

# Automatic Coffee System

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## Use and Care Manual



Models: CM24P-1, CM24T-1

***dacor***<sup>®</sup>  
The Life of the Kitchen.<sup>®</sup>

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Read this manual completely before operating your appliance. Keep it for future reference.

Part No. 101335 Rev. D



To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor® products! Our unique combination of features, style and performance make us The Life of the Kitchen®, and a great addition to your home.

In order to familiarize yourself with the controls, functions, and full potential of your new Distinctive Appliance, we suggest that you thoroughly read this use & care manual, beginning with the **Important Safety Instructions** section.

All Dacor® appliances are designed and manufactured with quality and pride, while working within the framework of our company value. Should you ever experience a problem with your product, please first check the **Before You Call for Service** section of this manual for guidance. It provides useful suggestions and remedies prior to calling for service.

Valuable customer input helps us to continuously improve our products and services, so please feel free to contact our Customer Service Team for assistance with any of your product support needs.

Dacor® Customer Service  
1440 Bridge Gate Drive  
Diamond Bar, CA 91765

Telephone: (800) 793-0093  
Fax: (626) 403-3130  
Hours of Operation: Monday through Friday  
6:00 A.M. to 5:00 P.M. Pacific Time  
Web Site: [www.Dacor.com](http://www.Dacor.com)

Thank you for choosing Dacor® for your home. We are a company built by families for families and we are dedicated to serving yours. We are confident that your new Dacor® product will deliver a high level of performance and enjoyment for many years to come.

Sincerely,

A handwritten signature in black ink, appearing to read "Cheryl Crowe". The signature is fluid and cursive.

Cheryl Crowe  
Director, Customer Satisfaction

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Keep this manual and your sales receipt or canceled check in a safe place for future reference. Proof of original purchase date is required for warranty service.

Have the complete model and serial number information for your coffee system ready. The numbers are found on the data plate located inside the brewing unit door. See page 9 for location. Record the numbers below for easy access.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_

## If you have any questions about this product, call:

Dacor® Customer Service

1-800-793-0093 (U.S.A. and Canada)

Monday — Friday 6:00 A.M. to 5:00 P.M. Pacific Time

Web site: [www.Dacor.com](http://www.Dacor.com)

In our continuing effort to improve the quality and performance of our appliances, it may be necessary to make changes to the coffee system without revising this guide.

# Important Safety Instructions



## **IMPORTANT**

**INSTALLER:** PLEASE LEAVE THIS MANUAL WITH THIS APPLIANCE.

**CUSTOMER:** READ THIS USE & CARE MANUAL COMPLETELY BEFORE USING YOUR APPLIANCE AND KEEP IT FOR FUTURE REFERENCE. IT PROVIDES PROPER USE AND MAINTENANCE INFORMATION.

## About Safety Instructions

**IMPORTANT:** Warnings and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating an appliance.

Always contact the manufacturer about problems or conditions you do not understand.

## Safety Symbols



**DANGER**

Instructions that if not followed immediately, will result in serious injury, or death. Severe property damage may also occur.



**WARNING**

Instructions that if not followed could result in serious injury, or death. Property damage, may also occur.



**CAUTION**

Instructions that if not followed could result in property damage.



**IMPORTANT**

Important things to know about your coffee system or instructions that must be followed for it to work properly.



**NOTE**

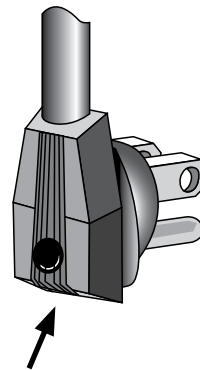
Helpful tips that will make your coffee system easier to use.

# Important Safety Instructions

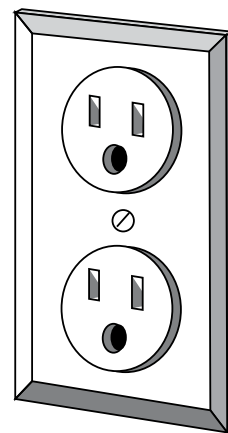


## DANGER

- **IMPORTANT:** Before performing any type of service or installation, make sure that electric power to the coffee system is turned off or that power is disconnected.
- **IMPORTANT:** To avoid the possibility of explosion or fire, do not store or use combustible, flammable, or explosive liquids or vapors (such as gasoline) inside or in the vicinity of this or any other appliance.
- **IMPORTANT:** This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. It must be plugged into a dedicated, grounded receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a dedicated, properly grounded three-prong wall receptacle. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Do not use an adapter plug. Do not use an extension cord. Do not use a power cord that is frayed or damaged. The use of a ground fault interrupter (GFI) is not recommended.



Power cord with three-prong plug



Grounded type wall receptacle

## General Safety Precautions

To reduce the risk of fire, electric shock, serious injury, or death when using your appliance, follow basic safety precautions, including the following:



## WARNING

- If you receive a damaged product, immediately contact your dealer or builder. Do not install or use a damaged appliance.
- Do not use the coffee system until it has been properly installed by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the power connector and the fuse or junction box so that you know where and how to turn off power to the coffee system.
- Do not install, repair, or replace any part of the coffee system unless specifically recommended in the literature accompanying it. A qualified service technician should perform all other service.
- Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
- Use the coffee system only for tasks expected of a home appliance as outlined in this manual. This appliance is not intended for commercial use.
- DO NOT PUSH ANY BUTTONS ON THE FRONT PANEL UNTIL ALL BODY PARTS AND CLOTHING ARE CLEAR OF THE BREWING COMPARTMENT. KEEP ALL BODY PARTS AWAY FROM THE BREWING COMPARTMENT DURING OR IMMEDIATELY AFTER DRINK DISPENSING. HOT LIQUIDS AND STEAM CAN CAUSE SEVERE BURNS.
- Make sure individuals who use the coffee system are able to operate it properly.

# Important Safety Instructions

## General Safety Precautions (continued)



### WARNING

- Never allow anyone, including children to sit, stand, or climb on any part of the coffee system. Doing so may cause damage, serious injury, or death.
- Do not leave children alone or unattended in the area around the coffee system. Do not allow children to play with the controls, or touch other parts of it.
- Do not store items of interest to children on top of or above the coffee system. Children could be burned or injured while climbing on the appliance.
- Do not tamper with the controls.
- Clean the coffee system thoroughly according to the *Flushing Out the Coffee System* section on page 41 before operating it for the first time.
- Clean and maintain the coffee system according to the maintenance schedule on the facing page. Clean it only in the manner indicated in the *Cleaning and Maintenance* section of this manual. Use only the cleaning agents specified.
- Do not use a steam or pressure cleaner to clean the coffee system or any part of it. Damage caused by cleaning the unit in this manner could result in electric shock, fire, or explosion.
- Allow the coffee system to cool before cleaning.
- To prevent sickness due to food poisoning, perform a milk cleaning no more than two hours after making the last milk drink. See page 35.
- On model CM24T-1: Change the water in the tank daily to prevent sickness due to bacteria growth.
- When cleaning the mechanical parts of the coffee system, exercise care with hands and arms around the metal edges.
- Many metal surfaces behind the front panel and inside the brewing compartment are hot when power is on. Exercise care around metal surfaces in these areas when the power switch is in the on position.
- During normal operation, the person using the coffee system must pull it out from the cabinet to fill the coffee bins, etc. To prevent personal injury, when pushing the coffee system back into the cabinet, make sure body parts and clothing are clear of the portion of the coffee system behind the front panel.



### CAUTION

- To prevent jamming of the grinding mechanism, use only the types of coffee beans specified in this manual.
- Remove the drip tray before closing the front panel door. Closing the front panel door without the drip tray removed could damage parts of the coffee system.
- To prevent clogging of the internal parts, use only filtered water as specified on the facing page. Do not use distilled water.
- Do not put any part of your coffee system in a dishwasher. Many of the parts are not dishwasher safe.
- Keep the coffee system keys in a safe place. Replacement keys are not covered by the warranty.

# Important Safety Instructions



## IMPORTANT

### Before operating your coffee system for the first time:

- 1. Make sure you are using the right type of water.**
  - Call your local water company. Ask them for the water hardness level of the water supplied to the building where the coffee system will be installed.
  - If the water hardness level is above four grains per gallon (4 gpg):
    - » For model CM24P-1, contact a water treatment specialist and have a water treatment system installed to reduce the water hardness level to 4 gpg or less.
    - » For model CM24T-1, pour only filtered water with a hardness level of 4 gpg or less into the water tank. Do not use distilled water.
- 2. Flush the system to remove bacteria that may have accumulated during storage and shipping (See page 41).**

### Clean your coffee system regularly according to the chart below:

Coffee System Maintenance Schedule					
	Milk Cleaning*	Water Tank (CM24T-1 Only)	Routine Cleaning	Decalcification	Service Call
Within two hours after last drink containing milk	✓				
Daily		✓			
Every 50 cycles (about once a week)			✓		
Monthly				✓	
Every 4000 Cycles (Approx. 2 Years)					✓

\* A milk cleaning is required if the cappuccino, cafe latte, or latte features are used.

See the *Cleaning and Maintenance* section for complete instructions (page 34).

# Getting To Know Your Coffee System

## Parts of Your Coffee System

**NOTE:** See the *Basic Operation* section for complete instructions on using the various features below.

### Exterior

<b>1 Front Panel</b>	The front panel has buttons across it that are used to operate your coffee system. The front panel also has a display which provides useful information. The front panel opens up to allow cleaning, maintenance, and programming.
<b>2 Display</b>	The display tells you valuable information about your coffee system when the power switch is turned on.
<b>3 Brewing Compartment</b>	The brewing compartment is the area where drinks and water are dispensed. It is equipped with a drip tray and slide out compartments on both sides.
<b>4 Coffee and Milk Dispenser</b>	Coffee and milk drinks are dispensed from the coffee and milk dispenser. You can adjust the nozzle on the dispenser up or down.
<b>5 Hot Water Dispenser</b>	The hot water dispensed from the hot water dispenser can be used to make tea or other hot drinks.
<b>6 Power Switch</b>	Use the power switch to turn your coffee system on or off. It is located on the ceiling of the brewing compartment, below the display.
<b>7 Light Switch</b>	Use the light switch to turn the light in the brewing compartment on or off. It is located on the ceiling of the brewing compartment, below the display.
<b>8 Milk Container Compartment</b>	When you want to make a milk drink, open the milk container compartment. It is located on the left side of the brewing compartment.
<b>9 Milk Tube</b>	The milk tube is located inside the milk container compartment. Insert it into the milk container when you make drinks with milk. The milk pinch screw is attached to it.
<b>10 Milk Pinch Screw</b>	Use the milk pinch screw to control the temperature of the milk that is dispensed.
<b>11 Drip Tray</b>	The drip tray catches spills and water that the coffee system purges during the process of making coffee.
<b>12 Storage Compartment</b>	The pullout storage compartment on the right side of the brewing compartment can be used to store cups, saucers, and the keys that come with your coffee system.
<b>13 Lock</b>	The front panel of the coffee system is equipped with a lock to keep it from being easily opened. Remove the drip tray to access it.
<b>14 Coffee Bean Container</b>	The coffee system grinds the roasted coffee beans put in the coffee bean container.
<b>15 Ground Coffee Chute</b>	When making a cup of coffee using pre-ground coffee, put the coffee grounds in the ground coffee chute. The ground coffee feature is good for making decaffeinated coffee or ground flavored coffee.

