



To safeguard operational safety and functions, it is essential: follow all manufacturer's instructions; have qualified and authorized personnel periodically check the integrity of the protections and the correct functioning of all the safety devices (the first time within 3 years and then every year)

ATTENTION:
Maintenance carried out by unqualified personnel can compromise the safety and compliance of the machine with current regulations.

Request assistance only from qualified and authorized personnel. Use only original spare parts guaranteed by the parent company. Otherwise the manufacturer's liability is completely void.

After maintenance operations, perform the installation CHECK UP as indicated in the specific section of the user manual.

The maintenance plan varies according to the total coffee cycles / year of the machine. Refer to the tables below to find the correct maintenance plan.

BASIC	<10'000 coffee cycles/year													REVISION OR DISPOSAL
	YEAR 1		YEAR 2		YEAR 3		YEAR 4		YEAR 5		YEAR 6		YEAR 7	
Coffee Basic (B)	X		X		X		X		X		X			
Coffee Ext. (E)							X							
Milk (M)			X				X				X			
Chocolate (C)					X						X			
STANDARD	10'000-20'000 coffee cycles/year													
	YEAR 1		YEAR 2		YEAR 3		YEAR 4		YEAR 5		YEAR 6		YEAR 7	
Coffee Basic (B)	X		X		X		X		X		X			
Coffee Ext. (E)					X						X			
Milk (M)	X		X		X		X		X		X			
Chocolate (C)			X				X				X			
BUSINESS	20'000-30'000 coffee cycles/year													REVISION OR DISPOSAL
	YEAR 1		YEAR 2		YEAR 3		YEAR 4		YEAR 5		YEAR 6		YEAR 7	
Coffee Basic (B)	X	X	X	X	X	X	X	X	X	X	X	X	X	
Coffee Ext. (E)				X				X				X		
Milk (M)	X	X	X	X	X	X	X	X	X	X	X	X	X	
Chocolate (C)		X		X		X		X		X		X		
BUSINESS+	30'000-45'000 coffee cycles/year													
	YEAR 1			YEAR 2			YEAR 3			YEAR 4			YEAR 5	
Coffee Basic (B)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Coffee Ext. (E)			x			x			x			x		
Milk (M)	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Chocolate (C)		x			x			x			x			x

			ALWAYS	YEARLY
1	MACHINE CYCLES	Record the total machine cycles		<input type="checkbox"/>
2	RIGHT GRINDER CYCLES	Record the right coffee grinder cycles		<input type="checkbox"/>
3	LEFT GRINDER CYCLES	Record the left coffee grinder cycles		<input type="checkbox"/>
4	ERROR RECORDED	Check the errors recorded in the Malfunction Archive. If necessary, take further action	<input type="checkbox"/>	<input type="checkbox"/>
5	WASH ARCHIVE	Check the wash archive	<input type="checkbox"/>	<input type="checkbox"/>

			ALWAYS	YEARLY
6	BOILER PRESSURE	Check that Boiler Pressure value (PC) in Manual Commands menu is between these values: 1,4-1,6 bar (20-23 PSI)	<input type="checkbox"/>	<input type="checkbox"/>
7	FLOWMETER	Test a coffee-based recipe in the Recipe Settings menu and verify that the flow meter value (DV) constantly rises to the programmed quantity of the selected beverage	<input type="checkbox"/>	<input type="checkbox"/>
8	LEVEL PROBE	Deliver some hot water from Manual Commands menu and check that the Level Probe value (SL) change accordingly to the Boiler water level. Check that the SL icon changes from green to gray and than back to green, too.		<input type="checkbox"/>
9	PRESSURE SENSOR	Dispense some steam from Manual Commands menu and check that the Boiler Pressure value (PC) decreases accordingly with boiler internal pressure.		<input type="checkbox"/>
10	LEVEL PROBE WATER TANK	In the case of machines equipped with an external tank module, access the manual controls of the machine and check the correct operation of the level sensor		<input type="checkbox"/>

