

Melitta® ALPHA

Original operating instructions



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1 For your safety	4	10.3	"Functions" submenu	20
1.1 Explanation of the safety symbols	4	10.4	"Price/Gratis" submenu	20
1.2 Basic safety instructions	4	10.5	"Counters" submenu	21
1.3 User rights ALPHA	6	10.6	"Time and Date" submenu	22
1.4 Certification of the ALPHA	6	11 Emptying and Filling		23
2 Identification	7	11.1 Emptying	23	
2.1 Identification of the appliance type	7	11.2 Filling	23	
2.2 Brief description of the appliances	8	12 Cleaning		24
3 Overview of appliance	9	12.1 Equipment	24	
3.1 Overview	9	12.2 Automatically initiated cleaning of the coffee machine	24	
3.2 Control panel with the function keys	9	12.3 Intermediate cleaning of the coffee machine	24	
4 Delivery and installation	10	12.4 Cleaning the exterior of the coffee machine	26	
4.1 Delivery	10	12.5 Cleaning the Milk Cooler and the Cup Warmer	26	
4.2 Installation	10	13 Steam Control Plus (optional)		28
5 Power and water connection	11	13.1 Steam Control Plus Operation	28	
5.1 Preparation for Power and Water Connection	11	13.2 Cleaning Steam Control Plus	28	
6 Starting up the appliance	12	14 Shutdown and Storage		29
6.1 Starting up the appliance for the first time	12	14.1 Shutting down the appliance for a limited period or for good	29	
6.2 Starting up the appliance after a malfunction or prolonged shutdown	12	14.2 Storage	29	
7 Turning on and off	13	15 Disposal		30
7.1 ALPHA and milk part	13	15.1 Disposal of Consumables	30	
7.2 Milk cooler	13	15.2 Disposing of the Appliance	30	
7.3 Cup warmer	13	16 Troubleshooting, Error Messages and Fault Repair		30
8 Dispensing the product	14	16.1 Checklist for Troubleshooting	30	
8.1 Coffee and milk drinks	14	16.2 Error display by means of diagnosis points	31	
8.2 Instant product (optional)	15	17 Technical Data and Installation Diagram		31
8.3 Hot water	15	18 EC Declaration of Conformity		34
8.4 Manually foaming and heating milk using the steam nozzle	15	19 Index		35
9 Chip cards	16	20 Notes		36
9.1 "USER"	16	21 Contact addresses		39
9.2 "MANAGER"	16			
9.3 "MEMORY"	18			
9.4 Additional chip cards	18			
10 Settings and functions of the "MANAGER" menu	19			
10.1 Product-related "MANAGER" settings	19			
10.2 "Products" submenu	19			

1.1 Explanation of the safety symbols

DANGER

This symbol warns of the high probability of an electric shock and the resulting danger to life.

WARNING

This symbol warns of the risk of injury (e.g. scalding).

CAUTION

This symbol warns of possible damage to the ALPHA.

INFORMATION

This symbol indicates important and useful information concerning operation of the ALPHA.



This symbol refers to another location in the operating instructions.

1.2 Basic safety instructions

Please follow ALL safety instructions in these operating instructions!

1.2.1 Information about these operating instructions

Please ensure that these operating instructions are always kept close at hand. Ideally in a folder together with all other ALPHA documents.

1.2.2 Designated environment

The ALPHA and its attachments are designed exclusively for use in the hotel and restaurant industry and in factories and offices! The ALPHA is not suitable for use outdoors.

1.2.3 Operational use

Each operator of the ALPHA must have read and understood these instructions, except when located in a self-service environment.

1.2.4 Self-service use

If the ALPHA is located in a self-service environment, a suitably trained operator must monitor the machine to protect the users. Children must not approach the ALPHA alone and must always be supervised by an adult.

DANGER

Danger to life from electric shock

- Never turn on an appliance which is damaged or has a defective power cord.
- If there are signs of damage (e.g. smell of burning), immediately disconnect the appliance from the power supply and contact your service technician.
- A damaged power cord on the appliance must be replaced by a qualified service technician.
- Never let the power cord hang down. The power cord may become a trip hazard or may be damaged.
- Ensure that the appliance and the power cord are not near hot surfaces, e.g. ovens, gas or electric cookers.
- Ensure that the power cord is not trapped or rubbing against sharp edges.
- Never open and repair the appliance yourself. Do not make any changes to the appliance which are not described in the operating instructions for the appliance.
- Never remove casing, machine parts or electrical parts.
- The appliance contains live parts. Danger to life if the appliance is opened.
- Repairs may be performed only by the service technician with original spare parts and accessories.
- Use original accessories only. Accessories which were not explicitly recommended by CAFINA may damage the appliance and cause fire, electric shock and injuries.

INFORMATION

Use only original accessories. Any accessories not expressly recommended by Cafina can cause damage to the appliance, and also fire, electric shock and injury.

⚠ WARNING

Risk of injury!

- If objects are placed in the grinding unit, splinters may be ejected and the machine damaged.
 - Do not place any objects in the bean hopper or the outlet to the grinding unit and do not poke the feed apertures with an implement! Do not reach into the machine, as hands may be bruised or grazed by the inner machine elements.
 - Never open and reach into the machine! The ALPHA may be opened by authorised technicians only!

⚠ WARNING

Risk of injury!

- Children and adults with impaired physical sensitive faculties, impaired intellectual powers or who have little experience must not operate the appliance except under the supervision or instruction of a person responsible for their safety. Supervise children to prevent them from playing with the appliance.


⚠ WARNING

Risk of burns!

- The cup warmer trays are hot
 - Do not touch trays!
- While the machine is being cleaned automatically or manually, hot water and steam are discharged continuously.
 - When cleaning the machine, keep away from the outlets!
- The product outlet, the hot water outlet and the steam pipe become very hot!
 - Do not touch outlets!
- When the products are discharged, there is a risk of being scalded by the products themselves.
 - Caution when handling hot drinks!
- If the user interface is accidentally touched, coffee can be unintentionally discharged.
 - Only touch the sensitive user interface deliberately.

⚠ WARNING

Hazard posed by spoiled milk and coffee residue!

- If the machine is not cleaned on a regular basis, milk and coffee residue may stick inside the machine, block the outlets or get into the drinks. The ALPHA automatically cleans itself when turned off.
 - Once a day also clean the machine yourself!
 Read chapter 12 "Cleaning"!

⚠ CAUTION

Operating conditions!

To ensure that the coffee machine is operated correctly, observe the following operating conditions:

- Operating personnel:
 - The operating personnel must be trained by authorised technicians.
- Technicians:
 - Only technicians trained by the manufacturer or by one of his authorised cooperation partners may maintain or repair the machine.
- Water quality:
 - Total hardness = 7– 8° dGH
 - Carbonate hardness = 3– 7° KH
 - Acidity = 6.8 – 7.2 pH
 - Conductance < 900 µS
- Milk quality:
 - Any type of milk can be used provided it is pasteurised and homogenised and has a maximum fat content of 0 – 3.5%.
- Coffee bean quality:
 - Only raw coffee which has been sorted should be used. Extraneous matter, such as pieces of wood or metal, stones, leaf remnants, etc., have been removed to prevent damage to the grinding discs in the coffee grinders. However, raw coffee of medium quality may still contain a considerable amount of defective beans and extraneous matter.
 - Furthermore, coffee beans are preferred which are roasted using the traditional roasting method in an externally heated, continuously moving drum for approx. 6 – 30 min. and cooled gently with air. Turbo-roasted coffee beans are to be avoided (roasting method for 3 – 5 min. and coffee beans are usually cooled with water). In principle, the following applies: The more the coffee beans are burnt, the lower the required initial quality of the coffee beans.

⚠ CAUTION

Risk of destruction!

- Do not poke or feed foreign objects in or around the bean hopper, grinder or tablet chute. This may result in user injury or damage to the ALPHA.
- The ALPHA is not protected against water jets or high-pressure cleaners. Using such devices for cleaning may result in user injury or damage to the ALPHA.



Follow chapter 12 "Cleaning"!

⚠ CAUTION

- The coffee machine must always be operated in accordance with the control panel.
- Only touch the control panel with your fingers. Never use pointed or sharp objects.
- Only insert the correct chip card and ensure it is free from foreign material.
- Always insert chip card slowly and straight. Do not remove chip card until it is indicated on the display.
- Do not empty any unnecessary liquids into the drain.

1.3 User rights ALPHA

The user rights of the ALPHA are divided into three different user groups:

- 1 | **USER** (standard user)
- 2 | **MANAGER** (user with settings rights)
- 3 | **ENGINEER** (comprehensive service and maintenance rights)

The different rights are specified by the chip cards.

The corresponding chip card is required to execute all operating steps, setting steps and functions as well as to turn the appliance on and off!



Before using the chip cards, read chapter 9 "Chip cards".

1.4 Certification of the ALPHA

The ALPHA features the currently required test mark according to the implemented certification:



For the processing of cold and warm milk with integrated, fully automatic cleaning the ALPHA satisfies the hygiene requirements according to Prof. Dr. Haevecker of the Fachlabor für Sensorik Berlin (HACCP – Hazard Analysis Critical Control Point).