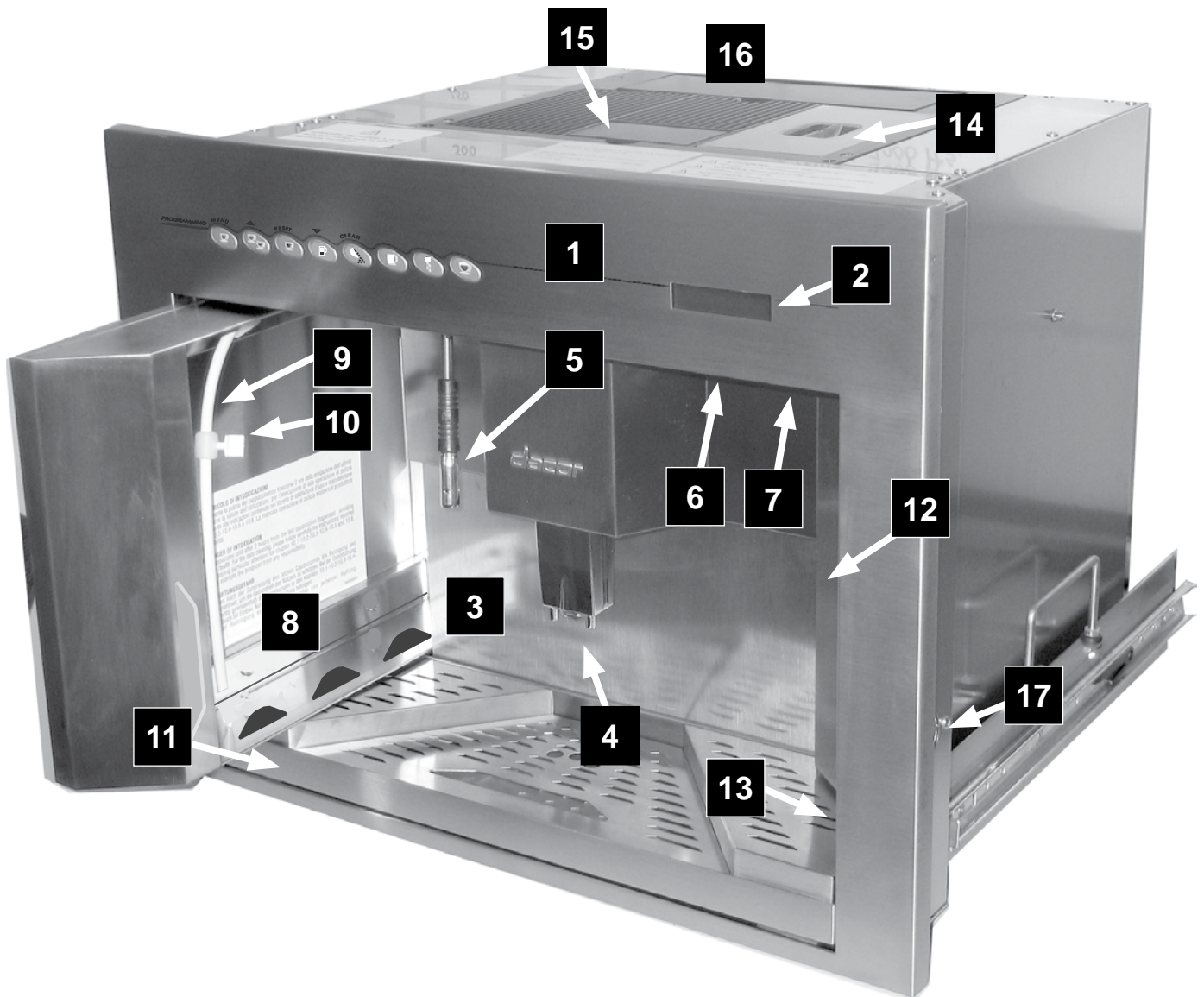
# Getting To Know Your Coffee System

## 16 Water Tank

Model CM24T-1 only. The water tank holds the filtered water used to make coffee. Use only water with a hardness of four grains per gallon (gpg) or less.

## 17 Door Release Button

The door release button is used to open the front panel for cleaning, maintenance, and programming.



# Getting To Know Your Coffee System

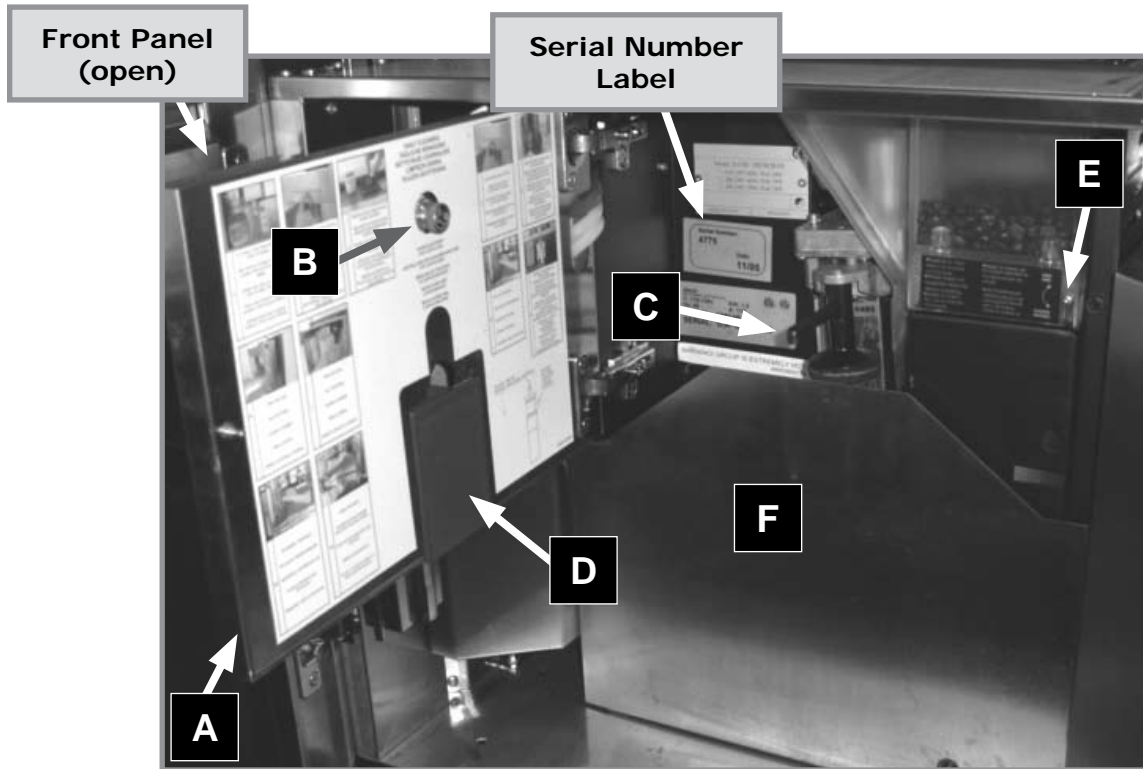
## Interior

<b>A</b>	<b>Brewing Unit Door</b>	Open the brewing unit door when cleaning the inside of your coffee system. Also, open it when making certain types of adjustments.
<b>B</b>	<b>Milk Foam Adjustment Knob</b>	Use the milk foam adjustment knob to adjust the consistency of the milk foam produced by the coffee system.
<b>C</b>	<b>Piston Assembly</b>	The piston assembly is used by the coffee system to help make coffee. It requires occasional cleaning.
<b>D</b>	<b>Coffee and Milk Dispenser</b>	The coffee dispenser is mounted to the back of the brewing unit door. It requires occasional cleaning. See the <i>Cleaning and Maintenance</i> section.
<b>E</b>	<b>Coffee Grinder Adjustment Screw</b>	Use the grinder adjustment screw to make the coffee system grind the coffee beans more fine or course. The finer the coffee beans are ground, the stronger the brewed coffee will be. The grinder is adjusted with the adjustment wrench that comes with the unit.
<b>F</b>	<b>Used Coffee Ground Bin</b>	The used coffee ground bin catches the used coffee grounds after coffee has been made. It needs to be emptied out occasionally.

## Accessories

<b>G</b>	<b>Coffee Scoop</b>	Use the coffee scoop to pour pre-ground coffee into the ground coffee chute.
<b>H</b>	<b>Coffee System Cleaning Brush</b>	Use the coffee system cleaning brush to clean the inside of the brewing unit.
<b>I</b>	<b>Coffee Grinder Adjustment Wrench</b>	Use the coffee grinder adjustment wrench to turn the coffee grinder adjustment screw.
<b>J</b>	<b>Piston Assembly O-ring (green)</b>	A spare piston assembly O-ring is provided with the coffee system should the grinder assembly ever require service. Keep it in a safe place in case it is needed at a later date.
<b>K</b>	<b>Water Tank O-ring (orange)</b>	Used on model CM24T-1 only. A spare water tank O-ring is provided with model CM24T-1 should the O-ring on the water tank wear out. Keep it in a safe place in case it is needed at a later date.
<b>L</b>	<b>Regulator Kit</b>	Used with model CM24P-1 only. The installer uses this kit to connect the coffee system to the household water supply.

# Getting To Know Your Coffee System

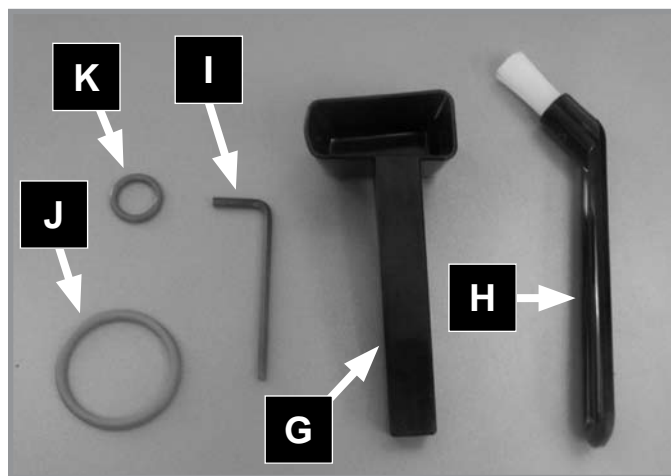


Coffee System with Front Panel and Brewing Unit Door Open



## CAUTION

- See the *Opening the Front Panel* section for how to open the front of the coffee system. See page 22.
- Do not close the front panel door without first removing the drip tray. Damage will result.



For Models CM24T-1 and CM24P-1



For Model CM24P-1 Only

# Setting Up Your Coffee System



## WARNING

- To avoid sickness, flush the coffee system out before operating it for the first time according to the *Flushing Out the Coffee System* section on page 41. Doing so will remove any bacteria left in the unit during shipping and storage.
- This appliance is equipped with a three-prong grounding plug for your protection against possible electric shock hazards. It must be plugged into a dedicated, grounded power receptacle.
- Make sure that the coffee system has been properly installed by a qualified installer according to the accompanying installation instructions. Have the installer show you the location of the power connector and the fuse or junction box so that you know where and how to turn off power to the coffee system.
- Make sure the hardness of the water supplied to, or poured into your coffee system does not exceed the maximum stated below. Using water harder than that specified will eventually damage the internal parts and void your warranty.

## Before Your Coffee System is Installed

1. Call your local water company. Ask them for the water hardness level of the water supplied to the building where your coffee system will be installed.
2. If the water hardness level is above four grains per gallon (4 gpg):
  - If you are installing model CM24P-1, contact a water treatment specialist and have a water treatment system installed to reduce the water hardness level to 4 gpg or less.
  - If you are installing model CM24T-1, pour only filtered water with a hardness level of 4 gpg or less into the water tank. DO NOT use distilled water.
3. Have a licensed electrician install a dedicated, grounded power receptacle near the coffee system, if one is not available.
4. Have a qualified installer install the coffee system in the desired location according to the accompanying installation instructions.

# Setting Up Your Coffee System

## After Your Coffee System is Installed

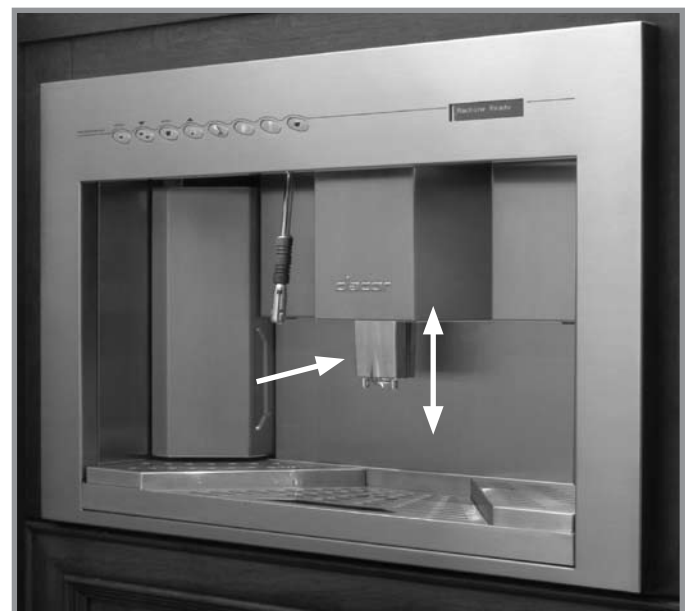
1. Open the milk container compartment and remove the keys. Put them in a safe place.



### IMPORTANT

The warranty on your coffee system does not cover lost keys. Put your keys in a safe place.

2. Gently move the coffee and milk dispenser up or down until it is at the desired height.
3. Turn on the power switch according to page 13, wait for the message "**Machine Ready**" to appear on the display.
4. Flush the coffee system according to the *Flushing Out the Coffee System* section on page 41.



# Basic Operation

## Things to Know Before You Start

- If you push the cafe latte, latte, or cappuccino button, the coffee system will display a **"Please Milk Clean"** message about two hours after the last milk drink was dispensed. The message will appear even if no milk was in the milk compartment at the time the button was pushed.
- **"Clean Group"** will appear on the display when the coffee system needs a routine cleaning. The **"Clean Group"** message will disappear after you follow the *Routine Cleaning Instructions* on page 37.
- A small amount of dripping from the dispensers is normal after drinks are dispensed.
- This coffee system is designed to make one (in some cases two) hot drink(s) at a time.
- Drink volume may vary due to coffee type, grind time, temperature, tamping time, and pre-brewing time.
- For proper operation, clean your coffee system regularly according to the cleaning schedule on page 34.
- When the coffee system makes coffee, it dumps the used coffee grounds into the used coffee ground bin. You must empty out the bin when it becomes full. **"Drawer Full"** will appear on the display. See the *Routine Cleaning Instructions* on page 37.
- The coffee system purges water into the drip tray to ensure that the water used for drink making is hot. Empty out the drip tray when it starts to get full.



