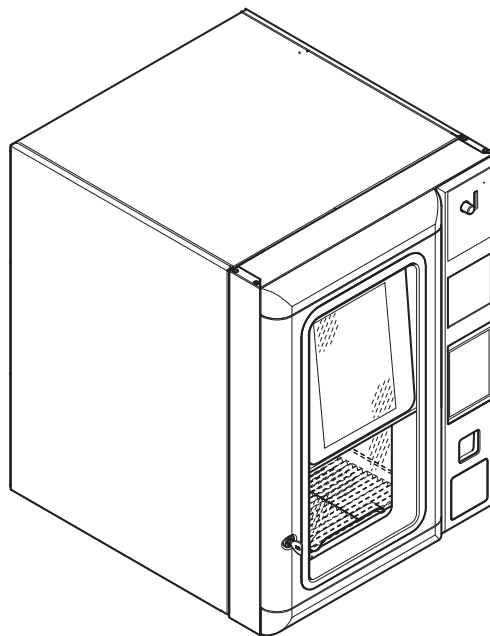


Brio Touch



EN English



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DICHIARAZIONE DI CONFORMITÀ - DECLARATION OF CONFORMITY
- DÉCLARATION DE CONFORMITÉ - KONFORMITÄTSERKLÄRUNG -
DECLARACIÓN DE CONFORMIDAD - DECLARAÇÃO DE CONFORMIDADE -
VERKLARING VAN OVEREENSTEMMING - OVERENSSTEMMELSESERKLÆRING
- FÖRSÄKRAN OM ÖVERENSSTÄMMELSE - VAATIMUSTENMUKAISUUSVAKUUTUS
- ERKLÆRING OM OVERENSSTEMMELSE - PROHLÁŠENÍ O SHODĚ -
DEKLARACJA ZGODNOŚCI - ДЕКЛАРАЦІЯ 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. Vengono riportate 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.

EN This declaration of conformity is issued under the manufacturer's sole responsibility. It is declared that the equipment described by 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 plaque d'identification est conforme aux dispositions législatives des Directives européennes et leurs modifications et intégrations ultérieures. Sont indiquées les normes harmonisées ou les spécifications techniques (désignations) qui ont été appliquées conformément aux bonnes règles de l'art en matière de sécurité en vigueur dans l'UE.

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. Se indican las normas armonizadas o las especificaciones técnicas (designaciones) que han sido aplicadas de acuerdo con las reglas del buen arte en materia de seguridad en vigencia en la UE.

DE Diese Konformitätserklärung wurde unter ausschließlicher Verantwortung des Herstellers verfasst. Es wird erklärt, dass das auf dem Typenschild 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 angewendet 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 sucessivas modificações e integrações. São indicadas 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.

NL Deze verklaring van overeenstemming wordt uitsluitend onder de verantwoordelijkheid van de fabrikant verstrekt. Men verklaart dat het apparaat, beschreven op het identificatieplaatje, overeenstemt met de wettelijke bepalingen van de Europese Richtlijnen en daaropvolgende wijzigingen en aanvullingen. Hierna worden de geharmoniseerde normen of de technische specificaties (aanwijzingen) aangegeven die toegepast werden in overeenstemming met de regels van de goede techniek op gebied van veiligheid, die in de EU van kracht zijn.

DA Denne overensstemmelseserklæring udstedes ene og alene på fabrikantens ansvar. Det erklæres hermed, at apparaturet, der er beskrevet på udstyrets typeskilt, opfylder de lovgivningsmæssige krav i de europæiske direktiver samt senere ændringer og tilføjelser. De anvendte harmoniserede standarder eller tekniske specifikationer (betegnelser), som er anvendt i overensstemmelse med reglerne i de tekniske sikkerhedsforskrifter gældende i EU.

SV Denna försäkran om överensstämmelse utfärdas av tillverkaren på dennes egna ansvar. Vi försäkrar att utrustningen, som beskrivs på märkskylten, överensstämmer med lagar och författningar i EU-direktiven och i ändrad och kompletterad lydelse. Harmoniserade standarder eller tekniska specifikationer (beteckningar) återsgas som har tillämpats enligt sunda tekniska principer i fråga om säkerheten som gäller inom EU och som anges i listan på samma sida.

FI Tämä vaatimustenmukaisuusvakuutus annetaan valmistajan yksinomaisen vastuun alla. Vakuutamme, että arvokilvessä kuvattu laite vastaa neuvoston direktiivejä sekä niihin liittyviä muutoksia ja täydennyksiä. Lisäksi annetaan yhdenmukaistetut standardit tai tekniset erittelyt (käyttötarkoitukset), joita on sovellettu EU-maissa, voimassa olevien turvallisuutta koskevien valmistukseen liittyvien määräysten ohella.

NO Denne samsvarserklæringen er utferdiget under eneansvar 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 (betegnelser) anvendt i samsvar med EUs gjeldende sikkerhetsregler er angitt.

CZ Toto prohlášení o shodě je vydáno v plné zodpovědnosti výrobce. Prohlašuje se, že zařízení popsané na identifikačním typovém lístku odpovídá legislativním nařízením Evropských směrnic ve znění pozdějších změn a doplnků. Harmonizované standardy nebo technické specifikace (označení) jsou aplikovány v souladu se správnou praxí platnou v EU uvedenou níže.

Direttive e regolamenti europei European directives and regulations	Norme armonizzate / Specifiche tecniche Harmonised standards / Technical specifications
2014/35/EU* (LVD)	EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019 EN 60335-2-75:2004+A12:2010+A11:2006+A1:2005+A2:2008
2006/42/EC* (MD)	EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019
2014/68/EU (PED)	EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019
2014/30/EU (EMCD)	EN 55014-1:2017 EN 55014-2:2015
2002/72/CE+2008/39/CE	
EC 1935/2004	EN 16889:2016
10/2011/EU+amendments	
EC 2023/2006 (GMP)	
2011/65/EU+ amendments (RoHS)	EN 50581:2012
2012/19/EU (WEEE)	
2014/53/EU ** (RED)	EN 62311:2008 EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019 EN 60335-2-75:2004+A12:2010+A11:2006+A1:2005+A2:2008
	ETSI EN 301 489-1 V2.1.1:2016 ETSI EN 301 489-1 V2.2.3:2019 ETSI EN 301 489-17 V3.2.4:2020 ETSI EN 301 489-52 V1.1.0:2016 ETSI EN 301 511 V12.5.1:2017 ETSI EN 301 908-1 V13.1.1:2019 ETSI EN 300 328 V2.2.2:2019

* Qualunque sia applicabile / Whichever applicable

** 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.

12/10/2020

ANDREA ZOCCHI

 C.E.O.

ДЕКЛАРАЦИЯ СООТВЕТСТВИЯ - DECLARAȚIE DE CONFORMITATE

RU Настоящая декларация соответствия выдается только под эксклюзивной ответственностью изготовителя. Свидетельствуется, что оборудование, описанное в идентификационной табличке, соответствует законодательным положениям Европейских Директив, а также последующим изменениям и дополнениям. Приводятся гармонизированные нормы или технические спецификации (указания), которые были применены в соответствии с правилами качественного

RO Această declarație de conformitate este eliberată pe răspunderea exclusivă a producătorului. Declarăm că aparatura descrisă pe eticheta de identificare este conformă cu dispozițiile legale ale Directivelor Europene, cu modificările și completările ulterioare. Sunt indicate standardele armonizate sau specificațiile tehnice (descrierile) care au fost aplicate în acord cu regulile de bună practică în materie de securitate în vigoare în UE.

Declaration of conformity

CE The declaration of conformity is issued under the manufacturer's sole responsibility. The declaration of conformity with the European Directives and Standards provided for by the laws in force is supplied by the first page of this manual, which is an integral part of the machine.

- The legal provisions of the European Directives in force (with the subsequent amendments and integrations thereof)
- The harmonised standards in force
- The technical specifications (designations) applied in compliance with the safety rules of good practice enforced in the EU and listed on the same page.

INTEGRATION OF RADIO MODULES

In compliance with Article 17 of Directive 2014/53/EU (RED), the manufacturer checks whether the radio equipment is in compliance with the essential requirements of article 3 of the Directive.

The procedure used to check compliance is at the manufacturer's discretion.

If a radio module is built in a "non-radio" equipment, the subject integrating the module will become the manufacturer of the end product and it must therefore check the compliance of the end product with the essential requirements of the 2014/53/EU (RED) Directive.

As a matter of fact, the integration of radio modules in other products can influence the compliance of the end product with the essential requirements of the Directive.

DEFINITIONS ACCORDING TO THE LAW

The **manufacturer** is a natural person who or a public body which manufactures radio equipment and/or electric material or has it engineered, manufactured or marketed by putting its own trademark or name on it.

An **importer** or **distributor** who places radio equipment or electric material on the market by putting its own name or trademark becomes the manufacturer.

An **importer** or **distributor** who makes any change to radio equipment or electric material already placed on the market to such an extent that the said change may condition the compliance with the listed directives is held to be the manufacturer and it must therefore assume the relative obligations according to the said directives.

Symbology

The following symbols may be present inside the machines, according to models (signs of danger)



Attention: dangerous voltage
Power off before removing the cover

To reduce the risk of fire or electric shock, don't remove the cover. No user-serviceable part inside.

Repairs should be done by authorized service personnel only.



Attention
Danger of crushing your hands



Attention
Hot surface

The signs of danger must be readable and visible; they shall be neither hidden nor removed. Damaged or unreadable labels must be replaced.

Warnings

This document intended for the technical personnel is made available in the electronic format at the manufacturer's (reserved area web site).

FOR INSTALLATION

The installation and any subsequent maintenance operation shall be carried out by the personnel skilled and trained on the utilisation of the machine according to the rules in force

The use of kits and/or accessories not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.

The installer will be the sole person responsible for any damage improper installation may cause to the machine or to things and people.

The manufacturer declines all responsibility for the use of non type-approved components.

Assembly and any testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and health rules.

The intactness of the machine and its compliance with the standards of relevant installations must be checked by skilled personnel at least once a year.

Package materials must be disposed of in observance of the environment.

For the vending machines of hot drinks only

The machine is equipped with an automatic washing system for the mixers with the relative water circuit and the brewing unit.

If the machine is not used for some time (weekends, etc.) even for pauses longer than two days, it is recommended to enable the automatic washing functions (e.g. before starting to use the VM).

FOR USE

The machine can be used by children over 8 years and by people having reduced physical, sensorial or mental skills under the supervision of people responsible for their safety or specifically trained on the use of the machine.

Children shall not be allowed to play with the machine by the people in charge of their supervision

Children shall not be allowed to clean or service the machine.

FOR THE ENVIRONMENT

Some tricks will help you to protect the environment:

- use biodegradable products to clean the machine;
- properly dispose of all the packages of the products used to fill and clean the machine;
- power off the machine during inactivity for energy saving.

FOR DISMANTLING AND DISPOSAL

When dismantling the machine, it is recommended to destroy the machine rating plate.



The symbol shows that the machine can not be disposed of as common waste, but it must be disposed of as it is established by the 2012/19/EU (Waste Electrical and Electronic Equipment - WEEE) European Directive and by the national laws arising out of it in order to prevent any negative consequence for environment and human health.

The differentiated collection of the machine at the end of its life is organised and managed by the manufacturer.

For the correct disposal of the machine contact the sales point where you have purchased the machine or our after-sales service.

The unlawful disposal of the machine implies the application of the administrative sanctions provided for by the rules in force.

Attention!

If the machine is equipped with a cooling system, the cooling unit contains HFC-R134a fluoridised greenhouse effect gas ruled by the Kyoto protocol, the total heating potential of which is equal to 1300.

FOR THE PRIVACY

Only for the machines having a video camera and/or webcam.

The video camera and/or webcam for factory settings is disabled; if enabled, it shoots soundless imagines without being able to store them.

The Customer acknowledges that he/she will become the Holder of the personal data acquired if the video camera and/or webcam built in the equipment is activated. Starting from that time, the Holder will assume all the relative rights and duties according to the provisions in force on the matter.

English

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Introduction

The technical documentation supplied is an integral part of the equipment and it must therefore accompany the equipment whenever it is either moved or transferred to enable the various operators to consult it.

Before starting to install and use the machine, it is necessary to carefully read and understand the content of the documentation since it can supply important information on installation safety, utilisation rules and maintenance operations.

The manual is divided into three chapters.

The **first chapter** is intended to describe the ordinary loading and cleaning operations that shall be carried out in areas of the machine that can be accessed with the simple use of the door key, without using any other tool.

The **second chapter** contains the instructions for correct installation as well as the information necessary for optimal utilisation of the machine performance.

The **third chapter** is intended to describe the maintenance operations involving the use of tools for access to potentially dangerous areas.

The operations described in the second and third chapter must be carried out only by the personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.

TRANSPORT AND STORAGE

TRANSPORT

It is recommended to consider the weight of the equipment for transport and handling.

The equipment must be handled by using lifting means suitable for the size and the weight of the equipment (e.g. lifting truck).

Lifting means may only be used by personnel fulfilling special requirements.

While handling, there is the danger of crushing one's hands and/or feet: always use proper work gloves and shoes. (IPD)

To avoid any damage to the equipment and any injury to the people, the equipment must be handled with great care and attention.

Please avoid:

- overturning and/or tilting the equipment;
- dragging or lifting the equipment by means of ropes or alike;
- lifting the equipment by its sides;
- shaking or impacting the equipment and its package.

STORAGE

The storage area must be dry and at a temperature ranging from 0 to 40°C.

If the equipment should freeze, condition it at a temperature between 0° and 40°C.

Wait for the temperature of the equipment to adjust to the room temperature before powering it on.

IN CASE OF FAILURE

In most cases, any technical problem can be solved by carrying out minor operations. As a consequence, we suggest carefully reading this manual before contacting us. In case of failures or malfunctions that can not be solved, please apply to:

Evoca S. p. A.
Via Roma 24
24030 Valbrembo
Italy - Tel. +39 035606111

IDENTIFICATION OF THE MACHINE AND ITS FEATURES

Every single machine is identified by a specific serial number that can be found on the rating plate.

The plate is the only one recognised by the manufacturer and it contains all the data that enable the manufacturer to supply technical information of any kind in a quick and safe manner and to facilitate the management of spare parts.

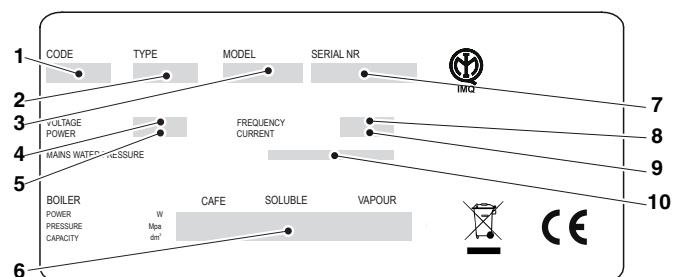


Fig. 1

1. Product code
2. Type
3. Model
4. Operating voltage
5. Absorbed power
6. Boiler data
7. Serial number
8. Operating voltage frequency
9. Current
10. Water network features

POSITIONING THE VENDING MACHINE

The machine is not suitable for installation outdoors. It must be installed in a dry room and **far from any source of heat** at a temperature ranging from 5°C to 34°C. It can not be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc.).

The machine must be installed near a wall, but in such a way that the back is min. 4 cm. far from the wall in order to provide for regular ventilation; in no case, it shall be covered with any piece of cloth or alike.

The maximum inclination shall not exceed 2 degrees. If necessary, level it by using the adjustable feet.

TECHNICAL FEATURES

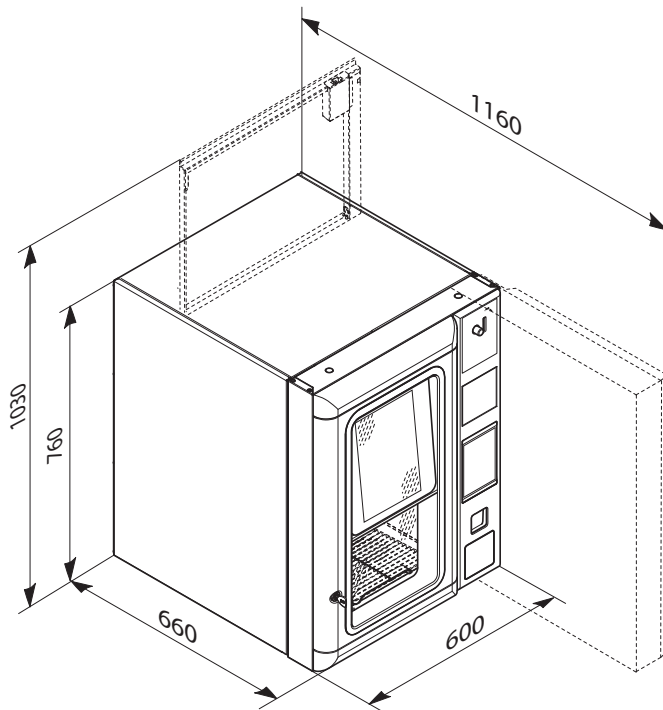


Fig. 2

Weight Kg 70

Voltage V~ 230/240

Frequency Hz 50/60

Maximum power W 1950

NOISE LEVEL

The continuous equivalent weighted sound pressure level is below 70 dB.

PAYMENT SYSTEM

The machine can be electrically arranged for the systems with an Executive, BDV and MDB protocol and for the assembly of 24 Vdc validators.

The space is not only arranged to accommodate the coin mechanism, but also to assemble the most widespread payment systems (optionals).

SALES PRICES

A different price can be set for every single selection.

The sales price is the same for all selections according to the standard setup.

COIN BOX

Made of sheet iron.

Cover and lock available as accessories.

WATER SUPPLY

Supplied by the network, the water pressure of which lies between 0.05 and 1 MPa (0.5 and 10 bar).

The machine software can manage the water supply from an internal tank (optional kit).

ESPRESSO REGULATIONS

- Coffee granulometry
- Coffee dose
- Water dose

INSTANT REGULATIONS

- Instant powder doses
- Water dose

TEMPERATURE REGULATION

via software

APPROVALS

- Cup presence
- Water presence
- Coffee presence
- Brew unit position
- Liquid tray empty
- Operation temperature reached

SAFETY DEVICES

- Main switch
- Door switch
- Connectivity disable micro switch with open door
- Manually resettable boiler safety thermostat
- Air-break float jam
- Anti-flood solenoid valve
- Liquid waste full float
- Boiler probe short-circuit / interruption control

TIME-BASED PROTECTION FOR:

- Pump
- Coffee unit ratio-motor
- Coffee dispensing
- Column shift motor

HEAT PROTECTION OF:

- Ingredient motors
- Coffee unit ratio-motor
- Coffee release electromagnet
- Pump
- Whipper motors

CAPACITY

- Stirrers 250
- Cups 300

ELECTRIC ENERGY CONSUMPTION

The electric energy consumption of the machine will depend upon many factors such as the temperature and ventilation of the room where the machine is installed, the inlet water temperature, the boiler temperature, etc.

The energy consumption is approximate.

The following energy consumption values have been measured at a room temperature of 22°C:

Temperature reached Wh ...

24h stand-by Wh ...

ACCESSORIES AND KITS

Accessories and kits can be mounted on the machine to vary performances thereof.

The accessories and kits that can be applied on the equipment are made available at the manufacturer's.

The accessories and kits are supplied with mounting and testing instructions that shall be strictly followed to preserve the machine safety.

The installer is the sole person responsible for any damage improper installation may cause to the machine or to things and people.

Important !!!

The use of accessories and kits not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.

The manufacturer declines all responsibility for the use of non type-approved components.

Assembly and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.

VARIABLE COMBINATION LOCK

RS1 SERIES

The lock is complete with a silver key, with the standard combination, for opening and closing.

It is possible to customise the locks by using a kit made available as an accessory and intended to change the lock combination.

The kit is composed of a change key (black) of standard combination as well as of change (gold) and use (silver) keys of the new combination.

Sets of change and use keys with other combinations can be supplied upon request.

Moreover, further sets of use keys (silver) may be requested by specifying the combination stamped on the keys.

Do not use the programming key for usual opening operations since this may damage the lock.

To change the combination:

1. Open the machine door to avoid forcing the rotation;
2. Slightly lubricate by using a lock spray inside the lock.
3. Insert the current change key (black) and turn it until you reach the change position;
4. Remove the current change key and insert the change key (gold) with the new combination;
5. Turn the change key slightly several times without completing the rotation
6. Turn it until you reach the close position and remove the change key.

The lock has now the new combination.

The keys of the old combination can be no longer used.

To keep a correct operation all over the time, it is recommended to lubricate the lock every 6 months.

Use spray lubricants for locks.

Other types of lubricants may trap dirt and dust, thus causing the lock to jam.

