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B2C + IN
R&G + IN



EN

English

H0622EN01
05 - 2019

The symbol indicates that the machine may not be disposed of as ordinary waste; it must be disposed of in accordance with the provisions of the European directive 2002/96/CE (Waste Electrical and Electronics Equipments - WEEE) and of any resulting national laws, for preventing any possible adverse effects on the environment and on human health.

For correct disposal of the machine, contact the dealer from whom you have purchased the machine or our after sales service.

All packing materials shall be disposed of in a manner which is safe for the environment.

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INTRODUCTION

According to the requirements of the customer, the service technician can program different functions into the vending machine.

The machine dispenses
hot instant drinks
hot water.
or
hot/cold instant drinks
hot water.

Use only instant products made for vending machines.

The machine is delivered with electronic touch screen. All communication with the machine, such as drink selection, rinsing functions, data retrieval and settings, is carried out by using the touch screen selection buttons.

All parts to be cleaned are designed in a light blue colour (for regular cleaning) and in a dark blue colour (for deep cleaning). All parts of action are supplied in a green colour.

If the vending machine is not used according to its purpose, the manufacturer cannot take on any liability.

This operator manual is valid for several variants of the vending machine. Therefore, it is possible that in this operator manual you may find instructions for operating elements that are not installed in your vending machine.

This technical documentation is part and parcel of the vending machine and must always follow the machine in case it is moved or by transfer of ownership.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

SAFETY

- Before starting installation and using the machine, it is first necessary to carefully read and understand the instructions contained in this manual, as they offer important information on installation safety, operating instructions and maintenance.

- This manual describes the loading and routine maintenance operations which are

carried out in areas of the machine accessible with simple use of the door key, without using any other tools.

- The vending machine may not be subject to frost during operation, storage and transport.

- If there is the risk of frost in the area of the installation site of the machine, voltage to the machine may not be disconnected.

- If there is the danger of damage due to frost, the service technician must check and replace boiler, hoses and valves if required prior to reconnecting the vending machine and he should additionally carry out a functional test.

- The vending machine may not be installed outside.

- The vending machine should only be installed and repaired by qualified personnel, who are trained in the correct use of the machine according to the standards in force and who have the specific knowledge of the machine functioning from a point of view of electrical safety and health regulations.

- Safety devices must not be bridged or put out of function.

- The vending machine must be connected to the drinking water line and to the electric line in compliance with local regulations.

- The vending machine has to be placed in a horizontal position.

- The vending machine must be connected to a secured electric circuit. We recommend to install a fault current safety switch. The connections must be made using an earthed safety plug socket complying with valid regulations.

- After the machine has been installed, the power supply plug must be accessible. Never touch the power supply plug with wet hands or plug it in if the plug itself is wet.

The liquids dispensed by the vending machine are very hot! To prevent scalding, hands (and/or other parts of the body) must be kept away from the outlets while drinks are being prepared and dispensed.

- The yellow key must not be left inside the machine

- The yellow key must be kept by the maintainer and / or installer.

- If the power supply cable of the vending machine is damaged it may only be replaced by a service technician.

- Do not attempt to fill several cups by pressing the pot button. There is danger of injuries.
- Only authorised and qualified personnel may clean, fill up and set the vending machine.
- The vending machine may not be cleaned under a water jet and is not suitable for installation on surfaces next to which water jets are being used (e.g. for cleaning).
- Use only original spare parts.
- Observe the local regulations!
- Regular cleaning of the vending machine is necessary for functional and hygienic reasons. When cleaning, take care of sharp edges. There is danger of injuries!
- To clean the cabinet only use cleaning agents approved by the food industry.
- Clean the inside and outside of the vending machine by using a damp cloth and do not splash it.

- After cleaning, make sure that all components are correctly reinstalled.
- Every machine is identified by its own serial number indicated on the rating plate attached at the rear of the vending machine. This plate is the only one acknowledged by the manufacturer as identification of the machine. The technical data of the vending machine are given on the rating plate. When the yellow special key is inserted in the slot of the door switch, the voltage is re-established to the machine. The door can be closed only after removing the key from the door switch.

If power is turned on, be careful not to touch moving parts and electrical components.

Door switch:

When the door is opened, a special switch ensures that there is no access to energized or moving parts. Any operation requiring the machine to be energized with the door opened must be carried out exclusively by qualified personnel informed about the specific risks of such situation.

The machine may be energized by qualified personnel by inserting a special yellow key into the door switch.


Before starting any maintenance operation the machine must always be switched off.

By means of class 1 LEDs.

LEDs are generally shielded by a glass front or an aesthetic panel.

The light of LEDs may be noxious if you directly look at it without these panels.

TECHNICAL DATA

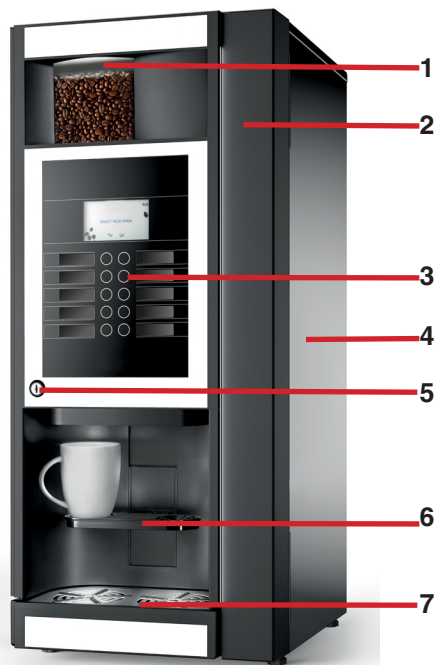
		The technical data of the vending machine are given on the rating plate
Dimensions	Height:	875 (with feet)
	Width:	380
	Depth:	460
Weight		54Kg
Electric connection	Power supply	230V - 240V
	Power consumption	1+N
<div> The vending machine must be earthed! In addition, it is recommended to install a fault current safety switch.</div>		
Water connection	Power consumption:	2300 W Heating element: 2088 W
	Connecting cable:	Approx. 1.8-3.5 m (varies, depending on local requirements).
	Fuse:	Switching power supply, input: T2A, output: T12.5A
	Water system connection:	The vending machine must be connected with the potable water system according to the provisions in force in the place of installation of the equipment.
	Min. back pressure:	without chiller: 0.8 bar (0.08 MPa)
	Max. pressure:	10 bar (1 MPa)
	Hose connection:	Connect the water network with the 3/4" gas union of the water inlet solenoid valve by means of a tube that can support the network pressure and of a type suitable for foodstuffs (min. inner diameter 6 mm.). It is recommended to apply a water tap on the water network outside the machine in an accessible position. Let water come out of the water network until it is clear and free of any trace of dirt.
Capacities	Boiler capacity:	0,8 l
	Drip tray:	Approximately 0.9 l

Further system requirements	Standard Instant ingredient canister:	Approximately 2.7 l
	Ambient temperature.	Min. 4°C - max. 32°C (-2/+0) at 80% RH
	Noise level:	<p>The A-weighted sound pressure level is below 70 dB.</p> <p>When the vending machine is not provided with credit mechanism and it shall be installed in field, the following markings shall be added permanently:</p> <ul style="list-style-type: none"> - The credit mechanism can be used are one at the following: manufacturer MARS and designation MEI CF7512, or manufacturer MARS and designation MEI VN2712U, or manufacturer MARS and designation MEI VN2762RU5M, or manufacturer USA Technologies and designation G9, and - Vender is not to be operated without credit mechanisms. <p>Check for adequate space for correct ventilation. A distance of ~55 mm is required from the rear side of the machine to the wall. Check for clear space of 525 mm in front of the machine to allow the door to be opened. Ensure that the supply voltage corresponds to the voltage indicated on the rating plate which is located on the rear wall of the machine. Check the connections and make sure that the national voltages and tolerances are provided. The machine must be earthed. Ensure that the fuse of the group to which the machine is connected is in accordance with the national regulations. If required, ask for detailed information on voltage.</p>
	Subject to changes.	

THE MACHINE MUST BE POSITIONED AT A SAFE DISTANCE OF 100 MM (AT LEAST) FROM ITS BACK PANEL.

PRODUCT PRESENTATION

EXTERNAL CABINET



- 1- Coffee window
- 2- Door
- 3- Keyboard
- 4- Cabinet
- 5- Door lock
- 6- Cup holder
- 7- Pot platform (drip tray)

Fig. 1

PROGRAMMING NOTES

Electronics is designed for many features to be used or not. Below there is a syntax of the main useful functions to better manage products, not necessarily in the order which are displayed in menus.

Some specific functional groups features could be reported; functional groups change with models.

The representation of the icons / screens in this manual is indicative and may differ from those on devices according to settings (layout, themes and / or icons).

ACCESS TO PROGRAMMING MENUS

To access the programming menus, open the door
A password can be requested to access the programming menus, depending on the settings.

Enter the password to access the enabled menus.

Default passwords:

Technical (4444),

Dealer (3333),

Machine loader (2222)

User (1111)

DISPLAY

Display shows messages to user and programming menu items.
During programming display shows menu items and enabled buttons (in caption format) with relative function.

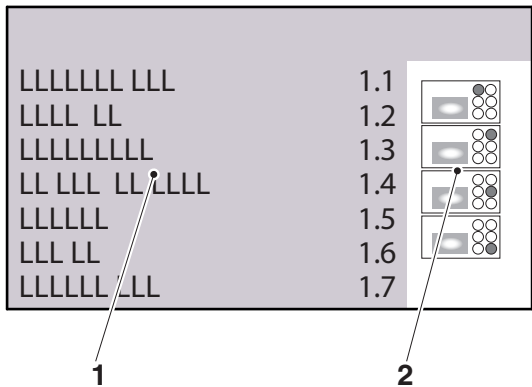


Fig. 2
1.Menu items
2.Key caption

KEYBOARD

In programming, selection keyboard takes on various functions depending on the situation.
Menus interaction Active buttons are lightened.
Depending on the circumstances, a unique button can perform two functions.
The function for each active button is shown on display (in caption format).

CAPTION BUTTONS

Caption is represented as follow:

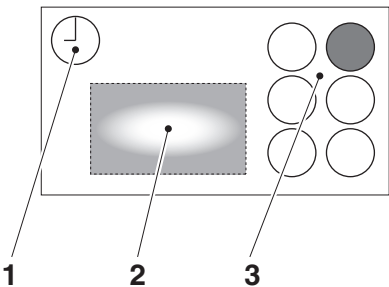


Fig. 3
1- Second function icon
2- Function of the button
3- Position of the button

Second function: the icon is shown when the same button can perform a second function.

To perform the second function, press and hold the button for two seconds.

- Function of the key: the function of the key is shown (up, down, confirm, cancel, change, ...)
- Position of the key: indicates where the key (among the lightened ones) associated with the function is located.

The main functions of the keys are:

SCROLL :

Allow to scroll through the menu items.

Within the functions they allow to scroll through the various parameters, to change the logical status of a data (ON / OFF) or to enter / modify alphanumeric values.

CONFIRM :

It allows to switch from a menu to a submenu, to change the parameter on which the cursor is positioned or to confirm the data on the display.

In some situations the confirmation button can perform a second function:

- edit: to change a range of values and / or text (eg text, ...)
- save: to save the set values.

OUTPUT :

It allows to return from a submenu to the higher level menu, or to cancel the modification of a parameter or cancel the function.

In some situations the exit button can perform a second function.

- cancel: allows you to cancel the entry of values.
- delete: allows you to delete and / or correct the entered value
- clean value: allows you to delete settings and / or text in a range of values

NUMERICAL VALUES KEYS

Depending on the case, the keyboard assumes the following numerical values.

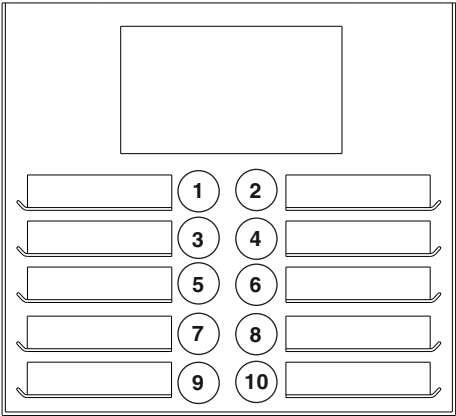


Fig. 4

MACHINE CABINET

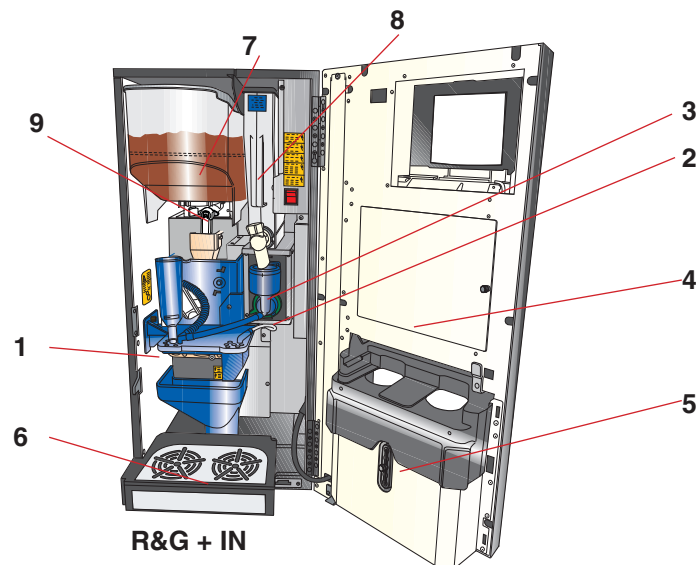
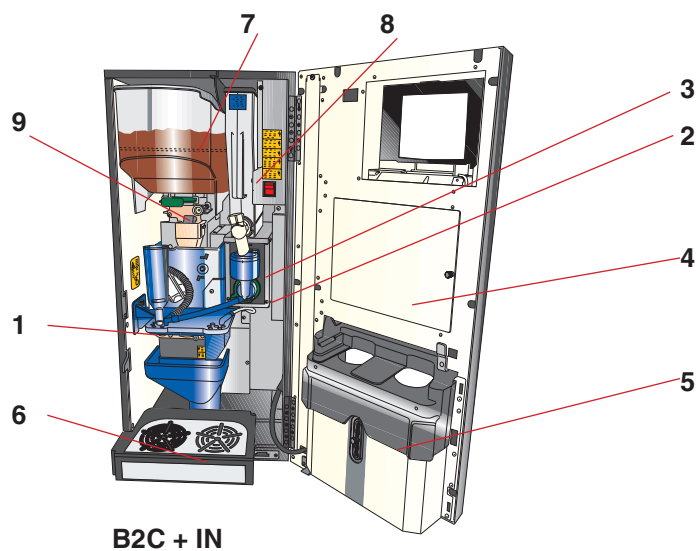


