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2006/42/CE Direttiva macchine - Machinery Directive



AUTOMATIC MILK FROTHER

User and maintenance manual

CMA MACCHINE PER CAFFÈ S.R.L.

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AUTOMATIC MILK FROTHER

Use and maintenance manual. Instructions for the user.

1. SAFETY PRECAUTIONS

1.1 LEVEL OF TRAINING AND KNOWLEDGE REQUIRED OF THE USER

The User is the person in charge of operating the machine and carrying out the ordinary cleaning operations indicated in this manual.

The User must be adequately trained and informed about the operation and residual risks present during the operation of the machine.

Users must be able to apply all the good practices in compliance with food hygiene principles.

1.2 OPERATION

Even though the machine is provided with all the safety devices required to eliminate possible risks for the User, there are still certain residual risks.

These so-called residual risks are related to machine parts that may pose a risk to the User, if used improperly, evaluated incorrectly or deactivated incorrectly, due to the instructions contained in this Manual being circumvented.

It is essential to pay attention to the following residual risks while using the machine, since they cannot be neutralised:



ELECTRICAL HAZARD

When using the electrical appliance, several safety standards must be observed:

- Do not touch the appliance with wet/damp hands or feet;
- Do not use the appliance barefooted;
- Do not use extension leads in rooms where there are showers or baths;
- Do not pull the power cord to disconnect the appliance;
- The appliance's power cord must not be replaced by users. If the cord is damaged, turn off the appliance and contact a Technician.
- Do not leave the appliance exposed to atmospheric agents (rain, sun, etc.);
- Do not access the inside of the machine;
- Do not spill liquids on the machine;
- Do not allow the appliance to be used by children or incompetent people.



HIGH TEMPERATURE HAZARD

Some parts of the machine can reach high temperatures:

- Avoid contact with the steam wand;
- Do not place your hands or other body parts near the steam dispensing nozzle tips.



The appliance can be used by people (including children under 8 years old) with reduced physical, sensory or mental capabilities, or those who lack the required experience or knowledge, provided they are being supervised, or have received instructions regarding how to safely operate the appliance and understand the risks involved. Children must be supervised, to make sure they do not play with the appliance.

Users must promptly inform the Technician if they notice any machine defects and/or malfunctions, as well as any dangerous situations of which they become aware.

It is strictly forbidden to make changes of any kind or extent to the machine and its functions, as well as to this document.



Make sure that a Technician periodically carries out periodic maintenance.



Any unauthorised tampering with any parts of the machine renders any guarantee null and void.

1.3 MAINTENANCE AND CLEANING

The following residual risks are present when maintaining and cleaning the machine and cannot be eliminated:



ELECTRICAL HAZARD

The maintenance and cleaning operations must comply with the safety regulations:

- Do not carry out maintenance work when the machine in operation;
- Do not immerse the machine in water;
- Do not spill liquids on the machine or use water jets when cleaning;
- Do not allow maintenance and cleaning operations to be carried out by children or incompetent people;
- Do not remove the guards and/or parts of the body;
- Do not access the inside of the machine;
- Do not perform maintenance and cleaning operations other than those described in this manual.



HIGH TEMPERATURE HAZARD

When cleaning, pay attention to the parts of the machine that can become hot:

- Avoid contact with the steam wand;
- Do not place your hands or other body parts near the steam dispensing nozzle tips.

1.4 PPE FEATURES

When maintaining and cleaning the machine, the following PPE is required:



Gloves

To protect all the machine parts that come in contact with food (wand, etc.).



Only perform the maintenance and cleaning operations indicated in this manual.

Any maintenance and cleaning operations not expressly discussed in this document must only be performed by the Manufacturer's Technicians.

All maintenance operations must be carried out when the power supply has been turned off, the water mains has been closed off, and the machine has completely cooled down.

If a malfunction cannot be resolved, turn the machine off and call out one of the Manufacturer's Technicians. Do not attempt any repairs. The appliance must be descaled by one of the Manufacturer's Technicians in order to prevent materials that are hazardous for food use from being released.



Any unauthorised tampering with any parts of the machine renders any guarantee null and void.

Caffe Assist AUTOMATIC MILK FROTHER

Use and maintenance manual. Instructions for the user.

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2. INTRODUCTION

Please read this Manual in its entirety before using the appliance, in order to optimise machine performance and operate it safely.

The machine you have purchased has been designed and manufactured using innovative methods and technologies that ensure long-lasting quality and reliability. This Manual is the guide that will enable you to learn about the benefits of choosing our brand. It provides information regarding how to get the best out of your appliance, how to keep it running efficiently and what you should do if any problems occur.

Keep this Manual in a safe place. If you lose it, you can ask the Manufacturer for another copy.



Before using the machine, carefully read and follow the instructions contained in this publication. Keep this manual and all attached publications in an accessible and secure place. This document assumes that the machine is installed in a location where the current work safety and hygiene standards are observed.

The instructions, drawings and documentation contained in this Manual are confidential, the sole property of the Manufacturer, and may not be fully or partially reproduced in any way.

The Manufacturer reserves the right to make any improvements and/or modifications to the product. We guarantee that this Manual reflects the technical state of the appliance at the time it was released to the market.

We take this opportunity to invite customers to make any proposals to improve the product or its Manual.

2.1 Guidelines for reading the Manual

This Manual is divided into separate chapters. The chapter order is linked to the temporal logic of the life of the machine.

Terms, abbreviations and pictograms are used to facilitate the immediate understanding of the text.

This Manual consists of cover, index, and a series of chapters. Each chapter is sequentially numbered. The page number is shown in the footer.

The first page displays the machine identification data and the last page displays the date and revision of the Instruction Manual.

ABBREVIATIONS

Sec.	=	Section
Chap.	=	Chapter
Para.	=	Paragraph
P.	=	Page
Fig.	=	Figure
Tab.	=	Table

UNIT OF MEASUREMENT

The units of measurement are those provided by the International System (SI).

PICTOGRAMS

Descriptions preceded by these symbols contain very important information/requirements, particularly in regards to safety. Failure to comply with these may result in:

- Danger for the safety of those working on the machine;
- Injury, including serious injury to users (in some cases, even death);
- The guarantee being rendered null and void;
- The Manufacturer waiving liability.



DANGER symbol used when there is a risk of permanent serious injury that would require hospitalisation, or in extreme cases, even cause death.



CAUTION symbol used when there is a risk of minor injury that could require medical attention.



WARNING symbol used when there is a risk of minor injury that could be treated with first aid or similar measures.



NOTE symbol used to provide important information about the topic.

2.2 Storing the Manual

The Instruction Manual must be stored in a safe place and accompany the machine in all ownership transfers.

The manual should be stored and handled carefully with clean hands and it should not be placed on dirty surfaces. Do not remove, tear or arbitrarily modify any of its parts.

The Manual must be stored in an environment protected from moisture and heat, and in close proximity to the machine.

On the user's request, the Manufacturer can provide additional copies of the Instruction Manual.

2.3 Method for updating the Instruction Manual

The Manufacturer reserves the right to modify and make improvements to the machine without communicating it and without updating the Manual already delivered to the User.



Should the Manual become illegible or otherwise hard to read, the user must request a new copy from the Manufacturer before carrying out any work on the machine.

It is absolutely forbidden to remove or rewrite parts of the Manual.

The instructions, drawings and documentation contained in this manual are confidential and the sole property of the Manufacturer. They may not be fully or partially reproduced in any way without prior authorisation.

Users are responsible for complying with the instructions contained in this Manual.

Should any incident occur as a result of these recommendations being used incorrectly, the Manufacturer declines any liability.

This manual is also available on the manufacturer's website via restricted access.

2.4 Recipients

This Manual is addressed to the User, namely, the person in charge of operating, maintaining, and cleaning the machine described in this document.

MACHINE RECIPIENT QUALIFICATIONS

The machine is intended for a professional non-generalised use, so it must be used by trained people, and in particular those who:

- Are aged 18 and over;
- Are physically and mentally capable of using the machine;
- Are able to understand and interpret the Instruction Manual and safety requirements;
- Know the safety procedures and how they are implemented;
- Are able to use the machine;
- Have understood the procedures of use as defined by the machine's Manufacturer.

2.5 Glossary and Pictograms

This paragraph lists uncommon terms or terms whose meanings are different from those most commonly used.

Abbreviations are explained below, as well as the meaning of pictograms describing the operator's qualification and the machine status; they are used to quickly and uniquely provide the information needed to correctly and safely use the machine.

2.5.1 GLOSSARY

User

The person or persons in charge of operating, maintaining and cleaning the machine described in this manual.





Technician

Specialized person, specially trained and authorized to carry out the following operations according to the regulations in force: transport and handling, storage, installation, commissioning, maintenance, decommissioning, dismantling and disposal of the machine.



