Cybercino

User Manual

Cybercino Features Diagram

Features

No	Description
1	Mains on/off switch
2	Top Tray
3	Beans Hopper
4	Decaf Chute
5	Display
6	Control Buttons
7	Steam Knob
8	Hot Water Nozzle
9	Steam Pipe
10	Sight Gauge
11	Milk Supply Pinch Valve
12	Pressure Gauge
13	Milk Dispense Beak
14	Coffee Dispense Beak
15	Dispense Beak Cowling
16	Grinds Bin
17	Air Valve for Autofrother

Buttons

| 11 | 10 | 09 | 08 | 07 | 06 | 05 | 04 | 03 | 02 | 1 |

No.	Function	Operations
1	Power On/Off	Use button to power machine on & off
2	Decaffeinated Coffee	Press button once to open flap of decaf chute. Cybercino will make coffee automatically when flap is closed.
3	Espresso	Press button once for a single espresso, twice for two espressos.
4	Black Coffee	Press button once for a single black coffee, twice for two black coffees.
5	Latte	Press button once for a single latte, twice for two lattes.
6	Cappuccino	Press button once for a single cappuccino, twice for two cappuccinos.
7	Star Button / Multi-Function	Cleaning – during start-up press this button to rinse machine when prompted. Emergency Stop – press this button during machine cycle to halt the machine and drop it into safe mode.
8	Large	Press button immediately after choosing drink to make a large drink.
9	Foamed Milk	Press this button once to deliver foamed milk at the milk outlet.
10	Steamed Milk	Press this button once to deliver foamed steamed at the milk outlet.
11	Hot Water	Press button once to deliver a measured amount of water from the outlet. Press during delivery to cancel.

SECTION 01 - Start Up

- **Installation and First Start**

a. Connections to establish:

  1. Water – connection to cold water inlet with shut off valve.

  2. Electricity – power socket connection, fused, with at-socket shut off.

  3. Waste pipe – outlet for waste liquids from drip tray

  4. Milk inlet – the tube needs to be connected between the milk foamer, through the pinch valve and into a milk container (counter top refrigerator, or similar).

  5. Grinds – OPTIONAL ... if not using the grinds bin, but employing a general through-fall bin, ensure that the counter top has a clear path through from the machine to the bin.

b. Once connections have been established, attach the bean hopper. With the bean flap shut.

c. Fill the hopper with beans and attach the hopper lid.

d. Open the bean flap.

e. Switch on the water.

f. Switch on the power.

g. Switch on the machine using button 01. (see button definitions)

- The machine will then start to warm up.

- The LCD display will display **"WARMING"** during this period, and the all of the function buttons will flash.

- Once the machine is warm, the buttons will stop flashing and it will prompt the operator to **"PRESS RINSE"**

h. Press button 11 to complete the start up cycle and rinse the machine.

i. When the LCD displays **"CHOOSE DRINK"** the machine is ready for use.

j. To configure the machine, follow the procedure as outlined in **Section 03 – Configuration Mode.**

NOTES:

1. Ensure that the Cybercino is installed and maintained by a Fracino Ltd approved engineer. For more information contact Fracino Ltd on 0121 328 7575.

2. Ensure that the Cybercino is installed on a counter top that is able to accommodate the machine's size and weight. Ensure that there is suitable space surrounding the machine for a counter-top refrigerator.

3. If installing a Cybercino with a drop-through grinds configuration, ensure that the counter top accommodates such a method.

- **Subsequent Start-Ups**

a. Press button 01 to power up the machine

- The machine will then start to warm up.

- The LCD display will display **"WARMING"** during this period.

- Once the machine is warm, it will prompt the operator to **"PRESS RINSE"**

b. Press button 11 to complete rinse cycle of the machine.

c. When the LCD displays **"CHOOSE DRINK"** the machine is ready for use.

SECTION 02 - General Use

- **Beans**

Ensure that the hopper contains whole roasted beans. If the level appears to be low, top up the hopper with fresh, whole beans. Do not put ground coffee into the hopper, only whole beans.