			ALWAYS	YEARLY
11	WATER HARDNESS	Check the efficiency of the water softener or the filtration system and be sure that water hardness value is below the indicated values	<input type="checkbox"/>	<input type="checkbox"/>
12	PUMP PRESSURE	Connect an external gauge, activate the pump from the Manual Commands menu and check that the pressure is between these values: 7-9 Bar (119-149 PSI)	<input type="checkbox"/>	<input type="checkbox"/>
13	DRAIN	Make sure the drain hose is clear of obstructions and that there are no siphons in the way	<input type="checkbox"/>	<input type="checkbox"/>
14	HYDRAULIC CIRCUIT	Check possible leakage in the hydraulic circuit, especially where limestone traces are found. In that cases, remove them and ascertain the causes		<input type="checkbox"/>
15	SAFETY VALVE	Check the Safety Valve in accordance with the local check procedure	According to local laws in force	
16	SERVICE BOILER	Check the Service Boiler in accordance with the local check procedure	According to local laws in force	
17	EXPANSION VALVE	Check the expansion valve and be sure no leaking occure during the coffee brewing cycle.		<input type="checkbox"/>
18	ELECTRICAL CIRCUIT	Check that there are no dispersions towards the earth and the integrity of the electrical wiring. Be sure that wires are well plugged into the connectors and/or into the clamps. Check that the earthing is in conformity with the laws in force. Replace all the electrical component with evident signs of burnt. Warning: perform the following checks only when the machine is off.		<input type="checkbox"/>

