



USER'S MANUAL

Translation of original instructions

Внешний вид изделия может отличаться



GENIUS



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GENERAL SAFETY WARNINGS

This manual is an integral part of the machine.

Before proceeding with installation, use and maintenance of the machine, the operator must read and fully understand the contents of this manual.

The machine is intended for professional use. Always strictly follow the instructions contained in this manual and keep it in a safe, dry place for future reference.

The machine must be used by skilled operators according to the instructions provided in this manual. Any other use is considered as improper. The manufacturer refuses to accept any liability for damage to things and/or persons arising from an improper use of the machine.

The weighted, equivalent sound pressure level is below 70 dB.

After unpacking the machine, verify its integrity. In case of damage or doubts about the packaging contents, please contact the Carimali Service Centre.

Handle the machine with care to prevent the risk of impacts or falls that may cause damage.

In case of damage suffered in the premises due to accidental nature, wilfully, etc., the putting back into service must be carried out by qualified persons or out Carimali Service Centre.

WARNING



In order to ensure the safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.

WARNING



The Manufacturer declines any liability for damage to things and/or persons arising from an improper use of the machine and/or an incorrect maintenance.

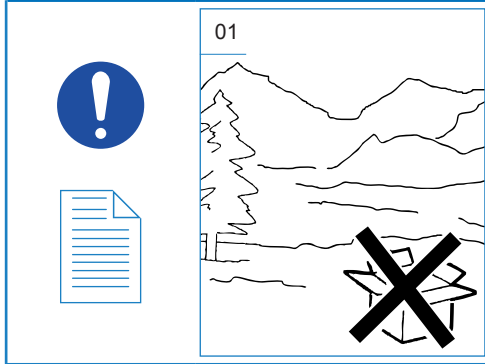
WARNING



If residues of inedible material are found inside beverages during machine use, it is necessary to carry out maintenance.

Keep packaging parts (box, inner protections, etc.) out of reach of children since they are potentially dangerous. Do not dump those parts into the environment, but dispose them according to applicable regulations.

NOTE



This symbol on the product or on the packaging indicates that the product shall not be treated as household waste, as it shall be delivered to an authorised waste collection point for disposal of electric and electronic devices.



For more detailed information about recycling of this product, contact the local authority or the local waste disposal service.

The equipment is not suitable for the installation in close proximity of water jets or heat sources. Avoid the direct contact with water jets or other liquids also during cleaning.

Do not expose the machine to weather conditions (sun, rain, etc.).

Before plugging the machine in, make sure the power switch is on "0" position.

Before connecting the device, make sure the data on the plate correspond to the power mains.

WARNING



The Manufacturer declines any liability for failure to comply with the above or for damages caused by the failure to properly ground.

Unroll the power cord for its entire length to prevent the risk of dangerous overheating.

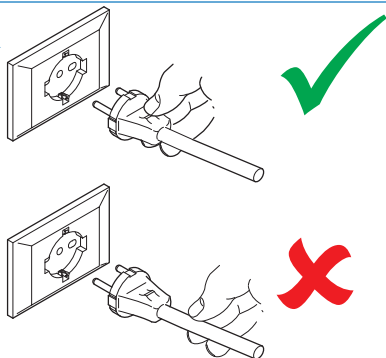
Unplug the machine for any intervention of routine maintenance or checking.

WARNING



Do not pull the power cord to unplug the machine from the electric socket.

03



The machine 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 have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children are not allowed to play with the device and to carry out cleaning and maintenance operations without the supervision of trained personnel.

Never touch the hot parts of the machine.

Never touch the machine when hands or other body parts are wet.
 Never immerse the machine in water.

The machine delivers high-temperature drinks. Beware of scalding that can be caused by accidental contact with the steam wand or porta filter while using the machine.

In case of fault or malfunctioning of the machine, switch it off, unplug it and contact the Carimali Service Centre.

Access to the service areas is restricted to those persons with the relevant practical experience, especially in terms of safety and hygiene.

For repairing, contact only a Service Centre authorised by the Manufacturer and require the use of original spare parts and accessories. Failure to comply with the above regulations could jeopardise machine safety.

For any communication regarding failures or malfunctioning, contact the nearest Service Centre, indicating the model, the type and the serial number of the machine. The data are shown on the apposite data plate.

In case the machine is not used any longer, render it inoperative.

Once the machine is no longer in use or idle for any length of time, it is necessary to drain the boiler tanks.

WARNING

If the machine is idle for any period, before putting it back in service, carry out the necessary maintenance operations to allow it to return to work in optimum condition.

NOTE

When required and in case of operations not described in this manual, contact the nearest Service Centre or the Manufacturer.

The Manufacturer reserves the right to carry out technical and aesthetic modifications to the machine and/or this manual for manufacturing or sales reasons without obligation to update the previous versions.

Owing to the above, some pictures contained in this manual may slightly differ from the actual product.

WARNING

In case of faults caused by the failure to follow the above, the Manufacturer declines any liability for damage caused by non-compliance with the aforesaid provisions.

