



USER'S MANUAL

Translation of original instructions



BlueDot 26 Plus

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GENERAL SAFETY WARNINGS

This manual is an integral part of the machine.

Carefully read the instructions and warnings contained in this manual since it provides important indications concerning installation, use and maintenance.

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

The machine is intended for professional use. Always strictly follow the instructions contained in this manual and keep it in a safe, dry place for future reference.

The machine must be used by skilled operators according to the instructions provided in this manual. Any other use is considered as improper.

The weighted, equivalent sound pressure level is below 70 dB.

After having unpacked the machine, verify its integrity. In case of damage or doubts about the packaging contents, please contact the Carimali Service Centre.

Handle the machine with care to prevent the risk of impacts or falls that may cause damage.

In case of damage suffered in the premises where the machine is installed due to accidental nature, wilfully, etc., the putting back into service must be carried out by qualified persons or by our Carimali Service Centre.

WARNING



In order to ensure the safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.

WARNING



In case of faults caused by the failure to follow the above, the Manufacturer cannot be held liable for damage caused by non-compliance with the aforesaid provisions.

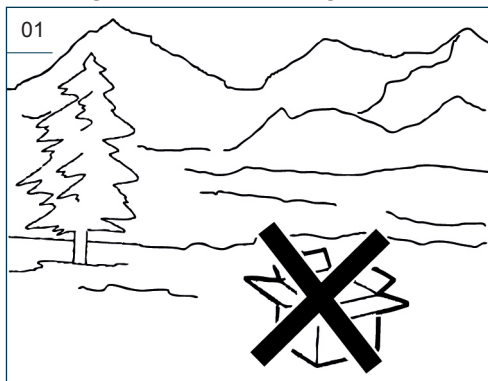
WARNING



Always observe the maintenance plans indicated by the Manufacturer to avoid operating problems such as the release of foreign bodies or residues into the dispensed beverage.

Keep packaging parts (box, inner protections, etc.) out of reach of children since they are potentially dangerous.

Do not dump those parts into the environment, but dispose them according to applicable regulations.



This symbol on the product or on the packaging indicates that the product shall not be discarded as household waste, as it shall be delivered to an authorised waste collection point for recycling of electric and electronic devices.



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

The equipment is not suitable for the installation in close proximity of water jets or heat sources. Avoid direct contact with water jets or other liquids also during cleaning.

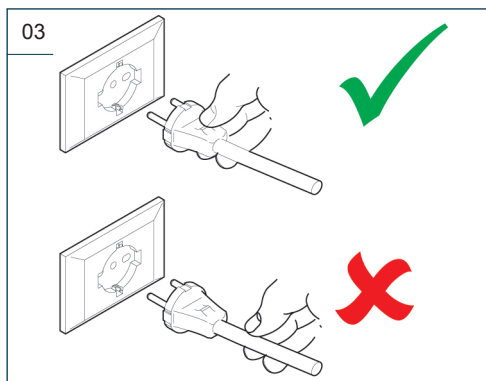
Do not expose the machine to weather conditions (sun, rain, etc.).

Unplug the machine for any routine maintenance or checks.

WARNING



Do not pull the power cord to unplug the machine from the electric socket.



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

The machine can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed on the safe use of the equipment and understand the hazards involved.

Children are not allowed to play with the device and to carry out cleaning and maintenance operations without the supervision of trained personnel.

Never touch the hot parts of the machine.

Never touch the machine when hands or other body parts are wet.

Never immerse the machine in water.

The machine delivers high-temperature drinks. Beware of scalding that can be caused by accidental contact with the hot water wand while using the machine.

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

Access to the service areas is restricted to those persons with the relevant practical experience, especially in terms of safety and hygiene. For repairing, contact only a Service Centre authorised by the Manufacturer and require the use of original spare parts and accessories.

Failure to comply with the above regulations could jeopardise machine safety.

For any communication regarding failures or malfunctioning, contact the nearest Service Centre, indicating the model, the type and the serial number of the machine.

The data are shown on the apposite data plate.

In case the machine is not used any longer, render it inoperative.

WARNING



If the machine is idle for any period, before putting it back in service, carry out the necessary maintenance operations to allow it to return to work in optimum condition.

NOTE



When required and in case of operations not described in this manual, contact the nearest Service Centre or the Manufacturer.

The Manufacturer reserves the right to carry out technical and aesthetic modifications to the machine and/or this manual for manufacturing or sales reasons without obligation to update the previous versions.

Owing to the above, some pictures contained in this manual may slightly differ from the actual product.

Furthermore, for drafting needs, except in specific cases where it is necessary to specify the model, only one machine version will be shown in this manual.

NOTE



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

WARNING



In case of faults caused by the failure to follow the above, the Manufacturer declines any liability for damage caused by non-compliance with the aforesaid provisions.

NOTE

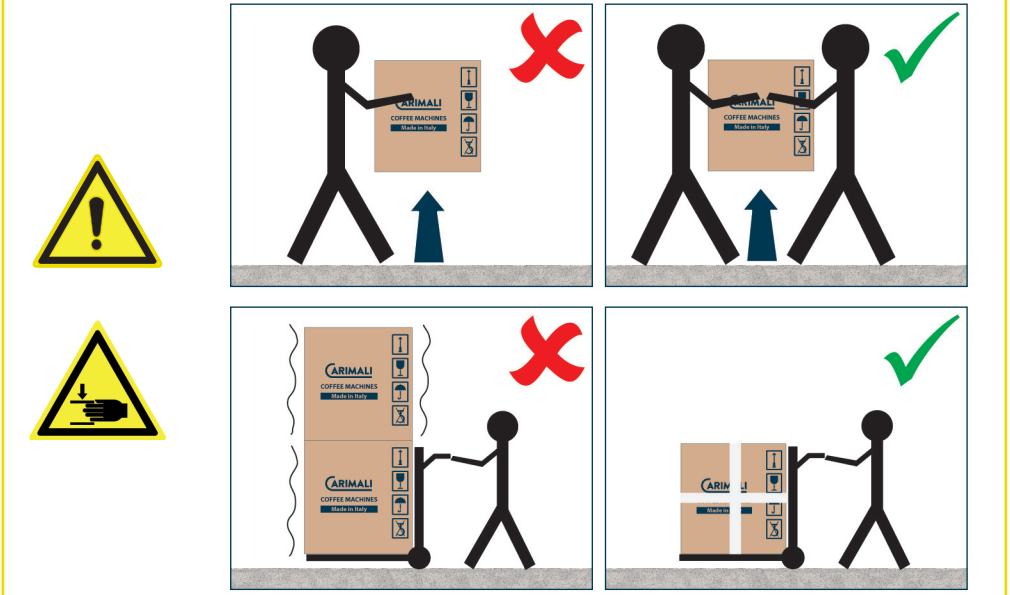


The latest version of the manual can be accessed by registering in the area reserved to customers of the official Carimali website.

HANDLING AND STORAGE

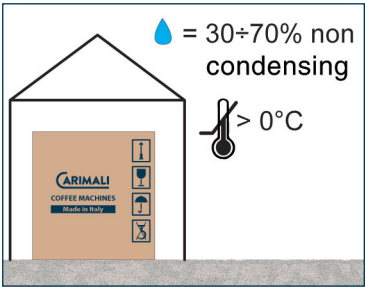
Handle the packaging by means of the specific transport handles.

WARNING



WARNING





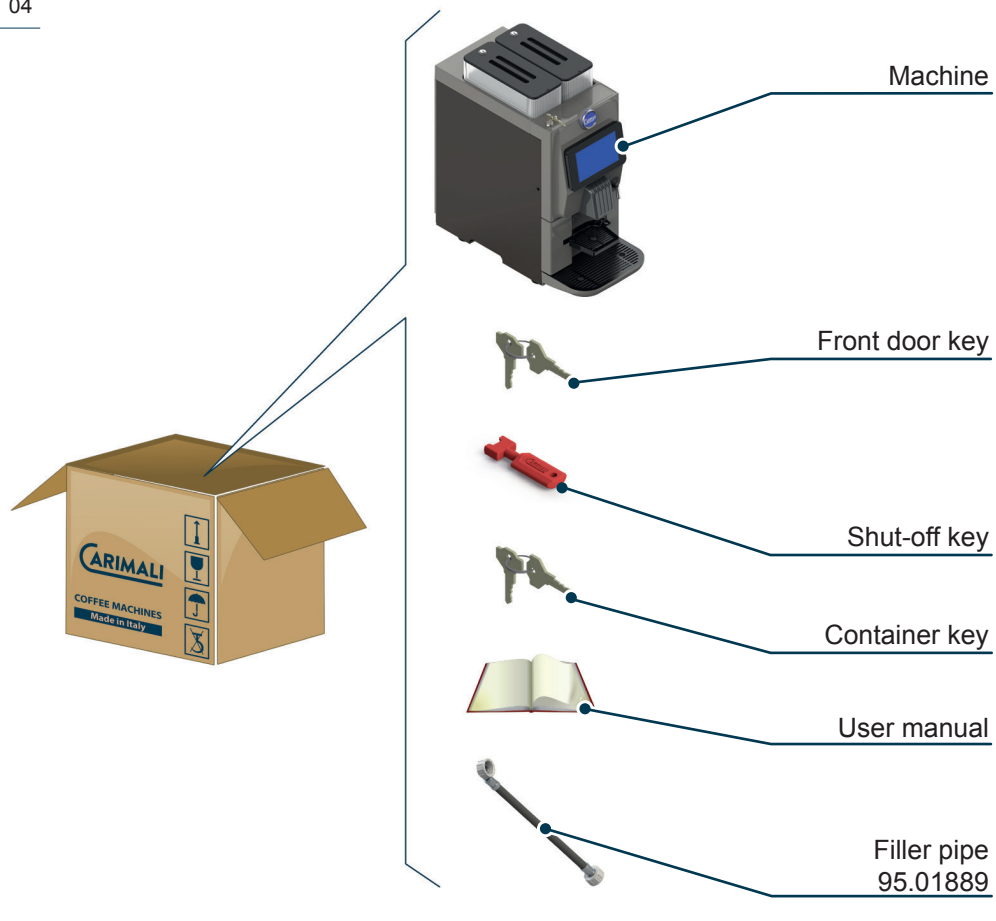
In case of prolonged storage at temperatures below 2°C, the water circuit in the machine must be drained by the Customer. Do not switch the machine before having reconditioned it for at least 1 hour at a suitable room temperature.

If it is installed in areas with room temperature above 30 °C, malfunctioning may occur.

When the machine is no longer used, render it inoperative after having disconnecting the power cord.

