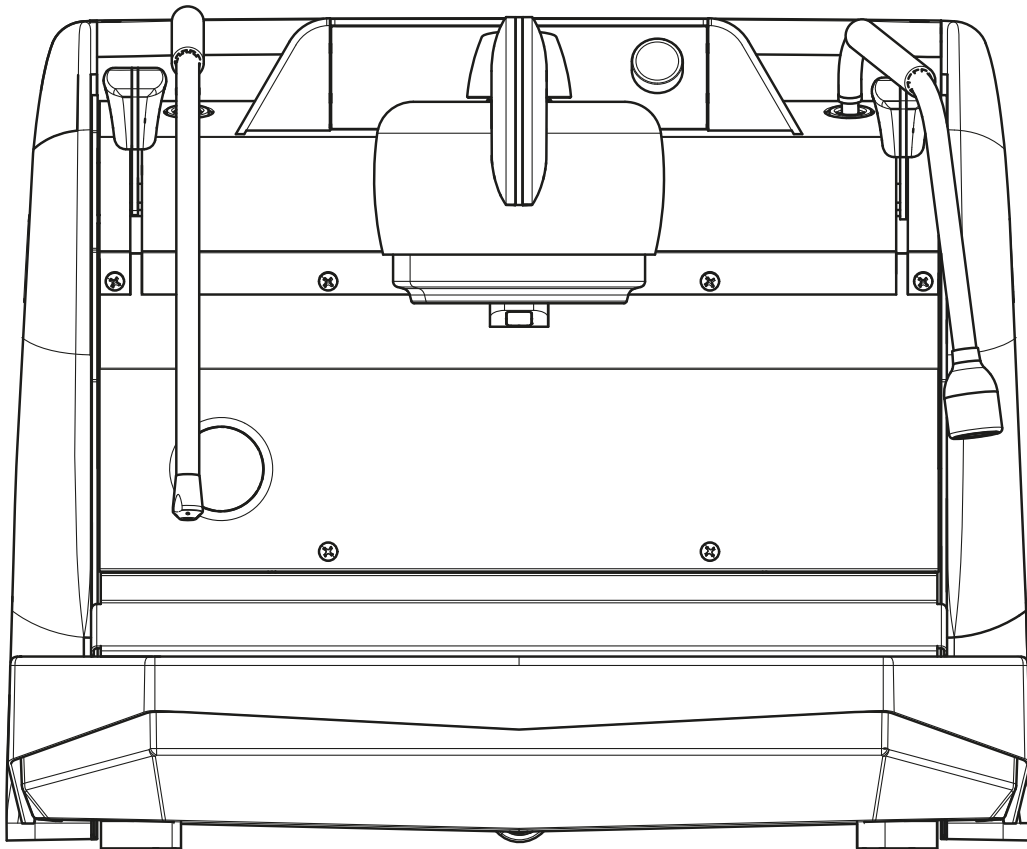


*Glazer*<sup>®</sup>

**STEAM  
SINGLE**



**EN**

User and maintenance manual



**EN**

Translation of the original instruction

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# 1. IMPORTANT SAFETY MEASURES

Read the entire contents of this manual carefully before using your machine.

Make sure this manual is available to all personnel authorised to use the machine.

**NOTE: The manufacturer disclaims all responsibility for harm to people or damage to property resulting from failure to respect the safety rules. Disregarding the instructions contained herein indemnifies the manufacturer from all resulting damages and may void the machine's warranty.**

## USING THE MACHINE

- The machine is designed solely for the preparation of espresso coffee and hot beverages with hot water or steam, and for warming cups. Any other type of use must be considered incorrect and therefore dangerous.
- This machine is intended for professional use only.
- The machine must only be used by professional personnel suitably trained with regards the safety and hygiene aspects linked to its correct use.
- Do not use the machine for purposes other than those intended.
- Do not operate this machine without legs attached.
- Take care not to scald yourself with water/steam jets or by using the machine incorrectly.
- Water, steam and coffee dispensing may lead to scalding.
- Do not bring your hands or other body parts close to the brew group, hot water tap, or steam wand.
- Do not remove the portafilter while the machine is dispensing.
- Some parts of the machine can reach high temperatures, so it is necessary to adopt the utmost care when approaching and working on these areas. These parts are marked with the relative symbol (see ch.3).
- Do not touch the hot surfaces of the machine.
- The machine is not intended for use by persons (including children up to the age of 8) with reduced physical, mental or sensory capabilities, or with insufficient experience and/or knowledge, unless they are supervised by someone responsible for their safety or have been instructed by that person on how to use the machine.
- If children over the age of 8 use the machine, they must be supervised to ensure that it is not used incorrectly or dangerously.
- Do not allow children to play with the machine.
- The use of the machine by minors, with or without adult supervision, must not contravene local regulations on labor relations.
- The cleaning and maintenance of the machine is the responsibility of suitably trained professional personnel, and must not be carried out by unsupervised children.
- Do not leave the machine unattended while it is in use.
- Only use the machine indoors, protected from the elements. Do not use it outdoors.
- Do not expose the machine to the elements (rain, sunlight, frost).
- If the machine is stored in rooms where the temperature may fall below freezing point, drain the boiler and the water pathway pipes.
- The cup tray must only be used to hold the cups and glasses required for use of the machine.
- Drain the cups thoroughly before placing them on the cup tray.
- Do not place any other objects on the cup tray.
- Do not cover the machine and/or the cup tray with tea towels or other objects.
- Do not immerse the body of the machine in water or any other liquid.
- Use of accessories not approved by the manufacturer may result in fire, electric shock or personal injury.
- Before turning off the main off-on switch, make sure the machine itself is switched off.
- Do not operate the machine with wet hands or bare feet.
- To reduce the risk of injury, do not leave the cord hanging over the edge of the table or counter as children might pull on it or trip over it accidentally.
- Do not place the power-supply cord in hazardous areas.
- In the event of a fire, use a carbon dioxide (CO<sub>2</sub>) extinguisher. Do not use water or powder fire extinguishers.
- Noise: Weighted sound pressure level: 78 dB(A) ± 2.5 dB.
- Have the protection and safety devices inspected and tested at regular intervals by qualified, authorized personnel.
- Keep the safety labels clean and fully legible.
- Replace worn, illegible labels with identical new ones in the same positions.

## CLEANING THE MACHINE

- Switch off the machine and leave it to cool down before cleaning its outer parts.
- Do not use strong water jets on the machine, nor immerse it either totally or partially.
- Only use cleaning products that will not damage the materials in contact with foodstuffs.
- Clean the body panels and accessories with a damp cloth, then dry with a non-abrasive dry cloth. Do not use products containing ammonia or scouring agents.
- Do not spray liquids into the cavities of the body panels.
- The machine must undergo the cleaning and maintenance operations described in this manual at the intervals specified.
- For more information about the cleaning of the machine, refer to ch.7.

## IN THE EVENT OF A LONG PERIOD OF NON-USE

If the machine is to be left unused for a long time (e.g. if the business remains closed for several days):

1. carry out the cleaning tasks that require the machine to be powered on (see ch.7);
2. turn off the machine and then the main off-on switch;
3. carry out the cleaning tasks that do not require the machine to be powered on (see ch.7);
4. Empty the reservoir or turn off the water supply tap.

## IN THE EVENT OF AN MACHINE FAULT

- If the machine is malfunctioning, switch it off and then turn off the main power switch, then contact the technical assistance service.
- If the power-supply cord gets damaged, switch off the machine and order a replacement from the technical assistance service.
- If repairs are needed, always contact the technical assistance service and request the use of original spare parts. Failure to comply with these instructions may jeopardize the condition and safety of the machine and invalidate the warranty.

## IMPROPER USE OF THE MACHINE

- Any use of the machine other than that envisaged in this manual should be considered improper and therefore dangerous.
- The manufacturer cannot be held responsible for any injury or damage caused by improper, incorrect or inappropriate use.
- Failure to comply with the instructions contained in this manual may jeopardize the condition and safety of the machine and therefore invalidate the warranty.

## 2. INTRODUCTION

### 2.1 AIM OF THIS MANUAL

The machine covered by this operating and maintenance manual is the **Steam Single** professional coffee machine.

The manufacturer of the machine is:

---

**Seattle Espresso Machine Corporation**  
**707 Lind Ave SW, 98057**  
**Renton, WA, USA**

---

The importer of the machine is:

---

**Cimbali Group S.p.A.**  
**Via A. Manzoni, 17**  
**20082 Binasco (MI), Italy**

---

This manual provides information reserved for personnel authorized to use the machine (standard use and maintenance).

## 2.2 HOW TO READ THIS MANUAL

The manual is divided into chapters and paragraphs. Each paragraph is a sub-level of the relative chapter. References to titles or paragraphs are indicated with the abbreviation ch. or par., followed by the relative number. For example: "ch. 2" or "par. 2.1".

The figures in this manual are progressively numbered in relation to the specific chapter - e.g. figure 1.3 is the third figure of the first chapter. The references to the figures are indicated with the abbreviation Fig., followed by the relative number. For example: "Fig. 1.3". The components indicated in the figures are referred to with letters or numbers, depending on the case in question. For example, a reference to component C in figure 2 of chapter 3 will appear as: "see C - Fig. 3.2" or simply "(C - Fig. 3.2)".

**WARNING:** The pictures in this manual are intended as a general indication. The real components may vary from those shown. If in doubt, contact the technical assistance service.

Apart from instructions for use and maintenance, this manual also contains safety information that calls for special attention. This information is highlighted as follows.

**DANGER:** Failure to respect the indication leads to a situation of imminent risk which, if not avoided, will cause immediate death or serious/permanent injury.

**WARNING:** Failure to respect the indication leads to a situation of potential risk which, if not avoided, may cause death or serious health consequences.

**WARNING:** Failure to respect the indication leads to a situation of potential risk which, if not avoided, may cause slight damage to the machine.

**NOTE:** Provides additional information (on top of the previous safety instructions and messages).

## 2.3 GENERAL RULES FOR USING THE MACHINE

Before using the machine, read the warnings and instructions in this manual carefully as they provide important information concerning its safety and correct hygienic use.



