

MYA ULTRA

Service Manual

1. GENERAL SAFETY WARNINGS

This manual is an integral part of the machine. Before proceeding with installation, use and maintenance of the machine, the operator must read and fully understand the contents of this manual.

The machine is intended for professional use. Always strictly follow the instructions contained in this manual and keep it in a safe, dry place for future reference. The machine is intended only for the purpose set forth in this manual. Any other use is considered as improper. The manufacturer refuses to accept any liability for damage to things and/or persons arising from an improper use of the machine.

The weighted, equivalent sound pressure level is below 70 dB.

After unpacking the machine, verify its integrity. In case of damage or doubts about the packaging contents, please contact the CARIMALI Service Centre.

Handle the machine with care to prevent the risk of impacts or falls that may cause damage.

In case of damage suffered in the premises due to accident, negligence, etc., the reset must be carried out by qualified persons or staff from the CARIMALI Service Centre.



CAUTION

In order to ensure the safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.



WARNING

The manufacturer refuses to accept any liability for damage to things and/or persons arising from improper use of the machine and/or incorrect maintenance.



CAUTION

If residues of inedible material are found in side beverages during machine use, it is necessary to carry out maintenance.

Keep packaging parts (box, inner protections, etc.) out of reach of children since they are potentially dangerous.

Do not dump those parts into the environment, but dispose them according to applicable regulations.



This symbol on the product or on the packaging indicates that the product shall not be treated as household waste, as it shall be delivered to an authorised waste collection point for recycling of electric and electronic devices.

For more detailed information about recycling of this product, contact the local authority, the local waste disposal service.

Do not position the machine in close proximity of water jets or heat sources. Avoid direct contact with water or other liquids also during cleaning.

Do not expose the machine to weather conditions (sun, rain, etc.).

Before plugging in the machine, make sure the power switch is set to "0". For electric safety of the machine, it is necessary to provide a grounding system complete with a residual current circuit breaker (max IDN = 30mA). Before connecting the device, make sure the data on the plate correspond to the power mains.



WARNING

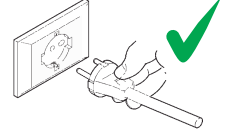
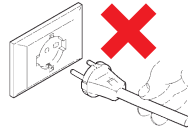
The Manufacturer declines any liability for failure to comply with the above or for damages caused by the failure to properly ground.

Unroll the power cord for its entire length to prevent the risk of dangerous overheating.

The electric system must be equipped with an omnipolar switch, in compliance with the applicable safety regulations, with contact opening gap and allowing the complete disconnection in the conditions of the overvoltage category III.



Do not pull the power cord to unplug the machine from the electric socket.



WARNING

The machine can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the machine.

Never touch the hot parts of the machine.

Never touch the machine when hands or other body parts are wet. Never immerse the machine in water.

The machine delivers high-temperature drinks. Beware of scalding that can be caused by accidental contact with the steam wand or filter holder while using the machine.



In case of prolonged storage at temperatures below 2°C, the water circuit in the machine must be drained. Do not switch the machine on before having reconditioned it for at least 1 hour at a suitable room temperature. If it is installed in areas with room temperature above 30 °C, malfunctioning may occur.

In case of fault or malfunctioning of the machine, switch it off and unplug.

In case of power cord damage, have it replaced by the Manufacturer, his authorized technical Service Centre or skilled personnel to prevent any risk.

For repairing, contact only a Service Centre authorised by the Manufacturer and require the use of original spare parts and accessories.

Failure to comply with the above regulations could jeopardise machine safety.

For any communication regarding failures or malfunctioning, contact the nearest Service Centre, indicating the model, the type and the serial number of the machine. The data are shown on the apposite data plate.

If the machine is idle for any period, carry out the necessary maintenance operations to allow it to return to work in optimum condition.

In case the machine is not used any longer, render it inoperative.

Once the machine is no longer in use or idle for any length of time, it is necessary to drain the boiler tanks. Contact a qualified service engineer or the CARIMALI Service Centre.



CAUTION

When required and in case of operations not described in this manual, contact the nearest Service Centre or the Manufacturer.



CAUTION

In case of faults caused by the failure to follow the above, the Manufacturer declines any liability for damage caused by non-compliance with the aforesaid provisions.



HINT

The Manufacturer reserves the right to carry out technical and aesthetic modifications to the machine and/or this manual for manufacturing or sales reasons without obligation to update the previous versions.

Owing to the above, some pictures contained in this manual may slightly differ from the actual product.

2. INTRODUCTION

This manual is a basic component for the use of the machine. It contains instructions and information about handling and usage of the machine in safety.

2.1 Symbols used in the manual



Personal injury and safety instructions



Risk of electrical shock



Risk of scalding



Risk of pinching hands



Hint/suggestion

WARNING

This indicates a potentially dangerous situation for the operator that may cause death or severe injury.

CAUTION

This indicates a potentially dangerous situation that may cause minor injury or machine damage.

HINT

This points out notes or operation procedures that help the operator when using the machine.

2.2 Intended use

This machine was designed and manufactured for dispensing:

- Coffee
- Cappuccino
- Milk
- Hot water
- Steam

The machine is intended for professional use, such as:

- Refreshment areas in shops, office and environments
- Holiday farms
- Hotels
- Motels
- Bed & Breakfast



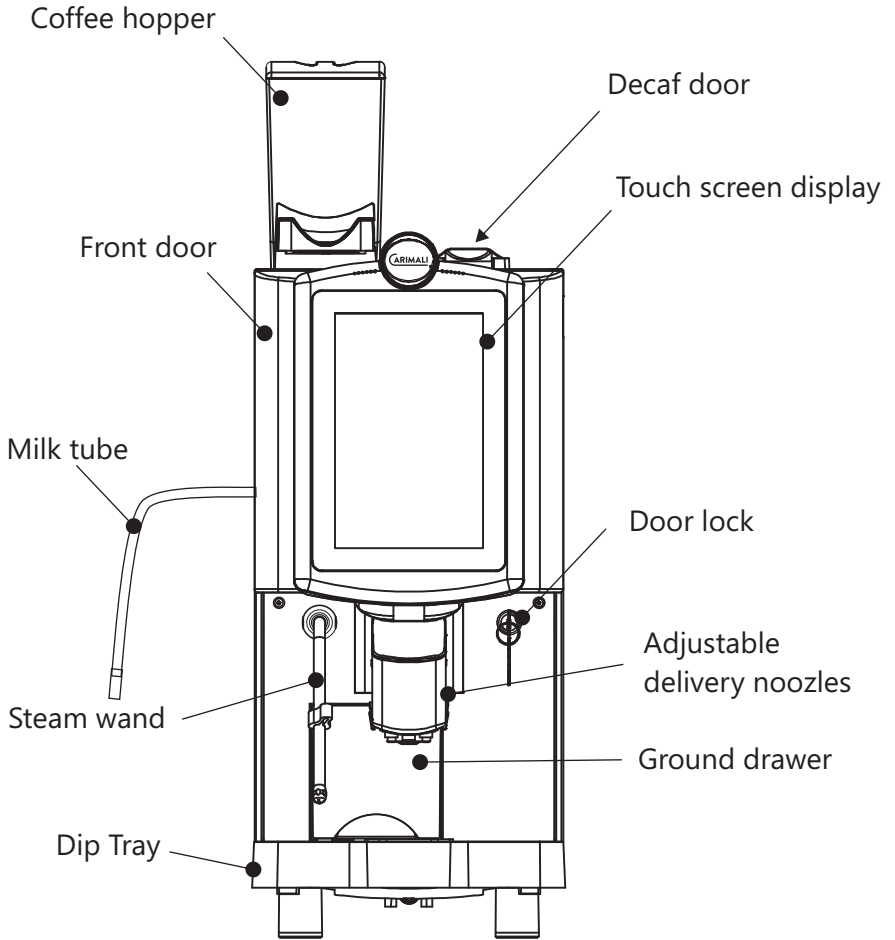
WARNING

The machine is not intended for outdoor use.

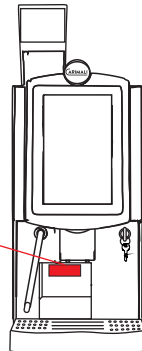
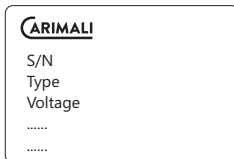
In order to ensure safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.

3. DESCRIPTION OF THE MACHINE

3.1 General description:

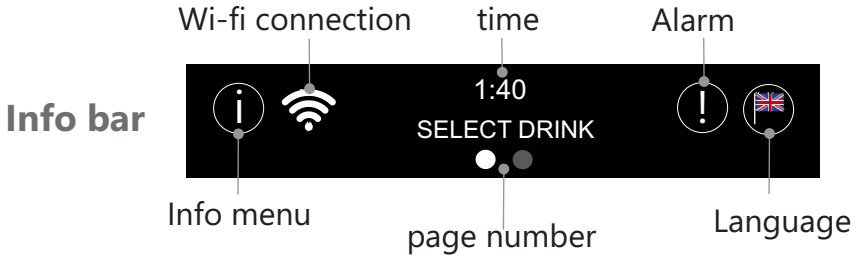


3.2 Identification:



3.3 User interface

(SAMPLE PAGE)



4. INSTALLATION

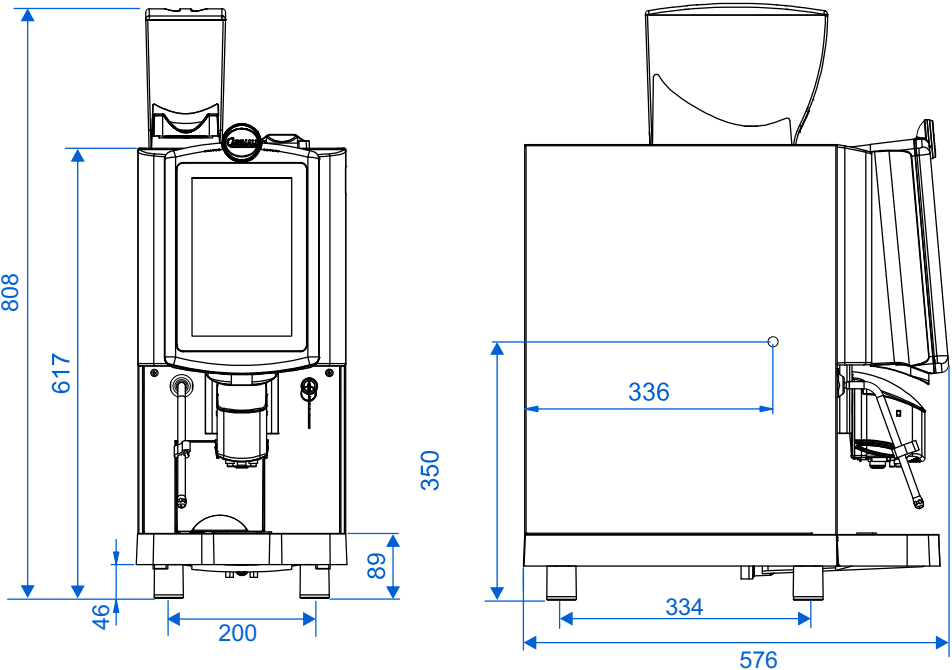
4.1 Preparations

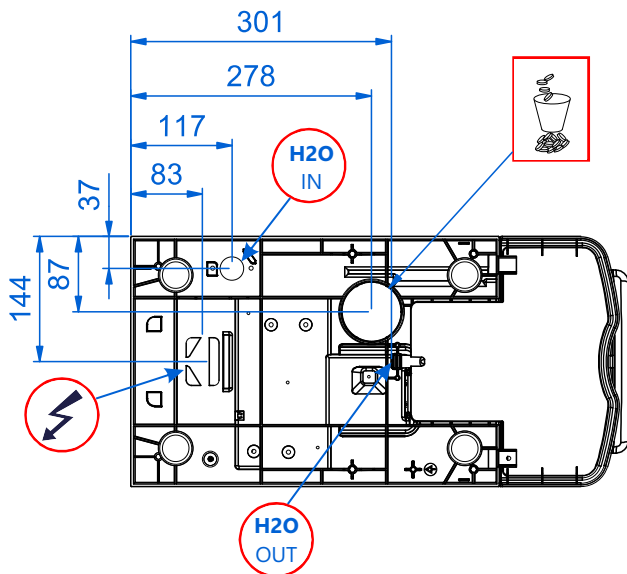
– The power connection for the coffee machine must be protected by a residual current circuit-breaker (RCCB).– Each terminal of the power supply must be able to be interrupted by a switch.

