



Sinfonia

The art of excellent coffeemaking



For your Safety...

Please observe the
safety instructions!

Operating instructions

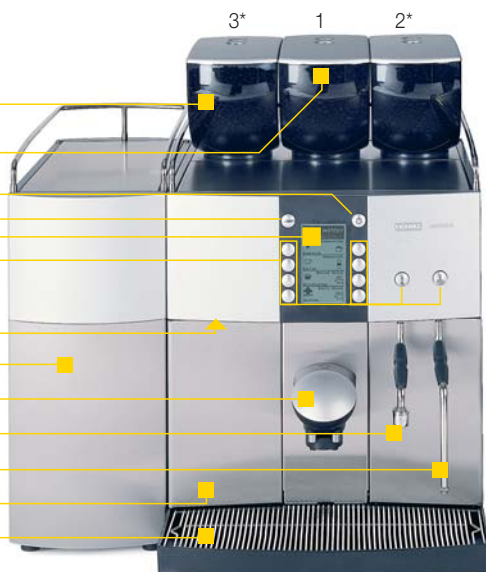
We congratulate you on the purchase of your Franke coffee machine. You have decided for a high quality coffee making machine, developed and manufactured following state of the art technologies. The Franke Kaffeemaschinen AG manufactures its machines according to the ISO 9001 and ISO 14001 standards. Its certification is under permanent control by external agencies.



The system

- Coffee bean container/grinding unit
- Coffee powder chute (open cover)
- Operating unit*
 - On/Off
 - STOP Outlet /rinsing/cleaning
 - Display
 - Choice of product or function buttons see customer menu [Page 7/8]
- Chipcard reader
- Refrigerator with milk container*
- Coffee/milk outlet*
- Hot water outlet*
- Steam nozzle*
- Coffee ground container door
- Drip grid

Options*



The products



MILK

- cold milk
- hot milk
- froth



COFFEE

- white coffee
- cappuccino
- macchiato
- ristretto
- espresso
- coffee



WATER

- hot water
- cold water



STEAM

- steam
- autosteam



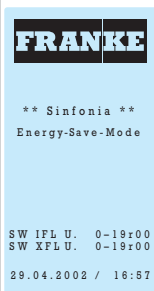
Starting up

Installation/starting

→ is carried out by specialists from your supplier. The products and the basic adjustments are programmed following your requirements. You can make changes yourself through the «customer menu» function. [See 8-10].

Machine is plugged in but switched OFF: working condition «Energy-Save-Mode»

Stand by



Switch on/warming up

Water supply open!
Beans/milk filled up!

automatic timer
[Page 9]

Operating temperature achieved

Switch on cooling unit
open

Select product

Heating...
Macchiato

Ristretto

Milk

ON

Use

Unit ready to use!

Select product

07.05.2002 / 10:22
Macchiato

Ristretto

Milk

For adjustments see page 8 - 10



Safety...

- Ambient temperature min. 10°C max. 32°C
- Distance back panel min. 20mm
- Noise emission (steam service) >70dB (A)!

Carefully read these instruction's, especially the safety instructions before initial operation. For damages which occur out of non compliance with this instruction, no liability exists. Keep this instruction manual to hand where other user's can readily refer to it!
If the coffee machine is taken out of use or is no longer used, it should be disconnected from the power and water. In any other case local regulations are binding.

Prepare beverages

Coffee and milk products...

... or hot water/steam

1



Place cups under outlet



* see double portions

Symbols:



Press BUTTON



Press BUTTON 2x
= ALT-function



Blocked products

2



Choose product

! Menu 1 and 2 are examples.
For adjustments to your needs see page 8/9

...from menu 1



...or from menu 2

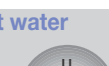


e.g. 1 Ristretto

e.g. 1 hot milk

Menu 2 <=> 1

premature STOP with

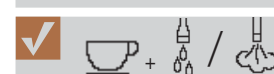


Product drawn preselected

HINTS



Preselect products (delete see above)
NOT for ground coffee/milk/frothed milk/steam/water/
self/account mode



If programmed obtain products simultaneously

! Do not use instant coffee

! The coffee ground must be emptied after every opening of the coffee ground door



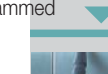
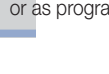
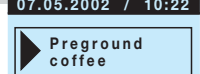
Preground coffee



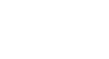
Select product



Put coffee powder in chute



Double portions



e.g. 2 coffee

[if in menu]

or

double click!

