

# **M100** GT - HD - Dosatron- Turbo Milk

MANUALE DEL TECNICO ENGINEER'S MANUAL MANUEL DU TECHNICIEN TECHNIKERHANDBUCH MANUAL DEL TÉCNICO MANUAL DO TÉCNICO



(rev. MT-M100TurboMilk P0-1907)







IT LEGENDA

### Interruttore generale 1 6 Manometro pompa Erogatore acqua calda 8 Tubo (lancia) vapore 9 Tubo (lancia) Turbosteam 9a Tubo (lancia) Turbosteam Cold Touch (\*) 9b 9c Tubo (lancia) Turbo Milk (\*) 11 Portafiltro 12 Pulsante acqua calda 13 Selettore Turbosteam / Turbomilk Bacinella appoggiatazze 15 19 Boiler caffè (\*) 20 Manopola erogazione vapore Piano appoggiatazze 23 Tasto "STOP-CONTINUO" acqua calda 35 SET Tasto per entrare in programmazione/ menù

- **TSb** Touch screen di selezione
- TSn Touch screen

# I componenti - \* - sono applicati solo in alcune product configurations configurazioni di prodotti.

### DE LEGENDE

- 1 Hauptschalter
- 6 Manometer Pumpe
- 8 Heißwasserausgabe
- 9 Dampfausgaberohr
- 9a Dampfausgaberohr Turbosteam
- **9b** Dampfausgaberohr Turbosteam Cold Touch (\*)
- **9c** Milchausgaberohr Turbo Milk (\*)
- **11** Filterhalter
- 12 Heißwasser-Drucktaste
- **13** Wahlschalter Turbosteam / Turbomilk
- **15** Auffangschale
- **19** Boiler Kaffee (\*)
- 20 Drehknopf Dampfabgabe
- 23 Tassenerwärmer
- 35 Taste "STOP-KONTINUIERLICHE" Heißwasseraboabe
- **SET** Taste zur Programmierung / Menü
- TSb Wahl-Touchscreen
- TSn Touchscreen

Bauteile - \* - sind nur bei einigen Produkt-Konfigurationen angebracht.

### EN LEGEND

- 1 Main switch
- 6 Pump pressure gauge
- 8 Hot-water outlet
- 9 Steam pipe
- 9a Turbosteam pipe
- **9b** Turbosteam Cold Touch pipe (\*)
- **9c** Turbo Milk pipe (\*)
- **11** Filter holder
- 12 Hot-water button
- **13** Turbosteam / Turbomilk selector
- **15** Tray
- **19** Coffee boiler (\*)
- 20 Steam supply knob
- **23** Cup warmer
- 35 Hot-water "STOP-CONTINUOUS" key 3
- **SET** Key to access programming mode / menu
- **TSb** Selection touch screen
- **TSn** Touch screen

The components - \* - are applied only in some product configurations

### ES LEYENDA

- 1 Interruptor general
- 6 Manómetro bomba
- 8 Erogador agua caliente
- 9 Tubo (boquilla) vapor
- 9a Tubo (boquilla) Turbosteam
- **9b** Tubo (boquilla) Turbosteam Cold Touch (\*)
- **9c** Tubo (boquilla) Turbo Milk (\*)
- 11 Portafiltro
- **12** Botón suministro agua caliente
- 13 Selector Turbosteam / Turbomilk
- 15 Bandeja
- **19** Calentador café (\*)
- **20** Botón giratorio erogación vapor
- 23 Calientatazas
- 35 Tecla "STOP-CONTINUO" agua caliente
- SET Tecla para entrar en programación / menú
- TSb Pantalla táctil de selección
- TSn Pantalla táctil

Los componentes - \* - se aplican sólo en algunas configuraciones de productos.

Ш



- 1 Interrupteur général
- 6 Manomètre pompe
- 8 Sortie eau chaude
- 9 Buse vapeur
- 9a Buse Turbosteam
- **9b** Buse Turbosteam Cold Touch (\*)
- **9c** Buse Turbo Milk (\*)
- 11 Porte-filtre
- 12 Bouton eau chaude
- **13** Sélecteur Turbosteam / Turbomilk
- 15 Bac d'égouttement
- **19** Chauffe-eau, café (\*)
- 20 Robinet de débit du vapeur
- 23 Chauffe-tasses
- 35 Touche « STOP-CONTINU » eau chaude
- **SET** Touche programmation/menus
- **TSb** Écran tactile de sélection
- TSn Écran tactile

Les composants accompagnés d'un \* ne sont montés que dans certaines configurations de produit.

- PT LEGENDA
- 1 Interruptor geral
- 6 Manómetro da bomba
- 8 Distribuidor de água quente
- 9 Tubo do vapor
- 9a Tubo do vapor Turbosteam
- **9b** Tubo do vapor Turbosteam Cold Touch (\*)
- **9c** Tubo Turbo Milk (\*)
- 11 Porta-filtro
- **12** Botão de distribuição de água quente
- **13** Selector Turbosteam / Turbomilk
- 15 Tabuleiro

23

35

**19** Boiler café (\*)

auente

TSn Touch screen

20 Manípulo de distribuição do vapor

**TSb** Touch screen de selecção

algumas configurações de produtos.

Grelha para aquecer chávenas

Tecla "STOP-CONTÍNUO" água

SET Tecla para entrar na programação / menu

Os componentes - \* - são aplicados só em



### M100 GT - M100 HD

PED / DESP	P <sub>max</sub> [ bar ]	T <sub>max</sub> [°C]	tipo di macchina Type of machine type de machine Maschinentypen modelo de la máquina tipo de la màquina Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos Capac Fassungsverm	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos ità - Capacity - Ca	4 gruppi 4 groups 4 groupes 4 Einheiten 4 grupos 4 grupos <b>apacité</b> [L] <b>d - Capacidade</b>
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2	133	acqua/vapore water/steam eau/vapeur wasser/Dampf agua/vapor água/vapor	10	10	10
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor	12 (GT) 15 (HD)	133	acqua water eau Wasser agua água	0.22 x 2	0.22 x 2	0.22 x 2
Boiler caffè Coffee boiler Chauffe-eau, café Boiler Kaffee Calentador café Boiler do cafè	12 (GT) 15 (HD)	160	acqua water eau Wasser agua água	0.40 x 2	0.40 x 3	0.40 x 4