– The connection to water mains must be done by a skilled technician in compliance with applicable regulations. Use the certified CARIMALI HOSE (95.01889).

-To prevent damages to the hydraulic circuit, the optimal range of the water inlet from the mains is between 10 and 15 FrenchDegrees (60/80 Mg/l Ca).

4.2 Positioning

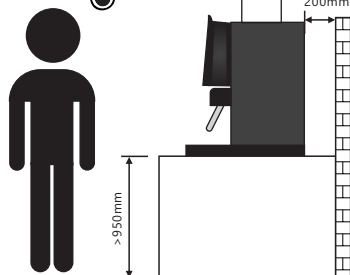




-Reserve a space for the machine In closed environments with temperature between 5°C - 30°C. Considering the dimensions listed in the previous page the minimum distance from walls or other objects must be 20 mm, to facilitate ventilation. Surface must be Horizontal, flat and stable, at a minimum height above 950 mm.

● 30-70% not condensing

5°C <  < 30°C



WARNING

Positioning of the machine must be done from a technician.

Machine must be moved by at least 2 people.

Do not move the machine by yourself.



WARNING

Do not obstruct the openings or slots for ventilation or heat dissipation and do not insert water or any kind of liquid.



WARNING

In case of prolonged storage at a temperature below 2 °C, empty the machine hydraulic system. Do not switch the machine on before having reconditioned it for at least 1 hour at a suitable room temperature. If it is installed in areas with room temperature above 30 °C, malfunctioning may occur.

4.3 Connection to the power mains



WARNING

Do not carry this operation with wet hands

Check the integrity of the plug and cable before connecting to socket.



WARNING

If the cable or the socket are damaged DO NOT connect to power mains. Do not repair the cable, replace it.

Do not use plug adapters, socket must be use only for the connecting the machine and provided with a safety switch and a earth line as described before. Machine is provided with a 16A plug.

4.4 Connection to the water mains and water drain.



WARNING

Do not use the machine without water.



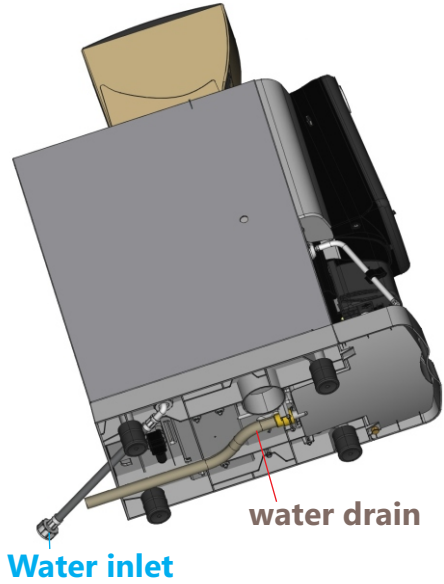
CAUTION

The connection to water mains must be done by a skilled technician in compliance with applicable regulations.



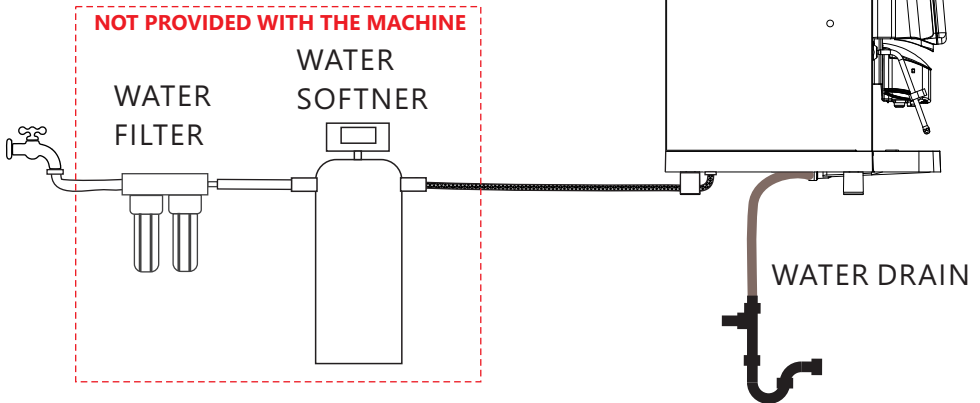
WARNING

Use **ONLY** the certified CARIMALI hose.



WARNING

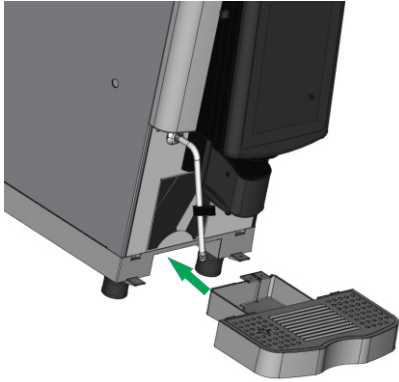
The water mains pressure must not exceed 6 bar (0.6 Mpa). If the mains pressure exceeds such limit, install a pressure reducer.



WARNING

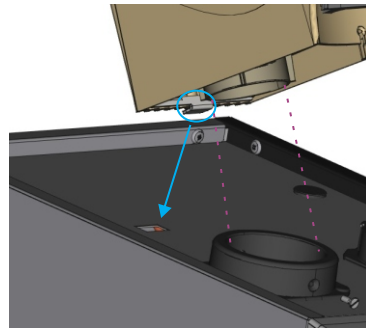
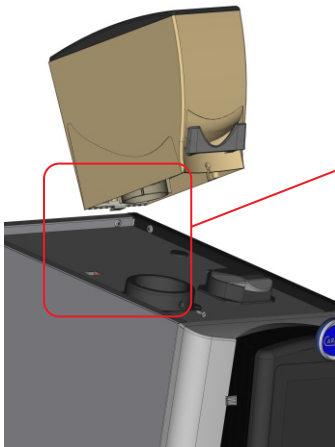
To prevent damages to hydraulic system, the optimal range of the water inlet from the mains is between 10 and 15 French Degrees (60-80 mg/l Ca).

4.5 Dip tray assembling

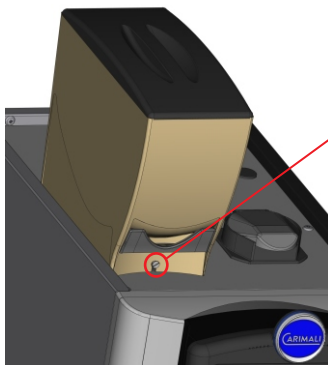


Hold the dip tray with 2 hands and push it inside its seat as per the picture.

4.6 Coffee hopper assembling



Insert the metal tongue in the hole and then push down the hopper.



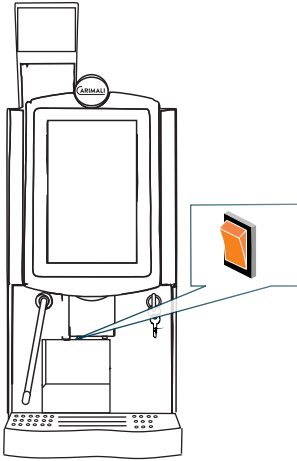
Fix tightly the screw on the hopper and check it cannot be removed by hand.



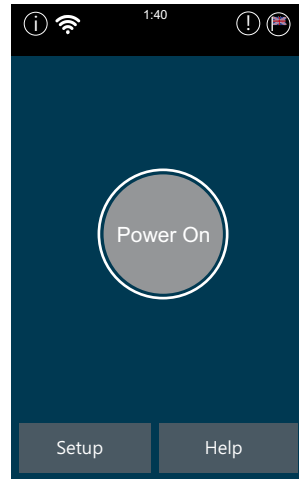
WARNING

The grinder blades could be accessible if the hopper is not fixed correctly.

5. FIRST START-UP



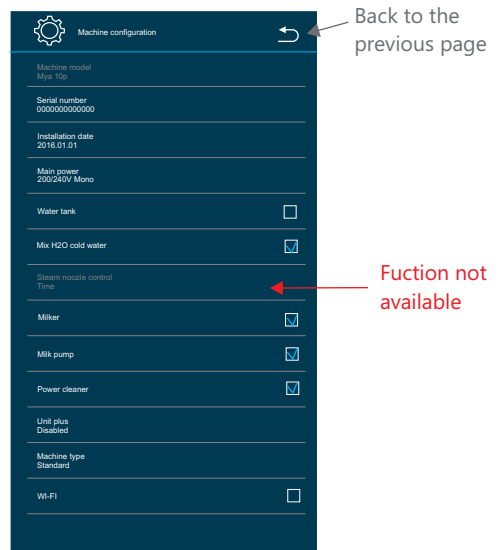
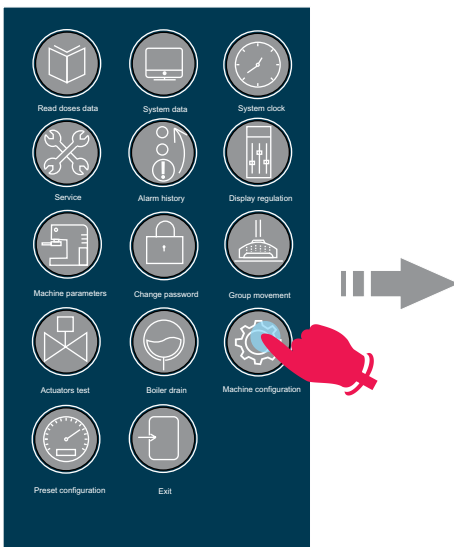
Remove the ground drawer, press the ON/Off switch. Wait for the software to load.



The following screen will appear. Refer as "power on" page.

5.1 Machine configuration set-up

From the "Power On" page press "SETUP", the technician password is required. After you insert the correct password the "CONFIGURATIONS" menu will be displayed as below.



Machine configuration

Machine model
Mya 10p

Serial number
000000000000

Installation date
2016.01.01

Main power
200/240V Mono

Water tank

Mix H2O cold water

Steam nozzle control
Time

Milker

Milk pump

Power cleaner

Unit plus
Disabled

Machine type
Standard

Wi-Fi

Insert the serial number of the machine, you can find it on the carton box or on the data label stuck on the machine.

Insert the date of the installation at user place.

Select the mains voltage

Select if the machine is using a water tank

Enable/disable the presence of mixing system

Enable/disable the presence of the milker

Enable/disable the presence of the milk pump

Enable/disable the power cleaner function

Enable/disable the presence of external unit

See below for more info

Enable/disable the Wi-fi function (if present)

Machine type

This option set how the machine is used, 3 different options are available.

- Standard: usually suggested if there a trained operator using the machine. All the beverage types and cleaning menu' is not protected by password. Also for turning on/off the machine no password is required.

