



INSTALLATION AND USE MANUAL

CARIMALI
MACCHINE PER CAFFÈ DAL 1919

MACCO

PRATICA



LB .00193.10 GB
EDITION **JULY** 2009





DET NORSKE VERITAS

QUALITY MANAGEMENT SYSTEM CERTIFICATE

Certificato No. / Certificate No. **CERT-01501-97-AQ-MIL-SINCERT**

Si attesta che / This certifies that

Il sistema di gestione per la qualità di / the quality management system of

IMC ITALIANA MACCHINE CAFFE' S.p.A.

Via Industriale, 1 - 24044 Chignolo d'Isola (BG) - Italy

È conforme ai requisiti della norma per i sistemi di gestione per la qualità
Conforms to the quality management systems standard

UNI EN ISO 9001:2000 (ISO 9001:2000)

Questa certificazione è valida per il seguente campo applicativo:

This certificate is valid for the following products or services:

(Ulteriori chiarimenti riguardanti lo scopo e l'applicabilità dei requisiti della normativa si possono ottenere consultando l'organizzazione certificata)
(Further clarifications regarding the scope and the applicability of the requirements of the standard(s) may be obtained by consulting the certified organization)

Progettazione, produzione ed assistenza di macchine per il caffè e relativi accessori

Design, manufacture and service of coffee machines and related equipments

Data Prima Emissione

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Lead Auditor



per l'Organismo di Certificazione
for the Accredited Unit

DET NORSKE VERITAS ITALIA S.R.L.

Vittore Marangon

Management Representative

La validità del presente certificato è subordinata a sorveglianza periodica (ogni 6, 9 o 12 mesi) e al riesame completo del sistema con periodicità triennale
The validity of this certificate is subject to periodical audits (every 6, 9 or 12 months) and the complete re-assessment of the system every three years
La validità del presente certificato è subordinata a sorveglianza periodica (ogni 6, 9 o 12 mesi) e al riesame completo del sistema con periodicità triennale

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INTRODUCTION AND GENERAL NOTES

Thoroughly read the instructions contained in this booklet because it gives important information regarding safety for installation, use and maintenance.

Keep this booklet in a safe and accessible place for further consultation.

This machine must be used only for the purpose it was designed:
dispensing coffee, cappuccino, pouring hot water.

Any other use is to be considered inappropriate and therefore dangerous.

The manufacturer declines all responsibility for damage caused by any improper, incorrect and unreasonable use of the machine.

The use of any electric appliance implies the observance of some fundamental rules.

More specifically:

- do not touch the appliance with your hands or feet wet or damp
- do not use the appliance with bare feet
- do not pull the power cord to disconnect the plug from the power socket
- do not leave the appliance exposed to the weather (rain, sun, frost)
- do not let children or untrained persons use the appliance.

Before carrying out any cleaning and maintenance, disconnect the appliance from the power supply, pulling the plug from the power socket and turning off the main switch.

In case of failure or malfunction turn the machine off and do not attempt to carry out any repairs or direct operations on the machine.

All repairs must be carried out in an authorised service centre, using original spare parts only.

Failure to comply with the above recommendations will compromise the safety of the machine and the warranty conditions.

If this machine is no longer used we recommend that it is made inoperative by disconnecting the cable from the power supply, and all potentially dangerous parts are made harmless, especially to protect children who might use the machine for their games.

INSTALLATION NOTES

Installation must be carried out according to the manufacturer's instructions.

An incorrect installation can cause damage to persons, animals or things; the manufacturer declines all responsibility for such situation.

After unpacking check that the machine is not damaged.

If in doubt, do not use the machine and contact an **I.M.C. Spa**. Authorised Service Centre.

All packing materials (plastic wrapping, polystyrene, nails, etc.) are potentially dangerous and must be kept out of children's reach and disposed of in a safe manner for the environment.

Before connecting the machine to the power supply make sure that the rating information of the machine correspond to that of the power supply: if the power socket is not compatible with the plug of the machine (if supplied), replace the socket with a proper one, ensuring that the size of the cable is suitable for the absorbed power of the machine.

Make sure that the voltage rating of the machine corresponds to that of the power supply, and that the power supply is adequate to additional power absorption of the machine.

After installing the main switch and fuses, connect the power cord of the machine to the main switch according to the attached electrical diagram.

The use of adapters, multiple power boards and extension cords is not recommended.

If it is absolutely necessary, then use only single or multiple adapters and extension cords which comply with current safety regulations, ensuring also that the electricity load capacity of the single adapters and extension cords and the maximum power rating of the multiple adapters is suitable.

The electrical safety of this machine can be guaranteed only if correctly connected to an efficient earth circuit as indicated by current electrical safety regulations.

It is necessary to check this fundamental safety prerequisite, and in case of doubt, ask a professionally qualified technician to check the circuit.

The manufacturer declines all responsibility for any damage caused by failure to earth the equipment.

In order to avoid any dangerous overheating, we recommend that the power cord be fully unwound.

In case of damage to the cord, contact exclusively an authorised service centre to have it replaced.

The power cord of this machine must not be replaced by the customer.

Do not leave the machine connected unnecessarily.

Turn off the main switch of the machine when not in use.

Do not cover the ventilation openings of the machine.

Place the machine at an adequate distance from walls, objects, etc.

The machine must be connected to a system with a water pressure which is not greater than 5 bar (Kg/cm²).

If the pressure is greater, a pressure reducer must be installed.

The machine must be connected to a softener.

ENVIRONMENTAL CONDITIONS TO USE THE MACHINE

Environmental temperature: 5 – 45 °C (empty the hydraulic system in case of freezing)

Maximum humidity: 80% relative humidity

Water hardness: 5°eh, 7°dH, 13°Fh

USE AND MAINTENANCE NOTES

For a correct functioning of the machine it is fundamental to comply with the manufacturer's instructions, having qualified personnel to carry out special maintenance and to check all safety devices.

Do not use the machine without water.

Avoid to expose hands or other parts of the body to the coffee dispensing spouts or to the steam or hot water nozzles.

The water and steam from the nozzles is very hot and can cause severe burns.

The water and steam nozzles and the filter holders are very hot and therefore must be handled with care, holding them in the appropriate points.

Do not leave the machine in rooms where the temperature is below 0°C or 32°F without having first drained the boiler and the hydraulic circuit.

Cups and coffee cups must be placed on the cup-warmer tray (if fitted) only after having been fully drained.

Only the crockery related to the machine should be placed on the cup-warmer tray.

Placing any other object on the tray is to be considered incorrect.

Failure to clean machines daily, especially for brewing unit and milk frother (optional), using approved cleaning products and following specified cleaning procedure will result in void warranty and service contract.

MAIN FEATURES

MACHINE	1 GR.	2 GR.
Maximum quantity of coffee dispensed per hour	240	480
Width (mm.)	306	577
Height (mm.)	498	498
Depth (mm.)	476	476
Net weight (Kg.)	32	45
Boiler capacity (lt.)	4	10
Hot water nozzle	1	1
Steam nozzle	1	2
Automatic cappuccino LM maker optional	1	1+1
Boiler resistor (W) Standard version	1600	2700
Voltage	230V mono. 200V mono. 120V mono.	230V mono. 200V mono. 120V mono.

Materials used:

- Copper for boiler and piping
- reinforced silicone for the articulated feed tube
- reinforced silicone for the articulated pump tube
- brass chromed for the brewing group
- brass for taps and connections
- stainless bodywork.

Machine Equipment:

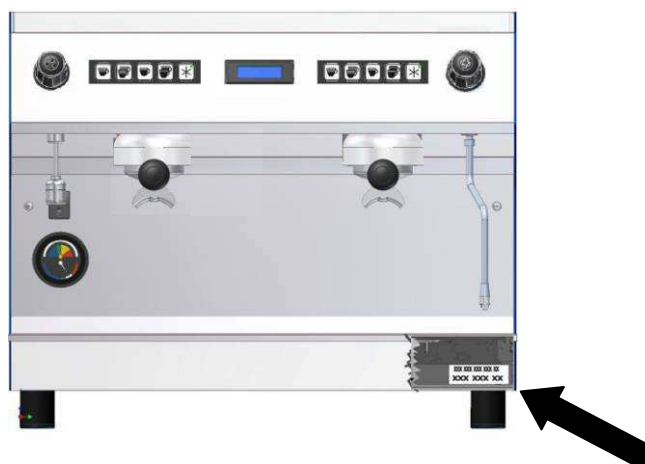
- 1 Filter holder 1 outlet (with 7g - 0,2469 oz filter)
- 1 Filter holder 2 outlet (with 14g - 0,4938 oz filter)
- 1 Filter 6 g - 0,2116 oz
- 1 Coffee outlet 1 way (high)
- 1 Rubber blind filter
- 1 Hose clamp (Ø 16 / 27)
- 1 Drain armoured hose (Internal Ø 16 - 1,5 m / 4,92 feet)
- 1 Inlet armoured pipe (Ø 3/8 G - 1,5 m / 4,92 feet)
- 1 Brush
- 1 Group Gasket
- 1 Drain " L " brass pipe
- 1 Spoon

Peripheral applications.

Serial output RS 232 C for:

- I/O interface 26 relay
- Mini counter 1 key
- mini counter with 15 keys.