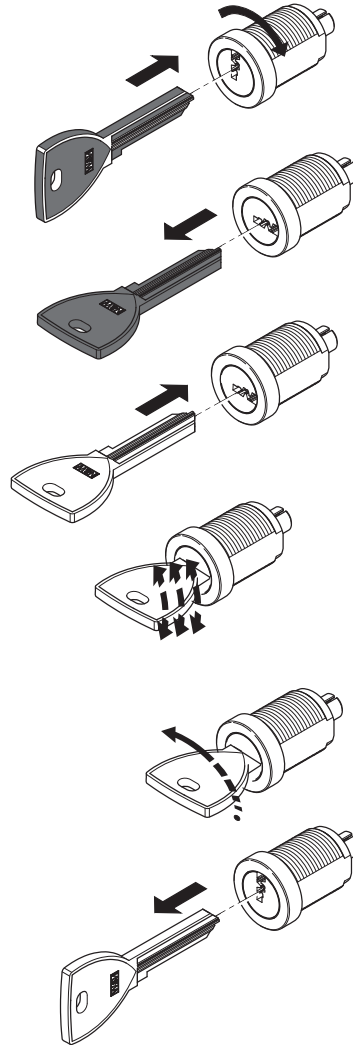


Fig. 3

503/536 SERIES

The lock is complete with a silver key, with standard combination, for normal opening and closing operations.

It is possible to customise the locks by using a kit made available as an accessory and intended to change the lock combination.

The kit is composed of a change key (black) of standard combination as well as of change (gold) and use (silver) keys of the new combination.

Sets of change and use keys with other combinations can be supplied upon request.

Moreover, further sets of use keys (silver) may be requested by specifying the combination stamped on the keys.

Generally, only the use key (silver) shall be used whereas the combination change keys (gold) can be kept as spare keys.

Do not use the change key for usual opening operations since this may damage the lock.

To change the combination:

1. Open the machine door to avoid forcing the rotation;
2. Slightly lubricate by using a spray inside the lock;
3. Insert the current change key (black) and turn it until you reach the change position;
4. Remove the current change key and insert the change key (gold) with the new combination;
5. Turn it until you reach the close position (0°) and remove the change key.

The lock has now the new combination.

The keys of the old combination can be no longer used.

To keep a correct operation all over the time, it is recommended to lubricate the lock every 6 months.

Use spray lubricants for locks.

Other types of lubricants may trap dirt and dust, thus causing the lock to jam.

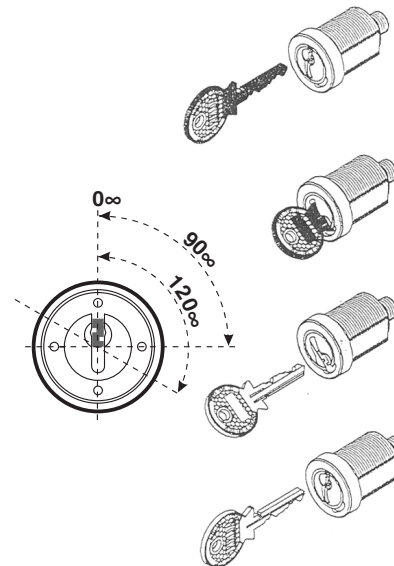


Fig. 4

SWITCHES AND SAFETY DEVICES

MAIN SWITCH

The (manual) main switch powers off the equipment and is arranged at the bottom on the right side (below the mixer shelf). It is not necessary to switch off the equipment to carry out the ordinary product loading and cleaning operations.

DOOR SWITCH

Whenever you open the door, a special switch will power off the moving components of the equipment to allow the user to carry out the ordinary loading and cleaning operations described here below in totally safe conditions.

⚠ All the operations requiring the machine to be live when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

CONNECTIVITY SWITCH

On opening the door, a special switch will deactivate the connectivity components of the equipment.

When the door is open, the connectivity and the remote drives of the functional units are disabled.

⚠ All the operations requiring the machine to be live and the connectivity functions to be active when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

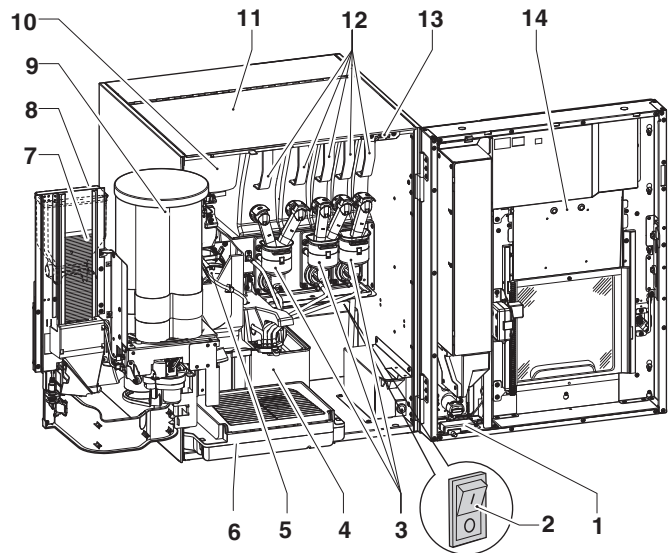


Fig. 5

1. Connectivity switch
2. Main switch
3. Mixer
4. Solid waste tray
5. Brew unit
6. Liquid waste tray
7. Stirrer stacker
8. Sugar canister
9. Cup stacker
10. Coffee beans canister
11. Lifiable upper panel
12. Instant powder canisters
13. Door switch
14. Door

HYGIENE AND CLEANING

This manual shows the potential critical points and gives the instructions necessary to control any bacterial proliferation.

According to the health and safety rules in force, the operator of the vending machine shall apply the self-control procedures established in compliance with the provisions of the HACCP (Hazard Analysis Critical Control Point) directive and the national laws.

At the time of the installation, it is necessary to completely sanitise the water circuits and the parts in contact with foodstuffs in order to remove any bacteria that may have built up during storage.

It is recommended to use sanitising products even to clean the surfaces not directly in contact with foodstuffs.

Some parts of the machine can be damaged by aggressive detergents.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the above or the use of aggressive or toxic chemical agents.

Never forget to power off the machine before carrying out any maintenance operation requiring the disassembly of components.

USING THE VENDING MACHINES OF HOT DRINKS

The dispensers of drinks in open canisters may be only used for selling and dispensing drinks obtained by:

-Brewing coffee beans;

-Reconstituting instant or freeze-dried packed products;

These products shall be declared as “suitable for vending” in open canisters by the manufacturer.

❗ Dispensed products shall be consumed immediately. Under no circumstance shall they be preserved and/or packed for later consumption.

Any other use shall be considered as improper and thus potentially dangerous.

CONTROLS AND INFORMATION

The controls and information for the user are arranged outside.

All messages are displayed on the touch screen of the machine.

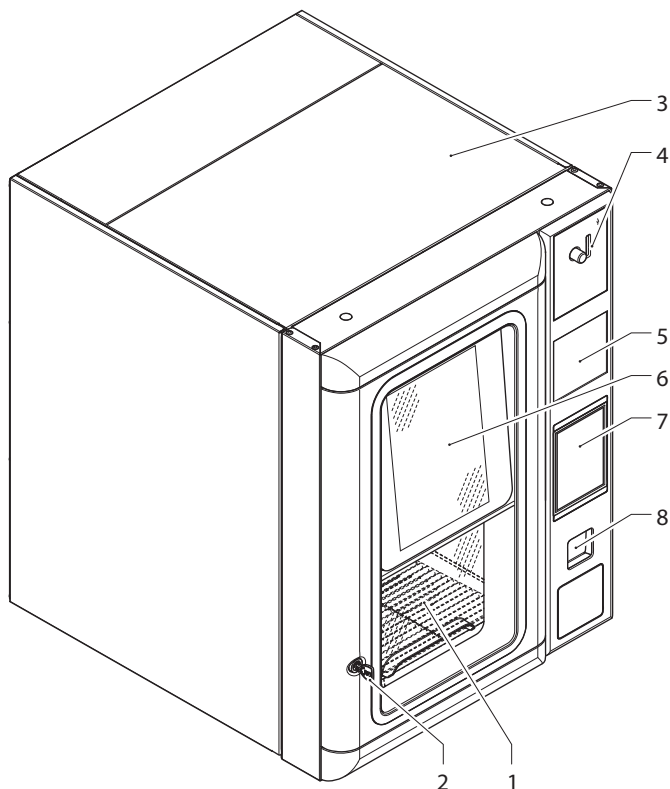


Fig. 6

1. Dispensing compartment
2. Lock
3. Lifiable upper panel
4. Coin insert and return
5. Advertising space
6. Touch screen
7. Space for validator / cashless / labels
8. Coin return flap

PRODUCT LOADING

ⓘ Before loading the products, make sure that they have been preserved according to the producer's instructions for storage and preservation temperature.

⚠ Before loading the products, check the pull date.

The products shall be declared as "suitable for vending" in open canisters by the manufacturer.

Products may even be loaded if canisters are partially full.

ⓘ If the function intended to check the product level is active on the equipment, specify the product quantity loaded by the function "Daily operations".

COFFEE BEANS

It is advisable to use good quality coffee beans to avoid any malfunction of the equipment due to the presence of impurities.

1. open the machine door
2. lift the upper panel of the equipment
3. open the canister cover
4. fill with coffee beans
5. make sure that the canister shutter is open

INSTANT PRODUCTS AND SUGAR

It is advisable to use quality instant products to avoid any malfunction of the equipment due to the presence of impurities.

1. Open the door.
2. Lift the upper panel of the equipment.
3. Open the cover of the instant powder canister to be filled in.
4. Fill in with instant powder.
5. Close the cover carefully.

ⓘ Never compress powder so as to avoid packing.

ⓘ Make sure that the instant products you have loaded are not lumpy.

CUPS

The cup dispenser shelf is provided with a double articulated joint intended to improve the accessibility to the cup dispenser for filling columns.

Act as follows:

1. Open the machine door.
2. Pull the shelf to release the dispensing compartment
3. Turn the shelf to the outside
4. Remove the cover from the cup stacker;
5. Load the cups

STACKER COMPLETELY EMPTY

Act as follows:

1. Fill the columns with cups, **excluding** the one relative to the dispensing hole;
2. Close the machine door and wait for the first full column to reach the dispensing hole;
3. Open the machine door once again and load the column that has remained empty.

STIRRERS

The stirrer dispenser shelf has got a double articulated joint intended to improve the accessibility to the stirrer dispenser for filling stirrers.

Act as follows:

1. Remove the weight from the stirrer stacker and insert the stirrers to be loaded.
2. Extract the strip of paper and make sure that all stirrers are kept horizontally.
3. Re-position the stirrer weight.

ⓘ Stirrers must be straight and without burrs.

ROUTINE OPERATIONS

This manual shows the potential critical points and gives the instructions necessary to control any bacterial proliferation.

According to the health and safety rules in force, the operator of the vending machine shall apply the self-control procedures established in compliance with the standards of the HACCP (Hazard Analysis Critical Control Point) directive.

Clean and sanitise the machine and the parts in contact with the foodstuffs, as it is described by the following paragraphs, whenever you load products or more frequently and according to the utilisation of the machine, the inlet water quality and the products in use.

It is necessary not only to remove any powder residue from the parts outside brewers and mixers, in particular in the funnel area, but also to sanitise the parts in contact with the mixer drink.

It is absolutely forbidden to direct water jets against the machine for cleaning.

CLEANING MIXERS AND FOOD CIRCUITS

Whenever products are loaded and/or weekly or more frequently, according to the use of the machine, the inlet water quality and the products in use, sanitise the mixers.

The parts to be cleaned are: powder deposit drawers, mixers and the conduit intended to dispense instant drinks

It is absolutely forbidden to use water jets for cleaning.

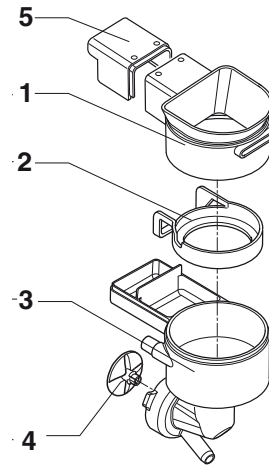


Fig. 7

1. powder funnel
2. splash-guard ring
3. water funnel
4. mixer impeller
5. rear cover

To clean the mixers, act as follows:

1. Open the cover of mixers and lift the powder outlet ports as far as the retainer.
2. Detach the instant drink tube from the water funnel connection.
3. Rotate the ring nut intended to fasten the water funnel counterclockwise and remove the mixer from the machine.
4. Separate all components (the funnels of instant products, water funnels, conveyors, powder deposit drawers).
5. Remove the mixer impeller.

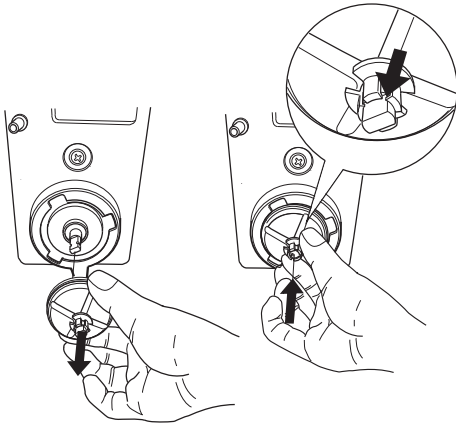


Fig. 8

6. Dip the components into a container with the sanitising solution you have prepared before for about 20' and wash by making sure that you have mechanically removed visible residues and films by using, if necessary, pipe cleaners and brushes.
7. Re-assemble the impellers.
8. Re-position the mixer.
Make sure that the water funnel is properly inserted.
9. Rotate the ring nut intended to fasten the water funnel clockwise to secure the mixer to the machine

After having assembled the parts, act as follows, any way:

- Wash the mixers and add some drops of the sanitising solution into the various funnels.
- Rinse the parts abundantly to remove any residue of the solution in use.

All the operations requiring the machine to be live must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

SUGAR RELEASE

On the models equipped with sugar dispenser, it is recommended to clean the sugar release device with hot water at regular intervals.

Act as follows:

1. Lift the flexible lever to release the nozzle.
2. Release the return spring from the sugar nozzle.
3. Extract the pin.
4. Extract the sugar nozzle.
5. Wash and dry carefully.
6. After cleaning, reassemble everything in the reverse order.

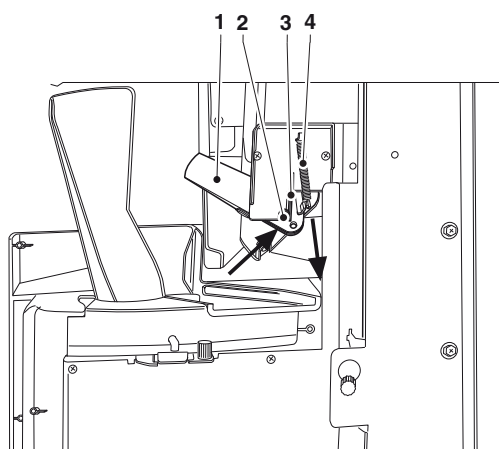


Fig. 9

1. Sugar dispensing nozzle
2. Pin
3. Flexible lever
4. Return spring

CLEANING THE BREW UNIT

Whenever you fill or at least once a week, it is recommended to remove any powder residue from the external parts of the brew unit, in particular in the area of the coffee funnel, the filters and the scrapers.

Properly disassemble the brew unit cover and the coffee funnel at regular intervals.

To release the coffee funnel, just let it slide to the right.

Wash and rinse disassembled parts carefully.

Attention!

It is absolutely necessary to reassemble the cover before setting the machine at work once again.

CLEANING THE WASTE TRAYS

The waste trays can be easily removed to enable the operator to empty and clean them quickly.

Clean the waste trays without disconnecting the machine from the mains.

LIQUID WASTE

When the waste tray is full, it is necessary to empty the liquid waste tray.

To remove the liquid waste tray, act as follows:

1. Open the door.
2. Take the liquid waste tray by its sides, slightly lift and pull it.
3. Empty the tray and wash it with a neutral detergent solution.

SOLID WASTE

As soon as the number of preset selections has been reached, the machine will stop and it will be necessary to empty the solid waste tray and reset the waste counter.

To remove the solid waste tray, it is necessary to open the door and the cup shelf and remove the liquid waste tray.

Empty the solid waste tray and wash it with a neutral detergent solution.

It would be advisable to empty the liquid waste tray as well.

MIXER CHANNELS

Use a small vacuum-cleaner or a brush to clean the funnel area and the canister support surface by removing any powder residue at regular intervals.

Surfaces can be cleaned by using a wet piece of cloth.

CLEANING THE WATER SUPPLY TANK

Models with water self-supply tank only.

Every day, at the end of the service, empty the water self-supply tank and remove all residues; sanitise it and make sure that you have mechanically removed visible residues and films by using, if necessary, pipe cleaners or brushes.

POWER ON

Whenever you power on, the machine carries out some initial checks by pouring some hot water from the nozzles.

The heating status of boilers is displayed.

Selections are not available until the machine has reached the operation temperature.

TOUCH SCREEN CLEANING

The touch screen is touch-sensitive; any dirt build-up on the touch screen may reduce sensitivity and/or alter operation.

To clean, use a soft and dry piece of cloth and never use abrasive products containing solvents or alcohol.

Clean the touch screen by exerting a slight pressure.

SERVICE INTERRUPTION

If for any reason the machine should remain off for a long period of time, act as follows:

1. empty the canisters completely and wash them carefully by means of sanitising products.
2. empty the grinder completely and dispense till an empty message is displayed.
3. sanitise the mixers, the brew unit and the food circuits;
4. close the tap upstream from the water supply tube and empty the hydraulic circuit completely;
5. detach the machine from the mains.

Before setting the equipment at work again, clean and sanitise.

WASH AND RINSE CYCLES

The equipment is ready to execute the wash and/or rinse cycles of the main functional units.

⚠ Hot water is coming out of the nozzles during the wash cycles, which may be a source of damage for people.

⚠ Never put your hands in the dispensing area during wash cycles: danger of burns.

ℹ Wash cycles are not intended to replace the necessity to disassemble the components for sanitising purposes regularly.

Wash cycles can be scheduled for automatic execution or a warning message may appear for any wash cycle requiring the operator's action (e.g. wash cycle of the brew unit).

Chapter 2 Installation

Installation and any subsequent maintenance operation must be carried out when the **machine is live** and, therefore, by the personnel skilled and trained on the use of the machine as well as aware of the specific risks such a condition may involve.

The machine must be installed in a dry room at a temperature ranging from 2°C to 32°C. It can not be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc.).

❗ At the time of the installation, it is necessary to completely sanitise the water circuits and the parts in contact with foodstuffs in order to remove any bacteria that may have built up during storage.

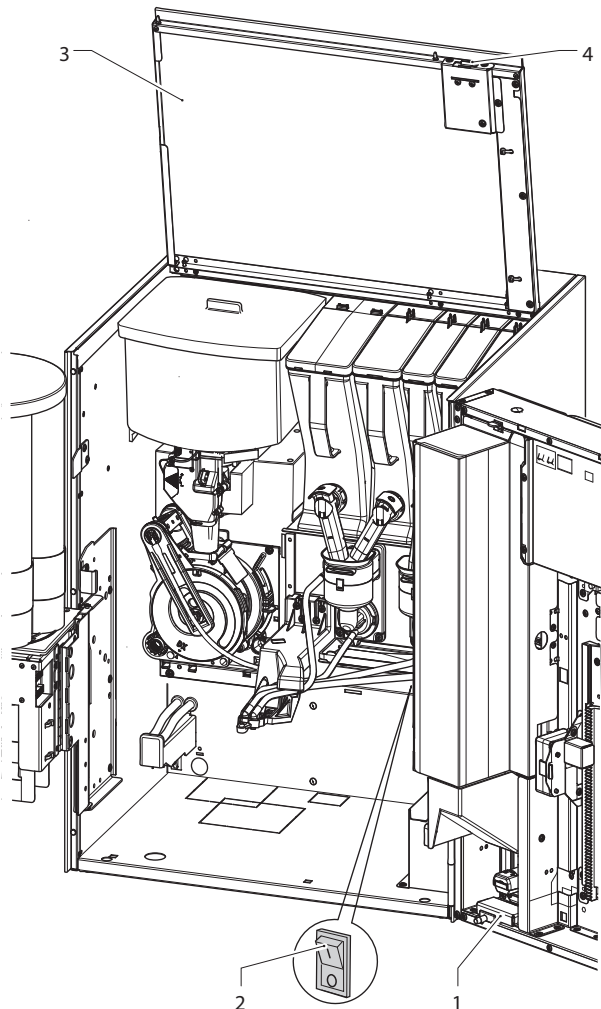


Fig. 10

1. Connectivity switch
2. Main switch
3. Lifiable upper panel
4. Door switch

SWITCHES AND SAFETY DEVICES

MAIN SWITCH

The (manual) main switch powers off the equipment and is arranged at the bottom on the right side (below the mixer shelf).

❗ When the main switch is off, the electric cable clamp and the interference suppressor will remain live.

DOOR SWITCH

Whenever the door is opened, a special switch will power off the moving components of the equipment.

To power on the components when the door is open, the operator will simply insert the yellow key into the slot of the door switch.

⚠ All the operations requiring the machine to be live when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

CONNECTIVITY SWITCH

On opening the door, a special switch will deactivate the connectivity components of the equipment.

