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## QUICK START GUIDE

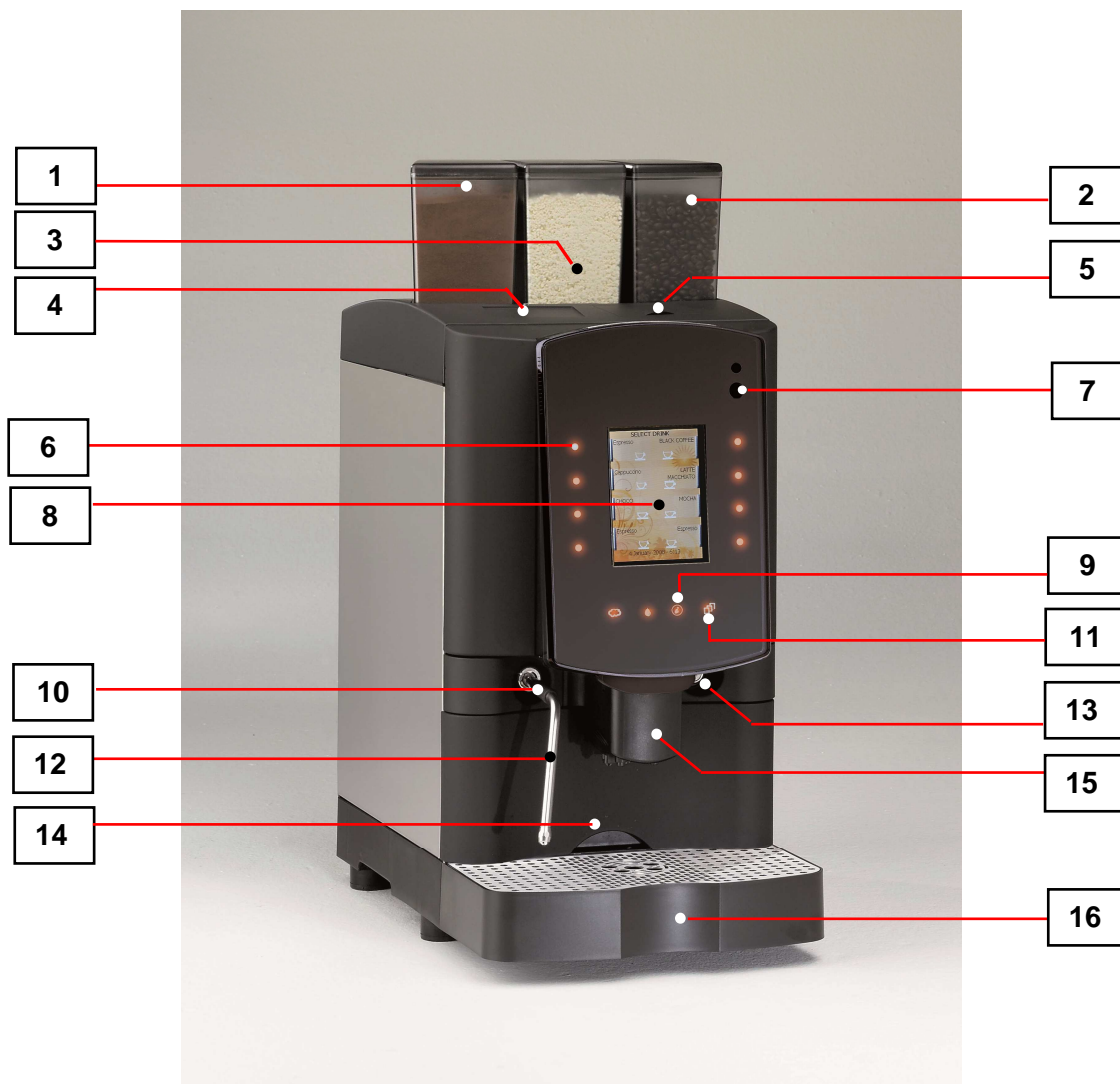
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# ARMONIA TOUCH



## MACHINE DESCRIPTION



### LEGEND

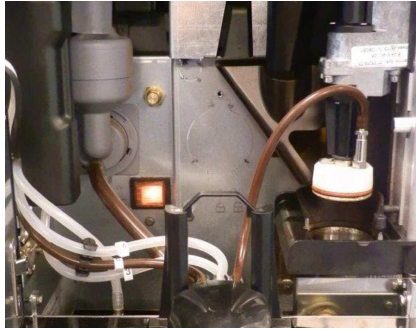
- 1 . PRODUCT CANISTER
- 2 . COFFEE HOPPER
- 3 . PRODUCT CANISTER / COFFEE HOPPER
- 4 . CARD READER
- 5 . DECAFFEINATED DOOR
- 6 . DOSE BUTTON
- 7 . PEOPLE PRESENCE SENSOR
- 8 . DISPLAY
- 9 . INFO BUTTON
- 10 . RUBBER PROTECTION
- 11 . SHIFT BUTTON
- 12 . STEAM WAND
- 13 . DOOR LOCK
- 14 . GROUNDS BIN
- 15 . ADJUSTABLE DELIVERY OUTLETS
- 16 . DRIP TRAY

*Only for US market (ETL Sanitation): The equipment shall be installed with backflow protection to comply with applicable federal, state and local codes.*

## STARTING UP

Power ON the machine by means of the main switch inside the machine and then close the front door. (pic. A)

A) Power on the machine by means the main switch  
Inside the machine .

