



Manual de Instruções
Operating Manual
Bedienungsanleitung
Manuel d'Instructions
Manual de Instrucciones



MARINA

Máquinas de café espresso • Espresso Coffee Machines • espressokaffeemaschinen • Machines à café espresso •
Maquinas de café expreso

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Bem-vindo! Welcome! Bienvenue! Willkommen! Bienvenido!

Bem-vindo à fiamma! Por favor leia cuidadosamente estas instruções de instalação e operação antes de utilizar a máquina pela primeira vez. Guarde este manual para consulta futura.

Welcome to fiamma! Please read this installation and operating manual carefully before you use the machine for the first time. Keep this manual safe for future reference.

Bienvenido a fiamma! Lea detenidamente las instrucciones de instalación y operación antes de poner en marcha el equipo. Guarde este manual para eventual consulta futura.

Willkommen bei fiamma! Bitte lesen Sie diese Bedienungsanleitung aufmerksam durch, bevor Sie das Gerät zum ersten Mal benutzen. Bewahren Sie die Bedienungsanleitung auf, um jederzeit nachschlagen zu können.

Bienvenu à fiamma! Veuillez lire attentivement ce manuel d'installation et utilisation, avant d'utiliser l'appareil pour la première fois. Protégez ce manuel pour référence ultérieure.

SÍMBOLOS UTILIZADOS NESTE MANUAL - SYMBOLS USED THROUGHOUT THIS MANUAL - VERWENDETE SYMBOLE - SYMBOLES UTILISÉS DANS CE MANUEL - SÍMBOLOS UTILIZADOS EN ESTE MANUAL



Instruções importantes para a segurança. Perigo de acidente iminente se não observadas.
Important safety instructions. Imminent accident danger if not observed.
Für die Sicherheit wichtiger Anweisungen. Bei Nichtbeachtung besteht Unfallgefahr.
Instructions de sécurité importantes. Risque d'accident imminent si ne pas respectées.
Instrucciones importantes para la seguridad. Peligro de accidente si no se respetan.



Nota prática para o utilizador.
Useful tip for the user
Nützlicher Anwenderhinweis.
Conseils utiles pour l'utilisateur.
Nota práctica para el usuario.

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1. Safety and correct use

1.1. Safety instructions

fiamma equipment is safe to use and complies with the current European safety requirements. However, improper use can lead to personal injury and damage to property. In order to assure correct functioning and safe use, read this manual before you use the equipment. This manual contains important notes on the correct installation, safety, use and care.

Please keep this manual safe for future reference. Pass the manual to any future owner of the machine. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation. Please note that the instructions in this manual do not replace the technical data stamped directly on the machine's data plate.



Carefully read the following safety instructions!



Before setting up the machine, check it for any externally visible damage. Never use a damaged machine.



To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the power supply.



Only connect the machine to an earthed mains electricity supply. The electrical safety of the machine can only be guaranteed if correctly earthed.



Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the machine (e.g. danger of overheating).



Only suitably qualified and competent persons may install and repair the machine. Installation and repair works must strictly comply with current local and national safety regulations. Repairs and other work by unqualified persons are dangerous and the manufacturer will not be held liable for any resulting damage.



The equipment must be regularly cleaned and maintained.



Danger of burning and scalding! The liquids and steam dispensed are very hot! Some of the machine's components are very hot!



In case the machine is installed in a location where temperatures can drop below the freezing point, do not switch off the machine when temperatures are around 0°C or below.

1.2. Usage purpose

With the Marina espresso coffee machines you can prepare espresso coffee and other drinks. With the machine's water tap for hot water you can prepare infusions and tea. The steam wand releases hot steam that can be used for frothing milk, heating liquids etc. Any other usage is not supported by the manufacturer and could be dangerous. This equipment is destined for commercial use only. Do not use the machines outdoors.

1.3. User requirements

This equipment can be used by persons that received instructions concerning the use of the application in a safe way and understand the hazards involved, including children from 8 years and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge, if they are supervised. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.

1.4. Recycling

Disposal of the packaging material: Recycle the transport and protective packaging material.

 *Ensure that any plastic wrappings are disposed of safely and kept out of the reach of children. Danger of suffocation.*

Disposal of the equipment



Electric and electronic machines often contain materials which, if handled or disposed of incorrectly, are potentially hazardous to human health and the environment. Please do not dispose of any component of the equipment with household waste.

Dispose of it at your local community waste collection/ recycling center, or contact your dealer for advice.

1.5. Noise emission

The level of acoustic noise is inferior to 70 dB.