### CAUTION

Use only filtered water with a hardness of 4 gpg or lower. See *Before Your Coffee System is Installed* on page 10.



### WARNING

On model CM24T-1, clean the water tank daily to avoid sickness due to bacteria growth.



### *Add Your Own Flair!*

You can add *"just a touch"* of espresso or latte to any drink.

- Make your favorite drink according to the instructions on the following pages.
- Push one of the espresso buttons, the latte button, or the hot water button.
- Push the espresso, latte, or hot water button again to make it stop so that only the amount you want is dispensed.

*You can experiment to come up with all sorts of drinks that suit your personal preference!*

# Basic Operation

## The Light

The light can be turned on or off at any time, even if the coffee system power switch is off. The light switch is located to the right of the light, on the ceiling of the brewing compartment, below the display.



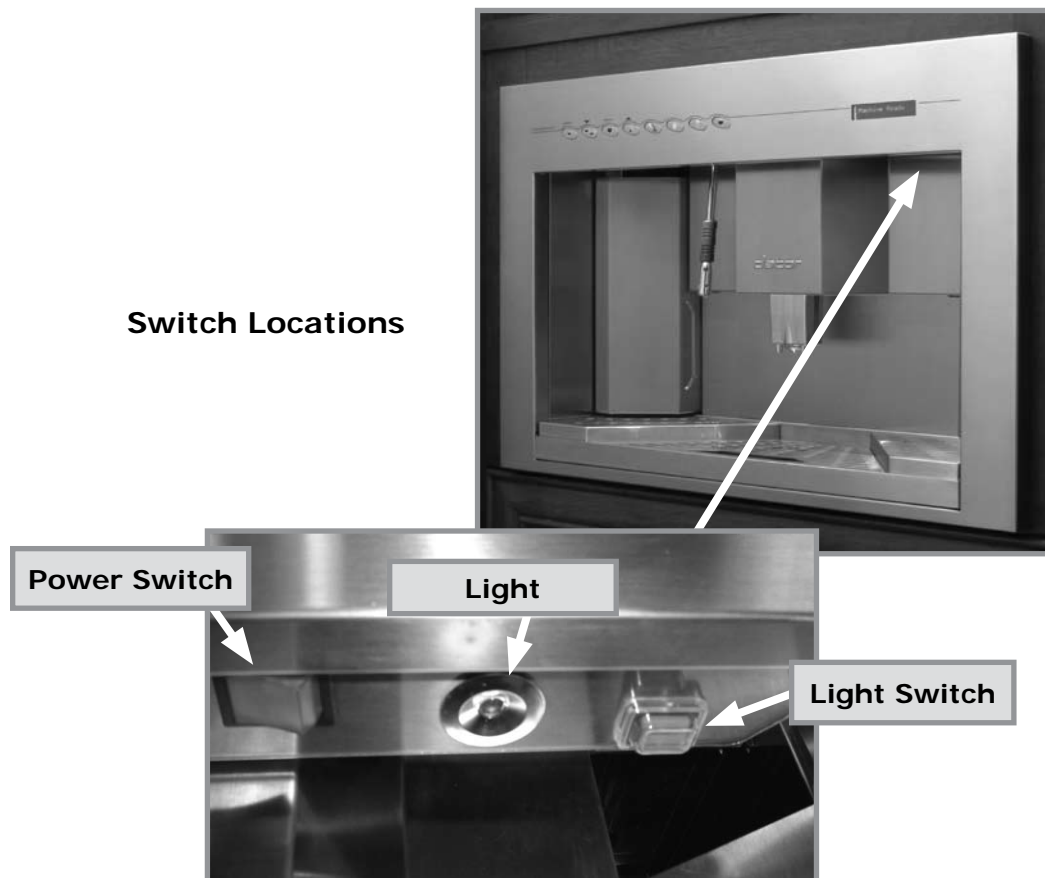
- Push the light button in to turn it on or off.

## Turning On Your Coffee System

1. Turn on the power switch. It is located on the ceiling of the brewing compartment, below the display, to the left of the light. You will hear the brewing motor prepare to make drinks.
2. **“Please Wait..Heating”** will appear on the display for a few minutes until the unit is ready to operate.
3. **“Machine Ready”** will appear on the display when the unit is ready to make drinks.



Switch Locations



# Basic Operation

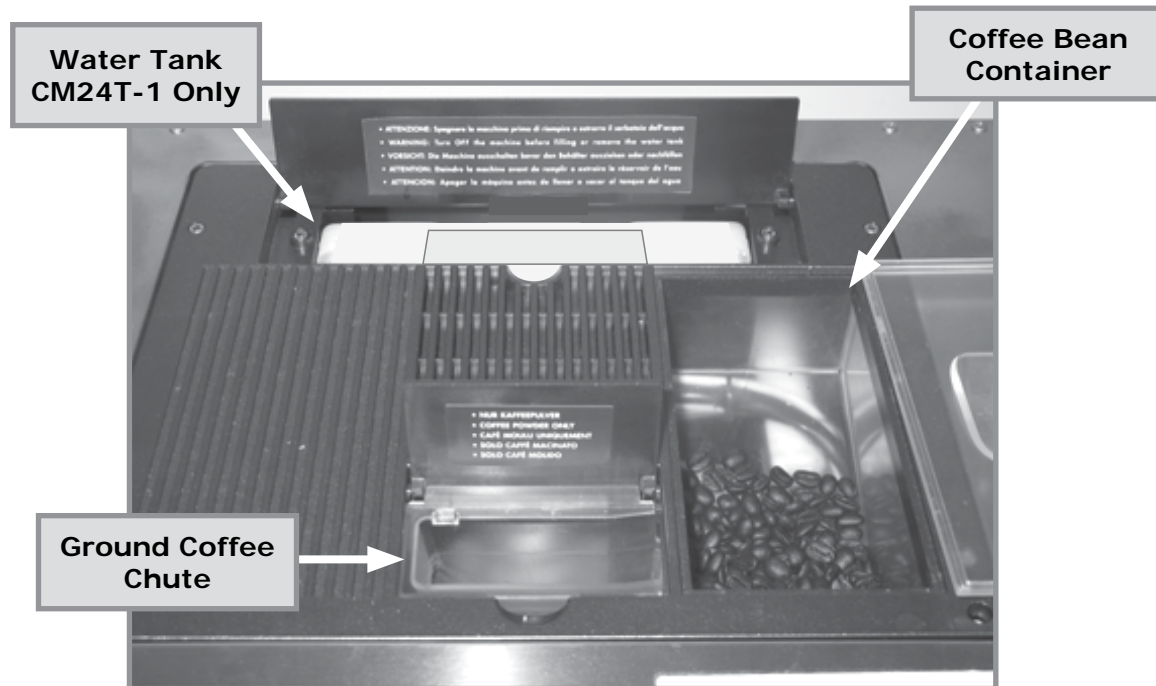
## Loading Your Coffee System



### WARNING

- To prevent personal injury, keep your hands out of the coffee bean container and the ground coffee chute.
- Some of the metal surfaces behind the front panel are hot when the power switch is on. Avoid contact with these surfaces.
- Do not pour flavored, un-roasted, partial coffee beans, or ground coffee into the coffee bean container. Doing so may cause the coffee grinding mechanism to jam. Use flavored coffee creamers or syrups after making the coffee to flavor it. You may also make flavored coffee using the ground coffee poured into the ground coffee chute. See the *Decaffeinated and Ground Coffee* section on page 17 for directions.

1. Grasp both sides of the front panel and slide the unit out.
2. On model CM24T-1, pour filtered water (with a water hardness of 4 gpg or less) into the water tank. The tank holds 1 1/4 gallons of water (5 liters). DO NOT use distilled water.
3. Open the coffee bean container lid. Fill it to 1/2" from the top with, whole, unflavored, roasted coffee beans. Do not over-fill!
4. Make sure the water tank, coffee bean container, and ground coffee chute lids are closed and push the coffee system into the cabinet.



Top of Coffee System

# Basic Operation

## Making Coffee and Other Hot Drinks



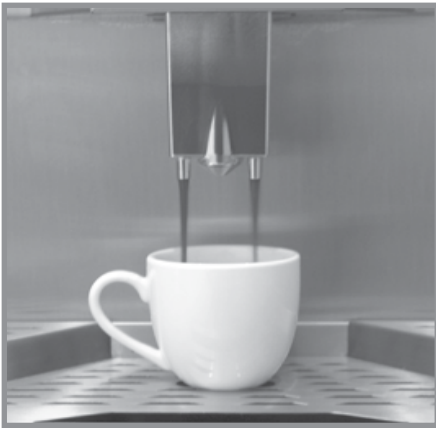
### WARNING

DO NOT PUSH ANY BUTTONS ON THE FRONT PANEL UNTIL ALL BODY PARTS AND CLOTHING ARE CLEAR OF THE BREWING COMPARTMENT. KEEP ALL BODY PARTS AWAY FROM THE BREWING COMPARTMENT DURING OR IMMEDIATELY AFTER DRINK DISPENSING. HOT LIQUIDS AND STEAM CAN CAUSE SEVERE BURNS.

### Espresso

Your coffee system can make one or two cups of espresso at a time. One "shot" of espresso is about one ounce of strong coffee.

1. For one cup of espresso, center a small cup under the coffee dispenser. For two cups, put two cups side by side under the coffee dispenser.



One Cup of Espresso



Two Cups of Espresso

2. Push one of the espresso buttons. If you push the one shot button, the coffee system will pour one shot (about one ounce) of espresso. If you push the two shot button, the coffee system will pour two shots (about two ounces) of espresso. You will hear the coffee grinder grind and tamp down the coffee beans, and the water pump hum as the espresso is made. Push the espresso button again to make the coffee system stop before the normal amount is dispensed.
3. If you want more espresso dispensed, wait until the display reads "**Machine Ready**", then push one of the espresso buttons again. You can also program the coffee system to dispense more espresso each time the button is pushed. See page 26.
4. When the display reads "**Machine Ready**", carefully remove the cup from under the dispenser.



One Shot



Two Shots



### NOTE

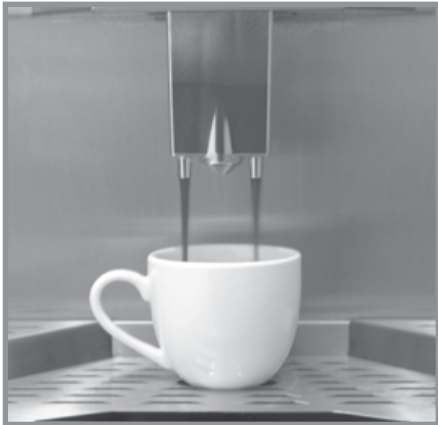
If you place two cups under the dispenser, the amount of espresso dispensed will be shared between the two cups. For example, if you press the one shot button (about one ounce), about 1/2 ounce of espresso will be dispensed in each cup.

# Basic Operation

## Regular Coffee

Your coffee system can make one or two cups of coffee at a time.

1. For one cup of coffee, center a coffee cup or mug under the coffee dispenser. For two cups, put two cups side by side under the coffee dispenser.



**One Cup of Coffee**



**Two Cups of Coffee**

2. Push the coffee button. The coffee system will pour about six ounces of coffee. You will hear the coffee grinder grind and tamp down the coffee beans, and the water pump hum as the coffee is made. Push the coffee button again to make the coffee system stop before the normal amount is dispensed.
3. If you want more coffee dispensed, wait until the display reads "**Machine Ready**", then push the coffee button again. You can also program the coffee system to make more coffee each time the button is pushed. See page 26.
4. When the display reads "**Machine Ready**", carefully remove the cup from the brewing compartment.



**Coffee Button**



### **NOTE**

If you place two cups under the dispenser, about six ounces of coffee will be shared between the two cups.

# Basic Operation

## Decaffeinated and Ground Coffee

You can use your coffee system to make pre-ground coffee drinks, one cup at a time. It is an ideal way to make decaffeinated coffee or flavored coffee drinks.

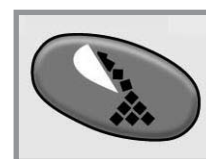
1. Make sure the power switch is on.
2. Pull the coffee system out from the cabinet.
3. Use the provided coffee scoop to pour enough pre-ground coffee for one cup into the ground coffee chute. Make sure the coffee goes down the chute into the coffee system. Use a plastic spoon or stir stick to push the coffee down the chute if necessary.
4. Close the coffee chute lid and push the coffee system back into the cabinet.
5. Put a coffee cup under the coffee and milk dispenser.
6. Push the decaffeinated coffee button. Nothing will happen until you perform the next step.
7. Push the button for the type of beverage you want to make: espresso (one or two shots), coffee, cafe latte, or cappuccino.