**WARNING:** The service boiler water must be changed at least once a day.

**WARNING:** Keep this manual for future consultation.

**WARNING:** Installation, dismantling, adjustments and safety checks must only be carried out by qualified and authorized technical staff.

### 3. SAFETY LABELS AND SYMBOLS

**WARNING:** Keep the safety labels (see Fig. 3.1) clean and fully legible. Replace worn, illegible labels with identical new ones in the same positions.

Symbol	Description
	<b>ATTENTION:</b> electricity hazard
	<b>ATTENTION:</b> hot surface Exercise extreme caution when approaching and working in areas where this symbol is displayed.

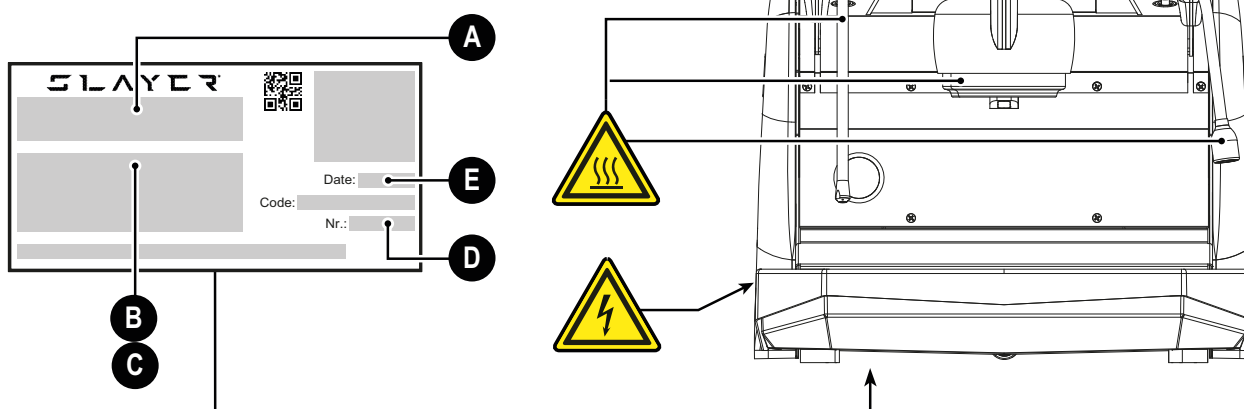


Fig. 3.1 - Labels on the machine

#### 3.1 IDENTIFICATION PLATE

The identification plate (see Fig. 3.1) is attached directly to the machine.

**WARNING:** Do not remove the identification plate. If the plate gets damaged and/or is no longer legible, contact the service centre.

The identification plate shows the following data:

- A. Manufacturer's details
- B. Machine model
- C. Type of machine
- D. Serial number
- E. Year and month of manufacture



## 4. PARTS OF YOUR MACHINE

Parts of your machine can be identified in the illustration below, see Fig. 4.1.

1. Main power switch
2. Barista Dashboard™
3. Pump pressure gauge
4. Hot water tap
5. Steam wand
6. Portafilter
7. Hot Water Actuator
8. Drip Tray
9. Steam Actuator
10. Cup tray
11. Group Actuator
12. Removable Fresh Water Reservoir
13. Encoder Knob

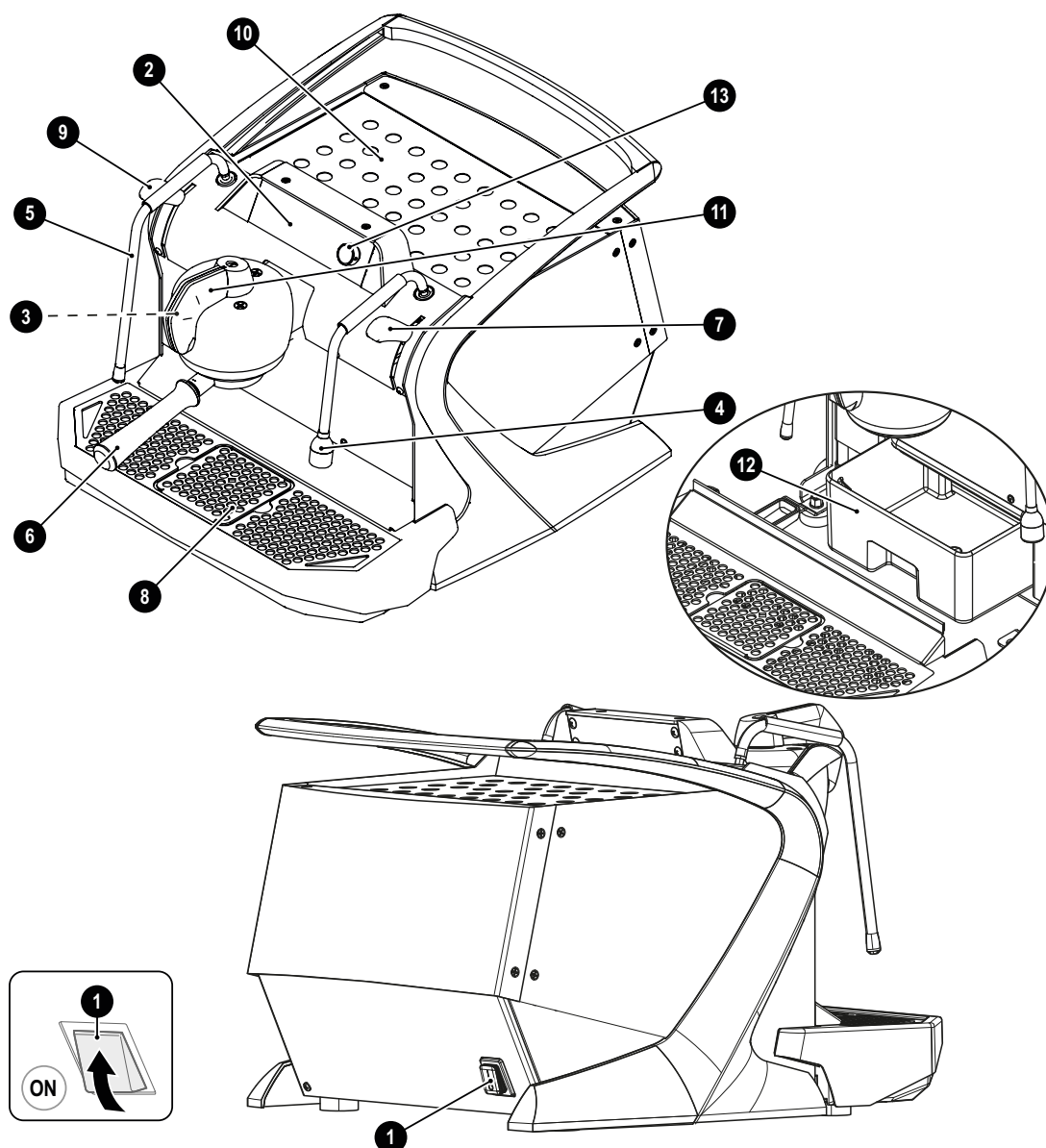


Fig. 4.1 - Parts of the machine

## 5. USE

**WARNING:** When using the machine, do not bring your hands or other body parts close to the brew group, hot water tap, or steam wand.

### 5.1 DAILY OPERATION

**WARNING:** Before operating the machine, check that the main power switch is on.

#### 5.1.1 PRELIMINARY OPERATIONS AT FIRST START-UP

- Remove the drip tray and take the reservoir out of the machine.

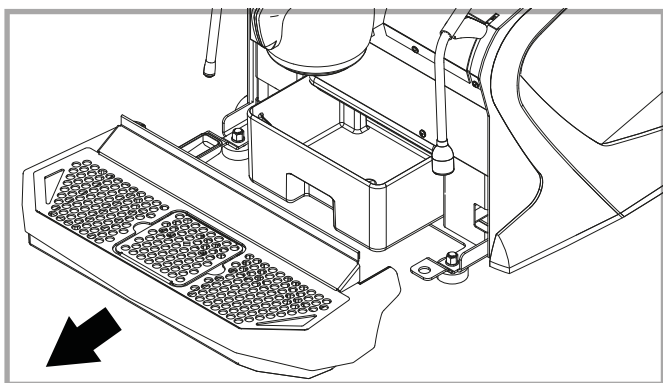


Fig. 5.1 - Removing the drip tray

- Thoroughly wash the reservoir and its lid with water.
- Open the reservoir lid and pour natural mineral water or drinking water into it.
- Replace the reservoir in the machine. Be sure the reservoir is inserted all the way. You will feel the reservoir outlet seat into the machine.

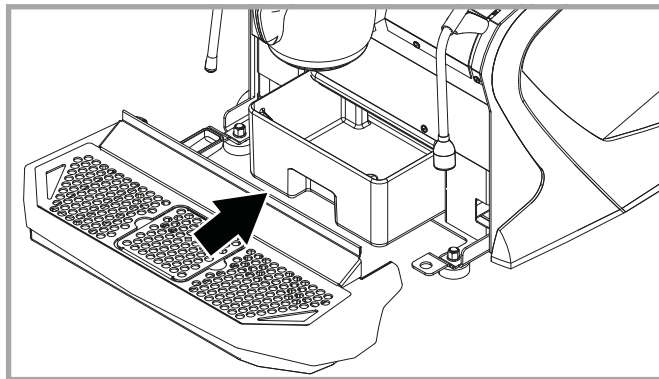


Fig. 5.2 - Repositioning the reservoir

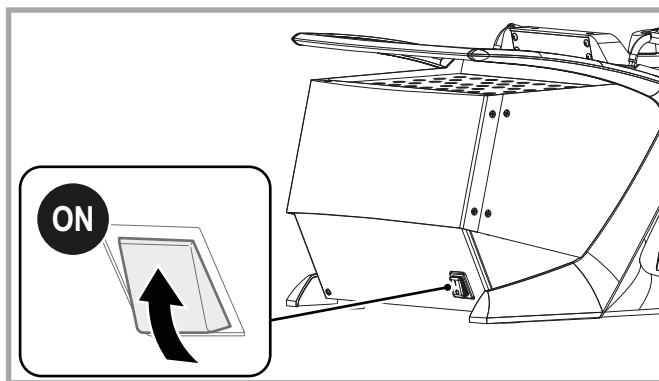
**NOTE.** Water contains minerality that determines its hardness. Over time, this minerality leads to the formation of Limescale. Regular maintenance is crucial to the quality of your coffee drinks and the longevity of your machine.