2 Identification

2.1 Identification of the appliance type

The Cafina ALPHA comes in the following four versions:

ALPHA-1W	Coffee and hot water (basic model)
ALPHA-12C	Coffee, hot water and steam (with steam tap for frothing up milk)
ALPHA-12M	Coffee, hot water and milk (with milk jet for integrated output of hot milk)
ALPHA-12CM	Coffee, hot water, steam and milk (with steam tap and milk jet for integrated dispensing of hot milk and foam)
ALPHA-mc	Milk Cooler, self-contained
ALPHA-mca	Milk Cooler, attached to coffee machine
ALPHA-cw	Cup Warmer, self-contained
ALPHA-cwa	Cup Warmer, attached to coffee machine

The appliance type of your ALPHA has to be established for some operating steps, as the appliance types may have different requirements. The appliance type can be found on the rating plate affixed to your ALPHA (for examples, see illustrations below).

i INFORMATION

The appliance type of your ALPHA will vary dependent on which version has been delivered. The rating plate on your ALPHA will outline the specific appliance type. The rating plate of the ALPHA is situated behind the grounds drawer.

Milk Cooler



Coffee machine



Cup Warmer



Power supply

Power (watts)



Year of manufacture (Month. Year)

Coffee machine number

Type designation

2.2 Brief description of the appliances (technical data, see page 32)

2.2.1 ALPHA

The ALPHA is a fully automatic coffee machine and is used to dispense various coffee products as well as to heat and froth up milk. A dual-section bean hopper and a feed-in hopper enable the processing of both whole beans and ready-ground coffee.

The basic version allows preset coffee beverages to be served with the Cafina ALPHA. The serve command is activated by direct-selection keys located on the operating panel. Selection of beverages and additional functions (cleaning, operation statuses, fill level, etc.) are displayed on the operating panel.



2.2.2 Milk Cooler (optional)

Whether attached or self-contained, the Milk Cooler serves purely to cool milk. The milk container inside the appliance comes in two variations: either as a nine-litre version or with two separate chambers, each of which can hold four litres of milk.

This dual-chamber system enables storage of two various types of milk (e.g. whole milk and low-fat milk). Serving is automatic, depending on the type of beverages.



2.2.3 Cup Warmer (optional)

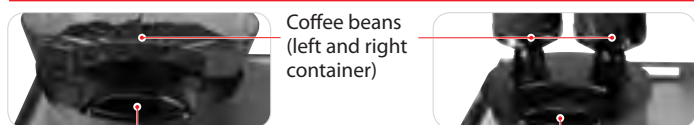
Whether attached or self-contained, the Cup Warmer has three levels with heating elements underneath them. It is possible for experts to preselect four temperature levels for the heating elements.



3 Overview of appliance

3.1 Overview

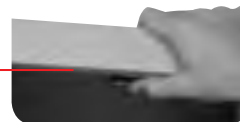
Coffee bean container with cover



Coffee beans
(left and right
container)

Feed-in aperture
Ready-ground coffee
Cleaning tablet

Turn red switch.
Cup Warmer is activated.



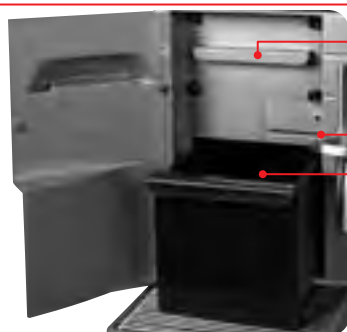
Milk temperature display

Display

Beverage spout
height adjustable

Milk Cooler
(optional)

Front door



Milk Jet cover

Key Card slot

Drawer

Status light

When appliance is
connected to mains,
Cafina Logo glows red.

Cup Warmer
(optional)

Hot water outlet

Steam outlet
(optional)

Drip tray

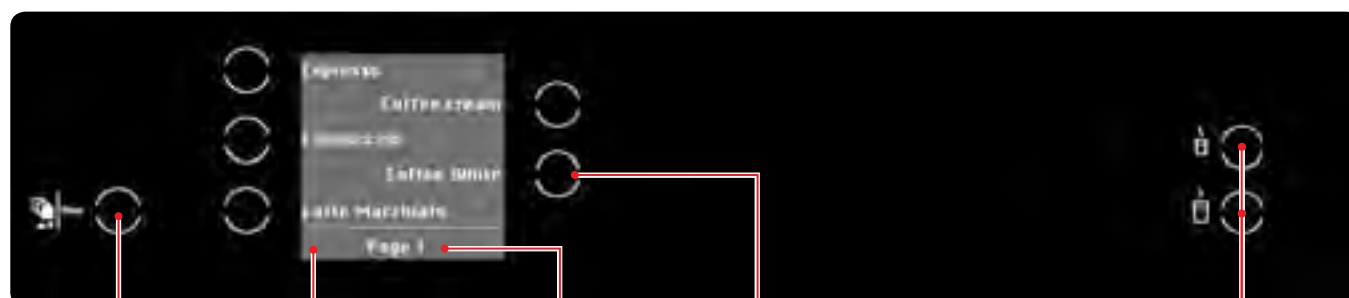
ALPHA-IS
(optional)



ALPHA Coffee shop
(optional)



3.2 Control panel with the function keys



Shift/Stop key

**Display with product
selection keys**

**Page number/
Status display**

Product selection keys

**Hot water
selection keys**

4.1 Delivery

The ALPHA includes the following accessories:

- 1 cleaning container PP 1 litre
- 1 box of cleaning tablets
- 1 microfibre cloth
- 1 measuring spoon, 8 g
- 1 reinforced hose L1500 3/8"
- 2 nylon seals D14.5 x 8 x 2 mm
- 1 chip card carrier bag
- 2 "user" chip cards
- 1 "manager" chip card
- 1 "memory" chip card
- Document holder
- Original operating instructions
- AMC cleaner (10 bags) (only supplied in machines with a milk system)
- Steam Control Cleaning Tool & Brush (only supplied in machines with steam control)

4.2 Installation

The ALPHA should only be installed and serviced by authorised technicians.

⚠ WARNING

To prevent placing third parties in danger, install the appliance only in locations in which it can be supervised by trained personnel.

Dimensions of ALPHA

Width: 500 mm
Height: 700mm
Depth: 625 mm
Weight: approx. 60 kg
(without milk cooler ALPHA-mca)

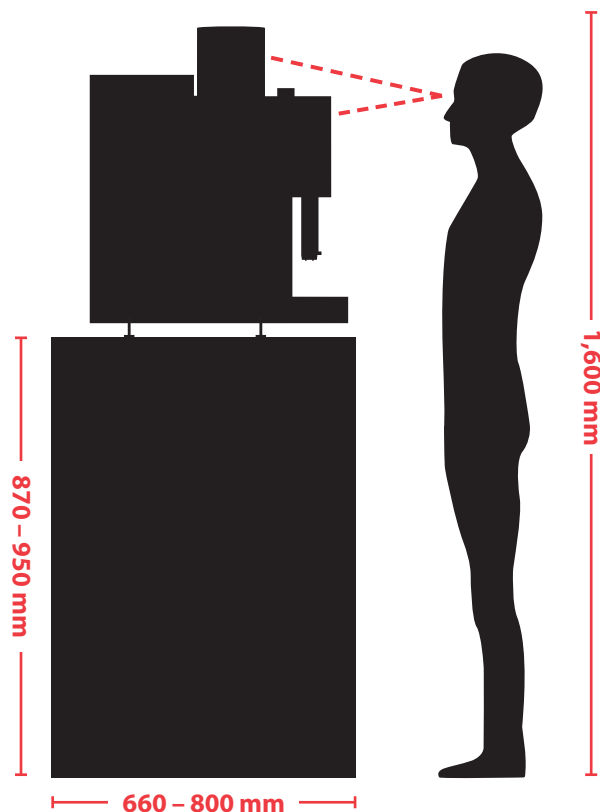
To ensure that you have an optimum angle of vision, provide a suitable work surface (see illustration). There are four height-adjustable intermediate feet which can be used to adjust the height between 25.4 and 101.6 mm (1 – 4 inches). The bearing load of the work surface must be at least 100 kg.

i INFORMATION

Further dimensions and information for preliminary measures can be found in:



Chapter 17 "Technical Data and Installation Diagram".



5.1 Preparation for Power and Water Connection

The following is **not** supplied and must be provided by you for the installation:

- Socket and plug for power connection.
- External main switch for power connection.
- Supply line and main tap for water connection.

INFORMATION

Remember to have these preparations completed and the appliance closely available on the day of installation.



Chapter 17 "Technical Data and Installation Diagram".

DANGER

Danger to life from electric shock!

- The use of sockets with the wrong current will cause an electric shock and the destruction of the ALPHA.



Chapter 17 "Technical Data and Installation Diagram".

WARNING

A damaged appliance is not safe and may cause serious injuries or fire.

- Protect the appliance from the effects of the weather, such as rain, frost and direct sunlight to prevent damage and potential risks of injury or fire.
- Do not immerse the appliance or appliance parts, such as cables and connections in water.

CAUTION

The water supply must be connected in accordance with standard EN 61770. Additional national standards and laws may also apply. Always check with the local authorities for compliance.

6 Starting up the appliance

6.1 Starting up the appliance for the first time

All appliances (ALPHA, cup warmer, milk cooler, etc.) are started up for the first time following installation by authorised technicians. Starting up the appliance after a malfunction is described in the following subchapters.