PACKAGING CONTENTS

04



PRIOR CHECKING AFTER RECEIPT

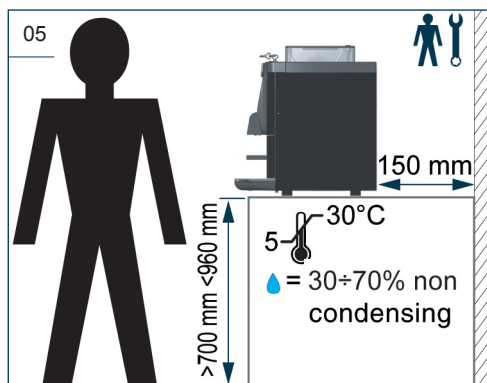
Check the integrity of:

- External and internal packaging;
- External and internal machine parts;
- Accessories supplied.

POSITIONING

Position the machine:

- Indoors with temperature ranging from 5° and 30°C.on the machine:
- At a minimum distance of 150 mm from walls or other objects, to facilitate ventilation. It is important not obstruct the openings or slots for ventilation or heat dissipation and do not insert water or any kind of liquid.
- Horizontally, on a flat, stable surface, at a minimum height above 700 mm and below 960 mm. The machine with larger containers cannot be installed on a surface under a wall unit, due to the increased dimensions.



The consents and the procedures described below must be performed by a skilled technician.

CONNECTION TO THE POWER MAINS

The machine is supplied with removable wiring.

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

DANGER



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

WARNING



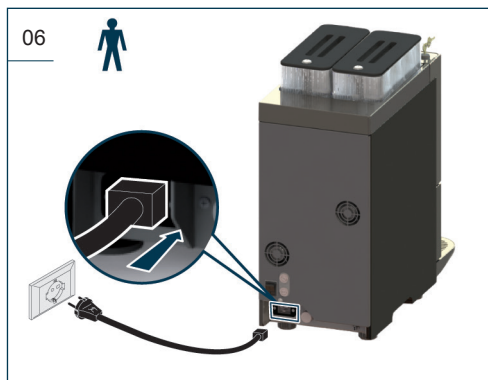
The Manufacturer cannot be held liable for failure to comply with the above or for damages caused by the failure to properly ground.

IMPORTANT:

- Use the certified Carimali power cord.
- Unroll the power cord for its entire length to prevent the risk of dangerous overheating.

- For electric safety of the machine, provide a grounding system complete with circuit breaker (max IDN = 30mA).
- Do not connect the terminal to the power distribution system as the power cord protection conductor is not considered an equipotential connection conductor.

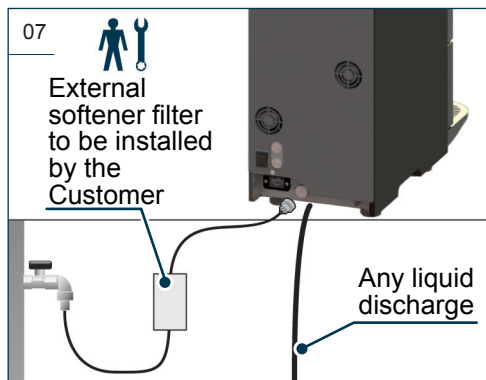
An example of the wiring connections is illustrated.



WATER MAINS CONNECTION

The connection to water mains must be done by a skilled technician in compliance with applicable regulations.

An example of the water connections is illustrated.

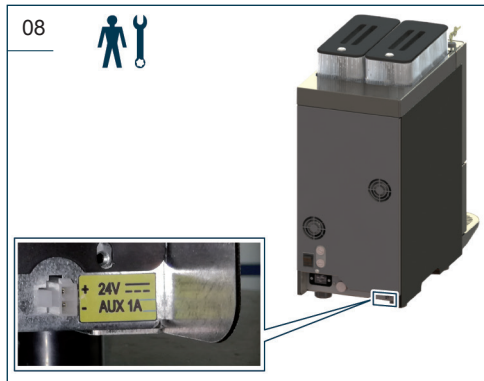


IMPORTANT:

- Never use the machine without water.
- The mains water pressure must never exceed 10 bar (1.0 MPa); if higher, fit a pressure reducer.
- To prevent damages to the hydraulic system, the optimal range of the water inlet from the mains must be between 7 and 10 French Degrees.
- Use only the tube and fittings supplied with the equipment. Do not utilize used parts.
- For the correct use of the machine, install a descaling filter (Softner Filter) with an external water non-return system, which is to be provided by the customer.

EXTERNAL PUMP POWER SUPPLY

The machine features an external 24V power supply used to connect the immersion pump for the water tank.



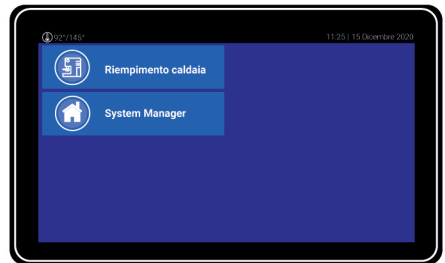
BOILER FILLING

This operation allows the filter, the pump and the boiler circuit to be filled and must be performed by a qualified technician when installing the machine or after emptying the boiler, following the instructions provided in the Maintenance Manual.

Always complete the boiler filling procedure.

Press the “Fill boiler” button to fill the boiler.

09



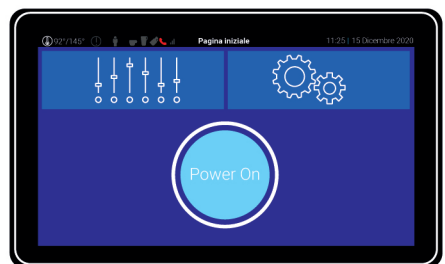
Await until boiler filling is completed.

10



At the end of the procedure, the “Power on” screen is shown.

11



RESIDUAL RISKS

The Manufacturer has taken all necessary measures to ensure operator's safety when using the machine.

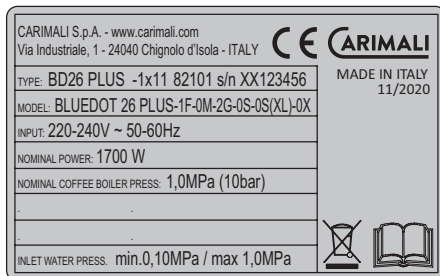
Anyway, some inconveniences may occur in certain conditions and/or situations.

The causes may be:

- Operator not suitably trained and/or experienced.
- Machine misuse.
- Use of foodstuffs close to their expiry date or already expired.
- Use of non-certified foodstuffs.
- Use of non-original spare parts.
- Unauthorised modifications on the machine.
- Improper maintenance of the machine.

IDENTIFICATION

12



1 INTRODUCTION

This manual is a basic component for the use of the machine. It contains instructions and information about handling and usage of the machine in safety.

1.1 SYMBOLS

1.2 USER TYPES

ICON	DESCRIPTION
	USER User in charge only of the simple use of the machine.
	QUALIFIED TECHNICIAN Skilled operator in charge of installation, adjustment, advanced use, and routine maintenance.

DANGER



This indicates a serious danger for the operator that may cause severe injury or death.

ATTENTION



This indicates a potentially dangerous situation for the operator that may cause severe injury.

WARNING



This indicates a potentially dangerous situation that may cause minor injury or machine damage.

NOTE



This points out notes or operation procedures that helps the operator when using the machine.

1.3 INTENDED USE

The machine is not intended for outdoor use.

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

- Coffee;
- Instant products;
- Fresh milk;
- Hot water.

The machine is intended for professional use, such as:

- Refreshment areas;
- Service stations;
- Bars;
- Coffee shops;
- Holiday farms;
- Hotels;
- Motels;
- Bed & Breakfast.

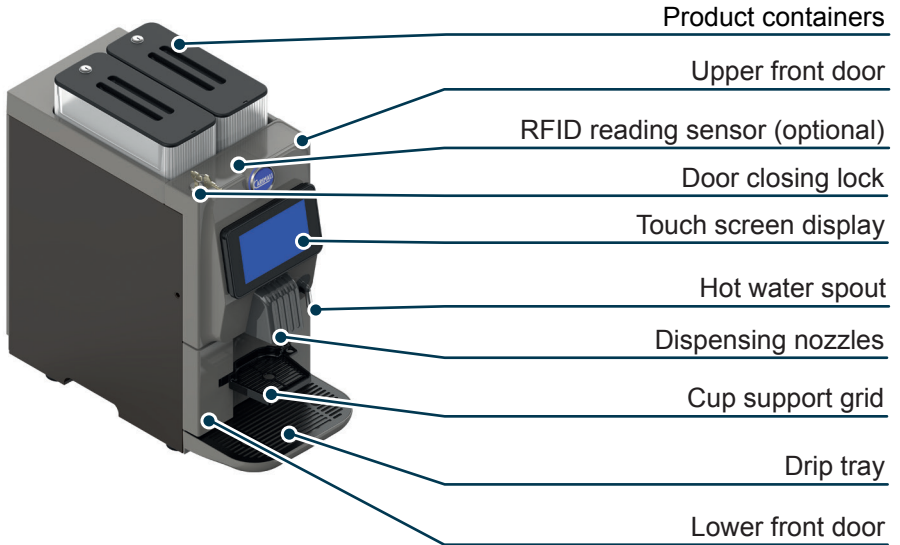
In order to ensure the safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.

2 DESCRIPTION OF THE MACHINE

2.1 OUTER COMPONENTS

Components may vary depending on the configuration purchased

13



Power on switch

Wiring

Water mains connection

External pump fitting



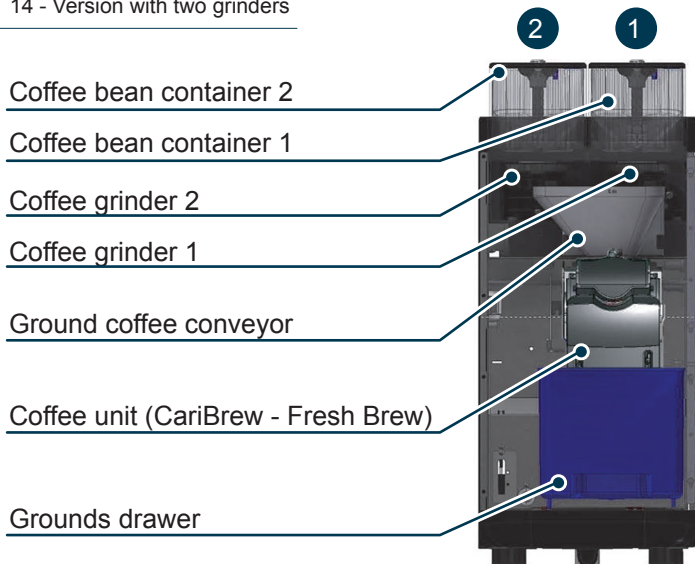
2.2 INNER COMPONENTS

Components may vary depending on the configuration purchased.

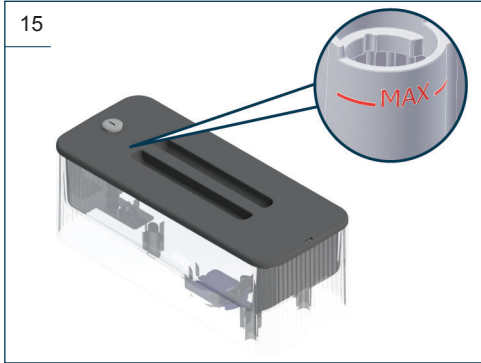
The machine can be set up (modular) according to customer's requirements. The main components are listed below.

