IBERITAL

ESPRESSO COFFEE MACHINE

ES	Manual de instalación y funcionamiento
EN	Installation and operation manual
FR	Manuel d'installation et de fonctionnement
IT	Manuale d'installazione e uso
DE	Installations- und betriebshandbuch
RU	Руководство по установке и эксплуатации
CH	咖啡机的安装及使用手册
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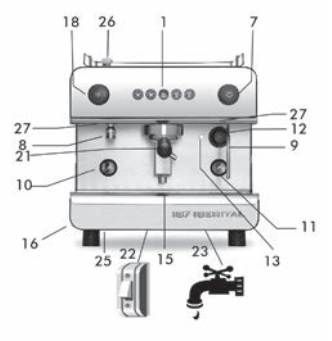
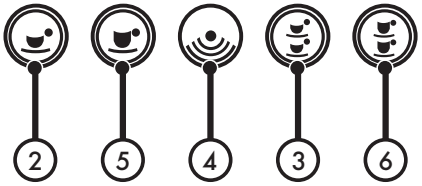
IBERITAL IB7 PORTÁTIL / PORTABLE / ***PORTABLE*** / PORTATILE / **TRAGBAR** / ПОРТАТИВНАЯ / 便携式的 / 이동식





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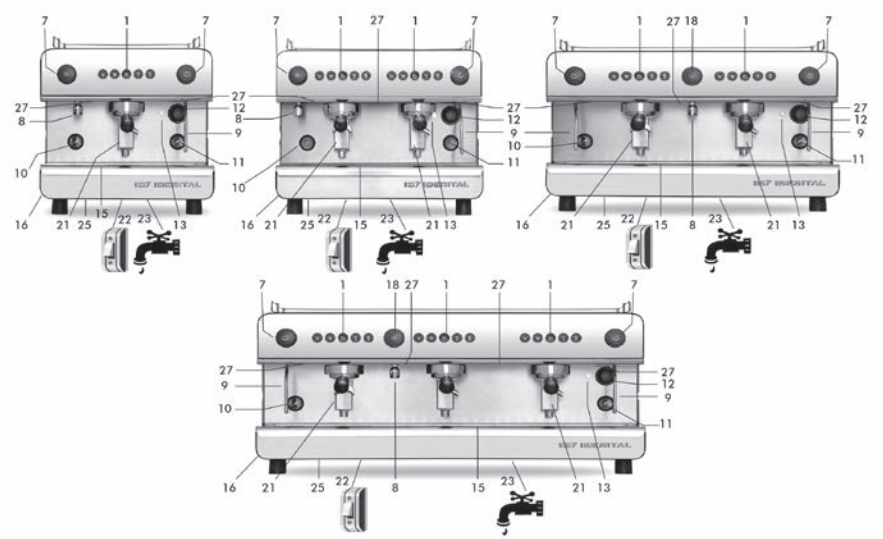

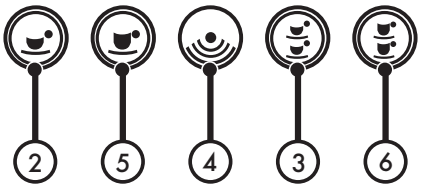

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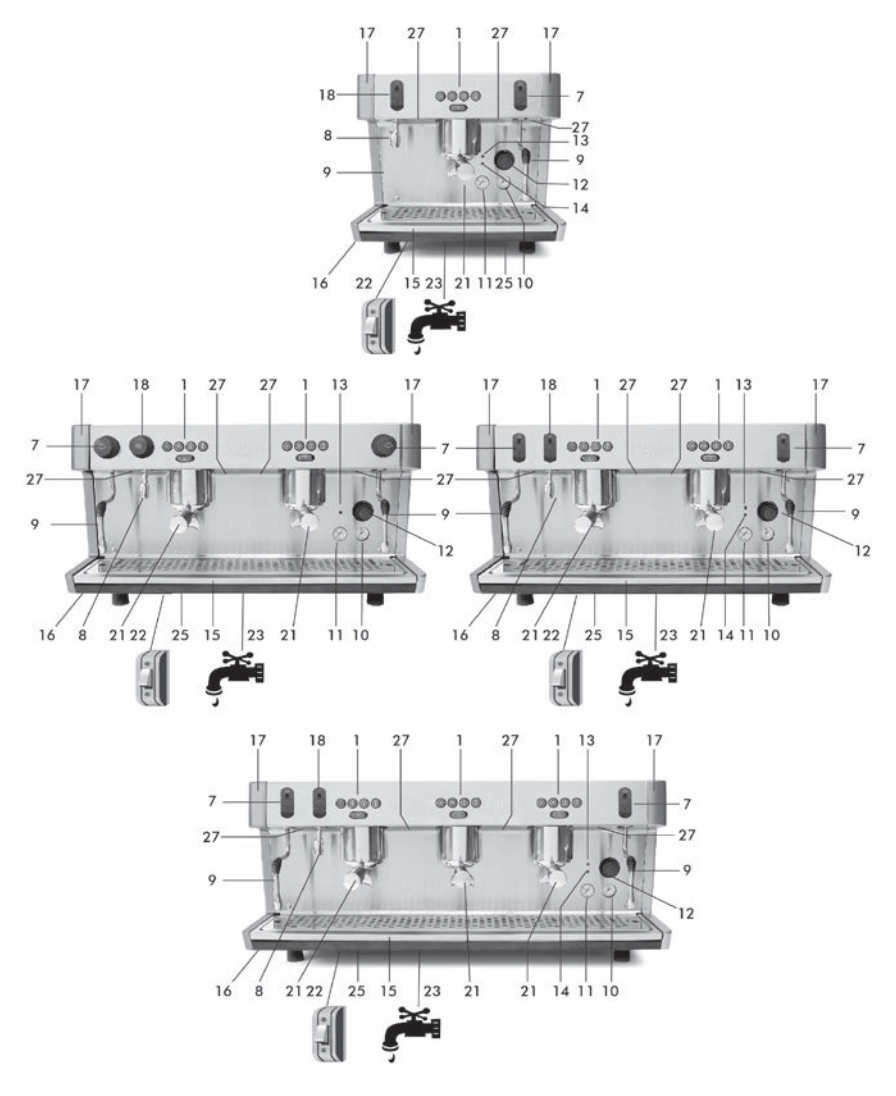
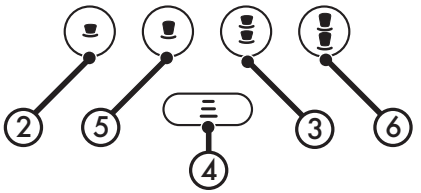
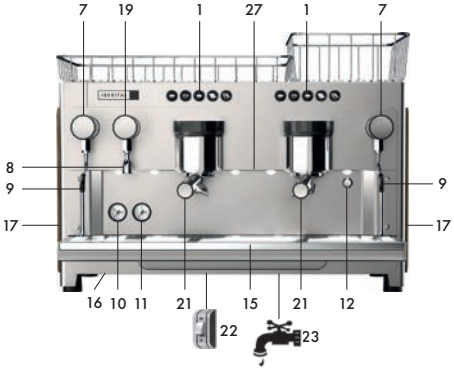
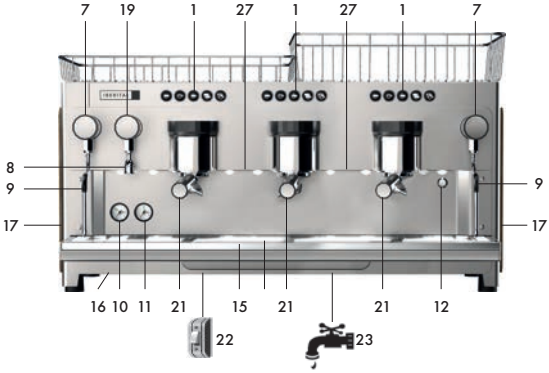
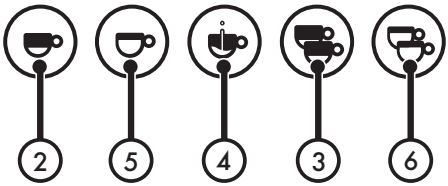