If making a cafe latte or cappuccino, before pushing the cappuccino or cafe latte button:

- Open the milk container compartment. Put an opened container of milk in the compartment.
- Adjust the milk tube pinch screw. Tightening the screw (clockwise) makes the milk warmer, opening it makes it cooler.
- Put the milk tube into the container of milk.

The coffee system will make the drink selected. You will hear the coffee system tamp down the ground coffee, and the water pump hum as the coffee is made. Push the drink button again to make the coffee system stop before the normal amount is dispensed.

8. If you want additional coffee, wait until the display reads **"Machine Ready"** and repeat steps 1 to 7.
9. When the display reads **"Machine Ready"**, carefully remove the cup from the brewing compartment.



**Decaffeinated Coffee Button**



### WARNING

To avoid sickness, perform a milk cleaning according to the *Cleaning and Maintenance* section within two hours of the last milk drink being dispensed. **"Please Milk Clean"** will appear on the display. See page 35.



### IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%), brand names, milk pinch screw settings, and the milk foam level.

# Basic Operation

## Hot Water for Tea and Other Drinks

Use the hot water button to brew tea and other hot flavored drinks. The coffee system makes about four ounces of hot beverage at a time.

1. Put the proper amount of tea or mix for your hot drink into a cup or glass.
2. Put the cup or glass under the hot water dispenser.
3. Push the hot water button. You will hear the water pump hum as hot water is dispensed. Push the hot water button again to make the coffee system stop before the normal amount is dispensed.



**Hot water Dispenser**



**Hot Water Button**

4. If you want more hot water dispensed, wait until the display reads "**Machine Ready**", then push the hot water button again. You can also program the coffee system to dispense more hot water each time the button is pushed. See page 26.
5. When the display reads "**Machine Ready**", carefully remove the cup or glass from the brewing compartment. Stir until the drink is properly mixed.



### **NOTE**

The hot water dispenser cannot be used for steam.

# Basic Operation

## Cappuccino

Cappuccino is a coffee drink of about one ounce of espresso and four ounces of foamed milk. To make cappuccino:

1. Open the milk container compartment.
2. Adjust the milk tube pinch screw (see below for location). Tightening the screw (clockwise) makes the milk warmer, opening it makes it cooler.
3. Put the milk tube into the container of milk.
4. Put a cup or mug under the coffee and milk dispenser.
5. Push the cappuccino button. Foamed milk will come out of the coffee and milk dispenser first. You will also hear the coffee grinder grind and tamp down the coffee beans, and the water pump hum as the cappuccino is made. Push the cappuccino button again to make the coffee system stop before the normal amount is dispensed.
6. If you want more cappuccino, wait until the display reads "**Machine Ready**", then push the cappuccino button again. You can also program the coffee system to make more cappuccino each time the button is pushed. See page 26.
7. When the display reads "**Machine Ready**", carefully remove the cup from the brewing compartment.



Cappuccino Button



Milk Tube and Pinch Screw



### WARNING

To avoid sickness, perform a milk cleaning according to the *Cleaning and Maintenance* section within two hours of the last milk drink being dispensed. "**Please Milk Clean**" will appear on the display. See page 35.



### IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%), brand names, milk pinch screw settings, and the milk foam level.

# Basic Operation

## Cafe Latte

Cafe latte is about two ounces of espresso and about four ounces of foamed milk.

1. Open the milk container compartment.
2. Adjust the milk tube pinch screw. See the diagram on the facing page. Tightening the screw (clockwise) makes the milk warmer, opening it makes it cooler.
3. Put the milk tube into the container of milk.
4. Put a cup or mug under the coffee and milk dispenser.
5. Push the cafe latte button. You will hear the coffee grinder grind and tamp down the coffee beans, and the water pump hum as the cafe latte is made. The foamed milk will dispense from the coffee and milk dispenser after the espresso. Push the cafe latte button again to make the coffee system stop before the normal amount is dispensed.
6. If you want more cafe latte, wait until the display reads "**Machine Ready**", then push the cafe latte button again. You can also program the coffee system to make a larger cafe latte each time the button is pushed. See page 26.
7. When the display reads "**Machine Ready**", carefully remove the cup from the brewing compartment.



Cafe Latte Button



### WARNING

To avoid sickness, perform a milk cleaning according to the *Cleaning and Maintenance* section within two hours of the last milk drink being dispensed. "**Please Milk Clean**" will appear on the display. See page 35.



### IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%), brand names, milk pinch screw settings, and the milk foam level.

# Basic Operation

## Latte

Latte is steamed milk. This feature is perfect for hot chocolate drinks. To make a latte:

1. Open the milk container compartment.
2. Adjust the milk tube pinch screw. Tightening the screw (clockwise) makes the milk warmer, opening it makes it cooler.
3. Put the milk tube into the container of milk.
4. Put a cup or mug under the coffee and milk dispenser.
5. Push the latte button. Foamed milk will dispense from the coffee and milk dispenser. Push the latte button again to make the coffee system stop before the normal amount is dispensed.
6. If you want to dispense more latte, wait until the display reads "**Machine Ready**", then push the latte button again. You can also program the coffee system to dispense a larger latte each time the button is pushed. See page 26.
7. When the display reads "**Machine Ready**", carefully remove the cup from the brewing compartment.



Latte Button



Milk Tube and Pinch Screw



### WARNING

To avoid sickness, perform a milk cleaning according to the *Cleaning and Maintenance* section within two hours of the last milk drink being dispensed. "**Please Milk Clean**" will appear on the display. See page 35.



### IMPORTANT

- Using non-dairy creamers or half-and-half may cause poor quality foam.
- The fat content in milk varies according to region and milk brand. For best results you may need to experiment with different milk fat contents (whole, 2%, 1%), brand names, milk pinch screw settings, and the milk foam level.

# Basic Operation

## Opening and Closing the Front Panel

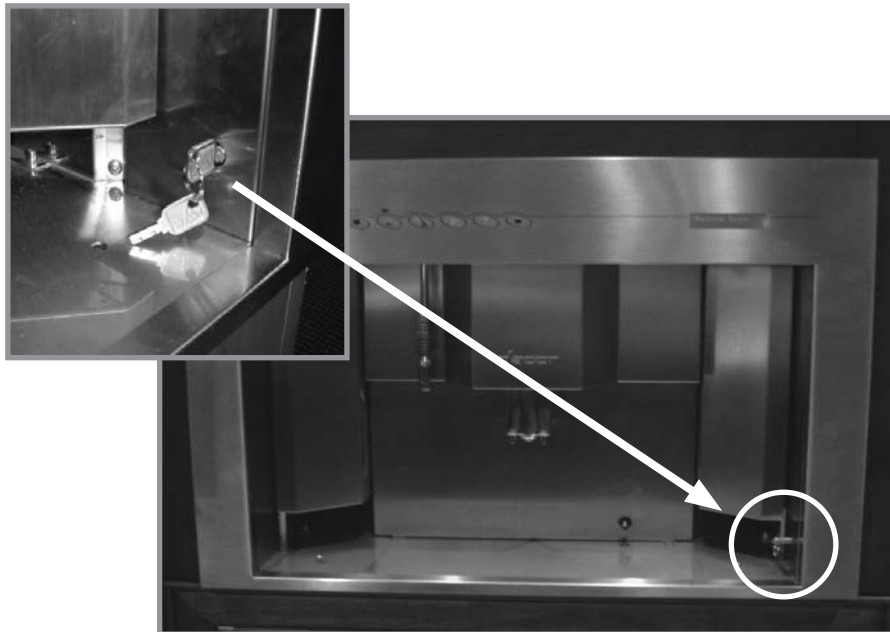
### Opening the Front Panel

1. Turn off the power switch.
2. Pull the coffee system out from the cabinet.
3. Remove the drip tray to access the lock.



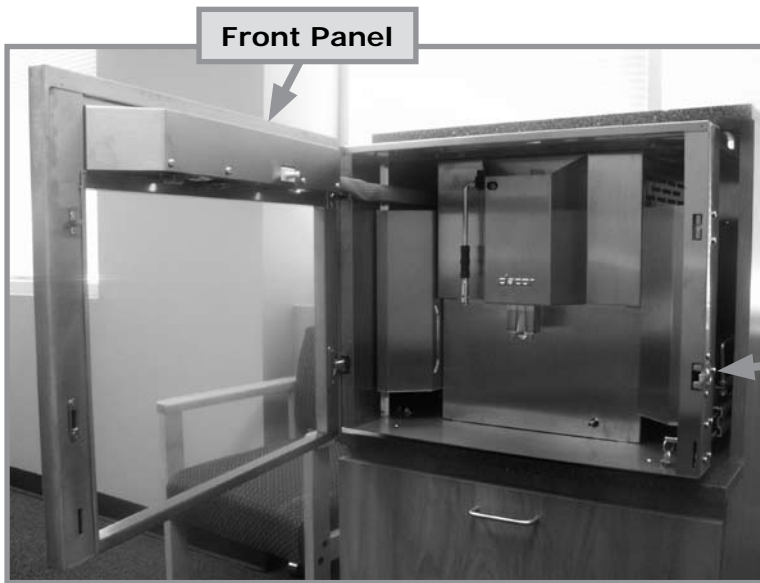
**Drip Tray Removal**

4. Unlock the front panel.



**Lock Location**

# Basic Operation



**Opening the Front Panel**



**Push to open front panel**

**Front Panel Button**

5. Push the front panel release button to open the front panel.
6. If you need to open the brewing unit door, grasp it under the right side and pull it open.



**Brewing Unit Door**

## Closing the Front Panel

1. Close the brewing unit door if it is open.
2. Make sure the drip tray is removed.
3. Close the front panel and lock it with the key.
4. Replace the drip tray.



### **CAUTION**

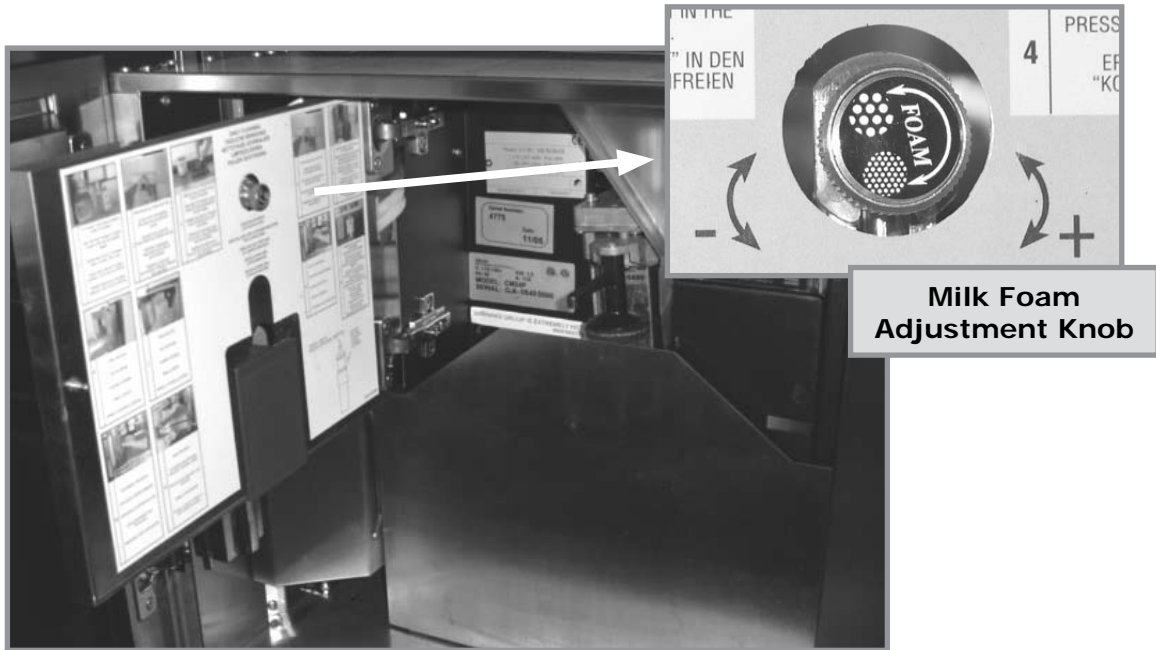
Make sure the drip tray is removed before closing the front panel. Otherwise damage to the coffee system may occur.

# Basic Operation

## Adjusting the Milk Foam Level

The amount of milk foam created for lattes, cappuccinos, and cafe lattes is pre-set at the factory. It is possible to adjust the size of the foam by adjusting the milk foam adjustment knob.

1. Open the front panel and brewing unit door. See page 22.
2. Turn the milk foam adjustment knob counter-clockwise to increase the size of the foam. Turn it clockwise to reduce the foam size.



