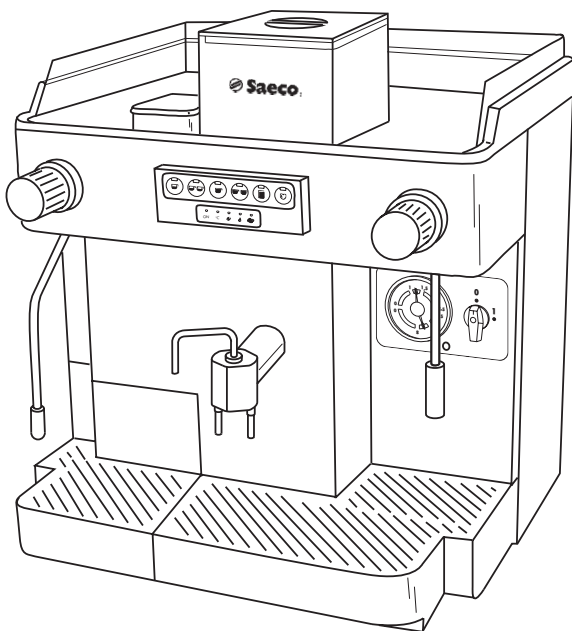




Macchina per caffè automatica
Automatic espresso coffee machine
Machine à café automatique
Vollautomatische Kaffeemaschine
Maquina para café automática profesional

mod. PROFIMAT
PROFIMAT DE LUXE



INSTRUCTION FOR INSTALLATION AND USE

Italiano

Egregio cliente,

Lei ha acquistato un prodotto di alta qualità e rappresentativo dell'ultima generazione di macchine per caffè. Questa nuova linea costituisce il perfezionamento della nostra già famosa serie di macchine che può offrirLe, oggi, il meglio in fatto di comodità e di innovazione tecnologica. Seguendo scrupolosamente le semplici operazioni indicate sul presente manuale potrà ottenere il massimo delle prestazioni e riscontrare la notevole affidabilità di questo prodotto nel corso degli anni. Qualora dovesse riscontrare anomalie nel funzionamento potrà sempre contare sulla rete dei Centri Assistenza che fin da ora sono a Sua disposizione. Disponibilità che la seguirà anche in futuro per poter garantire a Lei ed ai Suoi ospiti la doverosa soddisfazione.

English

Dear Customer,

You have bought a high quality product, representing the last generation of coffee machines. This new line represents the improvement of our well-known machine series and can offer you, nowadays, all the best concerning convenience and technological innovation. Following carefully the simple operations given in this manual, you will get the best performances and notice the remarkable reliability of this product along the years. In case of running troubles, our network of Assistance Centres is at your complete disposal from now on. Such a disposal will follow you also in future, thus allowing us to grant you and your guests the right satisfaction.

Français

Cher client,

Vous avez acheté un produit de haute qualité, qui représente la dernière génération de machines à café. Cette nouvelle ligne constitue le perfectionnement de notre déjà fameuse série de machines qui peut vous offrir, aujourd'hui, la meilleure commodité et la meilleure innovation technologique. En suivant attentivement les opérations simples contenues dans ce manuel, vous pourrez atteindre les De Luxe grandes performances et vérifier la remarquable fiabilité de ce produit au cours des ans. En cas d'anomalies de fonctionnement, vous pourrez toujours vous adresser à nos Services Après-Ventes qui sont dès maintenant à votre disposition. Disponibilité qui vous suivra aussi dans l'avenir, pour satisfaire vos exigences et celles de vos invités.

Deutsch

Sehr geehrte Kundin, sehr geehrter Kunde,

Mit der PROFIMAT, PROFIMAT DE LUXE haben Sie ein hochstehendes Qualitätsprodukt gekauft. Diese Kaffeemaschine bietet Ihnen das Optimum an Bedienungskomfort und moderner Technik. Wenn Sie diese Bedienungsanleitung sorgfältig durchlesen und beachten, dann werden Sie und Ihre Gäste mit diesem Gerät viel Freude haben. Noch etwas ist wichtig zu wissen: Sollten einmal, entgegen allen Erwartungen, irgendwelche Störungen auftreten, dann ist unser Kundendienst für Sie da, auch lange nach dem Kauf Ihrer Maschine.