- **Water**

The machine should be plumbed in when it is installed. If water is not passing through the machine, check to see if the plumbing connections are in place and the valves are open. Are there any blockages?

- **Milk**

For automatic steamed and foamed milk production in drinks, the milk inlet needs to submerged into the milk container in the neighbouring refrigerator unit. Ensure that the milk is fresh, cold, and that there is enough in the container.

- **Drink Selection**

A variety of drinks can be made using the Cybercino (these are listed below). These are achieved by simply pressing a series of buttons. The drinks produced will therefore be consistent.

#	Drink	Button Sequence	Further Actions
1	1 x Regular Cappuccino	[06]	Place one regular cappuccino cup on drip tray.
2	2 x Regular Cappuccino	[06] [06]	Place two regular cappuccino cups on drip tray.
3	1 x Large Cappuccino	[08] [06]	Place one large cappuccino cup on drip tray.
4	1 x Decaf Regular Cappuccino	[02] [06]	Open decaf flap after pressing buttons, insert one pre-ground decaf shot of coffee, close flap, place one regular cappuccino cup on drip tray.
5	1 x Single Espresso	[03]	Place one single espresso cup on drip tray.
6	2 x Single Espresso	[03] [03]	Place two single espresso cups on drip tray.
7	1 x Double Espresso	[03] [03]	Place one double espresso cup on drip tray.
8	1 x Decaf Single Espresso	[02] [03]	Open decaf flap after pressing buttons, insert one pre-ground decaf shot of coffee, close flap, place one single espresso cup on drip tray.
9	1 x Regular Latte	[05]	Place one regular latte cup on drip tray.
10	2 x Regular Latte	[05] [05]	Place two regular latte cups on drip tray.
11	1 x Large Latte	[10] [05]	Place one large latte cup on drip tray.

12	1 x Decaf Regular Latte	[02] [05]	Open decaf flap after pressing buttons, insert one pre-ground decaf shot of coffee, close flap, place one regular latte glass on drip tray.
13	1 x Regular Black Coffee	[04]	Place one regular coffee mug on drip tray.
14	2 x Regular Black Coffee	[04] [04]	Place two regular coffee mugs on drip tray.
15	1 x Large Black Coffee	[08] [04]	Place one large coffee mug on drip tray.
16	1 x Decaf Regular Black Coffee	[02] [04]	Open decaf flap after pressing buttons, insert one pre-ground decaf shot of coffee, close flap, place one regular coffee mug on drip tray.
17	1 x Regular Tea	[11]	Place tea bag in cup and place on drip tray under hot water outlet.
18	1 x Hot Chocolate Smooth	[10]	Place chocolate syrup in cup and place cup on drip tray. Top up with steamed milk.
19	1 x Hot Chocolate Foamy	[09]	Place chocolate syrup in cup and place cup on drip tray. Top up with foamed milk.

SECTION 03 – Configuration Mode

To enter the configuration mode, press the following buttons:

A. If the machine is already powered on ...

a. Press button 01 to power the machine off.

b. Press and hold button 07 and then simultaneously press button 01.

c. As the machine starts up it will enter into configuration mode, with "CYBERCINO CONFIGURATION" displayed on the LCD

d. The machine can now be configured.

SEQUENCE:	**[01]** power the machine off
	[07-hold] + [01] continue to hold until display confirms configuration mode selected

B. If the machine is powered off ...

a. Press and hold button 07 and then simultaneously press button 01.

b. As the machine starts up it will enter into configuration mode, with "CYBERCINO CONFIGURATION" displayed on the LCD.

c. The machine can now be configured.