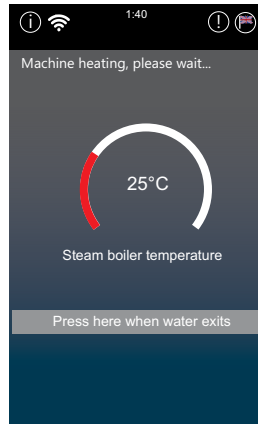
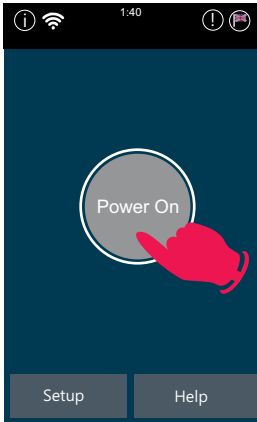
Self-service: suitable in case the machine is operated from users directly. Steam wand is disable and all the menu' are protected by password. For turning On and Off the machine a password is required too.

Self + (payment type): same as self-service but a payment is required for having the product delivered. For payment system see the related section.

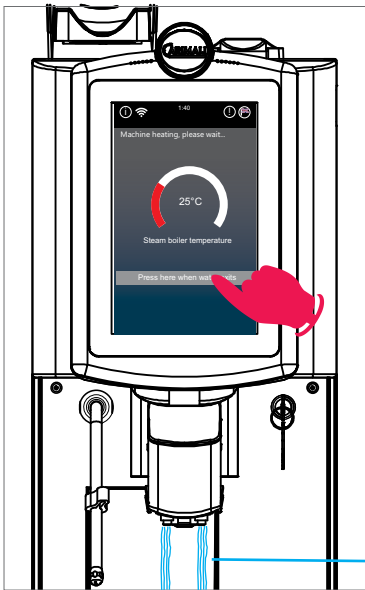
After the machine is finish press the “back” icon to go back to the “power on” page.

5.2 Boiler filling

After the water main is connected and the valve is open press “ Power On” on the display.



After you “Power on” the machine the display will show the “machine heating page” with added the button “Press here when water exits”.



ONLY after the water start to come out from the coffee outlet then press “press here when water exits”



WARNING

If the filling procedure is not followed correctly machine can be damaged.

If you pressed by mistake the button on the display, immediately power off the machine, follow the procedure for boiler draining and then restart the filling-up procedure.

Water from the coffee output

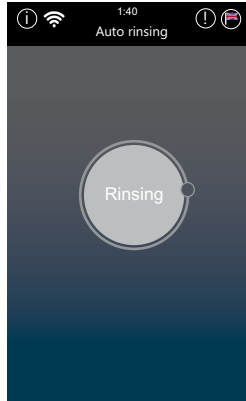
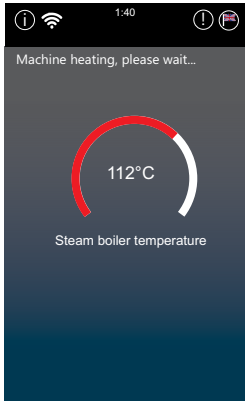


HINT

At the end of the first filling of the hydraulic circuit, empty the boiler and fill it again. This procedure allows to remove any dirt from the inner part of the circuit.

For further information about the emptying of the boiler, see the relevant paragraph.

5.3 Machine heating



Boiler will heat up, once arrive to 50°C a rinsing will be performed, when the correct temperature is reached the machine is ready to use and the "Select drink" page will appear.

5.4 First cleaning



CAUTION

When using for the first time, or after a long period of disuse, wash the dispensing circuit to eliminate any impurities that may be in the boiler or system.

1. Dispense 4-6 litres of water according to model, from:

- Hot water spout (if fitted);
- Water by-pass (if fitted);
- Long or powdered coffee dispensing nozzle, without any products in the relevant containers.

2. Start an "All in One" wash (to repeat 2-3 times) to flush out the circuit (including milker) semiautomatically (see cleaning chapter).

5.5 Products filling



WARNING

Risk of injury If objects find their way into the bean hopper or grinder, splinters may be ejected, leading to injury. Never put any objects in the coffee bean hopper or grinder.



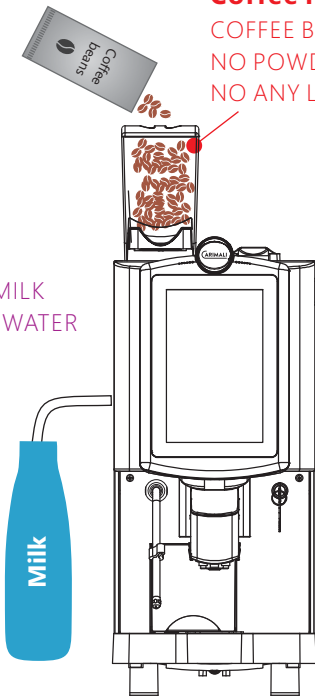
HINT

For a better result the milk temperature must be below 4°C.

Coffee hopper

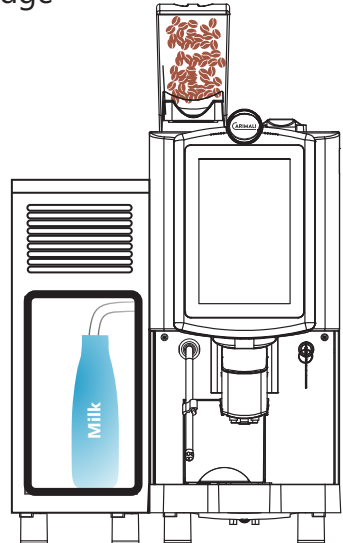
COFFEE BEANS ONLY
NO POWDER
NO ANY LIQUID

Milk
NO HOT MILK
NO HOW WATER



With additional fridge unit

put the milk hose in the hole on the side of the fridge and place the container in the fridge



6. OPERATION



When dispensing beverages and steam, hot liquid comes out of the spouts. The adjacent surfaces and spouts become hot.



When dispensing beverages and steam, do not reach beneath the spouts. Do not touch the spouts immediately after dispensing.

CAUTION

Always place a suitable cup under the spout before dispensing beverages.

6.1 Drink dispensing

Place a suitable cup under the delivery nozzle, swipe left or right the menu until you see the desired product. Touch the icon of the product.



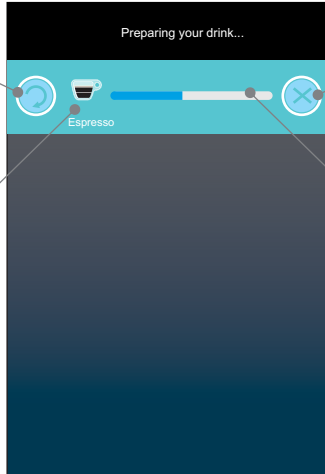
HINT

if a cross appear on the icon product meand the that selection is not available.



Scroll left/right

Second product selection

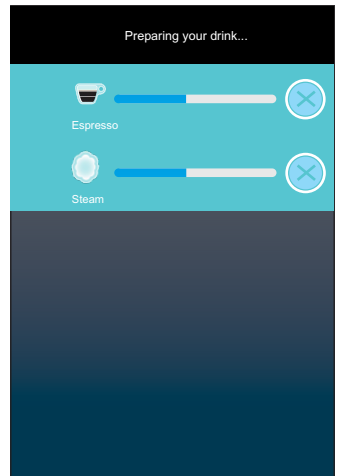


Abort delivery

Delivering drink

Delivery progress

If you press the second product selection machine will go bank to drink selection and will show which products are available for dispensing together (for Example Steam or Hot water).



Once the product is ready the display will show the "Select drink" page and you can remove the cup.

If you want to deliver product using powder coffee open the decaf door on the top of the machine and insert the powder, then press the product desired on the display.

6.1.1 Self service

To turn on and off it is necessary to insert a password.

In self-service mode the steam delivery is disable.

Second product delivery is disable.

Product abort is disable.

Decaf door is disable.

After the product is delivered display will show "Enjoy your drink"

6.1.2 Self service + MDB payment system

To turn on and off it is necessary to insert a password.

In self-service mode the steam delivery is disable.

Second product delivery is disable.

Product abort is disable.

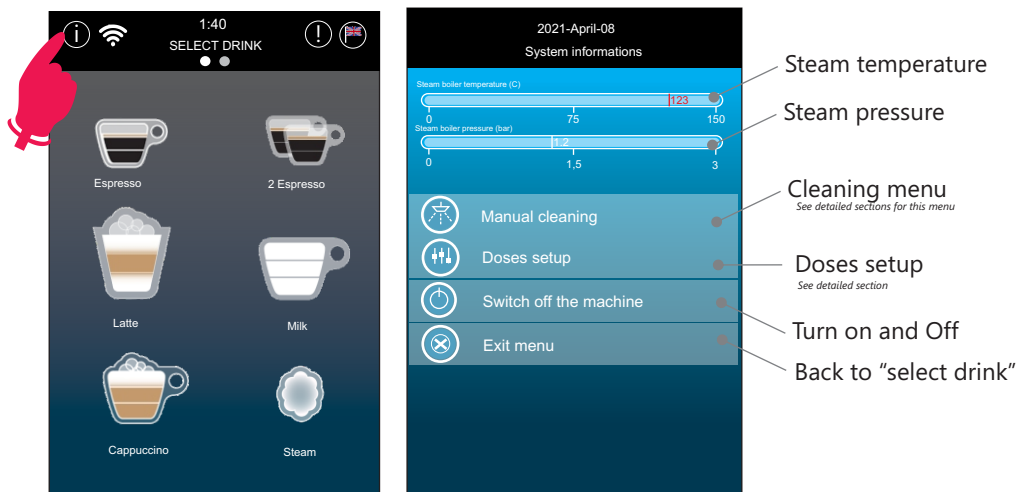
Decaf door is disable.

After select the product from the machine display, before delivery it expect the payment is complete.

After the product is delivered display will show "Enjoy your drink"

6.2 Info menu'

To access the info menu' press the icon on the top left of drink selection page



6.3 Switching OFF

To switch off the machine access to the info menu (see paragraph 5.4) and select "switching off the machine". On the display the "power on" button will appear.

If machine is set in Self-service mode a password is needed to confirm the operation



WARNING

After switching off from the software machine still have electrical connection to main parts. Do not touch with wet hand and do not perform any manual operation before disconnecting the plug.



Do not touch the spouts immediately after switching off.

7. BEVERAGE SETTING

7.1 Software settings

This machine can deliver coffee, milk, hot water and steam.

29 different selections can be set.

To set the beverage from the "Select drink" page press the  to open the "info menu", then press  "Dose setup".

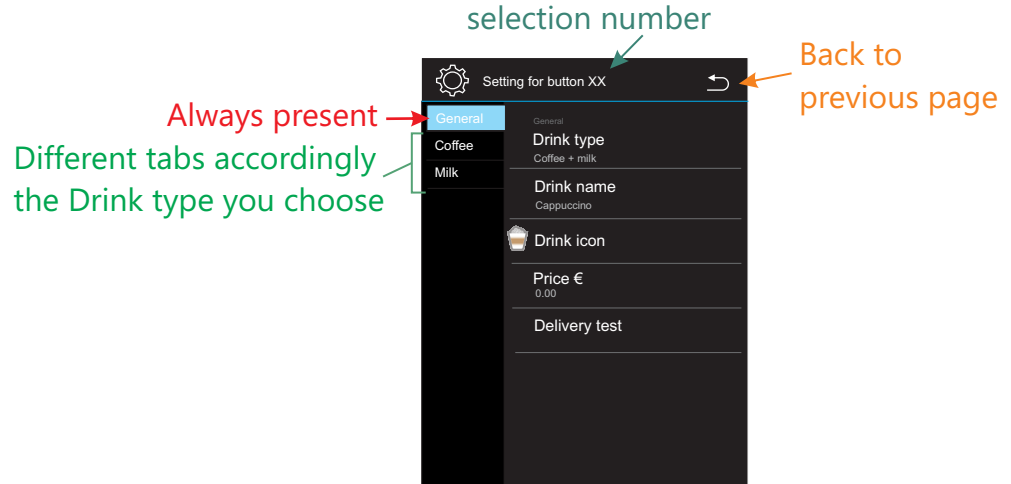


Selection with a drink icon and name are already active and can be selected from the "select drink" page, selection with a cross as icon are disabled and are not displayed in the selection page.

