

AP40

Fresh



Rev. 2

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Cod. 5561659UK

User manual

English

cp aqua
by coffee perfect



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1. SAFETY

Do not allow anyone to operate the machine if not properly trained.

Keep the machine in good working order and do not allow any changes to be made to the same without the prior written consent of the Distributor.



NOTE

Before using the machine, please carefully read this section of the manual which aims to inform and instruct operators on the proper use of the machine and misuse of the same, which can be dangerous.

1.1 INTENDED USE

This water dispenser is designed to serve large quantities of cold, still or sparkling water.

It is easy to use and made of high quality materials to offer maximum hygiene and ease of maintenance.

This appliance is designed for household and similar uses such as:

- Personnel kitchen areas in shops, offices and other working environments;
- Rural houses and hotel customers, motels and other residential type environments;
- Bed & breakfast and guest houses;
- Food services and use at similar retailers.

1.2 IMPROPER USE

This machine has been designed to be used in the conditions provided in this manual, in accordance with the requirements of the Directives provided for in the Declaration of Conformity.

It is not permitted, for any reason, to use the dispenser for purposes other than those for which it was intended or for purposes different than those specified in this manual.

The appliance can be used by children under the age of 8 and by people with reduced physical capacity, provided they are supervised or after they have received instructions regarding the safe use of the appliance and have understood the dangers inherent to it. Children must not play with the appliance. Cleaning and maintenance operations are designed to be carried out by the users and must not be carried out by children without supervision.

For safety purposes and in accordance with the legislation in force, the machine must be repaired by the Service Technician team.

- Do not tamper with the internal components of the dispenser; in case of any malfunction, contact Customer Support.
- Do not put any objects on top of the dispenser.
- Do not put the dispenser on top of other objects.
- Do not use liquids different than those listed.
- If you notice that the dispenser is damaged, contact Customer Support.
- Do not place the machine near inflammable solvents such as alcohol or diluents.
- Do not install the machine in excessively damp and dusty places, exposed to direct sunlight, outdoors or near to heat sources. Machine installation in these places could cause fires or electric shocks.
- The appliance is not suitable for use in open places.
- Do not connect or disconnect the machine from the socket with wet hands.
- Do not spray water on the device; this could cause electric shocks or fires.
- In the event that the installation kit (and the group of connections) is damaged, it must be replaced by the Distributor, an authorized technical assistance service or by another a qualified individual in order to avoid any risks.
- Follow indication on minimum distances from the wall and do not cover the aeration grills.

1.3 LIST OF HAZARDS

The following hazard list draws attention to the safety aspects that the users of the machine must consider.

DANGER



CO₂ (CARBON DIOXIDE)

The place in which CO₂ cylinders are stored must always be well ventilated with one air inlet and one air outlet to ensure a proper airflow. It is mandatory to prevent any leak of CO₂ within the entire installation, including the gas cylinders. If you suspect any leak of CO₂, especially in a small area, ventilate the contaminated area immediately. The person exposed to a high concentration of CO₂ will have a tremor quickly followed by loss of consciousness and suffocation.

DANGER



ELECTRIC NETWORK

Always disconnect the power supply from the machine before carrying out any operation on the same in order to avoid accidents and injury.

DANGER



USAGE OF CO₂ CYLINDER

To avoid danger or damage, always place the CO₂ cylinder in vertical position parallel to the wall and secure it with a bracket with chain. Do not expose the cylinder to heat sources or to very low temperatures.

WARNING



AUTHORIZED TECHNICAL STAFF

Only trained staff specialized in electrical, hydraulic and refrigeration field can operate on the machine. All wiring components must comply with national and local laws (for replacement of parts, use only genuine parts certified by Manufacturer).

CAUTION



ELECTRICAL REQUIREMENTS

The electrical circuit must be properly grounded and connected through an appropriate differential switch.

CAUTION



SANITIZATION

Before carrying out the sanitization, carefully read the instructions provided by the manufacturer of the sanitizing product, be sure to use personal protective equipment (gloves, masks, etc.). Make sure that the rooms are ventilated properly. Sanitization must only be carried out by qualified technical service staff.

CAUTION



ENVIRONMENTAL TEMPERATURE

If the machine is subjected to temperatures below 0°C, the water may freeze inside and damage the machine.

CAUTION



LIQUID CHECK VALVE

The carbonator liquid check valve should be checked after a possible rupture of the water supply system (plumbing, earthquakes, etc.) and should be performed at least once a year under normal conditions. If any particles remain in the check valve, CO₂ could leak back into the water supply system.

1.4 RESIDUAL RISKS

During regular operating conditions the machine is safe. There are still residual risks, listed in the hazard list, which are reduced if the machine is used correctly and according to the instructions given in the user manual.

1.5 PERSONAL PROTECTIVE EQUIPMENT (PPE)

DANGER



The personal protective equipment (PPE) must comply with the normative references described in the safety data sheets of the handled products.

In order to perform particular maintenance procedures and handle potentially dangerous liquids or gases, the following items of personal protective equipment are required:



Compulsory use of gloves.



Compulsory use of devices to protect airways.



Compulsory use of protective goggles.

2. GENERAL INFORMATION

The user and maintenance manual is an integral and essential part of the machine and must be delivered to the user. It is important that it is well guarded and carefully consulted because it contains specific information on operation, maintenance and safety of the machine and the people or property that come into contact with it.

If you have any doubts or uncertainties on the indications given in the user manual, contact the Distributor.

The Manufacturer denies any contractual and non-contractual liability for damages caused by errors in the use and installation of the machine or by the failure to observe the instructions provided by the Manufacturer.



NOTE

The Manufacturer reserves the right to modify the product and its documentation without any obligation to third parties and is not liable for any errors or inaccuracies in the contents of this manual.

This version of the operation and maintenance manual describes the characteristics of the standard machine, at the time of going to print.

2.1 DISTRIBUTOR ID

coffee perfect GmbH

Netter Platz 1

49090 Osnabrück - Germany

Tel. +49 (0) 541 76013 - 0 | Fax: +49 (0) 541 76013 - 499

info@coffee-perfect.de - www.coffee-perfect.de

The Distributor is at your disposal for any technical problem and to request spare parts.

2.2 MANUFACTURER ID

COSMETAL S.r.l.

Via F.lli Maggini n.40

62019 Recanati (MC) - Italy

Tel. +39 071.757991 | Fax +39 071.7571454

www.cosmetal.it

For replacement of spare parts of the machine, it is recommended to use original parts; the Manufacturer or Distributor declines all liability with regard to a possible drop in performance of the equipment or damage to the machine resulting from the use of non-original spare parts.

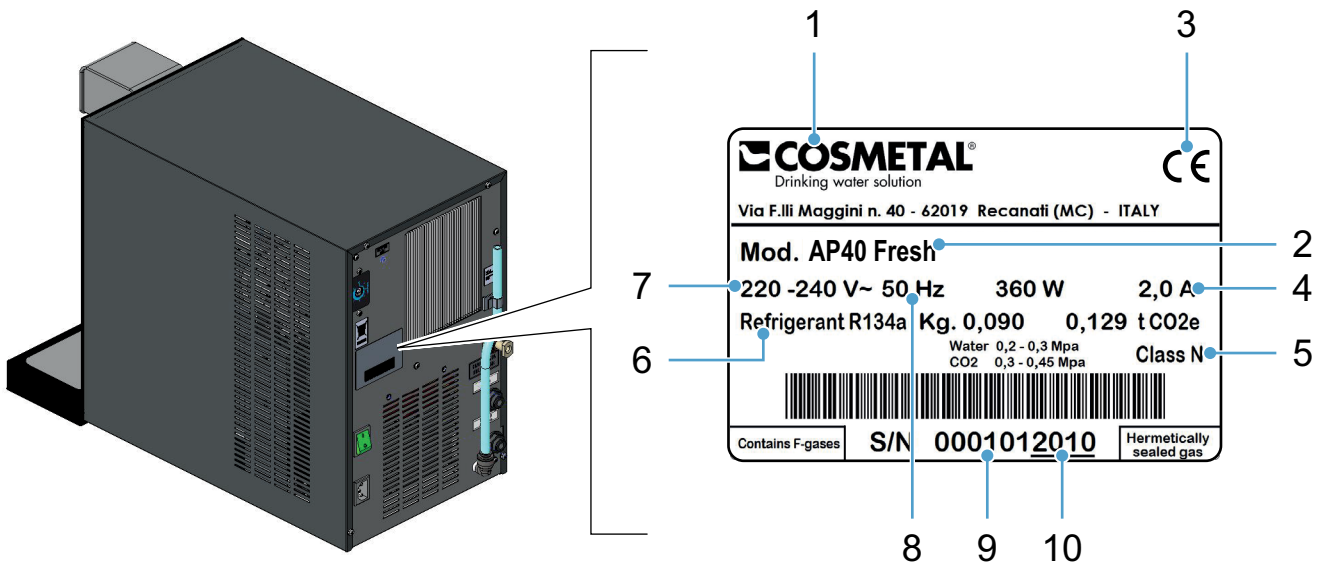
2.3 MACHINE IDENTIFICATION

This manual refers to the following machine:

AP40 FRESH

Make sure that the machine delivered is equipped with the identification plate (EC plate) shown below:

- 1) Manufacturer;
- 2) Model name;
- 3) CE;
- 4) Total absorption;
- 5) Climate class;
- 6) Type and weight of refrigerant gas;
- 7) Supply voltage;
- 8) Frequency;
- 9) Serial number;
- 10) Construction year-month.



