



CC100+



TECHNICAL DOCUMENTATION

Edition 05/2021

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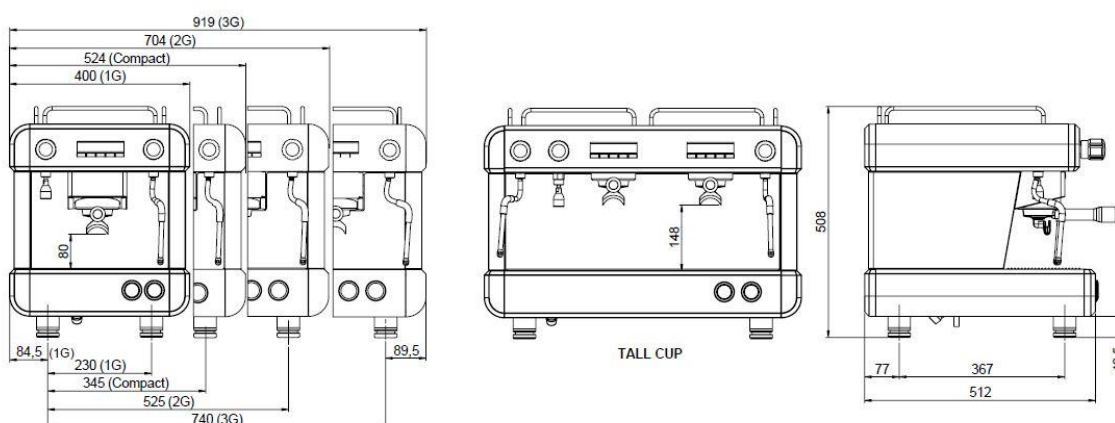
1. TECHNICAL DOCUMENTS

TYPE MACHINE	HEATING POWER (W)	INSTALLED POWER (W)	ELECTRICAL CONSUMPTION With 230V (A)
CC101 i	2500	2700	12A
CC102 i	3300	3600	15A
CC103 i	4700	5000	22A
CC103 i Tri	6000	6300	10A / phase

BOILER CAPACITY (LITERS)			
	1G	2G	3G
TOTAL	5	11	18
VOLUME OF HOT WATER	4	8	13
VOLUME OF STEAM	1	3	5

	WEIGHT empty (Kg)	WEIGHT in operation (Kg)
CC101	40	44
CC102	58	69
CC103	72	90

2. DIMENSIONS



3. CAUTION DURING THE USE

3.1. USE CONDITIONS

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved;
- Children shall not play with the appliance;
- Cleaning and user maintenance shall not be made by children without supervision;
- The access to the service area should only be permitted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned;
- The A-weighted sound pressure level is below 70 dB;
- The appliance shall be connected to the water mains by the hose provided with the coffee machine, paying attention to any applicable national rules;
- For the installation instructions, check the section 20 of this manual;
- The appliance is not suitable for installation in an area where there are a water jets;
- The appliance has to be placed in a horizontal position;
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel;
- For maintenance, check section 29;
- The appliance must not be cleaned by a water jet;
- To prevent freezing, we recommend to respect the declare operating temperature : 5-32°C;
- To ensure the hygienic aspect follow the section 29 “Daily maintenance”;
- The access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned;
- A means for disconnection having a contact separation in all poles that provide full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with the wiring rules;
- If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



3.2. **AMBIENT CONDITIONS**

- The ambient temperature around the machine had to be between 5°C et 32°C.
- The ambient humidity must not exceed 70 %
- The machine must be placed such as the cup warmer is located more than 1.5 meters from the ground.

3.3. **DURING INSTALLATION**

- The installation (electrical connections, water supply and drainage) must be carried out by a qualified technician approved by CONTI.
- The machine must be connected to a device conforming to the standards of the country where the machine is installed. Potential costs of equipment compliance are the only responsibility of the customer.



For any technical intervention, the machines must always have the power disconnected from the mains.

3.4. **DURING THE USE**

- When the machine is not operating, the water cut-off valve has to be closed and the electrical power supply cut.
- When the machine is not supervised it must be disconnected from the power and water supply.
- Never disconnect the earthing when the machine is connected to the power supply.
- Machines must always be disconnected from the main power, in case of technical interventions.

➤ **We guarantee our machines subject to a correctly sized water treatment is installed backward and adjusted according to the carbonate hardness of the water network.**

3.5. **RULES RELATING TO THE ENVIRONMENT**

- This device has been designed according to the European Directive No. 2002/95/EC. This refers to the restriction of certain hazardous substances in electrical and electronic equipment (ROHS)
- This device has been designed in compliance with the European Directive No. 2002/96/EC concerning waste electrical equipment (WEEE).

This picture informs you that this device should not be discarded with household waste.

At end of life, this product must be returned to a collection point or returned to an authorized dealer. By doing so, you will help to protect the environment and human health.



4. INSTALLATION

4.1. IN CASE OF A STANDBY OF THE MACHINE (STANDBY = 2 MONTHS):

- The first thing to do is to test your machine in a lab.
- If the machine stop running for a long time, you could have scale in some places.
- More precisely in small area like the spray nozzle.

4.2. PROTECTIONS

- It is necessary to place before the machine:
 - A water shutoff valve.

4.3. WATER SUPPLY

- Recommended operating pressure from 0,15 MPa to 0,6 MPa
- Water connection pin 3/8"
- The water supply pipes must resist to 145 Psi / 1 MPa

4.4. DRAIN

- Without pressure.
- **Spigot at the outlet of the machine and a pipe is supplied with the machine**
- Ensure a connection that causes no risk of fluid return, and ensure good drainage:
 - The drain pipe must be located lower than the machine.
 - Do not create a bend in the exhaust tube.

4.5. SUPPLYING VOLTAGE

According to the model:

- 220-230V – 50/60Hz Singlephase
- 380-400V – 50/60Hz Threephase



4.6. **WATER SOFTENER**

- When the mains water has a high hardness ($>10^{\circ}\text{TH}$ ou $>4^{\circ}\text{KH}$), it is recommended:
 - To use a water treatment
 - To regenerate regularly the filters.

