cafina®

α ALPHA

Operating Manual

Contents

1 Appliance identification and contact details

1.1 Contact details

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1 Appliance identification and contact details

1.2 Identifying type of appliance

The Cafina ALPHA comes in the following four versions:

ALPHA–1W	**Coffee and hot water** *(Basic version)*
ALPHA–12C	**Coffee, hot water and steam** *(with steam nozzle for foaming milk)*
ALPHA–12M	**Coffee, hot water and milk** *(with milk jet for all-in-one serving of hot milk)*
ALPHA–12CM	**Coffee, hot water, steam and milk** *(with steam nozzle and milk jet for all-in-one serving 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**
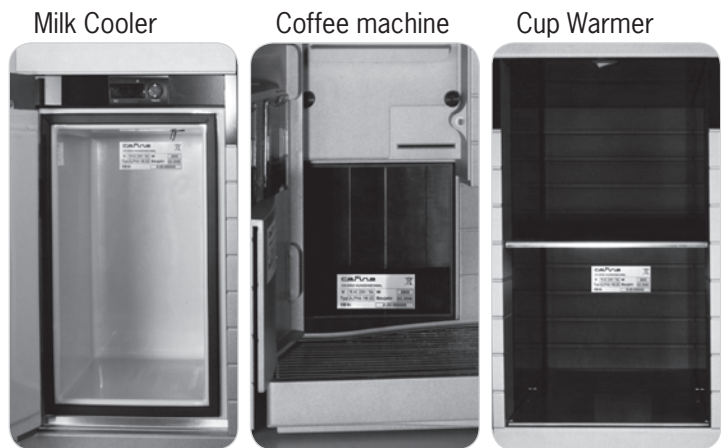
To perform some operating steps you will need to find out the type of appliance of your Cafina ALPHA, as requirements can differ from one type of appliance to the next. You can find out the type of appliance from the type plate on your Cafina ALPHA (for examples, see illustrations below).

i The type plate of the Cafina ALPHA is located behind the drawer.

Milk Cooler   Coffee machine   Cup Warmer

Power supply

Rating (in wattage)

cafina
CH-5502 HUNZENSCHWIL   CE

V	3N AC 400V 16A	Hz	50	W	6800
Type	ALPHA-12CM-2G			Built	05.2006
Serial No.	A-02-000250				

max. Water pressure | 0.5 / 5 | MPa/bar

	Water Boiler	Steam Boiler	
Water Vol.	1.3	2.6	liters
Rated pressure	1.2 / 12	0.4 / 4	MPa/bar
Rated input	2.5	4.0	kW

Year of construction (month.year)

Serial number of coffee machine

Type description

1.3 Short description of appliances

1.3.1 Cafina ALPHA

The Cafina ALPHA is a fully automatic coffee machine, serving various coffee-based beverages as well as heating and foaming 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.

1.3.2 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.

1.3.3 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.

2 For your safety

2.1 What the safety symbols mean

> ⚠️ **DANGER: Risk of fatality from electric shock!**

This symbol warns of a high likelihood of electric shock and a resultant risk of fatality.

> ⚠️ **WARNING**

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

> **CAUTION**

This symbol warns of possible damage to the Cafina ALPHA.

> **i**

This symbol precedes important and useful information on operating the Cafina ALPHA.

This symbol denotes a cross reference to another point in the Manual or in the Quick Manual.

2.2 Basic safety instructions
Please follow ALL safety instructions contained in this Operating Manual!

2.2.1 Information on this Operating Manual
Please keep the Operating Manual handy at all times. Ideally, store in a file with all other documents relating to the Cafina ALPHA.

2.2.2 Correct use
The Cafina ALPHA and its accessories are intended solely for use in catering or in factories and offices!

The Cafina ALPHA and its accessories must not be operated by children!

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

2.2.3 General risks when using the appliance

⚠ **DANGER: Risk of fatality from electric shock!**

- Never operate appliance that is damaged or has a damaged mains connection.
- Where there are signs of damage (a smell of burning for example), immediately disconnect appliance from the mains and contact your service engineer.
- If there is damage to the mains connection of this appliance, it must be replaced by a special connection installed by a qualified service engineer.
- Never allow the mains cable to dangle freely. The mains cable can trip someone up or can itself be damaged.
- Ensure that appliance and mains cable are not near hot surfaces, such as gas or electric cookers or ovens.
- Ensure mains cable is not pinched or chafes against sharp edges.
- Never open and repair appliance yourself. Do not modify appliance yourself unless described in the manual.
- Appliance contains live parts. After opening appliance, a risk of fatality is present.
- Repairs may be undertaken only by service engineers with original spares and accessories.

⚠ **WARNING: Risk of eye injury, general injury and irreparable damage to appliance!**

Inserting objects into the grinder can result in splinters being ejected as well as machine becoming defective.

➤ Do not place any objects in the coffee hopper and the passage to the grinder.
➤ Do not poke any object into the feed-in apertures!

⚠ **WARNING: Risk of injury!**

If you reach into the machine, internal parts can cause crushing and grazing.

➤ Never open machine and reach inside! The Cafina ALPHA may be opened only by authorized experts.

⚠ **WARNING**

Sour milk and coffee residue are hazards! Irregular cleaning can lead to milk and coffee residue adhering in the machine, blocking spouts or finding their way into beverages. The Cafina ALPHA is automatically cleaned when it is switched off.

➤ Please also clean once a day!
➤ 📖 Read Chapter 12 «Cleaning»!

⚠ **WARNING: Risk of burning!**

- Appliance always emits hot water and hot steam during automatic and manually activated cleaning.
➤ Keep clear of spouts during cleaning!
- Beverage spout, hot water spout and steam nozzle become hot.
➤ Do not touch spouts!
- Cup Warmer racks are hot.
➤ Do not touch racks!

⚠ **WARNING: Risk of scalding!**

- Appliance always emits hot water and hot steam during automatic and manually activated cleaning.
➤ Keep clear of spouts during cleaning!
- Beverages themselves pose a risk of scalding whilst being served.
➤ Take care when handling hot drinks!
- Inadvertently touching the operating panel can cause unwanted serving of coffee.
➤ Because the operating panel is highly responsive, only touch this with care and deliberation.

CAUTION: Risk of irreparable damage!

Placing objects in the feed-in apertures for powder and for cleaning tablets can lead to machine becoming defective.

➤ Do not insert any objects.
➤ Do not poke any object into the feed-in apertures!

CAUTION: Risk of irreparable damage!

The Cafina ALPHA is not protected against sprayed water.

➤ Avoid using sprayed water or high-pressure cleaners when cleaning appliance.
➤ 📖 Note Chapter 12 «Cleaning».

2.3 User rights Cafina ALPHA

User rights of the Cafina ALPHA are subdivided according to three different user groups.

1| **USER** (standard users)
2| **MANAGER** (user authorized to make settings and adjustments)
3| **ENGINEER** (comprehensive authority to undertake service and maintenance)

The various levels of authority are specified by the Key Cards. The correct Key Card is needed to carry out all operating steps, settings and functions as well as on/off switching.

