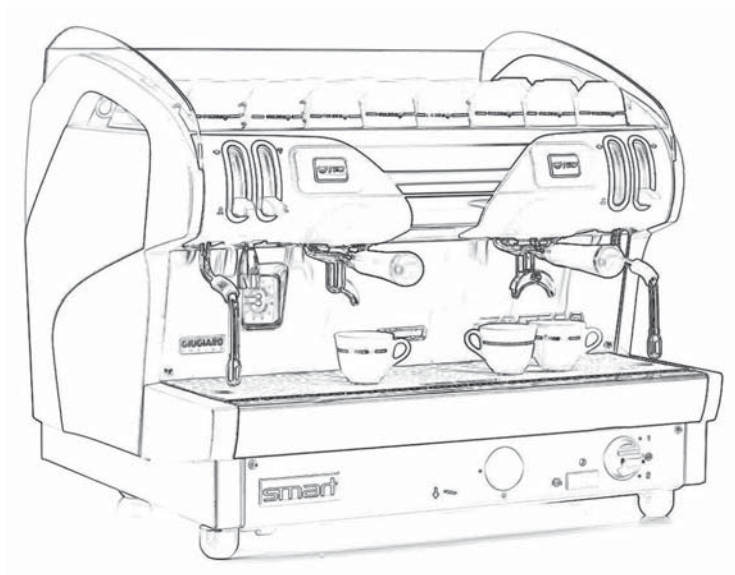




USO E INSTALLAZIONE  
USE AND INSTALLATION  
UTILISATION ET INSTALLATION  
GEBRAUCH UND INSTALLATION  
USO E INSTALACIÓN  
USO E INSTALAÇÃO

# SMART / S



Code 930-065-050 (rev. 1745)

**Italiano**

Istruzioni originali

**English**

Translation of the original instructions

**Français**

Traduction du manuel d'origine

**Deutsch**

Übersetzung der Originalanleitung

**Español**

Traducción de las instrucciones originales

**Português**

Tradução das instruções originais

Italiano

English

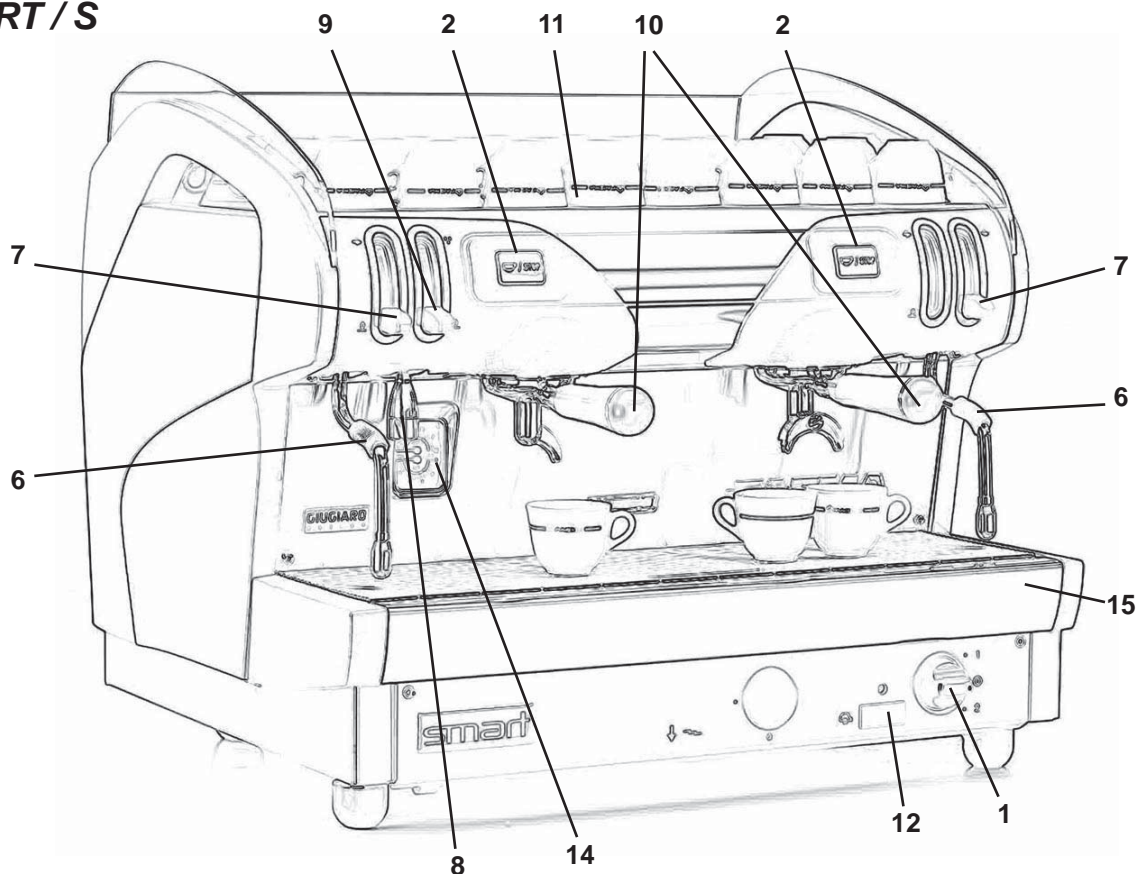
Français

Deutsch

Español

Português

## SMART / S



### IT LEGENDA

- 1 Interruttore generale
- 2 Pulsante erogazione caffè
- 6 Lancia vapore orientabile
- 7 Leva regolazione vapore
- 8 Lancia acqua calda
- 9 Leva erogazione acqua calda
- 10 Portafiltro
- 11 Piano scald tazze (\*)
- 12 Interruttore scald tazze
- 14 Manometro caldaia / pompa
- 15 Bacinella

I componenti - (\*) - sono applicati solo in alcune configurazioni di prodotti.