3. Remove the drip tray and close the front panel. See the directions above.

Experiment with the milk foam level until the coffee system creates foam to suit your personal preference.

# Basic Operation

## Adjusting the Coffee Grinder

The mesh of the coffee grinder blades is pre-set at the factory. Adjust the grinder blades only if the quality of the coffee changes. The finer the coffee is ground, the stronger it will be.

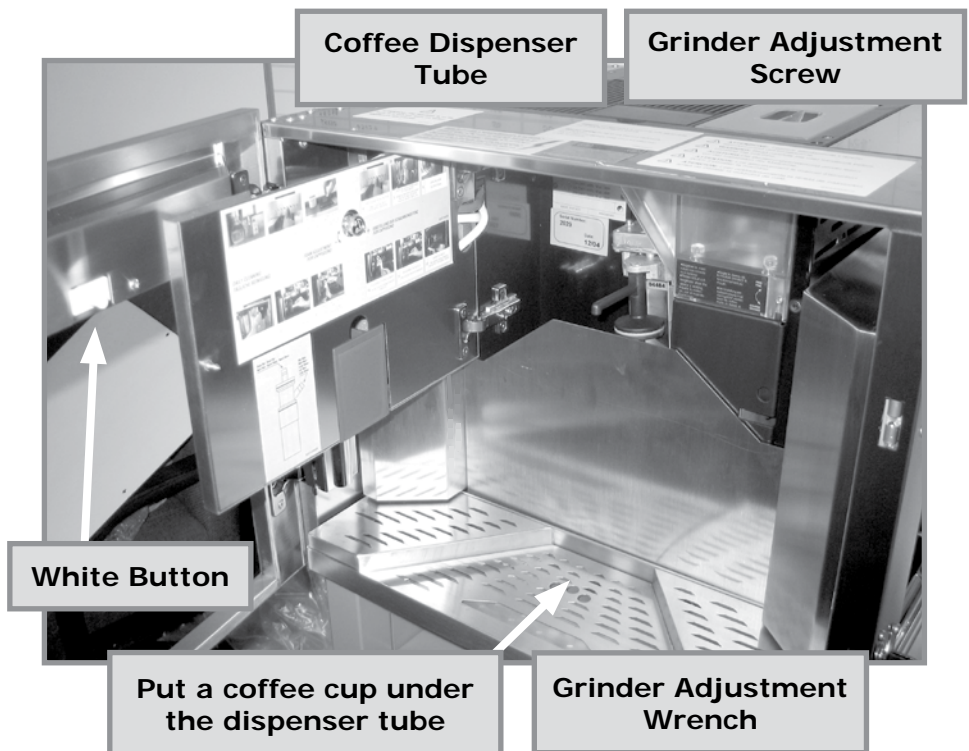
The grinder is adjusted while it is running, using the adjustment wrench supplied with your coffee system.



### WARNING

- Coffee will pour into a cup under the coffee dispenser tube during the adjustment process. To avoid burns, keep body parts and clothing clear of the dispenser tube and drip tray areas.
- Do not attempt to adjust the grinder when the grinder is not on. Damage to the grinder blades may occur.

1. Open the front panel and brewing unit doors. See page 22.
2. Install the drip tray on the floor of the brewing compartment.
3. Put a coffee cup under the coffee dispenser tube.
4. Pull out the white button on the back of the front panel.
5. Insert the grinder adjustment tool into the end of the grinder adjustment screw.
6. Turn on the power switch and wait for "**Machine Ready**" to appear on the display.
7. Push the double espresso button and turn the grinder adjustment wrench while you hear the grinder motor running, according to the label next to it. Stop turning it when the grinder motor stops. To continue adjusting, push the double espresso button again. Experiment with the setting until the coffee is suitable strength.
8. Remove the drip tray.
9. Close the front panel according to the directions on page 23.



# Deluxe Features

## Custom Programming

Your coffee system is programmed at the factory to offer the best performance under most conditions. However, you can customize how hot drinks are prepared to suit your personal taste. In addition, you can adjust certain general operation settings (see below).

### Programmable Features

❖ <b>Button Assignment (Product Name)</b>	You can change the type of drink prepared when you push a button. In other words, you can change the button location for a particular drink.
❖ <b>Amount of Water (Water Volume)</b>	You can change the amount of water dispensed for each type of drink.
❖ <b>Grind Time</b>	For coffee drinks, you can change the coffee bean grind time to make the coffee stronger or weaker. The longer the grind time, the more coffee beans are ground and the stronger the coffee.
❖ <b>Milk Time</b>	You can adjust the amount of milk dispensed for a particular drink by lengthening the milk time.
❖ <b>Pre-brew</b>	Pre-brewing soaks the coffee grounds in water to help with flavor extraction. You can turn it on or off.
❖ <b>Tamping</b>	You can turn the tamping feature on or off. Tamping compresses the ground coffee beans to increase coffee strength.
❖ <b>Used Coffee Ground Bin Meter</b>	You can change the amount of coffee that builds up in the used coffee ground bin before the “ <b>Drawer Full</b> ” message appears on the display.
❖ <b>Milk Cleaning Warning Time</b>	Pre-set at the factory to 2 hours. <u>Do not</u> change.
❖ <b>Routine Cleaning Warning</b>	Pre-set at the factory to 50 cycles. <u>Do not</u> change.
❖ <b>Group Setting</b>	Set at the factory. Keep at 2.0.
❖ <b>Grinder Setting Warning</b>	Set to 250 drinks at the factory. It indicates that the coffee grinder may need to be adjusted. Do not change this setting unless coffee quality has changed.
❖ <b>Coffee Temperature</b>	Allows you to set the temperature of the brewed coffee. Dacor® recommends you leave it at the factory setting of 208°F.
❖ <b>Steam Temperature</b>	Allows you to set the temperature of the steamed milk. Dacor® recommends you leave it at the factory setting of 257°F.
❖ <b>Water Filter</b>	This feature is for model CM24P-1 only. If a water filter is installed on the coffee system, you can set the unit to display a message when the filter needs to be changed.



### WARNING

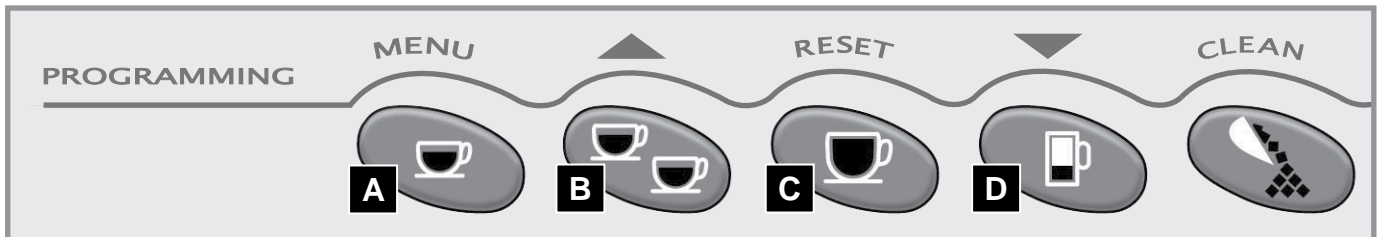
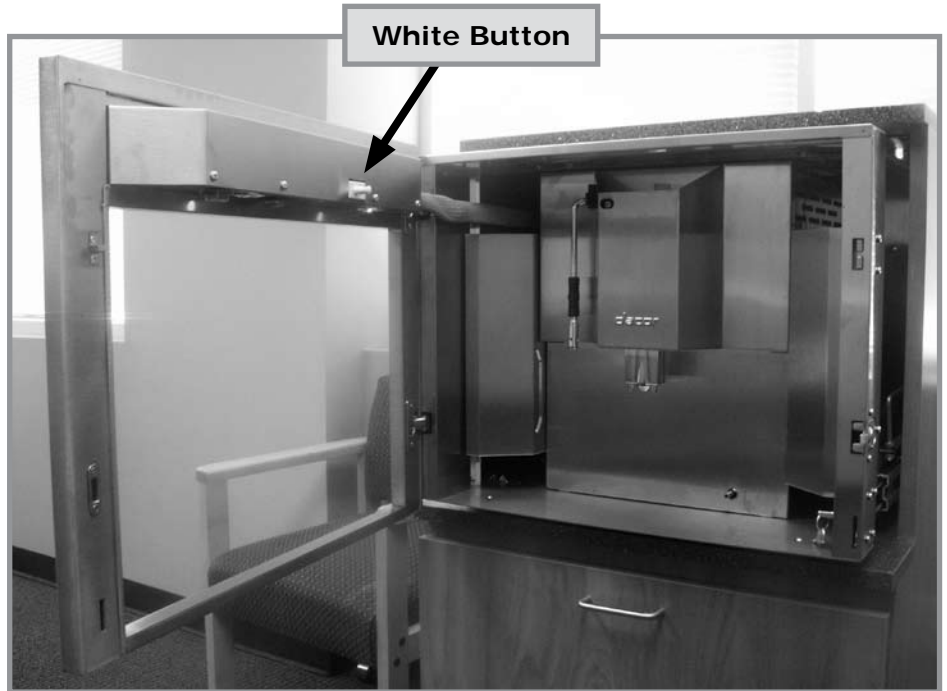
Dacor® takes no responsibility for any problems caused by changes to the factory default settings. Changes to the settings may cause severe burns or sickness due to bacteria growth. If your coffee system fails to operate properly after programming, return the unit to its original factory programmed settings listed on page 33.

# Deluxe Features

## How to Program the Coffee System

### Accessing the Main Programming Menu

1. Remove the drip tray.
2. Unlock the front panel door. See page 22 for directions. When the door is open, the buttons on the front of the unit will not make drinks when pushed.
3. **“Machine Off - Front Panel Open”** should appear on the display. If it does not, find the white button on the back of the front panel door. Push and release the white button. Check to make sure **“Machine Off - Front Panel Open”** appears on the display.
4. With the front panel door open, push and release the far left button on the front panel (the one with **“MENU”** above it). Nothing will appear to happen.
5. Pull out on the white button on the back of the front panel door. You will hear the normal sound of the tamping motor cycling. In about 5 seconds **“Cumulative”** will appear on the display. The unit is now in the manual programming mode. You will use the four buttons on the left of the front panel to program it. The drink functions on the buttons are ignored during the programming process.



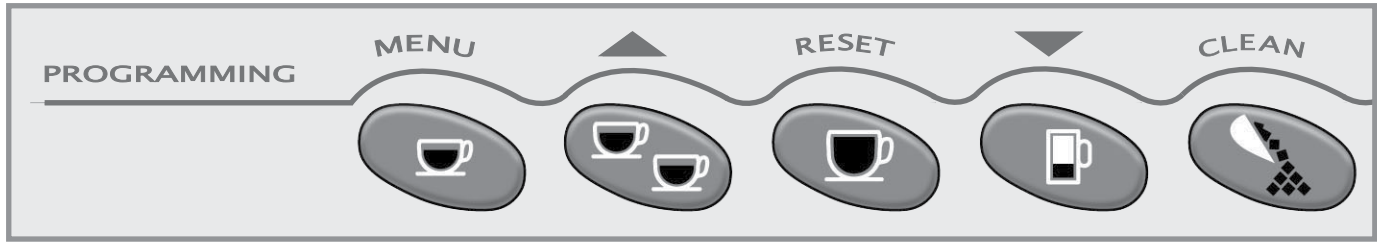
- A) MENU button  
B) ▲ (up) button  
C) RESET button  
D) ▼ (down) button
6. Change the feature settings according to the directions in the **“Feature Menus”** section on the following pages.



### IMPORTANT

Take care when scrolling down in the menu. If you scroll down past the **“Water Filter”** setting, the unit will exit the programming menu and the buttons will again function as a coffee system. **“Machine Ready”** will appear on the display when you leave the programming menu. If you leave the programming menu accidentally, re-enter it according to *Accessing the Main Programming Menu*, above.

# Deluxe Features



## Feature Menus

### Cumulative Total

The cumulative total feature allows you to view the total number of drinks made by your coffee system and the number of individual drinks made. It is not programmable. To view the number of drinks made:

1. With "**Cumulative Total**" displayed on the main programming menu, push the **MENU** button.
2. To check each drink individually, repeatedly push the **MENU** button.
3. Push **RESET** to exit.
4. Push the ▼ button repeatedly to select a feature to change or close the front panel door to exit the main programming menu.