IBERITAL TANDEM







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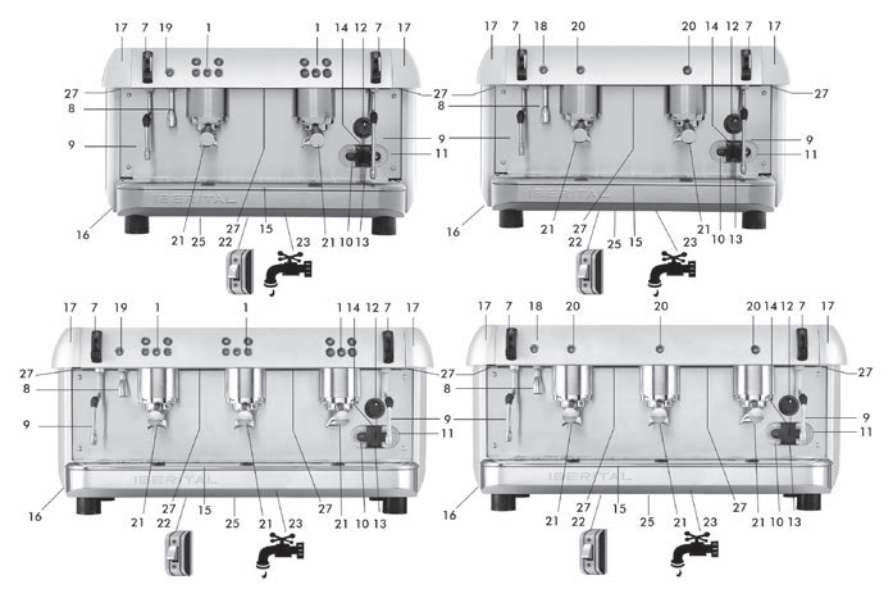
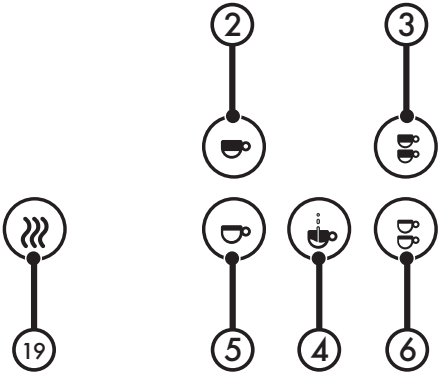
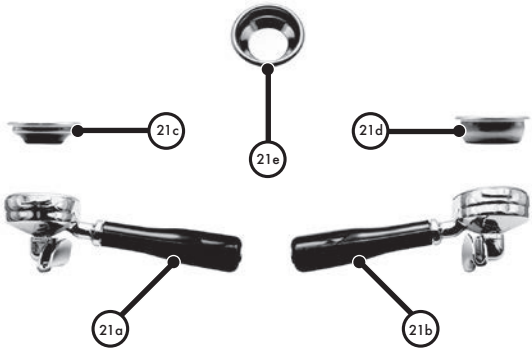
SEMI-AUTOMATIQUE
SEMIATOMATICA
HALBAUTOMATISCHE AUSFÜHRUNG
ПОЛУАВТОМАТ
半自动
반자동





PORTAFILTROS / FILTER HOLDERS / ***PORTE-FILTRES*** / PORTAFILTRI / **SIEBTRÄGER** / ДЕРЖАТЕЛЬ ФИЛЬТРА / 萃取手柄 / 필터 홀더



INDEX

IMPORTANT

Read the instructions in this manual carefully. It contains important safety information regarding the installation, use and maintenance of the appliance.

Read this manual before turning on the machine.

1. Keep this manual in a safe place for future reference.
2. After unpacking the machine, check that there are no missing components.

   The packaging (plastic bags, cardboard boxes, staples, etc.) must not be left within the reach of children, as it consists of potentially dangerous items.
3. Before plugging the machine in, check that the values indicated on the rating plate (16) match those of the power supply.

   The installation must comply with local safety standards and must be carried out according to the manufacturer's instructions by a qualified technician who is authorized by IBERITAL DE RECAMBIOS, S.A.

   The manufacturer will accept no liability for loss or damage caused through the incorrect installation of the machine.

   The safety of the machine can only be assured if it is correctly earthed in accordance with the local standards in force.

   In case of doubt, it is important that these basic safety measures are checked by a person who is technically qualified.

   The manufacturer will accept no liability for damage caused due to a deficient or non-existent earth connection.

   Check that the permitted current value for the electrical installation is sufficient for the maximum power of the machine, which is indicated on the rating plate.

   In case of doubt, contact a technically qualified person in order to check if the cables in the electrical installation

are sufficient for the current consumed by the machine at full power.

There must be a fixed socket connection to the power supply for the machine. Adapters must not be used.

If extension cords are used, they must comply with local safety standards, taking special care not exceed the maximum permitted current for the same.

4. This machine must be used exclusively for the purpose for which it was manufactured, that is, the preparation of coffee and the supply of hot water and steam to heat drinks. Any other use would be considered misuse, and therefore dangerous. The manufacturer will accept no liability for damage caused due to misuse of the machine.
5. When using the machine, some basic safety measures must be observed:
   - do not touch the machine with wet or damp feet or hands.
   - do not use the machine when barefoot.
   - do not install the machine in places where cleaning using water jets takes place.
   - do not pull the power supply cable to unplug the machine from the socket.
   - do not allow the machine to be exposed to the elements (rain, ice, sand, etc.).
   - do not expose the machine to temperatures of below 0ºC without having previously emptied the contents of the boiler and the pipes. If the water in the interior freezes, disconnect the machine from the water supply and let the water in the boiler and pipes melt.
   - do not expose the machine as a whole to temperatures above 70ºC.
   - do not allow the machine to be manipulated by children or untrained persons, or any person who has not read this manual.
   - do not remove the machine side panels in order to reset the high-limit thermostat. Only official technicians authorized by the manufacturer may remove the side panels and reset the thermostat.

6. Before carrying out maintenance operations, you must ensure that the machine is disconnected from the power grid via the switch on the power distribution system.
7. For cleaning operations, follow the instructions contained in this manual.
8. In the case of anomalies or irregular operation, disconnect the machine prior to carrying out any maintenance work. Contact the technical personnel authorized by the manufacturer.

   Repairs to the machine will be carried out by the manufacturer or an authorized after-sales service centre, using only original spare parts.

   If these conditions are not met, the machine will pose a danger.

   The connection to the power supply must be made via a switch which meets local safety standards.
9. The electrical supply cable for the machine must be connected to a switch with a minimum separation between contacts of 3 mm. This switch must be covered by an omnipolar circuit breaker.
10. In order to keep the power supply cable from overheating, ensure that it is totally extended.
11. The mains water pressure to which the coffee machine must be connected must be between 0.6 and 0.8 MPa.
12. The machine is only suitable for installation in places where its use and maintenance are restricted to qualified personnel.
13. The machine must be installed in a horizontal position, and must NEVER be submerged in water or any other liquid.
14. The power supply cable must not be repaired or replaced by the user. Should the cable become damaged, disconnect the machine from the power supply and

contact qualified technical personnel authorized by the manufacturer.

15. Disconnect the machine from the power supply when it is not going to be used for an extended period of time.
16. The average level of surface sound pressure is 71dB ± 7dB and the average sound power is 86dB ± 9 dB.
17. The machine must be installed so that its highest surface is no less than 1.5 metres from floor level.
18. In order to access the maintenance section of the machine, no access or unlocking tools are required. The steps to follow are:
    - Remove the cup tray.
    - Remove the main drainage tray.