- What is the **total Hardness of the water** ?
 - This is the amount of calcium and magnesium ions in the water.
 - These ions are partly responsible for limestone formation.
 - It is measured with the test strip provided with the machine.
 - The unit of measurement is the $^{\circ}$ French ($^{\circ}\text{TH}$) or the $^{\circ}$ German ($^{\circ}\text{dH}$).

- What is the **Karbonat Hardness of the water** ?
 - This is the amount of Carbonate Calcium ions and Carbonate Magnesium ions in the water.
 - These ions are completely responsible for limestone formation.
 - It is measured with chemical dropper testers.
 - The unit of measurement is $^{\circ}$ Carbonate ($^{\circ}\text{KH}$)

There are 2 types of water treatments:

- Salt water softeners
 - They treat the total water hardness ($^{\circ}\text{TH}$)
 - By an exchange of sodium ions with calcium and magnesium ions.
 - They require periodic regeneration of the resins by the user.
 - To use when the water hardness is $> 10^{\circ}\text{TH}$ ou $> 5^{\circ}\text{GH}$

- Resins filters :
 - They treat the Carbonat hardness water ($^{\circ}\text{KH}$)
 - By fixing carbonate ions on the resins.
 - Often fitted with microfiltration and carbon filtration.
 - To use when the Carbonat Hardness is $> 6^{\circ}\text{KH}$
 - Highly recommended by the manufacturer :
 - The machines are equipped with suitable protection in accordance with flowrate and the water encountered.
 - The changing cartridges is carried out by the technical service, at intervals to be determined



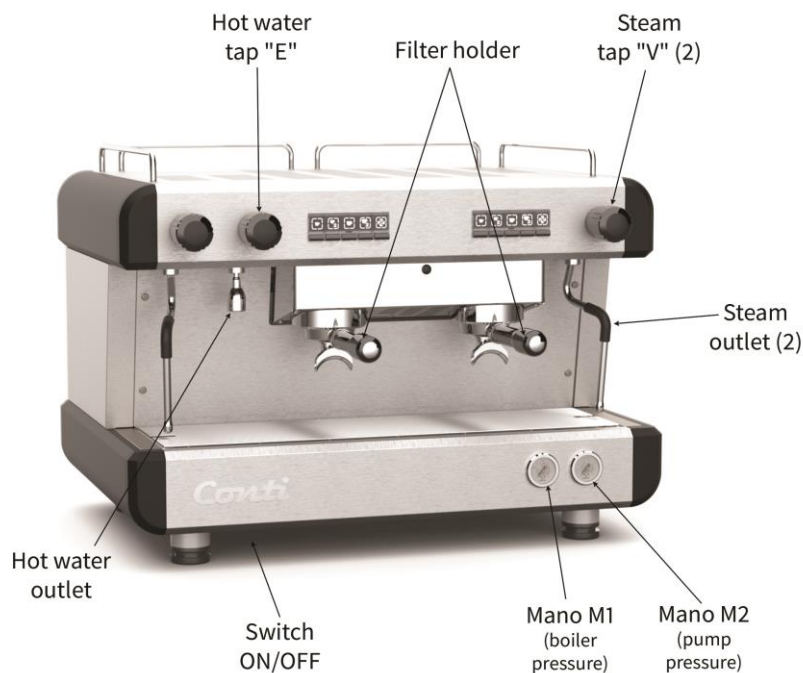
5. OPERATION

5.1. RECOMMANDATIONS

- Open the general water tap, if it is closed, then open the water shutoff valve dedicated to the machine.
- Do not put the supplying voltage at this moment.
- Verify the presence of water, by reading the pressure of the mains water inlet on the M2 manometer pump.

5.2. INITIAL FILLING

- Ensure that steam taps operating levers 'V' are open (up).
- Put the ON/OFF switch 'C' to position 1 (power on).
- The key board turn on.
- The boiler fills automatically, without heating.
- The machine start to heat automatically, only when the level probe is reached by the water
- A scrolling LED on keypads can inform the user about the status.
- Close the steam tap "V" and wait.
- When the scrolling leds stops : The machine is ready to operate



5.3. FURTHER FILLINGS

- Further fillings will run automatically, according to the hot water needs.
- The water level in the boiler is controlled by the electronics, by the means of a level probe.



6. HOW TO USE THE MACHINE

6.1. OPERATING ELEMENTS

➤ **STEAM FUNCTION**

Two steam taps levers « V » are provided to allow:

- The heating of liquids by spraying steam.
- The milk foam production to create Cappuccino or Macchiato.

The liquid to be heated should preferably be placed in a deep container.

The tip of the steam wand outlet must be immersed in the liquid, without touching the bottom of the container.

The steam may also be used to sterilise and warm glasses.

After each use and absolutely **after heating milk**, always clean the stainless steel steam nozzle and the outlet nozzles with a damp cloth, removing all traces present.

A rinsing of the steam lance inner holes is to be done by a short opening of the tap to release a jet of steam.

➤ **HOT WATER FUNCTION**

A manual tap 'E' is provided for preparing tea, grog, etc.

Be careful, not to be burnt by the pressure water spray.

➤ **FILTERS**

The machine is equipped with two types of filters: 1 cup and 2 cups.

Each filter is operating with its own holder-filter to produce respectively 1 cup or 2 cups of coffee.

Filters need to be unclogged and clean, so they need to be cleaned almost once a day with hot water, by being removed from the holder filters.

Take care to remove all residual traces of coffee and ensure proper cleanliness of perforations in the bottom of the filter.

➤ **FILTER-HOLDER**

Never remove the filter-holder during operation of the group. The end of extraction is checkable with coffee spouts: they no longer have to eject liquid.

Be careful to always keep the filter-holder engaged in the group, emptied of coffee cake, to keep them warm.

In case of an extended stopping period, remove the filter-holder from the group, taking care to eject the used grounds remain in the filter-holder.

Tighten the filter-holder until to be in contact with the seal, exceeding a little bit. The sealing is guaranteed.

Do not unnecessarily try to crush the seal by tightening the filter at the maximum of your possibilities. It may damage the seal or age it prematurely.

To empty the coffee filters used, turn the filter holder upside-down and lightly tap it on the edge of a wooden box. Never strike it against metal or other hard objects.