Fig. 5

- 1- Outlet spout
- 2- Mixing funnel with whipper housing
- 3- Mixing funnel hood
- 4- Door harness cover
- 5- Retaining pin for cup carrier
- 6- Drip tray
- 7- Coffee canister
- 8- Instant ingredient canister (optional)
- 9- Coffee outlet B2C

- 1- Outlet spout
- 2- Mixing funnel with whipper housing
- 3- Mixing funnel hood
- 4- Door harness cover
- 5- Retaining pin for cup carrier
- 6- Drip tray
- 7- Coffee canister
- 8- Instant ingredient canister (optional)
- 9- Coffee outlet R&G

MAINTENANCE

MAINTENANCE ROUTINES

Interval	Type of work / Check	Tools / Materials for the job
----------	----------------------	-------------------------------

<p>Regular:</p> <p>Every time replenishing of ingredients is required</p>	<p>Opening and disconnecting the machine</p> <p>Filling the instant ingredient canisters</p> <p>Cleaning the cup carrier</p> <p>Cleaning the drip tray</p> <p>Cleaning the machine interior and exterior</p> <p>Mounting the cleaned parts</p> <p>Rinsing machine</p> <p>Last check</p>	<p>1 bucket of hot water (60-80°C) with cleaning agent.</p> <p>1 bucket of clean warm (min. 40°C) water</p> <p>Soft clean cloths or paper towels</p> <p>Ingredients</p>
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Interval	Type of work / Check	Exchange kit (hygiene kit)
Occasional	Cleaning the instant ingredient canisters.	
Once a month	Cleaning the coffee bean canister.	

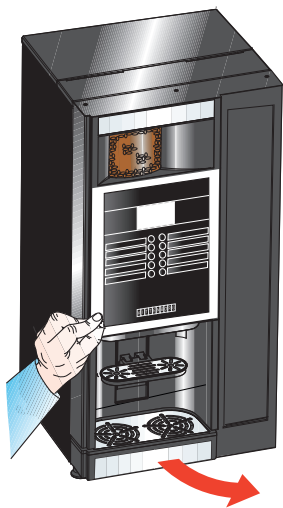


Fig. 6

WEEKLY

OPENING AND DISCONNECTING MACHINE

Turn the door key clockwise in keyhole and open door.



If power is turned on, be careful not to touch moving parts and electrical components

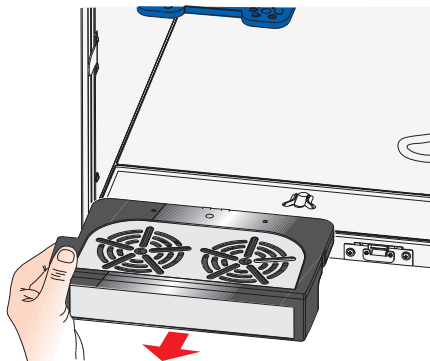


Fig. 7

PREPARING FOR FILLING OF CANISTERS

Remove lower drip tray and the upper plate, clean the parts with a sprayed wipe.



Fig. 8

Reset drip tray counter. Tap “Empty solid waste”.

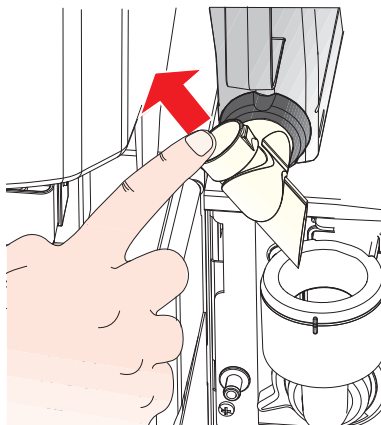


Fig. 9

FILLING THE INSTANT INGREDIENT CANISTERS

Pull up instant canister outlets.

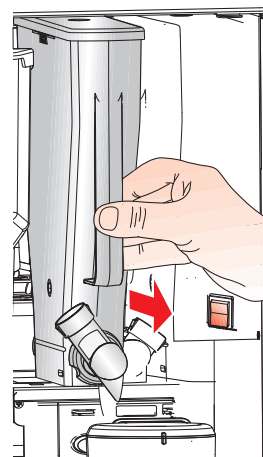


Fig. 10

PULL UP PRODUCT OUTLET THEN REMOVE INSTANT CANISTER.



The instant ingredient canister should be labelled to avoid ingredients being poured into wrong canisters.

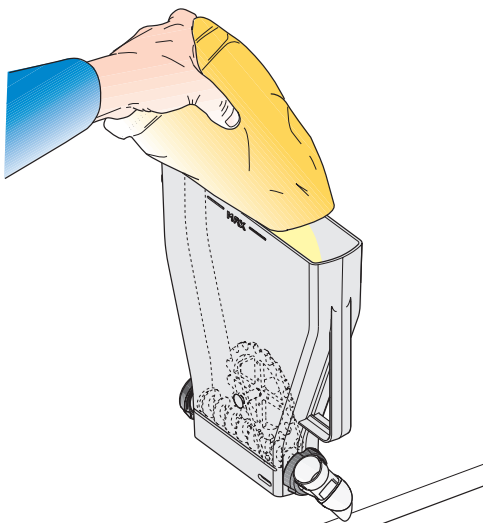


Fig. 11

Put canisters on a table, open lids then fill them with products. Clean outside canisters before place them back into machine.

Repeat procedure until the required number of canisters have been filled.

Clean instant canister table. and place canisters back.

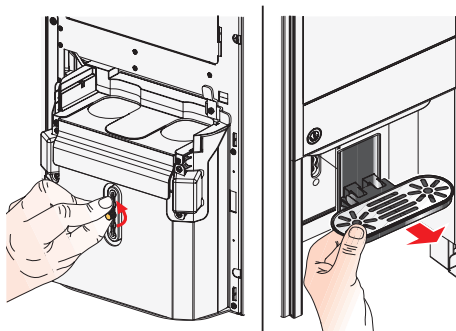


Fig. 12

CLEANING DRIP TRAY

Unscrew the knurl that fix external drip tray, clean external drip tray with a wet wipe.

Place it back

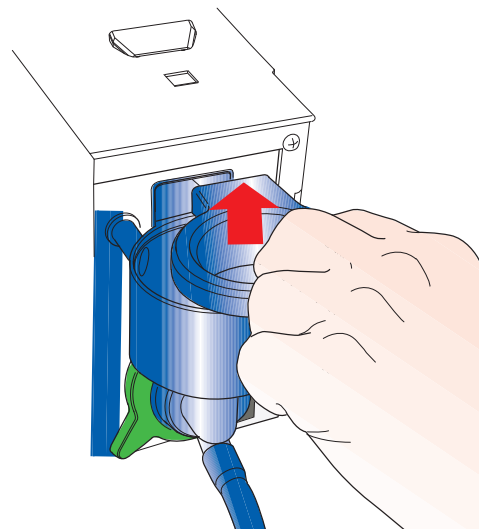


Fig. 13

DEEP CLEANINGS

CLEAN ALL THE OTHER PARTS

Remove head of mixing bowls, spray into the m, clean with wipe and replace the head of mixing bowls.

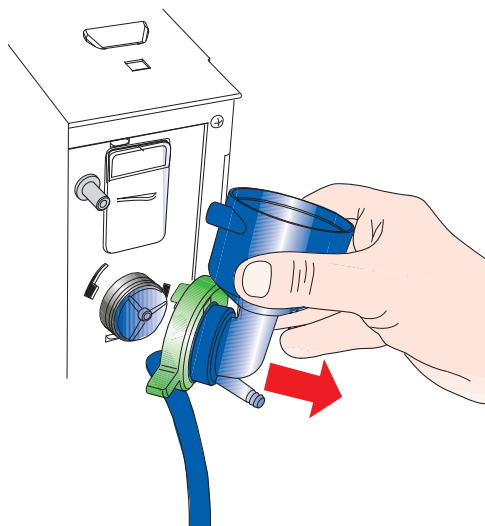
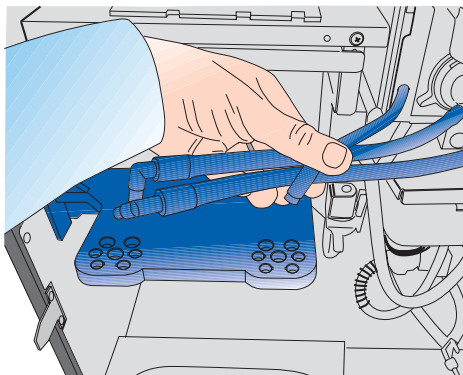


Fig. 14

Remove mixing bowls and pipes,
exhaust system area and mixer plates.



Remove nozzle support.

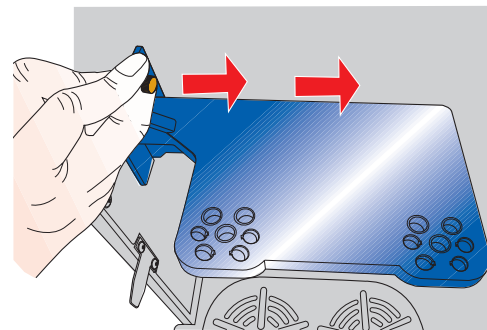


Fig. 15

Unscrew the knurl on the left side of the
cabinet.

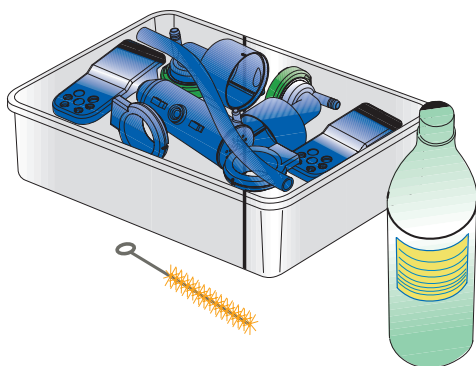


Fig. 16

Wash parts using cleaning materials, finally wash with clean water.

Dry the parts accurately: head of mixers, exhaust system parts, Reassemble dried parts. Be careful with proper positioning of hoses.

Place back all the canisters. be careful to put them into guidelines. Push down instant canister outlets.



Fig. 17

RINSING MACHINE

For rinsing: close the door (or simulate door closing by placing the yellow key into its slot) select “Daily actions” then press ok. select “Wash/rinse” then “Rinse mixer” or “Rinse with hot water” .



Fig. 18

Select “Wash/rinse” then “Rinse Espresso”, “Wash espresso with Pill” “Rinse mixer” or “Rinse with hot water” .

It is recommended to use a 1.2 gr pill.

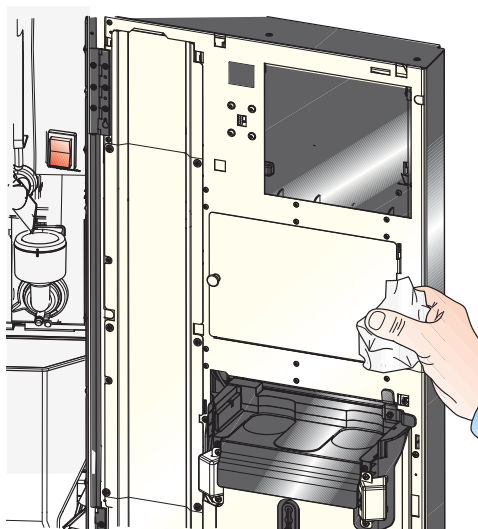


Fig. 19

Clean internal and external side of the door with wet wipe.

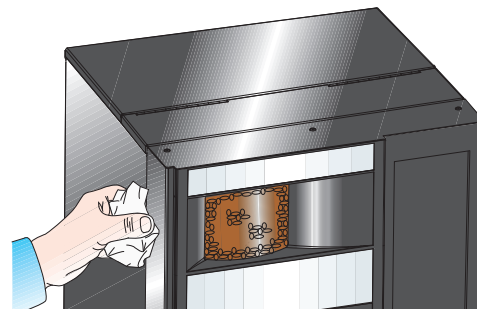


Fig. 20

Clean the whole cabinet with wet wipe.



Fig. 21

Fill in the HACCP documentation book.
Remove the yellow key, close the door
and start up.

GENERAL INSTRUCTIONS

Before starting any adjusting operations requiring parts of the unit to be removed, the machine must always be switched off.

- The operations described in the proceeding pages should be carried out only by qualified personnel, who are trained in the correct use of the machine according to the standards in force and who have the specific knowledge of the machine functioning from a point of view of electrical safety and health regulations.

The grinder is fitted with a sensor that counts the number of rotations of the grinding wheels, allowing the control software of the machine to determine the number of rotations and thus the grams of coffee for each single selection. With the programming procedure, it is possible to set the grams (6 to 15 gr) of ground coffee (rotations of the grinder) for each selection.



Important

Never touch the adjusting knob of the grinder. Always call a technician for adjustment / calibration of grinder!