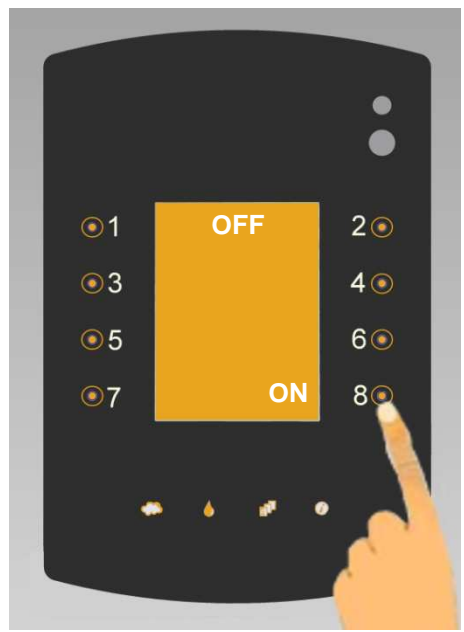


Pic. A

After checking that the machine door is closed and the ground bin and the drip tray are inserted, press the key No.8 (ON/OFF) to turn ON the machine ( PIC. A ).

**(FOR SELF CONFIGURATION** , press the key n°8 (on/off ) and then insert the waiter password 61111).

Pic. A



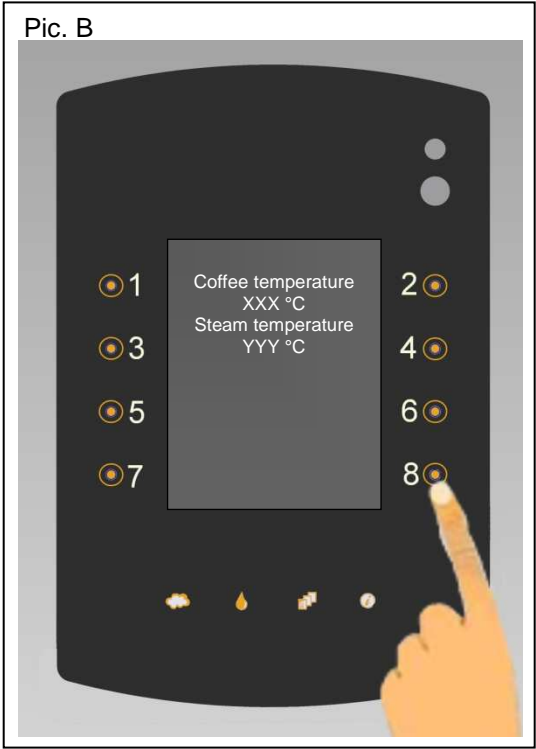
When the boiler temperature of 50°C (122°F) is reached, the machine carries out a group rinsing. The display shows:

**G.AUTO CLEANING**

When the set-up temperature is reached, the keypad lights are on and the display shows:  
For machine configuration Standard or Self:

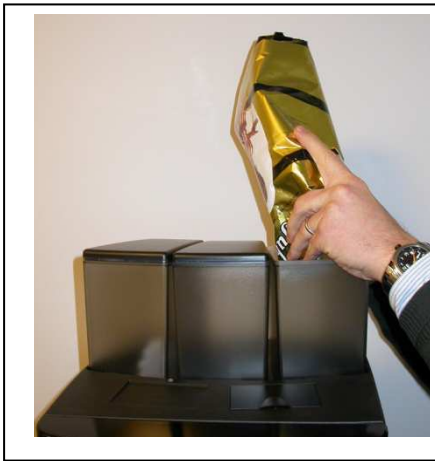
**SELECT DRINK**

To switch OFF the machine press key n°11- Info (Pic.A) and then press key n° 8-Off (Pic.B).



**FILL IN BEAN HOPPER AND CANISTER**

Fill in the required amount for daily consumption in order to keep coffee and product always fresh.



## DISPLAY THE AVAILABLE SHIFT DRINK SELECTIONS AND BOILERS TEMPERATURE

Press the SHIFT key



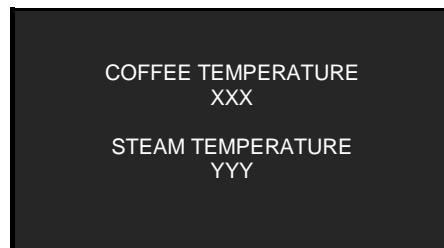
with the machine in SELECT DRINK mode to display the available shift drink selections :



Press the INFO key



with the machine in SELECT DRINK mode to display the boilers temperature:



Where XXX indicates the coffee boiler temperature and YYY indicates the steam boiler temperature.

