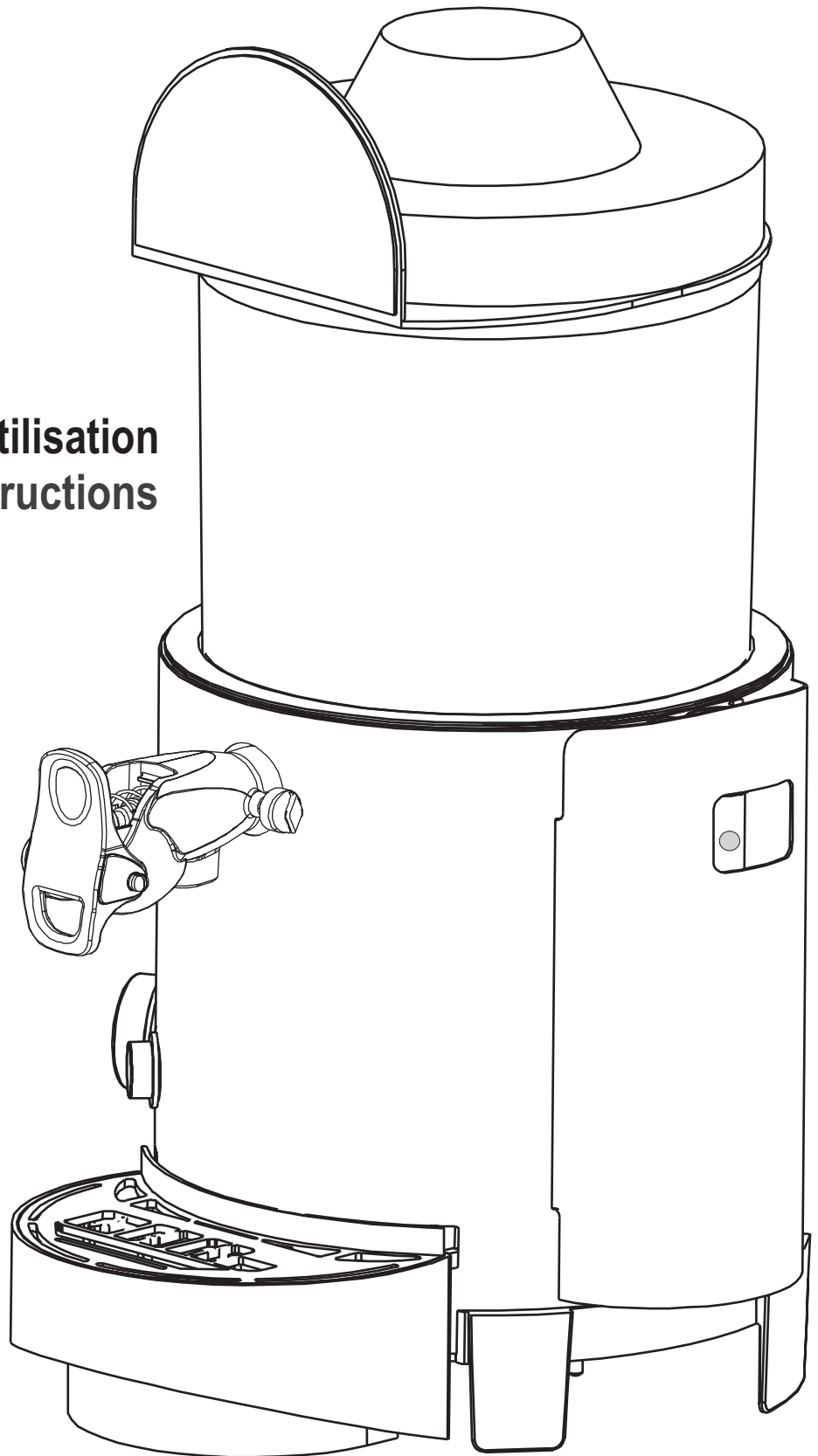
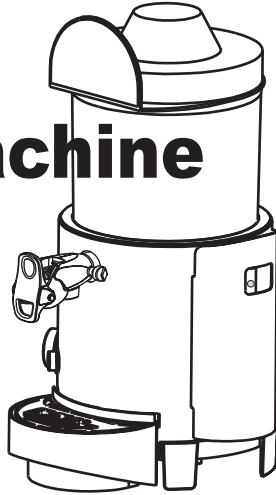


Clock Machine

Consignes d'utilisation
Operating instructions



Ciock Machine



Manuale di istruzioni

Prima di operare sulla macchina, leggere attentamente e scrupolosamente il presente manuale. Il mancato rispetto delle indicazioni in esso contenute, esime la ditta costruttrice da ogni responsabilità.

La macchina è stata progettata e realizzata per essere impiegata nel riscaldamento di bevande. Essa può essere utilizzata esclusivamente all'interno di ambienti che non devono presentare pericolo di esplosioni e devono soddisfare le misure antincendio.

È vietato utilizzare la macchina per scopi diversi da quelli indicati in questo manuale. L'uso improprio della macchina fa venire meno le condizioni di garanzia.

Manual de instrucciones

Antes de activar la máquina, leer atentamente el presente manual. El falta respeto de las indicaciones contenidos en el manual, dispensa el constructor de todo responsabilidad.

La máquina ha sido proyectada y realizada para ser empleada para la calefacción de bebidas. Puede ser utilizada exclusivamente al interior de ambientes que no deben presentar peligro de explosión y deben satisfacer las medidas de seguridad antincendio. Queda severamente prohibido utilizar la máquina para fines diferentes a los indicados en el presente manual.

El uso irregular de la máquina hará perder las condiciones de garantía del producto.

Instructions manual

Before using the machine please read this manual carefully. Please note that non-compliance to the manual releases the manufacturer from any responsibility.

The machine must not be used for purposes other than the ones shown in this manual. Any improper use of the machine will nullify warranty conditions. The Mod. machine should not be placed close to explosive or fire hazards and should be installed in accordance with local fire and electrical codes.

Manuel d'instructions

Avant de mettre en marche la machine, lisez attentivement ce manuel. L'imparfait attention à tous les indications ycy contenues, dispense la maison productrice d'aucune responsabilité.

La machine a été projetée et réalisée pour la chauffage des boissons. Elle peut être utilisée exclusivement dans les lieux constitués d'après les règlements antiincendie et loin de danger d'explosion.