6.2 Starting up the appliance after a malfunction or prolonged shutdown

The appliance must be started up again if the ALPHA and/or the cup warmer and milk cooler attachments were shut down and disconnected from the power supply for a prolonged period.

⚠ CAUTION

Risk of destruction!

ALPHA appliances that may have been affected by snow or ice should be started up by an authorised technician only. The machine may be destroyed.

6.2.1 ALPHA

- 1| Insert mains plug of the ALPHA into a suitable socket.
- 2| Turn on external main switch.
- 3| Check water connection and coffee bean level.
- 4| Open front door.



- 5| Turn on the ALPHA with the "USER" chip card. Insert chip card and pull out again when prompted by the display.




6.2.2 Milk Cooler (self-contained)

i INFORMATION

The Milk Cooler also comes as an attached version. Power supply is active only when coffee machine is switched on. When machine is switched off, no milk storage is possible in the cooler.

 See chapter 4 "Delivery and Installation".

- 1| Insert main plug of Milk Cooler into a suitable socket.
- 2| Filling the milk container.
- 3| After a prolonged shutdown:
For cleaning the appliance see:

 Chapter 12.2 "Automatically initiated cleaning of the coffee machine" or after a malfunction:
For troubleshooting see:

 Chapter 16.1 "Troubleshooting Checklist".



6.2.3 Cup warmer (self-contained)

i INFORMATION

The cup warmer also comes as an attached version. The cup warmer and the milk cooler are not monitored by the software for malfunctions.

- 1| Connect cup warmer to mains.
- 2| Turn on cup warmer and fill with cups
(Top of cups downwards).



7 Turning on and off

7.1 ALPHA and milk part

7.1.1 Turning on

⚠ DANGER

Risk of scalding!

The ALPHA coffee machine automatically rinses when turning on. Avoid the product outlet area during this time as hot water and steam is released.

- 1| Insert mains plug of the ALPHA.
- 2| Open front door.
- 3| Insert "USER" chip card.
- 4| Remove chip card when prompted by the display.

➤ Display indicates heating-up phase status.



- 5| After a brief delay the display indicates instructions for filling with milk. Press **"No"** to use the ALPHA without milk dispenser or to activate the milk part later.
OR fill with milk and press **"Yes"** to turn on the milk dispenser.

For subsequent activation of the milk part:

- 1| Check operation of the milk cooler.
- 2| Fill the milk container with already cooled milk (3-5°C).
- 3| If no milk cooler is available, an external milk cooler must be connected.
- 4| Open front door.
- 5| Insert USER chip card.
- 6| Remove card as soon as prompted by the display.
- 7| Place milk receptacle in the milk cooler and confirm on the display.
- 8| Milk is automatically drawn in.

7.1.2 Turning off

⚠ CAUTION

Risk of blockage due to dried on milk and coffee residue!

Before the appliance turns off, it is always automatically cleaned!

- 1| Open front door.
- 2| Insert "USER" chip card.
- 3| Remove chip card when prompted by the display.
- 4| Select "Turn off".

- Cleaning process starts.
- When the cleaning process ends, the machine turns off automatically.

7.2 Milk cooler

7.2.1 Turning on

- 1| If the milk cooler is free-standing, insert plug into a normal domestic socket.
 - Temperature lights up on the display.
- 2| Wait until 2-5 °C are reached.

7.2.2 Turning off

- 1| Perform cleaning.
- 2| Disconnect milk cooler from the power supply.

i INFORMATION

The free-standing milk cooler has similar functions to a normal domestic refrigerator. The milk can be kept cool in the milk cooler even when the ALPHA is not in use.

- Fill with already cooled milk only (3-5°C).
- Please follow the cleaning instructions.

7.3 Cup warmer

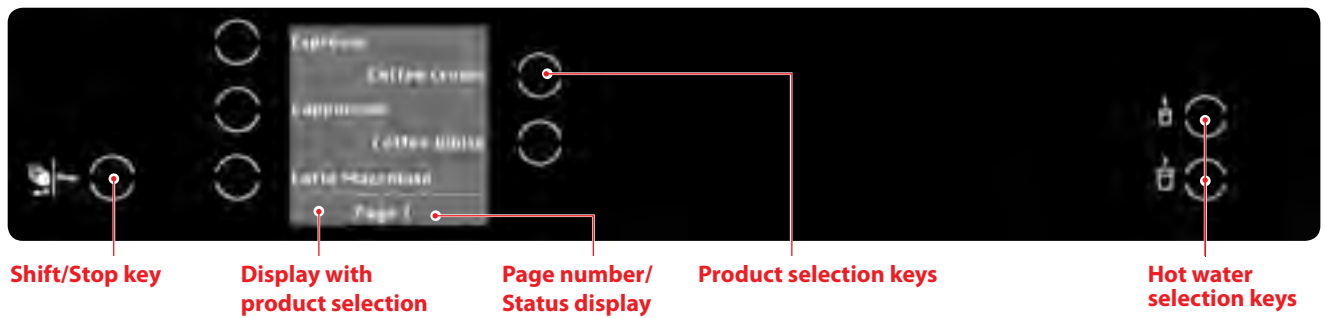
7.3.1 Turning on

- 1| Press rocker switch to the right.
- 2| Fill up with cups.

7.3.2 Turning off

- 1| Press rocker switch to the left.

8 Dispensing the product



8.1 Coffee and milk drinks

⚠ WARNING

Risk of scalding!

While drinks are being dispensed, there is a risk of scalding! Avoid direct contact with the coffee outlet and the drinks.

8.1.1 Scrolling through product list and dispensing product

- 1| The first page of the product list is indicated on the standard picture on the display.
- 2| The subsequent pages of the product list are displayed by pressing the "Page selection key".
- 3| Place cup directly under the outlet.
- 4| Select the required product by pressing the corresponding product key.

i INFORMATION

The products are programmed by authorised technicians when the appliance is started up. If the "MANAGER" chip card is added, products which have already been saved can be changed.



Chapter 9 "Chip cards"

8.1.2 Selecting number of cups

The amount dispensed depends on how frequently the corresponding product key is pressed. During the dispensing process the requested number of cups is displayed even if the whole amount has not yet been dispensed:

Dispensing method 1: Dispense one cup.

Dispensing method 2: Dispense two cups simultaneously.

Dispensing method 1



Dispensing method 2



8.1.3 Stopping dispensing

Deleting the following product orders:

Press Stop key once.

Stopping the current product order and deleting the following orders:

Press Stop key twice.

8.2 Instant product (optional)

⚠ WARNING

Risk of scalding!

While products are being dispensed, there is a risk of scalding!

Avoid direct contact with the product outlet and the dispensed products.

8.2.1 Obtain product

- 1| Place glass or cup under the product outlet.
- 2| Select portion or manual dispensing.

8.2.2 Stop dispensing

- 1| Press dispensing key again.

8.2.3 Select dispensing type

Dispensing type 1

Dispensing one cup (portioned):

- 1| Briefly press product key.

Dispensing type 2

Manual dispensing:

- 1| Hold down product key.
- 2| The product is dispensed until the key is released.

8.3 Hot water

⚠ WARNING

Risk of burns!

The hot water outlet becomes very hot!

- Work carefully and avoid direct contact with the hot water outlet and the water!

8.3.1 Dispensing the product

- 1| Place glass or cup under the hot water outlet.
- 2| Select portion or manual dispensing.

8.3.2 Stopping dispensing

- 1| Press already pressed dispensing key again.

8.3.3 Selecting dispensing method

Dispensing method 1

Dispensing one cup (portioned):

- 1| Briefly press product key.

Dispensing method 2

Manual dispensing:

- 1| Hold down product key.
- 2| The product is dispensed until the key is released.

i INFORMATION

Authorised technicians may specify the portioned or manual dispensing method individually.

8.4 Manually foaming and heating milk using the steam nozzle

⚠ WARNING

Risk of burns!

The steam nozzle becomes very hot!

- Always immerse the steam nozzle in liquids.
- Never switch on the steam nozzle without a container except to briefly blow out the nozzle before and after use.
- Avoid direct contact with the steam nozzle.

i INFORMATION

- Do not touch receptacle base.
- Thin glasses may be damaged by the pressure.

Preparation:

- 1| Press Steam key.
- 2| Condensation runs out.
- 3| To stop, release steam key.

8.4.1 Heating

- 1| Hold the steam nozzle deep in the liquid.
- 2| Hold down steam key until required heat is obtained.



8.4.2 Foaming

- 1| Hold the steam nozzle deep in the liquid.
- 2| Press and hold down Steam key.
- 3| Lower receptacle slowly. Repeat process until the required amount of foam is obtained.
- 4| To stop, release steam key.

⚠ CAUTION

- Wipe steam nozzle clean with a damp cloth.
- After use, reopen steam valve and allow residual steam to escape.
- Always carry out these steps after use. Otherwise steam nozzle can become blocked, and milk crust will form around the steam nozzle.

CAUTION

Only insert the correct chip card and ensure it is free from foreign material. Always insert chip card slowly and straight. Do not remove chip card until it is indicated on the display.



The chip cards allow access to the different functions and settings of the ALPHA.

The chip cards have different user rights and therefore protect you from access by unauthorised persons. This chapter explains the different chip cards and their user rights.