## DISPENSING

### 1) COFFEE/CAPPUCCINO/CHOCO DISPENSING

Adjust the coffee dispenser to the correct height and place a cup under it then press the desired dose key.  
For Shift doses, press Shift key first and then the desired dose key.  
For Waiters' Card place the smart card above the proper reader before pressing the dose key.  
The display shows:




Where "XXXXXXX" indicates the selected dose key name.  
The cursor indicates the amount of drink being dispensed.

#### PLEASE NOTE:

Pressing the same dose key during dispensing can stop the selected dose (not available for Self configuration).

### 2) HOT WATER DISPENSING

Place a cup under the hot water outlet, and press the hot water dose key . Dispensing will be automatically stopped once the programmed dose is over. The display shows:

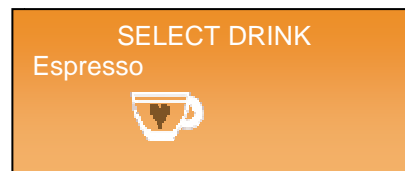


#### PLEASE NOTE:

- Pressing the same dose key during dispensing may stop the selected dose (not available for Self configuration).
- Hot water cannot be dispensed simultaneously with steam.

### 3) DECAFFEINATED DISPENSING (not available for Self configuration)

Adjust the coffee dispenser to the correct height and place a cup under it, then open the decaffeinated coffee door, the display shows :



- Pour in the powdered coffee
- Close the decaffeinated door
- Press the desired dose key. The display shows:



The selected dose will be dispensed without the activation of the grinders.

#### PLEASE NOTE:

- Pressing the same dose key during dispensing may stop the selected dose (not available for Self configuration).
- If the decaffeinated door is not closed, or if the dose button is not selected, the machine will automatically cancel this function after 20 seconds. The coffee group will carry out a cleaning cycle of the brewing chamber.

### 4) EXTRAMILK DISPENSING (only LM machine, not available for Self configuration)

Press any milk-based key and keep it pressed, after 2 seconds foamed or steamed milk will start being dispensed, the display shows:



By releasing the pressed key, dispensing will be stopped.

## STEAM WAND USE AND CLEANING

### STEAM WAND NOT AVAILABLE FOR MACHINE IN SELF CONFIGURATION

1► Before using the steam wand press the steam button to purge the nozzle.



2► Use the steam wand to foam or heat any liquid into the jug by handling the rubber protection.



3► Press the steam button to stop the delivery before removing the jug.



4► After using the steam wand press the steam button to purge the nozzle.



5► Clean the steam wand by means of a cloth



6► DO NOT leave the steam wand into any liquid at any time



**WE STRONGLY RECOMMEND TO USE AND CLEAN THE STEAM WAND AS ABOVE SHOWN**



## AUTOMATIC CLEANING OF COFFEE GROUP- MIXER AND MILK FROTHER

**AT THE END OF EACH WORKING DAY , AND/OR IN CASE THE MACHINE WILL NOT BE USED SOME TIME, WE STRONGLY RECOMMEND TO CARRY OUT AUTOMATIC CLEANING OF THE COFFEE GROUP ,THE MIXER AND THE MILK FROTHER.**

- 1► Keep Shift key pressed for five seconds.  
( for SELF configuration insert the waiter password 61111).



- 2► Press Start key to perform the group cleaning cycle. Press Skip key to skipping the Power Cleaner and carry out the next cleaning

Press Start for cleaning  
Press Skip for next cleaning

### POWER CLEANING

GROUP CLEANING

MIXER CLEANING

MILKER CLEANING

DISPLAY CLEANING

SUGGESTED CLEANING

Skip

Start

- 3► Press Start key to confirm.

### POWER CLEANER

Insert the black pipe support into the hole in the drip tray grid press start for cleaning



Start

- 4► Press Start key to confirm.

### POWER CLEANER

Remove the silicone tube from the milk box and place it into the black support press start for cleaning

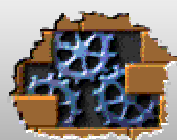


Start

- 5► Wait the end of the Power Cleaner. Afterwards the machine exits the cleaning menu and it will be ready to dispense drinks.

### POWER CLEANER

PLEASE WAIT



50

- 6► Keep Shift key pressed for five seconds.  
( for SELF configuration insert the waiter password 61111).