➤ **MANOMETER M1 : BOILER PRESSURE**

The boiler pressure is adjusted in factory between 0,08 MPa (12 PSI) and 0,1 MPa (15 PSI). This value varies slightly around its nominal temperature, due to the PID system which controls the heating and limit the current consumption to its minimum.

NOTE: An over-heating thermostat will cut the heating, in case of an abnormal high temperature.

➤ **MANOMETER M2 : PUMP PRESSURE**

The pump pressure is adjusted at 0,9 MPa in the factory. Value which allows the best extraction of coffee flavors. A bypass system evacuates over-pressure.

NOTE: Simultaneous operation of all the groups can impact a little bit the pressure level.

Visualization of the presence of water network is done by consulting the gauge

6.2. HOW TO USE THE PROGRAMMED DOSES

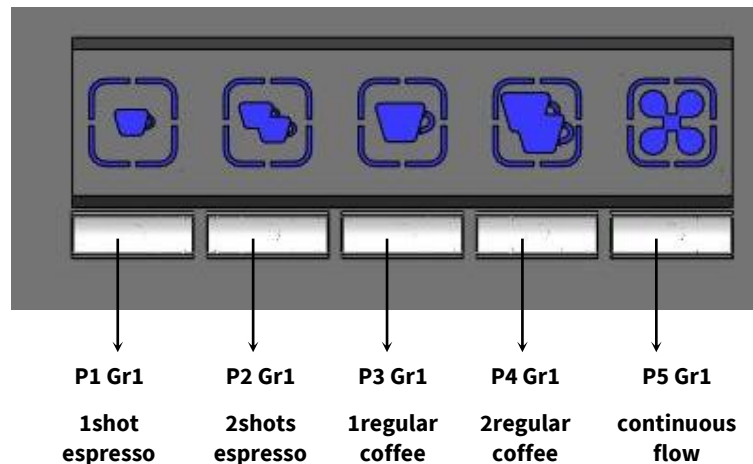
- Simply select one of the buttons available on each keypad to obtain the doses or the programmed drinks.
- The selected dose is shown by a blinking led on the keypad.
- The flow can be stopped by repressing:
 - The same button or
 - The STOP button (which is also the programming and continuous flow button).



7. PROGRAMMING OF COFFEE DOSAGE

7.1. PROGRAMMING PROCEDURES

Programming is done on the group 1 (left group), the 5 keys are defined as follows:



2 ways of programming are possible to set the coffee dose.

- Choose 1st group (on the left when the user is in front of the machine)
 - To program all groups at the same time with the same value.
 - The programmed key will have its equivalent key programmed identically on the others groups
- Choose the others groups separately, if the groups need to have different value.

Methodology:

- ☞ Put the ground coffee (1 dose or 2 doses according to the programmed key), in the suitable filter holder.
- ☞ Press the key n°5 "P5 Gr1" from the selected group during 10 seconds, until it's blinking.
- ☞ Release the key n°5 "P5 Gr1"
- ☞ The operation can start in a delay of 10 seconds. Otherwise it go back from the programming mode.
- ☞ Press the key to be programmed to start the flow, and press again when water quantity is correct. The value is directly registered.
- ☞ Then, continue programming the next key within 10 seconds, and so on for the other keys.
- ☞ Wait 10 seconds to escape from the programming mode, and then you can use machine normally.

Note : On the factory, each machine undergoes a test protocol on which a program has already been completed, according to the following settings:

1 espresso = 2,5 cl / 2 espressos = 5 cl / 1 coffee = 4,5 cl / 2 coffee = 9 cl



8. RELATED FONCTIONS

8.1. ECO MODE SETTING

The evening or before a long period of inactivity, the economic development mode of the machine allows the standby position.

The boiler is then maintained at a temperature of 60°C, which allows:

- saving energy when the temperature drop
- and during the day, the setpoint temperature maintenance is low, this phase mobilizes little energy.

To activate the "ECO" mode, proceed as follows:

- hold the "P5 Gr1" key,
- and press "P3 Gr1"
- all lights will turn off to indicate the change in "ECO" mode,
- LEDs and "L1 Gr1" blinks slowly (0.2 sec ON / OFF 2.8 sec).

The output of "ECO" mode allows the machine to return quickly to its mode of operation, without large expenditures of energy.

To return to normal operation, proceed as follows:

- Press the button "P3 Gr1".
- All the LEDs light up to indicate the return to normal operation.
- The machine will heat up to reach the programmed temperature.

8.2. AUTOMATIC CLEANING OF COFFEE GROUP

The cleaning of coffee group is made group by group, preferably at the end of service, before the machine is stopped or put in "ECO" mode, using this specific function managed by the machine.

The procedure for cleaning coffee groups is as follows:

- Remove the filter-holder from the group and clean the seal with the supplied brush.
- Insert blind filter (provided with the machine) in the filter-holder.
- Put a detergent tablet (CONTI brand code: 466662) in the blind filter, and engage the filter-holder in the group.
- Keep pressing key n°5 (P5 Gr1), then press the key n°1 (P1 Gr1).
- The cleaning process starts automatically, with some ON/OFF cycles. The purpose is to dissolve the tablet, and release the cleaning agent on the coffee group circuit and on the coffee valve.
- When the cleaning cycle is finished, and the group is available again.
- Repeat this operating mode on each group.

The cleaning cycle can be interrupted, pushing any key of the concerned group. But, you will lost the following steps, and will compromise the cleaning efficiency.

It is possible to perform an automatic washing cycle for each group independently

8.3. RESETTING DATA

If necessary, it is possible to re-configure the machine with data by default.

The procedure is as follows:

- Turn off the power supply of the machine.
- Keep pressing simultaneously the keys "P1 Gr1" + "P3 Gr1" + "P5 Gr1"
- Turn the machine on.

To return to normal operation, turn off and on the machine.



9. **PROGRAMMING THE MACHINE**

9.1. **PROGRAMMING OF PRE-BREWING (1SEC ON / 1SEC OFF)**

The pre-brewing is only available on Espresso (1 or 2 shots).