9.1 "USER"**9.1.1 Possible functions of "USER" chip card**

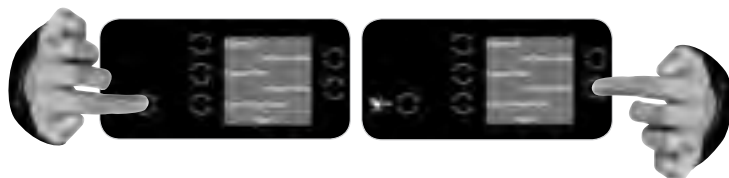
This chapter lists all functions and settings which you can make with the "USER" chip card, according to menu structure. Depending on the operating mode of the coffee machine, not all functions can be selected.




Main function	Description
Turning on/off	
Dispensing the product	
Cleaning and intermediate cleaning	<ul style="list-style-type: none"> – Starting the cleaning process. – Separate cleaning of coffee, milk and instant part can be selected.
Counters (optional) To be adjusted by service technician	<ul style="list-style-type: none"> – Product (indicate product counter) – Coffee – Hot water – Instant – Steam – Milk
Prime milk	Draws in the milk again.
Deactivate milk system	Deactivate the milk system, if activated before.

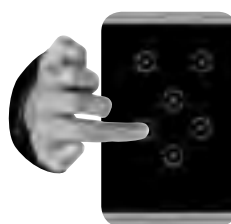
9.1.2 Basic operation of "USER" chip card**Turning on:**

- 1| Insert "USER" chip card.
- 2| Leave the card in until prompted by the display to remove the card.
 - "USER" menu is indicated.
- 3| Press the page selection key to change the display view and then you can select your required product.

**Turning off:**

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.
- 3| Select "Turn off" and follow the cleaning process,

see:
 Chapter 12 "Cleaning".

9.2 "MANAGER"**9.2.1 Navigating**

up/down = Select main menu option
right = Open particular submenu options
left = Back to the selection of the "MANAGER" menu
+ or - = Set the values
+ and - = Confirm

9.2.2 Possible functions of "MANAGER" chip card with extended menu

This chapter lists all functions and settings which you can make with the "MANAGER" chip card (extended menu), according to menu structure. The "MANAGER" chip card allows you to use several service technician functions.

**i INFORMATION**

If the "MANAGER" chip card is inserted for less than 5 seconds, it has the same functions as a "USER" chip card.

Main function	Description
Products	
Water quantity	Regulate the water quantity.
Coffee quantity	Regulate the coffee quantity.
1. Pre-inf. flow. time	Regulate the flow period of the first milk product before the coffee.
2. Pre-inf. flow. time	Regulate the flow period of the second milk product before the coffee.
Post-inf. flow. time	Regulate the flow period of the milk product after the coffee.
Functions	
Timer On/Off	Turn on/off coffee machine with timer.
Timer External	Turn on/off external appliance with timer.
Timer Self	Turn on/off self-operating mode of the coffee machine with timer.
Buzzer	Turn sound on/off.
Sound	Set type of sound "beep" or "click".
Keylock	Turning on/off.
Price/Gratis	
Price	Input required price.
Gratis	Select Yes / No.
Price Line Unit (PLU)	Select line.
Counters	
Clear counters	Minus key held down (>5 seconds).
Product	See total counters.
Coffee	See coffee counter.
Hot water	See hot water counter.
Instant	See instant counter.
Steam	See steam counter.
Milk	See milk counter.
Time/date	
Time	Set time.
Date	Set date.


i INFORMATION

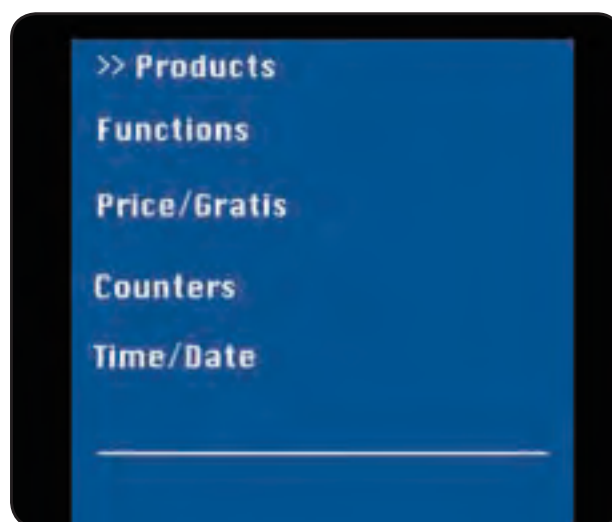
For mixed drinks, only the coffee portion is counted.

Turning on

- 1| Insert "MANAGER" chip card.
- 2| **Leave card in for approx. 5 seconds; remove card on second acoustic signal.**
 - "MANAGER" menu is indicated.
- 3| Press red keys to navigate through navigation menu.

Turning off

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.
 - For setting and changing all functions, see:  Chapter 10 "Settings and Functions of the 'MANAGER' menu"



9.2.3 Possible functions of "MANAGER" chip card with simple menu


This chapter lists all functions and settings which you can make with the "MANAGER" chip card (simple menu), according to menu structure. The "MANAGER" chip card allows you to use several service technician functions.

Main function	Settings
Timer On/Off (only if activated)	Turn on/off coffee machine with timer.
Timer External (only if activated)	Turn on/off external appliance with timer.
Timer Self	Turn on/off self-operating mode of the coffee machine with timer.
Counters	
Clear counters	Minus key held down (>5 seconds).
Product	See total counters.
Coffee	See coffee counter.
Hot water	See hot water counter.
Instant	See instant counter.
Steam	See steam counter.
Milk	See milk counter.
Time/date	
Time	Set time.
Date	Set date.

Turning on:

- 1| Insert "MANAGER" chip card.
- 2| **Leave card in for approx. 5 seconds; remove card on second acoustic signal.**
➤ **"MANAGER" menu is indicated.**
- 3| Press red keys to navigate through navigation menu.

Turning off:

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.
➤ For setting and changing all functions, see:
 Chapter 10 "Settings and Functions of the "MANAGER Menu"

9.3 "MEMORY"

9.3.1 Possible Functions of the "MEMORY" Chip Card



Main function

Reloading the last saved machine and product data.

9.3.2 Using the "MEMORY" Chip Card

The "MEMORY" chip card is used as an additional back-up for all the settings of your ALPHA.

This card saves the latest settings which were made by authorised technicians.

If the system memory of the ALPHA is deleted during a malfunction, the data can be copied back from the "MEMORY" chip card.

Coffee machine reset:

- 1| Insert "MANAGER" chip card.
- 2| Turn off machine (cleaning).
- 3| Insert "MEMORY" chip card and when display prompts "Read Memory Card", confirm with "Yes" > data is read back.
- 4| Do not remove card until prompted by display.
- 5| Turn on machine again with "USER" or "MANAGER" chip card.

9.4 Additional chip cards

The additional chip cards are function cards. They actuate functions but do not allow navigation in the menu. You can order the following additional chip cards directly from your partner, see:



see "Contact addresses" (cover page).

9.4.1 "FREE VEND"

The "FREE VEND" chip card allows free products to be dispensed if external modules are used.

Turning on:

- 1| Insert "FREE VEND" chip card.
- 2| Leave the card in until prompted by the display to remove the card.

Turning off:

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.

9.4.2 "KEYLOCK"

The "KEYLOCK" chip card allows you to lock all operating keys without having to access the programming of the ALPHA.

Turning on:

- 1| Insert "KEYLOCK" chip card.
- 2| Leave the card in until prompted by the display to remove the card.

Turning off:

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.

9.4.3 "SELF"

The "SELF" chip card allows you to directly switch the self-operating mode of the ALPHA on and off without having to access the programming of the machine. In self-operating mode all drinks can be dispensed only individually, it is not possible to stop a product which is being dispensed. The user cannot access the other functions and programming.

Turning on:

- 1| Insert "SELF" chip card.
- 2| Leave the card in until prompted by the display to remove the card.

Turning off:

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.

9.4.4 "EXTERNAL"

The "EXTERNAL" chip card allows you to directly switch external modules on and off, such as cashier stations, coin validators, etc., without having to access the programming.

Turning on:

- 1| Insert "EXTERNAL" chip card.
- 2| Leave the card in until prompted by the display to remove the card.

Turning off:

- 1| Insert card again.
- 2| Leave the card in until prompted by the display to remove the card.

10 Settings and functions of the "MANAGER" menu

10.1 Product-related "MANAGER" settings

- | | |
|-------------------|--|
| up/down | = Select main menu option. |
| left/right | = Open particular submenu options |
| +/- | = Set the values. If +/- are pressed simultaneously, values are deleted or re-initialised. |

Operation:

- 1| Main menu option: Select products.
 - The selected product is indicated on the lower edge of the display.

10.2 "Products" submenu

10.2.1 Water quantity

The water quantity can be set separately for each product.

i INFORMATION

It is not necessary to confirm the settings.

i INFORMATION

The product keys are assigned to the same products as in the product menu. Use the page selection key to scroll between the product pages or between the product levels.