**NOTE:** The maximum capacity of the water reservoir is 2.5 litres.

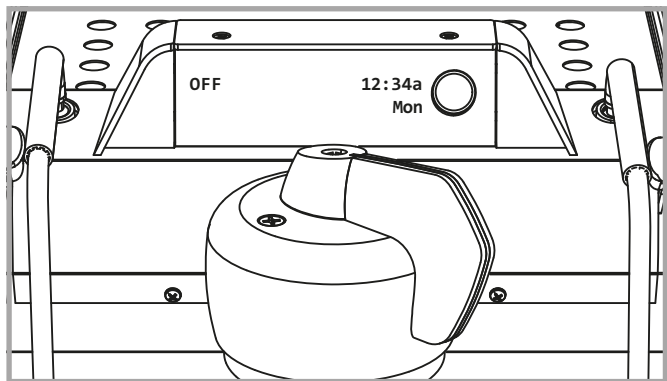
**WARNING:** Do not put the reservoir in the dishwasher.

**An accessory plumbing kit is available separately to connect your machine to mains plumbing. For information and purchase, contact your dealer or the technical assistance service.**

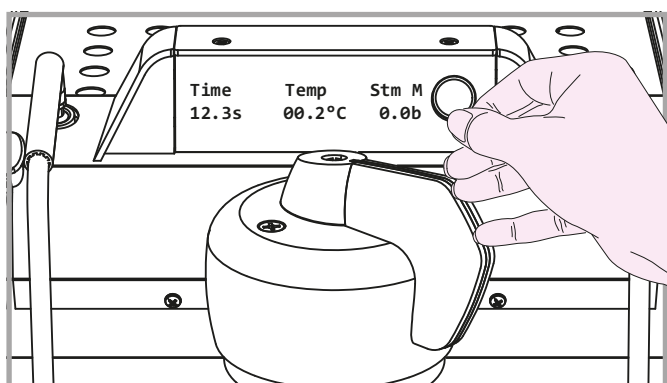
- To switch on the machine, press the main power switch.



- Your machine will start to fill the boiler until it has reached its minimum fill level. The heating elements are switched off during this time and cannot be activated until boiler fill is complete.
- At the end of the machine start-up phase, the Barista Dashboard shows:



- Turn the Encoder knob to activate the heating element and start the heating phase. The Barista Dashboard shows the main screen:



**NOTE.** During the heating phase, moving the group actuator from the right position to the center or left position will dispense water at the temperature reached at that time.

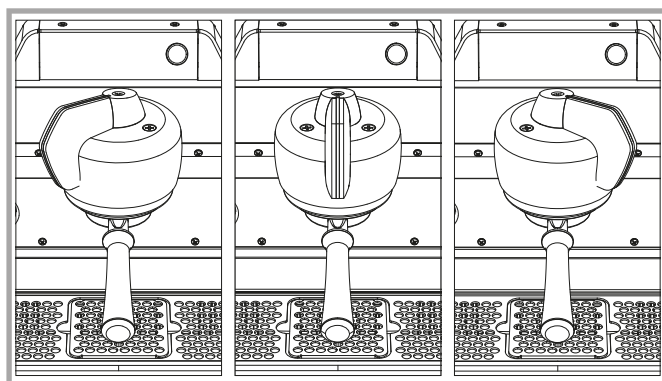


Fig. 5.3 - Group actuator positions

Hot water and steam cannot be dispensed at this stage. Using the respective actuators will display the following message: Machine Cold

### Machine Cold

Brewings will be available only when the programmed working pressure is reached.

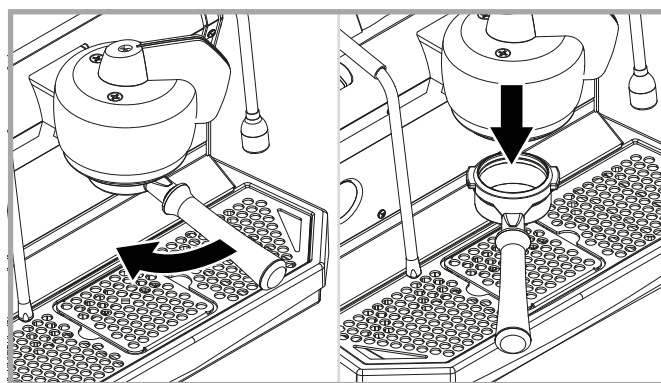
- While waiting for the machine to be ready for use, engage the portafilter in the group.
- Your machine is ready for operation when the Barista Dashboard shows the expected operating pressure.

Time	Temp	Stm M
12.3	89.2	1.2b

## 5.2 COFFEE BREWING

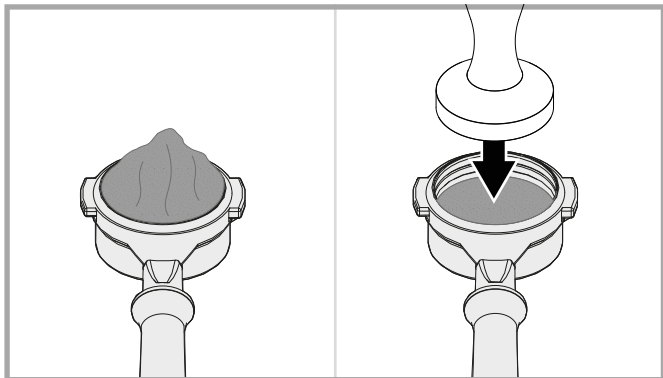
**NOTE:** If your machine has been inactive for more than an hour, before brewing, carry out an empty run of about 100 ml. After 8 hours of inactivity, run an empty dispensing operation for about 1 minute on each group.

- Remove the portafilter from your machine and empty it of the previous coffee grounds.

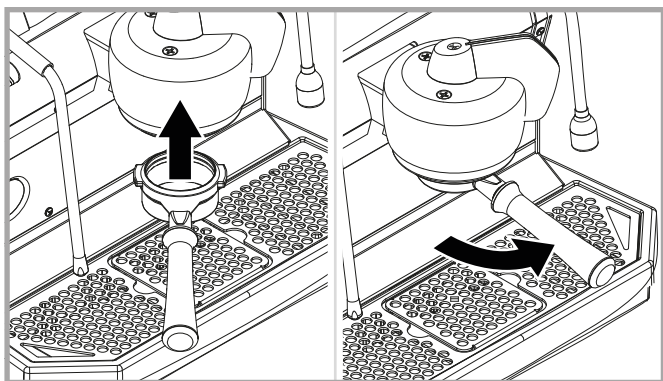


- Fill the portafilter with approximately 18-19 grams of ground coffee.

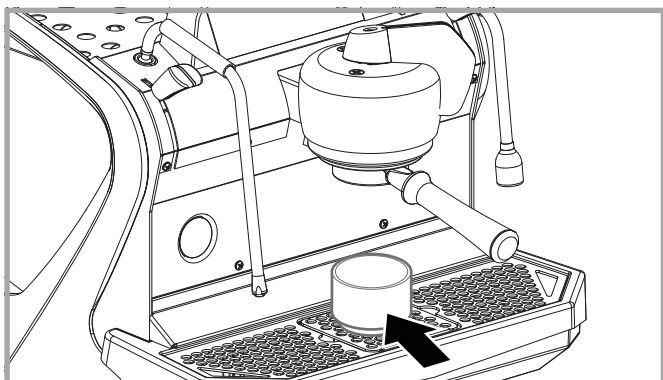
- Tamp the ground coffee evenly into the basket, using the grinder's coffee tamper or the hand-held tamper provided with the machine.
- Wipe away any residual ground coffee from the edge of the basket.



- Engage the portafilter with the group, tightening it firmly.



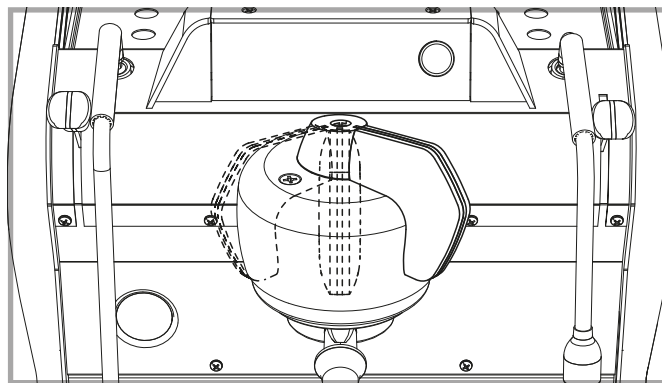
- Place a suitable cup under the coffee dispenser group.



**WARNING:** Do not remove the portafilter from the machine before the coffee brewing process is finished.

## 5.2.1 BREWING MODES

Actuator positions during different brewing modes:



### 5.2.1.1 AUTOMATIC MODE

- Move the actuator from the right to the center or left to brew the first or second stored recipe.
- When finished brewing, return the actuator to the right. The Barista Dashboard shows the main screen, where (Time) indicates the dispensing duration and (Wt) is the weight of the beverage just brewed. The latter appears only if it has been configured in the settings.

Time	Wt	Temp:	Stm:
19.7	45.6	88.9	1.2b

### 5.2.1.2 MANUAL MODE

- Move the actuator from the right to the center to enable pre-infusion. Pre-infusion times vary depending on the dose, grind, flow rate, infusion temperature and coffee characteristics.
- After a few seconds or when coffee begins to drip out of the portafilter, move the actuator from the center to the left to start brewing.
- When the desired dose is almost reached, move the actuator from the left to the center. This post-brew phase allows the group to be depressurized.
- After a few seconds, move the actuator from the center to the right to end brewing.
- The Barista Dashboard shows the main screen, where (Time) indicates the dispensing duration. In manual mode it is not possible to display the weight (Wt) of the beverage just brewed.