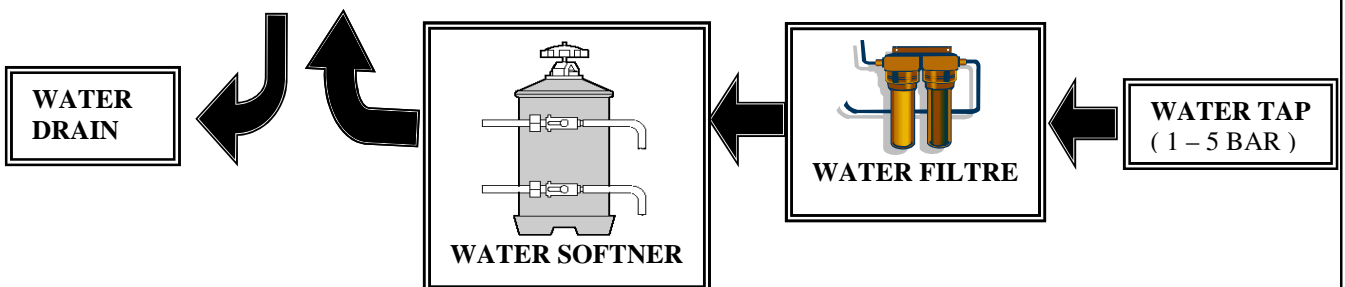
NOTE: The registration and technical data plate of the machine is on the **side** of the machine behind the drip tray.



ELECTRIC CONNECTION



HYDRAULIC CONNECTION



MACHINE KEYPAD

KEY 1 KEY 2 KEY 3 KEY 4 KEY 5



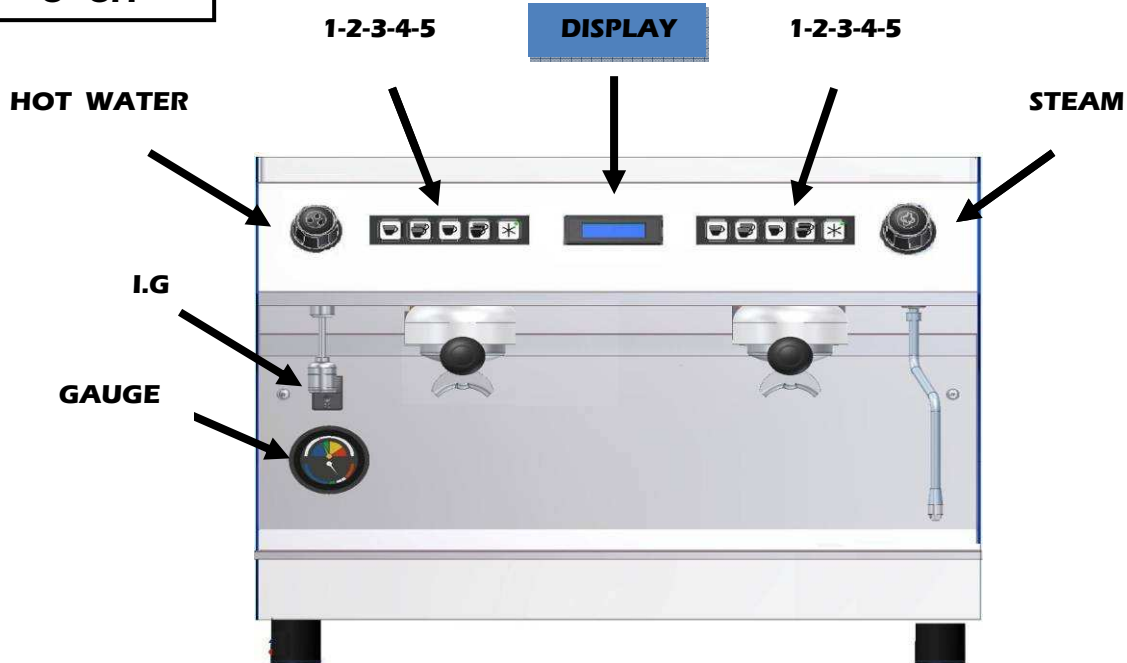
Group	keypad
Key 1	1 Espresso
Key 2	2 Espresso
Key 3	1 Coffee
Key 4	2 Coffee
Key 5	Continue/Prog.

STARTING UP

Turn on the tap from the water mains and switch the power ON by pressing the "I.G " main switch.
The display will show for few seconds the software version: **Example (VER 1.00) (E2 model)**

I.G. LEGEND:

I= ON
O= OFF



Re-filling the boiler.

This operation will automatically stop when the level of the probe is reached.

Heating the boiler.

This phase will automatically stop when the temperature in the boiler is reached.

PLEASE NOTE:

- the pressure switch controls the temperature inside the boiler and the pressure gauge on the front of the machine indicates the calibrating pressure which is normally 1.1- 1,2 bars.
- During this stage, keep the steam tap open for a few seconds, this operation will release the air from the boiler inside.

DISPENSING

1) Coffee Dispensing.

Place a cup under the dispenser and press one of the coffee dose keys (N° 1-2-3-4). The dose will automatically stop once the pre-programmed dose has been delivered.

The system can be used for the simultaneous dispensing of coffee from all the groups on the machine.

The "5" button is designed for a continuous delivery and for a delivery stop.

Please note:

If you press any dose key of the same keypad during dispensing, the dose will be stop.

2) Hot water dispensing.

Place a container under the hot water nozzle, rotate the tap knob anticlockwise to open it.

Reached the desired dose, then rotate the tap knob clockwise to interrupt the delivery.

3) Dispensing steam.

Warm up drinks (milk, cognac, etc) as follows:

Before you heat any drink, carefully let a small amount of steam out of the steam arm, by rotating the steam tap knob anticlockwise, to eliminate any condensation inside the pipe, then close the steam tap knob by rotating the steam tap knob clockwise .

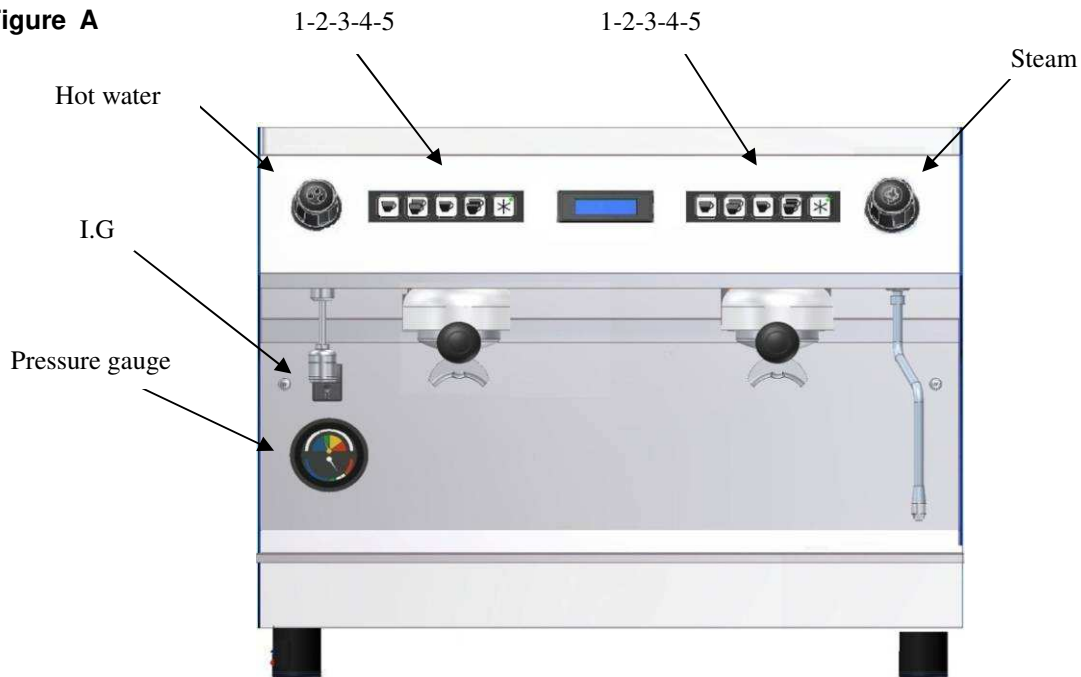
Dip the steam nozzle in the drink and then open the steam tap knob.

Close the steam tap knob then remove the container with the heated drink,

Open again the steam tap knob for a moment to purge the nozzle from any liquid trapped inside.

This operation is very important as it prevents milk or other liquids from being drawn into the boiler.

Figure A



HOW TO MAKE A GOOD CUP OF COFFEE

The physical state of the ground coffee is fundamental for a good beverage.

Condition of the coffee	It comes out slowly	It comes out rapidly
Dose of ground coffee	Excessive	Insufficient
Pressure on ground coffee	Excessive	Insufficient
Atmospheric humidity	Too damp	Too dry
Degree of grinder	Too fine	Too coarse
Filter condition	Partly clogged, dirty	Holes enlarged by wear

Proceed with preparation of the first cups of coffee:

Fill the filter with the correct quantity of ground coffee and press it lightly the special presser.

The machine is supplied with the following as standard:

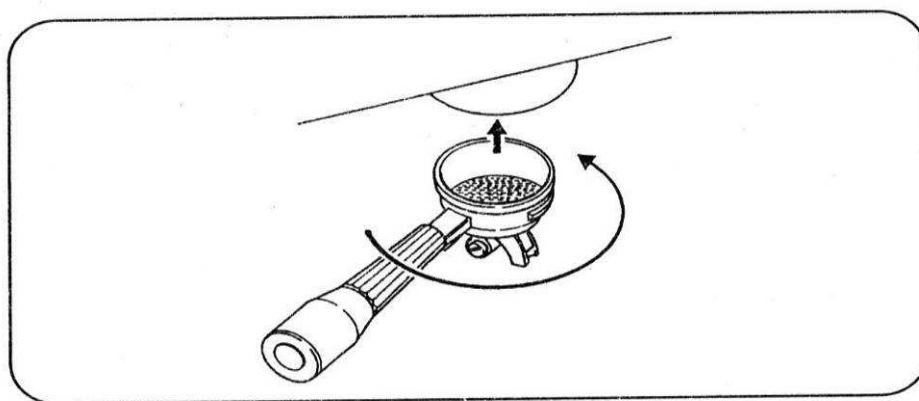
Dosage and grinding must be set according to the machine and strength of coffee desired.