- 7► Press Start key to confirm the group cleaning cycle

Press Start for cleaning



POWER CLEANING

**GROUP CLEANING**

MIXER CLEANING

MILKER CLEANING

DISPLAY CLEANING

SUGGESTED CLEANING

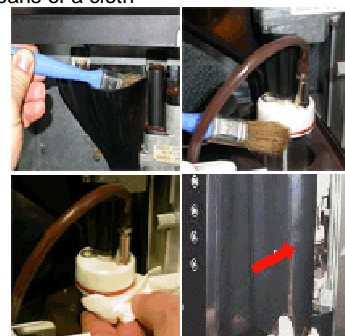
Start

- 8► Open the machine door



**GROUP CLEANING**  
OPEN FRONT PANEL AND  
CLEAN COMPONENT

- 9► Clean the group from any coffee residues. Then clean the group filters by means of a cloth



**GROUP CLEANING**

CLEAN AND CLOSE FRONT



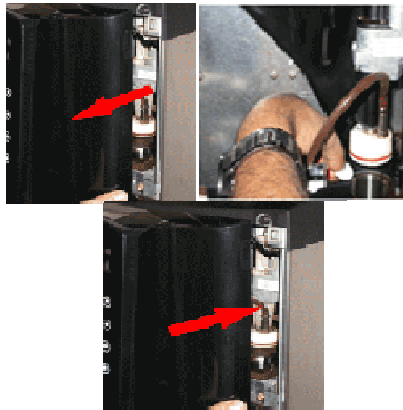
10► Close the machine door



### GROUP CLEANING

CLEAN AND CLOSE FRONT

11► Open the front door and insert the detergent tablet into the brewing chamber. Close the machine door.



### GROUP CLEANING INSERT CLEANSER

12► . Wait the end of the group cleaning cycle.



13► Press Start key to confirm the mixer cleaning cycle (only for machine with choco unit)

Press Start for cleaning



POWER CLEANING



GROUP CLEANING

**MIXER CLEANING**

MILKER CLEANING

DISPLAY CLEANING

SUGGESTED CLEANING

Start

14► Wait the end of the mixer cleaning cycle.

### MIXER CLEANING

PLEASE WAIT



2.02

15► Press Start key to confirm the milker cleaning cycle (only for machine with milk frother).

Press Start for cleaning



POWER CLEANING



GROUP CLEANING



MIXER CLEANING

**MILKER CLEANING**

DISPLAY CLEANING

SUGGESTED CLEANING

Start

16► Press Start key to confirm

### MILKER CLEANING

Insert cleaning solution



Start

Prepare a solution of water and detergent (q.ty 200ml for standard version, 500ml if milk pump present) by following the instructions indicated in the product label. Take the milk feeding tube out of the milk box. Insert the milk feeding tube into a container with detergent.

17► Wait the end of the milker cleaning cycle.

### MILKER CLEANING

PLEASE WAIT



1.59

18► At the end of the milker cleaning cycle the display will show.

### MILKER CLEANING

Repeat using only water, press start for cleaning



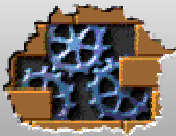

Start

Put the milk infeed pipe into a glass of cold water. Press Start key to confirm Miker rinsing cycle.



**IN CASE THE COFFEE MACHINE IS EQUIPPED WITH STEAM BOILER BUT WITHOUT MILK FROTHER IS NECESSARY TO PERFORM THE STEAM BOILER CLEANING.**

Please note : the boiler cleaning is displayed only if the "Steam boiler cleaning frequency" parameter has been programmed.

<p><b>15►</b> Press Start key to confirm the milker cleaning cycle</p> <div><p>Press start for cleaning</p><ul style="list-style-type: none"><li> POWER CLEANING</li><li> GROUP CLEANING</li><li> MIXER CLEANING</li><li><b>BOILER CLEANING</b></li><li>DISPLAY CLEANING</li><li>SUGGESTED CLEANING</li></ul><p>Start</p></div>	<p><b>16►</b> Wait the end of the steam boiler partial draining (BOILER CLEANING). Hot water will be drained into the drip tray.</p> <div><p><b>BOILER CLEANING</b></p><p>PLEASE WAIT</p><p>0.20</p></div>	<p><b>17►</b> At the end of the steam boiler cleaning cycle , press Start key to confirm the display cleaning</p> <div><p>Press start for cleaning</p><ul style="list-style-type: none"><li> POWER CLEANING</li><li> GROUP CLEANING</li><li> MIXER CLEANING</li><li> BOILER CLEANING</li><li><b>DISPLAY CLEANING</b></li><li>SUGGESTED CLEANING</li></ul><p>Start</p></div>
<p><b>18►</b> During this time out you can clean the touch screen using a soft cloth and water.</p> <div><p><b>DISPLAY CLEANING</b></p><p>PLEASE WAIT</p><p>0.15</p></div>	<p><b>19►</b> At the end of the Display cleaning the display shows.</p> <div><p>Press start for cleaning</p><ul style="list-style-type: none"><li> POWER CLEANING</li><li> GROUP CLEANING</li><li> MIXER CLEANING</li><li> MILKER CLEANING</li><li> DISPLAY CLEANING</li><li><b>SUGGESTED CLEANING</b></li></ul></div>	<p><b>20►</b> At this stage you can use the display to see how to manually clean the coffee dispenser, the milk frother, the mixer, the hopper, the grounds bin and the drip tray.</p> <div><p><b>SUGGESTED CLEANING</b></p><p>Manual cleaning: Milk frother, coffee</p><p>Manual cleaning of mixer</p><p>Other recommended cleaning</p><div> </div><div> </div><p>esc</p></div>