📖 Read Chapter 9 «Key Cards» before distributing Key Cards.

2.4 Certification of Cafina ALPHA

The Cafina ALPHA comes with the currently required certification marks, in accordance with the certification carried out:

For processing both cold and hot milk with the all-inclusive, fully automatic cleaning system, the Cafina ALPHA satisfies hygiene standards as specified by Professor Haevecker of the Specialist Laboratory for Sensory Evaluation in Berlin (Fachlabor für Sensorik Berlin) (HACCP – Hazard Analysis Critical Control Point).
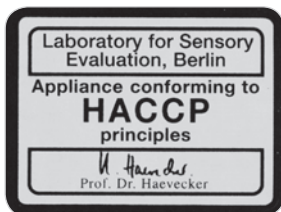
3 Overview of appliances

3.1 General overview

Coffee bean container with cover

Feed-in aperture for ready-ground coffee/cleaning tablet
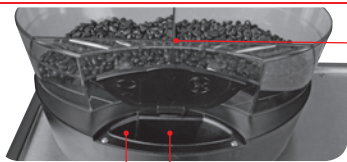
Coffee beans
(left and right
container)

Turn red switch.
Cup Warmer is activated.

Ready-ground coffee

Cleaning tablet

Milk temperature display

Display

Beverage spout
height adjustable

Milk Cooler
(optional)

Front door
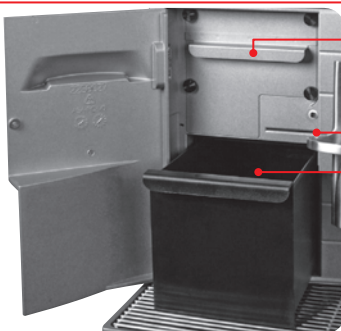
Milk Jet cover

Key Card slot

Drawer

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

Cup Warmer
(optional)

Hot water spout

Steam nozzle
(optional)

Drip tray

3.2 Display and arrangement of keys

Espresso

Coffee cream

Cappuccino

Coffee White

Latte Macchiato

Page 1
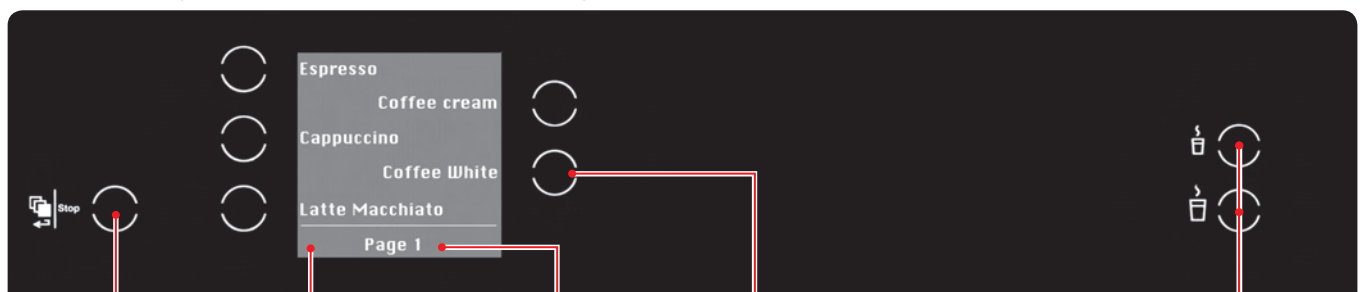
Shift/Stop key

**Display with product
selection keys**

**Page number/
Status display**

Product selection keys

**Hot water
selection keys**

4 Delivery and installation

4.1 Delivery

Your Cafina ALPHA comes with the following ten accessories:

- 1 cleaning container PP, 1 litre
- 1 pack of cleaning tablets
- 1 microfibre cloth
- 1 measuring spoon, 8 g
- 1 armoured tube L 1500 $^3/_8$"
- 2 nylon seals D 14.5 x 8 x 2 mm
- 1 Key Card holder
- 2 «USER» Key Cards
- 1 «MANAGER» Key Card
- 1 «MEMORY» Key Card

4.2 Installation

The Cafina ALPHA is installed and serviced solely by authorized experts.

The Cafina ALPHA is 500 mm in width, 700 mm in height and 625 mm deep. To achieve the best angle of view, ensure that a suitable location is available (see illustration).
There are four different intermediate feet, enabling height adjustment of between 25.4 and 101.6 mm (1–4 inches).
The surface on which appliance stands must be capable of withstanding at least 100 kg.

> **i** For further measurements and information on preparatory steps, see:
> 📖 Chapter 16 «Technical specifications and installation diagram».

To prevent danger to third parties, appliance may only be installed where it can be supervised by trained personnel.

870 – 950 mm

1600 mm

⊢ 660 – 800 mm ⊣
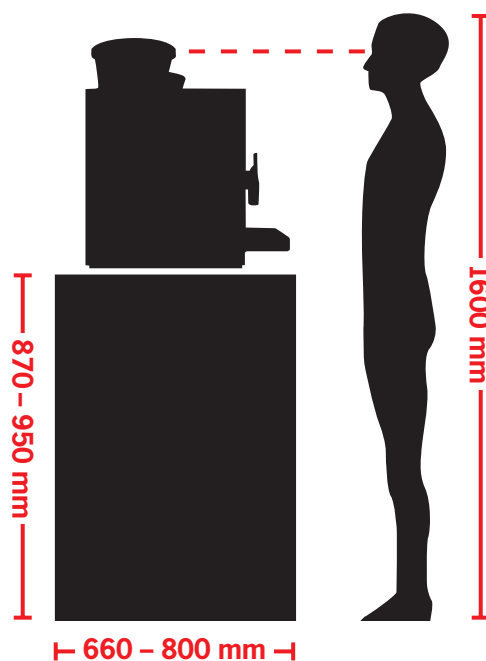
5.1   Connecting power and water
Preparation
The following is not supplied by Cafina, and must be provided by you for installation:

CAUTION

On the installation side, an all-pole separator with minimum contact-opening of 3 mm per pole must be provided.

- Maximum system impedance 0.10 ohms at mains connection of building. (You can enquire a bout impedance from your power supplier.)
- Plug and socket for power connection
- External main switch for power connection
- Pipes and main tap for water connection
  · Maximum pressure of water supply 0.5 MPa (5 bar)
  · Maximum flow temperature of water: 20° C

ℹ️ Please ensure that these preparations have been made or that this equipment is to hand by the day when installation is to take place.

⚡ **DANGER: Risk of fatality from electric shock!**

- If sockets are used with the incorrect voltage, electric shock will result, along with irreparable damage to the Cafina ALPHA.
- ➤ In the event of power or water being disconnected, use the connections allocated by the service engineer. If in doubt, always contact authorized experts.