Español

Estimado cliente,

Ha comprado un producto de alta calidad, que representa la última generación de máquinas para café. Esta nueva línea representa el perfeccionamiento de nuestra ya famosa serie de máquinas y le ofrece, hoy, lo mejor por comodidad e innovación tecnológica. Siguiendo atentamente las simples operaciones contenidas en este manual, podrán conseguir las mejores prestaciones y verificar la notable confianza de este producto en el curso de los años. En caso de anomalías de funcionamiento, podrán confiar en la red de nuestros Centros de Asistencia que quedan a su disposición, disponibilidad que le seguirá en el futuro también para garantizar a sus clientes la debida satisfacción.

Italiano

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AUTOMATIC ESPRESSO COFFEE MACHINE

PROFIMAT - PROFIMAT DE LUXE

1-GENERAL INFORMATION

1.1 Manual purpose

- Purpose of this manual is to inform the user of all functions of the coffee machine, simplifying its use in order to obtain the best utilization for maximum satisfaction.

2-TECHNICAL FEATURES

2.1 Machine description

- Profimat coffee machine is a self-grinding, fully automatic machine for professional use for the preparation of variously sized cups of coffee with the possibility to additionally use pre-ground coffee. The machine is also fitted with a nozzle for hot water and steam
- Safety index:
The machine has been tested and approved according to the European safety regulations.

2.2 Technical data

- Model name: PROFIMAT - PROFIMAT DE LUXE
- Sizes: (W x H x D) 470 x 550 x 450 mm.
- Weight: 44 kg.
- Boiler: 1,6 litres capacity
- Bean hopper (transparent): 800 gr. capacity
- Power cord: 155 cm. length
- Warm-up time : 7 min. approx.
- Power supply: see data plate on the machine base
- Power: 3200 W
- Revolving and thermally insulated hot water/steam nozzle

3-SAFETY PRECAUTIONS

- For the user's safety, always take the following precautions:
- This machine is designed for professional use and should therefore be used by trained personell only.
- Carefully read all instructions found in this manual and keep the manual within the reach for consultation.
- Unplug the machine before performing any operation on the power cord.
- Do not try to open or force the protective panels as no parts inside the machine are to be tampered with by the user. In case of failure, call your authorized dealer for technical assistance.
- The original packing has been designed and manufactured so as to protect the machine during transport.
Keep it for transport or return shipment .
- Do not use the machine in water, nor in very humid or dusty locations. Use the machine at 10°C-40°C temperature.

- Never pour water over the unit but inside the special tanks only.
- Do not allow children to use the machine.
- Never start the machine without water.

4-POWERCONNECTION

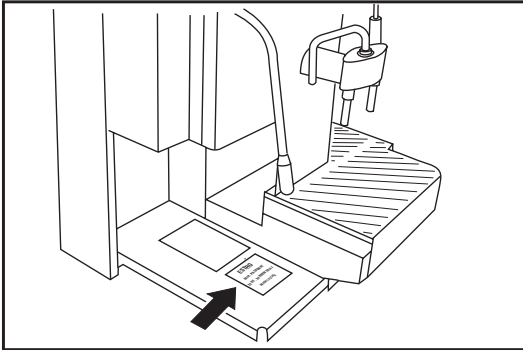


Fig. 1

- The machine is only to be connected to an adequate power supply. For correct information consult the data plate under the coffee dreg drawer (fig. 1) following the reported instructions (fig. 2):
- **Attention:** Connect the machine to a standard outlet or to an appropriate current box. Be careful to maintain proper insulation between the connectors.