NOTE

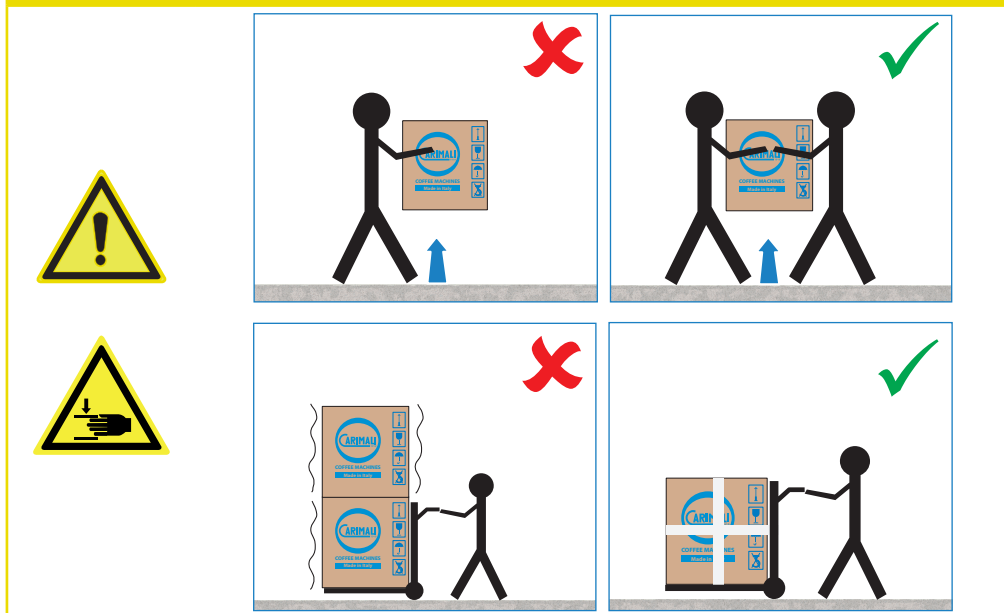
The latest version of the manual can be accessed by registering in the area reserved to customers of the official Carimali website.

NOTE

The machine can be installed only in places where its use and maintenance are performed only by skilled personnel.

HANDLING AND STORAGE

WARNING

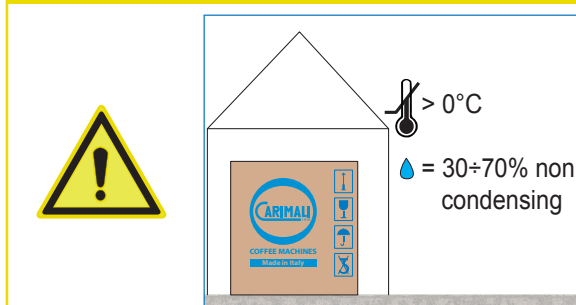


NOTE



Handle the packaging by means of the apposite carrying handles.

WARNING



In case of prolonged storage at temperatures below 2°C, the water circuit in the machine must be drained by the Customer.

WARNING

In case of prolonged storage at temperatures below 2°C, the water circuit in the machine must be drained. Do not switch the machine on before having reconditioned it for at least 1 hour at a suitable room temperature. If it is installed in areas with room temperature above 30°C, malfunctioning may occur.

WARNING

Should you decide not to use the machine any longer, unplug it and then make it inoperative by cutting off the power cord.

NOTE

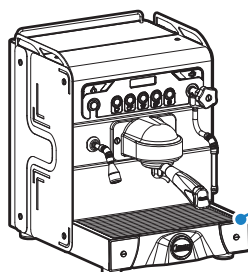
The disposal of the machine is not responsibility of the Manufacturer and must be carry out in compliance with the applicable regulations.

WARNING

Follow the aforesaid disposal procedures, subject to penalties set forth in the applicable waste legislation.

PACKAGING CONTENTS

04



Machine



User's manual



Brush



Doser



Double-coffee
filter holder



Blind filter



Double-coffee filter



CARIpure100 filter
(optional)

PRIOR CHECKING AFTER RECEIPT

Check the integrity of:

- External and internal packaging;
- External and internal machine parts;
- Accessories supplied.

NOTE

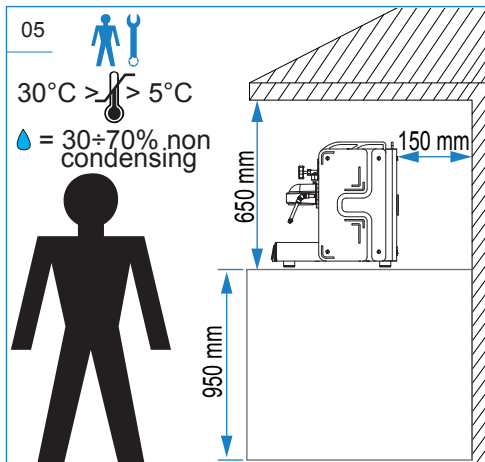


In case damages or anomalies of the supply are noticed, contact the Manufacturer within 7 days from the purchase.

POSITIONING

Position the machine:

- Indoor with temperature ranging from 5° and 30°C.
- At a minimum distance of 150 mm from walls or other objects, to facilitate ventilation.
- Horizontally, on a flat, stable surface, at a minimum height above 950 mm.



WARNING



Position the machine on a horizontal surface.

WARNING



Do not obstruct the openings or slots for ventilation or heat dissipation and do not insert water or any kind of liquid.

WARNING



The consents and the procedures described below must be performed by a skilled technician.

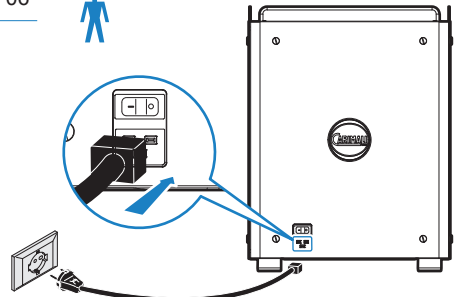
CONNECTION TO THE POWER MAINS

DANGER



Do not carry out this operation with wet or damp hands.

