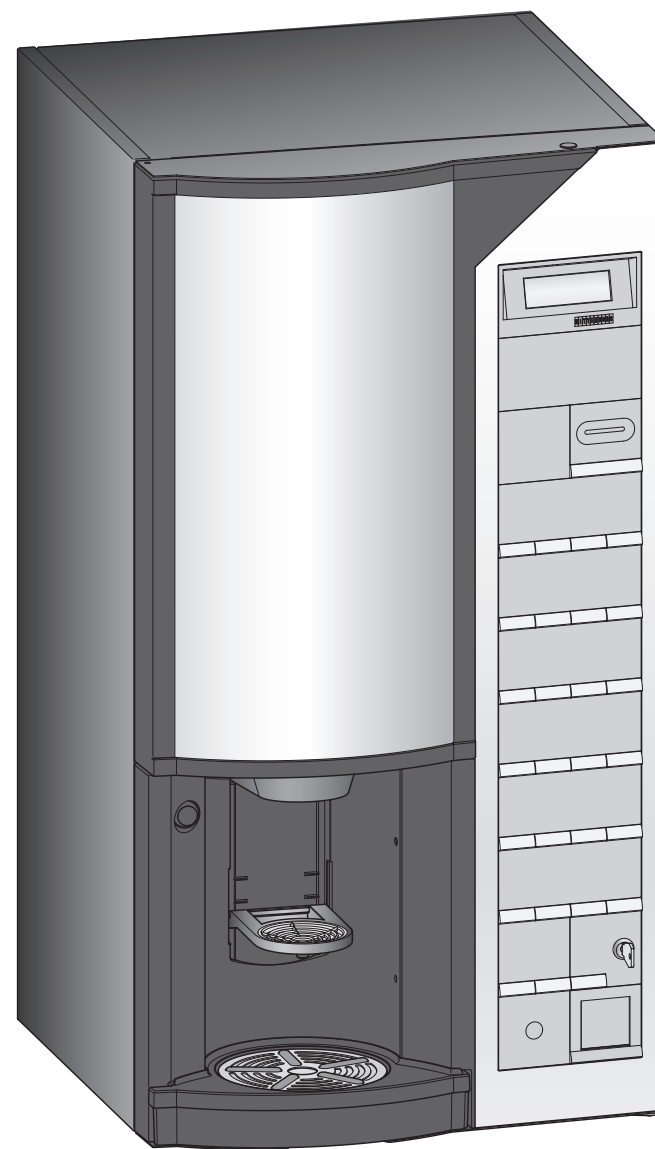


WITTENBORG

OPERATOR MANUAL

IN 7100



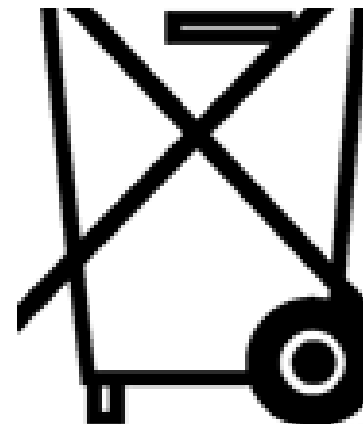
75528500

06.2011

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 direct selection buttons. All communication with the machine, such as drink selection, rinsing functions, data retrieval and settings, is carried out by using the direct 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 nor 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.
- 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, 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 or repair of energized or moving parts, the machine must always be switched off.

CAUTION:

The machine can be equipped with LEDs. In case of opening of the door, do not stare at the LEDs, could be harmful for the eyes.

Technical data

TECHNICAL DATA

The technical data of the vending machine are given on the rating plate.

The vending machine is suitable for indoor use only.

Dimensions vending machine	Height:	min. 850 mm (without levelling feet), max. 875 mm (with levelling feet)
	Width:	450 mm
	Depth:	378 mm (cabinet), 475 mm (cabinet+door)

Weight	64 kg (without ingredients)
---------------	-----------------------------

Electric connection	Power supply:	230V +10%/-15%, 50 HZ
	Lines:	Single line+neutral+earth (IEC-standard)
		Brown = line
		Blue = neutral



The vending machine must be earthed! In addition, it is recommended to install a fault current safety switch.

	Power consumption:	2000 - 2450W (To be checked!)
	Connecting cable:	Approx. 1.8-3.5 m (varies, depending on local requirements).
	Fuse:	Transformer, primary: 2A
		Transformer, secondary (on VMC): 8A

Water connection	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)with chiller: 1.5 bar (0.15 MPa)
	Max. pressure:	without chiller: 10 bar (1.0 MPa)with chiller: 8 bar (0.8 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.

Boiler capacity 3.2 l

Capacities

Drip tray: Approximately 0.4 l

Standard Instant ingredient canister: Approximately 2.6 l

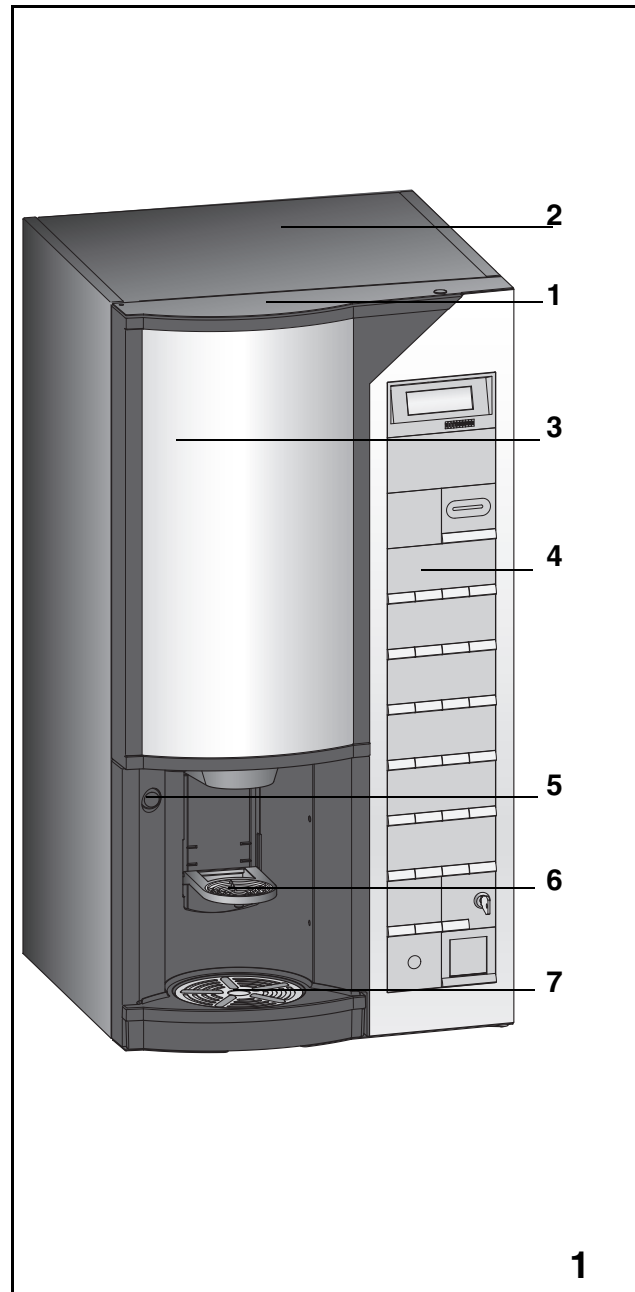
Further system requirements

Ambient temperature. Min. 4°C - max. 36°C (-2/+0) at 80% RH

Acoustic emission: The A-weighted sound pressure level is below 70 dB.

Subject to changes.

Product presentation



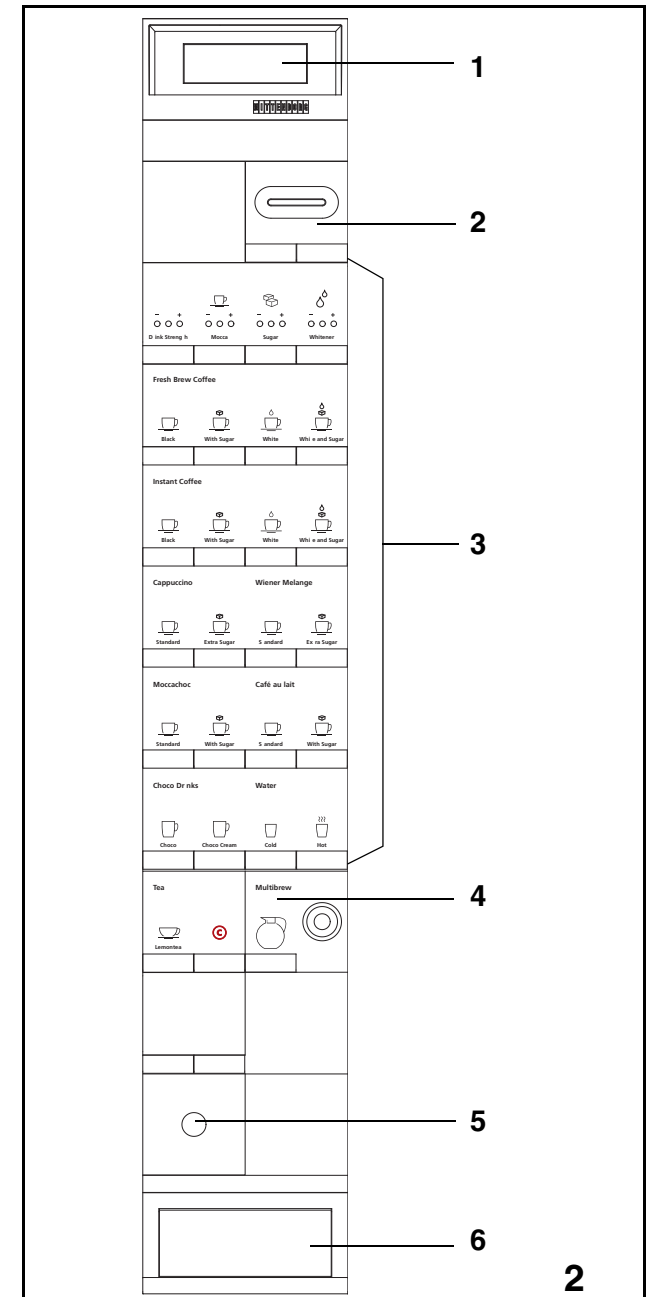
Vending machine components

Machine front (fig 1.):

- 1 Door
- 2 Cabinet
- 3 Advertising poster
- 4 Operator panel
- 5 Door lock
- 6 Cup carrier
- 7 Pot platform

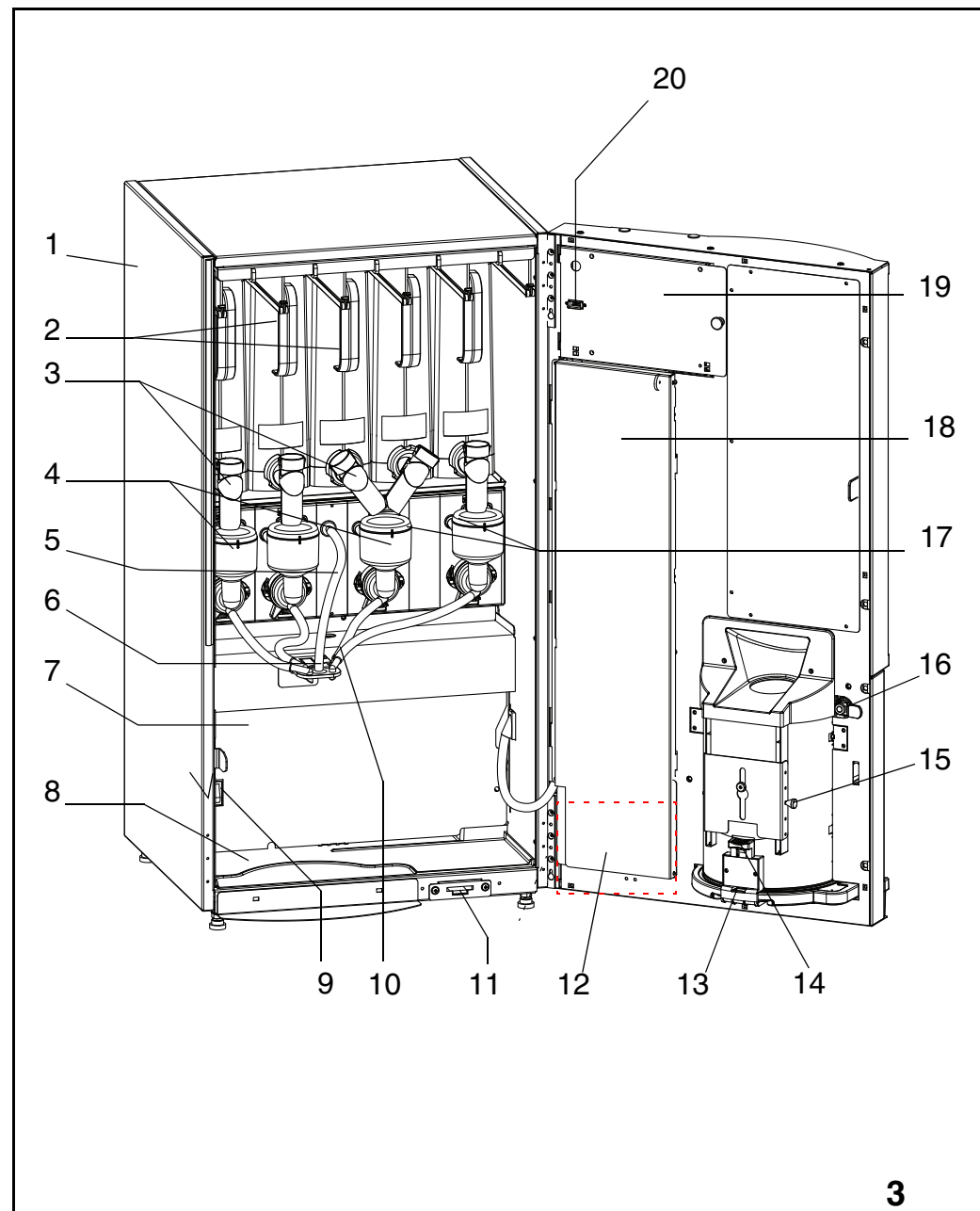
Operator panel (fig.2):

- 1 Display
- 2 Payment panel
- 3 Selection panel
- 4 Pot panel/Discount key
- 5 Optical interface
- 6 Coin return cup



Machine cabinet (fig. 3):

- | | |
|--|---|
| 1 Cabinet | 18 Cover for payment system / cover for selection panel circuit board (SPC) |
| 2 Ingredient canisters | 19 Cover for CPU |
| 3 Outlet spouts | 20 RS232 plug connection |
| 4 Mixing funnels with whipper housings | |
| 5 Hot water hose | |
| 6 Dispense head | |
| 7 Cover for boiler and power box | |
| 8 Base tray | |
| 9 Main switch | |
| 10 Dispensing hoses | |
| 11 Door switch | |
| 12 Cash box (Option) | |
| 13 Drip tray | |
| 14 Lock for drip tray | |
| 15 Retaining pin for cup carrier | |
| 16 Door lock | |
| 17 Mixing funnel hood | |



Operation

Pot panel (Multibrew)

How to brew a pot: (fig. 4)

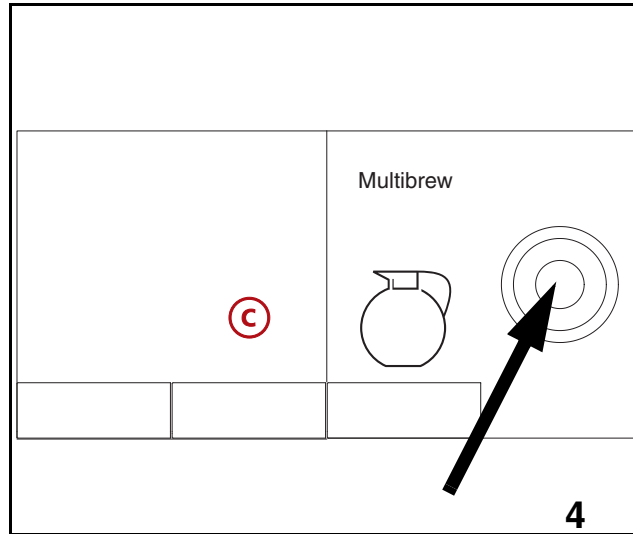
- Insert key in multi-brew lock and turn clockwise.

A predefined number, eg. '4' is shown in the display.

- Place a pot on the pot platform.
- Press the pot button once or more times for the desired number of portions.

Pressing again will increase the displayed counter by one, up to the maximum value (15 or lower, set by the technician).

When the counter reaches the maximum value and the pot button is pressed once more, the counter restarts at the predefined number.



- If the machine is not set to free vend, insert a card with sufficient credit, or insert an amount of coins corresponding to the value of the number of drinks selected or a value above.
- Press the selection button for the wanted drink.

The display steps back one number each time a portion is dispensed.

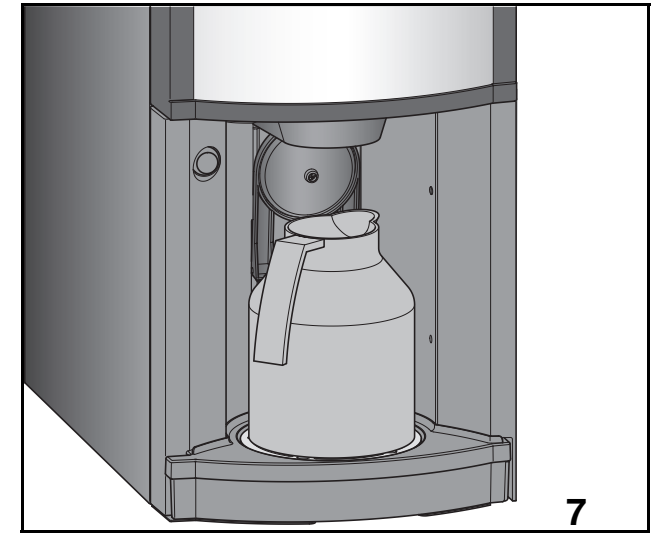
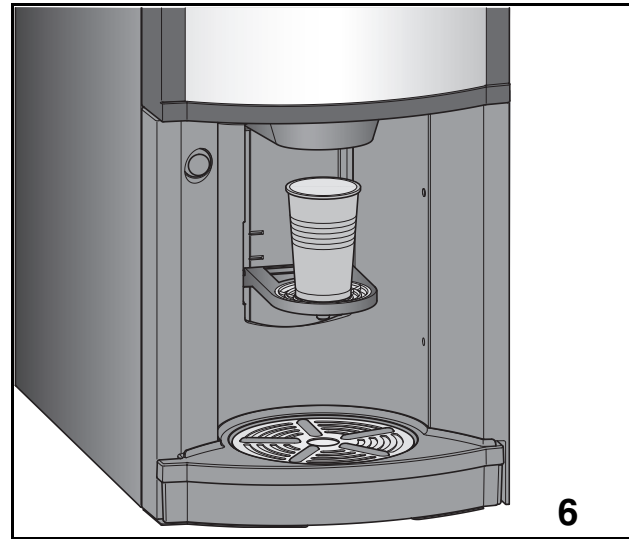
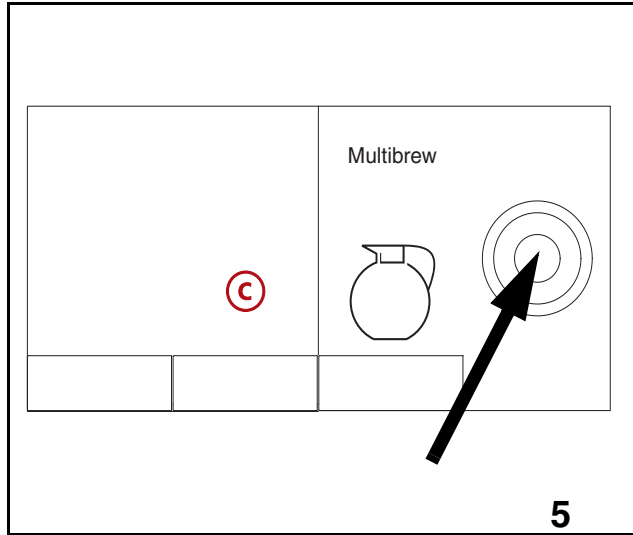
- Remove the pot when the drinks have been dispensed.