    Access to the service area of the machine is only permitted for people with practical experience and knowledge of the appliance, and in particular with regard to aspects of hygiene and safety.
19. This appliance is not designed to be used by persons (including children) whose physical, sensory or mental capacities are reduced, or who lack experience or knowledge, except when they have had supervision or instructions related to the use of the appliance by a person responsible for their safety.
20. Children must be supervised to ensure that they do not play with the appliance.
21. In order to guarantee that the machine works correctly, it is essential to respect the manufacturer's instructions and make sure that authorized personnel carry out maintenance work. In particular, safety devices should be checked periodically.
22. Do not go near the metal parts of the hot water and steam dispensers and the feed groups with bare hands or other parts of the body.

23. The water and steam emitted by the ejectors is extremely hot and can scald.
24. The metal parts of the water and steam ejectors, together with the feed groups, are extremely hot under normal working conditions. They must be used with care and held only by the protected parts or with the handle or hand grip.
25. Make sure that the coffee cups are completely dry before placing them on the cup warmer. Only crockery specific to this machine may be used with the cup warmer. For any queries, contact your sales centre. The heating of any other object is thus unsuitable and dangerous.
26. This appliance is designed for domestic and similar use, such as:
    - staff break areas in shops, offices, and other work environments; environments.
    - cafes.
    - staff break areas in shops, offices, and other work environments;
    - bed and breakfasts.
27. This appliance can be used by children aged 8 and over, if they have been properly instructed on the safe use of the appliance and understand the dangers involved. The cleaning and maintenance to be carried out by the user must not be performed by children unless they are over 8 years of age and under adult supervision. Keep the appliance and its cable out of the reach of children under 8.
28. The connection to the water supply:
    - Must be connected fixedly and not by movable hoses.
    - Should be made through new hoses (s. steel flexible hose) supplied with the machine.
    - Do not use "used" hoses.
29. The appliance should not be cleaned using water jets.

1. SPECIFICATIONS

1.1. TECHNICAL SPECIFICATIONS

1.1.1. Electronic coffee machines

IBERITAL IB7 MODEL (PORTABLE)

* Electronic dosage (four programmable doses + non-stop).
* Automatic boiler water filling.
* Motor and rotary pump pressure.
* Gauge for the boiler pressure.
* Steam and hot water dispensers in stainless steel.
* Resistance of
  1800-3000 W- 220-240 V
  1800-2400 W - 110 V
* Easy access to the boiler drainage tap.
* 16/32 A starter relay.
* Water deposit maximum and minimum level indicators.

IBERITAL IB7 MODEL

* Electronic dosage (four programmable doses + non-stop).
* Automatic boiler water filling.
* Motor and rotary pump pressure.
* Gauge for the pump and boiler pressure.
* Control of the temperature safety limit of heating elements.
* Two stainless steel steam dispensers.
* One hot water dispenser tap.
* Resistances of
  1800-3000-3500-5000-6000 W - 220-240 V
  1800-2400 W - 110 V
* Easy access to the boiler drainage tap.
* Electronic control unit.
* 20/32 A starter relay (Optional).

IBERITAL INTENZ MODEL

* Electronic dosage (four programmable doses + non-stop).
* Automatic boiler water filling.
* Motor and rotary pump pressure.
* Gauge for the pump and boiler pressure.
* Control of temperature safety limit for heating elements.
* Two stainless steel steam dispensers.
* Resistances of
  1800-2400-3000-3500-3800-5000-6000 W - 220-240 V
  1800-2400 W - 110 V
* Easy access to the boiler drainage tap.
* Electronic control unit.
* 20/32 A starter relay (Optional).

IBERITAL TANDEM MODEL

* Electronic dosage (four programmable doses + non-stop).
* Automatic boiler water filling.
* Motor and rotary pump pressure.
* Gauge for the pump and boiler pressure.
* Control of temperature safety limit for heating elements.
* Two stainless steel steam dispensers.
* Resistances of
  1800-2400-3000-3500-3800-5000-6000 W - 220-240 V
  1800-2400 W - 110 V
* Easy access to the boiler drainage tap.
* Electronic control unit.
* 20/32 A starter relay (Optional).

NEW IBERITAL MODEL

* Electronic dosage (four programmable doses + non-stop).
* Automatic boiler water filling.
* Motor and rotary pump pressure.
* Gauge for the pump and boiler pressure.
* Control of temperature safety limit for heating elements.
* Two stainless steel steam dispensers.
* Resistances of 3000-3500-3800-5000-6000 W - 220-240 V
* Easy access to the boiler drainage tap.
* Electronic control unit.
* 20/32 A starter relay.

1.1.2. Semi-automatic coffee machines

NEW IBERITAL MODEL

* Automatic boiler water filling (Optional).
* Motor and rotary pump pressure.
* Gauge for the pump and boiler pressure.
* Control of temperature safety limit for heating elements.
* Two stainless steel steam dispensers (Optional).
* Resistances of
  3000-3500-3800-5000-6000 W - 220-240 V
  2400 W - 110 V
* Easy access to the boiler drainage tap.
* 20/32 A starter relay (Optional).

1.2. DIMENSIONS

DIMENSIONS				
Model	Nº Groups	Width (mm)	Height (mm)	Length (mm)
IBERITAL IB7 Portable	1	508	460	445
IBERITAL IB7	1	508	460	445
	2 compact	508	460	540
	2	508	460	695
	3	508	460	870
IBERITAL INTENZ	1	585	415	476
	2	585	415	790
	3	585	415	964
IBERITAL TANDEM	2	595	575	785
	3	595	575	959
NEW IBERITAL	2	568	455	783
	3	568	455	953

IMPORTANT

Specifications may be subject to change without prior notice.

2. INSTRUCTIONS FOR THE USER

2.1. DESCRIPTION

1) Coffee feed control buttons (CPU)
2) One-cup espresso feed
3) Two-cup espresso feed
4) Non-stop coffee feed
5) One-cup coffee feed
6) Two-cup coffee feed
7) Steam tap
8) Hot water dispenser
9) Steam dispenser
10) Pump gauge
11) Boiler pressure gauge
12) Three-position switch
13) Red ON/OFF indicator light
14) Green ELEMENTS indicator light
15) Tray
16) Rating plate
17) Removable side panels
18) Hot water control knob
19) Hot water dosage
20) Feed button (automatic versions)
21) Filter holder
    21a) Filter holder for one coffee
    21b) Filter holder for two coffees
    21c) Filter for one coffee
    21d) Filter for two coffees
    21e) Cleaning filter
22) Permanent thermo-magnetic switch
    (Not included. Must be installed by a local authorized technician)
23) Mains water stopcock
    (Not included. Must be installed by a local authorized technician)
25) Drain valve
26) Deposit water inlet (Iberital IB7 Portable)
27) LED lighting

2.2. PREPARATION AND START-UP

2.2.1. Stationary coffee machines

a) Open the water stopcock (23).

b) Connect the permanent thermo-magnetic switch (22).

Press the switch of the machine (12) and wait until the automatic level control finishes filling the steam/hot water boiler with water.

c) Set switch (12) to position 2 and the heating elements will begin to heat the water in the boiler. (Only necessary on models with 3-position main switch. On models with 2-position main switches, the machine will begin to heat when the level sensor is covered with water).

Wait until the working pressure is reached. The green indicator light (14) will go out. The boiler pressure gauge will indicate the desired working pressure (0.08 - 0.1 MPa).

2.2.2. Portable coffee machines

a) Fill the water deposit with 3 litres of water.

b) Connect the machine to the power supply.

c) Set the switch (12) to position 1. The red indicator light (13) will come on. This is followed by the automatic filling of the boiler.

d) Set the switch (12) to position 2. The green indicator light (14) will come on.

Wait about 10 minutes until the working pressure is reached, as indicated by the green range on the gauge (10, 11). The green indicator light (13) will go out.

General warnings

It is recommended that, once the working temperature has been reached, water is made to flow through the groups for a moment in order to induce the thermosyphon current, thus enabling the system to reach the ideal temperature to begin working.

It is also of the utmost importance that the filter holder structures are fitted to the groups, so that the metal on the filter holders also reaches the necessary temperature to dispense correctly the first coffees.