06



NOTE



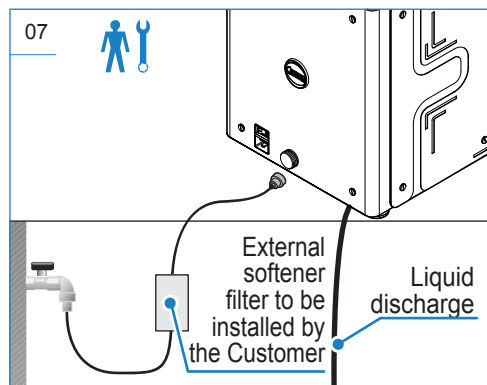
Make sure the connector is properly inserted into the appropriate machine socket.

WARNING



The connection to power mains must be done by a skilled technician in compliance with applicable regulations. Use the certified Carimali power cord.

WATER MAINS CONNECTION



Equipotential bonding

In case of installation of the machine in the kitchen, the skilled technician must carry out this kind of connection, necessary for avoiding differences in electric potential among earths of the equipment installed in the same place.

NOTE



On the lower side of the product is a connection terminal identified with the symbol IEC 60417-5021 to which the equipotential bonding conductor must be connected.

ATTENTION



Never use the machine without water.

ATTENTION



In case of machine version JOLLY, the passage of the water mains to the tank must be carried out by an authorized technician.

NOTE

If the data plate shows the letter "J", the machine is version JOLLY (water mains + tank). If it is missing, the machine has no connection to the water mains, but is only equipped with the tank.

ATTENTION

The mains water pressure must never exceed 6 bar (0.6 MPa); if this is not the case, a qualified technician must fit a pressure reducer.

ATTENTION

For water mains connection use only the hose and the fittings supplied with the device.
Do not utilize used parts.

WARNING

For the proper use of the machine, install a softener filter with external water non-return system.

WARNING

If your version envisages the connection to the water mains, it must be performed by a skilled technician in compliance with the applicable standards. To prevent damages to the hydraulic system, the optimal range of the water inlet from the mains must be between 7 and 10 French Degrees.

Tank filling

If the machine is equipped with the tank, remove it from the machine when it is to be filled or for any other checking operation.

ATTENTION

Never use the machine without water.

WARNING

To fill the tank or from the connection to the water mains, use water suitable for human consumption according to applicable standards.

WARNING



The optimal range of the water inlet from the mains must be between 7 and 10 French Degrees.

RESIDUAL RISKS

The Manufacturer pre-sets all necessary measures to ensure operator's safety when using the machine.

Anyway, some inconveniences may occur in certain conditions and/or situations.

Boiler filling

ATTENTION



This operation must be performed by a qualified service engineer during the machine installation process and according to the instructions in the Maintenance Manual.

The causes may be:

- Operator not suitably trained and/or experienced.
- Machine misuse.
- Use of foodstuffs close to their expiry date or already expired.
- Use of non-certified foodstuffs.
- Use of non-original spare parts.
- Unauthorized modifications on the machine.
- Improper maintenance of the machine.

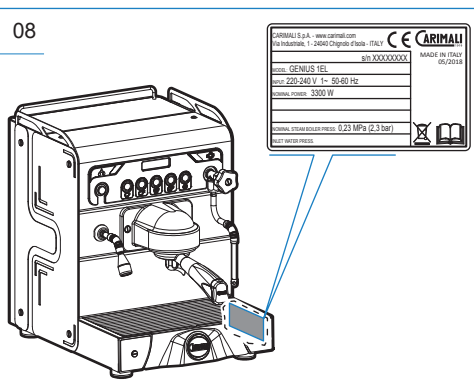
NOTE



Carry out this operation only when installing the machine. In the next starts, the machine will carry out these operations automatically.

IDENTIFICATION



08







1 INTRODUCTION

This manual is a basic component for the use of the machine. It contains instructions and information about handling and usage of the machine in safety.

1.1 SYMBOLS

DANGER	
	It indicates a serious danger for the operator that may cause severe injury or death.
ATTENTION	
	It indicates a potentially dangerous situation for the operator that may cause severe injury.
WARNING	
	It indicates a potentially dangerous situation that may cause minor injury or machine damage.
NOTE	
	It points out notes or operation procedures that helps the operator when using the machine.

1.2 USER TYPES

ICON	DESCRIPTION
	USER User in charge only of the simple use of the machine.
	FILLING AND MAINTENANCE OPERATOR User in charge of the filling/emptying of products and consumables, as well as routine maintenance.
	QUALIFIED SERVICE ENGINEER Skilled operator in charge of installation, adjustment, advanced use, and routine maintenance.
	CARIMALI TECHNICIAN Skilled operator authorized by the Manufacturer, in charge of complex operations.

1.3 INTENDED USE

This machine was designed and manufactured for dispensing:

- Coffee
- Hot water
- Steam

The machine is intended for professional use, such as:

- Refreshment areas in shops
- Refreshment areas in offices
- Refreshment areas in other environments
- Holiday farms
- Hotels
- Motels
- Bed & Breakfast.

ATTENTION



The machine is not intended for outdoor use.

1.4 REASONABLY FORESEEABLE MISUSE

WARNING



In order to ensure safety of the operator and the machine, it is strictly forbidden to use the machine in a different manner from that indicated in this manual.

