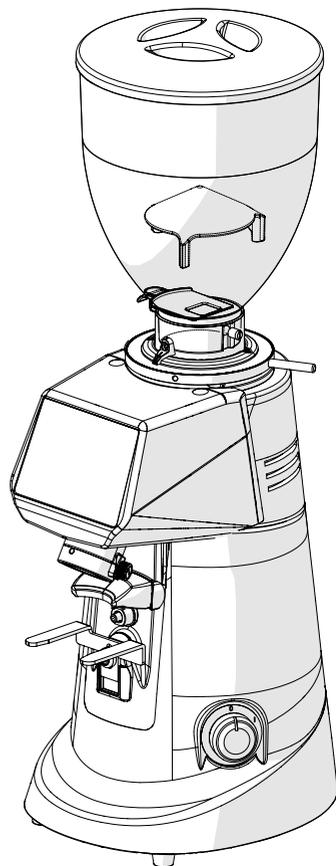


# Electronic coffee grinder-doser

## Fiorenzato

**F64 E**  
**F64 EVO**  
**F83 E**  
**F71 EK**



**Installation, operation  
and maintenance manual**



Read these instructions carefully before using for the first time.



TRANSLATION OF THE ORIGINAL INSTRUCTIONS

Rev\_00\_Ed\_03/2022



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## 1 GENERAL INFORMATION

### 1.1 General information on the manual and how to consult it



**Please read this instruction manual carefully before installing and using the electronic coffee grinder-doser by Fiorenzato M.C. S.r.l. for the first time.**

This instruction manual has been drawn up in compliance with the provisions of Directive 2006/42/EC and provides all the useful information for the end user to install, adjust and use the electronic coffee grinder-doser manufactured by the company Fiorenzato M.C. S.r.l.

The content of this manual must be thoroughly read and understood before installing and using the grinder-doser. It must also be stored and kept in good condition for future reference.

The images, data, texts and descriptions included in this documentation are the property of Fiorenzato M.C. S.r.l. and reflect the state of the art of the machine at the time it was placed on the market.



**Fiorenzato M.C. S.r.l. is always looking for new solutions to improve its products and therefore reserves the right to make changes to the grinder-doser and related documentation over time without considering the products already sold to be inadequate and/or obsolete.**

A general index makes it easy to find the subject of interest, and a number of informative symbols draw the user's attention to the contents of particular interest for their own safety and for the correct use of the grinder-doser.

### 1.2 Symbols used in the manual



**WARNING - NOTE!** Indicates a warning or important note relating to specific functions and/or useful information for the user. Bear in mind the paragraphs marked with this symbol.



**GENERAL DANGER - ATTENTION!** General danger sign. Text marked with this symbol indicates that failure to follow the instructions given may result in damage to the machine and/or risk of injury to the user.



**LIVE APPLIANCE - ATTENTION!** Text marked with this symbol indicates a possible risk of electrocution. Follow the instructions provided.



**OPERATION INTENDED FOR AUTHORISED TECHNICIANS:** Text marked with this symbol indicates that the action described must be carried out by a specialised technician (technical service).

### 1.3 Warnings for the buyer

This manual, like the EC Declaration of Conformity, is an integral part of your grinder-doser and must therefore be treated and stored with care. It must be made available to all users and accompany the machine when it is moved or resold to third parties.



**In the event of loss and/or deterioration of this documentation, a copy can be obtained from the manufacturer by specifying the manual code on the back cover.**

Before allowing another user to use the coffee grinder-doser, please ensure that this person has read and understood the contents of this manual.

The instruction manual contains all the instructions and procedures for use. When correctly followed, they allow you to work safely without causing damage to yourself or to the machine.



**It is the purchaser's obligation to provide appropriate training in the use and maintenance of the coffee grinder-doser for the personnel assigned to use it.**



**The purchaser and all users of the grinder-doser must carefully observe all the specific warnings included in this manual.**

### 1.4 Manufacturer's contact details

If you have any questions, please contact Fiorenzato M.C. S.r.l. at the following address:

**Fiorenzato M.C. S.r.l.**

Via Rivale, 18 - Santa Maria di Sala (VE) - ITALY

Tel. +39/049 628716 - Fax. +39/049 8956200

info@fiorenzato.it - www.fiorenzato.it

### 1.5 Instructions for requesting assistance

For technical assistance on the machine, the user must contact the dealer from whom the appliance was purchased. For further information or clarification regarding the use and/or maintenance of the grinder-doser, **Fiorenzato M.C. S.r.l.** remains at your disposal and can be contacted at the above addresses.

## 1.6 Warranty

Fiorenzato M.C. S.r.l. provides a 24-month warranty for its products from the date of the sales invoice issued by Fiorenzato M.C. S.r.l.

During the warranty period, the manufacturer undertakes to repair or replace, free of charge, any parts and/or components that are originally faulty due to manufacturing defects.

The warranty covering the product shall become void if:

- The warnings/instructions in this manual have not been followed.
- Routine maintenance and machine cleaning operations have not been carried out by a user who has been properly instructed in the correct way to carry them out.
- Repair work has been carried out by personnel who are untrained or not authorised by the manufacturer.
- The product is used for purposes other than those specified in this manual.
- Replacements have been carried out using non-original spare parts (please note that replacements with non-original parts, in addition to invalidating the warranty, also invalidate the “Declaration of Conformity” that accompanies the appliance.
- The warranty is void in the event of damage to the appliance caused by: neglect, installation and/or use not in accordance with the instructions in this manual, poor maintenance (cleaning), damage caused by lightning and atmospheric events, incorrect power supply, overvoltage and overcurrents.

## 1.7 Applicable directives

All coffee Grinder-dosers manufactured by Fiorenzato M.C. S.r.l. have been designed and made in accordance with the essential requirements of the following EU directives:

- 2006/42/EC [*Machinery Directive*].
- 2014/35/EU [*Low Voltage Directive*].
- 2014/30/EU [*Electromagnetic Compatibility Directive*].
- 2011/65/EU [*RoHS Directive*].
- 2015/863/EU [*RoHS Delegated Directive*].
- 2012/19/EU [*WEEE Directive*].

## 2 IDENTIFICATION DATA AND TECHNICAL SPECIFICATIONS

### 2.1 Introduction

Making coffee is an art and in order to master its secrets, you need to follow precise rules. The formula for a perfect cup of espresso coffee is, indeed, very complex and the part played by the appliance is extremely important. For an excellent result and unquestionable quality, three factors must be successfully combined:

- A fine blend.
- The appropriate use of available appliances.
- The skill and professionalism of those who make it. To enjoy a good coffee, contrary to popular belief, it is not enough just to choose a particular blend.

The experience and skill of the operator in following the right procedures for preparing the drink and using the appropriate machinery greatly help to create a small masterpiece. This is why professionals attach so much importance to the espresso machine and grinder-doser. Being familiar with these appliances, keeping them in perfect working order and using them to their full potential is a skill that belongs to true coffee masters. The quality of a good espresso coffee depends on a number of operations, including grinding which plays an important role. The grinder-doser is therefore one of the basic appliances for the operator. Its structure must comply with certain characteristics: robustness, resistance and functionality, characteristics that are fully satisfied by all the grinder-dosers manufactured by **Fiorenzato M.C. S.r.l.**

### 2.2 Appliance identification

On the left side of all grinder-dosers manufactured by Fiorenzato M.C. S.r.l., an identification label is attached, on which the following data is always shown:

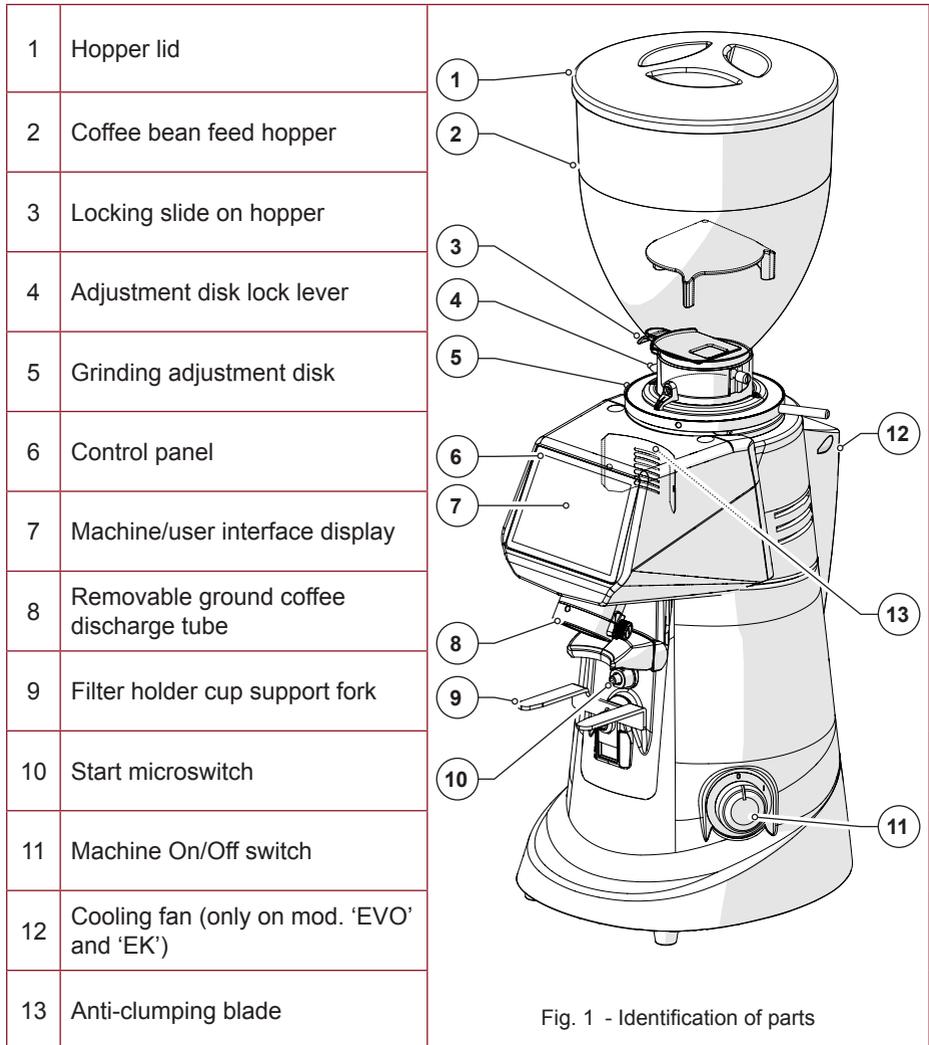
- Company name of Fiorenzato M.C. S.r.l.
- CE marking and year of construction.
- Any other certification markings.
- Model and serial number.
- Appliance power.
- Supply voltage and frequency required.



