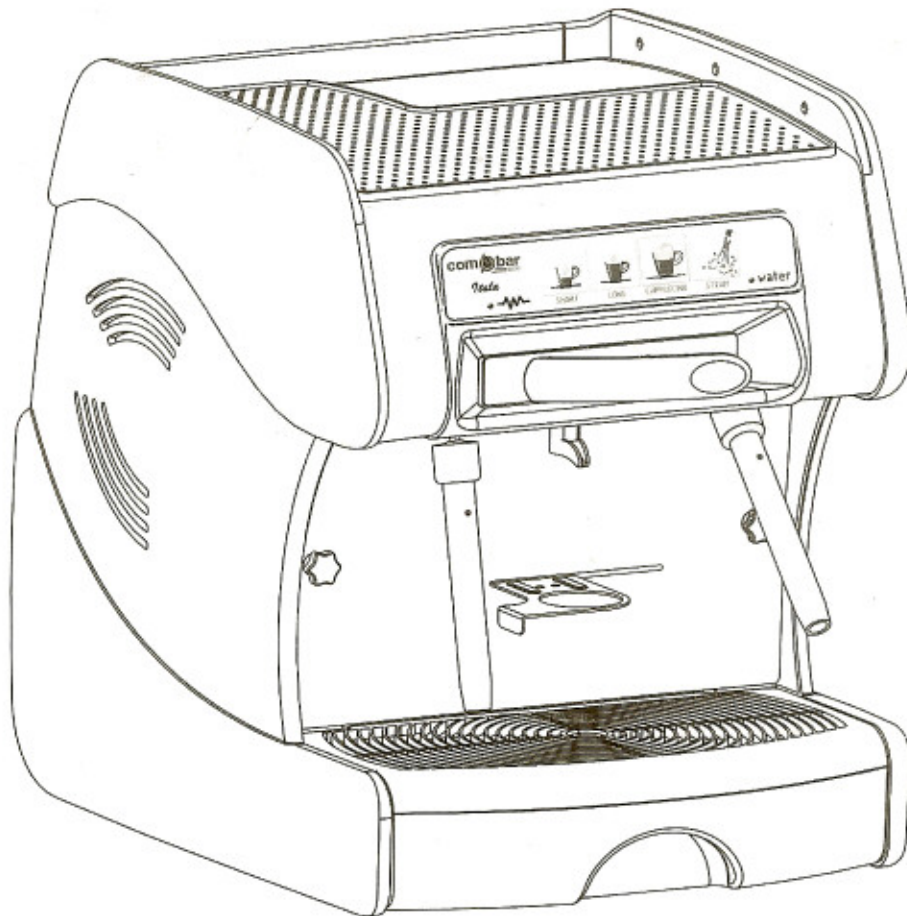


Model ITALA

Cappuccino & Espresso

Commercial Electric Cooking Appliance

USER MANUAL



COMOBAR 2000 INC

IMPORTANT SAFEGUARDS

Follow these basic safety precautions when using the electrical appliance to reduce risk of fire, electric shock, and/or personal injury:

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE



WARNING



This symbol alerts you to important operating and service instructions.

This symbol alerts you to the risk of fire or electrical shock in the accompanying message.

- Read all instructions.



- To protect against fire, electric shock, and injury to persons do not immerse cord, plugs, or espresso coffee maker in water or other liquid.



- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.



- Do not let cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Do not use appliance for other than intended use.



- Make sure coffee holder handle is in locked position.

- Always unplug the machine before cleaning or maintenance.

SAVE THESE INSTRUCTIONS

WARNING



Hazardous Voltage!
Can Cause Fire Or Electrical Shock!
Do Not Disassemble The Brewer!
There Are No User Serviceable Parts Inside!
Repair Should Be Done By Authorized Service Personnel

1. GENERAL INFORMATION

We would like to take this opportunity to thank you for purchasing the Model ITALA, a fully automatic machine designed to make espresso, Cappuccino, and tea.. And to advise you to carefully read and follow the instructions specified in this manual.