### EN LEGEND

- 1 Main ON/OFF switch
- 2 Coffee dispensing push button
- 6 Swivel steam jet pipe
- 7 Steam adjustment knob
- 8 Hot water dispensing pipe
- 9 Hot water dispensing knob
- 10 Filter holder
- 11 Cups-warmer (\*)
- 12 Cup heating switch
- 14 Boiler / pump pressure gauge
- 15 Pan

Items marked - (\*) - are fitted in some product configurations only.

### FR LEGENDE

- 1 Interrupteur général.
- 2 Touche débit café
- 6 Tuyau (lance) orientable de la vapeur.
- 7 Poignée de réglage de la vapeur.
- 8 Tuyau (lance) d'eau chaude.
- 9 Poignée de débit de l'eau chaude.
- 10 Porte-filtres.
- 11 Chauffe-tasses (\*)
- 12 Touche plateau chauffant.
- 14 Manomètre de la chaudière/pompe.
- 15 Cuvette.

Les détails - (\*) - ne sont appliqués qu'à certaines configurations de produits.

### DE LEGENDE

- 1 Hauptschalter
- 2 Taste Abgabe Kaffee
- 6 Dampfrohr (beweglich)
- 7 Dampfhahn
- 8 Teewasserrohr (beweglich)
- 9 Teewasserhahn
- 10 Filterhalter
- 11 Tassenerwärmer (\*)
- 12 Einschalter Tassenwärmeplatte
- 14 Manometer Kessel / Pumpe
- 15 Wanne

Die mit - (\*) - gekennzeichneten Komponenten sind nur in bestimmten Modellen installiert.

### ES LEYENDA

- 1 Interruptor general
- 2 Botón erogación café
- 6 Tubo (lanza) vapor orientable
- 7 Mando regulación vapor
- 8 Tubo (lanza) agua caliente
- 9 Mando erogación agua caliente
- 10 Portafiltro
- 11 Calientatazas (\*)
- 12 Botón calienta-tazas
- 14 Manómetro caldera / bomba
- 15 Bandeja

Los detalles - (\*) - se pueden aplicar sólo en algunas configuraciones del producto.