Il est interdit d'utiliser la machine pour des buts différents de ceux qui sont indiqués dans ce manuel. L'usage irrégulier de la machine ne donnera pas la garantie des produits

Bedienungsanleitung

Bevor sie die maschine betätigen, lesen sie bitte sorgfältig und genau das beiliegende handbuch. Bei nichtbeachtung der beinhaltenden hinweise, übernimmt die baufirma ag keinerlei verantwortung. Sie kann ausschliesslich in räumen, wo keine explosionsgefahr herrscht und die den feuerschutzmassnahmen entsprechen, benutzt werden. Es ist verboten, die maschine für andere zwecke zu verwenden, die im folgenden handbuch aufgeführt sind. Der missbrauch der maschine vermindert die garantieansprüche.

Ciock Machine

Consignes d'utilisation

Operating Instructions

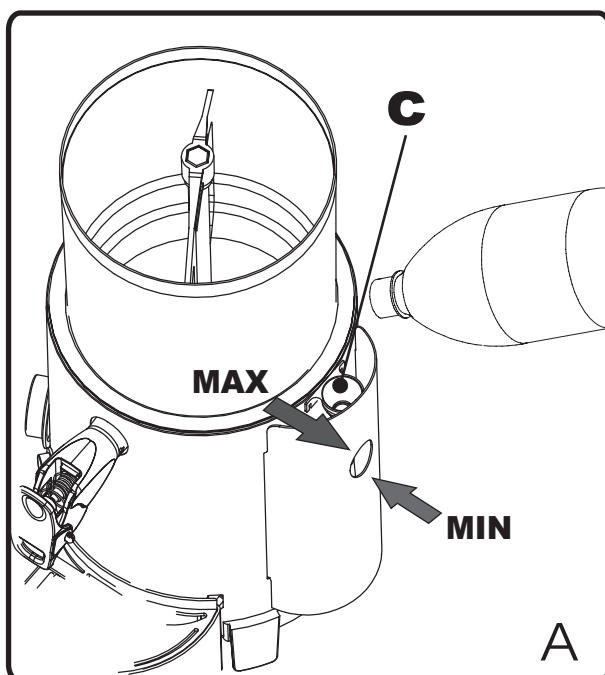
REPLISSAGE DE LA CHAUDIERE

Introduisez lentement de l'eau dans la chaudière à travers le tube pour le mesurage du niveau "c" (ref. dessin A) jusqu'à quand la position du flotteur se soit stabilisée entre le niveau MIN et MAX (environ 2 litres d'eau).

IMPORTANT: AFIN DE PRESERVER LE FONCTIONNEMENT DE LA MACHINE IL EST FONDAMENTAL QUE L'EAU A L'INTERIEUR DE LA CHAUDIERE NE DESCENDE JAMAIS AU DESSOUS DU NIVEAU MINIMUM INDIQUE' SUR LE TUBE NIVEAU.

DEMARRAGE DE LA MACHINE

Verser la quantité de lait (ou d'eau) indiquée sur le produit dans le bac "d" (ref. dessin B ci-joint), introduire la fiche dans la prise de courant, placer le bouton du thermostat "f" à la température de 70°, presser l'interrupteur lumineux rouge "g" pour allumer la machine, ajouter du chocolat un peu à la fois jusqu'à obtenir un produit homogène.



FILLING THE WATER-TANK

Pour slowly water into the water-tank through the level tube "c" (see pict. A) up to the maximum level sign indicated on the tube MIN e MAX (about 2 liters).

IMPORTANT: WATER INSIDE OF TANK SHOULD NOT GO UNDER THE MINIMUM LEVEL SIGN INDICATED ON THE LEVEL TUBE IN ORDER TO KEEP A GOOD PERFORMANCE OF THE MACHINE.

TO START THE HOT DRINK DISPENSER

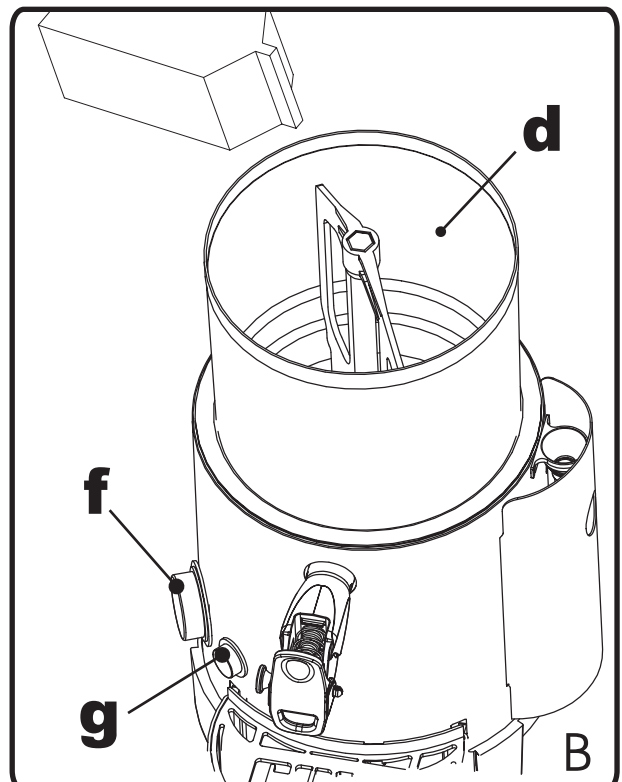
Pour milk into the bowl "d" as indicated on your recipe.

Plug the power cable in the socket;

Set the thermostat "f" at 70°C;

press red switch "g" to start the machine;

Add chocolate powder uniformly.



NETTOYAGE DE LA CHOCOLATIERE

Pour assurer l'hygiène de la machine il est très important de la nettoyer fréquemment.