All configurations can have more or less options installed depending on the customer's needs.

14 - Version with two grinders



2.2.1 COFFEE CONTAINERS



Coffee bean container capacity:

- Standard: 0.6 kg
- Expanded: 1.2 kg

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

Never fill the containers above the max. level indicated.

2.2.2 REDUCED BUSH FOR CONTAINERS

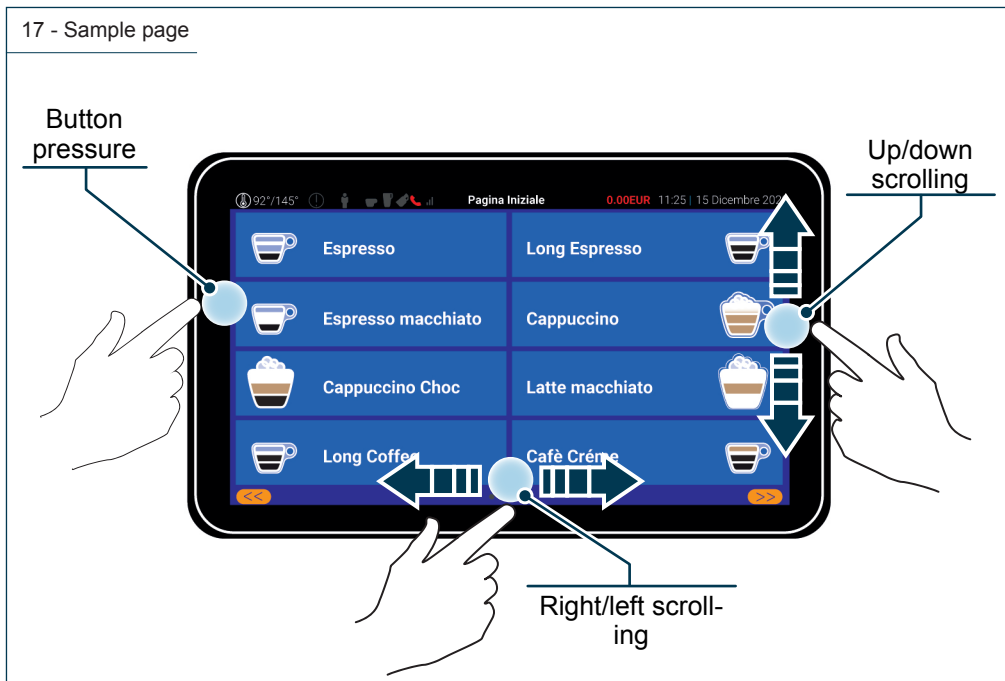
Replace the standard bush with the supplied reduced one (Code 37.05443) for machines with instant product containers where the topping is used instead of the powder.



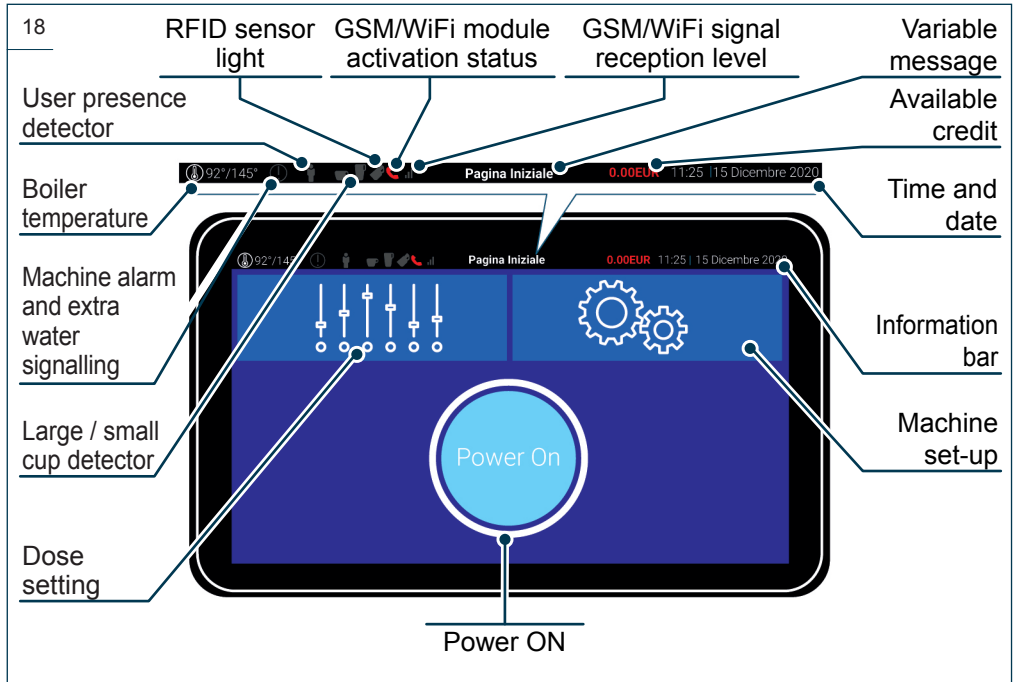
2.3 TOUCH SCREEN DISPLAY

2.3.1 DISPLAY USE

17 - Sample page



2.3.2 POWER ON



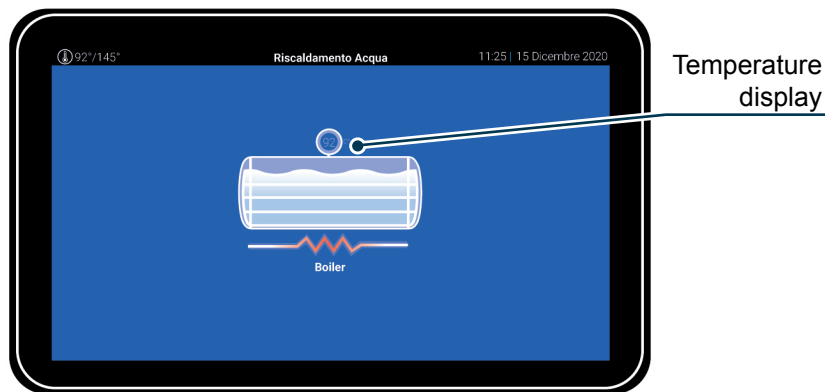
The info bar icons described refer to the machine with all optional extras. If your machine does not have all of the optional extras, some of the icons will not be shown on the display.

If the boiler or exchanger (if applicable) has not reached the correct working temperature, the heating page will be shown when "Power on" is pressed (image 19).

2.3.3 HEATING WAITING SCREEN (BOILER-EXCHANGER)

The page appears when switching the machine on or any time the boiler or exchanger (if applicable) temperature goes below the minimum drink dispensing temperature. The heating of the steam exchanger begins after the one of the boiler.

19

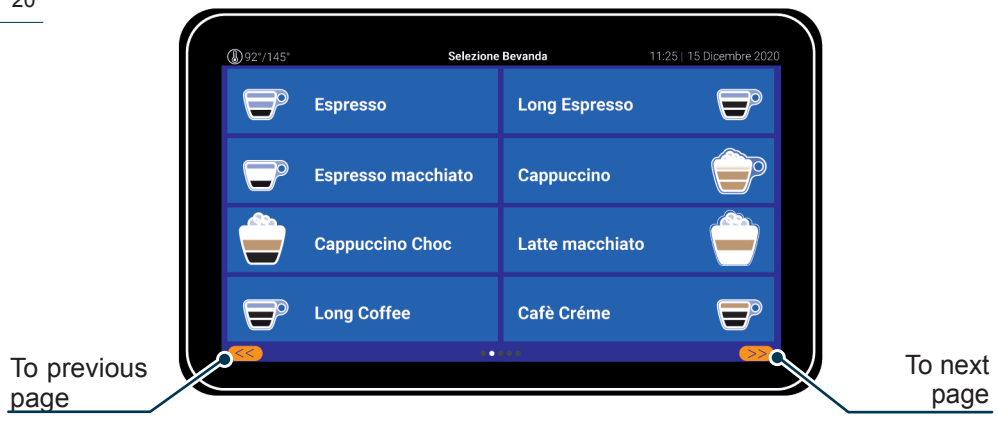


2.3.4 DISPENSING PHASES (EXAMPLE OF FREE VEND DRINKS)

Press the required drink to proceed with dispensing

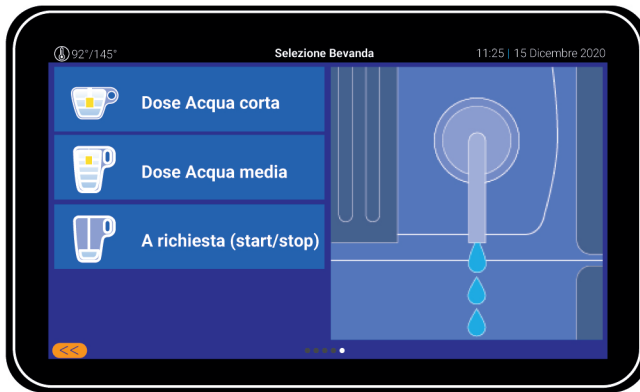
This page can change according to the number of drinks set in the machine parameters (access allowed only to the Skilled Technician).

20



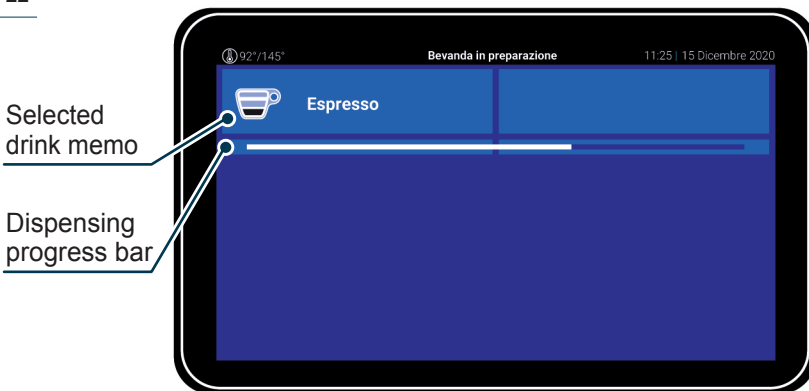
The hot water dispensing page is located at the end of the beverage selection pages.

21



When dispensing, the selected drink is displayed with its progress bar.

22



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

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

Press “Stop dispensing” to manually stop dispensing a drink.

23



The manual dispensing stop is not instant, but occurs when the system detects a safe situation for machine operation.

If there is an MDB payment module, the necessary credit for dispensing is subtracted in full, even if dispensing is interrupted before completion.

2.3.5 SET-UP MENU - RECIPE SETTING

From the “Power ON” screen, press the “Dose setting” key to enter the product screen with yellow labels showing the possibility of modify the recipes. Recipes are password protected and only accessible by the SKILLED TECHNICIAN.