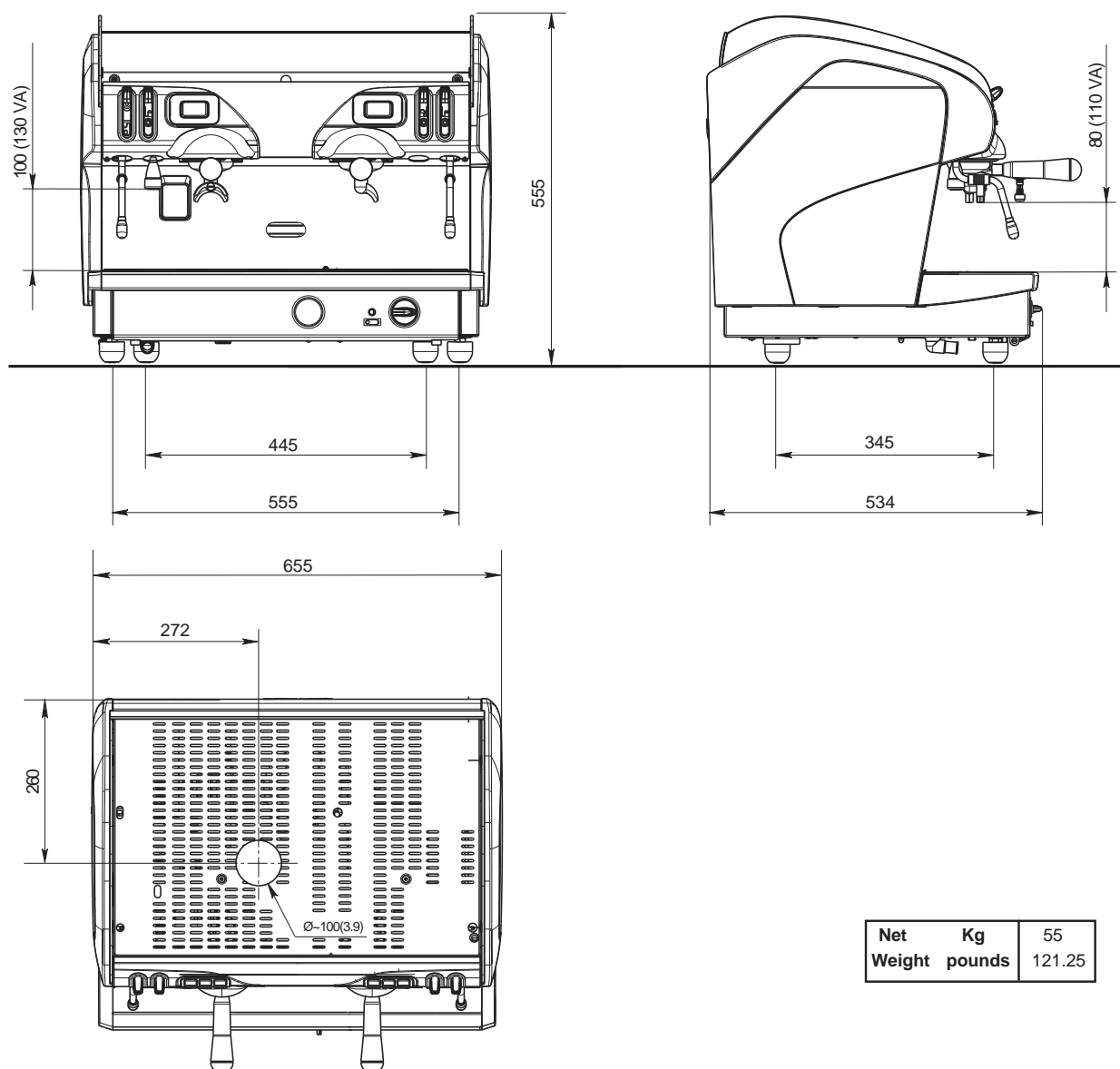
### PT LEGENDA

- 1 Interruptor geral
- 2 Botão de erogação do café
- 6 Tubo vapor orientável
- 7 Manípulo regulação do vapor
- 8 Tubo água quente
- 9 Manípulo distribuição água quente
- 10 Porta-filtro
- 11 Grelha para esquentar chávenas (\*)
- 12 Interruptor para aquecer as chávenas
- 14 Manómetro caldeira / bomba
- 15 Bandeja

Os detalhes - (\*) são aplicados só em algumas configurações de produtos

## SMART / S

PED / DESP	P <sub>max</sub> [ bar ]	T <sub>max</sub> [ °C ]	tipo di macchina Type of machine type de machine Maschinentypen modelo de la máquina tipo de la màquina	2 gruppi 2 groups 2 groupes 2 Einheiten 2 grupos 2 grupos
			Fluido - Fluid - Fluide Flüssig - Fluido - Fluido	Capacità - Capacity [ L ] Capacité - Fassungsvermögen Capacidad - Capacidade
Caldaia Service boiler Chaudière Heizkessel Caldera Caldeira	2	133	acqua/vapore water/steam eau/vapeur wasser/dampf agua/vapor água/vapor	11
Scambiatore Heat exchanger Échangeur de chaleur Wärmeaustauscher Intercambiador de calor Permutador de calor	12	133	acqua water eau Wasser agua água	0.65 x 2



Net	Kg	55
Weight	pounds	121.25

Dear Madam, Dear Sir

Congratulations on your new Faema!

With this purchase, you have chosen an advanced espresso coffee machine built using the most cutting edge technology. This machine not only offers you a perfect combination of efficiency and functionality, but also provides you with all the tools you need to do your job in the best possible way. We recommend that you take some time to read this Use and Maintenance Booklet. It will help you become more familiar with your new espresso machine, which we're sure you are looking forward to using.

Wishing you all the best.

GRUPPO CIBALI S.p.A.

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## 1. General Rules



**Please read the warnings and rules in this User's Manual carefully before using or handling the machine in any way because they provide important information regarding safety and hygiene when operating the machine.  
Keep this booklet handy for easy reference.**

- The machine was designed solely for preparing espresso coffee and hot beverages using hot water or steam, and for warming cups.
- The machine must be installed in a place where it is only used by carefully trained staff that know the risks attached to using the machine.
- The machine is for professional use only.
- This appliance 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 are supervised or given instruction concerning the safe use of the appliance and understand the hazards involved. Children must not play with the appliance.  
Cleaning and user maintenance must not be made by children without supervision.
- The appliance must not be left unattended.
- The appliance must not be used outdoors.
- If the appliance is stored in rooms where the temperature can drop below the freezing point, empty the boiler and water circuit tubes.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).
- Do not clean the appliance with jets of water.
- Noise: the equipment does not exceed 70dB.
- If the power-supply cord is damaged, it can only be replaced by qualified and authorized technicians.
- If the machine is used improperly or for purposes other than those described above, it can be a source of danger. The manufacturer will not be held responsible for damages caused by improper use of the appliance.



**WARNING**

Installation, dismantling, and adjustments must only be performed by qualified and authorized technicians.

Carefully read the warnings and rules in this manual because they provide important information regarding safe installation, use and maintenance of the machine.

Keep this booklet handy for easy reference.

**2.1 Transport and handling****Packaging**

- The machine is delivered in a robust cardboard package, with appropriate internal protection. The package features the standard symbols indicating rules to be followed when handling and storing the appliance.
- Transport must be carried out according to the instructions on the package, handling with appropriate caution and avoiding impact of any type.
- Do not expose the appliance to atmospheric agents (rain, sun, and cold).

**Checks on receipt**

- On receipt of the appliance, carefully check all transport documentation is correct (against label on package).
- Check that the original packaging is not damaged.
- After removing the appliance from its packing materials, make sure that the appliance and its safety devices are intact.
- Packing materials (plastic bags, polystyrene foam, staples, etc.) must be kept out of the reach of children because they are potentially hazardous.

**Advice for disposal of packaging**

The packaging materials are eco-compatible and recyclable. For the protection of the environment they must not be dumped, but taken to a recovery / waste-disposal centre, according to local regulations.

**Handling**

Staff responsible for moving the appliance must be aware of the risks in moving heavy loads. Move the appliance carefully, using, where possible, the correct lifting equipment (fork lift, for example).

If moving the appliance by hand, make sure:

- enough people are available for the task, depending on the appliance weight and how difficult it is to handle;
- to always use the necessary safety equipment (shoes/gloves).