⚠️ **WARNING**

A damaged appliance is unsafe and can cause serious injury and fire.
- ➤ Protect appliance from weather such as rain, frost and direct sunlight, to prevent damage along with potential injury and fire.
- ➤ Do not immerse appliance or parts of appliance such as cables and connections in water.

CAUTION

Observe national regulations when connecting to the water supply.

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6 Initial use

6.1 Very first use

The very first use of all appliances (Cafina ALPHA, Cup Warmer, Milk Cooler) is carried out by authorised experts after installation. Initial operation after a breakdown is described in the next subchapter.

6.2 Initial operation after a breakdown or prolonged period of non-use

Restarting the appliance afresh will be necessary if the Cafina Alpha and/or accessories, Cup Warmer and Milk Cooler are not used for a prolonged period and have been disconnected from the mains.

> **CAUTION: Risk of irreparable damage!**
> Only allow authorized experts to restart frozen machines. Otherwise, machine could be damaged beyond repair.

6.2.1 Cafina ALPHA

1| Plug main plug of the Cafina ALPHA into a suitable socket.
2| Switch on external main switch.
3| Check water connection and level of coffee beans.
4| Open front door.

5| Switch on Cafina ALPHA with the «USER» Key Card. Insert Key Card. Remove card when instructed to do so by display.

6.2.2 Milk Cooler *(self-contained)*

> ℹ 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.

1| Insert main plug of Milk Cooler into a suitable socket.
📖 See: Chapter 4 «Delivery and installation».
2| Fill up milk container.
3| **After prolonged period of non-use:** Clean out appliance, see:
📖 Chapter 12.1 «Automatically activated cleaning of the coffee machine»
   or
After a fault has occurred: Rectify fault, see:
📖 Chapter 15.1 «Checklist for fault diagnosis and rectification».

6.2.3 Cup Warmer *(self-contained)*

> ℹ The Cup Warmer also comes as an attached version.

1| Connect Cup Warmer to mains.
2| Switch on Cup Warmer and place cups on it.

> ℹ Software does not monitor Cup Warmer and Milk Cooler for faults.

7.1 Cafina ALPHA and milk part
7.1.1 Switching on

1| Insert main plug of Cafina ALPHA.
2| Open front door.
3| Insert «USER» Key Card.
4| Remove Key Card when instructed to do so by display.

> ⚠ **DANGER: Risk of scalding!**
> Appliance is automatically rinsed when it is switched on, with hot steam being produced. Hot water is discharged through the coffee spout. Ensure that steam nozzle is closed when appliance is switched on.

➡ Display indicates status of warming-up phase.
5| After a short time, you will be instructed by the display to refill with milk.
- Press «No» to use Cafina ALPHA without milk being served or later activation of the milk part.
- Refill with milk and press «Yes» for use with milk being served.

For later activation of milk part:
1| Check Milk Cooler for operation.
2| Fill milk container.
3| If there is no Milk Cooler, connect external milk container.
4| Open front door.
5| Insert «USER» Key Card.
6| Remove Key Card when instructed to do so by display.
7| Select «Milk on».

7.1.2 Switching off

1| Open front door.
2| Insert «USER» Key Card.
3| Remove Key Card when instructed to do so by display.
4| Select «Switch off».

> **CAUTION**
> ➤ Always clean out appliance before switching off.
> Otherwise dried milk and coffee residue can lead to pipe blockages!

➡ Cleaning operation begins.
➡ After cleaning, machine switches off automatically.

7.2 Milk Cooler
7.2.1 Switching on

1| If Milk Cooler is self-contained, insert plug into a normal household socket.
➡ Temperature on display lights up.
2| Wait until 2–5° C is reached.

7.2.2 Switching off

1| Clean out appliance.
2| Isolate Milk Cooler from mains if self-contained.

> ℹ The self-contained Milk Cooler has the same functions as a normal household refrigerator as well as an external power supply. The milk can therefore continue to be cooled in the Milk Cooler even when Cafina ALPHA is not in use. Please note cleaning instructions.
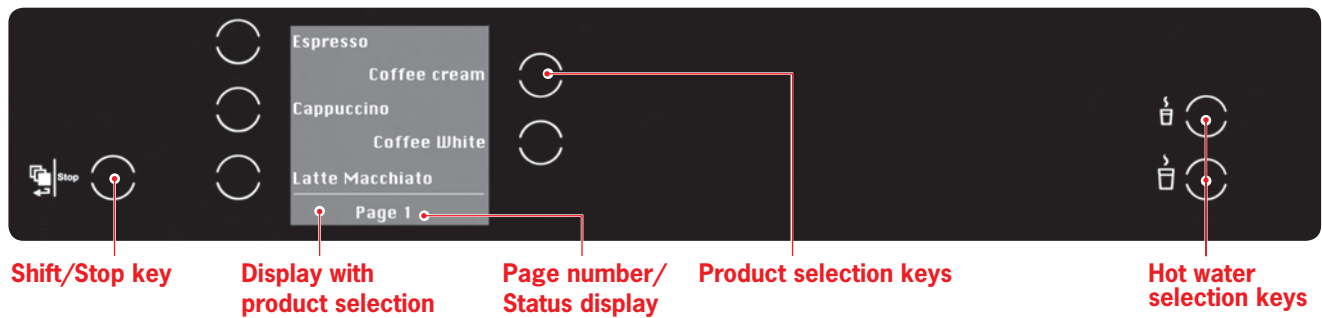
7.3 Cup Warmer
7.3.1 Switching on

1| If Cup Warmer is self-contained, insert plug into a normal household socket.
2| Press toggle switch to the right.
3| Fill cups.

7.3.2 Switching off

1| Press toggle switch to the left. No need to isolate from the mains.

8 Obtaining a beverage

Shift/Stop key — **Display with product selection** — **Page number/ Status display** — **Product selection keys** — **Hot water selection keys**

> ℹ Specially prepared instructions for frequent and quick use on obtaining a beverage can be found in the Cafina Quick Manual.

> ℹ Beverages are programmed in upon initial operation by authorized experts. Using the «MANAGER» Key Card enables already saved types of beverages to be changed. See: 📖 Chapter 9 «Key Cards».

8.1 Coffee and milk drinks

8.1.1 Scrolling through list of beverages and obtaining a beverage

1| The first page of the list of beverages is displayed in the standard image on the display.

2| Pressing Shift/Stop will display subsequent pages of the product list.

3| Place a cup to fit underneath spout.

> ⚠ **WARNING: Risk of scalding!**
> There is a risk of scalding whilst the beverage itself is served.
> ➤ Avoid direct contact with the coffee spout and also with the beverages.

4| Serve beverage desired by pressing the particular key.

8.1.2 Selecting number of cups

The quantity served is determined by how often a beverage key is pressed. During serving, the number of cups required, though not yet served, is displayed.

Serving mode 1: One cup served.
Serving mode 2: Two cups served at the same time.