Operation:

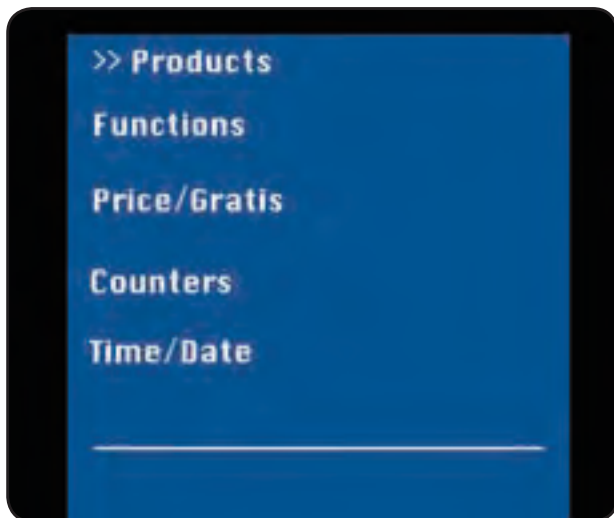
- 1| Select "Water quantity" submenu option.
- 2| Select a product using the round product keys.
 - The selected product is indicated on the lower edge of the display.
- 3| Press red plus and minus keys to set water quantity.
- 4| Quit submenu item «Water quantity» by pressing left red arrow key.

10.2.2 Coffee quantity

The coffee quantity can be set separately for each product.

Operation:

- 1| Select "Coffee quantity" submenu option.
- 2| Select a product using the round product keys.
 - The selected product is indicated on the lower edge of the display.
- 3| Press red plus and minus keys to set the coffee quantity. Maximum setting range: +/- 1 g.
- 4| Quit submenu item «Coffee quantity» by pressing left red arrow key.



10.2.3 Pre-infusion product 1 (1. Pre-inf. flow. time)

Under this menu option you can set the quantity of the first product, which is dispensed before the coffee, for mixed drinks. Depending on the product, this consists of hot milk, cold milk or milk foam.

Operation:

- 1| Select "1. Pre-inf. flow. time" submenu option.
- 2| Select a product using the round product keys.
 - The selected product is indicated on the lower edge of the display.
- 3| Press red plus and minus keys to set time required.
- 4| Instant volume setting (1g/step)
- 5| Quit submenu item «1. Pre-inf flowing time» by pressing left red arrow key.

10.2.4 Pre-infusion product 2 (2. Pre-inf. flow. time)

Under this menu option you can set the quantity of the first product, which is dispensed before the coffee, for mixed drinks. Depending on the product, this consists of hot milk, cold milk or milk foam.

Operation:

- 1| Select "2. Pre-inf. flow. time" submenu option.
- 2| Select a product using the round product keys.
 - The selected product is indicated on the lower edge of the display.
- 3| Press red plus and minus keys to set time required.
- 4| Instant volume setting (1g/step)
- 5| Quit submenu item «2. Pre-inf flowing time» by pressing left red arrow key.

10.2.5 Post-infusion product (Post-inf. time)

Under this menu option you can set the quantity of the first product, which is dispensed after the coffee, for mixed drinks. Depending on the product, this consists of hot milk, cold milk or milk foam.

Operation:

- 1| Select "Post-inf. time" submenu option.
- 2| Select a product using the round product keys.
 - The selected product is indicated on the lower edge of the display.

- 3| Press red plus or minus key to set time required.
- 4| Instant volume setting (1g/step)
- 5| Quit submenu item «Post-inf flowing time» by pressing left red arrow key.

10.3 "Functions" submenu

i INFORMATION

Before the ALPHA is turned off, it is automatically cleaned.

10.3.1 Timer On/Off

Here you can set whether the Cafina ALPHA is to be turned on and off automatically, provided the times have been programmed by authorised technicians.

Operation:

- 1| Select "Timer On/Off" submenu option.
- 2| Press red plus or minus key to activate timer.
- 3| Quit submenu item «Timer on/off» by pressing left red arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.3.2 Timer External

Under this menu option you can set whether external registration devices (e.g. waiter lock, cashier station, coin validator, card systems ...) are switched on or off on a time-controlled basis, provided the times have been programmed by authorised technicians.

Operation:

- 1| Select "Timer External" submenu option.
- 2| Press the white plus or minus key to activate the "Timer External". Conclude the input with "Yes" and "No".
- 3| Leave "Timer External" submenu option by pressing the left orange arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.3.3 Timer Self

You use this function to switch the time-controlled self-operating mode on or off, provided the times have been programmed by authorised technicians. All products provided for this mode are dispensed individually, all other functions are disabled. In this way your guests can help themselves to the ALPHA without accidentally changing the settings.

Operation:

- 1| Select "Timer Self" submenu option.
- 2| Press red plus or minus key to activate «Timer Self». Pressing «Yes» and «No» terminates the input.
- 3| Quit submenu item «Timer Self» by pressing left red arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.3.4 Buzzer

Under this menu option you can switch the key sounds of the ALPHA on or off.

Operation:

- 1| Select "Buzzer" submenu option.
- 2| Press red plus or minus key to activate key sounds. Pressing «Yes» and «No» terminates the input.
- 3| Quit submenu item «Buzzer» by pressing left red arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.3.5 Sound

Under this menu option you can set the type of key sounds. A beep and a click are available.

Operation:

- 1| Select "Sound" submenu option.
- 2| Press red plus or minus key to select between the two key sounds «beep» and «click».
- 3| Quit submenu item «Sound» by pressing left red arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.3.6 Keylock

You use this function to lock the keyboard of the ALPHA (e.g. if you want to briefly leave the machine unsupervised). When the keylock is cancelled, the ALPHA is immediately operational again.

Operation:

- 1| Select "Keylock" submenu option.
- 2| Press red plus or minus key to activate keypad barring. Pressing «Yes» and «No» terminates the input.
- 3| Quit submenu item «Keylock» by pressing left red arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.4 "Price/Gratis" submenu

You use this function to store a price or a "Gratis" for each product to allow connected, external billing, e.g. cashier station for self-service.

10.5 "Counters" submenu

10.5.1 Clear counters

You use this function to clear all counter readings.

Operation:

- 1| Select "Clear counters" submenu option.
- 2| Press red plus and minus keys simultaneously and hold down keys until «Release» appears on display.
 - «Done» then appears on display.

- 3| Quit submenu item «Clear counters» by pressing left red arrow key.

- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.5.2 Product

You use this function to see the number of the product which you selected (product type: coffee, milk, hot water, steam).

Operation:

- 1| Select "Product" submenu option.
- 2| Select beverage by pressing round beverage keys, the counter status of which you wish to know. Pressing Shift/Stop takes you to the second and third product level.
 - The selected product is indicated on the lower edge of the display. The counter reading of this product is indicated on the display.
- 3| Quit submenu item «Beverage» by pressing left red arrow key.
- 4| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.5.3 Coffee

You use this function to see the quantity of the dispensed products which consist of coffee only (no milk products).

Operation:

- 1| Select "Coffee" submenu option.
 - The counter reading of the coffee products is indicated as the number of the dispensed products.
- 2| Quit submenu item «Coffee» by pressing left red arrow key.
- 3| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.5.4 Hot water

You use this function to see the quantity of the dispensed hot water.

Operation:

- 1| Select "Hot water" submenu option.
 - The counter reading of the hot water dispenser is indicated as the number of the dispensed products.
- 2| Quit submenu item «Hot water» by pressing left red arrow key.
- 3| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.5.5 Instant

You use this function to see the quantity of the dispensed instant powder.

Operation:

- 1| Select "Instant" submenu option.
 - The counter of the instant dispenser is displayed as the number of products procured.

- 2| Quit submenu item «Instant» by pressing left red arrow key.
- 3| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card

10.5.6 Steam

You use this function to see the quantity of the dispensed steam ejections for the steam valve option.

Operation:

- 1| Select "Steam" submenu option.
 - The counter reading of the steam ejections is indicated.
- 2| Quit submenu item «Steam» by pressing left red arrow key.
- 3| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.5.7 Milk

You use this function to see the quantity of the dispensed milk products.

Operation:

- 1| Select "Milk" submenu option.
 - The counter reading of the milk products is indicated as the number of the dispensed products.
- 2| Quit submenu item «Milk» by pressing left red arrow key.
- 3| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.6 "Time and Date" submenu

10.6.1 Time

You use this function to set the time (e.g. for switching between summer/winter time).

Operation:

- 1| Select "Time" submenu option.
- 2| **Hours:** Press red arrow key to the right.
 - Hours appear grey.
- 3| Press plus and minus keys to increase or decrease hours.
- 4| **Minutes:** Press red arrow key again.
 - Minutes appear grey.
- 5| Press plus and minus keys to increase or decrease minutes.
- 6| Quit submenu item «Clock time» by pressing left red arrow key.
- 7| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

10.6.2 Date

You use this function to set the date.

Operation:

- 1| Select "Date" submenu option.
- 2| **Day:** Press red arrow key to the right.
 - Day appears grey.
- 3| Press plus and minus keys to increase or decrease days.
- 4| **Month:** Press red arrow key again.
 - Month appears grey.
- 5| Press plus or minus keys to increase or decrease months.
- 6| **Year:** Press red arrow key again.
 - Year appears grey.
- 7| Press plus and minus keys to increase or decrease years.
- 8| Quit submenu item «Date» by pressing left red arrow key.
- 9| Make further settings or end "MANAGER" menu by inserting the "MANAGER" chip card.