All other glossary entries are listed in Chap. "13. GLOSSARY" on page 25.

2.5.2 PICTOGRAMS

PICTOGRAM	DESCRIPTION
	Electrical hazard
	High temperature hazard
	The use of protective gloves is mandatory
	It is mandatory to read the documentation

2.6 Guarantee

All of the machine's components are covered by a 12-month guarantee, except for electrical and electronic components and parts prone to wear and tear.

3. MACHINE IDENTIFICATION

3.1 Make and model name

The machine and model ID information is found on the machine's NAMEPLATE and in the provided UE DECLARATION OF CONFORMITY.

3.2 General description

The machine described in this Manual consists of mechanical, electrical, and electronic components which when used together, can heat and froth milk.

This product is manufactured in compliance with the EU Directives, Regulations and Standards indicated in the UE DECLARATION OF CONFORMITY provided with the machine.

This machine has been designed and constructed to operate only after having been properly connected to a steam-producing machine and the electric mains via a power supply.

The machine must be positioned where it is sheltered from atmospheric agents.

3.3 Customer service

Perfect Milk Pty Ltd
430 Rathdowne Street North Carlton Vic 3154
Tel. +61475916182
E-mail: assist@caffassist.com - www.caffassist.com

3.4 Intended use

The machine has been designed to professionally prepare milk-based beverages.

The appliance is not intended for domestic use, it is intended for professional purposes only.

The machine can be used under all the conditions set forth, contained or described in this document; any other conditions must be considered dangerous. The machine must be installed in a place where its access is restricted to qualified personnel only who have received suitable training (coffee shops, restaurants, etc.).

PERMITTED USES

All uses compatible with the technical features, operations and applications described in this document which do not endanger the safety of users and technicians and cause no damage to the machine or its surrounding environment.



All uses not specifically mentioned in this Manual are prohibited and must be expressly authorised by the Manufacturer.

INTENDED USES

The machine has been designed exclusively for professional use.

The use of products/materials other than those specified by the Manufacturer, which can cause damage to the machine and be dangerous for the operator and/or those in close proximity to the Machine, is considered incorrect or improper.

CONTRAINDICATIONS OF USE

The machine must not be used:

- For uses other than those listed in para. 3.4, for different uses or uses not mentioned in this Manual;
- With materials other than those listed in this Manual;
- With safety devices that have been disabled or are not working.

INCORRECT USE OF THE MACHINE

The type of application and performance that this machine has been designed for, requires a number of operations and procedures that cannot be changed, unless previously agreed

with the Manufacturer. Only operations discussed in this document are allowed; any operation not listed and described herein is to be considered improper and therefore, hazardous.

IMPROPER USE

The only permitted uses are described in the Manual; any other use is considered improper and therefore, hazardous.

GENERAL SAFETY FEATURES

The User must be aware of accident risks, safety devices and the general safety rules set forth in EU directives and by the legislation of the country where the line is installed.

The User must know how all the machine's devices work.

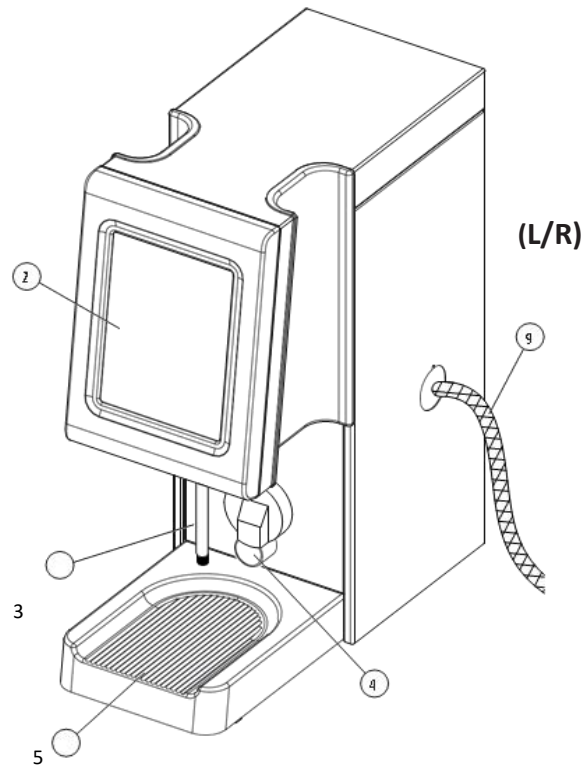
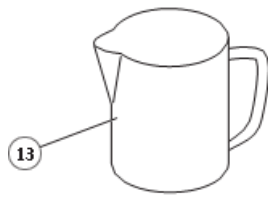
They must also have fully read this Manual.

Maintenance work must be performed by Technicians after the machine has been properly assembled.

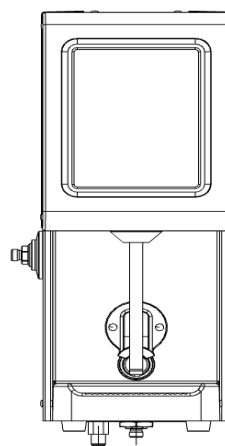
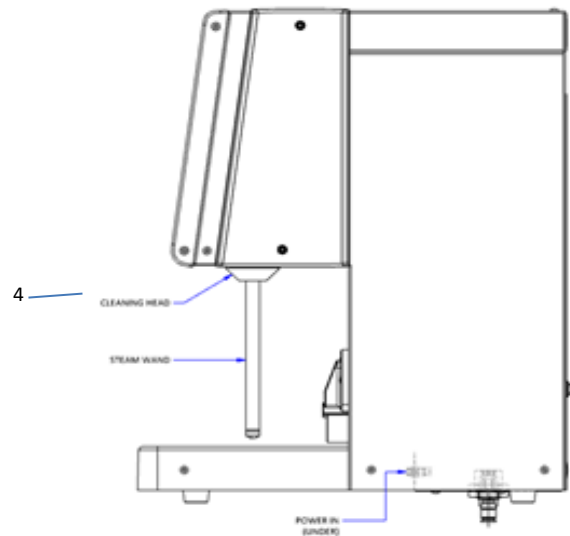
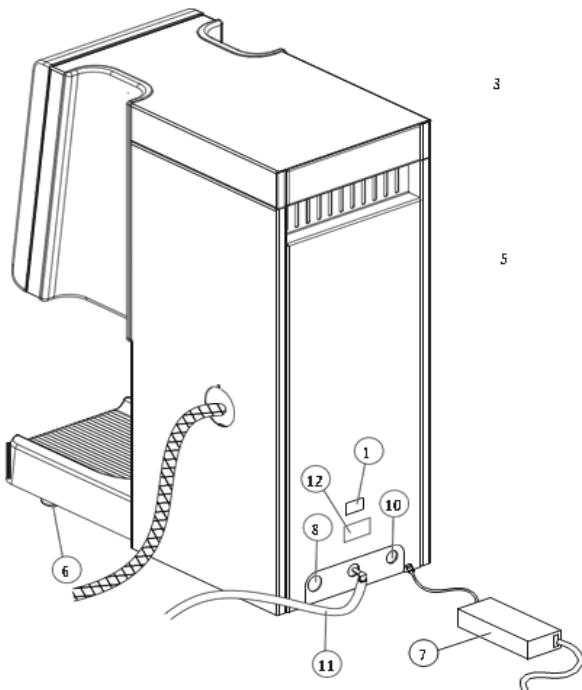
The tampering or unauthorised replacement of one or more machine components, the use of accessories which modify its use and the use of materials other than those recommended in this Manual, can cause accidents.