If too much coffee is used, the filter holder cannot be inserted in to the unit; if too little coffee is used, the coffee grounds get too wet.

For a perfect cup of coffee, it is advisable to have a self-dosing coffee grinder beside the machine.

This will give improved quality of the coffee, and ensure it is kept constant because it is freshly ground.

Fit the filter holder into the unit with the knob facing to the left, then turn in to the right until it locks.



When the coffee grounds have to be emptied out, knock the filters against a wooden surface and not a metal one as this could damage the edge of the filter and jeopardise its tightness.

DOSE PROGRAMMING

The following procedure is the same for both 1 and 2 group versions. Please note that the display messages are shown just in the 2 group version, which is equipped with display.

1) Programming the volumetric coffee dose .

The following procedure is valid for all coffee keys.

- Press key N°5 (contin./ progr .) and keep it pressed for five seconds. The programming level is shown by the flashing LED on the keys N°5 (contin./ progr.).



- press the coffee dose key to be programmed and the beverage will start being dispensed; The display shows:



- press the selected dose key again when the required dose has been delivered. The dose will be stored in memory automatically.

The planning effected on the left group will be brought on all the machine keypads.

In the case is required to diversify the doses from the remainders keypad, repeat the procedure on the right keypad.

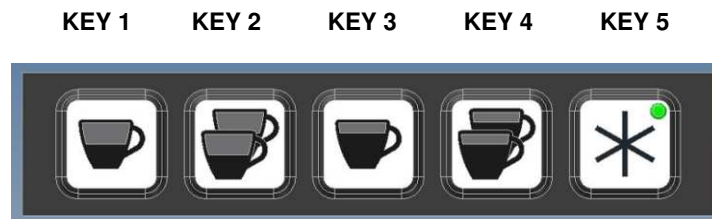
Please Note:

To go out of the programming phase without modifying the parameters, is necessary to attend the time - out of five seconds without pressing any key.

PARAMETERS PROGRAMMING IN MACHINE WITH DISPLAY

Proceed as follows to access the machine parameters field:

- power OFF the machine
- power ON the machine keeping keys N°5 (continuous/program) pressed for 3 seconds until the display unit shows:



KEY	Special Function	Description
T1	+	Scroll up on the selections
T2	-	Scroll down the selections
T3	-----	-----
T4	-----	-----
T5	Enter	Confirm the modification on the menu

LANGUAGE XXXXXX

Where XXXXXX is the selected language

I= Italiano \ GB-USA = English \ F= Francaise \ S = Espanol \ D = Deutsch

Push T1 or T2 to scroll the menu and T5 to confirm

TEMPERATURE XXXXXX

Where XXXXXX is the selected boiler temperature (Useful only on machine with temperature probe)

Temperature min. 100 C° - Temperature max. 130 C°

Push T1 or T2 to scroll the menu and T5 to confirm

**PRE - INFUSION
ON XXX ml.**

Where **ON XXX ml.** is the pre-infusion water quantity.
Push T1 or T2 to scroll the menu and T5 to confirm

**TEMPERATURE
PAUSE XXX sec**

Where **OFF XXX Sec.** is the pause between Pre-infusion and Infusion
Push T1 or T2 to scroll the menu and T5 to confirm

Please note: The pre-infusion works only on the first two key on each group keypads.

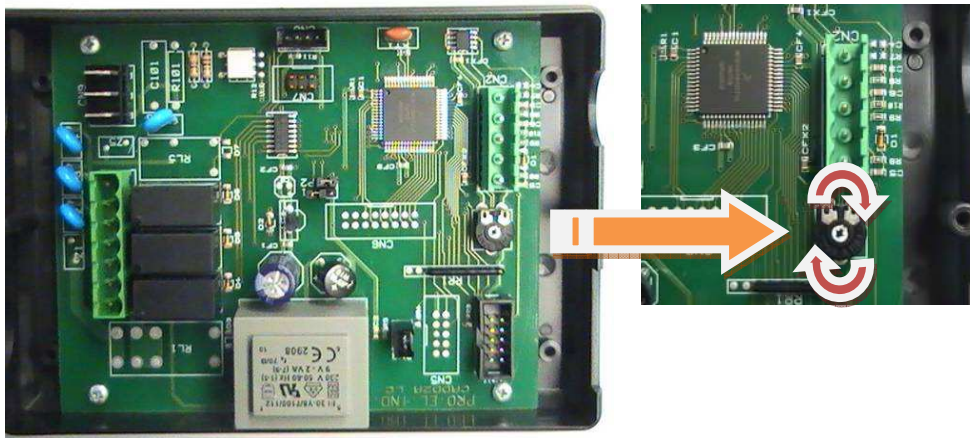
To exit from the technical program menu press T5 (Menu)

PARAMETERS PROGRAMMING IN THE MACHINE WITHOUT DISPLAY

How to adjust boiler pressure:

To adjust the boiler working pressure (0.9 – 1.3 Bars) turn the trimmer (see pic.) clockwise to increase the pressure and anti-clockwise to decrease it.

The working pressure is displayed on the pressure gauge (see drawing A page 7) when the machine reaches the working temperature.



Preinfusion keys N°1 and N°2 (for E1 version)

To enable the preinfusion for the drink keys N°1 e N°2, follow this procedure:

1. Switch off the machine through the main switch (I.G.).
2. Switch on the machine through the main switch, keeping pressed at the same time the key N°1 till the Programming/Continuous key LED lights on .
3. Switch off the machine through the main switch (I.G.).
4. Switch on the machine, which is now ready for use.

Follow the same procedure to disable the preinfusion.

WASHING

1) Washing the group and filter holder.

It is advisable to carry out these types of washing at the end of each working day.

1a) washing the filter holders.

Carry out the following operations:

Remove the filters from the filter holders and wash both parts under running water.

Remove the remaining coffee using the provided brush (code N°95.01773) supplied with the machine, to eliminate the coffee residues from the filters and showers



If the filters get clogged up and you cannot manage to clean them by washing, it is advisable to place it under a naked flame to burn any coffee particles remaining in the holes.

This operation should not be carried out frequently, as it may damage the filter.

1b) washing the group gasket.

Carry out the following operations:

Insert the blind filter membrane supplied in the filter holder.

- Turn the machine ON;
- Press the key N. 5 (continue) of the group you want to clean.
- Slightly open and close the filter holder a few times, letting the water flow out. Be careful not to let hands and other parts of the body come into contact with water, in order to avoid danger of burns;
- If necessary repeat this operation several times, and remove the remaining coffee from the group gasket by using a cloth.

1c) washing the third duct of the group.



Carry out the following operations:

- Insert the blind filter membrane supplied in the filter holder;
- Turn the machine ON;
- Press the key N. 5 (continue) of the group you want to clean at intervals of 5 seconds around.

1d) Steam wand washing.

To avoid the filling of the holes of the terminal of the steam wand, clean with care after every use.

MANUAL CLEANING OF STEAM WAND

PLEASE NOTE:

It is advisable to carry out these types of cleaning at the end of each working day.

- 1► Leave the steam wand into hot water for 5 minutes.**



- 2► Clean the steam wand by means of a cloth.**



- 3► Do not leave the steam wand into any liquid at any time.**



SPECIAL FUNCTIONS FOR MACHINE CALIBRATION

Only Assistance Service personnel authorised by I.M.C. Spa. are permitted to enable the use of these functions.

1) Calibrating the coffee dispensing pressure (pump pressure)

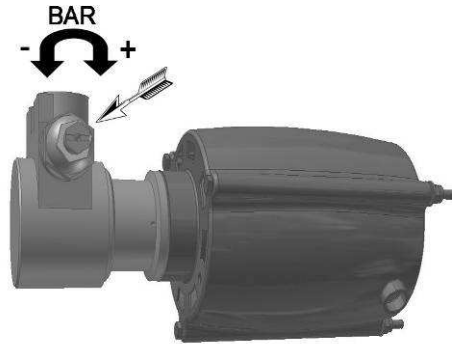
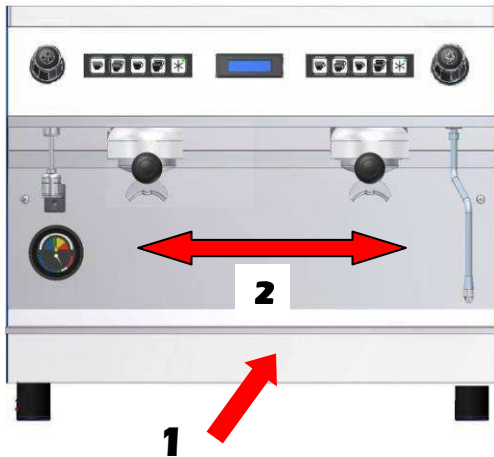
To adjust the pump pressure insert the filter holder filled with properly ground, pressed coffee dose.

Press a coffee dose key and read the pressure in the pressure gauge.

N.B. The correct pressure is 8/9 bars.

If the gauge shows an incorrect pressure, remove the drip tray (1) then the front panel (2) and calibrate the pump by turning the adjustment, clockwise to increase the pump pressure or anticlockwise to reduce pressure.

Once the adjustment is completed, test the pressure calibration by dispensing one or more coffees.



Just for E2 version, the display contrast adjusting is on the pc board (see pic.)