### 2.3 Identification of the main parts of the grinder-doser

Grinder-dosers consist of a machine body, with all the necessary devices for grinding coffee, and a supply hopper on the top for feeding in the roasted coffeebeans to be ground.

With reference to Fig. 1, all grinder-dosers in the **ON DEMAND** line consist of the following main parts:



## 2.4 Intended use

This appliance has been designed exclusively for grinding roasted coffee beans. Any other use is considered improper and therefore dangerous. The manufacturer accepts no liability for any damage caused by improper or incorrect use. Do not use the appliance to grind other types of food or other materials into granules. Our grinder-dosers are intended for professional use by specialised personnel, and are not for domestic use.

## 2.5 The models in the ON DEMAND line and technical specifications

Fiorenzato M.C. S.r.l. manufactures grinder-dosers in the **ON DEMAND** line in the following models:

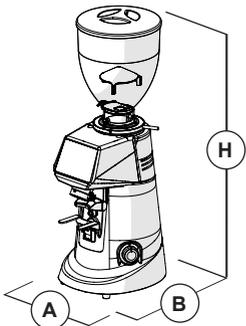
<ul style="list-style-type: none"> <li>• <b>F64 E</b></li> <li>• <b>F64 EVO</b></li> <li>• <b>F83 E</b></li> <li>• <b>F71 EK</b></li> </ul>	<table border="1"> <tr> <td></td> <td>E</td> </tr> <tr> <td>Fxx</td> <td>EVO</td> </tr> <tr> <td></td> <td>K</td> </tr> </table>		E	Fxx	EVO		K
	E						
Fxx	EVO						
	K						

### How to read the model number

Fxx	E	EVO	K
Ø 64 mm	<i>Electronic model</i>	<i>High-speed electronic model</i>	<i>Conical grinding blades</i>
Ø 71 mm			
Ø 83 mm			

The tables below show the overall dimensions and the main technical features of the **ON DEMAND** line of coffee grinder-dosers.

### Dimensions and weights

	Models	Dimensions [A x B x H mm]	Weight [kg]
	Fig. 2 - Dimensions	<b>F64 E</b>	230 x 615 x 270
	<b>F64 EVO</b>	230 x 615 x 270	13
	<b>F83 E</b>	230 x 670 x 270	15
	<b>F71 EK</b>	230 x 615 x 270	20

## Technical specifications

Model	F64 E	F64 EVO	F83 E	F71 EK
				
Power supply	220-240V 50 Hz	220-240V 50 Hz	220-240V 50 Hz	220-240V 50 Hz
Power [Watt]	350	350	650	850
Grinding blade type	Flat type B	Flat type C	Flat type B	Conical
Grinding blade diameter [mm]	64	64	83	71
Grinding blade rotation speed rpm	1350 at 50 Hz	1350 at 50 Hz	1350 at 50 Hz	300 at 50 Hz
	1550 at 60 Hz	1550 at 60 Hz	1550 at 60 Hz	300 at 60 Hz
Hopper capacity [kg]	1.5	1.5	1.5	1.5
Single dose grinding time [s]	1.0 ÷ 12.0	1.0 ÷ 12.0	1.0 ÷ 12.0	1.0 ÷ 12.0
Double dose grinding time [s]	1.0 ÷ 25.0	1.0 ÷ 25.0	1.0 ÷ 25.0	1.0 ÷ 25.0
Grinding time tolerance [s]	± 0.1	± 0.1	± 0.1	± 0.1
Daily grinding [kg]	1÷2	2÷3	3÷7	8÷14
Recommended dispensing time for 7g single dose [s]	3.4	2.1	1.9	1.4
Recommended dispensing time for 14g double dose [s]	6.8	4.2	3.8	2.8
Frequency of grinding blade replacement in working hours (h) and in kg of ground coffee [kg]				
'Standard' grinding blades (h) - [kg]	(54) - [400]	(33) - [400]	(45) - [600]	(66) - [1200]
'Red Speed' grinding blades (h) - [kg]	(216) - [1600]	(132) - [1600]	(180) - [2400]	(264) - [4800]
<b>Optional</b>				
Hopper 500 g	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Metal tamper	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Right or left side tamper	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
'Red Speed' grinding blades	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

## 2.6 Noise level



The maximum noise emission of our grinder-dosers, measured in a UNI EN ISO 3741 reverberation chamber in accordance with EN 60704-1:1998 and EN 607043:1996 standards. The equivalent noise exposure level for an operator, exclusively related to an appliance operation limit of 240 min over eight hours, is **78 dB(A)**, in accordance with European Directive 86/188/EEC and subsequent revision 2003/1 0/ EEC. Using the appliance does not therefore require any precautions against risks arising from exposure to noise in workplaces (Articles 3-8 of ED 2003/1 0/EEC).

## 3 SAFETY

### 3.1 General information

The purchaser must inform all personnel of any risks arising from the improper use of the appliance, of the safety devices used by the manufacturer and of the general regulations on accident prevention laid down by EU directives and by the legislation of the country where the appliance is used.

Users must be aware of the location and operation of all controls and machine features specified in this manual.



**ATTENTION!** Before installing, switching on and using the grinder-doser of the company Fiorenzato M.C. S.r.l. for the first time, you must have read and understood all the contents of this documentation and the 'SAFETY INSTRUCTIONS' booklet.



**ATTENTION:** Tampering with or unauthorised replacement of one or more parts of the machine, the use of accessories that alter the use of the machine and the use of non-original spare parts may result in the risk of injury and compromise the proper operation of the machine.



Failure to comply with the above releases Fiorenzato M.C. S.r.l. from any liability for damage to people and/or to property.

### 3.2 Reasonably foreseeable misuse

Fiorenzato M.C. S.r.l. accepts no liability and the warranty will be rendered null and void in the event of negligence when using the machine or failure by the user to comply with the operating instructions in this manual.



Any use of the appliance other than that described in this manual is considered improper.

When using the machine, no other work or activities are permitted which are considered to be improper and which, in general, may involve risks in terms of user safety and/or damage to the machine.

Reasonably foreseeable misuse includes:

- Using the machine for grinding products other than roasted coffee beans (e.g. pepper, salt, etc.).
- Using the appliance with pre-ground coffee.
- Improper use of the appliance by personnel who have not been trained to use it and/or have not read this instruction manual.
- Using spare parts that are not original and/or not specifically for the grinder-doser model in your possession.
- Using the machine in a potentially explosive environment.

In addition, the user must never under any circumstances:

- Attempt to remove any foreign objects that may have accidentally fallen into the coffee feed hopper and/or grinding chamber without first disconnecting the appliance from the mains power supply.
- Using the appliance with wet or damp hands.
- Introducing liquids of any kind into the coffee feed hopper and the grinding chamber.



If the machine is not working properly, any necessary steps are the responsibility of the maintenance technicians.

### 3.3 Precautions for proper and safe use

In order to ensure user safety and to operate the appliance in the best possible way, it is important to comply with some simple but important provisions, namely:

- Avoid improper use of the power cable. Use only cables or extensions with a cross-section suitable for the power installed in the machine.
- Protect the cable from high temperatures, oil and sharp edges.
- Any changes in normal operation (increased power absorption, a rise in temperature, excessive vibration, abnormal noises or alarm signals on the display) indicate improper operation. In order to prevent malfunctioning, which may directly or indirectly cause damage to people or the appliance, ensure you carry out the required maintenance or, if necessary, contact your dealer or a specialised repairer.
- Heavy appliance! Be careful during the phases of transport, handling and installation! Please refer to chapter 4 for proper handling of the appliance.

### 3.4 Safety devices on the grinder-doser



All grinder-dosers manufactured by Fiorenzato M.C. S.r.l. are equipped with appropriate mechanical and electromechanical devices to protect the safety of the user and the integrity/functionality of the appliance during use.