**18► AT THE END OF THE CLEANING CYCLES PROCEDURETHE DISPLAY WILL SHOW :**



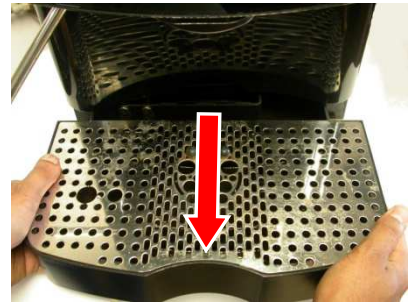
21► Lift the coffee outlets completely.



22► Remove and empty the grounds bin.



23► Remove and empty also the drip tray. ( only for machines without direct water discharge )



24► WAIT AT LEAST 10 SECONDS , THE DISPLAY WILL SHOW :

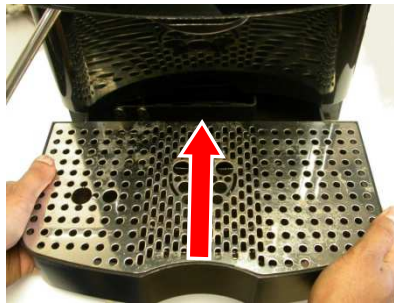
SELECT DRINK

GROUND'S BIN OPEN

25► Clean the grounds bin compartment.



26► Reinsert the drip tray.



27► Reinsert the grounds bin .



**PLEASE NOTE:**

- a) Do not interrupt the cleaning cycle. If the cleaning cycle is interrupted by any type of operation unrelated to the procedure, when the machine functioning is set back again, the cleaning cycle will automatically be activated.
- b) Only in case that after the automatic cleaning process of the coffee outlet or the milk frother are not properly dispensing, carry out a manual cleaning; see the following steps.

FOR CLEANING OPERATIONS , CARIMALI STRONGLY RECOMMEND TO USE THE FOLLOWING DETERGENT PRODUCTS:

**CLEANING TABLETS**

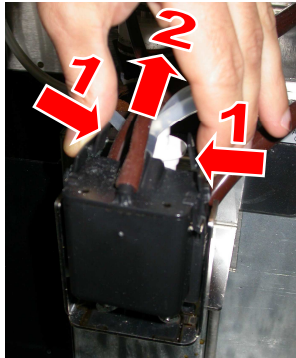


**MILK FROTHER CLEANER**

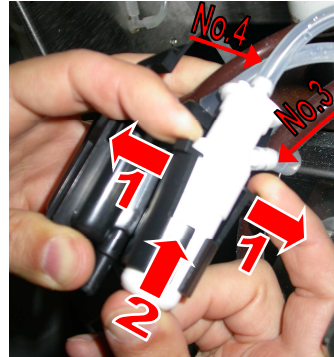


## MANUAL CLEANING: MILK FROTHER, COFFEE OUTLET

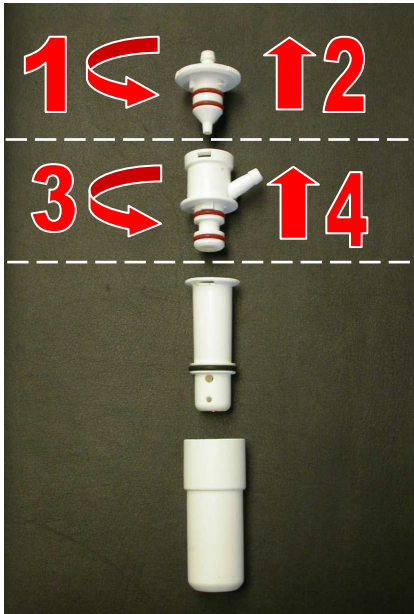
1 ► Open the machine remove the coffee outlet from its holder .



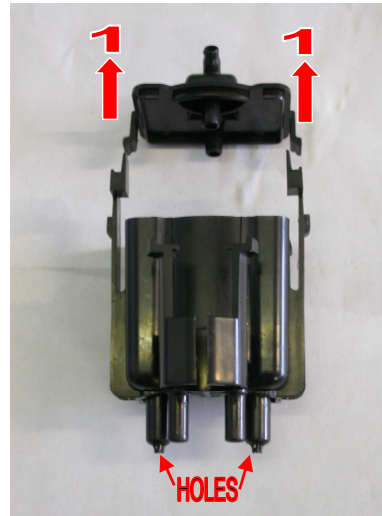
2 ► Remove the milk frother from the coffee outlet and disconnect Silicone tubes No. -3- and -4-.



3 ► Disassemble the milk frother in all its parts (first by turning and then by pulling as shown in the picture) and wash it either by hand or in a dishwasher. Make sure that all the holes are free from milk residues and also to use provided tools to clean the holes. Check also that the O-rings are in good condition



4 ► Disassemble the coffee outlet (1) and wash it by hand or in a dishwasher. Make sure that all the holes are free from any coffee residues , and also to use provided tools to clean the holes.