This provides the machine model, serial number and all the technical data needed to request spare parts or to report technical issues to the service centre.

2.4 WARRANTY

For the conditions and terms of warranty, please read the general sales conditions indicated in the price list.

2.5 SYMBOLS USED IN THE MANUAL

The manual lists the following safety signs in order to facilitate reading of all the operations that must be strictly observed to ensure the safety of machine and operators.

DANGER



Warns of an actual danger situation on the machine or in the vicinity of it for the operator or for individuals in general, which could cause serious injury or even be fatal; in any case take the utmost care and proceed with great caution.

WARNING



Warns of a potential danger situation on the machine or in the vicinity of it for the operator or for individuals in general, which could cause serious injury or even be fatal; in any case take the utmost care and proceed with great caution.

CAUTION



Warns of a potential danger situation on the machine or in the vicinity of it for the operator or for individuals in general, which could cause minor or non serious injury; in any case take the utmost care and proceed with great caution.

2.6 STAFF QUALIFICATION

To ensure that all works performed on the machine are carried out in conditions of safety, the operators must have the qualifications and meet the requirements for performing the tasks assigned.

The operators are classified as follows:



Specialized service technician

Operator qualified to perform complex operations in particular situations. This is an operator properly trained through specific activities.



Machine operator

Non qualified operator or operator without specific skills, assigned to perform only simple tasks or to use the machine by means of the controls of the same and to carry out simple cleaning and replacement of products, following the instructions in this user's manual when using the machine.

He/she cannot carry out the operations assigned to specialized service operators.



NOTE

The symbol at the beginning of each section indicates the staff authorized to perform the operations described.

3. DESCRIPTION OF THE MACHINE

This water dispenser has been designed to serve large quantities of cold, still and sparkling water.

It is easy to use and made of high quality materials to offer maximum hygiene and ease of maintenance.

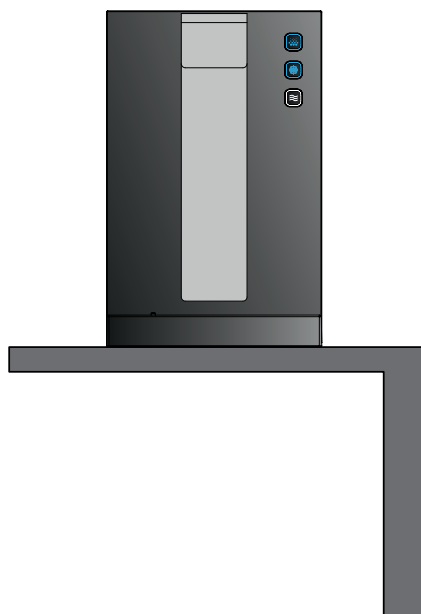
It should always be connected to a drinking water mains and can be equipped with special filter kits.

It can be used in various settings, ranging from cafés, restaurants, offices and domestic environments; they should always be installed indoors and in the environmental conditions described under the Paragraph 3.2 page 20.

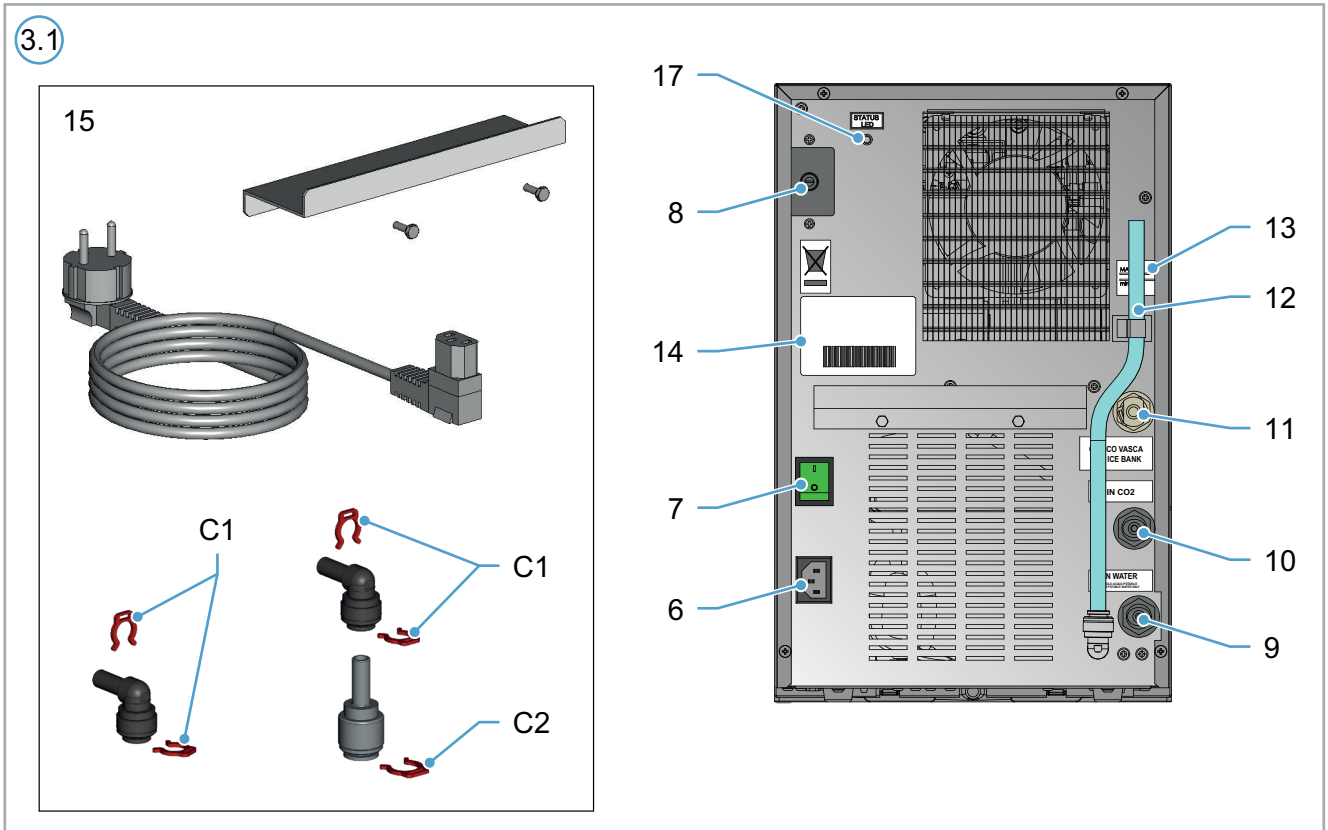
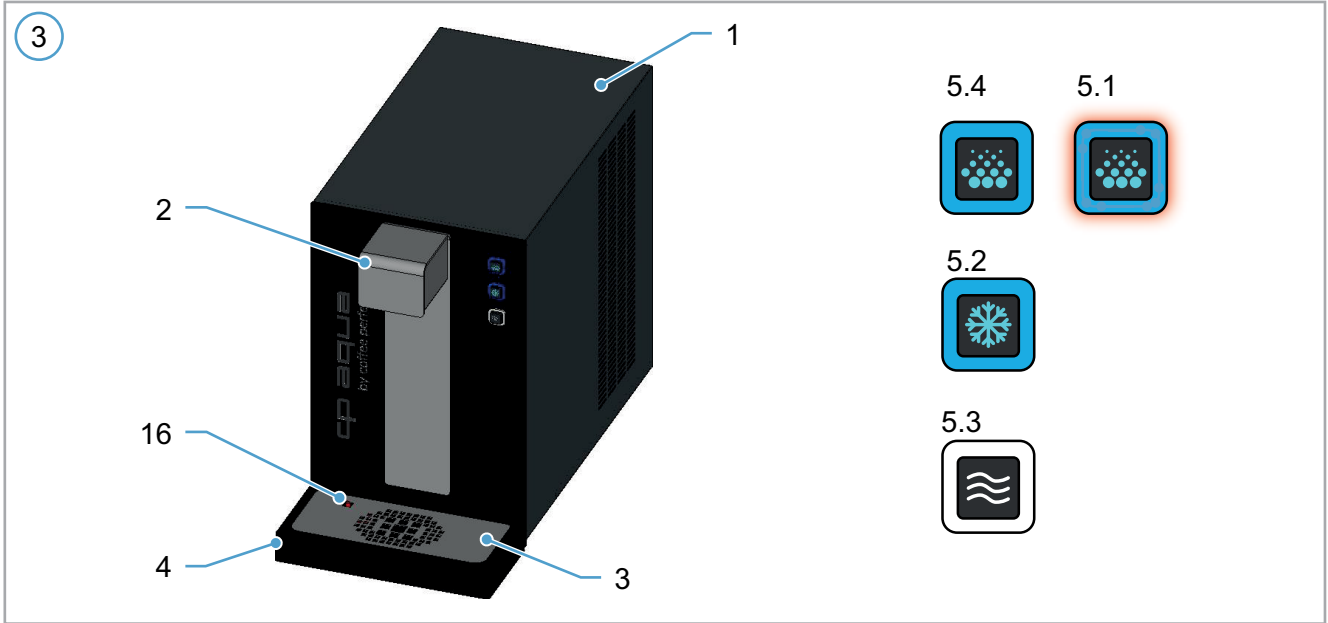
It is equipped with an internal cooling system, capable of supplying water cooled to $3 \div 10^{\circ}\text{C}$.