- Turn key anti-clockwise and remove it to finish the multi-brew function.



A pot brew in progress can be stopped immediately, simply by pressing the cancel button ©.

The pot sensor may not register a pot of transparent material, eg. glass.



Discount lock

How to use discount lock: (fig. 5)

When using the discount lock, drinks can be dispensed at a preset discount. The discount lock can be used for single drinks and for pots.

If you want one or more drinks at a discount:

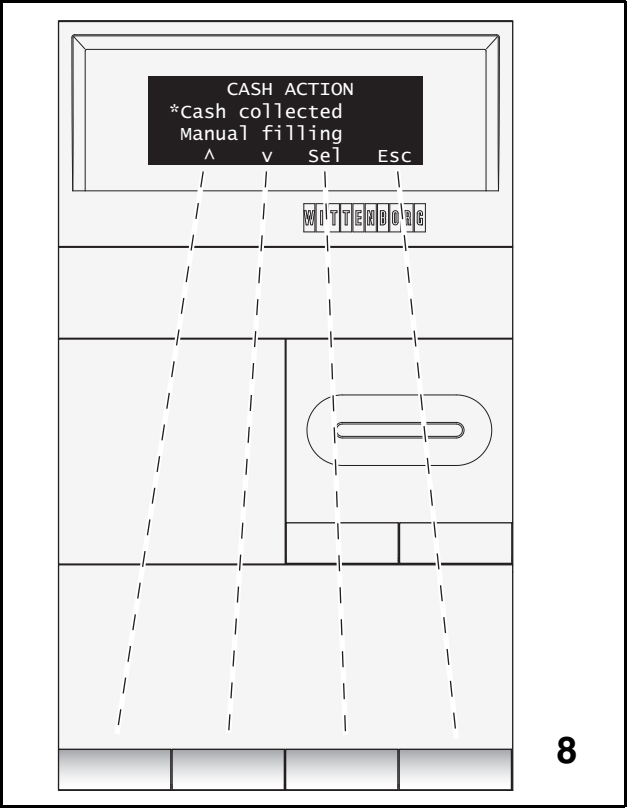
- Insert key in discount lock and turn clockwise.

Drink to be dispensed in cup: (fig. 6)

- place a cup on the cup platform
- Press the selection button of the desired drink.
- After dispensing, remove the cup.
- Finish vend at a discount by turning and removing the key.

Drink to be dispensed in pot: (fig. 7)

- place a pot on the pot platform and press the pot button until the display shows the desired number of dispensings.
- Press the selection button of the desired drink
- After dispensing, remove the pot.
- Finish vend at a discount by turning and removing the key.



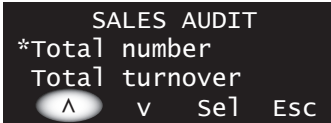



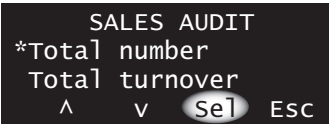

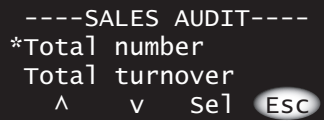

Navigation buttons

The four pre-selection buttons are used as navigation buttons for retrieval of sales data, settings, e.g. of prices, and activation of service functions (fig. 8).

(See also diagram “Overview of Operator and Technicians functions” on page 13.)

How to use the navigation buttons

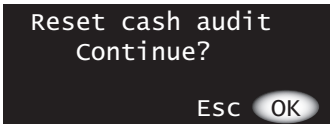
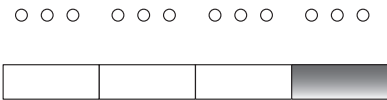
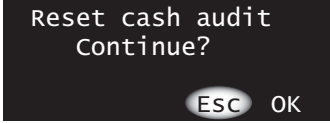
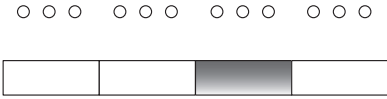
This table describes how the four pre-selection buttons are used as navigation buttons.

Display	Button	Function
		Up button Press this button to move up one step at a time
		Down button Press this button to move down one step at a time
		Sel button Press this button to • move one step to the right or • activate a function, e.g. rinsing.
		Esc button Press this button to • move one step to the left or • jump to the top of a row, e.g. from [Turnover per drink] to [Total turnover].



The functions of the buttons vary. The Sel button, for example, may change to an OK button to confirm an action. The immediate functions can always be read from the bottom line of the display.

Alternative functions of the navigation keys:

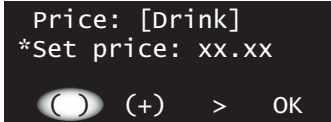
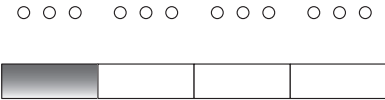
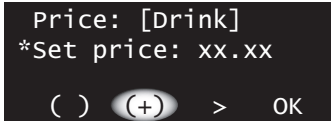

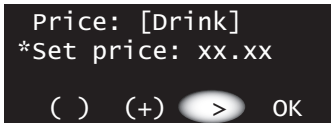

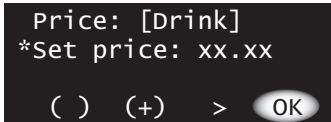

Display	Button	Function
		OK button Press this button to confirm an action, e.g. resetting of counters.
		Esc button Press this button to exit a function without activating it, e.g. avoid resetting a counter.

Operation

Settings buttons

In functions that require settings, for example price settings, the functions of the four pre-selection buttons change accordingly.

This table describes how the four pre-selection buttons are used to enter or change numbers.

Display	Button	Function
 <p>Price: [Drink] *Set price: xx.xx () (+) > OK</p>		Minus button Press this button to decrease a numeric value in increments of one.
 <p>Price: [Drink] *Set price: xx.xx () (+) > OK</p>		Plus button Press this button to increase a numeric value in increments of one.
 <p>Price: [Drink] *Set price: xx.xx () (+) > OK</p>		Next button Press this button to continue to the next digit, e.g. in price setting functions.
 <p>Price: [Drink] *Set price: xx.xx () (+) > OK</p>		OK button Press this button to save changes to settings in the system.

Overview of Operator and Technicians functions

This diagram shows a total view of the functions of the Operator and technicians menu (version 7.4).

All functions are reached using the four preselection buttons to navigate through the menus.

The operator **and/or** the technicians menus are password protected to prevent unintentional and unauthorized use.

As requested by the customer, access through password is requested either

- when entering the operator menus, or
- when entering the technicians menus.

(See explanation on previous pages).

Operator menu - version 7.4

Test			
	Complete selections		
Operator			
	Filling/Clean		
		Rinse	
			Rinse Total Machine
			Rinse With Stop FB1
			Rinse Water
	Counters		
		Sales Audit	
			Total number, nres
			Total turnover,nres
			Total number, res
			Total turnover,res
			No. per drink, nres
			No. per drink, res
			Turn. p. drink,nres
			Turn. p. drink,res
			MB per drink, nres
			MB per drink, res
			No. per group, nres
			No. per group, res
			Turn. p. group,nres
			Turn. p. group,res
			Card audit
			No. per drink, nres
			No. per drink, res
			Turn. p. drink,nres
			Turn. p. drink,res

Continued on next page

Diagram continued

Cash Audit	
	Money to tubes
	Money to cash box
	Number of tokens
	Collected money
	Manually filled
	Manually delivered
	Value overpay
	Dispensed change
Cashless Audit	
	Revalued amount
Free vend audit	
	Total no. ,nres
	Total no. ,res
	No. per drink, nres
	No. per drink, res
	No. per group, nres
	No. per group, res
MB. discount audit	
	MB. number, nres
	MB. turnover, nres
	MB. number, res
	MB. turnover, res
Discount key audit	
	D.Key number ,nres
	D.Key turnov. ,nres
	D.Key number ,res
	D.Key turnov. ,res
Time Discount audit	
	T.Disc number ,nres
	T.Disc turnov.,nres
	T.Disc number ,res
	T.Disc turnov.,res

Continued on next page

Diagram continued

Step prices audit	SP. turnover ,nres
	SP. turnover ,res
Test Audit	Test no. ,nres
	Test no. ,res
	No. per group, nres
	No. per group, res
Reset Counters	Reset sales audit
	Reset cash audit
	Reset Test audit
Printing	Not Resetable
	Resetable
Cash action	Cash collected
	Dispense coins
	Manual filling
	Reset tube contents
Basic operations	Change prices
	Global price
	Price per drink
	Step prices
	Change quantities
	Drink On/Off
	Change group

Continued on next page

Diagram continued

Service information	
	Event log book
	Reset log book
	Program versions
	Show menufile ver.
Machine settings	
	Set Freevend,global
	Set Beep mode
	Clock on display
	Temp. on display
	Set date and time
	Key discount
	Time discount
	Set Time discount
	Set Day(s)
	Set Time
	Machine Info
	Machine Code
	Operator Code
	Show Install. Date
	Set Install. Date
	Energy saving
	Save Energy On/Off
	Set Day(s)
	Set Time
	Set Temperature
	Set Doorlight
	Set counters on/off
	Selfcheck setting
	Gr. counters on/off
	100% discount mode
	Use EVA-DTS events

Continued on next page

Diagram continued

Technician menu - version 7.4

Technician			
	Adjust system		
		Calibration	
			Ingredient
			Valve
			Cold water
		Temperatures	
		Lower cup sensor	
		Cup sensor status	
		Brewer park pos.	
		Pot Sensor On/Off	
		Cold water valve	
		Undosed water	
		Softener counter	
		Ex.WaterCirculation	
		Set Rinse Timeout	
		Global dr. scaling	
	Reset relationship		
	Change Comm. route		
		Closed door	
			Serial XModem
			Serial EDDCMP
			IR XModem
			IR EDDCMP
			Back to terminal

Continued on next page

Diagram continued

	Opened door	
		Terminal Mode
		Configurator Mode
Payment settings	Set baud rate	
	Single/Multi vend	
	Set payment type	
	Set max credit	
	Set max change	
	Obligation to buy	
	Coin inhibit	
	Low change inhibit	
	Audit unit Ext/Int	
	Exact change eq.	
	Exact change offset	
	Keyboard inhibit	
	Price mode	
	Price to index	
	Zero vend mode	
	Zero vend index	
	Revalue	
	Immediate change	
	Currency code(auto)	
	Currency code(man)	
	Coin validator	
	Decimal point pos.	
	Freevend count.mode	
	Delayed Paymentmode	
	Set Cash Sale	
	Sess. Complete Mode	
	Autom Cashaudit Res	
	Pricelist Start Nr.	

Continued on next page

Diagram continued

Multibrew settings		
	Preset value	
	Min value	
	Max value	
	Means of action	
	MB Discount	
Change config files		
	Set language file	
	Set recipe file	
	Set menu file	
Diagnostics/Test		
	Overall functions	
		Wittlink test
		Full dispense test
		Test vend
	Cup handling	
		Sensor test
	User interface	
		Button/Key test
		Display test
		Pre. sel. led test
		Door light toggle
		Test Init.text
		Coin return motor

Continued on next page

Diagram continued

Water/power/heat	Water sensors
	Pump on/off
	Heater on/off
	Fan on/off
	Test whipper no. X
	Test all whippers
	Test valve no. X
	Test all IN valves
	Test IN motor no.X
	Test all IN motors
Freshbrewer 1	Test FB1 positions
	Move piston up
	Move piston down
	Test in motor 1
Change password	
GSM settings	
	GSM On/Off
	PIN Code
	Pre-Alarms
	Set GSM Thresholds
	Reset Pre-Al. cnt
	Bank ID's
	Reset GSM relations
DaylightSaving	
UP KEY Utility	
	Setup files
	Statistics files

Short cuts

Some functions can be reached through short cuts.

A short cut is a one-step way to select often used functions, which would otherwise require several steps through the Operator menu.


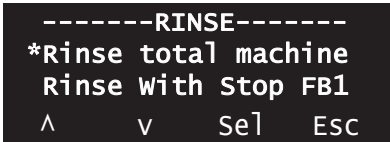

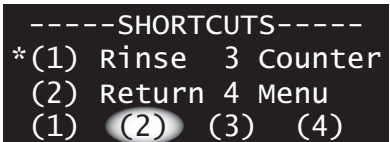

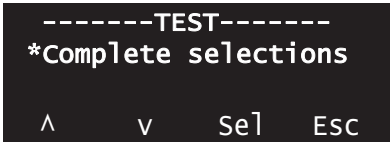

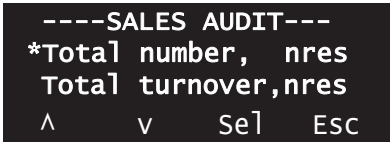
The following functions can be reached via short cuts:


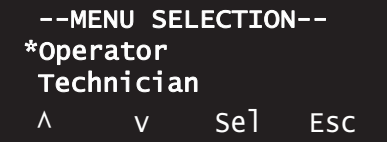
- Rinse function, see *“Rinsing machine” on page 33*.
- Test function, see *“Last check” on page 34¹⁾*.
- Counters function, see *“Calling and resetting counters” on page 45*.
- Menu, see *“Overview of Operator and Technicians functions” on page 13*.

How to use the short cuts:

Step	Action	Display										
1	<ul style="list-style-type: none">• Open and close door.• Wait and turn to the display.											
2	<ul style="list-style-type: none">• If the display shows the following short cuts selection window, then go to step 3.	<div>-----SHORTCUTS----- *(1) Rinse 3 Counter (2) Return 4 Menu (1) (2) (3) (4)</div>										
	<ul style="list-style-type: none">• If the display shows the following short cuts selection window, then go to step 4	<div>-----SHORTCUTS----- *(1) Rinse 3 Counter (2) Test 4 Menu (1) (2) (3) (4)</div>										
3	<table><tr><th>If you want to ..</th><th>then go to ..</th></tr><tr><td>Perform a rinse function</td><td>Step 5</td></tr><tr><td>Read the counters</td><td>Step 8</td></tr><tr><td>Proceed to the menu functions</td><td>Step 9</td></tr><tr><td>Return to vend mode</td><td>Step 6</td></tr></table>		If you want to ..	then go to ..	Perform a rinse function	Step 5	Read the counters	Step 8	Proceed to the menu functions	Step 9	Return to vend mode	Step 6
If you want to ..	then go to ..											
Perform a rinse function	Step 5											
Read the counters	Step 8											
Proceed to the menu functions	Step 9											
Return to vend mode	Step 6											
4	<table><tr><th>If you want to ..</th><th>then go to ..</th></tr><tr><td>Perform a rinse function</td><td>Step 5</td></tr><tr><td>Perform a test vend</td><td>Step 7</td></tr><tr><td>Read the counters</td><td>Step 8</td></tr><tr><td>Proceed to the menu functions</td><td>Step 9</td></tr></table>		If you want to ..	then go to ..	Perform a rinse function	Step 5	Perform a test vend	Step 7	Read the counters	Step 8	Proceed to the menu functions	Step 9
If you want to ..	then go to ..											
Perform a rinse function	Step 5											
Perform a test vend	Step 7											
Read the counters	Step 8											
Proceed to the menu functions	Step 9											

1. This short cut is not present in all machines.

Step	Action	Display
5	Press 1  and, if open, close the door to go directly to the rinse functions menu. From here you can select one of the available rinse functions.	
6	Press 2  With closed door, the machine returns to vend mode.	
7	Press 2  and, if open, close the door to go directly to the test vend functions. From here you can select one of the available test vend functions.	
8	Press 3  and, if open, close the door to go directly to reading the counters. From here you can select one of the available counters.	

Step	Action	Display
9	<p>Press 4</p>  <p>and, if open, close the door to go directly to the menu selections.</p> <p>From here you can select one of the menus</p>	

Operation

Additional Features



The machine can be set to either multi-vend or single-vend.

Multi-vend

- The machine can be set to enable selection of several drinks, one after the other, from only one payment action by coins or card.

Single-vend

- The machine can be set to return coins / release payment card after each drink selection.

General instructions

- All items of the schedules in this chapter should be carried out at the following intervals:
Regular cleaning: Every time replenishing of ingredients is required
Deep cleaning: Once a week.
Occasional routines: Once a month.
- If the schedules hereafter are not carried out as indicated, it will influence the reliability of the machine, which will not be covered by guarantee, and there might arise HACCP risks, for which the suppliers of machine and ingredients cannot be held responsible.
- Read the corresponding sections in the operator manual to enable you to exactly perform the individual tasks.
- Use only cleaning agents approved by the food industry, or the supplier of the vending machine.
- Do not use aggressive or abrasive cleaning agents.



Make sure that all components are installed correctly after the cleaning procedure.



Clean the inside and outside of the vending machine by using a clean damp cloth, and do not splash it.