When the door is open, the remote drives of functional units and remote control are disabled.

⚠ All the operations requiring the machine to be live and the connectivity functions to be active when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

To activate connectivity components (e.g. communication testing) when the door is open, just pull the connectivity switch pin. If the switch is powered on and off in a tight time span, the equipment will disable connectivity components; to restore them, restart the equipment.

UNPACKING THE MACHINE

After having unpacked the machine, make sure that the equipment is intact.

In case of doubt never use the equipment.

No packing material (plastic bags, foam polystyrene, nails, etc.) must be left within the reach of children since they are potential sources of danger.

Packing materials shall be disposed of in authorised dump sites and recyclable ones collected by specialised companies.

❗ The machine must be arranged in such a way that the maximum inclination will not exceed 2 degrees.

POSITIONING ON A CABINET

The machine can be placed on a cabinet (optional).

If the machine is complete with a cabinet, coffee waste is discharged into the relevant coffee waste bag placed in the cabinet. Mount the discharge conveyor on the brew unit for a correct ejection of the solid waste. Instructions are supplied with the cabinet.

PAYMENT SYSTEM ASSEMBLY

The machine is sold without any payment system. As a consequence, only the installer will be liable for any damage that may be caused to the machine or to things and persons by an incorrect installation of the payment system.

The validator can be directly mounted on the machine.

“cashless” systems can be arranged inside the machine

Mount the payment system you have selected by following the instructions and make sure that:

- Parameters are properly programmed.
- Mechanical regulations are carried out according to the coin mechanism; regulate the change key bracket so as to operate the change key decisively.
- Regulate the coin chute end according to the coin mechanism you have assembled. To regulate vertically, just release and re-position it.

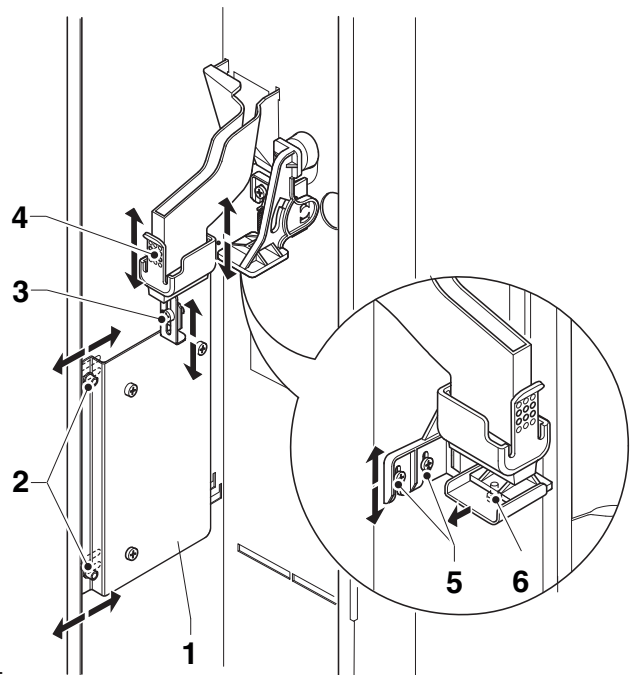


Fig. 11

1. Coin mechanism support
2. Coin mechanism support regulation
3. Coin mechanism fastening joint plate
4. Coin chute end
5. Change button bracket regulation
6. Change button bracket

WATER SUPPLY

The vending machine must be supplied with drinkable water according to the provisions in force in the place of installation of the equipment.

The machine must be connected with the drinkable water network at a pressure between 0.05 and 1 MPa (0.5-10 bars).

Let water come out of the water network until it is limpid and free of any trace of dirt.

Use a tube, the min. inner diameter of which is 6 mm. (also available as a kit), capable of withstanding the mains pressure and suitable for use with foodstuff, to connect the water mains to the union of the water inlet solenoid valve.

It is recommended to apply a tap on the water network outside the machine in an accessible position.

To connect the machine to the water network, use sets of new gaskets and tubes only.

Never re-use the existing material.

Connect the water network to the $\frac{3}{4}$ " 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).

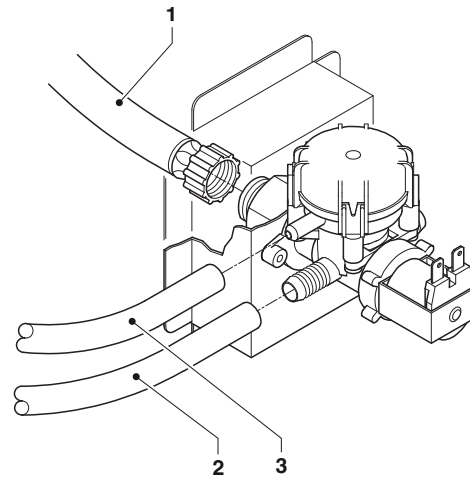


Fig. 12

1. Water inlet tube
2. supply tube
3. Overflow tube

OVERFLOW DEVICE

The water inlet solenoid valve is complete with an overflow device that can mechanically lock the water inlet as a result of a malfunction of the solenoid valve or the water level control gear.

To restore the normal operation, act as follows:

1. Discharge water in the overflow tube.
2. Close the water network tap outside the machine.
3. Loosen the union intended to fasten the supply tube of the solenoid valve to discharge the residual network pressure and tighten it again.
4. Open the tap and power on the machine.

FROM THE TANK

Models with tank only

Use the self-supply kit specific for the device; the kit is supplied with mounting and testing instructions that shall be strictly followed to preserve the machine safety.

Important!!

The use of kits not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.

The manufacturer declines all responsibility for the use of non type-approved components.

Assembly and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.

DECALCIFIER

The machine is supplied without a decalcifier.

In case of connection to a network whose water is very hard, mount a decalcifier.

Use decalcifiers, the capacity of which is suitable for the actual use of the machine.

In case of supply from the tank, filtering cartridges can be used.

The cartridges must be replaced at regular intervals, according to the water quality and the manufacturer's instructions.

Decalcifiers, even available as an accessory, shall be regenerated or replaced according to the manufacturer's instructions at regular intervals.

ELECTRIC CONNECTION

The machine is arranged for electrical operation at a 230-240 V~ single-phase voltage.

For connection make sure that the rating will comply with the mains data, in particular that the supply voltage value shall lie within the limits recommended for the connection points;

It is absolutely necessary to use a main switch in compliance with the installation rules in force, placed in an accessible position. It shall be featured in such a way that it can support the maximum load required as well as ensure complete disconnection from the mains on the conditions of overvoltage category III and, therefore, the protection of circuits against earth faults, overloads and short-circuits.

The switch, the power socket and the corresponding plug shall be located in an accessible position.

The electrical safety of the machine is only ensured when the machine is correctly and efficiently grounded according to the safety standards in force.

It is necessary to check this fundamental safety requirement and, in case of doubt, it is recommended to require professionally qualified personnel to check the installation carefully.

The supply cable is of a flexible type with a fixed plug.

If necessary, the connection cable shall be replaced by qualified personnel by using only flexible cables of the H05 RN - F or H05 VV-F or H07 RN-F type, 3x1-1.5 mm² in cross section.

It is forbidden to use adapters, multiple sockets and/or extensions.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the precautions mentioned above.

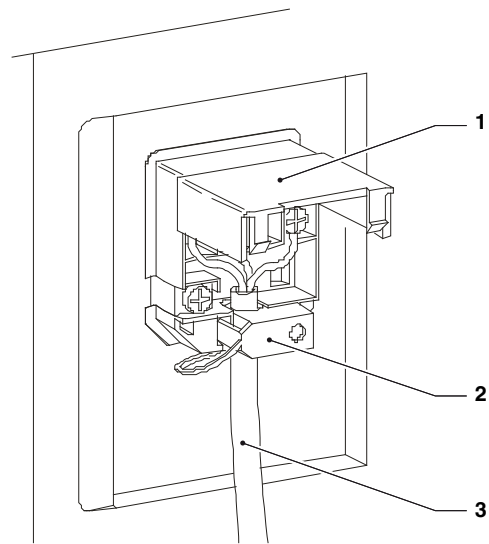


Fig. 13

1. Small lift cover
2. Cable clamp
3. Supply cable

NETWORK CONNECTIONS

INSTRUCTIONS FOR ETHERNET CONNECTIONS

- The connection must be established according to the rules in force and in observance of all the rules defined by the Ethernet standard (the type of cable, maximum lengths of routes,...);
- Connect the equipment with a mains socket by means of an Ethernet cable cat.5E (not supplied).
The network connector of the equipment is placed at the back of the equipment.
- Configure the network settings from the connectivity menu of the equipment.

INSTRUCTIONS FOR WI-FI CONNECTION

- Place the equipment where there is a good reception and intensity of the Wi-Fi signal;
- Never forget to enable the protection functionalities (cryptography) to protect communications against unauthorised access. A network using a more recent encryption system is safer.
“Open” cryptography can guarantee no kind of protection.

i The Wi-Fi networks in public areas or “hotspots” (such as bars and airports,...) might be unable to guarantee any kind of protection.

- Configure the Wi-Fi settings from the connectivity menu of the equipment and set the encryption used by the network with which the equipment will be connected.

i Apply to the local network administrator (systems engineer) to know the suitable network parameters for connection of the equipment.

It is not possible to enable Ethernet and Wi-Fi connections at the same time.

INSTRUCTIONS FOR BLUETOOTH

Make sure that the Bluetooth function is active on the equipment and on the second device.

To establish the communication between the equipment and a Bluetooth device, associate the two devices (see function “network”).

i The equipment has a firewall (not configurable) intended to lock any undesirable access to the equipment when connected; it is recommended to enable it from programming menus.

MASTER / SLAVE CONNECTION

The equipment is arranged for connection with other vending machines (Master / Slave connection)

Use the special kits for the Master / Slave bank connection of the equipment.

The kits are supplied with mounting and testing instructions that shall be strictly followed to preserve the machine safety.

In case of a Master / Slave bank connection, the equipment enables the operator to use one single payment system and to provide for remote connection for several machines.

In case of a Master /Slave connection and if the function is enabled, the machine is configured as "Master": i.e. controlling the second machine

FIRST POWER-ON

As soon as the machine is powered on for the first time, a guided sequence is displayed for preliminary settings (model, language, name of the machine, ...)

The hydraulic circuit will be filled later on (installation).

The installation procedure varies according to whether the water supply of the machine is from the tank or from the network.

WATER SUPPLY FROM THE NETWORK

- As soon as you power on the machine, the network solenoid valve is automatically opened until the air break is filled.
- Open a solenoid valve of the boiler to vent the air in the boiler and in the hydraulic circuit.

Please Note: If there is no water during the installation cycle, the machine will stop and wait for water.

If there is a considerable lack of water in the hydraulic circuit, fill in the hydraulic circuit by using the "manual installation" special function.

After filling the hydraulic circuit, the machine will rotate the brew units and position them properly; the following will appear in sequence on the display:

- the software release of the equipment
- the heat cycle status of boilers.

After completing the heat cycle, drinks are available.

WATER SUPPLY FROM THE TANK

- As soon as you power on the machine, the self-supply pump is started for 10 seconds. The display shows "no water"
- Access the programming mode and use the boiler filling / emptying function of the "System" menu.
- At the end of the installation cycle, reset the "no water" failure.

SANITISING FOR THE FIRST TIME

As soon as you install the machine, carefully sanitise the mixers, the conduits intended to dispense instant drinks and the tank (if any) in order to guarantee the hygiene of dispensed products.

It is absolutely forbidden to use water jets for cleaning.

Sanitise by making use of sanitising products.

Wash the mixers and add some drops of a sanitising solution.

After having sanitised, rinse the mixers abundantly to remove any residue of the solution in use.

To dispense water in the mixers, use the rinse function from the "wash" menu.

Important !!!

The machine is equipped with an automatic washing system for the mixers with the relative hydraulic circuit and the brew unit.

If the machine is not used for a long time (week ends etc.), even for less than two days, it is recommended to enable the automatic washing functions (e.g. before starting to use the VM)

OPERATION

The following paragraphs describe the operation of the main components of the machine.

BREW UNIT

Whenever you power on the machine or make a request for dispensing, the brew unit will make a complete rotation before performing the brew cycle to make sure that the device will occupy the initial position.

DISPENSING CYCLE

Whenever you require a coffee-based selection, the grinder will operate to fill the coffee doser chamber.

When the doser is full, the ground dose is released into the brewing chamber vertically arranged inside the coffee unit.

The ratio-motor engaged onto the pinion (6) will rotate the cranks (5) that will cause the brewing chamber to rotate by 30°.

The upper piston (1) will align with the brewing chamber and move down inside it. The stop position of the piston for brewing will depend upon the quantity of ground product in the chamber.

At the end of the coffee dispensing cycle, the upper piston will move down to mechanically compress the used coffee dose, thus helping water in excess to come out of the third way of the dispensing solenoid valve.

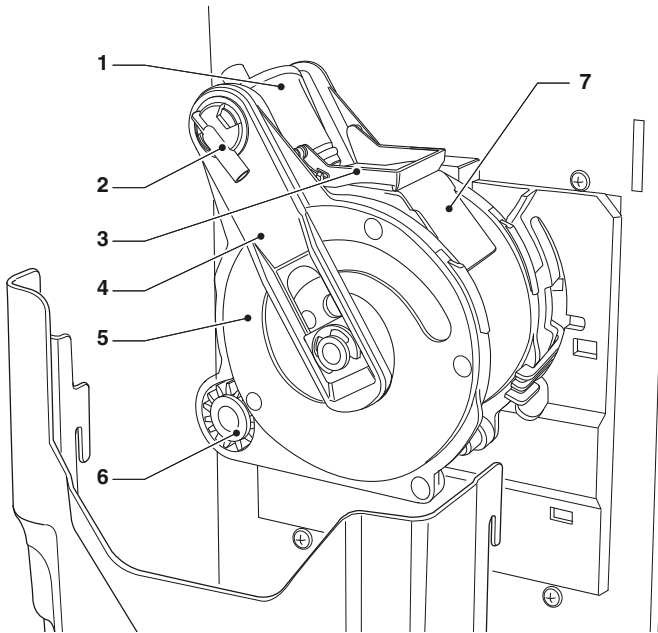


Fig. 14

- 1. Upper piston
- 2. Coffee outlet nozzle
- 3. Scraper
- 4. Connecting rods
- 5. Cranks
- 6. Pinion
- 7. Waste coffee chute

At the end of the cycle, the ratio-motor is driven in the opposite direction, thus lifting the upper piston and rotating the brewing chamber to the unload side, opposite the dispensing side; the lower piston (8) will move up.

After having reached the unload position, the ratio-motor will reverse the direction of rotation once again, thus moving the brewing chamber back into its standby position.

The scraper (3) will retain and drop the coffee dose whereas the lower piston (8) will move back into its standby position.

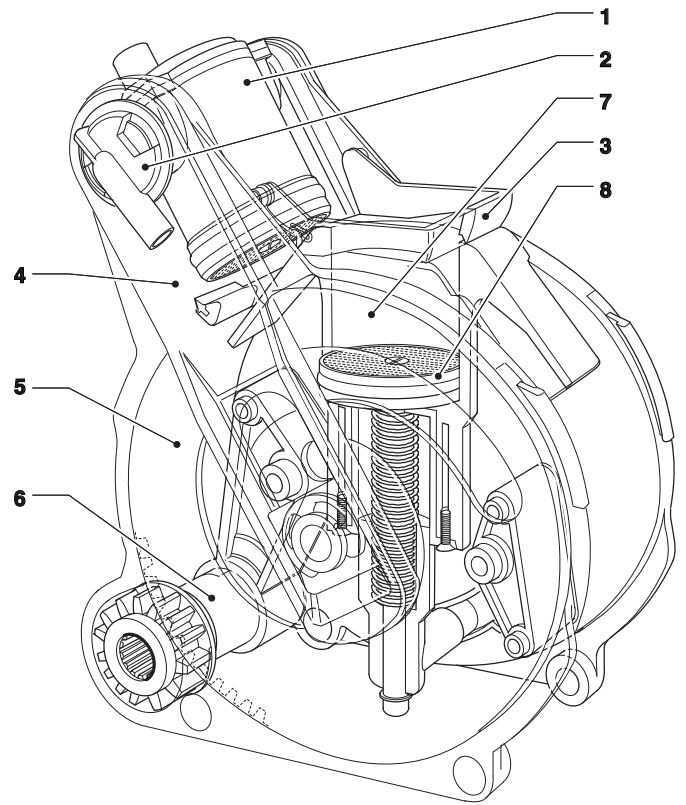


Fig. 15

- 1. Upper piston
- 2. Coffee outlet nozzle
- 3. Scraper
- 4. Connecting rods
- 5. Cranks
- 6. Pinion
- 7. Brewing chamber
- 8. Lower piston

BREWING CHAMBER VOLUME

The coffee doses the brew unit may use vary according to the models of the brew unit.

The upper piston will automatically position. The unit may use the doses specified here below according to the diameter of the brewing chamber.

Brew unit	doses
Z4000 (Ø 38)	6 - 8.5 gr.
Z4000 (Ø 46)	7.5 - 15 gr.

DISPENSING COMPARTMENT LIGHTING

The compartment is illuminated while the drink is being dispensed and it remains illuminated for some seconds after the end of the dispensing cycle.

INSTANT DISPENSING

The dispensing cycles of the various selections are conceived to achieve the best result in terms of production rate and drink quality.

Instant drinks are dispensed according to a recipe with max. 4 ingredients.

Recipes can be modified from the programming menu.

Every single parameter (grams, water quantity, mixing, ...) can be modified for each ingredient from the "recipes" function.

The dispensing sequence of every single ingredient inside a recipe is programmable.

Powder is intermittently dispensed for chocolate-based selections and before water for the selections based on instant coffee.

Attention !!!

After modifying the parameters of instant powders, make sure that the mixer is properly rinsed without leaving any powder residue.

DOSER CALIBRATION

To dispense instant powders properly, set up the flow rate of every single doser in gr/s to calculate the grams to be dispensed.

Calibration is carried out from the programming menus.

BOILER TEMPERATURE REGULATION

The boiler temperature is controlled by the software;

The temperature can be directly regulated from the menu.

CHANGES IN THE SETUP OF INSTANT PRODUCTS

The dose of instant powders and the water dose can be modified from the menu of recipes.

CONNECTIVITY

The equipment can communicate via network and send notices by email.

The equipment can also communicate with Bluetooth at a short distance.

Bluetooth is a standard to exchange information through a short-range radio frequency.

i To be able to use connectivity functions and send notices by email, please establish an active network connection.

i The equipment sends notices by email. It is impossible to receive emails on the equipment.

Connectivity functions must be enabled from the menu.

i The equipment can not be used for Internet access from other network-connected devices or supply network services.

The equipment can support the main Wi-Fi encryption systems (cryptography).

A Wi-Fi network using a more recent encryption system is safer.

i If the door is open, the connectivity functions of the equipment are disabled.

-

TOUCH SCREEN

Use the fingers only to interact with the touch screen. Never use any sharp object.

If the touch screen is not used and the same screen page is displayed for a long time, a residual or blurred image might appear. Power off the touch screen (energy saving) or set up an animated screen saver when not used.

The touch screen may show promotional videos.

The use of high-quality contents affects general performances and occupies memory space.

TOUCH.

Touch icons, functions and objects to activate the function or to open context menus.



Fig. 16

MOVE AND DRAG

To move and drag icons and objects, touch and drag to the new position

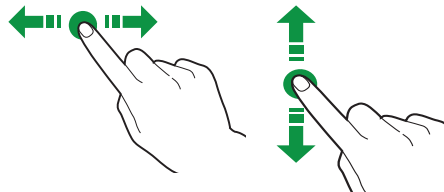


Fig. 17

SCROLL

Swipe your finger on the touch screen to the right, to the left, up or down to scroll values, screen pages and functions.

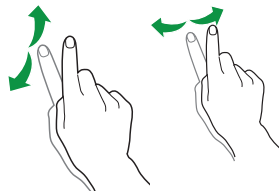


Fig. 18

NORMAL OPERATION MODE

The equipment in normal operation mode shows the screen page with the selections made available.

If some settings are customised (e.g. a different arrangement of drinks), some selections might be not displayed: just scroll the screen page.

The selections might be grouped by category, according to settings.

In case of a malfunction, a message will appear to show the failure / error.

Some selections might be disabled with some types of failures (e.g. empty product canisters, ...)

DRINK DISPENSING

Select a drink

The screen page can be displayed with the customisations of the drink (e.g. sugar quantity).

The preparation state is displayed during the preparation of the drink; as an alternative, you can see entertainment contents (e.g. a video).

SOFTWARE ARCHITECTURE

The equipment requires an operating system and the application software for operation.

Settings / customisations are managed by the application software.