The grinder requires a period of 50 selections to allow the grinder to “run in”. After this period the coffee empty detection becomes stable. A complete coffee bean canister contains 250 - 300 selections so the grinder should be correctly “run in” by the time the coffee bean canister is empty for the first occasion.

- ELECTRIC PANEL

To access the electrical panel, remove the instant products containers.

Remove the containers and the metal cover to access the components of the electrical panel.

The fuses are accessible from the door of the electrical panel cover.

The electronic boards are designed to be used on several models of machines.

In case of replacement, it will be necessary to verify the configuration of the board and load the adequate software.

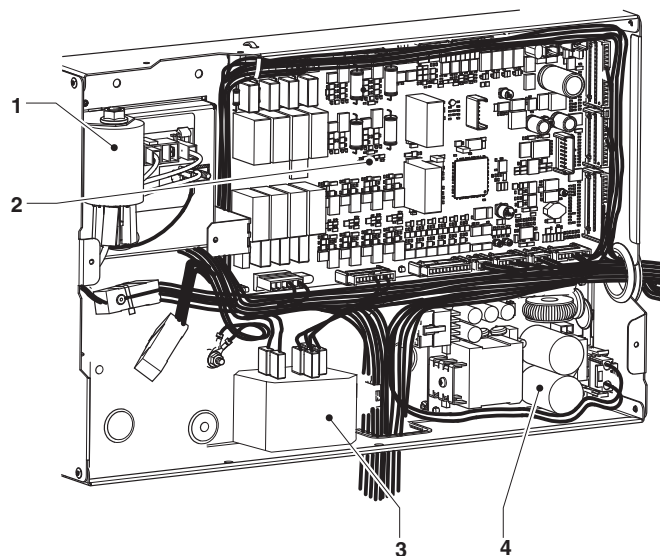


Fig. 22

- 1- Noise filter
- 2- Activation board
- 3- RELAIS FOR THE BOILER'S ACTIVATION
- 4- Power supply board

ACTIVATION BOARD

Board is powered in 24 V.

Power is supplied from the power supply board.

The board is placed in the electrical panel of the equipment and manages:

- the activation of the various users.
- sensors control signals (level, presence,...)

The LEDs indicate:

- DL1 (18) green LED
- DL2 (30) green LED flashes during normal operation
- DL3 (15) yellow LED that indicates the presence of +5Vdc
- DL4 (29) yellow LED flow meter pulses
- DL5 (28) not used
- DL6 (33) not used
- DL7 (32) red LED indicates the operation of the heating elements of the boiler

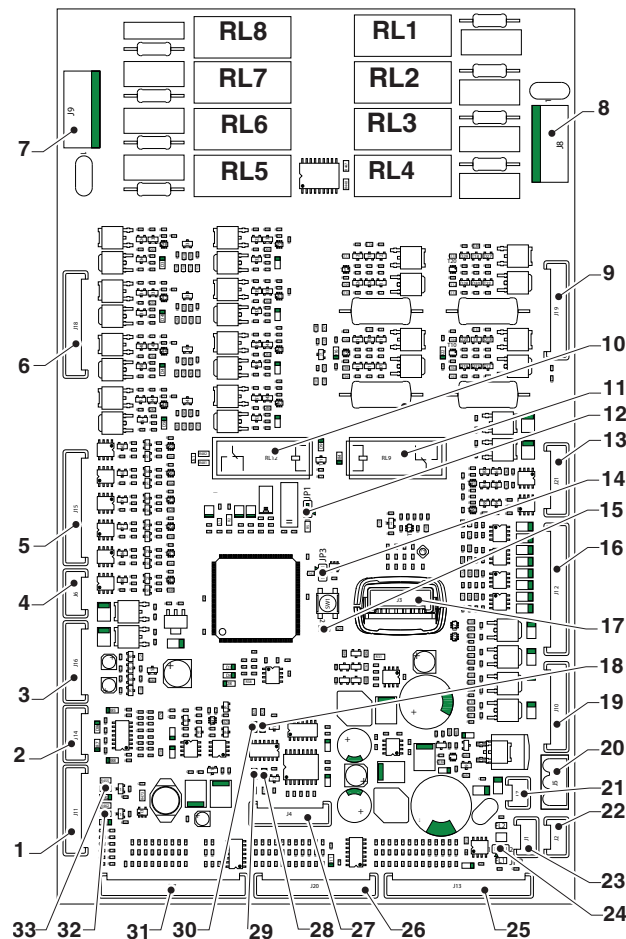


Fig. 23

- 1- (J11) Relay control boiler / boiler temperature sensor
- 2- (J14) Top panel switch
- 3- (J16) Coin mech engine
- 4- (J6) Fan
- 5- (J15) Not used
- 6- (J18) Ingredient motor
- 7- (J9) Not used
- 8- (J8) Not used
- 9- (J19) Infuser unit motor
- 10- 24V Safety Relay
- 11- 24V Safety Relay
- 12- (JP1) Not used
- 13- (J21) Refrigeration unit (if present)
- 14- (JP3) WATCHDOG INPUT jumper (closed)
- 15- (DL3) 5V presence YELLOW LED
- 16- (J12) Solenoid valves (instant and main) / Mixer
- 17- (J3) Upkey
- 18- (DL1) Green LED
- 19- (J10) Liquid residue container contact / dispensing compartment lighting
- 20- (J5) Board power supply 24V
- 21- (J7) Not used
- 22- (J2) CAN BUS
- 23- (J1) CAN BUS
- 24- (JP2) CAN BUS jumper (open)
- 25- (J13) Ingredient level sensors
- 26- (J20) Coin mech button / coin mech engine cam
- 27- (J4) Not used
- 28- (DL5) Not used
- 29- (DL4) Not used
- 30- (DL2) Green LED RUN
- 31- (J17) Tea infuser unit engine cam / Air-break microswitch
Liquid residue container micro presence
- 32- (DL7) Not used
- 33- (DL6) WATER BOILER HEATING RED LED

RELAY FUNCTION

	user
RL1	not used
RL2	not used
RL3	not used
RL4	not used
RL5	not used
RL6	not used
RL7	not used
RL8	not used

* Models with double coffee beans

TOUCH SCREEN CPU BOARD

Board is powered in 24 V.

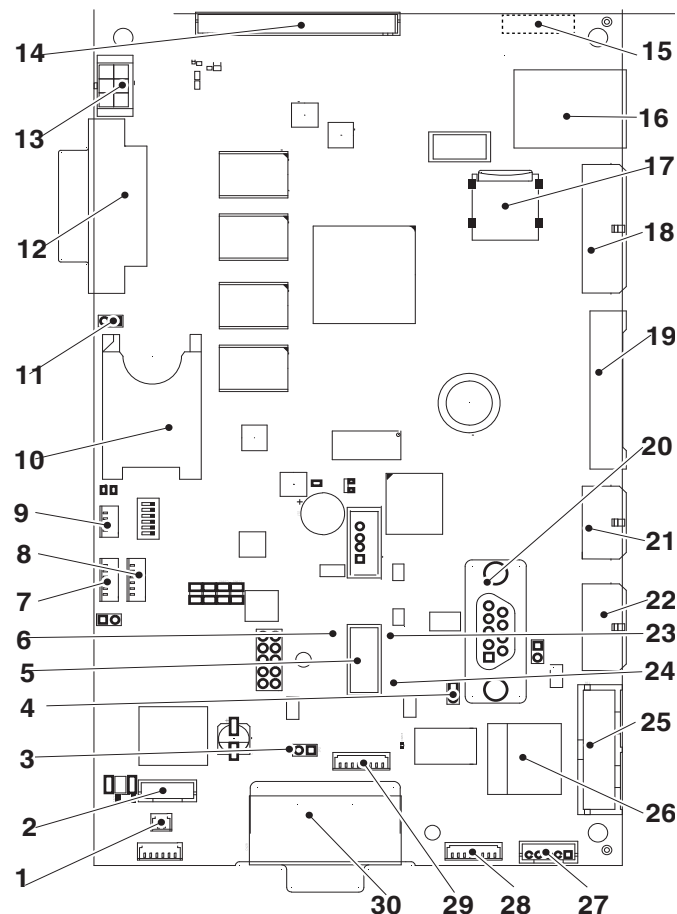
Power is supplied from the power supply board.

The board is placed on the door and manages:

- touchscreen
- payment systems (if present)
- mechanical stroke counter (if present)
- machine lighting
- cup sensors
- Ethernet connection
- Wi-Fi and/or Bluetooth module (if present)
- IrDA board (if present)

The board has three LEDs for indicating:

- The board is powered (led POWER 24V)
- The board is in service (led RUN)
- The board has been restarted (led RESET)



- 34- (J2) Connectivity switch connection
 - 35- Not used
 - 36- (JP2) CAN bus 1 jumper closed
 - 37- (JP5) CAN bus 2 jumper open*
 - 38- USB OTG connector
 - 39- Green reset LED
 - 40- (J45) Cup sensor right
 - 41- (J48) Cup sensor left
 - 42- (J34) Not used
 - 43- SIM card slot*
 - 44- (JP4) SIM card* detecting jumper
 - 45- (J16) Not used
 - 46- (CN31) Not used
 - 47- (CN55) Not used
 - 48- Aerial
 - 49- Ethernet connector (1 Gbps)
 - 50- Micro SD* slot
 - 51- (J42) Digital inputs/outputs
 - 52- (J43) Not Used*
 - 53- RS232 serial connector
 - 54- (J41) Selection keypad
 - 55- (J35) Not Used
 - 56- Red power LED
 - 57- Green run LED
 - 58- (J36) Validator
 - 59- Ethernet connector (100 Mbps)*
 - 60- (CN9) Not used
 - 61- (J47) Not used
 - 62- (CN34) Not used
 - 63- (CN29) Power supply and CAN bus
 - 64- *
- **. On the back of the board.

If present

POWER SUPPLY BOARD

Board is powered with 230 V~.

The board provides power to the control electronics (24V) and the touch screen

The board is placed in the electrical panel of the equipment.

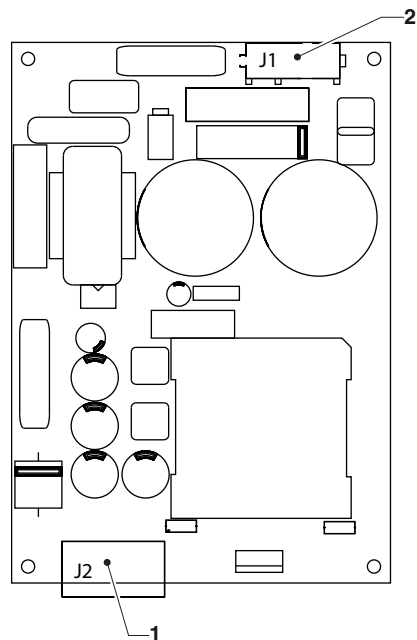


Fig. 24

1- (J2) 24Vdc connector

2- (J1) 230Vac power supply connector

RELAIS BOILER CONTROL

The board controls the activation and deactivation of the heating elements of the boiler.