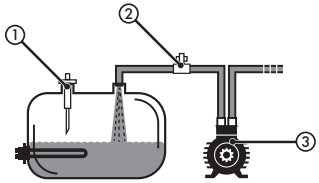
When turning on the main switch, it must be put into position 1 before moving on to position 2.

While there is no pressure in the machine boiler or, similarly, if it is not yet hot, do not press the hot water button. If it were pressed, cold water would be obtained.

2.3. DOSAGE OPERATION

It is important to remember that the buttons and control units receive signals in the two main switch supply positions on the machine.

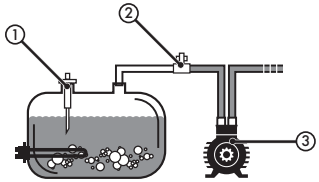
Position 1



1. Level sensor
2. Solenoid valve
3. Pump

In the first position, the switch will only operate the automatic water filling, but not the heating elements.

Position 2



1. Level sensor
2. Solenoid valve
3. Pump

In the second position, the switch receives a signal from the starter relay (optional) and this allows the machine to be heated and dispense coffee. It is recommended that this be done when the machine is hot and the working pressure in the boiler(s) has been reached, as indicated by the green range on the gauge (11), and/or shown on the display, if the machine has one.

NOTE

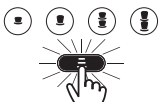
If our model only has a 2-position main switch (ON-OFF), when it is switched on the boiler will begin to fill, if not already full. When the machine detects that the minimum level of water has been reached, it will begin to heat the water to make the coffee.

2.3.1. Programming dose on the control unit (not available on semi-automatic versions)

In order to program the dose you must press the 'non-stop' button on the left button pad (group 1) for 5 seconds, and the non-stop coffee LED will come on (*).

Iberital IB7

Iberital Intenz



Iberital Tandem

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NOTE

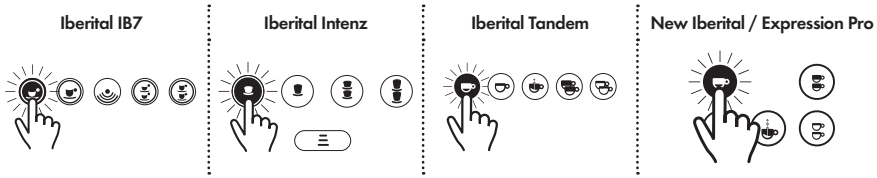
If you have already entered programming mode and do not press any button to indicate a dose within 30 seconds, the button pad will go to stand-by position.

At this point programming can be started for the four coffee selections. When the desired quantity of coffee is obtained, press the selection once again and the dosing will stop. The same operation will have to be followed for all buttons.

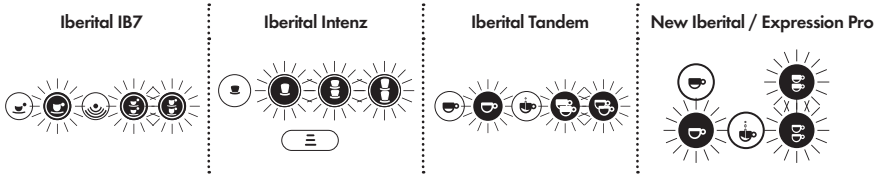
By carrying out this process all the groups will be programmed automatically.

NOTE

If we wish, we can operate in the same way for other groups, in order to set a customised dose for each of the groups.



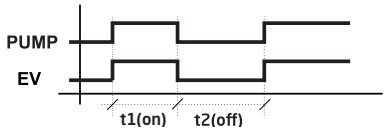
The selections that are already programmed will appear with their LEDs off. When this happens it is still possible to modify the dose in the same manner as indicated above.



If the LED for the selection set is flashing during the programming of the dose, it means that the volume counter is not sending a signal to the control unit, and at the end of the dosing the dose will be zero. Programming without water. It is recommended that the flow meters be checked.

2.3.2. Programming the electronic pre-brew (not available on all models)

The control unit has a function called 'pre-brew'. Pre-brew can be enabled or disabled. If your machine has a visual display, it will be possible to carry out this action via an option on the display. If it does not have a display, the function is performed in the following manner:



To enable pre-brew, switch off the machine's main switch and press the button 1 espresso on the left button pad (group 1), keep it pressed and set the main switch to position 1 or 2, either will do, and the 1 espresso LED will light up.

Release the button and set the switch to zero (OFF) and then set it in the working position (position 2).

To disable pre-brew, set the machine's main switch to zero (OFF) and press the button 1 coffee, keep it pressed and set the main switch to position 1 or 2, either will do, and the 1 coffee LED will light up.

Release the button and set the switch to zero (OFF) and then to position 2.

2.3.3. Alarm signals

A. EXCESS BOILER WATER FILLING TIME

The control unit has a waiting time for when the boiler is filling with water.

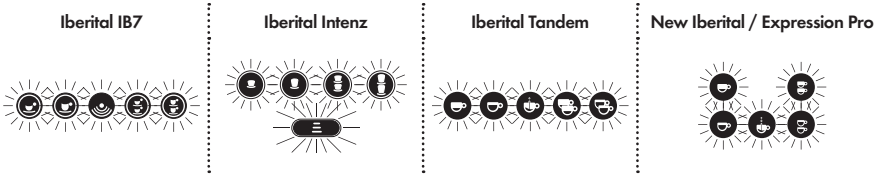
If the level sensor is not covered with water within one minute, the control unit safety control will stop the water filling process and the motor.

The signal for the control unit alarm is the five LEDs flashing simultaneously. (In all groups).

This alarm signal could be caused by a lack of mains water supply to the machine, an obstruction of the water inlet or a problem with the control unit that is preventing the signal for automatic water filling from being sent.

Warning

This alarm signal is always activated during the filling process when this immediately follows machine installation. This is due to the fact that it takes more than 1 minute to fill the boiler. When this happens, set the switch to zero and return it to the filling position in order to continue filling the boiler.



B. NO IMPULSES FROM THE FLOW METER (5 seconds)

If during feed there are no impulses from the flow meter, the control unit will detect it and the LED for the selection being dispensed at that moment will light up and flash, but dispensing will not stop.

This alarm signal is produced due to a bypass of the signal from the flow meter cover, or due to a poor connection, or lastly due to some internal problem in the control unit. If this occurs contact the after-sales service.

C. EXCESS FEED FROM THE FLOW METER

If the coffee feed time is over 2 minutes, the control unit detects an excess in the normal coffee feed time.

Coffee feed will be stopped automatically and the LED for the chosen selection will remain flashing.

This alarm signal is either due to an obstruction to the flow of water, and the control unit receives slower and more drawn out impulses than during the normal feed time, or because the coffee is ground very finely or packed in the filter too tightly, causing excess weight, thus preventing the water from flowing with suitable fluidity.

D. DEPOSIT LEVEL INDICATORS (only portables machines)

This machine has a system for indicating both minimum and maximum levels, which works as follows:

Minimum Level – When the water tank reaches its minimum level, the control unit cuts the current to the button pad and the heating element, in order to prevent damage to both the element and the pump due to a lack of water. At that moment the LEDs on the button pad will begin to flash, advising the user that the deposit must be filled.

When we begin to fill the deposit manually and the water covers the minimum level sensor, the LEDs will turn off and the control unit will once more allow the electrical current to reach the element and pump.

Maximum Level – When we are filling the tank manually with water and reach the maximum level, the LED on the non-stop button lights up, indicating that we must stop adding water to the deposit. This LED will remain lit until the water level is below the maximum level sensor.

GENERAL WARNING

If your machine has a visual display, the respective alarm will be shown on the screen based on the incident (see the section on visual display operation).

2.3.4. Programming hot water (optional in New Iberital)

Enter programming mode, pressing the "non-stop" button for 5 seconds on the button pad for any group; the "nonstop" LED will light up.

- Press the hot water button. At that moment hot water will begin to come from the boiler.
- When the desired dose has been obtained, press the hot water button again.
- The hot water setting has been programmed.