## 2.2 Installation Rules

- Before plugging in the appliance, make sure that the information on the nameplate (voltage, etc.) matches that of the electrical and water systems.
- Check the condition of the power-supply cord; if it is damaged it must be replaced.
- Completely unwind the power-supply cable.
- The coffee machine should sit on a flat, stable surface at least 20 mm from walls and from the counter. Keep in mind that the highest surface on the machine (the cup-warmer tray) sits at a height of at least 1.2 meters. Make sure there is a shelf nearby for accessories.
- Room temperature must range between 10° and 32°C (50°F and 90°F).
- An electrical outlet, water connections, and a drain with siphon must be in the immediate vicinity.
- Do not install in rooms (kitchens) that are cleaned with jets of water.
- Do not obstruct openings or ventilation and heat vents.
- Do not install the appliance outdoors.







### 3. Electrical Installation Rules

Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power-supply in compliance with installation rules.

If the power-supply is not working properly, the appliance can cause transitory voltage drops.

The electrical safety of this appliance is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.

Do not use adaptors, multiple plugs, and/or extension cords.

**Check that the type of connection and voltage correspond with the information on the nameplate: see illustrations chapter, Figure 1.**



**The machines are fitted with power-supply cables in the factory, specific to the type of connection required: three-phase Y connection (5 wires) or three-phase Δ connection (4 wires), or single-phase connection (3 wires).**

**IT IS NOT PERMITTED TO CHANGE THE ELECTRICAL SUPPLY.**

### 4. Water Installation Rules

#### WATER REQUIREMENTS

Water used in coffee machines must be suitable for human consumption (see laws and regulations in force).

Check on the machine's water inlet that the pH and chloride values comply with current law.

If the values do not fall within the limits, an appropriate water-treatment device must be inserted (respecting the local laws and compatible with the machine).

If the machine uses water with a hardness exceeding 8°F (4.5 °D), a specific maintenance plan must be implemented according to the hardness detected and machine usage.

#### WARNING

Only use the supplied parts for installation. If other parts are installed, they must be new (unused pipes and gaskets for the water connection) and they must be permitted for contact with water suitable for human consumption (according to local laws in force).

#### WATER CONNECTIONS

Place the appliance on a flat surface and stabilize it by adjusting and securing the feet.

Hook up the water connections as shown in the Illustrations chapter, Figure 2, respecting the hygiene, water safety, and anti-pollution laws in the country of installation.

**Note:** If the water pressure can rise above six bar, install a pressure reducer set at 2-3 bar. See Illustrations chapter, Figure 3.

Water draining tube: place the end of the water draining tube in a drain with a siphon for inspection and cleaning.

**IMPORTANT:** The curves of the water-draining tube must NOT bend as shown in Illustrations chapter, Figure 4.



## 5. Installation Check-up



**WARNING:** AFTER INSTALLATION, CHECK TO SEE IF THE MACHINE IS WORKING PROPERLY (see the Installation Module C).

### WATER CONNECTIONS

- No leaks from the connections or tubes

### FUNCTIONING

- Boiler and operating pressures are normal.
- The pressure gauge is working properly.
- The self-levelling device is working properly.
- The expansion valves are working properly



**WARNING:** ONCE THE MACHINE HAS BEEN INSTALLED AND IS READY FOR USE, BEFORE ALLOWING THE WORKER TO START USING THE MACHINE, WASH THE INTERNAL COMPONENTS ACCORDING TO THE INSTRUCTIONS BELOW:

### GROUPS

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

### HOT WATER

- Continuously dispense hot water (pressing the appropriate button) until at least 6 litres of water have been dispensed for a machine with 2 groups (see the “Hot water dispensing” chapter in the User’s Manual).

### STEAM

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.



## 6. Rules for the worker operating the machine

### BEFORE YOU START



**WARNING:** BEFORE YOU START OPERATING THE MACHINE, WASH THE INTERNAL COMPONENTS FOLLOWING THE INSTRUCTIONS INDICATED BELOW. THESE STEPS MUST BE REPEATED AT LEAST ONCE A DAY AND WHEN THE MACHINE HAS NOT BEEN OPERATED FOR MORE THAN 8 HOURS.

#### Groups

- Hook up the filter holders to the groups (without coffee).
- Let each group dispense water for about a minute.

#### Hot water

- Continuously dispense hot water (pressing the appropriate button) until at least 6 litres of water have been dispensed for a machine with 2 groups (see the “Hot water dispensing” chapter in the User’s Manual).

#### Steam

- Dispense steam from the nozzles for about a minute, using the appropriate buttons.

### DURING OPERATION

#### Steam dispensing

- Before heating the beverage (water, milk, etc.), open the steam nozzle for at least 3 seconds and let the steam escape so that condensation is eliminated.

#### Coffee dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 100 cc and discard the liquid.

#### Hot water dispensing

- If the machine has not been used for more than an hour, before using the hot water, dispense about 200 cc and discard the liquid.

#### Cleaning the coffee circuits

- Please read the specific section in the user’s manual to learn how to clean these circuits.



## 7. Caution



### Danger of Burns

The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**



WARNING: Hot surface  
 ACHTUNG: Heisse Oberfläche  
 ATTENTION: Surface chaude  
 ATTENZIONE: Superficie calda

### GENERAL

**The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for purposes other than its intended use.**

Never operate the coffee machine with wet hands or naked feet.

Ensure that the appliance is not used by children or persons who have not been instructed in its correct use.