### M100 Dosatron

PED / DESP	D	-	tipo di macchina Type of machine type de machine Maschinentypen modelo de la máquina tipo de la màquina	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos	3 gruppi 3 groups 3 groupes 3 Einheiten 3 grupos 3 grupos	4 gruppi 4 groups 4 groupes 4 Einheiten 4 grupos 4 grupos
	P <sub>max</sub> [bar]	╹ <sub>max</sub> [°C]	Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	Capac Fassungsverm	ità - Capacity - Ca nögen - Capacida	apacité [L] d - Capacidade
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2	133	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	10	15	20
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor	12	133	acqua water eau Wasser agua água	0.18 - 0.25 x 2	0.18 - 0.25 x 3	0.18 - 0.25 x 4





DIMENSIONS				
		2 gr.	3 gr.	4 gr.
L	mm	817	1017	1217
	inches	32.2	40	47.9
L1	mm	568	768	968
	inches	22.4	30.2	38.1
Weight	Kg	89	105	120
	pounds	196	232	265

M100 GT

M100 HD

M100 DT







DIMENSIONS					
2 gr. 3 gr. 4 gi					
L	mm	817	1017	1217	
	inches	32.2	40	47.9	
L1	mm	568	768	968	
	inches	22.4	30.2	38.1	
Weight	Kg	87	100	123	
	pounds	187	221	271	



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WARNING: Installation and disassembly must only be performed by qualified and authorized technicians. Switch off the power to the machine before performing these steps.



### **Description display symbols**

### WATER LEVEL



This symbol indicates the boiler water level. During the loading phase, the bottom part of the icon blinks.

When the optimum level is reached, the symbol





### RESISTANCE



This symbol indicates that the resistance is activated and functioning; a thicker luminous flow passing through the resistance shows the electric heating is on.

When the boiler pressure reaches the set value,





This indicates that the heating resistance has been disabled.



# Note: the customer cannot switch on or switch off the electric heating.

When the on/off function is programmed, the electric heating takes place automatically.

### SEVICE BOILER PRESSURE



This symbol indicates the boiler pressure value.







Press again the icon regular display mode.

to return to the

### COLD MACHINE



This symbol indicates that the machine is in its initial warming stage or that the boiler pressure has decreased to below 0.5 bar.

It shows the boiler's warming status and appears if one or more boilers are still in their initial warming stage or if their temperature decreases to below 55°C.



Pressing the "STOP/continue coffee" **STOP** icon will cause dispensing to occur at the current temperature.

All the other icons are disabled until required operating pressure is reached.

While waiting for the machine to be ready for use, attach the filter holders to the groups.

The machine has reached programmed operating

temperature when the icon molonger appears on the display.

### CUP-WARMER



These symbols indicate the power currently selected by the cup warmer.

### WI-FI



This symbol appears on the display when the Wi-Fi module is in the machine.

### BLUETOOTH

These symbols refer to Bluetooth communication:



- the icon indicates the presence of the Bluetooth module on the machine;



 the blue icon indicates that the machine is communicating with a Bluetooth grinderdispenser.

### USB



This symbol appears on the display when a USB pen drive is connected.

### USB



This symbol appears on the display when a USB pen drive is connected.

### BDS



BDS activation (Barista Driving System).



### **Description display symbols**

### PAYMENT SYSTEMS

This icon indicates that the machine is connected to a payment systems interface and is configured to work with it. Dispensing is therefore possible subject to approval by the payment system.



- the red icon indicates that the cash system has denied the transaction;

- the blue icon indicates that the cash system has approved the transaction.

### CONTROL OF THE FLOW (ONLY IF IN USE)

When this icon lights up it means that it is necessary to adjust the grinder-dispenser to tighten or loosen the grinding, in order to return the coffee dose to the correct parameters.

The icons that are shown are:



means that the grinding needs to be loosened. (flow of coffee is lower than the reference).



means that the grinding needs to be tightened. (flow of coffee is greater than the reference).

Note. The number next to the icon (1 or 2) indicates the grinder-dispenser that must be used.

The icon appears on the display instead of the level symbol.



### Switching off the boiler (only on "HD / GT" machines)



### Data flow chart - Technician programming





# **TECHNICIAN PROGRAMMING**

### 1. Programming access

Access the programming menu by pressing:

1) the key



2) the key 🚬



```
(versions with Turbosteam L and Turbosteam R)
```



3) typing the password and pressing or



Return to the previous menu or exit the programming menu by pressing the key



# LACIMBALI

### 2. Service time menu





### 3. Language selection



4. INFO menu



(3a) In the **Counters** In the listed parameters are: Menu Info Counters Coffee Group... - (number of coffee-based beverages); Reset Coffees Group 1 Water - (number of times that water was dispensed); Reset Coffees Group 2 22 Steam - (number of times that steam was dispensed using the Turbosteam selector on position TS 1); Coffees Group 3 Reset 13 Steam + Air - (number of times that steam and air were dispensed using the Coffees Group 4 Reset Turbosteam selector, positions TS 2÷4); Hot milk - (number of times hot milk was dispensed); Scroll through the entries using the 4 **Cold milk** - (number of times cold milk was dispensed); and arrows ... Total Coffee - (total number of coffee-based beverages); - (time since last start up). (3b) In the Selection Counters menu, the parameters relative to the individual keys are the ones that are



Example of counter selection of a coffee group

Menu	Info	Counters	
		23	Reset
2		15	Reset
3		20	Reset
4		18	Reset

Example of counter selection of water doses  $-\Lambda$ 

	/m 1			
1	Menu	Info	Counters	
			12	Reset
	Ver		5	Reset
	START		20	Reset



### Counters (versions with Turbosteam L and Turbosteam R)

counter

### <u>3c</u>

In the **Selection Counters** immenu, the parameters relative to the individual keys are the ones that are counted.

# Menu Info Sel.Cnt. Group 1 Group 2 Group 3 Water Steam2 Steam1

Menu	Info	Sel.Cnt.	Steam2
		23	Reset
		15	Reset
		20	Reset
		18	Reset

Example of a Turbosteam key selection



Turbosteam 2 (SX)



Turbosteam 1 (DX)



Coffee



### Milk (versions with Turbo Milk)



### Water Change



**Fault history** 



	Setup	
Menu       Info         Counter       Sel Cnt.         Water C.       Coffee         Water C.       Setup         Press the icon       to display the         "Setup" submenus.	2 Menu Info Setup 3 DT TM 5	<ul> <li>- Weission DT - HD - GT;</li> <li>- Description: Turbosteam: TS - TS/2 - NO; TurboMilk: YES / NO</li> <li>- I key; 5 keys; 7 keys.</li> <li>NOTE: machines configured with a dispensing key do not allow "BDS" and connection to the payment system.</li> </ul>

Version







### 5. Programming measures function

English



Press the ok icon to confirm the information entered.