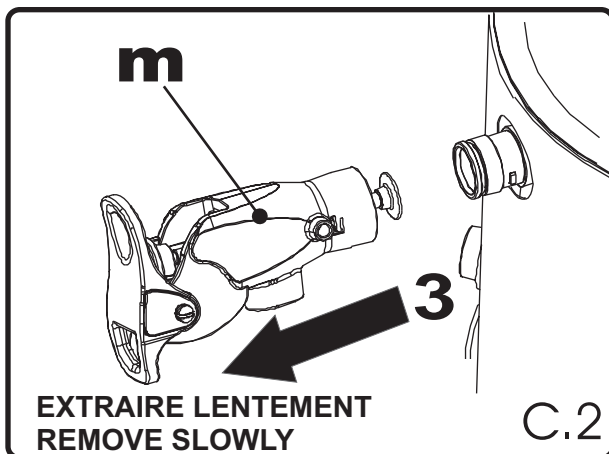
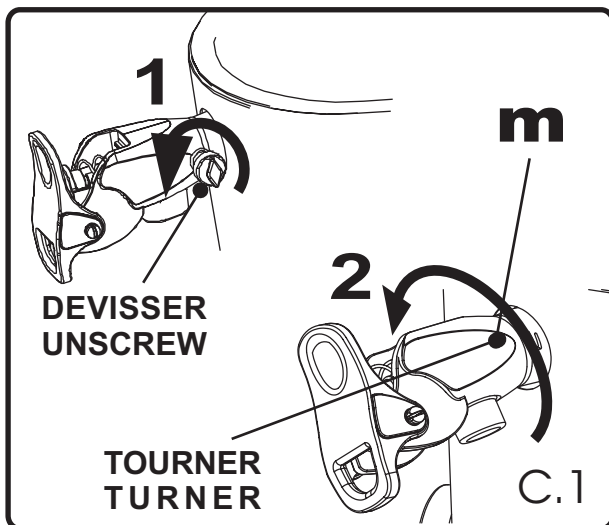
Avant de laver la chocolatière dans tous ces composants, il est recommandable de faire fonctionner la machine avec de l'eau dans le bac:

- a) remplir le bac "d" avec de l'eau;
- b) placer le thermostat "f" à la température de 50°;

cette opération rendra plus facile l'élimination des dépôts de chocolat qui se forment à l'intérieur du bac. Éteindre la machine en pressant encore une fois l'interrupteur lumineux "g" (voyez dessin A) et enlever la fiche de la prise de courant.

Démonter le robinet "m" comme montré dans les illustrations C.1 et C.2. Enlever le bac en donnant des petits coups sur les côtés et tirer vers le haut (voyez dessin E).

Laver l'agitateur "h" et le bac "d" avec de l'eau chaude et détergent pour vaisselles. Pour éviter des égratignures sur les surfaces lavées il n'est imprudent d'utiliser éponges abrasives.



CLEANING OF "NEW CIOCAB"

To ensure sanitation clean the machine frequently.

Before cleaning the single components, fill the bowl "d" with water and let machine work with thermostat set at 50°; this will help removal of chocolate deposit in the bowl. Push the red button "g" to switch off the machine and remove plug from the socket;

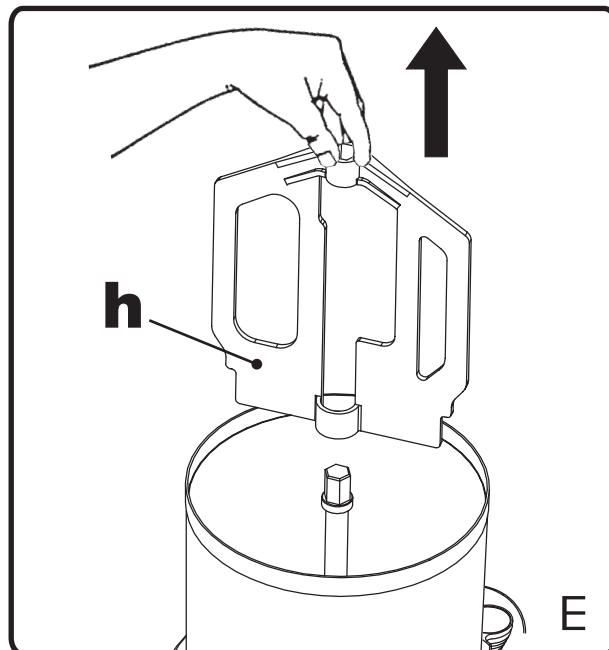
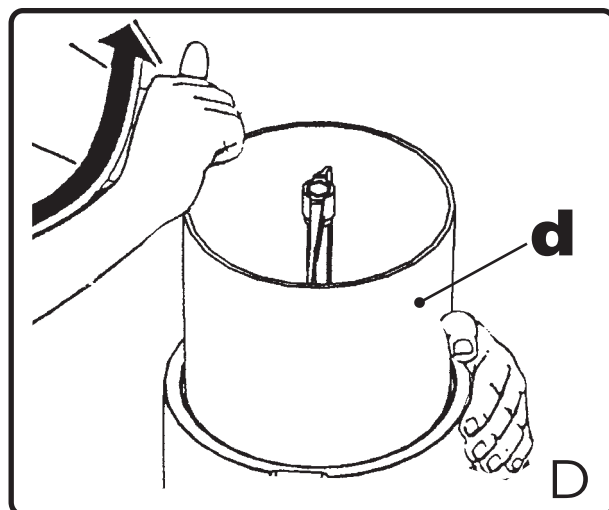
Remove the tap "m" as shown in pict. C.1 and C.2;

Remove the bowl "d" by pulling it upwards;

Remove the stirring paddle "h" (see pict.E);

Clean the stirring paddle "h" and the bowl "d" with hot water and dishwashing liquid detergent.

To avoid scraping of the parts do not use abrasive agents.



NETTOYAGE DU ROBINET

Pour le nettoyage quotidien il est suffisant démonter le robinet comme monte' dans les dessins C.1 et C.2. et proceder avec le lavage avec de l'eau courante et utilisant le goupillon en dotation.

Pour un nettoyage plus profond (au moins une fois par mois) proceder en demontant le robinet "m" (voyez dessins F et G) et lavant avec de l'eau chaude et detergent pour vaisselles.

Perfectionner le nettoyage de la chocolatière avec le goupillon dont on a doté la machine (voyez dessins G et H).