Type of serving — — Total quantity
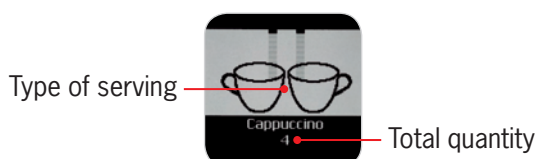
8.1.3 Stopping a serving

Stopping a beverage order and deleting subsequent tasks:
Press the Shift/Stop key twice.
Deleting subsequent beverage tasks:
Press Shift/Stop once.

> ℹ A single beverage order in serving mode 1 or 2 can be deleted by pressing Shift/Stop once.

> ℹ To completely delete a number of beverage orders in serving mode 1 or 2, press Shift/Stop twice in succession.

8.2 Hot water

8.2.1 Obtaining a beverage

1| Place glass or cup under the hot water spout.

> ⚠ **WARNING: Risk of burning!**
> The hot water spout becomes very hot!
> ➤ Proceed with care and avoid direct contact with spout.

2| Select portion by portion or manually.

8.2.2 Stopping a serving

1| Press again the serving key that has already been pressed.

8.2.3 Selecting serving mode

> ⚠️ **WARNING: Risk of scalding**
> from beverages themselves whilst being served.
> ➤ Avoid direct contact with hot water spout and water.

Serving mode 1, portion by portion
One cup served:
1| Press beverage key briefly.
Serving mode 2
Serving manually:
1| Hold down beverage key.
2| Beverage will continue to be served until key is released.

> ℹ️ Authorized experts can set the serving mode portion by portion or manually on an individual basis.

8.3 Foaming and heating milk with the steam valve

> **CAUTION**
> ➤ Do not touch base of vessel.
> Thin glasses can be damaged by the pressure.

> ⚠️ **WARNING: Risk of burning!**
> The hot water spout becomes very hot! Proceed with care and avoid direct contact with the steam valve.
> ➤ Never switch steam nozzle on without a container present. Always immerse steam nozzle in fluids.

Preparation:
1| Carefully rotate steam valve anticlockwise.
2| Condensed water is ejected.
3| Close steam valve.

8.3.1 Boiling

> ⚠️ **WARNING: Risk of scalding**
> from hot spray!
> ➤ Always immerse steam nozzle in fluids.
> ➤ Never switch steam nozzle on without a container present.
> ➤ Avoid direct contact with the steam nozzle.

1| Immerse steam nozzle deep into the fluid.
2| Rotate steam valve anticlockwise.
3| Shut steam valve to stop.

8.3.2 Foaming

> ⚠️ **WARNING: Risk of scalding**
> from hot spray!
> ➤ Always immerse steam nozzle in fluids.
> ➤ Never switch steam nozzle on without a container present.
> ➤ Avoid direct contact with the steam nozzle.

1| Immerse steam nozzle in the fluid.
2| Rotate steam valve anticlockwise.
3| Lower vessel slowly. Repeat procedure until desired quantity of foam has been obtained.
4| Shut steam valve to stop.

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

9 Key Cards
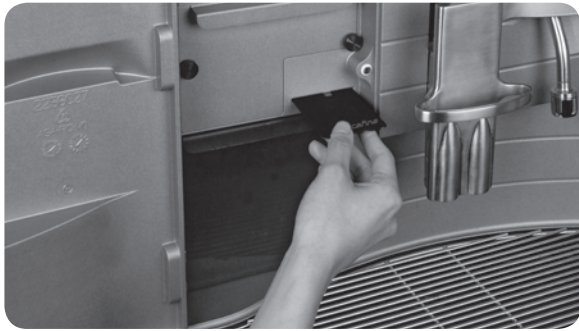
The **Key Cards allow access to various functions and settings of the Cafina Alpha. Various types of user rights are governed by the Key Cards, therefore preventing access by unauthorized persons. This Chapter explains the various Key Cards and user authorization governed by them.**

9.1 «USER»
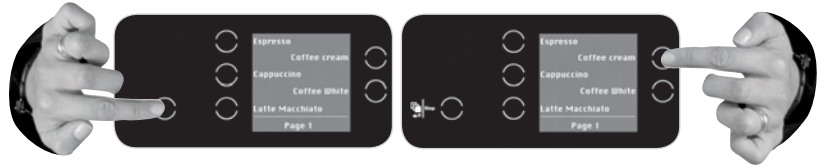### 9.1.1 Available functions «USER» Key Card

This Chapter lists all functions and settings that you can perform and make with the «USER» Key Card, according to menu structure. Depending on the operating mode of the coffee machine, some functions will be excluded.

Main function	Description
On/off switching	
Obtaining a beverage	
Cleaning and periodic cleaning	• Starting a cleaning operation • Separate cleaning for coffee part and milk part
Counter	• Beverage (displaying beverage counter) • Coffee • Hot water • Steam • Milk
Milk suction	Milk suction reactivated
Activating milk part	Switching on milk part if not already activated previously

9.1.2 Basic operation «USER» Key Card

Switching on:
1| Insert «USER» Key Card.
2| Leave card inserted until instructed by display to remove it.
➜ «USER» menu appears.
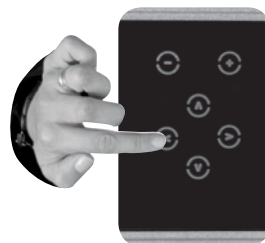3| Pressing Shift/Stop changes the display view, allowing you to select your desired beverage.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.
3| Select «Switch off» and perform the cleaning operation, see:
📖 Chapter 12 «Cleaning».

9.2 «MANAGER»
9.2.1 Navigation

up/down	= to select main menu item
right	= to open submenu items
left	= to return to selection of «MANAGER» menu
+ or –	= to set values
+ and –	= acknowledge

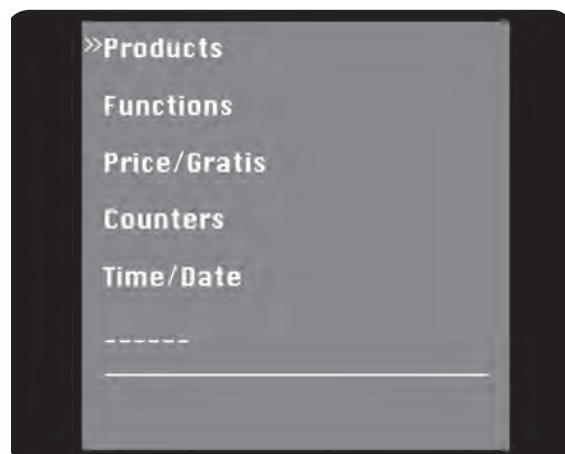### 9.2.2 Available functions «MANAGER» Key Card with extended menu

This Chapter lists all functions and settings that you can perform and make using the «MANAGER» Key Card (extended menu), according to menu structure. The «MANAGER» Key Card allows you to make use of several service engineer functions. **If a «MANAGER» Key Card is inserted for less than five seconds, then it has the same functions as a «USER» Key Card.**

9 Key Cards

Main function	Description
Products	
Water quantity	Controlling water quantity
Coffee quantity	Controlling coffee quantity
1. Pre-inf flowing time	Controlling time of first milk beverage served before coffee
2. Pre-inf flowing time	Controlling time of second milk beverage served before coffee
Post-inf flowing time	Control of time of milk beverage served after coffee
Functions	
Timer on/off	Coffee machine with on/off switching of timer
Timer Extern	External appliance with on/off switching of timer
Timer Self	Coffee machine in self-service mode with on/off switching of timer
Buzzer	On/off switching of sound
Sound	Setting «beep» or «click» type of sound
Keylock	On/off switching
Price/Gratis	
	Price
	Gratis
	Price Line Unit (PLU)
Counters	
Clear counters	
Beverage	View beverage-total counter
Coffee	View coffee counter
Hot water	View hot water counter
Steam	View steam counter
Milk	View milk counter
Time/Date	
Clock time	Set time
Date	Set date

Switching on:
1| Insert «MANAGER» Key Card.
2| **Leave card inserted approx. five seconds; remove when signal sounds for second time**
➙ **«MANAGER» menu appears.**
3| Press red keys to navigate through navigation menu.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.