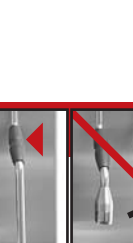
(= Alt-function)

-> possible in menu 1 and menu 2!

HINT

! Double click only possible if programmed!

Hot water



Steam



ON

STOP

premature or as programmed

premature or as programmed

premature or as programmed

premature or as programmed

premature or as programmed

premature or as programmed

ON

STOP

temperature reached

temperature reached

temperature reached

temperature reached

temperature reached

temperature reached

temperature reached

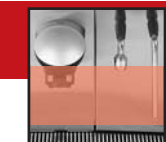


Safety...

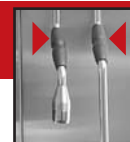
CAUTION!
DANGER OF BURNS
DANGER OF INJURIES



NEVER put your hand in the bean container during operation!
Do NOT pour liquids on the cup-tray or the bean containers



Caution hot Coffee/Water/Steam
keep clear from the dispensing heads



ONLY touch at hand-guard!

Do not swivel wand upwards when producing steam



Maintain/clean unit

Rinsing and daily cleaning

! Clean AT LEAST once a DAY

- The cleaning procedure of the coffee system needs approx. 5 min./with milk system approx. 7 min.
- Use ONLY the cleaning products recommended by Franke (see page 7)!



Rinsing procedure

AUTOMATIC if programmed by service technician

or MANUAL

Start rinsing



Double click!

! Rinsing does not replace daily cleaning! It is necessary to avoid residues in the coffee/milk environment!



Daily cleaning

1 Start cleaning



Hold for 3 sec.!

2 Take out container

within 20 sec.!

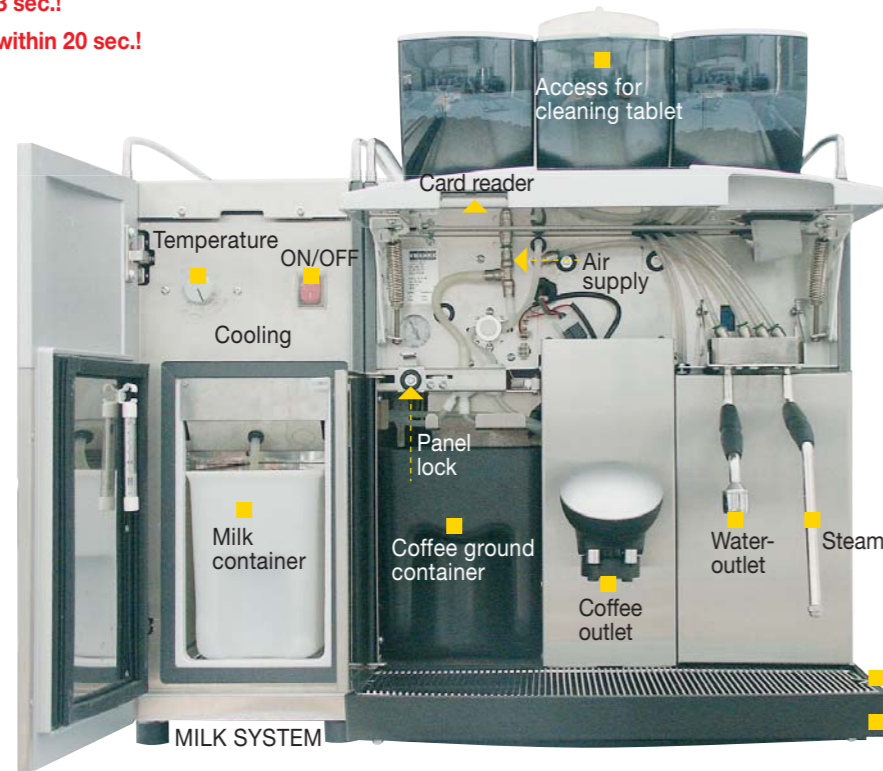
3 Empty container

4 Wash / dry container

5 Clean coffee ground container casing with brush

6 Insert container/ close door

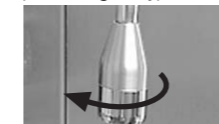
7 Display: «Insert tablet» -> cleaning tablet