It uses a direct cooling system (Ice bank).

It is equipped with a water sanitization system using a UV lamp.






3.1 DEVICE DESCRIPTION



- 1) Casing
- 2) Distribution spout: positioned in the protected area
- 3) Grill
- 4) Small tank to collect dripping water
- 5.1) Red Warning light for insufficient water
- 5.2) Cold water button
- 5.3) Button for water at room temperature
- 5.4) Sparkling water button
- 6) Electrical power supply socket
- 7) Main switch
- 8) Thermostat
- 9) Mains water inlet
- 10) CO₂ inlet
- 11) Connection for filling the water bath
- 12) Drainage hose for water bath
- 13) Water level display
- 14) Data plates
- 15) Installation kit
- 16) Filling level drip tray
- 17) Led UV status

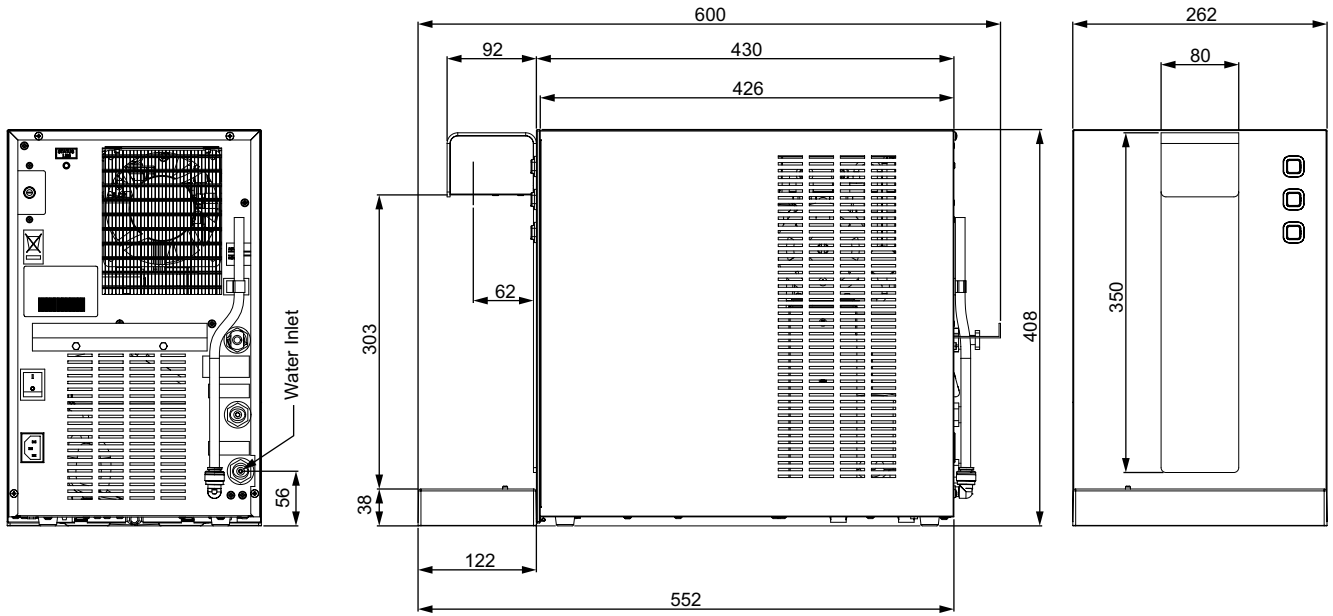
3.2 TECHNICAL DATA

		AP40 FRESH
Water production	Lt/h	30
	usg	7,92
Water outlet temperature	°C	3 ÷ 10
	°F	37,4 ÷ 50
Continuous cold water production	Lt	7
	usg	1.8
Cooling system		Ice bank
Compressor	HP	1/10
Total rated input	Watt	350
Pump flowrate	ℓ/h	100
	usg/h	26,4
Supply	Volt/HZ	220 - 240 / 1 / 50 Hz Any special voltages are indicated on the plate "serial number"
Net weight	kg	28
	lbs	61,7
		●
		●
		●
Charge - g	FREON R134A	90
A-weighted sound emissions		< 70

3.2.1 SOUND EMISSIONS

The machine was designed and built to reduce the noise level at source. The A-weighted sound pressure level is less than 70 dB (A).

3.3 DEVICE DIMENSIONS





4. INSTALLATION

4.1 CHECKING AND REMOVING PACKAGING

You must always check that the machine received corresponds to that indicated in the shipping document.

The machine is shipped in a cardboard box. After unpacking, check that the machine has not been damaged during transport, otherwise report to the carrier any abnormalities.

The Manufacturer or Distributor denies all liability for any damage due to transportation.

We recommend that you contact the Distributor for original components or spare parts.

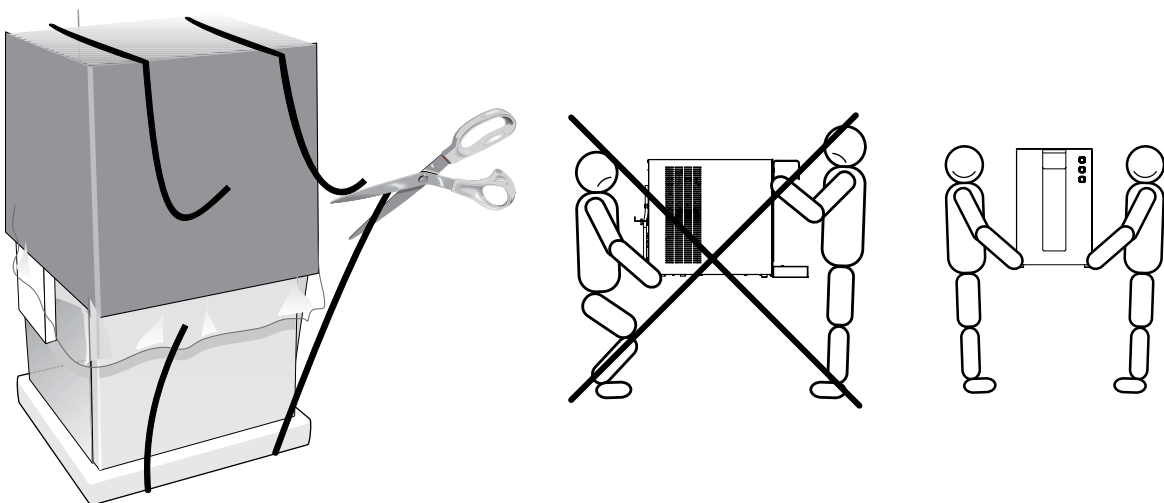
 **NOTE**

The packaging of the machine consists of a cardboard box and a proper amount of protective shock-proof material. Dispose it of in compliance with applicable local laws. Do not burn or dump the packaging materials in the environment.