### Danger of Burns

Do not place the hands or other parts of the body close to the coffee dispensing groups, or near to the steam and hot-water nozzles.

### Cup-warmer tray

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on

the cup-warmer tray.

Ensure that the coffee cups are completely drained before placing them on the cup-warmer tray.

No other objects shall be placed on the cup-warmer tray.



### MACHINE CLOSE-DOWN

**When the machine is left unattended for a prolonged period (for example out of hours), carry out the following steps:**

- **Remove the plug or turn off the main off-on switch;**
- **Close the water tap.**

**Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions, damage to property and/or injury to persons.**

## 8. Maintenance and Repairs

If the machine is not working properly, turn off the machine, turn off the main off-on switch, and call the service centre.

If the power-supply cord is damaged, switch off the machine and request a replacement from the service centre.



**To ensure safety during operation, it is absolutely necessary to:**

- **follow all the manufacturer's instructions;**
- **have qualified and authorized technicians periodically check that all safety devices are intact and functioning properly (the first inspection within three years of purchase and every year after that).**



### WARNING

Maintenance by unqualified individuals can jeopardize the safety and conformity of the machine.

Only use qualified, authorized technicians for repairs.

### WARNING

Only use original spare parts guaranteed by the manufacturer.

If original spare parts are not used, the manufacturer's warranty will no longer be valid.

### WARNING

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



## 9. Dismantling the machine

*Pursuant to European Directive 2012/19/UE on electrical waste (WEEE), users in the Europe-an community are advised of the following.*

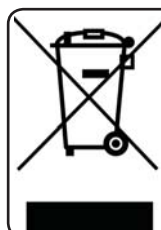
Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.



Suitable differentiated waste disposal so that the machine can then be recycled, treated and disposed of in an environmentally friendly manner contributes to avoiding possible negative effects on the environment and health, and encourages the reuse and/or recycling of the materials from which the machine is made.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.



**DISMANTLING THE MACHINE**  
**To protect the environment,**  
**please proceed in compliance**  
**with the local laws in force.**



## USE

### 10. Daily Switch-On



“Before setting the machine to work, make sure that:

- the main electric power switch is on;
- the mains water tap has been turned on”.

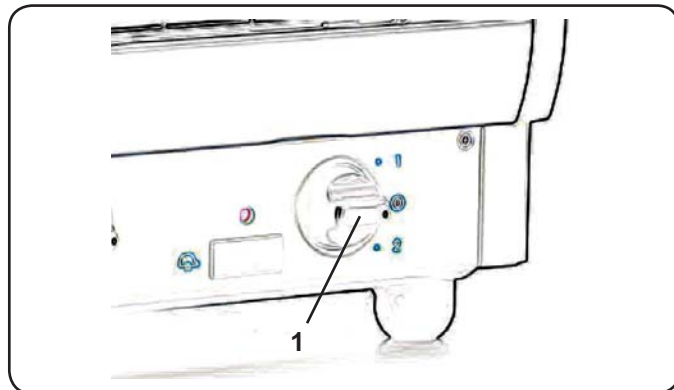
Turn the master switch (1) to position 1.

If the water level in the boiler is less than the minimum required, the boiler is filled up to the correct level.

Turn the master switch (1) to position 2.

“Heating” now begins.

At the end of the day, turn the machine OFF by turning the main ON/OFF switch (1) to position 0.



### 11. Cup Warmer (if provided)

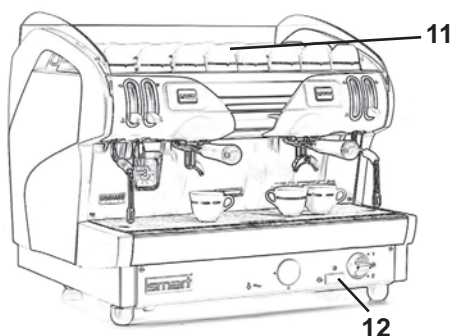


**CAUTION:** do not cover the cup warmer tray with any type of cloth.

The machines have a cup tray (11) for stocking the cups. Only place cups and glasses used with the coffee machine on the cup tray. **No other objects must be placed on the tray.**

Thoroughly drain the cups before placing them on the tray.

Press the button (12) and check to see that the light turns on.



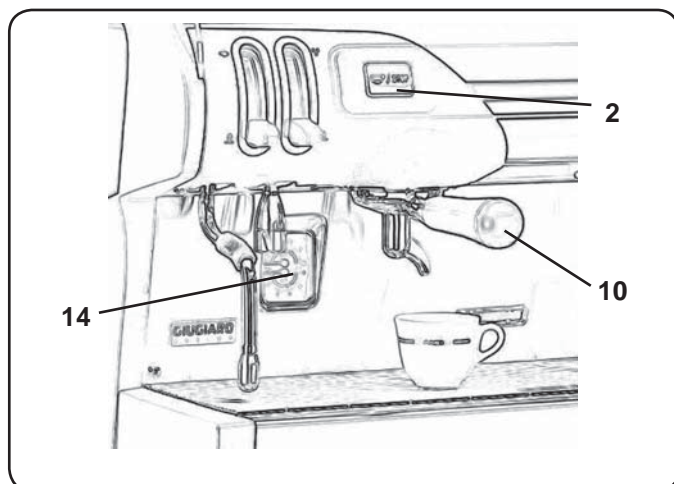
### 12. Heating phase

During heating, if one of the coffee dispensing push buttons is pressed, the machine dispenses a coffee at the temperature reached at the time.

Heating is completed when the boiler gauge indicator (14) remains stable in the green area.