To set and change all functions, see:
📖 Chapter 10 «Settings and functions of the «MANAGER» menu».

9 Key Cards

9.2.3 Available functions Key Card «MANAGER» with simple menu

This Chapter lists all functions and settings that you can perform and set with the «MANAGER» Key Card (simple menu), according to menu structure. The «MANAGER» Key Card allows you to make use of several service engineer functions.

Main function	Settings
Functions	
Timer on/off	Coffee machine with on/off switching of timer
Timer Extern	External appliance with on/off switching of timer
Timer Self	Coffee machine in self-service mode with on/off switching of timer
Counters	
Clear counters	
Beverage	View beverage-total counter
Coffee	View coffee counter
Hot water	View hot water counter
Steam	View steam counter
Milk	View milk counter
Time/Date	
Clock time	Set clock time
Date	Set date

Switching on:
1| Insert «MANAGER» Key Card.
2| **Leave card inserted for approx. five seconds; remove card when second signal sounds.**
➙ **«MANAGER» menu appears.**
3| Press red keys to navigate through navigation menu.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.

To set and change all functions, see:
📖 Chapter 10 «Settings and functions of the «MANAGER» menu».

9.3 «MEMORY»
9.3.1 Available functions «MEMORY» Key Card

Main function
Playback of most recent functional status after a breakdown.

9.3.2 Using the «MEMORY» Key Card

The «MEMORY» Key Card serves to provide additional safeguards to all settings of your Cafina ALPHA.
Stored on this card are the most recent settings made by authorized experts.
If the system memory of the Cafina ALPHA is deleted as a result of a breakdown, then the data can be re-recorded from the «MEMORY» Key Card.

Coffee machine reset:
1| Isolate Cafina ALPHA from mains.
2| Insert «MEMORY» Key Card and leave it in.
3| Connect Cafina ALPHA to mains.
4| Press «Yes» to acknowledge display prompt «Read memory card».
➙ Reset starts.

9 Key Cards

9.4 Additional Key Cards

The additional Key Cards are function cards.
They activate functions, though it is not possible to navigate in the menu.
You can order the following additional Key Cards directly through your contact, see:

📖 Chapter 1.1 «Contact details».

9.4.1 «FREE VEND»

The «FREE VEND» Key Card enables free-of-charge beverages when external modules are used.

Switching on:
1| Insert «FREE VEND» Key Card.
2| Leave card inserted until instructed by display to remove it.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.

9.4.2 «SELF»

The «SELF» Key Card allows direct on/off switching of the self-service mode of the Cafina Alpha without the need to intervene in the machine's program settings. In the self-service mode, all drinks can be served only one by one, and stopping beverage serving is not possible. The user has no access to any further functions and program settings.

Switching on:
1| Insert «SELF» Key Card.
2| Leave card inserted until instructed by display to remove it.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.

9.4.3 «EXTERN»

The «EXTERN» Key Card allows on/off switching of external modules such as tills, coin checking systems etc. without the need to intervene in the program settings of Cafina Alpha.

Switching on:
1| Insert «EXTERN» Key Card.
2| Leave card inserted until instructed by display to remove it.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.

9.4.4 «KEYLOCK»

The «KEYLOCK» Key Card allows barring of all operating keys without the need to intervene in the program settings of the Cafina Alpha.

Switching on:
1| Insert «KEYLOCK» Key Card.
2| Leave card inserted until instructed by display to remove it.

Switching off:
1| Reinsert card.
2| Leave card inserted until instructed by display to remove it.

10.1 Product-related settings «MANAGER»

up/down	**=**	to select main menu item
left/right	**=**	to open current submenu items
+/–	**=**	to set values. Pressing **+/–** simultaneously deletes or re-initializes values

ℹ Acknowledging the settings is not necessary.

Operation:
1| Main-menu point: Selection of beverages
➡ Beverage selected is displayed on lower edge of display.

ℹ Beverage keys are allocated to the same beverages as on the beverage menu. Use Shift/Stop to scroll between beverage pages or between beverage levels.

10.2 Submenu «Products»
10.2.1 Water quantity
You can set the water quantity for each beverage separately.

Operation:
1| Select submenu item «Water quantity».
2| Select beverage by pressing round beverage keys.
➡ Beverage selected is displayed on lower edge of 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
You can set the coffee quantity for each beverage separately.

Operation:
1| Select submenu item «Coffee quantity».
2| Select beverage by pressing round beverage keys.
➡ Beverage selected is displayed on lower edge of 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 First beverage served 1 (1. Pre-inf flowing time)
This menu item allows you to set the quantity of the first beverage served before the coffee with mixed beverages. Depending on the beverage, this will be hot milk, cold milk or milk foam.

Operation:
1| Select submenu item «1. Pre-inf flowing time».
2| Select beverage by pressing round beverage keys.
➡ Beverage selected is displayed on lower edge of display.
3| Press red plus and minus keys to set time required.
4| Quit submenu item «1. Pre-inf flowing time» by pressing left red arrow key.

10.2.4 First beverage served 2 (2. Pre-inf flowing time)
This menu item allows you to set the quantity of the second beverage served before the coffee with mixed beverages. Depending on the beverage, this will be hot milk, cold milk or milk foam.

Operation:
1| Select submenu item «2. Pre-inf flowing time».
2| Select beverage by pressing round beverage keys.
➡ Beverage selected is displayed on lower edge of display.
3| Press red plus and minus keys to set time required.
4| Quit submenu item «2. Pre-inf flowing time» by pressing left red arrow key.

10.2.5 Beverage subsequently served (Post-inf flowing time)

This menu item allows you to set the quantity of the beverage served after the coffee when mixed beverages are served. Depending on the beverage, this will be hot milk, cold milk or milk foam.

Operation:
1| Select submenu item «Post-inf flowing time».
2| Select beverage by pressing round beverage keys.
➔ Beverage selected is displayed on lower edge of display.
3| Press red plus or minus key to set time required.
4| Quit submenu item «Post-inf flowing time» by pressing left red arrow key.