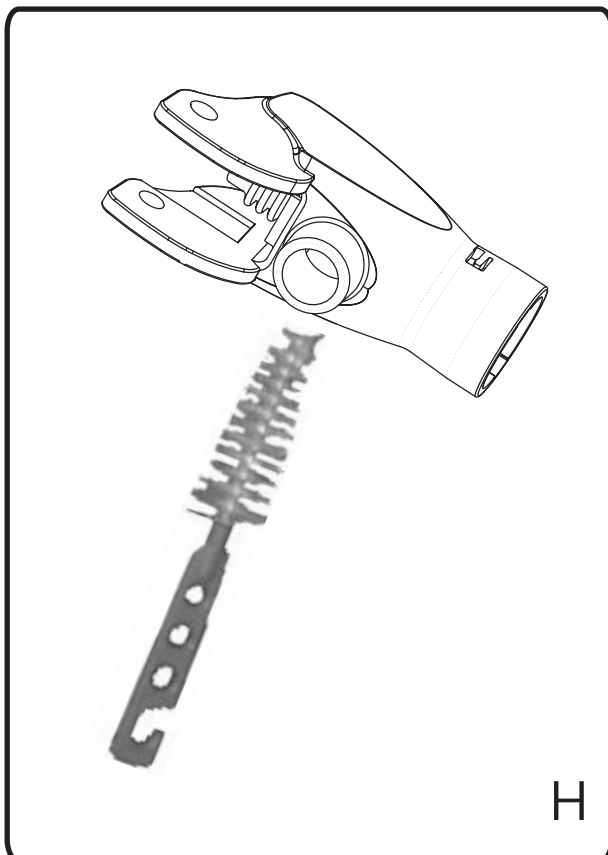
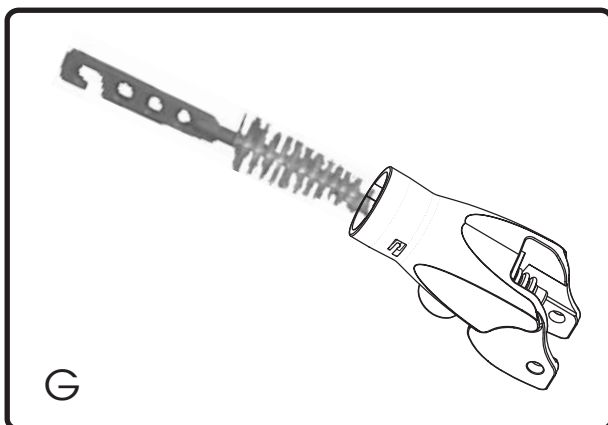
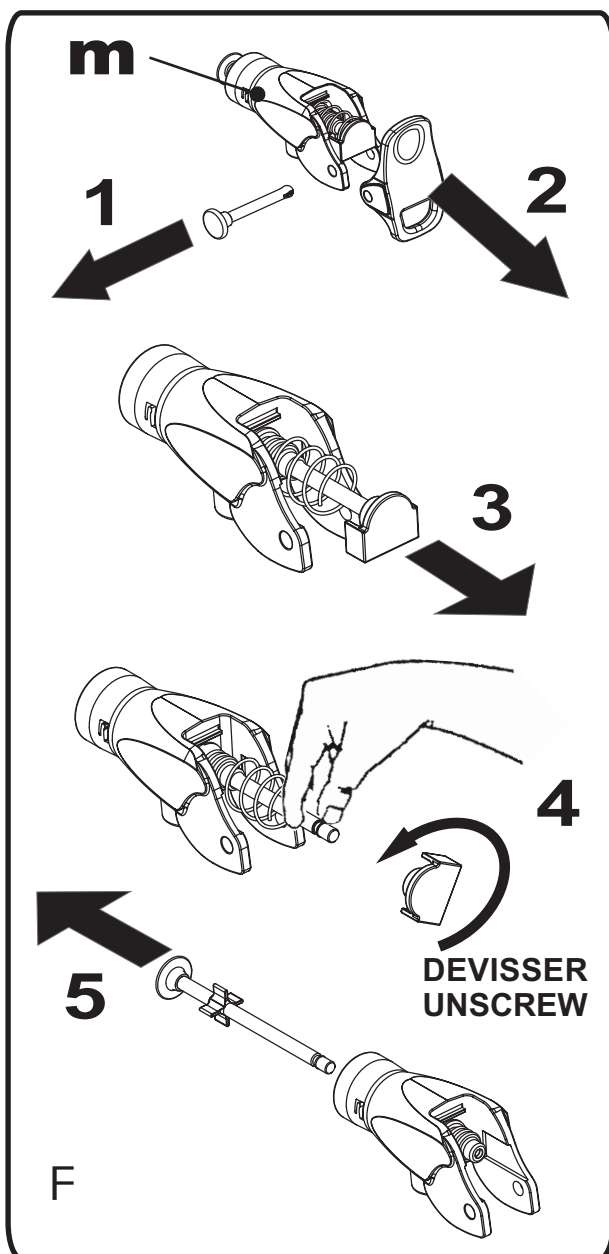
Cleaning of New CioCAB tap assembly

Just disassemble the tap as shown in picture C1 and C2 use water and the small brush provided in the machine box.

For a deeper cleaning (at least once every month) unscrew the tap "m" as shown in pct. F and G.

Wash by using hot water and dishwashing detergent.

Use the small brush provided in the machine to remove all possible impurities; While cleaning make sure that water does not penetrate the electrical components.



REMONTAGE DU ROBINET

Introduire le robinet "m" comme montré dans le dessins I, L et M.

Insérer l'axe "n" en le faisant glisser à l'intérieur du joint à soufflet "o".

Insérer le ressort "p".

Tenir l'axe "n" arrêté et visser le guide "r" sans le forcer, jusqu'au but du filetage (dessin M).

Pousser l'axe à l'intérieur du corp robinet en suivant les guides latérales "s" jusqu'à quand Le joint à soufflet "o" est dans sa position correcte sur l'axe.

Positionner le levier "t" comme indiqué dans le dessin M.

RIASSEMBLY OF THE TAP

Reassemble the tap as shown in picture I, L and M.

Insert the shaft "n" by slipping it into the bellows gasket.