The machine is now ready to dispense coffee, steam and hot water.

To make sure that the dispenser unit and the filter holder (10) are at similar temperatures, press the coffee dispensing button (2) and let the machine dispense coffee for a few seconds. Then press the button (2) to stop dispensing.



### 13. Coffee dispensing

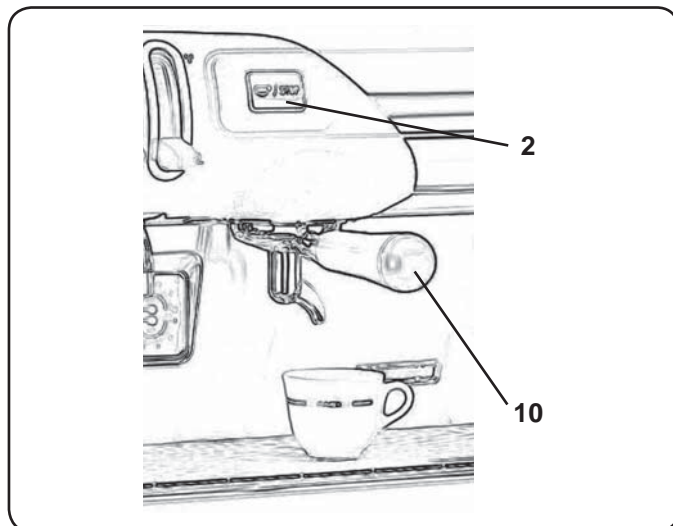
Remove the filter holder (10), empty out any coffee grouts and fill it up with 1 or 2 servings of ground coffee, depending on the filter holder used.

Press the ground coffee in filter down uniformly, using the grinder/doser presser.

Remove any residues of ground coffee from the filter rim. Fit and tighten the filter holder (10) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (10).

Press the coffee dispensing button (2) for dispensing.

When the required serving is complete, press the button (2) to stop dispensing.



**Do not remove the filter holder before the coffee dispensing has completed.**

### 14. Other hot beverage



**Danger of Burns!** Use the appropriate insulating devices (A) to move the water and steam nozzles.

#### Steam dispensing

Completely immerse the right or left steam nozzle (6) into the container with the liquid to be heated and push the steam control lever (7) upwards.

Wait until the liquid has reached the desired temperature, then lower the steam command lever (7) to stop the issue of steam.



#### Cleaning of steam nozzles

At the conclusion of each steam dispensing phase:

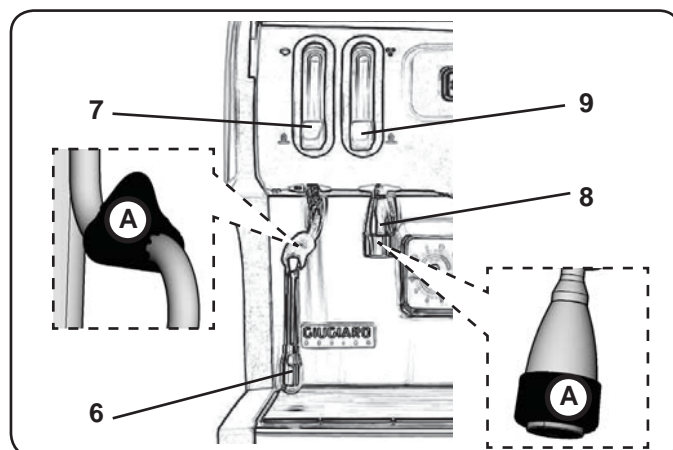
- Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.
- clean the inside of the steam nozzle as follows: turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

#### Heating milk for frothy coffee (cappuccino)

##### General indications

Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 5°C (41°F)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.

NOTE: at the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.



Use a tall narrow jug and fill it up to about the half-way mark. Then plunge the steam jet pipe (6) into the milk. Gradually open up the steam tap (7) and heat the milk for a few seconds.

When the required amount of froth has been made and the temperature is sufficiently high, stop the flow of steam by turning knob (7) the other way (towards "0").

When the steam jet pipe (6) is no longer required, clean it thoroughly with a sponge and a clean cloth.

#### Dispensing hot water

Put a cup or other container under the hot water spout (8). Lift lever (9) to dispense the desired amount of hot water. Stop the dispensing by put lever (9) back into its original position.