Cleaning and maintenance

Maintenance routines

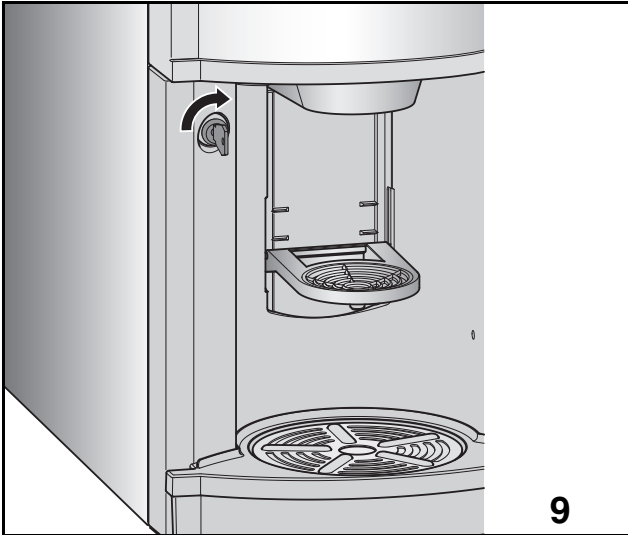
Schedule for regular maintenance routines

Interval	Type of work / Check	Tools / Materials for the job
Regular: Every time replenishing of ingredients is required	Opening the door Filling the ingredient canisters Cleaning the cup carrier Cleaning the drip tray Cleaning the machine interior and exterior Mounting the cleaned parts Rinsing machine Last check	1 bucket of hot water (60-80°C) with cleaning agent. 1 bucket of clean warm (min. 40°C) water Soft clean cloths or paper towels Ingredients

Schedule for deep and occasional maintenance routines

Interval	Type of work / Check	Exchange kit (hygiene kit)
<p>Deep:</p> <p>Once a week.</p>	<p>Opening the door</p> <p>Filling the instant ingredient canisters</p> <p>Disconnecting the machine</p> <p>Cleaning the ingredient waste tray and the instant ingredient dispensing system components</p> <p>Cleaning the powder traps</p> <p>Removing the dispense head</p> <p>Cleaning the base tray</p> <p>Cleaning the cup carrier</p> <p>Cleaning the drip tray</p> <p>Cleaning machine interior and exterior</p> <p>Mounting cleaned parts</p> <p>Rinsing and last check</p>	<p>Mixing funnel hoods</p> <p>Instant ingredient mixer units with whipper wheels and sealing rings</p> <p>Powder traps</p> <p>Dispense head with outlets and hoses</p> <p>Cup carrier.</p> <p>-----</p> <p>All the above mentioned parts together with the liquid waste container, the drip trays as well as the ingredient canisters are dishwasher-proof. (max. 30 minutes at 60°C, max. 30 seconds at 80°C).</p>
<p>Occasional</p> <p>Once a month</p>	<p>Cleaning the ingredient canisters</p>	

Regular cleaning

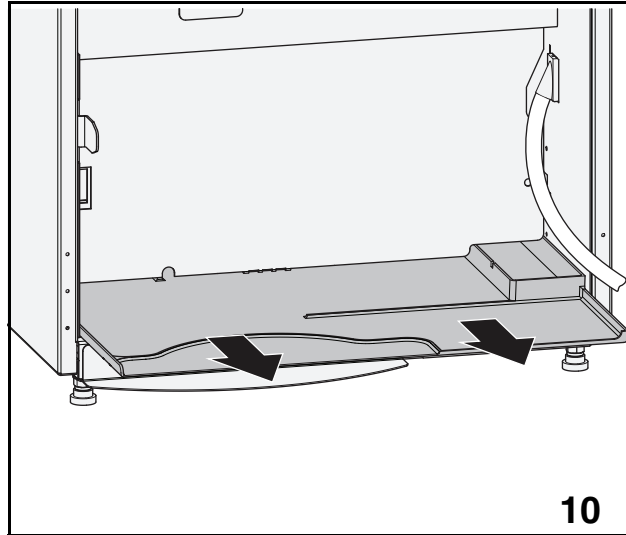


Opening and disconnecting machine

- Turn the door key clockwise in keyhole (*fig. 9*) and open door.

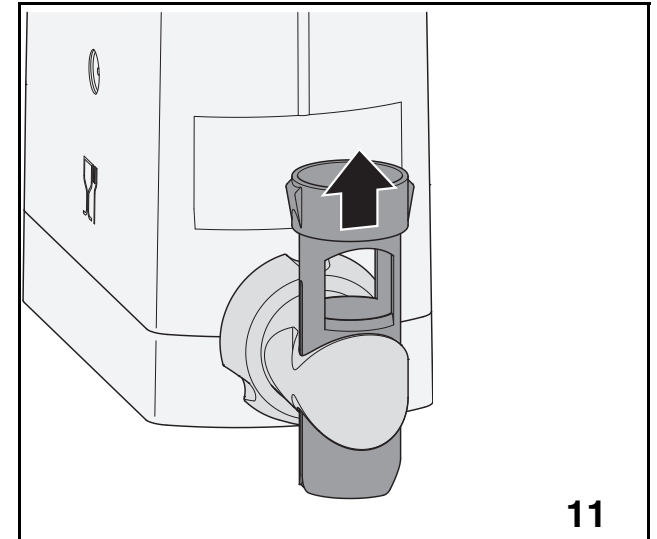


If power is turned on, be careful not to touch moving parts and electrical components!



Preparing for filling of canisters

- Pull base tray forwards (*fig. 10*).



Filling the instant ingredient canisters

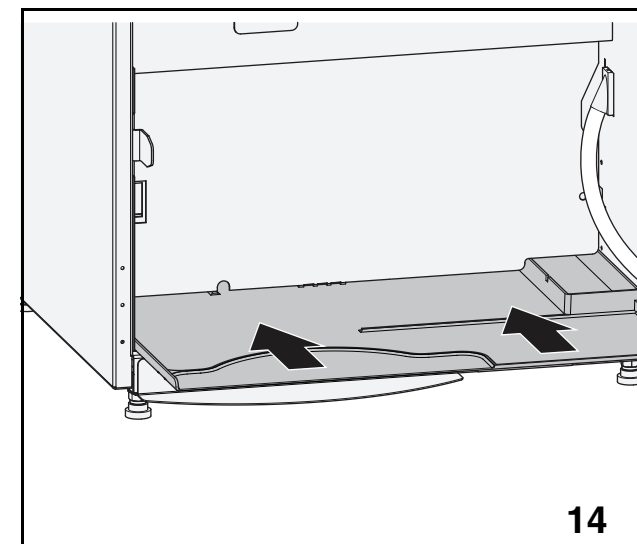
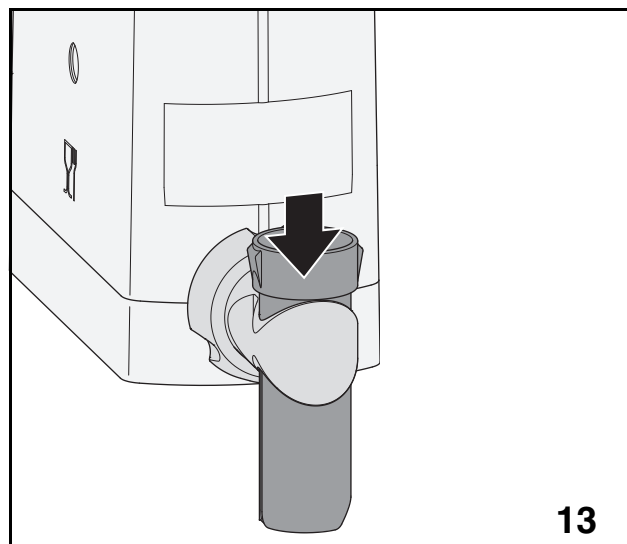
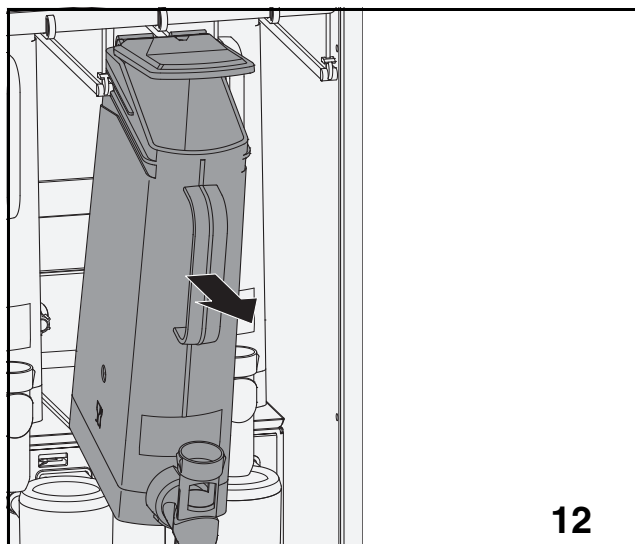


Check ingredient level of ingredient canisters daily.
Replenish when necessary.



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

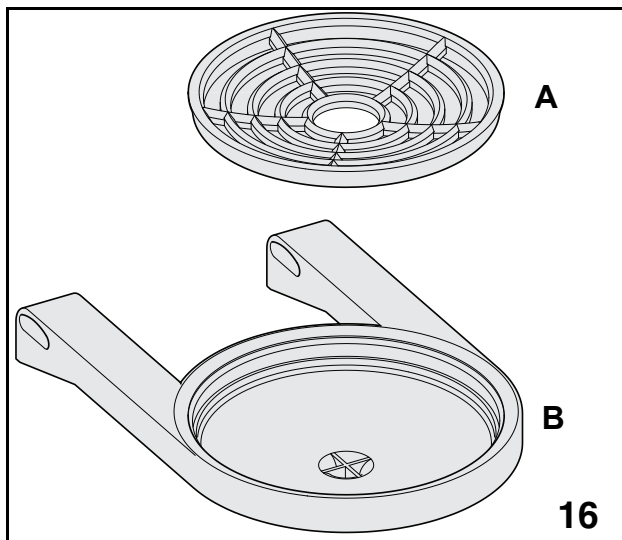
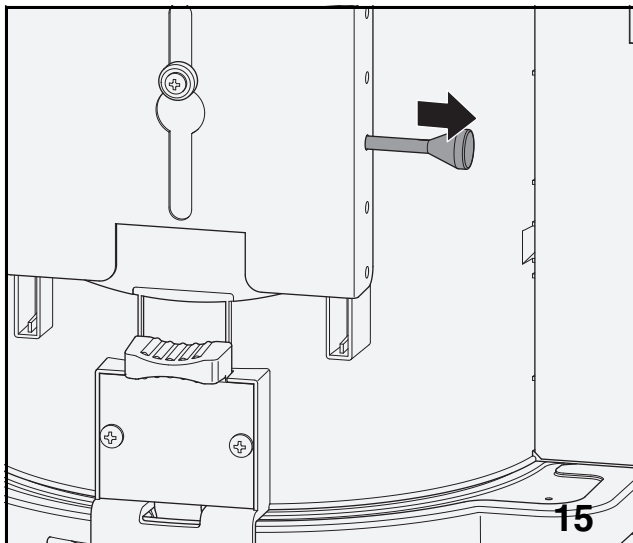
- Push the outlet tube upwards to close the outlet spout of the wanted canister (*fig. 11*).



Cleaning the base tray

- Take the canister by the handle and pull it forwards (*fig. 12*) until it is hanging freely at its end stop in guiding rail. The lid is automatically triggered open.
- If required, lift the canister upwards and pull forwards over the end stops in guiding rail. Place canister on a plain, clean surface.
- Fill the canister with instant ingredient, press lid slightly down and push back canister in place.
- Push the outlet tube downwards to open the outlet spout (*fig. 13*).
- Repeat procedure until the required number of canisters have been filled.
- Wipe the base tray clean and push it back in place (*fig. 14*).

Regular cleaning

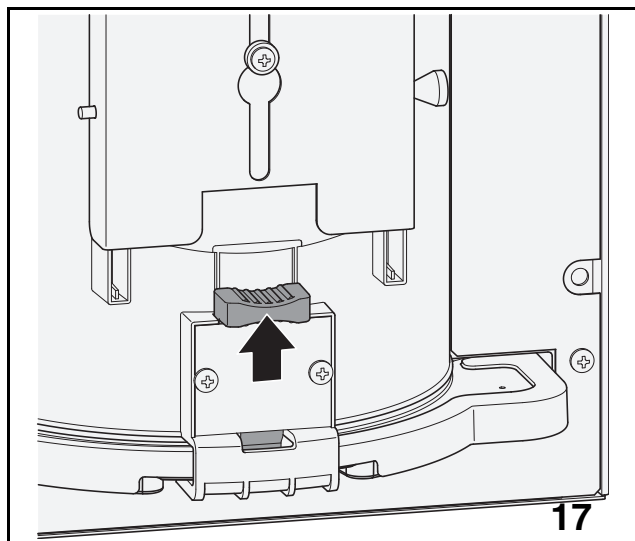


Cleaning the cup carrier

- Remove the cup carrier: Take hold of the cup carrier with your right hand and with your left hand remove the corresponding retaining pin, situated on the rear side of the cup station. (*fig. 15*).
- Disassemble cup carrier. Clean the drip grid (A) and tray (B)(*fig. 16*) in hot water with cleaning agent and dry parts.

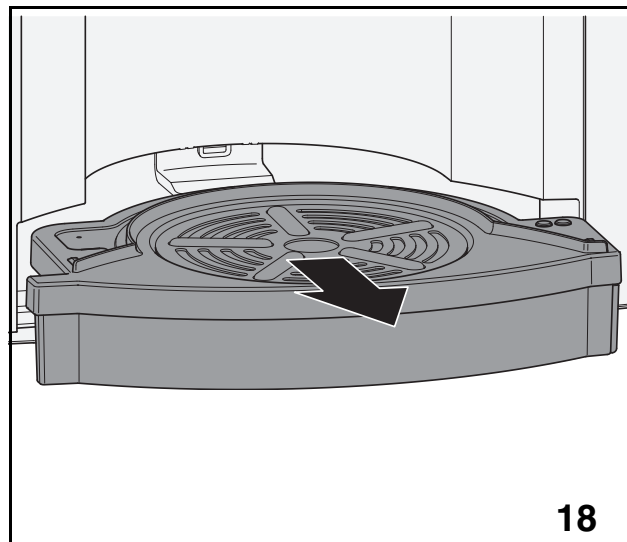


The complete cup carrier is dishwasher-proof.



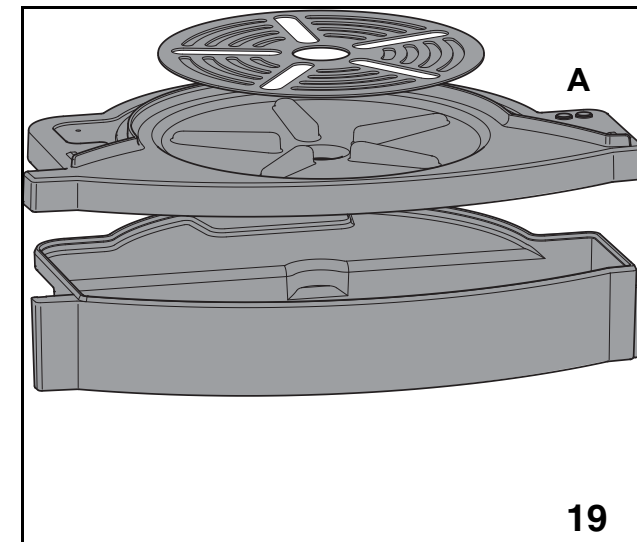
Unlocking the drip tray

- If locked, pull upwards lock for drip tray (*fig. 17*), situated on the rear side of the cup station.



Cleaning the drip tray

- Take hold of the drip tray with one hand and pull it forwards in a gentle movement. (*fig. 18*)

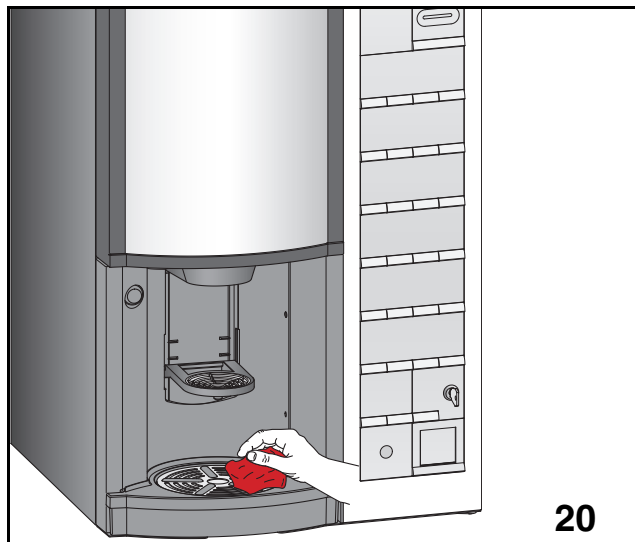


- Remove drip grid from lid.
- Remove the lid and empty the tray.
- Clean drip grid (a), lid and tray in hot water with cleaning agent and wipe parts dry (*fig. 19*).



Wipe sensor (A)(*fig. 19*) in lid dry.

Regular cleaning

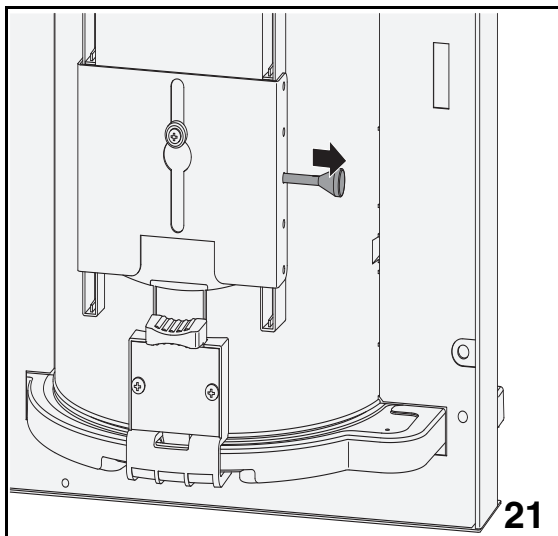


Cleaning inside and outside

- Clean the door and the housing inside and outside, and finally the bottom with a clean, damp cloth (*fig. 20*).

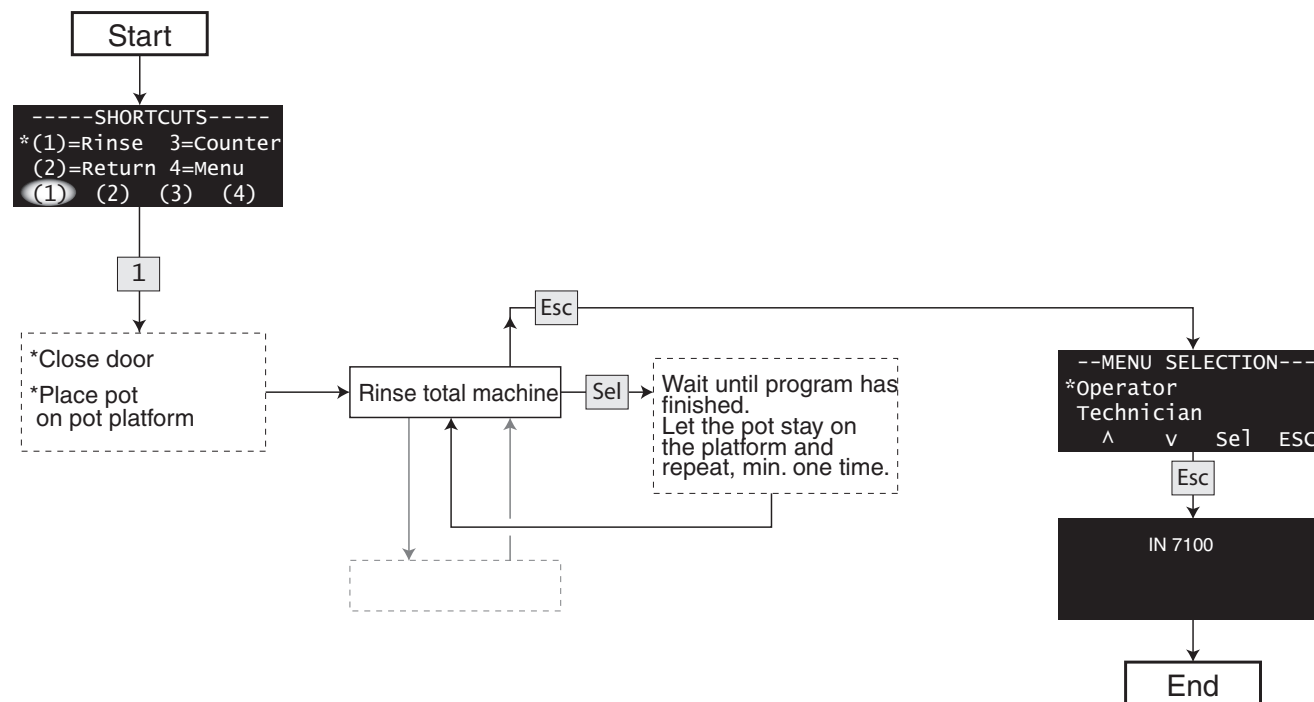
Mounting of cleaned parts

- Remount all parts in machine.