24 - Drink setting page



This symbol signals that the drink dispensing is disabled.

25 - Selection page of settings to modify



26 - General setting page



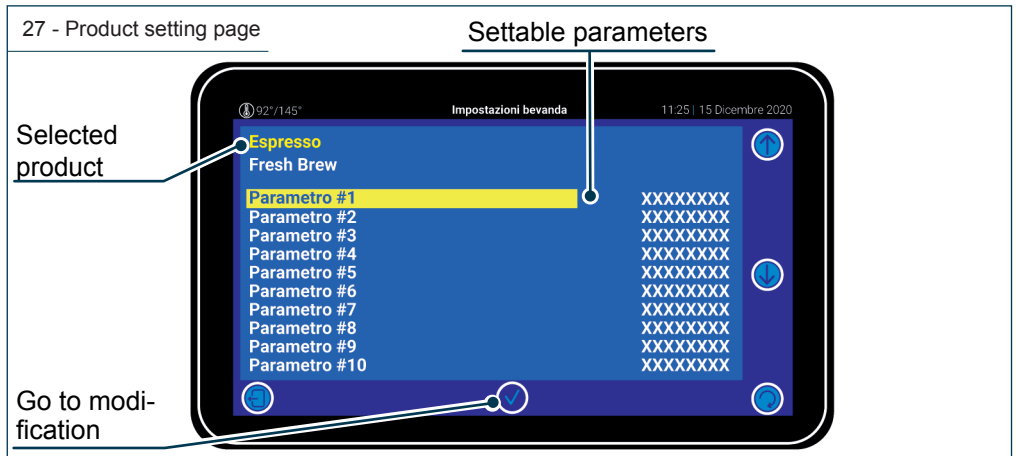
According to setting of the parameter “product number”, the menus “product composition” and “product settings” will vary.

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

- Coffee;
- Instant products;
- Fresh milk;
- Hot water.

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

The composition of the drink can be directly modified by modifying its parameters.



SETTABLE PARAMETERS:

Comp. beverage	Element	Min. value	Max. value	Unit of measure	Other /Notes
ESPRESSO	Origin				Grinder 1 Grinder 2 Grinder 1 and 2
	Delayed start time	0	300	Tenths of a second	
	Grinding time	0	150	Tenths of a second	
	Water dose pulses	0	500	No.	
	Water adding pulses	0	400	No.	
	Pre-infusion time	0	50	Tenths of a second	
	Pre-infusion pause	0	150	Tenths of a second	
	Coffee expansion chamber	0	30	No.	

Comp. beverage	Element	Min. value	Max. value	Unit of measure	Other /Notes
FRESH BREW	Origin				Grinder 1 Grinder 2 Grinder 1 and 2
	Delayed start time	0	300	Tenths of a second	
	Grinding time	0	150	Tenths of a second	
	Water time 1	0	200	Tenths of a second	
	Pre-infusion pause	0	600	Tenths of a second	
	Pump air time	0	150	Tenths of a second	
	PWM1 air pump motor	1700	1800	No.	Recommended value 1800
	Water time 2	0	200	Tenths of a second	
	Water time 3	0	10	Tenths of a second	
INSTANT PRODUCT	Origin				Instant product motor 1 Instant product motor 2
	Delayed start time	0	300	Tenths of a second	
	Water dispensing time	0	350	Tenths of a second	
	Water start delay	0	350	Tenths of a second	
	Mixer motor time	0	370	Tenths of a second	
	Mixer start delay	5	350	Tenths of a second	
	Instant product motor time	0	350	Tenths of a second	
	Instant product start delay	5	350	Tenths of a second	
	Adjustment Mixer speed	50	100	Percentage	50% min. speed 75% medium speed 100% maximum speed
MILK	Powder division pause	0	2	No.	0 dispensing without interruption 1 a pause during dispensing 2 two pauses during dispensing
	Delayed start time	0	300	Tenths of a second	
	Steam dispensing time	0	200	Tenths of a second	
	Milk frother delay	10	160	Tenths of a second	
HOT WATER	Milk frother air time	0	200	Tenths of a second	
	Delayed start time	0	300	Tenths of a second	
	Time settings	0	350	Tenths of a second	

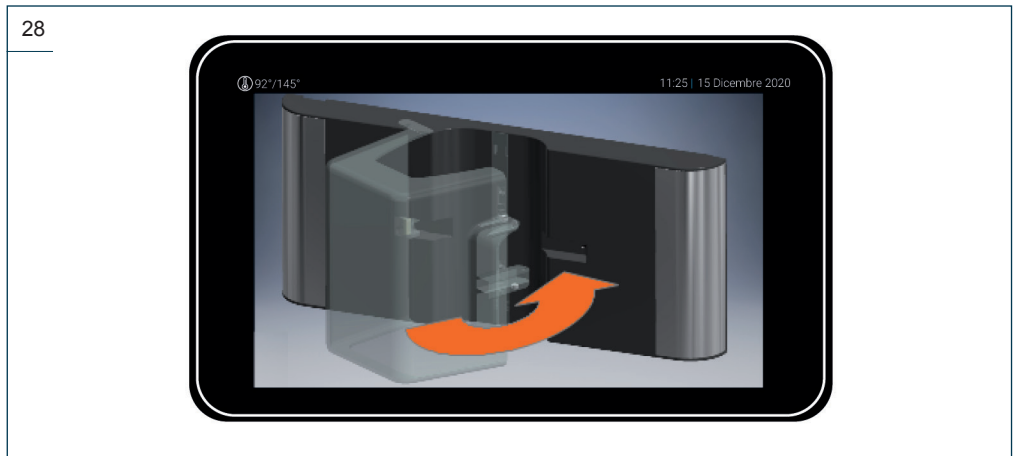
2.4 DISPLAY VERSIONS

2.4.1 CUP STATION

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

The "Cup Station" version allows for a "single door" option, whereby the door is not split into upper and lower segments but comes as a single piece. To open it (e.g., for emptying the used grounds drawers), users must release the latch. After emptying, when closing the front door, confirm the drawer emptying on the display.

If the door is open, the display shows the following page of door closing request.



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

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

Subsequently, the end of dispensing page is displayed.
THE door can be opened and the beverage taken out.

2.4.2 “YES” OPTION

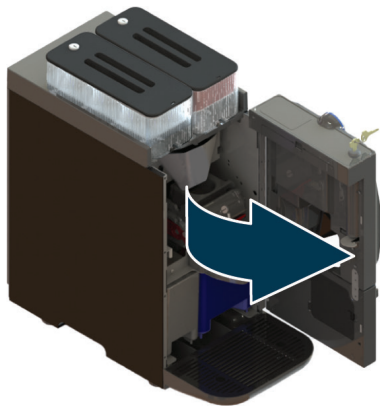
When the coffee grounds drawer is full, the machine will show:

29



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

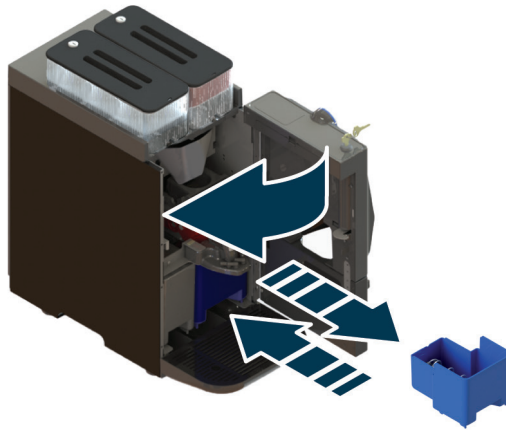
30



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

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

31



The machine will restart, showing the “Power On” screen.
Turn on the machine.

Press  to confirm that the ground drawer is empty and reset the grounds counter.

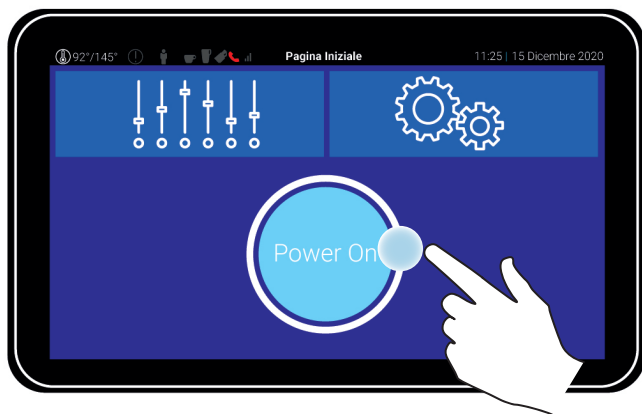
32



2.4.3 “YES+?” OPTION

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

33



34

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



Press to confirm that the ground drawer is empty. The coffee grounds counter will be reset

If emptying is confirmed, press  to reset the grounds counter.

2.4.4 ENERGY SAVINGS



When the energy saving option is enabled, it will be applied only with the machine on. The software will activate the energy saving mode according to five conditions:

- User's presence, if no user is detected.
- Cup presence, if no cup is detected.
- Timeout timer based on a "time" setting.
- No drink dispensing.
- No button pressure.

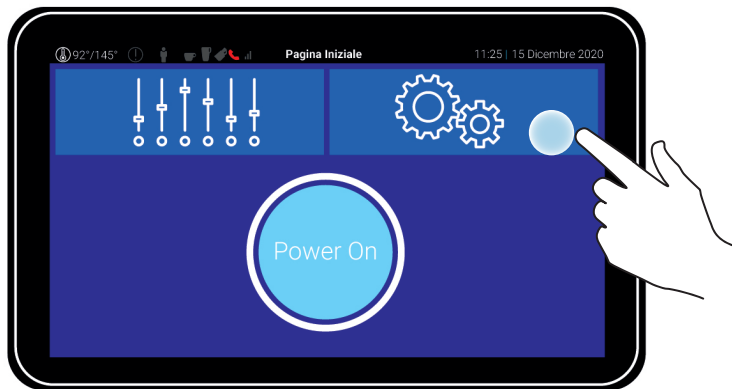
If all these conditions are met, the machine enters the "Energy Saving" mode and a screensaver will appear on the display.

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

2.4.5 DOSE COUNTER VIEW

Press Machine Set-up to access the maintenance management menu.

35



Press “Dose counters” to access the dose counters menu.

36



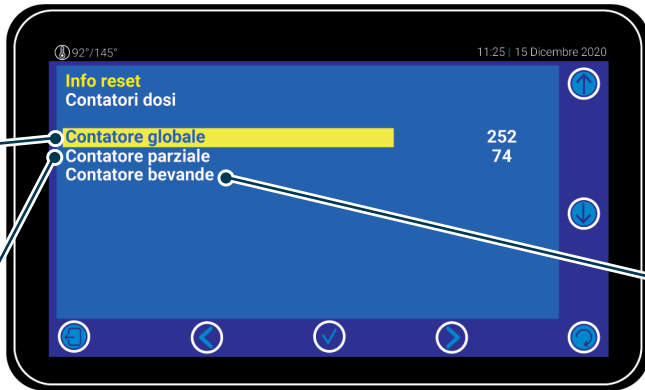
Access this menu to view:

- Total counter of the dispensed drinks
- Partial counter of the dispensed drinks
- Detailed dispensed drink counter.

