User manual CHOCOLINO CAFÉLINO





Your retail dealer

U/EN

Rev. 111121

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2. General.

Thank you for choosing a Chocolino/Cafélino. We hope you enjoy it!

The machine must be connected correctly for your own safety.

Read the user guide before using the machine.

- The guide contains important instructions for proper and safe use of the machine.

- Always keep the guide close at hand.

Safety regulations

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety

Children should be supervised to ensure they do not play with the appliance
The brewer must be connected to the water mains in accordance with any

national rules that may apply.

Chocolino/Cafélino

- Makes single beverage servings
- 2 drink options
- 1 concentrate container
- Electronic temperature control
- Cleaning function inside panel.

Facts:

Height	454 mm
Width	175 mm
Depth	442 mm
Power supply	230V/2200W
Cold water hook-up	1/2" external thread for fitting factory-supplied tube

Temperatures;

The recommended room temperature when the machine operates 20-23 $^\circ$ C (maximum 15 - 35 $^\circ$ C)



3. Component view, inside machine.

Chocolino / Cafélino



3. Component view, function buttons.



Function buttons

- 1. Standard cup
- 2. Large cup
- 3. Cleaning of mixer system
- Ready lamp 4.
 - The lamp lights constantly when the machine is ready. The lamp blinks when a drink is being poured. _



4. Service. Installation and Start-up

Connect the plug to an

earthed 230V 10A wall outlet.

1. Place the machine on a flat waterproof surface.



Note: Make sure air is able to circulate freely behind the machine.

Connect the factory-supplied tube to the cold water feed using a ½" R- connection piece. Make sure no folding or sharp bending occurs when you push the machine back in place.

If the water pipeline is new, flush the system with water first to remove copper shavings. These can damage the inlet valve.

The new tube set supplied with the appliance must be used. Old tubes may not be reused. Connection to a closable valve is recommended. Min. water pressure; 2 bar (200kPa). Max. water pressure: 8 bar (800kPa).

- **3.** Open the water tap.
- 4. Hit the ON/OFF switch inside the panel.

The water tank will fill automatically with 1.8 litres of water.

The element will not be powered until the water reaches the level indicator.

The temperature is set to 85° Celsius.

5. Shut the panel door.



ON / OFF switch

6. Fill concentrate into canister.

Remove the concentrate container to avoid spilling the concentrate in the machine) and fill with concentrate.

- 1. Twist the concentrate tube up out of the mixing bowl.
- 2. Lift the front edge of the concentrate container and pull out.
- 3. Lift the lid and fill with concentrate.

7. When placing the concentrate container

Make sure the chute is close to the condensation traps (A), as illustrated.



Dispensing drink into cup, Chocolate, etc.

- 1. Centre a cup on the drip tray.
- 2. Select a drink the lamp will flash.
- **3.** Wait until the light stops flashing before removing the cup.







Rinsing the mixing system:

The mixing bowl can be cleaned easily using the cleaning button. We recommend you clean/rinse the entire mixing system at least once a day.



- 1. Centre a large cup on the drip tray.
- **2.** Press the cleaning button (1)
- **3.** The machine starts by tapping valves and then rinsing the mixer and mixer bowl.

6. CLEANING: Cleaning once a day

Disassemble blender system. Cleaning once a day.







 Loosen the blender cup 3. Loosen the mixer
 Pull straight out (B). (C) by pulling it straight out.



4. Loosen the mounting plate.Turn the lever counter clockwise (D) until it stops

5. Clean with a damp cloth and wipe dry.



- 6. Wash these parts
- A. Mixing bowl



B. Steam trap



C. Mixer



D. Mounting plate



Note: All parts must be dry before being remounted.

Reassemble the blender system.



7. Replace the mounting plate by turning the lever (E) clock-wise. **CHECK** the washers.



8. The level side of the mixer motor shaft should line up with the marking on the mixer (F).









10. Press in the blender cup as shown (H) and lock with the lever (I).

Chocolino / Cafélino







	MING: a	adjust r	ecipe va	alues, chocolate.		
Adjust recip	e value	es for dr	ink 1			
Drink 1 Chocolate	Start 1 Stop 1 Start 2 Stop 2					
V1	0,0	4,7	7,7	8,0		
V2						
Ingred 1	0,0	3,7				
Ingred 2						
Mixer 1	0,0	8,0				
Mixer 2						
Drink 2	Start 1	es for dr Stop 1	ink 2 <i>Start 2</i>	Stop 2		
	Start 1			Stop 2 9,6		
Drink 2 large choco	Start 1 late	Stop 1	Start 2	-		
Drink 2 Iarge choco V1	Start 1 late	Stop 1	Start 2	-		
Drink 2 large choco V1 V2	Start 1 late 0,0	Stop 1 6,3	Start 2	-		
Drink 2 large choco V1 V2 Ingred 1	Start 1 late 0,0	Stop 1 6,3	Start 2	-		
Drink 2 large choco V1 V2 Ingred 1 Ingred 2	Start 1 late 0,0 0,0	Stop 1 6,3 5,0	Start 2	-		
Drink 2 large choco V1 V2 Ingred 1 Ingred 2 Mixer 1	Start 1 late 0,0 0,0	Stop 1 6,3 5,0	Start 2	-		

PROGRAMMING: adjust recipe values, coffee. Adjust recipe values for drink 1 Drink 1 Start 1 Stop 1 Start 2 Stop 2 Coffee V1 0,0 4,6 7,0 7,2 V2 Ingred 1 0,2 1,4 Ingred 2 Mixer 1 Mixer 2 Adjust recipe values for drink 2 Drink 2 Start 1 Stop 1 Start 2 Stop 2 Espresso V1 0,0 2,8 3,8 4,1 V2 Ingred 1 0,1 1,1 Ingred 2 Mixer 1 0,0 4,0 Mixer 2



Long-term storage and transportation

- 1. Switch off the machine, unplug it and close the water tap.
- 2. The machine must not be stored in freezing temperatures, and all water must removed befor long-term storage.

Emptying the water tank.

1. Switch off the machine and allow it to stand approx. one hour before empting the water.

Note: Remember that the water is very hot while the machine is in operation.

2. Loosen the water hook-up (1) and unplug the power cord (2).

Water hook-up (1)

Power connection (2)



Service plug (3) Emptying of water tank



10. Dimension sketch.

11. Cleaning and care.



12. Safety Regulations.

"This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person resposible for their safety"

"Children should be supervised to ensure that they do not play with the appliance"

"Note that national rules regarding the connection of this appliance to the water supply may apply"

"The appliance should only be serviced by a person having knowledge and practical experience of the appliance particularly as far as safety and hygiene are concerned"

"The new hose-sets supplied with the appliance are to be used, old hose-sets should not be reused"

"The appliance should not be installed where a water jet could be used and a water jet must not be used to clean the appliance"



FOR SERVICE

Please contact your dealer

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