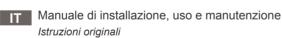
Macinacaffè Coffee grinder Kaffeemühle

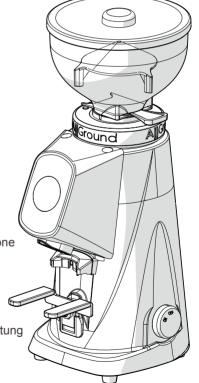


All Ground



Installation, use and maintenance manual Translation of the original instructions

Montage-, Bedienungs- und Wartungsanleitung Übersetzung der Originalanleitung







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1 GENERAL INFORMATION

1.1 Essential safety warnings

The All Ground coffee grinder produced by Fiorenzato M.C. S.r.I. has been designed and built for both professional and domestic use.



IMPORTANT: To reduce the risk of accidents, electric shock and possible injuries, the user must understand and comply with the following basic safety precautions.

Read and understand all the operating instructions and warnings in this manual.

Use the appliance only for the intended use described in this manual. The grinder is designed to grind coffee beans. Any other use is to be considered improper.

Before connecting the appliance to mains electricity, make sure that your power supply system is equipped with:

- · an effective earthing system;
- conductors of sufficient cross-section to handle the power draw;
- an efficient residual current device (RCD).

After that, make sure that the data plate on the appliance corresponds to the mains power supply and, in case of doubt or uncertainty, have it checked by a qualified person.

Extensions, adapters and multiple sockets are not recommended.

Do not place and use the appliance near sinks or jets of water.

Do not touch the power plug and/or appliance with wet hands.

Do not immerse the appliance in water.

Do not wash the appliance under running water.

Do not clean the appliance if it is still connected to the mains power supply. Turn the appliance off and disconnect the plug from the power outlet before cleaning.

Make sure the power outlet is accessible in order to quickly and easily disconnect the appliance if necessary.

Never pull the power cord to unplug the appliance.

If the plug or power cord is damaged, contact a specialist repair service to have them replaced.

Do not attempt to repair and/or fix any faults or malfunctions.

If the appliance develops a fault or malfunctions, turn it off, unplug it and contact the manufacturer's technical assistance service, an authorised dealer or a specialist repair service.

Do not hang the power cord from the appliance's support surface (it may be accidentally pulled, compromising its stability).

Keep the power cord away from any sources of heat (oven, open flames, etc.).



Place the appliance away from the edge of the support surface and make sure it is not within reach of children or people with disabilities.

Keep all packaging (bags, polystyrene, etc.) out of the reach of children and people with disabilities.

Do not operate the appliance if the safety devices have been removed, bypassed or tampered with.

Do not allow children or people with reduced mental-physical abilities to use the appliance unless under the direct supervision of a responsible user.

Before loading the coffee into the hopper, always check that there are no foreign bodies inside.

When cleaning, be careful of the sharp grinding mechanism: danger of cutting and abrasion to the fingers.

This manual, like the CE Declaration of Conformity, is an integral part of your coffee grinder and, therefore, must be handled and stored with care, must be made available to all users and must follow the machine in the event that it is given or sold to a third party.



In case of loss and/or deterioration of this documentation, it is possible to request a copy from the manufacturer indicating the manual code shown on the rear cover.

Before letting someone else use the coffee grinder, make sure that they have read and that they understand the contents of this manual.

The instruction manual contains all the instructions and use procedures which, if properly followed, will enable safe operation without causing damage to yourself and to the machine.



Whoever uses the grinder must follow all the specific warnings contained in this manual carefully.

1.2 General information on the manual and its consultation



Read this instruction manual carefully before installing and using the Coffee Grinder produced by Fiorenzato M.C. S.r.l.

This instruction manual has been prepared in accordance with Directive 2006/42/EC and provides all the information useful to the end user to install and use the All Ground Coffee Grinder produced by Fiorenzato M.C. S.r.I.

The contents of this manual must be read and understood in their entirety before installing and using the coffee grinder and the manual must be stored and kept in good condition to allow future consultation.

The images, data, texts and descriptions contained in this documentation are the property of Fiorenzato M.C. S.r.l. and reflect the state of the art of the machine at the time of its release on the market.



Fiorenzato M.C. S.r.I. is constantly seeking new solutions to improve its products and therefore reserves the right to make changes to the coffee grinder and to its documentation over time without considering the products already sold as being inadequate and/or obsolete.

Consultation of this manual is assisted by a general index that facilitates identification of the topic of interest and by a series of information symbols that draw the user's attention to the contents of particular interest for the purpose of their safety and correct use of the coffee grinder.

1.3 Symbols used in the manual



WARNING - NOTE! It indicates a warning or important note relating to specific functions and/or to useful information for the user. Pay attention to the paragraphs marked with this symbol.



GENERAL HAZARD - ATTENTION! Generic warning sign. The text marked with this symbol indicates that failure to follow the instructions provided may cause damage to the machine and/or result in the risk of injury to the user.



LIVE EQUIPMENT - ATTENTION! Text marked with this symbol indicates the possible risk of electrocution. Pay attention to the instructions provided.



OPERATION INTENDED FOR AUTHORISED TECHNICIANS: The text marked with this symbol indicates that the action described must be performed by a specialist technician (technical assistance).

1.4 Contact details of the manufacturer

For any clarification, please contact the company at the Fiorenzato M.C. S.r.l. following address:

Fiorenzato M.C. S.r.l.

Via Rivale, 18 - Santa Maria di Sala (VE) - ITALY

Tel. +39/049 628716 - Fax. +39/049 8956200

info@fiorenzato.it - www.fiorenzato.it

1.5 Instructions to request interventions

For technical assistance concerning the machine, contact the dealer who sold the appliance. For further information or clarifications regarding the use and/or maintenance of the Grinder, **Fiorenzato M.C. S.r.I.** remains at your disposal and can be contacted at the addresses given in paragraph 1.4.