To modify, cancel or add a beverage, press one of the icons.

The setting page for each drink is made of several tab depending the type of drink you are going to set. First tab is general, the following tabs are for setting each ingredient and they are activate or de-activate accordingly the drink type.

Too modify any parameter just touch it on the display.



7.1.1 General

The first tab is "General" and it is present for all the drink types.

Drink type
Coffee + milk

Define the ingredients of the beverage.


Possible choices are: Disable, Coffee, Coffee+milk, Milk, Hot water, Steam.

As per the name of the possible choices if as drink type is chosen "Coffee" means only coffee will be used as ingredient for that drink so only the coffee setting tab will be display.

If the choice is "Coffee + milk" two tabs will be available, one for setting the coffee and one for setting the milk.

Drink name
Cappuccino

Can be set any name for the drink by using the touch keyboard on the display.

 Drink icon

Change the icon of the product, multiple choices are available.

Price €
0.00

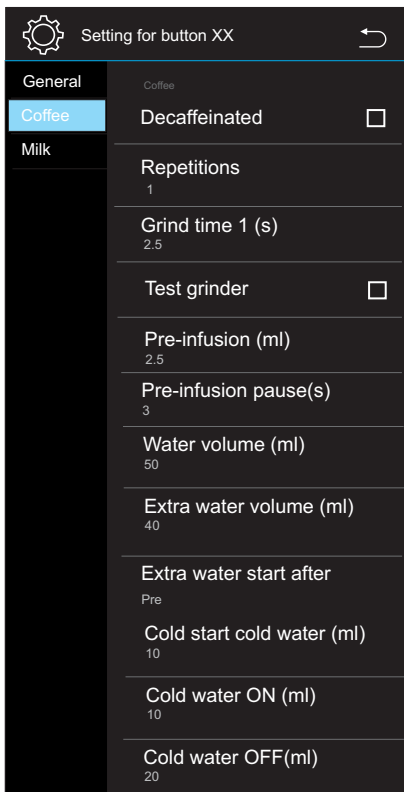
Set the price of drink (any currencies).

Delivery test

Deliver a drink as per the settings.

7.1.2 Coffee

This tab is available if Drink selection is "Coffee" or "Coffee+milk" and it is used for setting the coffee.

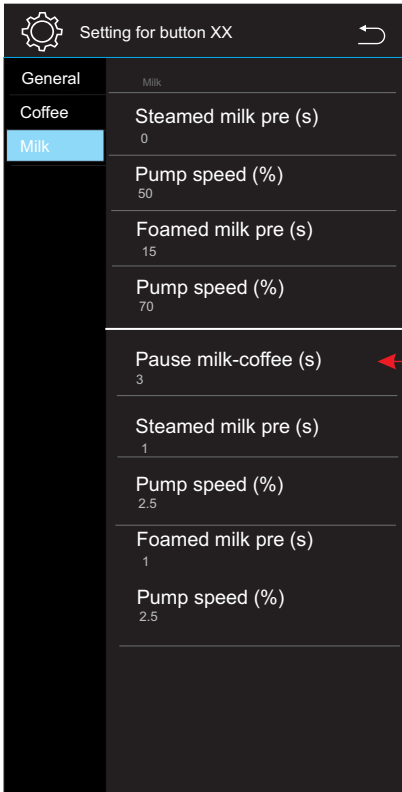


Decaffeinated <input type="checkbox"/>	Enable/disable the possibility to use the decaf door for this drink.
Repetitions 1	Set how many times the machine will deliver this ingredient any time the drink is selected. For example, if repetitions is set at 2 the coffee will be delivered 2 times following the parameter in this tab, including extra-water. If Decaffeinated is selected this function is disabled.
Grind time 1 (s) 2.5	Set for how long time the grinder will be ON.
Test grinder <input type="checkbox"/>	Will turn on the grinder for the time set in the previous parameter, useful for testing the weight of the coffee grinded and if the grinding is fine or need to be adjusted (see related section).
Pre-infusion (ml) 2.5	Coffee extraction settings, first are the ml for the pre-infusion. The second parameter is the pause between the pre-infusion and the extraction starting (seconds), the third one is the quantity of water used for extraction (ml).
Pre-infusion pause(s) 3	
Water volume (ml) 50	
Extra water volume (ml) 40	Quantity of water going through the by-pass and delivered directly in the cup.
Extra water start Pre	Water will be delivered before or after the coffee (pre/post).
Cold start cold water (ml) 10	Define the opening and closing of the solenoid valve for cold water which is going to mix with the hot water coming from the boiler in order to have the correct temperature for coffee extraction.
Cold water ON (ml) 10	
Cold water OFF(ml) 20	
	First parameter set after how many ml the cold water will open for the first time, the other 2 parameters define the duty cycle of the valve.

7.1.3 Milk

This tab is available if Drink selection is "Milk" or "Coffee+milk" and it is used for setting the milk. This tab is divided in two parts, first (Pre) is for the milk delivered before or together the coffee, the second part (Post) is for the milk dispensed after the coffee.

It is possible to deliver first milk, then coffee, then milk.



Settings for milk delivered before or together with coffee

← Pause between the milk and the coffee

Settings for milk delivered after coffee

Steamed milk (pre or post) (s)
0

Pump speed (%)
50

Quantity of hot milk (no foam) to be delivered defined by the seconds the milk pump is on.

Pump speed is how fast the pump turn and it is define of percentage on the maximum speed pump.

Foamed milk (pre or post) (s)
15

Pump speed (%)
70

Quantity of the milk foam to be delivered defined by the seconds the milk pump is on.

Pump speed is how fast the pump turn and it is define of percentage on the maximum speed pump.



HINT

Higher is the value of the speed higher will be the quantity of milk deliver and lower the temperature.

Pause milk-coffee (s)
3

Time (sec) delay between the "MILK PRE" and the coffee delivery. If this time is set to zero the "Milk pre" and the coffee will be delivered together.

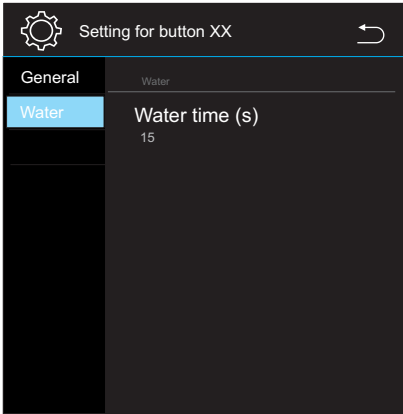


HINT

For a better result on milk based products is suggested to set a minimum pause between milk and coffee.

7.1.4 Water

This tab is available if Drink selection is "Hot water".

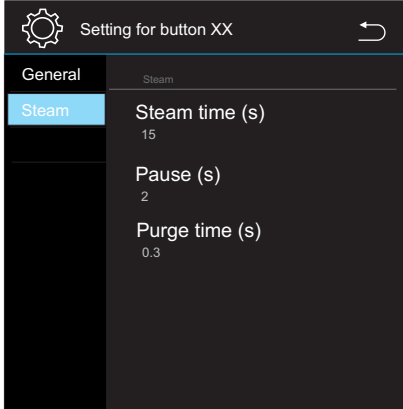


Water time (s)
15

Quantity of Hot water delivered set as time (sec).

7.1.5 Steam

This tab is available if Drink selection is "Steam".



Steam time (s)
15

Quantity of steam delivered from the steam wand set as time (sec).

Pause (s)
2

Purge time (s)
0.3

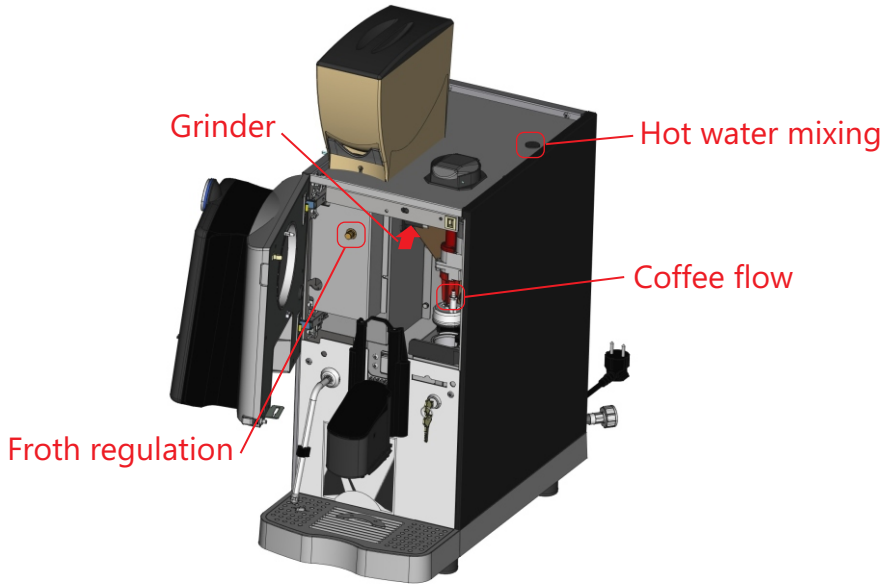
These 2 parameters define the purge after the steam delivery is complete.

First define the pause before the steam is purged in order to clean the steam wand, the second is how long is the purge.

If pause is set to zero no any purge will be performed.

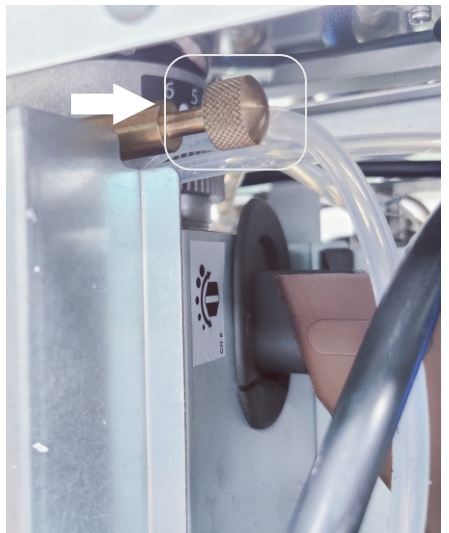
7.2 Manual settings

Manual regulation of the machines are four, grinder setting, coffee flow settings, froth regulation and hot water mixing regulation.



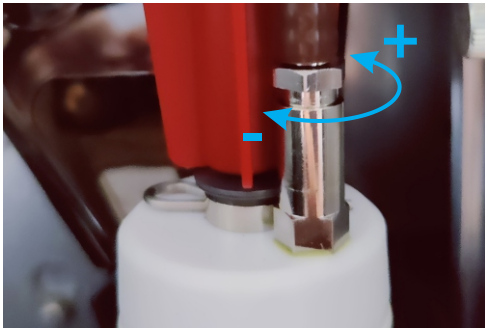
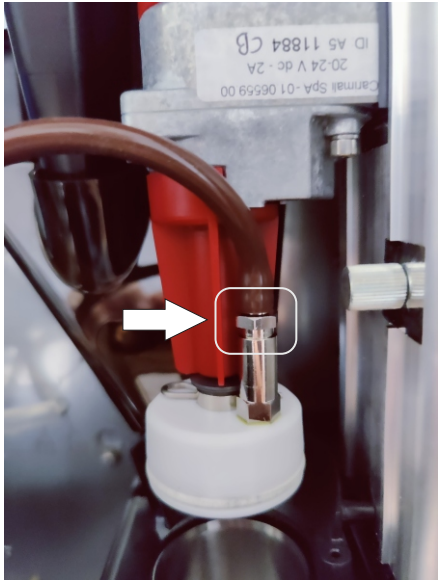
7.2.1 Grinding settings

To set the coarseness of the coffee open the front door and regulate it by turning the knob clockwise for more coarse and anti-clockwise for more fine coffee powder.