37

Total counter of the dispensed drinks

Partial counter of the dispensed drinks



Detailed counter of the dispensed drinks

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

38



2.4.6 MDB PAYMENT SYSTEM

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

NOTE



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

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

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

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

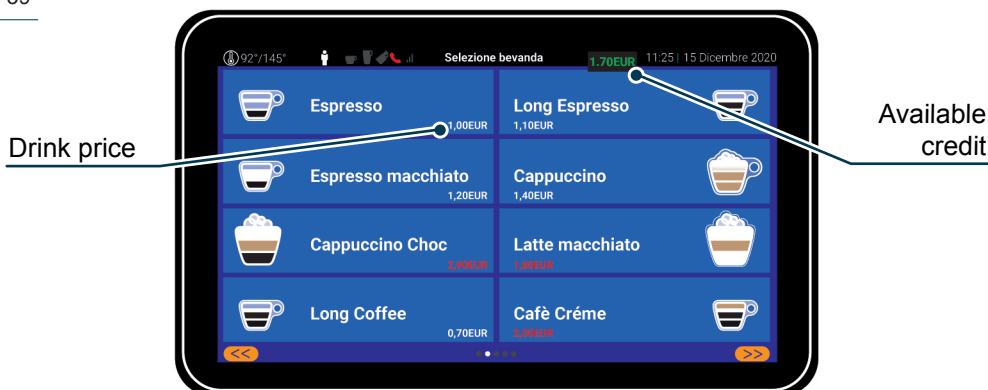
At the time of inserting the money into the MDB module, the value of the credit available on the display will become larger for a few seconds.

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

- White: sufficient credit for dispensing;
- Red: insufficient credit for dispensing;

Press a beverage to be delivered in order to proceed.

39



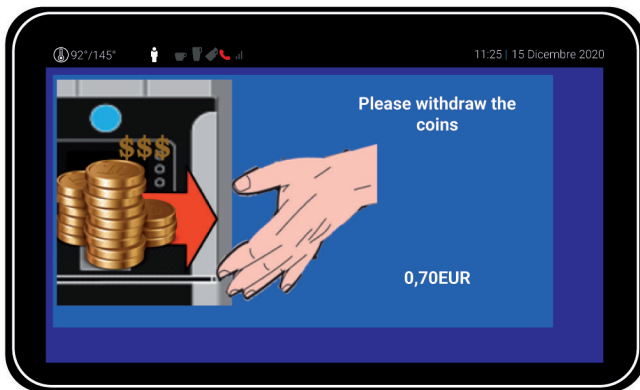
Confirmation is then requested for dispensing the selected drink.

40



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

41



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

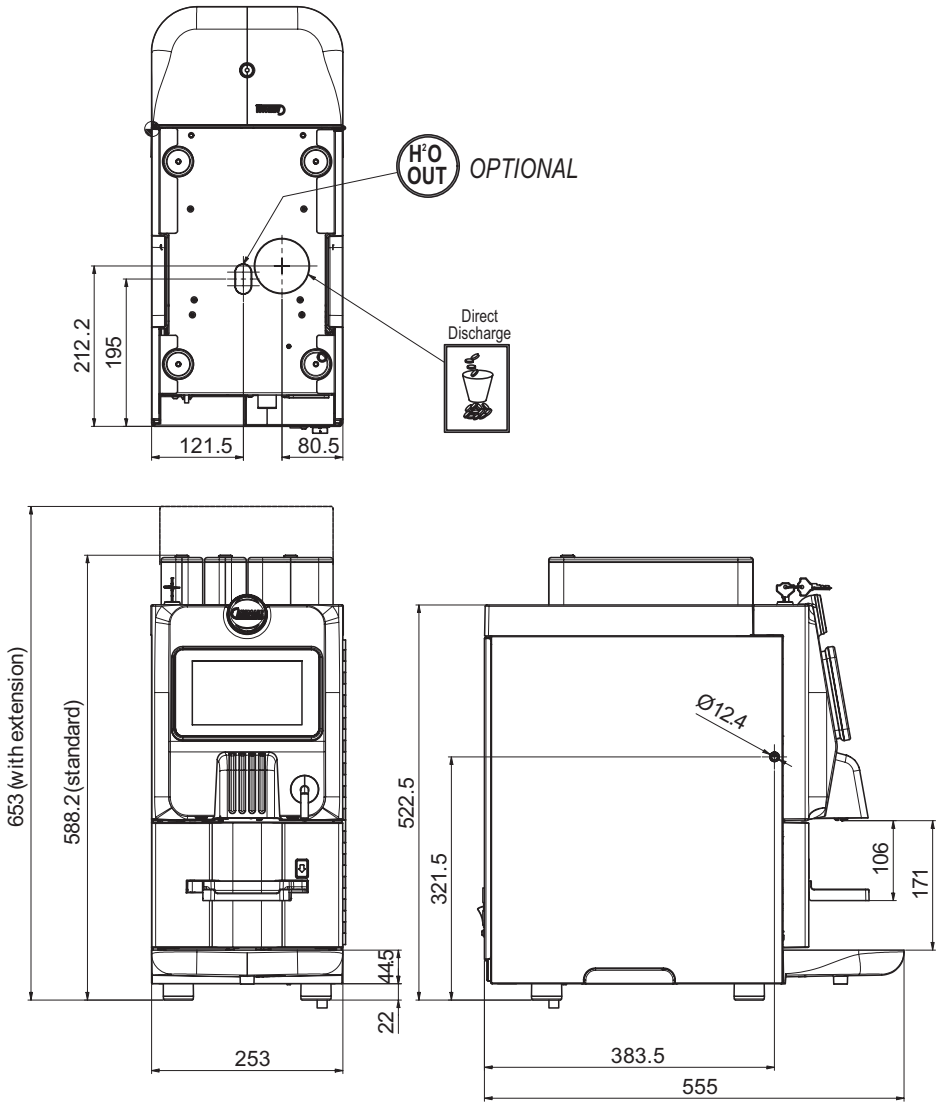
3 TECHNICAL SPECIFICATIONS

3.1 TECHNICAL DATA

DESCRIPTION	DATA	UNIT OF MEASURE
Coffee boiler capacity	0.6	Litres
Steam boiler capacity	Exchanger	
Coffee ground drawer capacity	60	Pieces (7 g/each)
Coffee bean container capacity	0.6	kg
Capacity of larger coffee bean container (optional)	1.2	kg
Water mains pressure	Max ~ 10 (1.0) Min ~ 1 (0.1)	bar (Mpa)
Drip tray capacity	0.6	Litres
Min./Max dispensig height	80 - 170	mm
Tank capacity	2.0	Litres
Net weight (empty)	23	kg
Gross weight (machine loaded)	23	kg
Voltage	220-240	V
Phase	1+N	/
Frequency	50 - 60	Hz
Power	1700	W

3.2 OVERALL DIMENSIONS

42



4 INSTRUCTIONS FOR USE

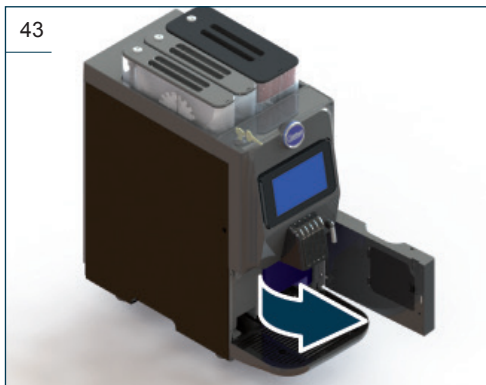
4.1 GETTING STARTED

4.1.1 WATER TANK FILLING (WHERE APPLICABLE)



Open the lower door.

43



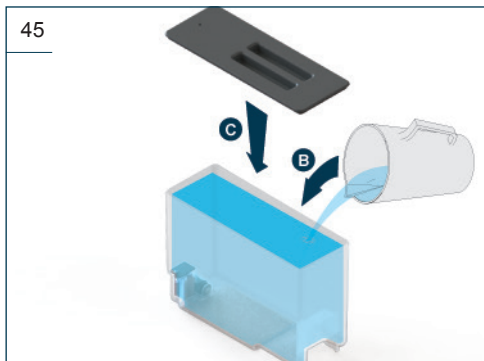
Remove the water tank.

44



Fill the tank.

45



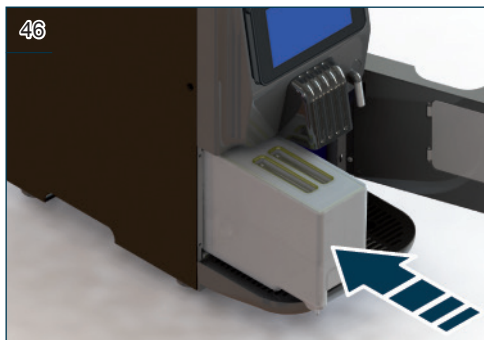
NOTE



Fill the tank up to the max. level.

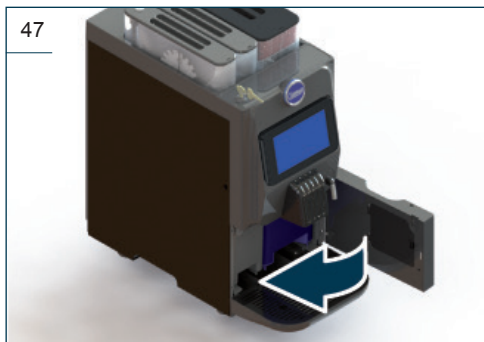
Re-position the water tank.

46



Close the lower door.

47



4.1.2 PRODUCT FILLING



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

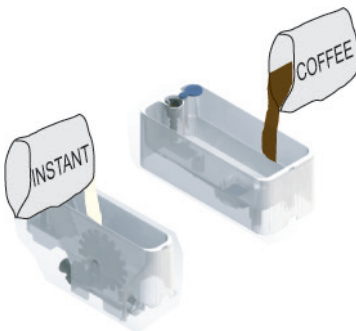
Open the required product container using the corresponding key.

48



Pour the coffee beans into the special container being careful not to spill it on the machine.

49



Close the container using the lock.

Properly close the containers to prevent a machine stop.

50



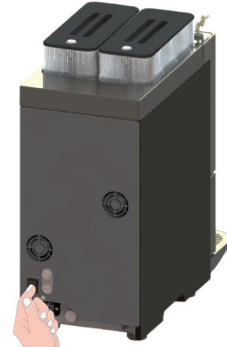
4.2 SWITCHING ON



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

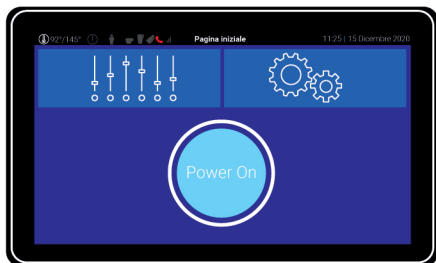
Press the on key.