3.5 Machine diagram - L/R & UB

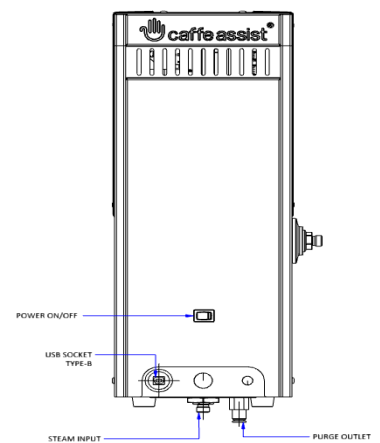
1. ON switch
2. Touchscreen display
3. Wand
4. Cleaning Head
5. Milk temperature sensor
6. Jug support base
7. Feet
8. Power supply
9. USB
10. Steam inlet
11. Power inlet
12. Condensate drain
13. Nameplate
14. Jug



(L/R)

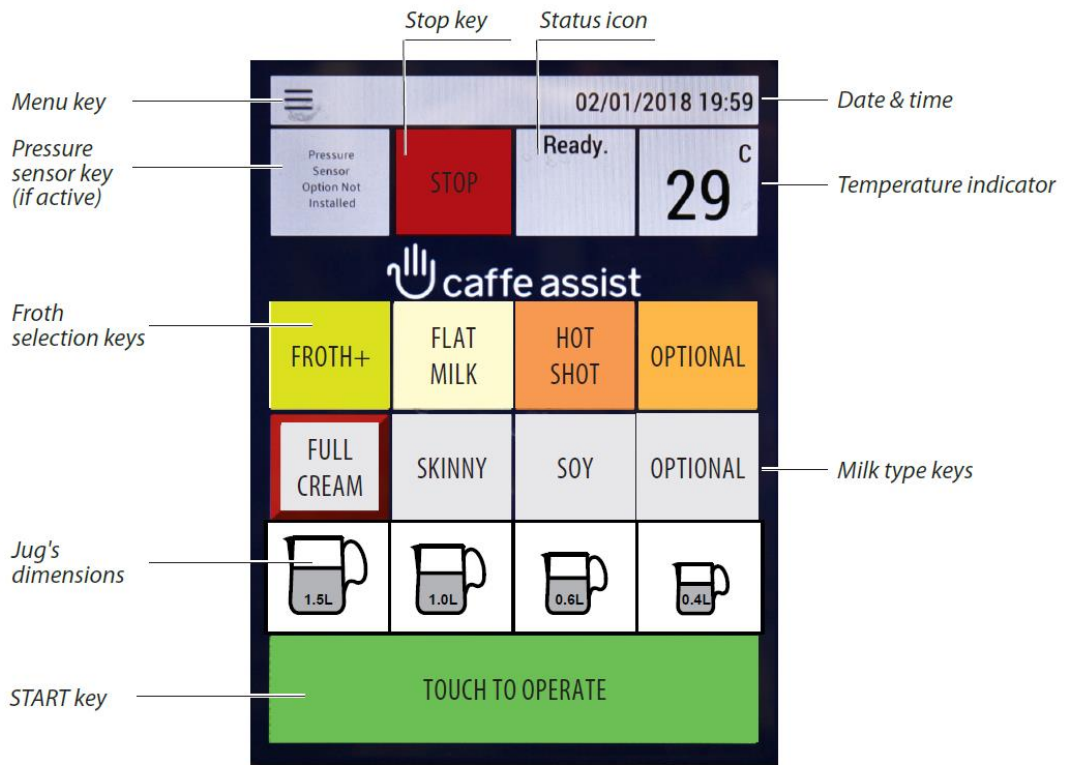


UB-UNDER BENCH



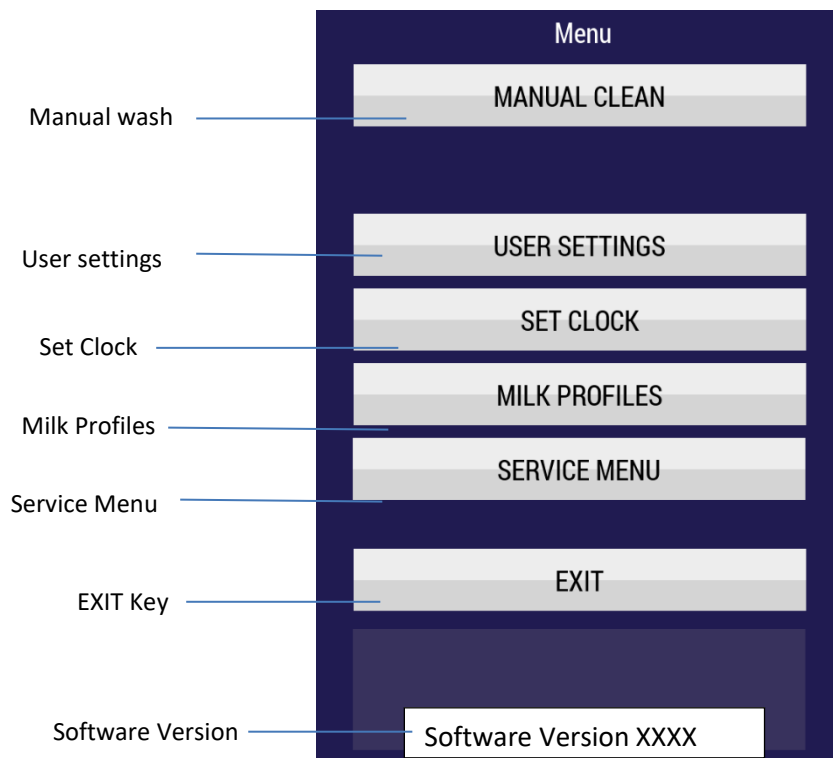
3.6 Control panel

The machine is completely controlled via the touch screen display located on the front. Any machine faults will also be signalled on the same display:



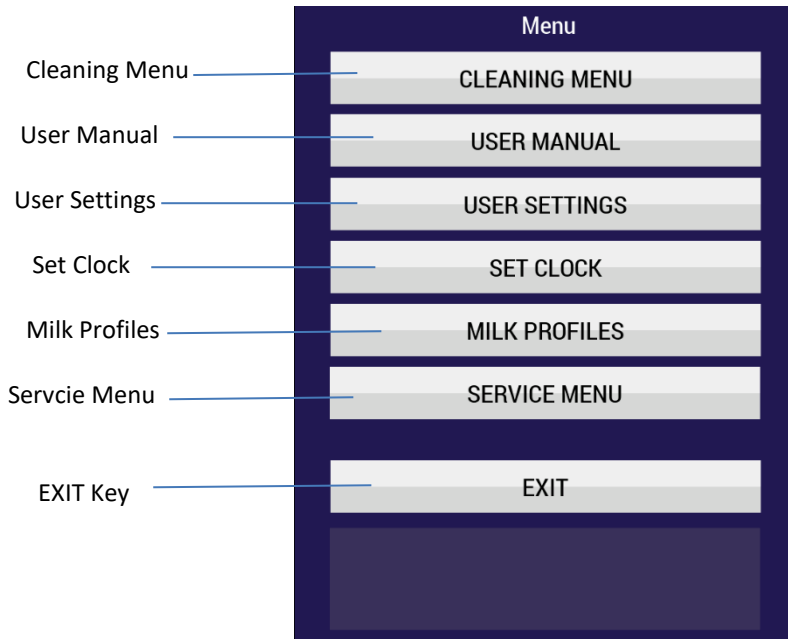
Use the MENU key to access the machine options:

Legacy menu



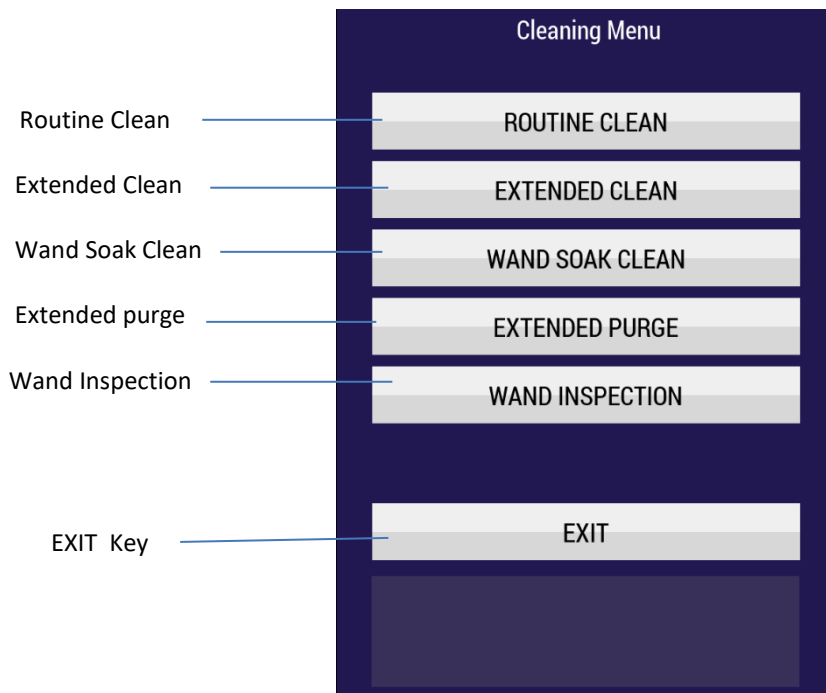
3.7 Control panel

Software version 2.4.0 Menu

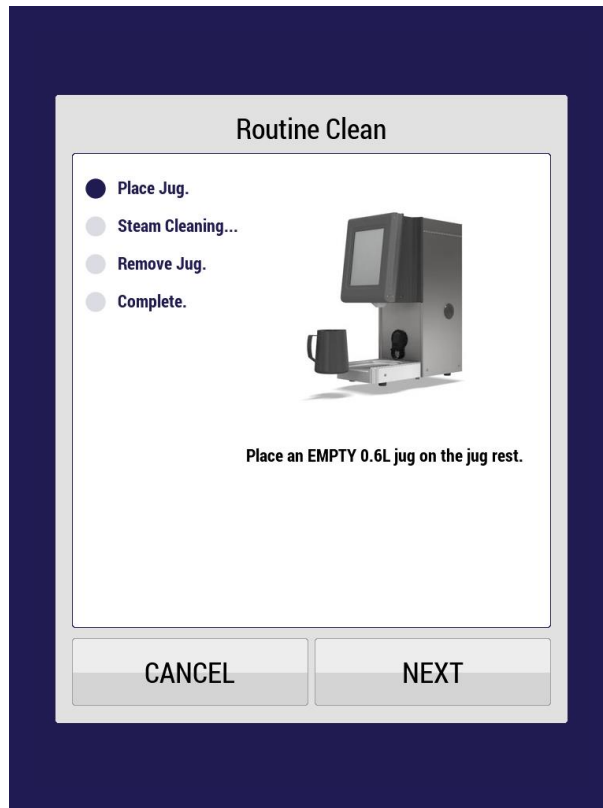


New Cleaning Menu

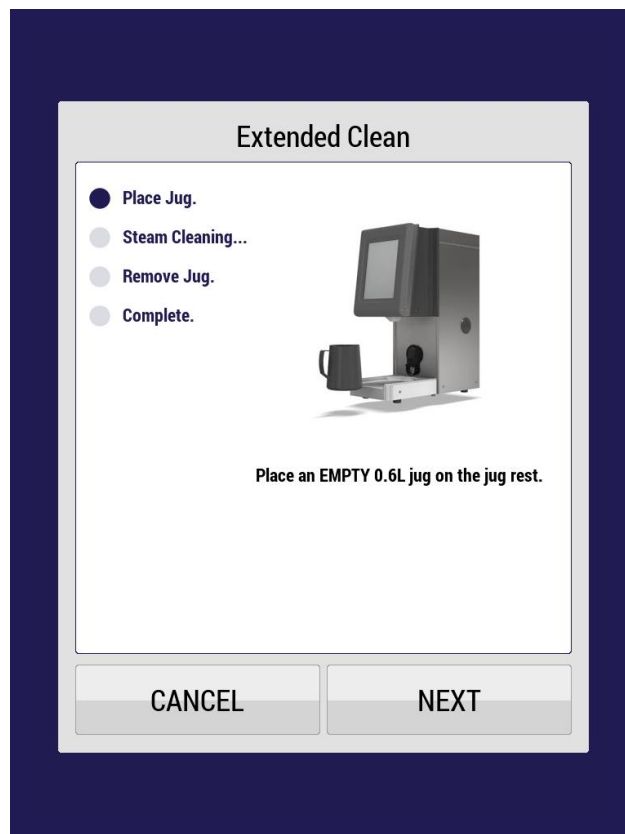
Software 2.4.0



Routine Clean Steps




Extended Clean Steps



Wand Soak Clean Steps

Wand Soak Clean

- Fill Jug.
- Cleaning Powder.
- Place Jug.
- Soaking...
- Remove Jug.
- Place Jug.
- Steam Cleaning...
- Remove Jug.
- Complete.




Fill a 0.6L jug to the line with water.

CANCEL NEXT

Extended Purge Steps

Extended Purge

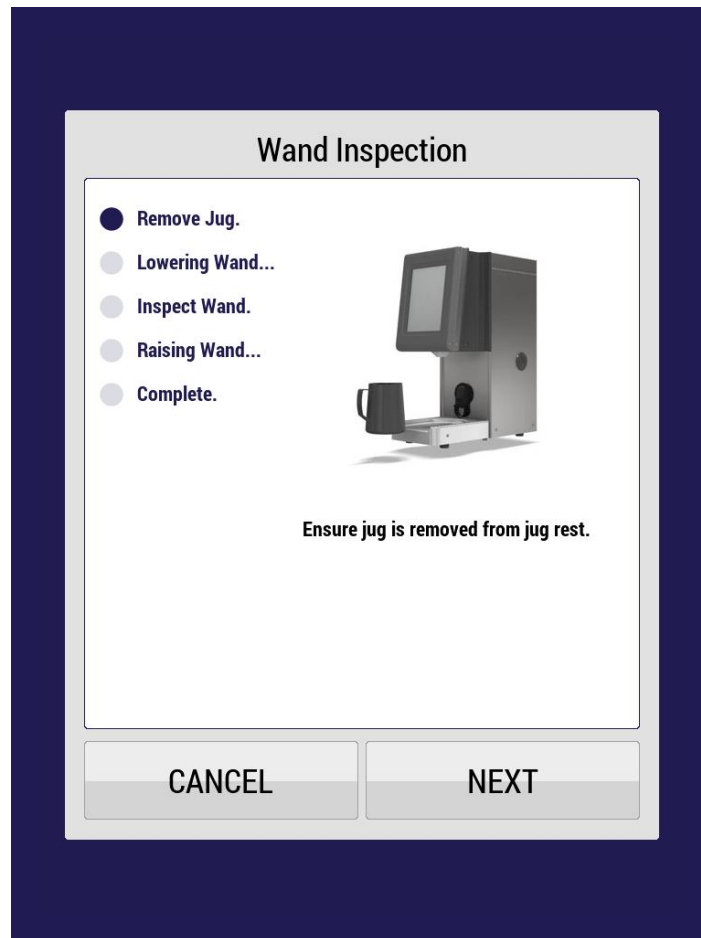
- Start Purge.
- Purging...
- Complete.



Press Next to start purge.

CANCEL NEXT

Wand Inspection



3.8 Data and marking

The general technical data of the machine are shown in the following table:

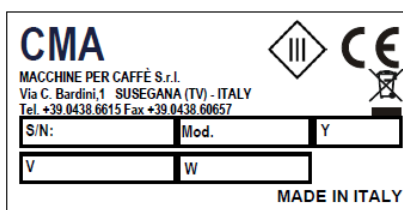
TECHNICAL DATA TABLE	
Power supply voltage AC	100 - 240 V ~
Power supply frequency AC	50 - 60 Hz
Machine voltage DC	12 V =
Power	20 W
Width	180 mm
Depth	392 mm
Height	482 mm
Net weight	11 kg
Working environment temperature	5 - 35°C 90% RH Max.
Sound pressure level	< 70 dB (A)

According to the 2006/42 / CE directive the machine is marked with the CE symbol with which the manufacturer declares, under his own responsibility, that the machine is safe for people and things.

Alternative markings can be applied depending on the target markets in compliance with the current product regulations.

The data plate with the appropriate markings on which the identification data and specific technical data of the equipment are shown is affixed under the drain tray.

Below is an example of the data plate:



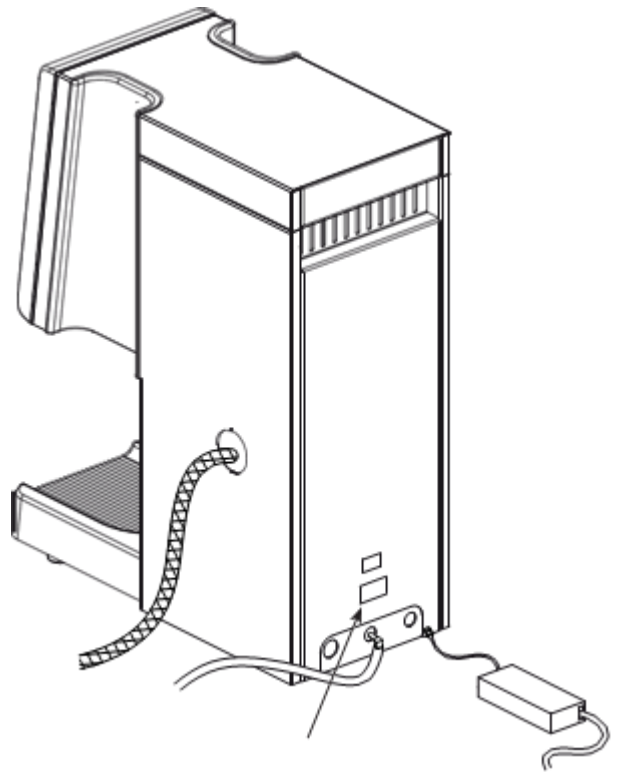
When contacting the Manufacturer, always provide the following information:

- S/N - Machine serial number;
- Mod. - Machine model;
- Y - Year of manufacture;

The appliance data can also be found on the label located on the machine's packaging.



It is forbidden to remove or alter the data plate. If it is deteriorated or illegible, contact the Technician or the Manufacturer.



La targa dati è affissa sul pannello posteriore



The appliance is only to be used with the adapter model ATS065T-P120 provided with the appliance (PSU MODEL ONLY FOR AUSTRALIAN MARKET) .

4. STORAGE

The machine is stored by the Manufacturer or Technician.