7.2.2 Flow control of coffee dispensing

To set flow of the coffee adjust the nut on the output assembled on the group. Rotate clockwise to reduce speed or counter-clockwise to increase it.



7.2.3 Froth regulation

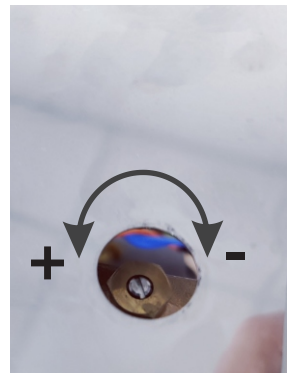
The regulator increase/decrease the quantity of air going to the milk.

Rotate the regulator clockwise for a thinner froth (small bubbles) or counter-clockwise for a bigger froth (big bubbles).



7.2.4 Froth regulation

Remove the rubber cover to access the regulator. This regulator increase the quantity of COLD water mixed with hot water in order to set the desired temperature. This regulation only affect the hot water selection. Coffee and bypass use different regulation (see 7.1.2). Rotate clockwise to reduce the cold water (increase the temperature) and anti-clockwise to increase the cold water (decrease the temperature).



8. MACHINE CLEANING



WARNING

Inadequate cleaning can result in food residues accumulating in the machine and at the spouts, thereby contaminating products. Do not use the machine unless it has been cleaned according to the instructions.

OPERATION	TYPE OF OPERATION	FREQUENCY
Display cleaning	Manual	Daily
External machine surface cleaning	Manual	Daily
Empty and cleaning the dip tray and the coffee grounds container	Manual	Daily
Coffee container cleaning	Manual	Weekly
All in one wash	Automatic	Daily
Coffee group cleaning	Automatic	Daily
Milker cleaning	Automatic	Daily

8.1 External cleaning

8.1.1 Display cleaning



CAUTION

Do not use alcohol, solvents or abrasive agents to carry out this operation.

If the machine is on, access to the cleaning menu, choose display cleaning and for 15 sec. the touch will be deactivate. you can perform the cleaning with a soft cloth. After 15 sec. the touch will be re-activate.

8.1.2 External machine surfaces cleaning



CAUTION

Do not use solvents, chlorine-based products or abrasive agents to carry out this operation. Do not clean the machine with direct water jets. Never immerse the machine in water or other liquids.

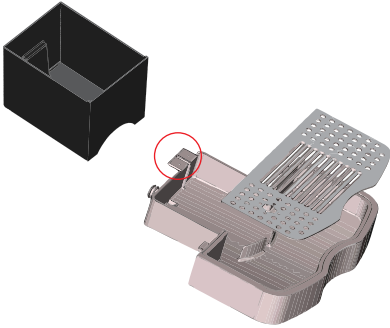


WARNING

Some parts of the machine may be hot.

Proceed with the daily external cleaning of the machine using a cloth dampened with water and dry thoroughly.

8.1.3 Empty and cleaning the drip tray and the coffee grounds container



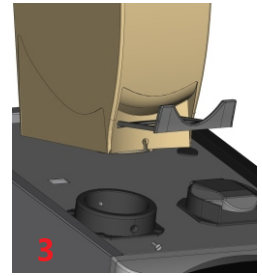
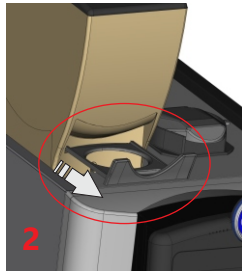
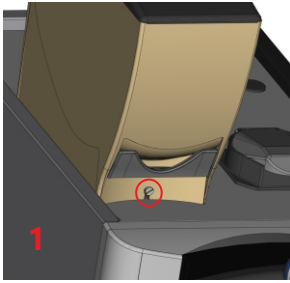
Slide out the drip tray and grounds drawer and rinse them in water. Dry the lamination assembled in the red circle.

8.1.4 Coffee container cleaning



WARNING

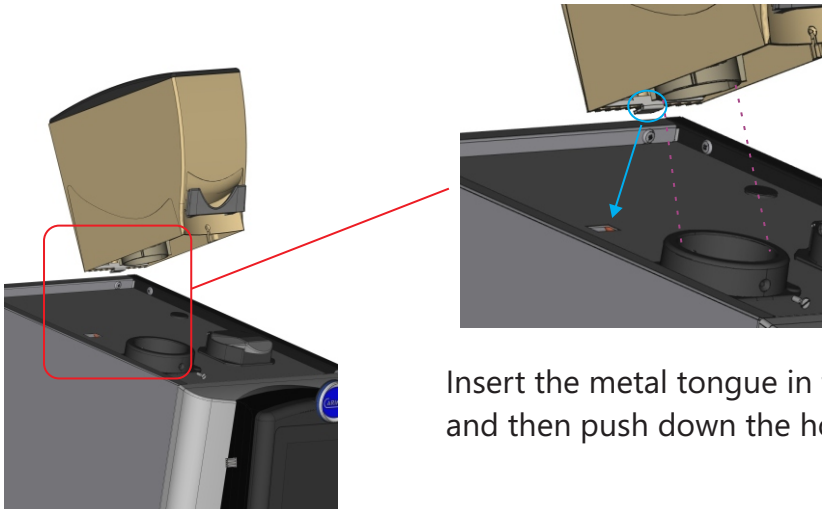
Before removing the hopper turn off the machine and disconnect the plug or the power supply.



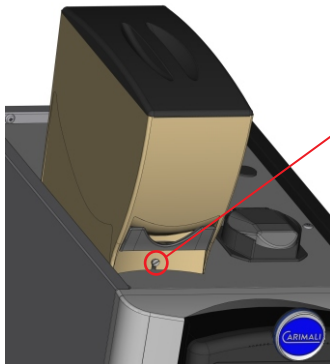
To remove the hopper open the screw (1), close the hopper door (2) and then lift it up from front (3) and then move it out.

Clean with a solution of hot water and sanitizing product. Rinse and dry thoroughly. Insert the containers into the machine.

Re-install the coffee container following the procedure below:



Insert the metal tongue in the hole and then push down the hopper.





Fix tightly the screw on the hopper and check it cannot be removed by hand.



WARNING

The grinder blades could be accessible if the hopper is not fixed correctly.

8.2 Functional parts cleaning

To access to the cleaning menu of the machine press the info icon 
Choose manual cleaning from the info menu  Manual cleaning

The cleaning menu will be shown, you can start or skip the suggested cleaning.

Display_cleaning	START	SKIP
Power cleaner	START	SKIP
All in one	START	SKIP
Group cleaning	START	SKIP
Milker cleaning	START	SKIP
EXIT		



Hot water and steam will be delivered from the machine while cleaning.

WARNING

8.2.1 Display cleaning

De-activate the touch on the display for 15 sec.

8.2.2 Power cleaner



WARNING

The machine is set at the factory with the automatic rinsing. If it is disabled, carry out the Power Cleaner washing after each dispensing of milk based drinks.



CAUTION

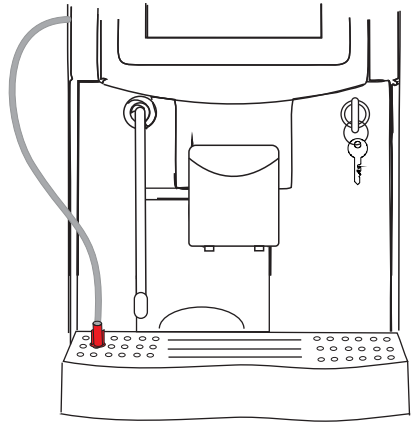
The Power Cleaner washing cleans the milk circuit to prevent build up on the inside, and it needs to be carried out every time after a milk-based beverage is dispensed or if the machine is left on standby for a few hours.

Press "Start" on the POWER CLEANER, follow the instructions on the display.

Insert the milk hose support on the dip tray
Remove the milk tube from the container and place in the support on the dip tray.

After you perform this operation press "NEXT" on the display.

Wait until the cleaning is performed, on the display you will see a countdown showing you how many sec. before the cleaning is complete.



8.2.3 All In One



HINT

We recommend carrying out an All in One washing cycle every day at the end of the shift.



CAUTION

Do not interrupt the washing cycle after it has started. If the washing cycle is interrupted by an unforeseen event or by any operation that has nothing to do with the process, the machine will automatically complete the cycle when the correct machine operation has been restored.

This selection will perform a cleaning , following the this sequence to:

- 1- Coffee group
- 2- Milk system

To Activate this selection skip the previous cleaning on the menu and press start on the ALL IN ONE

Right after you select the ALL IN ONE the machine will ask you if you want turn off the machine when the cleaning is complete.

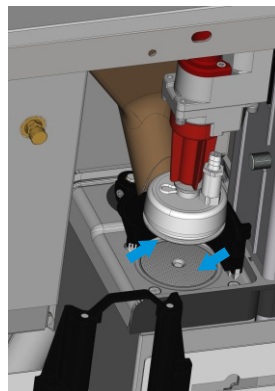
Press (YES) to switch the machine back on at the Power On screen at the end of washing, or press (NO) to switch the machine on at the drinks selection screen.

Then follow the instruction on the screen.

1- Empty the grounds container and re-install it. Press NEXT on the display.
2- Replace the milk container with a container at least 1L and pour the cleaning solution (Machine will deliver 500ml of water in the solution later). Press NEXT on the display.

3- Open the front door of the machine and clean the coffee group, use a brush to remove the coffee dust and wet paper to clean the bottom and up filter (blue arrows). Close the door and press NEXT.

4- Open the door and insert the cleaning tablet directly inside the group. Close the door and press Next.



Wait until the cleaning is finish. On the display there will be countdown. Once is finish if you selected to turn off the machine after cleaning display will go back to "Power On" page. If not the display will show you again the drink selection page.

8.2.4 Group cleaning

This cleaning will only clean the group.

Skip previous washing by pressing skip and then press start for the "group cleaning".

Follow the instruction on the display to perform the cleaning, see step 3 and 4 of the previous section.

8.2.5 Milker cleaning

This cleaning will only clean the milker.

Skip previous washing by pressing skip and then press start for the "milker cleaning".

Follow the instruction on the display :

1- Prepare the cleaning solution in 600ml of water (check the cleaner instruction for the dilution);

2- Press "next", machine will perform the cleaning;

3- Replace the cleaner solution with clean water and press "next";

Wait for the process to finish.

After the process is terminated machine will go back to the cleaning menu.

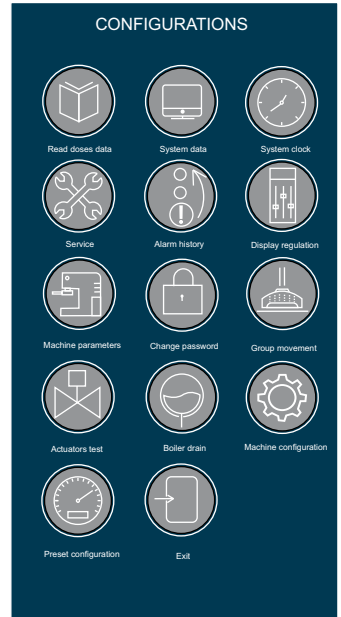
9. CONFIGURATIONS MENU

From the “power on” page press setup and insert correct password to access the “configuration menu”.



HINT

According to the password level some items may be not available. See the related paragraph for password level.