The pre-brewing is adjusted by default on these 2 buttons, if the user wants to delete it, he needs to do as follows:

➤ Settings without pre-brewing:

- Turn off the machine.
- Keep pressing the key "P2 Gr1" then turn the machine on.
- When the LED of the key "P5 Gr1" key lights, turn off the machine again.
- Wait a few seconds then turn on the machine.

If the user want to put the pre-brewing he needs to do as follows:

➤ Setting the machine with pre-infusion:

- Turn off the machine.
- Keep pressing the key "P1 Gr1" then turn the machine on.
- When the LED of the "continuous flow" key lights, turn off the machine again.
- Wait a few seconds then turn on the machine.

9.2. **PROGRAMMING OF BOILER TEMPERATURE**

The factory temperature setting is adjusted at 120 °C by default.

The temperature can be set between 80 °C and 126 °C, to change the setting proceed as follows:

- Turn off the machine.
- Keep pressing the keys "P3 Gr1 +" "P4 Gr1 +" "P5 Gr1" and turn on the machine.
The technician can view the temperature by flashing the LEDs "L1 Gr1 " "L2 Gr1" "L3 Gr1. It corresponds to the hundreds, tens and units of the temperature (in °C). There is a pause of 2 seconds between 2 visualizations of temperature to allow the user to make a new recording. If a value is zero, the corresponding LED does not light.

Example of reading for a temperature at 115 °C:

Reading the number of flashes of the hundred: 1

Reading the number of flashes of the ten: 1

Reading the number of flashes the unit: 5

- To change the set point you have to press the key "P1 Gr1" to decrease (- key) or "P2 Gr1" to increase (+ key). For each action on the key the value is changed by 1 unit. During the changes, the LEDs remain off.

If the electronic does not detect any change in the setting for more than one second, the sequence of displaying the temperature start again for a new visualization.

To exit the programming phase, turn off and on again the machine.



9.3. PROGRAMMING THE FILLING UP THE BOILER WITH THE PUMP

If the machine is connected to a water network, it is not necessary to use the pump for filling the boiler (minimum inlet pressure 0,15 MPa).

If the machine is connected to a water tank, to fill the boiler you have to activate the pump.

The machine is configured by default "without pump" to fill the boiler.

If the technician wants to use the pump to fill the boiler, it must proceed as follows:

➤ Settings of the machine to use the pump to fill up the boiler:

- Turn off the machine.
- Keep pressing the keys "P1 Gr1" + "P4 Gr1" and turn on the machine.
- When the LEDs "L1 Gr1" + "L4 Gr1" light, turn off the machine again.
- Wait a few seconds then turn on the machine.

If the technician wants to eliminate the use of the pump when filling boiler, you must proceed as follows:

➤ Settings of the machine to suppress the pump to fill up the boiler

- Turn off the machine.
- Keep pressing the keys "P2 Gr1" + "P4 Gr1" and turn on the machine.
- When the LED "L2 Gr1" + "L4 Gr1" light, turn off the machine again.
- Wait a few seconds and then turn on the machine.

9.4. SUMMARY OF PROGRAMMABLE FUNCTIONS

P1 Gr1					pre_brewing active
	P2 Gr1				pre_brewing disabled
		P3 Gr1	P4 Gr1	P5 Gr1	temperature setting
P1 Gr1			P4 Gr1		filling up with pump
	P2 Gr1		P4 Gr1		filling up without pump
P1 Gr1		P3 Gr1		P5 Gr1	resetting data



10. DESCRIPTION OF ALARMS

These alarms occur when there is a defect on the machine, they are indicated differently depending on the nature of the defect.

➤ **ALARM TIME OUT 1ST FILLING**

If the electronic does not receive information from the SN level probe for more than 360 seconds (at the 1st filling), the LED "L2" & "L3" of all groups will flash to indicate failure.

➤ **ALARM FLOWMETER**

If, during the distribution of coffee, the mother board does not receive pulses from a flowmeter for more than 4 seconds, all LEDs of the concerned group start flashing to indicate failure. After 45 seconds, the machine automatically stops the solenoid valve of the concerned coffee group and the pump also.

➤ **ALARM TEMPERATURE SENSOR DISCONNECTED**

If the mother board does not receive information from the temperature sensor for more than 3 seconds, the electronics automatically cut off the solid state relay and leds "L1"& "L4" from all groups will flash to indicate default.

➤ **OVER TEMPERATURE ALARM**

If the electronics detects a temperature $> 140^{\circ}\text{C}$ for more than 5 seconds in the boiler, the LEDs "L3" of all groups will flash at the same time and the management of the heating is stopped automatically. The alarm is removed when the temperature drops below 125°C .



11. HOW TO MAKE THE PERFECT COFFEE

Obtaining a good cup of coffee is the result of certain conditions: the 5 golden rules of perfect espresso:
MIX / GRINDER / MACHINE / HAND / and MAINTENANCE.

➤ **The Mix:**

- The type of coffee is very important. It can be distinguished 2 mains qualities:
 - **ARABICA:**

It gives a fragrant taste, sweet, chocolaty, slightly acid, with a pleasant bitterness. The coffee color is hazelnut cream
 - **ROBUSTA:**

It gives a less fragrant taste, rough, astringent and significantly more bitter. The caffeine content is about twice. The coffee color is greyish brown.
- The roaster has a great importance on the quality of each coffee (choice of grain, selection processes, roasting, packaging processes, ...).

➤ **The Grinder:**

The grinder and the grind adjustment are essential:

- **The coffee grinder:**
grinding capacity of the coffee beans must be commensurate with the needs of the user. Indeed, excessive use causes overheating of the mill wheels and thus a rapid realignment of the mill.
- **The grind adjustment:**
setting the mill to choose the fineness of the grind and the right dose required to achieve optimum coffee. The dose should be adjusted to 7 grams for a cup; finesse should allow a flow time of coffee in the cup about 20 - 25 seconds: this time ensures the dissemination of flavors in the cup.

➤ **The Machine:**

It must be well adjusted and kept very clean !