2.4. HOT WATER DISPENSER

Place the cup or any other recipient under the hot water dispenser (8). Turn the hot water knob (18) in order to begin dispensing water and turn it back again to stop it, or press the hot water dosage button if your machine features one.

2.5. STEAM DISPENSER

a) Twist the steam dispenser (9) towards the tray (15).

b) Open the steam tap (7), and in order to remove condensation let the steam flow out until no water droplets accompany it.

c) Position the steam dispenser (9) inside the liquid recipient you wish to heat. Turn the knob (7) to release the steam. In order to obtain a frothy cappuccino, keep the mouth of the steam ejector close to the surface of the milk. This will create an abundance of foam/froth.

d) When the liquid has reached the desired temperature, close the steam tap.

e) Move the recipient containing the liquid, removing the steam dispenser (9) and aiming it at the tray (15).

f) Open the steam tap (7) for a moment, in order to remove residue stuck to the steam dispenser (9). Clean the steam dispenser (9) with a damp cloth or sponge.

2.6. DAILY CLEANING OPERATIONS

Daily maintenance is recommended to increase the useful life of the machine and reduce its environmental impact.

2.6.1. Cleaning the filters and filter holders

Rinse the filters and filter holders in hot water. Leave them in hot water overnight in order to dissolve the grease left by the coffee.

2.6.2. Cleaning the groups

a) Substitute the normal filter (21c) or (21d) for the cleaning filter (blind) (21e).

b) Add two spoonfuls of detergent (special for group cleaning) to the cleaning filter (21e).

c) Insert the filter holder in the feed group.

d) Press the non-stop feed button and let it run for 15 seconds (as with the automatic cycle).

e) Stop the dispensing by pressing the button again; during the decompression of the unit, the hot water and the detergent will clean the dispensing group interior.

f) Pause it for 2 seconds.

g) Repeat points (d), (e) and (f) until 7 wash cycles have been completed

h) Rinse the unit having removed the filter-holder by pressing any of the dispensing buttons for 5 - 10 seconds to remove detergent residue.

2.6.3. Cleaning the machine exterior

The machine's exterior panels should be cleaned with hot, soapy water (not boiling) and completely rinsed using a soft cloth or sponge. Do not use abrasive products, as the panels could be scratched.

2.7. CHANGING THE BOILER WATER

- Disconnect the machine by setting the switch (12) to the off position.
- Open the steam knobs (7) until no more steam comes out. (Use the steam dispensers (9) with care, as during normal operations they are extremely hot).
- Close the steam knobs (7).
- Open the drain valve (25) until the boiler is completely empty.
- Close the drain valve (25).
- Connect the machine, setting the switch (12) to position 1 (or switch (22) to ON) and wait until the automatic control system completes the filling of the boiler from the mains water supply.

2.8. WATER SOFTENING (NOT INCLUDED)

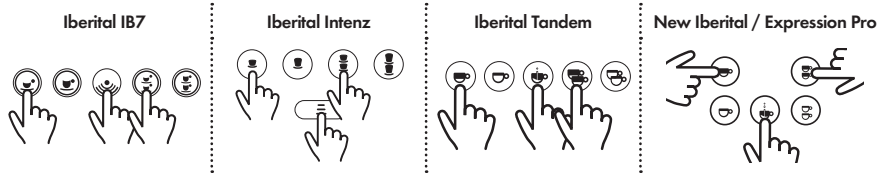
The water softener removes lime from the water supply, preventing the formation of deposits and scale.

The water softener deteriorates with continuous use, and must be cleaned periodically or replaced. This process must return the softener to its original condition. The presence of lime scale in the boiler due to an oversight of this process will render any manufacturer's guarantee void. (The water softener is not included.)

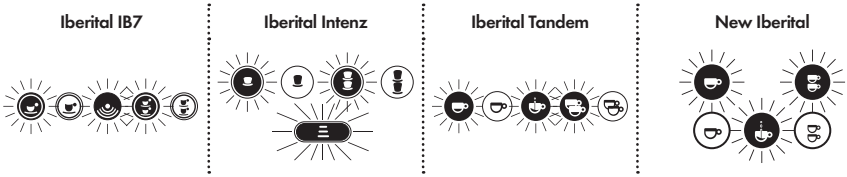
2.9. CONTROL UNIT RESET

The control unit can be reset with the initial factory settings. To do this, switch off the machine using the main switch. Once the machine is switched off, press the 1 espresso, 2 espressos and non-stop buttons, simultaneously of group 1 (left).

Keep them pressed and switch on the machine using the main switch.



Once the machine is switched on, and without having released the 3 buttons, keep them pressed for a few seconds.



Switch off the machine using the main switch, and release the buttons. On switching on the machine, we will have reset the control unit with the factory settings.

> **NOTE**
>
> Perform this action means losing any customization done on the machine, both in the technical menu and the user menu. Accountants, visualizations, dosages, date / time and settings, climate control,..

2.10. LED LIGHTING

Iberital machines have LED lighting in the work area. The format varies according to the machine model.

This lighting will remain lit when the machine has an electrical connection, that is to say, while the main switch is in position 1 or 2.

3. INSTRUCTIONS FOR THE TECHNICIAN

3.1. DESCRIPTION OF INTERNAL COMPONENTS

3.1.1. Iberital IB7

a) Pump + motor: feed the hydraulic system.

b) Boiler:

- Simple boiler:
  - 1 group 6.5 litres.
  - 2 groups 11 litres.
  - 3 groups 18 litres.

c) Spring-loaded safety valve.

d) Pressure relief valve.

e) Boiler heating elements: heat the hot water in the boiler.

f) Pressure switch: controls the boiler pressure.

g) Expansion/check valve: controls the pressure of the hydraulic system.

3.1.2. Iberital Intenz

a) Pump + motor: feed the hydraulic system.

b) Boiler:

- Simple boiler:
  - 1 group 6.5 litres.
  - 2 groups 11 litres or 14 litres.
  - 3 groups 21 litres.

c) Spring-loaded safety valve on the steam boiler.

d) Pressure relief valve on the steam boiler.

e) Boiler heating elements: heat the hot water in the boilers.

f) Expansion/check valve: controls the pressure of the hydraulic system.

3.1.3. Iberital Tandem

a) Pump + motor: feed the hydraulic system.

b) Boiler:

- Simple boiler:
  - 2 groups 11 litres or 14 litres.
  - 3 groups 21 litres.

c) Spring-loaded safety valve on the steam boiler.

d) Pressure relief valve on the steam boiler.

e) Boiler heating elements: heat the hot water in the boilers.

f) Expansion/check valve: controls the pressure of the hydraulic system.

3.1.4. New Iberital

a) Pump + motor: feed the hydraulic system.

b) Boiler:

- Simple boiler:
  - 2 groups 11 litres or 14 litres.
  - 3 groups 18 litres.

c) Spring-loaded safety valve.

d) Pressure relief valve.

e) Boiler heating elements: heat the hot water in the boiler.

f) Pressure switch: controls the boiler pressure.

g) Expansion/check valve: controls the pressure of the hydraulic system.

NOTE

On all machines there is a high-limit thermostat to control the temperature of the heating elements electrically: this thermostat limits the elements' temperature. When the temperature is above the maximum level, the electrical power supply to the elements is cut. When this happens, the thermostat must be reset by pushing the button located on it, once the element is cold. (The thermostat can be accessed by removing the right panel on the machine.) In the case of machines with two boilers, there is one for each element.

NOTE

All machines have a boiler level sensor. For machines with two boilers, the sensor is in the steam/hot water boiler.

3.2. WATER SUPPLY CONNECTION

IMPORTANT

This equipment must be installed in accordance with applicable federal, state or local regulations.

The machine has a 3/8" water inlet for the water supply. The said inlet incorporates a stop tap to open or close the flow of water (optional). Likewise, hoses are included. To be correctly installed, the mains water supply stop tap will have to be connected to the previously mentioned inlet on the machine using one of these hoses, or similar.