SEQUENCE:	**[07-hold] + [01]** continue to hold until display confirms configuration mode selected

1. To configure the grinds volume for a regular shot (puck size for a single shot)

a. In general configuration mode, press and hold button 02, and then press button 03. This will enter the grinder configuration mode.

b. Adjust the grind time using buttons 11 (+) and 10 (-)

c. Press button 02 to test the grinder at the newly adjusted setting

i. This grinder setting will be applied to all drinks employing a single shot grind in drink production.

d. Press button 07 to store the settings and exit the grinder configuration mode.

SEQUENCE:	**[02-hold] + [03]** enter grinder configuration mode

[11] to increase grind time
[10] to reduce grind time
[02] to test
[07] exit grinder configuration mode

2. **To configure an espresso**

   a. In general configuration mode, press button 03. This will enter the espresso configuration mode.

   b. Press button 03 again to step through the espresso configuration. The first stage is the grind (preset by the grinder configuration mode).

   c. If this is acceptable, press button 03 again.

   d. The next stage is the water volume. To start the brew press button 03 and allow the counter to cycle up.

   e. When the correct volume has been reached, press button 03 again.

   f. The setting will be stored. To confirm that this is acceptable, press button 02 to produce a test espresso.

   g. Press button 07 to exit espresso configuration mode.

SEQUENCE:	
	[03] to enter espresso configuration
	[03] step 1, grind time
	[03] step 2, water time start
	[03] step 2, water time stop
	[02] test espresso
	[07] exit espresso configuration

3. **To configure a black coffee**

   a. In general configuration mode, press button 04. This will enter the black coffee configuration mode.

   b. Press button 04 again to step through the black coffee configuration. The first stage is the grind (preset by the grinder configuration mode).

   c. If this is acceptable, press button 04 again.

d. The next stage is the water volume. To start the brew press button 04 and allow the counter to cycle up.

e. When the correct volume has been reached, press button 04 again.

f. The setting will be stored. To confirm that this is acceptable, press button 02 to produce a test black coffee.

g. Press button 07 to exit black coffee configuration mode.

SEQUENCE:	**[04]** to enter black coffee configuration
	[04] step 1, grind time
	[04] step 2, water time start
	[04] step 2, water time stop
	[02] test black coffee
	[07] exit black coffee configuration

4. **To configure a latte**

a. In general configuration mode, press button 05. This will enter the latte configuration mode.

b. Press button 05 again to step through the latte configuration. The first stage is the grind (preset by the grinder configuration mode).

c. If this is acceptable, press button 05 again.

d. The next stage is the water volume. To start the brew press button 05 and allow the counter to cycle up.

e. When the correct volume has been reached, press button 05 again.

f. The next stage is the milk volume. To start the milk flow press button 05 and allow the counter to cycle up.

g. When the correct volume of steamed milk has been reached, press button 05 again.

h. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test latte.

i. Press button 07 to exit latte configuration mode.

SEQUENCE:	**[05]** to enter latte configuration
	[05] step 1, grind time

[05] step 2, water time start	
[05] step 2, water time stop	
[05] step 3, milk time start	
[05] step 3, milk time stop	
[02] test latte	
[07] exit latte configuration	

5. **To configure a cappuccino**

   a. In general configuration mode, press button 06. This will enter the cappuccino configuration mode.

   b. Press button 06 again to step through the cappuccino configuration. The first stage is the grind (preset by the grinder configuration mode).

   c. If this is acceptable, press button 06 again.

   d. The next stage is the water volume. To start the brew press button 06 and allow the counter to cycle up.

   e. When the correct volume has been reached, press button 06 again.

   f. The next stage is the milk volume. To start the milk flow press button 06 and allow the counter to cycle up.

   g. When the correct volume of foamed milk has been reached, press button 06 again.

   h. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test cappuccino.

   i. Press button 07 to exit cappuccino configuration mode.