The grinder-dosers in the **ON DEMAND** line are equipped with the following safety devices:

- **Motor thermal cut-out**

The motor of the appliance has a thermal cut-out which protects it against overheating due to overcurrents and intervenes by interrupting the power supply to the motor.

- **Cooling fan (Fig. 3)**

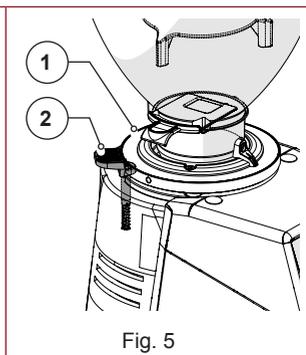
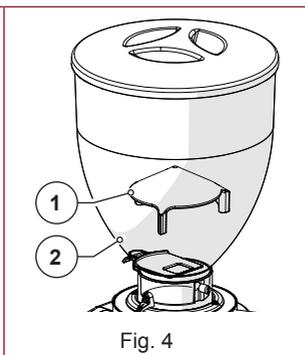
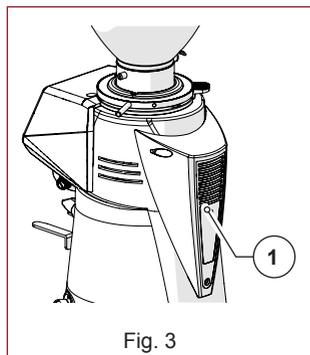
Only the grinder-doser models F64 EVO and F71 EK have a cooling fan on the back of the machine body to prevent overheating of the grinding blade drive motor. This fan is activated electronically. On some models the fan starts after each dispensing process and remains active for 60 seconds, whereas on other models the fan starts when dispensing starts and stops when grinding stops.

- **Anti-intrusion device on coffee supply hopper (Fig. 4)**

The anti-intrusion device (Part. 1) inside the supply hopper (Part. 2) allows the coffee beans to pass through to the grinding chamber, preventing operators from accidentally inserting their fingers.

- **Safety adjustment disk lock lever (Fig. 5)**

To prevent any accidental rotation of the grinding adjustment disk (Part. 1), there is an adjustment disk lock lever (Part. 2) on the rear.



### 3.5 Residual risks

Fiorenzato M.C. S.r.l. has taken all necessary precautions during the design phase to ensure that the grinder-doser can be used under the safest possible conditions. However, during installation, cleaning and maintenance of the appliance, there are still some residual risks that cannot be eliminated. Their effects can be prevented by appropriately training the user in accordance with the provisions set out in the table below.

For each residual risk, provisions are indicated to limit and/or eliminate the extent of individual risks.

Residual risk	Present during:	Provisions for reducing the risk
 <p><b>Bruising and/or crushing of the upper and lower limbs due to the weight of the appliance.</b></p>	<p>Handling the appliance when:</p> <ul style="list-style-type: none"> <li>• Unpacking.</li> <li>• Installing.</li> <li>• Handling the appliance to clean the surface on which it stands.</li> </ul>	<ul style="list-style-type: none"> <li>• Grip the appliance firmly before handling it.</li> <li>• Make sure you have enough space to handle the appliance safely without hitting any obstacles.</li> <li>• Use non-slip gloves if necessary when handling the grinder-doser.</li> </ul>
 <p><b>Electrocution</b></p>	<ul style="list-style-type: none"> <li>• Connecting and disconnecting the power supply cable.</li> </ul>	<ul style="list-style-type: none"> <li>• Check the condition of the power cable frequently and replace it when it appears to be deteriorated or damaged.</li> <li>• Make sure that the switch is in the 'O' (OFF) position before connecting the power cable to the grinder-doser.</li> </ul>

### 3.6 Warning labels attached to the machine

An adhesive label is attached to the bottom of the grinder-doser near the power cable (see Fig. 1) indicating the danger of electrocution. The label indicates the presence of live components inside the machine body.



**ATTENTION!** It is forbidden to remove the bottom cover when the plug is connected to the power socket. All electrical maintenance work (e.g. replacement of a damaged cable) must be carried out by qualified technicians when the appliance is disconnected from the mains power supply.

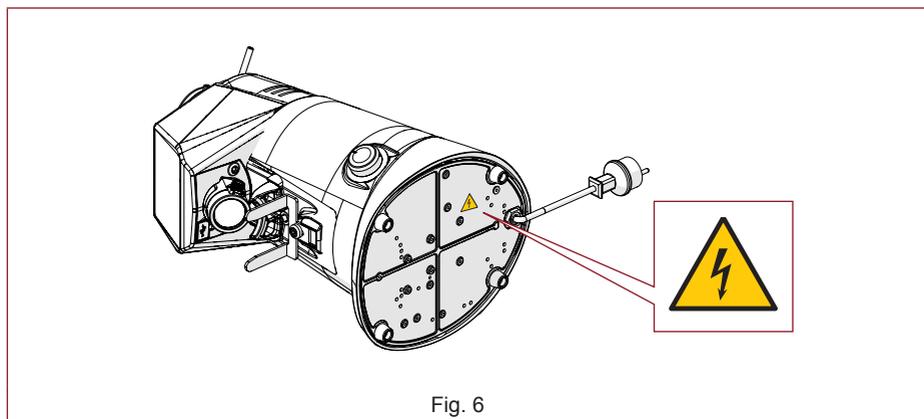


Fig. 6

## 4 INSTALLATION



**ATTENTION!** Please read the following instructions carefully before installing and operating the appliance.

### 4.1 Storage

If the appliance is not immediately installed where it is to be used and it is necessary to store it temporarily, it should be put in a safe place that meets the following requirements:

- the place chosen for temporarily storing the appliance should be a closed environment, protected from the sun and bad weather conditions;
- the temperature of the storage location must be between 5°C and 40°C, with a relative humidity of between 30% and 90%;
- if the appliance is to be stored for a long time before being installed, it should be kept in its original packaging to ensure better protection.

## 4.2 Choosing the installation location

Given the function of the grinder-doser, it is advisable to PLACE IT close to the coffee machine.

Before installing the appliance, please also ensure that the installation location meets the following requirements:

- The surface on which the appliance is to be placed must be flat, well-levelled and strong enough to support its weight;
- the available space must be large enough to allow proper installation and easy use of the appliance;
- the appliance must not be installed near sinks and/or taps, which may cause it to become wet with jets and/or splashes of water;
- The place of use must be sufficiently well-lit and well-ventilated;
- Close to the installation position, there must be a socket, which complies with the regulations in force in the country of use, for connecting the appliance to the mains power supply.



**ATTENTION!** The socket must be equipped with an efficient earthing system.



**ATTENTION!** The mains power supply must also be equipped with a thermal-magnetic circuit breaker located upstream of the socket, in a position known to and easily accessible by the operator in order to protect the appliance from overloads and voltage fluctuations and the user from the risk of electrocution.

## 4.3 Unpacking and handling the appliance

After opening the packaging, carefully check that the appliance is intact and that there are no damaged parts.

- Open the packaging near the point of installation, ensuring that there is enough space to handle the appliance safely.
- Take the appliance out of its packaging, holding it firmly and securely.
- Place the grinder-doser on the worktop.



**ATTENTION!** Take extreme care when handling the appliance. Its weight (18 ÷ 25 kg) and the particular rounded shape of the machine body may lead to the risk of slipping and loss of grip, with possible falling and bruising/ crushing of the feet when lifting and/or of the hands when positioning the appliance on the worktop. If you are not sure you have a secure grip, it is advisable to ask another person to help.



**ATTENTION!** Packaging parts must not be left within the reach of children as they are a potential source of danger. Keep the packaging until the warranty expires.

#### 4.4 Installation and mains connection

To complete installation and start using your new coffee grinder-doser, all you need to do is:

- Ensure that the voltage of the mains power supply meets the required power requirements and that the electrical rating of the system is adequate to support the power absorbed by the appliance (see product identification label on the side of the grinder-doser).
- Put the power cable plug (Fig. 7 Part. 1) into the wall socket provided at the place of use (Fig. 7 Part. 2);



If it is necessary to use power adapters, power strips or extension cables, it is mandatory to use products that comply with the certification standards in force in the country of use.

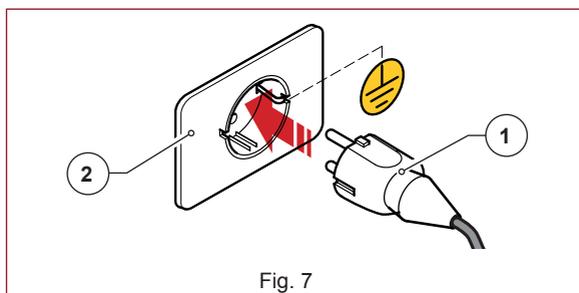


Fig. 7

- If present, set the thermal-magnetic circuit breaker located upstream of the power socket to the 'ON' position (Fig. 8).
- Turn the machine power switch (Fig. 9) to the 'I' position.