WARNING



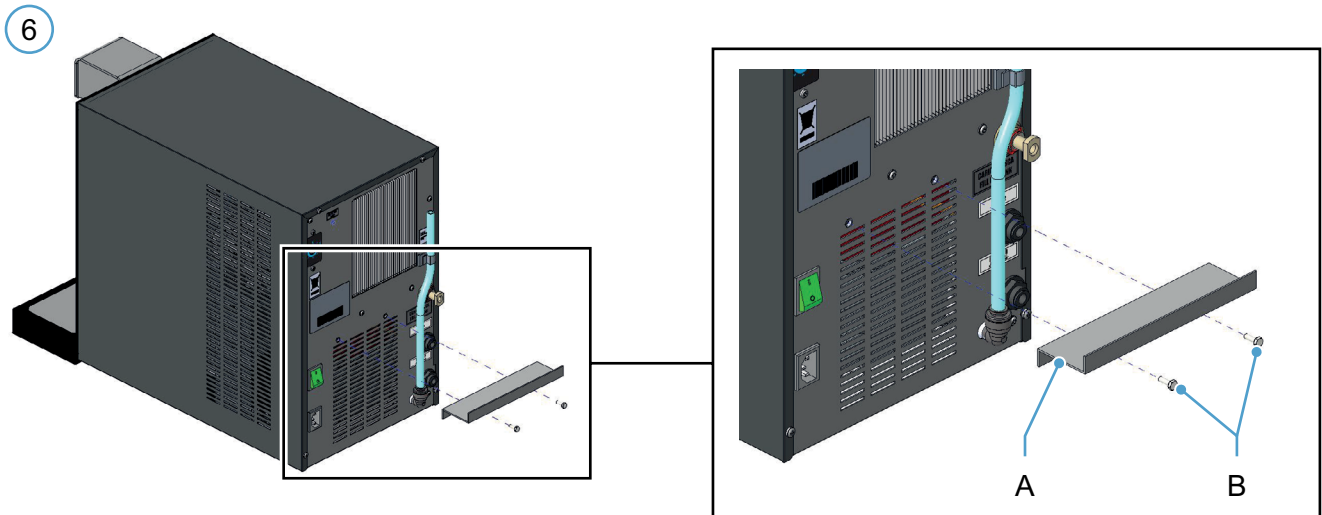
When moving the distribution head must not be used to hoist the machine. The hoisting of the machine must happen from the bottom and be carried out by at least two people.





4.2 WALL SPACER MOUNTING

Once the packaging has been removed, fix the wall spacer bracket (A) (supplied) on the rear panel with the two screws (B) (Fig. 6).





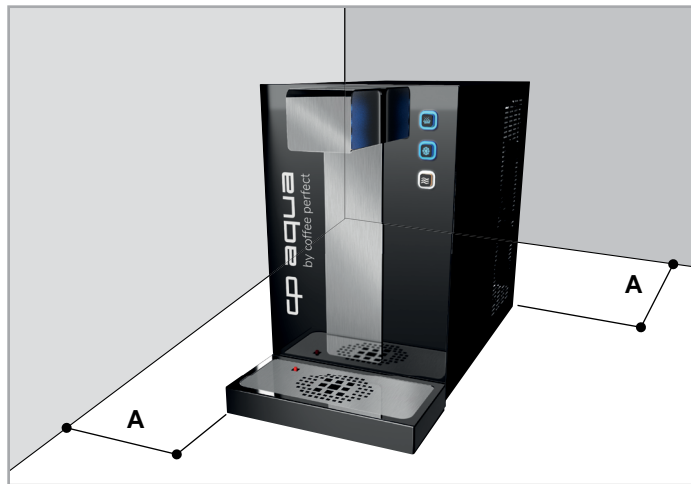
4.3 INSTALLATION SITE

Position the appliance in the point of installation, away from sources of heat and direct sunlight.

The appliance is not suitable for outdoor use and it is also not recommended to install it in very damp rooms.

- The appliance should be positioned in such a way as to leave approximately 50 ÷ 60 mm of space (A) free for air to circulate freely (Fig. 7).

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4.4 ENVIRONMENTAL CONDITIONS

The machine must be protected from rain, splashing water and placed in a space with temperature corresponding to the climate class (given on the CE plate), otherwise the warranty is void and the machine failures may be encountered.

The possible climatic classes are as follows:

- SN - For room temperatures ranging from 10°C to 32°C
- N - For room temperatures ranging from 16°C to 32°C
- ST - For room temperatures ranging from 18°C to 38°C
- T - For room temperatures ranging from 18°C to 43°C

CAUTION



ENVIRONMENTAL TEMPERATURE

If the machine is subjected to temperatures below 0°C, the water may freeze inside and damage the machine.



4.5 ELECTRICAL REQUISITES

 **NOTE**

Verify that the electrical requirements are in accordance with the data shown on the identification plate of the machine.

DANGER



ELECTRIC NETWORK

Always disconnect the power supply from the machine before carrying out any operation on the same in order to avoid accidents and injury.

CAUTION



ELECTRICAL REQUIREMENTS

The electrical circuit must be properly grounded and connected through an appropriate differential switch.

CAUTION



PLUG SUPPLIED

Plug the machine to the mains using the plug supplied.
If it needs to be replaced, use an equivalent model approved in the country of use.

Do not connect the machine to a socket to which other equipment is connected (extensions, 2 or 3 plug adaptors, etc.).

Do not use the machine if the power cable is tied or knotted.

If the power cable is damaged, have it replaced by contacting the Distributor's Service Technicians.



4.6 CONNECTIONS

The connection to the water hose must be made with the machine switched OFF and the power cable disconnected.

4.6.1 WATER CONNECTION TO THE MAINS

Before making the water connection, make sure the mains water pressure is between 2 and 3 bars.

- If the mains pressure is below 1 bar or the flow rate is less than 2 l/mim, fit a device capable of increasing the mains pressure (such as a water pressure regulator).

NOTE

The pressure is especially important for those water coolers fitted with a carbonation device.

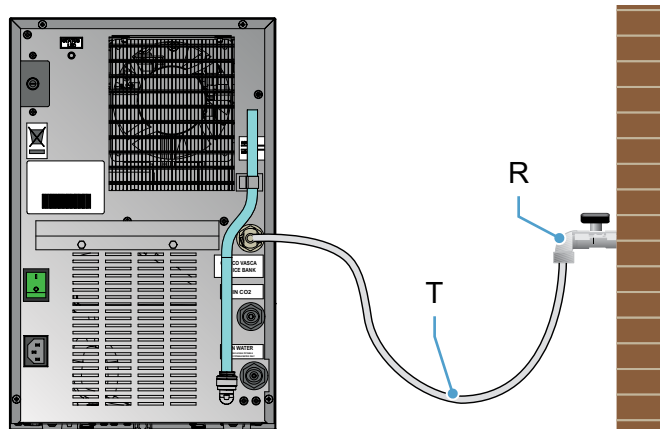
Connect the water line (T) to the shut-off valve (R) (Fig. 8).

* MATERIALS NOT PROVIDED

NOTE

During the connection of the machine to the water supply system, all the existing pipes, gaskets, and joints that are placed between the machine and the plug of the water network, must be replaced by new material so to prevent any contaminations.

8





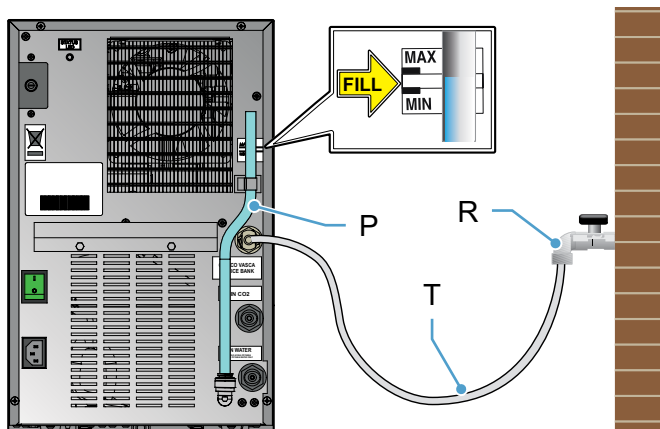
4.6.2 FILLING THE WATER BATH

Lead the water line (T) with the required pressure into the connector marked FILL ICE BANK (Fig. 9.1).

Open tap (R) and allow water to enter the water bath slowly until the water level in the vertical transparent pipe (P) reaches the position shown by plate "Fill" (Fig. 9.1).

Close tap (R) (Fig. 9.1).

9.1



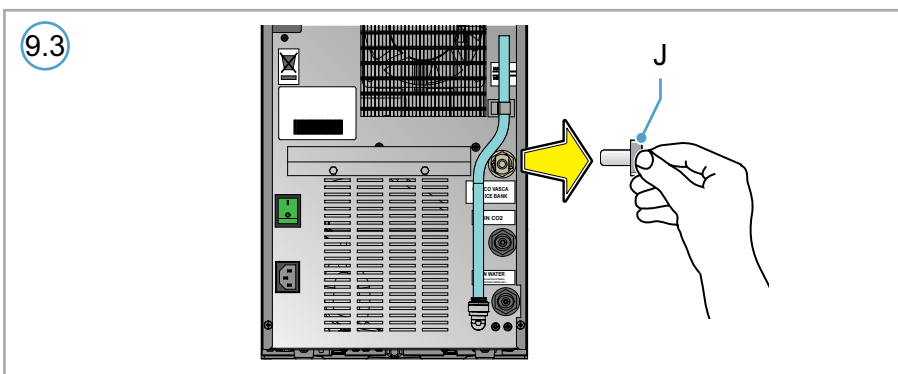
Remove the hose by pressing an 8 mm key on the blocking ring and simultaneously pulling off the hose (Fig. 9.2).