- Pump Pressure limited to 0,9 MPa.
- Water temperature out of the shower must be between 86 °C and 92 ° C
- Correct programming doses.
- Daily cleaning performed every evening.
- Ensure that the water treatment is operating well.
- Follow the maintenance recommendations



➤ **The Hand:**

Skill of the operator: He must of course control the above three factors, but also:

- He know how to maintain coffee.
 - For exemple, a milling do not remain in the open air.
 - He know that coffee bean loses 1% of its flavor by day ground coffee, it loses 45% day.
 - Therefore he avoid grinding too much coffee at once, or keep in drawers.
- The filter-holder need to be warm, so it must be maintained on the group.
- The cups need to be warm, about 40 ° C. They are therefore placed on the cup warmer.
- He damp correctly the coffee in the filter-holder.
- He ensure proper regularity milling for constant quality coffees.

➤ **The Maintenance**

This is the necessary condition for the success of a good coffee:

At the end of each daily period of activity, it is strongly recommended to perform a cleaning operation on each group coffee.

Double impact:

- Improve coffee quality by eliminating oxidized fats
- Ensure the proper operation of the coffee group.



12. MAINTENANCE OF MACHINES

➤ DAILY MAINTENANCE

- Clean the hot water outlet and the steam outlets with a scouring pad:
 - Use a needle to keep the diffuser outlets unclogged.
 - Then purge by opening the tap a few seconds.
- Clean the drip tray and the basin, removing them from the machine.
- Remove the filter-holder from the groups and clean the seal injection filter-holder with the brush.
- Use the automatic process cleaning:
 - Insert blind filter in the filter holder and place the CONTI cleaning tablet code n°466662
 - Engage this filter-holder on the group to be cleaned
 - Simultaneously press the 5th (continuous) and the first key (1 espresso)
 - The automatic cleaning process of the group is started
 - Repeat this procedure on each group.
- Brush the filters in water containing detergent:
 - In order to unclog the holes
 - Never use a needle or a flame.
- For sanitary reasons, be sure to consume at least 2 liters of hot water per day.

➤ HALF YEAR MAINTENANCE

- A kit n° 470891, for the following operation is available for sale.
- For each group:
 - Remove the sprinkler, diffuser, and seal gasket.
 - Scrub the gasket groove and the supplying hole on the group head.
 - Clean the diffuser. Clear all the holes with a needle.
 - Reassemble the diffuser on the group head
 - Place NEW Filter gasket, and NEW sprinkler.
- Remove and clean the level sensor (limestone deposit).





ANNUAL MAINTENANCE

- A kit n° 470892, for the following operation is available for sale.
- Change the pump inlet filter (No. 411861)
- On the boiler:
 - Change vacuum valve (No. 408898)
 - Change the safety valve (No. 404326)
- On the inlet bloc valves:
 - Change the filter (No. 470199)
 - Replace the gasket (No. 219100) of 2 non-return valves
 - Remove and clean the gasket limiter 12 Bars (1,2MPa)
 - Clean the nucleus of the solenoid inlet water boiler
- On the coffee groups
 - Change the O-ring nozzle (No. 403457) and the filter nozzle (No. 403458)
 - Clean the 3rd way and the nucleus of the solenoid coffee valves
- On the 2 steam taps and the hot water tap
 - Change the 2 O-rings (No. 403457)
 - Change the 2 gasket (No. 407502)
- On the 2 "steam" output and on the "hot water" output
 - Change the O-ring (No. 061200)
 - Change the O-ring (No. 055300)
- For water quality issues, it is recommended to completely drain the boiler.





BIENNIAL ENTRETIEN

- A kit n° 470892, for the following operation is available for sale.
- Change the pump inlet filter (No. 411861)
- On the boiler:
 - Change vacuum valve (No. 408898)
 - Change the safety valve (No. 404326)
- On the inlet bloc valves:
 - Change the filter (No. 470199)
 - Replace the gasket (No. 219100) of 2 non-return valves
 - Remove and clean the gasket limiter 12 Bars (1,2MPa)
 - Change the inlet boiler valve (No. 470161) + 2 PTFE gasket (No. 407500)
- On the coffee group:
 - **Remove all the parts and uncork all the holes in the group head.**
 - Change the O-ring nozzle (No. 403457)
 - Change the filter nozzle (No. 403458)
 - Change the solenoid coffee (No. 407329) + 2 PTFE gasket (No. 407500)
- On the 2 steam taps and hot water tap:
 - Change the 2 O-rings (No. 403457)
 - Change the 2 gasket (No. 407502)
- On the rotary lever:
 - Change the damper O-ring (n° 055200)
- On the 2 "steam" output and on the "hot water" output:
 - Change the O-ring (No. 061200)
 - Change the O-ring (No. 055300)
 - Change the washer (No. 401320)
 - Change the O-ring of steam nozzles (No. 055400)
- Change the silicone tubes evacuation 3-way valves cafes (No. 405621)