### Water dose programming using the "self-learning" function

		2	3
Ξ	Menu Recipe Water	The buzzer sound and the red border	Press key to be programmed. When
nglish	amount you wish to fill beneath the hot- water outlet and press the real icon.	around the <b>end</b> icon indicate the SELF-LEARNING STAGE.	container press the key again. Continue with any additional program- ming of the keys.
	4 Menu Recipe Water	5 Menu Recipe Water #+ T START SET 1 - 20,0 + C % - 30 + C The buzzer sound will stop and the red border at the top left of the #+ T icon	<b>6</b> The dispensing time and temperature of the water added will be displayed which can be corrected manually using the buttons - +. Afterwards, confirm the values by pressing the • icon.
		will disappear.	



### Programming measures using the "SELF-LEARNING" function





### **Clone function**

This feature allows you to replicate the coffee unit settings for all other machine groups.







At the end of the process, all the groups will have the same parameters.



### Pressure profile (only on "HD" machines)

This function lets you set the profile for the pressure at which the coffee is dispensed.







**Edit Profiles** 

The profiles can be customized by modifying the duration and pressure of each separate dispensing phase.



For example, **phase 2** (in yellow) will have a duration of 7 seconds at 9 bars; **phase 3** (in blue) will have a duration of 5 seconds at 7 bars.

**Phase 1** Is tied to infusion: as shown in the image above, it cannot be modified (**pressure**) and has settings (time and pressure) similar to those of a traditional machine.

To modify (

**base 1**, you must access the *Programming menu* and set the *Infusion* parameter to NO:







The following illustrates in detail the steps to follow: the separate phases of the key 3 strong coffee of group 3.



The change to the pressure profile tied to the key **3** strong coffee of group **3** is evident when comparing the initial profile with the modified one:



Initial profile

Modified profile





dispenser groups (HD only)

Boiler activation percentage: Modulation percentage of the heating power of the boiler.

Boiler resistance: Activation of resistance elements on the basis of the power selected.

Total power divided into: RC1 = <sup>2</sup>/<sub>3</sub> - RC2 = <sup>1</sup>/<sub>3</sub>

Full power cycle: RC1 ON / RC2 ON RC1 OFF / RC2 OFF Low power cycle: RC1 ON / RC2 OFF RC1 OFF / RC2 OFF



The components - \* - are only applied with certain product configurations.



### (versions with Turbosteam L and Turbosteam R)







19 EN

Ed

Diverter solenoid valve

Milk pump motor

Mpl

## LACIMBALI

7. Washes









Change the time depending on your requirements.

Confirm by pressing the key.

The new time appears under the

NOTES. The "WATER CHANGE" function with time request is set by the technical personnel who can also enable or disable the "block" function.

With "block" enabled, if the water refill is not done within one hour, the machine prevents the dispensing of the beverages, water and steam.

With request scheduled the user can only change the time the request appears.





# 

### 8. Turbosteam

1 Clock Lang, Info Recipe Testing Westerm Heat Press, Service Press the icon	Press one of the Turbosteam keys.	3       Menu Steam TS 1         T Stop Steam       72         Emulsion Level       30         Image: Steam Ste	Engl
4 Menu Steam TS 1 T Stop Steam 2 - 72 + 0 OK	Menu Steam TS 1 Emulsion Level 2 30 + 0 OK	Set the values using the Set the values using the set the values using the set of the keys. Confirm the data inserted using the key or exit and leave the previous data using the key	ish
5 Menu Steam TS 1 T Stop Steam 72 Emulsion Level 30	TEST P 1.2bar SL OK. 008% Rc1 OFF Evc OFF Rc2 OFF TV 024°C	By pressing the key the following screen appears on the services display.	
(vers	sions with <i>Turbosteam L and Turbos</i>	steam R)	
Image: Clock Lang.       Image: Cl	Press one of the Turbosteam keys.	3       Menu       Steam       TS 1         T       Stop Steam       72         Emulsion Level       30         Steam2       Steam1         Press the parameter to be modified	
4 Menu Steam TS 1 T Stop Steam 2 72 + 0 OK	Menu Steam TS 1 Emulsion Level 2 30 + 0 OK	Set the values using the Confirm the data inserted using the key or exit and leave the previous data using the key	
5 Menu Steam TS 1 T Stop Steam 72 Emulsion Level 30 Steam2 Steam1	TEST P 1.2bar SL OK. 008% Rc1 OFF Evc OFF Rc2 OFF TV 024°C	By pressing the key the following screen appears on the services display.	

# LACIMBALI

Milk (versions with Turbo Milk)

English





### 9. Cup Warmer



### 10. Heating element

Service personnel can switch on or switch off the electric heating (service boiler and groups boilers) in this way:



Icon in programming = disabled resistances (icon animatin menu).

24 EN



### 11. Programming





Press the

1	Menu	Service	
	Control Time		NO
	Unit	of Temperature	°C
	Unit of Pressure		bar
<b>.</b>	Buzzer		ON

<u>Control Time</u>-display dispensing time: YES/NO (from 1" to 60').

<u>Unit of Temperature</u> - can be set to: °C, degrees centigrade/Celsius, or °F, degrees Fahrenheit.

<u>Unit of Pressure</u> - can be set to bar or psi.

**Buzzer** - enables/disables all acoustic signals when keys are pressed or messages are displayed: YES/NO.

f	Menu Service	
	Boiler Pressure	1.2
	Customer Prog.	YES
ł	Prog. Lock	NO
	Infusion	

**Boiler Pressure** - indicates the pressure of the boiler; 0.6 to 1.6 bar (9 to 23 psi)

<u>**Customer Prog.</u>** - customer programming: YES/NO.</u>

**<u>Prog Lock.</u>** - block programming: YES/NO.

**Infusion** - parameter linked to the pressure profiles of the dispensing keys: YES/NO "Only on HD"

YES: values (time and pressure) similar to those of a traditional machine.

*NO*: editable in step 1 of the pressure profiles.





Press the icons to scroll through the entries. Configuration of the parameter occurs by pressing the square of the parameter:

press the desired icon on the screen and confirm with

•	Menu Service	
t	Weighing System	NO
	Payment System	NO
ł	Level Sensib.	2
	Data In/Out	

<u>Weighting system</u> - allows management of the Acaia scales for weighing the amount of coffee dispensed: YES/NO.

<u>Payment Systems</u> - allows a payment system to be configured, when connected.

**Level Sensib.** - indicates the degree of sensitivity of the level probe, which then operates the filling of the boiler with water. For safety reasons, automatic level control of the boiler is disabled when the boiler resistance is turned off. - Note: set a value of 1 if the machine is installed with very conductive water. -NOTE: set a value of 3 if the water used is not very conductive (very soft).