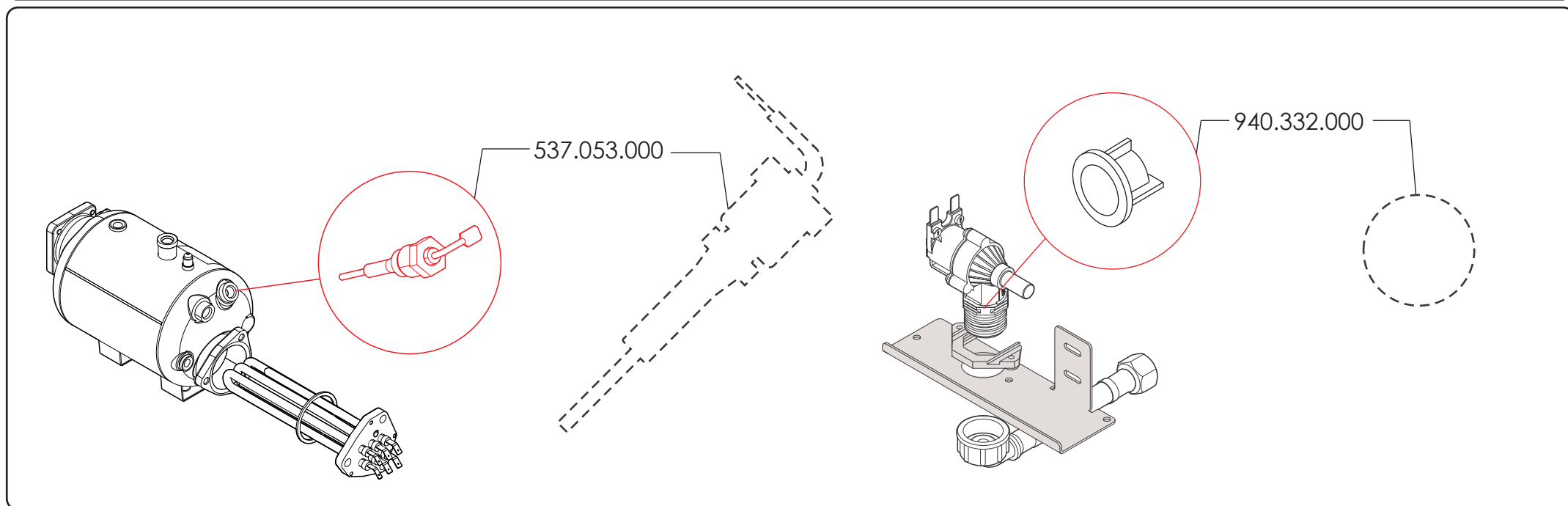
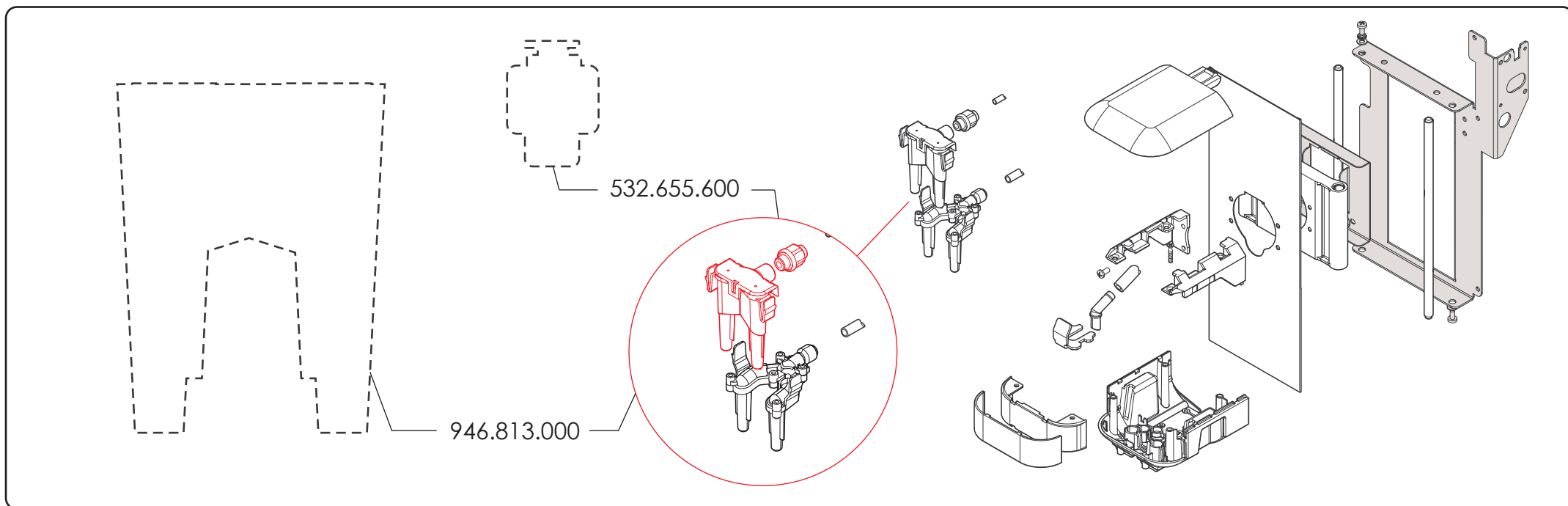
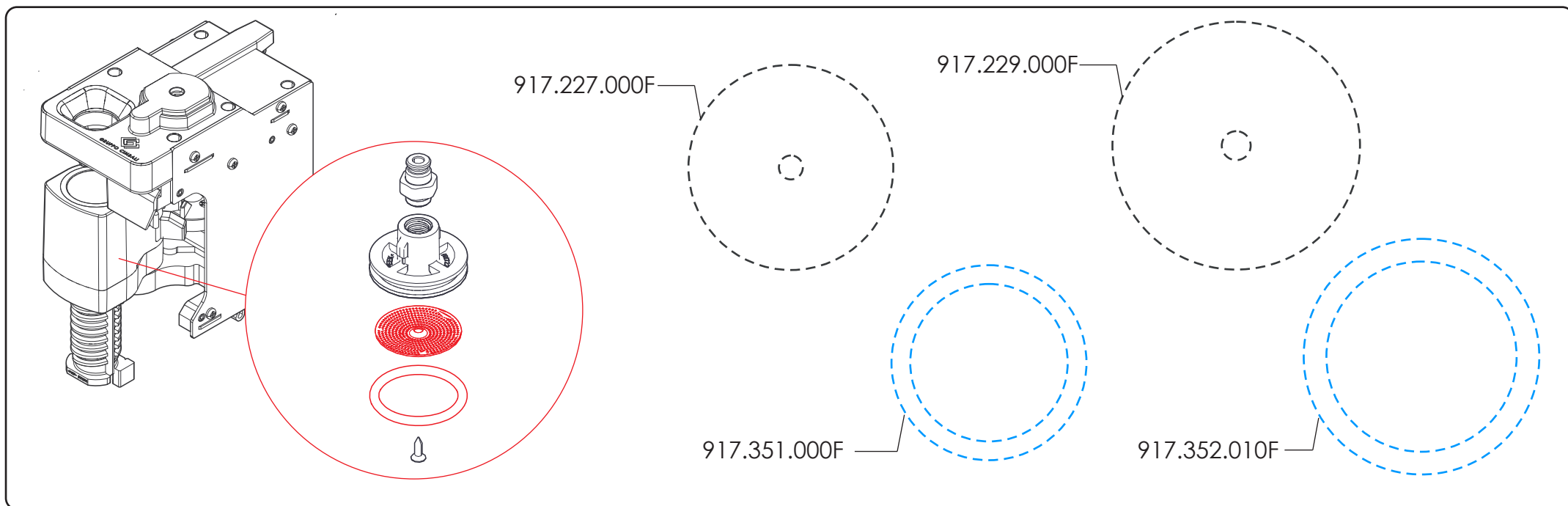
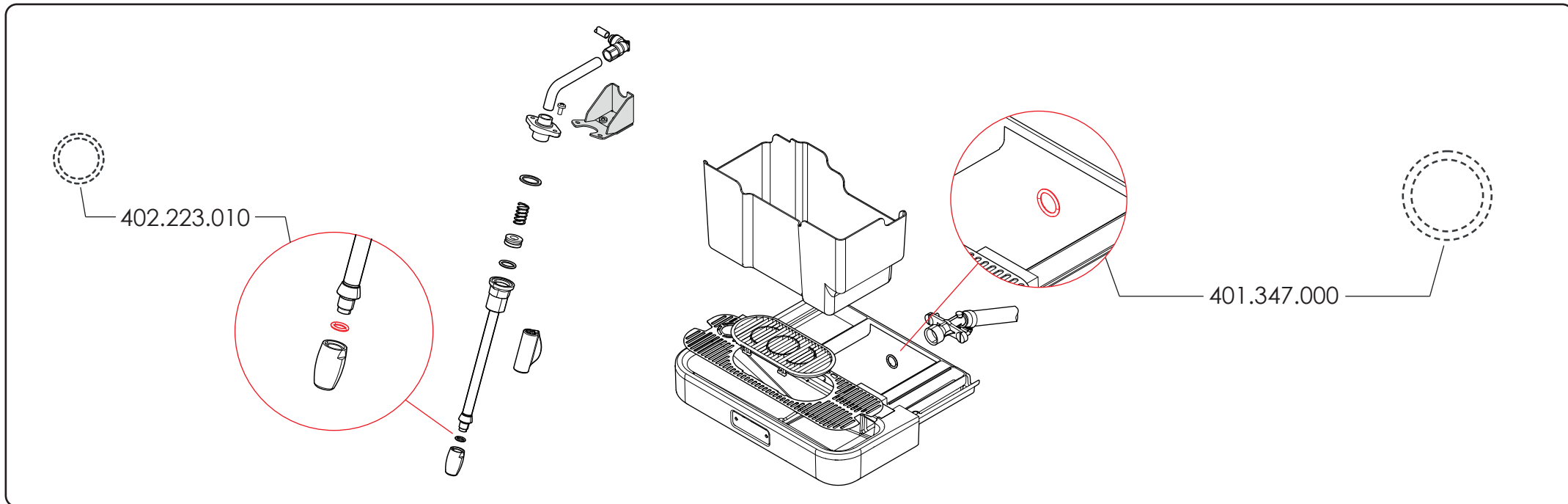
			ALWAYS	YEARLY
19	COFFEE WATER TEMPERATURE	Check that the coffee water temperature at the outlet of the spout is > 80°C (176°F)		<input type="checkbox"/>
20	HOT WATER TEMPERATURE	Check that the hot water temperature at the outlet of the wand is between these values: 85-97°C (185-206°F)		<input type="checkbox"/>
21	MILK FROTHING QUALITY	Verify that the temperature of the hot frothed milk is within the original setting values		<input type="checkbox"/>
22	SOLUBLE QUALITY	Verify that the temperature of the soluble-based recipes is within the original settings values		<input type="checkbox"/>
23	GRINDERS	Be sure both grinders are working correctly. Check the coffee powder coarseness and the coffee quantity accordingly to the drinks quality requested for each selection.		<input type="checkbox"/>
24	BEVERAGES QUALITY CHECK	After all the above checks make sure that the quality of the drinks delivered from the machine meets your customer's requirements	<input type="checkbox"/>	<input type="checkbox"/>