3.3. CONNECTION TO THE POWER SUPPLY

IMPORTANT

This equipment must be permanently connected to the power supply.

The machine is equipped with elements and other electrical parts at 110 V, 220 V - 240 V depending on the version. A switch must be installed, of a suitable calibre, between the permanent installation and the machine. The maximum electricity consumption is indicated on the rating plate.

The earth cable must be connected to an efficient earth.

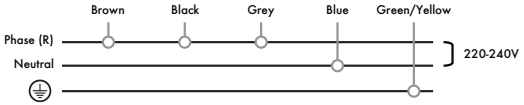
IMPORTANT

The machines can only be connected to 110 V, 220 V - 240 V depending on the version of the machine.

3.3.1. Coffee machines with the CE marking

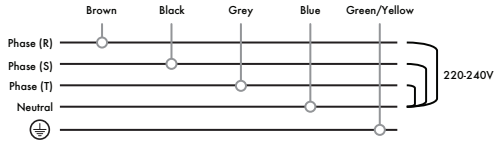
5-core machines

220 V - 240 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)



The machine can be connected to power supplies with a single phase of 220-240 V. In this case, all the cables phase must be joined Black, Brown and Grey, and then connected to the phase within the permanent electrical installation. The Blue cable must be connected to the neutral wire. The Green/Yellow cable must be connected to the earth.

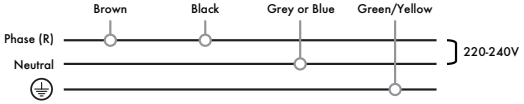
400 V THREE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)



The machine can be connected to power supplies with three phases and a neutral wire of 400 V. In this case, the Black, Brown and Grey cable must be connected one by one at each of the three different phases, and the Blue cable to the neutral wire. The Green/Yellow cable must be connected to the earth.

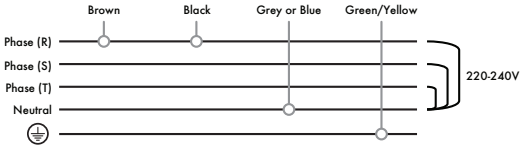
4-core machines

220 V - 240 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)



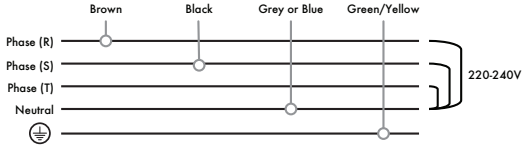
The machine can be connected to power supplies with a single phase of 220-240 V. In this case, the Black cable must be joined to the Brown cable, and then connected to the phase within the permanent electrical installation. The Blue or Grey cable must be connected to the neutral wire. The Green/Yellow cable must be connected to the earth.

400 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)



The machine can be connected to power supplies with three phases and a neutral wire of 400 V. In this case, the Black cable must be connected to one of the three phases, the Brown cable to the same, and the Blue or Grey cable to the neutral wire. The Green/Yellow cable must be connected to the earth.

400 V TWO PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)

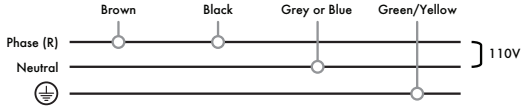


The machine can be connected to power supplies with three phases and a neutral wire of 400 V. In this case, the Black cable must be connected to one of the three phases, the Brown cable to a different phase, and the Blue or Grey cable to the neutral wire. The Green/Yellow cable must be connected to the earth.

110 V SINGLE PHASE WITH NEUTRAL WIRE (1-2 GROUP MACHINES)

IMPORTANT

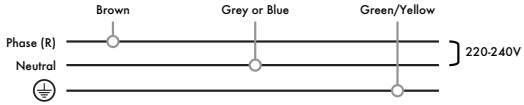
The machines manufactured for use at electrical voltages of 110 V have been manufactured with electrical elements specifically for that voltage. They can thus only be installed at a voltage of 110 V, as indicated on the specific electrical diagram for these voltages.



The machine can be connected to power supplies with a single phase of 110 V. In this case, the Black cable must be connected to the permanent electrical installation phase, the Brown cable must be connected to the same phase as the Black cable, and the Blue or Grey cable to the neutral wire. The Green/Yellow cable must be connected to the earth.

3-core machines

220 V - 240 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)

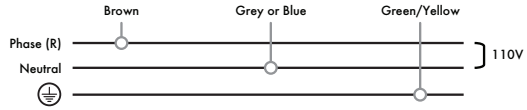


The machine can be connected to supplies with a single phase of 220-240 V. In this case the Brown cable must be joined to the phase in the permanent installation. The Blue or Grey cable must be connected to the neutral wire. The Green/Yellow cable must be connected to the earth.

110 V SINGLE PHASE WITH NEUTRAL WIRE (1-2 GROUP MACHINES)

IMPORTANT

The machines manufactured for use with electrical voltages of 110 V have been manufactured with electrical elements specifically for that voltage. They can thus only be installed at a voltage of 110 V, as indicated on the specific electrical diagram for these voltages.

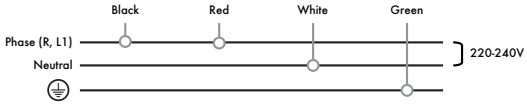


The machine can be connected to power supplies with a single phase of 110 V. In this case the Brown cable must be connected to this phase, and the Blue or Grey cable to the neutral wire. The Green/Yellow cable must be connected to the earth.

3.3.2. Coffee machines with the ETL mark

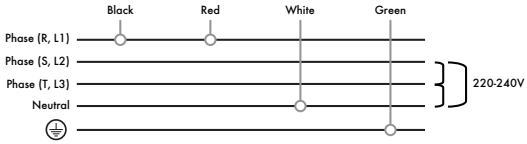
4-core machines

220 V - 240 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)



The machine can be connected to power supplies with a single phase of 220-240 V. In this case, the Black cable must be joined to the Red cable, and then connected to the phase in the permanent electrical installation. The White/Black cable must be connected to the neutral wire. The Green cable must be connected to the earth.

400 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)



The machine can be connected to power supplies with three phases and a neutral wire of 400 V. In this case, the Black cable must be connected to one of the three phases, the Red cable to the same, and the White/Black cable to the neutral wire. The Green cable must be connected to the earth.

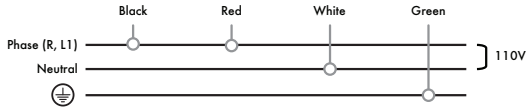
400 V TWO PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)

The machine can be connected to power supplies with three phases and a neutral wire of 400 V. In this case, the Black cable must be connected to one of the three phases, the Red cable to a different phase, and the White/Black cable to the neutral wire. The Green cable must be connected to the earth.

110 V SINGLE PHASE WITH NEUTRAL WIRE (1-2 GROUP MACHINES)

IMPORTANT

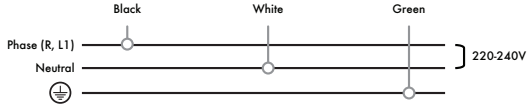
The machines manufactured for use with electrical voltages of 110 V have been manufactured with electrical elements specifically for that voltage. They can thus only be installed at a voltage of 110 V, as indicated on the specific electrical diagram for these voltages.



The machine can be connected to power supplies with a single phase of 110 V. In this case, the Black cable must be connected to the permanent electrical installation phase, the Red cable must be connected to the same phase as the Black cable, and the Black/White cable to the neutral wire. The Green cable must be connected to the earth.

3-core machines

220 V - 240 V SINGLE PHASE WITH NEUTRAL WIRE (1-2-3 GROUP MACHINES)

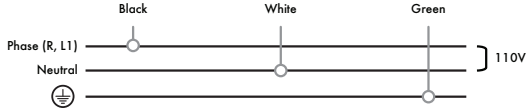


The machine can be connected to supplies with a single phase of 220-240 V. In this case, the Black cable must be joined to the phase in the permanent electrical installation. The White/Black cable must be connected to the neutral wire. The Green cable must be connected to the earth.