11.1 Emptying

11.1.1 Waste water

If the waste water container is full, the "Waste water full" message is indicated on the display of the ALPHA.

⚠ CAUTION

There is the risk of odour formation, stubborn soiling and mould development in the waste water canister.

- The waste water canister must be emptied at least once a day.

Operation:

- Message: "Waste water full" is indicated on the display.

- 1| Empty waste water canister.
- 2| Re-insert waste water canister.
- 3| Confirm query on the display "Waste water emptied" with "Yes".

11.1.2 Coffee grounds

If the grounds drawer is full, the "Drawer" message is indicated on the display of the ALPHA.

⚠ CAUTION

If the grounds drawer is overfull, the ALPHA will no longer run. To ensure a smooth operation, please empty the grounds drawer immediately if the message is indicated on the display.

Operation:

- "Drawer" message is indicated on the display.
- 1| Take out and empty grounds drawer.
 - 2| Re-insert grounds drawer.
 - "Drawer emptied?" message is indicated on the display.
 - 3| Confirm with "Yes".

11.2 Filling

11.2.1 Coffee beans

If one of the coffee bean hoppers is empty, the "Bean hopper 1 empty" or "Bean hopper 2 empty" message is indicated on the display of the ALPHA.

⚠ CAUTION

Place only whole coffee beans in the bean hoppers.

Operation:

- Messages "Bean hopper 1 empty" or "Bean hopper 2 empty" and "Fill beans 1" or "Fill beans 2" are indicated alternately on the display.

- 1| Fill coffee beans.
- 2| Confirm with the Stop key.
- 3| The message "bean hopper filled?" appears on the display.
- 4| Confirm with "Yes".

11.2.2 Instant powder

If the instant powder container is empty, the "Instant part empty" message is indicated on the display of the ALPHA.

i INFORMATION

Instant powder is suitable for use in machines and dispensers. It must be possible to prepare the powder with water and milk, as both is used during the preparation of the drink.

11.2.3 Fresh water

If the fresh water container is empty or the fresh water connection is interrupted, the "Fresh water empty" or "No water" message is indicated on the display of the ALPHA.

Operation of canister with level display:

- "Fresh water empty" message is indicated on the display.
- 1| Fill fresh water canister.
 - 2| Confirm query on the display "Fresh water filled" with "Yes".

Operation of direct fresh water connection:

- "No water" message is indicated on the lower edge of the display.
- 1| Check whether the shut-off valve of the external water supply is open and open it if required.

11.2.4 Re-fill milk

If one of the milk containers is empty, the "Fill milk" message is indicated on the display of the ALPHA.

Operation:

- "Fill milk" message is indicated on the display.
- 1| Fill milk.
 - "Milk filled?" message is indicated on the display.
 - Following confirmation, the appliance automatically switches to operating mode.

If there is a milk fault, the milk pump is activated with the "Inlet milk" function and the whole system is filled with milk.

Operation:

- 1| Insert "USER" chip card and select "Inlet milk".
 - The system draws in the milk.

⚠ WARNING

Perform cleaning work at the predetermined times, however at least once a day. Otherwise hygiene is no longer guaranteed.

⚠ WARNING**Machine damage and risk of fire**

By using alcohol and solvents.
Therefore, do not use any flammable detergents.

⚠ CAUTION**Risk of destruction!**

The ALPHA and its attachments must always be cleaned before being turned off.

- Remove, clean and reinsert the drip tray before the automatic cleaning procedure gets started.
- Never stop the automatically initiated cleaning process!
- Perform an intermediate clean once a day.
- Do not hose down the appliance.
- Only use COMBI-Tabs and AMC cleaner to disinfect, rinse, decalcify and clean.
- Do not put COMBI-Tabs and AMC cleaner in the bean hoppers.

12.1 Equipment

Drip tray insert



COMBI-Tabs



AMC cleaner



Cleaning container



Cleaning cloth

Steam Control Equipment (optional)

Cleaning Tool



Brush

i INFORMATION

Dishwasher-safe parts:

- Grounds drawer
- Drip tray
- Drip tray insert
- Cleaning container
- Instant container (option)
- Milk container (option)

12.2 Automatically initiated cleaning of the coffee machine

Before the appliance is turned off, the cleaning procedure for coffee and milk part (if used) is always automatically initiated.

How to perform the operation:

Perform the instructions on the display of the ALPHA as follows.

- 1| Empty the grounds drawer and confirm on the display.
- 2| Remove milk and confirm on the display.
- 3| Place the empty CAFINA cleaning container in the milk cooler and confirm on the display.

- Prerinse of the coffee and milk system begins.

⚠ CAUTION**Premature wear of the milk part!**

At least once per week, use a whole bag of Melitta/Cafina AMC cleaner with the cleaning holder supplied instead of the Melitta/Cafina COMBI-Tabs. This gives the milk part an acidic clean.

Typical values:

- for <20l milk/day ➤ 1x AMC cleaner/week
- for >20l milk/day ➤ 2x AMC cleaner/week
- for >40l milk/day ➤ 3x AMC cleaner/week

- 4| Feed the spoon with the cleaning tablet into the insertion chute and confirm on the display.
- 5| Place a cleaning tablet in the CAFINA cleaning container and confirm on the display.
 - Coffee and milk parts are cleaned.

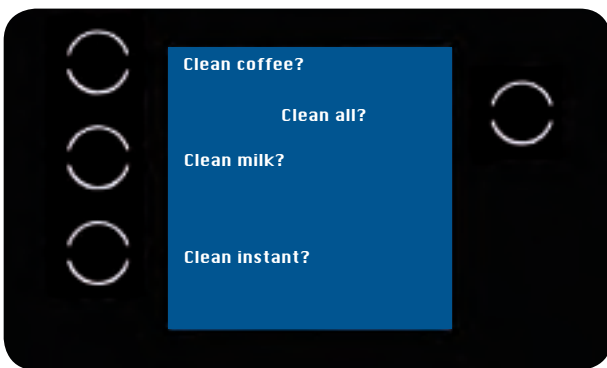
12.3 Intermediate cleaning of the coffee machine

⚠ CAUTION

Perform the intermediate cleaning once a day. Otherwise, damage may occur!

How to perform the operation:

- 1| Insert "USER" chip card.
- 2| Remove card when prompted by the display.
- 3| Select "Intermediate clean" on the display.
 - Selection display is indicated.
- 4| Select:
 - "Clean coffee?" or
 - "Clean milk?" or
 - "Clean instant?" or
 - "Clean all?"



12.3.1 "Clean coffee?"

Only the coffee part of the ALPHA is cleaned.

How to perform the operation:

Perform the instructions on the display of the ALPHA as follows.

- 1| Empty the grounds drawer and confirm on the display.
 - Prerinse of the coffee part begins.
- 2| In accordance with the display, place a cleaning tablet for the coffee part in the hopper designed for that purpose.
 - Coffee part is cleaned.

12.3.2 "Clean milk?"

Only the milk part of the ALPHA is cleaned.

How to perform the operation:

Perform the instructions according to the information on the display of the ALPHA.

- 1| Remove milk and confirm on the display.
- 2| Place the empty CAFINA cleaning container in the milk cooler and confirm on the display.
 - Prerinse of the milk part begins.
- 3| Following the display prompt, insert a cleaning tab into the cleaning holder and confirm on the display.
 - Milk part is cleaned.

⚠ CAUTION

Leave the cooler doors open! ➤ Condensation formation

12.3.3 „Clean instant?“

Only the instant part of the ALPHA is cleaned.

How to perform the operation:

Perform the instructions on the display of the ALPHA as follows.

- 1| Remove instant container and confirm on display.
- 2| Insert the cleaning tablet in the instant filter and confirm on display.
- 3| Position and close instant cover and confirm on display.
- 4| Instant section is cleaned.

12.3.4 "Clean all?"

The coffee, milk and instant parts of the ALPHA are cleaned.

How to perform the operation: (without instant part option)

Perform the instructions according to the information on the display of the ALPHA.

- 1| Empty the grounds drawer and confirm on the display.
- 2| Remove milk and confirm on the display.
- 3| Place the empty cleaning container in the milk cooler and confirm on the display.
 - Prerinse of the coffee and milk part begins.
- 4| Following the display prompt, insert a cleaning tab into the chute and confirm on the display.
- 5| Following the display prompt, insert a cleaning tab into the cleaning container and confirm on the display..
 - The coffee, milk and instant parts are cleaned.

How to perform the operation: (with instant option)

Perform the instructions according to the information on the display of the ALPHA.

- 1| Empty the grounds drawer and confirm on the display.
- 2| Remove instant container and confirm on the display.
- 3| Remove and clean mixer unit.
- 4| Reinstall cleaned and dried mixer unit.
- 5| Place cleaning tablet in the instant hopper and confirm on the display.
- 6| Install instant cover, lock and confirm on the display.
- 7| Remove milk and confirm on the display.
- 8| Place the empty cleaning container in the milk cooler and confirm on the display.
 - Prerinse of the coffee and milk part begins.
- 9| Following the display prompt, insert a cleaning tab into the chute and confirm on the display.

- 10| Following the display prompt, insert a cleaning tab into the cleaning holder and confirm on the display.
- The coffee, milk and instant parts are cleaned.

12.4 Cleaning the exterior of the coffee machine

⚠ WARNING

Electrical short-circuit!
Cloth must not drip water.