51



When the machine is on, the following screens appear.
Press “Power On” to switch on the machine.

52



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

Once the boiler has heated up, if the exchanger is installed, the machine will heat it up.
Wait for the necessary heating time to allow the machine to be ready for use.

4.3 DRINK DISPENSING



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

53



4.3.1 DISPENSING CIRCUIT CLEANING

WARNING



When using for the first time, or after a long period of disuse, clean the dispensing circuit to eliminate any impurities that may be in the boiler or system.

54



Perform the following method in sequence:

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

5 ORDINARY MAINTENANCE

DANGER



Routine maintenance and cleaning must be performed by the operator only after:

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

The operator must always use protective gloves to prevent abrasions.

WARNING



Do not pull the power cord or the machine itself to unplug the machine from the electric power socket.

WARNING



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

WARNING



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

WARNING

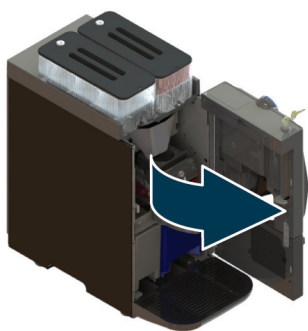


For cleaning and sanitising operations of the various circuits, use only Carimali products or the ones having the features indicated in this manual.

OPERATION	TYPE OF OPERATION	FREQUENCY	PARAGRAPH
Display cleaning	Manual	Daily	5.1.1
External cleaning of machine surfaces	Manual	Daily	5.1.2
Emptying and cleaning the liquid grounds container	Manual	Daily or before if necessary	5.1.3
Emptying and cleaning the solid grounds container	Manual	When counting is reached	
Cleaning instant product / coffee bean containers	Manual	Weekly	5.1.4
All in One cleaning	Semi-automatic (alternative to single semi-automatic procedures)	Daily	5.2.2
Coffee unit cleaning (CariBrew / Fresh Brew)	Automatic (Light)	Several times during the day, if possible	5.2.4 (CariBrew) 5.2.12 (Fresh Brew)
	Semi-automatic	Daily	5.2.3 (CariBrew) 5.2.11 (Fresh Brew)
	Manual	Weekly or every 2000 cycles	5.2.5 (CariBrew)
Mixer cleaning (optional)	Automatic	Daily	5.2.6
	Manual	Weekly or when necessary	5.2.7
Clean Milker circuit (optional)	Semi-automatic	Daily	5.2.8
	Manual	Weekly or when necessary	5.2.9
Water tank cleaning	Manual	Weekly	5.2.10
Outer softener filter cleaning (if present)	See the related Manufacturer's instructions.		

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

55



5.1 EXTERNAL CLEANING

ATTENTION



Do not use solvents, chlorine-based products or abrasive agents to carry out this operation. Do not clean the machine with direct water jets. Never immerse the machine in water or other liquids.

5.1.1 CLEANING THE DISPLAY

Clean the display with a soft damp cloth and dry.



5.1.2 CLEANING OF MACHINE SURFACES

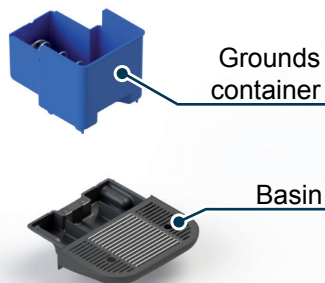
Proceed with the daily external cleaning of the machine using a cloth dampened with water and then dry thoroughly.

5.1.3 GROUND DRAWER CLEANING

Do not wash accessories in the dishwasher.

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

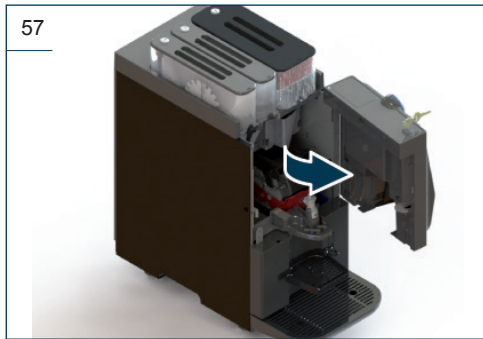
56



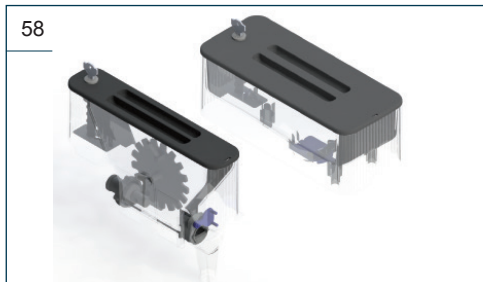
5.1.4 CLEANING THE INSTANT PRODUCT AND COFFEE BEAN CONTAINERS

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

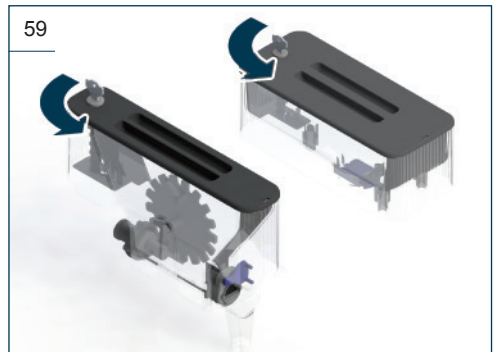
- Open the upper front door.



- Remove the instant product and coffee containers from the machine.



- Press the flap to close the side.
- Remove the coffee containers from the machine.
- Open the containers using the apposite key.



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

NOTE



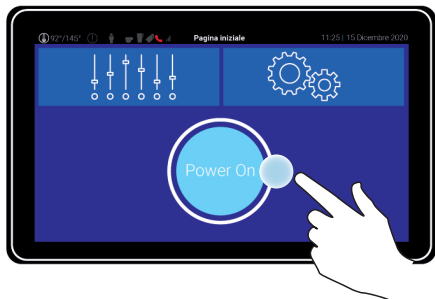
In case the containers required by the configuration are missing or are not inserted properly, the machine stops working.

5.2 CLEANING OF FUNCTIONAL UNITS

5.2.1 CLEANING MODE ACCESS

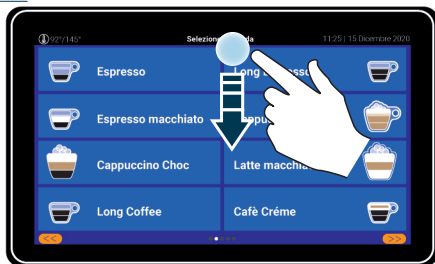
Turn on the machine by pressing “Power On”.

60



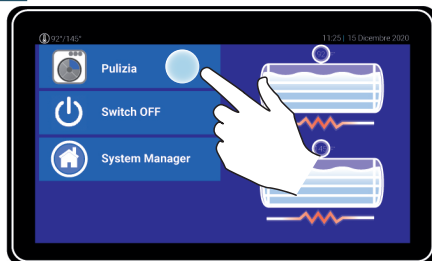
To open the menu, scroll down from the information bar.

61



Press “Clean” to open the cleaning menu.

62



If enabled, the machine can require washing for a unit/circuit.

63



Press to de-lay cleaning

Press to clean

If the installation technician has enabled the Timer washing function, when the pre-set time is up, the machine will require it. This can be postponed, if necessary, once only.

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

5.2.2 ALL IN ONE CLEANING

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

1. Milker Cleaning;
2. Mixer Cleaning;
3. Unit Cleaning.

NOTE



If the machine configuration does not contain a unit or circuit, cleaning will automatically move on to the next unit or circuit.

NOTE



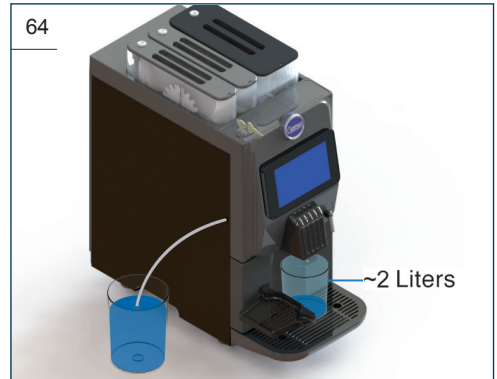
To carry out this procedure follow the instructions on the display.

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

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

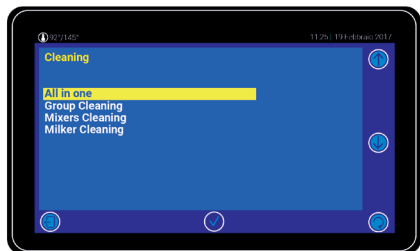
lect the cleaning liquids.

- In machines with tank (WT), fill the tank with water up to the MAX level.



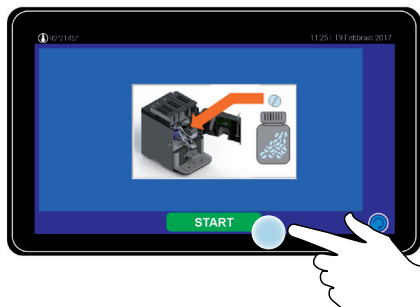
From the cleaning menu, select “All in One”.

65



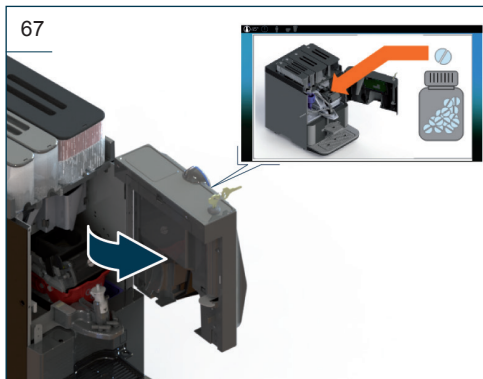
1. The insertion of the cleaning tablet in the Coffee unit will be requested on the display.

66



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

67



ATTENTION



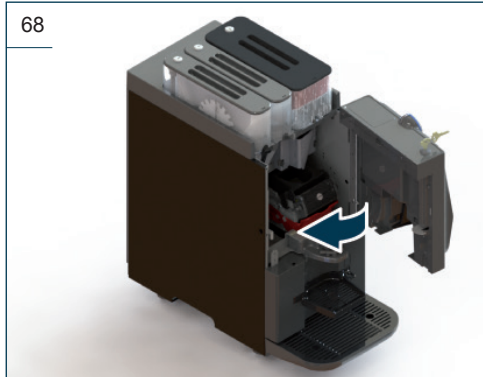
In the machine version with tank (WT), check and fill the water tank up to the MAX level if necessary. It is absolutely necessary to ensure that there is enough water during the cleaning cycle.

NOTE



The selected unit sets itself in position for tablet insertion.