SECURITY - ALARMS

1. Boiler filling alarm.

Causes: the stage of boiler fillings has exceeded the maximum time of 120 minutes; the level of the probe (SLC) has not been reached.

Result: the machine is OFF, and all the keypad leds flash simultaneously:

The display shows:

ALARM:TIME OUT
FILLING UP BOILER

Solution: carry out the following controls.

- Level probe (SLC) is dirty, so isolated from the water (the complete filling of the boiler is checked)
- no water from mains
- low water pressure
- faulty motor pump
- faulty filler solenoid valve
- incorrect electrical connections (level probe (SLC) cord stopped).

2. Turbine alarm.

Cause: the volume meter is not sending signals to the control unit within a time-out of 5 seconds.

Result: delivery continues up to a time-out of 240 seconds or until the selected key is pressed, and all the leds on the push-button panels flash (medial flashes)

The display shows:

ALARM
FLOW METER GR.X

Solution: carry out the following controls.

- No water from mains (coffee is not dispensed)
- clogged group piston filters (coffee is not dispensed)
- faulty group solenoid valve (coffee is not dispensed)
- clogged entrance filters (coffee is not dispensed)
- blocked or faulty volume meter (coffee dispensed continuously)
- faulty electrical connection (coffee dispensed continuously).

Note:

If the coffee is dispensed continuously, use the machine as if it were manual: press the required key to start up the dose, then press the same key to stop the dose being dispensed, after checking the amount in the cup.

The machine will stop automatically the delivery if the turbine will have counted 6000 impulses (function anti-flood).

3. Safety Kilcson operation.

Cause: The temperature of the boiler has reached the limit of 145°C.

Result: the heating is interrupted.

Solution: carry out the following controls.

- Level probe (SLC) earthed
- Faulty temperature probe
- Faulty Triac
- Defective inlet solenoid valve

WARNING:

To activate the safety Klicson, it is necessary to press the button placed at the centre of the thermostat itself.

4. Safety valve operation.

Cause: overpressure in steam boiler

Result: the 1.7-1.9 bar safety valve opens and releases steam in the upper part of the machine.

Solution: carry out the following controls:

- Triac earthed
- Faulty temperature probe

5. Anti-vacuum valve.

The "10" anti-vacuum valve (see hydraulic diagram) is installed on the boiler and prevents any air remaining during the loading phase and a depression being created during the heating phase.

6. Non-return valve.

The non-return valve (see hydraulic diagram) is installed between the loading solenoid valve and the boiler, and has the following function:

- During the loading phase it opens by means of the water pressure, letting the water enter into the boiler.
- Once the loading phase is over, it closes preventing the water in the steam boiler from returning to the water supply network.

7) Temperature probe alarm

ALLARME SONDA DI
TEMPERATURA

First case: the temperature inside the boiler has reached the maximum value of 131°C

Effect: boiler heating is interrupted and drink keys are disabled.

Solution: switch off the machine (OFF), check and if needed replace the " triac".

Second case: the temperature probe is defective and send a 0 Ohm (short circuit) signal to the pc board.

Effect: boiler heating is interrupted and drink keys are disabled.

Solution: switch off the machine (OFF), replace the temperature probe and switch on the machine.

Third case: the temperature probe is defective and send a 154 Ohm (open circuit) signal to the pc board.
Effect: boiler heating is interrupted and drink keys are disabled.
Solution: switch off the machine (OFF), replace the temperature probe and switch on the machine.

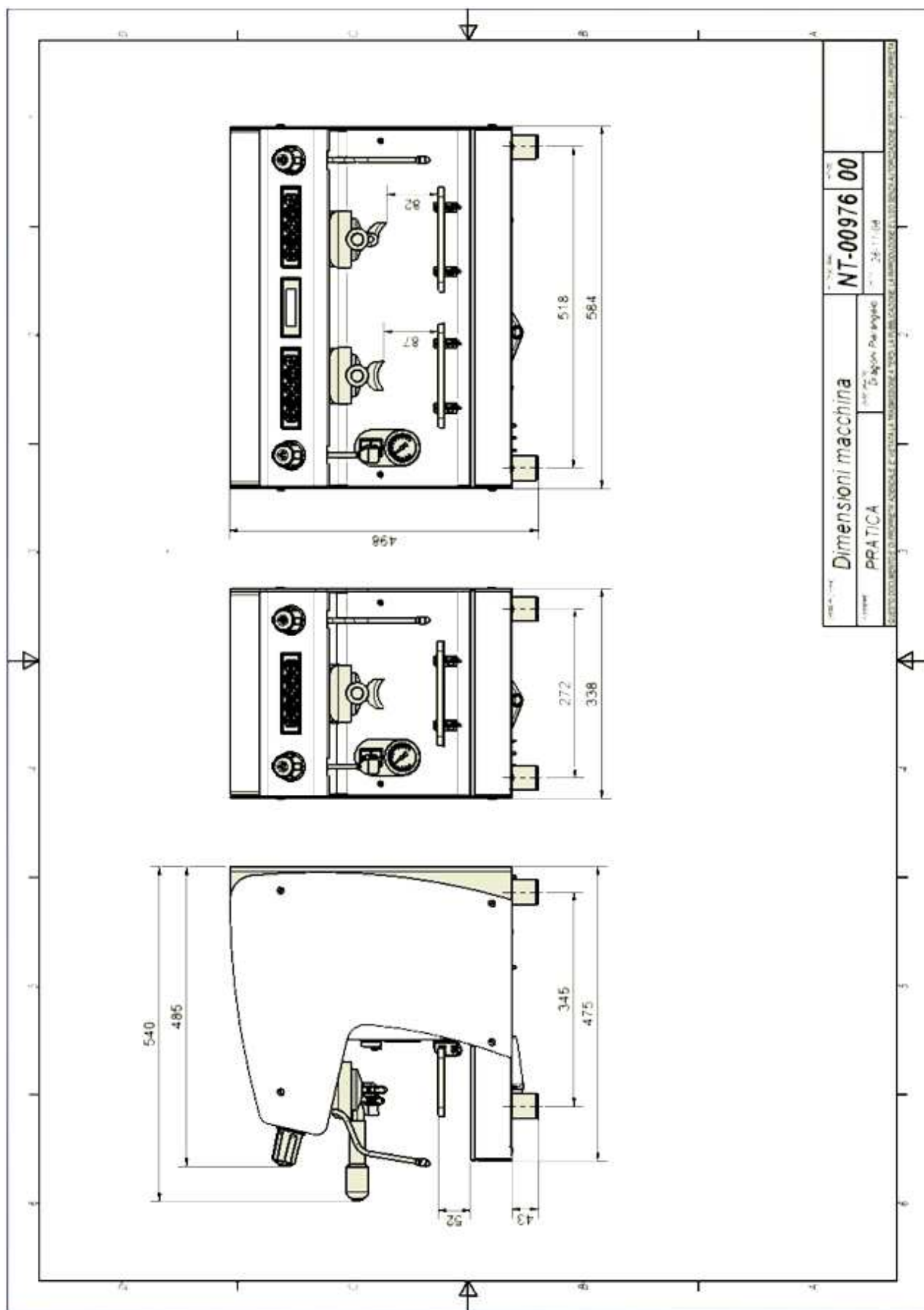


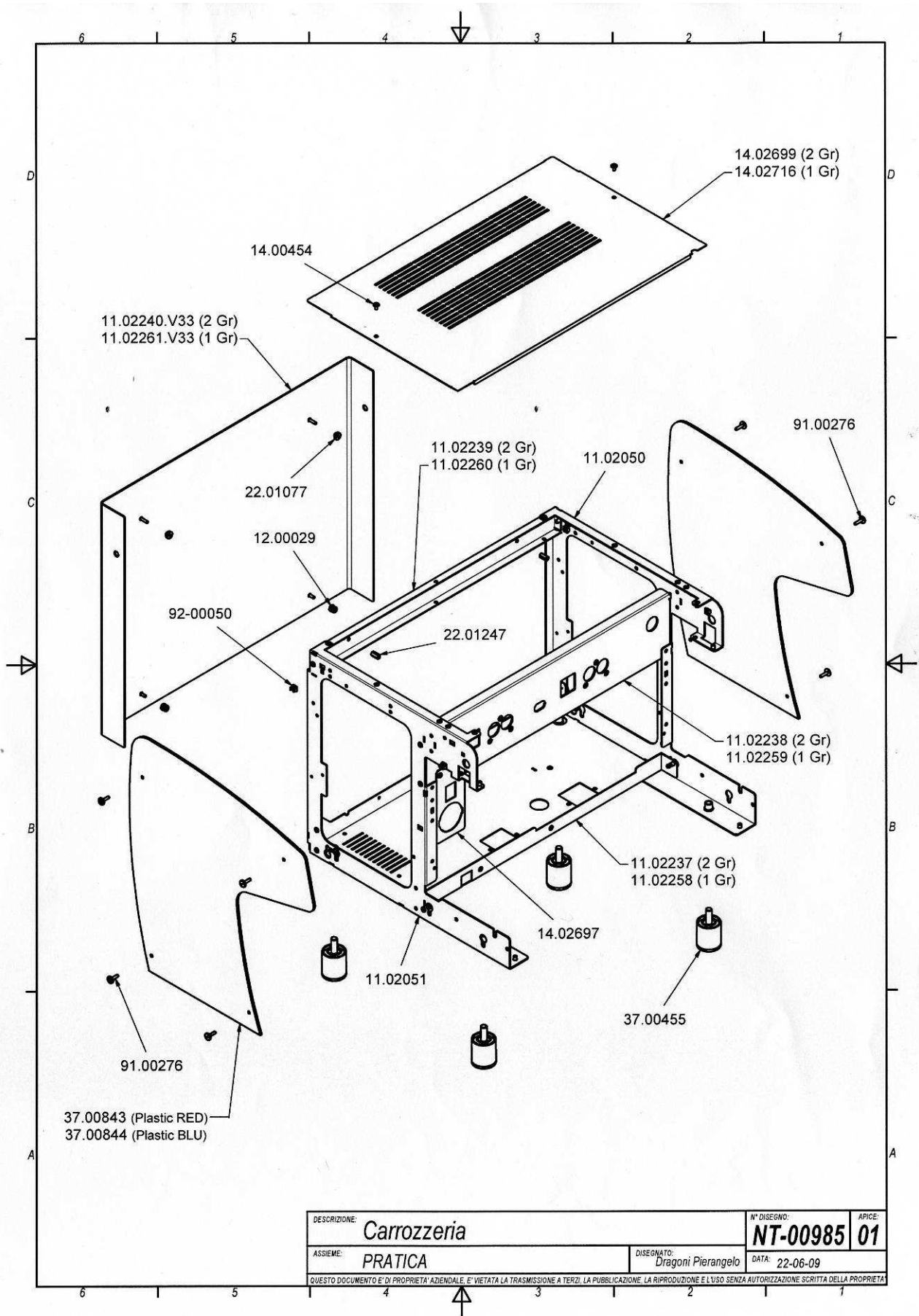
Attention: Periodically check the electric wiring of the TRIAC. A wrong or incomplete wiring may cause a pc board breakage.