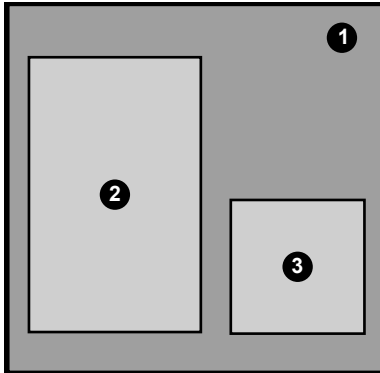


Fig. 19

1. Operating system
2. Application software
3. Settings / customisations

OPERATING SYSTEM

The operating system is intended to supply basic functionalities to manage resources, communication with peripheral units and to coordinate the various activities.

The operating system is necessary to install the application software and use the equipment.

ⓘ The update of the operating system completely deletes the CPU memory, including the application software, the settings and customisations made and statistical data.

APPLICATION SOFTWARE

The application software enables the operator to use the functionalities of the equipment and to change settings through the graphic interface (GUI).

The application software is unable to work without the operating system.

ⓘ The update of the application software does not delete the operating system as well as the settings / customisations made.

The software is updated by following the instructions described in the maintenance chapter.

SETTINGS AND CUSTOMISATIONS

The application software enables the operator to set up and customise recipes, settings and graphic interface.

Settings / customisations also include the database of the machine configurations (layout).

These settings can be saved for import and use on other equipment.

ⓘ Before using the settings / customisations on other equipment, check the software releases of the application and operating system.

Make sure that they are updated or, at least, that their release is the same as the one from which they have been exported.

Settings / customisations are not compatible with previous software releases.

Notes on programming

The main functions required to best manage the machine operation are briefly explained here below, and not necessarily in the order in which they are displayed in the menu.

The representation of icons/screens in this manual is merely indicative and it may deviate from the one displayed by the machine according to settings (layouts, themes and/or icons).

ACCESS TO PROGRAMMING MENU

- when the door is closed, touch and hold down the logo up and in the middle of the touch screen for some seconds (if enabled from the menu).

as an alternative

- open the door of the equipment

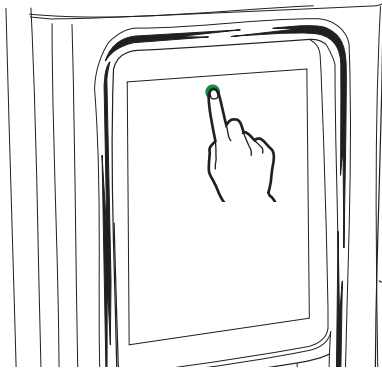


Fig. 20

You may be required to enter a password to access programming menus.

Enter the password to access enabled menus.

The passwords (by default) are:

- Technician (4444),
- Vending machine (3333),
- Filler (2222)
- User (1111)

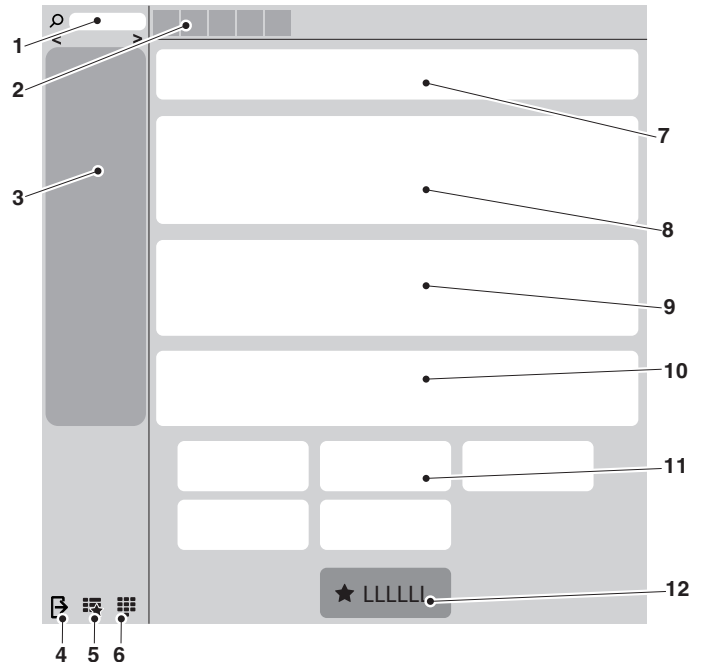


Fig. 21

1. search field
2. machine state icons
3. menu of functions
4. exit
5. favourites
6. keypad for password
7. information area
8. message area
9. failure area
10. maintenance information area
11. wash cycle area


MENU

Touch the menu  to display the menu functions of the equipment.

The functions available for the current user profile appear on the screen.

Some functions and/or parameters might be not displayed: just scroll the screen page.

EXIT


Touch exit  to quit the programming menu.

The screen page of selections is displayed.



FAVOURITES

The favourites  are links with the functions frequently used.

After adding a function to your favourites, you just have to display the favourites and touch the function for rapid access.



Touch the favourites  to access the functions frequently used and stored as favourites .

ADD A FUNCTION TO THE "FAVOURITES"

from the function touch ; colour will change ( is activated)

REMOVE A FUNCTION FROM THE "FAVOURITES":

- touch the function you wish to remove from the favourites so as to access the function.

- touch : colour will change ( is deactivated)

NUMERIC KEYPAD

Touch  to display the numeric keypad

INFORMATION AREA

To display the information on the equipment (software release, ...)

MESSAGE AREA

It displays information messages, e.g. statistics on the selections most required,...

FAILURE AREA

It displays the faults on the equipment.

MAINTENANCE INFORMATION AREA

It displays the information on maintenance deadlines

The current date/time is set up as the latest maintenance action by means of the MAINTENANCE NOTICE.

WASH CYCLE AREA

It displays the wash cycles available for the equipment.

ENTRY OF VALUES

The following methods are made available inside programming menus to enter / modify values:

KEYBOARD

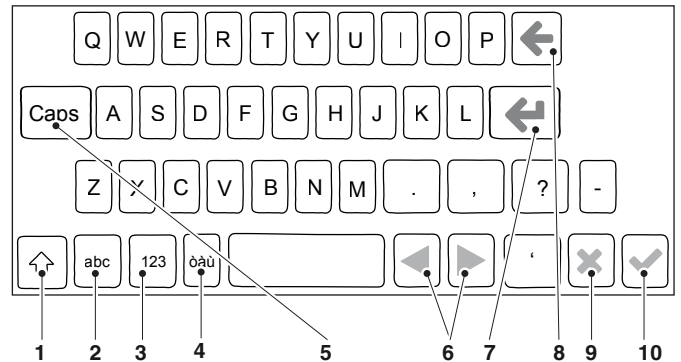


Fig. 22

1. shift key
2. keyboard switch "numbers/symbols" to "letters"
3. keyboard switch "letters" <-> "numbers/symbols"
4. caps lock
5. move the cursor within the text
6. new line (text on two lines)
7. delete (back space)
8. confirm
9. cancel

NUMERIC KEYPAD

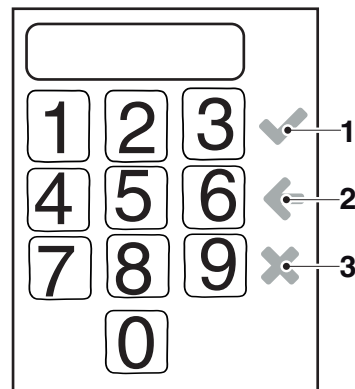


Fig. 23

1. confirm
2. delete (back space)
3. close the keyboard

CHECKBOX

Touch the checkbox to enable / disable the option.



Fig. 24

DROP-DOWN LIST

Touch to open the drop-down list and select the value or the setting.

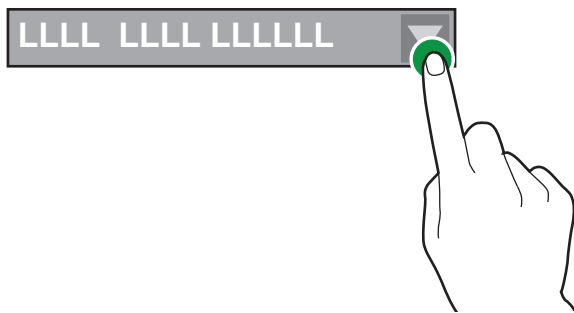



Fig. 25

VALUE PICKERS

Scroll and select the value you wish
To enter a value quickly (without scrolling), touch  and type the numeric value

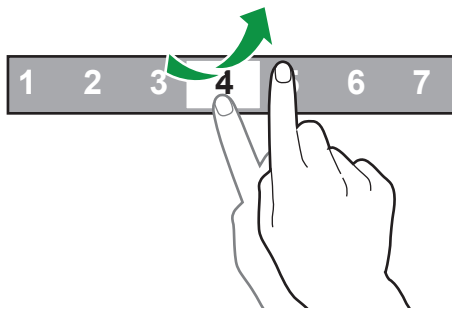


Fig. 26

DAILY ACTIONS

It groups all the functions concerning daily or most frequent operations (wash cycles, waste counter reset, ...)

CLEANING AND WASHING

Automatic washing and rinsing functions of the functional units of the equipment (brew unit, mixer, ...).

Choose the components you wish to wash.

Some parameters might be required for some wash cycles (e.g. the water quantity for use, ...)

FILLING CANISTERS

If the level control of canisters is disabled, the function is not accessible.

The function is intended to manage pre-alarms properly or to display a message for empty canisters (if enabled).

i After loading products, specify the product quantity you have loaded.

MONEY MANAGEMENT

Functions active for the models with payment system only.

From the function you can:

- empty the coins from change tubes of the coin mechanism
- load the coins into the tubes of the coin mechanism for the change function
- check the total amount of money in the coin mechanism

REMOTE DISPLAY

With a master-slave connection only.

To enable the remote display and navigate in the menus of the connected slave machine.

EMPTYING THE WASTE TRAY

To reset the counter managing the signal of "waste full".

SETTINGS OF SELECTIONS

ARRANGEMENT OF SELECTIONS

Choose the arrangement of the selections displayed in normal operation mode among those pre-defined.

i To change the order of selections, drag the icon of the selection to the new position.




i To make a selection available in normal operation mode, drag the icon of the selection from the selections made available and vice versa.

CATEGORIES OF SELECTIONS

To modify the categories of pre-defined selections.

The categories of selections are displayed in normal operation mode and they enable the operator to subdivide selections by type of drink (e.g. "BLUE drinks", "other drinks", ...).

The function enables the operator to:

- create a new category **+** ;
- duplicate  and customise  a category;
- remove a category ;
- enable / disable categories made available.

MODIFY A CATEGORY

You can modify:




- the name;
- the description;
- the image representing the category displayed during normal operation;
- the type of the category (drinks, snack product, ...);
- the icon representing the category displayed in the menu of selections.


PRODUCTS

SNACKS AND FOOD

The equipment enables the operator to manage some parameters of the snack and food selections of "master / slave" connected equipment.

From the screen page you can:

- Create new products and associate a recipe **+**.
- Remove a selection .
- Duplicate  and customise  the drink.

The icon  shows that the product is displayed on the screen page where to select products.

CREATE / MODIFY A PRODUCT






You can:

- assign or modify a univocal name of the selection.
The univocal name is used as a reference inside the software.
If you wish to dispense the same product from several spirals of the "slave" machine, use the function "selections by rotation" of the "slave" equipment.
- assign or modify the name of the selection in the various languages made available.
The name of the selection is displayed during normal operation beneath the image of the selection.
- assign the selection number associated with the spiral;
- assign the text to be displayed on the price display units (if any) of the "slave" machine;
- choose a *playlist* of multimedia contents to be associated and displayed when the selection is being dispensed;
- associate an image with the selection;
- associate an image of the nutritional product information.

DRINKS


The selections currently used, those available and those not compatible with the configuration in use (layout), but compatible with other configurations (layout) appear on the screen.

From the screen page you can:

- Create new drinks and associate a recipe .
The software makes sure that the recipe is compatible with the configuration (layout) of the equipment.
If  appears, it means that incompatibility has been found out.
- Remove a drink .
- Duplicate  and customise  the drink.

CREATE / MODIFY A DRINK






You can:

- Assign / modify the name of the drinks displayed in normal operation mode.
- Choose which recipe to use to prepare the drink.
The software makes sure that the recipe is compatible with the configuration (layout) of the equipment.
If  appears, it means that incompatibility has been found out.
- Change the image associated with the drink; touch the image to choose the new image.
- Associate a *playlist* of multimedia contents for display during the dispensing cycle.
- Enable the user to interrupt the drink preparation before it is dispensed (“dispensing stop” function).
- Dispense the test drink.

RECIPES

The recipes currently used, those available and those not compatible with the configuration in use (layout), but compatible with other configurations (layout) appear on the screen.



You can:

- Create a new recipe .
Once created, the new recipe is saved in the category “not available”.
Associate the recipe with the drink.
The software makes sure that the recipe is compatible with the configuration (layout) of the equipment.
If  appears, it means that incompatibility has been found out.
- Remove a recipe .
- Duplicate  and customise  a recipe.

CREATE / MODIFY A NEW RECIPE

The guided procedure enables the operator to create a new recipe.

A screen page appears where:

- to assign a name to the new recipe.
- to set up a wait time (in seconds) for the message “Serve yourself” from the end of dispensing.
The wait time enables the tubes to get empty and to drip in the cup.
- to touch  and then “Add preparation” to add the products composing the recipe (e.g. coffee, chocolate, ...).
The screen pages of the parameters vary according to the product you add (coffee, instant powders, ...);
- to add some customisations, touch  and then “Add customisation”.
Several parameters can be set for every single customisation;
- to save the settings and go back to the main screen page.

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

You can modify the recipe after the test selection.

MODIFY A RECIPE

From the screen page of the recipe you can:

- modify the name of the recipe;
- to set up a wait time (in seconds) for the message "Serve yourself" from the end of dispensing.
The wait time enables the tubes to get empty and to drip in the cup.

You can add further ingredients and/or customisations to the recipe (stirrer, cup, ...).

To modify the settings of every single ingredient (e.g. water quantity, powder, ...), touch the ingredient bar to open the context menu.

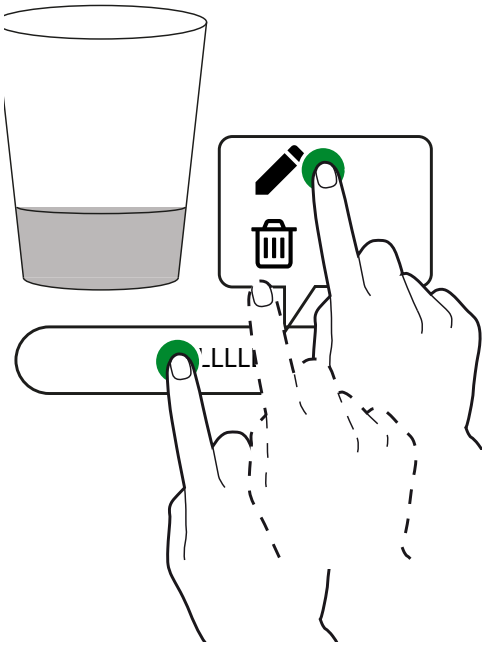




Fig. 27

-  modify the ingredient
-  remove the ingredient

To move an ingredient before or after another ingredient, just drag the bar of the ingredient.

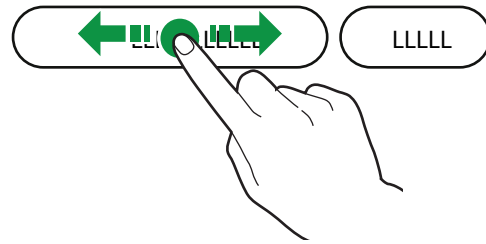


Fig. 28

After changing the parameters, save the settings and go back to the main screen page.

From the main screen page with "Test recipe" you can dispense a test selection to check the recipe you have modified.

BASIC PARAMETERS FOR COFFEE BEANS

You can set up:

- the name of the ingredient
- the water dose
- dispense a test drink.

Some customisations can be added (e.g. strength, total water quantity ...).

Every single customisation has some specific parameters for the setup.

You can set the price variation of the selection for the equipment with a payment system.

BASIC PARAMETERS FOR INSTANT PRODUCTS

You can set up:

- the name of the ingredient;
- the water dose;
- the instant powder dose;
- dispense a test drink;

Some customisations can be added (e.g. strength, total water quantity ...).

Every single customisation has some specific parameters for the setup.

You can set the price variation of the selection for the equipment with a payment system.

ADVANCED ESPRESSO PARAMETERS

INITIAL DELAY

To set up a delay for the ingredient; the delay is useful if you create a recipe consisting of several ingredients.

For example, on creating the recipe “Espresso with milk”, you can set up a delay time between the espresso dispensing cycle and the milk dispensing one.

It may be of use to obtain a better drink quality.

DOSE SQUEEZING

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

- ON: dose squeezing enabled
- OFF: no dose squeezing

PRE-BREW DOSE

To set up the water quantity for use during pre-brewing.

PRE-BREW TIME

To set up the pre-brew time before actual brewing occurs.

DOSE COMPRESSION

To set up the dose compression level while brewing coffee beans:

- Medium
- Low

ADVANCED INSTANT PARAMETERS

INITIAL DELAY

To set up a delay for the ingredient; the delay is useful if you create a recipe consisting of several ingredients.

For example, on creating the recipe “Chocolate with milk”, you can set up a delay time between the chocolate dispensing cycle and the milk dispensing one.

It may be of use to obtain a better drink quality.

MIXER DELAY

To set up a delay time for starting the mixer compared to the water dispensing cycle.

MIXER ABSOLUTE MIX TIME

You can set up the mix time, not depending upon the time necessary to operate the pump / valve.

The mix time value is set in tenths of a second and calculated from the time the pump / solenoid valve is started up.

RELATIVE MIXER TIME

You can set up the mix time by way of difference, either in excess or in default, compared to the stop time of the pump / solenoid valve.

The mix time value is set in milliseconds and calculated from the time the pump / valve is started up.

MIXING SPEED

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

WATER QUEUE

To extend the water dispensing cycle in the mixer at the end of mixing to rinse the mixer properly.

Set up the water quantity you wish.

POWDER DELAY

To set up a delay time for dispensing instant powder compared to the water dispensing cycle in the mixer (activation of the pump / solenoid valve).

STEP

Instant powder is dispensed at intervals while water is being dispensed.

Set up in how many intervals to dispense instant powder while water is being dispensed.

Set up the intervals (steps) according to the powder used to obtain a good-looking quality drink.

POWDER DEC CYCLE

Instant powder is dispensed before water to improve the drink quality.

Enabling is recommended for instant coffee.

POWDER SPEED

To set up the instant powder dispensing speed.

SPECIAL PRODUCTS

It displays and modifies special products made available (e.g. cup only, ...).

It is possible to define the name, the image representing it, etc. for each special product.




PROMOTIONS

It displays and manages the promotions available for the equipment.

Promotions are combinations of drinks and snack products.

The name, the image representing it, ... can be defined for each promotion.

From the function you can:

- Create new promotions **+** ;
- Remove promotions ;
- Duplicate  and customise  promotions.

EQUIPMENT CONTENTS

INGREDIENT CANISTERS

It displays the arrangement of product canisters, according to the machine layout.

Choose a canister to:

- assign a name to the canister;
- associate an ingredient to the canister (Chocolate, Espresso, Espresso 2, ...);
- set up the maximum canister capacity to manage the “products running out” control;
- change the colour associated with the canister;
- set up the product images (e.g. logo of the coffee producer, ...).
These images are displayed near the selection which uses the ingredient.
- enter / remove and modify the nutritional information for display and/or the products that may cause any allergy.

MECHANICAL LAYOUT

It represents the mechanical layout of the configuration used by the equipment.

It represents the arrangement of canisters and the main functional units.

You can specify the new mechanical settings on the equipment for the software.

Make sure that the settings you have made correspond to the actual configuration of the equipment.

The equipment regulates the operation cycles of functional units according to the choices you have made.

The settings not in compliance with the actual configuration may be a source of danger and damage the equipment.

ID PRODUCTS

To modify the identification number of snack and food selections.

To display all snack and food selections with the relative identification number.

No identification number of snack and food selections is admitted if duplicated; if the value is duplicated, the equipment will display a message.

MACHINE SETTINGS

CONFIGURATION

SELECT CONFIGURATION

To manage groups of configurations (e.g. by country) and every single configuration (layout) arranged for the equipment.

One group of configurations contains several single configurations (layout).



Fig. 29

You can remove and duplicate the groups of configurations and every single configuration.

When you use a new configuration, you can decide whether to reset statistical data, calibrations and maintenance counters.

ⓘ Before loading the configuration of another equipment (cloning), check the mechanical and software compatibility of the equipment.

To use another configuration (by default), load it from the function "Backup and restore".

To display the configuration by default you have loaded, enable the parameter "display all" from the function intended to select the configuration.

BACKUP AND RESTORE

The backup function is intended to save the current machine settings in a backup.

The backups are saved in the memory of the CPU board.

The restore function is intended to restore the machine settings from the backup you have made before.

The equipment can be restored to the:

- settings by default;

- customised settings you have saved before by using the backup function.

After restoring the settings from the configuration file, enable the configuration from the menu "Select configuration".