1.6 Warranty

Fiorenzato M.C. S.r.I. applies a 12-month warranty to its products from the date of purchase, proven by a valid document for tax purposes, issued by the authorised dealer.

During the warranty period, the manufacturer undertakes to repair or replace free of charge the parts and/or components that are shown to be defective at origin due to manufacturing defects.

The warranty covering the product is void in the event that:

- The warnings/instructions contained in this manual have not been observed.
- The routine maintenance and machine cleaning operations have not been carried out by a user duly instructed on the correct execution procedures.
- Any repairs entrusted to unqualified personnel or to those persons not authorised by the manufacturer.
- The product is used for purposes other than those specified in this manual.
- Any replacements that have been made using non-original spare parts (please note
 that replacements with non-original spare parts, in addition to voiding the warranty,
 also invalidate the "Declaration of Conformity" that accompanies the appliance.
- The warranty is void for damage caused to the appliance due to: neglect, installation and/or use that does not comply with the requirements of this manual, insufficient

maintenance (cleaning), damage caused by lightning and atmospheric phenomena, incorrect power supply, overvoltages and overcurrents.

1.7 Applied directives

Every coffee grinder produced by Fiorenzato M.C. S.r.I. has been designed and built in compliance with the essential requirements of the following community directives:

- 2006/42/EC [Machine Directive].
- 2014/35/EU [Low Voltage Directive].
- 2014/30/EU [Electromagnetic Compatibility Directive].
- 2011/65/EU [RoHS Directive].
- 2015/863/EU [RoHS Delegated Directive].
- 2012/19/EU [WEEE Directive].

1.8 EU declaration of conformity



DICHIARAZIONE UE DI CONFORMITÀ UE DECLARATION OF CONFORMITY

CF

La società Fiorenzato M.C. S.r.l. dichiara che, i macinadosatori per caffè: The company Fiorenzato M.C. S.r.l. declares that coffee grinders:

Modello: AllGround

Model:

N° di Serie: dal 010101010 Serial Nr.: from 010101010

Sono costruiti in conformità alle seguenti Direttive: Are produced in compliance with the following Directives:

Direttiva Macchine 2006/42/EC Machinery Directive 2006/42/EC

Direttiva Bassa Tensione 2014/35/UE Low Voltage Directive (LVD) 2014/35/UE

Direttiva Compatibilità Elettromagnetica 2014/30/UE Electromagnetic Compatibility (EMC) 2014/30/UE

Direttiva RoHS 2011/65/UE RoHS Directive 2011/65/UE

Direttiva Delegata RoHS 2015/863/UE Delegated Directive RoHS 2015/863/UE

Direttiva RAEE 2012/19/UE RAEE Directive 2012/19/UE

La persona giuridica autorizzata a costituire il fascicolo tecnico è Fiorenzato M.C. S.r.l., con sede in Via Rivale, 18 - 30036 Santa Maria di Sala (VE) - Italia.

The legal person authorized to realize the technical file is Fiorenzato M.C. S.r.l., based in Via Rivale, 18 - 30036 Santa Maria di Sala (VE) – Italy.

Data: Novembre 2020 Date: 2020 November C.E.O. Christian Oddera

Car

*Questa è la Dichiarazione di Conformità attualmente valida. *This is the Declaration of Conformity currently valid.

Sede Legale/Legal address: Via Plana Giovanni Antonio, 6 – 20155 Milano (MI)
Sede Operativa/Operative address: Via Pivale, 18 – 30036 Santa Maria di Sala (VE) – Tel. +39.049.628716 – Fax +39.049.8956200 – www.fiorenzato.it

C.F. / P.IVA / Reg. Imp. Milano 04876490964 – REA 1779231 – cap. soc. 90.000,00 i.v

Fig. 1 EU declaration of conformity

2 IDENTIFICATION DATA AND TECHNICAL CHARACTERISTICS

2.1 Introduction

Making coffee is an art and to learn its secrets, it is necessary to follow precise rules. The formula for obtaining a perfect cup of espresso is, in fact, very complex and the part played by the equipment is extremely important. For optimal success and indisputable quality, three elements must be correctly combined:

- A fine blend.
- The appropriate use of available equipment.
- The wise skill and professionalism of those persons who prepare it. To enjoy a good coffee, contrary to popular belief, it is not enough to simply choose a particular blend.

The operator's experience and skill in following the correct procedures for preparing the drink and using suitable machinery contribute significantly to creating a small masterpiece. This is why professionals attach so much importance to the espresso machine and to the coffee grinder. Knowing these tools well, keeping them in perfect working order and using them to their full potential is a skill that belongs to true masters of coffee. The quality of a good espresso stems from a series of operations, where grinding plays an important role. The grinder, therefore, represents one of the basic tools, whose structure has to meet certain characteristics which are: robustness, strength and functionality, characteristics fully achieved by every grinder produced by Fiorenzato M.C. S.r.I.

To make using your All Ground grinder practical and functional, Fiorenzato M.C. S.r.l. has equipped the appliance with a practical, touch display that shows the grinding controls based on three different types of grinding option (Espresso, Moka and Filter) that can be selected by simply rotating the adjustment ring nut.

The grinder, as described in the following paragraphs, is equipped with special safety devices that protect the user during all operating and/or cleaning phases with the machine open.

2.2 Appliance identification

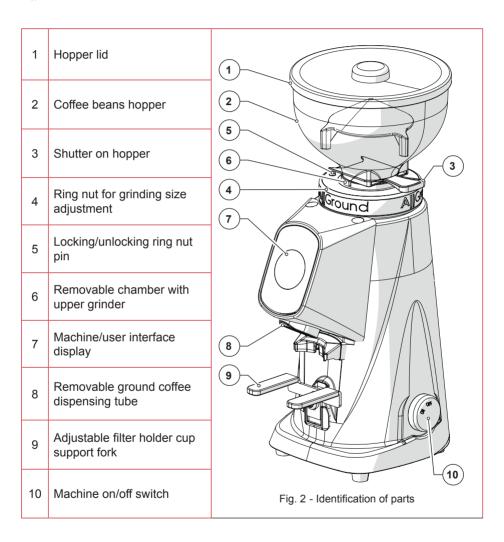
The identification label is on the bottom of the grinder and gives the following data:

- Company name of Fiorenzato M.C. S.r.l.
- CE marking and year of manufacture.
- Any other certification marks.
- Model and serial number.
- Power of the appliance.
- Required power supply voltage and frequency.