**Data In/Out** - contains the items: IN: transfer from USB to machine; OUT: from machine to USB.

-	Menu Service	
1	Grinder Control 1	*
	Grinder Control 2	*
ŧ	Bluetooth	-
	Wifi	+

Grinder Control-1 Grinder Control-2 (only if the machine is connected to a wireless grinder/dispenser).

The parameters that can be set are: **- enabled -** MM1 - MM2

Set to "NO" during the machine configuration phase; "YES" once parameters have been entered.

- Adjustment threshold - see the section "Steps for Bluetooth Coffee Machine-Grinder/Dispenser Communication" in the following pages.

**<u>Bluetooth</u>** - see section "*Bluetooth Connection*" in the following pages. <u>**Wi-Fi**</u> - see section "Wi-Fi Configuration" in the following pages.

25 EN



### 11. Programming

1	Menu Service	
t	Coffee Boiler	*
	Softener Reg.	+
¥	Change W. Filter	+
	Maintenance	+

**Coffee Boiler** - this parameter includes the items for setting the coffee boiler temperature; values that can be set are 60°C to 110°C (140°F to 230°F) with steps of 0.5°C. Group temperature programming with offset correction possible (see section in pages below).

**Softener Reg.** - includes the resin regeneration parameters: litres of resin (from 0.11 to 251), hardness (from 0°F to 45°F). The decreasing resin efficiency level is also indicated.

<u>Change water Filter</u> - On reaching the litre level set on the display a message is displayed which prompts replacement of the filter.

For both functions, an efficiency percentage is displayed (Softener/ Filter), descending from 100% to 0%.

**<u>Maintenance</u>** - includes 4 submenus for setting maintenance parameters:

- Max cycles - the number of cycles set.

- Max days - the number of days set.

- No. cycles/days - this is the number of cycles and days until next maintenance.

- Maintenance - YES/NO.

Enables (YES) or does not enable countdown of the cycles and days until the next maintenance activity.

•	Menu	Service	
1	BDS		NO
	Flust	1	OFF
ł	Low	Power	NO
	Dryir	ng Time	

**<u>Bds</u>** - see section "BDS Activation" in the following pages.

**<u>Flush</u>** - see section "Enabling Flush key" in the following pages.

Low Power - YES/NO

**Drying Time** - coffee disc drying time from 0 to 5 with steps of 0.1 seconds.

1	Menu Service	
1	Screensaver	+
	Standard Data	
	Password	

<u>Screensaver</u> - Possibility of programming the screensaver display time (from 30" to 20')

**<u>Standard data</u>** - Allows loading of standard data or reconfiguration of the machine. In both cases the machine is automatically restarted.

**<u>Password</u>**- allows change of the code for accessing technical programming.



### **Coffee Boiler**



Bluetooth Menu - The parameters that can be set are:

- MM1-MM2 1 to 2 grinders can be connected.
- Search the machine will find all bluetooth devices within 10 m.
- Reset cancels the connection with the associated device.

Note: during connection with bluetooth grinders/dispensers, the first one connected is set as MM1.



### Procedure for Bluetooth connection with the machine-grinder unit





9	Menu Service Bluetooth	
	MM1: MM–MOD TOUCH ON	TS 3 72°C
	MM2:	
	Find +	
	Bluetooth Reset	
Exit from progr	amming by pressing the icon	The blue icon indicates that the machine and grinder/ dispenser are communicating.

In the event of communication problems, the "COMMUNICATION FAILURE" message will appear on the display followed by the name of the disconnected grinder/dispenser. The message disappears automatically when the Bluetooth connection is restored. A common cause of this failure is the grinder/dispenser being turned off with the machine turned on.

# MBALI

### **BDS** activation and sensor configuration

(Cannot be activated on "HD" machines)



NO LOW POWe Press the icon ok to confirm.

J



All the TECHNICAL MENU items of the "Magnum Bluetooth" grinder/dispenser can be viewed only after the default technical code has been entered.





### **CONFIGURATION MAGNUM BLUETOOTH GRINDER/DISPENSER SENSORS**

ngiisr



Double dose – Left sensor (Green) Right sensor disabled


## Setting recipes and connections with grinder/dispenser

#### -NOTE: POSSIBILITY TO CONNECT ALSO WITH GRINDER/DISPENSER 2

Recipe

Menu

Туре

G.Sel

2 - B

Group 4



The filter holder-key and machine association logic is the following: **1-A or 2-A** = activation of the first actuator (filter-holder with single delivery spout) **1-B o 2-B** = activation of the second actuator (filter-holder with double delivery spout) **1-C or 2-C** = activation of the third actuator with filter-holder with dedicated filter

With the number **1** the first grinder/dispenser **MM1** is identified With the number **2** the second grinder/dispenser **MM2** is identified

With the letters A-B and C the filter-holders are identified









Every button on the machine can be configured based on the type and the relative grinder/dispenser. Not all types can be used with the BDS system. The possible choices are:

- Single type
- Short
- Medium -> SINGLE DOSE (Red)
- Long -> SPECIAL DOSE (White/Blue)
- Double type
- Short
- Medium -> DOUBLE DOSE (Green)
- Long





## **Operating logic**

BDS system enabled. Dispensing disabled (keys off) NOTE: Start/Stop key is always active.



English

Dose grinding and dispensing activated (key on)





Dispensing will remain active for 2 minutes. During this time, the grinder/dispenser used will be blocked and therefore unable to grind a second dose of coffee.

The grinder/dispenser will automatically release when the enabled key is pressed or when the two minutes of waiting time have elapsed.





## Grinder control parameters configuration





## Grinder control parameters configuration

manual grinder control (for grinder/dispensers with no bluetooth connection option.



1. disable grinder control, if in use.

2. set and calibrate the machine and grinder/dispenser as desired.

3. dispense into the test square all the types of beverages to be used (double coffee, single coffee and any special blend - third key).

4. write down the satisfactory flow values of the coffees for each of the possible three types of beverage.

- 5. go to the grinder control panel and perform reset.
- 6. set the flow values for each of the beverages.
- 7. enable grinder control.

Note: Set the Q.ref of double coffees first for proper functioning of grinder control.

#### control of the flow (only if in use)

The appearance of this animated icon means that adjustments need to be made to the grinder/dispenser to tighten or

loosen the grinding, to return coffee dispensing to the default parameters.

The icons that are shown are:



1 means that the grinding needs to be loosened. (flow of coffee is lower than the reference).



 ${f 1}$  means that the grinding needs to be tightened. (flow of coffee is greater than the reference).

Note. The number next to the icon (1 or 2) indicates which grinder/dispenser needs adjusting. The icon appears on the display instead of the level symbol.