- Use a damp cloth only.

⚠ CAUTION

Do not use any corrosive or abrasive household cleaners. Otherwise, display and housing may be scratched!

- Use a damp cloth only. Due to the risk of scalding do not moisten cloth with hot water from the appliance.

- 1| Clean the housing and display of the ALPHA using a damp cloth.

12.4.1 Cleaning the bean container and grounds drawer

⚠ CAUTION

Remove bean hopper for cleaning.

- 1| Remove bean hopper and grounds drawer.
- 2| Clean by hand or in the dishwasher.
- 3| Re-attach dried parts only.

12.5 Cleaning the Milk Cooler and the Cup Warmer

⚠ DANGER

Perform these cleaning measures daily, otherwise hygiene is no longer guaranteed.

⚠ CAUTION

Do not use any detergents. Residue may affect the taste of the coffee.

- 1| Clean the milk containers of the milk cooler after the automatic cleaning process has run and when the ALPHA has turned off.
- 2| Wipe the interior of the milk cooler and the cup warmer with a cloth.
- 3| Clean the housing of the milk cooler and the cup warmer using a damp cloth.

13.1 Steam Control Plus Operation

i INFORMATION

The maximum amount of milk that is able to be foamed at one time 0.5 liters.



Before using steam control function to heat or foam milk, press the steam button to purge the steam wand before starting. After 2 seconds steam purging, press the steam button to turn steam off. It is recommended to purge the steam wand before each use.

How to perform the operation:

- 1| Place the milk pitcher or container under the steam nozzle. The steam nozzle must be completely immersed in milk prior to starting.
- 2| Press the steam button to begin the milk foaming process. The steam will automatically stop when the set temperature is reached (LED button will no longer be lit).
- 3| Remove the milk pitcher or container immediately after milk has been foamed.

13.2 Cleaning Steam Control Plus

To ensure consistent quality when using the steam control function, it is recommended to follow these instructions for cleaning.

⚠ WARNING

Danger of burns!

The steam discharge tube may be very hot. Therefore you should only hold or move it by the black rubber handle. The steam is very hot and can result in severe burns and scalding (never hold body parts under the steam discharge).

13.2.1 Cleaning the steam discharge tube

To ensure the steam control plus remains free from milk build up, clean the steam discharge tube after each use.

How to perform the operation:

Follow the instructions below.

- 1| After heating or foaming milk, remove the milk pitcher or container immediately after milk product has been completed.
- 2| Position the steam discharge tube over the drip tray and press the steam button to purge the steam wand. After 5 seconds steam purging, press the steam button to turn steam off. Purging the steam discharge tube after each use will reduce the possibility of milk build up on the nozzle.



- 3| Clean the steam discharge tube thoroughly with a clean moist cloth until all milk residues is removed.

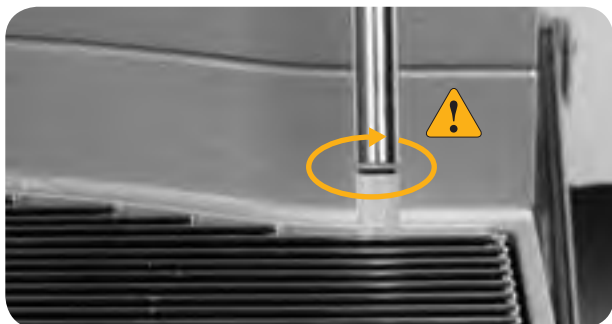


Cleaning (as needed or at least every time the machine is cleaned).

i INFORMATION

First perform steps 1 and 2 of these instructions.

- 4| Remove the discharge nozzle (turn clockwise).



⚠ CAUTION

Danger of losing sealing ring.

If the nozzle (holes) is extremely dirty, clean with the instruments illustrated below.



Use the drill to open the blocked nozzle holes.



Use the brush to clean the nozzle and the nozzle holes.

- 5| Only when heavily soiled, fill the cleaning container with hot water. Add a packet AMC-Cleaner and stir. After the discharge nozzle is removed, place it in the cleaning container and allow the solution to work.



- 6| Take the discharge nozzle out of the cleaning container, rinse it with a generous amount of clean water, and then carefully screw it back together again (using only your hands).



14 Shutdown and Storage

14.1 Shutting down the appliance for a limited period or for good

⚠ CAUTION

Do not use any corrosive or abrasive household cleaners. Otherwise display and housing will be scratched!

How to perform the operation:

- 1| Perform the cleaning work according to chapter 12.
- 2| Correctly disconnect the ALPHA, the cup warmer and the milk cooler from the power and water supply.
- 3| Remove all coffee beans from the bean hopper openings.

14.2 Storage

⚠ CAUTION

Non-observance will result in frost damage. Have the ALPHA correctly drained by authorised technicians.

i INFORMATION

Storage must be between +5 °C and +30 °C. The air humidity may be maximum 80%.

15 Disposal

15.1 Disposal of Consumables

Observe the applicable statutory regulations in your region for the disposal of consumables and waste.

15.2 Disposing of the Appliance

You can dispose of your ALPHA at your sales outlet. If you would like to dispose of your ALPHA yourself, you must observe the applicable statutory regulations in your region for the disposal of the appliance.

16 Troubleshooting, Error Messages and Fault Repair

i INFORMATION

The most important error messages and diagnosis points can be found at the bottom of the table.

If there are other faults, request the service technician! If several faults or diagnosis points occur simultaneously, these are indicated alternately in the status line.

Faults are indicated visually by the flashing dispenser light.

16.1 Checklist for Troubleshooting

LC display clear text error display	Causes of fault	Troubleshooting measures
"Bean hopper 1 empty" or "Bean hopper 2 empty" "Fill beans 1" or "Fill beans 2"	Bean hopper 1 or 2 is empty or blocked.	Fill coffee beans.
"Re-fill milk" "Fill milk"	Milk level is too low.	Check milk level. Fill milk.
"Re-fill instant"	Instant container almost empty.	Re-fill instant powder.
"Service coffee"	Maintenance request for the coffee system.	Contact technical customer service.
"Service milk"	Maintenance request for the milk system.	Contact technical customer service.
"Service instant"	Maintenance request for the instant system.	Contact technical customer service.
"Drawer missing"	Grounds drawer is not or incorrectly inserted.	Insert grounds drawer correctly.
"Filter"	Water filter is used up and must be replaced.	Contact technical customer service.
"No water"	Water connection not correct.	Open shut-off valve on the external fresh water supply. Check water connection.
"Piston error"	Brewing unit fault The coffee grounds cake may not have been ejected.	Insert "USER" chip card and follow the instructions. Disconnect coffee machine from the power supply and re-insert it after 5 seconds. Insert "USER" chip card and wait for turn on. If the problem persists, contact technical customer service.

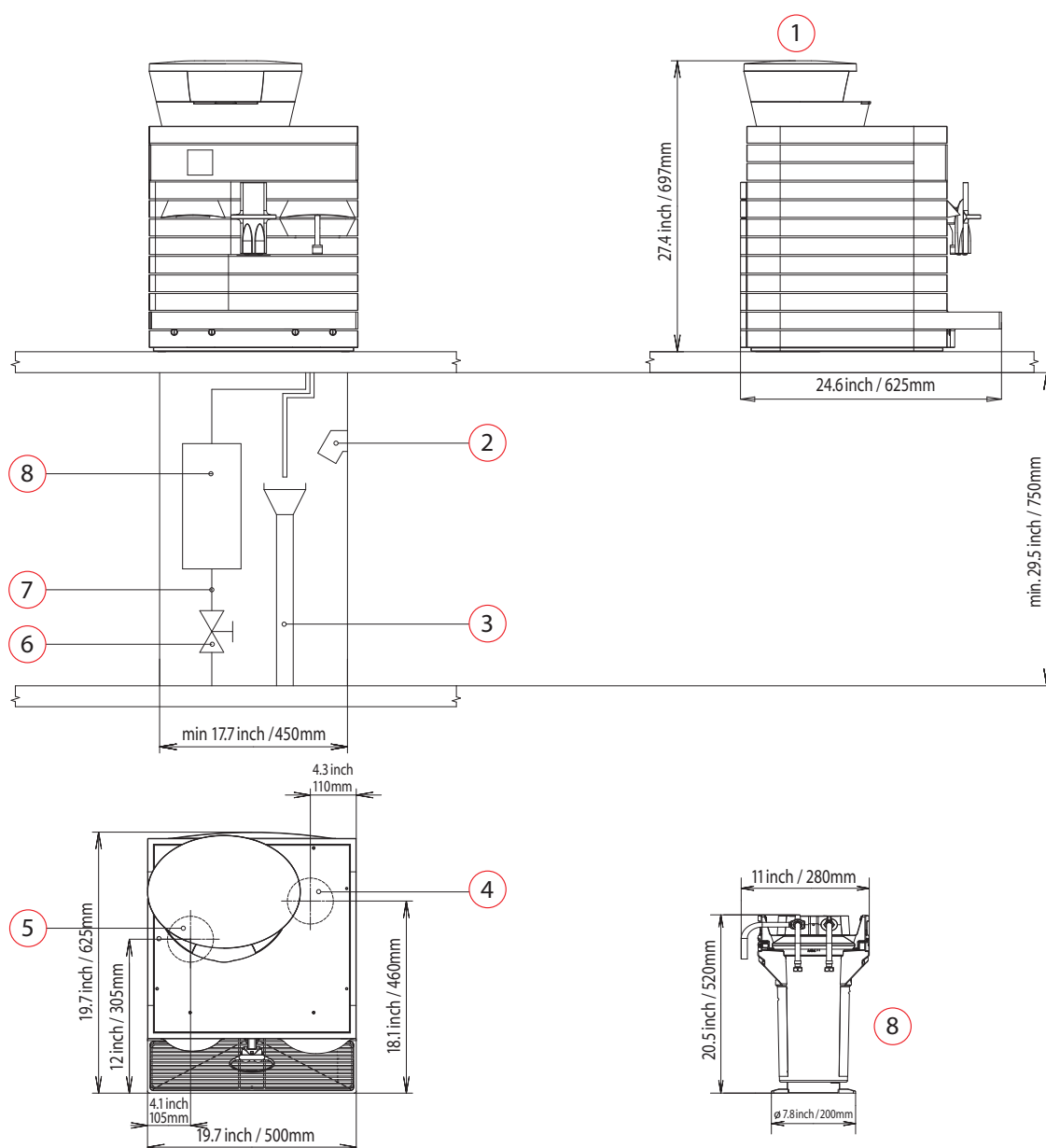
16.2 Error display by means of diagnosis points