5. INSTALLATION

The machine must only be installed by one of the Manufacturer's Technicians.

The machine does not autonomously generate steam, therefore it must be connected to a suitable existing appliance that delivers steam via the supplied tube.

The machine has a condensate drain pipe.



The machine's support base must be perfectly horizontal and have no irregularities.



The electrical system must be equipped with a differential protection device with a differential current of 30 mA in compliance with the laws and safety regulations in force.

6. COMMISSIONING

The machine must only be commissioned by one of the Manufacturer's Technicians.

7. OPERATION

7.1 Safety precautions



Carefully read the instructions provided in chapter "1. SAFETY PRECAUTIONS" on page 3.

7.2 Emissions

VIBRATIONS

Under conditions of use that comply with the instructions for correct use provided in this manual, any detected vibrations do not give rise to dangerous situations.

SOUND EMISSIONS

The noise level emitted by the machine is on average lower than 70 dB; therefore, the use of personal protective equipment to prevent hearing damage is not compulsory.

Notify the Technician if the machine emits unusual noises.

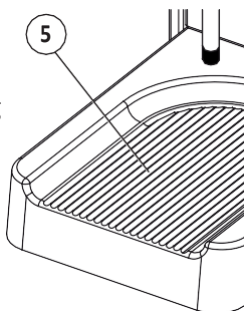
ELECTROMAGNETIC ENVIRONMENT

The machine is designed to work properly in any industrial electromagnetic environment, falling within the Emission and Immunity limits provided by current standards.

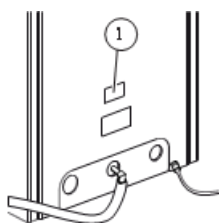
7.3 Turning the machine on and off

7.3.1 Turning the machine on

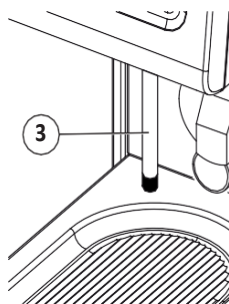
- Make sure that there is nothing on top of the support base (5).



- Turn on the switch located on the rear panel (1).
- Wait for the display to fully activate.



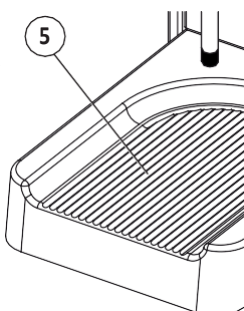
When the machine starts up, the steam wand (3) carries out a reset cycle and then remains retracted in the upper housing.



The machine is now ready to be used.

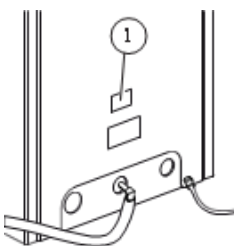
7.3.2 Turning the machine off

- Make sure that there is nothing on top of the support base (5).



The steam wand lowers when the machine is switched off.

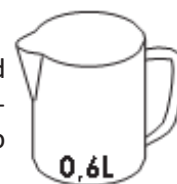
- Switch the machine off via the main switch (1).



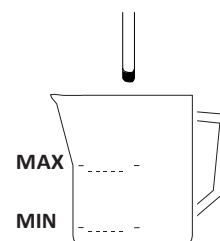
The steam wand lowers when the machine is switched off.

7.4 Containers to use

The milk frother must only be used with the jugs supplied by the manufacturer labelled with the Caffe Assist® logo and capacity volume.



For a correct functioning of the machine, the jug must be filled to the half way level as indicated by the internal full-line.



A quantity of drink higher than prescribed causes the machine to stop.

7.5 Types of milk available

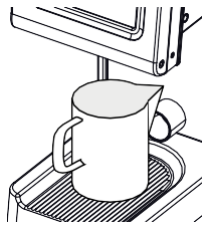
You can choose from 4 types of milk from the home screen:

- Full cream - whole milk
- Skinny - skimmed milk
- Soy - soy milk
- Optional - customizable beverage (request the intervention of a Technician)

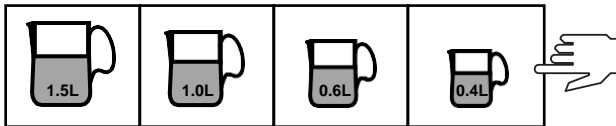


7.6 Normal frothing

- Place the jug filled with milk under the wand as shown in the figure;



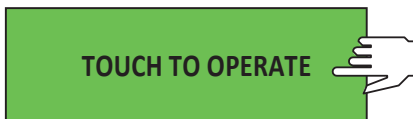
- Select the type of jug (big, medium, small or extra small);



- Select the type of milk (full cream, skinny, soy or optional);



- Press the TOUCH TO OPERATE key, the steam wand will lower and begin frothing the milk;



- When the temperature is reached, the process will end with the wand returning upwards and an automatic cleaning cycle being carried out;
- Remove the jug.



Avoid contact with the wand; do not place your hands or other body parts near the nozzle tips.



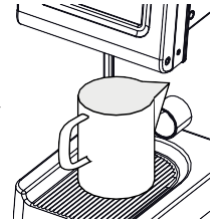
The cycle parameters are set by the Manufacturer.



The cycle can be stopped in advance by pressing the STOP key. Then press the CLEAN WAND key to clean the wand, or the RESET WITHOUT CLEAN key to return to the homescreen without starting the cleaning function.

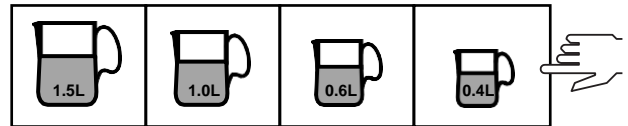
7.7 Froth +

- Generate more foam than normal foaming.



- Place the jug filled with milk under the wand as shown in the figure;

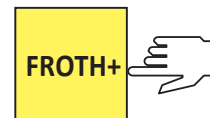
- Select the type of jug (big, medium, small or extra small);



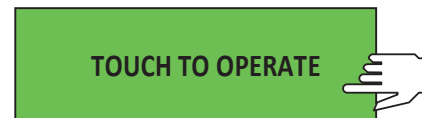
- Select the type of milk (full cream, skinny, soy or optional);



- Press the FROTH+ key on the display;



- Press the TOUCH TO OPERATE key, the steam wand will lower and begin frothing the milk;



- When the temperature is reached, the process will end with the wand returning upwards and an automatic cleaning cycle being carried out;
- Remove the jug.



Avoid contact with the wand; do not place your hands or other body parts near the nozzle tips.



The cycle parameters are set by the Manufacturer.

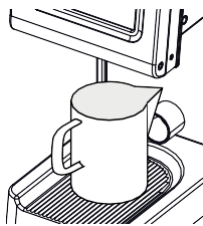


The cycle can be stopped in advance by pressing the STOP key. Then press the CLEAN WAND key to clean the wand, or the RESET WITHOUT CLEAN key to return to the homescreen without starting the cleaning function.

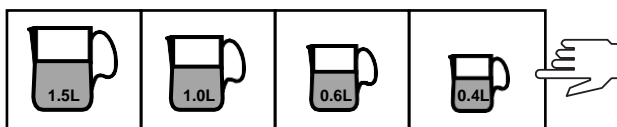
7.8 Flat milk

Generate less foam than normal foaming.

- Place the jug filled with milk under the wand as shown in the figure;



- Select the type of jug (big, medium, small or extra small);



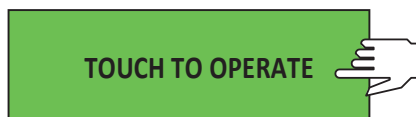
- Select the type of milk (full cream, skinny, soy or optional);



- Press the FLAT MILK key on the display;



- Press the TOUCH TO OPERATE key, the steam wand will lower and begin frothing the milk;



- When the temperature is reached, the process will end with the wand returning upwards and an automatic cleaning cycle being carried out;
- Remove the jug.



Avoid contact with the wand; do not place your hands or other body parts near the nozzle tips.



The cycle parameters are set by the Manufacturer.

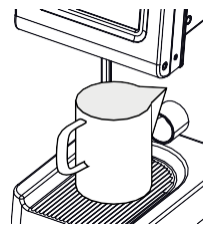


The cycle can be stopped in advance by pressing the STOP key. Then press the CLEAN WAND key to clean the wand, or the RESET WITHOUT CLEAN key to return to the home screen without starting the cleaning function.

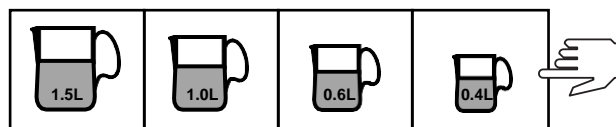
7.9 Heating milk

Generates a quantity of foam equal to normal foaming, but at high temperature.