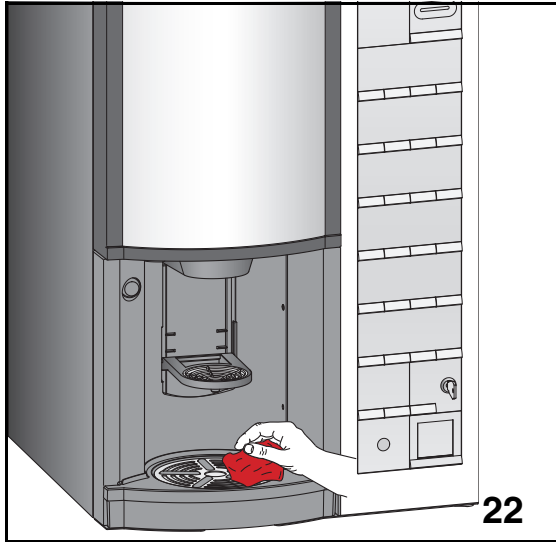


Rinsing machine

- Have an empty pot (min. 1,5 l) ready to place on the pot platform (*fig. 21*)
- Turn to the display and follow the diagram to perform a machine rinse.



Regular cleaning

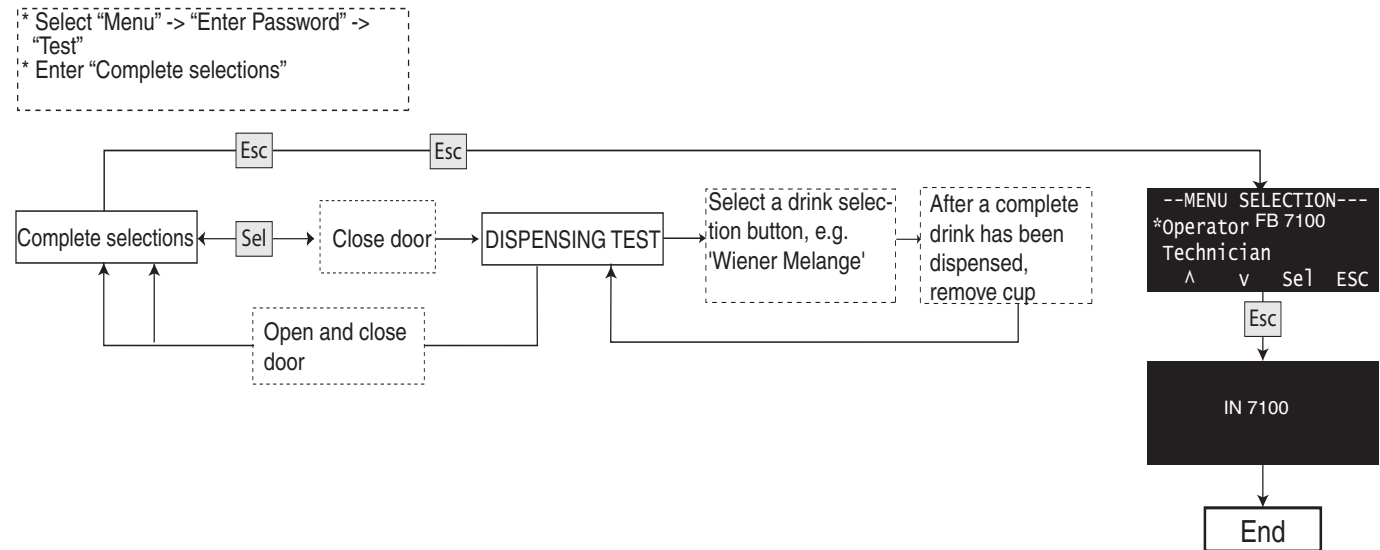


Last check

- Clean the machine with a damp cloth on the outside (*fig. 22*).
- Perform a test dispensing by pressing
 - the selection button for coffee with sugar or tea with sugar, or
 - using the 'Dispensing Test' Option in the operator menu (see diagram above). In this case the drink will not be included in the Sales Audit counter (See "Calling and resetting counters" on page 45.).



There is a risk of scalding from hot water.





Hygiene kit

In order to save time when cleaning and filling it is recommended to have a hygiene kit consisting of:

- mixing funnel hoods.
- ingredient mixer unit with whipper wheels and sealing rings
- powder traps
- dispense head with outlets and hoses
- cup carrier.

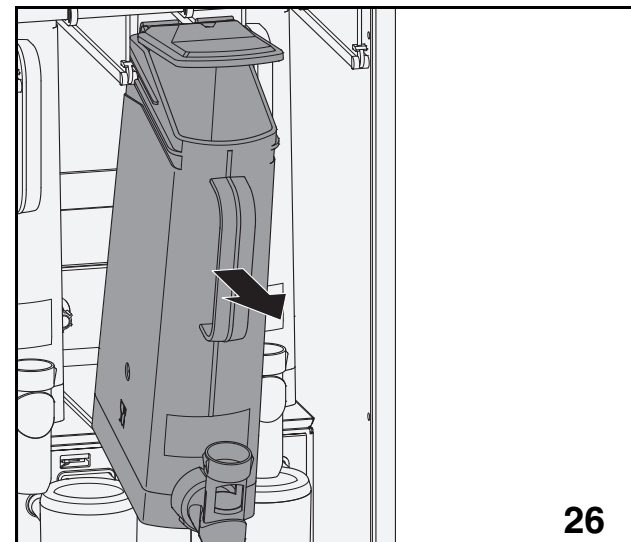
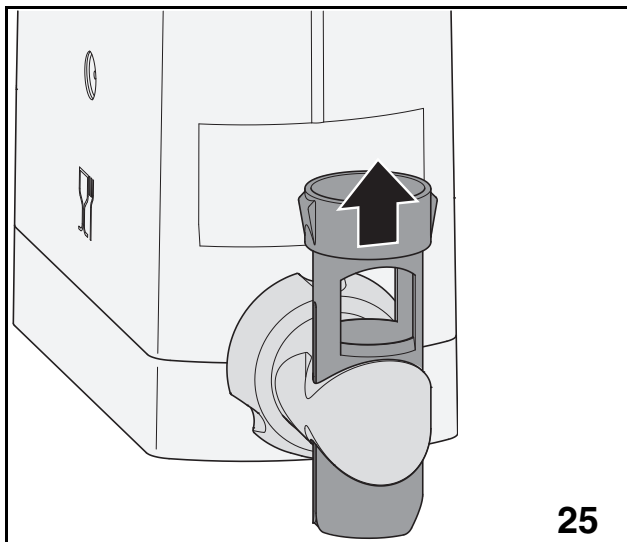
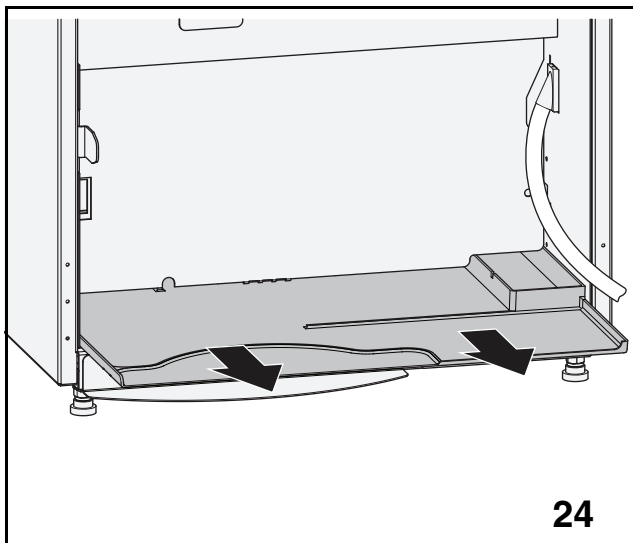
Opening and disconnecting machine

- Turn the door key clockwise in keyhole (*fig. 23*) and open the door.



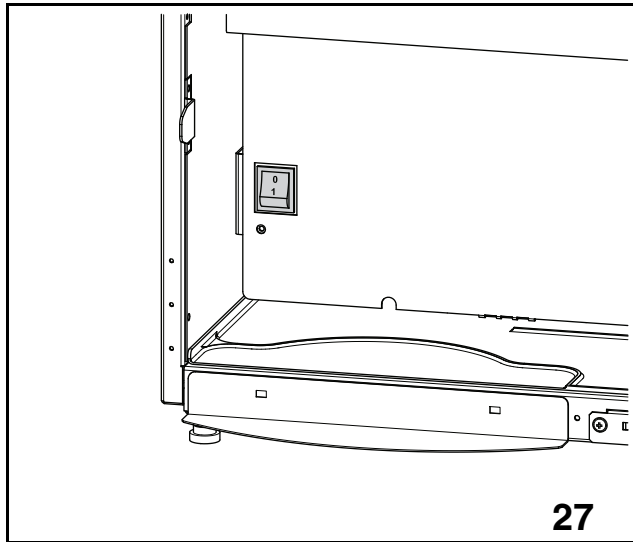
If power is turned on, be careful not to touch moving parts and electrical components!

Deep cleaning



Filling the instant ingredient canisters

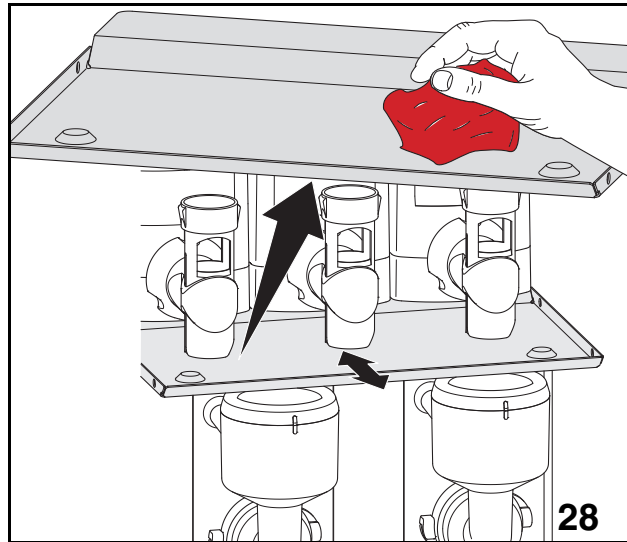
- Pull forwards the base tray (*fig. 24*).
- Push the outlet tube upwards to close the outlet spout of the wanted canister (*fig. 25*).
- Pull forwards and fill the instant ingredient canisters one by one as described in *regular cleaning* (*fig. 26*).
- Leave the outlet spouts closed, and push canisters back in place.



27

Disconnecting machine

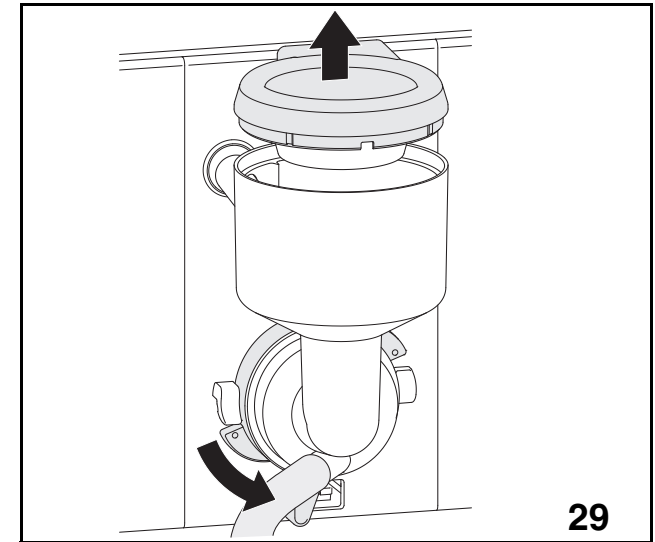
- Turn machine **off** with main switch located on the cover for boiler and power box (*fig. 27*).



28

Cleaning the ingredient waste tray

- Remove and wipe clean the ingredient waste tray with a clean and moist cloth (*fig. 28*).
- Relocate the ingredient waste tray.

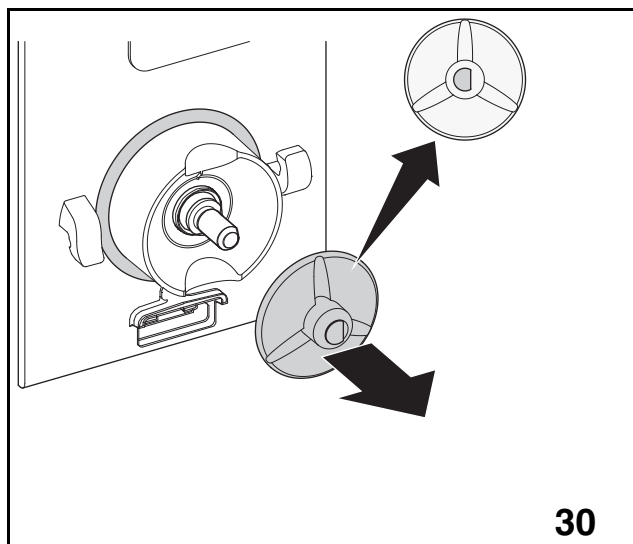


29

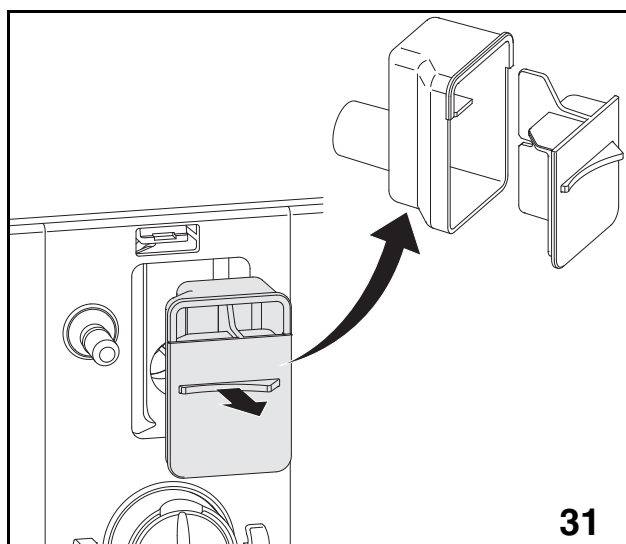
Cleaning the instant ingredient dispensing system components

- Remove the mixing funnel hoods by lifting off (*fig. 29*).
- Loosen locking rings of mixing funnels by pressing release lever anti-clockwise and pull out mixing funnel leaving hose back on (*fig. 29*).

Deep cleaning

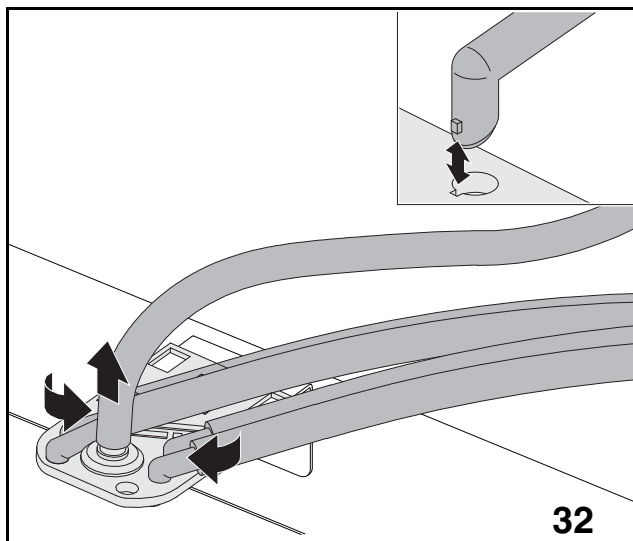


- Remove the sealing ring (*fig. 30*).
- Pull off the whipper wheel (*fig. 30*).
- Repeat procedure until all mixing funnels have been removed.



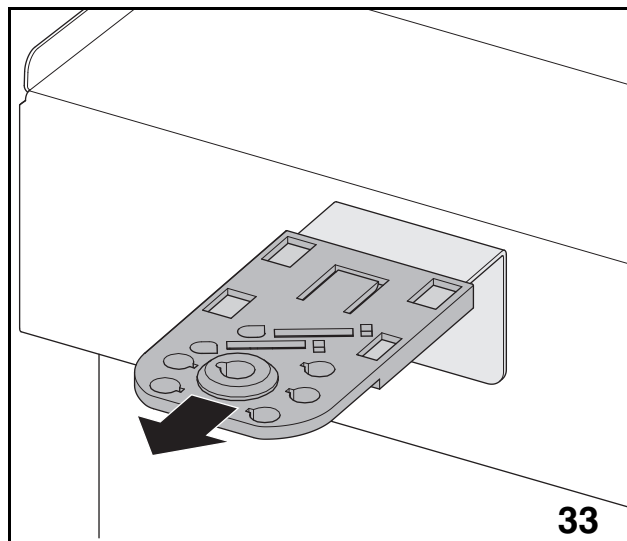
Cleaning the powder trap

- Take hold of the small handle on the powder trap and pull out (*fig. 31*).
- Separate front and rear parts (*fig. 31*).
- Soak both powder trap components in hot water with cleaning agent.
- Rinse parts in clean hot water, dry and relocate items in reverse order.



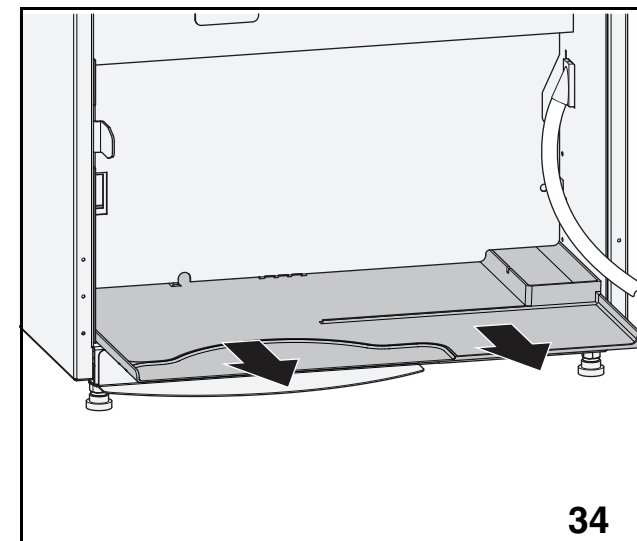
Removing the outlet hoses

- Remove hoses with spouts from dispense head: turn each spout until its locking tab can be released through the notch of the hole in dispense head and lift off the spout (*fig. 32*).