Time	Temp	Stm M
22.5	89.2	1.2b

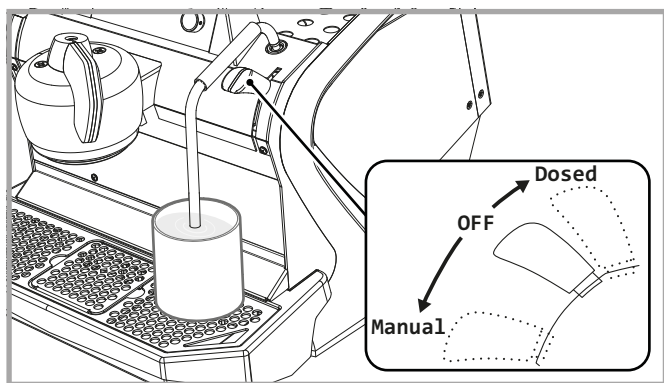
**NOTE.** When the machine is switched on, it is always in manual mode.

### 5.3 DISPENSING HOT WATER

**WARNING:** Scalding hazard; use the appropriate insulating devices to move the water spout and steam wand.

**NOTE:** If the machine has been inactive for more than an hour, before dispensing, carry out an empty run of about 200 ml.

- Place a container of suitable capacity under the hot water spout.
- Dispensing may take place:
  - in dosed mode:
    - pushing the actuator upwards: one quick push for dose 1, two quick pushes for dose 2 (after pushing, the actuator returns mechanically to its initial position);



- When the dose is reached, dispensing stops automatically.

Dispensing can be stopped before reaching the programmed dose by lowering the actuator and returning it to its initial position.

- in manual mode:
  - by lowering the actuator: in this case the actuator stays in the lower position and dispensing is interrupted when it is returned to its initial position.

## 5.4 STEAM DISPENSING

**WARNING:** Scalding hazard; use the appropriate insulating devices to move the water tap and steam wand.

**WARNING:** After each use, clean the steam wand (see par. 8.5).

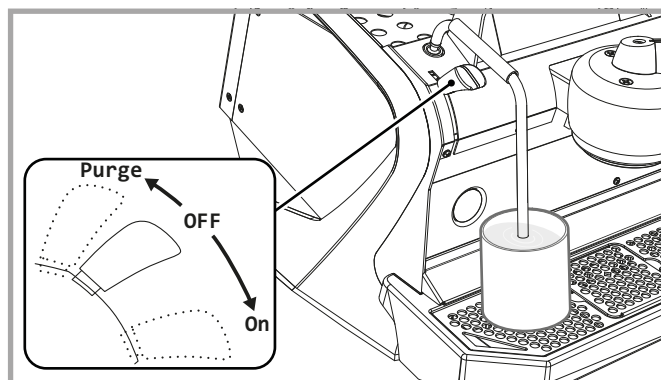
**NOTE:** Before use, let purge the steam wand for at least 3 seconds to ensure purging of condensation.

**NOTE:** After 8 hours of inactivity, direct the wand towards the tray and purge steam for at least 1 minute.

### 5.4.1 DISPENSING STEAM

The steam actuator has three (3) positions: "OFF", "ON" and "PURGE".

- Point the steam wand towards the drain tray and move the steam actuator upwards to the 'PURGE' position to release steam and any condensation.
- Insert the steam wand into a container with the liquid to be heated.
- Move the steam actuator downwards to lock it in the ON position.



- Once the desired temperature and texture has been reached, move the actuator to OFF to stop dispensing steam.

## 5.4.2 CHECKING THE WATER LEVEL IN THE RESERVOIR

No water in the reservoir is indicated on the Barista Dashboard via an error code and messages: "Error 015 + warning message "Low Water Level! - -> Fill Reservoir <-"" (error 015, Low Water Level!, Fill Reservoir).

In this case, fill the reservoir with fresh water to the maximum level.

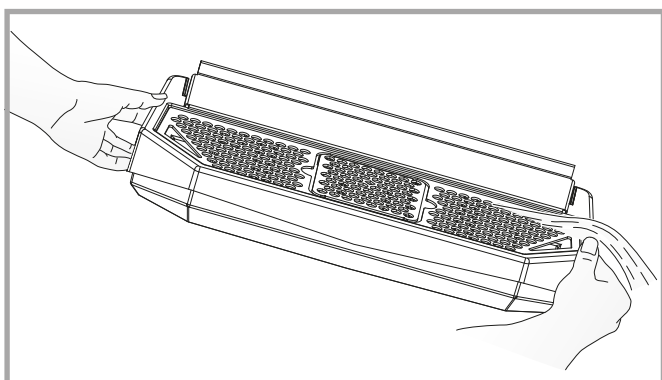
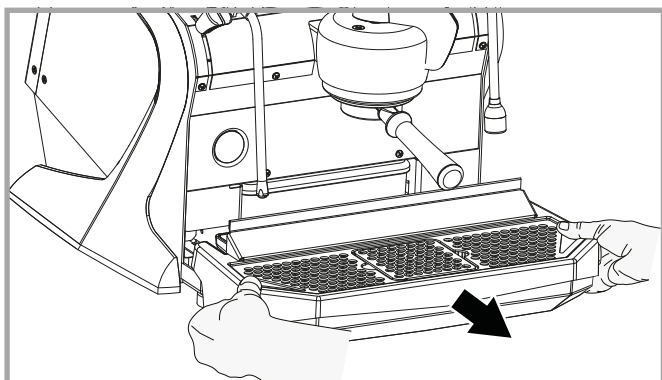
If this operation is omitted, all dispensing operations (coffee, hot water and steam) will be blocked.

When finished, replace the lid and the water drip tray.

## 5.4.3 CHECK THE WATER LEVEL IN THE DRIP TRAY

It is advisable to periodically remove any water that collects in the drip tray before it reaches its full capacity.

Carefully remove the drip tray and empty it.



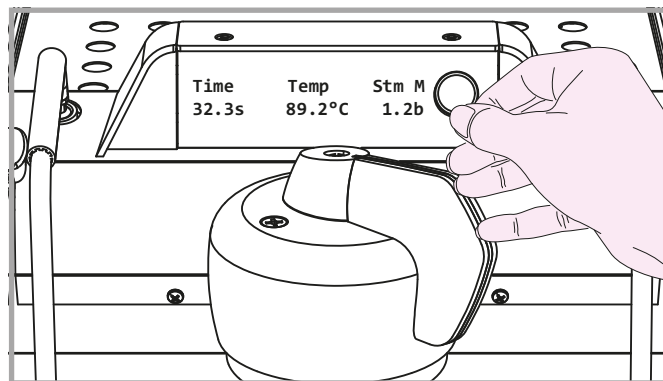
**Check that the drip tray is in the correct position after repositioning it on the machine.**

# 6. SETTINGS

## 6.1 NAVIGATION COMMANDS

**To navigate through the menus and settings screens, use the commands described below.**

- The Encoder knob to the right of the Barista Dashboard allows you to view and set the parameters required to set up the machine correctly.



- The parameter layout is circular: from the main screen, turning the Encoder knob in any direction will scroll through all available items, until you return to the initial parameter Barista Dashboard.

Time	Temp	Stm M
22.5	89.2	1.2b

- Click the Encoder knob when an item is displayed to enter the parameter editing stage: turn the Encoder knob to adjust and push to confirm.
- While the parameters are displayed, pressing and releasing the Encoder knob (2 seconds) returns to the main screen and confirms the data entered.
- While the parameters are displayed, moving the brew actuator (PADDLE) (11) returns to the main screen, and cancels changes.
- NOTE. Moving the brew actuator (PADDLE) (11) from the right to the center exits any menu and cancels changes.

THE FOLLOWING PAGES SHOW THE PROGRAMMING FLOWS IN THE VARIOUS MACHINE SETTING MODES.