- Place the jug filled with milk under the wand as shown in the figure;



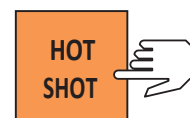
- Select the type of jug (big, medium, small or extra small);



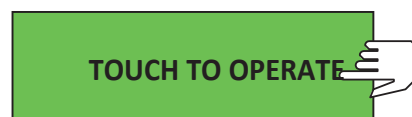
- Select the type of milk (full cream, skinny, soy or optional);



- Press the HOT SHOT key on the display;



- Press the TOUCH TO OPERATE key, the steam wand will lower and begin frothing the milk;



- When the temperature is reached, the process will end with the wand returning upwards and an automatic cleaning cycle being carried out;
- Remove the jug.



Avoid contact with the wand; do not place your hands or other body parts near the nozzle tips.



The cycle parameters are set by the Manufacturer.

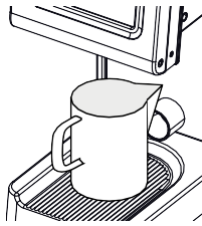


The cycle can be stopped in advance by pressing the STOP key. Then press the CLEAN WAND key to clean the wand, or the RESET WITHOUT CLEAN key to return to the home screen without starting the cleaning function.

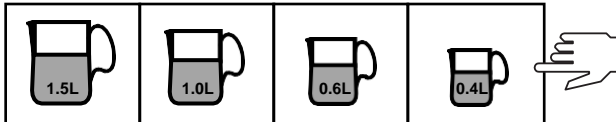
7.10 Latte art

Generate a quantity of foam equal to normal foaming, but with a thinner structure.

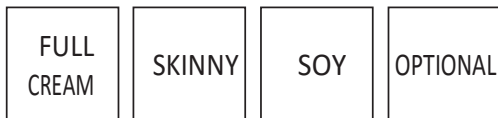
- Place the jug filled with milk under the wand as shown in the figure;



- Select the type of milk (full cream, skinny, soy or optional);



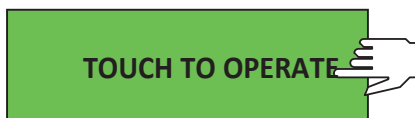
- Select the type of milk (full cream, skinny, soy or optional);



- Press the LATTE ART key on the display;



- Press the TOUCH TO OPERATE key, the steam wand will lower and begin frothing the milk;



- When the temperature is reached, the process will end with the wand returning upwards and an automatic cleaning cycle being carried out;
- Do not remove the jug after frothing until **the cycle is completed and the wand has returned to the home or start position and steam has stopped appearing.**

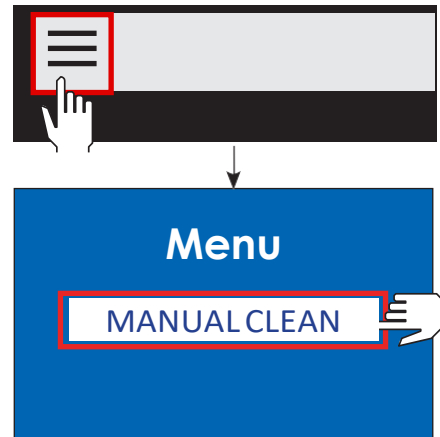


The cycle can be stopped in advance by pressing the STOP key. Then press the CLEAN WAND key to clean the wand, or the RESET WITHOUT CLEAN key to return to the home screen without starting the cleaning function.

7.11 Menu Functions

7.11.1 Manual cleaning

See paragraph "8.4 Cleaning operations" on page 23.



Avoid contact with the wand; do not place your hands or other body parts near the hot water nozzle tips.



The cycle parameters are set by the Manufacturer.

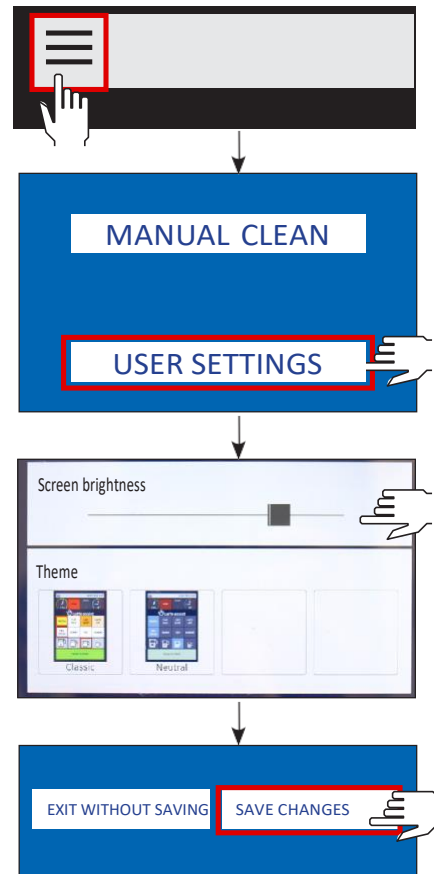


The cycle can be stopped in advance by pressing the STOP key. Then press the CLEAN WAND key to clean the wand, or the RESET WITHOUT CLEAN key to return to the home screen without starting

7.11.2 User settings

To adjust the control panel brightness or to change theme, proceed as follows:

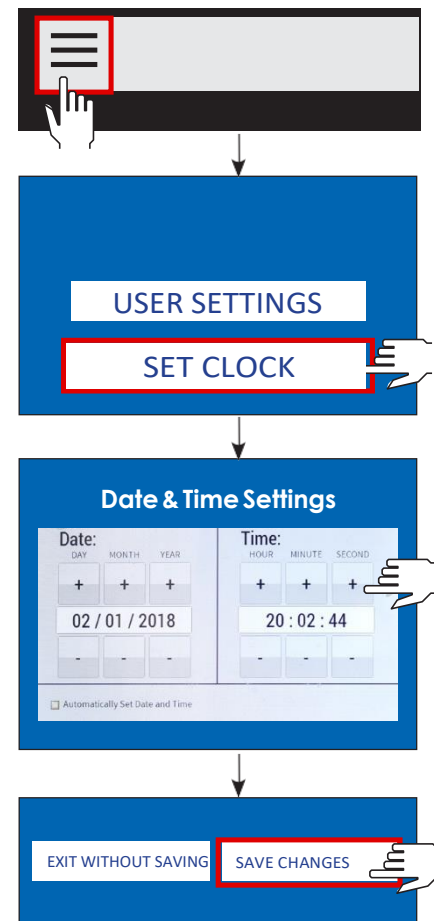
- Select the MENU key from the home screen;
- Press the USER SETTINGS key;
- Adjust the display brightness via the touchscreen by moving the indicator to the right (to increase the brightness) or to the left (to decrease the brightness);
- To change theme press the icon of the theme you want to set;
- To confirm, press SAVE CHANGES.
- To exit without saving, press EXIT WITHOUT SAVING.



7.11.3 DATE and TIME settings

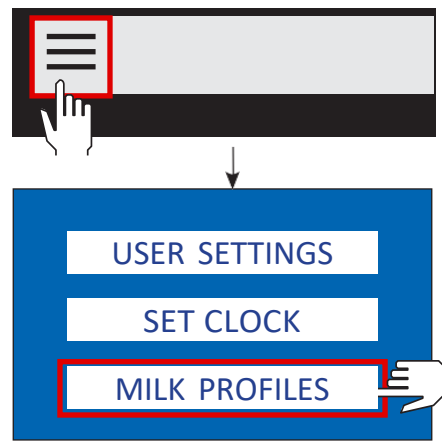
To set the date and time on the machine, proceed as follows:

- Select the MENU key;
- Press the SET CLOCK key;
- Adjust the date and time via the "+" and "-" keys;
- To confirm, press the SAVE CHANGES key.
- To exit without making any changes, press EXIT WITHOUT SAVING.



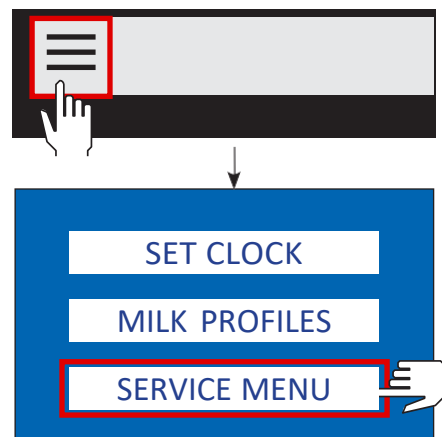
7.11.4 Milk profile settings

Only Technicians can access this function.



7.11.5 Service menu

Only Technicians can access this function.