# IMBALI

## Grinder control parameters configuration



\*: Method 1: manual setting of Qref.



1. disable grinder control, if in use.

2. connect the machine to the grinder/dispenser via bluetooth and enable dialogue in the manner already in use. 3. set and calibrate the machine and grinder/dispenser as desired.

4. dispense into the test square all the types of beverages to be used (double coffee, single coffee and any special blend - third magnum key on demand).

5. write down the satisfactory flow values of the coffees for each of the possible three types of beverage.

- 6. go to the grinder control panel and perform reset.
- 7. set the flow values for each of the beverages.

8. enable grinder control.

Method 2: setting of Qref in fully self-learning mode.



1. Disable grinder control, if in use.

2. Connect the machine to the grinder/dispenser via bluetooth and enable dialogue in the manner already in use. 3. Programme and calibrate the machine and grinder/ dispenser as desired, dispensing the beverages until a satisfactory cup result is achieved.

- 4. Go to the grinder control panel and perform reset.
- 5. Enable grinder control.
- 6. Exit programming.

7. Dispense double coffees (5 or more) until the message Qref OK appears on the services display (with audible sound).

8. Dispense single coffees (5 or more) until the message Qref OK appears on the services display (with audible signal).

9. Dispense any special blend coffees (5 or more) until the message Qref OK appears on the services display (with audible sound).

10. Enter programming and check that the Qref values set are present.

Repeat the entire procedure for the second grinder/dispenser if present.

The machine is ready to work with the grinder control on. In the event of problems, dispensing can be performed in the test square with the grinder control in use to see if the symbol \* is present beside the flow. Remember that dispensing is deemed valid only if it lasts more than 10 seconds.

Other symbols are used in the test square:

> if the flow is too high compared to the reference, above the upper limit

< if the flow is too low compared to the reference, below the lower limit

\* flow within the acceptable range

- dispensing too brief (at least 8 s but less than 10 s) (3) number of remaining coffees to be dispensed and deducted from the count



## Grinder control parameters configuration

2

#### Info grinder control.



-	Q Rif. = 3.5	[ml/s] Q =	3.3 [ml/s]
	GR 1	GR 2	GR 3
[s]	23.5	22.2	000.0
A [ml/s]	2.6	2.7	
Ň	43	12	0
[s]	000.0	24.4	25.1
B [ml/s]		3.6	3.3
Ň	0	65	67
[s]	000.0	000.0	000.0
C [ml/s]		-,-	
Ň	0	0	0

Example of information on the flows of each single dispensing sent to the Plat-One platform via WIFI. (A) GR1 single coffee, (B) GR 3 double coffee, (A/B) GR 2 central with one single coffee and one double,

(C) the filter holder is not used for special coffees.

## Dose time variation relative to the Magnum Bluetooth grinder/dispenser

To increase or decrease the measure-time operate as follows:

1) press the 🖾 icon from the main screen:



2) The following is displayed:



3) press the DOSING item; the following is displayed:

DOSING	
DOSE 1	
DOSE 2	
DOSE 3	

4) select the measure to be modified; the following is displayed:



Change the value by the "+" and "-" icons; confirm the entered value by the  $\checkmark$  icon or press the 3 icon to leave it unchanged.

The measure-number correspondence is the following:

DOSE 1 for the single measure =; DOSE 2 for the double measure =;

\* DOSE 3 for the continuous measure 🖃 ...

Double-measure's  $\stackrel{\frown}{=}$  grinding time variation in user mode is ± 50 hundredths of second (0 ÷ 1/2 second).

\* Grinding in continuous mode, if equal to zero (DOSE 3 = 0), can only be modified by the technician.



WiFi configuration



**Wi-Fi Menu** - Configure the following Wi-Fi parameters as shown below:

- NETWORK enter the name of the access point.
- SECURITY indicate the type of wireless network security:

- **KEY** - enter the password to access a protected Wi-Fi network (WPA or WEP)

- URL enter listener.gruppocimbali.com.
- Port enter 10000.
- CONNECT to connect to the access point selected.
- RSSI signal intensity:

- *IP* - Displays the IP address assigned to the machine by the wireless access point.

- **RESET** - To restore the parameters to the standard parameters.

- **MAC** - Represents the Mac address of the WiFi module present in the machine. It is a parameter that is only displayed, cannot be changed.

- fTX - reduces data transmission to the remote server:

 transmits all data daily at machine startup, faults/ washings per event;

- Ievel 1 plus hourly counts;
- Ievel 2 plus pings every 10 min. (default).

Place the cursor on the item CONNECT to manually connect to the access point selected; if the configuration of the Wi-Fi module is correct, the following icon appears on the display **matrix**:







By entering the programming menu you can activate the FLUSH key.

1	Menu Service	
	BDS	NO
Ť	Flush	OFF
	Low Power	NO
	Drying Time	-
1) The items are	e scrolled by pressi	ng the icons 👢 🕇
2) Press the ico	n <b>Flush</b> .	





The machine can be set with 3 configurations:

1 key;

5 keys;

7 keys.

NOTE: when the machine is configured with 7 dispensing keys, the FLUSH key cannot also be present.



**ENABLING FLUSH KEY** 

MBALI

In addition, the keys of each dispenser group can be represented with different colours:

An additional function which is represented by the FLUSH key in the lower part of the display of each coffee dispenser group.

The FLUSH key makes it possible to briefly operate the "group rinse" (between 1 and 5 seconds) before inserting the filter holder.

If you want to interrupt this cycle, it is possible to stop the dispensing at any time by pressing any key on the unit.

The FLUSH key is not tracked in the cycle counters and remains free and active with payment systems in operation



STOP



...





#### Logo

On all the machine displays, after a period of inactivity set on the "Screensaver" menu, the standard Cimbali logos appear



**1** Using any graphics program (e.g. Paint), create a file that meets certain characteristics; the prerequisites for a *bitmap* image to be used as a custom logo are:

custlogo.bmp logosrv.bmp	logogrp.bmp
<ul> <li>width less than</li></ul>	<ul> <li>width less than</li></ul>
or equal to 270	or equal to 272
pixels; <li>length less than</li>	pixels; <li>length less than</li>
or equal to 170	or equal to 480
pixels. <li>24-bit bmp</li>	pixels. <li>24-bit bmp</li>
colour.	colour.

Copy onto a USB pen drive the "*logogrp. bmp*" and/or "*logoserv.bmp*" files if you want to display a logo for the group display and one for the services display.

Copy the file "*custlogo.bmp*" if the user wants to display the same logo on all displays.

NOTE: If in the USB pen drive there are all files logo, will be displayed the image of the file "*custlogo.bmp*".