## 6.2 PROGRAMMING FLOWS

### Automatic/Scale Mode

Time Wt Temp: Stm:  
12.3 45.6 88.9 1.2b

Brew Parameters

Position  
<Shot..>

Pre Brew Post  
<xx.x>s xxx.xg xx.xg

Pre Brew Post  
xx.xs <xxx.x>g xx.xg

Pre Brew Post  
xx.xs xxx.xg <xx.x>g

Calibrate Weight

Position  
< Shot 1 >

Expected wt: xxx.xg  
Shot wt: <xxx.x>g

Brew Temperature  
xx.x°C

Brew Temperature  
< yy.y°C >

Quick Clean

Quick Clean  
xXS

Full Clean

Full Clean  
xXS

Remove Portafilter  
Click for Flush

Full Clean  
Final Flush Xxs

Turn OFF?  
NO

Turn OFF?  
<YES>

OFF 12:34a  
Mon

Time and Date  
10:55:47 24 SEP 24

Manager Menu

Enter Mgr Password  
<0>0000

Technical Menu

Enter Tech Password  
<0>0000

Mode Select  
Automatic

Mode Select  
<option>

### Manual Mode

Time Temp Stm M  
12.3s 88.9°C 1.2b

Save Last Shot

Enter Shot Weight  
< xx.x > g

Position  
< Shot 1 >

Brew Temperature  
xx.x°C

Brew Temperature  
< yy.y°C >

Quick Clean

Quick Clean  
xXS

Full Clean

Full Clean  
xXS

Remove Portafilter  
Click for Flush

Full Clean  
Final Flush Xxs

Turn OFF?  
NO

Turn OFF?  
<YES>

OFF 12:34a  
Mon

Time and Date  
10:55:47 24 SEP 24

Manager Menu

Enter Mgr Password  
<0>0000

Technical Menu

Enter Tech Password  
<0>0000

Mode Select  
Manual

Mode Select  
<option>

**Manager Menu** when enabled

Next Service:  
xxx Days yyyyy Cycles

Hot Water  
Program Dose

Hot Water  
Dose 1: < xx.x > s

Hot Water  
Dose 2: < xx.x > s

Temperature Disp  
Unit °C

Temperature Disp  
Unit < °C >

Steam Pressure  
1.3 bar

Steam Pressure  
< x.x > bar

Shot light  
Brightness: 100%

Shot light  
< xxx > %

Barista Display  
Mode

Auto Mode Display  
< Time + Weight >

Auto Mode Display  
< Time Only >

Auto-Purge  
Settings

Auto-Purge: < Man. >  
Duration: x.x s

Auto-Purge: Man.  
Duration: < x.x > s

Auto-Purge: < Auto >  
Duration: x.x s

Auto-Purge: Auto  
Duration: < x.x > s

Auto-Purge: < ON >  
Duration: x.x s

Auto-Purge: ON  
Duration: < x.x > s

Auto-Purge: < OFF >

Display OFF  
Settings

Display OFF  
< xxx s >

Brewing Shot Counter  
Shot1: xxxx

Brewing Shot Counter  
Shot2: xxxx

Reset ALL Shot CNT?  
< YES >

Brewing Shot Counter  
Manual: xxxx

Hot Water Counter  
Dose1: xxxx

Reset ALL Water CNT?  
< NO >

Hot Water Counter  
Dose2: xxxx

Power Save  
Settings ---

Power Save Mode  
< 5d >

Wake Up  
Mon - Fri < hh.mm >

Sleep  
Mon - Fri < hh.mm >

Wake Up  
Sat - Sun < hh.mm >

Sleep  
Sat - Sun < hh.mm >

Power Save Mode  
< 7d >

Wake Up  
< hh.mm >

Sleep  
< hh.mm >

Power Save Mode  
< OFF >

Set Time

Clock Format  
< xxH >

Time  
< hh > : mm

Time  
hh : < mm >

Date  
< dd > mmm yyyy

Date  
dd < mmm > yyyy

Date  
dd mmm < yyyy >



## 6.3 PARAMETER DESCRIPTION

### • Main screen

<b>Time</b>	<b>Wt</b>	<b>Temp:</b>	<b>Stm:</b>
<b>12.3</b>	<b>45.6</b>	<b>88.9</b>	<b>1.2b</b>

- Data displayed by default includes:
  - Time* - coffee dose dispensing time in seconds;
  - Wt* - weight of dispensed beverage in grams (only available in AUTOMATIC mode);
  - Temp* - delivery water temperature in degrees C/F;
  - Stm* - steam tank pressure in bar.

In the event of an error or alarm, 'Time' changes to 'Error' and the dispensing time (12.3s in the example) changes to 'xxx' to indicate the error code.

- Save Last Shot* - Save last dispensing cycle (only available in MANUAL mode)

### Save Last Shot

- Allows the weight in grams and the pre-infusion time of the last brewing to be saved for use in AUTOMATIC mode.
  - Enter Shot Weight* - allows the user to change the weight obtained during dispensing by 0.5 gram intervals.
  - Position* - weight is saved for brewing in AUTOMATIC mode: Shot1 (center actuator position), Shot2 (left actuator position) or Both (both positions).
- Brew Parameters* - Brew parameters (data only available in AUTOMATIC mode)

### Brew Parameters

- Position* - Choice for which brewing settings are valid: Shot1 (actuator in center), Shot2 (actuator to left) or Both (both positions).
  - Pre..Brew..Post* - settings for individual brew phases:
    - Pre*: duration of the pre-brew phase (from 0.0 to 59.9 seconds at 0.1 second intervals).
    - Brew*: beverage weight of the brew phase (from 1.0 to 399.5 grams at 0.5 g intervals).
    - Post*: beverage weight of the post-brew phase (0.0 to 99.5 grams at 0.5 g intervals).

- Calibrate Weight* - (Data only present in AUTOMATIC mode)

### Calibrate Weight

- Position* - Choice for which brew settings are valid: Shot1 (actuator in center), Shot2 (actuator to left) or Both (both positions).
  - Expected wt..Shot wt..* - allows the 'Shot wt' value to be changed from the current 'Expected wt' obtained during brewing.
- Brew Temperature* - delivery water temperature.

### Brew Temperature xx.x°C

- Adjustable with 0.1°C intervals (conversion between measurement units is done automatically).

- Quick Clean.*

### Quick Clean

- Quick wash with water. Cycle duration 12 seconds.
- Full Clean* - Wash with cleaning powder.

### Full Clean

- Guided wash with Barista Dashboard messages. See cleaning chapter.
- Turn OFF*

### Turn OFF? NO

- When activated (YES), the heating elements are deactivated and the Barista Dashboard shows OFF on the left and the date on the right.

- *Time and Date*

**Time and Date**  
hh:mm:ss dd mmm yy

- display.
- *Manager Menu*

### Manager Menu

- Parameters included in this menu may be password-protected at the discretion of the technical staff. NOTE: See specific chapter for details.  
*Enter Mgr Password* - enter the numeric code.
- *Technical Menu*

### Technical Menu

- Menu reserved for technical staff and password-protected.  
*Enter Tech Password* - enter the numeric code.
- *Mode Select.*

### Mode Select Automatic

- Allows user to choose between different machine setting modes.  
*Mode Select...* - choice of AUTOMATIC, MANUAL or SCALE.

## 6.3.1 PARAMETER DESCRIPTION - MANAGER MENU

Displaying *Manager Menu* parameters may be password-protected at the discretion of technical staff.

- *Next Service* - Next maintenance service.

**Next Service:**  
xxx Days yyyy Cycles

- Data displayed refers to the days and cycles remaining until the next maintenance service.
- *Hot Water Program Dose*

### Hot Water Program Dose

- *Hot Water Dose 1* - water dispensing time setting for dose 1. From 0.5 to 30.0 seconds at 0.5 second intervals).
- *Hot Water Dose 2* - water dispensing time setting for dose 2. From 0.5 to 30.0 seconds at 0.5 second intervals).
- *Temperature Disp Unit* - Measurement unit of the temperature shown on the Barista Dashboard.

### Temperature Disp Unit °C

- Degrees °C or °F.
- *Steam Pressure* - Service tank pressure.

### Steam Pressure 1.3 bar

- Service tank pressure settings. From 0.6 to 1.6 bar at 0.1 bar intervals.
- *Shot Light Brightness* - Light intensity during coffee brewing.

### Shot light Brightness: 100%

- From 0 to 100% at 1% intervals.
- *Barista Display Mode* - Display mode.

### Barista Display Mode

- For AUTOMATIC and SCALE modes only. Allows the Barista Dashboard to show Weight + Time (weight and duration) or only Time (duration) in relation to the last coffee brewed.
- *Auto-Purge Settings*

### Auto-Purge Settings

- Allows a brief group PURGE cycle at the end of each coffee brewing cycle. The time can be set from 0.5 to 5.0 seconds at 0.5 second intervals for each mode.

The modes are:

*Man* - Manual: when this mode is selected, the PURGE function is only activated when the actuator is quickly moved away and then returned to the initial position on the right. NOTE: The movement must be completed in less than 0.5 seconds to activate PURGE.

*Auto*- Automatic: the group purges for the pre-set time when the actuator is returned to the initial position on the right, at the end of each brewing cycle. This mode can be used when the machine is in AUTOMATIC mode.

*ON*- when ON is selected, the group purges for the set time using one of the above methods.

*OFF* - the function is disabled.

- *Display OFF Settings* - Barista Dashboard off.

### Display OFF Settings

- Allows the Barista Dashboard to be switched off after a configurable time since the last operation. From 30 to 300 seconds at 30 second intervals.
- *Brewing Shot Counter* - Coffee brewing counter.

### Brewing Shot Counter Shot1: xxxx

- Displays the number of coffees brewed: Shot1, Shot2 and Manual.
- Reset ALL Shot CNT* - Counters can be accessed and reset for each item.
- *Hot Water Counter* - Hot water dispensing counter.

### Hot Water Counter Dose1: xxxx

- Displays the number of times water has been dispensed: Dose1 and Dose2.
- Reset ALL Water CNT* - Counters can be accessed and reset for each item.
- *Power Save Settings*.

### Power Save Settings ---

- Allows you to set the machine power saving by selecting from three modes:
  - 5d* - divides the week into two parts:
    - Mon - Fri (Monday to Friday) and Sat - Sun (Saturday and Sunday), for each of which it is possible to set the Wake Up time (on) and Sleep time (off).
    - 7d* - all weekdays have the same Wake Up (on) and Sleep time (off).
    - OFF* - the function is disabled.
- *Set Time* - Set date and time.

### Set Time

- The following data can be set:
  - Clock Format* - 12/24H hour format;
  - Time* - hh (hour) and mm (minutes);
  - Date* - dd (day), mmm (month), yyyy (year).

## 7. CLEANING AND MAINTENANCE

**WARNING:** The machine must undergo the cleaning and maintenance tasks explained in this chapter, at the indicated intervals.

### 7.1 OVERVIEW OF CLEANING AND MAINTENANCE INTERVALS

Activities	After each use	After 8 hours of inactivity	Daily	Weekly	On request on Barista Dashboard	Tools
Coffee circuit washing (par. 7.2)			•		•	<ul style="list-style-type: none"> <li>• Blank portafilter basket</li> <li>• Cleaning powder</li> </ul>
Cleaning the grouphead		• (par. 5.2)	• (par. 7.2)			<ul style="list-style-type: none"> <li>• Sponge</li> </ul>
Steam tank water change (par. 7.3)		•	•			
Cleaning portafilter (par. 7.4)			•			<ul style="list-style-type: none"> <li>• Container</li> <li>• Cleaning powder</li> <li>• Sponge</li> </ul>
Cleaning steam wand	• (par. 7.5.1)	• (par. 5.4)	• (par. 7.5.2)			<ul style="list-style-type: none"> <li>• Container</li> <li>• Sponge</li> </ul>
Cleaning the Drip Tray cover and Drip Tray (par. 7.6)			•			<ul style="list-style-type: none"> <li>• Sponge</li> </ul>
Drip tray cleaning (par. 7.7)			•			<ul style="list-style-type: none"> <li>• Container</li> </ul>
Body Panel cleaning (par. 7.8)			•			<ul style="list-style-type: none"> <li>• Soft cloth</li> </ul>
Water reservoir (par. 7.9)				•		<ul style="list-style-type: none"> <li>• Sponge</li> </ul>
General maintenance (par. 7.10)					•	

Tab. 7.1 - Cleaning and maintenance intervals

## 7.2 COFFEE CIRCUIT WASHING

**WARNING:** Failure to run the coffee circuit wash cycle causes grease and limescale deposits and leads to a deterioration in the performance of the machine.