13. ELECTRONIC DIAGRAM

13.1. DESIGNATION OF USEFUL CODES

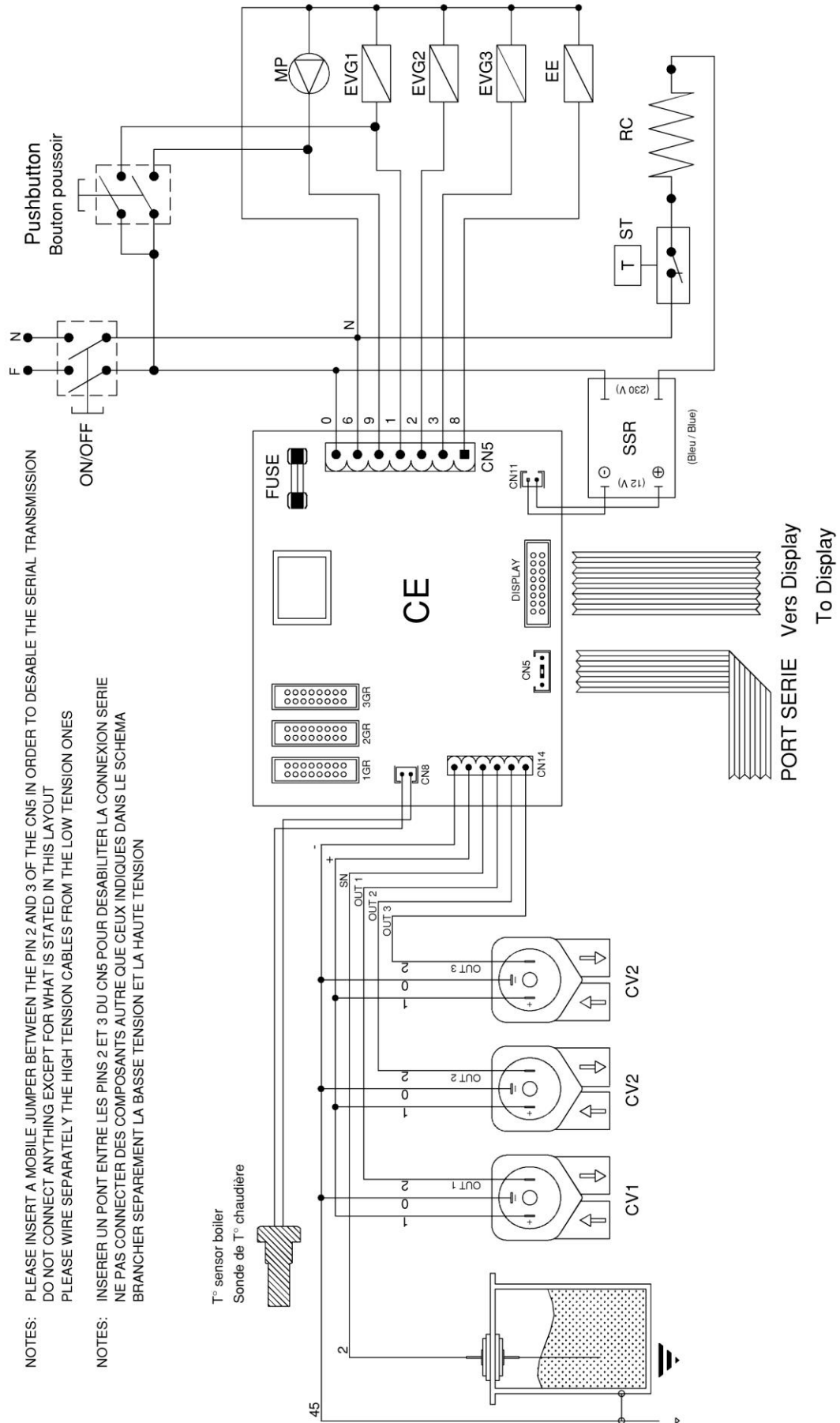
REF.	DESIGNATIONS	DESIGNATION
CE	Carte électronique	<i>Electronic controller</i>
CN	Connecteur tableau	<i>Panels connector</i>
CV	Compteur volumétrique	<i>Flow meter</i>
EE	EV entrée eau	<i>Solenoid valve water feeding</i>
EVG	EV de groupe	<i>Group solenoid valve</i>
MP	Motopompe	<i>Motor/pump</i>
RC	Résistance chauffage	<i>Immersion heater</i>
SSR	Relais statique 12Vdc - 230Vac 25A	<i>Solid state relay 12Vdc - 230Vac 25A</i>
ST	Sonde de température	<i>Temperatur sensor</i>
TS	Thermostat de surchauffe	<i>Overheating thermostat</i>

	CODE COULEUR FILS	CABLE COLOUR CODE
1	marron	<i>Brown</i>
2	rouge	<i>Red</i>
3	orange	<i>orange</i>
4	jaune	<i>Yellow</i>
5	vert	<i>Green</i>
6	bleu	<i>Blue</i>
6f	bleu foncé	<i>Blue dark</i>
7	violet	<i>violet</i>
8	gris	<i>Grey</i>
9	blanc	<i>White</i>
0	noir	<i>black</i>