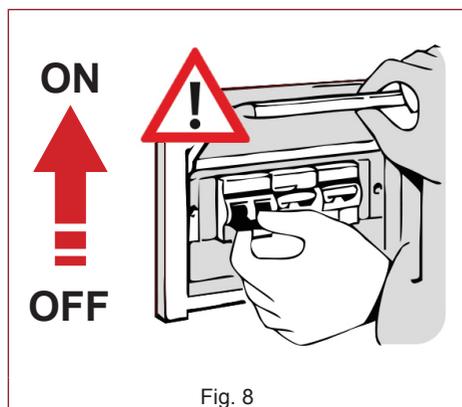


Fig. 8

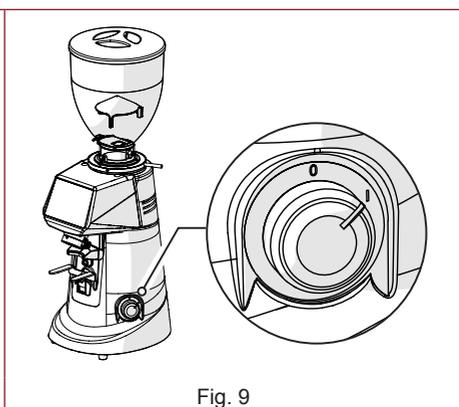


Fig. 9

The grinder-doser is now powered and ready for use.

## 5 USING THE GRINDER-DOSER

### 5.1 Preparing to use the grinder-doser

When installation has been completed, the machine is ready for use and can be loaded with coffee beans to be ground. With reference to Fig. 10, to load coffee beans it is necessary to:

- Place the hopper (Part. 1) on the grinder-doser (Part. 2) and lock it into the operating position by tightening the appropriate fastening screw (Part. 3).
- Ensure that the locking slide (Part. 4) is completely closed.
- Remove the lid (Part. 5) and fill the hopper with the roasted coffee beans to be ground.
- Close the hopper with its lid (Part. 5).
- Gradually open the locking slide (Part. 4) to allow the coffee beans to fall into the grinding chamber.
- At this point, the grinder-doser is loaded and ready to go to work.

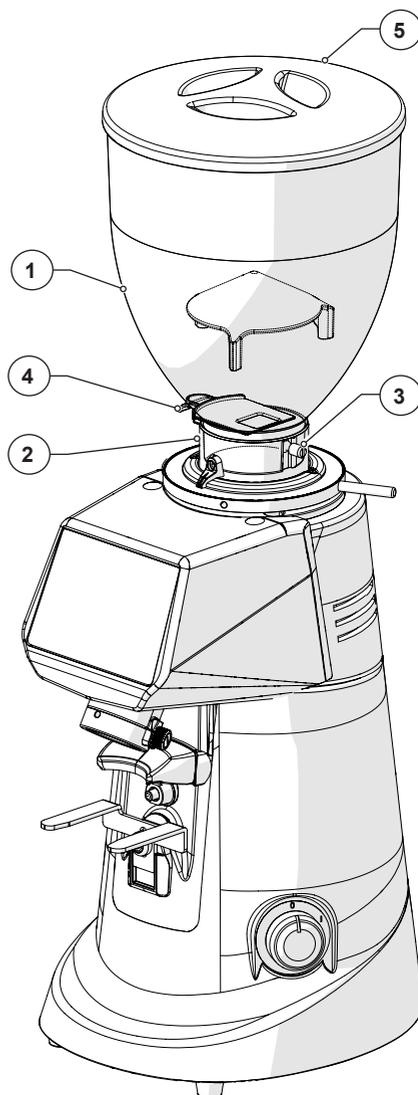


Fig. 10

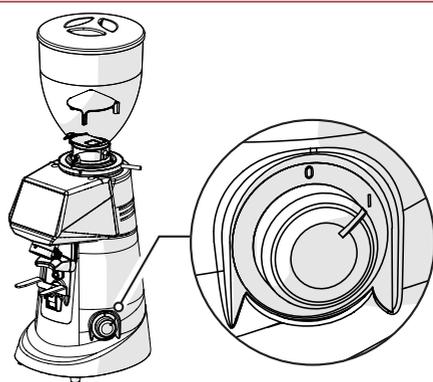
## 5.2 Machine controls

The grinder-doser is controlled by the On/Off switch (see paragraph 5.2.1), an activation microswitch located near the filter holder fork (see paragraph 5.2.2) and an operator control panel with a TOUCH-type display, for selecting and setting all the operating functions of the appliance (see paragraph 5.3). All information on the operating status of the appliance, working parameters and commands that can be given are shown on the display on the front of the machine. All the command and signalling devices on the grinder-doser are described below.

### 5.2.1 Switch

Switches the appliance on and off.

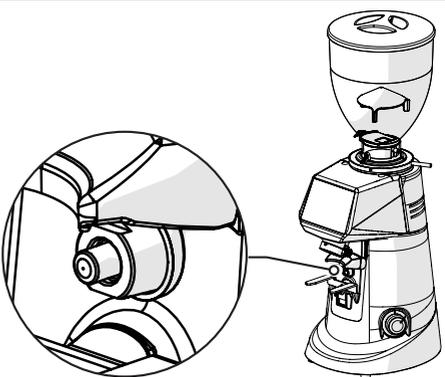
- Turned to the 'O' position: appliance off (power supply disconnected).
- Turned to the 'I' position: appliance on (electrically powered).



### 5.2.2 Activation microswitch

Controls the start of the grinding cycle when pressed by the filter holder cup. The command is not active in the 'Direct' operating mode (see paragraph 5.3.2.2).

- Enabled for operation only in 'STANDARD', 'AUTOMATIC' and 'PRE-SET' operating modes (see paragraph 5.3.2.2).
- This particular command allows the user to start grinding by holding the filter holder cup after selecting the required dose.



### 5.3 Operator control panel

When the grinder-doser is switched on, after a few seconds for the system to start up, the control panel display shows the HOME page, with all the function buttons required to use and manage the appliance.

The management software adopted by Fiorenzato for its coffee grinder-dosers is extremely intuitive to use. This user guide will allow you to quickly become familiar with the function buttons and the various setting options on your new appliance. It has touch-screen panel, which means that functional commands, menu navigation and the setting of preferences and working parameters are carried out with a simple touch of the finger on the sensitive areas of the display.

#### 5.3.1 Home page

Fig. 11 shows the HOME page with a description of the function buttons and display fields. The HOME page can be customised from the 'Settings menu', therefore the image shown in the figure below may differ from the screen actually displayed on your appliance when it is first switched on.

All the functions accessible from the 'Settings menu' are described in the following paragraphs.

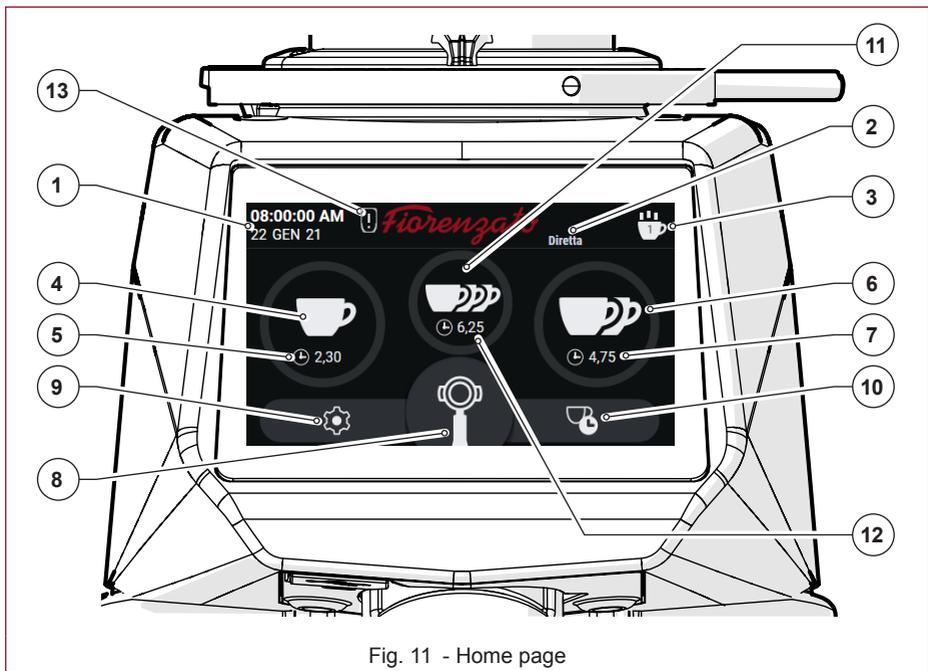


Fig. 11 - Home page

With reference to Fig. 11, the display fields and function buttons on the HOME page are:

	Description
1	Display field for the current date and time. The data can be set by accessing the ' <b>Date and time</b> ' screen from the settings menu (§ 5.3.2.11).
2	Display field for 'Grinding mode' in operation. The type of grinding (Standard, Direct, Automatic or Pre-selection) can be selected from the ' <b>Operating mode</b> ' screen of the settings menu (§ 5.3.2.2).
3	' <b>Statistics</b> ' button. It controls the opening of the window and shows the number of doses dispensed on the current day and week, and the total number of doses dispensed since the grinder-doser was first used. To close the 'Statistics' window, simply press the 'Statistics' function button again. The 'Statistics' button is only displayed if the 'Show statistics' function has been enabled in the settings menu (§ 5.3.2.5).
4	<b>Single Dose Dispensing Button.</b> It activates the dispensing of a single dose of coffee according to the times set on the 'Change dose times' screen (§ 5.3.2.1). The actual start of grinding varies according to the activated operating mode (§ 5.3.2.2).
5	Display field showing only the grinding time set for the single dose. During grinding, it displays the countdown required to complete the dose.
6	<b>Double Dose Dispensing Button.</b> Enables the dispensing of a double dose of coffee according to the times set on the 'Change dose times' screen (§ 5.3.2.1). The actual start of grinding varies according to the activated operating mode (§ 5.3.2.2).
7	Display field showing only the grinding time set for the double dose. During grinding, it displays the countdown required to complete the dose.
8	<b>Manual Grinding Button.</b> Hold-to-run control for dispensing coffee in the manual mode. If allowed by the activated 'Operating mode' (§ 5.3.2.2), coffee grinding starts when the button is pressed and continues until it is released.
9	<b>Menu Settings Button.</b> It provides access to the settings menu (§ 5.3.2), which allows the operator to change the various settings and operating modes of the appliance.
10	Shortcut button to access the ' <b>Change dose times</b> ' page. It allows direct access to the page for setting the dose dispensing times (§ 5.3.2.1) without using the 'Settings menu' (§ 5.3.2)
11	<b>Triple Dose Dispensing Button.</b> Enables the dispensing of a triple dose of coffee according to the times set on the 'Change dose times' screen (§ 5.3.2.1). The actual start of grinding varies according to the activated operating mode (§ 5.3.2.2). The function button is only displayed if the 'Triple dose display' function has been enabled in the 'Settings menu' (§ 5.3.2.6).
12	Display field showing only the grinding time set for the triple dose. During grinding, it displays the countdown required to complete the dose.
13	Warning icon. It only appears at the end of the time set by Fiorenzato to indicate the need to replace the grinding blades (§ 6.1.5).

### 5.3.2 Settings Menu

The 'Settings menu' allows you to set and adjust all the parameters and operating modes of your grinder-doser.

The Settings menu is accessed by pressing the function button , always visible in the bottom left-hand corner of the display (see Fig. 11 Part. 9). Once the command has been given, the display will load the menu, allowing you to select the parameter to be changed and/or the function to be activated/deactivated by simply scrolling down the list of possible options until you find the option you require. The Settings menu contains the following items:

#### Technical Settings

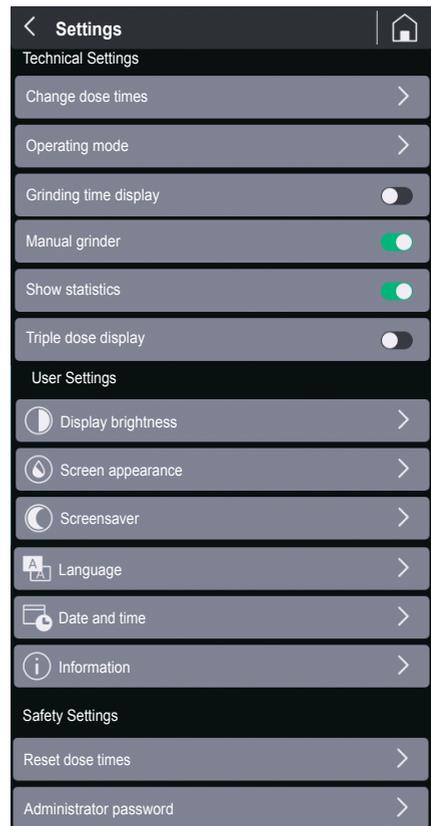
- Change dose times (§ 5.3.2.1)
- Operating mode (§ 5.3.2.2)
- Display grinding times (§ 5.3.2.3)
- Manual grinding (§ 5.3.2.4)
- Show statistics (§ 5.3.2.5)
- Triple dose display (§ 5.3.2.6)

#### User Settings

- Display brightness (§ 5.3.2.7)
- Screen appearance (§ 5.3.2.8)
- Screensaver (§ 5.3.2.9)
- Language (§ 5.3.2.10)
- Date and time (§ 5.3.2.11)
- Information (§ 5.3.2.12)

#### Safety Settings

- Reset dose times (§ 5.3.2.13)
- Administrator password (§ 5.3.2.14)



Some items in the menu only allow the specific function to be enabled (ON) or disabled (OFF) using the specific selector '  ', whereas other items, identifiable by the symbol '  ', allow access to a dedicated sub-page for setting/adjusting the parameter. By pressing the function button '  ', (always visible in the top right-hand corner of the menu screen), you can exit the menu and return to the HOME page. The following is a description of the individual items in the Settings menu.

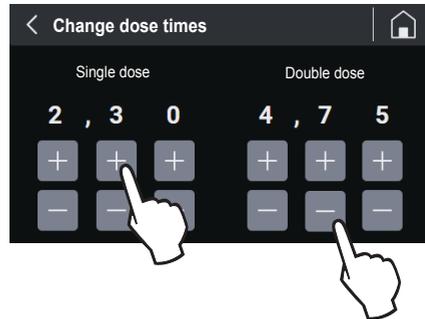
### 5.3.2.1 Changing dose times

By pressing the 'Change dose times' option in the 'Technical Settings' menu you can access the page for setting the grinding times for a single, double and triple dose.

**N.B.** The triple dose grinding time is only displayed if the 'Triple dose display' option has been activated in the Settings menu (§ 5.3.2.6).

Use the function buttons  or  to increase or decrease dispensing times.

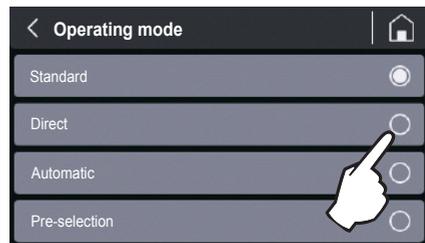
The changed parameters are saved automatically when exiting the page.



### 5.3.2.2 Operating modes

By selecting the 'Operating Modes' item in the 'Technical Settings' menu, you can access the setting page, which allows you to activate one of the four different operating modes of the grinder-doser (Standard, Direct, Automatic or Pre-selection) by simply selecting the one required.

The 'Standard' operating mode is the default mode when the machine is switched on for the first time. The change in the operating mode from 'Standard' to 'Automatic', 'Preselection' or 'Direct' (and vice versa) is stored in the memory even after the grinder-doser has been switched off.



Below is an example of how to dispense coffee according to the various selectable operating modes.

- **Standard' operating mode**

Select the dose required (single, double or triple dose, if enabled) by pressing the relevant function button (see Fig. 11 Part. 4, 6 or 11). The icon of the pressed button starts flashing to indicate that the selection has been made.

You can control the start of the grinding process by pressing the activation microswitch with the filter holder cup. After the command has been given, the grinder-doser is activated for the grinding time corresponding to the specific dose to be processed.

Press and hold the **'Manual Grinding'** button (see Fig. 11 Part. 8) to start continuous grinding. The grinding process stops automatically when the button is released.

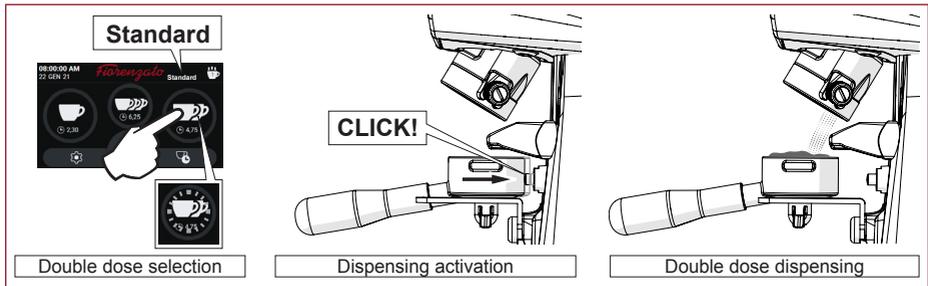


Fig. 12 - Double dose dispensing in 'Standard' mode.

- **'Direct' operating mode**

Press the function button for a single, double or triple dose (see Fig. 11 Part. 4, 6 or 11); after the command has been given, the grinding of the required dose is started immediately.

Press and hold the **'Manual Grinding'** button (see Fig. 11 Part. 8) to start continuous grinding. The grinding process stops automatically when the button is released.

In this operating mode, the activation microswitch is disabled and all the dose selection buttons (see Fig. 11 Part. 4, 6, 8 and 11) can be activated.

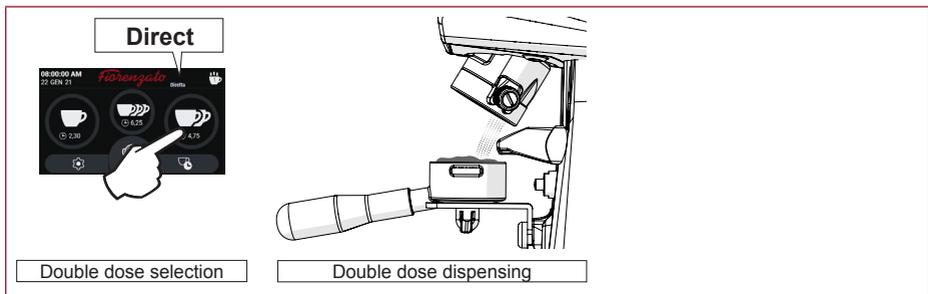


Fig. 13 - Double dose dispensing in 'Direct' mode.