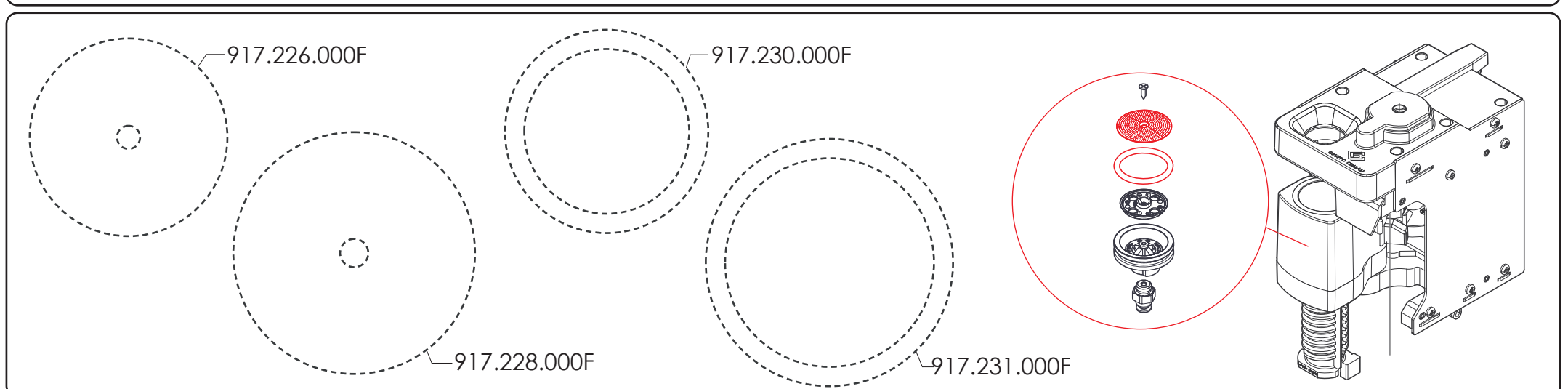
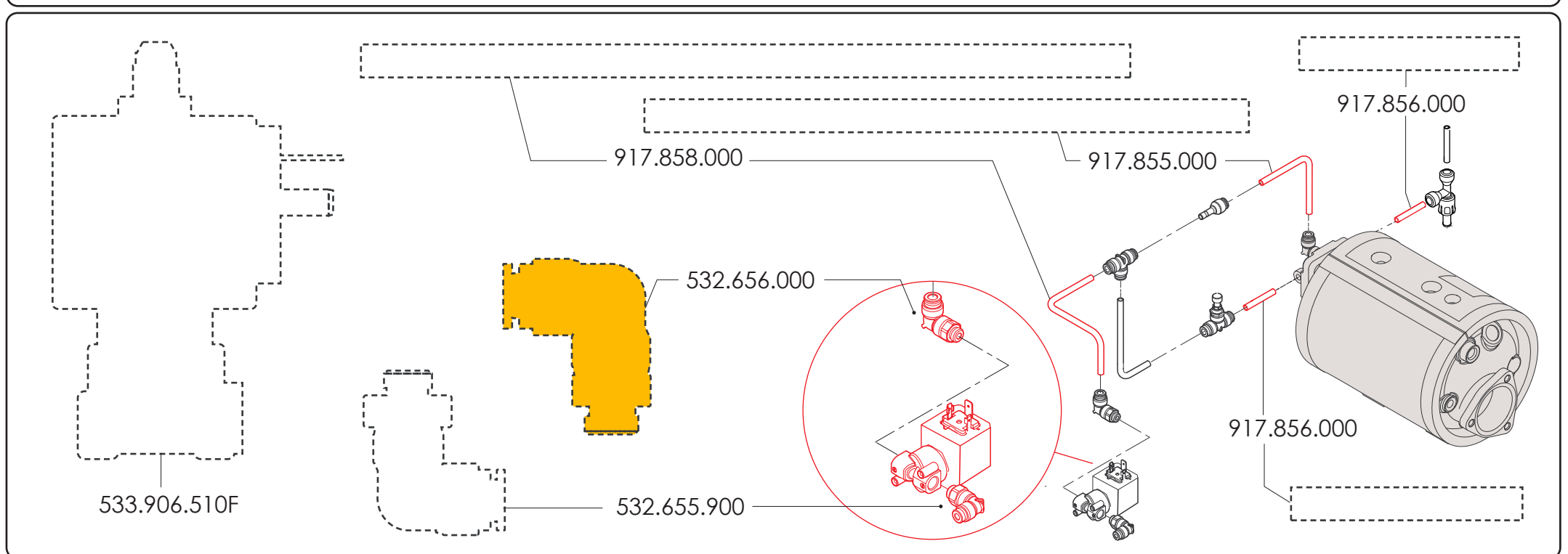
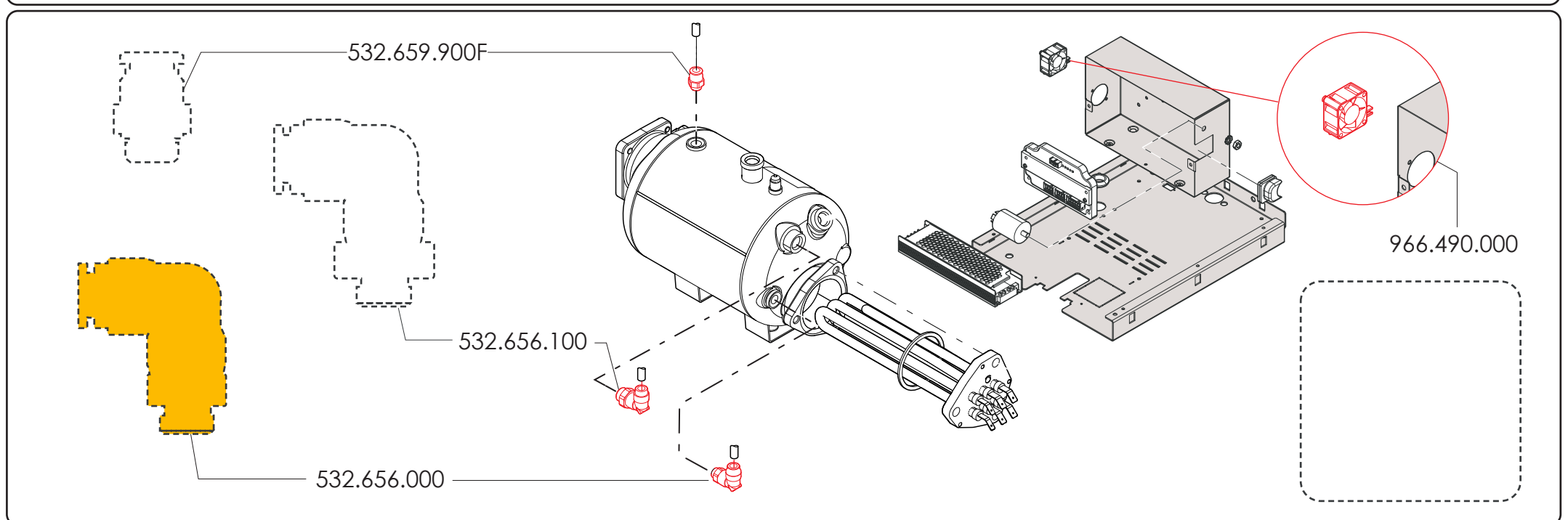
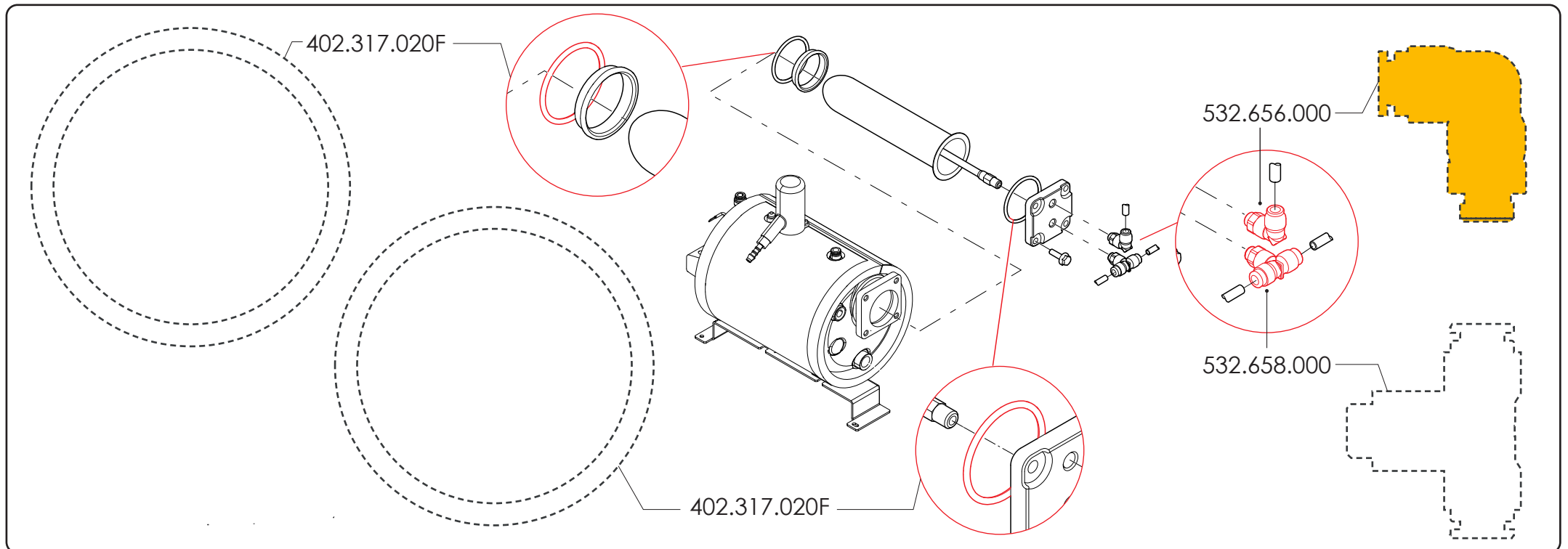
			ALWAYS	YEARLY
25	COFFEE WASHING	Coffee Circuit: check of the washing cycles requested and performed in the Wash Archive. Check that coffee group and coffee circuit are free from coffee residues	<input type="checkbox"/>	<input type="checkbox"/>
26	MILK WASHING	Milk Circuit: check of the washing cycles requested and performed in the Wash Archive. Check that the milk circuit, the heater and the spout are free from milk residues	<input type="checkbox"/>	<input type="checkbox"/>
27	SOLUBLE WASHING	Soluble Circuit: check of the washing cycles requested and performed in the Wash Archive. Check that the soluble circuit and the mixer components are free from soluble residues	<input type="checkbox"/>	<input type="checkbox"/>

MAINTENANCE, MEASUREMENT AND CONTROL TIME:

STANDARD MAINTENANCE: 20'

YEARLY MAINTENANCE: 60'







CBM S15/X15

917.952.010

Time: 10'