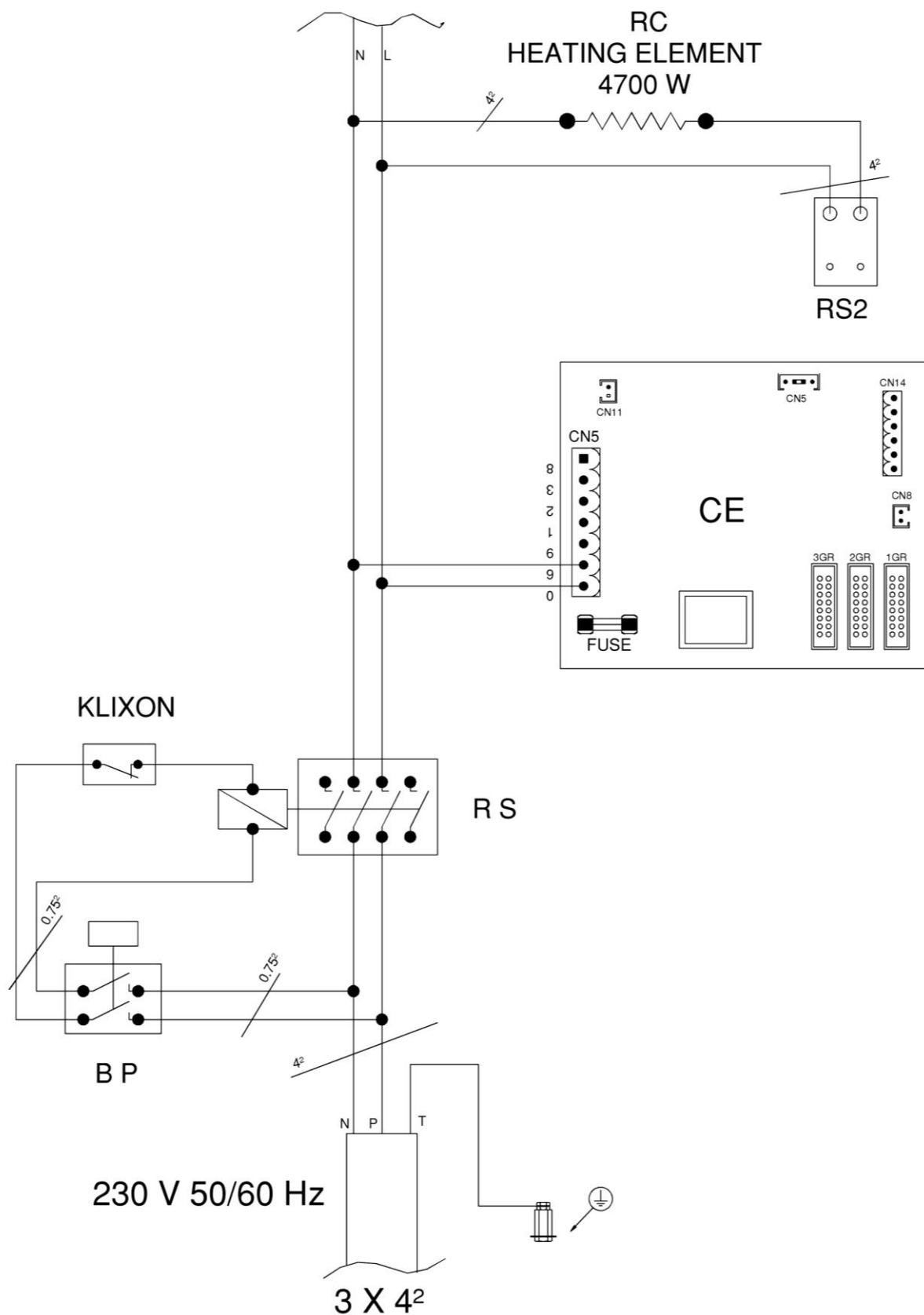
13.2. ELECTRICAL HEATING CIRCUIT

FOR CC100 1G (2500W) & 2G (3300W) 230V 50/60HZ



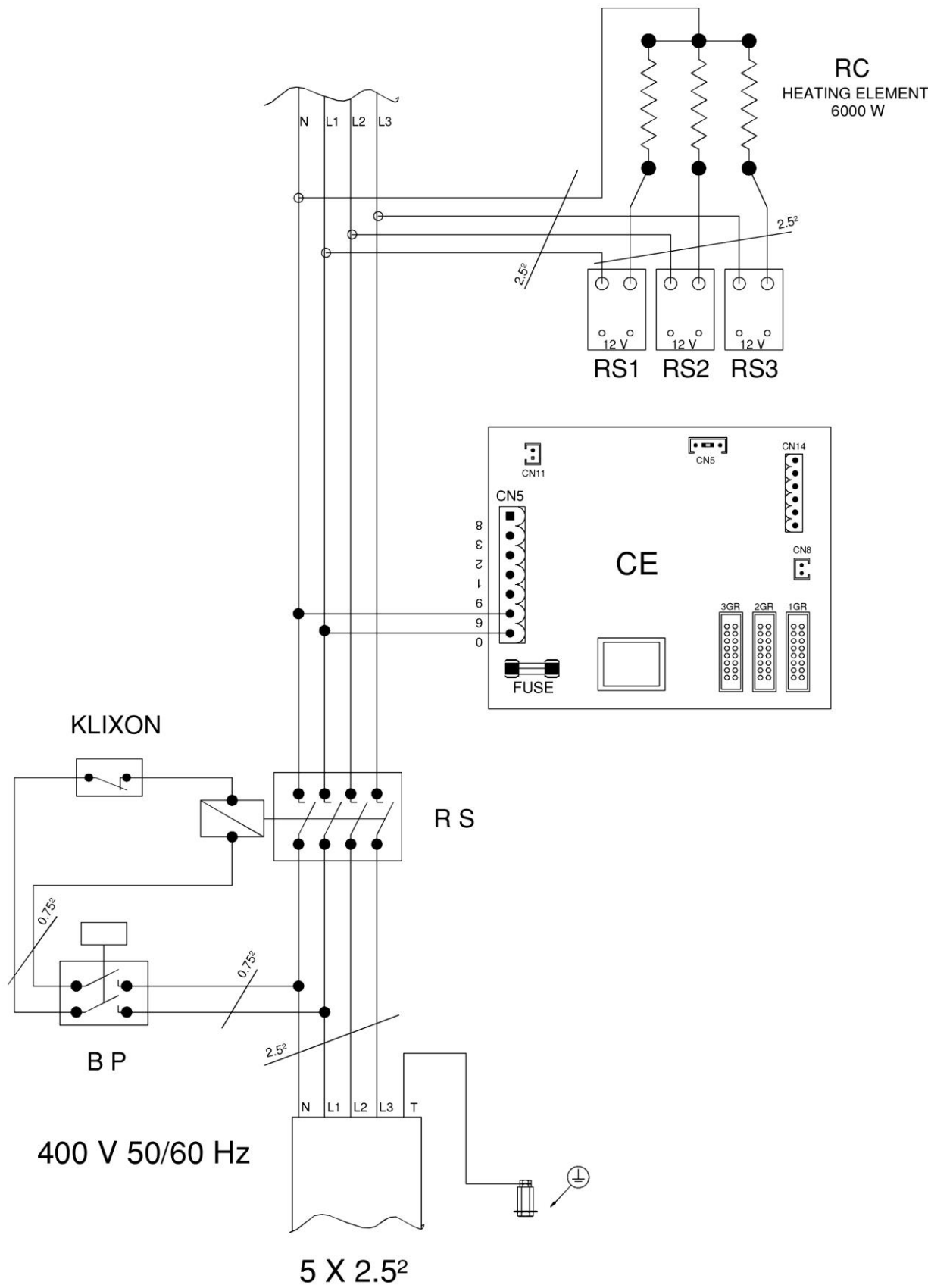
13.3. ELECTRICAL HEATING CIRCUIT

ELECTRICAL HEATING CIRCUIT for CC103 monophasé
230 V (50/60Hz) for 4700 W

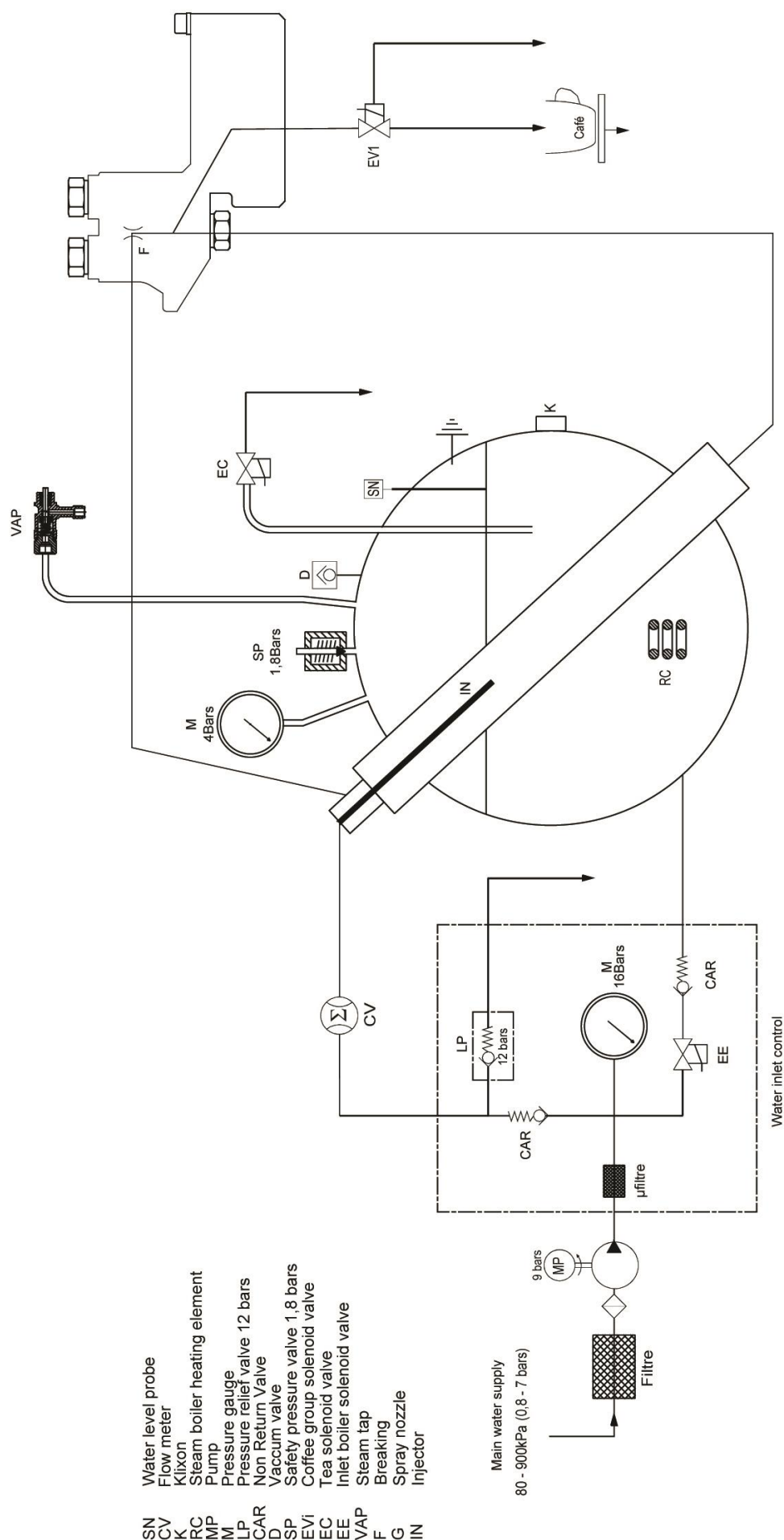


13.4. ELECTRICAL HEATING CIRCUIT

ELECTRICAL HEATING CIRCUIT for CC103
400V (50/60Hz) for 6000W



14. HYDRAULIC SCHEMA



15. OPTION AVAILABLE

15.1. SOLO KIT

In case of insufficient pressure on the water system, or if the water supply is non-existent, you must use separate water tanks.

The machine must operate in SOLO mode:

- The filling up must be parametered "WITH PUMP" (P1 + P4)
- The machine draws its water from the bucket provided.