Diagnosis point	Causes of fault	Troubleshooting measures
"DP 7"	Grounds drawer is full	Check grounds drawer Empty grounds drawer correctly If the fault persists, contact technical customer service.
"DP 0" to "DP 6" and "DP 8" to "DP 31"	System fault	Contact technical customer service.

On request the ALPHA is also available with a second grinder.

Type of machine	ALPHA -12M-1G	ALPHA -12CM-1G
Number of piston units	1	1
Hot water service	1	1
Steam service	none	1
Grinders	1	1
Milk	yes	yes
Number of beverages		
Number of cups served per hour:		
Coffee cream	200	200
Espresso	250	250
Cappuccino	200	200
Hot water	40 litres/hour, 175 tea servings, each 200 ml	40 litres/hour, 175 tea servings, each 200 ml
Maximum servings per annum	100 000 cups	100 000 cups
Electrical specifications:		
Nominal rating	6.8 kW	6.8 kW
Power supply	400V, 16 A	400V, 16 A
Ambient specifications:		
Noise level	51 dB(A)	51 dB(A)
Ambient temperature	min. 5° C, max. 30° C	min. 5° C, max. 30° C
Relative humidity	max. 80 %	max. 80 %
External dimensions:		
Width	50 cm	50 cm
Height	70 cm	70 cm
Depth	62.5 cm	62.5 cm
Dry weight	65.2 kg	71.2 kg

Type of machine	ALPHA-mc (Milk Cooler)	ALPHA-cw (Cup Warmer)	ALPHA-mc-a (Milk Cooler)	ALPHA-cw-a (Cup Warmer)
Milk	9 litres capacity		9 litres capacity	
Nominal rating	0.15 kW	0.30 kW	0.15 kW	0.30 kW
Power supply	230V, 10 A	230V, 10 A	230V, 10 A	230V, 10 A
Ambient temperature	min. 5° C, max. 30° C	min. 5° C, max. 30° C	min. 5° C, max. 30° C	min. 5° C, max. 30° C
Relative humidity	max. 80 %	max. 80 %	max. 80 %	max. 80 %
External dimensions:				
Width	28 cm	28 cm	28 cm	28 cm
Height	58 cm	58 cm	58 cm	58 cm
Depth	48 cm	48 cm	48 cm	48 cm
Dry weight	26.5 kg	19.5 kg	26.5 kg	19.5 kg
Water pressure specifications:				
Minimum water pressure	0.2 MPa (2 bar)	0.2 MPa (2 bar)	0.2 MPa (2 bar)	0.2 MPa (2 bar)
Maximum water pressure	0.2 MPa (2 bar)	0.2 MPa (2 bar)	0.2 MPa (2 bar)	0.2 MPa (2 bar)
Maximum water pressure Switzerland	0.4 MPa (4 bar)	0.4 MPa (4 bar)	0.4 MPa (4 bar)	0.4 MPa (4 bar)



Designation	Machine type
1 Recommended space above the bean hopper 180 mm	All ALPHA coffee machines
2 Socket and plug 3N 400 volts 16 amps Socket and plug 1N 230 volts 16 amps	ALPHA-12C, -12M, -12CM ALPHA-1W
3 Drain pipe for coffee machine outlet	All ALPHA coffee machines
4 120 mm diameter for supply and drainage	All ALPHA coffee machines
5 150 mm diameter for optional container drop	For all ALPHA with optional container drop
6 Main tap for raw water	All ALPHA coffee machines
7 Supply line G3/8 inches 0.4 MPa (4 bar) max. 0,6 MPa (6 bar), 0,4 MPa (4 bar CH)	All ALPHA coffee machines
8 Water filter /Descaling device (Aqua Quell Purity)	All ALPHA coffee machines

⚠ CAUTION

An all-pole separator with a contact opening width of at least 3 mm per pole must be provided on the installation side.

- Maximum system impedance in the building connection 0.10 ohms (the impedance can be requested from the energy supplier).
- Socket and plug for power connection.
- External main switch for power connection.
- Supply line and main tap for water connection (raw water!).
 - Maximum water line pressure 0.5 MPa (5 bar). If the water pressure is > 0.6 MPa (6 bar), a pressure reduction valve must be integrated into the water supply (7).
 - Maximum inlet temperature of the water 20 °C.
 - 25mm wall distance towards the rear.

Swiss regulation

Maximum water supply pressure 0.4 MPa (4 bar).

If the water pressure is > 0.4 MPa (4 bar), a pressure reduction valve must be integrated into the water supply (7) by the client.

⚠ CAUTION

Remember to have these preparations made and to have the appliances at hand on the day of installation.

⚠ CAUTION

Only the water connection hose supplied with the appliance may be used. Any other available water connection hoses must not be used.

i INFORMATION



Noise level: < 51 dB

EG-Konformitätserklärung
EC declaration of conformity
 Certificat de conformité CE



Die Firma
The company
 La société

Cafina AG
 CH-5502 Hunzenschwil, Römerstr. 2

erklärt, daß das Produkt
certifies that the product
 certifie que le produit

Kaffeemaschine
Coffee maker
Machine à café

Mit der Typenbezeichnung
with the Type designation
 avec la désignation

c35

Seriennummer
Serial number
 Numéro de série

Aufkleber mit Seriennummer

auf das sich diese Erklärung bezieht, mit den nachfolgenden EG-Richtlinien übereinstimmt:
this declaration refers to corresponds with the following EC-directives:
 objet de cette déclaration, est conforme aux directives européennes ci-dessous:

2004/108/EC

2006/42/EC

Angewandte Normen
Applied standards
 Normes appliquées

EN 62233:2008; EN60335-1:2002+A11+A1+A12+A2; EN 60335-2-75:2004+A1+A11
 EN55014-1:2006; EN 55014-2:1997+A1:2001;
 EN 61000-3-2:2006; EN 61000-3-11:2000

Dokumentationsbevollmächtigter:
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Hunzenschwil, den 29. Dez. 2009

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 Directeur Technique

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A					T
Appliance type	07		Intermediate feet	10	
B			K		
Bean hopper	24, 27, 29		Keylock	19	
Bearing load	10		M		
Buzzer	22		Manager	17	
C			Manufacturer	02	
CE / S+	06		Memory	18, 19	
Clean everything	26		Milk cooler	12, 13	
Cleaning	25, 26, 27		Milk drinks	14	
Clean instand part	26		Milk foam	20, 21	
Clean milk	26		Milk part	13, 25, 26	
Coffee	22		Milk	23	
Coffee grounds	24		N		
Coffee quantity	20		Number of cups	14	
Contact addresses	39		O		
Counters	22		Overview of appliance	09	
Cup warmer	12, 13		P		
D			Post-infusion product	21	
Date	17, 18, 23		Power connection	11, 31, 32	
Delivery	10		Pre-infusion product	20, 21	
Diagnosis point	30, 31		Price	22	
Dimensions	10, 31		R		
Dispenser	13, 23, 24, 30, 31		Rated output	31	
Dispensing method	14, 15		Rating plate	07	
Display	27		Re-fill milk	24	
Disposal	28		S		
E			Safety instructions	04	
Emptying	24		Safety	04	
Engineer	06		Self	19	
Error	30, 31		Shutdown	12, 29	
External	19		Sound	22	
F			Steam Control Plus	28	
Fault/troubleshooting/cause of fault	30, 31		Starting up the appliance	12	
Filling	24		Stopping dispensing	14, 15	
Foaming	15		Storage	29	
Free Vend	19		T		
Fresh water	24		Technical data	31, 32	
G			Time	23	
Gratis	22		Timer	21	
GS	06		Turning off	13	
H			Turning on	13	
HACCP	06		U		
Heating	15		User	16	
Hot water	15		User rights	06	
Hourly output	31		W		
Housing	27, 29		Waste water	24	
I			Water connection	11, 24, 30, 32	
Identification	07		Water quantity	20	
Installation diagram	31, 32				
Installation	10				
Instant	15, 23				
Instant powder	24				
Intermediate cleaning	16, 25				

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