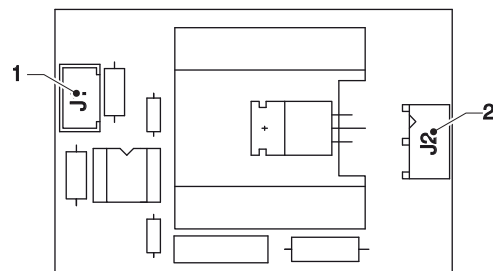


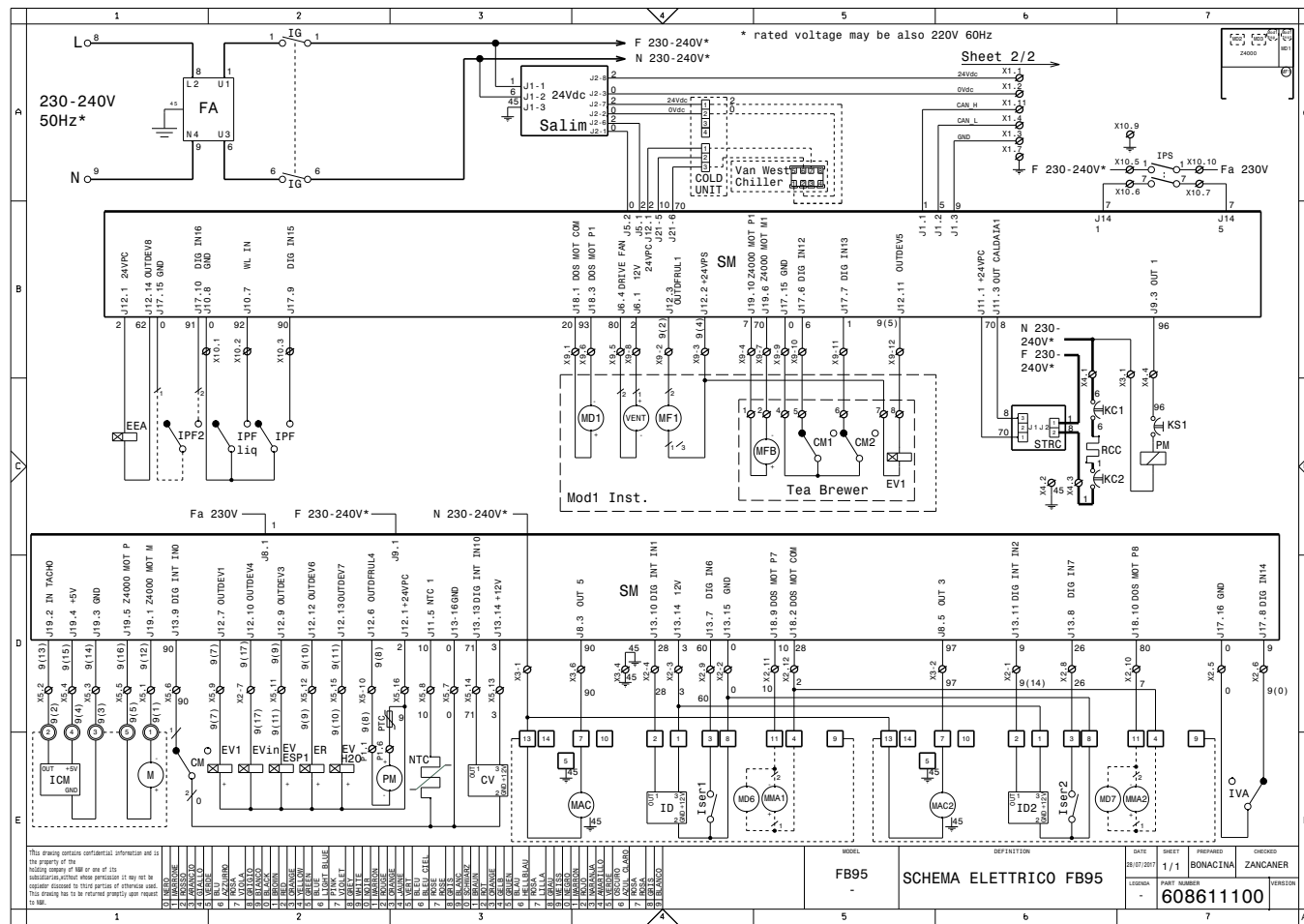
Fig. 25

1- (J1) board control connector

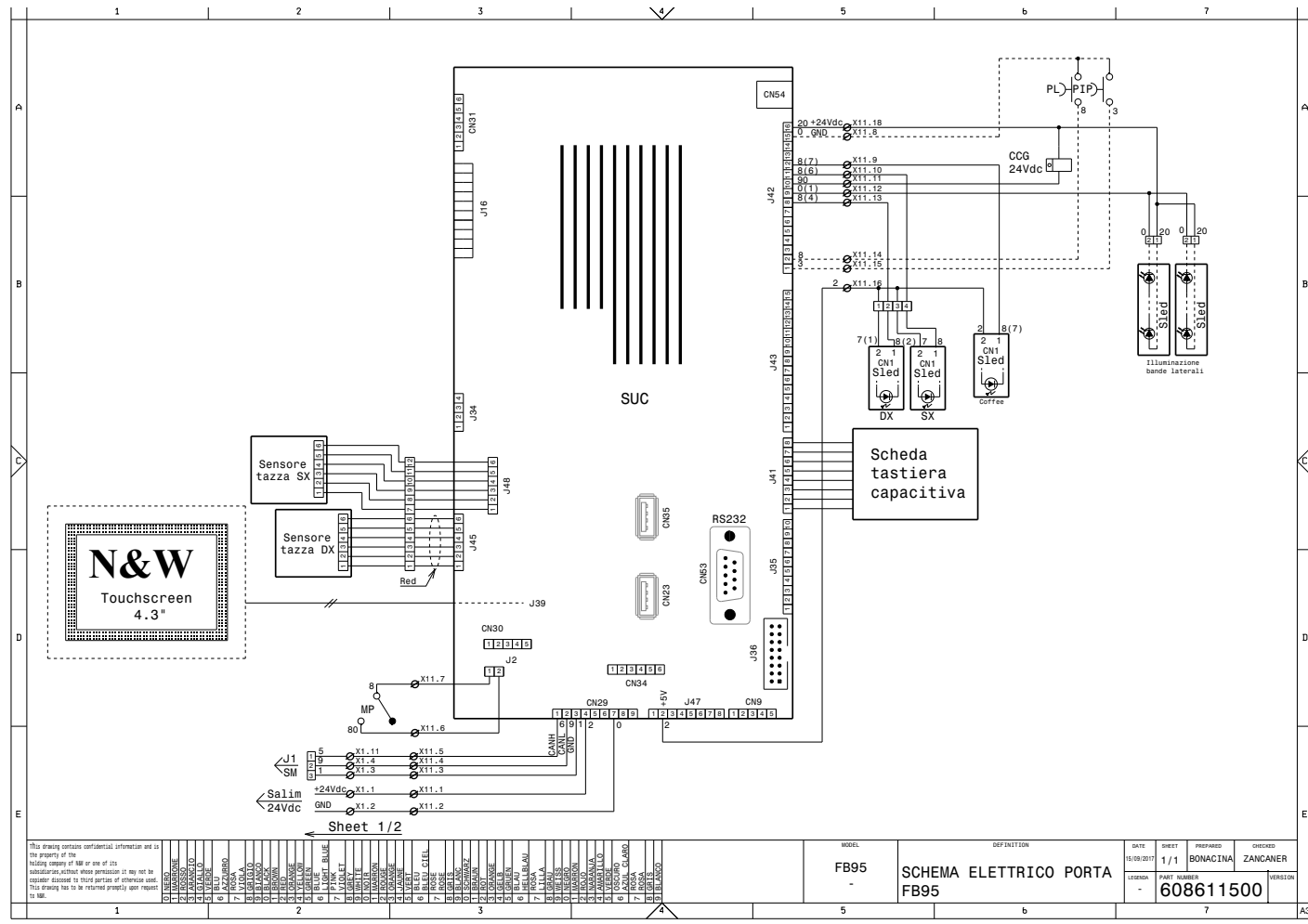
2- (J2) boiler heating element supply connector.

Appendix

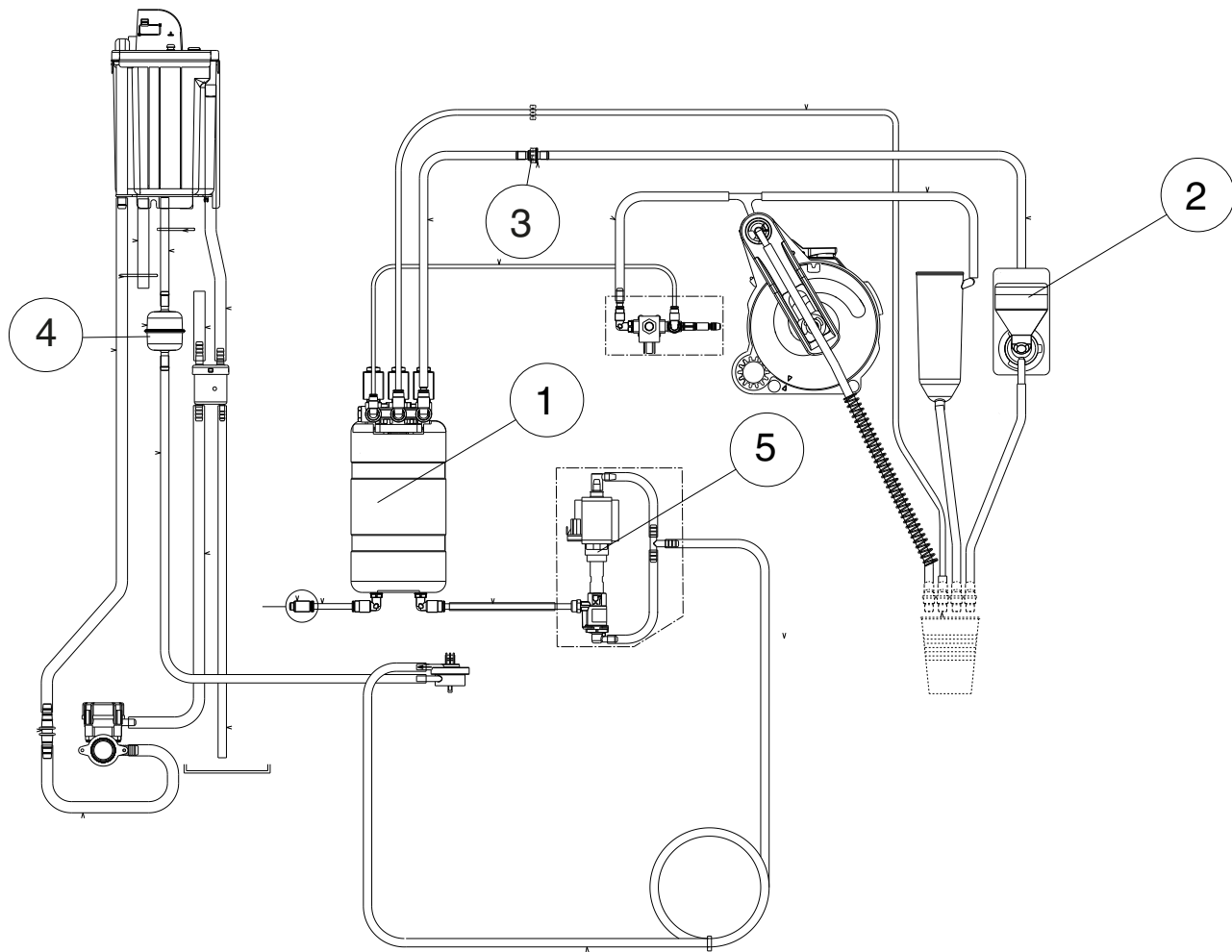
ELECTRICAL DIAGRAMS



CM	MOTOR CAM
CM1-..	COFFEE UNIT MOTOR CAM
CMR	COIN RETURN CAM
CV	VOLUMETRIC COUNTER
EEA	WATER INLET SOLENOID VALVE
ER	COFFEE DISPENSING SOLENOID VALVE
ESC1-..	COFFEE RELEASE ELECTROMAGNET
EV1-..	INSTANT SOLENOID VALVES
EVH2O	WATER SOLENOID VALVE
FA	RADIO INTERFERENCE SUPPRESSOR
ICM	MOTOR CONTROL SWITCH
ID1-..	COFFEE DOSE SWITCH
IG	MAIN SWITCH
IPF	FULL WASTE SWITCH
IPS	TOP PANEL SWITCH
ISER1.	SLIDER COFFEE CONTAINER SENSOR
IVA	EMPTY WATER SWITCH
KC1-..	COFFEE BOILER CUTOUT
KS1-..	SAFETY CUTOUT
M	COFFEE UNIT MOTOR
MAC1-.	COFFEE GRINDER
MD1-..	INGREDIENT MOTORS
MF1-..	INSTANT WHIPPER MOTORS
MFB	FRESH-BREW MOTOR
MMA1-.	GRINDING REGULATION MOTOR
MR	COIN RETURN MOTOR
NTC	TEMPERATURE PROBE
PM	PUMP
PRR	COIN RETURN BUTTON
RCC	COFFEE BOILER HEATING ELEMENT
SAL	VOLTAGE SUPPLY BOARD
SALIM	POWER SUPPLY UNIT BOARD
SLED	LED BOARD
SM	MACHINE BOARD
STRC1	BOILER HEATING TRIAC BOARD
V1-..	LEVEL SENSOR
VENT	FAN



CCG	GENERAL COUNTER
EX	EXECUTIVE COIN MECH CONNECTORS
FREE	FREE VEND SWITCH
IRDA	IRDA BOARD
JUG	JUG FACILITIES SWITCH
MDB	MDB COIN MECH CONNECTOR
RS232	SERIAL PORT
SALIM	POWER SUPPLY UNIT BOARD
SLED	LED BOARD
SM	MACHINE BOARD
SUC	C.P.U. BOARD
TZ	CUP SENSOR