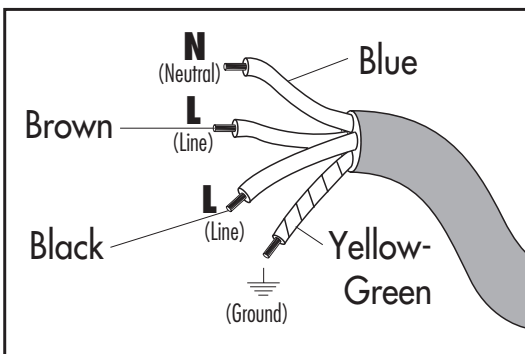


Fig. 2

5-WATERCONNECTION

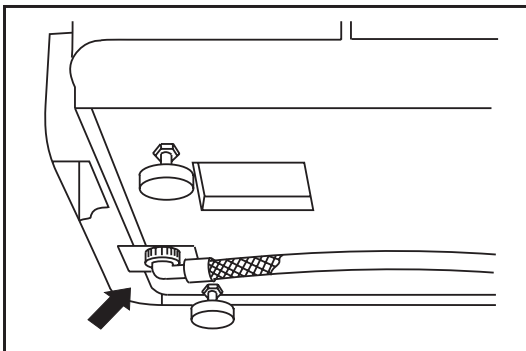


Fig. 3

- Connect the machine to a drinking water system where the pressure is between 1,8 and 8 kPa. For this operation, use the tube provided with the unit and connect it to the nozzle found under the base of the machine (fig.3).
- **Attention:** Ensure that the tube is well placed under the machine avoiding that it is crushed or severely bent.
- To prevent calcium deposits inside the machine it is recommended, especially in areas where water is very hard, to install a water softener in the water supply.

6-DRAINPIPECONNECTION

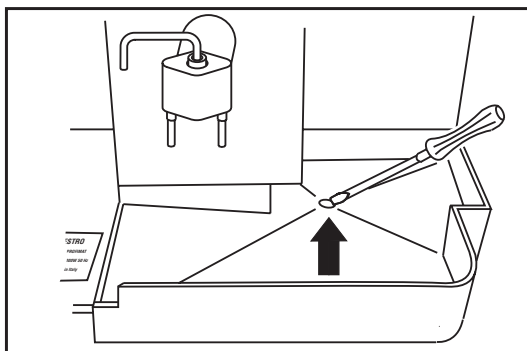


Fig. 4

- On the bottom of the drip tray, there is a marked section (fig.4) which can be removed with a screw driver.
- Connect a tube with a 15-17 mm internal diameter to the drain nozzle found under the base of the machine and fix it with a SCREW BAND (fig.5).
- **Attention:** Ensure that the tube is well placed under the machine avoiding that it is crushed or severely bent as otherwise it will not allow the water to drain properly.