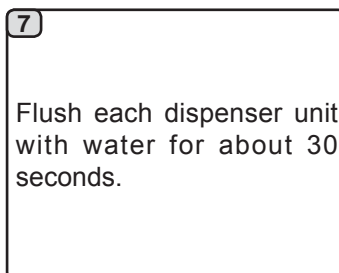
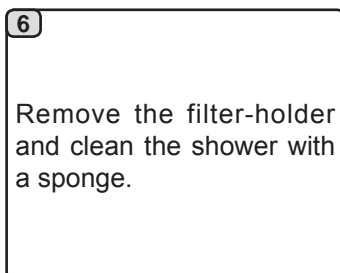
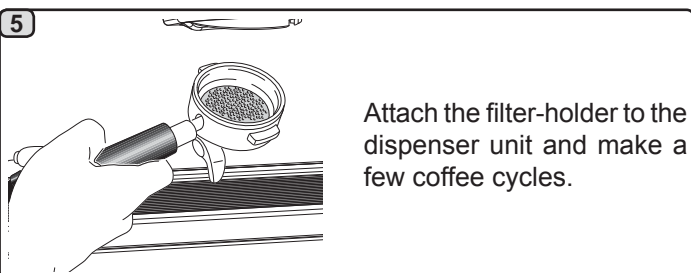
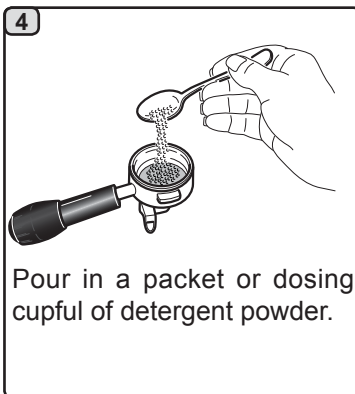
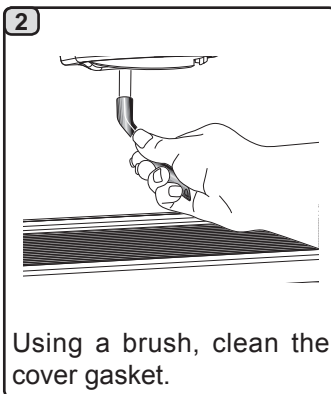
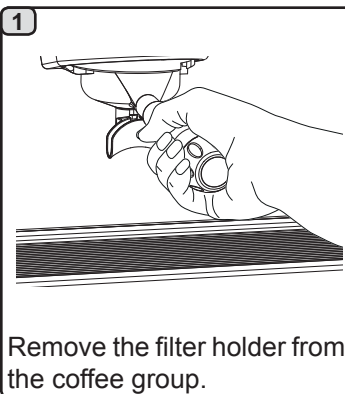
## 15. Cleaning and maintenance



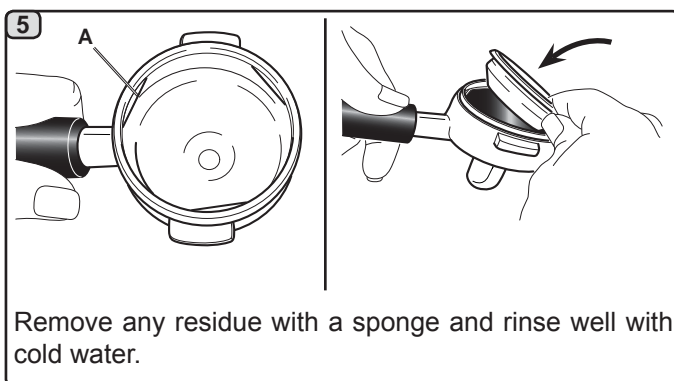
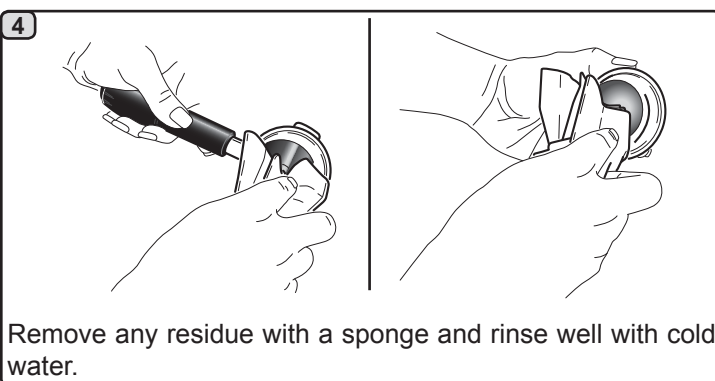
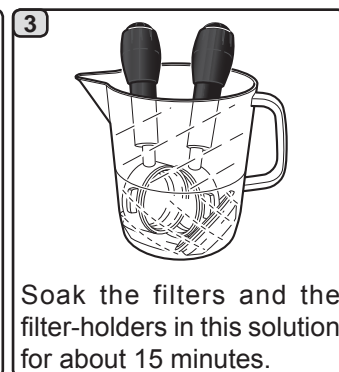
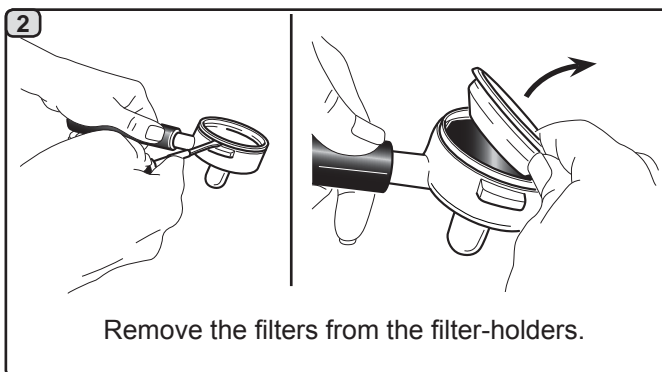
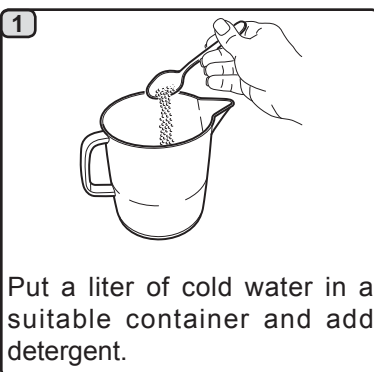
For correct application of the food safety system (HACCP), please follow the instructions in this paragraph. Washing must be carried out using original “Service Line” products, see details on the last page. Any other product could compromise the suitability of the materials which come into contact with food products.



**CLEANING DISPENSING UNIT** - *This operation must be made on all the groups at the end of each working day.*  
Do not remove the filter holder during coffee dispensing.