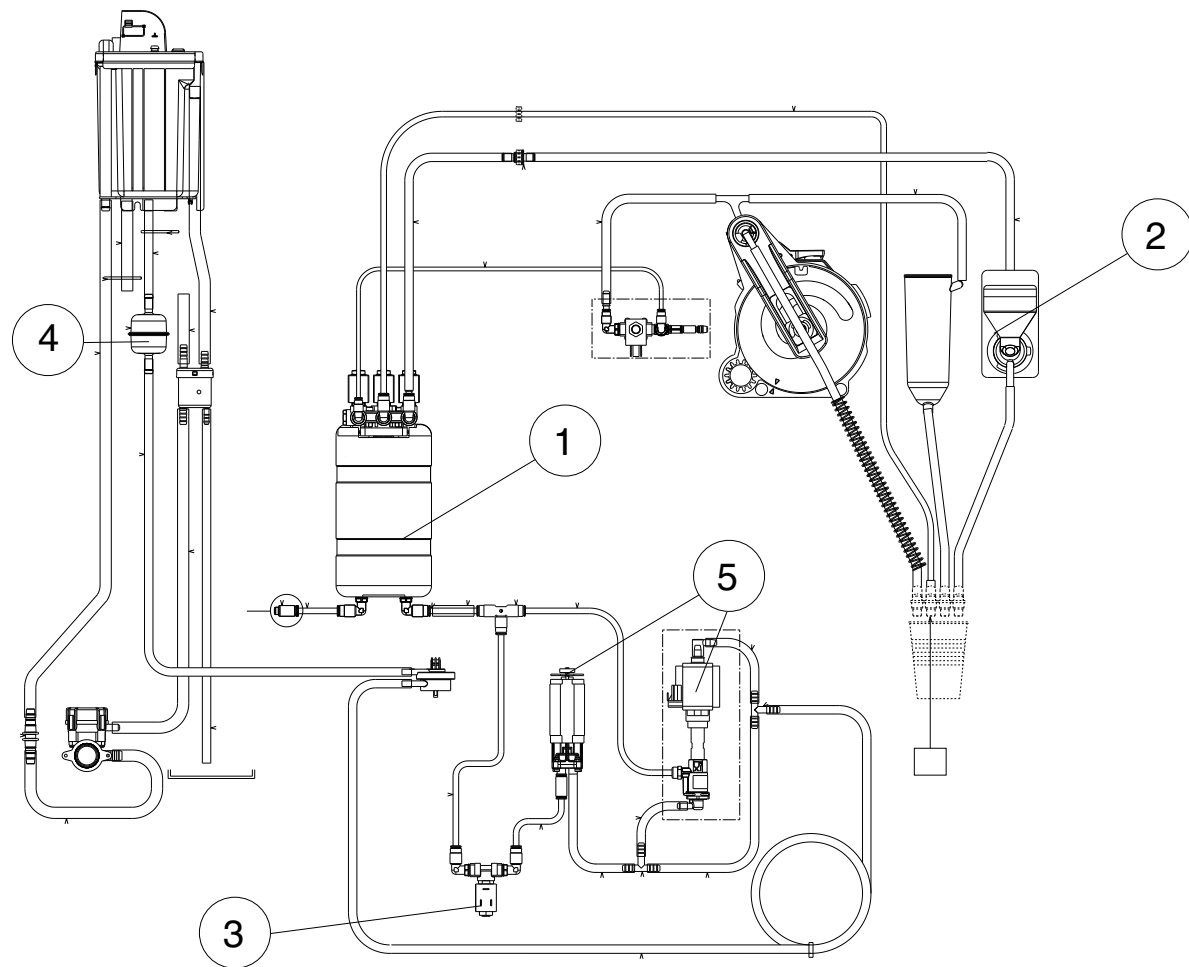


HYDRAULIC CIRCUIT

95 MODEL SINGLE PUMP

Fig. 26

- 1- BOILER
- 2- MIXER SHELF
- 3- WATER VALVE
- 4- WATER FILTER
- 5- PUMP



HYDRAULIC CIRCUIT

95 MODEL DOUBLE PUMP

Fig. 27

- 1- BOILER
- 2- MIXER SHELF
- 3- INLET VALVE
- 4- WATER FILTER
- 5- PUMP 1 & 2

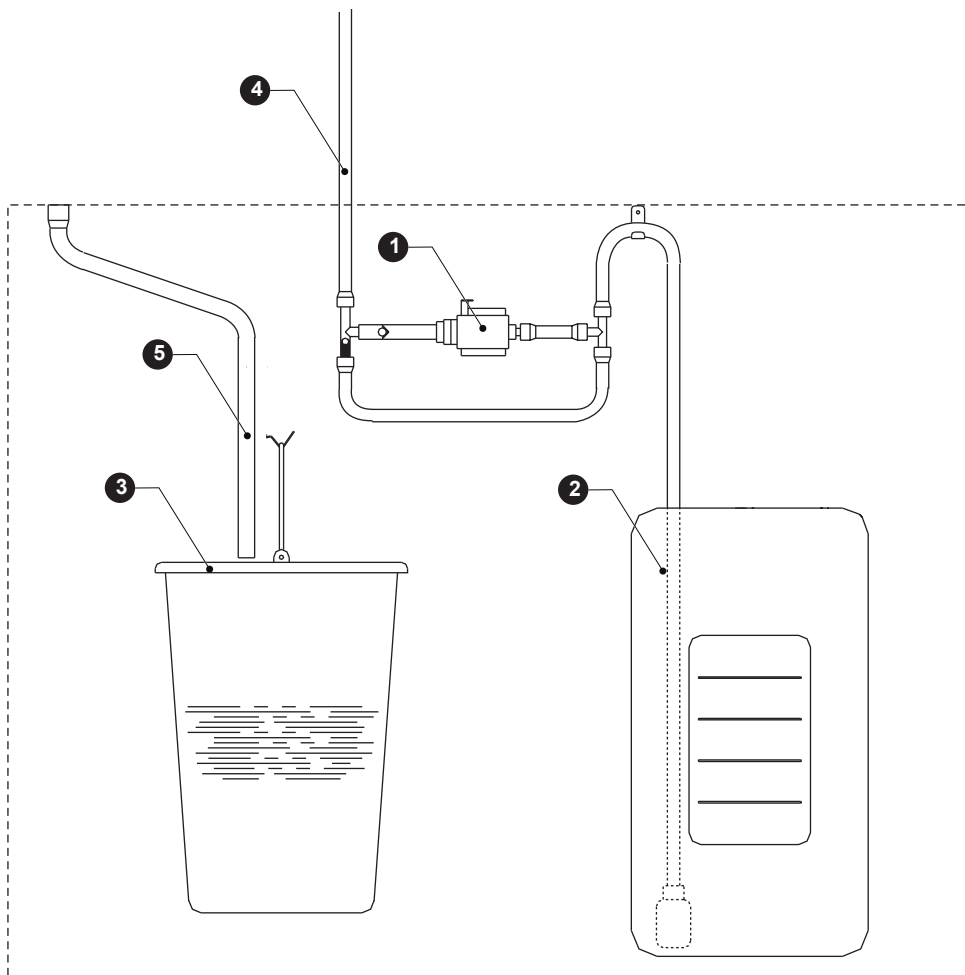


Fig. 28

HYDRAULIC CIRCUIT CABINET

- 1- *SUCTION PUMP*
- 2- *TANK*
- 3- *LIQUID WASTE CONTAINER*
- 4- *TO THE DEVICE*
- 5- *LIQUID RESIDUE CONTAINER DRAIN PIP*

programming

Below are the available functions.

Those that are not used for the specific model layout, or which depend on the user profile, are also included.

Described below is a summary of the main functions which are useful for managing the operation of the machine, not necessarily in the order in which they are displayed in the menu.

The software version can be updated using the appropriate systems (PC, USB sticks, etc.)

The representation and arrangement of icons/screens in this manual is approximate and may vary from the one displayed on the machine depending on the configuration (layouts, themes, and/or icons)

ACCESS TO THE PROGRAMMING MENUS.

To access the menu of the machine (with the door closed) tap and hold for 3 seconds the logo at the top left of the selections screen.

When the door is open, the machine may require a password to access the programming menu.

Enter the password to access the enabled menus.

The passwords (default) are:

- Factory (5555),
- Technician (4444),
- Distributor (3333)
- Filler (2222)
- User (1111)

The main page is displayed.

The display shows the side navigation menu and function parameters in the same screen.

***With some customization (for example, a larger font size) some functions and/or parameters may not be displayed: simply scroll through the screens.

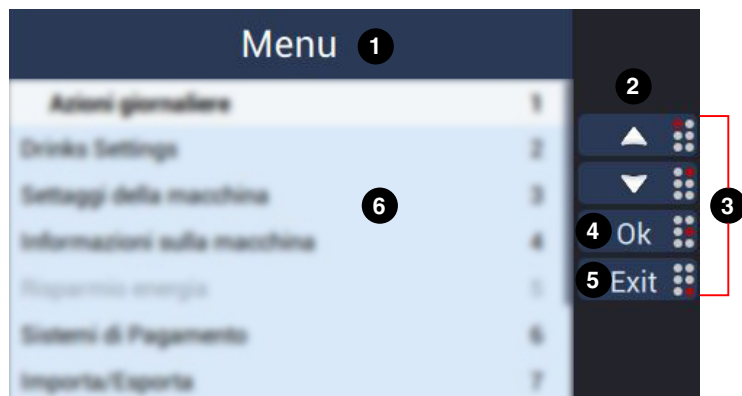


Fig. 29

- 1- Menu bar
- 2- Navigation side menu
- 3- Keypad
- 4- "OK" icon
- 5- "EXIT" icon
- 6- Menu strings field

MENU BAR

Identify menu screen

NAVIGATION SIDE MENU

Shows the functions available for the current user profile and the "next / back" buttons

OK ICON

Confirms operations

EXIT ICON

Exits from the programming menu without saving.
The selections page is displayed.

MENU STRINGS FIELD

Allows to search for the function by menu number.
Push the buttons to scroll into the menu strings.
From the string displayed, move into the desired function.

DAILY ACTIONS

Includes all the functions that affect daily operations (washing, residue counters reset, ...)

WASHING

Automatic washing and rinsing of the functional units (infuser, mixer,...).

Choose the component you want to wash.

FILLING

If the pre-alarm management is disabled, this function is not accessible.

This function allows to properly manage the containers' pre-alarms (if enabled).

Fill the container with the product and indicate the amount of product loaded.

SOLID RESIDUE CONTAINER

Resets the counter which handles the reporting of “residues full” of the solid residue container.

To ensure the right management of the warnings, you must reset the counter any time the solid residue container is emptied.

MONEY MANAGEMENT

Enabled only for models with payment systems.

With this function you can:

- empty coin tubes.
- load coins for coin box function
- check the total amount of money in coin mechanism

SELECTION SETTINGS

BEVERAGES

From the screen you can:

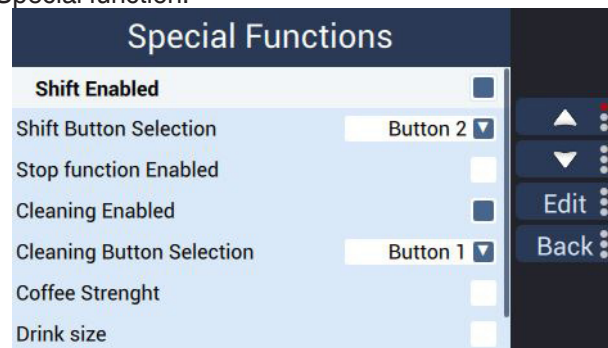
- Customize beverages

EDIT BEVERAGE

From the screen you can:

- Change the name of the beverages displayed in normal operation
- Define which recipe to use for the beverage.
- Change the selection image in normal operation
Tap the image to open the screen of choice of the new image to use.
- Create a multimedia playlist to be played during dispensing.
To enable / disable the display of multimedia content, tap the multimedia box from the playlist.
The enabling / disabling of multimedia content is marked by the change of color of the box itself..

Special function:



Assign a keyboard button to a specific function

RECIPES

You can:

- Dispense the test selection
- Customize a recipe

CREATE A NEW RECIPE

From the main screen of the recipes:

- Tap “new recipe”

A page is displayed to:

- name the new recipe
- set a wait time (in seconds) for the “Pick Beverage” message to be displayed after dispensing.
The wait time allows the hoses to be emptied and drip into the cup.
- enable, during dispensing, the ability to stop dispensing the drink before the end.
The “Stop” button will appear on screen.

- set the capacity of the cup used to obtain a representation indicative of the quantity of beverage in the cup.
If the amount of the beverage exceeds the set size of the cup, an error message is displayed.

- Set the number of dispensing cycle to fill a jug
- tap “Add New” to add the products that make up the recipe (such as coffee, chocolate, ...)
The screens of the parameters vary depending on the product added (espresso, fresh brew coffee, soluble powders, ...)
- if necessary, add presets to the drink (such as sugar) and set the possible increase in the price of the drink.
- save the settings to return to the main screen.

From the main screen with “Test recipe” you dispense a selection to test the recipe created.

After the test selection it is possible to modify the recipe.

EDIT RECIPE

From the recipe screen you can:

- change the name of the recipe
- set a wait time (in seconds) for the “Pick Beverage” message to be displayed after dispensing.
The wait time allows the hoses to be emptied and drip into the cup.
- enable, during dispensing, the ability to stop dispensing the drink before the end.
The “Stop” icon will appear on screen.
- set the capacity of the cup used to obtain a representation indicative of the quantity of beverage in the cup.
If the amount of the beverage exceeds the set size of the cup, an error message is displayed.
- Set the number of dispensing cycle to fill a jug
- add more instant products to the recipe (e.g. chocolate milk ...)
- if necessary, add presets to the drink (such as sugar) and set the possible increase in the price of the drink.

To edit the settings of individual products (for example amount of water, powder, ...):

- press button corresponding to the product (such as milk, chocolate, ...) to change the basic and advanced parameters.
- press “Edit” to change the parameters of the product

After changing the parameters save the settings to return to the main screen.

From the main screen with “Test recipe” you dispense a selection to test the edited recipe.



Fig. 30

JUG SETTINGS

- Set minimum, default and maximum number of jug

BASIC PARAMETERS

You can set:

- the name of the ingredient
- water dose
- add / remove an ingredient
- vary the amount of the ingredient

The recipe can be created or customized (adding Milk, Sugar, ...).

Customization allows to set the product dosage variation and change the price of the selection.

ESPRESSO ADVANCED PARAMETERS

INITIAL DELAY

Set a time delay of the ingredient; the delay is useful if recipes composed of multiple ingredients are created.

For example, when creating the recipe “Espresso with milk” a time delay between the dispensing of espresso and milk can be set.

It can be helpful to obtain a better presentation of the beverage

COFFEE CAKE SQUEEZING

The coffee cake is squeezed by the upper piston that helps removing water from the coffee cake before discharge in the solid waste tray by mechanically compressing the coffee cake.

- ON: coffee cake squeezing enabled
- OFF: no coffee cake squeezing

SQUEEZE DOWN FORCE

sets the coffee cake squeezing force exerted by the top piston at the end of dispensing.

SQUEEZE REST FORCE

it sets the safety value of the coffee cake squeeze down force.

Warning !!!

This value must be greater than or equal to the “squeeze down force” value.

PRE-INFUSION DOSE

Sets the amount of water (ml) to be used during the pre-infusion.

PRE-INFUSION TIME

Sets the pre-infusion time before the infusion.

CURRENT PROFILE

Set 3 pressure profiles for the espresso infusion:

- ES

- MIDDLE

- FB

With “FB” the machine shows parameters for the infusion at low pressure (see parameters fresh brew).

FRESH BREW ADVANCED PARAMETERS

INITIAL DELAY

Set a time delay of the next ingredient; the delay is useful if recipes composed of multiple ingredients are created. For example, when creating the recipe “Coffee fresh brew” a time delay between the dispensing of coffee and milk can be set.

COFFEE CAKE SQUEEZING

The coffee cake is squeezed by the upper piston that helps removing water from the coffee cake before discharge in the solid waste tray by mechanically compressing the coffee cake.

- ON: coffee cake squeezing enabled
- OFF: no coffee cake squeezing

SQUEEZE DOWN FORCE

sets the coffee cake squeezing force exerted by the top piston at the end of dispensing.

SQUEEZE REST FORCE

it sets the safety value of the coffee cake squeeze down force.