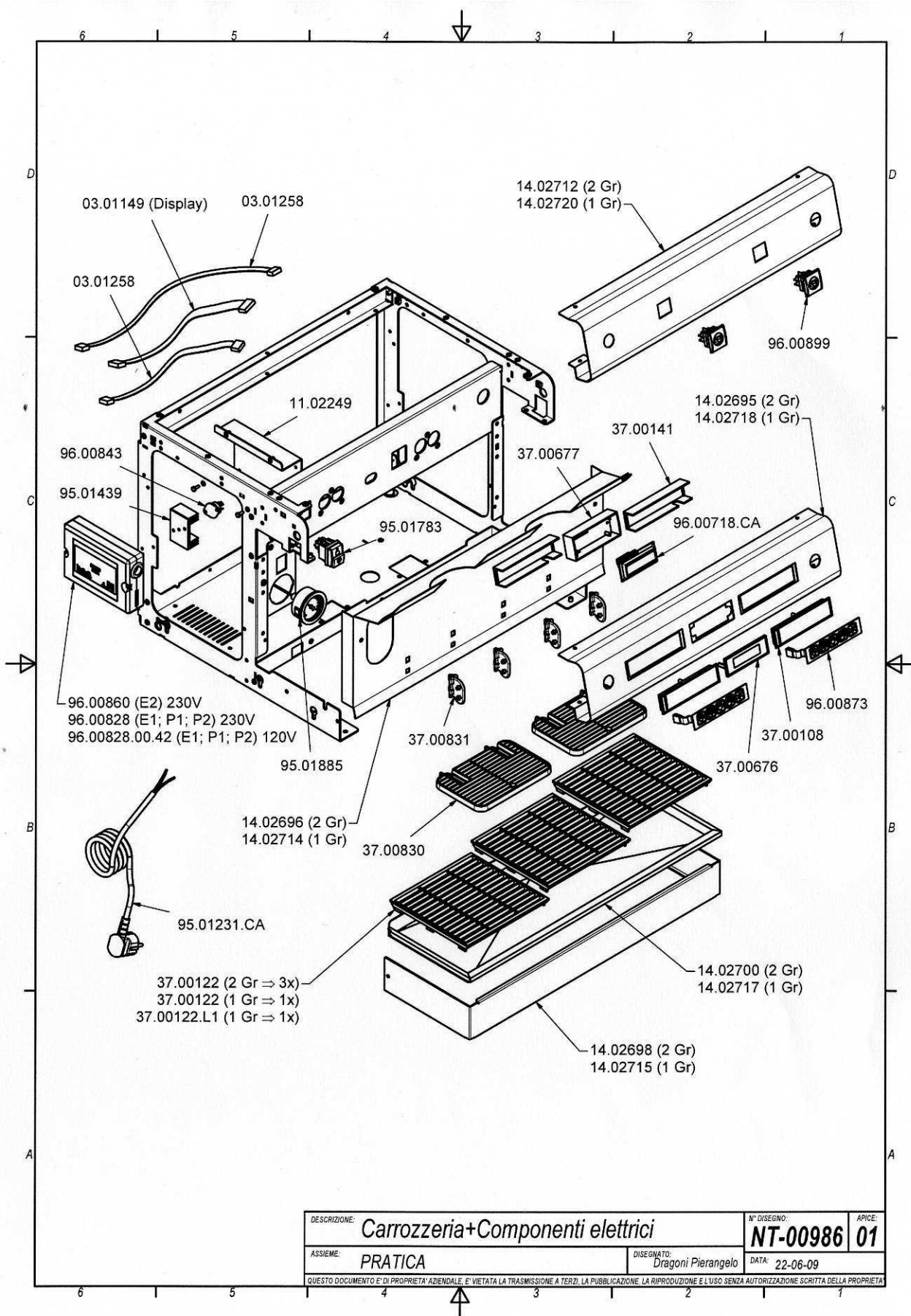
SUGGESTED ORDINARY MAINTENANCE

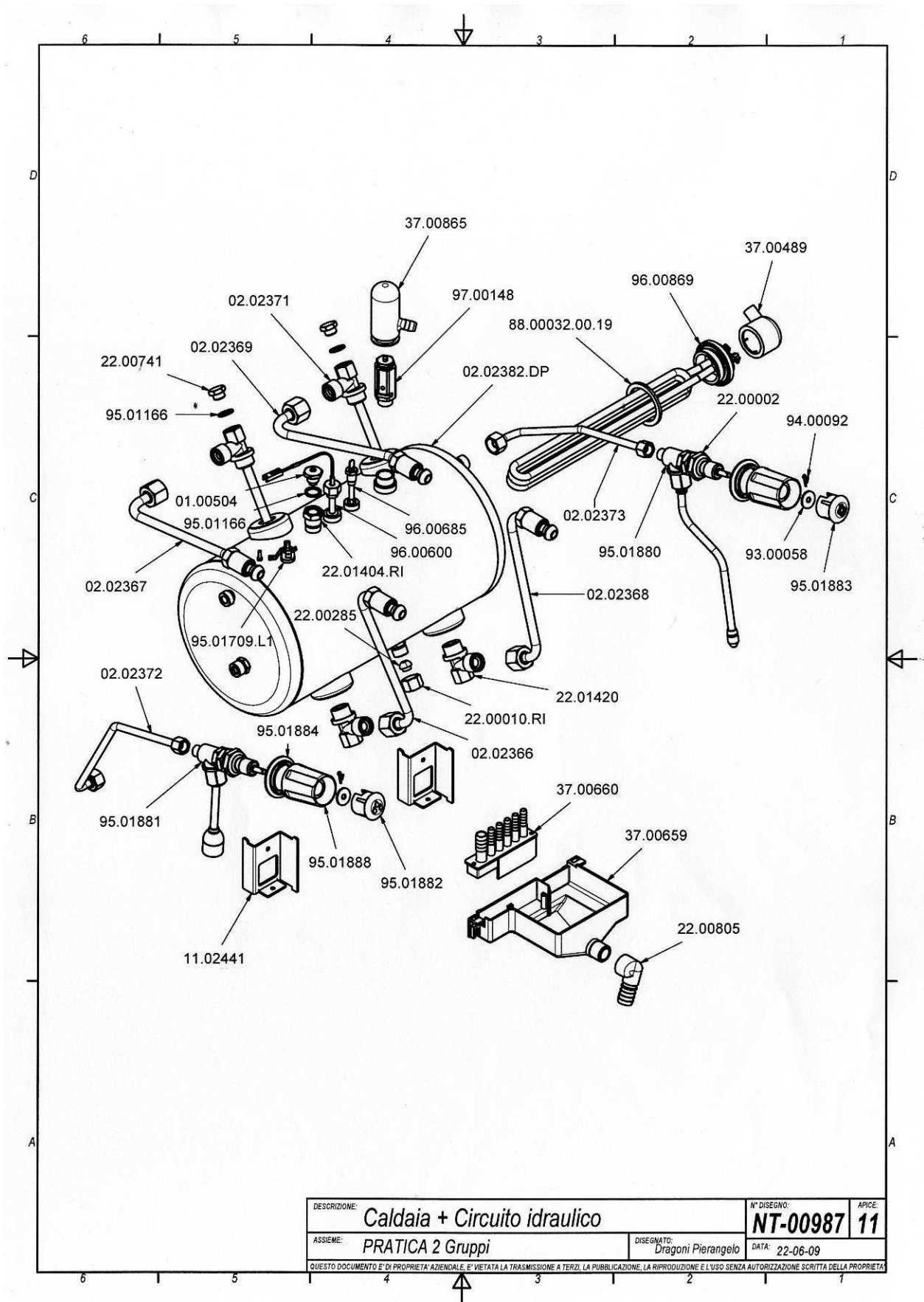
Routine maintenance must be carried out daily by authorised staff as specified in the specific chapters of instructions machine.
Cleaning of the coffee outlet by means of the provided special brush is part of the daily maintenance.
Special maintenance must be carried out periodically by the **I.M.C. Spa.** authorised service centre in the following way:

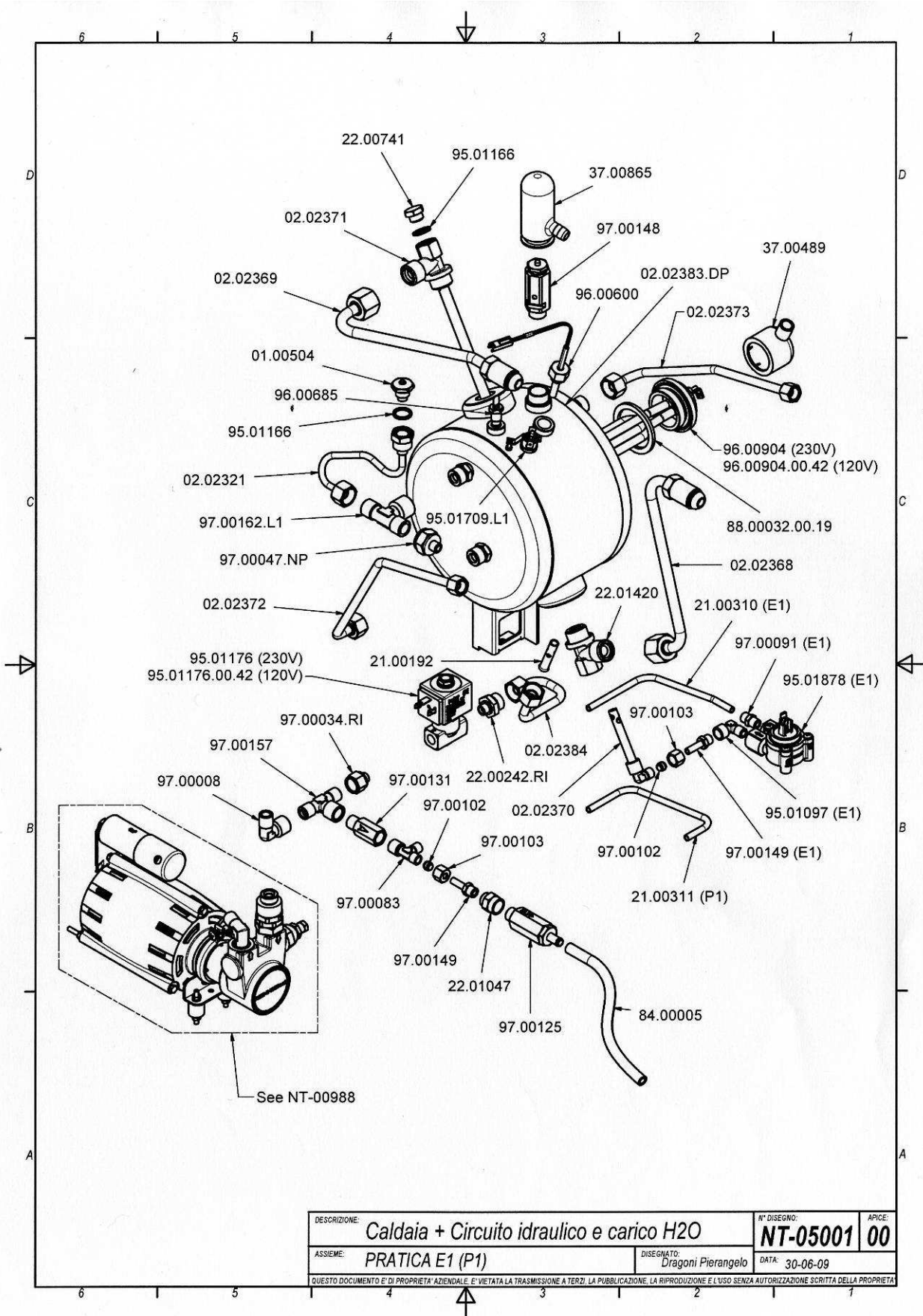
- Replace filter holder gasket every 3-6 months
- Replace the steam-water valve gasket every 6 months
- Replace the steam nozzle joint gasket every 6-12 months