2 DESCRIPTION OF THE MACHINE

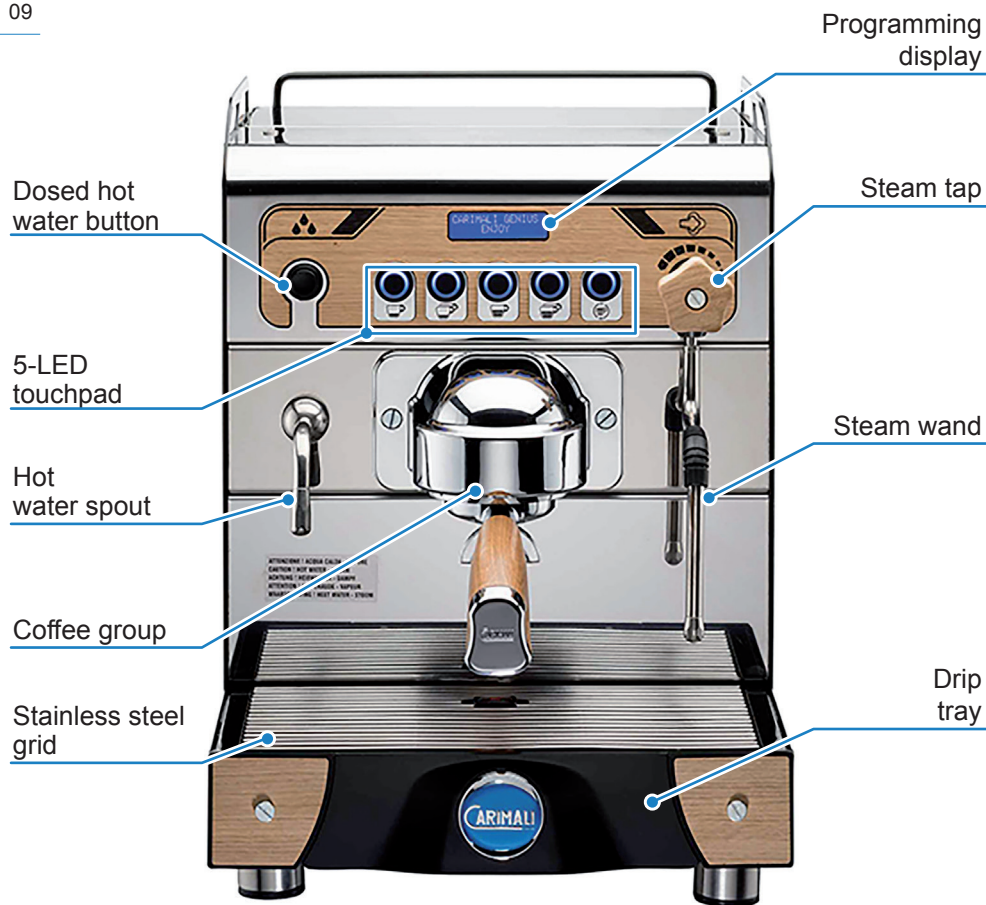
2.1 GENERAL DESCRIPTION OF THE MACHINE

NOTE



The following image is only an example and may differ in colour from the machine purchased.

09



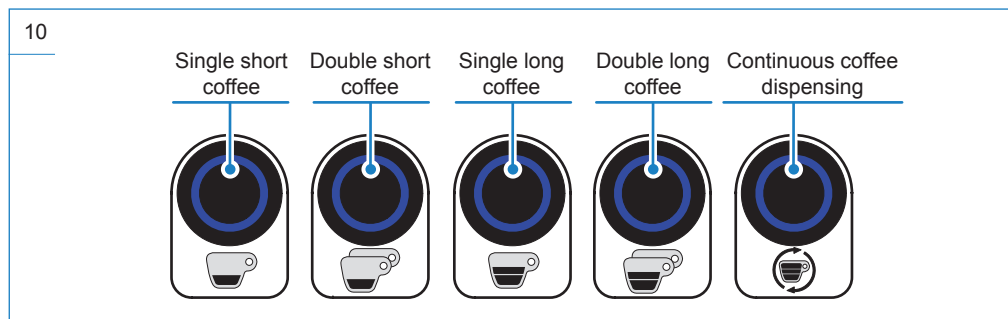
NOTE



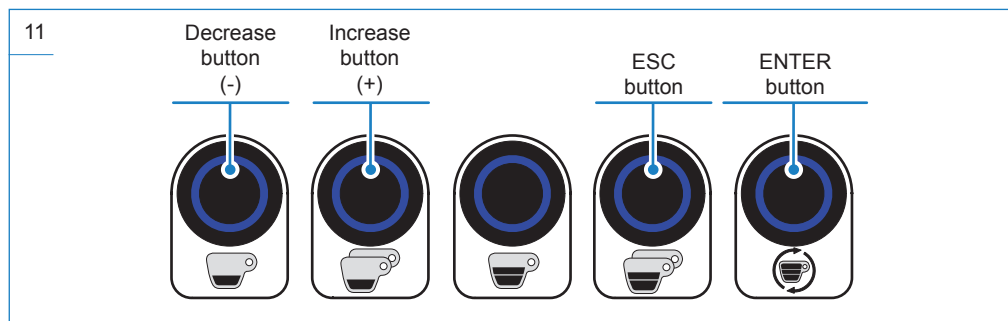
The machine can be equipped with CARIpure filter (optional) if the Customer requires it.

2.2 5-LED TOUCHPAD

2.2.1 Dispensing Mode



2.2.2 Programming Mode



2.3 DISPLAY DESCRIPTION

2.3.1 Switching on

When switching the machine on, the display loads the software and shows the version.

CARI MALI
Geni us E1 1. 04d

2.3.2 Boiler filling

This operation starts automatically when switching the machine on and stops when the boiler is filled up to the max. level.

Filling Boiler

NOTE



During this phase the buttons flash slowly.

2.3.3 Boiler heating

The heating phase is shown on the display and the buttons flash from right to left.

CARIMALI GENI US
Heati ng

Steam heating...
ENJOY

NOTE



The coffee and steam boilers take some minutes to reach the operating temperature.