Warning !!!

This value must be greater than or equal to the “squeeze down force” value.

SQUEEZE START

This parameter (in % of the delivery time) allows to establish for how long the infusion takes place at low pressure (freshbrew) and how long at high pressure (espresso.)

The modification of the parameter results in the absence or the variation of the amount of cream in the beverage.

For example:

- A value of 100% indicates that the infusion is at low pressure (fresh brew) for 100% of the time of delivery (no cream in the cup)
- A value of 80% indicates that the infusion is at low pressure (fresh brew) for 80% of the time of delivery, while the remaining 20% of the time the infusion is at high pressure (presence of cream in the cup)

K CONVERSION FACTOR

It sets the FB valve opening delay time (to lower extraction pressure) compared to the time of activation of the solenoid valve / pump.

A higher value implies a higher initial infusion pressure. The value “0” disables the function.

VALVE OPEN PERIOD

It sets how often to open the FB valve to lower the extraction pressure.

VALVE OPEN DUTY

Only for fresh brew selections.

It sets the opening time of the FB valve to lower the extraction pressure.

Value expressed in % of the value open period

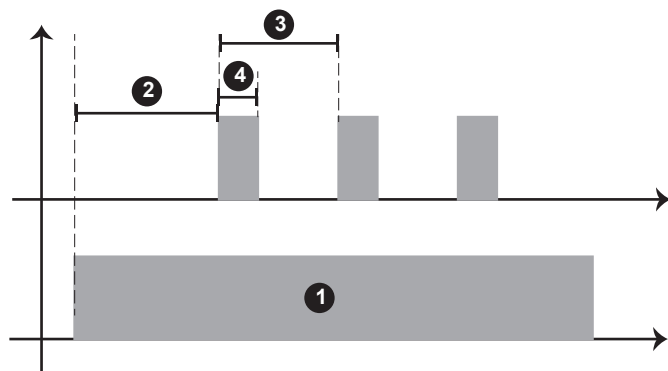


Fig. 31

- 1- Delivery time
- 2- K conversion factor
- 3- Value open period
- 4- Valve open duty

LIMIT TACHO VALUE

It sets the height of the upper piston in the chamber during infusion at low pressure (fresh brew)

Default value 430.

A value close to 1023 indicates that the upper piston is very close to the lower piston.

Warning !!!

A value lower than the default may result in the leakage of hot water from the brewing unit.

PRE-INFUSION DOSE

Sets the amount of water (ml) to be used during the pre-infusion.

PRE-INFUSION TIME

Sets the pre-infusion time before the infusion.

CURRENT PROFILE

Set 3 pressure profiles for the espresso infusion:

- ES
- MIDDLE
- FB

With "FB" the machine shows parameters for the infusion at low pressure (see parameters fresh brew).

INSTANT ADVANCED PARAMETERS

INITIAL DELAY

Set a time delay of the ingredient; the delay is useful if recipes composed of multiple ingredients are created.

For example, when creating the recipe “Chocolate with milk” a time delay between the dispensing of chocolate and milk can be set.

It can be helpful to obtain a better presentation of the beverage

MIXER DELAY

Sets the delayed start of the mixer after the supply of water.

MIXER ABSOLUTE MIX TIME

You can set the duration of the mixing independent of the pump / valve operation time.

The duration of the mixing is set in milliseconds and is calculated from the moment of activation of the pump / solenoid valve.

RELATIVE MIXER TIME

You can set the duration of the mixing increasing or decreasing it compared to the stopping time of the pump / solenoid valve

The duration of the mixing is set in milliseconds and is calculated from the moment of activation of the pump / valve.

MIXING SPEED (LOW / MEDIUM / HIGH)

You can define the mixing speed according to the product quality you wish.

WATER QUEUE

Extends the dispensing of water in the mixer at the end of the mixing to allow adequate rinsing of the mixer.

Set the water amount (pulses of the volumetric meter).

POWDER SPEED

Set the working speed of the motor-doser to define its scope.

POWDER DELAY

You can set a delay time to dispense instant powder after the water has been dispensed in the mixer (activation of the pump / solenoid valve).

STEP

The instant powder is dispensed at regular intervals simultaneously to water dispensing.

Set how often to dispense the powder.

DECAFFEINATED CYCLE

The instant powder is dispensed before the water to improve the presentation of the beverage.

Enabling this option is recommended for instant coffee.

INGREDIENT CANISTERS

According to the machine layout, it displays the screen with the product containers.

Select a container to change:

- Set the maximum capacity of the container to manage the “product running out” prealarms.

MACHINE SETTINGS

CONFIGURATION

SELECT CONFIGURATION

Allows to manage the configuration provided by the software of the device.

You can delete and duplicate configurations and/or groups of configurations.

When using a new configuration, you can decide whether to clear the statistical data, calibrations, and maintenance counters.

Warning !!!

Before loading the configuration from another machine (cloning) ensure settings compatibility between devices.

BACKUP

Allows to save machine settings in a backup file.

RECOVERY

Allows to recover machine settings from a backup file.

The device can be reset to:

- factory settings
- custom settings previously saved.

After resetting the settings from the configuration file, enable the configuration from the “Select configuration” menu

IMPORT FROM USB

Allows to import machine settings from a saved configuration file.

Warning !!!

Import can be used to clone settings from another machine; ensure settings compatibility between devices.

EXPORT TO USB

Allows to export machine settings to a saved configuration file.

Warning !!!

Export can be used to clone current settings to another machine; ensure settings compatibility between devices.

GRAPHIC PERSONALIZATION

EDIT / MODIFY LOGO AND BACKGROUND

Allows to set some user interface graphics such as Logos, icons, colours, ...

Touch the items on a page to open the navigation window of the file system and select the new item.

IMPORT

Allows to browse and select files from a USB stick with custom graphics to be imported into the machine.

EXPORT

Allows to save custom graphics to a USB stick.

DISPLAY SETTINGS

Enables / disables the view of the following:

- number of dispensed beverages at machine start up.
- date and time
- screen saver, enabling it allows to enter the time after which to activate the screen saver.

This function allows to set the brightness of the touch screen.

A value of 100 sets the maximum brightness.

- Video during dispensing.

PLAYLIST

Add, edit, create playlist, video etc.

RSS FEED

in normal operation and during the delivery of the selection, you can watch the rss feed (news).

FEED / TEXT

By default, the machine is set to show fixed text messages (the machine is not connected to the internet).

Type the text that you want to be displayed in normal operation.

You can add more fixed text messages, touching "Add New".

With the Internet connection is enabled you can watch the news using an RSS feed.

Choose the Internet address of the RSS feeds from the default ones or enter a custom address.

INPUT SENSORS SETTINGS

The function group allows to set the operation of some of the equipment sensors.

CONTAINERS LEVEL

Enables / disables the level sensors of the containers.
Displays the various containers with filling levels and adjustable parameters:

- Calculated amount: enables the counter that manages the “product running out” prealarms.
- Sensor: enables the sensor signalling “Empty canister”
- Total capacity: set the grams of the maximum capacity of the canister
- Threshold value: set the grams of the prealarm limit

You can check the level of canisters in the Machine status window

If the filling percentage of canister is shown in red, means that canister is in pre alarm.

SOLID WASTE

Enables / disables the solid residue count that manages the “residues full” warning.

- Set the maximum capacity of the solid residue container; the capacity is expressed in number of selections.
- Set the prealarm threshold value (number of selections)

You can check the level of solid waste canister in the Machine status window

If the filling percentage of solid waste container is shown in red color, means that solid waste container is in pre-alarm.

CUP SENSOR

Enables / disables the cup sensor.

With the sensor cup enabled the machine delivers the drink only with in the Presence of the cup.

If you request a selection without placing the cup the machine shows message “place cup “.

CALIBRATIONS

FLOW METER CALIBRATION

The flow meter calibration allows to obtain the correct amount of water provided from the recipes.

To calibrate the flow meter, proceed as follows:

- Dispense and pick up the preset amount of water
- Measure the amount of water dispensed (in cc.)
- Enter the measured value.

You may need to use an adjustment value (positive or negative) of the calibration for beverages dispensed by the brewing unit.

INGREDIENT CANISTERS

According to the machine layout, it displays the screen with the product containers.

- Calibrate the grinding of the coffee beans.
The calibration allows to adjust the working speed of the grinder depending on the grams ground.
To calibrate, proceed as follows:
 - Start the calibration procedure, a dose of coffee beans is ground and dropped
 - Weigh the coffee powder
 - Enter the detected weight.

- Calibrate the instant beverages and pre-ground coffee motor-doser.

The calibration allows to adjust the working speed of the motor-doser to define the capacity in g/sec.

To calibrate, proceed as follows:

- Dispense the powder to the minimum speed.
- Weigh the instant powder dispensed.
- Enter the detected weight.
- Dispense the powder to the maximum speed.
- Weigh the instant powder dispensed.
- Enter the detected weight.

OUTPUT CONFIGURATION

ESPRESSO SETTING

- Empty coffee: a sensor detects the rotation of the grinder during the grinding; in case of block (eg. foreign bodies), or excessive speed (grinder empty), the control blocks the selections using the grinder.
- Allows to set the position of the infusion chamber of the infusion unit.
Setting the position of infusion chambers allows the ground coffee to be arranged more homogeneously in the infusion chamber.

FAN SETTINGS

Enables / disables the continuous operation of the steam suction fan.

- OFF: the fan is activated only during the preparation of beverages and for the next 30 seconds at the end of the preparation of the beverage.
- ON: the fan is always on

LIGHTING

Allows to set the lighting parameters of the machine.

MAINTENANCE

WASH / RINSE

You can enable / disable the machine automatic rinse cycle programming.

Set:

- the type of wash / rinse to be performed (complete, mixers only, brewing unit only, ...)
- the day to perform the wash / rinse cycle
- the time of execution of the wash / rinse cycle.

You can add and remove wash / rinse automatic cycles.

The automatic washes/rinses use hot water: danger of burns.

During the wash/rinse, a message appears.

NEXT MAINTENANCE

Set the number of days and / or the number of dispensed beverages after which the equipment displays “perform maintenance”.

MAINTENANCE ALERT

Resets the counter which handles maintenance alerts.

Reset the counter only after completing all maintenance.

CLEANING WARNING MANAGEMENT SETTINGS

Set time, days, beverage count, and blocking failure function after 10 days without any cleaning procedure.

CHECK NEXT CLEANING WARNING

Days counter to the next cleaning warning.

GENERAL CONFIGURATION

TANK

The machine can be supplied by mains or internal tank. With this function you can define whether the device is powered from the mains (tank = OFF), from tank with water level sensor (tank = ON).

PAYMENT SYSTEM ACTIVATION

Enables / disables the payment system of the machine. Enable the payment system to activate all features (price settings, ...).

POWER SUPPLY

Allows to set the type of electric connection or the voltage supply used for powering the equipment.

Check the type of electrical connection used before making your choice.

This setting allows proper management of all electrical components and optimization of operating cycles of the machine.

BOILER PARAMETERS

- Temperature: sets the operating temperature of the boiler
- Minimum temperature for dispensing beverages: sets the minimum temperature to enable beverages

With the parameters "Temperature Threshold" and "Minutes" you can set the temperature maintenance cycle of the boiler. For example, if no beverages have been dispensed for the set minute, the boiler water temperature is increased by the degrees set in the "Temperature threshold".

MIXER ANTI-LOCK

Sets how long after the last selection with instant beverages the mixer is briefly turned on (anti-lock function)

This function is useful when residues of instant powder remain in the mixer.

MACHINE INFORMATION

FAULTS

The machine has a number of sensors for keeping the various functional groups under control.
When an anomaly is detected, the machine displays the type of fault and the machine (or part of it) is put out of service.
Detected faults get recorded in special counters.

FAILURE HISTORY FILE

Use this function to display the failure history file. The history file shows the failure with the corresponding date and time.

EVENT HISTORY

This function allows to view and filter the events recorded from the equipment by:

- All events
- Access to the programming menus.
- Changing parameters
- Cleaning

Touch the “Delete” button to delete the displayed events.

FAULTS

Displays the machine faults.
If there are no faults the list is empty

PUMP FAULT 1...7

If the current absorption of a pump is not between the range of default values, all the selections in which the pump is involved are disabled.

FAULTY MIXER 1...6 (WHIPPER FAULT)

If the current absorption of a mixer motor is not between the range of default values, all the selections in which that mixer is involved are disabled.

SOLENOID VALVE 1...7 (VALVE FAULT)

If the current absorption of a solenoid valve is not between the range of established values, all the selections in which that solenoid valve is involved are disabled.

SHORT CIRCUIT MOSFET

The machine fails if a device intended to control direct current motors on the actuation board (mosfet) remains active.

SHORT CIRCUIT

This failure is displayed if the software should detect a short-circuit on one of the direct current motors connected with the actuation board. A failure may be simultaneously detected on one of the direct current motors.

VOLUMETRIC COUNTER

No counting of the volumetric counter within a maximum time.

WATER LEAKAGE

The Air-break micro switch signals the lack of water without a previous dispensing and opens the water inlet solenoid valve, or activates the self-feeding pump (attempt to fill the air break). Check that there are no water leaks in the hydraulic circuit of the machine (disconnected hoses, ...)

AIRBREAK MICRO

The Air-break microswitch never signals the lack of water following a dispensing.

AIR-BREAK FILLING TIME OUT

The air-break micro switch does not report the achievement of the water level in the Air-break in the allotted time during filling.

COFFEE UNIT FAILURES

The position control microswitch of the coffee unit is read during the whole dispensing cycle.

According to the micro readout and the dispensing phase of the unit, any failure is declared by locking the selections based on espresso coffee.

COFFEE UNIT - MICRO UNIT FAILURE -

While the brew unit is being handled, the control micro is not operated within a certain time limit.

This failure may be associated with another positioning failure of the coffee unit.