IMPORT FROM USB

To import new machine settings from a configuration file saved in a USB stick.

ⓘ Import can be used to clone the settings of another equipment; check the compatibility of settings among the equipment.

EXPORT ON USB

To export the machine settings into a configuration file on a USB stick.

ⓘ Export can be used to clone the current settings of another equipment; check the compatibility of settings among the equipment.

MODIFY INTERFACE STRINGS

To modify the names of drinks, recipes, canisters, nutritional information ... displayed on the screen pages and in the languages made available.

The equipment groups the various strings by category to facilitate the identification thereof.

i It is not possible to modify the strings of the programming menus.

DISPLAY SETTINGS

CUSTOMISE USER'S INTERFACE

MODIFY

To set up some graphical items of the user interface (GUI), e.g., backgrounds, text dimensions, colours, ...

SELECT CUSTOMISED GRAPHICS

To choose the file with the graphical customisations to apply to the user's interface.

To display the files loaded by using the function "import".

IMPORT CUSTOMISED GRAPHICS

To import the file with the graphical customisations from a USB stick to the equipment.

EXPORT CUSTOMISED GRAPHICS

To save a file with the graphical customisations on a USB stick.

GENERAL DISPLAY SETTINGS

To enable / disable the display of:


- the number of dispensing cycles performed after the equipment has been powered on;
- set up the touch screen luminosity; 100 is the value for maximum luminosity;
- date and time setup;
- screen saver, enable to enter after how long to activate the screen saver. Choose whether to reproduce a screen saver or a *playlist*;
- display nutritional information;
- display and select a logo among those available/loaded.


PLAYLIST

To create and manage *playlists* of entertainment contents.



A *playlist* includes videos and/or sequences of images reproduced while the selection is being dispensed.

Press **+** to add videos or images to the *playlist*.

Press  to create a copy of the *playlist*.

Press  to remove the *playlist*.

A new *playlist* must be necessarily assigned a name.

The *playlist* contents are reproduced in a: random  or cyclic way 

i For a *playlist* consisting of images only, you can specify after how long (in seconds) to display the next image.

TEXT MESSAGE AND RSS FEEDS

You can display RSS feeds (news) in normal operation mode and while the selection is being dispensed.

The equipment must have a network connection to display the RSS feeds.

FEED / TEXT

The equipment is set up by default to display fixed text messages (equipment not Internet-connected).

Create and enter the texts you wish to show in normal operation mode.

Enable the network connection to display news by using an RSS FEED.

i An RSS FEED is intended to display short news during normal operation.

Choose the RSS FEED address among those pre-defined or enter a customised address.

CUSTOMISED BANNER SETTINGS

To customise the banner displayed on the screen page of the selections in the normal operation mode.

To select the background image and customise the text (font, size, colour, ...) to be written on the image.

It is possible to set up a banner for each category of products.

SETTINGS OF INPUT SENSORS

The group of functions is intended to set up the operation of some sensors of the equipment.

LEVEL OF CANISTERS

To enable / disable the level control of the canisters.

i The level of canisters is calculated.

The product quantity used in the recipe is subtracted from the canister capacity set up for each selection you have made.

i For a correct management specify the product quantity you have loaded in the canister (whenever you load products).

To display the various canisters with filling levels and modifiable parameters:

- Calculated quantity: enable / disable the counter that manages the pre-alarms of "products running out"
- Total capacity: set up the grams of the maximum canister capacity
- Threshold value: set up the grams of the pre-alarm threshold

CUP SENSOR

Models with "cup sensor" only (photocell). The cup sensor can be enabled / disabled for all selections.

Moreover, you can establish whether - after two attempts at releasing the cup and if the photocell has detected no object in the dispensing compartment - the failure shall:

- lock the machine (locking failure)
- or
- let it run for operation with the user's cup (non-locking failure).

CALIBRATIONS

VOLUMETRIC COUNTER CALIBRATION

The calibration of the volumetric counter (flow meter) enables the operator to obtain the proper water quantity required by recipes.

The calibration procedure of the volumetric counter consists in:

1. Dispensing and drawing the pre-set water quantity.
2. Measuring the dispensed water quantity (in cc).
3. Enter the measured value.

GRINDING CALIBRATION

Calibration enables the user to regulate the working speed of the grinder, according to the grams to be ground.

To calibrate, act as follows:

1. After the calibration procedure has been started, a coffee dose in beans is ground and released;
2. Weigh the ground product;
3. Enter the value of the weight you have measured.

INGREDIENT MOTOR CALIBRATION

The calibration of instant product and pre-ground coffee ingredient motors enables the user to regulate the working speed of the ingredient motor to define the flow rate in gr/sec.

To calibrate, act as follows:

1. Dispense powder at the minimum speed;
2. Weigh the instant powder you have dispensed;
3. Enter the value of the weight you have measured;
4. Dispense powder at the maximum speed;
5. Weigh the instant powder you have dispensed;
6. Enter the value of the weight you have measured.

COLD WATER CALIBRATION

For the models dispensing cold water only. The cold water calibration enables the operator to obtain the proper water quantity in recipes.

The calibration procedure:

1. Dispense a pre-set water quantity.
2. Measure the dispensed water quantity (in ml).
3. Enter the measured value.

CALIBRATION OF PUMPS / SOLENOID VALVES

Calibration enables the user to regulate the flow rate in cc/sec.

To calibrate, act as follows:

1. Dispense water at the minimum flow rate.
2. Measure and enter the dispensed water quantity.
3. Dispense water at the maximum flow rate.
4. Measure and enter the dispensed water quantity.

ⓘ make sure that you have set up the correct mixer nozzle before calibration.

COLD WATER CALIBRATION

For the models dispensing cold water only. The cold water calibration enables the operator to obtain the proper water quantity in recipes.

The calibration procedure:

1. Dispense a pre-set water quantity.
2. Measure the dispensed water quantity (in ml).
3. Enter the measured value.

AUTOMATIC REGULATION OF GRINDING WHEELS

For each device for the regulation of grinding wheels (if any), you can:

- Enable / disable the automatic grinding regulation;
- Set up the brew time, i.e. the time you wish to dispense the water dose of reference set up (brew dose).
- Set up the water quantity of reference (brew dose), on the basis of which to monitor the brew time.

If you change the brew dose, the brew time is changed proportionally.

If you change the brew time, the brew dose is not changed.

MOTOR-DRIVEN REGULATION OF GRINDING WHEELS

If the grinding regulation is disabled or in the equipment, where the regulation of grinding wheels is motor-driven, you can regulate grinding (coarser or finer).

Set up the value (expressed in 1/6 of a turn of the grinding wheel ring nut) to bring the grinding wheels closer or to move them farther.

When grinding wheels are brought closer, grinding is finer.

When grinding wheels are moved farther, grinding is coarser.

Act manually on the regulation knob of the grinder for the machines where the regulation of grinding wheels is not motor-driven.

SOLID WASTE SETTINGS

To manage the signal of “waste full”.

This function enables the user to set up after how many coffee selections it is possible to display the message “waste full”.

Once the set number of selections has been reached, the machine disables the selections with coffee.

It is possible to select a pre-alarm threshold (number of selections) in which the pre-alarm message will be displayed.

OUTPUT SETTINGS

ESPRESSO UNIT SETTINGS

- No coffee: a sensor is intended to detect the grinder rotation during grinding; in case of a lock (e.g. foreign bodies) or if the speed is too high (grinder empty), the control will lock the selections using the grinder;
- Pre-grinding: to enable / disable coffee grinding for the next selection. Pre-grinding decreases the time necessary to prepare the next selection with ground coffee. Pre-grinding compromises the flavour of the next selection with ground coffee.
- To set up the position of the brewing chamber of the brew unit.
Setting up the position of the brewing chamber enables the coffee powder to spread more homogeneously in the brewing chamber.
- It enables the brew unit to re-position as soon as the equipment is powered on. If the brew unit is re-positioned, you can be sure that it has reached its correct position before dispensing.
- It enables the dose variation of the first coffee (increase in the water dose of the first coffee)

SUCTION PARAMETERS

To enable / disable the operation of the vapour suction fan wheel.

VAPOUR SUCTION

- ON: the fan wheel is always active.
- OFF: the fan wheel becomes active during the preparation of the drink.

LIGHTING

To set up the lighting parameters of the equipment.

You can set up:

- decide whether to enable the lighting of the dispensing compartment

CUP DISPENSER SETTINGS

Use this function to determine:

- the delay time for stopping the rotation of the cup stacker;
 - the time that has to elapse between the cup releasing and the sugar dispensing;
- Use these parameters to balance any inertia due to the type of cup.

ⓘ Check the settings you have made by experimentation.

CUP SHIFT ARM SETTINGS

Use this function to define the operation of the cup shift arm.

Use these parameters to optimise the cup shift arm movement when this is beneath the cup release and/or under the nozzles.

ⓘ Check the settings you have made by experimentation.

SYRUP SETTINGS

To enable the management of the syrup kit. When enabled, (after a certain number of hours) a rinse cycle can be set up for which the quantity of water to be used can be chosen.

AUTOMATIC FLAP

For models with motor-driven flap only. The function is used to set up the opening/closing time of the motor-driven flap.

MAINTENANCE

PROGRAMMING AUTOMATIC WASH / RINSE CYCLES

You can enable / disable the programming of automatic wash and/or rinse cycles of the equipment.

Programme the type of wash and/or rinse cycle to be performed on the day and at the time you have set up.

You can add and remove automatic wash and/or rinse cycles.

⚠ Automatic wash / rinse cycles use hot water. Never put your hands in the dispensing area: danger of burns.

ℹ Wash cycles are not intended to replace the necessity to disassemble the components for sanitising purposes regularly.

A message is displayed during wash / rinse cycles to show the progress of the operation.

NEXT MAINTENANCE

Enable and set up the number of days and/or dispensing cycles.

As soon as one of the set up values is reached, the equipment shows the message "maintain".

RESETTING THE MAINTENANCE COUNTER

To reset the counter managing the notices of maintenance.

ℹ To manage notices properly, reset the counter only after carrying out all maintenance operations.

WARNING MESSAGE FOR WASH CYCLES

Set up the intervals (number of hours and/or selections) for each type of wash / rinse cycle.

As soon as one of the set up values is reached, the equipment shows a message prompting the operator to wash / rinse.

Every single wash / rinse cycle may be made compulsory: the equipment or some functional units are disabled until the wash / rinse cycle is carried out.

NEXT WASH CYCLES

It displays for each type of wash / rinse cycle when a wash / rinse cycle must be carried out.

GENERAL EQUIPMENT SETTINGS

TANK

The machine can be supplied with water from the network (OFF) or from a tank (ON).

HYDRAULIC CIRCUIT

To select the hydraulic circuit of the equipment.

Make sure that the circuit you have chosen is the one of the equipment

ⓘ The set up enables the user to manage all electric components properly and to optimise the heat cycles of the boiler.

ACCESS TO PROGRAMMING WHEN THE DOOR IS CLOSED

To enable the access to programming menu when the door is closed.

BOILER PARAMETERS

To set up the operation parameters of the boiler/s.

- Temperature: to set up the operation temperature of the boiler.

You can enable a heat cycle of the boiler (boost) at the first selection and after period of stand-by.

The heat cycle (boost) is of use to balance the low temperature of the first selection (after a period of stand-by).

You can enable the boost even for all the next coffee-based selections.

For instant drinks, the heat cycle of the boiler (boost) can be for the first selection only.

PRE-DISPENSING SETTINGS

To enable and manage the heat/cool and/or rinse cycles before dispensing.

If these cycles are enabled, the time required to prepare drinks becomes longer.

MASTER SLAVE SETTINGS

Use this function to enable the “Master / Slave” connection.

If the function is active, the equipment is “Master”: it controls the second machine.

The “Master / Slave” connection requires the equipment to be connected with each other by means of a special kit.

From the menu set up the model of the connected “Slave” machine.

The master/slave function is not enabled by default.

If the “Master / Slave” function is enabled, you can use the functions relative to snack and/or food products and make a request for snack and food selections.

The request for snack and/or food selections is made by the “Master” equipment.

Enable the “remote display” function to navigate in the menus of the

“slave” machine.

Use the function for configuration of the connection with slave machines to display the software version of the connected “Slave” equipment.

IMPORT / EXPORT SLAVE SETTINGS ON USB

To import and/or export the settings of the connected “slave” machine on a USB stick.

MACHINE INFORMATION

FAILURES

The machine is equipped with several sensors intended to control the various functional units.

As soon as a malfunction is found out, the type of failure is displayed and the machine (or part of it) is set out of order.

The failures that are detected are stored in special counters.

FAILURE HISTORY FILE

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

The function shows if the failure is still present and/or solved.

From the function you can reset the list of recorded failures.

EVENT HISTORY FILE

Use this function to display and filter the events recorded by the equipment.

An event might be for example the access to menus, the change of parameters, ...

From the function you can reset the list of recorded events.

FAILURES

It displays the faults on the equipment.

If there is no fault, the list is blank.

DOSER FAULT X

If the current input of an ingredient motor falls outside the range of pre-set values, all the selections using that doser are disabled.

WHIPPER FAULT X

If the current input of a whipper motor falls outside the range of pre-set values, all the selections using that mixer are disabled.

VALVE FAULT X

If the current input of a solenoid valve falls outside the range of pre-set values, all the selections using that solenoid valve are disabled.

SHORT CIRCUIT MOSFET

One of the mosfets on the actuation board remains active.

The mosfets control the activation/deactivation of direct current motors

SHORT CIRCUIT

A short-circuit is detected on one of the direct current motors connected with the actuation board.

A fault may be simultaneously detected on one of the direct current motors.

VOLUMETRIC COUNTER

The volumetric counter (flow meter) enables the operator to count the water quantity necessary to prepare a selection.

If the actuation board fails to detect the volumetric counter pulses produced by the water passage within a pre-established time interval, the equipment is put out of order.

AIRBREAK WATER LOSS

The air-break micro (operated by the float) signals the lack of water even if no request has been made for a selection.

The water inlet solenoid valve is opened or the self-supply pump activated (attempt at filling the air break).

If the air break is not filled, the equipment is set out of order.

AIRBREAK MICRO

The air-break micro (operated by the float) never signals the lack of water following a dispensing cycle.

AIR-BREAK FILLING TIMEOUT

The air-break micro (operated by the float) is not signalling that the water level has been reached in the air-break within the pre-set time interval during filling.

BOILER FILLING TIMEOUT

The boiler has not filled within the pre-set time interval.

The water quantity necessary to fill the boiler is detected by the volumetric counter (flow meter).

COFFEE UNIT - MICRO UNIT FAILURE -

While the brew unit is being operated, 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.

SUGAR/STIRRER FAILURE

If the current input of the direct current motor should fall outside the range of default values, this failure is displayed. Sugarless drinks can be dispensed.

BOILER FAILURE

The boiler fails to reach the operation temperature after temperature values have been measured many times within a well-defined time interval.

The equipment is put out of order.

BOILER LEAKAGE

It signals any pressure loss of the boiler during a "pressurising" cycle.

COMPLETE MACHINE CLEANING

It signals that the equipment must be completely cleaned.

The signal is displayed when the time limit or the pre-set number of selections is reached.

MIXER WASH

It signals that the mixers must be washed.

The signal is displayed when the time limit or the pre-set number of selections is reached.

COIN MECHANISM

Models with payment system only.

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).

NO WATER

Lack of water in the water network or self-supply tank.

Make sure that the equipment is connected with the water network and that the tap is open or that the tank is full of water.

Touch the "Reset" key to restore the operation of the equipment.

RAM DATA

One or more areas of the RAM memory contain altered data that have been corrected by default values.

The machine continues to work, but it is recommended to initialise as soon as possible.

NO COFFEE

If the ground dose is not reached in the doser within 15 seconds, the "no coffee" failure is recorded.

The selections using coffee beans are put out of order.

GRINDER LOCK

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

In case of lock (foreign bodies, etc.), the grinder is locked and espresso-based selections are disabled.

MACHINE BOARD

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

The communication between the two boards occurs through CAN BUS.

Check the CAN BUS connections between the two boards.

LOW TEMPERATURE

The boiler temperature is lower than the minimum temperature programmed for a dispensing cycle.

Wait for the minimum temperature set up for dispensing to be reached.

MACHINE DATABASE NOT AVAILABLE

The machine database intended to group and manage the machine configurations (layout) is not available in the equipment or it cannot be loaded or created.

Make sure that the memory space is enough.

The equipment is put out of order.

NO SYRUP 1 AND 2

For the models with a syrup kit only.

The syrup used in selections is used up.

NO CUPS

As soon as the no cups microswitch is opened, the cup column shift motor is actuated. The machine is put out of order if the microswitch has not closed after a complete rotation.

If the machine is complete with an (optional) cup sensor, the machine will display the "No cups" message.

Use the corresponding function to define whether the failure shall lock the machine or let it ready for a cup sale.

NO SLAVE MACHINE COMMUNICATION

For the equipment with master / slave connection only

No communication with the connected slave equipment; check the electric connection between the two machines and the software settings.

STATISTICS

SHOW STATISTICS

It displays the statistics relative to selections (e.g. the number of dispensing cycles carried out, date and time of the last dispensing cycle, ...).

For the equipment master / slave connected with a snack machine, you can even display the statistics of snack selections.

RESET STATISTICS

It resets the statistics stored for selections.

For the equipment master / slave connected with a snack machine, you can reset the statistics of the master or slave equipment or both of them.

Set the reset mode of counters:

- auto mode: total reset of partial counters whenever statistics are acquired.
- save mode: reset by controlling the statistics acquisition device only.

SHOW AUDITS

It displays the total number of dispensing cycles and the total number of dispensing cycles after the last statistics reset as well as the amount collected for every single selection.

The function enables the operator to filter the display of audit data by category.

For the equipment master / slave connected with a snack machine, you can even display the statistics of snack selections.

NUMBERING OF SELECTIONS

To number the selections and have a drink - selection number match in the statistics.

i Every single selection must have a univocal number.

FAVOURITES

The favourites are links with the functions frequently used.

After adding a function to your “favourites”, you just have to display the “favourites” and touch the function for rapid access.

LIST OF FAVOURITES

It displays all the functions that are frequently used and have been stored as “favourites”.

Touch the function for access.

DELETE LIST OF FAVOURITES

To remove the functions that have been stored as “favourites”.

You can remove one single function or all functions (delete all).

To remove one single function: touch the function key and confirm the removal from the list.

MACHINE IDENTIFICATION NUMBER

To enter a numeric code and the name intended to identify the equipment.

The code can be used to identify the equipment to analyse statistics.

i This information is not saved when a complete backup is carried out.

INSTALLATION DATE

To set up the installation date of the equipment.

Press  to set up the date.

i The date is used to manage and schedule maintenance intervals and/or automatic wash / rinse cycles.

TECHNICAL SUPPORT CONTACTS

To enter the technical support details (name, phone number, ...) for contact in case of malfunction.

This information will be displayed in case of malfunction.

You can decide whether to display the information with the failures putting the equipment out of order or with the failures not putting the equipment out of failure or with the failures that can not be reset in normal operation mode.

Press  to modify contact details.

ENERGY SAVING

You can enable, modify the parameters and set up the energy saving time bands for the equipment from the energy saving function.

SETTINGS

To enable / disable the energy saving functionality.

The equipment enables the operator to manage various energy saving profiles.

Some parameters of every single energy saving profile can be customised.

“SOFT MODE” PROFILE

This profile enables energy saving after a shut-down period of the equipment.

Upon request for a selection, the machine quits the energy saving mode.

You can:

- set up after how many minutes of shut-down energy saving is activated for the equipment;
- set up the holding temperature of the boiler/s in the energy saving phase;
- enable / disable the lighting of the equipment;
- choose the luminosity level of the touch screen among those pre-defined.

“DEEP MODE” PROFILE

This profile is active on the time bands you have set up.

The boiler temperature is lowered in the set up time bands and the set up holding temperature is kept.

You can:

- set up how many minutes earlier the boiler must be heated before the end of the time band.
For instance 5 minutes: the heat cycle of the boiler is activated 5 minutes before the end of the time band to reach the operating temperature.
- set up the holding temperature of the boiler/s in the energy saving phase;
- enable / disable the lighting of the equipment during the energy saving time band;
- choose the luminosity level of the touch screen among those pre-defined.

TIME BANDS

To set up the time bands intended to trigger energy saving profiles.

- Choose the day on which to set up the time bands.
- Touch “Add” and then the profile line to position a rectangle showing the time.
- Drag the rectangle to define the time exactly.

To remove a rectangle, touch the key “Remove” and then the rectangle to be removed.

You can copy the settings for all days of the week or for one single day.

Touch “Copy day” to:

- Copy the time bands set up for one single day of the week; touch the day on which to set up the energy saving and then touch “paste daily profile”.
- Copy the time bands set up for all days of the week; touch “paste daily profile to all days”.