SEQUENCE:	**[06]** to enter cappuccino configuration
	[06] step 1, grind time
	[06] step 2, water time start
	[06] step 2, water time stop
	[06] step 3, milk time start
	[06] step 3, milk time stop
	[02] test cappuccino

[07] exit cappuccino configuration

6. To configure a large black coffee

    a. In general configuration mode, press button 08, followed by button 04. This will enter the large black coffee configuration mode.

    b. Press button 04 again to step through the large black coffee configuration. The first stage is the grind (preset by the grinder configuration mode).

    c. If this is acceptable, press button 04 again.

    d. The next stage is the water volume. To start the brew press button 04 and allow the counter to cycle up.

    e. When the correct volume has been reached, press button 04 again.

    f. The setting will be stored. To confirm that this is acceptable, press button 02 to produce a test large black coffee.

    g. Press button 07 to exit black coffee configuration mode.

SEQUENCE:	[08] to prefix the configuration for large
	[04] to enter large black coffee configuration
	[04] step 1, grind time
	[04] step 2, water time start
	[04] step 2, water time stop
	[02] test large black coffee
	[07] exit large black coffee configuration

7. To configure a large latte

    a. In general configuration mode, press button 07 followed by button 05. This will enter the large latte configuration mode.

    b. Press button 05 again to step through the large latte configuration. The first stage is the grind (preset by the grinder configuration mode).

    c. If this is acceptable, press button 05 again.

    d. The next stage is the water volume. To start the brew press button 05 and allow the counter to cycle up.

e. When the correct volume has been reached, press button 05 again.

f. The next stage is the milk volume. To start the milk flow press button 05 and allow the counter to cycle up.

g. When the correct volume of steamed milk has been reached, press button 05 again.

h. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test large latte.

i. Press button 07 to exit large latte configuration mode.

SEQUENCE:	**[08]** to prefix the configuration for large
	[05] to enter large latte configuration
	[05] step 1, grind time
	[05] step 2, water time start
	[05] step 2, water time stop
	[05] step 3, milk time start
	[05] step 3, milk time stop
	[02] test large latte
	[07] exit large latte configuration

8. **To configure a large cappuccino**

a. In general configuration mode, press button 08 followed by button 06. This will enter the large cappuccino configuration mode.

b. Press button 06 again to step through the large cappuccino configuration. The first stage is the grind (preset by the grinder configuration mode).

c. If this is acceptable, press button 06 again.

d. The next stage is the water volume. To start the brew press button 06 and allow the counter to cycle up.

e. When the correct volume has been reached, press button 06 again.

f. The next stage is the milk volume. To start the milk flow press button 06 and allow the counter to cycle up.

g. When the correct volume of foamed milk has been reached, press button 06 again.

h. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test large cappuccino.

i. Press button 07 to exit large cappuccino configuration mode.

SEQUENCE:	**[08]** to prefix the configuration for large
	[06] to enter large cappuccino configuration
	[06] step 1, grind time
	[06] step 2, water time start
	[06] step 2, water time stop
	[06] step 3, milk time start
	[06] step 3, milk time stop
	[02] test large cappuccino
	[07] exit large cappuccino configuration

9. **To configure the hot water dispensed**

a. In general configuration mode, press button 11. This will enter the hot water configuration mode.

b. Press button 11 to start the water. The counter will begin to cycle up.

c. When an acceptable volume has been reached, press button 11 to stop the water.

d. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test hot water.

e. Press button 07 to exit the hot water configuration mode.

SEQUENCE:	**[11]** to enter hot water configuration
	[11] water start
	[11] water stop
	[02] test hot water
	[07] exit hot water configuration

10. **To configure the steamed milk dispensed**

a. In general configuration mode, press button 10. This will enter the steamed milk configuration mode.

b. Press button 10 to start the milk flow. The counter will begin to cycle up.

c. When an acceptable volume has been reached, press button 10 to stop the milk.

d. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test steamed milk.

e. Press button 07 to exit the steamed milk configuration mode.