2. SPECIFICATIONS

Electrical – ETL Listed for commercial use in USA and Canada. This Espresso & cappuccino system requires:

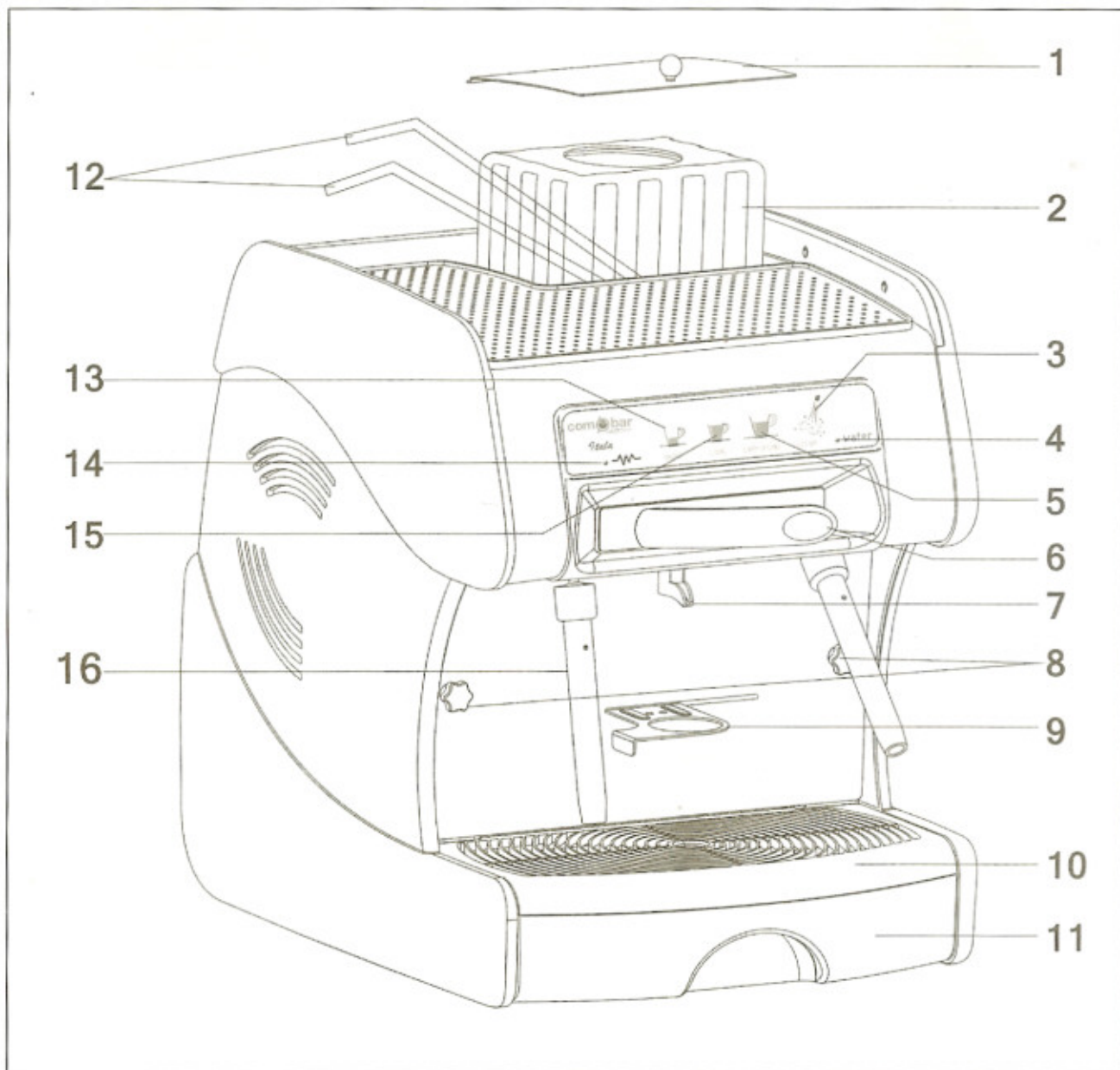
Power source:	110 Volts AC
	Steam boiler 1450 Watts
	Coffee Heater exchanger 800 Watts
Frequency:	60HZ
Dimensions:	Height 17.7"
	Width 14.2"
	Depth 18.1"
Net Weight:	42 Lbs
Gross Weight:	49 Lbs
Removable water tank:	6 Liters