**WARNING:** Danger of burns; do not bring hands or other body parts close to the grouphead during the cleaning cycle.

**WARNING:** Do not remove the portafilter while the machine is dispensing.

Washing of the coffee circuit is performed:

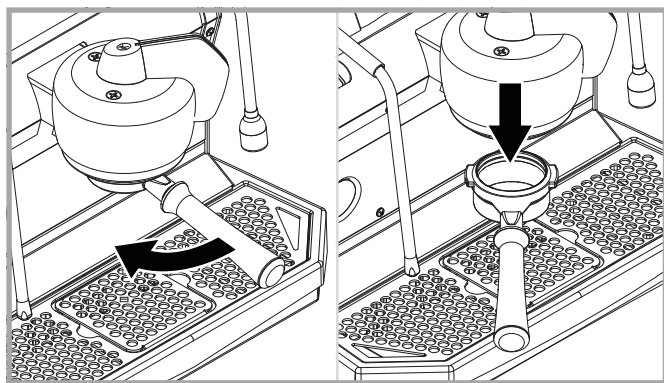
- with the machine switched on and under pressure;
- at the end of the day.

The coffee circuit can be cleaned in different ways:

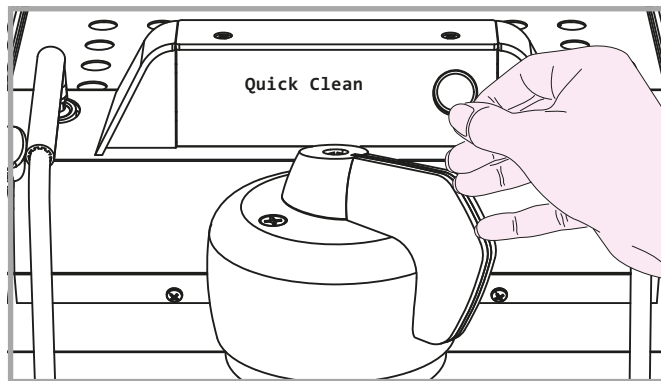
- *Quick Clean*: quick wash with water. Cycle duration 12 seconds.
- *Full Clean*: guided wash with messages on the Barista Dashboard. Cycle duration 130 seconds.

### 7.2.1 QUICK CLEAN

- Disengage the portafilter from the group.



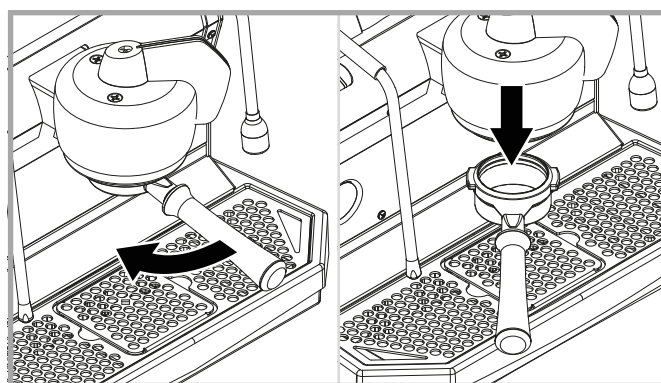
- Turn the Encoder knob until *Quick Clean* appears on the Barista Dashboard:



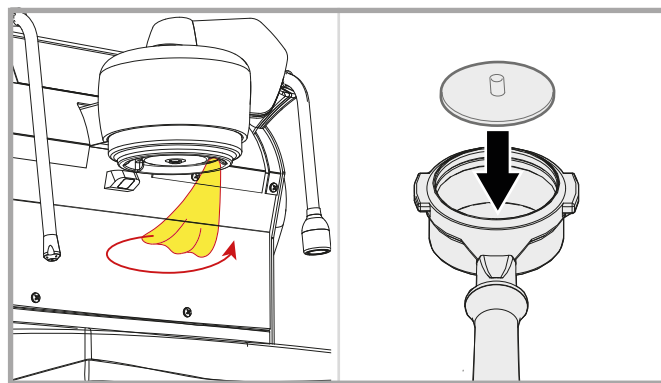
- Push the Encoder knob to start the quick clean.

### 7.2.2 FULL CLEAN

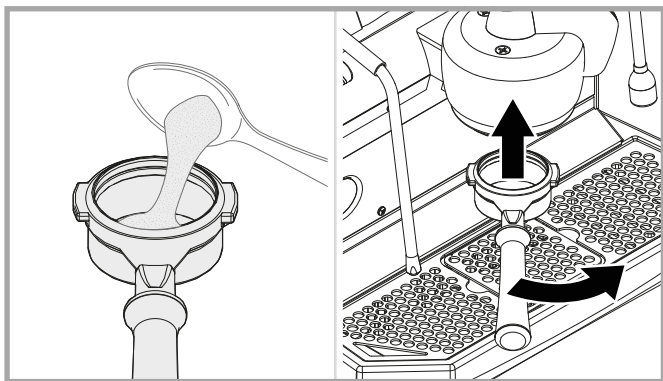
- Disengage the portafilter from the group.



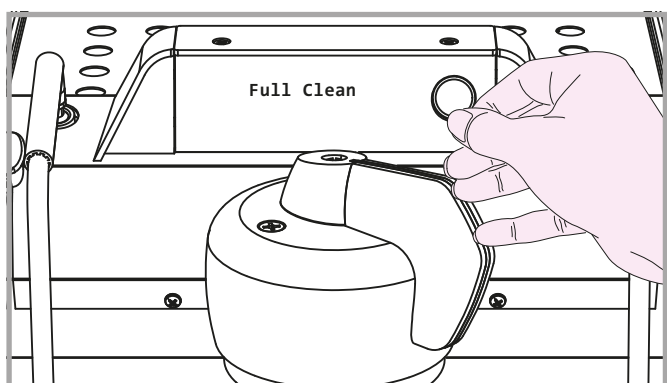
- Clean the gasket of the grouphead.
- Place the blind portafilter basket into the portafilter.



- Put 1.5 g of cleaning powder into each portafilter.
- Engage the portafilters in the grouphead.



- Turn the Encoder knob until **Full Clean** appears on the Barista Dashboard:



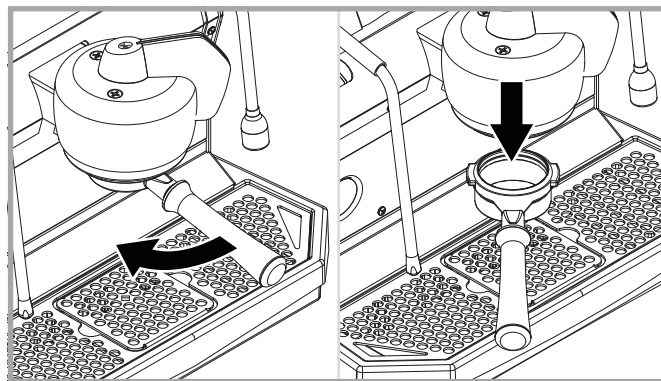
- Push the Encoder knob to start the cleaning cycle. The Barista Dashboard shows the following message, where **XXs** indicates the time left until the end of this phase:

**Full Clean  
XXs**

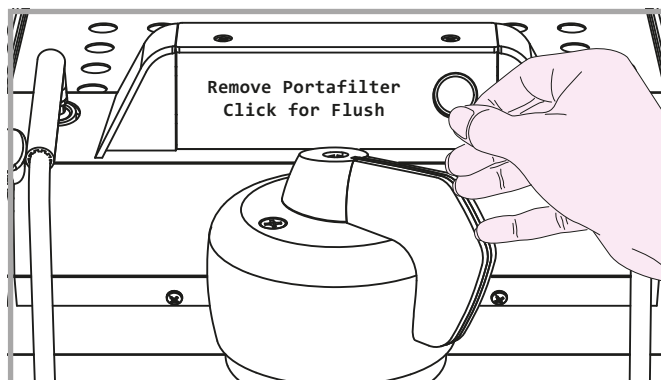
- When the countdown reaches the end, the Barista Dashboard shows: **Remove Portafilter Click for Flush**:

**Remove Portafilter  
Click for Flush**

- Disengage the portafilter from the group.



- Push the Encoder knob to start the final wash phase:



- The Barista Dashboard shows the following message: **Full Clean Final Flush XXs**, where **XXs** indicates the time remaining until the end of the cleaning cycle:

**Full Clean  
Final Flush XXs**

- At the end of the countdown, the Barista Dashboard returns to the main screen and the wash cycle ends:

Time	Temp	Stm M
22.5s	89.2°C	1.2b

**WARNING:** Once the *Full Clean* cleaning cycle has started, it cannot be stopped, even if the machine is switched off. In the event of a sudden power failure, the following message will appear on the Barista Dashboard when power is restored:

**OFF** **12:34a**  
**Mon**

Turn the Encoder knob to resume activity:

Time	Temp	Stm M
22.5s	89.2°C	1.2b

Moving the brew actuator from the right, will Barista Dashboard the following message:

**Group Locked - Execute Washing**

When the message Group Locked - Execute Washing appears, repeat the cleaning cycle to unlock the group:

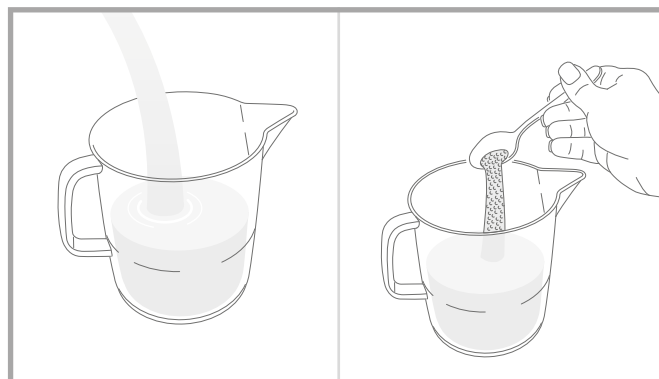
### 7.3 TANK WATER CHANGE

**WARNING: The steam tank water must be changed at least once a day.**

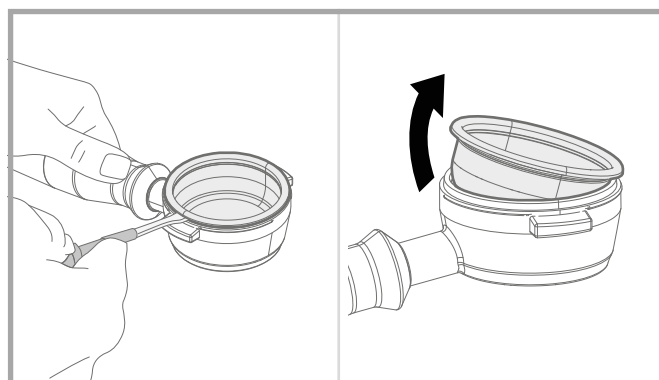
- Lower the hot water actuator to start dispensing hot water (see par. 5.3).
- Drain the service boiler water to about 60-70% of the total capacity, i.e. about 1.2 litres.
- When the set quantity is reached, stop dispensing by returning the actuator to its initial position.