SEQUENCE:	**[10]** to enter steamed milk configuration
	[10] milk start
	[10] milk stop
	[02] test steamed milk
	[07] exit steamed milk configuration

11. To configure the foamed milk dispensed

a. In general configuration mode, press button 09. This will enter the foamed milk configuration mode.

b. Press button 09 to start the milk flow. The counter will begin to cycle up.

c. When an acceptable volume has been reached, press button 09 to stop the milk.

d. The settings will be stored. To confirm that this is acceptable, press button 02 to produce a test foamed milk.

e. Press button 07 to exit the foamed milk configuration mode.

SEQUENCE:	**[09]** to enter foamed milk configuration
	[09] milk start
	[09] milk stop
	[02] test foamed milk
	[07] exit foamed milk configuration

SECTION 04 - Cleaning

It is recommended that basic cleaning is done on a daily basis.

- **Cleaning the coffee machine**

  o Wipe the outer casing of the machine with a soft damp cloth **(DO NOT USE A SCOURING PAD)**

- **Clearing the grinds bin**

  o Ensure that the grinds bin is regularly emptied (the machine will remind you to do so). However, ensure that the bin has the used grinds removed from it, and the container is washed to remove residue and build up for old grinds.

- **Milk frothing unit (tube, unit and beak)**

  o At the end of a day's use, ensure that the milk tube and beak are cleaned using the supplied milk cleaner. A small dose of this mixed with water should be placed in a cup and the milk tube placed inside. Then steamed milk should be selected, and the cleaning solution be allowed to pass through the milk frothing unit. This should be repeated until all residue is removed from the unit. If this is not done, then milk residue will build up inside and cause blockages.

- **Coffee beak cleaning**

  o The machine will automatically initiate a cleaning cycle after a set number of cups. The procedure should be followed as per the instructions.

  o In general use, press button 11 to start a cleaning cycle. The machine will ask you to open the decaf flap and insert a cleaning tablet. Do this and place one of the tablets in the machine.

  o The machine will then conduct a cleaning cycle. This will take approximately 3 minutes.

  o The machine will not be able to be used when it is in cleaning mode. The machine will return to its normal operating state once cleaning is completed.

- **Drip tray cleaning**

  o The drip tray is in two sections – upper and lower. Both can be removed from the machine for cleaning. These should be regularly removed and washed with soap and water to ensure no blockages are caused by stray coffee grinds, milk residue or other substances.

- **Hopper**

  o   Ensure that the bean hopper is kept clean (coffee dust will cause blockages and will reduce the quality of the coffees produced). Make sure nothing other than coffee goes into the hopper. If it does, switch off the machine and then remove the offending article from the hopper before it reaches the grinder.

- **Steam Pipe.**

  o   The steam pipe should be cleaned with warm soapy water.

WARNING

THIS MACHINE CONTAINS MOVING PARTS AND PRESENTS A RISK OF INJURY. DO NOT INSERT FINGERS INTO THE BEAN HOPPER OR THE DECAF CHUTE WITHOUT FIRST DISCONNECTING THE POWER SUPPLY.

AT NO TIME SHOULD ANY PANELS BE REMOVED TO EXPOSE WIRING.

REMEMBER TO TURN OFF POWER AND WATER SUPPLIES BEFORE REMOVING THE TRAYS.

ALWAYS TREAT THE MACHINE WITH RESPECT. IN CASE OF DOUBT RING YOUR SUPPLIER OR FRACINO DIRECT (0121 328 5757).

DO NOT ALLOW UNQUALIFIED PERSONNEL TO TAMPER WITH YOUR MACHINE..

YOUR MACHINE SHOULD HAVE A REGULAR SERVICE. THE USAGE AND HARDNESS OF WATER IN YOUR AREA WILL DETERMINE THE TIME BETWEEN SERVICES (AT LEAST ONCE A YEAR). IT IS ESSENTIAL THAT A WATER TREATMENT UNIT BE FITTED IN HARD WATER AREAS TO MINIMISE THE BUILD-UP OF SCALE.

CARE SHOULD BE TAKEN WHEN MAKING DRINKS. WATER IS HOT AND CAN SCALD.

DO NOT OPERATE THE MACHINE WITHOUT ADEQUATE TRAINING.