### Changing the Button Assignment

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until "**Product Name**" appears on the display. "**Product Name**" changes the type of drink programmed for each button.
2. Push the **MENU** button.
3. Repeatedly push the **MENU** button to see the drink assigned to each button. Each drink type shown has a number in the upper right of the display. The number represents the button programmed for this drink. 1 is the button on the far left, 2 is the next button to the right and so on. Stop on the button number you want to change.
4. To select a drink for the button number shown, scroll using the ▲ or ▼ buttons until you find the desired beverage.
5. Push the **RESET** button to change to the new drink type.
6. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

# Deluxe Features

## Changing the Amount of Water

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until “**Water Volume**” appears on the display.
2. Push the **MENU** button.
3. Repeatedly push the **MENU** button to see the amount of water (in CCs) dispensed with each drink. Stop on the drink for which you want to change the amount of water dispensed.
4. To adjust the water amount, push the ▲ or ▼ buttons.
5. Push the **RESET** button to change to the new water amount.
6. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

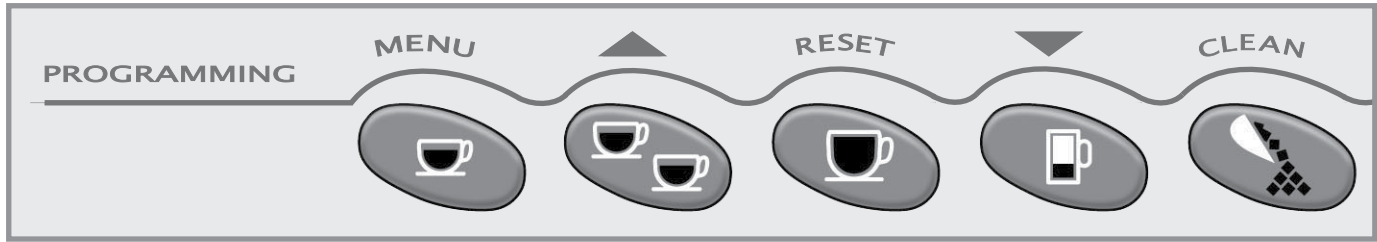
## Changing the Grind Time

1. With the main programming menu accessed, push the ▼ or ▲ button repeatedly until “**Grind Time**” appears on the display.
2. Push the **MENU** button.
3. Repeatedly push the **MENU** button to see the grind time for each drink. Stop on the drink for which you want to change the grind time.
4. To adjust the grind time, push the ▲ or ▼ buttons.
5. Push the **RESET** button to change to the new grind time.
6. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

## Changing the Milk Time

1. With the main programming menu accessed, push the ▼ or ▲ button repeatedly until “**Milk Time**” appears on the display.
2. Push the **MENU** button.
3. Repeatedly push the **MENU** button to see the milk time for each drink. Stop on the drink for which you want to change the milk time.
4. To adjust the milk time, push the ▲ or ▼ buttons.
5. Push the **RESET** button to change to the new milk time.
6. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

# Deluxe Features



## Turning Pre-Brew On and Off

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until **"Pre-brew"** appears on the display.
2. Push the **MENU** button.
3. Repeatedly push the **MENU** button to see the pre-brew status for each drink. Stop on the drink for which you want to turn pre-brew on or off.
4. Push the ▲ or ▼ buttons to select **"Yes"** or **"No"**.
5. Push the **RESET** button to make the change.
6. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

## Turning Tamping On and Off

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until **"Tamping"** appears on the display.
2. Push the **MENU** button.
3. Repeatedly push the **MENU** button to see the tamping status for each drink. Stop on the drink for which you want to turn tamping on or off.
4. Push the ▲ or ▼ buttons to select **"Yes"** or **"No"**.
5. Push the **RESET** button to make the change.
6. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

## Changing the Used Coffee Ground Bin Meter

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until **"Grounds Number"** appears on the display.
2. Push the **MENU** button.
3. To adjust the number of grounds detected in the bin before the **"Drawer Full"** message appears on the display, push the ▲ or ▼ buttons. The default setting is 20.
4. Push the **RESET** button to change to the new ground number.
5. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

# Deluxe Features

## Milk Cleaning Warning Time

- Pre-set at the factory to 2 hours. DO NOT change.



### WARNING

Changes to the milk cleaning warning time setting may result in sickness due to bacteria growth. Dacor® takes no responsibility for any changes to the factory default settings.

## Routine Cleaning Warning Time



### WARNING

Changes to the routine cleaning warning time setting may result in sickness due to bacteria growth or the coffee system to malfunction. Dacor® takes no responsibility for any changes to the factory default settings.

- Pre-set at the factory to 50 cycles. DO NOT change.

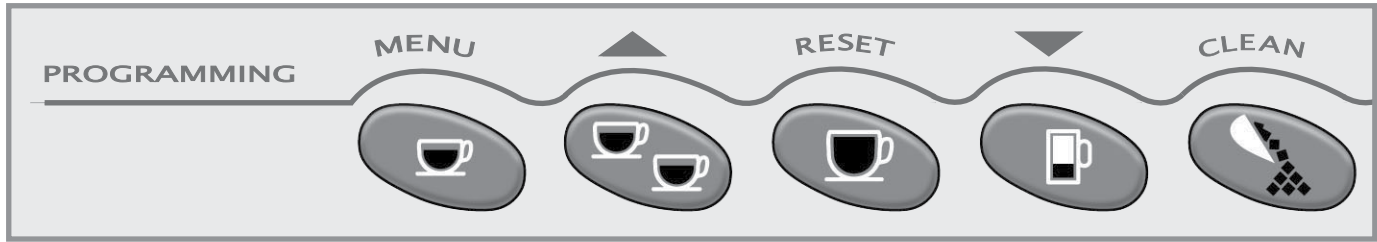
## Group Setting

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until “**Group**” appears on the display.
2. Push the **MENU** button.
3. If the group number is not set to 2.0, push the ▲ or ▼ buttons until the display shows a group setting of 2.0. The coffee system will not work properly set to any other value.
4. Push the **RESET** button.
5. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

## Changing the Grinder Setting Warning

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until “**Grinder Setting**” appears on the display.
2. Push the **MENU** button.
3. To adjust the amount of drinks prepared before the “**Grinder Setting**” message appears on the display, push the ▲ or ▼ buttons. The default is 250.
4. Push the **RESET** button to change the grinder setting warning.
5. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

# Deluxe Features



## Changing the Coffee Temperature

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until “**Coffee Temperature**” appears on the display.
2. Push the **MENU** button.
3. To adjust the coffee temperature, push the ▲ or ▼ buttons. The default is 208°F.
4. Push the **RESET** button to change the temperature setting.
5. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

## Changing the Steam Temperature

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until “**Steam Temperature**” appears on the display.
2. Push the **MENU** button.
3. To adjust the coffee temperature, push the ▲ or ▼ buttons. The default is 257°F.
4. Push the **RESET** button to change the temperature setting.
5. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

## Changing the Water Filter Warning

If you install a water filter to lower the hardness of the water supplied to your coffee system, you can program the system to warn you when you need to change the filter cartridge. Check the manufacturer instructions for the filter cartridge capacity. Enter the filter capacity into the coffee system in liters (3.8 liters = 1 gallon).

1. With the main programming menu accessed, push the ▲ or ▼ button repeatedly until “**Water Filter**” appears on the display.
2. Push the **MENU** button.
3. To adjust the number of liters used by the coffee system before the “**Water Filter**” message appears on the display, push the ▲ or ▼ buttons.
4. Push the **RESET** button to accept the clean warning number entered.
5. Push the ▲ or ▼ button repeatedly to select another feature to change or close the front panel door to exit the main programming menu.

# Deluxe Features

## Original Factory Programmed Settings

	Button							
	1	2	3	4	5	6	7	8
Drink Type	Single Espresso	Double Espresso	Coffee	Cafe Latte	Ground Coffee	Latte	Hot Water	Cappuccino
Amount of Water in CCs*	42	66	300	60	NA	NA	20	42
Grinding Time (seconds)	8.5	10.5	8	10.5	NA	NA	NA	8.5
Milk Time (seconds)	NA	NA	NA	20	NA	30	NA	14
Pre-brewing (seconds)	No	No	No	Yes	NA	NA	NA	No
Tamping	Yes	Yes	Yes	Yes	NA	NA	NA	Yes

\* Includes the water absorbed by the coffee.

# Cleaning and Maintenance

## Cleaning and Maintenance Schedule

Coffee System Maintenance Schedule*					
	Milk Cleaning**	Water Tank (CM24T-1 Only)	Routine Cleaning	Decalcification	Service Call
Within two hours after last drink containing milk	✓				
Daily		✓			
Every 50 cycles (about once a week)			✓		
Monthly				✓	
Every 4000 Cycles (Approx. 2 Years)					✓

\* The milk cleaning, and water tank cleaning processes take about five minutes. Decalcification takes about ten minutes.

\*\* A milk cleaning is required if the cappuccino, cafe latte, or latte features are used.



### WARNING

- Clean the coffee system thoroughly according to the *Flushing Out the Coffee System* section on page 41 before operating it for the first time.
- Clean and maintain the coffee system regularly as instructed in the table above. Clean it only in the manner indicated in this manual. To prevent hazardous fumes and drink contamination, use only the cleaning agents specified.
- Do not use a steam or pressure cleaner to clean the coffee system or any part of it. Damage caused by cleaning the unit in this manner could result in electric shock, fire, or explosion.
- To avoid burns from hot surfaces, turn off the power switch and allow the coffee system to cool at least 30 minutes before cleaning.
- To prevent sickness due to food poisoning, perform a milk cleaning no more than two hours after making the last milk drink.
- On model CM24T-1, change the water in the tank daily to prevent sickness due to bacteria growth.
- When cleaning the mechanical parts of the coffee system, exercise care with hands and arms around the metal edges.
- Use only water with a hardness level of four grains per gallon (gpg) or less when cleaning or making drinks with your coffee system.
- Do not put any part of your coffee system in a dishwasher. Many of the parts are not dishwasher safe.

# Cleaning and Maintenance

## Approved Cleaners

Approved Cleaners for the Coffee System*	
Dacor® Part Number	Description
ACDC10	Puly Decalcifying Powder for use with model CM24T-1
ACCLKIT	Kit containing Puly Detergent Tablets and Puly Liquid Detergent
A-302	Dacor® Stainless Steel Cleaner

\*Available from Dacor® dealer or parts distributor.



### IMPORTANT

In case of power loss, or if the appliance is accidentally switched off during cleaning:

- Turn the coffee system switch back on.
- The appliance display will read “**Please Wait Heating**”.
- When “**Machine Ready**” appears on the display, push the **CLEAN** button (decaffeinated coffee) again to finish the cleaning cycle.

## Milk Cleaning Instructions

Two hours after a milk drink has been dispensed, the “**Please Milk Clean**” message will appear on the display. In the interest of safety, clean the milk delivery system.

### What to Use

- ❖ Puly Liquid Detergent
- ❖ Filtered Water (4 gpg maximum water hardness...DO NOT use distilled water)

### How to Clean the Milk Delivery System

1. Pour about 20 mL of Puly Liquid Detergent into a plastic water bottle about 16 ounces in size. Fill the remainder of the bottle with filtered water.
2. Put the bottle in the milk container compartment and insert the milk tube into the water/detergent solution.
3. Place a 2-quart container (or sauce pan) on the drip tray, under the coffee dispenser to collect wash and rinse water.

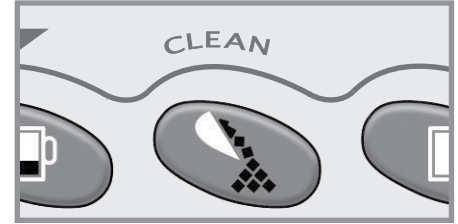


Milk Cleaning Detergent Mixture

# Cleaning and Maintenance

4. Push and hold the **CLEAN** (decaffeinated coffee) button until "**Clean Insert Cleaner**" appears on the display.
5. Push the **CLEAN** button again to immediately start the cleaning cycle. If the **CLEAN** button is not pushed again, the cleaning cycle will automatically start in about 20 seconds.
6. Meanwhile fill a second plastic water bottle with clean, filtered water. "**Rinse**" will appear on the display. Remove the first bottle and put the second bottle in the milk container compartment. Insert the milk tube into the water.
7. The coffee system will begin rinsing after the cleaning is done. When rinsing is complete, the display will say "**Machine Ready**".
8. Remove the milk tube from the plastic bottle. Remove the plastic bottle and close the compartment.

The milk delivery system is now clean.



## Cleaning the Water Tank (CM24T-1 Only)

In the interest of safety, clean the water tank daily to prevent bacteria build-up.