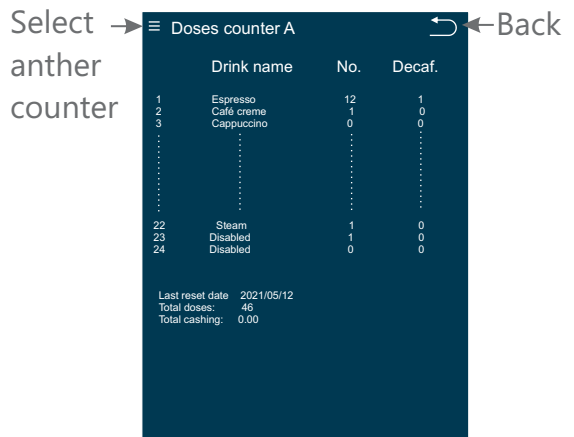
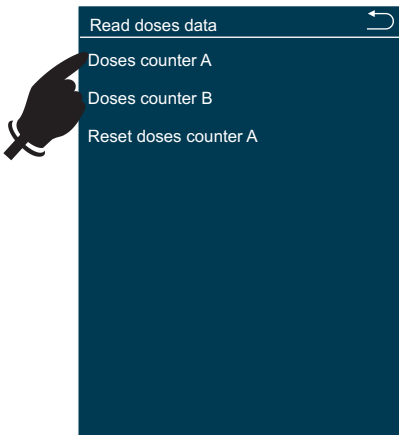
9.1 Read doses data



Read doses data

Number of products dispensed and the total cashing (if enabled the MDB port). There are two counters.

Counter A can be reset in the same menu' and it shows the beverage dispensed after the last reset. Counter B show the total amount of drink dispensed and it can only be reset with a “preset configuration”.



Reset counter A as per the name will reset the counter A, select this item and confirm the reset of the doses counter A.

9.2 System data



System data

This menu shows the number of cleaning performed. Counters can be reset by pressing the "Reset" button and confirming the operation.

Reset	Category	Count
Reset	Group cleaning	4
Reset	Milker cleaning	1
Reset	Power cleaner	0
Reset	Total group cycles	25
	Total machine cycles	25

Counters can be reset by pressing the "Reset" button and confirming the operation.

9.3 System clock



System clock

Setting for system time and date, enable the energy saving and can set the working time of the machine in order to be turned on and off automatically.

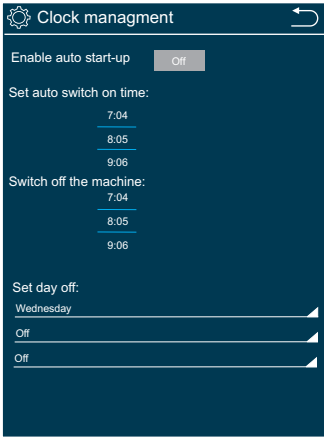
Set system date:
Apr 22 2019
May 23 2020
June 24 2021

Set system time:
7:04
8:05
9:06

Set week day:
Wednesday

First settings are for system clock and date. Scroll down to access the rest of the settings.





Scroll down to access to the Automatic start-up settings. This function will turn on and off the machine accordingly to the time set.

To enable this function set "Enable auto start-up" to "On" then set the switch on and switch off time in the following 2 items. It is possible to set also 3 days off (machine will not turn on). If no any day off set all the 3 selections to "Off"



HINT

For this function the main switch of the machine must be "ON", display should show the "power on" page.

If you shut down the main switch machine will not turn on on the set time.

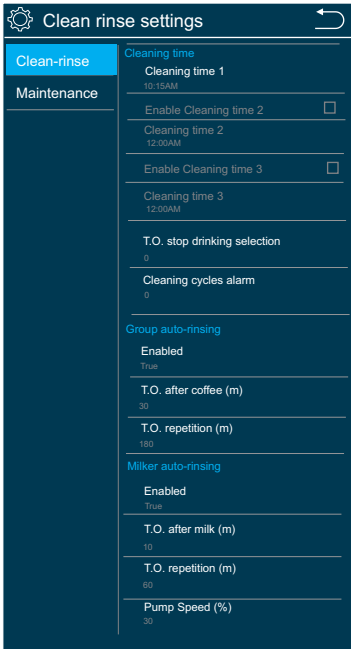
9.4 Service



Service

This menu is related to the cleaning and service of the machine. Can be set a fixed time for the cleaning, set auto-rinse frequency of the group and milker.

9.4.1 Clean-rinse



HINT

For better drinking results and to prevent machine problems it is necessary to perform a complete cleaning daily, see the cleaning section for more info.

Cleaning time	
Cleaning time 1	10:15AM
Enable Cleaning time 2	<input type="checkbox"/>
Cleaning time 2	12:00AM
Enable Cleaning time 3	<input type="checkbox"/>
Cleaning time 3	12:00AM
T.O. stop drinking selection	0
Cleaning cycles alarm	0

Fix the time for the mandatory daily cleaning. You can set up to 3 cleaning time (to see the second and third cleaning time you have to enable them). Once the set time is reached a warning will be shown on the display.

T.O. stop drinking selection set after how many minutes the machine stop do deliver beverages if the cleaning is not performed.

Cleaning cycles set after how many times the error on the display will be shown if the cleaning is not performed.

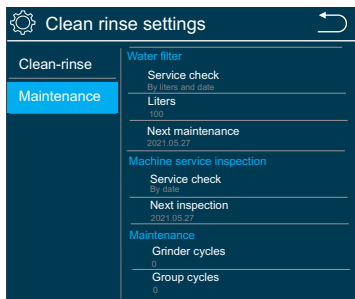
Example: if I set the “cleaning time” at 3p.m. and “Cleaning cycles alarm” to zero means that at 3 p.m. no any product can be delivered is the cleaning is not performed.

If “Cleaning cycles alarm” is set to 10 means that if after 3 p.m. you can deliver other 10 drinks before the machine stop to deliver and cleaning must be performed.

Group auto-rinsing	
Enabled	True
T.O. after coffee (m)	30
T.O. repetition (m)	180
Milker auto-rinsing	
Enabled	True
T.O. after milk (m)	10
T.O. repetition (m)	60
Pump Speed (%)	30

Group and milker auto-rinsing cannot be disable. These parameters set the auto-rinse in case of the machine did not deliver any beverage for a fixed time. Machine will perform an auto-rising after the Time out (T.O. after coffee/milk) set is reach and repeat it accordingly the “T.O. repetitions”. For milk rinse also the speed of the milk pump can be set.

9.4.2 Maintenance



From this menu’ routine maintenance can be set.

Water filter	
Service check	By liters and date
Liters	100
Next maintenance	2021.05.27

This parameter remember to the user when the external water filter need to be changed. The error “change water filter” will be display when the

machine delivered the liters set or reach the maintenance date.

It can be disabled by pressing on “service check” and choose disable.

Machine service inspection

Service check
By date
Next inspection
2021.05.27

Set the reminder of the inspection. A warning will be shown on the display when the date is reach. It can be disable by pressing on service check and choose disable.

Maintenance

Grinder cycles
0
Group cycles
0

Set the number of cycles for group and grinders after a maintenance should be performed. Once the number of cycles is reached a warning will be display "grinder maintenance" and "group maintenance". If the number is set to zero the warning is disabled.

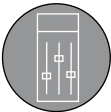
9.5 Alarm History



Alarm history

It show a list of the alarms happened before, the list include code, description, repetitions and date when the error occurred.

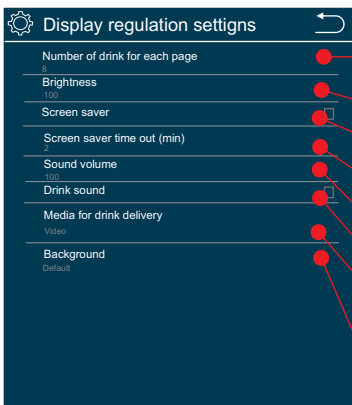
9.6 Display regulation



Display regulation

UI and sound settings.

From this menu can be set the different parameters for the display.



Set the number of the drinks for each page, possible settings 4-6-8-10

Set the brightness of the display

Enable/disable the screen-saver

Enable/disable the screen-saver

Set the volume of the speaker

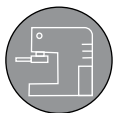
Enable the sound during drink dispensing

Select if a video or pictures will be displayed during delivery

Select background color

Screen-saver, video fro delivery, pictures and background are pre-set files saved in the media library of the software. From this menu' is only possible to Enable/disable those items. To change then see the related section.

9.7 Machine parameters



Machine parameters

Menu' where to set most of the important parameters of the machine such as temperature, payment and additional units

9.7.1 General

Number of coffee before the machine shown the coffee ground container need to be empty.

If the machine do not deliver any coffee product for at least the time set in "waiting time coffee-doses" for the next coffee an additional quantity of water will be deliver. Quantiy can be set on "additional coffee water (ml)".

Enable/disable detailed alarm page.

Enable/disable keyboard sound.

Enable/disable the short bit when the cleaning start.

9.7.2 Prices

This tab is used only if a payment system is connect and machine is set to self + "payment type".

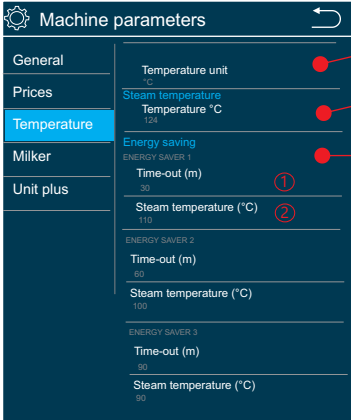
Decimal allowed on the price products

Choose from a list of preset simbols.

Maximum credit that machine can accept.

Reset the residual credit after the drink is dispensed.

9.7.3 Temperature

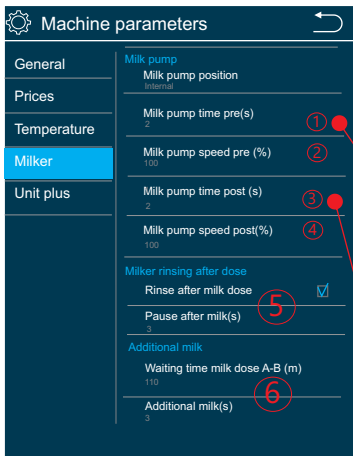


Measure unit °C or °F can be set

Steam boiler temperature (preset at 124°C)

Energy saving will reduce the temperature of the boiler in case the machine is not used for a certain period of time set in the parameter Time-out (1). The temperature of the boiler in energy saving mode can be set on the Steam temperature (2). Three different level of Energy saving can be set. To disable the energy saving set the time-out(m) to zero.

9.7.4 Milker



Milk pump if assembled internally (normal) or externally (in case the milk fridge is more than 50cm far from the machine).

Time before the steam start (1) this is the time the milk need to cover the distance from the milk tank to the frother. It is possible to set also the speed of the pump (2).

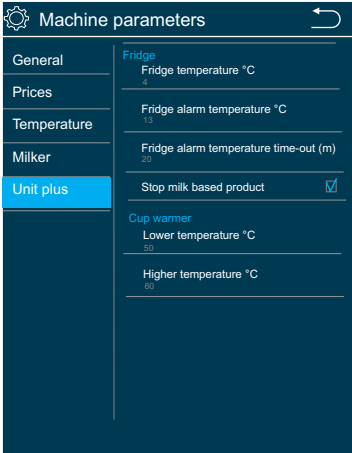
Time the pump is on in reverse mode (3) after the drink dispensing is finish, in order to send back the milk in the tube to the tank.

It is possible to set the pump speed too. (4)

(5) If "Rinse after milk dose" is enabled the machine will deliver some steam to the frother in order to clean it from some residual milk. "Pause after milk" is the time the machine wait do deliver the steam after the dispending is finish.

(6) Additional milk deliver an additional quantity of milk if the machine did not dispense mil for a time set in "waiting time mil doses A-B". The quantity can be set in "additional milk". This is used to have the same quantity of milk for any delivery. (if the machine do not deliver milk the silicone tube will reduce their diameter and less milk will be deliver, that is why additional milk is required).