2. Scope of Delivery

MARINA / MARINA CV	MARINA CV DI
1 espresso coffee machine	1 espresso coffee machine
1 water supply hose 80 cm	1 water supply hose 80 cm
1 drain hose with 1 knee	1 drain hose with 1 knee
1 double filterholder	1 double filterholder
1 single filterholder	1 single filterholder
1 blind filter	1 blind filter
1 brush	1 brush
1 Instructions manual	1 Instructions manual
	1 drain container
	1 lid for water entry

3. Description



Fig. 1

1. Control knob for steam wand
2. Manometer that indicates the pressure in the boiler
3. Steam wand
4. Lower tray and grid
5. Height-adjustable feet
6. Group
7. Control panel. Automatic models (CV): Electronic keyboard. Semi-automatic models: Switch button (see fig. 2)
8. Switch button for heating
9. Main switch ON/OFF
10. Hot water tap
11. Control knob for water tap (10)
12. Cup warming space

3.1. The keyboard



3.1.1. AUTOMATIC MACHINES (CV MODELS)

Key	Portion/ Function
①	Espresso
②	Double espresso
③	2 espressos
④	2 double espressos
⑤	Continuous key/ programming

3.1.2. SEMI-AUTOMATIC MACHINES



Fig. 2

The semi-automatic models feature a switch button above each group.

3.2. Technical characteristics

① **The main technical characteristics are fixed on the type plate that is located on the front panel of the machine.**

3.3. Necessary connections

- 1 water supply tap for a 3/8 nut (for connection with water supply hose)
- 1 compatible drain with at least 16/17 mm diameter
- 1 earthed electric supply with a 30 mA protection and a disjuncture of 3 mm between the contacts

4. Installation and basic adjustments

4.1. Usage location

- ⚠ Choose a dry location for the coffee machine where it cannot come in direct contact with water. Do not direct water jets onto the equipment!
- ⚠ Choose a stable and levelled surface to place the machine on.

 For a correct installation, that surface the machine is placed on must have a height of at least 800 mm above the floor level.

 The machine should not be installed close to inflammable or heat-sensitive materials. If this is not possible, isolate the space surrounding the machine with a non-inflammable, heat resistant isolation material.

 In places where the temperature can drop below freezing point, leave the machine switched on in order to avoid that frozen water damages groups and pipes.

① Leave enough space next to the machine for the water purifier and a grinder.

① *In order for a correct functioning of the machine, the ambient temperature must be between 15-25°C*

4.2. Unpacking

Before using the machine for the first time, remove all plastic protections. Make sure the machine is complete. Dispose safely of the plastic wrapping as they are potentially dangerous. Clean the exterior of the machine with a soft humid cloth.

4.3. Setup of water connection

 In case the water supply does not have a pressure above 1 bar, use a anti-reflux valve at the entry of the water supply hose

1. Place the machine on a stable position on the working surface, ideally in its final working position.
2. Place the water filter system in a convenient position and connect the filter system to the water supply. Connect the machine to the filter system using the water supply hose already installed on the machine.

MARINA CV DI: MODELS WITH INTERNAL WATER TANK

1. In order to fill the water tank, take off the lid positioned on the left side of the cup warming area.
2. On the lower part of the machine there's a drain water deposit. In case the machine is installed in a location without access to a fix drain, use this deposit.

4.4. Electric installation

 **ONLY CONNECT THE MACHINE TO AN EARTHED ELECTRIC SUPPLY!**

 To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the power supply.

 Make sure the mains electric supply has a 30mA protection and a circuit breaker with 3 mm space between the contacts.

 Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead.

 All installation works must strictly comply with current local and national safety regulations.

① *On the inferior back part of the machine, the symbol  indicates a terminal for the equipotential connection with other equipments.*

Connect the power cable to the electricity supply.

5. Operating Instructions

 **Never operate the machine with wet hands!**

 **Danger of burning and scalding! The liquids and steam are very hot! Do not approximate your face and hands to the zone above the steam wands.**

 **Do not touch the groups, the metal parts of the porta-filter and the steam wands because they are very hot!**

5.1. Getting Started

1. Press the main switch in order to turn the machine on. A green signal lamp lights up during the water filling. When the water in the boiler reaches the predefined level, the green signal lamp automatically switches off.

⚠ When installing the machine for the first time or after a complete emptying of the boiler, only switch on the heating after the green signal light has been switched off. Once the boiler has been filled with water, you may press the two switches at the same time.

2. When the green signal lamp switches off, **switch on the heating** in order to start the heating of the boiler water. During the water heating, an orange signal lamp lights up. When the water temperature reaches the predefined level, the orange signal lamp switches off.