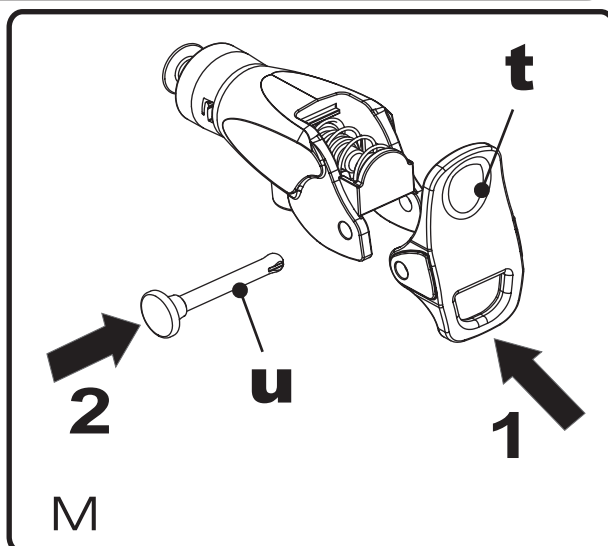
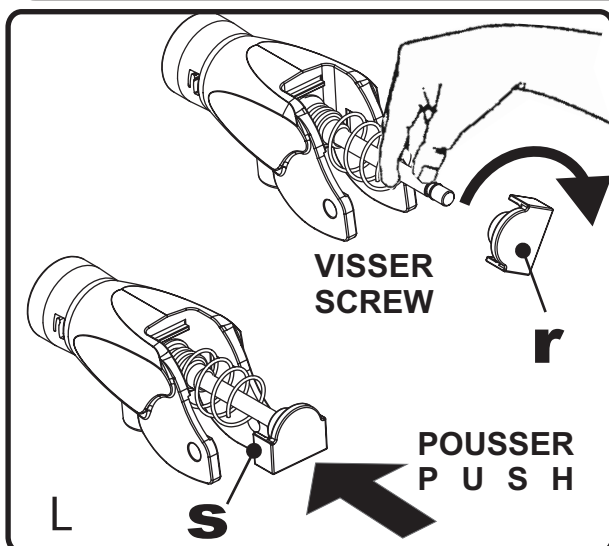
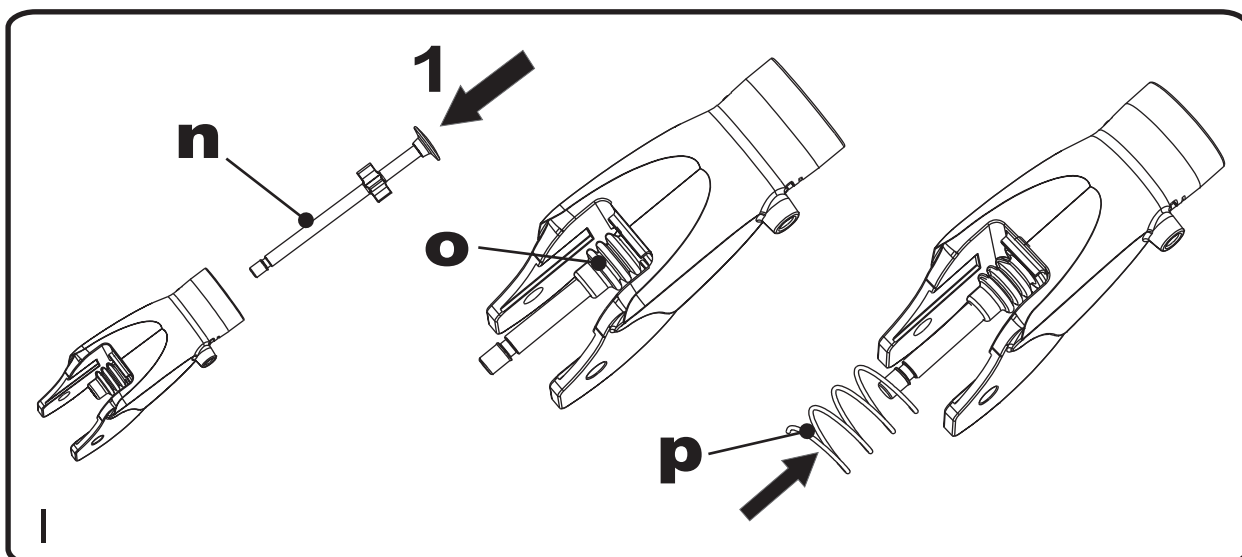
Insert the spring "p".

Keep the shaft "n" blocked and screw the guide "r" carefully, up to the end of the thread (pict. M).

Push the shaft inside the tap body following the side guides "s" until the bellows gasket is in the correct position.

Put the handle "t" in position as shown in picture M.

Fix the handle using the pin "u" as shown in picture M.



REMONTAGE DE LA CHOCOLTIERE

Inserer le robinet "m" comme montré dans le dessin X.

Une fois que le robinet est dans sa position correcte le fixer avec le bloc "z".

Mettre le bac "d" dans son siège en le poussant enver le bas (dessin Y).

NOTE: Pour aider l'introduction du robinet et du bac il est important d'humidifier les joints de tenue avec de l'eau.