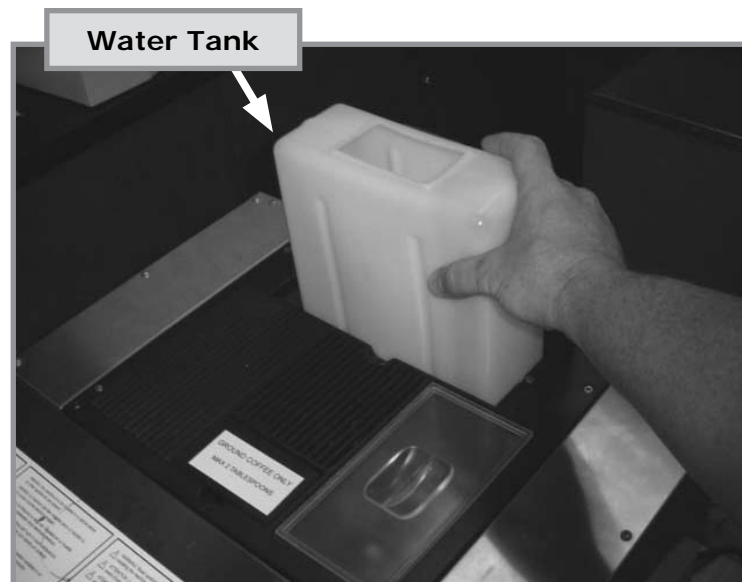
### What to Use

- ❖ Filtered Water (4 gpg maximum water hardness...DO NOT use distilled water)

### To Clean the Water Tank

1. Slide the coffee system out of the cabinet and remove the water tank from the top of the unit.
2. Empty and rinse out the water tank.
3. Fill the tank with filtered water and put it back in the top of the unit.

The water tank is now clean.



# Cleaning and Maintenance

## Routine Cleaning Instructions

The message **“Clean Group”** appears on the display every 50 cycles to inform you that the system needs a routine cleaning. The routine cleaning process involves cleaning the coffee dispenser, the milk foamer, the drip tray and surrounding areas and a system flush. The milk foamer should be cleaned even if milk drinks have not been dispensed because it is used to brew coffee as well. The **“Clean Group”** message will disappear after the cleaning is done.

### What to Use

- ❖ Solution of mild detergent and warm water
- ❖ Soft, lint-free cloth
- ❖ Coffee system cleaning brush (comes with unit)

### Cleaning the Inside of the Coffee System

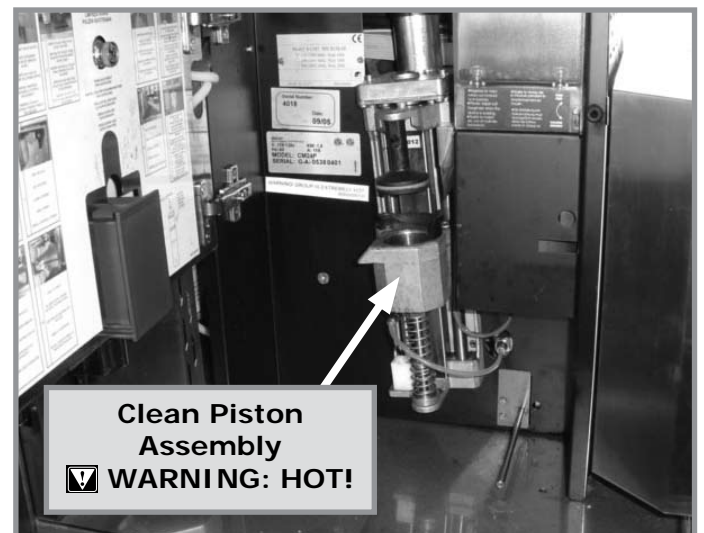
1. Turn the power switch off.
2. Pull the coffee system out from the cabinet.
3. Open the ground coffee chute door on top of the unit. Pull out the ground coffee chute. Wipe out any grounds sticking to it and replace it.
4. Remove the drip tray and open the front panel and brewing unit doors according to the instructions starting on page 22.
5. Empty any water out of the drip tray and wipe it with a soft cloth dampened with mild detergent and rinse with water.
6. Remove and empty the used coffee grounds bin.
7. Use the provided cleaning brush to remove any residual coffee grounds from the piston assembly and the inside of the brewing unit.



Coffee Chute Removal



Used Coffee Grounds Bin Removal



Piston Assembly

# Cleaning and Maintenance

8. Remove the dispenser from the back of the brewing unit door. Pull straight out on the back of the dispenser to remove it. DO NOT pull it down.
9. Pull the milk foamer out of the dispenser. Pull up to remove it.
10. Remove the red and white plastic tubes from the foamer.
11. Turn the top of the foamer counter-clockwise and remove it. Gently pull the large part of the foamer apart.
12. Rinse the dispenser and the three foamer parts carefully under running water.
13. Reassemble the milk foamer. Turn the top clockwise to secure it.
14. Reattach the red tube to the top of the foamer. Reattach the white tube to the side.
15. Insert the foamer into the top of the dispenser.
16. Insert the milk foamer/coffee dispenser back into the back of the brewing unit door. The grooves in the side of the dispenser slide over the little shelf in the brewing unit door. Close the brewing unit door.
17. Replace the used coffee grounds bin.
18. Make sure the drip tray is removed. Close the front panel door and lock it. Remove the key.
19. Push the unit back into the cabinet and replace the drip tray.
20. Flush the system out according to the instructions on page 41. The "Clean Group" message will disappear after the flush is done.



**Dispenser Removal**



**Milk Foamer**

## Cleaning the Outside Surfaces

Wipe stainless steel surfaces with a damp, soft cloth soaked with mild detergent to remove beverage stains, fingerprints, and other smudges. You may also use Dacor® stainless steel cleaner.



## CAUTION

- To prevent damage to stainless steel surfaces, always wipe in the direction of the grain.
- Use only the cleaners indicated. Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel.
- DO NOT use abrasives to clean stainless steel surfaces.
- Never allow beverage stains, creamers, or sugar to remain on stainless steel for any length of time.

# Cleaning and Maintenance

## Decalcification Instructions

The monthly decalcification and cleaning process cleans out mineral deposits in the water and coffee delivery systems. If the mineral deposits are allowed to build up, the coffee system will eventually stop working properly.



### NOTE:

The decalcification process takes about 10 minutes.

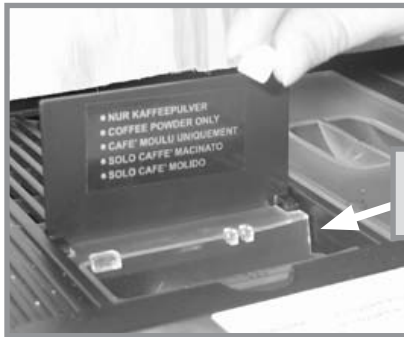
### What to Use

- ❖ Model CM24P-1/CM24T-1: Puly Detergent Tablets
- ❖ Model CM24T-1: Puly Decalcifying Powder
- ❖ Model CM24T-1: Filtered Water (4 gpg maximum water hardness...DO NOT use distilled water)

### To Decalcify the Coffee System

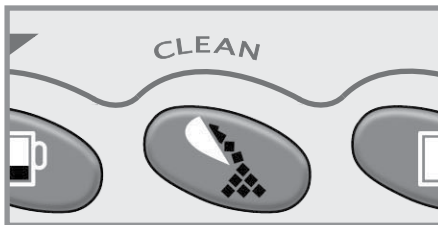
#### Decalcification for model CM24P-1

1. Put a 2-quart container or sauce pan on the drip tray, under the coffee dispenser to collect the wash and rinse water. Put one detergent tablet in the ground coffee chute.



Ground Coffee Chute

2. Pour about 20 mL of Puly Liquid Detergent into a plastic water bottle about 16 ounces in size. Fill the remainder of the bottle with filtered water.
3. Put the bottle in the milk compartment and insert the milk tube into the water/detergent solution.
4. Push and hold the **CLEAN** (decaffeinated coffee) button until "**Clean Insert Cleaner**" appears on the display.



Milk Cleaning Detergent Mixture

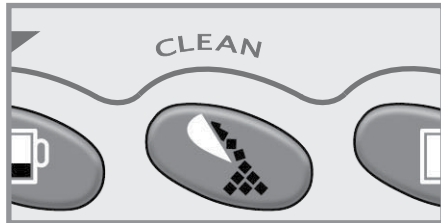
5. Push **CLEAN** again to immediately start the cleaning cycle. If the **CLEAN** button is not pushed again, the cleaning cycle will automatically start in about 20 seconds.
6. Meanwhile fill a second plastic water bottle with clean, filtered water. "**Rinse**" will appear on the display. Put the second bottle in the milk container compartment and insert the milk tube into the water.

# Cleaning and Maintenance

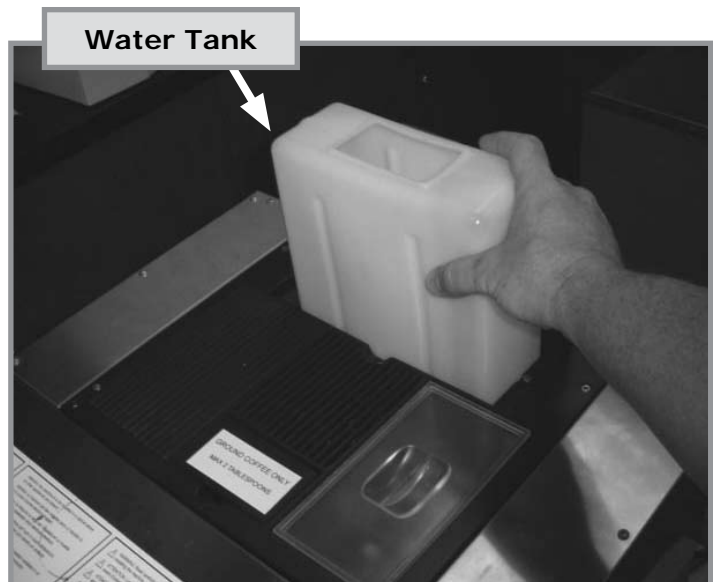
7. The coffee system will begin rinsing after the clean cycle is done. When rinsing is complete, the display will read "**Machine Ready**".
8. Remove the milk tube from the plastic bottle. Remove the plastic bottle and close the milk compartment. Remove the container or sauce pan from the drip tray.

## Decalcification for Model CM24T-1

1. Put a 2-quart sauce pan on the drip tray under the coffee dispenser to collect wash and rinse water.
2. Remove the water tank from the unit. Empty it, rinse it out, and put it back in the unit.
3. Pour a packet of Puly Decalcifying Powder into a 16 ounce bottle. Fill the bottle with warm filtered water and shake well until the powder is dissolved.
4. Pour the mixture into the water tank.
5. Fill the tank with filtered water until it is half full.
6. Pour about 20 mL of Puly Liquid Detergent into the 16 ounce water bottle again. Fill the remainder of the bottle with filtered water.
7. Put the bottle in the milk compartment and insert the milk tube into the water/detergent solution.
8. Push and hold the **CLEAN** (decaffeinated coffee) button until "**Clean Insert Cleaner**" appears on the display.



9. Push **CLEAN** again to immediately start the cleaning cycle. Note that if the **CLEAN** button is not pressed again, the cleaning cycle will automatically start in about 20 seconds.
10. Meanwhile fill a second plastic water bottle with clean, filtered water. "**Rinse**" will appear on the display. Remove the first bottle from the left compartment and replace it with the second. Put the milk tube into water.
11. When rinsing is complete, the display will read "**Machine Ready**".
12. Push the hot water button to rinse out the water dispenser. Wait until water stops coming out of the dispenser.



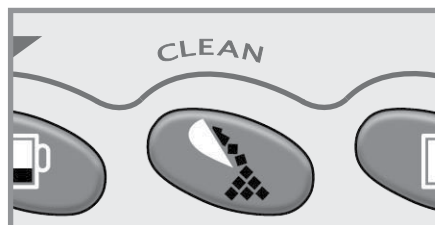
**Detergent Mixture in Milk Compartment**

# Cleaning and Maintenance

13. Repeat step 12, four more times.
14. Remove the plastic bottle from the milk compartment and flush the residual detergent out of the system (see below).

## Flushing Out the Coffee System

- A. Remove the water tank from the unit. Empty it, rinse it out with filtered water, and put it back in the unit.
- B. Fill the water tank with filtered water until full.
- C. Fill a 16 ounce plastic bottle with filtered water, and put it in the milk compartment and insert the milk tube into the water.
- D. With a 2-quart container or saucepan on the drip tray to catch the rinse water, push and hold the **CLEAN** (decaffeinated coffee) button until "**Clean Insert Cleaner**" appears on the display.
- E. Push **CLEAN** again to immediately start rinsing out the unit. Note that if the **CLEAN** button is not pressed again, the rinse will automatically start in about 20 seconds.
- F. Meanwhile fill a second plastic water bottle with clean, filtered water. "**Rinse**" will appear on the display. Remove the first bottle from the milk compartment and replace it with the second. Put the milk tube into water.
- G. When final rinse is complete, the display will say "**Machine Ready**".
- H. Push the hot water button to flush the hot water dispenser.
- I. Remove the milk tube from the plastic bottle. Remove the plastic bottle and close the compartment. Remove the container or saucepan from the drip tray.



# Before You Call for Service

## Problem Solution Guide

Unnecessary service calls may be expensive, frustrating, and time consuming. Before you call for service, please review this Problem Solution Guide.