During the steam boiler heating, if the boiler has reached the temperature, coffee or hot water can be dispensed.

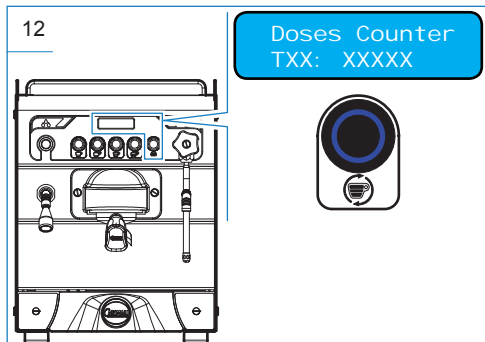
2.3.4 Machine ready for use

After filling and heating of the boiler, the display shows the following screen, which signals that the machine is ready for dispensing.

CARIMALI GENI US
ENJOY


2.4 COUNTER MENUS

To access the menu, keep the button  pressed for 5 seconds.





Available entries are:

- Dose counter
- Washing cycles
- Dose counter reset
- Washing reset

Press  to scroll the menu entries.

2.4.1 Dose counter

Doses counter
Espresso n

Scroll with  or  the dose counters:

- Espresso
- 2 x espresso;
- Long coffee
- 2 x long coffee
- Start/stop dose
- Hot water (T51)
- Steam (T52)

2.4.2 Washing cycles

Cleaning Cycle
n


It shows the number of washing processes carried out.

2.4.3 Dose counter reset

Reset dose count
NO

It allows to reset the counters of the dispensed doses.

Press  or  to confirm (YES) or cancel (NO) Reset.

Press  to continue.


Press  to return to the main page.

2.4.4 Washing reset

Reset cleaning
NO


It allows to reset the counter of the washing processes carried out.

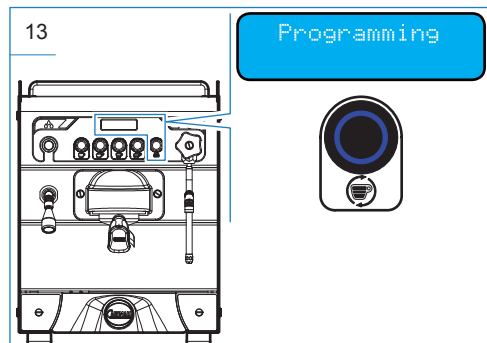
Press  or  to confirm (YES) or cancel (NO) Reset.

Press  to continue.

Press  to return to the main page.

2.5 DOSE SETTINGS

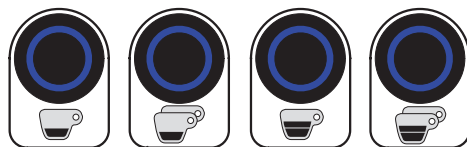
To access dose programming, keep pressed the button  for 10 seconds.



The doses are set in a volumetric mode, according to the amount of product dispensed.

After access, to set a dose:

- Press a dispensing button.



- Dispensing of the selected dose starts.

Programming
Espresso

- After having reached the required amount, press the same button again.

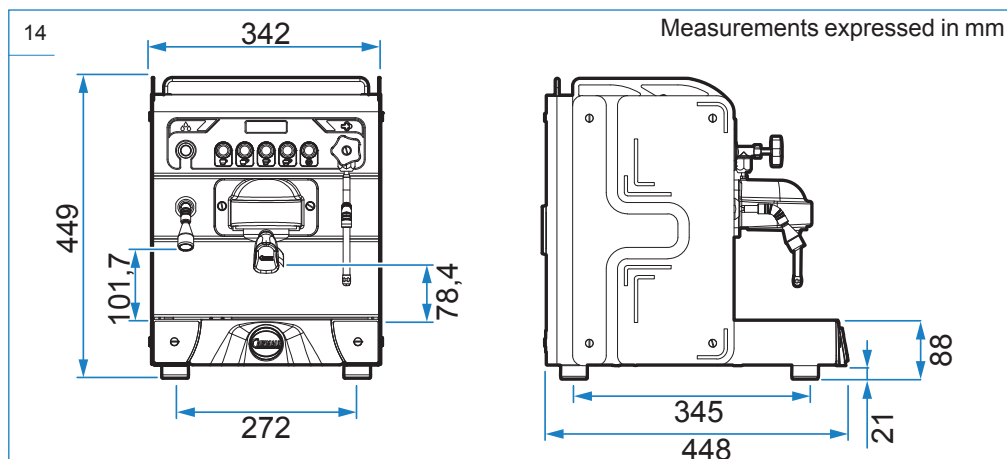
The machine saves the dispensed dose for that button automatically.

3 TECHNICAL CHARACTERISTICS

3.1 TECHNICAL DATA

DESCRIPTION	DATA	UNIT OF MEASURE
Power supply	220-240	V
Electric power	3250	W
Frequency	50-60	Hz
Power consumption	14,3	A
Coffee boiler capacity	0,6	l
Coffee boiler power	1,8	kW
Steam boiler capacity	0,6	l
Steam boiler power	1,2	kW
Pressure (water mains version)	8 - 9	bar
Water tank capacity	2	l
Drip tray capacity	1,5	l
Type of pump	vibration	/
Weight	23	kg

3.2 OVERALL DIMENSIONS

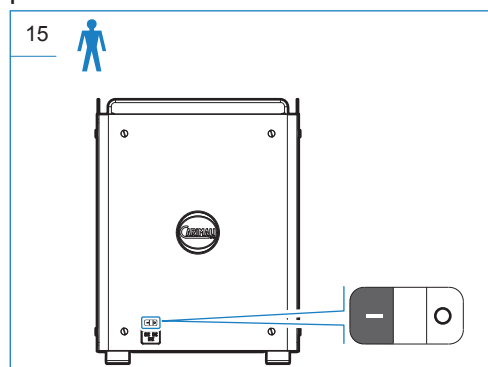


4 INSTRUCTIONS FOR USE

4.1 SWITCHING ON

After carrying out the installation and the preliminary operations, switch on the machine.