3. **Check the manometer.** When the orange signal lamp switches off, the boiler pressure must be at ca. +/-1 bar (+/- 0,1 Mpa). The manometer of the pump must show the system pressure.

4. Before using the steam wand, clean it letting steam flow out for a few seconds. The hot steam cleans the wand. Turn the wand off.

5. Now you can begin to make coffee.

5.2. Programming the portion keys (CV Models)

① **The automatic models (CV models) allow the programming of each drink portion.**

1. Place the desired amount of coffee in a filterholder and insert it into the group.

2. Press the programming key (key 5) and keep it pressed for 3 seconds. The LED of key 4 starts to blink. All LEDs of the keyboard light up, indicating that the keyboard can now be programmed.

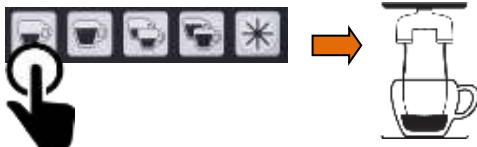
3. Within 5 seconds, press the portion key you wish to program. The LED of the key and the LED of key 5 stay lit while all other LEDs turn off.

4. When the desired amount of coffee has been produced, press key 5 in order to stop the production. The LED of the activated portion key turns off. Key 5 starts to blink and all other LEDs light up.

5. Repeat steps 1-4 for all other portion keys.

① **If no key is activated for more than 20 seconds during the programming process, TIME OUT occurs and the machine automatically exits the programming mode.**

5.3. Prepare espresso coffee

AUTOMATIC MODELS (CV Models)	SEMI-AUTOMATIC MODELS
Prepare coffee with automatic portioning	
1. Fill a filterholder with the correct dose of freshly ground coffee (6.5-7 g per espresso coffee).	
2. Press the ground coffee uniformly with an espresso tamper in order to distribute the ground coffee evenly into the porta-filter.	
3. Insert the porta filter into the machine's group by winding it to the right into the group's screw drive. The porta filter is correctly inserted when it locks into a fix position.	
4. Place the cup (or the two cups, depending on the porta filter) under the porta filter's coffee outlet.	
5. On the keyboard above the group in function, press the button for the desired amount of coffee. The machine starts the coffee production and espresso coffee pours into the cup.	
	

6. The machine automatically switches off the group when the predefined volume of coffee is reached.	
Prepare coffee with manual dosage	
1. Fill a porta filter with the correct dose of freshly ground coffee (6.5-7 g per espresso coffee).	1. Fill a porta filter with the correct dose of freshly ground coffee (5.5-6.5 g per espresso coffee).
2. Press the ground coffee uniformly with an espresso tamper in order to distribute the ground coffee evenly into the porta-filter.	2. Press the ground coffee uniformly with an espresso tamper in order to distribute the ground coffee evenly into the porta-filter.
3. Insert the porta filter into the machine's group by winding it to the right into the group's screw drive. The porta filter is correctly inserted when it locks into a fix position.	3. Insert the porta filter into the machine's group by winding it to the right into the group's screw drive. The porta filter is correctly inserted when it locks into a fix position.
4. Place the cup (or the two cups, depending on the porta filter) under the porta filter's coffee outlet.	4. Place the cup (or the two cups, depending on the porta filter) under the porta filter's coffee outlet.
5. In order to start the coffee production, press key 5. 	5. In order to start the coffee production, press the switch button above the group.
6. In order to stop the coffee production, press key 5.. 	6. In order to stop the coffee production, press the switch button above the group.

① **Regulating the fineness of grind**

In order to prepare good espresso coffee, the ground coffee has to have a certain fineness of grind. As the groundage influences the time the coffee is poured, the output time for a coffee is significant for the grind quality.

- Ideally, the outlet time is between 18-20 seconds.
- If the outlet time is longer than 20-25 seconds, adjust the coffee grinder for a thicker grind.
- If the outlet time is less than 18 seconds, adjust the coffee grinder for a thinner grind.

5.4. Extracting hot water

 **Danger of scalding and burning! The liquids dispensed are very hot.**

In order to extract hot water, turn the water control knob (12) positioned above the water tap to the right. Hot water pours out of the water tap. In order to close the water tap, turn the hot water control knob to the left.

5.5. Extracting Steam

 **Danger of scalding and burning! The steam is very hot. Do not place your hand above the steam outlet.**

In order to extract steam, turn the steam control knob (1) positioned above the steam wand (3) to the right. Steam streams out of the wand. Turn the steam knob to the left to close the steam wand.