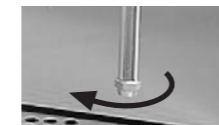
Frothing head



Water nozzle removable (clean regularly)

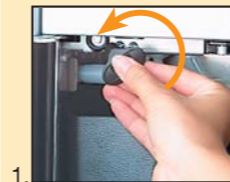


Steam nozzle removable

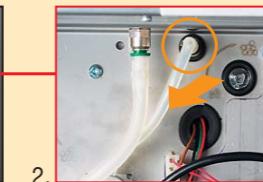
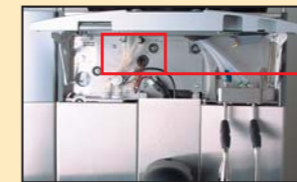


T I P P

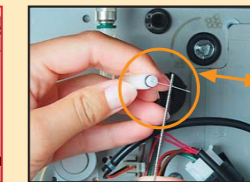
If no froth, clean nozzle:



1. Unlock panel and tip up



2. -> then return panel and lock!

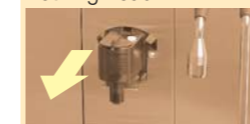


If necessary cleaning of the milk frothing head

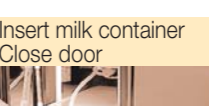
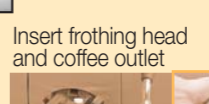
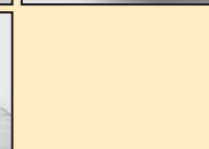
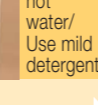
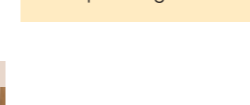
Pull out / clean coffee outlet



Pull out / clean frothing head



Clean all air holes with corresponding brushes



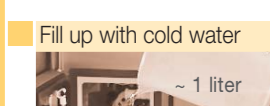
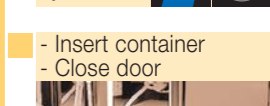
18

When done
- Remove drip grid / clean
- Clean / dry drip tray



17

continue cycle



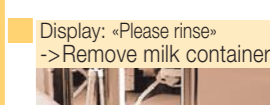
15

Fill up with cold water
~ 1 liter



14

Empty cleaning residuals / Wash out milk container



13

Display: «Please rinse» -> Remove milk container



12

Coffee- AND milk system are cleaned!
continue cycle



COFFEE SYSTEM

WITHOUT MILK SYSTEM



WITH MILK SYSTEM



Safety...



NEVER hose down or use high pressure!



Keep clear from the dispensing heads



Clean machine with soft damp cloth.
DO NOT use scouring agents!

5

6

- Use of FRANKE Original accessories, auxiliary material and spare parts is the best way to assure a long and secure life time of your Franke machine.

+ Useful accessories

Empty case for auxiliary material

Art.-Nbr. 1Y 320 268



■ Empty case with foam plastic insertion

■ Operating instruction Sinfonia

■ Adjust-Card

■ Detergent

■ Brush set

■ Cleaning tablets

■ Cleaning brush



○ Auxiliary material

specialy tested and recommended by Franke

Cleaning tablets

Art.-Nbr. BK 300 935



Detergent

Art.-Nbr. BK 301 732



-> Cleaning milk system [page 6]

Brush set (4 pieces)

Art.-Nbr. 1L 301 376



Cleaning brush

Art.-Nbr. 1L 301 160



Adjust-Card

Art.-Nbr. 10 300 924



⚙ Spare parts / service

For maintenance / repair / spare parts / ...

Your competent service partner (company stamp)

HOTLINE



Manufacturer

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Switzerland

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Fax +41-62-787 30 10
web www.km.franke.ch
e-mail kmch@franke.com

Custom adjustments...

Your customer menu

- You need your Adjust Card for access
- A PIN coded access is programmable -> see menu number 9

Adjust Card

insert!



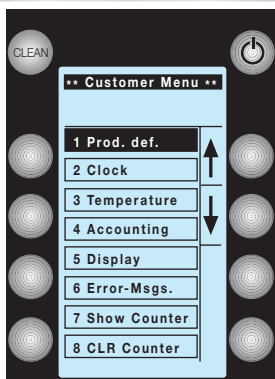
Remove AFTER adjustments!