2.3 Identification of the main parts of the grinder

The AllGround grinder consists of a machine body and a supply hopper on the top to load the roasted coffee beans before grinding them. With reference to Fig. 2, the AllGround grinder consists of the following parts:

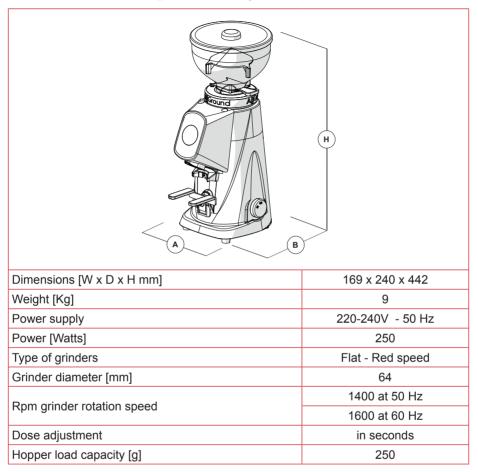


2.4 Intended uses

This appliance has been designed exclusively for the grinding of roasted coffee beans. Any other use is to be considered improper and therefore dangerous. The manufacturer declines all responsibility for any damage due to improper or incorrect use. Do not use the appliance to grind other types of food or other granular materials.

2.5 Technical features

The table summarises the All Ground coffee grinder's specific technical characteristics.



2.6 Noise



The maximum sound emission of our coffee grinder, measured in a UNI EN ISO 3741 reverberation room in accordance with the EN 60704-1 standards, is in accordance with the EN 60704-1 standards: 1998 and EN 607043: 1996. The equivalent level of sound exposure for an operator, linked exclusively to a limit operation of the appliance of 240 min over eight hours, is **78 dB(A)**, in accordance with European Directive 86/188/EEC and subsequent revision 2003/10/EEC. Use of the device does not therefore require any precautions against risks arising from exposure to noise in the workplace (articles 3-8 of DE 2003/1 0/EEC).

SAFETY

3.1 General information

Before operating the grinder, the user must be adequately informed of the possible risks arising from improper use of the appliance, the safety devices adopted by the manufacturer listed in this chapter and the general safety rules listed in paragraph 1.1.



ATTENTION! Before installing and using a grinder for the first time, you must have read and you must understand all the contents of this documentation.



ATTENTION! Maintenance interventions that go beyond normal daily cleaning must only be carried out by qualified operators and/or must be authorised by the manufacturer.



ATTENTION: The unauthorised tampering with or replacement of one or more parts of the machine, the adoption of accessories that modify use of the same and the use of non-original spare parts can cause risks of injury and compromise efficient functioning of the appliance.



ATTENTION: Before carrying out any type of maintenance and/or cleaning work on the machine, ensure it is disconnected from the power supply.

 It is forbidden to operate the appliance where the safety devices have been removed, circumvented or tampered with.



Failure to comply with the above exempts Fiorenzato M.C. S.r.I. from any liability for damage to persons and/or property.

3.2 Incorrect reasonably foreseeable use

Fiorenzato M.C. S.r.l. disclaims any liability and the warranty is void in the event of negligence when using the machine or due to failure by the user to comply with the user instructions contained in this manual.



Any use of the device other than that reported in this manual is considered incorrect.

During use of the device, other types of work and activities considered incorrect and which in general could involve risks for the safety of users and/or damage to the machine are not permitted.

Reasonably foreseeable misuse is considered:

- Use of the machine for the grinding of products other than roasted coffee beans (e.g. pepper, salt, etc.).
- Use of the appliance with pre-ground coffee.
- Incorrect use of the appliance by untrained people and/or by people who have not read this instruction manual.
- Use of non-original and/or non-coffee grinder spare parts in your possession.
- Use of the machine in a potentially explosive environment.

Furthermore, the user must never under any circumstances:

- Attempt to remove any foreign bodies that have accidentally fallen into the coffee supply hopper and/or into the grinding area without first disconnecting the appliance from the power supply.
- Use of the appliance with damp or wet hands.
- The introduction of liquids of any kind into the coffee supply hopper and into the grinding area.



If the appliance behaves in an abnormal way, any type of intervention needed to identify and to fix the anomaly must be done by a qualified dealer or a specialist repair service.

3.3 Precautions for correct and safe use

To ensure the safety of the user and to optimally manage the appliance, it is important to satisfy a number of simple but important provisions, namely:

- Avoid incorrect use of the power cord. Use only cables or section extensions suitable for the power installed in the machine.
- Protect the cable from high temperatures, oil and sharp edges.
- Replace the power cord and/or any extension if their wear or damage is perceived.



Variations with respect to normal operation (increased power absorption, increased temperature, excessive vibrations, abnormal noises or alarm signals on the display) result in the expectation that operation is not correct. To prevent faults, which can directly or indirectly cause damage to persons or to the appliance, ensure the necessary maintenance or, if necessary, contact the dealer or a specialist repairer.

 If you suspect that the appliance is operating abnormally and/or is no longer safe, disconnect it from the power outlet. Therefore, entrust control of the appliance and any repairs to specialist and authorised technicians or, if necessary, contact the manufacturer.

3.4 Safety devices incorporated in the grinder



The All Ground model coffee grinder is equipped with suitable mechanical and electromechanical devices to safeguard the safety of the user and the integrity/functionality of the appliance during its use.