Press the switching on button situated on the rear side of the machine in position "I".



4.2 BOILER FILLING

When switching on, the display shows the filling phase of the boilers.

Filling Boiler

4.3 BOILER HEATING

Then, the filling phase of the boilers is shown.

CARIMALI GENIUS
Heating

Steam heating
ENJOY

NOTE



Allow the machine to heat up before proceeding with drink dispensing.

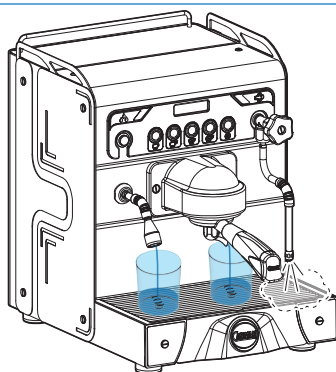
4.4 DISPENSING CIRCUIT WASHING

WARNING



When using for the first time, or after a long period of disuse, wash to eliminate any impurities that may be in the boilers.

16



1. Dispense 1.5 l water from each intake point.
2. Dispense steam for 1 minute.

4.5 DRINK DISPENSING

Allow the coffee/steam boilers to heat up before proceeding with drink dispensing.

Once the machine reaches the working temperature, it is possible to proceed with drink dispensing.

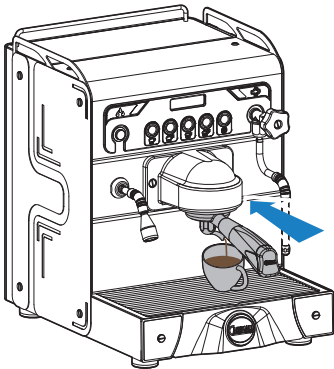
CARI MALI GENI US
ENJOY

4.5.1 Coffee dispensing

Add the amount and the dose of ground coffee in the filter holder according to the selected drink and insert all in the coffee dispensing group.

Then, position a cup underneath the coffee group and press the requested dispensing button among the doses set or the continuous dispensing.

17



18

Programmed doses

Continuous
dispensing



NOTE



For the continuous dispensing, press the button to start and press it again to stop dispensing.

NOTE



During dispensing of the doses set, it is possible to press any button to stop dispensing manually.

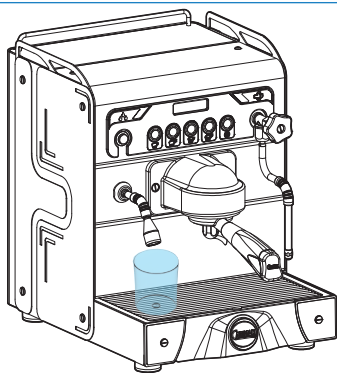
At the end of the dispensing operation, the display will show the following message.

CARI MALI GENI US
ENJOY

4.5.2 Hot water dispensing

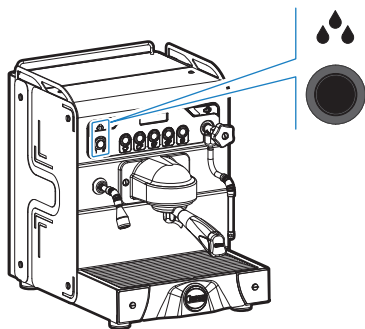
Position a container underneath the hot water spout.

19



Press the hot water dispensing button.

20



NOTE



The dispensing process ends when reaching the dose set or when releasing the button.

4.5.3 Steam dispensing

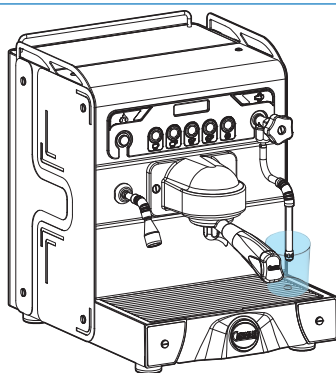
NOTE



Before using the steam wand, the condensation must be drained out for at least 2 seconds.

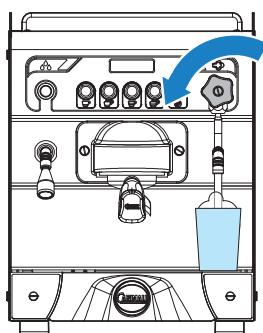
Position a container underneath the steam wand.

21



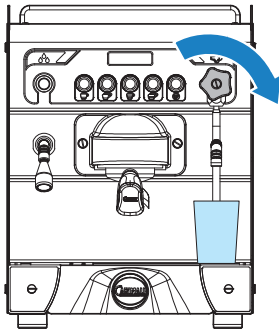
Rotate the tap counter-clockwise to dispense steam.

22



At the end, rotate the tap clockwise to stop dispensing of steam.

23



Remove the steam wand from the container.

NOTE

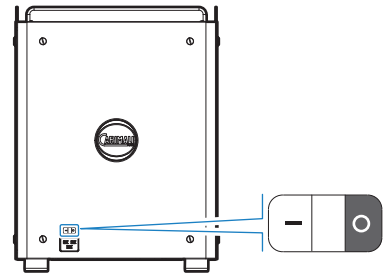


To prevent some liquids from accessing the steam boiler, open the tap again for some seconds to empty the circuit.

4.6 SWITCHING OFF

Press the switching on button situated on the rear side of the machine in position "0" to switch the machine off.