Then immediately insert the red plug (J) into the FILL ICE BANK connector with the necessary pressure (Fig. 9.3).

9.2



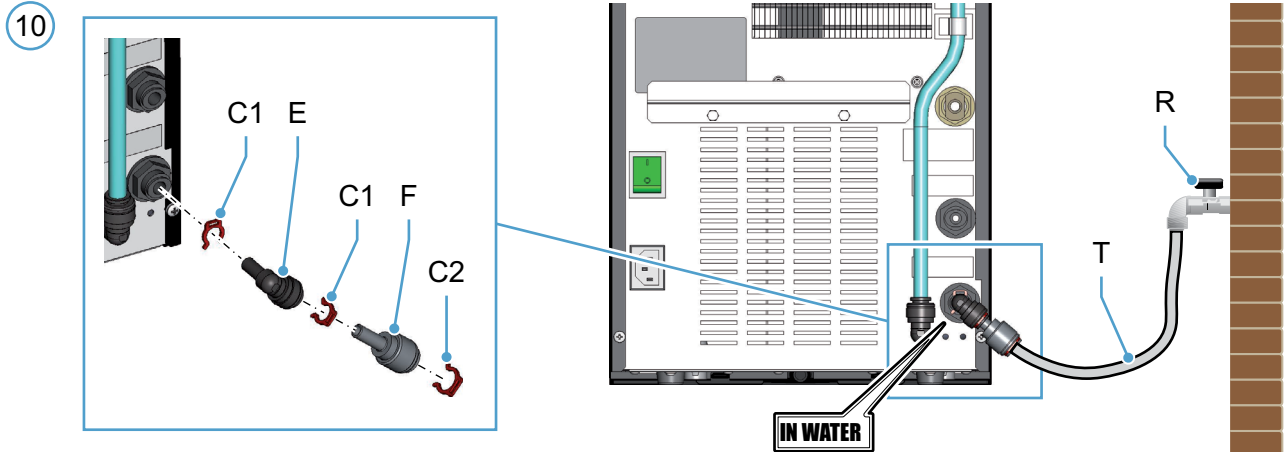
9.3





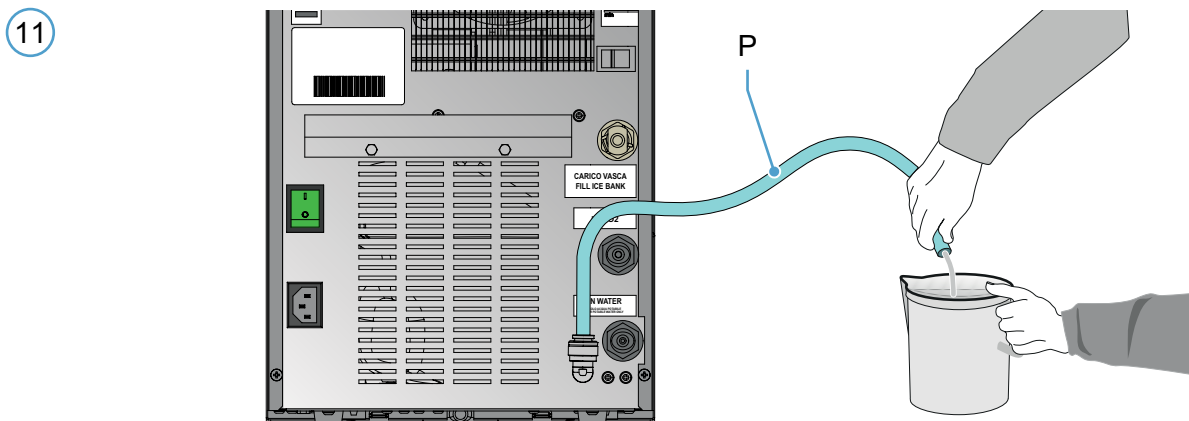
4.6.3 WATER CONNECTION

Join elements (T), (F), (E) and IN WATER (Fig. 10).



4.6.4 EMPTYING THE WATER BATH

- Switch OFF the device using the power switch.
- To empty the ice tank after the ice melted, you just have to take the vertical level and tank discharge tube (P) off its site and let the water flow (Fig. 11).
- After the water bath has been emptied (almost 4 litres), replace the tube in its place.





4.6.5 ELECTRIC CONNECTION

CAUTION



The supply socket must be equipped with an efficient earth plate and it must be sized for the load of the appliance (see technical characteristics).

CAUTION



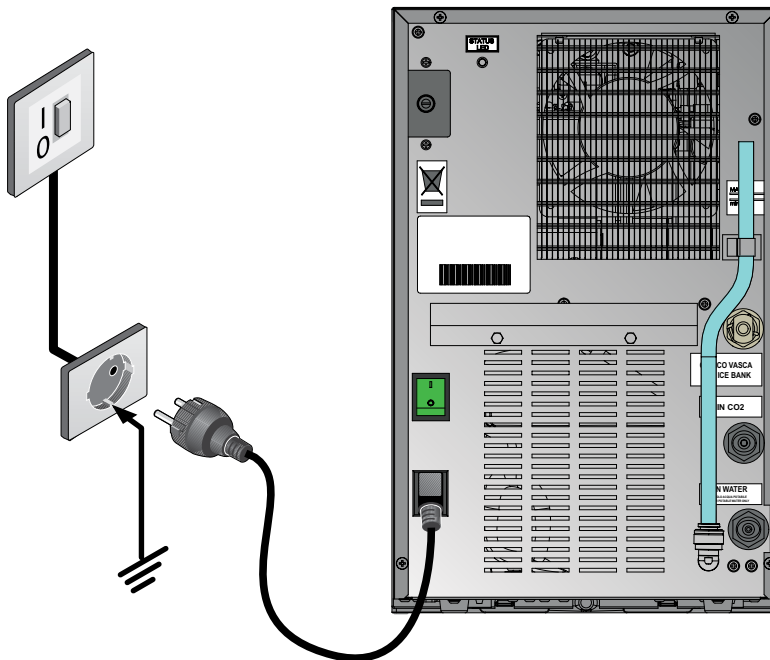
Make sure that there is an omnipolar switch above the socket with a minimum contact break of 3 mm protected by fuses of suitable amperage for the absorption of the appliance itself (see technical characteristics and data plate).

Connection to the mains electricity supply is carried out by connecting the plug to a mains socket.

Make sure that the mains voltage corresponds with what is specified on the data plate.

Connect the machine to a mains electrical network protected by a circuit breaker with a sensitivity equal to or less than 30 mA.

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The machine complies with the safety standards in force, and carries the EC mark.

4.6.6 CARBON DIOXIDE (CO₂) CONNECTION



DANGER



CO₂ (CARBON DIOXIDE)

CO₂ bottles must always be stored in a well-ventilated place where the air can flow in and out. Great care must be taken to prevent CO₂ leaks throughout the system, including the gas bottles. If a CO₂ leak is suspected, especially in a small area, ventilate the contaminated area at once. Persons exposed to high concentrations of CO₂ will experience trembling, swiftly followed by unconsciousness and suffocation.

DANGER

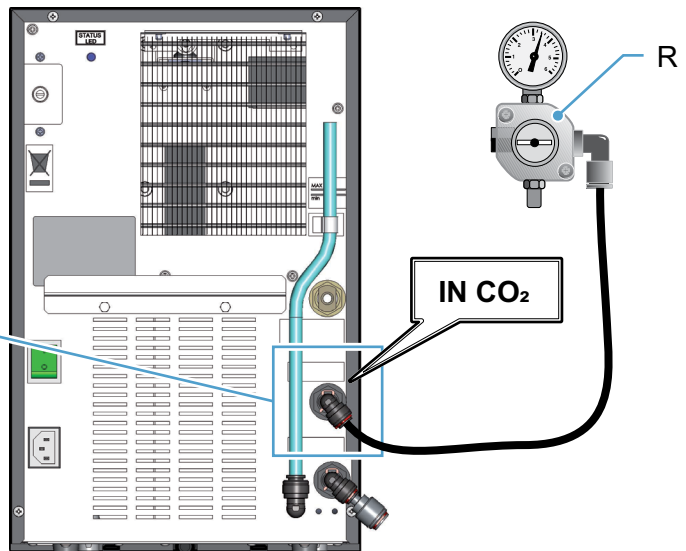
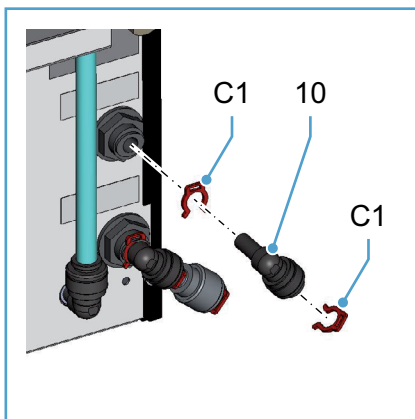


INSTALLATION OF THE CO₂ CYLINDER

To prevent the risk of injury or damage, the CO₂ bottle must always be kept in a vertical position against a wall, held in place by a chain fixed to a bracket. Do not expose the bottle to heat sources or very low temperatures. Do not pass the cylinder's connecting pipe in front of the heat outlet vent.