Removing the dispense head

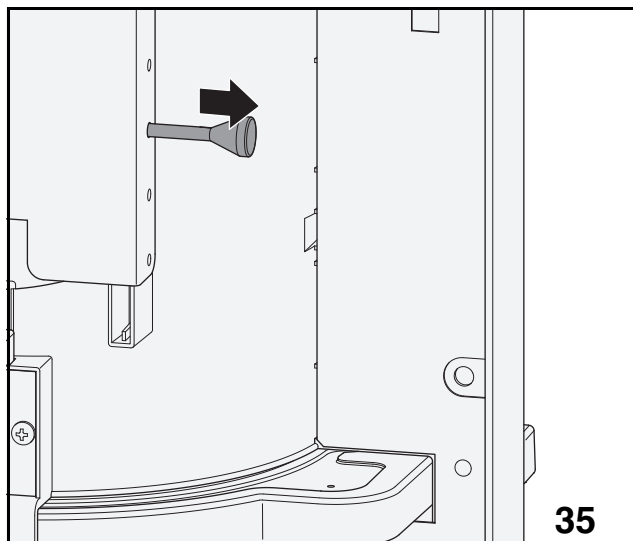
- Remove the dispense head by pulling it forwards (*fig. 33*).



Cleaning the base tray

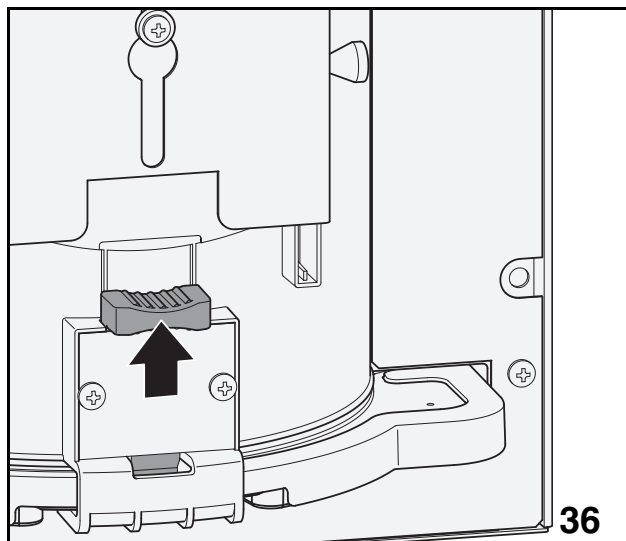
- Remove and clean the base tray from machine (*fig. 34*).

Deep cleaning



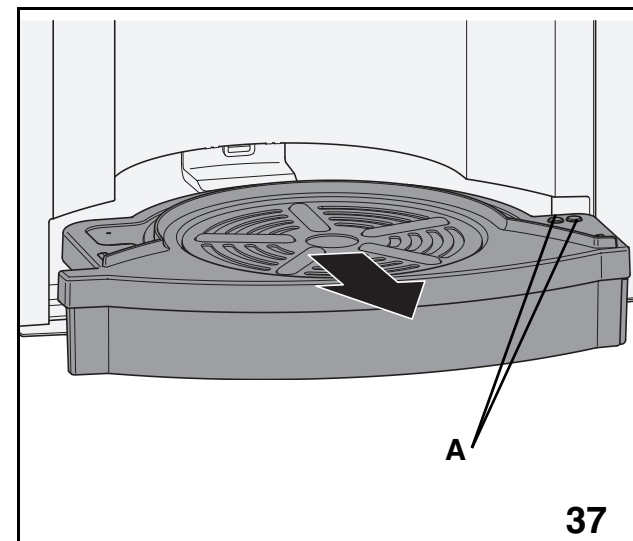
Cleaning the cup carrier

- Remove the cup carrier (fig. 35) (see *regular cleaning*).
- Clean the drip grid and tray (see *regular cleaning*).

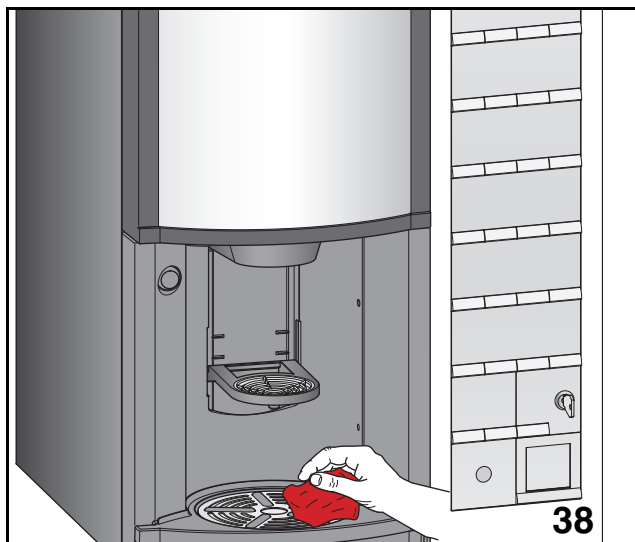


Cleaning the drip tray

- Take out and clean the drip tray and its parts (fig. 36 and 37). (see *regular cleaning*).



Always wipe sensor in lid dry (A) (fig.37).

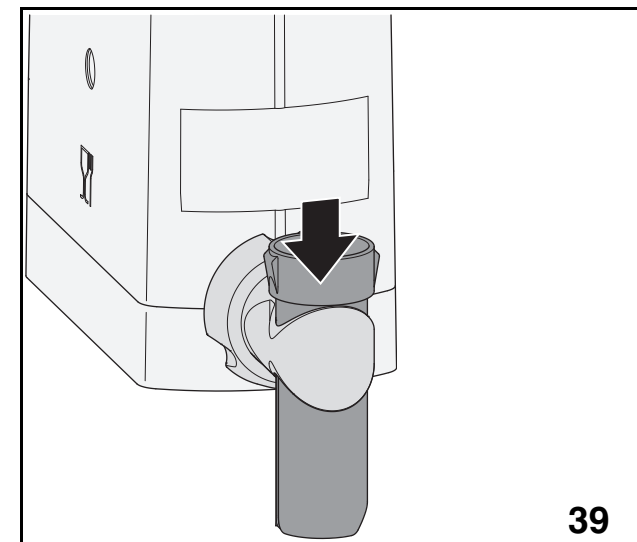


Cleaning inside and outside

- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth (*fig. 38*).
- Flush all parts which have been soaking thoroughly with clean and warm water.
- Dry all parts with a dry cloth.



Check that no dirt or cleaning agent remains on the parts.



Mounting cleaned parts

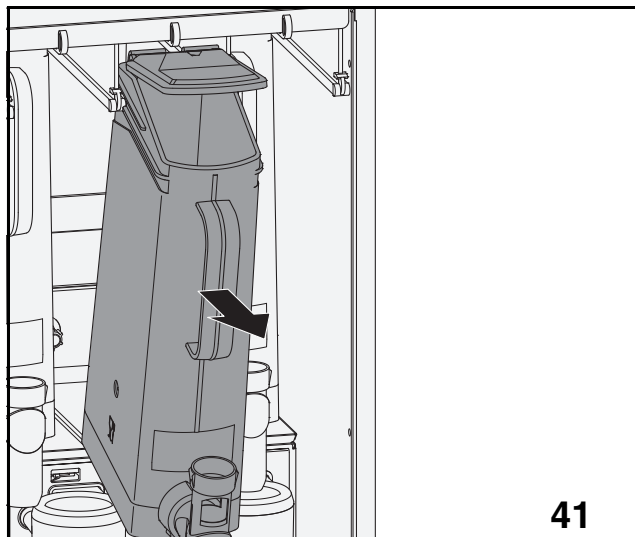
- Remount all parts in reverse order.
- Remount all canisters and push the outlet tubes downwards to open the outlet spouts of the canisters (*fig. 39*).

Deep cleaning



Rinsing and last check

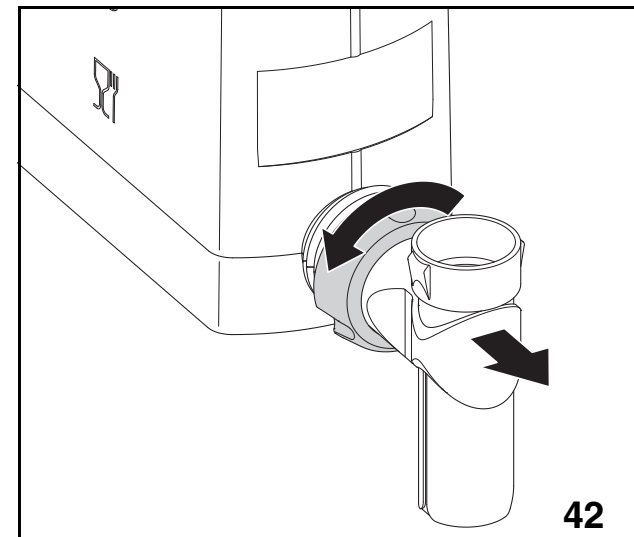
- Turn on machine with the main switch.
- Rinse machine twice (see *regular cleaning*).
- Clean outside of machine with a clean damp cloth (*fig. 40*).
- Perform a test dispensing by pressing a selection button e.g. coffee with milk and sugar.



41

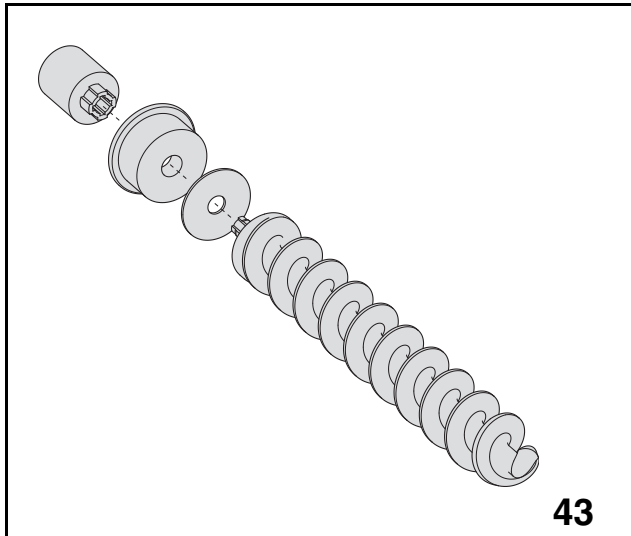
Cleaning the ingredient canisters

- Push the outlet tube upwards to close the outlet spout of the canister.
- Take the canister by the handle and pull it forwards (*fig. 41*) until end stops in guiding rail. Lift the canister upwards and pull forwards over the end stops. The lid is automatically triggered open.
- Empty the ingredient of the canister into a plastic bag or a clean container.
- Unscrew locking nut on front side of canister and remove the outlet spout (*fig. 42*).
- Unscrew locking nut on back side of canister and remove the dosing system.



42

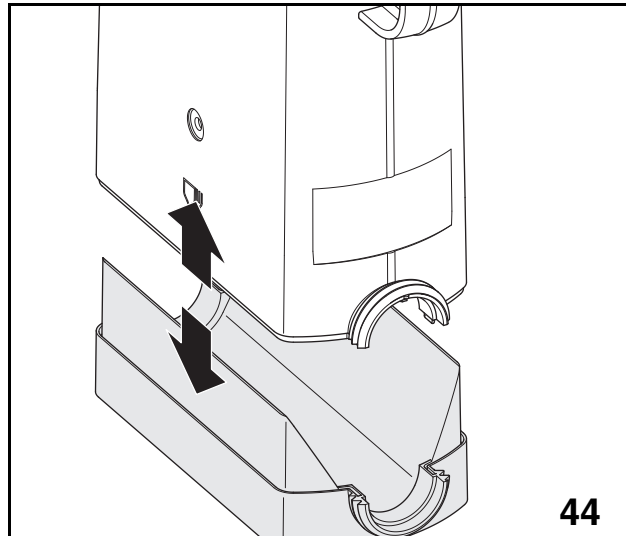
Occasional routines



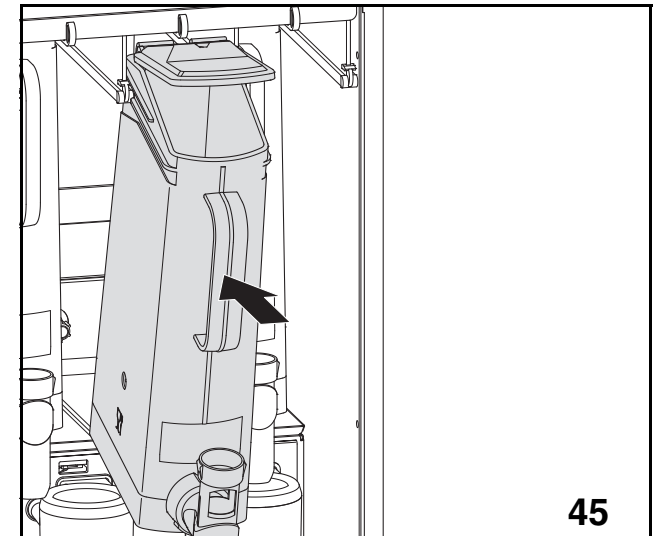
- Separate dosing system (*fig. 43*):
 - coupling
 - sealing bushing
 - auger
 - felt disc



All parts of the instant ingredient canisters are dishwasher-proof, except the felt disc.



- Separate bottom part from canister part (*fig. 44*).
- Soak all components in hot water with cleaning agent, except felt disc.
- Rinse all items thoroughly in hot clean water
- Let components dry completely
- Reassemble ingredient canister in reverse order.



- Return canister to its former position (*fig. 45*).
- Fill canister with instant ingredient.
- Repeat procedure for all canisters.



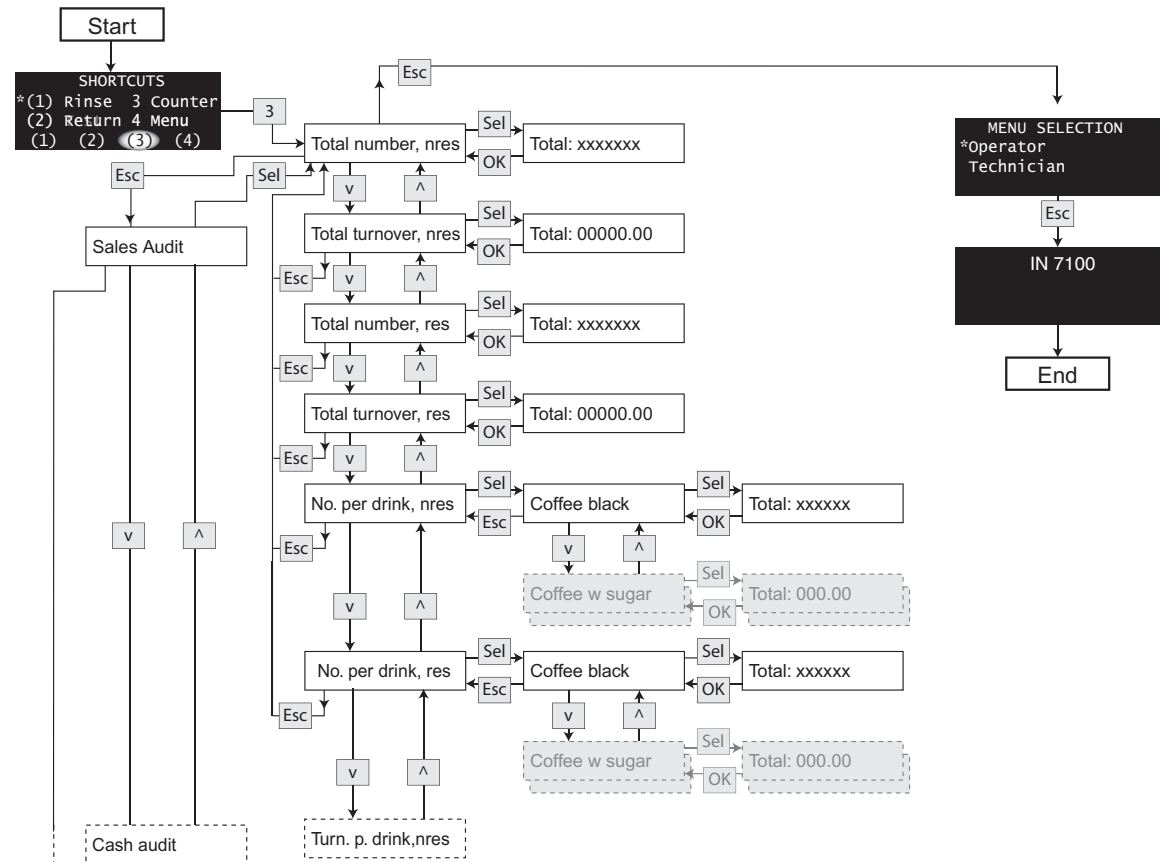
Ensure that the outlet tube points the open end downwards.

The canisters must always be returned to their original position.

Follow this diagram to check and reset counters.

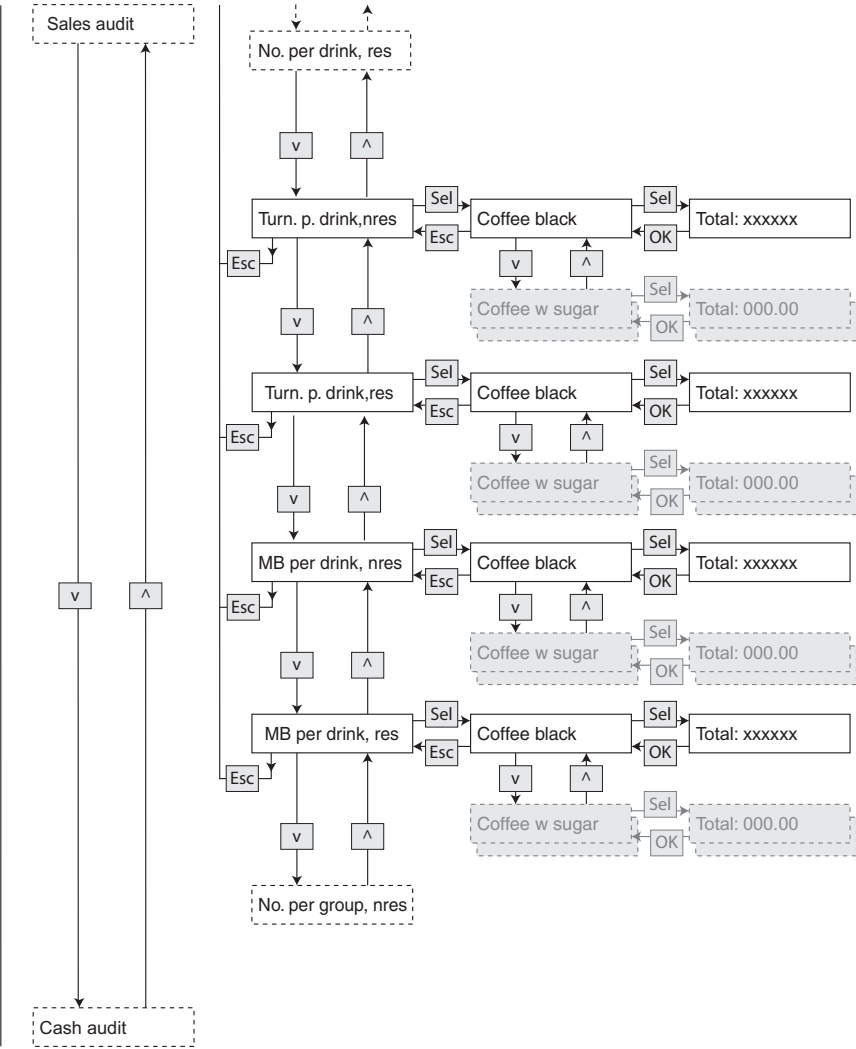
Sales turnover and numbers of items sold are available as totals as well as by individual types of drink selections.