Problem	May be caused by	What to do
Nothing works.	Coffee system not connected to electrical power.	Connect coffee system power connector to dedicated, grounded power receptacle.
	Power to receptacle is off.	Turn power on at junction box. Check for tripped circuit breaker or blown fuse.
	Power switch is off.	Turn on power switch. See page 13.
	Power outage.	Contact power company.
Light not on.	No power to coffee system.	See <i>Nothing works</i> , above.
	Light switch off.	Turn on light switch. See page 13.
	Lights burned out.	Call for service.
Loud buzzing noise. No coffee or water comes out of nozzle.	No water in water tank (Model CM24T-1) or water supply not connected or turned on (Model CM24P-1).	Pour water in tank (Model CM24T-1) or check to make sure the water supply is connected and turned on.
	Pre-ground coffee button has been pushed, but no coffee is loaded in the ground coffee chute.	With power to the coffee system turned on, pour ground coffee in ground coffee chute.
Grinding noise while coffee is being made.	Coffee system is grinding coffee beans.	This is a normal sound during coffee brewing.
Whining noise when power switch is first turned on or door is opened and closed.	Coffee system is testing the tamper motor for proper operation.	This is a normal sound when the unit is first starting up.
Water comes out with no coffee or is pale brown. Loud humming noise.	Coffee grinder jammed.	Coffee beans may be jammed in the dispenser. Turn off power to the coffee system and remove all coffee beans from the coffee bean container. Check for beans that may be jammed in the dispenser and remove them. Replace the beans in the coffee bean container and try grinding again.
		Wrong type of coffee beans used (flavored, un-roasted, or partial coffee beans). Call for service if necessary.
Coffee too strong or too weak.	Choice of beans affects coffee strength.	Try changing to a different roast level of coffee (light, medium, or dark roast coffee).
	Coffee Grinder out of adjustment.	See <i>Adjusting the Coffee Grinder</i> on page 25.

continued...

# Before You Call for Service

## Problem Solution Guide (continued)

Problem	May be caused by	What to do
Water goes into drip tray when coffee is made.	Coffee system clears water out of pipes after making coffee.	Normal operation. The coffee system purges water into the drip tray to make sure that the water is hot for the next cup.
Milk not hot enough.	Milk pinch screw too loose.	Tighten milk pinch screw. See page 21 ( <i>Latte</i> section).
	Steam temperature incorrectly programmed.	Change steam temperature setting. See <i>Custom Programming</i> on page 26.
Milk too hot.	Milk pinch screw too tight.	Loosen milk pinch screw. See page 21 ( <i>Latte</i> section).
	Steam temperature incorrectly programmed.	Change steam temperature setting. See <i>Custom Programming</i> on page 26.
No latte (milk) comes out of nozzle.	No milk in coffee system.	See page 21 ( <i>Latte</i> section) for instructions on how to connect a milk container to the system.
	Milk pinch screw too tight.	Loosen milk pinch screw. See page 21 ( <i>Latte</i> section).
	Kinked milk tube.	Check for and fix any kinks in the milk tube.
Poor foam (milk) consistency.	Wrong type of milk being used or non-dairy creamer used.	Clean the milk siphon tube (see page 35). Load milk container compartment with whole milk for best results. Do not use non-dairy creamer, half-and-half, or non-fat milk.
	Milk pinch screw too loose.	Tighten milk pinch screw. See page 21 ( <i>Latte</i> section).
	Foam milk knob out of adjustment.	See <i>Adjusting the Milk Foam Level</i> , page 24.
Water (or milk) drips out of nozzle after coffee, water, or milk is dispensed.	A small amount of water or milk dripping after dispensing is normal.	
Amount of coffee made is too small.	Using espresso button.	Normal size of a cup of espresso is about one ounce. Push espresso or double espresso button multiple times or program unit for larger volume.
Coffee system will not make coffee drinks from ground coffee.	The pre-ground coffee was put in ground coffee chute before the power switch was turned on.	Coffee system cleans out ground coffee chute when power switch is turned on. To make coffee drinks from ground coffee, you must turn on the power switch <u>before</u> you put the grounds in the ground coffee chute.
Used coffee beans in used coffee grounds bin are not normal shape. Coffee beans in bin normally look like little "hockey pucks".	Coffee system group setting programmed incorrectly.	Change group program setting. See <i>Custom Programming</i> on page 26.

continued...

# Before You Call for Service

## Problem Solution Guide (continued)

Problem	May be caused by	What to do
Display reads: <b>"Please - Wait Heating"</b> .	The appliance is still heating up.	Wait until display reads <b>"Ready to Operate"</b> (3-5 minutes).
Display reads: <b>"Drawer Full"</b> (buttons also don't work).	The used coffee grounds bin is full.	Empty used coffee grounds drawer (see <i>Routine Cleaning</i> on page 37).
Display reads: <b>"Machine Ready - Drawer Out"</b> (buttons also don't work).	The used coffee grounds bin is not installed properly.	Check to make sure that the used coffee grounds bin is pushed <u>completely</u> into place (see <i>Routine Cleaning</i> on page 37).
Display reads: <b>"System Off - Front Panel Open"</b> (buttons also don't work).	The front panel door is not closed.	Close the front panel and lock it. Call for service if message repeats.
Display reads: <b>"Please Milk Clean"</b> .	The cafe latte, latte, or cappuccino button has been pushed within the last two hours.	Perform a milk cleaning (see page 35). Note: The coffee system detects when one of the buttons that dispense milk was last pushed and displays <b>"Please Milk Clean"</b> two hours later, even if milk was not actually dispensed.
Display reads: <b>"Clean Group"</b> .	The coffee system needs to be cleaned.	The <b>"Clean Group"</b> message appears every 50 cycles indicating the system needs a routine cleaning (see page 37). The <b>"Clean Group"</b> message will disappear after the routine cleaning is complete.
Display reads: <b>"XXXXXX Group Error"</b> (buttons also don't work).	Operation problem detected.	Open and close the front panel flap. Call for service if message repeats.
Display reads: <b>"Timeout Filling Up Broiler"</b> (buttons also don't work).	Operation problem detected.	Turn the power switch off, then on. Call for service if message repeats.
Display reads: <b>"Flow Meter Error"</b> (buttons also don't work).	No water in water tank (Model CM24T-1) or water supply not connected or turned on (Model CM24P-1).	Pour water in tank (Model CM24T-1) or check to make sure the water supply is connected and turned on.
Display reads: <b>"Error - Coffee Temperature"</b> or <b>"Error - Steam Temperature"</b> (buttons also don't work).	Operation problem detected.	Call for service.
Display reads: <b>"Too Much Coffee"</b> . Coffee system ejects the coffee and does not make drinks.	Too much coffee put in ground coffee chute.	Reduce the amount of coffee you put in the ground coffee chute.
	Grind time programmed incorrectly.	Change grind time setting. See <i>Custom Programming</i> on page 26.

# Warranty Information

## Product Maintenance

Do not perform any maintenance other than that instructed in the **Cleaning and Maintenance** section of this manual. A qualified service technician should perform all other service.

## Getting Help

Before you call for service, please review the *Before You Call for Service* section of this manual, starting on page 42. If you have performed the checks in the *Problem Solution Guide* and the problem has not yet been remedied, please visit our web site or contact our Customer Service Team for a listing of Dacor® authorized service agents. Prior to requesting service, it is helpful to be familiar with the warranty terms and conditions on page 46.

### Contact us through our web site at:

[www.Dacor.com](http://www.Dacor.com)

Dacor® Customer Service:

Tel: (800) 793-0093

Fax: (626) 403-3130

Business Hours: 6:00 a.m. - 5:00 p.m. Pacific Time

### You may also write us at:

Dacor® Customer Service

1440 Bridge Gate Drive

Diamond Bar, CA 91765

*At Dacor®, we believe that our quality of service equals that of our product. Should your experience with our service network or product be different, please contact our Customer Service Team and share your encounter with us. We will do our utmost to resolve the situation for you and deliver on our Dacor® promise.*

*If you need anything clarified, just let us know.*

# Warranty Information

## What is Covered

### CERTIFICATE OF WARRANTIES

**DACOR<sup>®</sup> COFFEE SYSTEMS WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA, AND CANADA\*:**

#### FULL ONE-YEAR WARRANTY

If your DACOR<sup>®</sup> product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR<sup>®</sup> will remedy the defect without charge to you or subsequent users. The owner must provide proof of purchase, upon request, and have the appliance accessible for service.

\* Warranty is null and void if non-CSA approved product is transported from the U.S.

**OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA, AND CANADA:**

#### LIMITED FIRST YEAR WARRANTY

If your DACOR<sup>®</sup> product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR<sup>®</sup> will furnish a new part, F.O.B. factory, to replace the defective part. All delivery, installation and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase, upon request, and have the appliance accessible for service.

## What is Not Covered

- Failure of the product caused by faulty installation, improper usage, or neglect of required cleaning and maintenance indicated in the use and care manual.
- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental, or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes, or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood, or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, or other cosmetic finish, caused by improper usage or care, abuse, or neglect.
- Routine cleaning and maintenance as defined in these instructions.
- Lost keys.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR<sup>®</sup> BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

# Notes

# Notes

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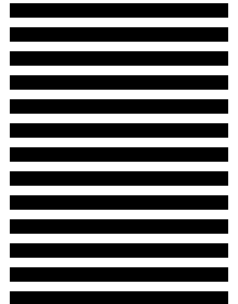


NO POSTAGE  
NECESSARY  
IF MAILED  
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UNITED STATES

**BUSINESS REPLY MAIL**  
FIRST-CLASS MAIL      PERMIT NO. 4507      DIAMOND BAR CA

POSTAGE WILL BE PAID BY ADDRESSEE

DACOR<sup>®</sup>, INC.  
ATTN: WARRANTY PROCESSING DEPT  
1440 BRIDGE GATE DR STE 200  
PO BOX 6532  
DIAMOND BAR CA 91765-9861



# WARRANTY INFORMATION



**IMPORTANT:**

Your warranty for this product **CANNOT BE ACTIVATED** until this form has been returned to Dacor®. If you have purchased more than one Dacor® product, please return all forms in one envelope.

Please rest assured that under no conditions will Dacor® sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor® products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

Owner's Name: \_\_\_\_\_  
Last (Please Print or Type) First Middle

Street: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Purchase Date: \_\_\_\_\_ Email: \_\_\_\_\_ Telephone: \_\_\_\_\_

Dealer: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor® products? (Please check one only.)

- |   |  |
|---|--|
| <input type="checkbox"/> A. T.V. Cooking Show         | <input type="checkbox"/> F. Builder              |
| <input type="checkbox"/> B. Magazine                  | <input type="checkbox"/> G. Architect/Designer   |
| <input type="checkbox"/> C. Appliance Dealer Showroom | <input type="checkbox"/> H. Another Dacor® Owner |
| <input type="checkbox"/> D. Kitchen Dealer Showroom   | <input type="checkbox"/> I. Model Home           |
| <input type="checkbox"/> E. Home Show                 | <input type="checkbox"/> J. Other _____          |

2. Where did you buy your Dacor® appliances?

- |  |   |
|--|---|
| <input type="checkbox"/> A. Appliance Dealer | <input type="checkbox"/> D. Builder     |
| <input type="checkbox"/> B. Kitchen Dealer   | <input type="checkbox"/> E. Other _____ |
| <input type="checkbox"/> C. Builder Supplier |   |

3. For what purpose was the product purchased?

- |   |   |
|---|---|
| <input type="checkbox"/> A. Replacement <b>only</b> | <input type="checkbox"/> C. New Home    |
| <input type="checkbox"/> B. Part of a Remodel       | <input type="checkbox"/> D. Other _____ |

4. What is your household income?

- |   |   |
|---|---|
| <input type="checkbox"/> A. Under \$75,000        | <input type="checkbox"/> D. \$150,000 – \$200,000 |
| <input type="checkbox"/> B. \$75,000 – \$100,000  | <input type="checkbox"/> E. \$200,000 – \$250,000 |
| <input type="checkbox"/> C. \$100,000 – \$150,000 | <input type="checkbox"/> F. Over \$250,000        |

5. What other brands of appliances do you have in your kitchen?

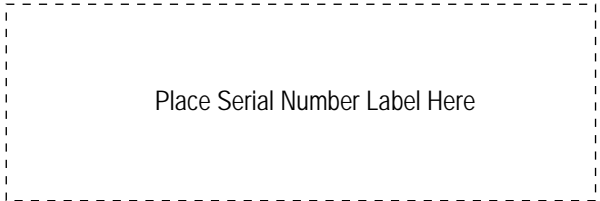
- |                  |                       |
|------------------|-----------------------|
| A. Cooktop _____ | C. Dishwasher _____   |
| B. Oven _____    | D. Refrigerator _____ |

6. Would you buy or recommend another Dacor® product?

- Yes  No

Comments: \_\_\_\_\_

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.



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