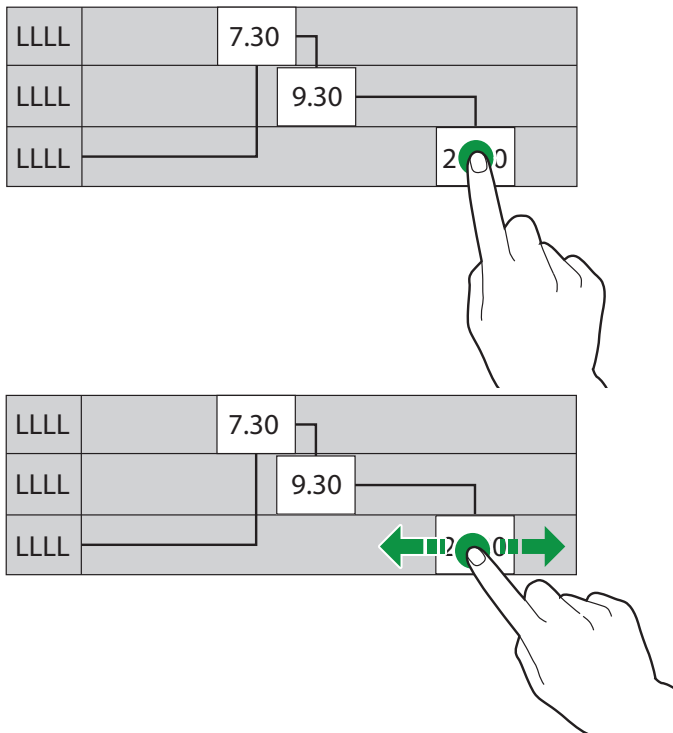


Fig. 30

PAYMENT SYSTEMS

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

COMMON PARAMETERS

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.

DECIMAL POINT POSITION

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

0: decimal point disabled;

1: one decimal digit after the point (XXX.X);

2: two decimal digits after the point (XX.XX);

3: three decimal digits after the point (X.XXX);

TYPE OF DISPENSING (MULTI-VENDING)

Used to set the operation mode by multiple or single dispensing. In case of multiple dispensing, the change is not automatically returned 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.

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).

BOOKING TIME

To set up for the cash payment how long to display the residual credit necessary to dispense the selection.

VALIDATOR

DECIMAL POINT POSITION

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

0: decimal point disabled;

1: one decimal digit after the point (XXX.X);

2: two decimal digits after the point (XX.XX);

3: three decimal digits after the point (X.XXX);

CREDIT (OVERPAY)

You can decide whether:

- to cash any credit exceeding the selection amount after a well-defined time interval

- keep and leave any credit exceeding the selection amount for the next selection.

OVERPAY TIMEOUT

To set up after how long to release or cash the credit with no request for a selection.

VALUE OF VALIDATOR LINES

To set up the value of the 6 validator coin lines (from A to F).

EXECUTIVE

RELEASE

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

- Standard;

- Price holding / price display;

- Price holding with alignment.

SYNCHRONISE PRICES

Set up "Price holding with alignment" to synchronise the prices set up:

- from the coin mechanism to the equipment and vice versa.

- from the coin mechanism / cashless system to the equipment and vice versa.

Synchronisation occurs whenever the equipment is powered on.

MDB

CREDIT (OVERPAY)

You can decide whether:

- to cash any credit exceeding the selection amount after a defined time interval.

- keep and leave any credit exceeding the selection amount for the next selection.

OVERPAY TIMEOUT

To set up after how long to release or cash the credit with no request for a selection.

MAXIMUM CREDIT

To set up the maximum accepted value (cash) to avoid returning a high change.

MAXIMUM CHANGE

You can set a limit on the total amount of the change the coin mechanism will return 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.

COINS ACCEPTED

Used 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.

COINS ACCEPTED FOR EXACT CHANGE

Used 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.

COINS RETURNED

Used 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.

EXACT CHANGE ALGORITHM

To choose the control algorithm 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. 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

For example: if the algorithm is set to "6", the machine will display the "No change" message when one of the tubes (A, B, C) has achieved the minimum level.

If the algorithm is set to "04", the machine will display the "No change" message only when tube A (lowest-value coin) has achieved the minimum level of coins.

CASHLESS SETTINGS

CASHLESS PRIVATE

To protect the users' privacy, this function is intended to display "-----" in the place of the credit on the cashless system.

NON-DEFINED CREDIT ACCEPTANCE

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

CASH-SALE CONTROLS

It enables / disables the cash-sale function.

To give evidence that cash transactions have occurred by means of a cashless system.

The values available are listed here below:

-0: cash transactions are recorded as such (standard operation);

-1: cash transactions are recorded as transactions performed by the first cashless system;

-2: cash transactions are recorded as transactions performed by the second cashless system.

REVALUE

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

SECOND CASHLESS

To enable / disable the operation of a second cashless system.

BILL VALIDATOR

CASHLESS RECHARGE WITH BILLS

To enable / disable the possibility of re-charging cashless systems (key or card) by means of a validator or bill reader.

BILLS ACCEPTED

Used to define which bills shall be accepted among those recognised by the reader.

For the bill/value correspondence check the reader configuration.

BILLS ACCEPTED FOR EXACT CHANGE

Used 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.

PRICES

CURRENCY SYMBOL

The function is used to set up the currency symbol among those available during the credit and price display.

PRICES

The machine can manage up to 4 different prices for each selection, promotion, ... (according to the payment method).

Prices (single and global) can be active according to the (standard or promotional) time band you have set up.

Prices are grouped into 4 lists.

For each one of the 4 lists, you can set up the price globally (the same for all selections) or individually (for every single selection).

You can set up a discount for the selection if you use a cup of your own.

FREE VEND PASSWORD

To enable / disable the free dispensing cycle of one or more than one selection by means of a password.

Set up:

- the password for one single free dispensing cycle

or

- the password for the free dispensing cycle of several selections.

PRICE BY TIME BAND

To set up the (standard or promotional) time bands for the sale at differentiated prices.

- Touch the day on which to set up the time bands.
- Touch “Add” and then the time band line to position a rectangle showing the time.
- Drag the rectangle to define the time exactly.

To remove a rectangle, touch the key “Remove” and then the rectangle to be removed.

You can copy the settings for all days of the week or for one single day.

Touch “Copy day” to:

- Copy the time bands set up for one single day of the week; touch the day on which to set up the energy saving and then touch “paste day”.
- Copy the time bands set up for all days of the week; touch “paste days”.

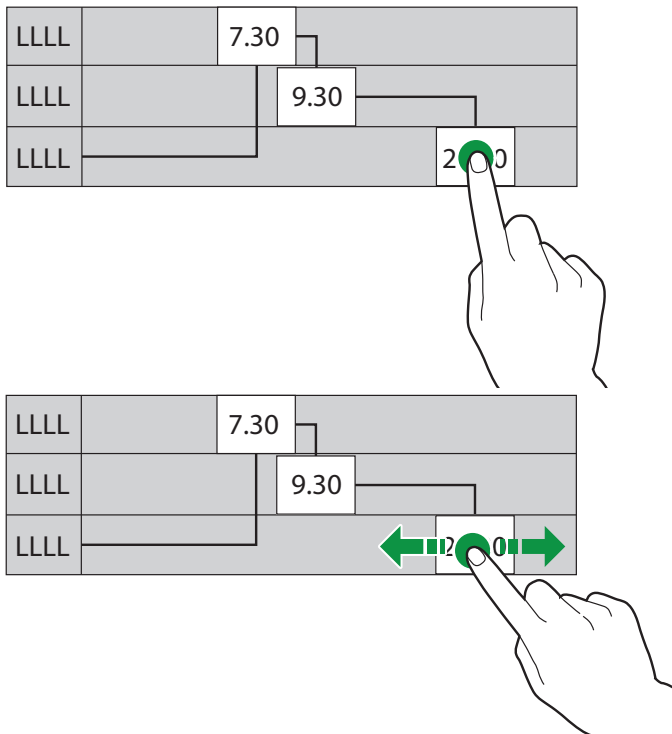


Fig. 31

EMPTY COIN MECHANISM

To empty the coin mechanism and get the whole amount cashed.

From the function you can see the amount in the coin mechanism.

IMPORT / EXPORT

It groups all the functions used to export and import statistics, machine settings, graphical packages, ...

EXPORT EVADTS

To export EVADTS data on a USB stick and/or on data transmission devices (RS232, IrDA, telemetry, ...).

FILE

To save an EVADTS file on a usb stick.

SERIAL PORT

Use this function to decide which communication protocol to use for communication with data acquisition devices.

DDCMP - EDDCMP

with the following configurable parameters:

- **Baudrate:** it is the transmission speed to be used for communication between the equipment and data acquisition devices.
- **Pass code:** it is a code that shall be the same as the one of the data transfer terminal for identification.
Set to 0 by default
- **Security code:** it is a code for mutual recognition between machine and EVA DTS terminal.
Set to 0 by default
- **End-of-transmission:** if enabled, it can recognise the end-of-transmission (EOT) signal sent to the last package and interrupt data transmission.
- **Extend timeout pack:** if enabled, the time to signal the proper receipt of a data package is increased.
The function is useful if one of the communication devices is slower.
- **Synchronise date/time:** if enabled, you can synchronise date and time between communication devices.

DEX/UCS

with the following configurable parameters:

- **Baudrate**: it is the transmission speed to be used for communication between the equipment and data acquisition devices.

VIDEO

To import / export videos from the equipment by means of a USB stick.

SUPPORTED VIDEO FORMATS

- MPEG 4 H264 video codec 25 frames/sec and AAC audio codec;
- maximum screen saver resolution 800x1200;
- entertainment video resolution 640x480.

⚠ To enable the reproduction of videos, the name of the file must contain NEITHER spaces nor other special characters.

ℹ The use of high-quality contents affects the general performances of the equipment and occupies memory space.

⚠ Video reproduction might require the consent by the holder of the copyright or other content-related rights.

Make sure that the copyright regulation applicable for the country of installation of the equipment is observed.

IMAGES

To import / export images from the equipment by means of a USB stick.

SUPPORTED IMAGE FORMATS

- JPG, PNG

ℹ The use of high-quality contents affects the general performances of the equipment and occupies memory space.

⚠ Image reproduction might require the consent by the holder of the copyright or other content-related rights.

Make sure that the copyright regulation applicable for the country of installation of the equipment is observed.

BACKUP

To export / import a complete backup of the equipment settings on a USB stick.

The backup is intended to save the configuration groups (with the relative layouts), the user interface customisations, the videos and images used for playlists and prices.

ℹ The machine parameters and settings can be exported and used on other equipment or after an update of the application software.

Statistical data, network and email settings, the name of the machine, the installation date,... are not saved.

LOGFILE ERROR

Export the machine errors in a logfile. Saving occurs on a USB stick.

SYSTEM

DEVELOPMENT

EXPORT MENU TREE

To export a text file of the menu tree of the software functions of the equipment on a USB stick.

DISPLAY LOG FILES

To display the log file.

The log file is the sequential and chronological recording of the operations carried out by the equipment step by step.

The recording of events in the log file is to be enabled from the “advanced functionalities” of the “development” menu.

EXPORT LOG FILES

To export the log file on a USB stick.

The log file is the sequential and chronological recording of the operations carried out by the equipment step by step.

The recording of events in the log file is enabled from the “advanced functionalities” of the “development” menu.

SYSTEM INFORMATION

It is intended to supply the main system information, such as the memory space used and made available, firmware releases, connectivity ...

IMPORT / EXPORT TRANSLATIONS OF STRINGS

To import / export the translations of the user interface strings by means of a USB stick.

EXPORT THE SETTINGS OF RECIPES

To export the settings of recipes onto a text file (dose tables).

EXPORT MACHINE DATABASE

To export the database of the equipment on a file.

ADVANCED FUNCTIONALITIES

To enable advanced functionalities to diagnose any malfunction of the application and/or operating system.

If activated, these functionalities slow down the operation of the equipment.

This menu is for the manufacturer’s use only.

TECHNICAL FEATURES

TESTING OF COMPONENTS

To test the main components of the equipment.

To display the components that can be tested.

Choose the component you wish to test.

INGREDIENT MOTORS

The instant powder ingredient motor is activated for some seconds.

MIXER

The mixer is activated for some seconds.

CUP RELEASE

A cup is released

STIRRER RELEASE

A stirrer is released

BREW UNIT

The handling of the brew unit is started.

WASTE FULL MICRO

Trigger the liquid waste full micro to check its operation.

CONNECTIVITY

The connections of the equipment are tested (Ethernet, Wi-Fi, Bluetooth).

i To perform the tests, operate the connectivity switch.

COMPARTMENT LIGHTING

The lighting of the dispensing compartment (if any) is activated for some seconds.

BOILER TEMPERATURE

The temperature of boilers is displayed.

BUZZER

A series of sounds is produced by the buzzer of the CPU board.

PAYMENT SYSTEMS

To check the communication with the payment system.

FAN

The vapour suction fan is activated / deactivated.

CUP SENSOR

To check the functionality of the cup sensor, place an object in front of the photocell.

SYRUP TEST

You can test every single syrup, touch the key again to stop dispensing.

SOLENOID VALVES

The solenoid valve of the mixer is activated for some seconds.

⚠ Hot water is dispensed during tests: never put your hands in the dispensing area

WIFI TEST

The communication with the WiFi network is checked.

i To perform the tests, operate the connectivity switch.

ETHERNET TEST

The communication with the Ethernet network is checked.

i To perform the tests, operate the connectivity switch.

BLUETOOTH TEST

The Bluetooth communication is checked.

i To perform the tests, operate the connectivity switch.

TEST OF SENSORS AND INPUT DEVICES

To display the screen page with the status of the control devices of the equipment (probes, microswitch, ...).

The function is of use for a general overview of the various sensors of the machine.

For ON/OFF devices, the status is shown to be green if the device is active / operated and red if not active / not operated.

The measured value (e.g. temperature) is displayed for sensors.

OUTPUT DEVICE TEST

To check the operation of various components of the equipment.

To display the components that can be checked.

Choose the component you wish to test.

ⓘ The test must be carried out when the door is closed for safety reasons.

Hold down the component key to activate it and test its operation.

As soon as the key is released, the component will be deactivated.

TESTING THE TOUCH SCREEN

To check the touch operation.

Touch and drag your finger on the touch screen.

Every single touch leaves a trace of different colour.

Testing enables the operator to find out any touch screen area whose sensitivity is either poor or absent.

FILLING AND EMPTYING THE BOILER

To fill and empty the boiler.

The hydraulic circuit is filled automatically. If you have to act on the hydraulic circuit or if a considerable amount of air bubbles should be formed, fill the hydraulic circuit manually.

Empty the boiler to open a solenoid valve and let air into the boiler.

FILLING THE BOILER / BOILERS

The boiler / boilers is / are filled automatically at the time of installing the equipment.

Use the function to fill the boiler after carrying out any maintenance operation on the hydraulic installation or if a considerable amount of air bubbles is formed.

EMPTYING THE BOILER

The boiler must be emptied by technical personnel.

⚠ The boiler water is very hot and it may cause burns.

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

A “rapid cooling” procedure is arranged for the boiler of the equipment.

Empty the boiler to open a solenoid valve and let air into the boiler.

EMPTYING THE AIR BREAK

The air break must be emptied by technical personnel.

The procedure intended to empty the air break is started.

COMPLETE SELECTIONS

To dispense the test selections of drinks.
You can decide whether the test dispensing cycle will be:

- complete (drink and accessories)
- accessories only (cup, stirrer and sugar)
- with no accessories

RESTORE SETTINGS BY DEFAULT

To restore the settings by default for the equipment.

ⓘ All statistical data, lists of failures and settings are lost.

EQUIPMENT RESTART

To schedule the automatic restart of the equipment.

Use the function to restart the equipment immediately.

DATE AND TIME SETUP

Date and time are used to record events (e.g. failures, ...), manage scheduled wash cycles and notify maintenance.

Set the current date and time

LANGUAGE

You can modify the language pre-defined to display user interface and menu messages. Some languages (languages in use) are made available for the function "change language".

To make other languages available, move the flag icon (from disabled languages) to "Used languages".

To remove a language from the function "change language", just drag the flag icon to "Disabled languages".

USERS' PROFILES

You can enable / disable the use of some programming functions by using access profiles.

An access profile makes sure that only the profile-related functions can be used.

If the management of access profiles is disabled, programming menus are accessed with no password.

Every single user profile has a password for access.

The passwords by default are:

- Technician (4444),
- Vending machine (3333),
- Filler (2222)
- User (1111)

Advanced programming functionalities must be reserved only to people having a specific knowledge of the equipment (technical personnel) and of hygiene standards.

From the function you can:

- enable / disable the menu functions for each access profile.
- change the access password for each user profile: touch "change password"
- change the profile name: touch the profile name to modify.

NETWORK

Ethernet and Wi-Fi configurations vary according to the network you wish to connect the equipment with and the network protections in use.

i Apply to the local network administrator (systems engineer) to know the suitable network parameters for connection of the equipment.

The equipment can support the TCP/IP protocol.

It is not possible to enable Ethernet and Wi-Fi connections at the same time.

The configuration of the data connection on cellular network varies according to the phone operator you have chosen.

i Apply to the phone operator you have chosen to know the parameters suitable for data connection

ETHERNET

To enable and configure the connection with the LAN network of the equipment.

Enable the network connection to connect the equipment with the LAN network.

To display all the network parameters you can modify.

Network parameters (e.g. the IP address, ...) can be:

- assigned automatically (DHCP)

or

- manually.

i A DHCP server must be arranged on the LAN network to assign network parameters automatically.

If you decide to set up parameters manually, please enter:

- the IP address you wish to assign to the equipment

- the subnet mask including the IP address

- the IP address of the gateway (router)

- the IP address of the domain name server (DNS server)

A A mistake in entering the parameters manually or using an IP address already used on the LAN network prevents the equipment from establishing a network communication.

Use the function to check if the network connection is working.

The MAC address is a univocal address assigned by the producer and intended to identify the network board of the equipment.

The MAC address can not be modified.

Wi-Fi

To enable and configure the Wi-Fi connection of the equipment.

Enable the Wi-Fi connection to connect the equipment with a Wi-Fi network.

The equipment can support the main Wi-Fi protection systems (cryptography).

i “Open” cryptography can guarantee no kind of protection.

If the Wi-Fi connection is activated, the equipment shows the Wi-Fi networks made available for connection.

Choose the name of the Wi-Fi network (SSID) for connection; if the Wi-Fi network is hidden, it is necessary to know the name (SSID) and to enter it manually.

Network parameters (e.g. the IP address, ...) can be:

- assigned automatically (DHCP)

or

- manually.

i **A DHCP server must be arranged on the network to assign network parameters automatically.**

i Protection-related parameters and the password for access to the Wi-Fi network must be set up manually.

If you decide to set up parameters manually, please enter:

- the IP address you wish to assign to the equipment

- the subnet mask including the IP address

- the IP address of the gateway (router)

- the IP address of the domain name server (DNS server)

▲ A mistake in entering the parameters manually or using an IP address already used on the Wi-Fi network prevents the equipment from establishing a network communication.

Use the function to check if the connection is working.

The MAC address is a univocal address assigned by the producer and intended to identify the network board of the equipment.

The MAC address can not be modified.

BLUETOOTH

To enable and configure the Bluetooth connection and exchange data at a short distance (max. 10 metres) between the equipment and other devices.

To connect with a Bluetooth device, please:

- enter a name to identify the equipment.

- make the equipment identifiable during the search for Bluetooth devices.

A wireless signal is sent to help other devices detect the equipment.

- enter the authentication code to associate the Bluetooth device.

When a device is identifiable, the association mode is also generally active.

The devices associated with the equipment are shown.

DATA CONNECTION SETTINGS ON CELLULAR NETWORK

To enable and configure data connection parameters on cellular network.

Enable data connection to display and configure parameters.

The values of parameters (e.g. PIN, APN address, access data, such as user name and password, ...) vary according to the phone operator you have selected; apply to your phone provider for information.

Use the function to check the signal intensity of the cellular network.

FIREWALL

To increase the protection of the equipment against any undesirable access when network-connected.

It is recommended to enable the firewall.

The firewall of the equipment can not be configured.

SOFTWARE UPDATE

To display the software release of the application.

To update the software of the equipment, see the chapter "Maintenance".

INFORMATION

To display all the information on the software of the equipment (release, graphic theme in use, machine configuration, ...)

CONNECTIVITY

EMAIL SETTINGS

The equipment can send notices of events and failures (by email).

❗ To send notices by email, please establish an active network connection and arrange an SMTP outgoing mail server with an active email account.

An outgoing mail server (SMTP: Simple Mail Transfer Protocol) is a server intended to send emails.

❗ The equipment sends notices by email. It is impossible to receive emails on the equipment.

Enable the function to set up the parameters to send the emails and email addresses, i.e. the recipients of notices.

The parameters vary according to the SMTP server in use (provider of email services on the Internet or email server on the internal or proprietary LAN network).

The equipment is intended to supply a series of parameters pre-configured for the main providers of email services on the Internet.

It remains possible to manually enter email parameters for the other providers of email services on the Internet or for email servers on the internal or proprietary LAN network (custom).