### 7.4 PORTAFILTER CLEANING

- Pour 1 liter of hot water (50-80°C) and 3 g of cleaning powder into a suitable container that is not made of aluminium or iron.



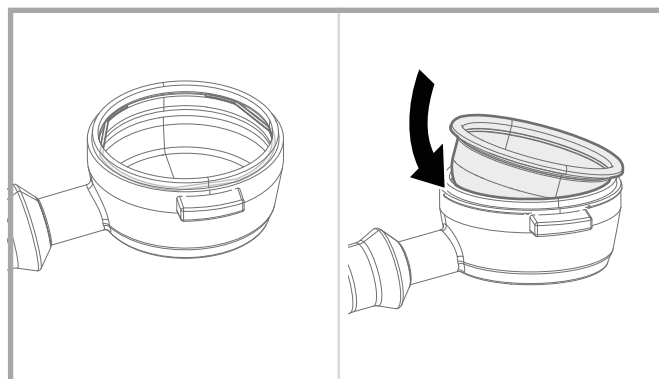
- Remove the baskets from their holders.



- Soak the baskets and portafilters in the solution for at least 15 minutes.

**WARNING: Soak only the metal parts of the portafilter.**

- Remove any residue with a non-abrasive sponge and rinse with plenty of cold running water.
- Check that the basket anchoring spring is in place.
- Reinstall the basket in the portafilter.



## 7.5 CLEANING THE STEAM WAND

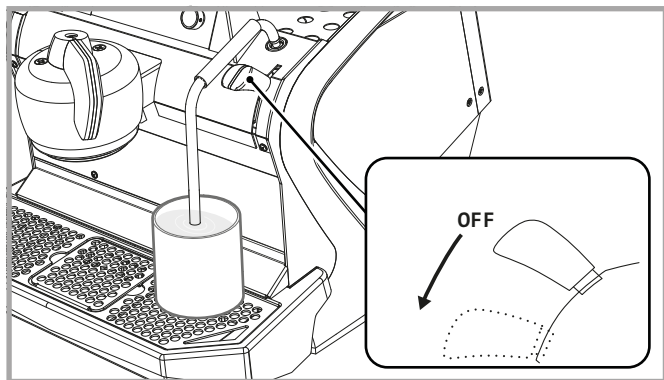
**WARNING: Scalding hazard; use the appropriate insulating devices to move the water spout and steam wand.**

### 7.5.1 AFTER EACH USE

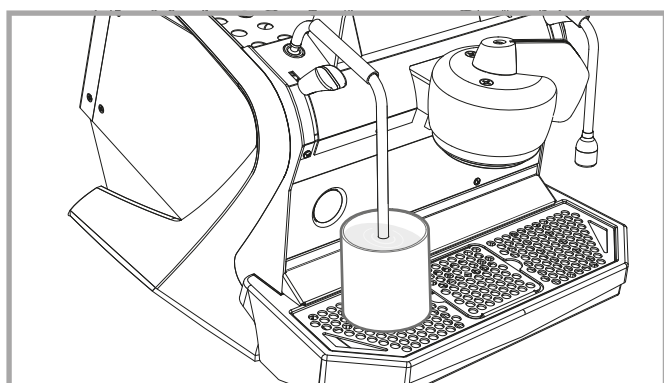
- Using a sponge, wash the outside of the wand with hot water and remove any organic residue present, then rinse thoroughly.
- Direct the wand towards the drip tray tray and purge steam briefly.

### 7.5.2 AT THE END OF THE DAY

- Place a container of suitable capacity under the hot water spout.
- Pour a sufficient amount of water at a temperature above 90°C to cover the part of the wand that has been in contact with the milk.



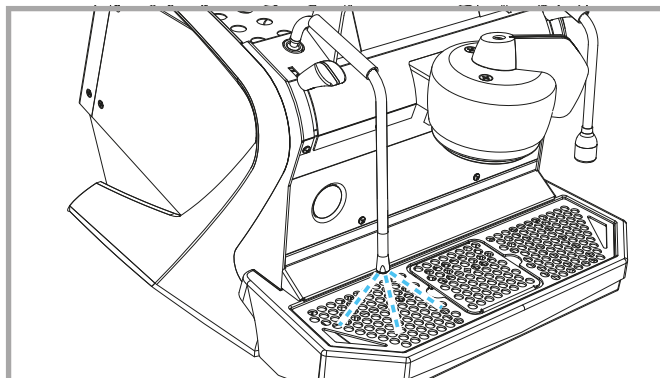
- Immerse the wand in the container and let it soak for at least 30 minutes.



- Remove the water from the container and rinse it thoroughly.
- Fill the container with an appropriate amount of water, i.e. covering the part of the wand that was in contact with the hot water previously used for immersion.
- Immerse the wand in the container.
- Using the wand, heat the water in the container to a

temperature of at least 65 °C.

- Remove the water from the container and rinse it thoroughly.
- Direct the wand towards the drip tray tray and purge steam for at least 10 seconds.

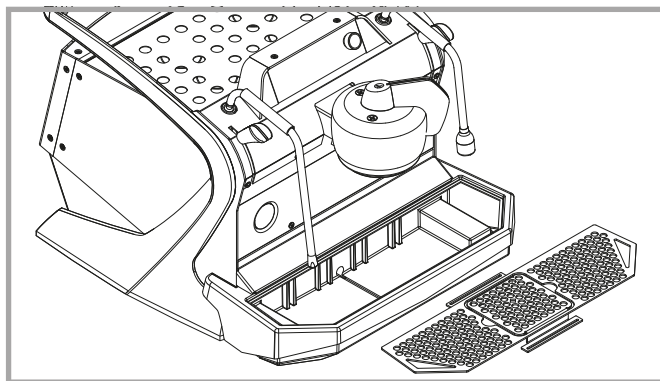


- Dry the wand with a slightly damp, non-abrasive sponge that does not leave any fiber residue.

## 7.6 CLEANING THE DRIP TRAY COVER AND DRIP TRAY

**NOTE: The following operations can also be performed with the machine switched off.**

- Remove the drip tray cover from the drip tray.



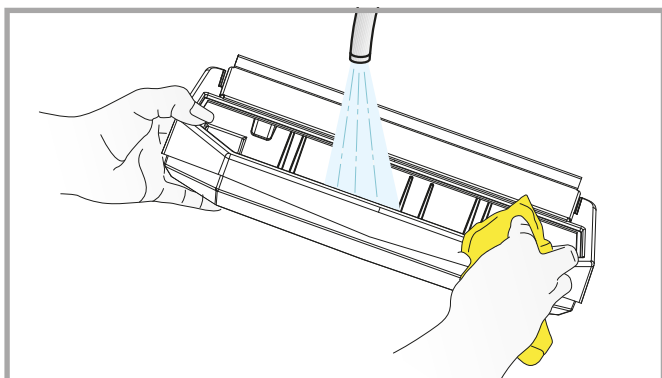
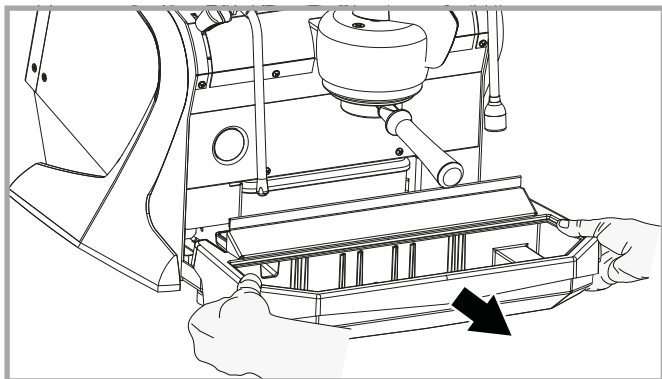
- Clean the drip tray cover under running water.



## 7.7 CLEANING THE DRIP TRAY

**NOTE:** The following operations can also be performed with the machine switched off.

- Remove the drip tray cover from the drip tray.
- Carefully remove the drip tray.
- Finish by rinsing the drip tray cover and drip tray under running water.



**Do not put the drip tray in the dishwasher.**

**Check that the drip tray is in the correct position after repositioning it on the machine.**

## 7.8 BODY PANEL CLEANING

**WARNING:** Do not use products with ammonia, abrasives or degreasers.

**WARNING:** Do not spray liquids into the cavities of the body panels.

**NOTE:** Variations in surface color are not a defect but a characteristic of the machine.

**NOTE:** The following operations can also be performed with the machine switched off.

- Clean the outside of the machine with a soft cloth to remove any organic residue in the working area.

## 7.9 CLEANING THE WATER RESERVOIR

- Pull out the water reservoir.