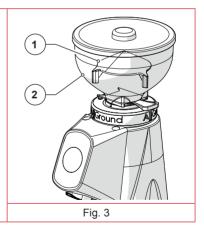
Specifically, the following safety devices are incorporated in the appliance:

· Motor thermal protector

The device motor has a thermal protector that protects it from excessive heating due to overcurrents and intervenes by interrupting the power supply to the motor.

 Anti-intrusion device on the coffee supply hopper (Fig. 3)

The anti-intrusion device (Item 1) present inside the supply hopper (Item 2) allows the passage of coffee beans towards the grinding chamber, preventing the accidental introduction of fingers by the user.



Anti-intrusion device on removable chamber (Fig. 4)

To prevent contact with the grinders when the hopper is removed from the appliance, inside the removable chamber (Item 1) there is an anti-intrusion device (Item 2) which prevents accidental introduction of the user's fingers into the grinding chamber.

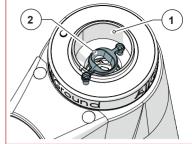


Fig. 4

Locking/unlocking ring nut pin (Fig. 5)

To prevent the accidental removal of the ring nut (Item 1), when the limit switch position is reached, a pin is provided (Item 2) that clicks upwards to lock it in position, preventing it from being removed.

If the ring nut is removed with the grinder running, it is stopped instantly and the "WARNIG" screen appears on the display (Item 3) with voltage to the motor being cut to make the machine safe.

The ring nut may only be removed when the machine is not electrically powered (see chapter "6 - Maintenance").

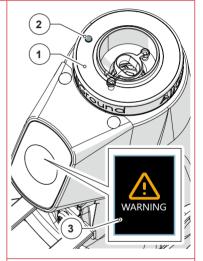
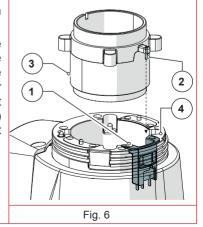


Fig. 5

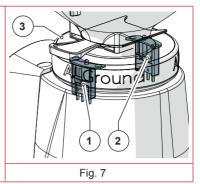
Removable chamber presence detection microswitch (Fig. 6)

This microswitch (Item 1), which can only be activated by the special pin located on the removable chamber (Item 2), only allows the appliance to start if the removable chamber itself (Item 3) has been inserted in the correct working position in the machine body (Item 4) and locked in place by the adjustment ring nut (see Fig. 5 Item 1).



 2 microswitches to detect the ring nut position (Fig. 7)

These two microswitches (Items 1 and 2) detect the position of the adjustment ring nut (Item 3) and then, through the display, indicate the grinding mode detected (Espresso, Moka or Filter).



3.5 Residual risks

During the design, Fiorenzato M.C. S.r.l. adopted all the necessary precautions to ensure use of the coffee grinder in conditions of maximum safety. However, during installation and cleaning of the appliance, there are a number of residual risks that cannot be eliminated, the effects of which can be addressed by adequately training the user according to the provisions set out in the following table.

For each residual risk, the provisions useful to limit and/or cancel the degree of the individual risks are indicated.

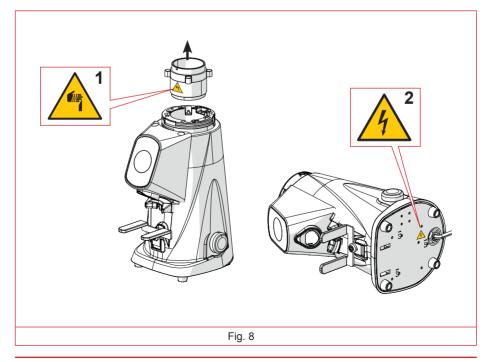
Residual risk	Present during:	Provisions to reduce the risk
Contusion and/ or crushing of the upper and lower limbs due to the weight of the device	Handling of the device for: Unpacking. Installation. Movement of the appliance for cleaning of the relative support surface.	 Firmly grip the appliance before moving it. Ensure there is sufficient space to move the appliance safely without striking obstacles. Use non-slip gloves to move the grinder.
Electrocution	Connecting and disconnecting the power cord.	 Frequently check the condition of the power cable and replace it when it is found to be deteriorated or damaged. Make sure that the switch is in the "O" (OFF) position before connecting the power cable to the coffee grinder.

Residual risk	Present during:	Provisions to reduce the risk
Excoriation/cuts to the fingertips and fingers	 Handling of the removable chamber. Cleaning of the grinders. 	 Handle the removable chamber carefully when removing/ inserting it from/into the machine body. Avoid direct contact of your fingers with the sharp teeth of the grinders during cleaning. Use rubber gloves to protect hands.

3.6 Warning labels applied to the machine

Special pictograms (see Fig. 8) have been applied to the grinder to warn the user to pay the utmost attention when performing certain actions and operations on the machine. The pictograms are:

- Cutting hazard: applied to the outer surface of the removable chamber (visible only after removing the chamber itself from the machine body);
- Electrocution Hazard: positioned on the closing plate on the bottom of the grinder, near the cable gland.



4 INSTALLATION



ATTENTION! Before proceeding with installation and commissioning of the appliance, read the following carefully.

4.1 Storage

In the event that the appliance is not immediately installed in the place of use and it is necessary to temporarily store it, it should be stored in a safe place that respects the following characteristics:

- the place chosen for the temporary storage of the device is a closed environment, protected from the sun and from weathering;
- the temperature of the storage place is between 5°C and 40°C, with relative humidity between 30% and 90%;
- if the appliance must remain in storage for a long time before being installed, it is advisable to keep it in its original packaging to ensure more adequate protection.

4.2 Choice of installation point

Considering the function of the grinder, it is advisable to PLACE IT near the coffee machine.