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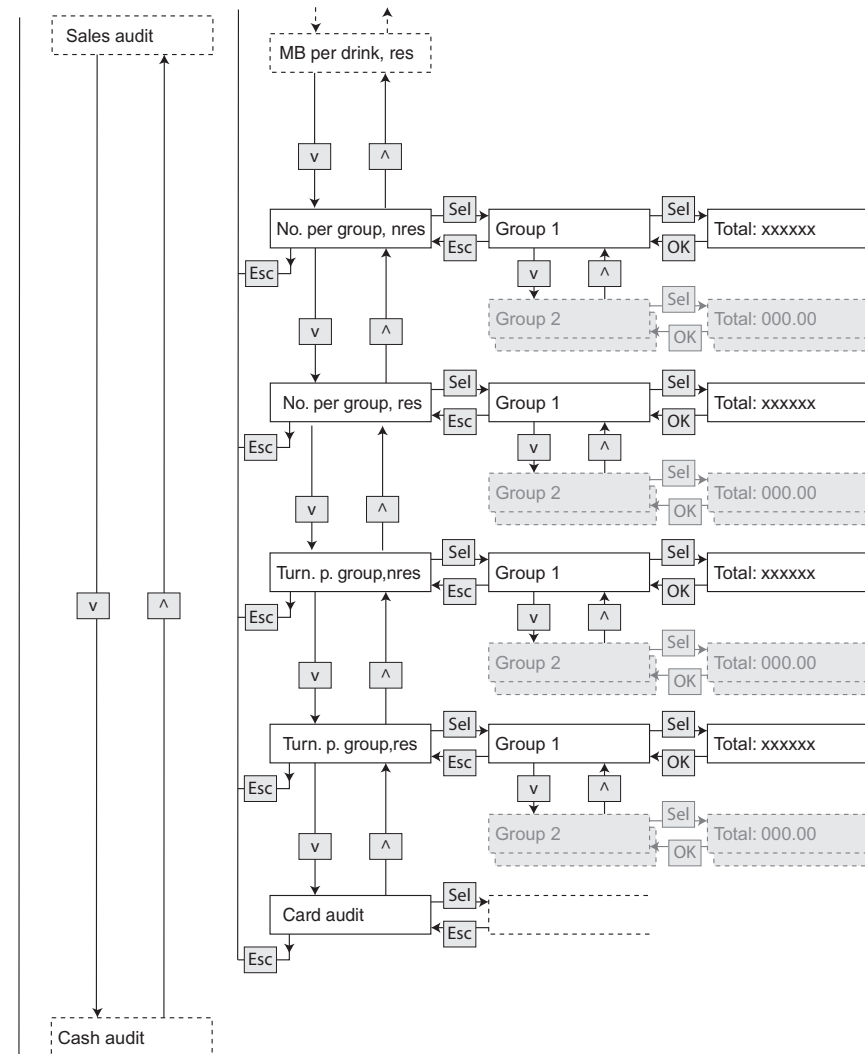
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Diagram continued



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Diagram continued



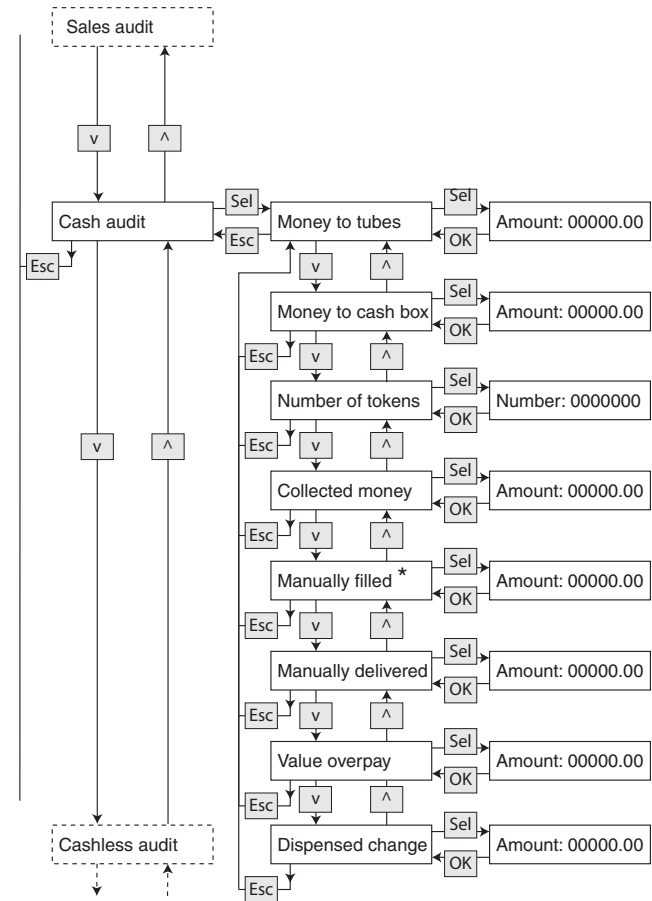
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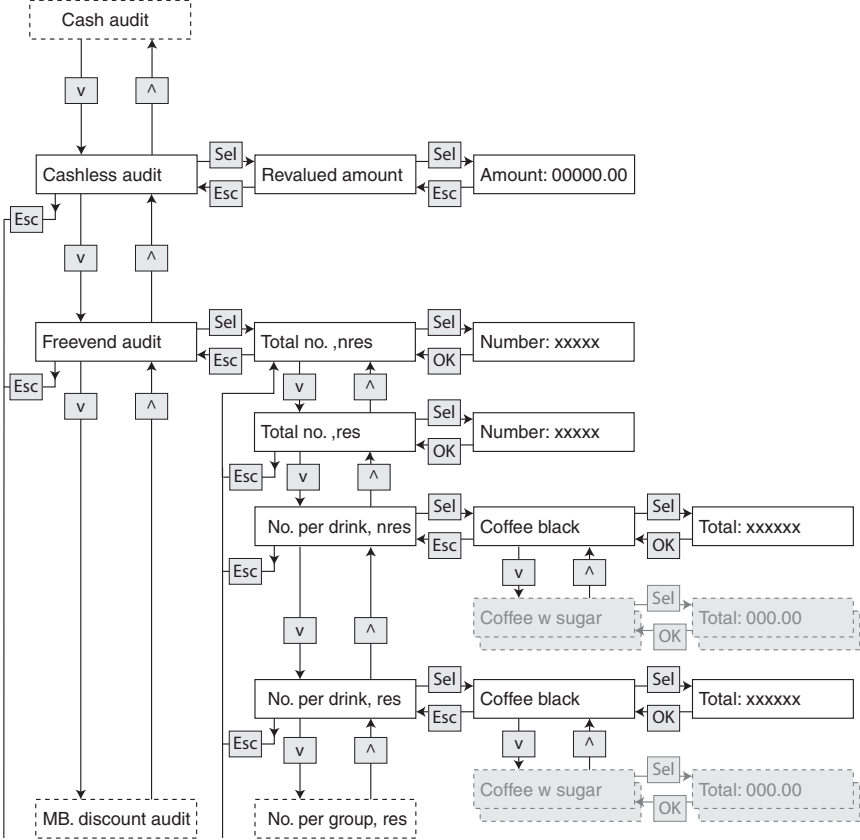
Diagram continued



* Applicable only to BDV and MDB/
ICP coin mechanisms.

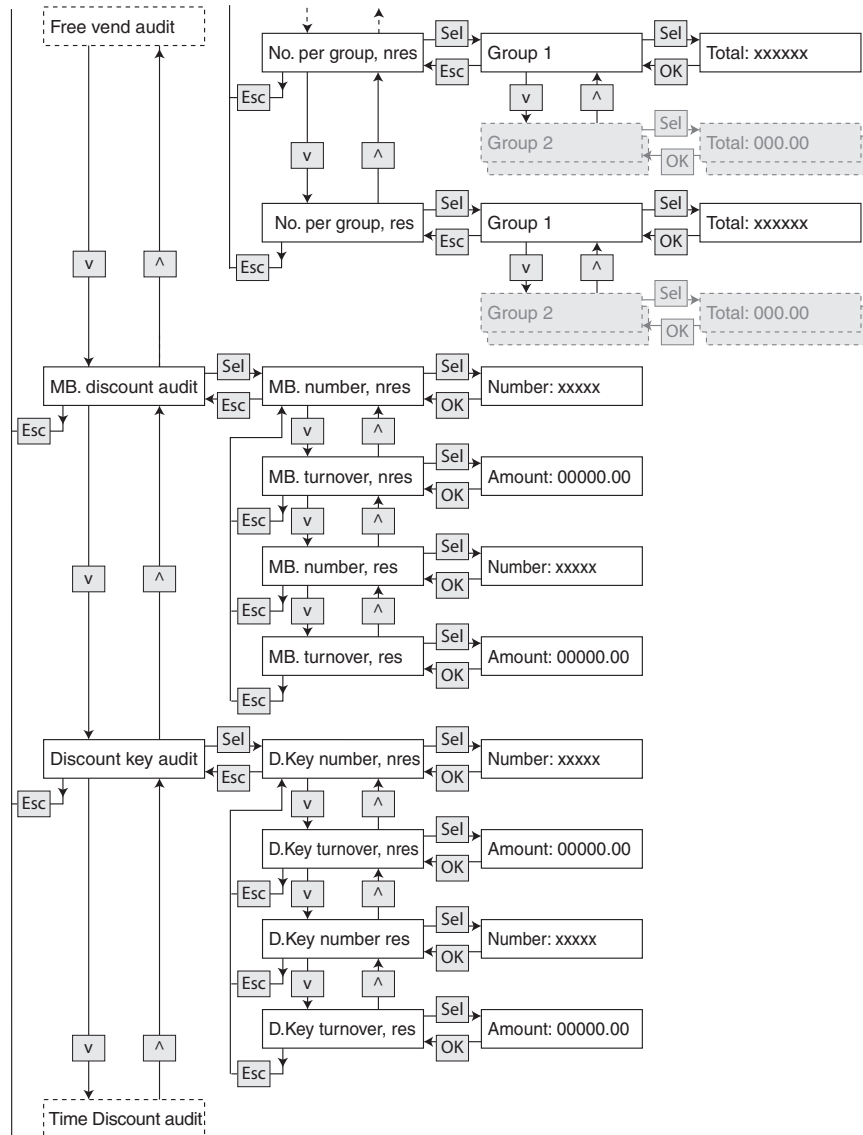
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Diagram continued



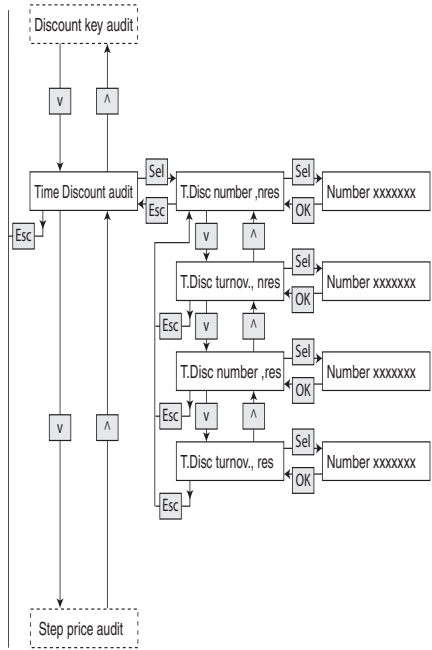
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Diagram continued



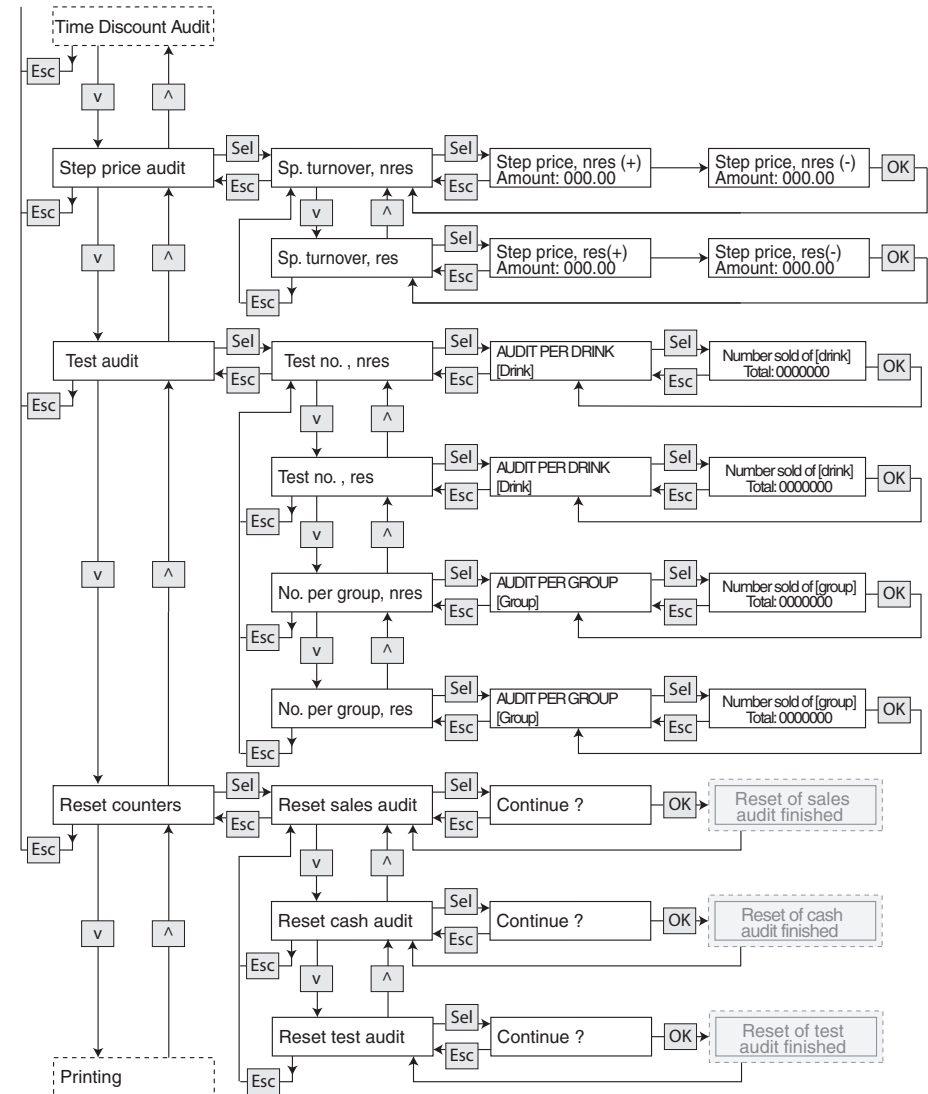
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Diagram continued



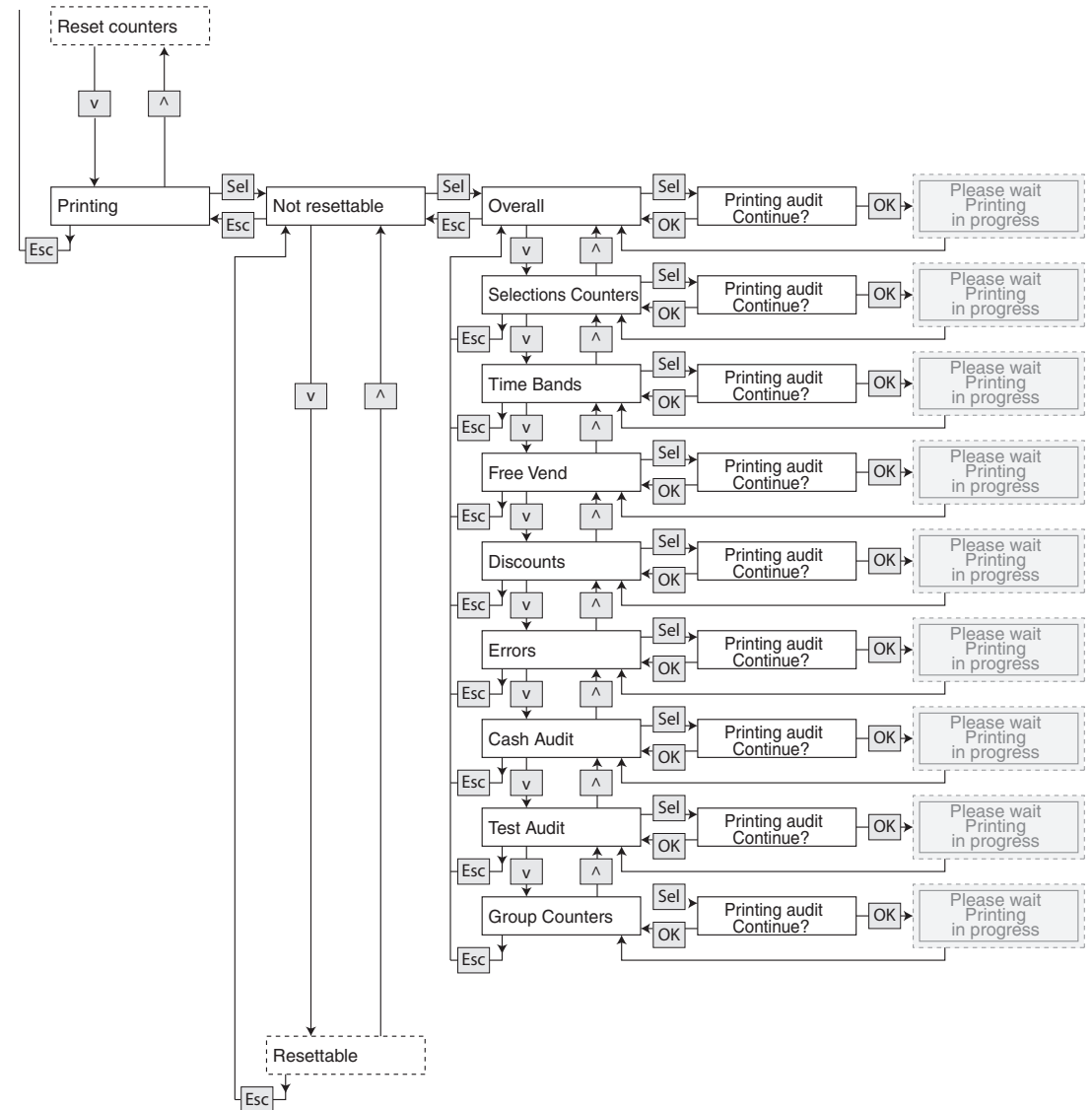
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Diagram continued