7-SETUPANDCALIBRATION

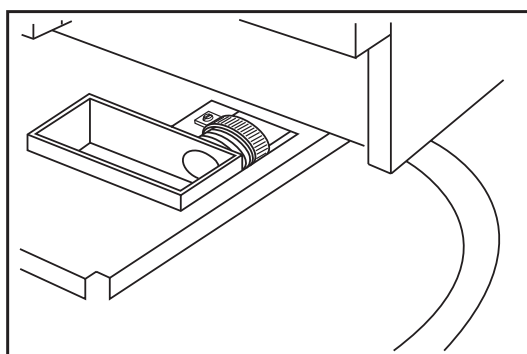


Fig. 5

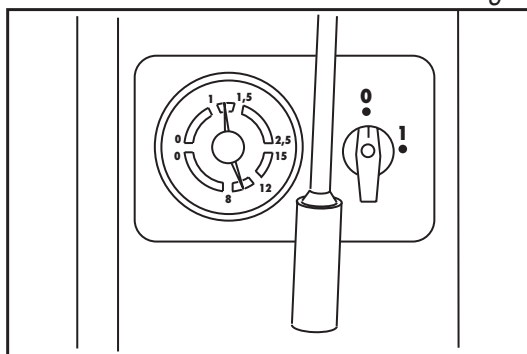


Fig. 6

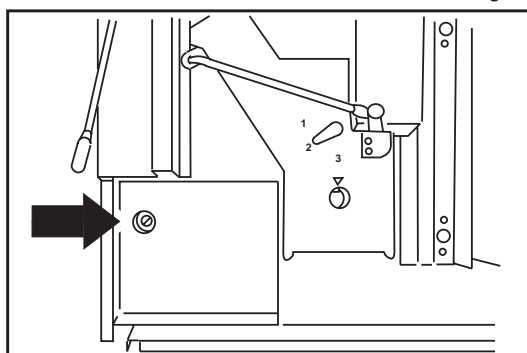


Fig. 7

- Turn the main switch on "1". The pump starts and stops automatically after having reached the right water level in the boiler.
- **Bleeding of the air from boiler**
- Turn the steam knob to open until some steam is coming out (approximately 2-3 minutes).
- In about 5-7 minutes, the ☞ pad will light to indicate that the right temperature in the boiler has been reached. (Ensure that the upper scale of the manometer indicates a pressure between 1,2 and 1,5 kPa (fig.6).
- **Calibration of pump pressure**
- Press the ♥ and then the ☞ pad. When water begins to flow out of the nozzle, the lower scale of the manometer should indicate a pressure between 8 and 10 kPa (fig.6). If this is not the case, the correct level can be adjusted by means of the calibration screw found behind the coffee dreg drawer (fig.7). The water flow stops by pressing any of the selection buttons.
- **Calibration of coffee grinder**
- Adjust the grinding level to one of the following recommended settings (fig.8) :
 - Italy:** 4-5
 - Spain:** 6-7
 - France-Switzerland:** 7-8
 - Germany-Austria:** 10-12
 - Usa-Canada:** 10-12
- Fill the container with fresh coffee beans. Check that the knob of the coffee bean hopper is turned counterclockwise on "OPEN" (fig.9).
- Place a cup under the nozzle and press the ☞ pad. Wait

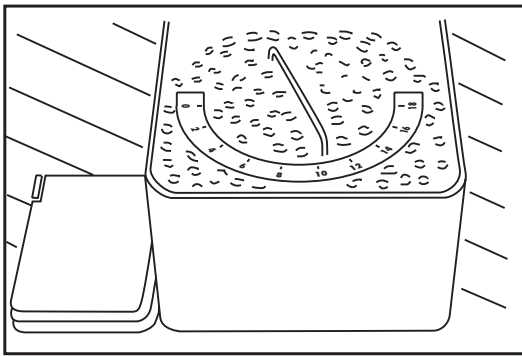


Fig. 8

for the coffee to flow. To stop the flow, press any of the pads. If the coffee flows too slowly, the grinding level has to be increased. If the coffee flows too quickly, the grinding level has to be reduced. Important: Prepare 2 coffees at least, after this operation, in order to enjoy the grinding variation.

8-CUPELEVELADJUSTMENT

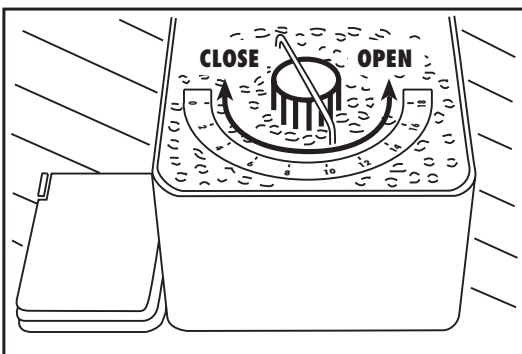


Fig. 9

- Turn the main switch to "0".
- Turn the main switch to "1" while pressing the ☕ and the ☑ pad simultaneously. When the ♥ led is blinking the programming procedure is activated.
- Press the pad that has to be programmed. Press it again when the desired cup level has been reached. Follow the same procedure for setting all selection buttons.
- **Important:** The quantity for 2 cups (☕ ☕, ☕ ☕) of coffee will be automatically adjusted by setting the selection button. for 1 cup.
- Turn off the machine by means of the main switch to exit the program mode.
- **Attention:** By entering the program mode, it's possible to change the level of only one of the pads without having to change them all.