2) Insert the USB pen drive in the dedicated slot on the machine: the



3) Turn the machine off and back on again; when it comes back on the following will appear on the services display:



bmp



icon will appear on the

If in the USB pen drive there is the file *custlogo.bmp* 

Once loading is complete, remove the USB pen drive from the machine.

Note: If the screensaver is active, it is possible immediately see the logos, without waiting for idle time, every time the user turns off the analogically gauge.

# LACIMBALI

Services logo





#### Coffee group display logo



Englis

If you do not want to load custom images, M100 also offers a "default logo" that is always present in the machine. It is the "La Cimbali" logo



The "La Cimbali" logo will be displayed on the services display and, if the item group is activated, it will also be displayed on the coffee group display

Time

Possibility of programming the screensaver display time (from 30" to 20') with steps of 30 seconds.



Updating the TurboMilk SW board using USB Pen Drive.



- 1 Take an empty USB pen drive.
- 2 Copy the update file "Tmilk.hex" into the main directory of the pen drive from ftp://cffirmware:firmware@213.182.66.30/NEWTON/FIRMWARE/065\_00\_ A0\_09062015.zip
- 3 Insert the USB pen drive in the dedicated port on the machine
- 4 Turn on the machine







nglish



8

7) In the next step, the display update begins. The screen shown is displayed on all of the machine's touch screens.



When the status indicator reaches 100% the update is complete and the machine restarts automatically. The following message appears when restarting:



Remove the USB Pen Drive.

English

9

Enter the standard information, update the machine data and reactivate the resistance.



## **DISPLAY CALIBRATION**

The calibration procedure can be performed at any time by starting the machine with Dip 3 ON.

The following message appears on all the displays when turned on:

Using a pen hold down the centre of the cross; repeat the operation in all the points where the cross appears.

Perform the calibration on all the displays or only on those where it is required. At the end of the operation, turn off the machine and return the Dip 3 to OFF.





## Recovery



47 EN

## Touch screen display test

The display test procedure can be performed at any time by starting the machine with Dip 5 ON. Ensure that the information on the display is green, with no pressure on the screen.

## Coffee group display

## Service display.

X:0 Y:0

if the information is red, check for any undesired pressure on the edge of the screen.

## Service display.

At the end of the operation, turn off the machine and return the Dip 5 to OFF.









## Coffee group display



## 12. Diagnostic messages

MALFUN			
CODE	DESCRIPTION	POSSIBLE CAUSES	
020	USB power-supply malfunction.	• USB-port current- consumption too high.	<ul> <li>Check the status of the USB port and its connections in order to identify possible causes of excessive consumption (e.g. short-circuit).</li> <li>Once the cause of the malfunction is fixed the USB port should restore itself automatically and return to normal operation.</li> <li>If the problem persists, replace the CPU board.</li> </ul>
(x)21*	Group boiler pressure sensor x out of range (x = 1, 2, 3, 4) Note: Group 1 is to the far left.	<ul><li>Sensor failure</li><li>Card failure.</li></ul>	•Check cabling •Replace the sensor •Replace the card.
023	AC 24V power supply malfunction.	•The glass fuse on the CPU board is likely broken.	Replace the fuse.
024	Clock malfunction.	<ul> <li>Contacts oxidised.</li> <li>Dead battery.</li> <li>Clock blocked.</li> </ul>	<ul> <li>Clean the contacts on the battery.</li> <li>Measure the voltage of the battery (3 V DC) and, if necessary, replace it.</li> <li>If the battery is OK try, with the machine turned off, to remove it from the board and wait 2-3 minutes. Then reinsert the battery and check that the clock is working properly.</li> </ul>
025*	No power: group, EV, milk pump	<ul> <li>Voltage drop in the power supply</li> </ul>	<ul> <li>Check if CPU card has power.</li> <li>Check power supply unit (protection)</li> <li>Check cabling</li> </ul>
029 *	LCD display not connected (applies only to machines other than Emblem R and M100).	<ul><li>Break in cabling.</li><li>Display fault.</li></ul>	•Check cabling.
030	Slave micro processor malfunction.		•If the problem persists, replace the Newton board.
041*	Milk pump motor overcurrent	<ul> <li>Consequence of applied force</li> <li>Rotor blocked</li> <li>Pump motor faulty</li> </ul>	<ul> <li>Check wiring.</li> <li>Check whether the circuit or pump is clogged.</li> <li>Replace the pump.</li> </ul>
051	Temperature sensor signal out of range.	<ul> <li>Sensor failure</li> <li>Card failure.</li> </ul>	•Check cabling •Replace the sensor •Replace the card.
(x)51*	Group boiler temperature sensor x out of range (x = 1, 2, 3, 4) Note: Group 1 is to the far left.	<ul> <li>Thermocuple disconnected</li> <li>Sensor failure.</li> </ul>	<ul> <li>Check cabling</li> <li>Replace the sensor.</li> </ul>
052	Boiler heating timeout - 45 minutes.	<ul> <li>The safety thermocouple has been triggered</li> <li>The resistance is interrupted (cabling defect)</li> <li>The Triac card is malfunctioning.</li> </ul>	<ul> <li>Check if the safety thermostat has been triggered, and reset it if necessary</li> <li>Check if there are interruptions or detached fastons on the cabling</li> <li>Check that the boiler resistance is not interrupted and replace it if necessary</li> <li>Replace the Triac card.</li> </ul>