9.7.5 Unit plus



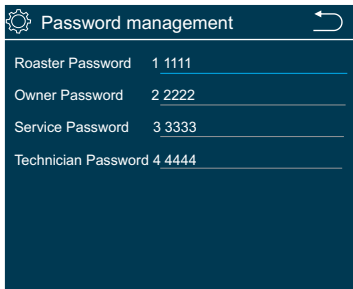
Parameter settings for additional units. In order to activate this tab the additional unit must be first set in the "machine configuration", see the related paragraph.

9.8 Password management



Change password

This menu allows to modify the password of the same or lower level compared to the access password level, therefore some options of modification could not be available.



To modify a password, it is necessary to press the writing field to access the modification and digit the new password via the key pad.

The first number of the password identify the type of user and it cannot be change.

9.9 Group movement



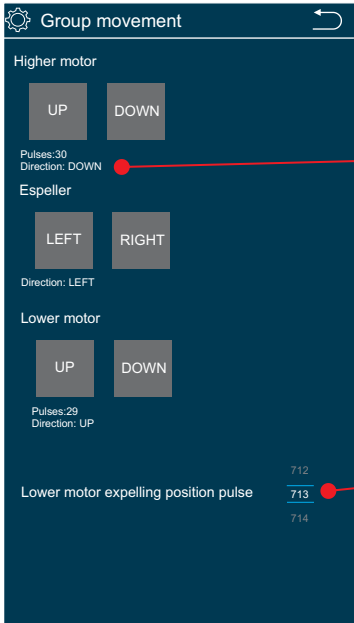
Group movement

The machine carries out the physical movement of the group moving parts towards the left limit switch.



WARNING

Pay attention to the moving parts of the group when using this function, risk of pinching hands.



Press the buttons to move the selected part of the group.

Visualization field of the electrical pulses and the movement direction.

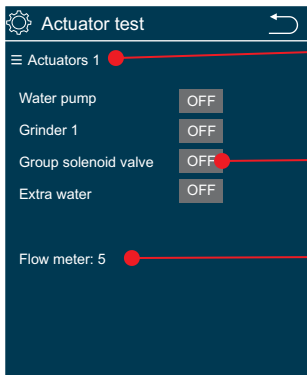
Lower motor pulse regulation. After a while machine is working this value may need to be adjusted.

9.10 Actuator test



Actuators test

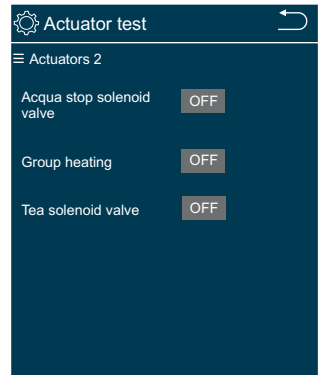
From this menu it is possible to test all the actuators assembled on the machine. All solenoid valves, pumps and heating can be checked. It helps to find out if any part is faulty. Actuators are divided in 3 groups plus one for milk pump.

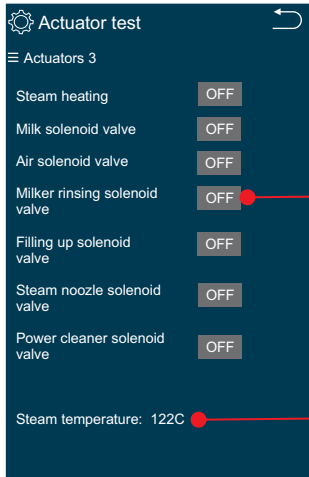


Press here to change actuator group

Press here to test the actuator.

Flowmeter read value



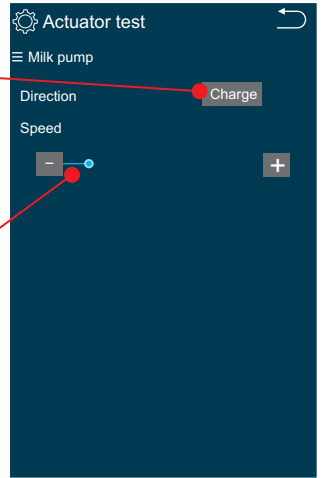


Press here to test the actuator.

Boiler temperature.

Rotation direction of the milk pump

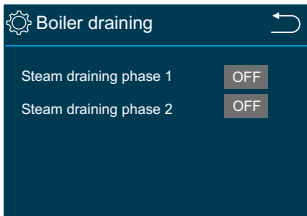
Milk pump speed



9.11 Boiler drain



Boiler drain



Open the solenoid valves in order to empty the boiler and the water system. First perform phase 1 then phase 2. they cannot be performed together.

To empty the boiler correctly follow the procedure in the related chapter.

9.12 Machine configuration



Machine configuration

This menu' define the machine setup and configuration and how it will be used (standard/self/self + payment system)

The image shows a 'Machine configuration' screen with a gear icon and a back arrow. The settings are as follows:

Machine model Mya 10p	
Serial number 00000000000000	
Installation date 2016.01.01	
Main power 200/240V Mono	
Water tank	<input type="checkbox"/>
Mix H2O cold water	<input checked="" type="checkbox"/>
Steam nozzle control Time	
Milker	<input checked="" type="checkbox"/>
Milk pump	<input checked="" type="checkbox"/>
Power cleaner	<input checked="" type="checkbox"/>
Unit plus Disabled	
Machine type Standard	
WI-FI	<input type="checkbox"/>

Insert the serial number of the machine, you can find it on the carton box or on the data label stuck on the machine.

Insert the date of the installation at user place.

Select the mains voltage

Select it the machine is using a water tank

Enable/disable the presence of mixing system

Enable/disable the presence of the milker

Enable/disable the presence of the milk pump

Enable/disable the power cleaner function

Enable/disable the presence of external unit

See below for more info

Enable/disable the Wi-fi function (if present)

Machine type

This option set how the machine is used, 3 different options are available.

- Standard: usually suggested if there a trained operator using the machine. All the beverage types and cleaning menu' is not protected by password. Also for turning on/off the machine no password is required.

Self-service: suitable in case the machine is operated from users directly. Steam wand is disable and all the menu' are protected by password. For turning On and Off the machine a password is required too.

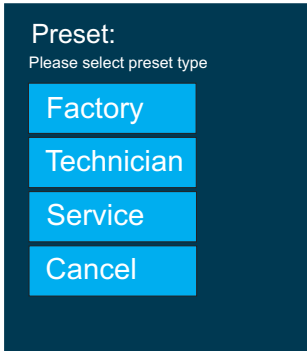
Self + (payment type): same as self-service but a payment is required for having the product delivered. For payment system see the related section.

9.13 Preset configuration



Preset configuration

Preset all the parameters accordingly to the type of preset chosen.



The preset of parameters can be performed at different levels:

- SERVICE: It resets the accessible parameters with pass word of level 3.
- TECHNICIAN: It resets all parameters with the exception of the "MACHINE CONFIGURATION" menu.
- FACTORY: It resets all parameters.

The preset at the level TECHNICIAN and FACTORY can be performed with level-4 password.

After inserting the correct password the software will be preset, process will take sometime, please wait. Once the process is started it cannot be aborted.

All the beverage settings will be lost, in case do a back-up by USB. See the procedure in the related section.

9.14 Exit



Exit

Back to the "Power On" page.

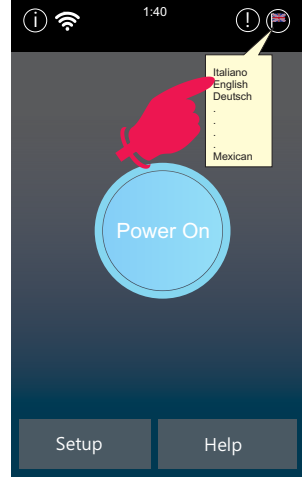
10. LANGUAGE SELECTION AND HELP MENU'

10.1 Preset configuration

To set the language from the "Power on" page press the flag icon on the top right.



A menu' will the available languages will appear. Select one of the available languages and wait for the machine to set.



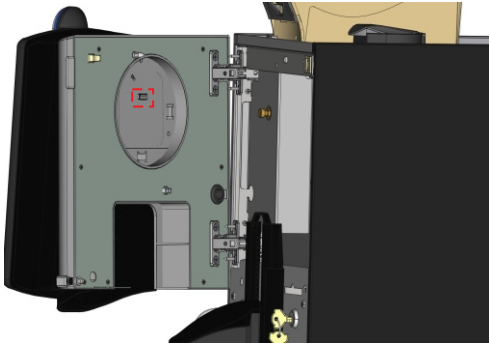
10.2 Help



Press help from the "power on" page, the Technical information menu will be displayed. First you can find a QR to scan If you want more info on the machine then you will see the software version of the display and the software version of the master board.

11 SOFTWARE UPGRADE - DATA DOWNLOAD/UPLOAD

11.1 USB pendrive connection



Turn Off the machine, open the door and connect the USB pendrive to the USB port

11.2 Software upgrade

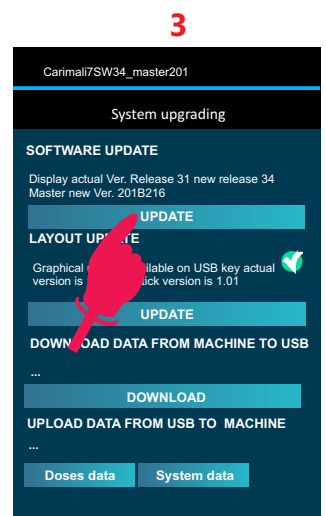
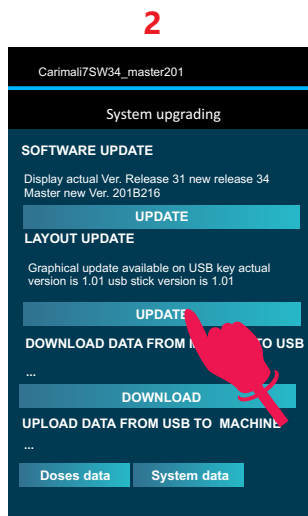
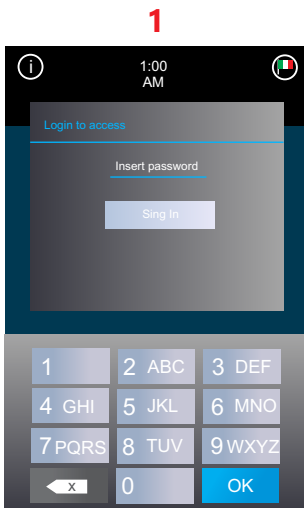
Copy the software folder in a blank USB.

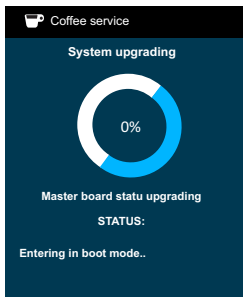
Do not rename the folder, it must be something similar to this:

U:\Carimali7SW391_master206.

Connect the USB as explained in 11.1 paragraph, wait for the software to load.

Insert the technician password (1), perform the Layout update firstly (2) then do the software update (3).



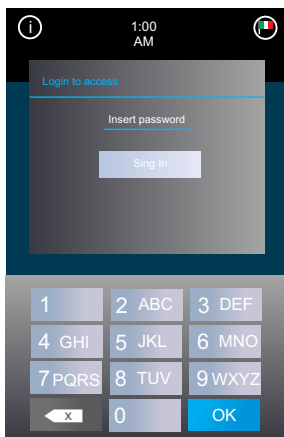


Wait the machine to perform the software upgrade, once it is finished the machine will reboot, disconnect the USB drive.

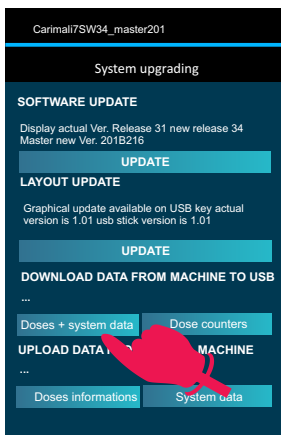
11.3 Data download/upload

Connect a blank USB to the machine (see section 11.1). Wait for the software to load and insert the technician password.