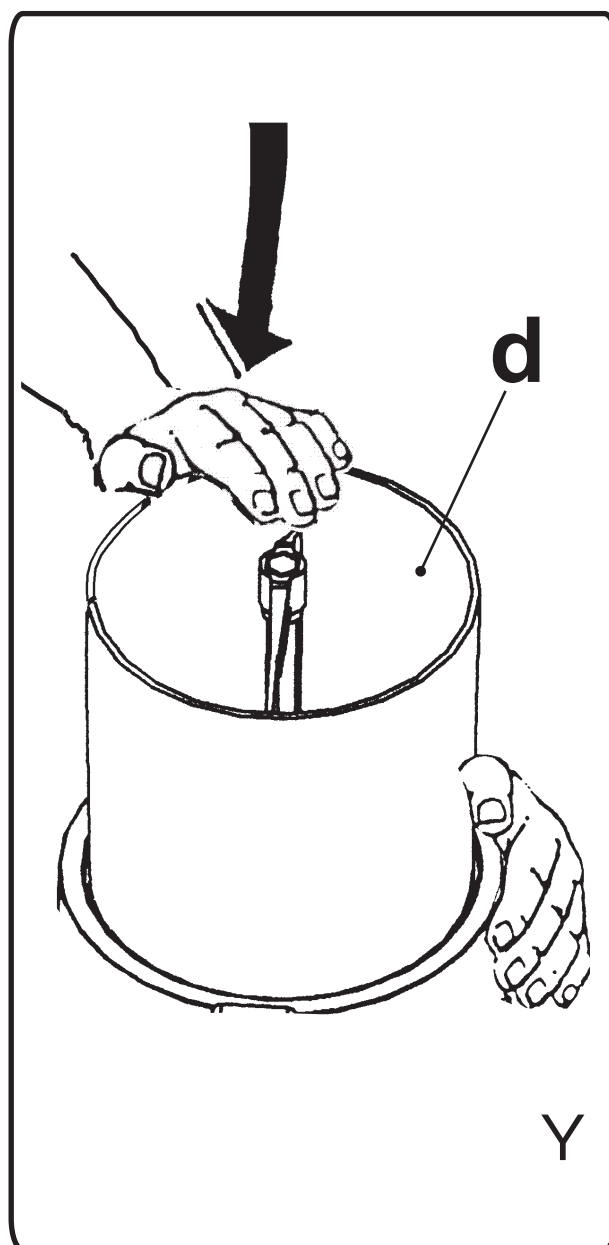
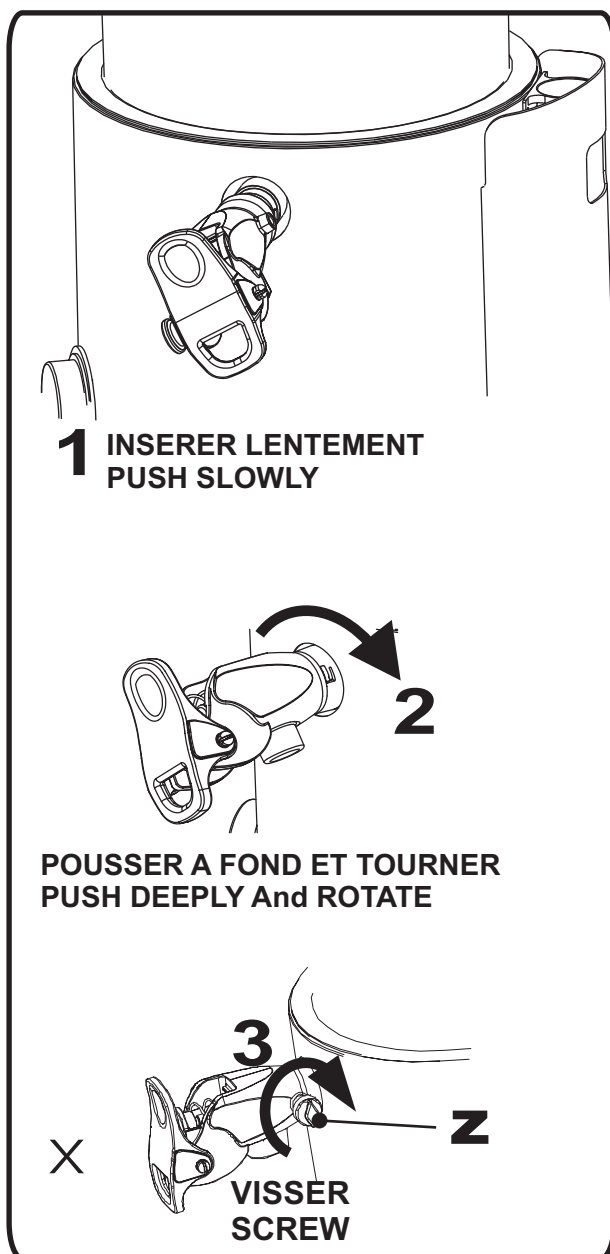
REASSEMBLY OF THE HOT DRINK DISPENSER

Reassembly the tap as shown in pic. X.

Once the tap is in the correct position fix it by using the appropriate block "z".

Place the bowl "d" back in its seat by pushing it downwards (see pict. Y).

It is necessary, in order to help the reassembly of the tap and of the bowl, to lubricate the gasket with water.



RESOLUTION DES PROBLEMES

PROBLEMA	CAUSA	SOLUZIONE
LA CHOCOLATIERE NE RECHAUFFE PAS	LA COURANT MANQUE PROBLEMES á la RESISTANCE	S'assurer que la fiche soit correctement inserée dans la prise de courant. Contacter le centre assistance
L'AGITATEUR NE TOURNE PAS	LA COURANT MANQUE L'AXE D'ENTRAINEMENT N'EST PAS DANS SON SIEGE PROBLEMES AU MOTEUR	S'assurer que la fiche soit correctement inserée dans la prise de courant. Extraire l'axe d'entrainement; repositionner l'axe en la tournant et poussant un peu vers le bas jusqu'à la faire rentrer complètement dans son siège. Contacter le centre assistance
PERTE AU ROBINET	LE ROBINET N'A ETE' PAS MONTE' CORRECTEMENT LE JOINT DE TENUE DOIT ETRE REMPLACE'	Vider la chocolatière; démonter le robinet et le remonter suivant les instructions á la page 5. Contacter le centre assistance
SORTIE DE PRODUIT A TRAVERS LA BASE DU BAC	LE BAC N'EST PAS MONTE' CORRECTEMENT LE JOINT DE TENUE DOIT ETRE REMPLACE'	Vider la machine, démonter le bac e le remonter en suivant les instructions a la page 7 Contacter le centre assistance

TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
THE MACHINE DOES NOT HEAT	SHORTAGE OF ELECTRICITY	Make sure that plug is well connected to electricity.
	PROBLEM TO THE RESISTANCE	Call service assistance centre.
THE STIRRING PADDLE DOES NOT TURN	SHORTAGE OF ELECTRICITY	Make sure that plug is well connected to electricity.
	THE CENTRAL SHAFT IS NOT CORRECTLY PLACED IN ITS SEAT.	Remove the central shaft and place it back in its seat by slightly rotating and pressing it downwards; make sure it is correctly assembled.
	PROBLEMS TO THE MOTOR	Call service assistance centre.
THE TAP LEAKS	THE TAP IS NOT CORRECTLY ASSEMBLED	Empty the machine and remove the tap components; then assemble the tap again following instructions at page 6 and 7.
	THE GASKET MUST BE REPLACED	Call service assistance centre.assistenza.
PRODUCT LEAKS FROM THE BOTTOM OF THE BOWL	THE BOWL IS NOT CORRECTLY PLACED IN ITS SEAT	Empty the machine and remove the bowl components; then place the bowl again following instructions at page 7.
	THE GASKET MUST BE REPLACED	Call service assistance centre.assistenza.