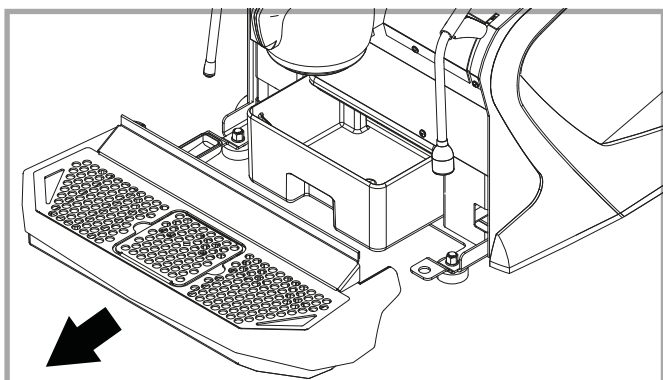
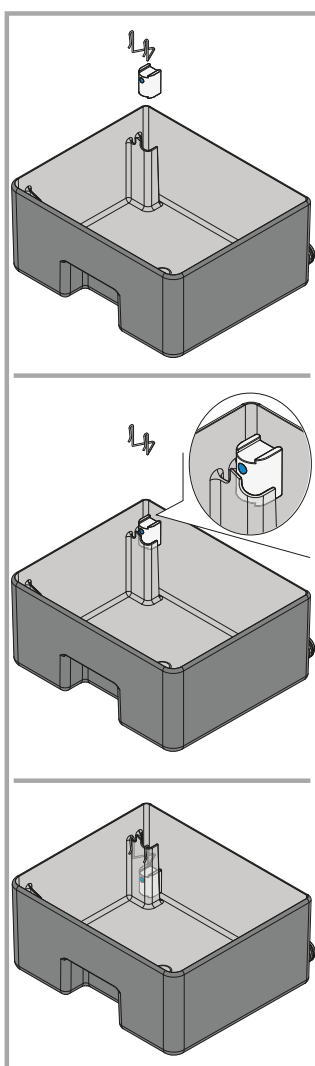


Fig. 7.4 - Reservoir extraction

- Clean the reservoir and lid under running water, using a sponge to remove any organic residue.
- Rinse with plenty of cold water.

**NOTE:** When the float is removed, make sure to put it back in the correct position.



## 7.10 SERVICE MAINTENANCE

**WARNING:** The operations described in this section must only be carried out by authorized technical staff.

The machine is set up so that the following maintenance operations must be carried out at regular intervals, as indicated on the Barista Dashboard.

For service maintenance, contact the technical assistance service.

## 8. DISPOSING OF THE MACHINE

**WARNING:** The machine must be subjected to separated waste collection, as required by the regulations in force.

The separated collection of the machine for subsequent recycling, treatment and environmentally compatible disposal helps avoid possible harm to the environment and to health, and also promotes the re-use and/or recycling of the materials the machine contains.

Improper disposal of the machine by the user may incur the penalties envisaged by applicable legislation.

## 9. MALFUNCTIONS AND FAULTS

PROBLEM	CAUSE	SOLUTION
The machine does not work and the Barista Dashboard (2 - Fig. 4.1) is off.	No electrical power.	Make sure the mains supply is turned on. Make sure the main power switch is ON (1 - Fig. 4.1).
Water leakage from the portafilter (6 - Fig. 4.1).	There is coffee on the grouphead gasket.	Clean it.
Coffee brewing time too short.	Coffee ground too coarsely.	Reduce the fineness of the coffee grind.
	The coffee is too old.	Replace the coffee.
The coffee emerges in drips.	The filter holes are clogged, or the coffee outlet hole in the portafilter (6 - Fig. 4.1) is dirty.	Clean the filter holes or the coffee outlet hole.
	Coffee ground too finely.	Increase the coarseness of the coffee grind.
Water leakage under the machine.	Clogged drain sump.	Clean the drain sump.
	Clogged drip tray hole.	Clean the drip tray hole. NOTE. If the machine is equipped with a simple tray that is not connected to a drain, check the water level in the tray and empty it if necessary.
The machine is hot, but does not brew coffee. The self-leveller continues working.	Mains tap or water softener tap closed.	Turn on the taps.
	No mains water.	Wait until mains water delivery has resumed, or contact a technician to resolve the issue.
	Possible lack of water in the reservoir.	Check the water level in the reservoir.

**WARNING:** If the problem persists, contact the technical assistance service.

## 9.1 STATUS INDICATIONS

Under certain circumstances, the machine may display messages in the form of error and/or warning codes. Error codes are shown in the top left of the Barista Dashboard as shown below and require the intervention of technical staff:

<b>Error XXX</b>	<b>Temp 89.2°C</b>	<b>Stm M 1.2b</b>
----------------------	------------------------	-----------------------

XXX represents the error code.

Warning messages are shown in the center of the Barista Dashboard and can be rectified without the service centre. The most common ones are listed below:

INDICATION	CAUSE	SOLUTION
<i>Machine Cold</i>	The tank has not reached the set operating pressure. Water and steam dispensing are inhibited; coffee is brewed at the temperature reached at that time.	Wait for the tank to reach operating pressure.
<i>Service Maintenance needed</i> Maintenance required	The total number of cycles and/or the number of days set for maintenance work has been reached.	Contact the technical assistance service.
<i>Invalid Shot</i>	The last shot brewed in manual mode in the <i>Save Last Shot</i> menu is invalid.	Repeat manual brewing.
<i>Group Locked - Execute Washing</i>	The <i>Full Clean</i> cleaning cycle was stopped before completion	Repeat the cleaning cycle to unlock the group.
<i>Boiler OFF</i> Tank and/or tank heating elements disabled	Brew water and steam dispensing is inhibited.	NOTE. Operation to be carried out by technical staff. Activate the heating elements.
<i>Invalid Password</i>	Manager Password cannot be the same as an existing password	Change password.

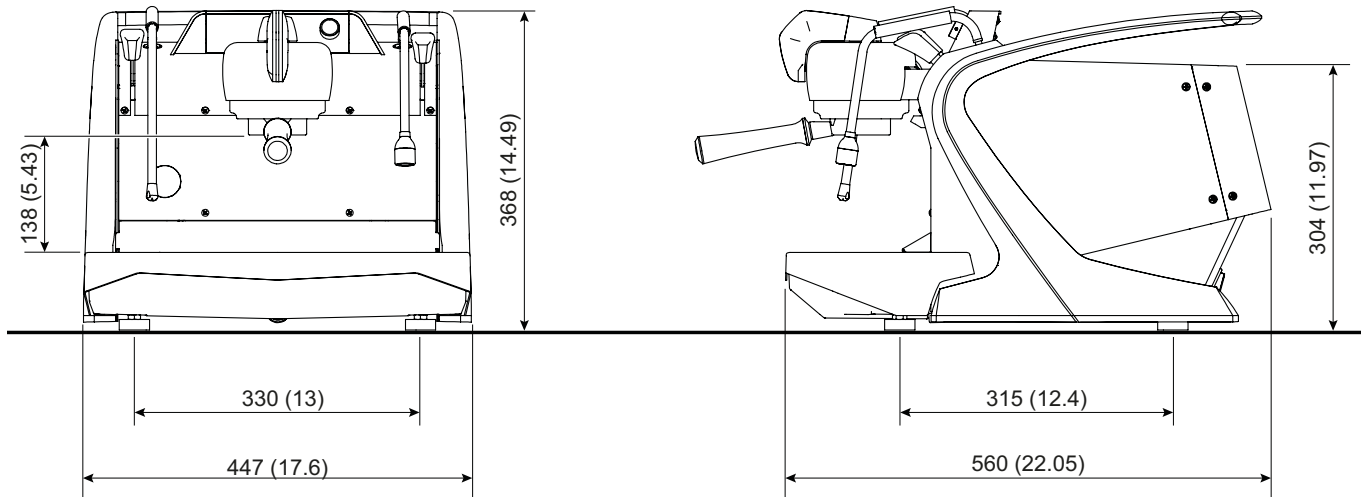
INDICATION	CAUSE	SOLUTION
<i>Upgrading + Remove USB + progress bar [nn%]</i>	Messages are displayed during a software update, when a USB memory stick containing the update files is connected to the machine.	NOTE. Operation to be carried out by technical staff. When the update file has been loaded, the machine's buzzer emits a double 'beep'. Remove the USB memory stick and complete the software update procedure.
<i>“Low Water Level!” + “-&gt; Fill Reservoir &lt;-”</i> No water tank / Water tank level	No water in the tank is indicated on the Barista Dashboard via an error code and messages: “Error 015 + warning message “Low Water Level! - -> Fill Reservoir <-” (error 015, Low Water Level!, Fill Tank).	Insert the water tank in the correct position. Restore the water level above the minimum level in the tank.
<i>Password Reset</i>	Message displayed when the technician password is reset to the factory default.	

# 10. TECHNICAL DATA

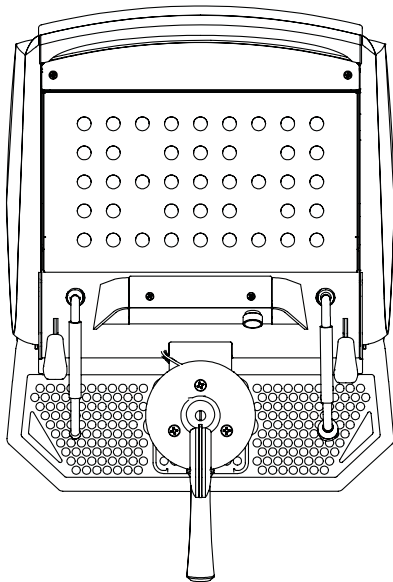
**NOTE:** The manufacturer reserves the right to make changes or improvements without prior notice.



## STEAM SINGLE



mm (inches)



Weight	Kg	38
	pounds	84

## STEAM SINGLE

	$P_{max}$ [ bar ]	$T_{max}$ [ °C ]	<b>tipo di macchina</b> <b>Type of machine</b> <b>type de machine</b> <b>Maschinentypen</b> <b>modelo de la</b> <b>máquina</b> <b>tipo de la máquina</b> 咖啡机型号 نوع الماكينة	1 gruppo 1 group 1 groupe 1 Einheit 1 grupo 1 grupo 1 个冲泡头 مجموعة
			<b>Fluido</b> <b>Fluid</b> <b>Fluide</b> <b>Flüssig</b> <b>Fluido</b> <b>Fluido</b> <b>液体</b> <b>السائل</b>	<b>Capacità</b> <b>Capacity</b> <b>Capacité</b> <b>Fassungsvermögen</b> <b>Capacidad</b> <b>Capacidade</b> 容量 السعة  [ L ]
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira 锅炉 غلاية الخدمة	2	133	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor 水/蒸汽 الماء/البخار	2.4
Boiler caffè Coffee boiler Chauffe-eau, café Boiler Kaffee Calentador café Boiler do café 咖啡锅炉 غلاية القهوة	12	160	acqua water eau Wasser agua água 水 الماء	1.0

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