MALFUN CODE	DESCRIPTION	POSSIBLE CAUSES	VERIFICATIONS and SOLUTIONS
(x)52*	Group x boiler heating timeout - 20 minutes (x = 1, 2, 3, 4) Note: Group 1 is to the far left.	<ul> <li>The group x boiler safety thermostat has been triggered</li> <li>The resistance is interrupted (cabling defect).</li> <li>Triac board fault.</li> </ul>	<ul> <li>Check if the safety thermostat of the group x boiler has been triggered, and reset it if necessary</li> <li>Check if there are interruptions or detached fastons on the cabling</li> <li>Check that the group x boiler resistance is not interrupted and replace it if necessary</li> <li>Replace Triac board.</li> </ul>
(x) 53*	Steam thermocouple out of range. DX > 053; SX > 153	<ul> <li>Thermocuple disconnected</li> <li>Wrong configuration during standard data in- sertion.</li> </ul>	<ul> <li>Enter in the programming mode and insert the correct standard data</li> <li>Check connections.</li> <li>Replace the steam temperature probe.</li> </ul>
058	Boiler overpressure alarm.	<ul> <li>Resistanc alwayspowered.</li> <li>Temperature sensor out of range.</li> </ul>	<ul><li>Check cabling</li><li>Replace the sensor.</li></ul>
059	Boiler: Refill timeout - 15 minutes.	<ul> <li>No water</li> <li>Refill EV failure</li> <li>Wiring interrupted</li> <li>Card failure.</li> </ul>	<ul> <li>Check water is supplied from the main line.</li> <li>Replace the refill EV.</li> <li>Check cabling.</li> <li>Replace the card.</li> </ul>
060	Boiler-level signal errors.	<ul> <li>Electrical fault.</li> <li>Leakage to earth.</li> </ul>	<ul> <li>Check wiring.</li> <li>Check, by activating the components individually on the manual control panel, that the level signal does not show any anomalies (%).</li> </ul>
062	Coffees dispensed for MM1 with flow under the limit (3 consecutive coffees dispensed).	<ul> <li>coffee filter blocked</li> <li>coffee type changed</li> <li>qref calibration wrong</li> <li>grind too fine, excessive dose ground.</li> </ul>	<ul> <li>wash the group</li> <li>clean/replace the coffee filter</li> <li>use a coarser grind</li> <li>calibrate the machine correctly on the basis of the coffee/recipe.</li> </ul>
063	Coffees dispensed referred to MM1 with flow over the limit (3 consecutive coffees dispensed).	<ul> <li>coffee type changed</li> <li>qref calibration wrong</li> <li>grinding too coarse</li> <li>grinder/dispenser</li> <li>blocked, insufficient</li> <li>dose of ground coffee.</li> </ul>	<ul> <li>check that there are no external elements in the grinders</li> <li>check that the measure grinder is working (pick-up current and fuses)</li> <li>use a finer grind</li> <li>calibrate the machine correctly on the basis of the coffee/recipe.</li> </ul>
064	Coffees dispensed referred to MM2 with flow under the limit (3 consecutive coffees dispensed).	<ul> <li>coffee filter blocked</li> <li>coffee type changed</li> <li>qref calibration wrong</li> <li>grind too fine, excessive dose ground.</li> </ul>	<ul> <li>wash the group</li> <li>clean/replace the coffee filter</li> <li>use a coarser grind</li> <li>calibrate the machine correctly on the basis of the coffee/recipe.</li> </ul>
065	Coffees dispensed referred to MM2 with flow over the limit (3 consecutive coffees dispensed).	<ul> <li>coffee type changed</li> <li>qref calibration wrong</li> <li>grinding too coarse</li> <li>grinder/dispenser</li> <li>blocked, insufficient</li> <li>dose of ground coffee.</li> </ul>	<ul> <li>check that there are no external elements in the grinders</li> <li>check that the measure grinder is working (pick-up current and fuses)</li> <li>use a finer grind</li> <li>calibrate the machine correctly on the basis of the coffee/recipe.</li> </ul>



MALFUN CODE	DESCRIPTION	POSSIBLE CAUSES	VERIFICATIONS and SOLUTIONS
(x)66	Error in the group that is dispensing. ( $x = 1, 2, 3, 4$ ) Note: Group 1 is to the far left.		<ul> <li>Check water is supplied from the main line.</li> <li>Check there are no fitting obstructions or leakage.</li> <li>Check flowmeter electrical connections.</li> <li>Replace the broken flowmeter.</li> <li>Replace the broken board.</li> </ul>
(x)70	Measure-grinder adjustment: Bluetooth set up by the technician. (x = 1, 2) MM1 > 170; MM2 > 270		Event only archived and not displayed on the display during normal machine operation.
082	Temporary communication problem with the keyboards/ TFT display.		<ul> <li>Check the insulation.</li> <li>Check the wiring and connections.</li> </ul>
083	Services key communication error.	<ul> <li>Incorrect keyboard configuration (if applicable).</li> <li>Wiring interrupted</li> <li>Card failure.</li> </ul>	<ul> <li>Check that the dip switches are correctly configured on the key board (if applicable).</li> <li>Check cabling</li> <li>Replace key board.</li> </ul>
(x)83*	Group x (x = 1, 2, 3, 4) keypad communication error Note: Group 1 is to the far left. Communication error with light-module board (RGB) x = 5 or light/turbo-steam board.	<ul> <li>Incorrect keyboard configuration (if applicable).</li> <li>Wiring interrupted</li> <li>Card failure.</li> </ul>	<ul> <li>Check that the dip switches are correctly configured on the key board (if applicable).</li> <li>Check cabling</li> <li>Replace key board.</li> </ul>
(x)85*	Bluetooth communication error (x = 1, 2) MM1 > 185; MM2 > 285	<ul> <li>Incorrect association with measure grinder.</li> <li>Measure grinder turned off.</li> </ul>	<ul> <li>Turn on the grinder.</li> <li>Repeat device association.</li> </ul>
089	NVM RAM data integrity error	<ul> <li>Incorrect association with measure grinder.</li> <li>Measure grinder turned off.</li> </ul>	Turn the machine off and on again. If the error persists, replace the CPU board. Check the condition of the clock battery.
091*	No tank during milk washing cycle	Data integrity error in non- volatile RAM memory of the CPU board.	<ul> <li>Check the correct operation of the tank presence sensor on the manual control panel.</li> <li>Check the wiring.</li> </ul>
092	Request water softener resin regeneration.	<ul> <li>Removal of tank during the wash.</li> <li>Tank presence sensor faulty.</li> </ul>	Softener maintenance.
093	Request replacement water filter.		• Replace the water-softner filter.
096	Maintenance needed.		• The machine has displayed the message to warn the user that maintenance must be performed. Carry out maintenance operations.



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MALFUN CODE	DESCRIPTION	POSSIBLE CAUSES	VERIFICATIONS and SOLUTIONS
097*	Reset standard password.	• Action desired by the user by entering the special code (applicable only for machines with TFT display).	
098	Historical malfunctions and wash 1 reset.	<ul> <li>Initialisation malfunction history (and washing history for machines without TFT display)</li> </ul>	• Event only archived and not displayed on the display during normal machine operation.
099	Default data input.		
105	SD card communication malfunction.	• SD card corrupted or malfunction.	•Replace SD card.
282	Keypad reset operation carried out by CPU board due to repeated communication problems.		<ul><li>Check the insulation.</li><li>Check the wiring and connections.</li></ul>
683	Turbosteam module communication malfunction.	<ul><li>Break in wiring.</li><li>Board failure.</li></ul>	<ul><li>Check wiring.</li><li>Replace Turbosteam board.</li></ul>
Faults - * - appear only in some produit configurations.			