7.12 General advice

- **Do not re-heat milk.**
 - Select the best sized jug that matches the number of coffees you have to make; this practice will help to eliminate milk wastage.
 - Throw away already heated milk and rinse the jug after every use.
 - If you just top-up a jug containing the remains of previously heated milk, particularly if there is a significant quantity of froth remaining on the milk surface, the Caffe Assist® may have difficulty in determining the exact level of the liquid milk in the jug. If the correct milk level is not accurately detected at the start, you will compromise the quality of the milk profile you have selected.
 - **Do not over-fill the jugs.**
 - When designing milk profiles for your Caffe Assist®, always bear in mind the amount of stretch you are trying to achieve. As a precaution against over or under-filling the jugs, Caffe Assist® can be programmed with specific UPPER and LOWER FILL-LIMITS. If the milk level is outside the specified range, the machine will automatically display a message for the operator to add or remove milk from the jug to ensure the optimum processing parameters.
- **To froth the milk, follow these instructions:**
 - Generally speaking, good quality Caffe Latte milk requires low-to- medium stretch - 10-20% increase the total milk volume. The milk should have a fine micro-foam, good surface gloss and be slightly more liquid in pouring. The fine micro-foam cap develops in the glass immediately it is poured into the coffee, not dissimilar to the way in which a “head” develops on a Guinness stout after it is poured
 - If you want to do Latte Art with the milk, the stretch should be even less - not more than a 5% increase in the total milk volume. Latte Art milk is even more liquid and typically steamed to much lower temperatures around 45 deg. C
 - Cappuccino milk typically is stretched to around 25% of the total milk volume. The texture of the milk and foam is more dense, creamier
 - and slower to pour. Overstretched Cappuccino milk will appear coarser and stiffer after pouring.

8. MAINTENANCE AND CLEANING

8.1 Safety precautions



Carefully read the instructions provided in chapter "1. SAFETY PRECAUTIONS" on page 4.

8.2 Periodic maintenance

A Technician must perform an overall inspection of the machine at least once a year and whenever a problem occurs, as indicated in para. 8.3 on page 23.

8.3 Malfunctions and solutions

Problem	Cause	Action
NO MACHINE POWER	<ul style="list-style-type: none"> The machine is switched off. The machine's power supply is disconnected. 	<ul style="list-style-type: none"> Turn on the machine. Connect the machine's power supply.
NO STEAM IS COMING OUT OF THE STEAM WAND	<ul style="list-style-type: none"> The nozzle sprayer is clogged. The machine is switched off. The steam supply valve is closed. The steam generating machine is not ready for use 	<ul style="list-style-type: none"> Clean the steam nozzle sprayer. Turn on the machine. Open the steam supply valve. Turn on the machine and/or wait for it to be ready for use
THE ELECTRONIC SYSTEM HAS SHUTDOWN	Electric system fault.	Turn off the machine and contact the Technician.
NO BEVERAGES ARE BEING DISPENSED	The steam supply pipes are damaged or disconnected.	Turn off the machine and contact the Technician.
WATER LEAKS FROM THE MACHINE	The steam supply pipes are damaged or disconnected.	Turn off the machine and contact the Technician.
THE STEAM WAND DOES NOT RISE OR LOWER	Electric system or movement system fault.	Turn off the machine and contact the Technician.



If a problem highlighted in grey occurs, switch off the machine and contact a Technician.

Always use clean and sanitised cloths when cleaning. When washing all the machine's components, use Manufacturer-supplied cleaners or products specific for cleaning professional coffee machines.

8.4 Cleaning operations

8.4.1 General instructions

A few simple cleaning tasks are required to have a perfectly sanitised and efficient appliance. The instructions provided here apply when the machine is being used on a regular basis. If the machine is used constantly, cleaning should be performed more frequently.



Do not use alkaline cleaners, solvents, alcohol or aggressive substances. The products/cleaners used must be suitable for this purpose and not corrode the water circuit elements.

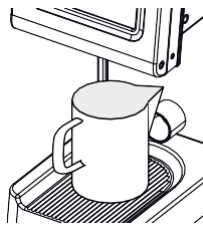
~~Do not use abrasive cleaners which may scratch the body's surface.~~

Cleaning	Daily	Weekly	Monthly
Body: Clean the panels of the body with a cloth dampened in lukewarm water.		X	
Steam wand:			
• To rinse, see para. 8.4.2 on page 25	X		
• For routine cleaning, see para. 8.4.3 on page 25	X		
• For unscheduled cleaning, see para. 8.4.4 on page 25			X
Temperature sensor: Clean with a damp cloth; make sure to always keep the sensor clean in order to prevent temperature detection errors.	X		
Jug: Wash the jug with hot water after each use.	X		

Steam supply cover: Clean using a cloth dampened in lukewarm water. Delicately perform this cleaning operation, in order to prevent damaging the material.			X
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8.4.2 Rinsing the wand

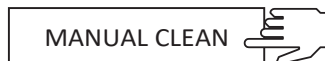
- Place the jug filled with clean water (no cleaner) on the support base, below the steam wand;



- Press the MENU key on the display;



- Select MANUAL CLEAN;



- Examine the wand and wipe the surface top to bottom with a SOFT, DAMP cloth which has been moistened with water. Wipe the wand using VERTICAL UP and DOWN motions. DO NOT use abrasive cleaning agents or scouring pads as these may cause fine scratches in the wand's polished surface, possibly allowing milk or milk residues to adhere to the wand.
- Leave the wand in the extended or down position and switch off the power to the Caffe Assist® - the power switch is located on the rear panel. This practice will ensure that the first person to use the Caffe Assist® at the start of the next day or next shift, can be confident that the wand has been checked. If you are that person starting the next shift, switch on the power at the back of the Caffe Assist® and the wand will return to the home or start position – you are now ready to go!



In order to properly clean the wand, steam is generated which tends to dirty the support base; when the wash cycle has finished, clean the base to remove any residue.



The cleaning procedure must be carried out on a daily basis and when the machine is switched on for the first time.

8.4.3 Routine cleaning

Proceed as indicated in para. 8.4.2 on page 24, using a specific cleaner, in accordance with the manufacturer's instructions.

8.4.4 Unscheduled cleaning

When the machine is switched off and has cooled down, check and clean the nozzle tips, by clearing the steam outlet holes with a small needle.

9. SPARE PARTS

Machine components and/or parts must only be replaced by one of the Manufacturer's Technicians.



Under no circumstances are Users authorised to replace machine components and/or parts.

10. DECOMMISSIONING

It is necessary to put the machine out of service by requesting the intervention of the Technician because it is necessary to disconnect the equipment from the electric and hydraulic mains, and to empty all the internal circuits from the water.

The machine can be restarted after this period only by a Technician.

11. DISASSEMBLY

The dismantling of the machine must be carried out exclusively by the Technician.

12. DISPOSAL

12.1 Disposal information

For the European Union and the European Economic Area only.

This symbol indicates that the product cannot be disposed of with household waste, pursuant to the WEEE Directive (2012/19/EC), the Battery Directive (2006/66/EC), and/or the national laws implementing those Directives.



The product should be handed over to a designated collection point, for example the dealer when purchasing a new product with similar features, or an authorised collection site that recycles electrical and electronic equipment waste (WEEE), as well as batteries and accumulators. Improper handling of this type of waste can have negative consequences on the environment and human health, due to the potentially hazardous substances which are usually found in this kind of waste.

Your cooperation in correctly disposing of this product will contribute to the effective use of natural resources and you will avoid incurring fines provided by law. For more information about recycling this product, contact either your local authority, the entity responsible for waste collection, an authorised dealer or your household waste disposal service.



For the disposal of the machine, refer to the Technician and/or the selling company.

12.2 Environmental information

The machine features an internal lithium button battery, which is located in the circuit board and ensures data storage.

Dispose of the battery in accordance with current national regulations.

13. GLOSSARY

This chapter lists uncommon terms or terms whose meanings are different from those most commonly used.

Abbreviations are explained below, as well as the meaning of pictograms describing the operator's qualification and the machine status; they are used to quickly and uniquely provide the information needed to correctly and safely use the machine.

Danger

A potential source of injury or damage to health.

Dangerous area

Any area in the vicinity of the machine where the presence of a person constitutes a risk to the safety and health of that person.

User

The person or persons in charge of operating, maintaining and cleaning the machine described in this manual.

Risk

Combination of the probability and severity of an injury or damage to health that can arise in a hazardous situation.

Guard

Machine component used specifically to provide protection by means of a physical barrier.

Personal protective equipment (PPE)

A device (other than guard) which reduces the risk, either alone or in conjunction with a guard.

Intended use

The use of the machine in accordance with the information provided in the instructions for use.

User qualification

Minimum level of skills an operator must have to carry out the operation described.

Machine status

The machine status includes the mode of operation and the condition of the machine's safety devices.

Residual risk

Risks that remain despite adopting the protective measures integrated into the machine's design and despite the guards and complementary protective measures that have been adopted.

Safety component:

- Required to perform a safety function;
- Whose failure and/or malfunction endangers the safety of persons.