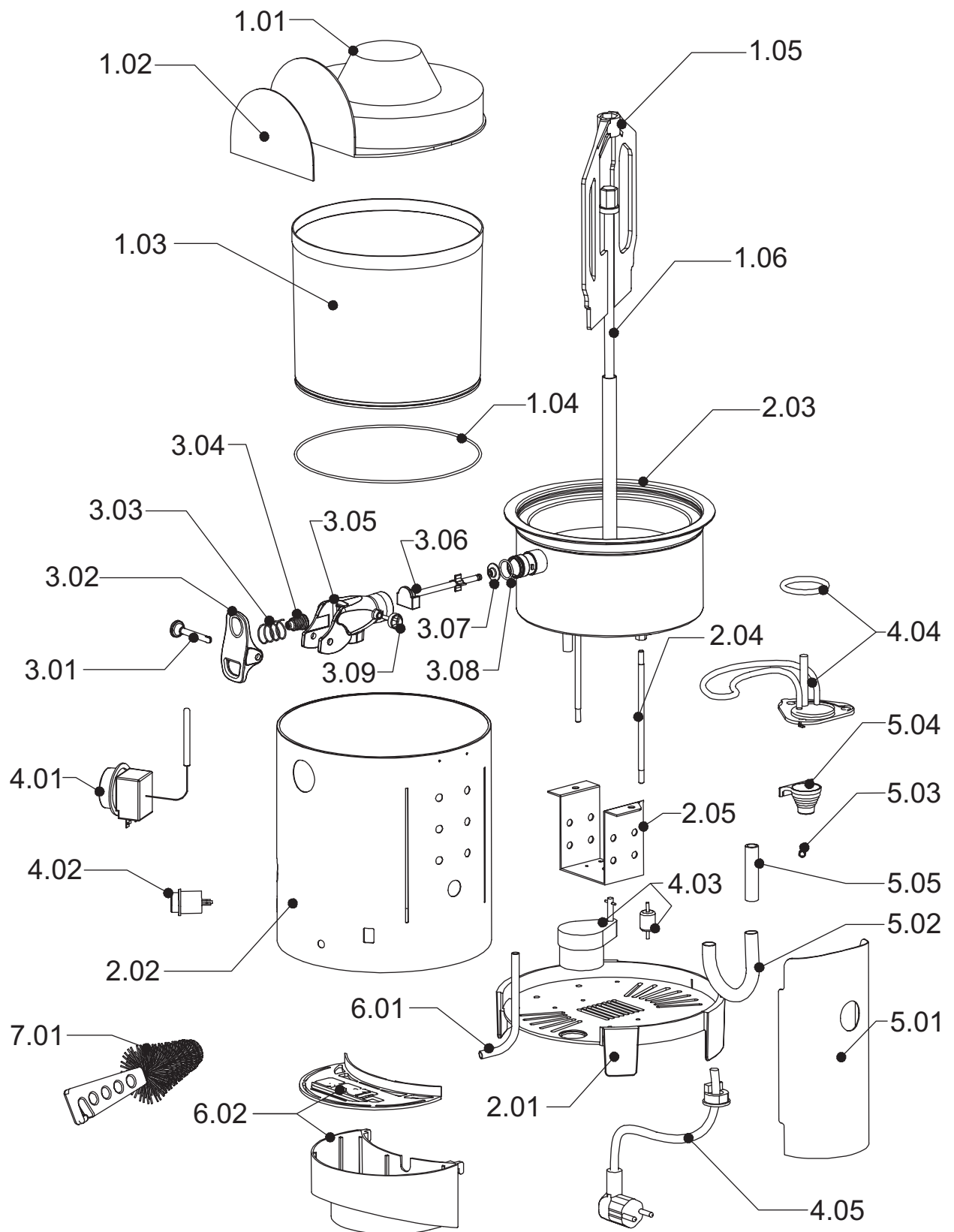
Liste particolari Cioccolatiera

List of components Machine

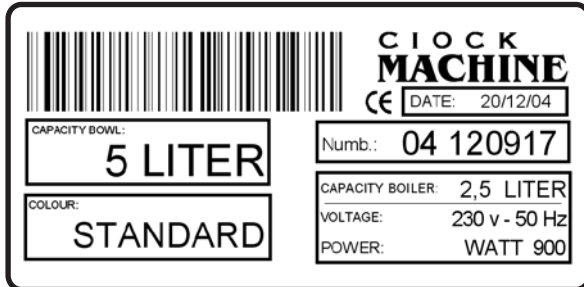
N° ART.	DESCRIPTION / DESCRIPTION		CODE / CODE
1,01	Couvercle en plastique	<i>Plastic Lid</i>	C/044
1,02	Adesiv couvercle	<i>Sticker for Lid</i>	C/045
1,03	Bac en polycarbonate	<i>Polycarbonate Bowl</i>	C/003
1,04	Joint du bac	<i>Bowl Gasket</i>	1011
1,05	Agitateur	<i>Stirring Paddle</i>	C/007
1,06	Axe centrale 10X 1,0 complète	<i>Complete Central Shaft 10X1.0</i>	C/200
2,01	Base en plastique	<i>Plastic Base</i>	C/025.1
2,02	Enveloppe extérieur	<i>External Body</i>	C/057
2,03	Casserole en inox	<i>Stainless Steel Tank</i>	C/056
2,04	Axe en inox de fixation	<i>Fixing Stainless Steel Shaft</i>	C/043
2,05	Etrier du Moteur	<i>Motor Support</i>	C/022.1
3,01	Pivot pour le fixage du levier	<i>Pin for handle fixing</i>	C/063
3,02	Levier	<i>Handle</i>	C/062
3,03	Ressort robinet	<i>Tap spring</i>	C/068
3,04	Joint à soufflet	<i>Bellows gasket</i>	C/067
3,05	Robinet	<i>Tap</i>	C/059
3,06	Axe Robinet	<i>Tap shaft</i>	C/060
3,07	Joint à bouchon	<i>Cap gasket</i>	C/066
3,08	Joint O-R robinet	<i>O-Ring for tap</i>	C/065
3,09	Thermostat	<i>O-Ring for tap</i>	C/032.1
4,01	Interrupteur	<i>Thermostat</i>	C/019,3
4,02	Condenseur	<i>Switch</i>	C/013
4,03	Moteur agitateur	<i>Condenser</i>	C/023,3
	Resistance	<i>Stirring Motor</i>	
4,04	Joint O-R pour resistance	<i>Resistance</i>	C/058
	Cable courant	<i>O-Ring for resistance</i>	
4,05	Film couvre-niveau	<i>Feeding cable</i>	1231/1
5,01	Tube en silicon (D 10 X 15)	<i>Covering for level</i>	C/055
5,02	Flotteur	<i>Silicon tube (D 10x15)</i>	P 308
5,03	Cône de fermeture	<i>Float</i>	C/052
5,04	Tube en silicon (D 5 X 9)	<i>Level tube cover cone</i>	P 313
5,05	Petite grille en plastique	<i>Level tube (PC)</i>	C/069.1
6,01	Petit baignoire en plastique	<i>Silicon tube (D '5x9)</i>	P 310
6,02	Goupillon	<i>Plastic Cover for Drip Tray</i>	F/060N04
	Vaschetta in plastica	<i>Plastic Drip Tray</i>	F/059N04
7,01	Scovolino	<i>Brush</i>	C/042