❗ For the servers on the internal LAN network apply to the network administrator (systems engineer) to know the suitable parameters.

❗ For the providers of email services on the Internet apply to the support or to the customer care services of the provider of email services to know the email parameters in use.

You can enter and delete the email addresses to which to send notices.

After setting the parameters, you can send a test email to check the correct configuration thereof.

EMAIL PARAMETERS

enter:

- The name that will be used as the sender's name, e.g. *Brio...*
- The host name (address) of the SMTP outgoing mail server, e.g. *smtp.example.com*.
- The port number used by the outgoing mail server. The most common port numbers are 25, 465 and 587.
- SMTP user: the sender's email address, e.g. *vendingmachine@domain.com*
- SMTP password to carry out the authentication on the SMTP server and to send the email.
Enter the password if prompted for the authentication on the SMTP server.
- specify whether the outgoing mail server is using the SMTPS safe connection or not.

NOTICES OF EVENTS

Enable the events for which you wish to receive a notice (e.g. access to menus, sanitising operations,...)

NOTICES OF FAILURES

Enable the failures for which you wish to receive a notice (e.g. no coffee, no water,...)

NOTICES OF EVADTS

To schedule the sending of emails with the data in the EVADTS format.

The intactness of the machine and its compliance with the standards of relevant installations must be checked by skilled personnel at least once a year.

ⓘ Never forget to disconnect the machine from the mains before carrying out any maintenance operation requiring the disassembly of components.

The operations described here below must be carried out only by the personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.

GENERAL FOREWORD

To ensure the correct operation all over the time, the equipment must be serviced at regular intervals.

All necessary operations and the relative deadlines are listed here below. Obviously, they are merely indicative since they depend upon operating conditions (e.g. water hardness, humidity and room temperature, type of product in use, etc.).

The operations described by this chapter are not intended to exhaust all maintenance operations.

The most complex operations must be carried out by a technician with a specific knowledge of the equipment.

In order to avoid any risk of oxidation or chemical corrosion in general, keep stainless steel surfaces well cleaned and painted by using neutral detergents (please avoid any solvent).

It is forbidden to use water jets to wash the machine.

SWITCHES AND SAFETY DEVICES

MAIN SWITCH

The (manual) main switch powers off the equipment and is arranged at the bottom on the right side (below the mixer shelf).

⚠ When the main switch is off, the electric cable clamp and the interference suppressor will remain live.

DOOR SWITCH

Whenever the door is opened, a special switch will power off the moving components of the equipment.

To power on the components when the door is open, the operator will simply insert the yellow key into the slot of the door switch.

⚠ All the operations requiring the machine to be live when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

CONNECTIVITY SWITCH

On opening the door, a special switch will deactivate the connectivity components of the equipment.

When the door is open, the remote drives of functional units and remote control are disabled.

⚠ All the operations requiring the machine to be live and the connectivity functions to be active when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

To activate connectivity components (e.g. communication testing) when the door is open, just pull the connectivity switch pin. If the switch is powered on and off in a tight time span, the equipment will disable connectivity components; to restore them, restart the equipment.

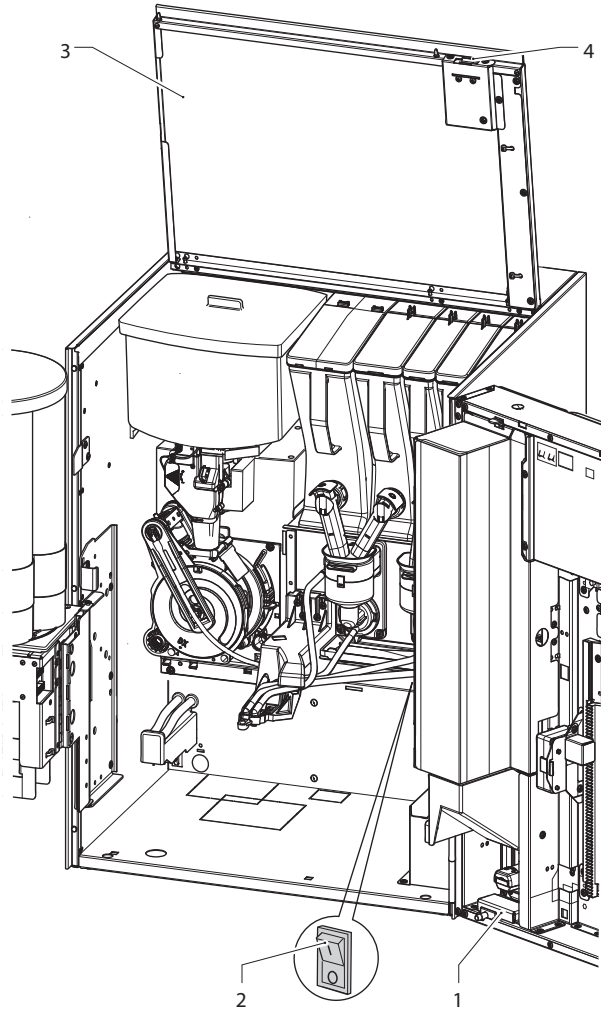


Fig. 32

1. Connectivity switch
2. Main switch
3. Liftable upper panel
4. Door switch

BREW UNIT MAINTENANCE

The brew unit must be serviced, even if slightly, every 10,000 dispensing cycles or, any way, every 6 months.

For maintenance remove the brew unit:

1. detach the coffee outlet nozzle from the unit by rotating it by 90° with respect to the connecting rod and by pulling it to the outside.
2. remove the cover from the brew unit
3. operate the lever intended to retain the unit by rotating it to reach the horizontal position.
4. remove the brew unit.

DISASSEMBLING / REPLACING THE UPPER FILTER AND GASKET

To disassemble or replace the upper filter and gasket, act as follows:

1. Unscrew the side screw (5) intended to fasten the wrench (6) of the upper piston.
2. Rotate the upper piston (1) upwards.
3. Remove and replace the upper gasket (7).
4. Unscrew the upper filter (9) to remove and replace it.

DISASSEMBLING / REPLACING THE LOWER FILTER AND GASKET

To disassemble or replace the lower filter and gasket, act as follows:

1. Manually bring the unit into the unload position with the lower piston up (12).
2. Unscrew the central fastening screw to remove the filter (10).
3. Press on the end of the piston rod guide (14) to get an extra-travel of the lower piston (12).
4. Use a small screwdriver to extract the lower piston (12) from the piston rod (14). Pay attention to avoid damaging the piston or the sealing elements.
5. Remove and replace the lower gasket (13).

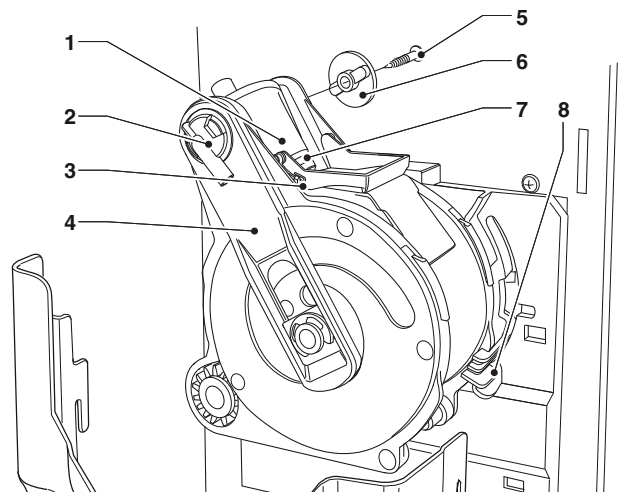
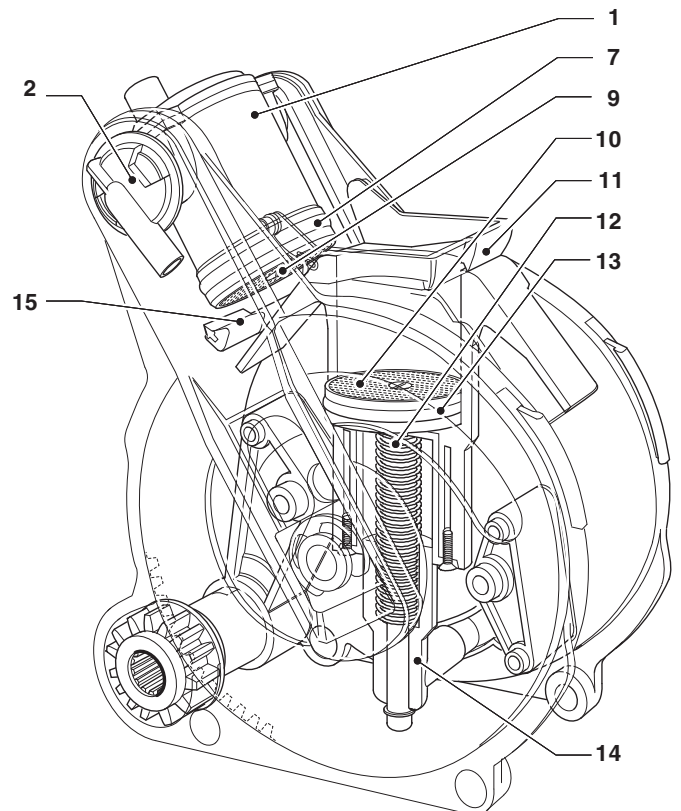


Fig. 33

1. Upper piston
2. Coffee outlet nozzle
3. Lower scraper
4. Connecting rod
5. Side screw
6. Wrench
7. Upper gasket
8. Unit retaining lever
9. Upper filter
10. Lower filter
11. Lower scraper
12. Lower piston
13. Lower gasket
14. Piston rod guide
15. Upper scraper



ROUTINE OPERATIONS

This manual shows the potential critical points and gives the instructions necessary to control any bacterial proliferation.

According to the health and safety rules in force, the operator of the vending machine shall apply the self-control procedures established in compliance with the provisions of the HACCP (Hazard Analysis Critical Control Point) directive and the national laws.

Clean and sanitise the whole circuit and the parts in contact with the foodstuffs at least every year or more frequently, according to the utilisation of the machine or the inlet water quality.

SANITISING

- remove all the components in contact with the foodstuffs, including tubes, from the machine and disassemble them in all their parts;
- remove all visible residues and films mechanically by using pipe cleaners and brushes, if necessary;
- the components shall be immersed into a sanitising solution for at least 20 minutes;
- the internal surfaces of the equipment shall be cleaned by using the same sanitising solution;
- rinse abundantly and reassemble the various parts.

Before restarting the machine, sanitise once again the machine after having assembled all the components, as described in chapter “Sanitising mixers and food circuits”.

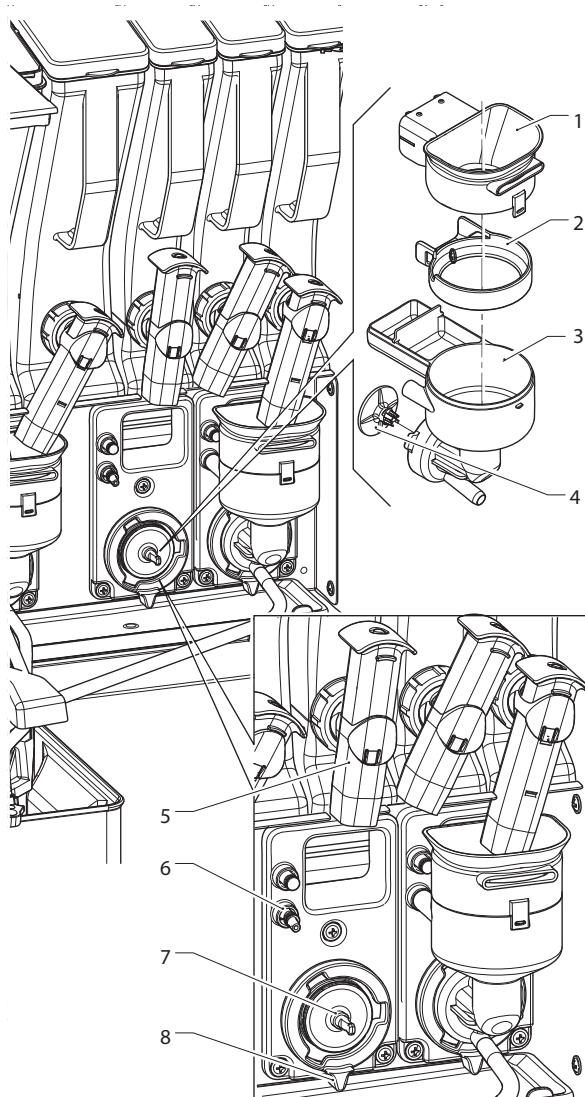


Fig. 34

1. Powder funnel
2. Splash-guard ring
3. Water conveyor
4. Mixer impeller
5. Powder port
6. Water inlet nozzles
7. Stuffing gasket
8. Mixer fastening flange

MIXER

For the machines dispensing instant drinks, disassemble the parts:

1. Detach the tubes from the connections of mixers.
2. Turn the mixer fastening ring nut counter-clockwise and remove the mixer. Pay special attention when re-closing it completely during re-assembly.
3. Separate the instant powder funnel, the powder deposit drawer and the water funnel.
4. Disassemble the impellers: pull slightly to release them.

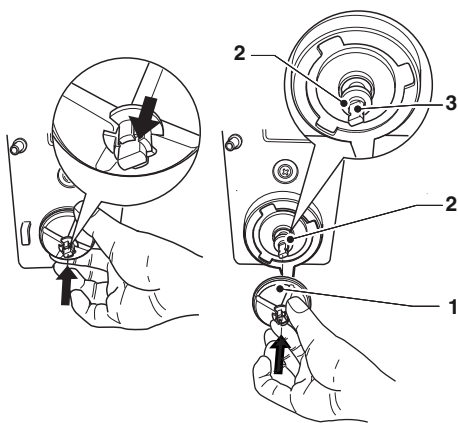


Fig. 35

1. Impeller
2. Stuffing gasket
3. Shaft undercut

5. Dip the components into a container with the sanitising solution you have prepared before for about 20'. Wash all the components by using sanitising products (observe the dosage recommended by the producer). Make sure that all visible residues and films are mechanically removed. Use pipe cleaners and brushes, if necessary.
6. Check the state of wear of the seal gasket on the whipper motor shaft;

If it is worn, torn and no longer elastic, replace it.

7. Reassemble the powder deposit drawers and the powder funnels after having carefully rinsed and dried them up.
8. Re-position the mixer. Make sure that the water funnel is properly inserted.
9. Rotate the ring nut intended to fasten the water funnel clockwise to secure the mixer to the machine.

After having reassembled the parts, act as follows, any way:

Wash the mixers and add some drops of the sanitising solution into the various funnels. Then rinse abundantly to remove any residue of the solution in use.

CLEANING PRODUCT CANISTERS

Act as follows:

1. remove the canisters from the machine;
2. disassemble the product outlet ports and extract the scrolls from the rear side of the canister;
3. clean all the parts by using a solution of hot water and sanitising products. Dry the parts carefully.

ELECTRONIC BOARDS

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

If replaced, it is necessary to check the configuration of the electronic boards and to upload the corresponding software.

ⓘ Remove the covers after detaching the machine from the mains.

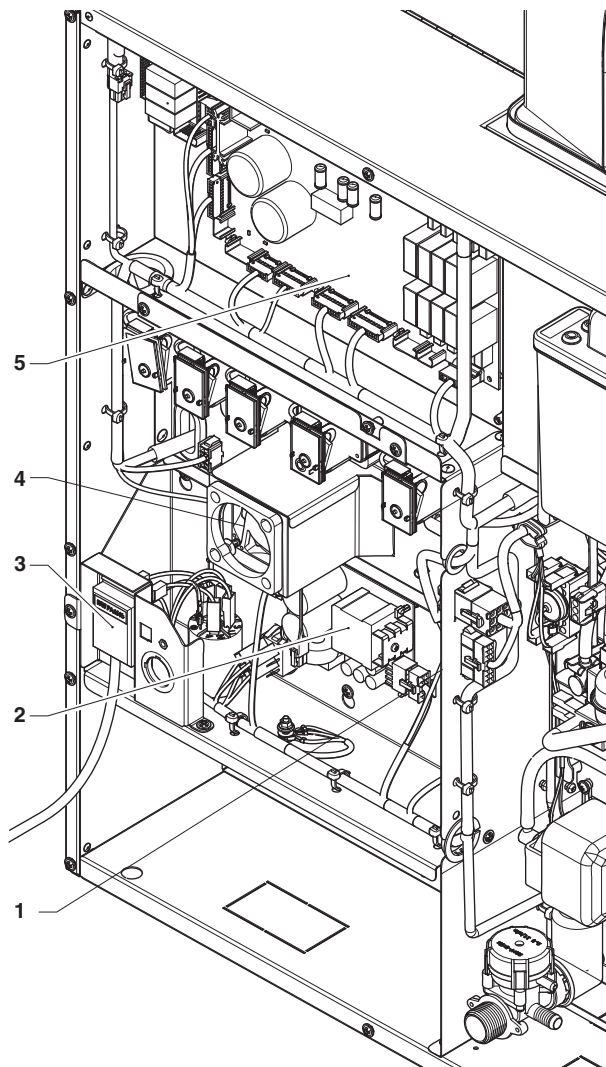


Fig. 36

1. Boiler control board
2. Power supply unit board
3. Electric cable terminal
4. Steam suction fan
5. Actuation board

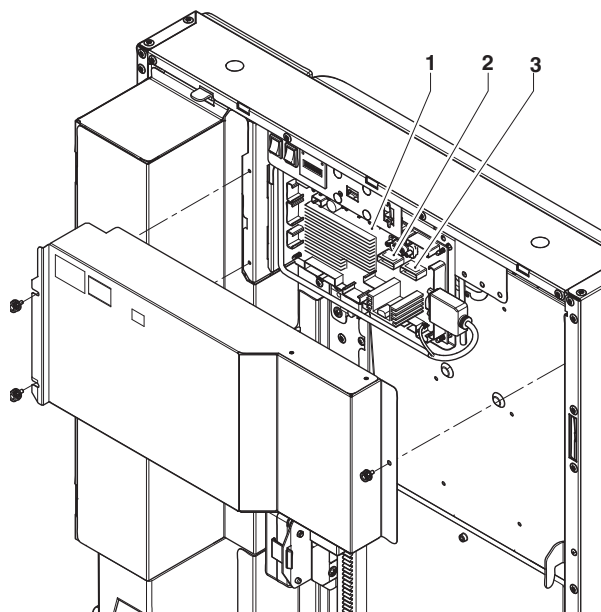


Fig. 37

1. CPU board
2. USB port
3. USB OTG port

CPU BOARD

The CPU (Central Process Unit) board manages the use interface (touch screen) and the equipment operation.

The application software of the machine is installed on the CPU board.

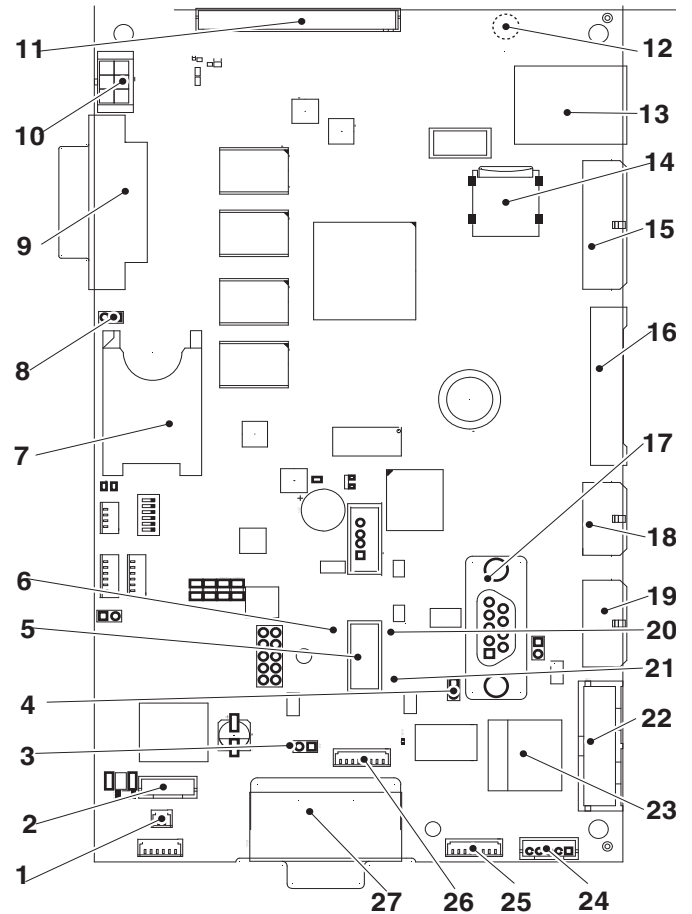


Fig. 38

1. (J2) connectivity switch
2. (CN30) not used
3. (JP2) CAN BUS jumper 1 closed
4. (JP5) CAN BUS jumper 2 open
5. USB OTG port
6. Yellow led RESET
7. SIM card slot*
8. (JP4) SIM CARD jumper
9. (J16) DVI connector
10. (CN31) touch screen lighting
11. (CN55) Bus i2c
12. (CN33) Wi-Fi aerial connector**
13. Ethernet connector (1 Gbit/s)
14. MICRO SD* slot
15. (J42) service buttons and counter
16. (J43) digital inputs / outputs
17. (CN53) serial connector RS232
18. (J41) not used
19. (J35) Payment systems
20. Green led RUN
21. Red led +5V POWER SUPPLY
22. (J36) Validator
23. Ethernet connector (100 Mbit/s)
24. (CN9) touch screen connector
25. (J47) Not used
26. (CN34) not used
27. (CN29) CAN BUS

** at the back of the board

ACTUATION BOARD

This board is intended to activate the 230 V~ users through relays and the direct current motors directly. Moreover, it can manage the signals from the cams and/or microswitches on the various users. Moreover, it can control the instant boiler relay. The board is supplied at 24Vdc.