1

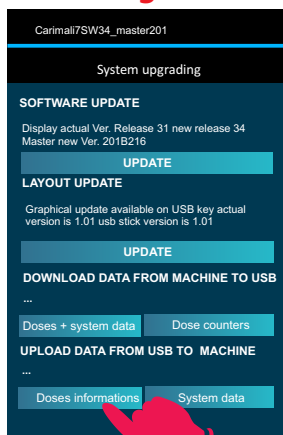


2



Press download data, then select what you want to download. You can download only the dose counters or backup all the software and dose settings. Different files will be created.

3



Connect the USB with the saved data to the machine (see section 11.1). Wait for the software to load and insert the technician password then choose from the last item of the menu' if you want to upload doses information, system data or both. After you upload the machine will have all the settings you download for another machine. If in the USB there is no data file saved this option will be disabled. To Exit from these menu' need restart the machine.

12 PASSWORD LEVEL

12.1 Access level with password

LEVEL	USER	DEFAULT PASSWORD
1	Waiter	11111
2	Roaster	22222
3	Service	33333
4	Technician	44444

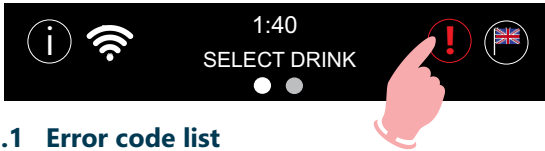
12.2 Function accessible according to the level password

CONFIGURATION MENU	TABS	1	2	3	4
READ DOSES DATA	Dose counter A		●	●	●
	Dose counter B		●	●	●
	Reset dose counter A		●	●	●
SYSTEM DATA	-			●	●
SYSTEM CLOCK	-		●	●	●
SERVICE	Cleaning-rinse		●	●	●
	Maintenance			●	●
ALARM HISTORY	-		●	●	●
DISPLAY REGULATION	-		●	●	●
MACHINE PARAMETERS	General		●	●	●
	Prices			●	●
	Temperatures		●	●	●
	Milk			●	●
	Unit plus			●	●
CHANGE PASSWORD	*	●	●	●	●
GROUP MOVEMENT	-		●	●	●
ACTUATOR TEST	all			●	●
BOILER DRAIN	-			●	●
MACHINE CONFIGURATION	-				●
PRESET CONFIGURATION	-			●	●
MANUAL CLEANING	all	●	●	●	●
DOSES SETUP	all		●	●	●
SWITCH OFF THE MACHINE	(in self-service mode)	●	●	●	●

* the executable operations affect only the same or lower password levels.

13 OPERATIONAL ALARM

If any alarm occur the icon on the Info bar will switch red. press that icon to see error details



13.1 Error code list

10 HIGHER MOTOR PULSES

Causes: the upper motor encoder has not received pulses for 3 seconds, since the motor is not running

Result: the machine is switched OFF.

Check the following:

1. Wrong or misconnect electric connections
2. Faulty gear motor electric
3. Faulty encoder card
4. Faulty master card

11 LOWER MOTOR PULSES

Causes: the lower motor encoder has not received pulses for 3 seconds, since the motor is not running.

Result: the machine is switched OFF.

Check the following:

1. Wrong or misconnect electric connections
2. Faulty gear motor electric
3. Faulty encoder card
4. Faulty master card

12 HIGHER MOTOR ERROR

Causes: a mechanical shutdown occurred to the gear motor or the upper piston encoder is not reading the impulses correctly.

Result: the machine is switched OFF.

Check the following:

- 1) Gear motor defective
- 2) Gear motor not aligned with the brewing chamber
- 3) Faulty master card.

13 LOWER MOTOR ERROR 13

Causes: a mechanical shutdown occurred to the gear motor or the lower piston encoder is not reading the impulses correctly

Result: the machine is switched OFF.

Check the following:

- 1) Gear motor defective
- 2) Gear motor not aligned with the brewing chamber
- 3) Faulty master card.

15 TOO MUCH COFFEE

Causes: the upper piston has positioned itself where the wet seal of the piston gasket in the brewing chamber is not guaranteed.

Result: the machine is switched OFF.

Solution: carry out the following controls.

- 1) Reduce coffee quantity
- 2) Clean the upper piston gasket from any coffee residue
- 3) Check the upper piston alignment with the brewing chamber.
- 4) Faulty encoder

Please Note: before showing the alarm the upper piston tries to insert itself into the brewing chamber twice.

32 BOILER FILLING T.O.

This alarm is visualised on display by code 32

Causes: the stage of boiler fillings has exceeded the maximum time of 2 minutes; the level of the probe (SLC) has not been reached.

Result: the machine is OFF.

Check the following:

- 1) Level probe (SLC) is dirty, so isolated from the water (the complete filling of the boiler is checked)
- 2) no water from mains
- 3) low water pressure
- 4) faulty motor pump
- 5) faulty filling solenoid valve
- 6) incorrect electrical connections (level probe -SLC- misconnected wire).
- 7) PC board relè

34 STEAM HEATING T.O.

This alarm is visualised on display by code 34

Cause: It indicates that the boiler heating up stage has exceeded the 15 minutes time-out.

Result: the machine is OFF.

Check the following:

- 1) Faulty electromagnetic switch
- 2) The boiler safety thermostat has set in (see alarm description of boiler safety thermostat)
- 3) Software problem (carry out machine preset)
- 4) Faulty Master board electromagnetic switch
- 5) Safety thermo switch.

35 CHECK FLOW LINES

Cause: It indicates that when the machine is in stand-by there is a leakage from the coffee hydraulic circuit.

Result: the machine is OFF.

Check the following:

- 1) leakage from the expansion valve
- 2) leakage from the third way of the coffee group solenoid valve

- 3) leakage from the by-pass solenoid valve.
- 4) leakage from the tubes of the coffee hydraulic circuit
- 5) leakage from the no-return valve

38 STEAM BOILER TEMPERATURE ALARM

This alarm is visualised on display by code 38

First case: the temperature inside the steam boiler has reached the limit value of 129°C (264.2°F) or more.

Result: boiler heating is interrupted and all dose buttons are disabled.

Solution: turn OFF the machine. Replace the electromagnetic switch as its contacts might get stuck. Turn the machine ON.

Second case: the temperature probe is defective. The probe sends the following signal to the pcb: 0 Ohm.

Result: boiler heating is interrupted and all dose buttons are disabled.

Solution: turn OFF the machine. Replace the temperature probe. Turn the machine ON.

Third case: the temperature probe is defective. The probe sends the following signal to the pcb: 154 Ohm (short circuit).

Result: boiler heating is interrupted and all dose buttons are disabled.

Solution: turn OFF the machine. Replace the temperature probe. Turn the machine ON.

40/41 FLOWMETER ERROR

Cause: the flowmeter is not sending signals to the control unit within a time-out of 5 seconds.

Result: delivery continues up to a time-out of 120 seconds or until the selected key is pressed.

Check the following:

- 1) No water from mains (coffee is not dispensed)

- 2) clogged group piston filters (coffee is not dispensed)
- 3) faulty group solenoid valve (coffee is not dispensed)
- 4) clogged inlet filters (coffee is not dispensed)
- 5) blocked flowmeter (coffee is not dispensed)
- 6) or faulty flowmeter (coffee dispensed continuously)
- 7) faulty electrical connection (coffee dispensed continuously).

Note: If the coffee is dispensed continuously, use the machine as if it were manual: press the required key to start up the dose, then press the same key to stop the dose being dispensed, after checking the amount in the cup.

If dispensing continues until the above mentioned time-out of 120 seconds, the dispensing will be stopped and display shows:

The message signals that a time-out problem of the flowmeter occurred.

At the next dose the message will be cancelled if dispensing is carried out correctly.

60 CORRUPTED DATA ALARM

First case: This alarm is visualised during machine functioning

Cause: incorrect operating data in machine memory.

Result: machine shutdown.

Solution: carry out the following controls.

- 1) Verify programming data relevant to the operation that is being carried out. They might be varied and therefore the machine does not recognise the new data.
- 2) Carry out "PARAMETERS PRESET" procedure (see chapter system programming configuration data preset).

Second case:

software programming values or data incorrect, data inserted by means of P.C. programming incorrect.

Result: machine shutdown.

Solution:

- 1) Carry out "PRESET CONFIGURATION DATA" procedure
- 2) Insert new software by means of P.C.

63 CLOCK ERROR

Check the following:

- a) run down battery
- b) faulty master board

65 MOTOR BLOCK

Causes: a mechanical block occurred to the Mixer

Result: the machine is switched OFF

Check the following:

- 1) Mixer motor defective
- 2) Master board defective

66 TRASPONDER PCB

Check the following:

- 1) Trasponder cable
- 2) Trasponder PCBoard defective
- 3) Faulty master board

68 MILK PUMP BLOCK

Causes: a mechanical block occurred to the milk pump motor

Result: the machine is switched OFF

Check the following:

- 1) Milk pump motor defective
- 2) Master board defective

80 SIM CARD ERROR

Only for machine with GSM Modem KIT

Check the following:

- 1) SIM card not inserted into GSM Modem
- 2) faulty SIM card
- 3) SIM card not properly inserted
- 4) faulty GSM Modem

81 GSM : OFF

Only for machine with GSM Modem KIT

Check the following:

- 1) check the power supply of the GSM modem installed in the coffee machine
- 2) check that the serial cable is properly connected in the GSM modem and in the master board (CN 16)

82 PIN ERROR

Only for machine with GSM Modem KIT

Solution: Check that the PIN number programmed in the parameters "GSM : SIM CARD PIN " is the same as the Sim card inserted in the GSM Modem.

90 CHANGE H2O FILTER

Cause: the flowmeter has reached the maximum value of XXXXX litres of previously programmed water, which may be dispensed.

Result: none.

Solution: renew the softener salts. To cancel the alarm, see the Info - Reset paragraph for further information.

Note: this alarm does not block dispensing. The softener alarm can be excluded by setting the litre value to zero (see Service – Maintenance set-up paragraph).

91 GROUP MAINTENANCE

Cause: the group has reached the number of programmed cycles (see Service chapter).

Result: none.

Solution: check the group and cancel the alarm following the procedure of the chapter info reset.

92 MAINTENANCE

Cause: the machine has reached the number of programmed cycles or the inspection date (see Service chapter).

Result: none.

Solution: check or/and replace the wear parts and cancel the alarm following the procedure of the chapter Info reset.

93 GRINDER

This alarm is visualised on display by code 93

Cause: the tools have reached the set up working time (see Service chapter)

Result: none.

Solution: replace the tools and cancel the alarm following the procedure explained in the info reset chapter.

SAFETY VALVE OPERATION

No messages on the display

Cause: overpressure in the steam boiler or faulty safety valve.

Result: the safety valve opened at 1.7-1.9 bars, the steam is conveyed to the drip tray by means of a silicone tube.

Check following:

- 1) Temperature probe of the boiler (see boiler temperature alarm).
- 2) Contacts of the electromagnetic switch of the electric element are stacked.
- 3) Replace the safety valve in case it releases steam at a pressure lower than 1.7 bars.

8. DECOMMISSIONING AND DISPOSAL



CAUTION

Should you decide not to use the machine any longer, unplug it and then make it inoperative by cutting off the power cord.

The disposal of the machine is not responsibility of the Manufacturer and must be carry out in compliance with the applicable regulations.

The Customer is held to:

- Disassemble the machine parts.
 - Separate them according to material type.
 - Deliver the material to the designated collection facilities
-



CAUTION

Follow the aforesaid disposal procedures, subject to penalties set forth in the applicable waste legislation.



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