## MANUAL CLEANING OF MIXER

**WE STRONGLY RECOMMEND CLEANING THE MIXERS ONCE A DAY**

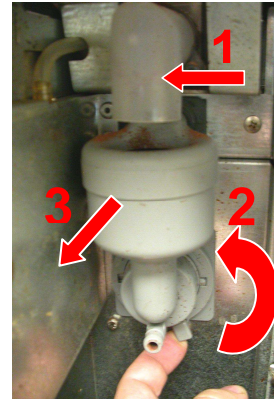
1► Open the machine door



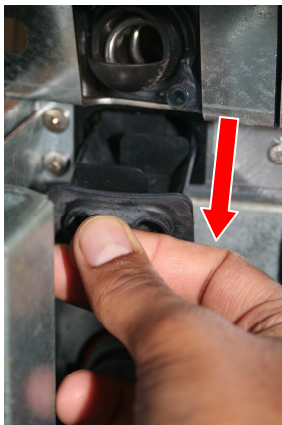
2► Remove the pipe from the mixer



3► Remove the product outlet elbow 1, then turn the flange 2 anticlockwise, then remove the mixer 3



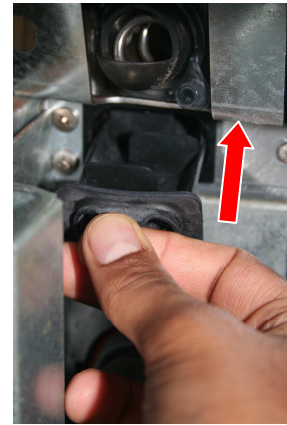
4► Remove the Decanter



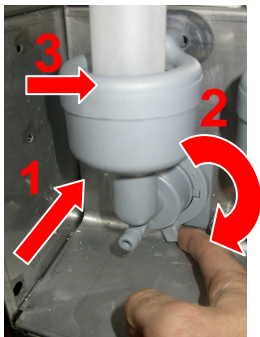
5► Rinse the Mixer and the Decanter in a sink



6► Reinsert the Decanter



7► Insert the mixer 1 then turn the flange clockwise 2, then reinsert the product outlet elbow 3.



8► Reinsert the pipe from the mixer



## OTHER RECOMMENDED CLEANING

### DRIP TRAY CLEANING

Once a day rinse the drip tray in a sink.



### GROUND'S BIN CLEANING

Once a day rinse the grounds bin in a sink.



### HOPPER CLEANING

a) Once a week clean the hopper by means of a cloth and approved food detergent.

b) Turn the screw on the top of the machine anticlockwise and then remove the hopper.



### DISPENSER CLEANING

a) Once a week clean the dispenser by means of a cloth and approved food detergent

b) Open the front door and remove the product outlet .



c) Remove the canister



## CHUTES CLEANING

a) Open the decaffeinated door and remove the chute .



b) Once a week clean the decaffeinated chute by means of a brush and approved food detergent



c) Once a week clean the coffee chute by means of a brush and approved food detergent

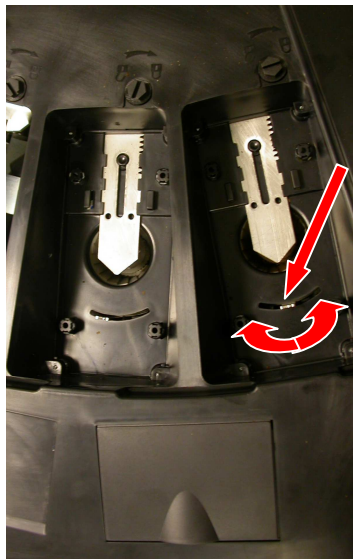


## GRINDERS ADJUSTMENT

a) Turn the screw on the top of the machine anticlockwise and then remove the hopper.



b) Move the adjustment to the right to get coarse coffee powder, to the left for finer.



c) Reinsert the hopper and lock it by turning the screw clockwise.



Please Note: Brew and throw two doses, the third one will be dispensed with the new grinder set

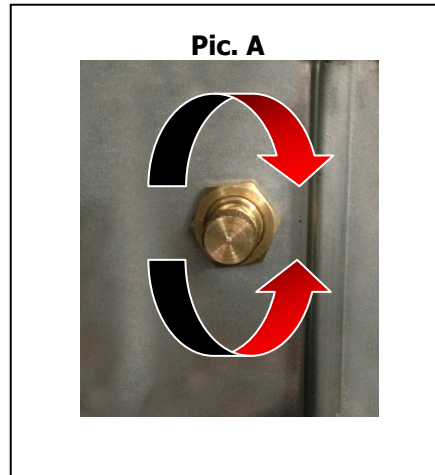


## MILK FROTHER ADJUSTMENT

### Foam setting

The milk frother is equipped with a FOAM REGULATOR which sets the quantity of air needed to froth milk.