* Voyez le diagramme cjoint pour des references

* For reference see attached exploded diagram



**TARGA MATRICOLA
MATRICULATION PLATE
MATRICULE
MATRICULA
REGISTRIERSCHILDES**



TIPO MACCHINA MACHINE TYPE		CIOCCOLATIERA HOT DRINK DISPENSER
ALIMENTAZIONE ELECTRICITY		220 V - 50Hz
POTENZA POWER CONSUMPTION		900 W
VASCA BOWL	MATERIALE MATERIAL	POLICARBONATO ALIMENTARE
	CAPACITA' CAPACITY	5 LITRI
DIMENSIONI DIMENSION	LARGHEZZA WIDTH	240 mm
	PROFONDITA' DEPTH	320 mm
	ALTEZZA HEIGHT	530 mm
	PESO NETTO NET WEIGHT	5,50 Kg

GARANZIA E CONDIZIONI GENERALI DI VENDITA

La casa costruttrice garantisce che la macchina è conforme alla direttiva macchine 89/392/CE, 89/109/CE e direttiva 89/336/CE. Le macchine sono coperte da garanzia valida 12 mesi dalla data di fatturazione. Dalla garanzia sono esclusi fusibili, lampadine, tutti quei componenti elettrici minuti di facile reperibilità e tutti i materiali soggetti a usura come guarnizioni, ecc.. Dalla garanzia sono escluse le parti estetiche, e tutte le parti che dovessero risultare difettose a causa di negligenza o trascuratezza nell'uso ed errata installazione e manutenzione, in ogni caso dovute a circostanze non imputabili a difetti di fabbricazione. La riparazione in garanzia non dà luogo al prolungamento della garanzia stessa. La garanzia viene espletata con la sostituzione gratuita franco fabbrica di qualsiasi pezzo che, a giudizio insindacabile della casa costruttrice presenta, difetti di fabbricazione o di materiale. Eventuali invii alla casa costruttrice di macchine o parti di ricambio da riparare o sostituire devono essere autorizzati dalla stessa e potranno avvenire solo ed esclusivamente in porto franco. La casa costruttrice dichiara di non assumere alcuna responsabilità per eventuali danni diretti o indiretti derivanti dal mancato temporaneo funzionamento dell'apparecchio. La casa costruttrice declina ogni forma di responsabilità per eventuali danni che possono direttamente o indirettamente derivare a persone, cose, animali. La casa costruttrice declina ogni responsabilità in caso di mancata osservanza di tutte le prescrizioni indicate nel presente manuale e concernenti specialmente le avvertenze in tema di installazione, uso e manutenzione dell'apparecchio. La casa costruttrice dichiara che la merce deve essere accettata con riserva di controllo e verifica entro 7 giorni dalla consegna. Le specifiche tecniche e le caratteristiche delle macchine possono essere variate senza preavviso. La casa costruttrice si riserva il diritto di apportare modifiche senza preavviso.

RESA

Le macchine vengono rese franco ns. Stabilimento.

FORO COMPETENTE

I contratti stipulati con la casa costruttrice sono sottoposti alla legge italiana. Per ogni controversia, anche all'estero, il foro competente sarà quello di Napoli.

WARRANTY AND GENERAL SALE CONDITIONS

The manufacturer warrants that the machine is in conformity with 89/392/CE - 89/109/CE and 89/336/CE machines directives. Warranty is valid for 12 months after date of invoice, Bulbs, fuses and any small electrical parts which can be easily found and all those parts which are subject to wearing, such as gaskets etc., are excluded from warranty. Exterior parts are excluded from warranty. Any defective parts resulting from improper installation, careless use, and poor maintenance and, in any circumstance not resulting from manufacture's defects, will not be covered by warranty. Repairs to the machine during warranty period cannot be considered as an extension of said warranty. The buyer has the right to the sole replacement of those parts resulting defective in the manufacturer's own judgement and after an accurate control made by the manufacturer. All shipments and package charges are excluded from warranty. If authorised by the manufacturer, the buyer, at his own expenses, will ship the defective equipment to the manufacturer. If manufacturer determines, in its sole discretion, that the equipment does not conform to this warranty the manufacturer will repair this equipment with no charge for parts during the one (1) year warranty period and no charge for labour for the first sixty (60) days of the warranty period. The manufacturer declines all responsibility for any damage and/or injury that might be brought on, directly or indirectly, to persons, animals or things as a consequence of failure to comply with the instructions given in this manual, and particularly with the warning concerning machine installation, use and maintenance. The manufacturer shall not be responsible for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services or any other special, incidental or consequential damage. The manufacturer declares that the goods must be accepted under reserve of control and verified within seven (7) days from the delivery. The technical specifications and general characteristics of the machines can be changed without notice. The manufacturer reserves the right to introduce all modifications that will deem necessary.

DELIVERY

Machines are delivered Ex-works.

COMPETENT COURT

The contracts stipulated with the manufacturer are subject to the Italian law. For any dispute, either in Italy or abroad, the Naples court shall be the competent one.