Sanitation – ETL Listed for NSF/ANSI Standard 4 – Commercial Cooking, Rethermalization and Powered hot food holding and Transport Equipment.

3. MANUFACTURER'S IDENTIFICATION DATA

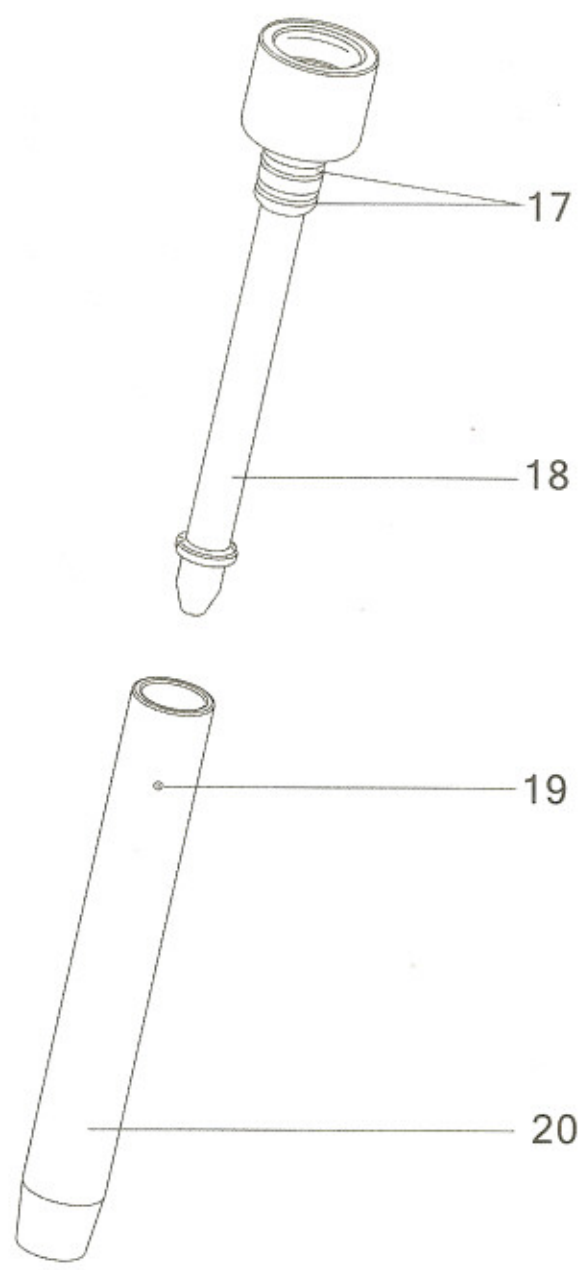
Comobar 2000 Inc
168 NE 24th Street
Miami, FL33137
1-888-922-0876

EXTERNAL LAYOUT FOR "COMOBAR ITALIA"



LIST OF PARTS

FIG.	DESCRIPTION
1	Bottle Cover
2	Water Bottle
3	Steam Selection Button
4	LED
5	Cappuccino Selection Button
6	Door for Capsule
7	Dispensing Nozzle
8	Panel screws
9	Cup Holder
10	Grid
11	Drip Tray
12	Silicone tubes
13	Short Selection Espresso Button
14	LED
15	Long Selection Espresso Button
16	Steam
17	O ring
18	Internal Steam Pipe
19	Upper Hole (aerator)
20	External Tube



4. INSTALLATION PROCEDURE

UNPACKING

- Position: Place Carton Box on Counter or Table.
- Notice: Arrow indicators must be in up right position.
- Open top of carton box and remove unit
- Check carton box thoroughly for loose parts.
- Do not discard carton box.