110 V SINGLE PHASE WITH NEUTRAL WIRE (1-2 GROUP MACHINES)

IMPORTANT

The machines manufactured for use with electrical voltages of 110 V have been manufactured with electrical elements specifically for that voltage. They can thus only be installed at a voltage of 110 V, as indicated on the specific electrical diagram for these voltages.



The machine can be connected to power supplies with a single phase of 110 V. In this case, the Black cable must be connected to that phase, and the White/Black cable to the neutral wire. The Green cable must be connected to the earth.

NOTE

We recommend checking the electrical installation and making the appropriate changes, depending on the type of line (single-phase or three-phase) to which the machine is to be connected, always following the indications of the regulations in force in the country where the machine will be installed.

3.4. CONNECTION TO DRAIN

A drain pipe is supplied with the machine and must be connected to the drain pan, which is the element where all the wastewater is collected during the normal operation of the machine.

A drain outlet is therefore required to be able to cleanly evacuate these wastewater.

3.5. FEED GROUP

a) Gasket: facilitates the adjustment of the filter holder in the group.

b) Showerhead: where the water is in contact with the coffee.

c) Drainage device.

d) Solenoid valve: it allows the passage of water to the unit when a button on the button pad is pressed.

The feed group is a pressed brass block in which there is a brewing chamber. When any button on the button pad is pressed, the pump is started and the solenoid valve is ENABLED.

3.6. BOILER

a) Feed group.

b) Injector.

c) Heat exchanger.

This boiler is manufactured in copper and a heat exchanger connected to the power supply unit passes through it.

During a supply cycle, cold water is pumped to the coffee boiler through the injector. In turn, the water inside the coffee boiler is taken to the feed group. Under rest conditions there is permanent flow of water between the feed group and the coffee boiler, which keeps the equipment at the optimum temperature for coffee preparation.

The temperature of the heating elements within the boilers is limited by thermostats. Should the element temperature exceed that established by the thermostat, the machine will cut the power supply. In order to connect the elements once more, push the reset button located on the thermostat.

3.6.1. Electrical resistance

MACHINE	Nº of Boilers	Groups	Resistance
IBERITAL IB7	1	1	1800 W 220-240 V 1800 W 110 V
		2	3000-3500 W 220-240 V 2400 W 110 V
		3	5000-6000 W 220-240 V
IBERITAL INTENZ	1	1	1800 W 110-220 V 2400 W 110 V
		2	3000-3500-3800-5000 W 220-240 V 2400 W 110 V
		3	5000-6000 W 220-240 V
IBERITAL TANDEM	1	2	3000-3500-3800-5000 W 220-240 V 2400 W 110 V
		3	5000-6000 W 220-240 V
NEW IBERITAL	1	2	3000-3500-3800-5000 W 220-240 V 2400 W 110 V
		3	5000-6000 W 220-240 V

3.6.2. Spring-loaded safety valve

In the case of irregular operation in the control of heating elements, the safety valves guarantee the integrity of the boiler, releasing excess pressure and keeping it from going over 0.18 MPa.

The safety valves are manufactured under strict quality control standards and following very demanding technical criteria. Once checked by the manufacturer, they are immediately sealed.

3.6.3. Pressure relief valve (anti-vacuum valve)

This valve, located on the boiler, prevents the depressurization of the boiler interior, keeping liquids from being sucked in through the steam ejectors.

3.6.4. Automatic water filling device

a) Solenoid valve.

The machine has a level sensor (a stainless steel strip that is in contact with the water inside the boiler). The sensor is connected to a control processing unit (CPU) which permanently indicates the water level. When the level is low, the CPU activates the pump and the solenoid valve, allowing water to be fed in until the sensor indicates that it has reached the optimum level.

3.6.5. Visual level (Optional)

a) Level (visualization of max. and min. levels for the boiler water).

The water level can be checked at any time via the water level viewer.

3.6.6. Flow control valves

a) Expansion valve (crucible for opening to 1.2 MPa ±0.1).

3.7. PUMP/MOTOR

a) Lock nut.

b) Adjustment screw.

The pump/motor starts up when any button on the button pad is pressed, increasing the pressure up to the 0.8/0.9 MPa necessary to prepare the coffee. The pump/motor are also controlled by the automatic level control device, which keeps the boiler filled with water.

In order to regulate the pump pressure, proceed in the following manner: loosen the lock nut, which holds the adjustment screw. Loosen the screw to reduce the pressure, or tighten it to increase it. When the operation is complete, make sure the lock nut is tightened once more.

3.8. CONTROL PANEL

It is the control centre of the machine. It controls all the sensors and operation elements for the correct functioning of the machine

NOTE

A machine reset will force the detection of the temperature control element used. So, it will set itself up, positioning the heating option as needed, depending on whether the machine is operated with a pressure switch or temperature probe.

4. LIFE CYCLE MANAGEMENT

4.1. PACKAGING

For the good of the environment, separate the waste from the packaging for recycling or reuse.
Cardboard, wooden parts, plastic bags and polystyrene blocks can be recycled.
Dispose of the protection foam and take them to the nearest waste disposal point.

4.2. EFFICIENT USE OF THE MACHINE

It is recommended that the user keep the machine turned off during long periods of inactivity, such as at night, and public holidays and vacation periods.

4.3. END OF THE APPLIANCE CYCLE

The elimination of this device is regulated by Royal Decree 110/2015 of Spain based on European Directive 2012/19/EU.
Find out about disposal routes from your distributor and/or manufacturer.

CERTIFICACIONES DE PRODUCTO / PRODUCT CERTIFICATIONS / ***CERTIFICATIONS DU PRODUIT*** / CERTIFICAZIONI DEL PRODOTTO / **PRODUKTZERTIFIKATE** / СЕРТИФИКАЦИЯ ПРОДУКЦИИ / 产品证书

Declaración de conformidad CE / Declaration of EC compliance / ***Déclaration CE de conformité*** / Dichiarazione di conformità CE / **EG-Konformitätserklärung** / Декларация соответствия нормам ЕС / 符合CE欧盟认证 / CE 적합성 알림

IBERITAL DE RECAMBIOS, S.A.
C/ Laureà Miró, 371-373
08980 Sant Feliu de Llobregat
BARCELONA

Con la presente declaramos que las máquinas de preparación de café con las marcas comerciales y los tipos indicados a continuación, son conformes con las Directivas CE que les son de aplicación, de acuerdo con las Normas Europeas que se relacionan.

We hereby declare that the coffee machines bearing the brand names and the types indicated below comply with the applicable EC Directives, in accordance with the relevant European Standards.

Nous déclarons par la présente que les machines pour la préparation de café dont les marques et les types figurent ci-dessous sont conformes aux directives CE qui leur sont appliquées, conformément aux normes européennes concernées.

Con la presente si dichiara che le macchine per la preparazione del caffè appartengono ai marchi commerciali e ai tipi indicati di seguito, che sono conformi alle Direttive CE applicabili secondo le corrispondenti norme europee.

Hiermit erklären wir, dass die Kaffeemaschinen der angegebenen Handelsmarken und Bauarten den anwendbaren EG-Richtlinien und angeführten europäischen Normen entsprechen.

Настоящим заявляем, что кофемашины следующих торговых марок и моделей, указанных далее, соответствуют применяемым директивам ЕС и нормам ЕС.

通过该文件，我们郑重声明：以下所有商业品牌和类型的咖啡机，均符合欧盟相关CE认证标准。

이에 따라 아래 표시된 상표 및 유형의 커피 추출 기계는 관련 유럽 표준에 따라 해당 상표 및 EC 지침을 준수 함을 선언합니다.

Esta declaración quedará sin efecto en caso de que se realice cualquier tipo de modificación del aparato que no haya sido explícitamente autorizada por la empresa.

This declaration will be rendered null and void if any type of modification to the appliance that has not been explicitly authorized by the company is carried out.