Before proceeding with installation of the device, also make sure that the installation point meets the following requirements:

- The surface intended for positioning of the appliance must be flat, well levelled and sufficiently robust to support its weight;
- The space available must be large enough to allow correct installation and easy use
 of the appliance;
- The appliance must not be installed near sinks and/or taps that can wet it with jets and/or splashes of water;
- · The place of use is sufficiently lit and well ventilated;
- A socket is provided near the installation point for the electrical connection of the appliance in compliance with the regulations in force in the country of use.



ATTENTION! The socket must be equipped with an efficient earthing system.

ATTENTION! The electrical power supply system must also be equipped with a safety magnetothermic switch placed upstream of the socket in a known position that can be easily reached by the user in order to protect the appliance from overloads and sudden changes in voltage and the user from the risk of electrocution.

4.3 Unpacking and handling of the appliance

After opening the packaging, carefully check that the appliance is intact and that there are no damaged parts.

- Open the packaging near the installation point, ensuring there is sufficient space to handle the appliance safely.
- Remove the appliance from the packaging, gripping it firmly and safely.
- · Place the grinder on the work surface.



ATTENTION! Be careful when handling or moving the appliance. Due to its weight (9 kg) and the rounded shape of the machine body, there is a risk that it may slip from your grip.

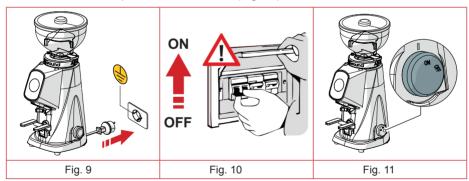
4.4 Installation and connection to the electrical network

To complete the installation and start using your new coffee grinder, simply connect the plug to the power outlet (Fig. 9).



If it is necessary to use power adapters, multiple sockets or extensions, it is essential to use products that comply with the certification standards in force in the country of use.

- If present, set the protection magnetothermic switch located upstream of the power socket to the "ON" position (Fig. 10).
- Turn the machine power switch to "ON" (Fig. 11).



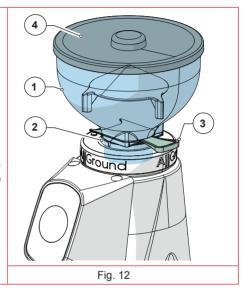
At this point the coffee grinder is powered and ready to be used.

5 USING THE GRINDER

5.1 Preparing to use the grinder

Once the installation has been completed, the grinder is ready to use and can be loaded with the coffee beans to be ground. With reference to Fig. 12, to load the coffee beans, proceed as follows:

- Fit the hopper (Item 1) on the removable chamber (Item 2).
- Make sure that the shutter (Item 3) is completely closed.
- Remove the lid (Item 4) and fill the hopper with the roasted coffee beans to be ground.
- Close the hopper with the relative lid (Item 4).
- Gradually open the shutter (Item 3) to allow the flow of coffee beans into the grinding chamber.
- At this point the grinder is loaded and ready to be used.



5.2 Selecting the grinding type

- By turning the adjustment ring nut (Item 1), you can select the type of grinding desired between "Filter", "Moka" and "Espresso".
- The machine management screen, corresponding to the type of grinding selected, is displayed automatically.
- Select the grinding type by moving the sector of the ring nut corresponding to the "Filter", "Moka" or "Espresso" adjustment to the red mark on the removable chamber (Item 2).



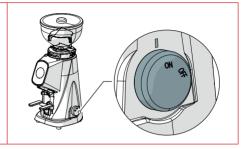
5.3 Machine controls

All the control devices on the grinder are described below.

5.3.1 Switch

It is used to turn the appliance on and off.

- Rotated to "OFF": the appliance is switched off (power supply disconnected).
- Rotated to "ON": the appliance is on (electrically powered).



5.3.2 Machine management function screens and buttons

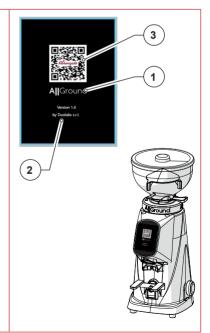
The display is the communication interface between the appliance and the user and shows the specific machine management screens based on the type of grinding selected by the adjustment ring nut.

Start-up screen

When the grinder is switched on (the switch is in the "ON" position), the display shows the start-up screen with the grinder logo for a few seconds (Item 1), the version of the software installed (Item 2) and a "QR" code with the manufacturer's logo (Item 3).

By scanning the "QR" code with an enabled smartphone you can connect to the Fiorenzato M.C. S.r.l. website and watch an explanatory video on how to operate your All Ground grinder.

After the set display time has elapsed, the display automatically shows the machine management screen relating to the grinding mode set at that time with the adjustment ring nut (Espresso, Moka or Filter).



"Espresso" screen

This screen is displayed when the adjustment ring nut is rotated to the "Espresso" grinding mode and contains the three function buttons for starting the desired grinding cycle. Specifically:



Single dose grinding (Item 1):

- Lightly pressing this option (for less than two seconds) will set the arinder time to grind enough coffee for a single dose. When the command is given, a screen appears showing the progress of the arinding cycle expressed in seconds and the "STOP" button to interrupt the current cycle (see paragraph 5.6).
- If pressed for longer than two seconds, the screen is displayed to set the time for a single dose (see paragraph 5.3.3).



Double dose grinding (Item 2):

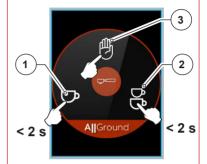
- Lightly pressing this option (for less than two seconds) will set the grinder time to grind enough coffee for two doses. When the command is given, a screen appears showing the progress of the grinding cycle expressed in seconds and the "STOP" button to interrupt the current cycle (see paragraph 5.6)
- If pressed for longer than two seconds, the screen is displayed to set the time for a double dose (see paragraph 5.3.3).



Manual grinding (Item 3):

- When pressed and held, manual grinding begins and the display shows the grinding time expressed in seconds. When the function button is released, the machine stops.

When grinding is completed, the display returns to the "Espresso" screen.