INSTRUCTION FOR USE

Please refer to graphical explosion on page no.4

Pull up the stainless steel cover (Fig.1)

Pull out the water tank (Fig.2) and wash it.

Fill the tank with drinking water ONLY to avoid lime stone

Put the tank back into the machine and insert the silicone tubes (Fig.12).

Plug in the machine.

Turn on the machine by pressing the on/off switch located in the back left side. Pump will start pumping water for approximately 60 seconds.

Wait 4 or 5 minutes until the machine warms up and the two leads are green (Fig.4-14). Leads must be green to start programming the machine.

Note: If two LEDs (Fig.4-14) stay red please turn off the machine, Check that water bottle is seated properly, wait for 5 seconds and turn it on again . Wait until pump stop working, and two LEDs become green .

- Please be advised that this machine is already Programmed for espresso, cappuccino, and steam.

5. OPERATION

Making Espresso-Short or Long Selections

1. Remove desired espresso capsule from its package.
2. Open slide door (Fig 6) by pulling out the handle.
3. Insert capsule and close door.
4. Place espresso cup on the cup holder (Fig 9).
5. Press ONCE the espresso selection button of your choice, short or long (Fig5 or Fig15).
6. An electronically Pre/programmed quantity of water will be brewed through the product and will stop automatically.

Important: Previously used capsule will be discarded into drip tray when slide door is closed with a new capsule.

You can stop coffee or steam production at anytime by pressing the same selection button you have pressed before.

Making Cappuccino (Cappuccino Button)

1. Have 2.5 oz of milk in a cappuccino glass.
2. Insert the stem (Fig.16) into the milk as deep as possible.
3. Remove desired espresso capsule from its package.
4. Open slide door (Fig. 6) by pulling out the handle.
5. Insert capsule and close door.
6. Press the cappuccino selection button (Fig.5).
7. Wait until machine stops automatically.

If you use whole milk with a temperature starting at 40°F it is adequate to setup the machine for 27 seconds and you will have approximately 8 ounces of milk and foam at 170°F or 76°C; however if you want to have more or less temperature you can achieve it by programming the machine with more or less time of steam production.

You can operate the stem uninterruptedly. In other words, you can make one cappuccino one after the other. However, if you make a cappuccino every 15 or 20 minutes, we recommend that you press the steam button to clean internally the stem.

** After cycle is complete you have ONE opportunity to raise temperature, and increase foam using CAP button:

8. Press and hold CAP button in
9. Then release.

STEAM

To produce froth independently and easily create specialty drinks.

1. Pour cold milk into a pitcher.
2. Insert stem into cup as deep as possible.
3. Press steam button.

Stop when you desire.

6. How to program the electronic memory

Please have available 3 capsules, 3 coffee cups, a cappuccino pitcher and milk.

A. To program Espresso Selection: Short

1. Open front door and leave the door open (Fig.6)
2. Turn off the machine by pressing the on/off switch
3. Press the short selection button (Fig 13) and keep it pressed while you are turning on the machine and wait until the two LEDs (Fig. 4-14) are blinking.
4. When the two LEDs are blinking release the short selection button.

Note: Lights will blink for 15 seconds only. If you go over this time you have to start again.

5. Insert capsule, close the door, and place a coffee cup on the cup holder (Fig 9).
6. Push short selection button (Fig 13), wait until desired portion is brewed then press same selection to stop.

B. To program Espresso Selection: Long

Follow steps 1 thru 5.

6. Push Long selection button (Fig.15), wait until desired portion is brewed then press same selection to stop.

C. To program Cappuccino selection

This machine is pre-programmed for 8 OZ cappuccino in 32 seconds (25 seconds for steam and 27 seconds for espresso concurrently).

If necessary, please turn dispensing nozzle (Fig.7) towards cappuccino cup.