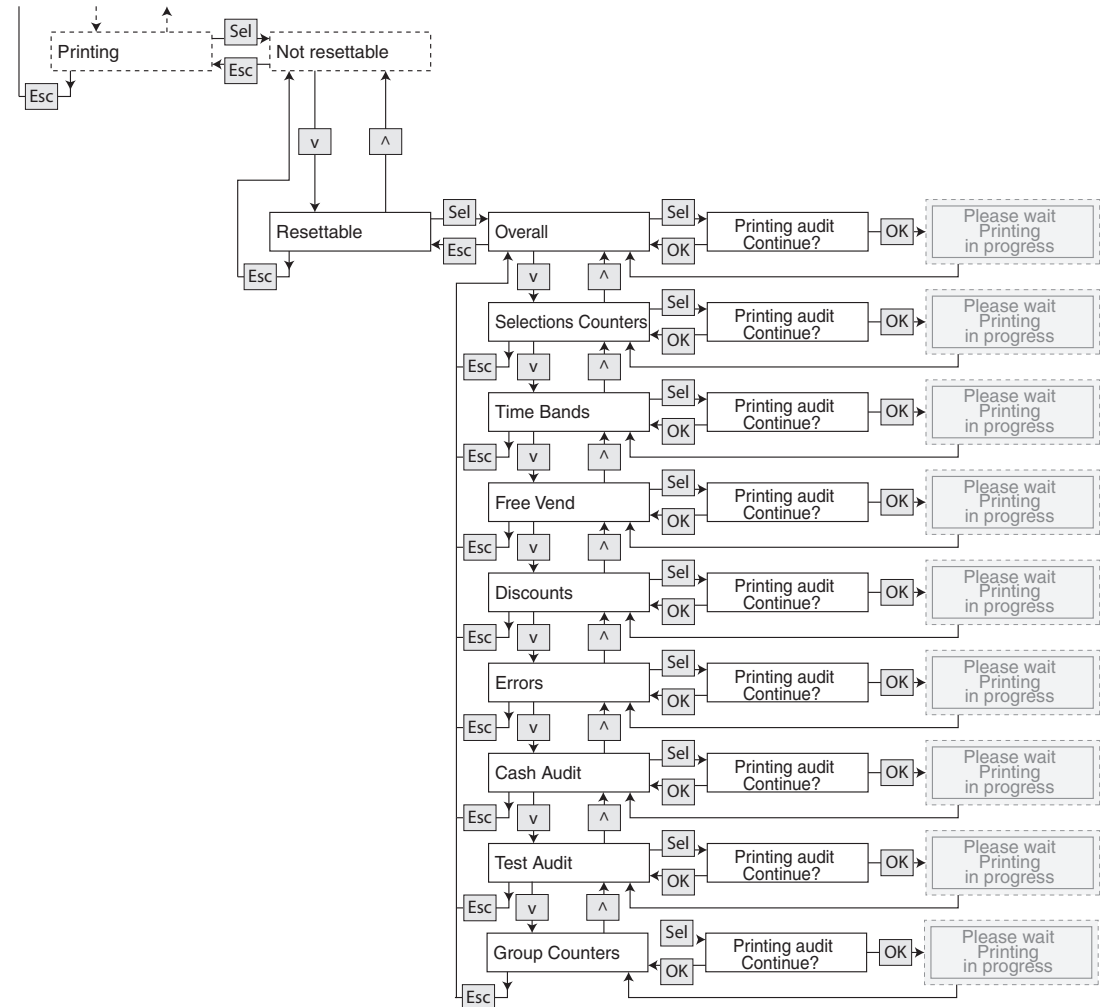
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Diagram continued

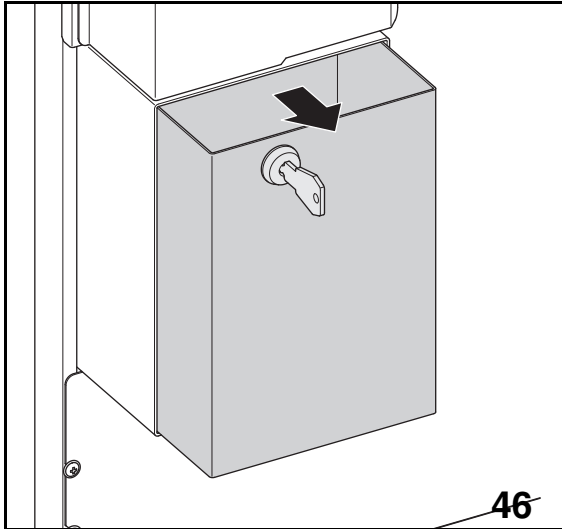


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Diagram continued



Additional routines

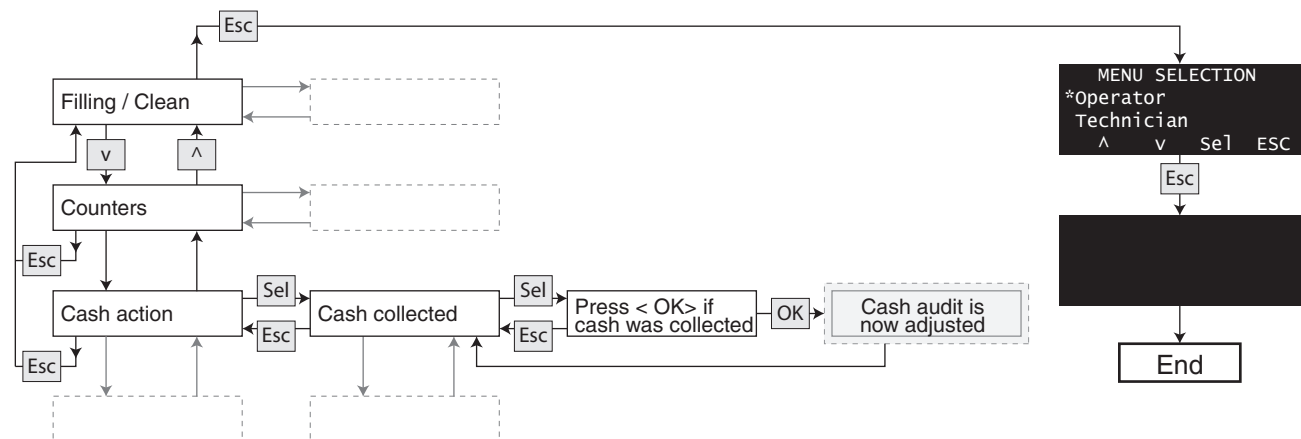


Emptying the cash box

- Open the door of the vending machine.
- Insert cash box key into keyhole and turn it clockwise.
- Pull out the cash box and empty it. (fig. 46)
- Turn to the display and follow the diagram to register the removed amount electronically.

The amount is registered under "Collected money" (See "Calling and resetting counters" on page 45).

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"



Adding change manually



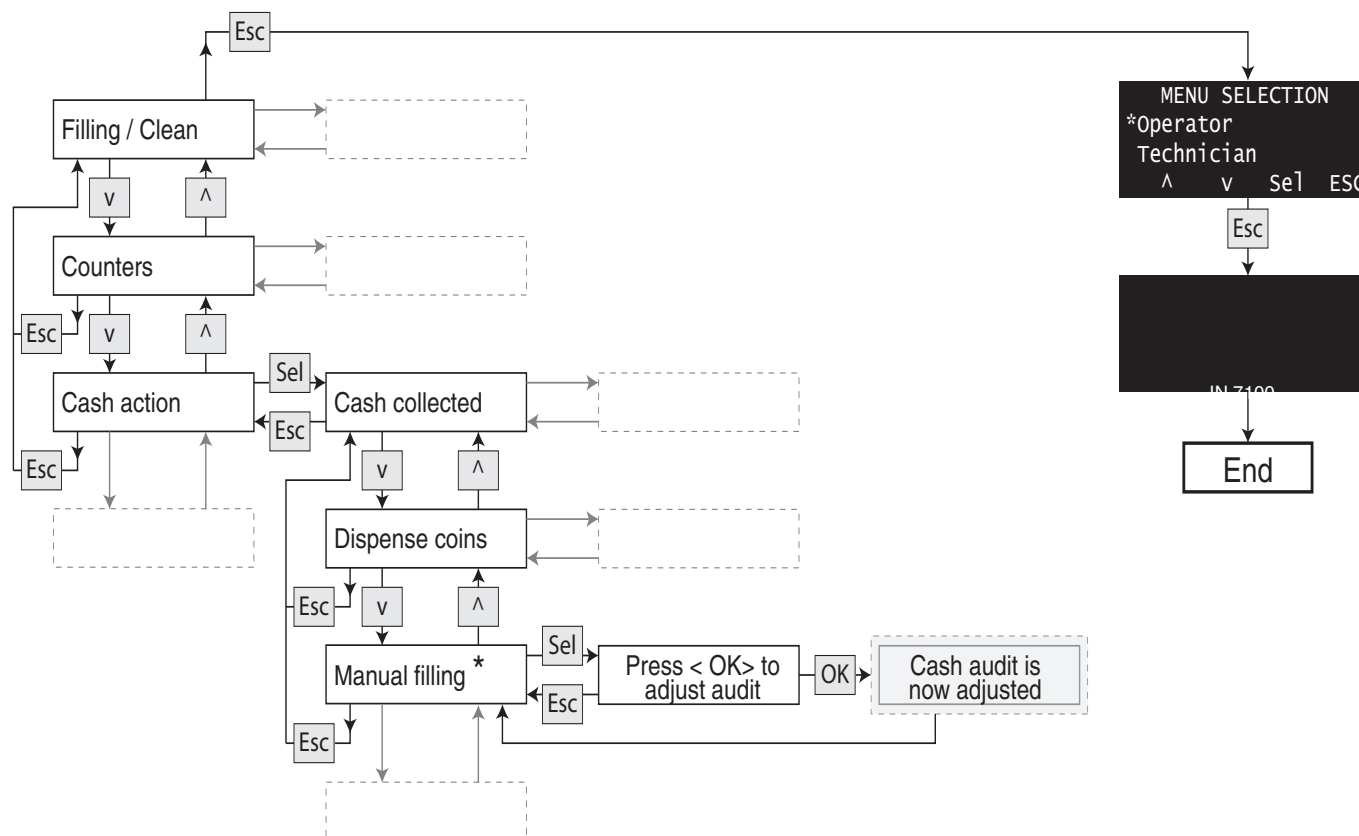
This procedure is applicable only to BDV and MDB/ICP coin mechanisms.

Insert the change amount into the machine through the coin slot.

Follow the diagram to electronically register the inserted amount as change.

The inserted amount is registered under "Manually filled" (See "Calling and resetting counters" on page 45)

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"



* Applicable only to BDV and MDB/ICP coin mechanisms.

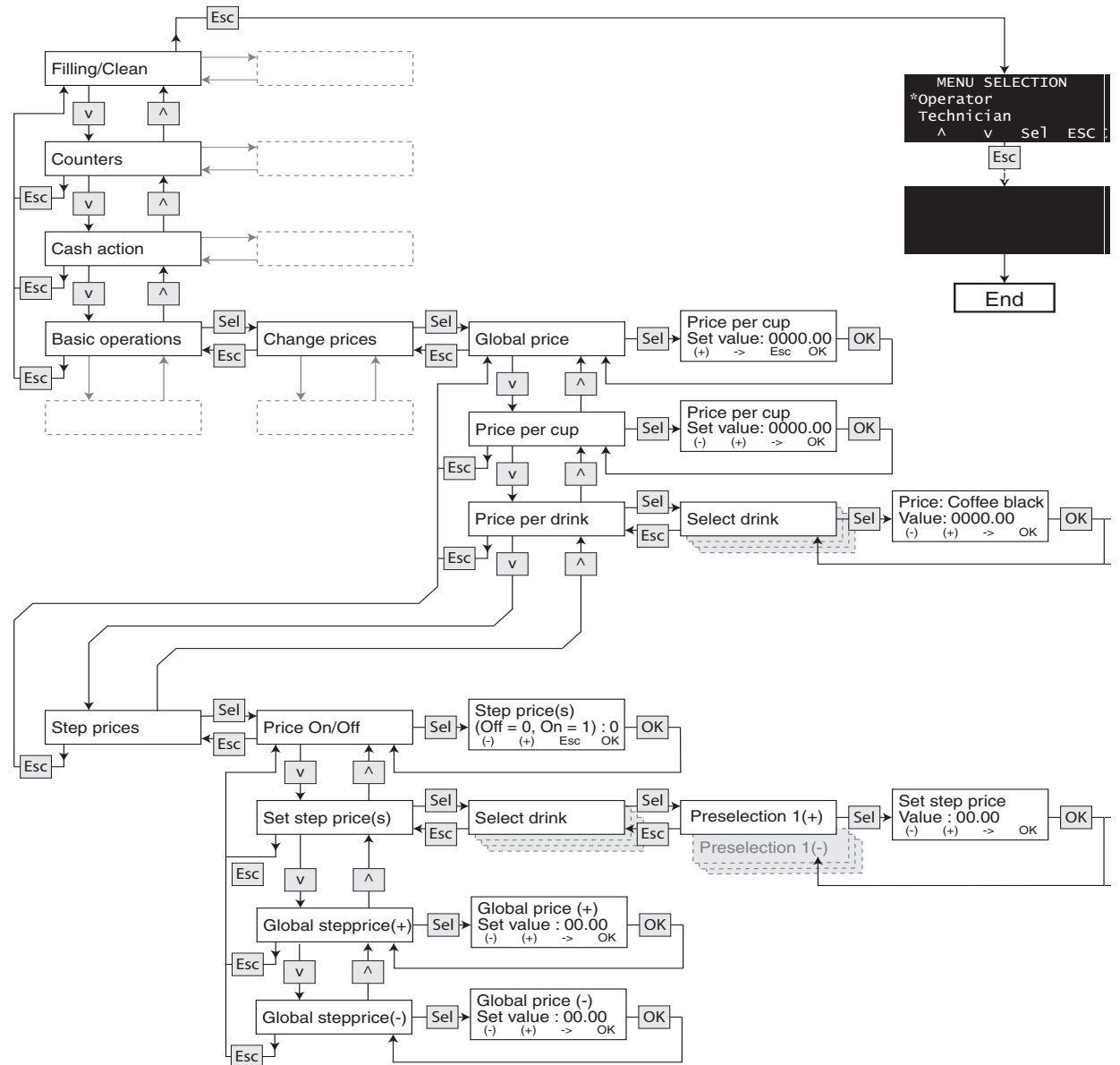
Additional routines

Changing prices

Follow this diagram to change the price of a drink.

See the section *Settings buttons* on page 12 for an explanation of how to use the *Plus (+)*, *Minus (-)*, *Next (->)* and *Save (OK)* buttons.

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"

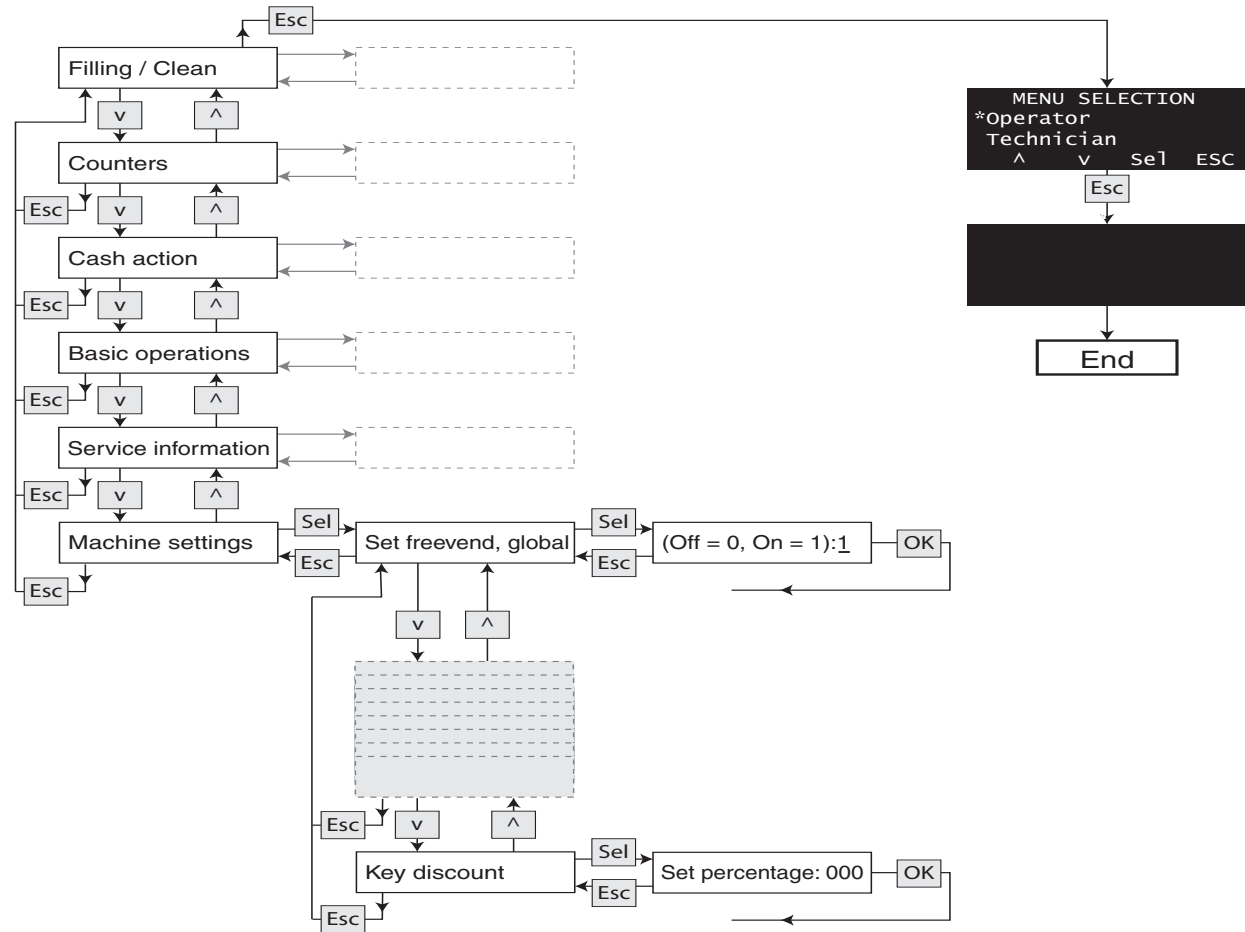


Setting of free vend and key discount

Follow this diagram to

- turn free vend on or off
- or
- set or change key discount rates

Select "Menu" -> "Enter Password" -> "Test" -> "Operato" -> "Filling/Clean".



Additional routines

Time Discount

The Time discount option is used to set time periods during which drinks are to be sold at a discount.

A percentage rate is given as a discount on all drinks during the set periods.

Seven different discount periods can be programmed on a weekly basis.

For each period a start day and time, and an end day and time must be defined.

The start and end days are identified by progressive numbers: (Monday=0, Tuesday=1, etc.) and all weekdays (ALL=7).

This means:

- A time discount period that crosses midnight requires two period settings, see Example 1, periods 1 and 2.
- If a time discount is to apply within the same period of time every day of the week, e.g. from 10 a.m. to 2 p.m. (10:00 to 14:00), one period setting stating ALL as start and end day is sufficient. If a time discount should apply only some of the days of a week, e.g. Saturdays and Sundays, separate periods must be defined for each of these days, see Example 2 next page.
- A period cannot have a 'start time' later than the 'end time', see Non Example next page.
- The same time period cannot include days from different weeks, i.e. a period cannot be set from Monday to Monday.

Example 1:

- A time discount is to apply Monday to Friday from 10:00 p.m. to 06:00 a.m. Furthermore, time discount is to apply all day during week-ends. Three period settings are required to define this combination of time discounts:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	Set end time	23:59
Result: Time discount is given between 10:00 p.m. and midnight of the same day.			
Period 2			
Set start day	ALL=7	Set start time	00:00
Set end day	ALL=7	Set end time	06:00
Result: Time discount is given between midnight and 06:00 a.m. of the same day.			
Period 3			
Set start day	Sa=5	Set start time	06:00
Set end day	Su=6	Set end time	23:59
Result: Time discount is given continuously all through the week-end.			