"Moka" Screen

This screen is displayed when the adjustment ring nut is rotated to the "Moka" grinding mode and contains the function button for starting the grinding cycle.



"Moka" grinding (Item 1):

 By pressing and holding this function button (Item 1) the grinding cycle starts.
 The grinding time is displayed at the top of the display (Item 2). When the button is released, the grinder stops.



"Filter" screen

This screen is displayed when the adjustment ring nut is rotated to the "Filter" grinding mode and contains the function button for starting the grinding cycle.



"Filter" grinding (Item 1):

- By lightly pressing this function button (Item 1) the grinding cycle starts in continuous mode. The grinding time is displayed at the top of the display (Item 2).
- By pressing the button again (Item 1) the grinding in progress stops.

The "Filter" mode grinding cycle is automatically stopped after 50 seconds of operation.



"WARNING" screen

This screen is displayed when the adjustment ring nut (Item 1) is released from its relative guide and removed from the machine body in order to clean the removable chamber and the grinders. The appearance of this screen prevents the grinder from starting until the adjustment ring nut is reset to the correct working position.

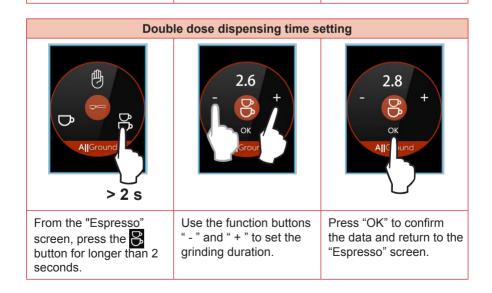


5.3.3 Single and double "Espresso" dose grinding times

The AllGround grinder management software lets you adjust the duration of the grinding cycles (expressed in seconds) to grind and dispense single and double doses of coffee in the "Espresso" operating mode.

To set the grinding times, make sure that the adjustment ring nut is rotated to "Espresso" and that the relative management screen is displayed, then follow the instructions below:

Single dose dispensing time setting 1,2 1,4 All bund Press "OK" to confirm the "Espresso" screen, press the button for longer than 2 seconds. Single dose dispensing time setting 1,4 All bund Press "OK" to confirm the data and return to the data and return to the "Espresso" screen.



5.4 Adjustment type and grinding size

Grinding type selection

Turn the adjustment ring nut (Item 1) located under the hopper (Item 2) until the red notch on the front of the removable chamber (Item 3) is in the ring nut sector corresponding to the type of grinding you want to do (for Espresso, for Moka or for Infusion Filter). The change in grinding type is displayed.

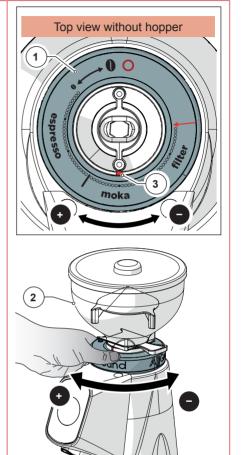
Grinding size adjustment

After having selecting the type of grinding (Espresso, Moka or Filter), you can adjust the grinding size to obtain coarser or finer coffee.

Adjust the adjustment ring nut again (Item 1), keeping the red notch (Item 3) in the previously selected sector.

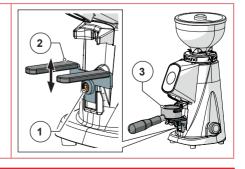
- Turn the ring nut clockwise to grind coarser:
- Turn the ring nut anti-clockwise to grind finer.

The adjustment must be made with the motor running. It is advisable to grind small quantities of coffee for a visual assessment of the degree of grinding.



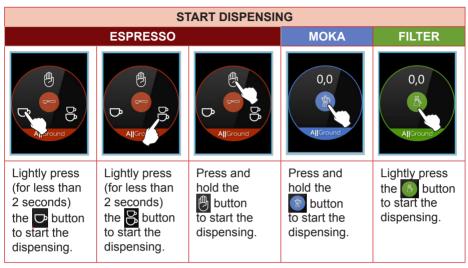
5.5 Filter holder cup support fork height adjustment

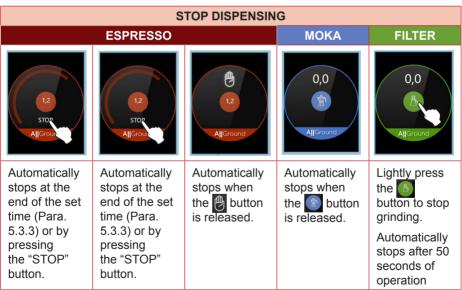
- Loosen the fixing screw (Item 1);
- Adjust the fork height appropriately (Item 2), depending on the size of the espresso filter cup (e.g. Item 3) or the moka filter to be filled with coffee.
- Tighten the screw (Item 1) to lock the fork (Item 2) in the new position.



5.6 Dose dispensing

With the grinder ready to use, control the grinding start (and eventual stop) by using the appropriate function buttons as indicated below.





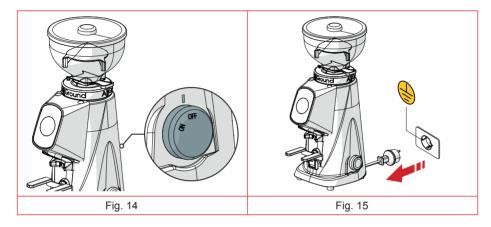
6 GRINDER MAINTENANCE

6.1 Ordinary maintenance

Your All Ground grinder does not require any significant routine maintenance operations except for periodic cleaning that must be done by following the operating procedures below



ATTENTION! Before doing any cleaning work, disconnect the grinder from the power supply by turning the appropriate switch to the "O" (OFF) position (Fig. 14) and remove the power plug from the relative power socket (Fig. 15).