14. ALPHABETICAL INDEX OF TOPICS

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Ogni macchina è corredata dalla **Dichiarazione di Conformità UE** di cui qui sotto è riportato un esempio
 Each machine is accompanied by the **UE Declaration of Conformity** - see example below

<p>(IT) DICHIARAZIONE DI CONFORMITÀ UE (FR) DÉCLARATION DE CONFORMITÉ UE (DE) EU - KONFORMITÄTSEKTLÄRUNG (RO) DECLARAȚIE DE CONFORMITATE UE</p>	<p>(ES) DECLARACIÓN DE CONFORMIDAD EU (EN) EU DECLARATION OF CONFORMITY (PT) DECLARAÇÃO DE CONFORMIDADE UE</p>	
<p>CMA MACCHINE PER CAFFÈ S.r.l. Via Condotti Bardini, 1 31058 SUSEGANA (TV) - ITALY</p>		
<p>- come costruttore di MACCHINE PER CAFFÈ, dichiara che il prodotto: - como fabricante de CAFETERAS, declara que el producto: - en tant que constructeur de MACHINES A CAFE, déclare que le produit: - being the manufacturer of COFFEE MACHINES, hereby declares that the product: - erkl�rt als Hersteller von KAFFEEMASCHINEN, da� das Ger�t: - como fabricante de M�QUINAS DE CAF�, declara que a m�quina: - in calitate de producator de APARATE PENTRU PREPARAT CAFEA, declara ca produsul:</p>		
<div style="border: 1px solid black; width: 100%; height: 150px;"></div>		
<p>Tipo - Type - Typ - Tip : Macchina schiumalatte automatica Automatic milk frother Machine � mousse automatique Automatische Milchschaummaschine M�quina autom�tica de espuma de leche</p>		
<p>Modello - Model - Modell - Modelo :</p>		
<p>N� di serie - Matricula - N� de serie Serial No - Seriennummer N� de s�rie - Numar de fabrica :</p>		
<p>- al quale si riferisce questa dichiarazione � conforme ai requisiti previsti dalle seguenti DIRETTIVE e REGOLAMENTI e successive modifiche e integrazioni: - al que se refiere esta declaraci�n es conforme con lo que disponen las siguientes DIRECTIVAS y REGLAMENTOS y siguientes modificaciones y correcciones: - auquel se r�f�re cette d�claration est conforme aux exigences essentielles de DIRECTIVES et R�GLEMENTS et modifications et ajouts successifs: - to which this declaration refers, complies with the requirements set forth by the following DIRECTIVES and REGULATIONS and subsequent amendments: - auf welches sich diese Erkl�rung bezieht, gem�� den folgenden EG-Vorschriften gebaut ist VORSCHRIFTEN und REGULUNGEN sowie nachfolgenden �nderungen und Erg�nzungen: - referida nesta declara��o, � conforme aos requisitos previstos pelas seguintes DIRECTIVAS e REGULAMENTOS e sucessivas modifica��es e integra��es: - la care se refera aceasta declaratie, este conform cu prevederile DIRECTIVELOR si REGULAMENTE cu modificarile si completarile ulterioare:</p>		
<p>2006/42/CE Direttiva macchine - Directiva sobre las m�quinas - Directive machines - Machinery Directive Maschinenrichtlinie - Directiva sobre m�quinas - Directiva privind echipamentele tehnice</p>		
<p>2014/30/UE Direttiva compatibilit� elettromagnetica EMC - Directiva compatibilitad electromagn�tica EMC - Directive de compatibilit� �lectromagn�tique EMC Electromagnetic compatibility EMC Directive - Richtlinie elektromagnetische Vertr�glichkeit EMV Directiva sobre a compatibilitade electromagn�tica EMC - Directiva privind compatibilitatea electromagnetica EMC</p>		
<p>2014/35/UE Direttiva bassa tensione - Directiva baja tensi�n - Directive de basse tension - Low voltage Directive Niederspannungsrichtlinie - Directiva sobre baixa tens�o - Directiva privind joasa tensiune</p>		
<p>2012/19/UE Direttiva RAEE - Directiva RAEE - Directive DEEE - WEEE Directive Directiva RAEE - Directiva DEEE (Deseurile de echipamente electrice si electronice)</p>		
<p>2011/65/UE Direttiva RoHS - Directiva RoHS - Directive RoHS - RoHS Directive RoHS-Richtlinie - Directiva RoHS - Directiva privind interzicerea substantelor periculoase (RoHS)</p>		
<p>2014/53/EU (*) Direttiva RED - Directiva RED - Directive RED - RED Directive - Directiva RED - Directiva RED (*) <i>applicabile solo per i modelli con modulo radio - aplicable s�lo a los modelos con m�dulo radio - applicable uniquement pour les mod�les avec module radio - applicable only for models with radio module anwendbar nur f�r Modelle mit Radiomodul - aplic�vel apenas nos modelos com m�dulo de r�dio - aplicabila numai in cazul modelelor cu modul radio</i></p>		
<p>1935/2004/EU Regolamento sui materiali a contatto con i prodotti alimentari - Reglamentos sobre los materiales en contacto con los productos alimenticios R�glement sur les mat�riaux en contact avec les denr�es alimentaires - Regulation on food contact materials Regelung f�r Materialien, die mit Lebensmitteln in Kontakt kommen - Regulamento sobre materiais em contacto com os produtos alimentares Regulamentul privind materialele care intr� in contact cu produsele alimentare</p>		
<p>in conformit� alle norme - en conformidad de las normas - en conformit� avec les normes - in compliance with standards - gem�� den Vorsch - em conformidade com as normas - in conformitate cu normele: EN 60335-1:2012+A11:2014, EN 60335-2-75:2004/A12:2010, EN 55014-1(2006)+A1(2009)+A2(2011), EN 55014-2(1997)+A1(2001)+A2(2008), EN 61000-3-2:2014, EN 61000-3-3:2013, ETSI EN 301 489-1 V1.9.2, ETSI EN 301 489-17 V2.2.1</p>		
<p>L'incarico di costituire e conservare il fascicolo tecnico � affidato alla CMA MACCHINE PER CAFF� S.r.l. in Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA La responsabilidad de elaborar y conservar el expediente t�cnico corresponde a la CMA MACCHINE PER CAFF� S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA La t�che de constituer et de conserver le dossier technique est confi�e � la CMA MACCHINE PER CAFF� S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIE The CMA MACCHINE PER CAFF� S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALY is responsible for establishing and maintaining the technical file Die Aufgabe der Einrichtung und Aufrechterhaltung des technischen Unterlagen anvertraut ist, die CMA MACCHINE PER CAFF� S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIEN A responsabilidade de criar e guardar o fasciculo t�cnico � confiada � la CMA MACCHINE PER CAFF� S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA Sarcina constituirii si pastrarii dosarului tehnic este incredintata CMA MACCHINE PER CAFF� S.r.l. Via Condotti Bardini, 1 - 31058 SUSEGANA (TV) - ITALIA</p>		
<p>La presente dichiarazione perde la sua validit� nel caso in cui l'apparecchio venga modificato senza espressa autorizzazione del costruttore oppure se installato o utilizzato in modo non conforme a quanto indicato nel manuale d'uso e nelle istruzioni - La presente declaraci�n pierde su validez en el caso de que el aparato sea modificado sin expresa autorizaci�n del constructor, o bien si ha sido instalado o utilizado de forma no conforme a lo indicado en el manual de uso y en las instrucciones - La pr�sente d�claration sera consid�r�e comme nulle et non avenue si l'appareil est modifi� sans l'autorisation du fabricant ou si l'appareil est install� ou utilis� de fa�on non conforme � ce qui est indiqu� dans le manuel d'utilisation et d'installa- tion - This declaration is null and void if the machine is modified without the express authorization of the manufacturer or if improperly installed and used in a way that does not comply with indications in the users' manual and the instructions - Die vorliegende Konformit�tserkl�rung verliert ihre G�ltigkeit, falls das Ger�t ohne ausdr�ckliche Genehmigung des Herstellers modifiziert werden sollte oder falls es nicht gem�� den im Bedienungs- und Wartungshandbuch aufgef�hrten - A presente declara��o deixa de ter validade no caso em que o aparelho seja modificado sem autoriza��o do construtor ou se instalado ou utilizado de maneira n�o conforme ao indicado no manual de uso e nas instru��es - Aceast� declaratie �si pierde valabi- litatea dac� dispozitivul este modificat f�r � autorizarea expres� a produc�torului sau dac� este instalat sau folosit in alt scop dec�t cel specificat in manualul �i in instruc�iunile de utilizare.</p>		
<p>Data di emissione - Fecha de emisi�n Susegana, Managing Director Date d'emission - Date of Issue Ausstellungsdatum - Data de emiss�o Data emiterii</p>		

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