Cette déclaration restera sans effet dans le cas d'une quelconque modification de l'appareil qui n'aurait pas été explicitement autorisée par l'entreprise.

La presente dichiarazione non sarà valida qualora l'apparecchio sia stato sottoposto a modifiche di qualsiasi tipo non previamente autorizzate dall'azienda.

Diese Erklärung wird bei Änderungen am Gerät, die nicht ausdrücklich vom Hersteller genehmigt wurden, wirkungslos.

Эта декларация считается недействительным при осуществлении пользователем любых модификаций аппарата без письменного разрешения производителя.

若对机器进行了任何形式的修改，并且未被公司清晰授权的，这份声明将被视为无效 。

회사가 명시적으로 승인하지 않은 머신의 모든 유형의 수정이 이루어지면 이 진술은 무효가 됩니다.

Marcas comerciales / Brand names / ***Marques commerciales*** / Marchi commerciali / **Handelsmarken** / Тип кофемашины / 商业品牌 / 상표

IBERITAL IB7 | IBERITAL INTENZ | IBERITAL TANDEM | NEW IBERITAL | IBERITAL EXPRESSION PRO

Tipos de máquina / Types of machine / ***Types de machines*** / Tipi di macchina / **Bauarten der Maschine** / Тип кофемашины / 咖啡机 类 型 / 기기 종류

ELECTRÓNICA | SEMIAUTOMÁTICA | MANUAL | PORTÁTIL (Modelos de 1, 2 y 3 grupos)
ELECTRONIC | SEMI-AUTOMATIC | MANUAL | PORTABLE (1, 2 and 3 group models)
ÉLECTRONIQUE | SEMI-AUTOMATIQUE | MANUELLE | PORTABLE (Modèles à 1, 2 et 3 groupes)
ELETTRONICA | SEMIAUTOMATICA | MANUALE | PORTATILE (modelli a 1, 2 e 3 gruppi)
ELEKTRONISCH | HALBAUTOMATISCH | MANUELL | TRAGBAR (Modelle mit 1, 2 und 3 Brühgruppen)
АВТОМАТ | ПОЛУАВТОМАТ| РУЧНАЯ| ЗАЛИВНАЯ (модели на 1, 2 и 3 группы)
电动|半自动|手动|便携式(1,2和 3组)
전자 제품 | 반자동 | 매뉴얼 | 이동식 (1, 2 및 3 그룹 모델)

Directivas aplicables / Applicable directives / ***Directives applicables*** / Direttive applicabili / **Anwendbare Richtlinien** / Применяемые директивы / 应用指令 / 해당 지침

Directiva relativa a las máquinas / Directive on machinery ***/Directive on machinery relative aux machines*** / Direttiva relativa alle macchine / **Richtlinie über Maschinen** / Директива по машинному оборудованию / 机械指令 / 기계에 대한 지침

2006/42/CE

Directiva de Seguridad en las Máquinas / Machinery Directive / ***Directive sur la sécurité des machines*** / Direttiva sulla sicurezza dei macchinari / **Maschinenrichtlinie** / Директива по безопасности оборудования / 机械安全指令 / 기계 안전 지침

2014/35/UE

Directiva sobre la comercialización de equipos a presión / Directive relating to the making available on the market of pressure equipment / ***Directive concernant la mise à disposition sur le marché des équipements sous pression*** / Direttiva relative alla messa a disposizione sul mercato di attrezzature a pressione / **Richtlinie über die Bereitstellung von Druckgeräten auf dem Markt** / Директива по выпуску на рынок оборудования, работающего под давлением / 有关在压力设备市场上销售的指令 / 압력 장비 시장에서 사용 가능하게하는 것과 관련된 지침

2014/68/UE

Directiva de Compatibilidad Electromagnética / Electromagnetic Compatibility Directive / ***Directive sur la compatibilité électromagnétique*** / Direttiva sulla compatibilità elettromagnetica / **Richtlinie über elektromagnetische Verträglichkeit** / Директива по электромагнитной совместимости / 电磁兼容性指令 / 전자기 호환성 지침

2014/30/CE

Directiva de Restricción uso de sustancias peligrosas / Directive on Restriction of the use of dangerous substances / ***Directive sur les restrictions d'usage des substances dangereuses*** / Direttiva sulla limitazione dell'uso di sostanze pericolose / **Richtlinie zur Beschränkung der Verwendung gefährlicher Stoffe** / Директива по ограничению использования вредных веществ / 危险物质使用限制指令 / 위험 물질의 제한적 사용

2011/65/UE

Reglamento sobre los materiales y objetos destinados a entrar en contacto con alimentos / Regulation on materials and articles intended to come into contact with food / ***Règlement concernant les matériaux et objets destinés à entrer en contact avec des denrées alimentaires*** / Regolamento riguardante i materiali e gli oggetti destinati a venire a contatto con i prodotti alimentari / **Verordnung über Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen** / Положение о материалах и изделиях, предназначенных для контакта с пищевыми продуктами / 有关打算与食品接触的材料和物品的规定 / 식품과 접촉하는 재료 및 물품에 대한 규제

1935/2004 (EC)

Reglamento sobre buenas prácticas de fabricación de materiales y objetos destinados a entrar en contacto con alimentos / Regulation on good manufacturing practice for materials and articles intended to come into contact with food **/ *Règlement relatif aux bonnes pratiques de fabrication des matériaux et objets destinés à entrer en contact avec des denrées alimentaires*** / Regolamento sulle buone pratiche di fabbricazione dei materiali e degli oggetti destinati a venire a contatto con prodotti alimentari **/ Verordnung über gute Herstellungspraxis für Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen** / Положение о надлежащей производственной практике материалов и изделий, предназначенных для контакта с пищевыми продуктами / 关于打算与食品接触的材料和物品的良好生产规范的规定 / 식품과 접촉하는 재료 및 품목에 대한 우수 제조 관행에 대한 규정

2023/2006 (EC)

Reglamento sobre materiales y objetos plásticos destinados a entrar en contacto con alimentos / Regulation on plastic materials and articles intended to come into contact with food **/ *Règlement concernant les matériaux et objets en matière plastique destinés à entrer en contact avec des denrées alimentaires*** / Regolamento riguardante i materiali e gli oggetti di materia plastica destinati a venire a contatto con i prodotti alimentari **/ Verordnung über Materialien und Gegenstände aus Kunststoff, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen** / Положение о пластмассовых материалах и изделиях, предназначенных для контакта с пищевыми продуктами / 关于打算与食物接触的塑料材料和物品的规定 / 식품과 접촉하는 플라스틱 재료 및 물품에 대한 규제

10/2011 (EC)

Normas armonizadas aplicadas / Applied harmonized standards **/ *Normes harmonisées appliquées*** / Norme armonizzate applicate **/ Angewandte harmonisierte Normen** / Применяемые стандарты / 应用统一标准 / 조화 표준 적용

EN 60335-1, EN 60335-2-15, EN 60335-2-75
EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3

HOMOLOGACIONES INTERNACIONALES / INTERNATIONAL CERTIFICATION / ***HOMOLOGATIONS INTERNATIONALES*** / OMOLOGAZIONI INTERNAZIONALI / **INTERNATIONALE ZULASSUNGEN** / МЕЖДУНАРОДНАЯ СЕРТИФИКАЦИЯ / 国际认证 / 승인국제

CE: European Declaration of Conformity

ETL(UL + NSF): Product Approval for USA and Canada

EAC: Product Approval for Eurasian Customs Union

IFBQ: Product Approval for Brasil

KSA R-ESB01352-0100
Verified by INTERTEK

KSA: Product Approval for Kingdom of Saudi Arabia

KC: Product Approval for South Korea

Fecha / Date:
Date /Data:
Datum / Дата / 日期:/날짜: 19/04/2018

Firmado por / Signed by:
Signé par/ Firmato da:
Gezeichnet von / Подпись / 签署: /서명: Sr. **Blai Farré**

Cargo / Position:
Fonction/ Posizione:
Funktion / Должность / 职位: / 담당자: Director Técnico (Technical Director)

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