- **Automatic' operating mode**

Press the activation microswitch with the filter holder cup once to start grinding a single dose; press the activation microswitch twice in quick succession to start grinding a double dose of coffee. The dispensing of a triple dose, if enabled, is controlled by pressing the activation microswitch three times in quick succession. After the command has been given, the grinder-doser is activated for the grinding time corresponding to the specific dose to be processed.

In this operating mode, manual grinding (see Fig. 11 Part. 8) and the single, double and triple dose selection buttons (see Fig. 11 Part. 4, 6 and 11) are disabled.

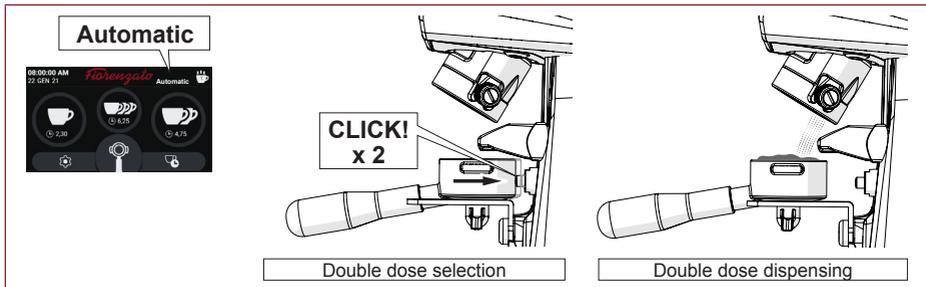


Fig. 14 - Double dose dispensing in 'Automatic' mode.

- **'Pre-selection' operating mode**

Select the required dose (single, double or triple, if enabled) by pressing the relevant function button (see Fig. 11 Part. 4, 6 or 11). When the selection has been made, the icon of the pressed button starts to flash to indicate that the selection has been made and remains activated until a different dose is selected. Press the activation microswitch with the filter holder cup (once) to start grinding the selected dose.

In this operating mode, manual grinding also (see Fig. 11 Part. 8) remains enabled.

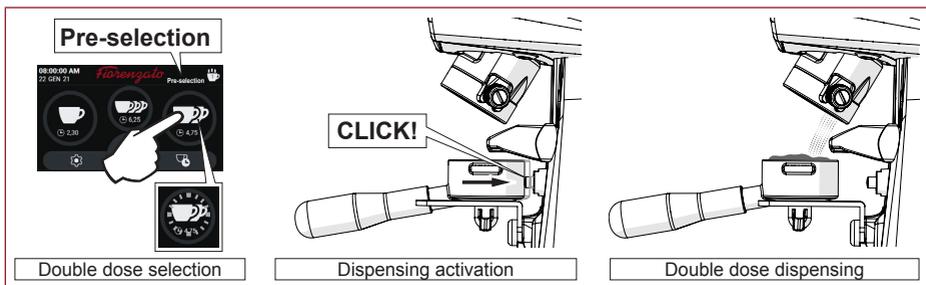


Fig. 15 - Example of double dose dispensing in 'Pre-set' mode.

Regardless of the set operating mode:

- During the grinding process, the countdown of the time required to complete the selected dose is displayed (in seconds and tenths of a second), only if the 'Grinding time display' option is enabled. During the manual grinding process, the time count (ascending) represents the duration of the grinding process.
- At the end of each dispensing process, the statistics counters are updated (see Fig. 11 Part. 3). In the statistics, the continuing grinding process (see Fig. 11 Part. 8) corresponds to an increase of one single unit in the number of dispensing processes. The grinding cycles are stored in the memory even if the 'Show statistics' option is disabled in the Technical Settings menu.

### 5.3.2.3 Grinding time display

When the item 'Grinding time display' in the 'Technical Settings' menu is activated () , the times set for the different dispensing processes are displayed on the HOME screen.

During the dispensing process, the time for the selected dose is decreased in real time until it reaches '0' (zero) at the end of the grinding process. For manual grinding, the time is displayed as it increases and indicates the progressive duration of the actual dispensing process.

If the 'Grinding time display' option is disabled () , the dispensing times are not displayed on the HOME screen.



HOME screen  
with grinding times displayed



HOME screen  
without grinding times displayed

### 5.3.2.4 Manual grinding

This allows you to enable (  ) or disable (  ) the manual grinding mode.

When manual grinding (Fig. 11 Part. 8) is disabled, the relevant function button cannot be selected and is displayed in grey.



HOME screen  
with manual grinding disabled

### 5.3.2.5 Show statistics

It enables (  ) or disables (  ) the 'Statistics' function button display on the HOME screen (see Fig. 11 Part. 3).

**N.B.** The dispensed dose count is increased and stored in the memory even if the 'Show statistics' option is disabled.



HOME screen  
with 'Statistics' button deactivated

### 5.3.2.6 Triple dose display

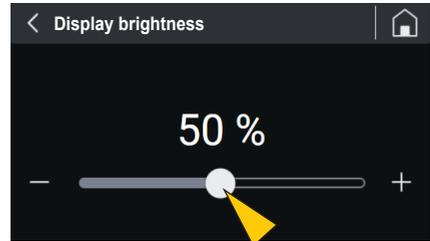
It enables (  ) or disables (  ) the display and management of the triple dose dispensing function button from the HOME screen.



HOME screen  
with 'Triple dose' button enabled

### 5.3.2.7 Display brightness

When you select the 'Display brightness' option, you can access the screen shown in the figure, using it to increase or decrease the brightness of the screen by simply moving the adjustment cursor to the right (increase) or to the left (decrease).



HOME screen  
with 'Triple dose' button enabled

### 5.3.2.8 Screen appearance

When you select the 'Screen appearance' option, the screen shown in the figure below opens, and you can choose whether to display the screens in 'Dark mode' or 'Light mode'.



The different way in which the screens are displayed does not affect other options and/or the various parameters that can be set.



HOME screen: 'Black version'



HOME screen: 'White version'

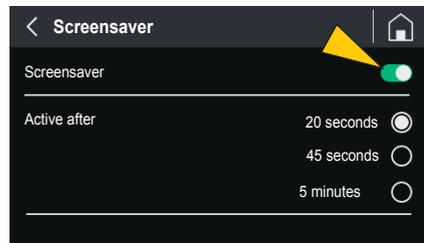
### 5.3.2.9 Screensaver

When you select the 'Screensaver' option, you can access the screen shown in the figure and use it to activate () or deactivate () the function of the same name and select the duration of stand-by after which it is to be started up.

The start of the screen saver can be set after the appliance has been on stand-by for 20 secs, 45 secs or 5 minutes.

When enabled, and after the selected time has elapsed, the display enters the energy-saving mode, showing only the manufacturer's logo and the current date and time.

To exit 'screen saver' mode, simply touch the display.



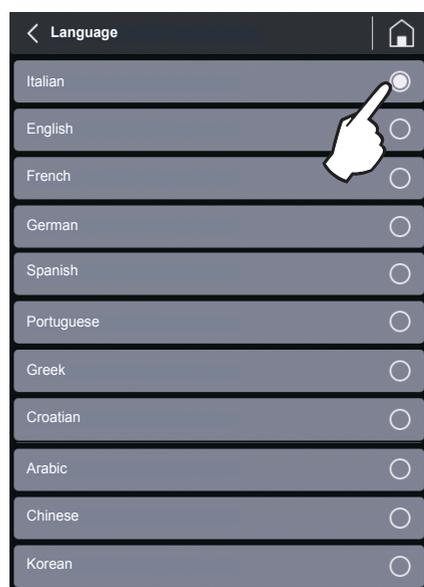
HOME screen  
with 'Triple dose' button enabled

### 5.3.2.10 Language

Select 'Language' to access the screen where you can set the language on the display. Once the chosen language has been selected, all menus and function buttons will be displayed in the required language.

The available languages are:

- Italian
- English
- French
- German
- Spanish
- Portuguese
- Greek
- Croatian
- Arabic
- Chinese
- Korean



Language selection

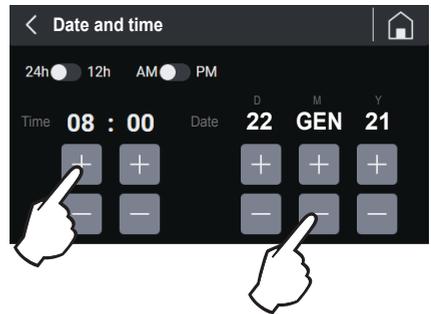
### 5.3.2.11 Date and time

The 'Date and Time' option allows the current date and time setting page to be loaded.

The two selectors () are for setting the time to the 24 or 12-hour clock. For the 12-hour clock, the time band 'AM' (Ante meridiem) or 'PM' (Post meridiem) must be specified to allow the system to update the date correctly at midnight.

To adjust the time (hours and minutes) or the date (day/month/year), simply press (single tap or hold) the function buttons  or .

N.B. The setting is stored in the memory in real time, so when you exit the menu, the HOME page will display the correct date and time.

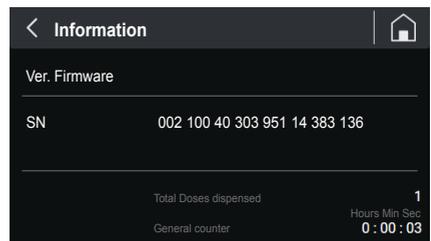


Date and time adjustment

### 5.3.2.12 Information

Selecting the 'Information' option from the Settings menu will take you to the page shown in the figure below, where you will find the following information:

- The version of the Firmware installed on the panel;
- The serial number of the panel installed on the appliance;
- The total number of doses dispensed since the appliance was first used;
- The general counter showing the total time the appliance is actually running (working time of the grinding blade drive motor).