- The cylinder is positioned outside the appliance.
- Connect the pressure reducer (R) to the fitting (10).

13.1





4.6.7 REPLACEMENT OF CO₂ CYLINDERS

CAUTION



For an uncomplicated supply, we recommend the CO₂ subscription of "coffee perfect". Ask only for CO₂ (carbon dioxide) for "food products."

With rechargeable cylinders (B-RIC), proceed as follows:

- Paying special attention to the seal, screw the pipe union on the pressure reduction valve to the connector on the cylinder.
- Open the valve on the cylinder.

The screw for regulating the reduction valve has already been calibrated to the optimal pressure setting (approximately 3,5 bar).

Rechargeable CO₂ cylinders can charge approximately 140 liters of water.



4.6.8 DRAINING CONNECTION

The device has a drip tray which can be connected to the drain hose.



4.7 FIRST START-UP

CAUTION




If the appliance has been put down or turned upside down, wait for at least 8 hours before putting it into operation.

CAUTION



After finishing all the first switch on procedures and before using the machine proceed with the sanitization (see Paragraph 6.1.11 page 45). This is essential, in order to flush out the internal circuits and ensure that the machine has been prepared correctly.

4.7.1 SETTING UP THE SPARKLING WATER

- Press the pushbutton for carbonated water .
- Let a few litres of water flow until carbonated water begins to come out.

CAUTION



The results of pressure variations on carbonation will only have effect when at least 2 litres of water have been drained off.



5. USING THE MACHINE

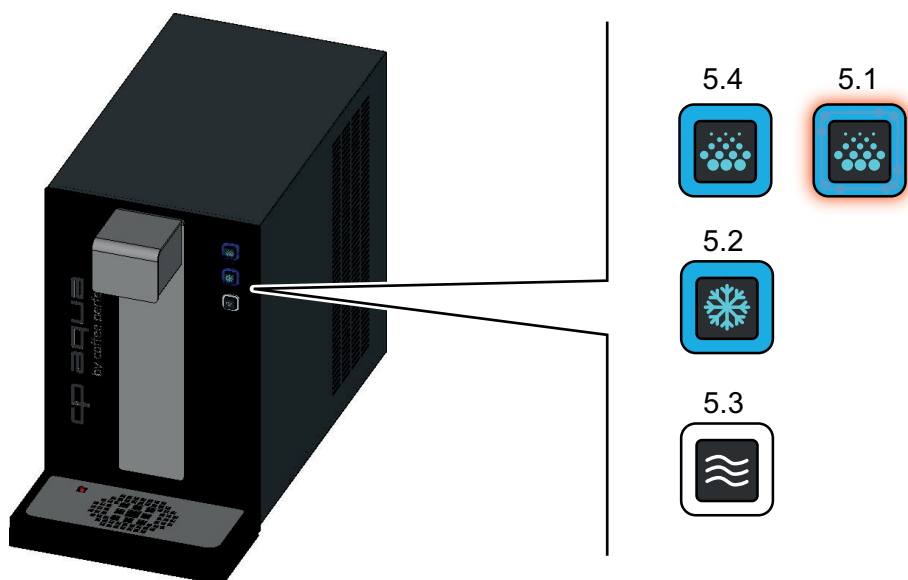
5.1 START-UP

After checking that all the connections and adjustments are correct, connect the appliance to the electricity supply by inserting the plug in the nearest suitable socket. Press the green ON switch.

The device is ready for operation.

5.2 SELECTION BUTTONS




15



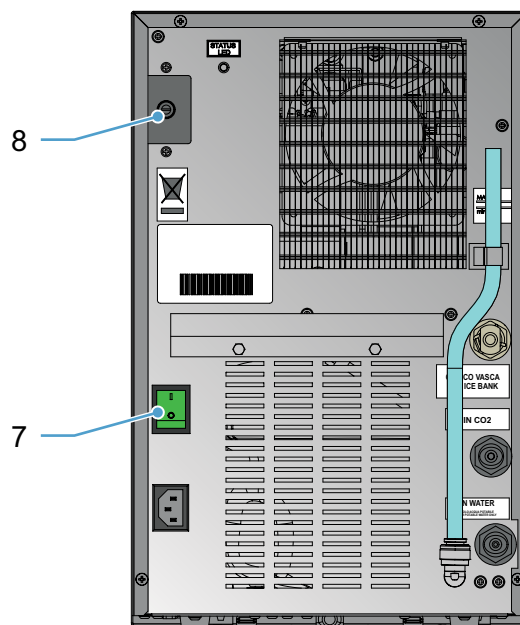
- 5.1) Red Warning light for insufficient water
- 5.2) Button for cold water
- 5.3) Button for water at room temperature
- 5.4) Button for sparkling water



5.3 INSTALLATION

- Turn on the water tap and make sure there are no leaks.
- Turn on the main ON/OFF switch (7).
- Press the sparkling water button  until all the remaining air is eliminated from the circuit.
- Repeat the operation with the cold water  environment  button.
- Adjust the thermostat (8) depending on use and season (positions recommended from 4 to 7).

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5.3.1 ADVICE ON USING THE APPLIANCE FOR CARBONATED WATER

There should always be water in the device during operation.

 **NOTE**

If mains water is insufficient, a protection system intervenes and blocks pump functioning (the NO WATER warning light is illuminated). To restore functioning the apparatus must be disconnected from the electrical network and reconnected when there is sufficient water in the mains system.

The quality of the carbonation process also depends on the temperature of the water, which means you should wait for the water cooler to have cooled the water down sufficiently upon installation and the water bath has been formed.

Both still and carbonated water can be dispensed by pressing the relative buttons after approximately 40 minutes.

CAUTION



Upon occurred installation, a correct flow of carbonated water takes about 35-40 seconds to distribute 1 liter.



5.4 STOPPING THE MACHINE

Do not take out the electricity plug, as this would stop the cooling unit and water bath.

 **NOTE**

The de-installation will only be done by the Service Technician of the distributor.

REGULAR STOPS

If the machine is to be left unused for a medium-long period, disconnect the plug from the electricity mains.

Disconnect the machine from electricity sources and protect from heat and bad weather. Cover it so that dust and/or splashes of any kind cannot damage it.

Turn off the water supply and close the valve of the CO₂ bottle.

(*) Paragraph 6.1.11 page 45

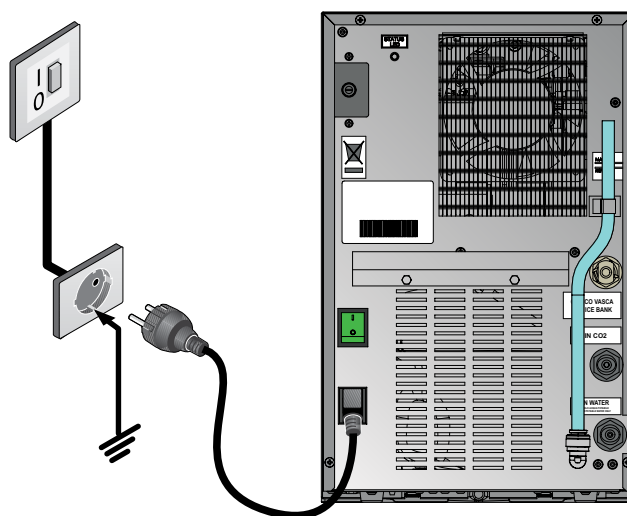
If the machine needs to be shipped, stored or moved, the circuit must be sanitized (*).

All the water must be removed; very low temperatures might freeze any residues of sanitized solution or water, which are hazardous since they may damage internal components.

 **NOTE**

If the machine is out of order due to a fault or maintenance, or for any other reason, you are advised to inform everyone of this fact by affixing a sign.

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6. MAINTENANCE

This chapter contains the complete list of requisites and procedures relating to machine maintenance. Proper maintenance requires daily checks and inspections by the operative and/or staff trained in routine maintenance, and regular procedures including cleaning, adjustment and replacement operations carried out by authorized skilled technical staff.

When replacing components, only use genuine Manufacturer spare parts.