① Before and after using the steam wand for frothing milk, open it for 1 or 2 seconds in order to clean off any discharges.

- ① Clean the steam wand with a wet cloth after each usage.

6. Cleaning

⚠ Do not use jets of water to clean the espresso machine. Do not pour water onto the machine or onto any of its attached components.

⚠ Before cleaning, let the machine cool down!

⚠ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

6.1. Daily Cleaning

6.1.1. CLEANING OF FILTERS AND PORTA FILTERS

Add some detergent for coffee machines to hot water and bathe the filters and porta filters in the water.

6.1.2. CLEANING OF THE MACHINE

⚠ Disconnect the machine from the electric mains supply before performing any kind of cleaning!

⚠ Let the machine cool down before performing any kind of cleaning!

Clean the screw driver of the porta filter and the groups with a humid cloth.
Carefully clean the water taps and the steam wands in order to avoid the building up of crust.

6.2. Weekly Cleaning

6.2.1. CLEANING OF THE GROUPS

AUTOMATIC MODELS (CV Models)	SEMI-AUTOMATIC MODELS
① <i>These models feature an automatic cleaning program.</i> Before starting the cleaning process, switch the machine off.	
1. Put the filter holder supplied with the machine into a porta filter.	1. Put the blind filter supplied with the machine into a filter holder.
2. Insert the filter holder into the group that you want to clean.	2. Insert the filter holder into the group that you want to clean.
3. With the machine switched off, simultaneously press key 3 and the ON/OFF button to turn the machine on. This combination starts the cleaning process.	3. Press the switch button above the group you want to clean in order to activate the group.
	4. Press the switch button above the group in order to stop the group.
4. During the cleaning, the LEDs of both keys blink.	5. Repeat this operation until the water that comes out of the group is clear and shows no signs of detergent.
5. When the cleaning is over, the Leds stop to blink. The machine automatically returns to normal functioning mode.	6. Take out the blind filter and put a normal filter into the filter holder. Insert the filter holder into the group.
6. Take out the filter holder.	7. Let the group run 2-3 times in order to rinse it.
① <i>You can run the cleaning program on several groups at the same time.</i>	
① <i>In order to eliminate any unpleasant flavors after the cleaning, prepare a normal coffee.</i>	

6.2.2. CLEANING OF THE GRIDS AND TRAYS

 **Disconnect the machine from the electric mains supply before performing any kind of cleaning!**

 **Let the machine cool down before performing any kind of cleaning!**

Remove the plastic grids of the cup warming area and the metal grids of the tray under the groups.

Remove the tray under the group.

Clean grids and tray with a humid cloth and a bit of specific detergent for coffee machines.

6.2.3. CLEANING OF THE DEPOSIT TANK

After extracting the tray under the groups, you have access to the machine's deposit tank. Clean the tank and its drain with a brush. Make sure that the drain is not blocked by debris.

6.2.4. CLEANING OF THE MACHINE

Clean the machine's body with a humid soft cloth. Do not use abrasive or solvent detergents.

① Regularly (at least every two weeks) clean the water purifier, following the instructions supplied with it.

7. Repair

 **All repair and maintenance interventions must be carried out by qualified and authorized persons.**

① **Only use original spare parts.**

The lower tray is not fixed to the machine's body. Take out the tray in order to get access to the motor, to the main switch and the flowmeter.

Take off the upper tray in order to get access to the groups, the keyboards and the switches. In DI models, taking off the upper tray will also give you access to the water tank. In order to take off the upper tray, unfasten the screw in the center of the upper tray.

8. Alarms (CV models)

8.1. TIME-OUT during water filling

When the water level probe does not detect water in the boiler, the machine automatically starts the water filling. A volumetric counter controls the time of filling. If the water filling takes more time than defined (120 seconds), the water filling is automatically interrupted. All LEDs start to blink.

In order to turn off the alarm, switch off the machine and switch it on again.

8.2. TIME-OUT during drink production

A counter controls the duration of the drink production on the portion keys. If the drink production takes longer than the predefined time (more than 5 seconds), the LED of the active portion key starts to blink. If the counter does not receive any impulse up to 4 minutes, the production is interrupted. The LED continues to blink until a new selection is made.

8.3. No water in the water tank (DI models)

The water tank is equipped with water level probe. If the probe does not detect water for more than 3 seconds, the machine is automatically blocked. All LEDs start to blink. Once the water tank has been filled with water, the machine returns to the normal functioning mode and the LEDs stop to blink.

In case the probe detects a low water level during drink production, the drink production is finished and only then the LEDs start to blink.