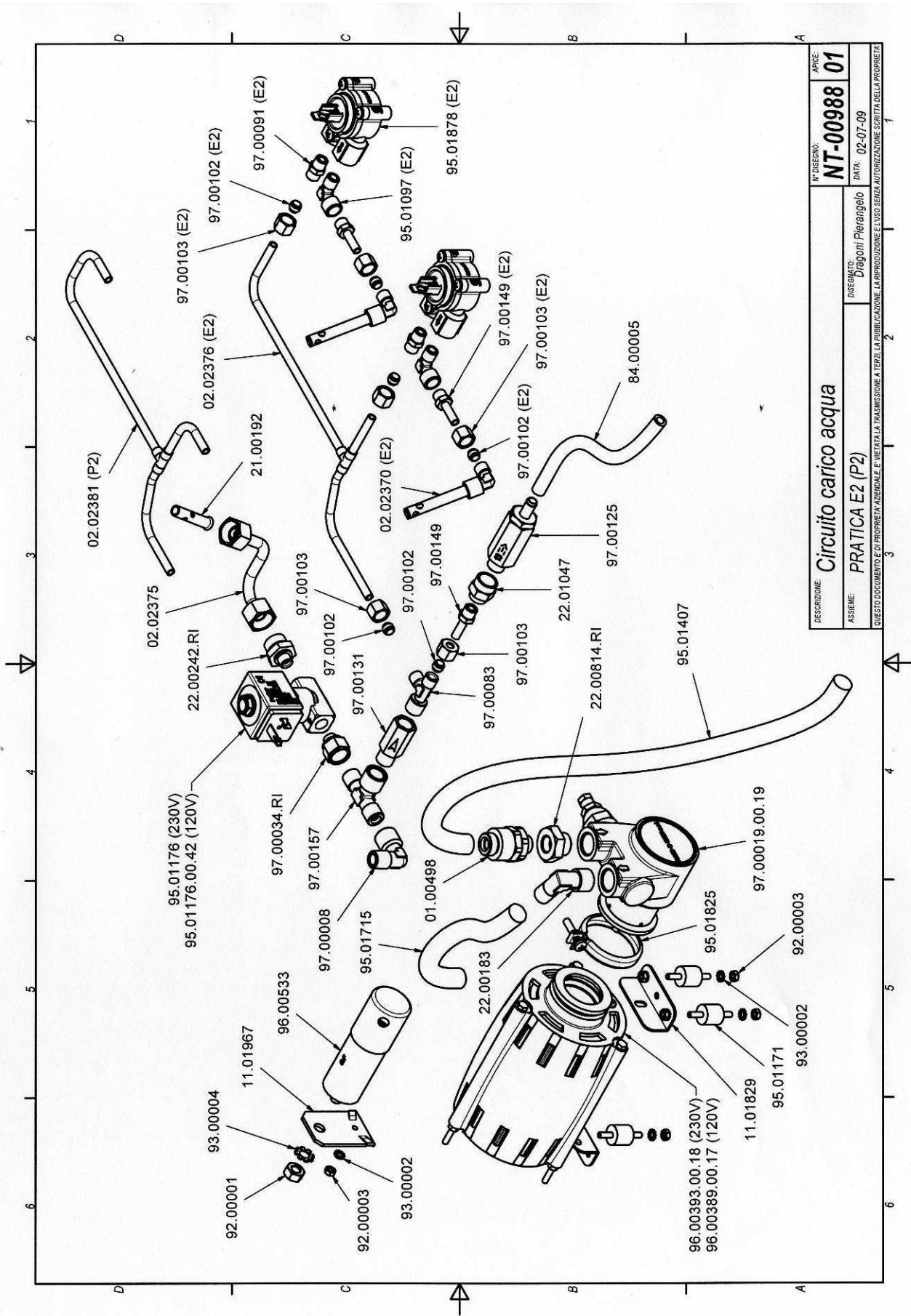


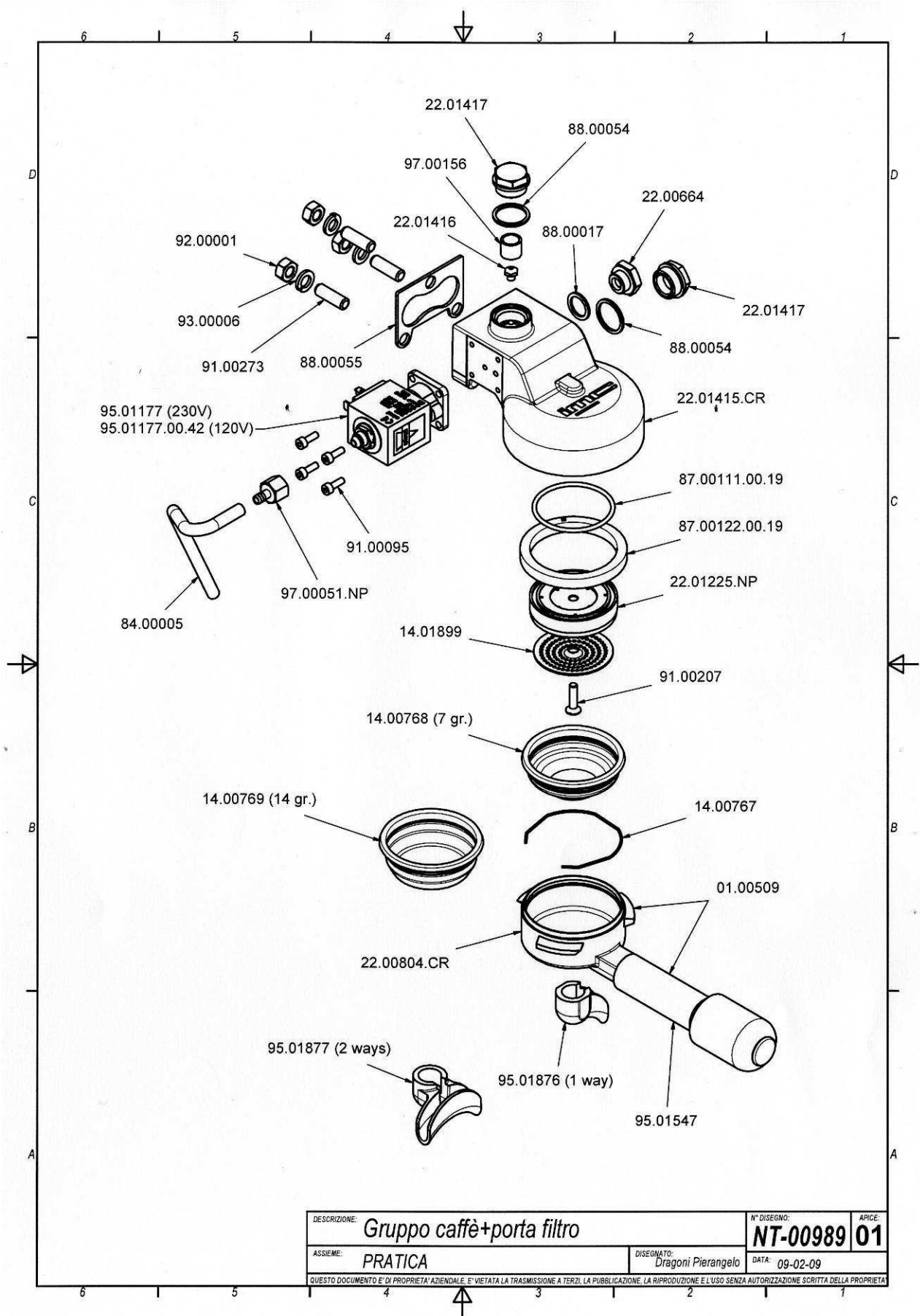


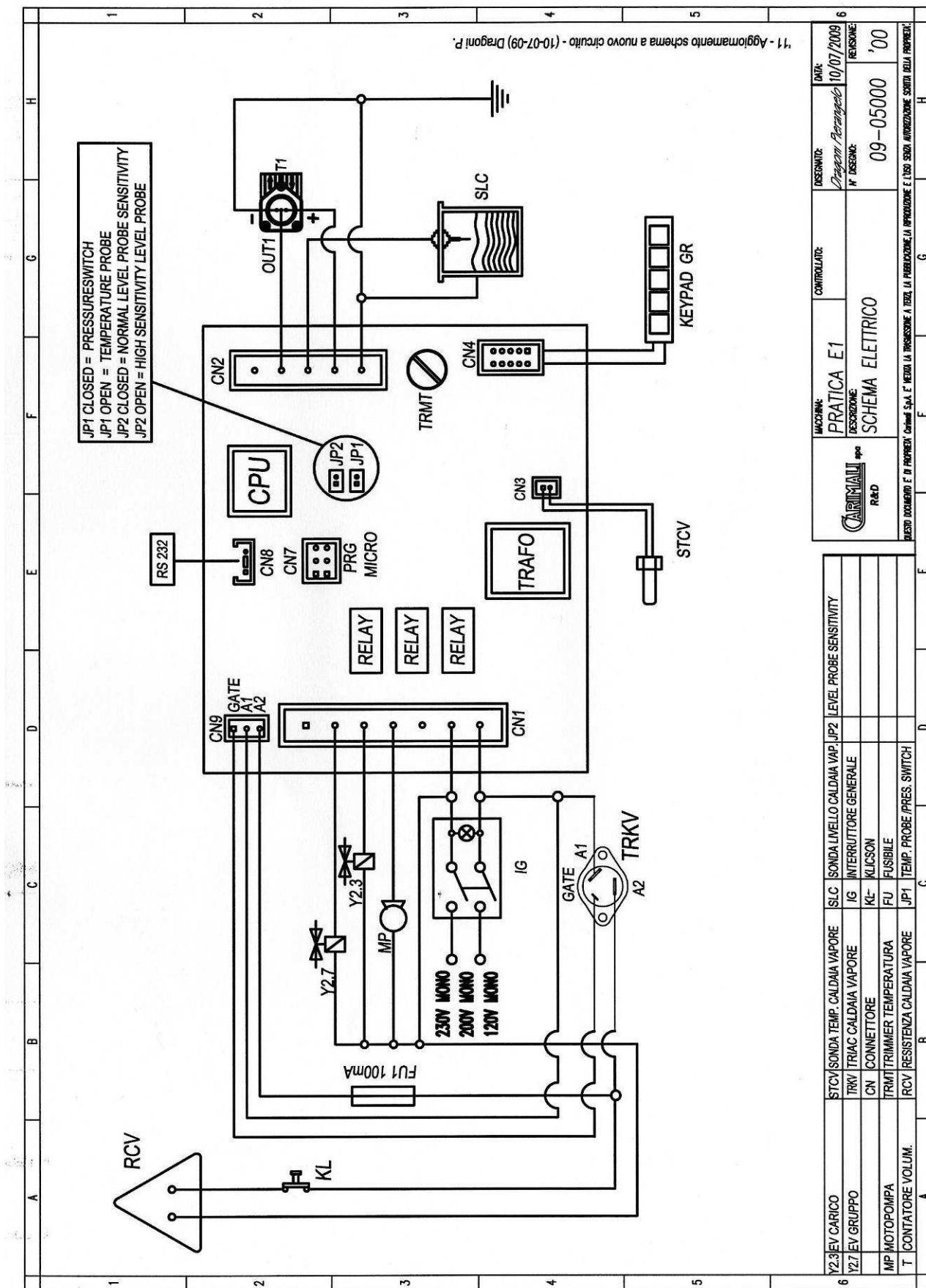


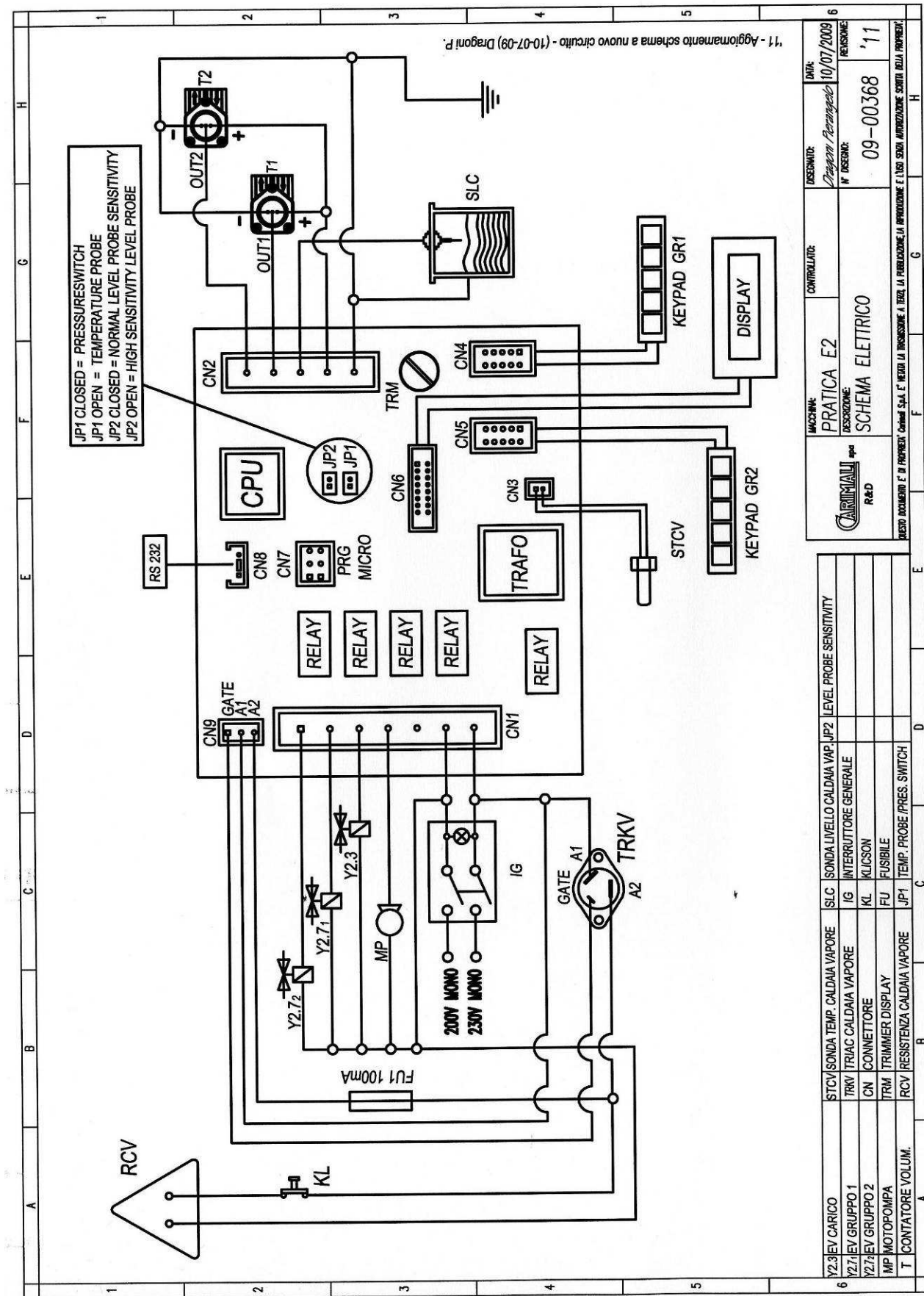






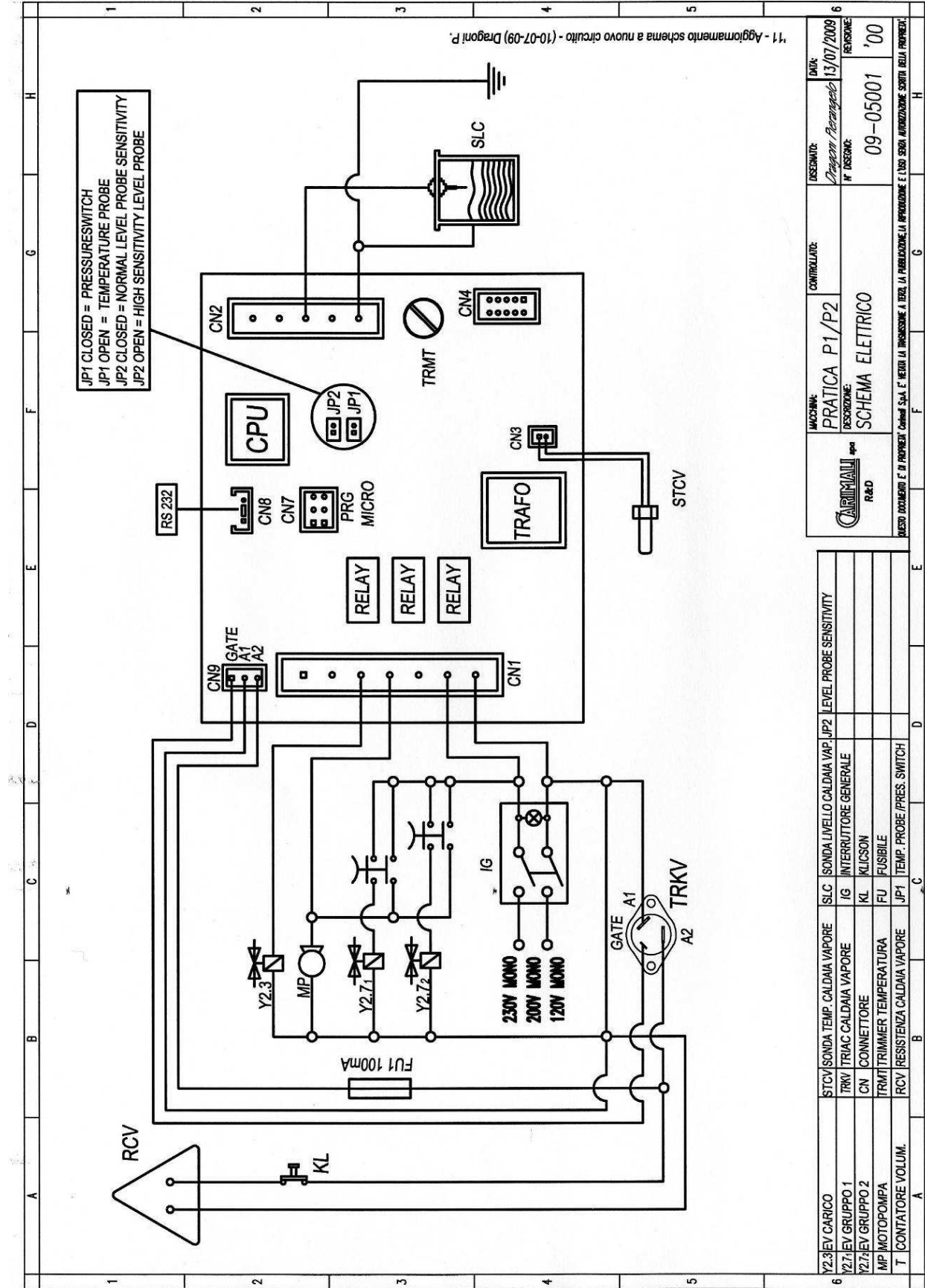


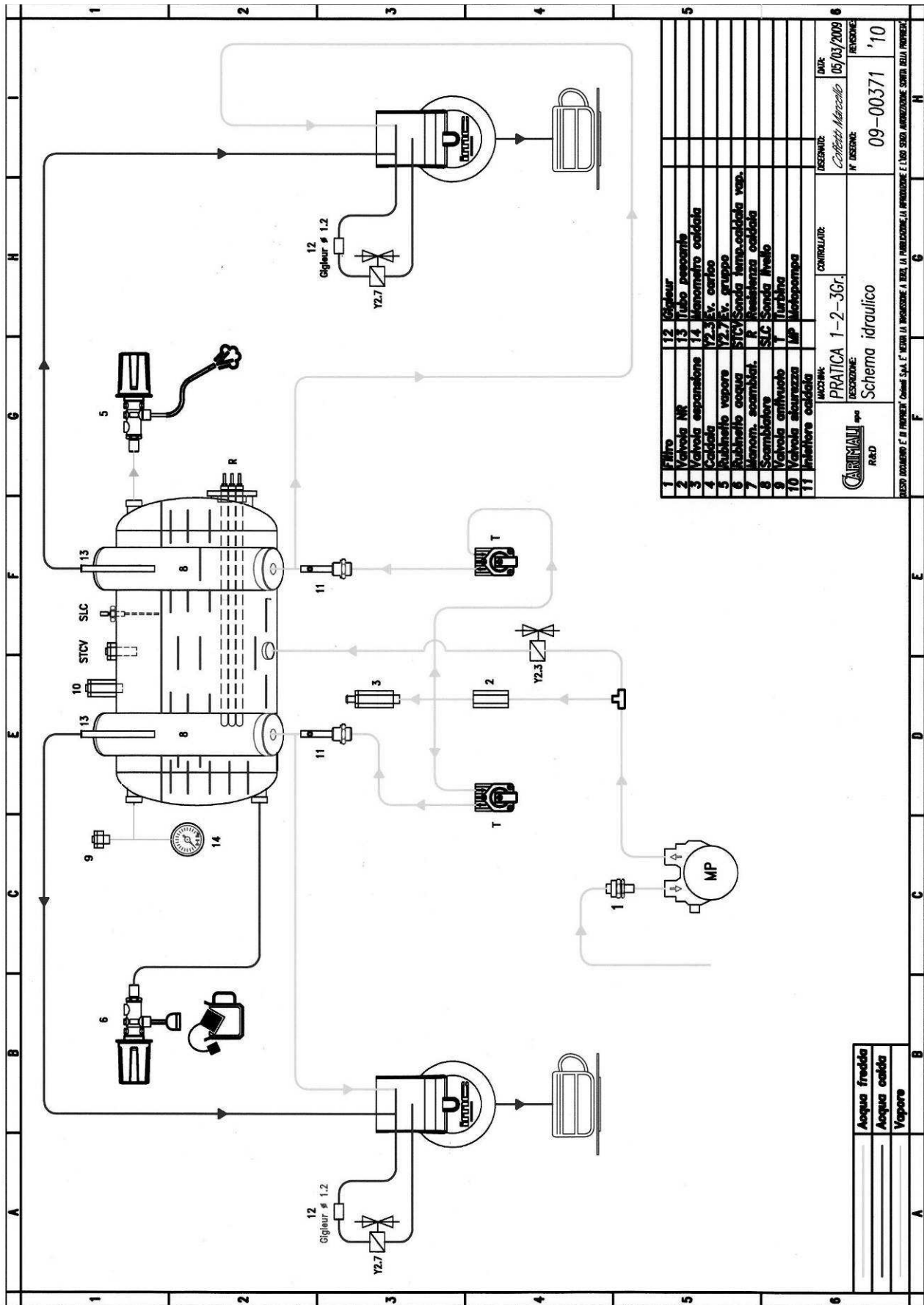




Y2.3 EV CARICO	STCV	SONDA TEMP. CALDAIA VAPORE	SLC	SONDA LIVELLO CALDAIA VAP. JP2	LEVEL PROBE SENSITIVITY
Y2.7 EV GRUPPO 1	TRKV	TRIVAC CALDAIA VAPORE	IG	INTERRUTTORE GENERALE	
Y2.7 EV GRUPPO 2	CN	CONNETTORE	KL	KLICSON	
MP MOTOPOMPA	TRM	TRIMMER DISPLAY	FU	FUSIBILE	
T CONTATORE VOLUM.	RCV	RESISTENZA CALDAIA VAPORE	JP1	TEMP. PROBE / PRES. SWITCH	

MACCHINA: PRATICA E2	CONTROLLATO: Dragon P. Dragoni	DATA: 10/07/2009
DESCRIZIONE: SCHEMA ELETTRICO	N° DISEGNO: 09-00368	REVISIONE: '11
QUESTO DOCUMENTO È DI PROPRIETÀ CARIMATI S.p.A. E' VIETATA LA TRASMISSIONE A TERZI, LA PUBBLICAZIONE, LA RIPRODUZIONE E L'USO SENZA AUTORIZZAZIONE SCRITTA DELLA PROPRIETÀ.		





LEGEND

1	FU ...	Fusibile	Fuse
2	KL	Klicson	Klicson
3	MP	Motopompa	Motorpump
4	P ...	Ponticello	Jumper
5	SLC	Sonda Livello Caldaia	Boiler Level Probe
6	STCV	Sonda Temp. Caldaia Vapore	Steam Boiler Temp. Probe
7	T	Turbina	Flowmeter
8	TRKV	Triak Boiler Vapore	Triak Steam Boiler
9	TRM	Potenzimetro Display	Display Trimmer
10	Y2,3	Elettrovalvola Carico Acqua	Water inlet solenoid valve
11	Y2,7	Elettrovalvola Gruppo Caffè	Coffee group solenoid valve
12	TRMT	potenzimetro temperatura	Temperature Trimmer
13	CN	connettore	Connector box

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The manager

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Firma del Responsabile della Documentazione