If the information or procedures in this chapter are not clear, contact the Distributor for explanations before proceeding.

If the machine is not maintained according to the enclosed instructions, using non-original parts or without written permission of the Manufacturer, or if the machine is to be damaged and their properties are impaired, neither the Manufacturer or the Distributor assumes any liability for a responsibility for the safety of persons or for malfunctions of the machine.

Any unauthorized modification will result in the expiration of warranty claims.

 **NOTE**

Do not carry out any procedure, modification or repair of any kind that is not indicated in this manual.

DANGER



MAINS ELECTRICITY

Always disconnect the machine from the electricity supply before doing any work on it, in order to prevent damage and health hazards.



6.1 MAINTENANCE

To always ensure good machine operation, certain maintenance procedures (described below) are required.

DAILY MAINTENANCE PROCEDURES:

- 1) Clean the drip-tray.
- 2) Check the lines.

Check the tubes of the water, CO₂ and drain lines are not obstructed or crushed.

- 3) Check the CO₂ supply and pressure settings.
- 4) Check the CO₂ sources are full and in good working order, and that the set pressure values are correct (*).

(*) Paragraph 4.6.6 page 31

NOTE

Do not clean the machine with water jets, which might reach electrical parts.

DANGER



Use a damp cloth to clean the machine. Do not use inflammable solvents such as alcohol, benzene or diluents. If inflammable substances come in contact with the electrical components inside the machine, they can cause fires or electric shocks.

DANGER



To carry out this or any other maintenance operation requiring the machine casing to be opened, use protective gloves to avoid being cut by the sharp edges of the sheet steel.



6.1.1 CLEANING AND MAINTENANCE SCHEDULE

The table below details the maintenance procedures required at the stated intervals.

These periods refer to normal conditions of use.

Maintenance Check Table								
Component	Operation required				To be carried out...			
	Inspection	Replacement	Sanitization	Cleaning	at the end of the day	every 3 months	every 6 months	once a year
ROUTINE MAINTENANCE								
Cleaning the outlet tube / spout				✓				daily
Cleaning of appliance casing (Paragraph 6.1.2 page 41)				✓				daily
Replacing the CO ₂ cylinders (Paragraph 6.1.3 page 42)		✓						as necessary
Cleaning the water dispensing spouts (Paragraph 6.1.4 page 42)				✓				as necessary
Cleaning the cooling condenser (Paragraph 6.1.5 page 42)				✓			✓	
Water connection check (Paragraph 6.1.6 page 43)	✓					✓		
Water replacement in the ice bank tank (Paragraph 6.1.7 page 43)		✓						as necessary
Cleaning of the drip tray (Paragraph 6.1.8 page 43)				✓				daily
Power lead (Paragraph 6.1.9 page 43)	✓					✓		
Carbonation Device Drainage (Paragraph 6.1.10 page 44)				✓				as necessary
Sanitization (Paragraph 6.1.11 page 45)			✓					as necessary
Check carbonation pump (Paragraph 6.1.12 page 46)	✓							every 6 month



6.1.2 DAILY CLEANING OF APPLIANCE CASING

Clean the external part with a damp cloth, do not use solvents or abrasive detergents.

Spray the outlet tube with EKW Desinfect Spray, allow to act for at least 30 sec. Draw off 0.5 l of still and sparkling water respectively and discard.

 **NOTE**

Do not clean the machine with water jets, which might reach electrical parts.



(*) Paragraph 4 page 23

6.1.3 REPLACING THE CARBON DIOXIDE (CO₂) BOTTLE

When the high pressure gauge needle of the reducer is in the red zone you must replace the cylinder.

Follow the instructions provided in the installation paragraph (*).

Once you have replaced the cylinder, check that there are no leaks. CO₂ is an asphyxiant gas, heavier than air, and it tends to accumulate in enclosed areas.



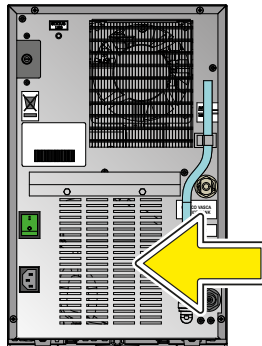
6.1.4 CLEANING THE TAP AERATOR DISPENSER



- 1) Remove the tap aerator using the appropriate spanner and eliminate all the limestone with a food descaling solution.



6.1.5 CLEANING THE CONDENSER



- 1) Disconnect the machine from the mains.
- 2) Use a delicate brush, a vacuum cleaner, or low pressure compressed air to clean the condenser plates.
- 3) Remove any dust on the refrigeration and electrical components.
- 4) Reconnect the machine to the mains.

CAUTION



Do not use compressed air jets.
Do not use metal brushes.
Do not use high pressures, as they may bend the condenser fins.



NOTE

The build-up of dust and grease on the cooling condenser may cause overheating, and this in turn could damage the compressor beyond repair. The condenser must always be cleaned when necessary.



6.1.6 WATER CONNECTION INSPECTION

- Check the condition and intactness of the water supply line.
- Check for any leaks.



6.1.7 REPLACING THE WATER IN THE WATER BATH

- 1) Switch the appliance off and wait about 1 hour for it to defrost.
- 2) Empty the water using the level and draining hose (P) (see Paragraph 4.6.4 page 29).
- 3) Restore the water level in the water bath as described in the Paragraph 4 page 23.

NOTE

If the machine is to be left unused for a long time, always empty the water bath.

CAUTION



Do not put your hands inside the water bath if the machine is running.



6.1.8 DAILY CLEANING OF THE DRIP TRAY

Clean the tray and remove any residue that could obstruct the drain hose (where present).

Using the EKW disinfection spray, spray the drip tray and let soak for about 30 seconds.



6.1.9 POWER CABLE

If smoke, unusual smells or strange noises are found coming from the machine, disconnect it immediately from the socket and contact the local retailer or technical service assistance. Use of the machine in these conditions could cause fires or electric shocks.

Periodically disconnect the machine from the socket and clean the plug and socket with a dry cloth. If the machine is connected in a place exposed to dust, smoke or high humidity, the dust accumulated on the plug will absorb humidity and this could alter the insulation and trigger a fire.



CAUTION

6.1.10 CARBONATION DEVICE DRAINAGE

Air bubbles may enter the interior of the carbonator when the unit is installed, or if there is no water supply to the cooler.



Degasification is carried out exclusively by the Distributor's Service Technician.

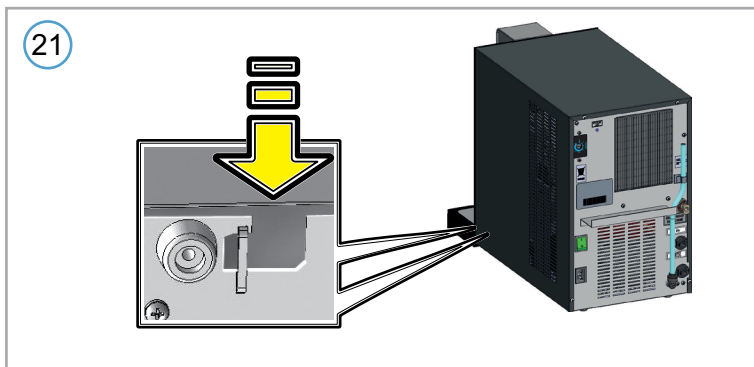
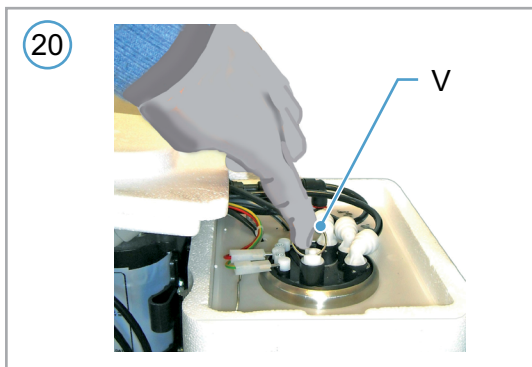
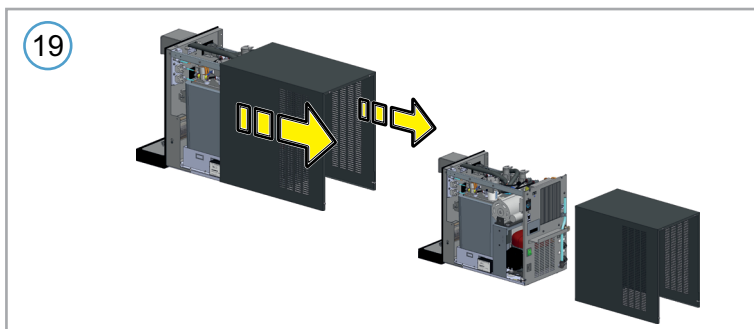
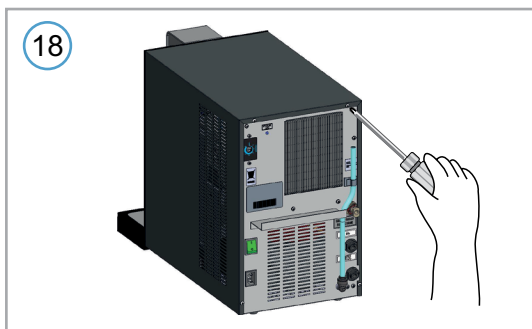
These air bubbles could diminish the quality of the carbonation process, and we therefore recommend you remove them:

- Unscrew the cylinder from the reducer.
- Remove the casing.
- Drain the circuit by pulling the outlet valve ring (V) (Fig. 20).
- Re-connect CO₂ cylinder to the reducer.
- Drain off at least two litres of sparkling water.
- Replace the casing.