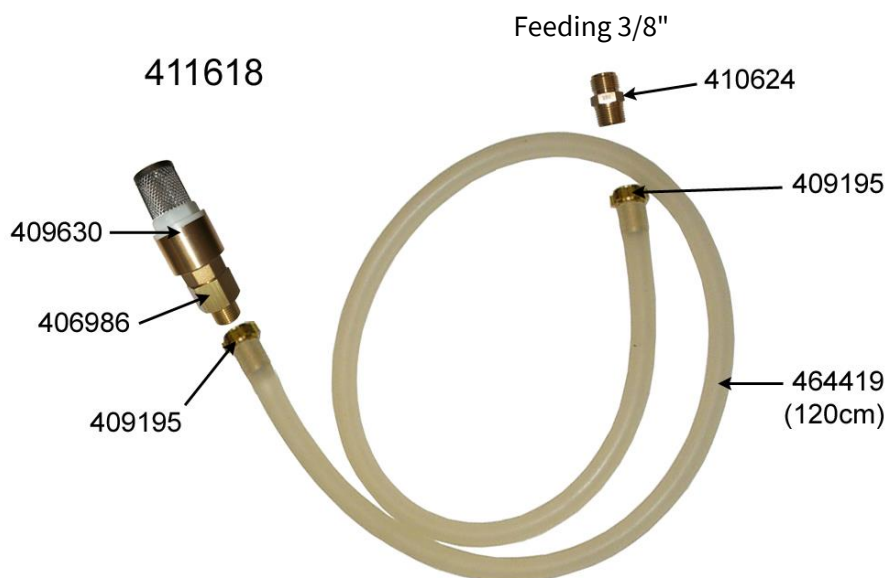
We offer for that a solo kit No. 411618 (order separately)

This kit consists of the following elements:

- 1 corrugated input to connect at the inlet of the machine (409195)
- 1 hose to connect to the corrugated input (464419)
- 1 "strainer + non return valve" to connect to the other side of the hose (409630+406986)

The role of the strainer is to ensure that the pump remains primed again.

The role of the strainer is to ensure that the pump remains primed again.



It is compulsory to fill up manually the silicone pipe with water before first starting the machine for the pump to prime properly, without risk of deterioration.





web

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