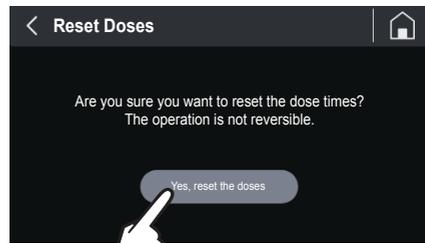
'Information' page

### 5.3.2.13 Reset dose times

The 'Reset dose times' option allows you to access the reset page illustrated in the figure, so the user can reset customised dose times and restore the factory parameters set by the manufacturer.

**Warning:** The 'Reset dose times' command is irreversible and results in the loss of the user's customised dose dispensing times. To prevent accidental loss of the set times, the system will ask the user to confirm the action by pressing the 'YES, CONFIRM' button before restoring the factory times.

If you return to the menu [ < ] or load the HOME page [ 🏠 ] without confirming the Reset action, the customised times will be stored in the memory.



Reset dose times

### 5.3.2.14 Administrator password

When you press the 'Administrator password' option (last option in the 'Settings menu'), the authentication page is loaded, shown in the figure, which allows only authorised technicians to access the reserved pages containing particular settings and functions for initialising the appliance.

**N.B.** The numerical authentication password is not given to the end user but only to the manufacturer's specialised technicians and authorised dealers.



Authentication for access to password-protected pages

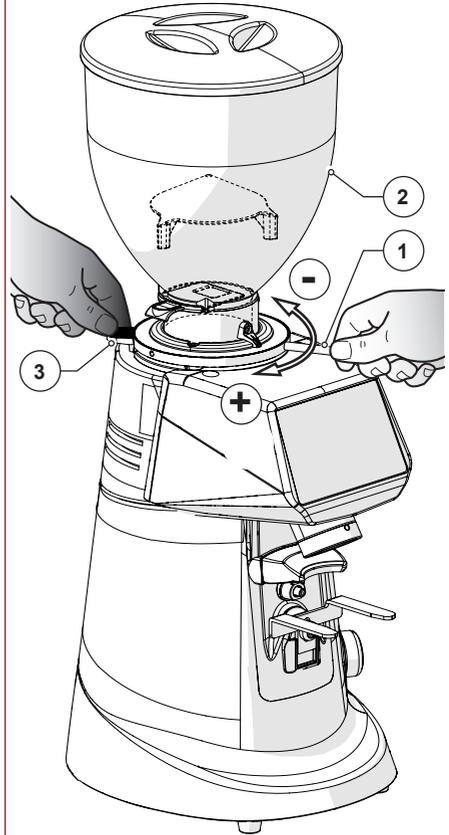
## 5.4 Adjusting the degree of grinding

To grind coffee more or less finely, adjust the grinding adjustment disk (Part. 1) located under the hopper (Part. 2).

To increase grinding coarseness, it is necessary to:

- Press and hold the adjustment disk lock lever (Part. 3),
- Turn the adjustment disk clockwise for coarser grinding;
- Turn the adjustment disk anti-clockwise for finer grinding.
- When adjustment is finished, release the lever (Part. 3) to lock the adjustment disk again.

Adjustment can be made when the motor is in operation. It is advisable to grind small quantities of coffee so that you can visually evaluate the degree of grinding.

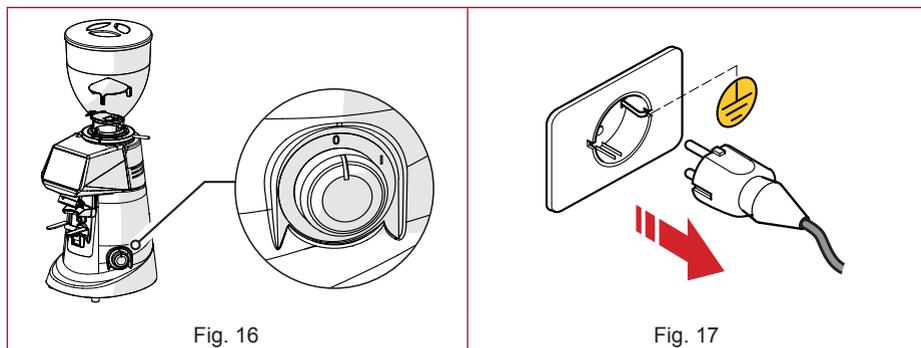


## 6 GRINDER-DOSER MAINTENANCE

### 6.1 Routine maintenance



**ATTENTION!** Before carrying out any routine maintenance work on the grinder-doser, disconnect it from the power supply by turning the power switch (Fig. 16) to the 'O' (OFF) position and disconnect the power plug from its socket (Fig. 17).



All routine maintenance for your appliance is summarised in the table below.

Fiorenzato M.C. S.r.l. recommends that customers strictly follow the instructions given and carry them out within the stated times and as described.

ROUTINE MAINTENANCE WORK			
Frequency	Type of intervention	Implemented by	Par.
At the end of every shift	Thorough cleaning of the appliance	User	6.1.1
At the end of every shift	Checking the power cable status	User	6.1.2
Every month	Thorough cleaning of the grinding blades	User	6.1.3
When necessary	Shutting down the Grinder-doser	User	6.1.4
On the set deadline (indicated on the 'HOME' page by the appearance of the  icon to the left of the logo).	Replacing the grinding blades	Qualified operator or specialised technician	6.1.5

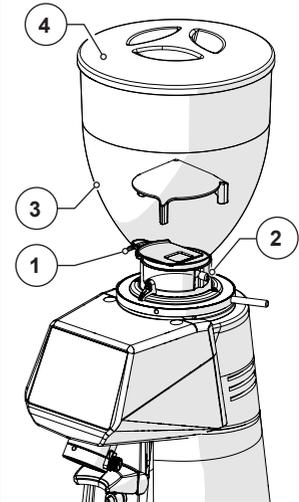
### 6.1.1 Cleaning the appliance

**AT THE END OF EVERY SHIFT:** Thoroughly clean the appliance.

- Close the locking slide (Part. 1), loosen the fastening screw (Part. 2) and remove the hopper (Part. 3) from the appliance.
- Remove the lid (Part. 4) from the hopper and empty out the coffee beans inside it. We recommend that you pour the coffee beans back into the original bag and seal it hermetically to preserve the aroma.
- Clean the inner and outer surfaces of the hopper using warm water and a pH-neutral, unscented, degreasing and cleaning agent specifically for use in the food industry. Do not use abrasive sponges and/or aggressive detergents that may damage the hopper surfaces.
- Thoroughly dry the washed parts with a soft, dry cloth.



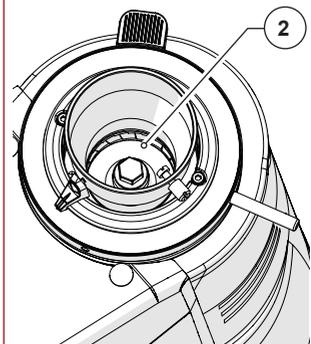
**ATTENTION!** The hopper cannot be washed in a dishwasher.



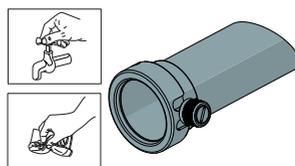
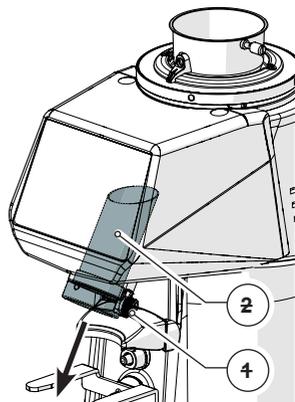
- Using a soft-bristled brush (clean and sanitised) and a vacuum cleaner, remove the coffee beans and coffee powder residue from the grinding chamber (Part. 1).



**ATTENTION!** Do not use water and/or detergents to clean the grinding chamber and grinding blades.



- Loosen the fastening screw (Part. 1) and pull out the coffee discharge tube (Part. 2) from its position.
- Wash the tube with warm water and a pH-neutral, unscented, degreasing and cleaning agent specifically for use in the food industry.
- Wipe dry with a soft cloth.
- Using a vacuum cleaner and a dry cloth, clean all coffee powder residues from the discharge tube housing.



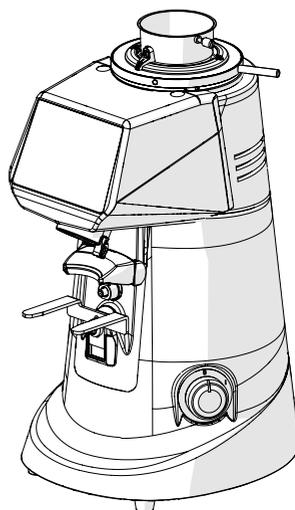
- The exterior of the machine body must be cleaned using soft cloths and products suitable for use in the food industry.



**ATTENTION!** Do not use abrasive sponges and/or aggressive products that may damage the external surfaces of the machine.