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



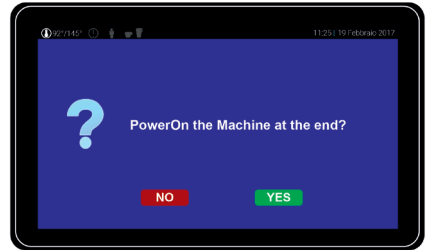
Press START to start the cleaning cycle.

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

Press START to start the cleaning cycle.

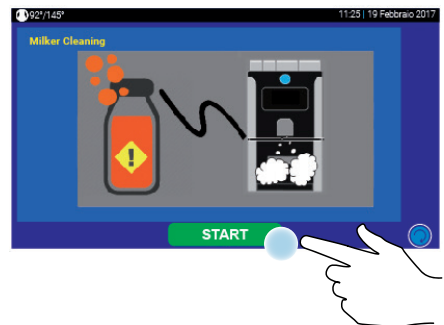
- Press **NO** to switch the machine on again on the drink selection page once the washing cycle is complete.
- Press **YES** to switch the machine on again on the “Power ON” screen, once the washing cycle is complete.

69



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

70



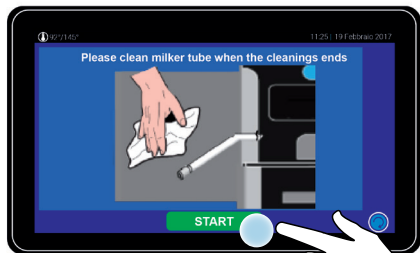
ATTENTION



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

6. Clean the milk dip tube.

71



The machine will run the cleaning cycle.

ATTENTION



Once the “All in One” washing cycle has been completed, remove the milk float (if present) from the container of water and sanitizer and rinse it carefully.

NOTE



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

ATTENTION



Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

Press START to start the cleaning cycle.

5.2.3 SEMI-AUTOMATIC COFFEE UNIT CLEANING (CARIBREW UNIT)

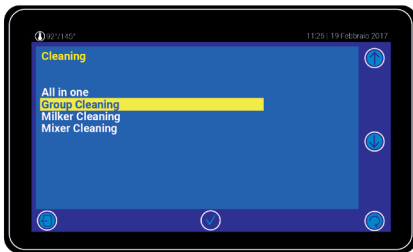
NOTE



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

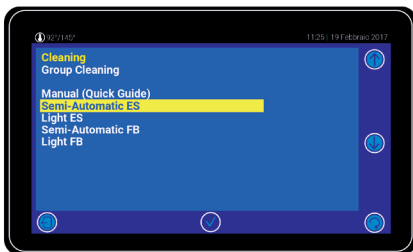
From the cleaning menu, select “Unit Cleaning”.

72



Select “Semi-Automatic ES” to proceed with cleaning of the Coffee unit (CariBrew)

73

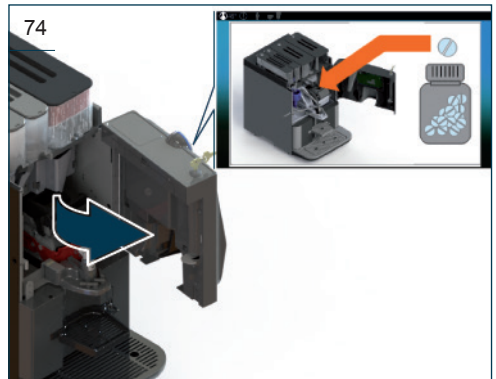


NOTE



The selected unit sets itself in position for tablet insertion.

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



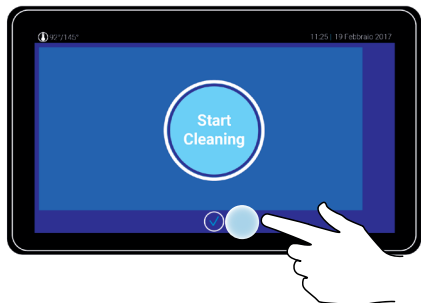
ATTENTION



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

Close the door and the machine will turn on automatically.

75



NOTE



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

NOTE



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

ATTENTION



At the end of the cycle, the "Power on" screen is shown. Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

5.2.4 LIGHT COFFEE UNIT CLEANING (CARIBREW UNIT)

NOTE



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

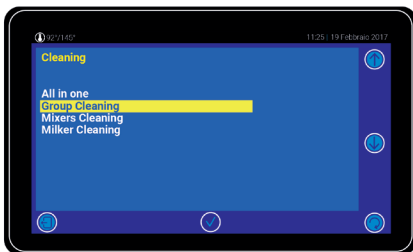
ATTENTION



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

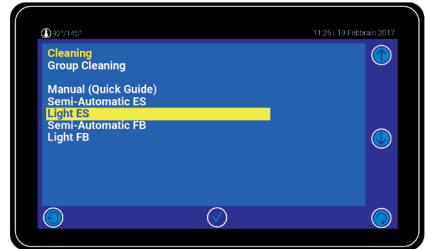
From the cleaning menu, select “Unit Cleaning”.

76



Select “Light ES” to proceed with cleaning of the Coffee unit (CariBrew)

77



Await until unit cleaning has completed.

NOTE



Cleaning will take about 1 minute and use about 150 ml water.

ATTENTION



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

5.2.5 MANUAL CLEANING OF THE ESPRESSO UNIT

NOTE



Perform this procedure at least once a month or every 2000 cycles.

NOTE



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

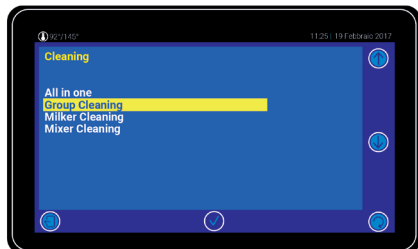
ATTENTION



Depending on the type and quantity of coffee used, the type of grinding set and the hardness of the water, it may be necessary to increase the frequency of cleaning to ensure correct maintenance and reliability over time.

From the cleaning menu, select “Unit Cleaning”.

78



Select the entry “Manual (Quick Guide)”.

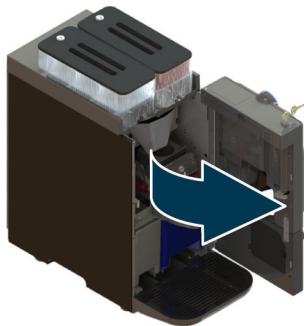
NOTE



The unit moves to the rest position.

Open the front door.

79



Press the CariBrew Unit side keys. Pull the front lever towards the front of the machine.

80



Release the two side taps and slightly lower the CariBrew unit to pull it out.

81



After removing the CariBrew unit from the machine, thoroughly clean it with lukewarm water.

82



ATTENTION



Adjust the water temperature to prevent the risk of burn.

WARNING



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

WARNING



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

Required tools for cleaning:

- CARIMALI brush (95.01806);
- Lukewarm water.

Insert the brush into the CariBrew and remove the residues. Thoroughly rinse with lukewarm running water.

ATTENTION



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

NOTE



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

NOTE



At the end of the cycle, the "Power on" screen is shown.

5.2.6 MIXER AUTOMATIC CLEANING (OPTIONAL)

NOTE



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

ATTENTION



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

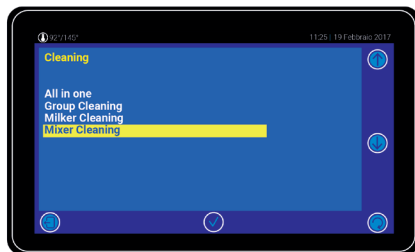
NOTE



Place a 2-litre container under the dispensing nozzles.

From the cleaning menu, select “Mixer Cleaning”.

83



NOTE



The machine carries out the cleaning automatically.

Await until the cleaning of the selected unit is complete.

ATTENTION



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

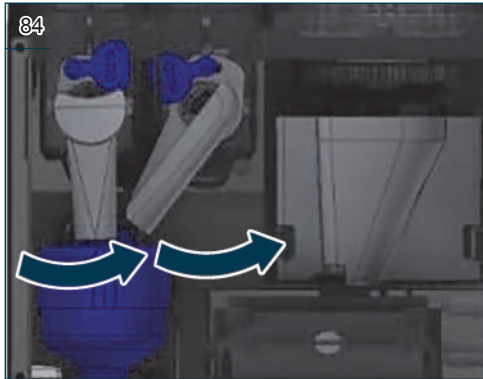
5.2.7 DISASSEMBLY AND MANUAL CLEANING OF THE INSTANT PRODUCTS MIXER (OPTIONAL)

ATTENTION

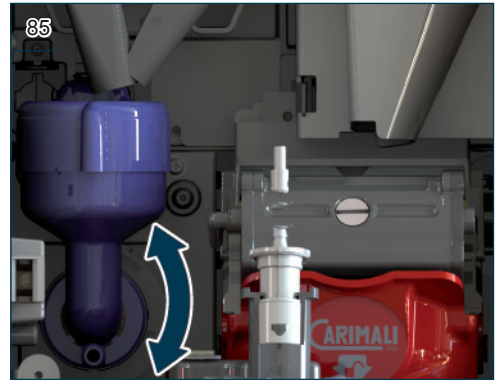


Open the upper front door of the machine and disconnect the hoses that might interfere with this procedure.

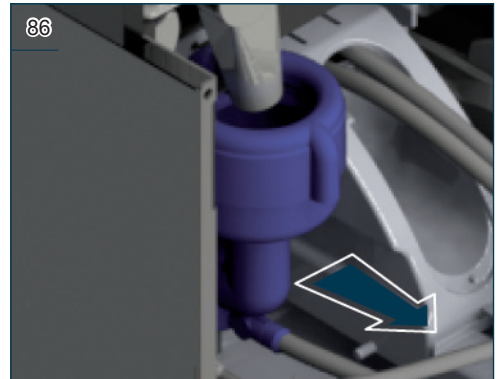
Rotate the chute(s).



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



Slide the mixer out towards the front of the machine.



ATTENTION



Do not put in the dishwasher.

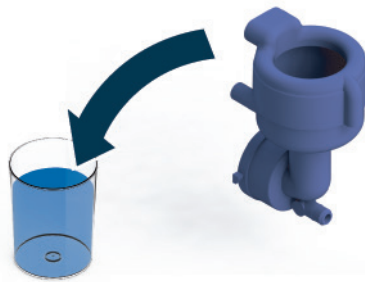
NOTE

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



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

88



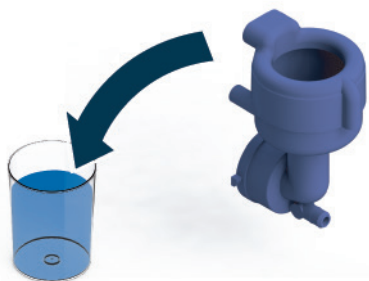
Rinse all components with running hot water.

Required tools for cleaning:

- Hot water;
- Cleaning agent.

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

87



ATTENTION



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

NOTE



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

5.2.8 MILKER CIRCUIT CLEANING (OPTIONAL)

NOTE



This procedure only applies when the milk circuit is installed. This procedure can be carried out following the instructions on the display.