10.3 Submenu «Functions»
10.3.1 Timer on/off

Here, you can set whether the Cafina ALPHA is to automatically switch on and off, if the times have been programmed by authorized experts.

> **i** Bevor you switch off the Cafina ALPHA, the Maschine ask for cleaning.

Operation:
1| Select submenu item «Timer on/off».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.3.2 Timer Extern

This menu point provides you with the option of setting connection or disconnection of external recording units (e.g. waiter lock, till, coin checker, card systems, etc.) by time control, if the times have been programmed by authorized experts.

Operation:
1| Select submenu item «Timer Extern».
2| Press red plus or minus key to activate «Timer Extern». Pressing «Yes» and «No» will terminate input.
3| Quit submenu item «Timer Extern» by pressing left red arrow key.

4| Make further settings or quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.3.3 Timer Self

This function allows on/off switching of the self-service mode, if the times have been programmed by authorized experts. All beverages for this mode are served one by one, with all other functions barred. This way, your guests can serve themselves at the Cafina ALPHA without inadvertently altering settings.

Operation:
1| Select submenu item «Timer Self».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.3.4 Buzzer

Under this menu point you can set or delete key sounds of the Cafina ALPHA.

Operation:
1| Select submenu item «Buzzer».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.3.5 Sound

This menu item allows you to set the type of sound for keys. A beep or click is available.

Operation:
1| Select submenu item «Sound».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.3.6 Keylock

This function allows barring of the keypad of the Cafina Alpha (e.g. if you wish to leave the machine unsupervised for a while). After unlocking keypad barring, the Cafina Alpha is immediately ready for use again.

Operation:

1| Select submenu item «Keylock».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.4 Submenu «Price/Gratis»

This function allows you to store a price or a «Gratis» for each product, to enable linked external billing (e.g. till) for self-service.

10.5 Submenu «Counters»
10.5.1 Clear counters

This function allows all counter statuses to be cleared.

Operation:

1| Select submenu item «Clear counters».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.5.2 Beverage

This function allows you to view the number of beverages you have selected (type of beverage: coffee, milk, hot water, steam).

Operation:

1| Select submenu item «Beverage».
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.
➡ Beverage selected is displayed on lower edge of display.
➡ Counter status of this beverage appears on display.
3| Quit submenu item «Beverage» by pressing left red arrow key.
4| Make further settings or quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.5.3 Coffee

This function allows you to view the quantity of beverages served consisting only of coffee (no milk beverages).

Operation:

1| Select submenu item «Coffee».
➡ The counter status of coffee beverages is displayed as the number of beverages served.
2| Quit submenu item «Coffee» by pressing left red arrow key.
3| Make further settings or quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.5.4 Hot water

This function allows you to view the quantity of hot water served.

Operation:

1| Select submenu item «Hot water».
➡ Counter status of hot water served is displayed as the number of beverages served.
2| Quit submenu item «Hot water» by pressing left red arrow key.
3| Make further settings or quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.5.5 Steam

This function allows you to view the quantity of steam ejected with the option steam valve.

1| Select submenu item «Steam».
➡ Counter status of steam served is displayed.
2| Quit submenu item «Steam» by pressing left red arrow key.
3| Make further settings or quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.5.6 Milk

This function allows you to view the quantity of milk beverages served.

1| Select submenu item «Milk».
➜ Counter status of milk beverages is displayed as the number of beverages served.
2| Quit submenu item «Milk» by pressing left red arrow key.
3| Make further settings or quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.6 Submenu «Time/Date»
10.6.1 Clock time

This function allows you to set the clock time (e.g. changeover from winter/summer time).

1| Select submenu item «Clock time».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

10.6.2 Date

This function allows you to set the date.

1| Select submenu item «Date».
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 quit «MANAGER» menu by inserting «MANAGER» Key Card.

11.1 Emptying
11.1.1 Waste

When waste container is full, a message appears on display of the Cafina ALPHA.

→ Message «Waste full» appears on display.
1| Empty waste canister.
2| Replace waste canister.
3| Press «Yes» to acknowledge enquiry on display «Waste empty».

> **CAUTION**
>
> There is a risk of odours, stubborn contamination and mould forming in the waste canister.
> ➤ Observe the details given in this chapter!

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

11.1.2 Coffee grounds

> **i** If drawer is overfilled, the Cafina ALPHA will stop operating. To ensure trouble free operation, empty drawer immediately when message appears on display.

Always empty drawer when message «Empty drawer» appears on display of Cafina ALPHA.

Operation:
→ Message «Empty drawer» appears on display.
1| Remove and empty drawer.
2| Replace drawer.
→ Message «Drawer empty?» appears on display.
3| Press «Yes» to acknowledge.

11.2 Refilling
11.2.1 Coffee beans and ready-ground coffee

When one of the coffee bean containers is empty, a message appears on the display of the Cafina ALPHA.

Operation:
→ Messages «Beans 1 (or 2) empty» and «Fill beans 1 (or 2)» alternate on display.
1| Refilling coffee beans.
2| Acknowledge by pressing Shift/Stop.
→ Message «Bean hopper filled?» appears on display.
3| Press «Yes» to acknowledge.

11.2.2 Fresh water

When fresh water container is empty, a message appears on the display of the Cafina ALPHA.

How canister operates with level indicator:
→ Message «Fresh water empty» appears on display.
1| Refill fresh water canister.
2| Press «Yes» to acknowledge enquiry on display «Fresh water filled?»

To operate direct connection for fresh water:
→ Message «No water» appears on lower edge of display.
1| Check to ensure that shut-off valve of external water supply is on. Open if necessary.

11.2.3 Milk
(Only if milk level indicator is present)

If one of the milk containers is empty, a message appears on display of Cafina ALPHA.

Operation:
→ Message «Refill with milk» appears on display.
1| Refill with milk.
→ Message «Milk refilled?» appears on display.
→ The appliance automatically changes to operating mode after milk has been refilled.

If flow of milk is interrupted, milk pump is activated via function «Milk suction» and the whole system is filled with milk.

Operation:
1| Insert «USER» Key Card.
2| Select «Milk suction».
→ System draws in milk.

⚠ **WARNING**
➤ Perform cleaning operations at the times described below, though at least once a day. Otherwise, hygiene is no longer guaranteed.

⚠ **WARNING: Damage to machine and fire risk**
can result from the use of alcohol and solvents.
➤ Do not use any combustible cleaning agents.

CAUTION: Risk of irreparable damage!
• Both the Cafina ALPHA and accessories must always be cleaned before switching off.
➤ Therefore, never interrupt the automatically activated cleaning operation!
➤ Clean unit once a day.
➤ Do not hose down or spray appliance.
➤ Use only Cafina-COMBI-Tabs for disinfecting, rinsing, descaling and cleaning.
• You will find all daily cleaning operations illustrated in detail in the Quick Manual of the Cafina ALPHA!