9-PRE-GRINDINGADJUSTMENT(onlyProfimatDELUXE)

- When the pre-grinding program is activated, the machine grinds the dose for the next serving while dispensing the coffee.
This allows the next coffee to be dispensed in a shorter time as the coffee dose is ready.
- To activate the pre-grinding program, press the ♥ and the ☑ pad simultaneously. Confirm by pressing the ☕ pad within 5 seconds.
- The slow blinking of the 5 leds of the coffee pads indicates that the pre-grinding program has been activated.
- To exit this special program mode repeat the a.m. procedure.
- **Attention:** By activating the pre-grinding program, the coffee dose remains in the machine until the next coffee is dispensed.

In case the machine does not work for a certain period (for example at night or on the week end) the pre-ground coffee dose may lose its flavour and occasionally the doser may not function properly. We therefore recommend that the pre-grinding program be activated only when actually required (for example rush hours) **and to exit the program every evening taking care to dispense at least 1 cup of coffee after having deactivated it for the purpose of discharging the doser.**

10-PREPARATIONWITHCOFFEEBEANS

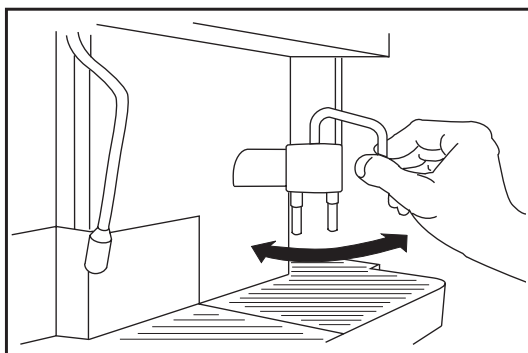


Fig. 10

- An important rule for a good espresso is to always use fresh coffee beans of the best blends
- Take one or two cups from the cup warmer, place them under the outlet and press the selection button corresponding to the desired product. The machine will automatically stop, when the programmed coffee level has been reached. The coffee flow can be stopped at any moment, by pressing any coffee selection. In case you need to use particularly high cups or glasses, the coffee can be dispensed from the upper nozzle by rotating it on the right side, (fig.10) thus avoiding the coffee flow to be dispensed from the lower nozzles.

11-PREPARATIONWITHPRE-GROUND COFFEE

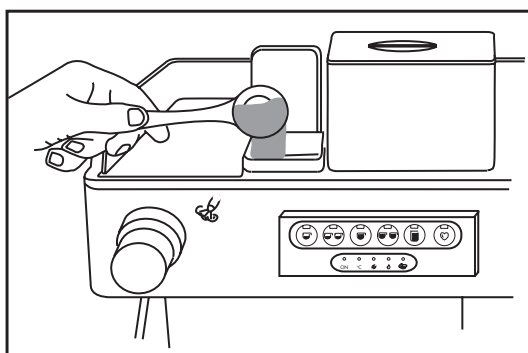


Fig. 11

- Fill the doser with one or two doses of ground coffee by using the dosage spoon (fig.11).
- Place one or two cups under the outlet.
- Press the ♥ pad for pre-ground coffee and then the pad for the desired selection.

12-USEOFSTEAM

- Turn the steam knob to open and let first a few drops of hot water flow out. The machine is now ready to provide a steady steam supply. The water level in the boiler is kept steady automatically.
- Immerse the nozzle into the liquid to be heated, until the desired temperature is reached. Turn then the steam knob to close
- To froth milk for cappuccino, it is recommended not to completely immerse the end of the nozzle, but just to touch the surface of the milk immersing it time to time and moving the cup in a circling motion.


13-USEOFHOTWATER

- Place a glass or cup under the hot water nozzle and open the tap.
- Close the tap when the desired quantity has been dispensed.
- **Attention:** After extended use, the temperature in the boiler will drop. Wait about 2 minutes for the proper operating temperature to be reestablished.