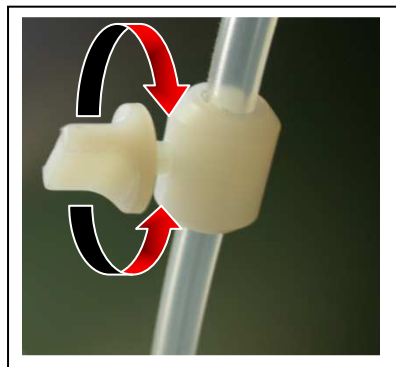
Open the machine door turn the ring nut clockwise for thicker foam (small bubbles), or turn it anticlockwise for more voluminous foam (large bubbles) then lock it with the locknut. Pic.A.



### Milk temperature setting

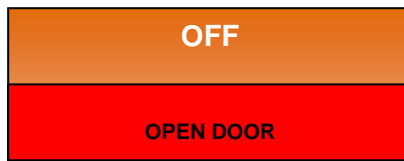
The milk frother is equipped with a MILK TEMPERATURE REGULATOR which reduces the quantity of sucked milk.

Turn the regulator clockwise to increase the milk temperature, or turn it anticlockwise to reduce it.



## MACHINE FUNCTIONS MESSAGES

### 1) Alarm for machine door position



Cause: the front door is open; the micro switch does not touch the door

Result: shutdown of the machine functions

Solution: press ( Info ) key, the display shows:



Close the door and turn the machine ON.

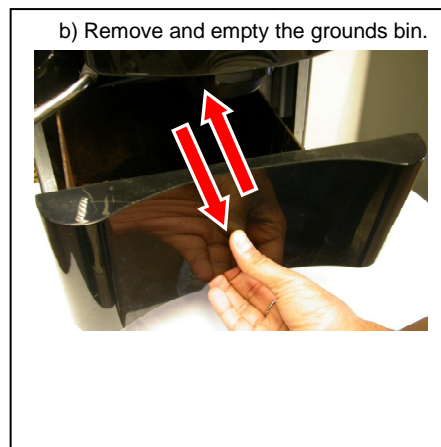
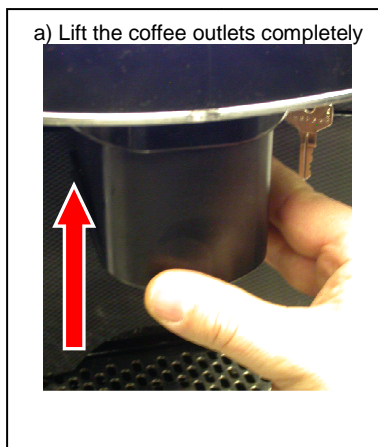
### 2) Full grounds bin alarm



Cause: grounds bin full; the number of coffee grounds in the bin has reached the programmed value

Result: shutdown of the coffee-based dispensing selections

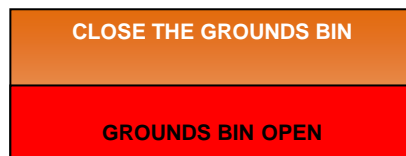
Solution: press ( Info ) key, the display shows :



After 10 seconds the display shows :



Press ( Info ) key, the display shows:



Reinsert the grounds bin into its housing.

### 3) Message of missing coffee



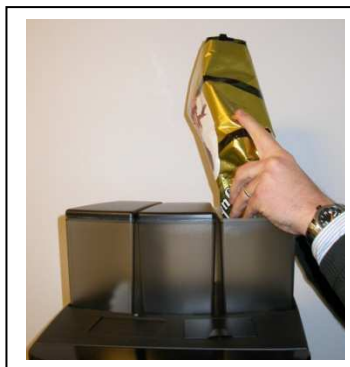
Cause: there is no coffee into the hopper and therefore into the brewing chamber

Result: the machine interrupts the coffee-based dispensing selections

Solution : press ( Info ) key, the display shows :



to reset the alarm put coffee into the hopper and press again the dose required.



### 4) Message of missing decaffeinated



Cause: Missing coffee in the decaffeinated door and in the brewing chamber

Result: The machine interrupts the decaffeinated dispensing selections

Solution : press ( Info ) key, the display shows :



To reset the alarm put decaffeinated into the decaf door and press again the dose required.



**5) Message of drip tray not in position.**

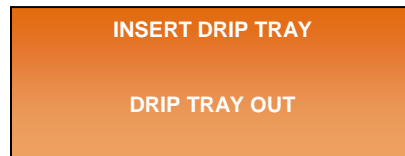
The display will show the following message:



Cause: the drip tray is not in position. The micro switch contact is open.

Result: The message is displayed without disabled the dispensing keys.

Solution : press ( Info ) key, the display shows :



reinsert the drip tray.