## **DISASSEMBLY AND SETTING**

## ALL OPERATIONS MUST BE PERFORMED WITH THE MACHINE OFF AND COLD. TO ALWAYS USE THE NECESSARY SAFETY EQUIPMENT (SHOES/GLOVES).

## 13. Removal of the side panels





## 14. Cup Warmer





## 15. Stainless steel front panel





## 16. Rear panel

The back panel may be removed only after the cup warmer has been removed.





## 17. Draining the boiler water





## 18. Removing the boiler heating element

Remove the resistance only after emptying the boiler.





19. Coffee boiler









## 20. Services display panel





## 21. Turbosteam control and lance



22. Junction Box



23. Safety thermostat





## 24. Peristaltic pump



## 25. CPU dip-switch

## **CPU DIP-SWITCH**

### CAUTION!

# When changing the position of the Dip-Switch, the machine MUST BE SWITCHED OFF.

Under standard conditions, the dip-switches are positioned on OFF.

The dip-switches have the following functions:

- DIP 1 = OFF
- DIP 2 = OFF
- DIP 3 = OFF ON calibration of the touch displays
- DIP 4 = OFF
- DIP 5 = OFF ON touchscreen test
- DIP 6 = OFF
- DIP 7 = ON
- DIP 8 = OFF









## 26. TURBOSTEAM on the left side









**FR:**Lorsque le système TURBOSTEAM est en marche, la LED rouge présente sur la carte TS est allumée et clignote de manière régulière.

L'écran tactile de la machine comporte les icônes du Turbosteam côté gauche et du Turbosteam côté droit.

DE:Ist der TURBOSTEAM in Betrieb, leuchtet die rote LED der TS-Platine und blinkt regulär.

Auf dem Touchscreen-Display der Maschine befinden sich die Symbole Turbosteam LINKS und Turbosteam RECHTS.

**ES**:Cuando el sistema TURBOSTEAM está en funcionamiento, el LED rojo presente en la tarjeta TS está encendido y parpadea de manera regular.

En el visualizador con pantalla táctil de la máquina se encuentran los iconos del Turbosteam IZDO y del Turbosteam DCHO.

**PT:**Quando o sistema TURBOSTEAM está a funcionar o LED vermelho presente na placa TS está aceso e pisca de forma regular. No visor tátil da máquina estão presentes os símbolos do Turbosteam ESQ. e do Turbosteam DIR.

LACIMBALI







English

WIRING DIAGRAM
**CPU** board





English



LACIMBALI

English

**CPU** board



## BASSA TENSIONE – SCHEDA ALIM DISP



LACIMBALI

English

WIRING DIAGRAM LEGEND

IMBALI

- Asw = Switching power supply Bt = Terminal block
  - Ct = Voltage changing
  - $\mathbf{F}$  = Pump fuse
  - **Fi** = Filter
  - **IG** = Main switch
  - **Mo** = Terminal strip
  - **MP** = Motor pump
  - **RB...** = Coffee Boiler resistance
  - **RC** = Service Boiler resistance
  - **Rsc** = Cup heater resistance
  - St = Triac board
  - **TC** = Service Boiler supply security thermostat
  - **TB...** = Coffee Boiler supply security thermostat
  - TI = Contactor
  - TR = Transformer

## **Connector list**

- BT = Battery
- J1 = Keyboards
- J2 = Turbosteam
- J3 = Services Led, gr.1, gr.2
- J4 = Display feed
- J7 = Led gr.3
- **J8** = Led gr.4
- **J9** = Flat cable of services display, gr.1
- **J10** = Flat cable of gr.1, gr.2, gr.3, gr.4 display
- **P1** = Volumetric meter gr.1, gr.2
- **P3** = Pressure sensor gr.3, gr.4
- **P4** = Boiler NTC gr.3, gr.4
- **P5** = Pressure sensor gr.1, gr.2
- P6 = Level sensor, services boiler NTC
- P7 = NTC boiler gr.1, gr.2
- **P8** = Keyboards
- **P9** = Card feed
- P11 = Proportional solenoid valve feed Gp
- P12 = Solenoid valve feed: G1, G2, Evc, Eac, Eds, Va, Eaf, Ev
- P13 = Volumetric meter gr.3, gr.4, G3, G4
- P16 = Ets Turbosteam Solenoid valve feed, MC Turbosteam compressor feed
- **TS** = Turbosteam sensor
- **TM1** = Alignment Turbosteam sensor Trimmer
- **TM2** = Display contrast setting Trimmer



English

**Functional Turbo Milk** 



HYDRAULIC CIRCUIT

- Ca = Boiler
- **DV** = Volumetric meter
- **Em** = Anti-suction solenoid valve
- **Eac** = Hot water solenoid valve
- Eaf = Cold water solenoid valve
- Ets = Turbosteam solenoid valve
- **Ev** = Steam solenoid valve
- Evc = Boiler supply solenoid valve
- **Fi** = Pump filter
- **G** = Coffee solenoid valve
- **Gc** = Coffee preparation group
- Eds = Electronic Drying System
- In = Injector
- ts = Turbosteam selector
- Mix = Water mixer
- Mn = Pressure gauge
- **MP** = Volumetric pump
- **SL** = Boiler level probe
- **MC** = Compressore motor
- Va = Anti-suction valve
- Vs = Boiler safety valve

IMBALI

HYDRAULIC DIAGRAM LEGEND



Hydraulic circuit (version with Turbo Milk)

## LACIMBALI

## HYDRAULIC DIAGRAM KEY (VERSION WITH TURBO MILK)

- Bac = Hot water dispenser
- **Bm** = Milk delivery spout
- Ca = Boiler
- **DV** = Volumetric meter
- Em = Anti-suction solenoid valve
- Eac = Hot water solenoid valve
- Eaf = Cold water solenoid valve
- Etm = Turbomilk solenoid valve
- **Ev** = Steam solenoid valve
- Evc = Boiler supply solenoid valve
- **Ed** = Diverter solenoid valve
- **Elf.** = Washing solenoid valve
- Esm= Milk safety solenoid valve
- Edar= Air diverter solenoid valve
- Fi = Pump filter
- **G** = Coffee solenoid valve
- **Gp** = Proportional solenoid valve
- Ht = Heater
- **Bo** = Coffee boiler
- **Bv** = Steam spout
- Edm = Solenoid valve for milk deviation
- In = Injector
- ts = Turbosteam selector
- Mix = Water mixer
- Mn = Pressure gauge
- **MP** = Volumetric pump
- Mpl = Milk pump
- Reg..= Air regulator
- **SL** = Boiler level probe
- MC = Compressore motor
- Va = Anti-suction valve
- Vex = Expansion valve
- **Vs** = Boiler safety valve
- **WB** = Washing box sensor

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