HINT

Insert chip card with chip backwards

Customer menu

automatically appears with AdjustCard:



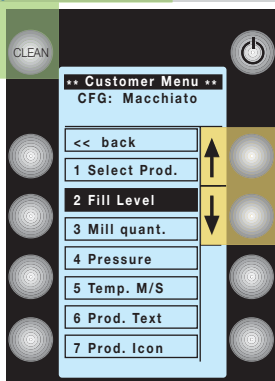
HINT

The menus below change depending on product!

1) Make choice

e.g. Prod. Defn. and then e.g. fill quantities

2) Confirm choice



CLEAN = ENTER button

- confirm choice
- with text entry «next number»

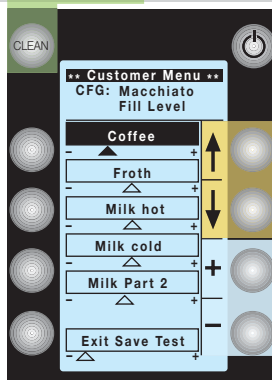
3) Choose setting(s) ->

4) Choose Exit, Save or Test ->

5) ...and confirm

...and adjust

...activate



Make CHOICE

Change VALUES
Activate FUNCTIONS

EXIT Leave menu with EXISTING settings

SAVE Leave menu with NEW settings

TEST Test setting (filling quantity, grinding quantity, temperature)

Your settings

...customize your Sinfonia

Please pay attention to the indications in the display as they complete this instruction according to the latest version of the operating software of your machine.

Depending on the machine configuration some submenu's may not appear!



Safety...

PRECAUTION !

During repairs or controls switch off the power supply of the machine!

1 Prod. def.

1 Select Prod.

Choose button for
 ☑ Coffee/milk products
 - Menu1/2
 - ALT Menu1/2
 ☑ Water/steam

2 Fill Level

adjust
 Test if necessary

3 Mill quant.

Select grinding unit Adjust quantity
 TEST «weigh»: Press ground coffee (dry) and eject (needs special tools!)

4 Pressure

To adjust pressure
 Preinfusion
 choose YES/NO

5 Temp. M/S

Hot Milk
 Froth
 Auto-Steam (turn off temp.)
 Test if necessary

6 Prod. Text

Macchiato
 Display for the product choice

7 Prod. Icon

choose a symbol!

2 Clock

1 Date/Time

Year
 Month
 Day
 Hour [h]
 Minute [min]
 choose adjust

2 Timer Funct.

ON - [h]
 - [min]
 OFF - [h]
 - [min]
 Day of week*
 choose adjust
 *active days in CAPITALS!

3 Temperature

1 Coffee

2 Hot Water

choose adjust

4 Accounting

1 Credit mode

Activate credit mode YES/NO

5 Display

1 Language

Choose language for display

2 Brightness

3 INVERSE

4 Clock

choose adjust

6 Error display

7 Show Counter

1 Machine

Machine total [Cycles]
 Cycles total [Strokes]
 Water quantity [Litre]
 Grinder cent. [Hours]
 Grinder left [Hours]
 Grinder right [Hours]
 Total cleanings [Quantity]

2 Prod. total

Coffee prod. total
 Milk prod. total
 Water prod. total

3 Prod. normal

-> Menu 1

4 Prod. Alt

-> Menu1 double portions

5 Prod. Shift

-> Menu 2

6 Prod.Shift-A

-> Menu 2 double portions
 To leave the menu by pressing
 CLEAN
 choose

8 Clear counter

1 Prod. total

Coffee prod. total
 Milk prod. total
 Water prod. total

2 Prod. Count

Product on normal-, Shift-, Alt- and Shift-Alt-levels are deleted (if connected to prod.)

9 Pin-Code Adj

1 Pin Code

Code is demanded when switching on! Programming:
 ☑ Key in code [...digit]
 ☑ confirm with SAVE
 WITHOUT Code: Code 0 Choose numbers

[illegible]

HINT



Switch machine ON/OFF: if error message still appears -> consult list

Set machine out of order ☒

This TSM SUCCESS MANUAL® has been examined by Electrosuisse for conformity with the safety relevant standards, and has been analysed by an applicationoriented risk analysis for the completeness and correctness of the indications for a safe use of the appliance. Thereby we assume a use with which can be reckoned based on common sense.