ORDINARY MAINTENANCE INTERVENTIONS		
Frequency	Type of Intervention	Paragraph
After each use	Precise equipment cleaning	6.1.1
After each use	Supply cable status check	6.1.2
Every 6 months	Final cleaning of grinders	6.1.3
Whenever necessary	Storing the grinder	6.1.4



ATTENTION! "Red speed" type grinders, whose surface has been specially treated to increase resistance to wear, are installed in AllGround grinders. This treatment is done to ensure that the grinders work in optimal conditions throughout the machine's entire life. If, however, the grinders are damaged (e.g. if the removable chamber is accidentally dropped on the floor and/or if any hard foreign objects have been accidentally placed in the grinding chamber), they must only be replaced by a trusted specialist repair service.

6.1.1 Cleaning the equipment

AFTER EACH USE: thoroughly clean the appliance.

Removing and cleaning the hopper

- Close the shutter (Item 1) and remove the hopper (Item 2) from the appliance.
- Remove the lid (Item 3) from the hopper and empty out all the coffee beans contained inside.
 It is advisable to pour the coffee into its original bag and seal it tightly to preserve its freshness and aroma.
- Clean the internal and external surfaces of the hopper using hot water and a neutral PH nonperfumed detergent and degreaser suitable for the food sector. <u>Do not use abrasive sponges and/ or aggressive detergents that could damage the</u> surfaces of the hopper.
- Dry the washed parts carefully with a soft, dry cloth.



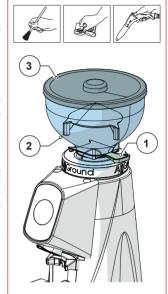
ATTENTION! The hopper cannot be washed in the dishwasher.

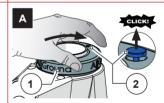
Removing and cleaning the adjustment ring nut

- A Turn the adjustment ring nut clockwise (Item 1) until, when it reaches the limit switch position, the locking pin (Item 2) clicks upwards.
- Press the locking pin down and rotate the ring nut clockwise slightly until it releases from its guide.
- Once the release point is reached, lift and remove the adjustment ring nut from the machine body.
- Clean the inner and outer surfaces of the ring nut using a damp cloth. <u>Do not use abrasive sponges</u> and/or harsh detergents that may damage it.

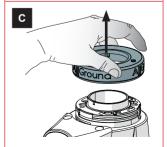


ATTENTION! The ring nut cannot be washed in a dishwasher.









Cleaning the removable chamber and upper grinder

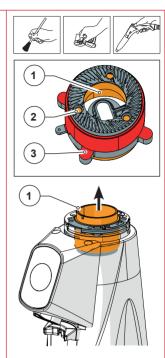
- With an aspirator, vacuum out the coffee beans contained in the collar of the removable chamber.
- Remove the removable chamber (Item 1) from the machine body.
- Using a soft bristle brush (clean and sanitised), with a dry cloth and a vacuum cleaner, clean the removable chamber (Item 1) and the fixed grinder attached to it (Item 2) carefully removing any residual coffee powder from all the surfaces and teeth of the grinder.



ATTENTION! Each time the removable chamber is removed, clean its contact surface with the grinding chamber with a brush (Item 3).



ATTENTION! Do not use water and/or detergents to clean the removable chamber and the fixed grinder. The removable chamber and the fixed grinder cannot be washed in the dishwasher.



Cleaning the grinding chamber and lower grinder

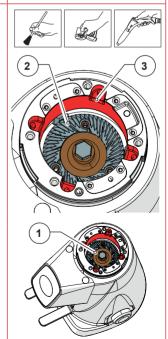
- Using a vacuum cleaner, remove the coffee beans and powder contained in the grinding chamber (Item 1).
- With a soft bristle brush (clean and sanitised) and a dry cloth, clean the grinding chamber (Item 1) and the lower grinder (Item 2).



ATTENTION! Each time the removable chamber is removed, carefully clean the entire relative contact surface inside the grinding chamber with a brush (Item 3).

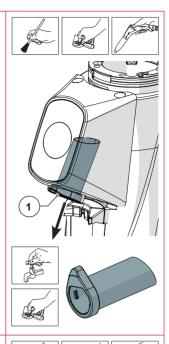


ATTENTION! Do not use water and/or detergents to clean the grinding chamber and the grinder.



Cleaning the coffee dispensing tube

- Hold the coffee dispensing tube (Item 1) and extract it from its seat to which it is connected by means of a magnet coupling.
- Wash the dispensing tube with hot water and a non-perfumed detergent and degreaser with a neutral pH specific for the food sector.
- Dry with a soft cloth.
- With a vacuum cleaner and a dry cloth, clean the seat of the dispensing tube from all coffee powder residues.



Cleaning the machine body

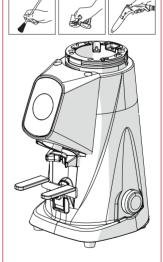
 Cleaning the outside of the machine body must be done with soft cloths and products suitable for the food sector.



ATTENTION! Do not use abrasive sponges and/or aggressive products that may damage the external surfaces of the machine.



ATTENTION! It is forbidden to use jets of water or steam to clean the machine body.

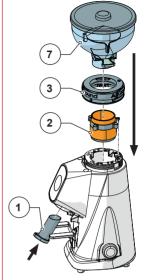


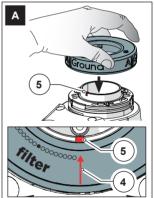
Reassembling the grinder

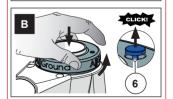
After cleaning, reassemble the grinder

- Insert the coffee dispensing tube (Item 1) into its seat until it is attached to the magnet inside the seat itself.
- Insert the removable chamber (Item 2) into the machine body making sure to align it correctly.
- Fit the adjustment ring nut (Item 3) by acting as follows:
 - A Position the adjustment ring nut (Item 3) on the machine body by aligning the red arrow (Item 4) with the red reference notch on the removable chamber (Item 5).
 - Press the ring nut against the machine body and rotate it slightly anti-clockwise until the coupling point is found. When the coupling point is reached, the locking pin (Item 6) clicks upwards blocking the rotation of the ring nut.
 - Press the locking pin (Item 6) and turn the ring nut anti-clockwise again until it reaches the desired working position.
- Fit the hopper (Item 7).