24



5 ROUTINE MAINTENANCE

DANGER



The intervention of routine maintenance and cleaning must be performed by the operator only after:

- having switched the machine off;
- having disconnected the machine power supply, by unplugging it;
- having awaited the cooling time of the machine.

The operator must always use protective gloves to prevent abrasions.

WARNING



Do not pull the power cord or the machine itself to unplug the machine from the electric power socket.

WARNING

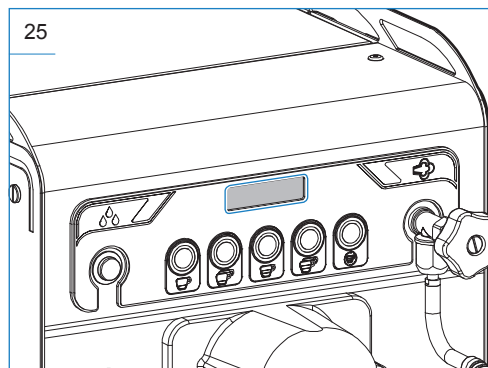


Each operation requiring disassembly of the machine parts must be performed by a skilled technician.

OPERATION	TYPE OF OPERATION	FREQUENCY	PARAGRAPH
Display cleaning	Manual	Daily	5.1.1
External cleaning of chrome-plated surfaces	Manual	Daily	5.1.2
External cleaning of machine surfaces	Manual	Daily	5.1.3
Emptying and cleaning the liquid grounds container	Manual	Daily or before, if necessary	5.2
Coffee dispensing group washing	Manual	Daily	5.3
Steam wand washing	Manual	Daily or at the end of each dispensing	5.4
Hot water spout washing	Manual	Daily	5.5
Washing of coffee group spray head and filter holder	Manual	Weekly or when necessary	5.6

5.1 EXTERNAL CLEANING

5.1.1 Cleaning the display

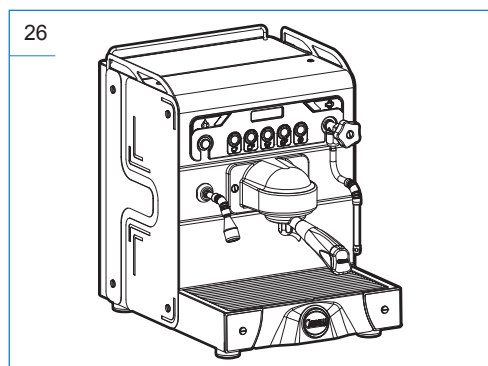


WARNING



Do not use alcohol, solvents or abrasive agents to carry out this operation.

5.1.2 Cleaning of chrome-plated surfaces



WARNING



For cleaning the chrome-plated surfaces, use a damp cloth, an antistatic cloth or similar. Do not use abrasive agents to carry out this operation.

5.1.3 Cleaning of machine surfaces

Proceed with the daily external cleaning of the machine using a cloth dampened with water and then dry thoroughly.

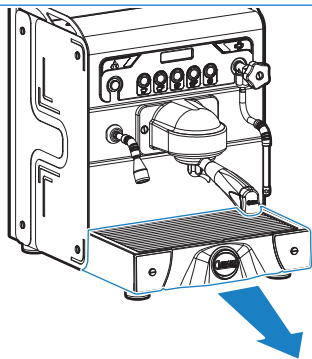
WARNING



Do not use solvents, chlorine-based products or abrasive agents to carry out this operation. Do not clean the machine with direct water jets. Never immerse the machine in water or other liquids.

5.2 CLEANING OF LIQUID GROUNDS CONTAINER

27



NOTE



If necessary, use a brush to remove any residues.

NOTE



Wash with care to prevent the proliferation of bacteria.

Insert the blind filter into the filter holder and a detergent pad.

28



NOTES

For washing operations, use the Carimali detergent pads (06.00133).



5.3 COFFEE GROUP WASHING

NOTE



Carry out washing every day at the end of the work shift.

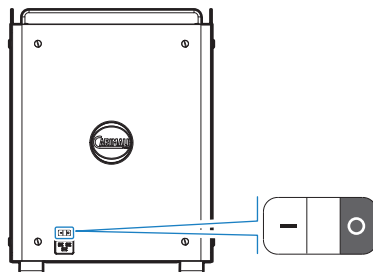
WARNING



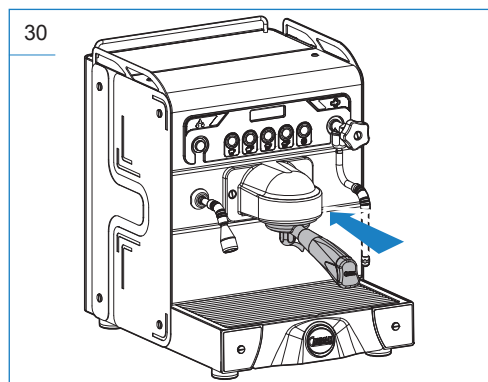
Do not wash the parts and the filter holder in the dishwasher.

Switch the machine off.

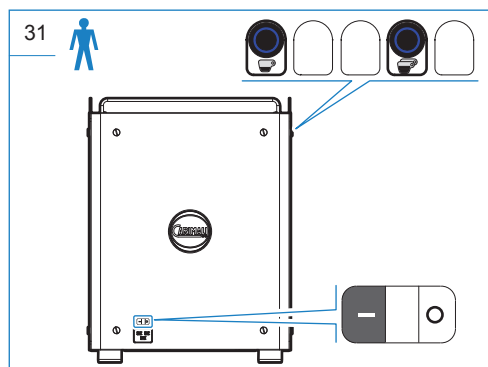
29



Insert the filter holder into the coffee group.