12.1 Automatically activated cleaning of the coffee machine

Before switching off each time, the cleaning operation for the coffee- and milk parts (if used) is started.

Procedure:
Carry out instructions as follows on display of the Cafina ALPHA. 🕐: 16 min
1| Empty drawer and acknowledge on display.
2| Remove milk and acknowledge on display.

CAUTION
Premature wear of milk part!
➤ Instead of Cafina-COMBI-Tab, the Cafina-AMC powder can be added once a week.
This effects an acidic cleaning of the milk part.

3| Insert Cafina cleaning container with cleaning tablet and acknowledge on display.
➜ Rinsing begins. 🕐: 1 min
4| Put cleaning tablet for coffee part in the hopper provided.
➜ Coffee- and milk parts are cleaned.

12.2 Periodic cleaning of the coffee machine

CAUTION
➤ Clean unit once a day.
Failure to follow this instruction can result in damage!

Procedure:
1| Insert »USER« Key Card.
2| Remove card when instructed to do so by display.
3| Select periodic cleaning on display.
➜ Selection display appears.
4| Select: «Clean coffee part?»,
«Clean milk part?» or
«Clean both?»

12.2.1 «Clean coffee part?»

Only the coffee part of the Cafina ALPHA is cleaned.

Procedure:
Carry out instructions as follows on display of the Cafina ALPHA. 🕐: 5 min
1| Empty drawer and acknowledge on display.
➜ Rinsing begins. 🕐: 1 min
2| Put cleaning tablet for coffee part in the hopper provided.
3| Coffee part is cleaned.

12.2.2 «Clean milk part?»

Only the milk part of the Cafina Alpha is cleaned.

Procedure:

Carry out instructions as follows on display of the Cafina Alpha. 🕐 : 11 min

1| Remove milk and acknowledge on display.

2| Insert Cafina cleaning container with cleaning tablet and acknowledge on display.

➡ Milk part is cleaned.

12.2.3 «Clean both?»

Coffee- and milk parts of the Cafina Alpha are cleaned.

Procedure:

Carry out instructions as follows on display of the Cafina Alpha. 🕐 : 16 min

1| Empty drawer and acknowledge on display.

2| Remove milk and acknowledge on display.

3| Insert Cafina cleaning container with cleaning tablet and acknowledge on display.

➡ Rinsing begins. 🕐 : 1 min

4| Put cleaning tablet for coffee part into hopper provided.

➡ Coffee- and milk parts are cleaned.

12.3 Cleaning outside of the coffee machine

Cleaning housing of the Cafina Alpha:

> **CAUTION**
> ➤ Do not use corrosive or abrasive household cleaning agents.
> Otherwise scratch marks will appear on display and housing!

1| Clean housing and display of Cafina Alpha with a damp cloth.

Cleaning the bean container and powder hopper:

> **CAUTION**
> ➤ Do not use cleaning agents.
> Residues can affect the taste of the coffee.

1| Wipe the bean container and powder hopper with a damp cloth.

12.4 Cleaning the Milk Cooler

> ⚠ **DANGER**
> ➤ Carry out these cleaning operations daily and before filling with milk!
> Otherwise, hygiene is no longer guaranteed.

> **CAUTION**
> ➤ Do not use corrosive or abrasive household cleaning agents.
> Otherwise scratch marks will appear on display and housing!

1| Clean milk container of Milk Cooler after automatically activated cleaning and after switching off Cafina Alpha.

2| Wipe internal part of Milk Cooler with a cloth.

3| Clean housing of Milk Cooler with a damp cloth.

12.5 Cleaning the Cup Warmer

> **CAUTION**
> ➤ Do not use corrosive or abrasive household cleaning agents.
> Otherwise scratch marks will appear on housing!

1| Clean internal part of Cup Warmer with a damp cloth.

2| Clean housing of Cup Warmer with a damp cloth.

13 Taking out of service and storage

13.1 Temporary taking out of service or taking out of service for good

1| Carry out all necessary cleaning operations.

2| Properly isolate the Cafina ALPHA, Cup Warmer and Milk Cooler from the mains.

> **CAUTION**
> Failure to follow this instruction will result in mould forming in the machine.

3| Remove all food residue from the Cafina ALPHA.

13.2 Storage

> **CAUTION**
> Failure to follow these instructions will lead to frost damage!

Drain the Cafina ALPHA professionally by authorized experts.

> **i** Storage temperature must be between +5° C and +30° C. Air humidity must be 80 % maximum.

14 Disposal

## 14.1 Disposal of consumables

Observe current statutory regulations of your region when disposing of consumables and litter.

14.2 Disposal of appliance

If you have to dispose of your Cafina ALPHA you can do so directly at your retailer.

If you wish to dispose of your Cafina ALPHA yourself, please observe the current statutory regulations of your region.

15 Fault diagnosis, error messages and fault rectification
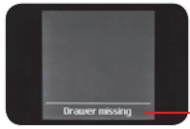
The status line displays error messages and diagnosis points. The most important of these are shown in the table below. If faults persist, contact the service engineer. If a number of faults or diagnosis points occur simultaneously, these will be displayed alternately in the status line.

15.1 Checklist for fault diagnosis and rectification

LCD plain text, error messages	What to do to rectify fault	Causes of fault
«Refill with milk»	Check level of milk. Refill with milk.	Milk level too low.
«Drawer missing»	Insert drawer correctly.	Drawer not inserted or incorrectly inserted.
«No water»	Open shut-off valve of fresh water supply. Check water connection.	Water connection incorrect.
«Bean hopper (1 or 2) empty» «Fill bean hopper (1 or 2)»	Fill with coffee beans.	Bean hopper 1 or 2 is empty.
«Filter»	Contact technical service	Water filter is worn and must be replaced.
«Coffee service»	Contact technical service	Whole system must be serviced.
«Milk service»	Contact technical service	Milk system must be serviced.
«Piston fault»	Insert «USER» Key Card. Follow instructions. Contact technical service if problem persists.	Fault in brewing unit. Coffee grounds block may not have been ejected.

15.2 Error display via diagnosis points

Diagnosis point	What to do to rectify fault	Causes of fault
«DP 7»	• Check drawer. • Empty drawer correctly. • Contact technical service if problem persists.	Drawer is full.
«DP 0» – «DP 31» except for «DP 7»	Contact technical service.	System fault.