NOTE



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

NOTE



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

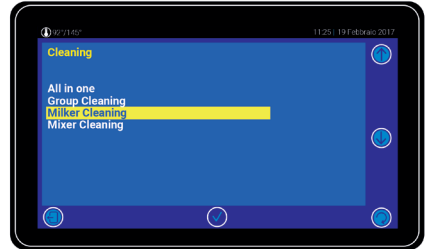
ATTENTION



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

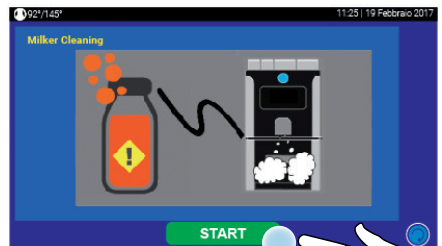
From the cleaning menu, select “Milker Cleaning”.

89



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

90



Await until the cleaning of the Milker is complete.

NOTE



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

NOTE



Place a 2-litre container under the dispensing nozzles.

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

91



Wait until Milker rinsing is completed.

ATTENTION



If the cleaning cycle is stopped suddenly before its completion, always repeat the procedure from the beginning, making sure the rinsing phase is carried out.

ATTENTION



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

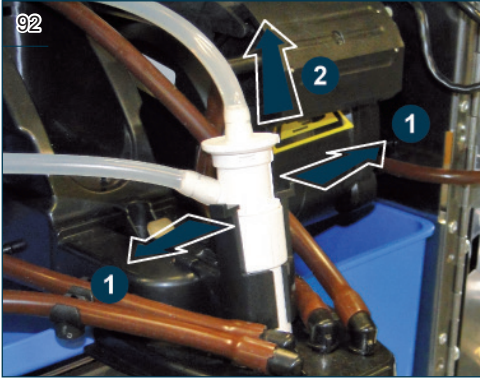
5.2.9 DISASSEMBLY AND MANUAL CLEANING OF THE MILKER (OPTIONAL)

ATTENTION

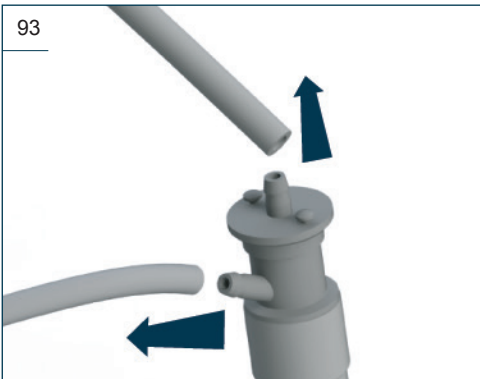


Be careful not to damage Milker parts during disassembly.

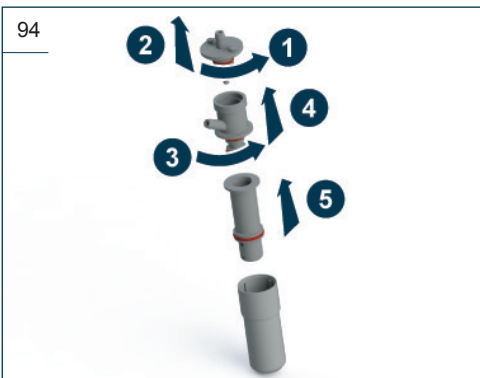
Open the front door and remove the Milker from its seat using the special locking tabs and remove it.



Disconnect the milk circuit connection pipes.



Disassemble the Milker.



NOTE



Check O-ring conditions and replace if necessary.

NOTE



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

ATTENTION



To avoid the risk of contaminating dispensed drinks, carry out cleaning operations periodically at regular intervals and according to the procedures described in this manual.

NOTE



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



Required tools for cleaning:

- Brush (CARIMALI 95.01806);
- Hot water;
- Cleaning agent.

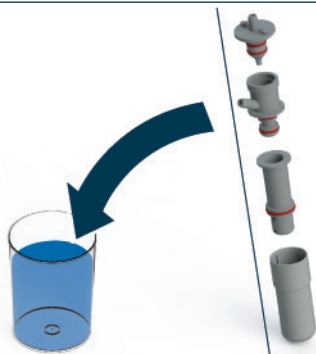
NOTE



Components are dishwasher safe.

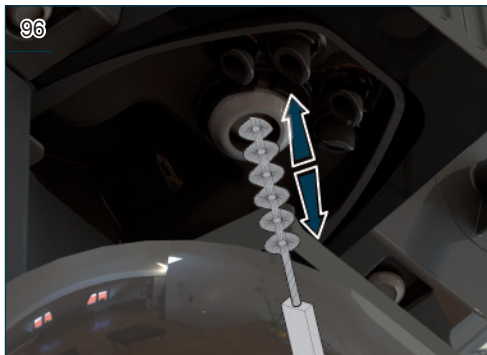
Immerse all components in a solution of hot water and cleaning agent CARIMALI.

95



Clean the Milker dispensing nozzle with a brush to remove any residue.

96



Rinse all components with running hot water.

ATTENTION



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

Reassemble the Milker.

5.2.10 WATER TANK CLEANING

To prevent the proliferation of bacteria, in case unused water remains in the tank for more than two days, it is necessary to empty the tank and wash it with dish soap.

Rinse the tank well before adding fresh water again and refit it onto the machine.

5.2.11 SEMI-AUTOMATIC CLEANING OF THE FRESH BREW UNIT

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

It is absolutely necessary to ensure that there is enough water during the cleaning cycle.

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

ATTENTION



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

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

5.2.12 LIGHT CLEANING OF THE FRESH BREW UNIT

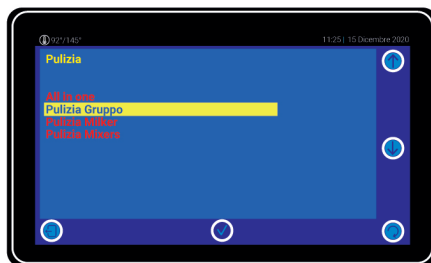
This type of washing does not require the use of tablets or the need of opening the machine. The only ingredient used for cleaning is hot water from the water distribution system.

It is absolutely necessary to ensure that there is enough water during the cleaning cycle.

Cleaning will take about 1 minute and use about 150 ml water.

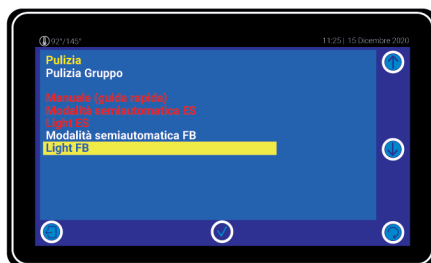
From the cleaning menu, select “Unit Cleaning”.

101



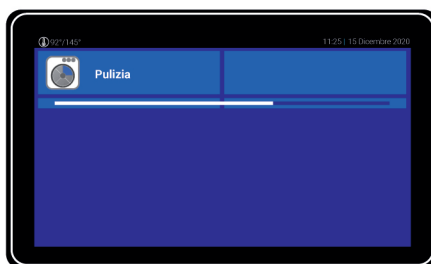
Select “Light FB” to proceed with cleaning of the Fresh Brew unit.

102



Await until unit cleaning has completed.

103



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

6 TROUBLESHOOTING

ATTENTION



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

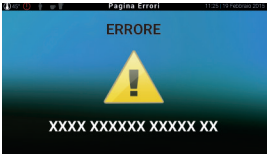
FAULT	POSSIBLE CAUSE	POSSIBLE SOLUTION	USER
The machine does not turn on (TFT off).	Wrong connection to the power mains.	Check the plug and the main switch of the room. The front door is not fully closed.	
	Faulty door safety micro switch.	Contact the Service centre.	
	General failure.	Contact the Service centre.	
Drinks dispensed incorrectly.	Obstructed dispensing nozzle(s).	Carry out an All-in-One washing cycle. Clean the coffee, Mixer and Milker units.	
Machine is on but does not dispense anything (block situation with alarm on the display).	Cover incorrectly closed and/or containers incorrectly positioned.	Check and close well the product containers. Position them properly	
	Coffee hopper tabs closed.	Open the product dispensing tab.	
	Grounds drawer not inserted.	Check and insert the drawer properly.	
	Fault of the Air Break, of the hydraulic connection or of the tank.	Contact the Service centre.	
	General failure.	Check for alarms on the display. Contact the Service centre.	
Drip tray full.	Drip tray full.	Empty the drip tray and clean it.	

6.1 COFFEE UNIT ERRORS

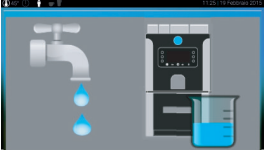


Error NO	POSSIBLE CAUSE	INTERVENTION
7	The SLIDER does not reach the dispensing position.	• Disconnect and then connect power to machine again. • Clean the coffee unit under running water. Fully remove the unit and clean under running water (see chapter 5).
12	Position of coffee ejection.	Fully remove the unit and clean under running water (see chapter 5).

6.2 GENERAL ERRORS



MESSAGE	POSSIBLE CAUSE	INTERVENTION	USER
INSERT DRIP TRAY	Drip tray not inserted or not inserted properly.	Insert the drip try correctly.	
DRIP TRAY FULL	Drip tray full.	Remove the drip tray. Empty the drip tray and rinse it. Re-insert the drip tray.	
	Minimum level of water in the tank.	Carry out the procedure shown on the display. Fill the tank with fresh drinking water.	

MESSAGE	POSSIBLE CAUSE	INTERVENTION	USER
	VERSION WITH DIRECT CONNECTIONS TO THE MAINS ONLY Minimum level of water inside (Air break).	Await the water filling in the Air-Break. Check the loading solenoid valve filter and clean if necessary.	
COFFEE GROUNDS ES DRAWER FULL	When the number of grounds set is reached, the alarm appears and the machine stops.	Empty the drawer and clean it. Follow the instructions on the display.	
COFFEE GROUNDS DRAWER FULL RESET	When the number of grounds set is reached, the alarm appears and the machine stops.	 NOTE This message is visible only if the “Cup Station” option is enabled. Open the front door (the machine stops automatically). Empty the drawer, then close the front door (the machine starts automatically). Reset the counter by pressing START when this message appears.	
INSTANT PRODUCT X	Instant product containers not inserted or not inserted properly.	Insert the instant product container(s) properly. Close and lock the cover.	
X COFFEE CONTAINER	Coffee containers not inserted or not inserted properly.	Insert the coffee container(s) properly. Close and lock the cover.	

7 DECOMMISSIONING AND DISPOSAL

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

When the machine is no longer used, render it inoperative after having unplugged it and having cut the power cord.



The Manufacturer is not liable for machine disposal which must be carried out in compliance with the applicable regulations.

The Customer must deliver the material to the designated collection facilities.

Follow the aforesaid disposal procedures, subject to penalties set forth in the applicable waste legislation.



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