To access the washing mode, hold the dispensing buttons of single short coffee and double long coffee at the same time.



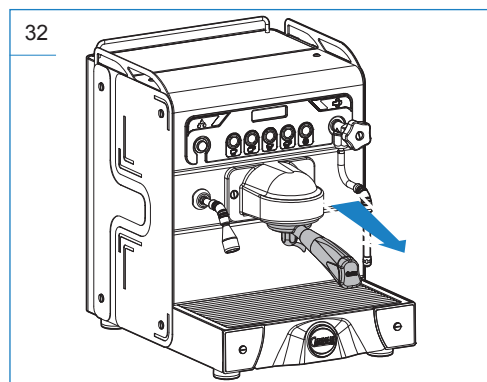
During the washing cycle, in the first line, the display shows the steps missing at the end of the cycle.

n
GRx Cleaning

Press to turn the machine off after the coffee group washing cycle.

Off

Remove the filter holder, wash it under running water and remove any coffee residues with a soft cloth.



Dry the filter holder thoroughly before inserting it into the group.

WARNING



Before proceeding with the normal use of the machine, carry out some test dispensing cycles.

WARNING



Do not wash the parts and the filter holder in the dishwasher.

5.4 STEAM WAND WASHING

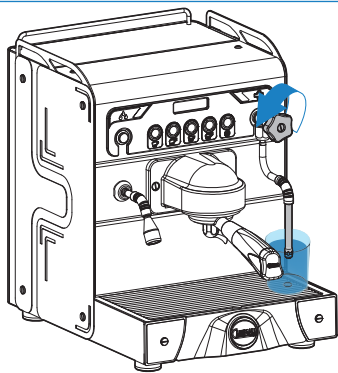
NOTE



Carry out washing after each dispensing or every day at the end of the work shift.

Immerse the steam wand in hot water and open the tap for a short period.

33



Remove the steam wand and dry it with a dry cloth.

NOTE



Make sure the parts in contact with liquids are properly clean (from the retaining rubber to the nozzle).

NOTE

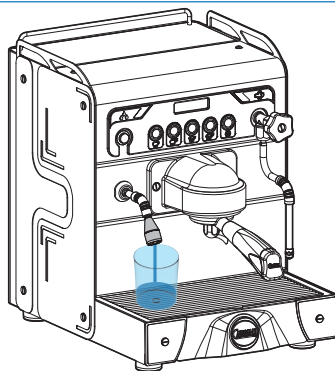


If washing is not perfect, repeat this operation several times.

5.5 HOT WATER SPOUT WASHING

Dispense a small dose of water and dry the spout with a dry cloth.

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NOTE



If washing is not perfect, repeat this operation several times.

5.6 OTHER OPERATIONS OF MANUAL WASHING

To remove other coffee residues, use the brush supplied to wipe the coffee group shower head and the filter holder.




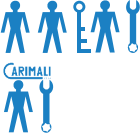
35



36

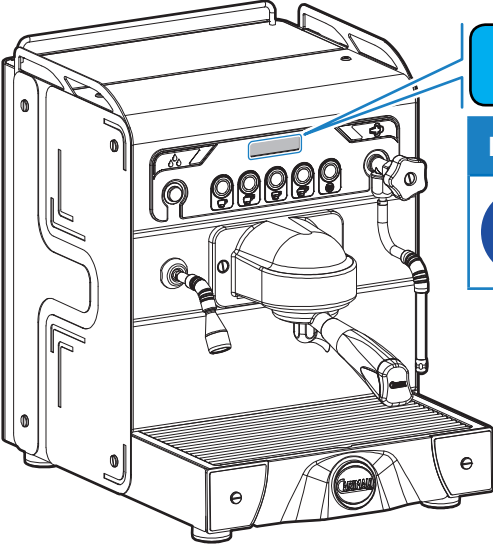


6 TROUBLESHOOTING

FAULT	POSSIBLE CAUSE	POSSIBLE SOLUTION	USER
The machine does not turn on (display off).	Wrong connection to the power mains.	Check and repair wiring.	
	General electric failure.	Contact the Service centre.	
Drinks dispensed incorrectly.	Obstructed dispensing group.	Perform a washing cycle of the coffee group.	
	Check coffee grinding level.	Adjust coffee bean grinding.	
Water leakage from the drip tray.	Drip tray full.	Empty the drip tray.	


6.1 HOW TO DETECT AN ERROR

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ALARM

NOTE

 The alarms are always visualised on the second line of the display.

6.2 OPERATING ALARMS

MESSAGE	CAUSE	CONSEQUENCE	POSSIBLE SOLUTION
Water purifier	Litres programmed for the water filter duration reached.	The machine can continue dispensing but in standby the display shows the message.	Replace the water filter and reset the counter of available litres.
Tank (Version with tank)	No water in the tank.	It is no longer possible to dispense beverages.	Fill the tank with fresh drinkable water.
Water waste full	Max. level of the drain tray capacity reached.	It is no longer possible to dispense beverages.	Remove the tray, empty it and insert it into the machine.

ATTENTION



For any other type of message or in case of alarms that disable the machine functions, please contact the Carimali Service Centre.

7 DISPOSAL

This machine is compliant with the Directive 2012/19/EU.

WARNING



Should you decide not to use the machine any longer, unplug it and then make it inoperative.

The disposal of the machine is not responsibility of the Manufacturer and must be carry out in compliance with the applicable regulations.

The Customer is held to deliver the material to the designated collection facilities.

WARNING




Follow the aforesaid disposal procedures, subject to penalties set forth in the applicable waste legislation.



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