Example 2:

- A time discount is to apply Saturdays and Sundays between 10:00 a.m. and 2:00 p.m. Separate periods must be defined for each of the two days:

Period 1			
Set start day	Sa=5	Set start time	10:00
Set end day	Sa=5	Set end time	14:00
Period 2			
Set start day	Su=6	Set start time	10:00
Set end day	Su=6	Set end time	14:00
Result: Time discount is given on Saturdays and Sundays between 10:00 a.m. and 2:00 p.m.			

Non example:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	Set end time	06:00
Result: No time discount will be given as the <i>end time</i> cannot be earlier than the <i>start time</i> for the same 'day' or 'ALL'. In this case a time discount up till midnight and another one from midnight and onwards should have been defined. (See Example 1, Periods 1 and 2)			

Additional routines

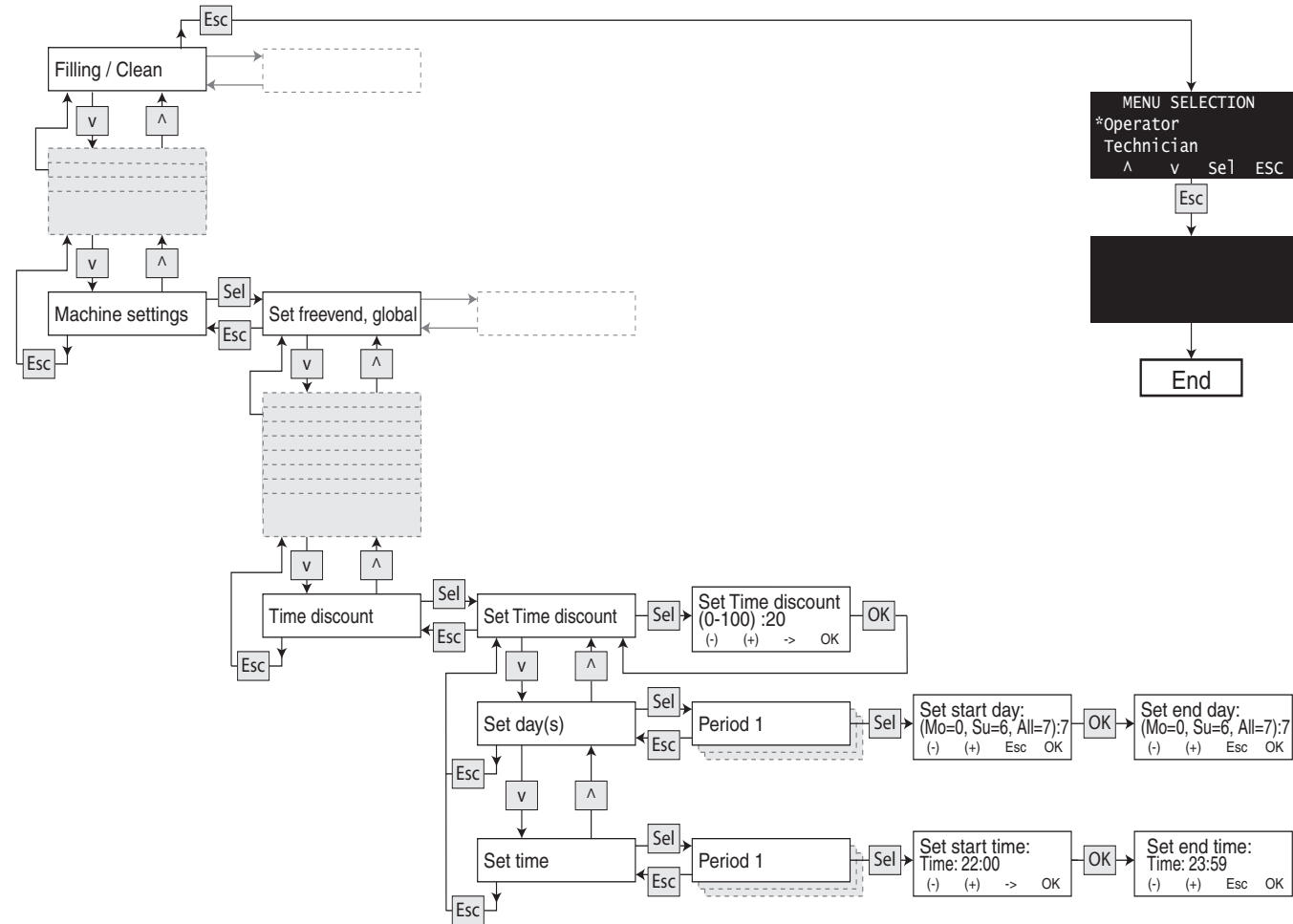
Setting time discount

- Follow this diagram to set the discount percentage rate and to define one or more time periods (up to seven periods) in which it is to apply.



If the discount key is used during an active Time discount period, the higher of the two discount rates will apply.

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"



Energy saving periods

In order to save electric power when the machine is not in use, this function is used to lower the water temperature in the boiler and to switch off the door light.

The energy saving function is enabled / disabled in 'Set state'.

7 energy saving periods can be programmed on a weekly basis.

For each period a start day and time, and an end day and time must be defined. The start and end days are identified by progressive numbers: (Monday=0, Tuesday=1, etc.) and all weekdays (ALL=7).

This means:

- An energy saving period that crosses midnight requires two period settings, see Example, periods 1 and 2.
- If the periods are set overlapping, the machine will be shut down as long as it is covered by one of these periods, see. Example: Period 3.
- The same time period cannot include days from different weeks, i.e. a period cannot be set from Monday to Monday.
- A period cannot have a 'start time' later than the 'end time', see Non Example 2.
- Non Examples 1 and 2 illustrate settings which will give unintended results.

The temperature during the energy saving period is set in 'set temperature'

Example

The vending machine is to run Monday to Friday from 07:00 till 22:00. The remaining time of the week and during the weekend the machine is set to energy saving. Three periods have to be set as follows:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	set end time	23:59
Result: The machine is 'shut down' every day from 22:00 till midnight the same day.			
Period 2			
Set start day	ALL=7	Set start time	00:00
Set end day	ALL=7	set end time	07:00
Result: The machine is 'shut down' from midnight 00:00 till 07:00 in the morning the same day.			
Period 3			
Set start day	Fr=4	Set start time	22:00
Set end day	Su=6	set end time	23:59
Result: The machine is shut down from Friday evening at 22:00 till Sunday evening at 23:59.			

Non Example 1:

Period 1			
Set start day	Mo=0	Set start time	22:00
Set end day	Fr=4	set end time	07:00
Result: The machine is 'shut down' Monday at 22:00 till Friday at 07:00 which was not the intention.			

Non Example 2:

Period 1			
Set start day	All=7	Set start time	22:00
Set end day	All=7	set end time	07:00
Result: The machine is not 'shut down' as the <i>end time</i> must not be earlier than the <i>start time</i> for the same day or the setting 'ALL'.			

Additional routines

Switching off the door light during the energy saving mode is enabled / disabled in 'set doorlight'.



If a selection button is activated during an energy saving period, the machine leaves the energy saving mode and returns to the vend mode. As soon as the temperature in the water tank has reached the 'nominal temperature', the machine is ready for dispensing, and the wanted drink can be selected.

When the selection buttons have been left untouched for more than 10 minutes after the last drinks dispensing, and an energy saving period is still in force, the machine returns to the energy saving mode.

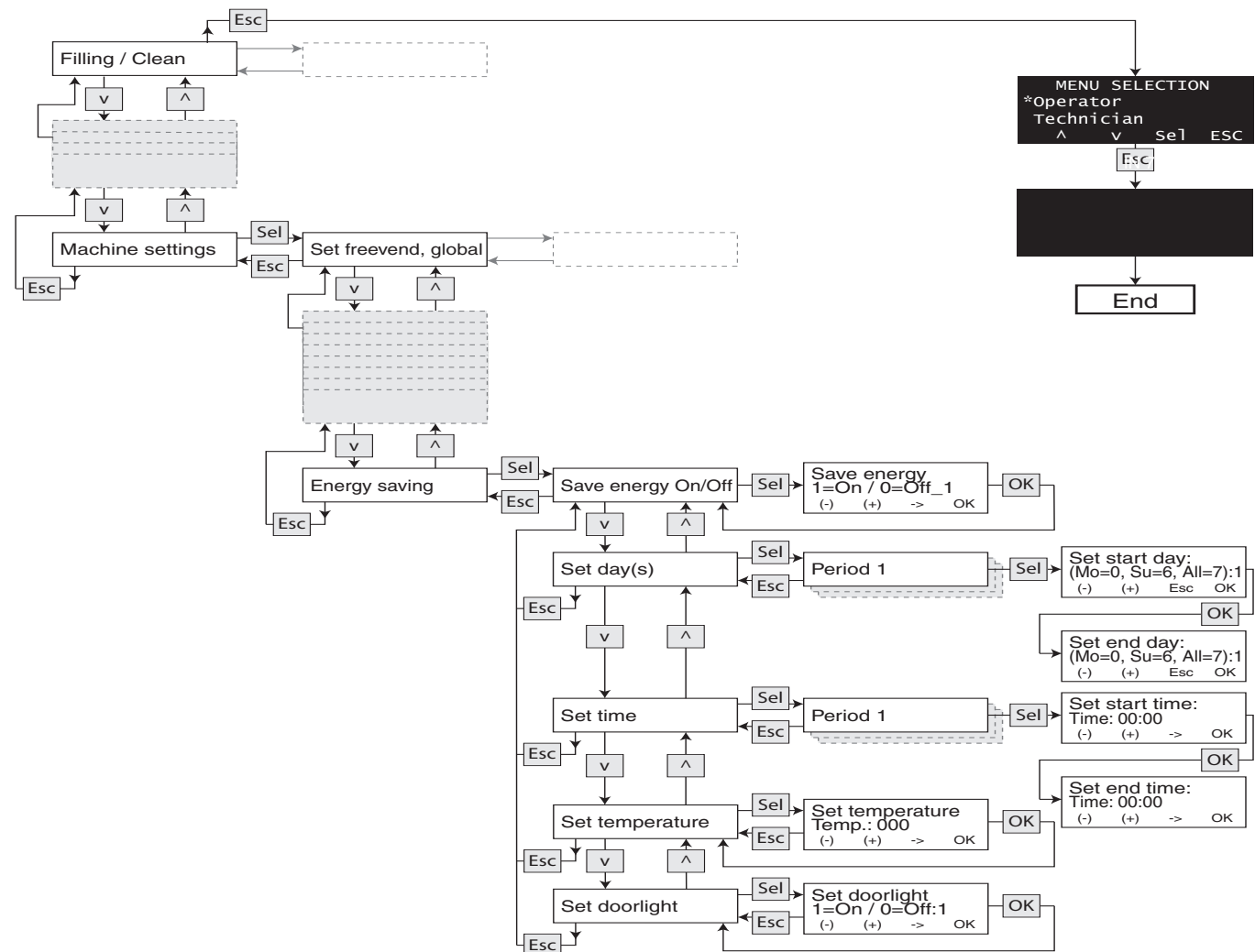
Setting energy saving periods

- Follow this diagram to define one or more energy saving periods (up to seven periods).
- Setting a period means scheduling the machine to reduce the temperature for the boiler heating to the temperature set in 'Set temperature' and to switch off the door light, if 'Set doorlight' is enabled.



Temperature should never be set below 65 °C.

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"



Display messages and trouble shooting

Display messages

If the vending machine shows one of the display messages mentioned below, please follow the suggestions for remedy under Corrective action. If the error remains, please call for service.

If a display message appears which is not mentioned here, please call for service.

Display message	Corrective action
Drip tray full	<ul style="list-style-type: none">• Empty and clean drip tray. Wipe sensor dry.
Cleaning required	<ul style="list-style-type: none">• The 'rinse time period' is exceeded. Clean the machine and use one of the rinse functions, see <i>"Rinsing machine"</i> on page 35.
Base tray full	<ul style="list-style-type: none">• Empty and clean base tray. Wipe it dry.
Temperature low	<ul style="list-style-type: none">• Wait until the water is heated sufficiently (maximum 13 minutes).
Out of service	<ul style="list-style-type: none">• Turn the machine off and on.
Rinse in progress..	<ul style="list-style-type: none">• Wait till machine has finished the automatic rinse function.
Please remove cup	<ul style="list-style-type: none">• Remove cup from cup carrier.
Please remove pot	<ul style="list-style-type: none">• Remove pot from pot platform.
Water level low	<ul style="list-style-type: none">• Descale water inlet valve.• Remove impurities from water filter. Replace if necessary.• Remove impurities from water supply connection.

Trouble shooting

If the vending machine does not function correctly and does not show a display message, check the following points before calling for service.

Fault	Corrective action
Machine is out of function	<ul style="list-style-type: none"> • Check the power supply cord and connect it correctly if required. • Check fuses outside of the machine, replace as necessary. • Check if the drip tray or the base tray is full. Empty, wipe and dry sensors. • Check if door is properly closed. Close.
Machine dispenses drinks for free	<ul style="list-style-type: none"> • Check prices. Reset as necessary. • Switch off free vend.
Too little water or no water is dispensed	<ul style="list-style-type: none"> • Check that water pipes are not blocked.
Only water is dispensed.	<ul style="list-style-type: none"> • Check if the outlet spout(s) of the canister(s) is (are) closed, open. • Check if the ingredient canisters are empty. Refill as necessary. • Check if canister is properly located. Relocate as necessary. • Check if the coupling of the canister is missing. Reinsert as necessary. • Check if the mixing funnels are blocked-up. Clean and relocate.
Ingredients are moist and become lumpy in canisters	<ul style="list-style-type: none"> • Remove dust from grid at rear of machine with a vacuum cleaner from outside or take out fan and clean box from the inside of machine. • Check for blockage around mixing funnels. Remove and reinstall components as necessary.

Display messages and trouble shooting

Fault	Corrective action
No drinks are delivered	<ul style="list-style-type: none">• Check if mixing funnels are blocked. Clean as necessary.
Mixing system overflows	<ul style="list-style-type: none">• Mixing funnel(s) blocked. Replace or clean blocked part/s. Check if they are positioned correctly.• Leak in mixing system. Check if the sealing ring is missing at the mixing funnel.
The drip tray is full with liquid	<ul style="list-style-type: none">• Empty.
Liquid escaping from machine	<ul style="list-style-type: none">• Check if trays, canisters, mixing funnels or dispensing hoses are correctly installed. Install correctly as necessary.• Check if sensor in drip tray is wet. Dry it.
Machine does not shut down when drip tray is full.	<ul style="list-style-type: none">• Check if sensor for drip tray is soiled. Clean as necessary.
Quantity of drink is inadequate or dispensing hose has a kink	<ul style="list-style-type: none">• Replace or clean blocked components. Install hose of correct length.
Drinks are cold	<ul style="list-style-type: none">• Check if power has been interrupted recently or check if thermostat is defective.
Flavour of drink is not satisfactory	<ul style="list-style-type: none">• Wrong ingredients. Use correct ingredients, i.e. correct whitener for coffee and tea. Use only ingredients recommended for vending machines.• Check if components are clean. Replace and rinse thoroughly as necessary.• Check if canisters are located in their correct place. Reposition as necessary.• Check if hoses from ingredient canisters are located correctly in the dispense head. Reposition as necessary.
Coins have difficulties being accepted.	<ul style="list-style-type: none">• Press the coin return button.• Please confer with suppliers manual.

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Valbrembo, 01/01/2011

**DICHIARAZIONE DI CONFORMITA'
DECLARATION OF CONFORMITY
DECLARATION DE CONFORMITE
KONFORMITÄTSERKLÄRUNG
DECLARACIÓN DE CONFORMIDAD
DECLARAÇÃO DE CONFORMIDADE
VERKLARING VAN OVEREENSTEMMING**



Italiano Si dichiara che la macchina, descritta nella targhetta di identificazione, è conforme alle disposizioni legislative delle Direttive Europee elencate a lato e successive modifiche ed integrazioni.

English The machine described in the identification plate conforms to the legislative directions of the European directives listed at side and further amendments and integrations

Français La machine décrite sur la plaque d'identification est conforme aux dispositions légales des directives européennes énoncées ci-contre et modifications et intégrations successives

Deutsch Das auf dem Typenschild beschriebene Gerät entspricht den rechts aufgeführten gesetzlichen Richtlinien, sowie anschließenden Änderungen und Ergänzungen

Español Se declara que la máquina, descrita en la etiqueta de identificación, cumple con las disposiciones legislativas de las Directivas Europeas listadas al margen y de sus sucesivas modificaciones e integraciones

Português Declara-se que a máquina, descrita na placa de identificação está conforme as disposições legislativas das Diretrizes Europeias elencadas aqui ao lado e sucessivas modificações e integrações

Nederlands De machine beschreven op het identificatieplaatje is conform de voorschriften van de Europese Richtlijnen die hiernaast vermeld worden en latere amendementen en aanvullingen

Italiano Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella UE sono:

English The harmonised standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EU have been applied are:

Français Les normes harmonisées ou les spécifications techniques (désignations) qui ont été appliquées conformément aux règles de la bonne pratique en matière de sécurité en vigueur dans l'UE sont :

Deutsch Die harmonisierten Standards oder technischen Spezifikationen (Bestimmungen), die den Regeln der Kunst hinsichtlich den in der EU geltenden Sicherheitsnormen entsprechen, sind:

Español Las normas armonizadas o las especificaciones técnicas (designaciones) que han sido aplicadas de acuerdo con las reglas de la buena práctica en materia de seguridad vigentes en la UE son:

Português As normas harmonizadas ou as especificações técnicas (designações) que foram aplicadas de acordo com boas regras de engenharia em matéria de segurança em vigor na UE são:

Nederlands De geharmoniseerde normen of technische specificaties (aanzwijzingen) die toegepast werden volgens de in de EU van kracht zijnde eisen van goed vakmanschap inzake veiligheid zijn de volgende:

**Targhetta di identificazione
Identification label**

Directive europeae European directives	Sostituita da Repealed by
2006/42/EC	
73/23/EC + 93/68/CE	2006/95/CE
89/336/EC + 92/31/CE + 93/68/CE	2004/108/EC
90/128/EC	2002/72/CE
80/580/EEC and 89/109/EEC	EC 1935/2004

Norme armonizzate / Specifiche tecniche	Harmonised standards Technical specifications
CEI EN 60335-1 : 2002 + A11:20005 +A1:2005 + A12:2006 + A2:2006	
CEI EN 60335-2-75 : 2004 + A1:2005 + A11:2006	
EN 50366:2003 + A1:2006	
EN ISO 11201 and EN ISO 3744	
EN 55014-1 + A1+ A2	
EN 55022 + A1 + A2	
EN 55014-2 + A1	
EN 61000-3-2	
EN 61000-3-3 + A1	
EN 61000-4-2 + A1 + A2	
EN 61000-4-3 + A1 + A2	
EN 61000-4-4 + A1	
EN 61000-4-5 + A1	
EN 61000-4-6 + A1	
EN 61000-4-11 + A1	

Il fascicolo tecnico è costituito presso:

The technical file is compiled at:

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