Follow steps 1 thru 5

6. Place stem into designated cappuccino cup with proportioned quantity of milk.

Note: Approximately 2.5 oz of milk for 8 oz cappuccino.

7. Press once the cappuccino selection button (Fig.5), steam will flow through stem frothing and heating the milk.

8. When desired level of froth and hot milk is achieved, press cappuccino selection button to stop steam.

9. Programming of espresso will begin automatically at that point. Press cappuccino selection button when desired amount of espresso coffee is brewed to stop cycle.

Note: When increasing or decreasing amounts of steamed milk and espresso coffee please use independent cappuccino and espresso cup to achieve exact portions.

D. To program steam:

10. While in program mode, press the steam selection button (Fig.3).

11. Wait 3 minutes then press same selection to stop.

To exit programming

After programming each selection simply wait for 15 seconds, and the machine will return to working operating mode.

Note: Each selection is individually programmable.

7. MAINTENANCE AND CLEANING

The instructions in this booklet serve as a guide to routine maintenance. To avoid unnecessary service calls please check daily the drip tray, water tank, and stem.

The stem is composed of 3 pieces:

1. O Rings (Fig. 17)
2. Internal Pipe (Fig. 18).
3. External Tube (Fig. 20)

Externally:

- Every evening press steam button and allow 5-10 seconds of steam to flow from the steam wand. This will clean out any residue milk products that have been sucked up into the internal pipe.

If this is not done on regular routine basis, the internal pipe and the external tube will eventually clog with milk fats. Over time, the milk fat build-up may affect the machine's performance and even more importantly, it can affect the quality and taste of the drinks.

- Dismount the complete stem.
- Detach the external tube
- Make sure the upper hole in the external tube is open (Fig.19).
- Open and close the capsules door to eject any used capsules.
- Remove the capsule bin and dump any used capsules and residue liquids.
- Wash all parts.
- Rinse with fresh water.
- Clean water tank twice a week. It will prevent damages to the machine.
- Replace parts on the machine.

The drip tray (Fig.11) can hold approximately 50 capsules. We suggest the daily cleaning to avoid an overload capacity of capsules. If you would like to clean the capsule chute please take out the two screws mounted on the front of the machine (Fig. 8).

8. LOWER WATER INDICATOR

The unit is equipped with an electronic low water LED indicator (Fig. 4). When the LED becomes red please add drinking water to the tank (Fig.2). We recommend that you do not remove the water tank from the unit when refilling.

If you leave the machine without water for more than one hour, please refill with drinking water and turn off the machine. Wait about five seconds and turn it back on.

9. SPARE PARTS

Please refer to the Spare Parts list for replacement parts. Spare parts must be ordered to the manufacturer to maintain proper performance. Please refer to warranty for details.

10. TROUBLESHOOTING

- A. Clog Steam: Please dismount complete stem and clean it.
- B. No water: Please fill tank with water and possible reset.
- C. Power Surge: Possible reset.
- D. To reset, simply turn machine off, wait 20 seconds then turn machine back on.

LIMITED WARRANTY

Your COMOBAR 2000 Equipment is covered by
The following warranty:

The original purchaser of this equipment from Comobar 2000 Inc will receive a one-year warranty on parts which are for manufacturing defects, ONLY to be determined by Factory Authorized Personnel, and SIX months "Bench Labor" from date of invoice. "Bench Labor" is defined as Comobar 2000 Factory repair at the factory. FREIGHT to and from factory is responsibility of distributor or end-user. Machine must be shipped in original carton. Labor at distributor level is responsibility of distributor.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, or use on frequency or voltage other than marked on the product and /or described in the instructions, abuse including tampering, damage in transit. Must use original replacement parts UL and MSF approved or warranty is not valid .This warranty gives you specific legal rights, and you may also have other rights that may vary from state to state. Freight is not included in this warranty.

SERVICE AND REPAIR

Should the Comobar 2000 Equipment malfunction, you should first call toll free to 1-888-922-0876 between the hours of 9:00 and 5:00 E.S.T and ask for service department.

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