COFFEE UNIT - START UNIT FAILURE -

The microswitch signals the coffee unit has not moved from the stand-by position.

COFFEE UNIT - BREW UNIT FAILURE -

The control micro signals that the coffee unit has not reached the brew position.

COFFEE UNIT - DISPENSING UNIT FAILURE -

During the brew phase, the control micro signals that the espresso unit is being handled.

COFFEE UNIT - DISCHARGE UNIT FAILURE -

At the end of the brewing phase, the control micro signals that the coffee unit has not reached the “used dose discharge” position.

COFFEE UNIT - STANDBY UNIT FAILURE -

The control micro signals that the brew unit has not moved back to the stand-by position after having discharged the coffee dose.

BOILER ERROR

The operating temperature of the boiler is not reached after several temperature measurements in a given time.

The device is taken out of service.

BOILER LEAKING

Reports a water leak in the boiler.

THOROUGH MACHINE CLEANING

Reports the need to perform a thorough cleaning of the machine.

This message is displayed when the time limit or the configured number of selections are reached.

WASHING OF THE ESPRESSO UNIT WITH TABLETS

Reports the need to wash the espresso unit using sanitizing tablets.

This message is displayed when the time limit or the configured number of selections are reached.

WASHING OF THE MIXERS

Reports the need to wash the mixers.

This message is displayed when the time limit or the configured number of selections are reached.

WASHING OF THE TEA BREWER

Reports the need to wash the tea brewer unit.

This message is displayed when the time limit or the configured number of selections are reached.

COIN MECHANISM

The machine stops if it should receive an over 2-sec. pulse on a validator line or if the communication with the serial coin mechanism is not longer than 30 seconds (Executive protocol) or 75 seconds (BDV protocol).

LIQUID RESIDUE CONTAINER FULL

Closing the contact of the liquid waste tray displays the message "Liquid residue container full".

Empty the liquid residue container and reposition it to reset the fault.

DRIP TRAY NOT PRESENT

The liquid residue container does not operate the micro switch indicating the presence of the container.

Check that the liquid residue container is correctly positioned inside the machine.

WATER TANK EMPTY

Lack of water from the mains or self-feeding tank.

Make sure that the machine is connected to the water mains and that the tap is open or the tank is full of water.

Touch the "Reset" button to restore the operation of the machine.

EMPTY COFFEE

The grinder exceeds the normal speed for more than 5 seconds.

Instant beverage products remain available.

Make sure the coffee bean container is full.

WATER LOW PRESSURE

the pressure switch detects low water pressure inside the machine.

GRINDER SHUTDOWN

A sensor detects the effective rotation of the grinder during the grinding time.

In the event of a blockage (due to foreign bodies, etc.) the grinder is shutdown and the espresso-based selections are disabled.

This option can be used to enable/disable the check of the grinder rotation.

MACHINE BOARD

Lack of communication between the machine board and the CPU board.

Check the electrical connections between the two boards.

ESPRESSO LOW TEMPERATURE

The espresso boiler temperature is lower than the minimum temperature programmed to dispense espresso.

Wait for the minimum dispensing temperature to be reached.

EMPTY DOSER 1...7

The minimum level of instant powder in the container associated with motor-doser has been reached.

The signal is active if they controls on instant powder containers are activated.

Check the level of instant powder in the containers.

TEA BREWER

It is due to a positioning error of the tea brewer piston.

The piston position is indicated by the microswitch located on the tea brewer unit.

Only selections with tea are disabled.

TEA BREWER SCRAPER BRUSH

Scraper brush position error due to the ejection of residues from the tea brewer unit.

The scraper brush position is indicated by the microswitch located on the tea brewer unit.

Only selections with tea are disabled.

EMPTY ESPRESSO DISPENSER 1...2

The minimum level of coffee beans in the container has been reached.

The signal is active if they controls on coffee beans containers are activated.

Check the level of coffee beans in the containers.

MACHINE DATABASE NOT AVAILABLE

The database that manages the machine configurations is not present on the machine, it cannot be loaded or created.

Make sure there is sufficient memory space.

STATISTICS

SHOW STATISTICS

Displays statistics on selections

Displays selections statistics showing:

- the number of dispensed selections
- date and time of last dispensing

STATISTICS RESET

Touch the “Delete” button to delete the selections statistics.

SHOW AUDIT

Displays the total number of payments and the total deliveries since last statistics reset, for each selection.

The audit data can be displayed by:

- sold dispensing
- free dispensing
- test dispensing
- value

MACHINE ID

Allows you to enter a number and the name that identifies the machine.

The code can be used for the identification of the machine for the analysis of the statistics.

INSTALLATION DATE

Stores the current date as the date of installation .

Before storing the date make sure you have set the correct date and time.

The date is used for the management of maintenance intervals.

TECHNICAL SUPPORT CONTACT INFORMATION

Allows to enter the contact information (name and phone number) of the technical support in case of failure.

This information will be displayed in case of failure.

You can decide whether the information should be displayed for faults that block the equipment and/or faults that do not block the equipment.

ENERGY SAVING

The energy saving function allows to enable, change the parameters, and set the time frames of the machine energy saving.

SETTINGS

Enables / disables power saving features.

The machine allows to manage a few energy saving profiles. Some parameters of each energy saving profile can be customized.

“SOFT MODE” PROFILE

This profile enables energy saving after a period of inactivity of the machine.

When a selection is made, energy saving is disabled.

You can:

- Set the number of minutes of inactivity of the machine after which to activate the profile
- set the maintenance temperature of the boiler in the energy saving phase
- enable / disable the door light
- set the brightness of the touch screen normal, low, or off.

“DEEP MODE” PROFILE

This profile is active on the set time frames.

In the set time frames, the boiler temperature is lowered and the maintenance temperature is set.

You can:

- set the maintenance temperature of the boiler in the energy saving phase
- set how many minutes in advance to start the heating of the boiler before the end of the time frame.
For example 5 minutes 5 minutes before the end of the time frame, the boiler heating cycle is activated to reach the operating temperature.
- enable / disable the door light
- set the brightness of the touch screen normal, low, or off.

TIME BANDS

Allows to set the energy saving profiles time frames.
Enter Configure Time bands to edit/change time bands.

Each time band has four parameters: day, hour, minute and mode.

Weekly graphic is available for time bands to be displayed.

-

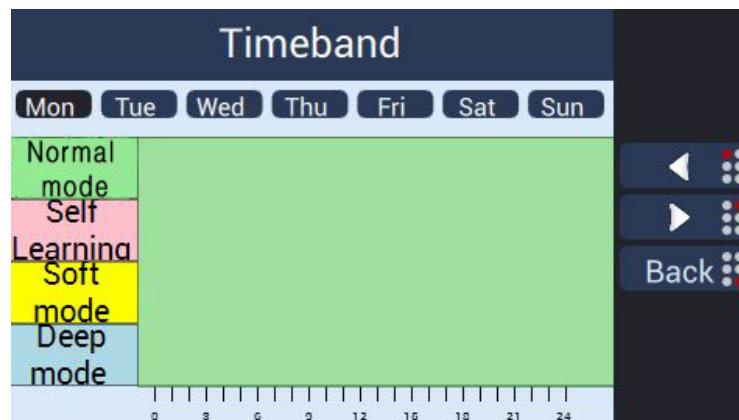


Fig. 32

PAYMENT SYSTEMS

You can decide which protocols to enable for the payment systems available and manage the relative functions..

Some parameters shared by several payment systems keep the set point even if you change the type of system.

VALIDATOR

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the “Successful selection” signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

DECIMAL POINT POSITION

To set up the decimal point position, i.e.:

- 0 decimal point disabled
- 1 XXX.X (one decimal digit after the point)
- 2 XX.XX (two decimal digits after the point)
- 3 X.XXX (three decimal digits after the point).

BOOKING TIME

To set up for the cash payment how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

LINE/VALUE ASSOCIATION

When the display is positioned on the “LINE-VALUE ASSOC.” function (line programming) of the “programming” menu, you can vary the value of the 6 coin lines of the validator from A to F.

CREDIT PROGRAMMING (OVERPAY)

You can decide whether:

- to cash the credit exceeding the selection amount after a well-defined time interval in seconds (parameter “deleted 000”)
- to leave the credit exceeding the selection amount at disposal for a subsequent selection (parameter “maintained”)

EXECUTIVE

COIN MECHANISM VERSION

You have to choose among the following payment systems for the Executive system:

- Standard
- Price holding
- UKEY (Price holding price display)

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the “Successful selection” signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

BOOKING TIME

To set up for the cash payment how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

BDV

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the “Successful selection” signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

BOOKING TIME

To set up for the cash payment how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

TYPE OF DISPENSING

To set the operation mode by multiple or single dispensing. In case of multiple dispensing, the change is not automatically given at the end of a successful delivery, but the credit will remain available for further dispensing. If you press the coin return button, the remaining credit will be returned if its value is lower than the maximum change value.

CREDIT RETURN (ESCROW LEVER)

To enable/disable the credit return (by pressing the change return key) if no dispensing has been performed.

If enabled, this function will provide for the return of the coins even if the first dispensing cycle has not occurred.

If a delivery has failed for any reason whatsoever, the change will be returned.

MAXIMUM CREDIT

Use this function to define the maximum accepted credit for inserted coins.

MAXIMUM CHANGE

You can set a limit on the total amount of the change the coin mechanism will pay as soon as you press the change button or after one single dispensing.

The credit exceeding the amount you have programmed by this function will be cashed.

ACCEPTED COINS

To define which coins shall be accepted among those recognised by the validator.

For the coin/value correspondence check the label showing the position of the coins on the coin mechanism.

COINS ACCEPTED FOR CHANGE

To program the refusal of a coin in case of “exact amount”.

For the coin/value correspondence check the label showing the position of the coins on the coin mechanism.

EXACT CHANGE EQUATION

To define the combination of empty tubes intended to set the coin mechanism to the “exact amount” mode. All possible combinations of empty tubes are listed here below.

For reasons of simplicity, the combination is described with reference to tubes A, B and C, where tube A will receive the lowest-value coins and tube C the highest-value coins.

0	=	A or (B and C)
1	=	A and B and C
2	=	A and B only
3	=	A and (B or C)
4	=	A only
5	=	A or B only (default)
6	=	A or B or C
7	=	A or B only
8	=	A or C only
9	=	B and C only
10	=	B only
11	=	B or C only
12	=	C only

DISTRIBUTION BUTTONS

Use this function to enable or disable the buttons arranged on the coin mechanism in order to discharge the coins in the change tubes.

C.P.C. UNIT

It is intended to inform the coin mechanism whether some peripheral units have been installed or removed from the serial connection (peripheral units of the C.P.C type - the default control unit is always enabled).

EXACT CHANGE (MINIMUM TUBE LEVEL)

To warn the user in advance to "Insert exact amount" by adding a number of coins between 0 and 15 to the number of coins that has been programmed to establish the state of full change tubes.

VMC FREE SALE

Most of the payment systems complete with a BDV protocol is intended to manage the free sale function.

However, there are some payment systems not having this function.

In this case, it is necessary to enable the VMC (vending machine control, disabled by default) free sale and to set the price of selections to zero if some selections are dispensed on a free basis.

MDB

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the "Successful selection" signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

DECIMAL POINT POSITION

To set up the decimal point position, i.e.:

- | | |
|---|---|
| 0 | decimal point disabled |
| 1 | XXX.X (one decimal digit after the point) |
| 2 | XX.XX (two decimal digits after the point) |
| 3 | X.XXX (three decimal digits after the point). |

BOOKING TIME

To set up how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

TYPE OF DISPENSING

To set the operation mode by multiple or single dispensing. In case of multiple dispensing, the change is not automatically given at the end of a successful delivery, but the credit will remain available for further dispensing. If you press the coin return button (if the function is enabled), the remaining credit will be returned up to the maximum change value.

OBLIGATION TO BUY

To enable/disable the operation of the coin return button before dispensing a product.

- ON: the change is returned after having selected a product
- OFF: the change is returned just after having pressed the coin return key (the machine is acting as a coin changer)

MAXIMUM CREDIT

Use this function to define the maximum accepted credit for inserted coins.

Maximum change

You can set a limit on the total amount of the change the coin mechanism will pay as soon as you press the change button or after one single dispensing.

The credit exceeding the amount you have programmed by this function will be cashed.

ACCEPTED COINS

To define which coins shall be accepted among those recognised by the validator when the change tubes are full. For the coin/value correspondence check the coin mechanism configuration.

RETURNED COINS

To define which coins shall be used to give the change among those available in the tubes. This parameter is active only with the coin mechanisms not intended to manage the choice of the tube in use automatically (Auto changer payout). For the coin/value correspondence check the coin mechanism configuration.

ACCEPTED BILLS

To define which bills shall be accepted among those recognised by the reader. For the bill/value correspondence check the reader configuration.

COINS ACCEPTED FOR EXACT CHANGE

To define which coins shall be accepted among those recognised by the validator when the machine is in the “exact amount” mode. For the coin/value correspondence check the coin mechanism configuration.

BILLS ACCEPTED FOR EXACT CHANGE

To define which bills shall be accepted among those recognised by the reader when the machine is in the “exact amount” mode.

For the bill/value correspondence check the reader configuration.

CASHLESS PRIVATE

To protect the users’ privacy, this function is intended to display the string “-----” in the place of the credit on the cashless system.

RESIDUAL CREDIT

You can decide whether to cash any credit exceeding the selection amount after a well-defined time interval (deleted later) or to leave it at the user’s disposal (maintained).

CASH-SALE COMMAND

The function is used to give evidence that cash transactions have occurred by means of a cashless system.

The values available are listed here below:

- 0 standard operation: cash transactions are recorded as such
- 1 forced sending to cashless 1: cash transactions are recorded as transactions performed by the first cashless system
- 2 forced sending to cashless 2: cash transactions are recorded as transactions performed by the second cashless system

PARALLEL DEVICE

Use this function to enable the presence of a validator or parallel bill reader to recharge the keys.