NOTE

When re-mounting the cover pay attention that the two tabs in the lower front part are aligned with the relevant slots on the bottom of the appliance (Fig. 21).



CAUTION



To carry out this or any other maintenance operation requiring the machine casing to be opened, use protective gloves to avoid being cut by the sharp edges of the sheet steel.



6.1.11 SANITIZATION

The operation of sanitization has to be carried out every time the appliance is installed and:

- every 6 months when it is used (*).
- every time the water filter is changed.
- after an inoperative period of one or more weeks.

(*). If the appliance is installed in Hospitals, Schools, Retirement homes, or Clinics, it is recommended to sterilize it every 3 months.

CAUTION



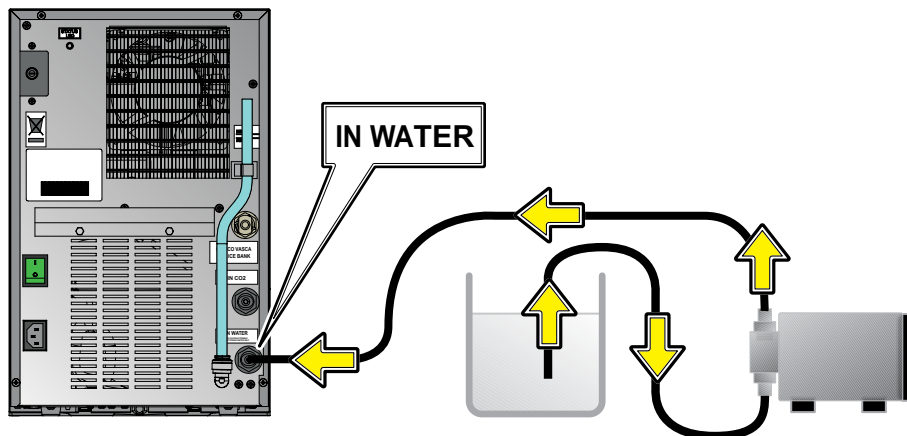
The preparation of the hygiene solution is carried out exclusively by the Distributor's Service Technician.

CAUTION



Given that the products used for the hygienic cleaning procedure contain corrosive acidic and alkaline substances, disposable gloves and protective eye wear should be worn at all times. When performing the hygienic cleaning procedure, please keep to the product reaction times, sanitizing liquid percentages and quantities of water for rinsing.

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6.1.12 CHECK CARBONATION PUMP

Testing of the carbonator pump is carried out exclusively by the Distributor's Service Technician.



6.2 EXTRAORDINARY MAINTENANCE

Non-routine maintenance interventions are those carried out following failure or malfunction. Such operations may consist in the replacement of some components by qualified and authorized technical staff.

If the power cable is damaged, have it replaced by contacting the Distributor's Service Technicians or, in any case, have it replaced by personnel with equivalent qualifications in order to prevent any risk.



NOTE

All maintenance operations must be carried out by qualified personnel authorized by Distributor.



7. TROUBLESHOOTING

This section includes the typical anomalies that could occur.

Many of these problems are not caused by the cooler, but they could be brought about by the electricity supply or by an incorrect use of the water cooler.

PROBLEM	PROBABLE CAUSE	SOLUTIONS
The compressor will not start	Power failure	Check that there is voltage in the plug
	Thermostat on the OFF position, or set to the minimum	Adjust the thermostat position
	Faulty thermostat	Customer is to contact the Distributor
	The over-load protection of the compressor is faulty	Customer is to contact the Distributor
	The starting relay is faulty	Customer is to contact the Distributor
	The starting capacitor is faulty	Customer is to contact the Distributor
	The compressor is faulty	Customer is to contact the Distributor
The water is cold but the appliance is operating excessively or non-stop	Little ventilation	Place the appliance away from the wall
	The condenser is dirty or covered	Clean the condenser or free it of its obstacles
	The thermostat is on maximum cold position	Adjust it
	The room temperature is higher than 32°C	It is normal that the appliance works at a continuously high room temperature Customer is to contact the Distributor
The compressor works continuously, but the water is not cold	Gas leak from the cooling system	Contact a specialized technician
	The compressor is faulty	Replace the compressor
Too much noise coming from the appliance, but it is working normally	The machine is not levelled	Level the appliance using the adjustable feet
	A few pipes are touching some parts inside the appliance, thus causing it to vibrate	Adjust the position of the pipes, making sure they do not touch any other parts
Cold water comes out slowly or not at all	Low pressure of the inlet water	Take steps to increase the pressure (autoclave)
	Faulty solenoid valve	Replace it
	Clogged water filter	Replace it
	The temperature adjuster is faulty and causes complete freezing of the ice compartment	Make the ice melt. Replace the temperature adjuster
The carbonated water is not very fizzy or not at all	The pressure of the gas in the CO ₂ reducer is set to less than 3 bars	Increase up to 3.5 – 4 Bars
	CO ₂ cylinder empty	Replace it
	The temperature of the outlet water is high	Adjust the position of the thermostat to maximum
	Air bubbles inside the carbonator	Clean out the carbonator

PROBLEM	PROBABLE CAUSE	SOLUTIONS
Only gas comes out of the carbonated water outlet	The level probes are dirty	Control and replace
	The pump turns continuously	No water is entering or the water filter is blocked
	The pump turns continuously, inlet water is present	The pipe fitting into the carbonator is obstructed. Disassemble and clean
	The pump is blocked or the pump-motor is not working	Check it and replace it
	The level controller is faulty	Check it and replace it
	The pump safety device has intervened (no water)	Check that there is pressure in the network disconnect and reconnect the machine from the electrical network to re-set it
Continuous dripping from the outlets	Dirty solenoid valve	Disassemble the solenoid valve and clean it
The still water comes out carbonated	There is a shortage of inlet water	Disassemble and clean or replace
FOR ANY OTHER PROBLEMS NOT COVERED HERE, CONTACT THE SERVICE CENTRE		

8. ADDITIONAL INSTRUCTIONS

8.1 DISPOSAL

Please note that residues from industrial processing are to be considered special waste that, in terms of quality or quantity, are not intended as municipal waste.

Deteriorated or obsolete machines are also special waste.

The user, in accordance with national legal regulations, will have to take special precautions regarding the disposal of materials, such as:

- Guards' material (PVC, acrylic)
- Plastic of pneumatic pipes
- Coated wires
- Rubber belts
- Used oil
- Refrigerant gas R134a (HFC)

8.2 DE-INSTALLATION

 **NOTE**

The operations of removal and demolition must be performed by qualified personnel.

The machine must be dismantled after disassembling of the various parts that compose it and recovery of refrigerant, if the same is R134a.

For disassembly, wear the personal protective equipment mentioned in the user's manual, and also refer to the instructions and diagrams in this manual, or request specific information to the Distributor.

CFC, HCFC and HFC refrigerant gases cannot be discharged into the atmosphere, but must be collected and recovered for disposal or recovery as special hazardous waste (under the CER code 140601*).

The above gases must be sent to companies authorized to dispose of such products.

Once you have disassembled the various parts, sort the different components, separating metal from plastic, copper etc., depending on the type of differentiated disposal regulations in force in the country where the machine is dismantled.

The waste resulted from the demolition of the machine can be classified as special waste.

If the various components should be stored awaiting admission into landfills for recovery, pay attention to keep them in a safe place and protected from the weather, to prevent soil and groundwater contamination.

Dispose of the waste following the local regulations in force on waste disposal.

8.3 DISPOSAL OF ELECTRONIC EQUIPMENT (WEEE DIRECTIVE)

The EU Directive 2012/19/UE (WEEE), requires manufacturers and users of electrical and electronic equipment a number of obligations relating to the collection, treatment, recovery and disposal of such waste.

It is recommended to strictly follow the said rules for disposal of such waste. Illegal dumping of the product by the user entails the administrative sanctions stated by current legislation.





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