**FILTER-HOLDERS** - *This operation must be made on all the filter-holders at the end of each working day*





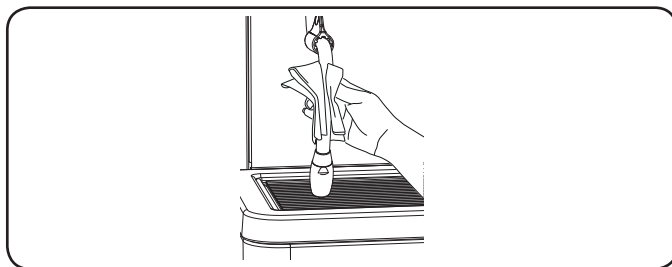
## STEAM NOZZLES AND HOT-WATER DISPENSING PIPES - *This operation must be carried out at the end of each working day*

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.



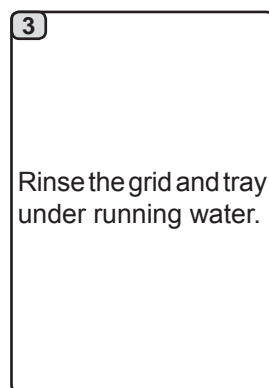
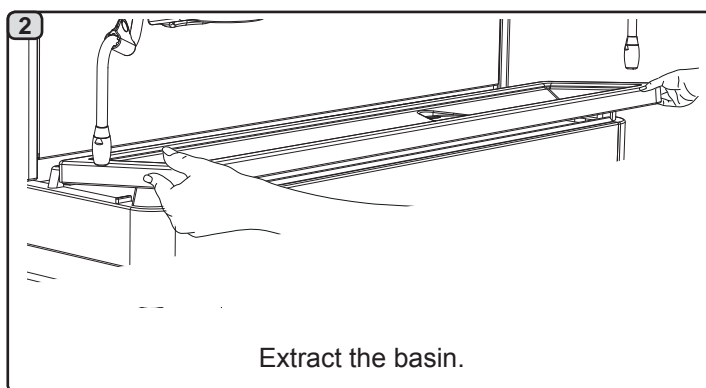
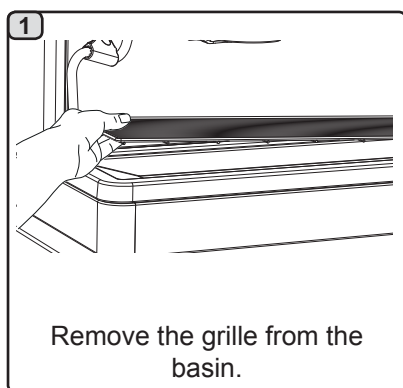
Do not use abrasive products.

To clean the inside of the steam nozzles, follow these steps: Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.



**NOTE:** the procedures described below can also be carried out when the machine is switched off.

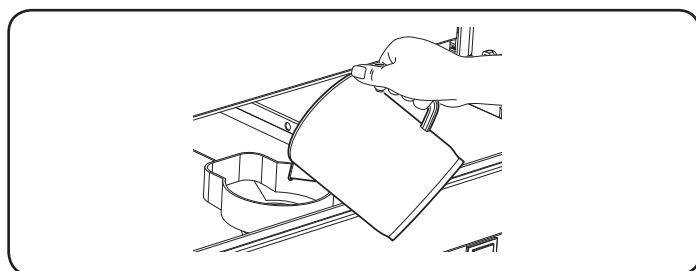
## GRILLE AND DRIP BASIN - *This operation must be made at the end of each working day*



## DISCHARGE BASIN

- *This operation must be made at the end of each working day*

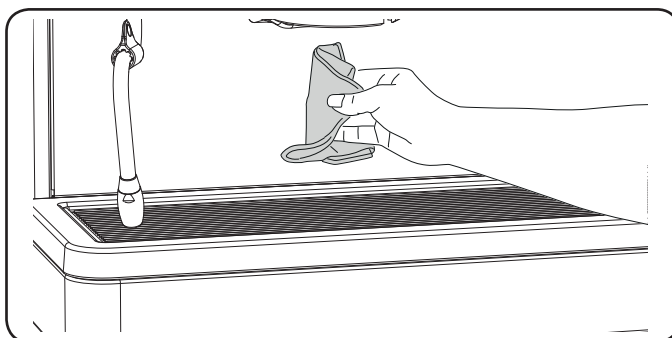
Pour about a liter of hot water into the discharge basin to remove any discharge residues.



## BODYWORK - *This operation must be made at the end of each working day*

Use a soft cloth and cleaning products WITHOUT ammonia or abrasives, removing any organic residue present in the work area.

**NOTE.** Do not spray liquids into the panel slots.



## 16. Defects – Malfunctions

### Direct action by the customer

Before calling service personnel, to avoid unnecessary expense, check whether the machine problem corresponds to one of the cases listed below.

PROBLEM	CAUSE	SOLUTION
The coffee machine is not working.	No electricity supply.	Check the electricity supply. Check the position of the ON/OFF switch (1).
The coffee machine is not heating up.	ON/OFF switch (1) position incorrect.	Turn the ON/OFF switch (1) to position 2.
Leaking from the filter holder rim (10).	Underpan gasket dirty with coffee.	Clean using the special brush provided.
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Filter holes blocked or filter holder (10) outlet hole dirty. Coffee ground too fine.	Clean. Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Discharge pan hole blocked.	Clean. Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.



# LI SERVICE LINE



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