EXACT CHANGE EQUATION

To choose among 15 different control algorithms to enable the machine to give the change at the end of the selection.

Every single algorithm checks a series of requirements (the amount of coins in the tubes or the empty or full state) of the tubes the coin mechanism will use to give the change.

The “No change” condition occurs when the tubes assigned to the chosen algorithm have achieved the minimum level of coins (“minimum tube level” parameter).

For reasons of simplicity, the combination is described with reference to tubes A, B, C and D, where tube A will receive the lowest-value coins and tube D the highest-value coins.

0	=	A or B or C or D
1	=	A or B
2	=	C or D
3	=	A or D
4	=	A only
5	=	B only
6	=	C only
7	=	A and D
8	=	C and D
9	=	A and B
10	=	A and B and C and D
11	=	A and C or A and D
12	=	A only or C and D
13	=	D only
14	=	A and B and C

For example: the “10” equation will display the “No change” message when all four tubes have achieved the minimum level. The “04” equation will display the “No change” message only when tube A (lower-value coin) has achieved the minimum level of coins.

MAXIMUM CASHLESS KEY CREDIT

Use this function to set up the maximum credit a cashless key/ card may have to be accepted by the system. If the key has got a higher value, it will be rejected. The setup value shall always be higher than or equal to the value set for the “Maximum cash revalue” function.

The setup value shall always be higher than or equal to the value set for the “Maximum cash revalue” function; if modified and lower, it will be automatically set to the same value as the “Maximum cash revalue”.

MAXIMUM CASHLESS KEY RECHARGED

The function is used to set up the maximum credit you can charge on a key or card system.

MINIMUM TUBE LEVEL

To set a number of coins between 0 and 15 in order to establish the state of full change tubes and to warn the user to “insert the exact amount”

BILL READER FUNCTION (BILL REVALUE)

To enable the bill reader only to recharge the credit on the cashless system (key or card).

UNDEFINED CREDIT CASH

This function is intended to accept cashless payment systems (key or card) or not if the cashless system credit is not defined.

USER GRUOPS

The function is used to associate a price list (list 1, list 2 and list 3) to the groups of users (from 1 to 5).

All groups of users are associated to the list by default.

PRICES

CURRENCY SYMBOL

Set up the currency symbol during the credit display.

SELECTION PRICES

For each selection it is possible to set a price.

The factory settings, expects the same price for all selections (global price).

For each selection you can set a different price from the global price.

IMPORT / EXPORT

Includes all the functions to export and import statistics, machine settings, graphics packages, ...

EVADTS

Allows export EVADTS data to USB stick and/or serial.
For export via serial the protocol must be set.

VIDEO AND PICTURES

Allows to import / export media files from the machine using a USB stick.
You can delete files inside the storage.

ERRORS LOGFILE

Exports the errors in the machine to a log file.
The logfile is saved on a USB device.

COMPLETE BACKUP

Allows to import, export edits fonts, video, databases, layouts, recipes etc.

SYSTEM

COMPONENTS TEST

Allows to check the main components of the machine.
The components that can be checked are displayed.
Tap the component to be tested on the touch screen.

INFUSER UNIT

Starts the handling of the brewing unit

ESPRESSO CONTAINER

A dose of coffee beans is ground

MOTOR-DOSERS

The instant powder motor-doser associated with the selected powder is activated for 2 seconds.

MIXER

The mixer is activated for two seconds

SOLENOID VALVES / PUMPS

The solenoid valve or the pump is activated for 2 seconds.

SENSORS AND INPUT DEVICES TEST

A screen appears with the status of the equipment control devices (sensors, microswitches,...).

The status of the ON/OFF devices is shown in green if the device is active/enabled, in red if inactive/disabled.

For sensors, the detected value is displayed (e.g. temperature).

CUP SENSOR TEST

Place a cup in front of the / cup to the sensors to verify the operation .

The machine shows the values measured by the cup sensor.

The function is useful for checking the sensitivity value of the cup sensor.

BOILER FILLING AND EMPTYING

You can fill and empty the boiler.

The hydraulic circuit filling is automatic.

In case of maintenance at the hydraulic circuit or if one were to form significant water voids: perform the manual filling of the hydraulic circuit.

With the emptying boiler function is open a solenoid valve to allow air to enter into the boiler

BOILER FILLING

The boiler is filled when the machine is installed.

Use this function to fill the boiler after maintenance of the hydraulic system or if consistent water voids are formed.

BOILER EMPTYING

The boiler must be emptied by technical personnel.

The boiler water is very hot and causes burns.

Before emptying the boiler, wait for the water in the boiler to cool down.

The equipment includes a procedure for “quick cooling” of the boiler.

The emptying function opens a solenoid valve of the boiler to allow the entry of air in the boiler.

MACHINE PARAMETERS TEST

Sets the activation time of the components during the self-test.

FACTORY RESET

Allows to restore the device to factory settings.

Warning !!!

All statistical data, failure list, containers level control, and settings are lost.

DATE TIME

Date and time are used to record events (for example faults, ...), for the management of programmed wash and for maintenance warnings.

Set current date and time.

LANGUAGE

You can select language for technical and user menu. Some languages are available from the “change language” function; to add other languages press edit and scroll to choose the desired one.



Fig. 33

USER ACCESS

You can enable/disable some programming functions using some access profiles.

Access profiles ensure that only certain functions assigned to them can be utilized.

Each user profile has a password.

The default passwords are:

- Factory (5555),
- Technician (4444),
- Distributor (3333)
- Filler (2222)
- User (1111)

Advanced programming functions must be reserved only for people with specific knowledge of the equipment (technical staff) and hygiene standards.

With this function you can change:

- the name of the user profile; press button related profile name to change it
- the access password for each user profile; press the button to “change password” under the name of the user profile to change it.

NETWORK / NETWORK

ETHERNET

Allows to enable and configure the network card of the equipment.

The device supports TCP/IP.

It shows all network parameters that can be changed.

The network parameters (such as IP address, ...) can be:

- assigned automatically (DHCP)

or

- manually.

To automatically assign network parameters there must be a DHCP server on the network.

The MAC address is a unique address assigned by the manufacturer that identifies the network card of the equipment.

The MAC address cannot be changed.

WI-FI

Allows to enable and configure the wi-fi connection of the equipment.

The equipment supports leading wi-fi security protocols.

Enter the identifier of the Wi-Fi network (SSID) to connect to.

The network parameters (such as IP address, ...) can be:

- assigned automatically (DHCP)

or

- manually.

To automatically assign network parameters there must be a DHCP server on the network.

The MAC address is a unique address assigned by the manufacturer that identifies the network card of the equipment.

The MAC address cannot be changed.

BLUETOOTH

Allows to enable and configure the Bluetooth connection and exchange data (short distance) between the equipment and other devices.

To connect to a Bluetooth device you need to:

- enter the equipment identifier.
- make the equipment visible when searching for Bluetooth devices
- enter the authentication code and associate the Bluetooth device to communicate.

In discovery mode a wireless signal is transmitted that allows the device to be detected by other devices.

When a device can be detected, the pairing mode is also usually enabled.

[illegible]

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DICHIARAZIONE DI CONFORMITÀ - DECLARATION OF CONFORMITY
- DECLARATION DE CONFORMITÉ - KONFORMITÄTSERKLÄRUNG -
VERKLARING VAN CONFORMIDAD - DECLARAÇÃO DE CONFORMIDADE -
VERKLARING VAN OVERENSTEMMING - OVERENSTEMMELSESERKLÆRING
- FORSAKRAN OM ÖVERENSTEMMELSE - VAATIMUSTENMUKAISUUSVAKUUTUS
- ERKLÆRING OM ÖVERENSTEMMELSE - ДЕКЛАРАЦИЯ СООТВЕТСТВИЯ -

IT La presente dichiarazione di conformità è rilasciata sotto l'esclusiva responsabilità del fabbricante. Si dichiara che l'apparecchiatura, descritta nella targhetta di identificazione, è conforme alle disposizioni legislative delle Direttive Europee e successive modifiche ed integrazioni.

EN This declaration of conformity is issued under the manufacturer's sole responsibility. It is declared that the equipment, described in the identification plate, is in compliance with the legal provisions of the European Directives as well as its subsequent amendments and supplements.

The harmonised standards or the technical specifications (designations) applied in compliance with the safety rules of good practice in force in the EU are stated herein.

FR La présente déclaration de conformité est délivrée sous la responsabilité exclusive du fabricant. On déclare que l'appareillage décrit sur la plaquette d'identification est conforme aux dispositions législatives des Directives Européennes et de leurs modifications et compléments.

ES La presente declaración de conformidad se entrega bajo la exclusiva responsabilidad del fabricante. Se declara que el aparato, descrito en la etiqueta de identificación, es conforme con las disposiciones legislativas de las Directivas Europeas y con sus sucesivas modificaciones e integraciones.

DE Diese Konformitätserklärung wurde unter ausschließlicher Verantwortlichkeit des Herstellers abgegeben. Es wird erklärt, dass das beschriebene Gerät den gesetzlichen Bestimmungen der Europäischen Richtlinien und anschließenden Änderungen und Ergänzungen entspricht. Es werden die harmonisierten technischen Spezifikationen (Bestimmungen) aufgeführt, die gemäß den Regeln der Kunst hinsichtlich den in der EU geltenden Sicherheitsnormen angewandt wurden.

PT A presente declaração de conformidade é emitida sob exclusiva responsabilidade do fabricante. Declara-se que o equipamento, descrito na placa de identificação, está em conformidade com as disposições legislativas das Diretivas Europeias e das suas sucessivas alterações e integrações.

As normas harmonizadas ou as especificações técnicas (designações) que foram aplicadas de acordo com as regras de boa engenharia em matéria de segurança, em vigor na UE.

Directive europees European directives	Sostituita da Repealed by	Norme armonizzate / Specifiche tecniche Harmonised standards / Technical specifications
2006/95/CE	2014/35/EU	(LVD) EN 60335-1:2012 + A11:2014 EN 60335-2-75:2004 + A1:2005 + A11:2006 + A2:2008 + A12:2010
2006/42/EC		(MD) EN 60335-1:2012-A11:2014
97/23/EC	2014/68/EU	(PED) EN 60335-1:2012-A11:2014
2004/108/EC	2014/30/EU	(EMC) EN 55014-1:2006-A1:2009-A2:2011 EN 55014-2:2015 EN 61000-3-2:2014
2002/72/CE-2008/39/CE		
EC 1935/2004		EN 16889:2016
EC 10/2011	EC 10/2011+UE2016/1416	
EC 2003/2006		(GMP)
2002/95/EC	2011/65/EU	(RoHS)
2002/96/CE	2012/19/EU	(WEEE)
2014/53/EU *		(RED) EN 62311:2008 EN 60335-1:2012-A11:2014 EN 60335-2-75:2004+A1:2005+A11:2006 +A2:2008+A12:2010

*Solo con moduli radio di Evoca S.p.A. / Only with radio modules of Evoca S.p.A.

Il fascicolo tecnico è costituito e disponibile presso:
 The technical file is compiled and available at:

Evoca S.p.A.

Ed. 11/17 591225104- TARGH CONFORMITA CE - WITT

NL Deze verklaring van overeenstemming wordt uitvaardigd onder de verantwoordelijkheid van de fabrikant verstrekt. Men verklaart dat het apparaat, beschreven op het identificatieplaatje, overeenstemt met de wettelijke bepalingen van de Europese Richtlijn en daaropvolgende wijzigingen en aanvullingen. Hierna worden de geharmoniseerde normen of de technische specificaties vermeld, die overeenkomstig de bepalingen van de wetgeving van de EU van kracht zijn.

DA Denne overensstemmelseerklæring udstedes ene og alene på fabrikantens ansvar. Vi forsikrer at udstationen, som beskrives på mærkeskiltet, overensstemmer med lagar och förordningar i EU-direktivet och i ändrad och kompletterad lydelse. Harmoniserade standarder eller tekniska specifikationer (beteckningar) som tillämpats i överensstämmelse med säkerhetsreglerna i EU nämns här.

SV Denna försäkran om överensstämmelse utfärdas av tillverkaren på dennes eget ansvar. Vi försäkrar att utrustningen, som beskrivs på märkeskylten, överensstämmer med lagar och förordningar i EU-direktivet och i ändrad och kompletterad lydelse. Harmoniserade standarder eller tekniska specifikationer (beteckningar) som tillämpats i överensstämmelse med säkerhetsreglerna i EU nämns här.

FI Tämä vaatimustenmukaisuusvakuutus annetaan valmistajan yksinomaisten vastuun. Vakuutetaan, että laite, jota kuvaa tunnusmerkillä, täyttää Euroopan unionin mukaisesti standardit tai tekniset erityiset (käytännönkohtukset), joita on sovellettu EU-maissa, voimassa olevien turvallisuuslakeja valmistukseen liittyvien määräysten ohella.

NO Denne samsvareserklæringen er utfærdiget under engangnsvar av produsenten. Det erklæres at apparatet, beskrevet på typeskiltet, er i samsvar med gjeldende europeiske direktiver og senere endringer og tillegg. Harmoniserte standarder eller tekniske spesifikasjoner (beteigelser) anvendt i samsvar med EUs gjeldende sikkerhetsregler er angitt.

RU Настоящая декларация соответствия выдается только под эксклюзивной ответственностью изготовителя. Свидетельствуется, что оборудование, описанное в идентификационной табличке, соответствует требованиям законодательства Европейского Союза и его последующих изменений и дополнений. Приводятся гармонизированные нормы или технические спецификации (указания), которые были применены в соответствии с правилами качественного выполнения работ в отношении безопасности, действующими в ЕС.

ANDREA ZOCCO
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