14-CONTROL PANEL

- **Shortage of water:**
The led located above the 💧 symbol illuminates when there is no water in the supplying tube. Turn the

machine off and check the problem. After having ensured that the water flow has been reestablished, turn the machine on. If the led is still illuminated, call your authorized dealer.


- The  led blinks when a failure in the water level control occurs. Call your authorized dealer.

- **Shortage of coffee:**

The led located above the  symbol illuminates when the coffee bean hopper is empty. Refill it with coffee beans and press the selection button corresponding to the desired product.

If after having refilled the bean hopper the led is still on, check that the CLOSING knob is turned to "OPEN" (fig.9).

- **Coffee dreg drawer full:**

The led above the  symbol blinks when the dreg drawer is full. If the drawer is not emptied after 8 servings, the led illuminates and the machine stops working. Once the dreg drawer has been emptied the machine will start working again.

15-CLEANINGANDMAINTENANCE

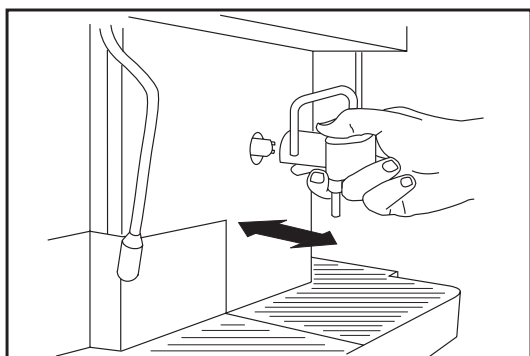


Fig. 12

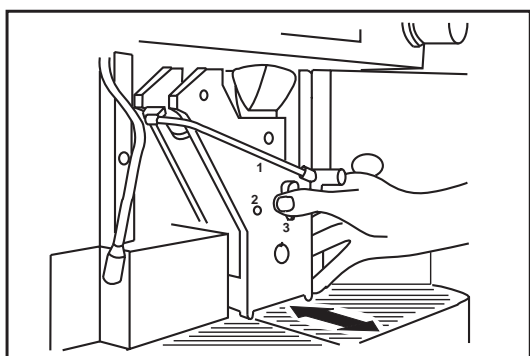


Fig. 13

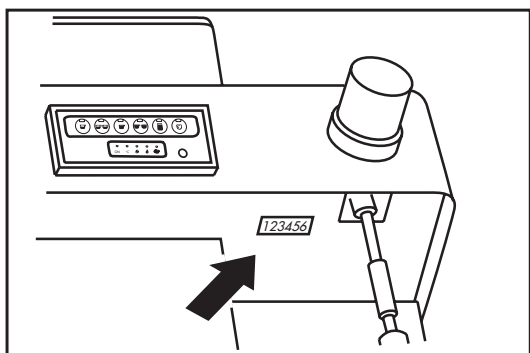


Fig. 14

- For proper operation the machine has to be cleaned every day.
- **Coffee nozzle:** Remove the nozzle by gently pulling it towards the outside (fig.12) wash it in hot water and then reinstall it.
- **Brew group:** Remove the coffee nozzle, open the stainless steel door and remove the brew group rotating the release mechanism to position 3 (fig.13). Clean the back panel with a damp sponge. Wash the brew group in warm water, dry it well, and reinstall it into the machine rotating the release mechanism to position 3. Pay attention that the reference arrows on the central shaft are well aligned (Align them by means of a special key when necessary). If the brew group is well inserted, the release mechanism should be in position 2.
- **Dreg drawer and drip tray:** Empty the dreg drawer, remove the grill, wash it in warm water and dry it. Follow the same procedure for the drip tray.
- **General cleaning:** Wipe with a damp cloth the entire exterior as well as the cup warmer surface and the steam/hot water nozzles.
- **Maintenance:** It's recommended to have routing maintenance carried out by an authorized dealer. This will ensure proper function of the machine and optimum results. As for the cleaning schedule see warranty certificate or follow schedule recommended at the time of purchase. Check the number of the cycles on the counter located under the upper panel of the machine (fig.14)