**6) Message of drip tray full. ( ONLY FOR MACHINES WITHOUT DIRECT WATER DISCHARGE )**

The display will show the following message:



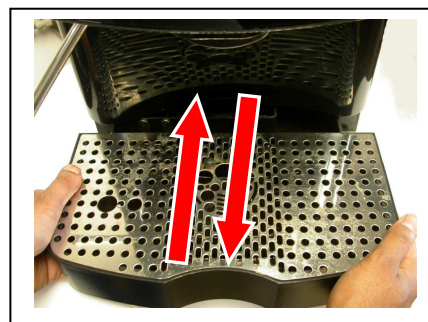
Cause: waste bin is full. The quantity of water inside the drip tray touches the level probe .

Result: shutdown of the dispensing keys.

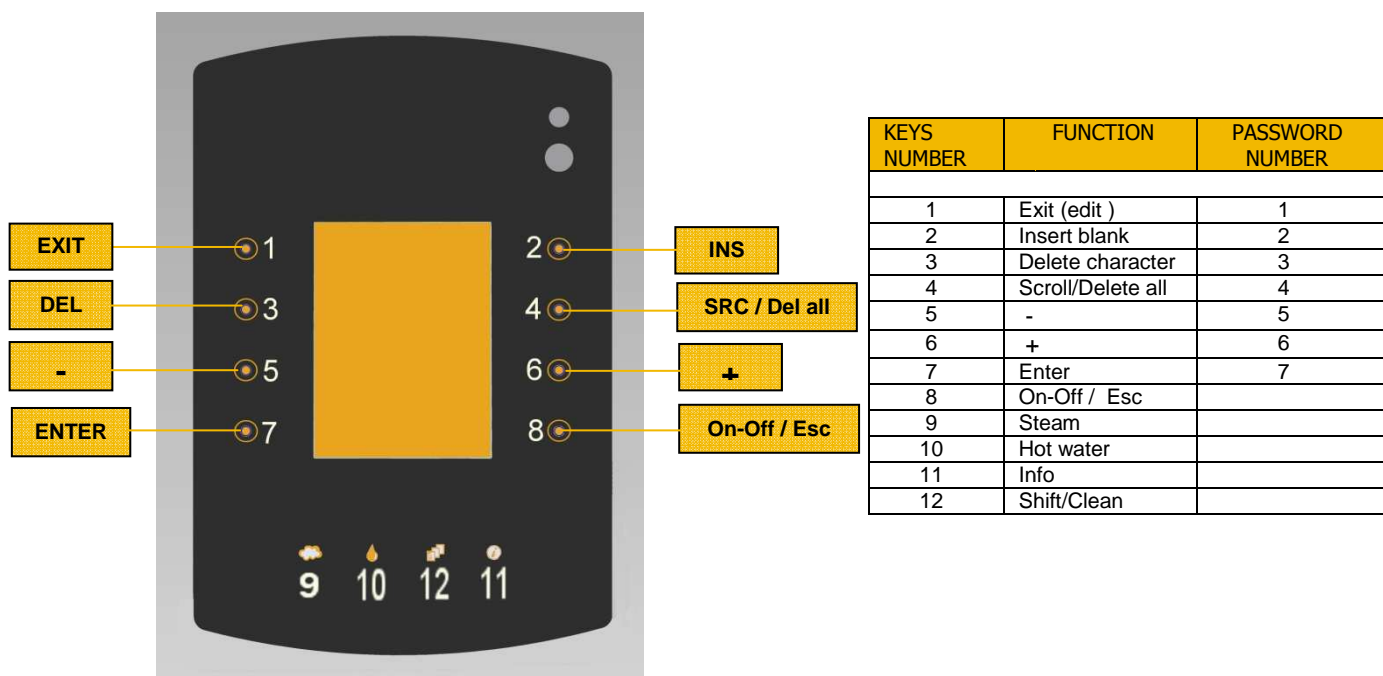
Solution : press ( Info ) key, the display shows :



remove the drip tray and empty it.



**PLEASE NOTE: FOR ALL OTHER MESSAGES PLEASE REFER TO YOUR SERVICE CENTER.**

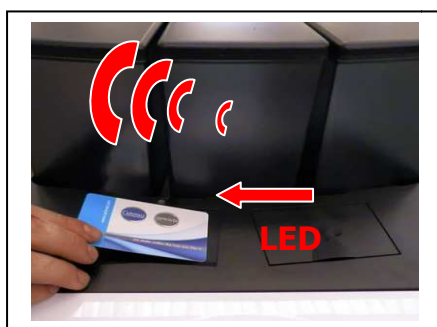


#### B) ACCESS THE MAIN SETTING MENUS WITH SMART CARD

To enter the programming environments, place one of the following smart cards above the proper reader with the led light ON with the machine in OFF mode:

- WAITER SMART CARD
- OWNER SMART CARD

if the inserted card it is correct the reader led light off .



Keep "SHIFT" key pressed for 5 seconds, the display shows the main menu programming environments as above described.

**COMPANY WITH  
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= ISO 9001 =

**CARIMALI**  
MACCHINE PER CAFFÈ DAL 1919

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