The machine is ready to be used again after being supplied and refilled with coffee.









6.1.2 Supply cable status check

AFTER EACH USE: check the power cable.

 With the cable disconnected from the power outlet, visually check, as well as checking with your hands, that the plug and protective sheath are not damaged and that the wires are not exposed.



ATTENTION! If damage is found to the power cord, have it replaced by a specialist repair service.

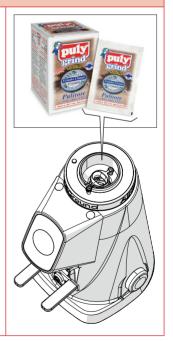


6.1.3 Thorough cleaning of the grinders

EVERY 6 MONTHS: clean the grinders thoroughly.

The grinders must be thoroughly cleaned at least every 6 months (or sooner if deemed necessary), using products specifically designed to clean grinders, which are easily available on the market (e.g. PULY GRIND detergent for coffee grinders).

- Thorough cleaning must be done once normal cleaning has been completed, with the machine emptied of coffee and without the supply hopper.
- Clean the grinders by pouring a dose of product into the grinding chamber (completely empty) and then starting the grinding cycles until the product is completely ground. During grinding, the product (in grains or crystals) regenerates the grinders, completely removing any coffee deposits, encrustations, moulds and fatty deposits from their surfaces, absorbing the oil and destroying any rancid part without leaving residues.
- In this way, the grinders are regenerated without the need to disassemble them.

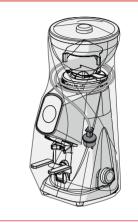


6.1.4 Storing the grinder

If the grinder is not going to be used for a long period, it is advisable to carry out the following operations to keep it in good condition and to avoid any issues the next time it is restarted.

WHEN NECESSARY: when setting the machine aside for a long period.

- Carefully clean the grinder as described in Para. 6.1.1.
- Thoroughly clean the grinders as reported in Para. 6.1.3.
- · Unplug the power cord from the power outlet.
- Cover the machine with a cloth to protect it from dust and dirt.



6.2 Extraordinary maintenance

No extraordinary maintenance operations are envisaged for the grinder. However, if there are any breakages and/or malfunctions not covered in the section "7 ANOMALIES - CAUSES - REMEDIES", do not intervene on the device on your own initiative but entrust the search for and resolution of the fault to a specialist technician. Contact the assistance service of Fiorenzato M.C. S.r.l.

7 ANOMALIES - CAUSES - REMEDIES

The table shows the possible anomalies that can cause a failure and/or irregular operation of the AllGround coffee grinder. For each anomaly, the possible cause that generated it and the actions to be taken to restore correct functioning of the appliance are indicated.

Anomaly	Cause	Solution
The grinder does not turn on.	No electric power.	Make sure that the switch is in the "ON" position;
		Make sure that the circuit breaker upstream of the socket (if present) is in the ON position.
		 Make sure that the power cord is intact and that the plug is properly connected to the socket.
Coffee beans do not descend from the supply hopper.	Shutter closed too much.	Open the shutter.
The "Warning" screen appears on the display:	The adjustment ring nut has been released from its rotation lane and the safety microswitch (see Fig. 6 Item 1) does not detect the removable chamber in its correct working position.	Correctly tighten the adjustment ring nut on its rotation lane following the instructions given in the "Reassembling the grinder" point of paragraph 6.1.1.

Anomaly	Cause	Solution
The motor stops during grinding.	Motor protection thermal cut-out intervention due to blocking of the grinding system in the presence of objects or foreign bodies between the grinders.	 Turn off the appliance and wait for it to cool completely. Disconnect the appliance from the power supply. Close the shutter and remove the supply hopper. Open the removable chamber and clean the grinders and remove any foreign bodies. Reassemble the appliance and start a grinding cycle.



ATTENTION! If the anomaly persists even after carrying out the suggested corrective actions, or if functional anomalies not listed in the table occur, contact a specialist technician and have the appliance checked.

8 REQUESTING SPARE PARTS

If you need to replace parts on your grinder, you can request original spare parts from the spare parts service of Fiorenzato M.C. S.r.l. or from one of its Service Centres or Authorised Resellers.



ATTENTION! Remember that the interventions to replace the grinders and in general all the internal parts of the grinder must be carried out by specialist technical personnel.



ATTENTION! Fiorenzato M.C. S.r.l. is not responsible for any injury to persons and/or damage to the appliance caused by the replacement of components with non-original spare parts and performed by unqualified personnel.

DISPOSAL



ATTENTION! Different laws are in force in the various countries regarding the disposal of electrical and electronic products and therefore the requirements imposed by the specific laws and by the bodies responsible for disposal must be observed.

- If the identification label affixed to the appliance shows the symbol of the crossed-out bin shown in the figure, it means that the product is classified, according to the regulations in force, as electrical or electronic equipment and complies with the EU Directive 2002/96/EC (WEEE) and therefore, at the end of its useful life, it must necessarily be treated separately from household waste.
- The appliance must therefore be delivered free of charge to a separate collection centre for electrical and electronic equipment or returned to your dealer when purchasing a new equivalent appliance.
- The user is responsible for taking the appliance at the end of its life to the appropriate collection facilities, otherwise incurring the penalties provided for by the current waste legislation. Adequate separate collection for future use of the equipment assigned for recycling, treatment and environmentally compatible disposal helps to prevent possible negative effects on the environment and on human health and promotes recycling of the materials that compose the product. For more detailed information regarding the collection systems available, contact the local waste disposal service or the store where the purchase was made. Manufacturers and importers must comply with their responsibility for environmentally compatible recycling, treatment and disposal either directly or by participating in a collective scheme.