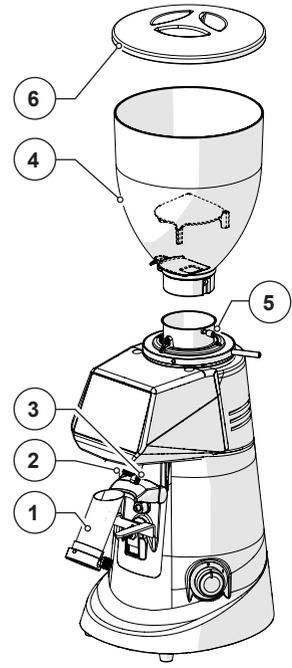


**ATTENTION!** It is forbidden to use water or steam jets to clean the machine body.



- After cleaning, reassemble the machine, put the discharge tube (Part. 1) back into place (Part. 2) and secure it by tightening the screw (Part. 3).
- Place the hopper (Part. 4) and secure it with the appropriate screw (Part. 5).
- Close the hopper with its lid (Part. 6).

The machine is ready to be used again after being fed and filled with coffee beans.



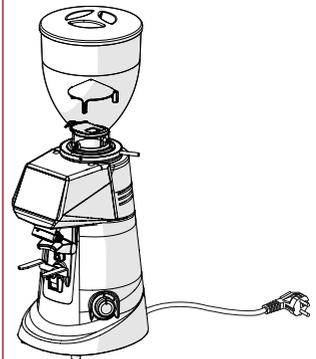
### 6.1.2 Checking the power cable status

**AT THE END OF EVERY SHIFT:** check the power supply cable.

- Disconnect the cable from the power socket, check visually and by touching that the protective sleeve is intact, that the wires are not exposed and that the plug is not damaged.



**ATTENTION!** If the power cable is damaged, replace it with one of the same type.

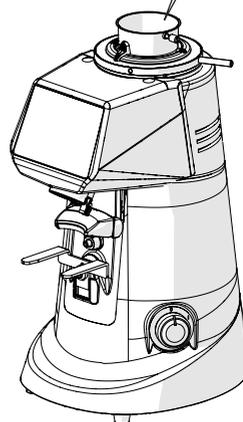


### 6.1.3 Thoroughly cleaning the grinding blades

**EVERY MONTH:** thoroughly clean the grinding blades

The grinding blades should be thoroughly cleaned once a month (or when necessary), using specific cleaning products for grinder-dosers, which are readily available on the market (e.g. PULY GRIND coffee grinder cleaner).

- Thorough cleaning must be carried out after the end-of-shift cleaning. No coffee must be in the machine and the supply hopper must not be attached.
- The grinding blades can be cleaned by pouring a dose of the product into the (completely empty) grinding chamber and starting the grinding process. During grinding, the product (in grains or crystals) regenerates the grinding blades by completely removing all coffee, scale, mould and greasy deposits from their surfaces, absorbing oil and destroying any rancid deposits without leaving any residues.
- In this way, regeneration takes place without the need to disassemble the grinding blades and without having to change the set grinding position.

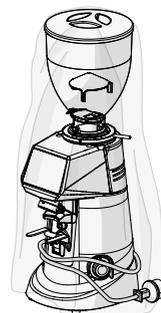


### 6.1.4 Shutting down the grinder-doser

If the machine is not used for long periods of time (e.g. festive periods, holidays, etc...), we recommended carrying out the following cleaning operations to keep it in good condition and avoid any potential problems when restarting it.

**WHEN NECESSARY:** cleaning and shutting down the machine.

- The grinder-doser should be thoroughly cleaned as described in Par. 6.1.1.
- Thoroughly clean the grinding blades as described in Par. 6.1.3.
- Disconnect the power supply cable from the power socket.
- Cover the machine with a cloth to prevent any accumulation of dust and dirt.



### 6.1.5 Replacing the grinding blades

The scheduled deadline for replacing the grinding blades is set by Fiorenzato M.C. S.r.l. depending on the type of grinders and the grinder-doser model.

At the end of the time set by the manufacturer, the warning icon ‘’ appears on the display, indicating that they need to be replaced.



**ATTENTION!** The grinding blades must be replaced by a qualified operator or by specialised technicians using original spare parts.

## 6.2 Supplementary maintenance

There are no scheduled supplementary maintenance operations for the grinder-doser. However, in the event of breakages and/or malfunctioning not covered in the section “7 ANOMALIES - CAUSES - REMEDIES”, do not intervene on the appliance yourself but inform your local dealer who will contact the Fiorenzato M.C. S.r.l. service department to solve the problem.

## 7 ANOMALIES - CAUSES - REMEDIES

The table shows possible faults that may cause the grinder-doser not to work and/or not to function properly. For each anomaly, the possible cause is indicated along with the actions to be taken to restore the correct operation of the appliance.

Anomaly	Cause	Remedy
The grinder-doser does not switch on.	No power supply.	<ul style="list-style-type: none"> <li>• Make sure that the switch is in the 'I' (ON) position;</li> <li>• Make sure that the thermal-magnetic circuit breaker upstream of the socket (if present) is in the 'ON' position.</li> <li>• Ensure that the power cable is intact and correctly connected to the electrical socket provided at the location of use.</li> </ul>
The coffee beans do not fall out of the supply hopper.	Locking slide closed.	<ul style="list-style-type: none"> <li>• Open the locking slide.</li> </ul>
The system loses data from previous settings when it is switched on.	The backup battery of the machine management system is flat.	<ul style="list-style-type: none"> <li>• Contact the service department to replace the backup battery.</li> </ul>
The icon  , appears on the display accompanied by an alert message about the need to replace the grinding blades.	The grinding blades are close to the manufacturer's working hour limit and therefore their replacement must be planned.	<ul style="list-style-type: none"> <li>• The grinder-doser can be used until the set time limit is reached. When the time limit has been reached, the grinding blades must be replaced in order to guarantee maximum machine efficiency, following the instructions given in paragraph 6.1.5.</li> <li>• Once they have been replaced, the specialist technician resets the time counter for the grinding blades.</li> </ul>

Anomaly	Cause	Remedy
During grinding the motor stops.	Triggering of the motor thermal-magnetic circuit breaker due to blockage of the grinding system if objects or foreign bodies are between the grinding blades.	<ul style="list-style-type: none"><li>• Switch off the appliance and wait until it has cooled down completely.</li><li>• Disconnect the appliance from the mains power supply.</li><li>• Close the locking slide and remove the supply hopper.</li><li>• Clean the grinding chamber and remove any foreign bodies.</li><li>• Reassemble the appliance and start a grinding cycle.</li></ul>



**ATTENTION!** If the anomaly persists even after carrying out the recommended corrective actions, or if functional anomalies occur that are not indicated in the table, contact your local dealer, who will decide whether to contact the Fiorenzato M.C. S.r.l. service department or have the appliance repaired or overhauled by a specialised technician.

## 8 REQUESTING SPARE PARTS

If it is necessary to replace worn parts of the grinder-doser (e.g. grinding blades), the end user (e.g. bartender/restaurateur, etc.) must contact their local distributor, a direct intermediary with Fiorenzato M.C. S.r.l., and communicate the grinder-doser model in their possession for identification and to request the supply of original spare parts. Only authorised local distributors will then be given the opportunity to register on our website to order the required spare part.

To request spare parts, local distributors must:

- Visit [www.fiorenzato.com](http://www.fiorenzato.com), enter the spare parts section and select the grinder-doser model indicated by the end user.
- Access the reserved area by entering their credentials on the form provided (at the first login, they must register by entering their identification data).
- Select the necessary spare parts using the exploded view tables of the product on the portal.
- Follow the guided procedure to complete their order and send it to Fiorenzato M.C. S.r.l.
- The local distributor will be contacted by personnel of Fiorenzato M.C. S.r.l., who will take care of the request.



**ATTENTION!** Please note that the replacement of grinding blades and, in general, of all internal parts of the grinder-doser must be carried out by specialised technicians.



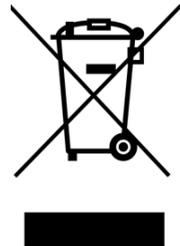
**ATTENTION!** Fiorenzato M.C. S.r.l. is not liable for any personal injury and/or damage to the appliance caused by the replacement of components with non-original spare parts by unqualified persons.

## 9 DISPOSAL



**ATTENTION!** Different countries have different laws regarding the disposal of electrical and electronic products, and therefore the requirements of the specific laws and organisations where disposal takes place must be observed.

- If the identification label attached to the appliance bears the crossed-out wheelie bin symbol shown in the figure, this means that the product is classified, according to current regulations, as an electrical or electronic appliance and complies with EU Directive 2002/96/EC (WEEE) and therefore, at the end of its useful life, it must be disposed of separately from household waste.
- The appliance must therefore be handed over free of charge to a waste sorting centre for electrical and electronic equipment or returned to the retailer when a new equivalent appliance is purchased.
- The user is responsible for taking the appliance at the end of its life to the appropriate collection facilities, under penalty of the sanctions laid down in applicable legislation on waste. Appropriate waste sorting for subsequent delivery of the discarded appliance for recycling, treatment and environmentally sound disposal helps to avoid any possible negative effects on the environment and health, and promotes the recycling of the materials of which the product is made. For more detailed information on available collection systems, please contact your local waste disposal service or the shop where you purchased the product. Producers and importers fulfil their responsibility for environmentally sound recycling, treatment and disposal either directly or by participating in a collective system.



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