Type of machine	ALPHA-1W-1G	ALPHA-1W-2G	ALPHA-12C-1G	ALPHA-12C-2G
Number of piston units	1	1	1	1
Hot water service	1	1	1	1
Steam service	none	none	1	1
Grinders	1	2	1	2
Milk	none	none	none	none
Number of beverages				
Number of cups served per hour:				
Coffee cream	200	200	200	200
Espresso	250	250	250	250
Cappuccino	0	0	0	0
Hot water	30 litres/hour, 125 tea servings, each 200 ml	30 litres/hour, 125 tea servings, each 200 ml	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	100 000 cups	100 000 cups
Nominal rating	2.8 kW	2.8 kW	6.8 kW	6.8 kW
Power supply	230 V, 16 A	230 V, 16 A	400 V, 16 A	400 V, 16 A
Noise level	51 dB(A)	51 dB(A)	51 dB(A)	51 dB(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	50 cm	50 cm	50 cm	50 cm
Height	70 cm	70 cm	70 cm	70 cm
Depth	62.5 cm	62.5 cm	62.5 cm	62.5 cm
Dry weight	65.2 kg	70.7 kg	71.2 kg	76.7 kg

Type of machine	Alpha -12M-1G	Alpha -12M-2G	Alpha -12CM-1G	Alpha -12CM-2G
Number of piston units	1	1	1	1
Hot water service	1	1	1	1
Steam service	none	none	1	1
Grinders	1	2	1	2
Milk	yes	yes	yes	yes
Number of beverages				
Number of cups served per hour:				
Coffee cream	200	200	200	200
Espresso	250	250	250	250
Cappuccino	200	200	200	200
Hot water	40 litres/hour, 175 tea servings, each 200 ml	40 litres/hour, 175 tea servings, each 200 ml	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	100 000 cups	100 000 cups
Nominal rating	6.8 kW	6.8 kW	6.8 kW	6.8 kW
Power supply	400 V, 16 A	400 V, 16 A	400 V, 16 A	400 V, 16 A
Noise level	51 dB(A)	51 dB(A)	51 dB(A)	51 dB(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	50 cm	50 cm	50 cm	50 cm
Height	70 cm	70 cm	70 cm	70 cm
Depth	62.5 cm	62.5 cm	62.5 cm	62.5 cm
Dry weight	71.2 kg	76.7 kg	71.2 kg	76.7 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	230 V, 10 A	230 V, 10 A	230 V, 10 A	230 V, 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

16.1 Installation diagram for the Cafina ALPHA with optional container ejection
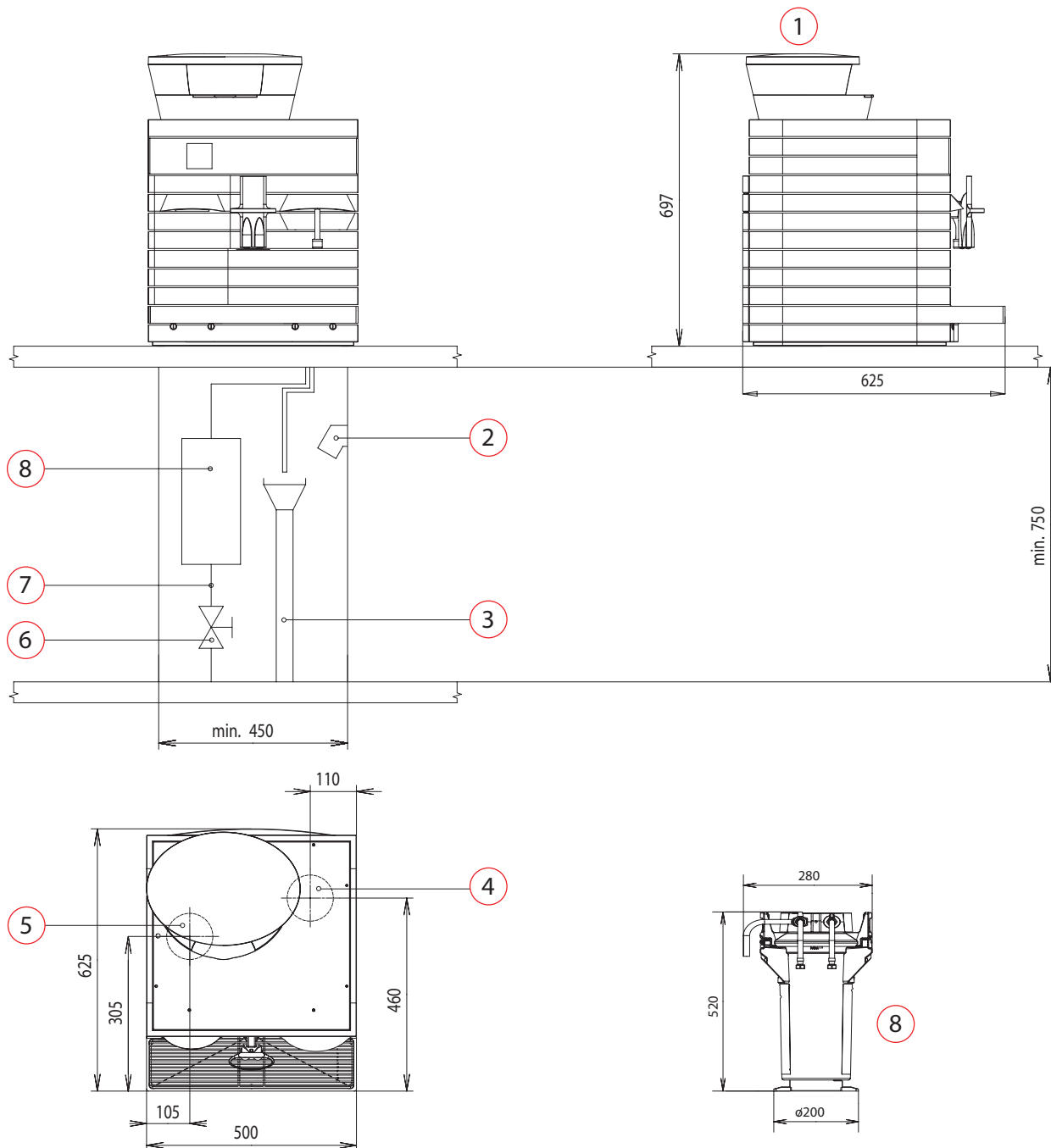
Description

		Type of machine
1	Ideal drop-in height: above bean container 180 mm	all ALPHA coffee machines
2	Plug and socket 3N 400 volts 16 amps	ALPHA-12C, ALPHA-12M, ALPHA-12CM
	Plug and socket 1N 230 volts 16 amps	ALPHA-1W
3	Run-off tube for coffee-machine outlet	all ALPHA coffee machines
4	120 mm diameter for inlets and outlets	all ALPHA coffee machines
5	150 mm diameter for optional container ejection	on all appliances with the optional container ejection system
6	Main valve for untreated water	all ALPHA coffee machines
7	Feed G 3/8" 0.4 MPa (4 bar)	all ALPHA coffee machines
8	Descaling appliance (Aqua Quell Purity)	all ALPHA coffee machines

CAUTION

On the installation side, an all-pole separator with contact-opening of 3 mm minimum per pole must be provided.

- Maximum system impedance at mains 0.10 ohms. (You can enquire about impedance from your power supplier.)
- Plug and socket for power supply
- External main switch for power supply
- Supply and main valve for water connection
  - Maximum water pressure 0.5 MPa (5 bar)
  - Maximum flow temperature of water: 20° C

i Please ensure that these preparations have been made or that this equipment is to hand by the day when installation is to take place.

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