- The (run) green LED 3 (27) flashes on and off during the normal operation of the board;
- The green LED 6 (33) indicates that 5 Vdc is applied
- The (reset) red LED 4 (19) is on during the reset of the board;
- The (boiler heating) red LED 2 (8) indicates the operation status of the espresso boiler heating element.
- The red LED 1 (9) not used
- The green LED 8 (29) shows the volumetric counter pulses (if mounted)
- The green LED 5 (5) indicates that 34 Vdc is applied
- The green LED 7 (24) indicates that 34 Vdc is regulated and applied

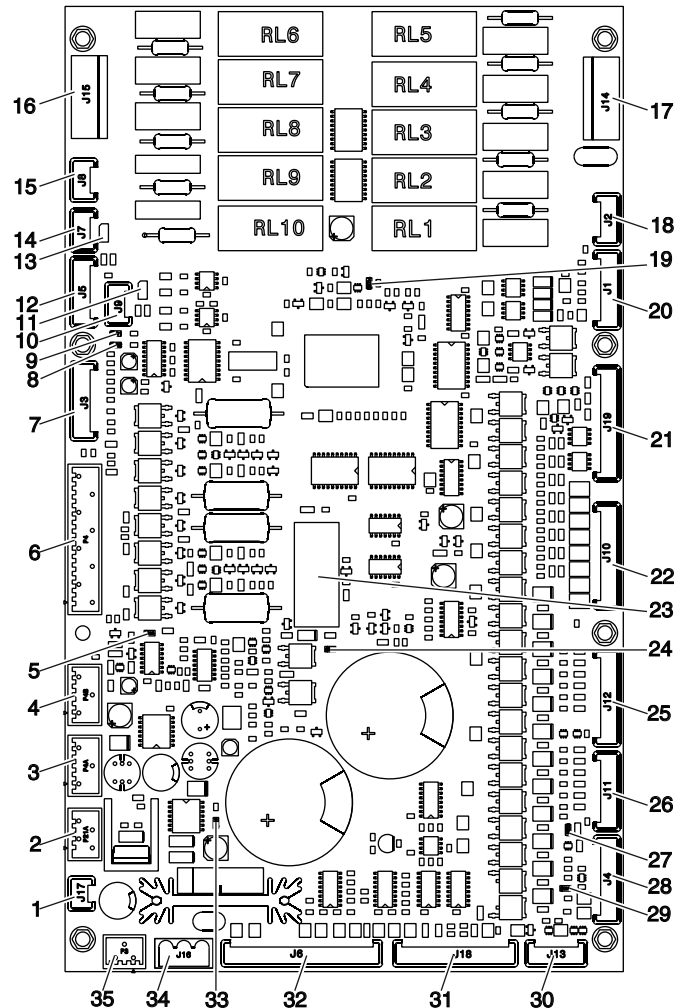


Fig. 39

RELAY FUNCTION (SEE THE WIRING DIAGRAM)

- RL1 = ESC
- RL2 = ESP
- RL3 = not used
- RL4 = PM
- RL5 = not used
- RL6 = MAC
- RL7 = PM (model with tank)
- RL8 = NOT USED
- RL9 = CMSB
- RL10 = MSCB

1. (J17) steam suction fan
2. (P21A) upper panel switch
3. (P4A) Not used
4. (P4B) Not used
5. LED
6. (P4) Z4000 motor and regulation motor of grinding wheels
7. (J3) Not used
8. LED 2
9. LED 1
10. (J9) Not used
11. (JP2) Not used
12. (J5) Boiler board control and input signals
13. JP1 Can-Bus jumper (closed)
14. (J7) CAN bus
15. (J8) CA N bus
16. (J15) Users
17. (J14) Users
18. (J2) Not used
19. LED 4
20. (J1) Not used
21. (J19) 24 V input and output and compartment lighting
22. (J10) Ingredient motors
23. 34 Vdc safety relay
24. LED 7
25. (J12) Whipper motors and water inlet solenoid valve
26. (J11) Mixer solenoid valves
27. LED 3
28. (J4) Board programming connector (RS232)
29. LED 8
30. (J13) Not used
31. (J18) Input
32. (J6) Input
33. LED 6
34. (J16) 24 Vac power supply
35. (P8) Not used

BOILER CONTROL BOARD

The board is intended to control the trip of the boiler heating element.

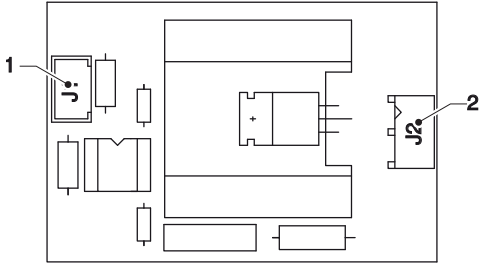


Fig. 40

1. J1 To the actuation board
2. J2 To the boiler heating element

BOILER HEAT PROTECTION

Boilers are equipped with heat protection devices (thermostats) tripping on different levels if the control system of boilers should fail.

If one or more than one thermostat should trip, check and remove the failure cause.

Reset the thermostats manually by pressing the button on the thermostats themselves.

If the thermostats should trip in the absence of water, the boiler and control components might have damaged.

Important !!!

If the heating system should work without water (dry) for any reason whatsoever, before setting the machine at work again:

- check the correct operation of the temperature probe
- replace the temperature probe and the seal gaskets of the unions on the boiler

ESPRESSO BOILER

The espresso boiler has one safety thermostat intended to deactivate the boiler heating element if the internal water temperature should exceed the safety threshold (125°C).

INSTANT BOILER

The instant boiler has one contact thermostat intended to deactivate the boiler heating element if the internal water temperature should exceed the threshold (125°C).

A capillary (safety) thermostat will stop the power supply if the boiler should reach the temperature of 140°C.

SOFTWARE INSTALLATION AND/OR UPDATE

i The installation and/or update of the operating system deletes the application software, statistical data as well as the settings and customisations made. Videos/images for playlists are deleted.

Use the backup functions on a USB stick (import / export menu) to save the settings, the customisations and the videos/images for playlists.

The software must be installed and/or updated by means of a USB stick (as soon as the equipment is started).

i The USB stick must be formatted by means of FAT32 file system so as to include only the files necessary for the update.

Compatibility is not guaranteed for all USB memory devices on the market.

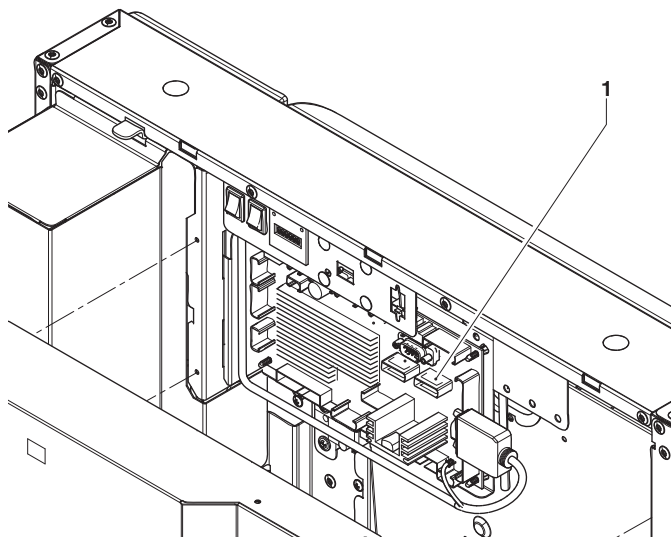


Fig. 41

1. USB OTG port

“SYSTEM KEY” OPERATING SYSTEM KEY 1

Act as follows:

1. Copy every single file of the operating system in the main directory of the USB stick.
2. Power off the equipment.
3. Insert the USB stick in the USB OTG port of the CPU board;
4. Power on the equipment.
5. Some messages are displayed to show the updating progress. The update requires some minutes.
6. At the end of the update, a message is displayed prompting the user to remove the USB stick.
7. After removing the USB stick, the equipment is automatically restarted.
8. Install the application software.

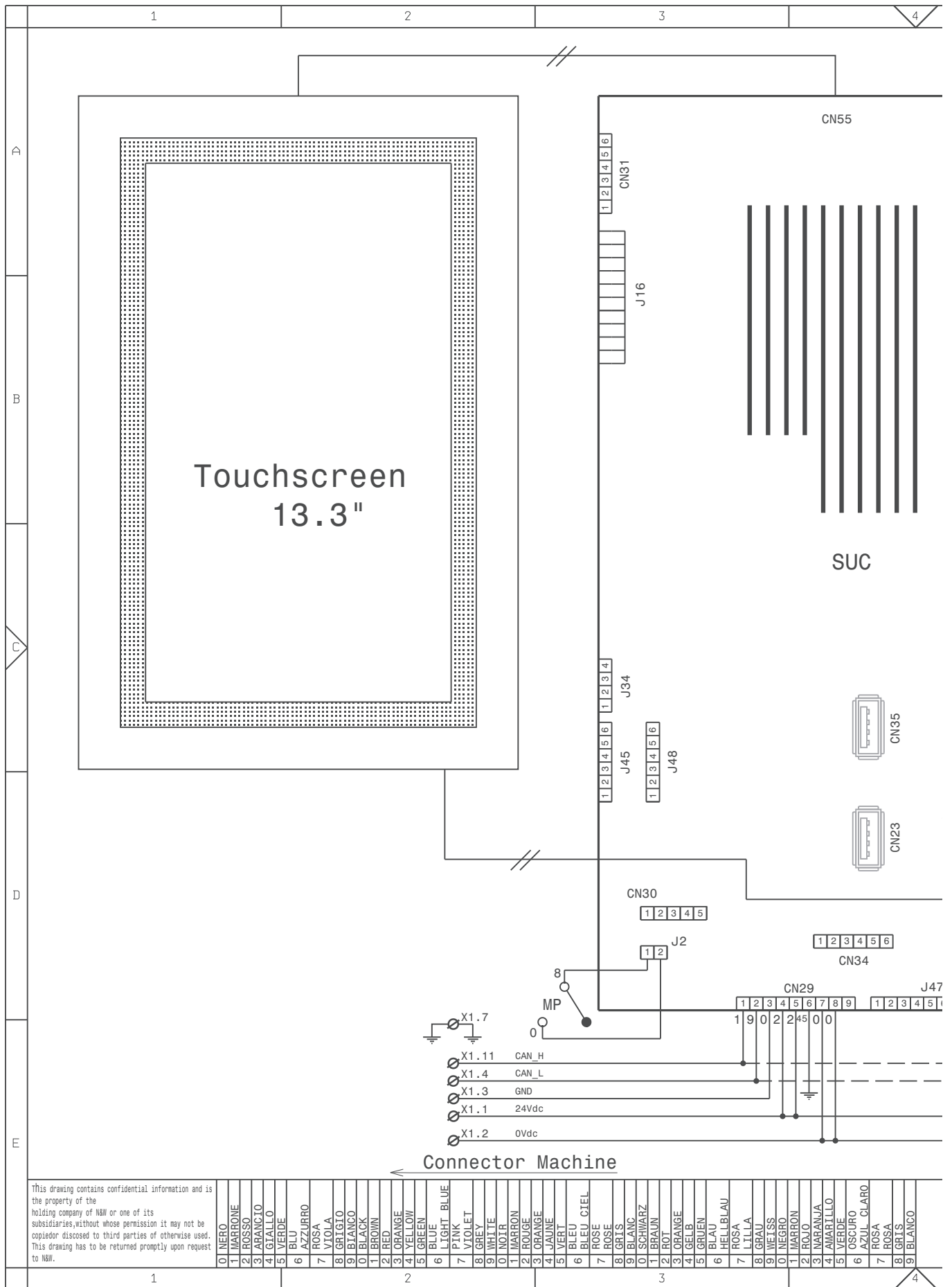
“UPDATE KEY” APPLICATION KEY 2

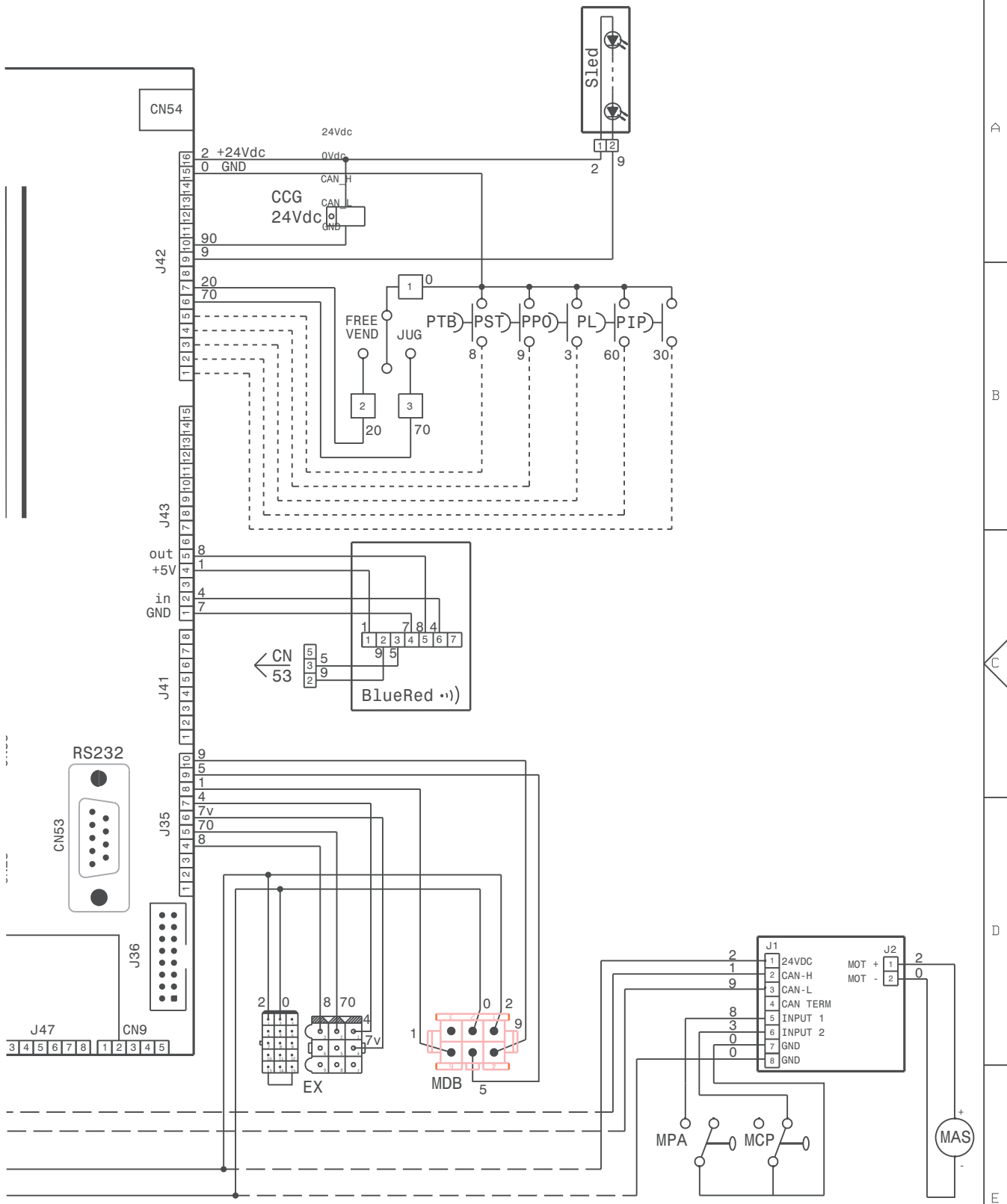
Act as follows:

1. Copy every single file of the application in the main directory of the USB stick.
2. Power off the equipment.
3. Insert the USB stick in the USB OTG port of the CPU board.
4. Power on the equipment.
5. Some messages are displayed to show the updating progress. The update requires some minutes.
6. At the end of the update, a message is displayed prompting the user to remove the USB stick.
7. After removing the USB stick, the equipment is automatically restarted.
8. The guided procedure will be started for the first settings (equipment model, language of messages, name of the machine, ...).

i The update of the application software keeps the settings, the customisations as well as videos/images for the playlists.

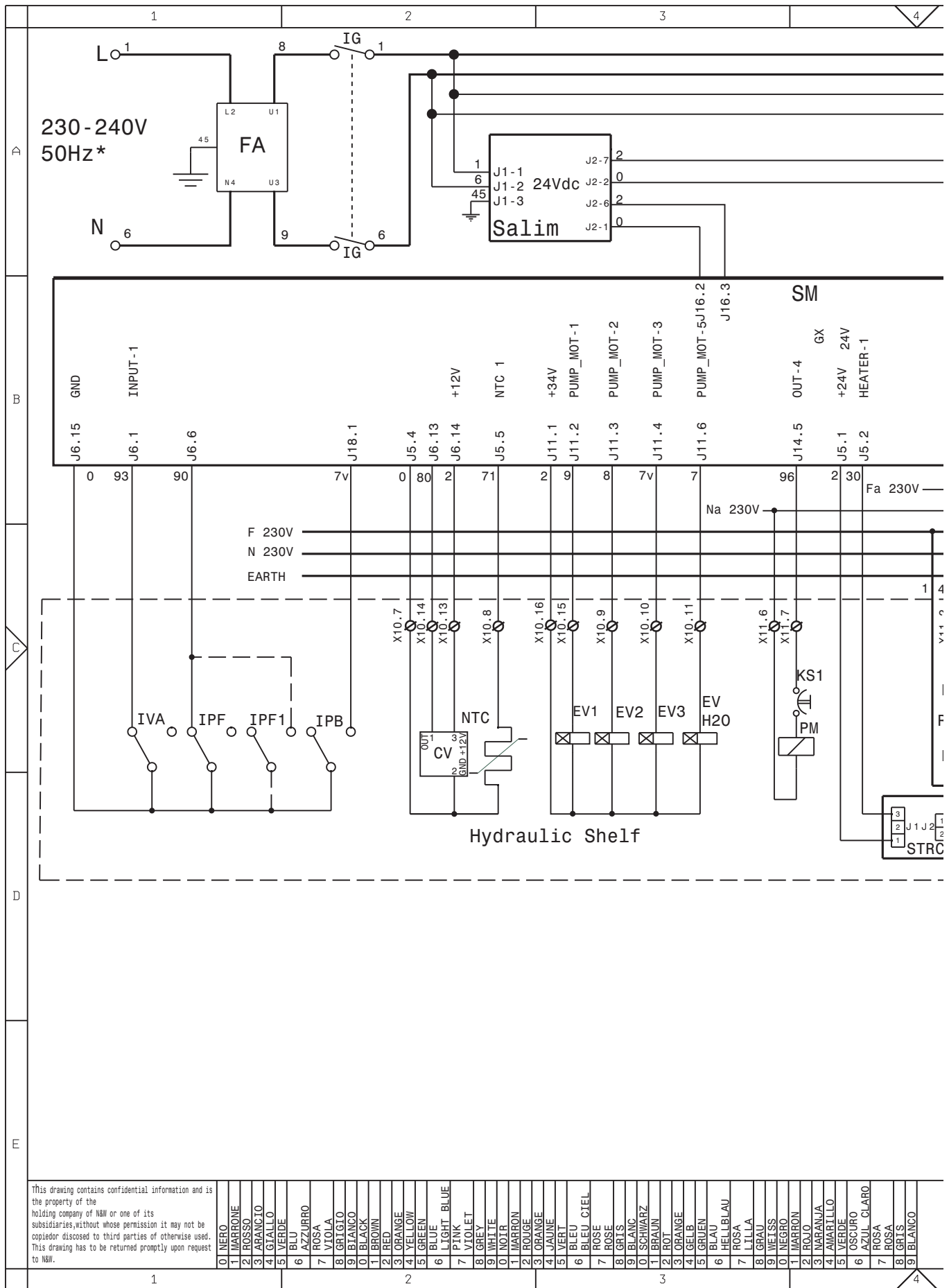
Appendix





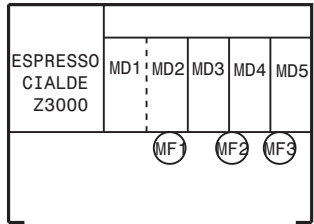
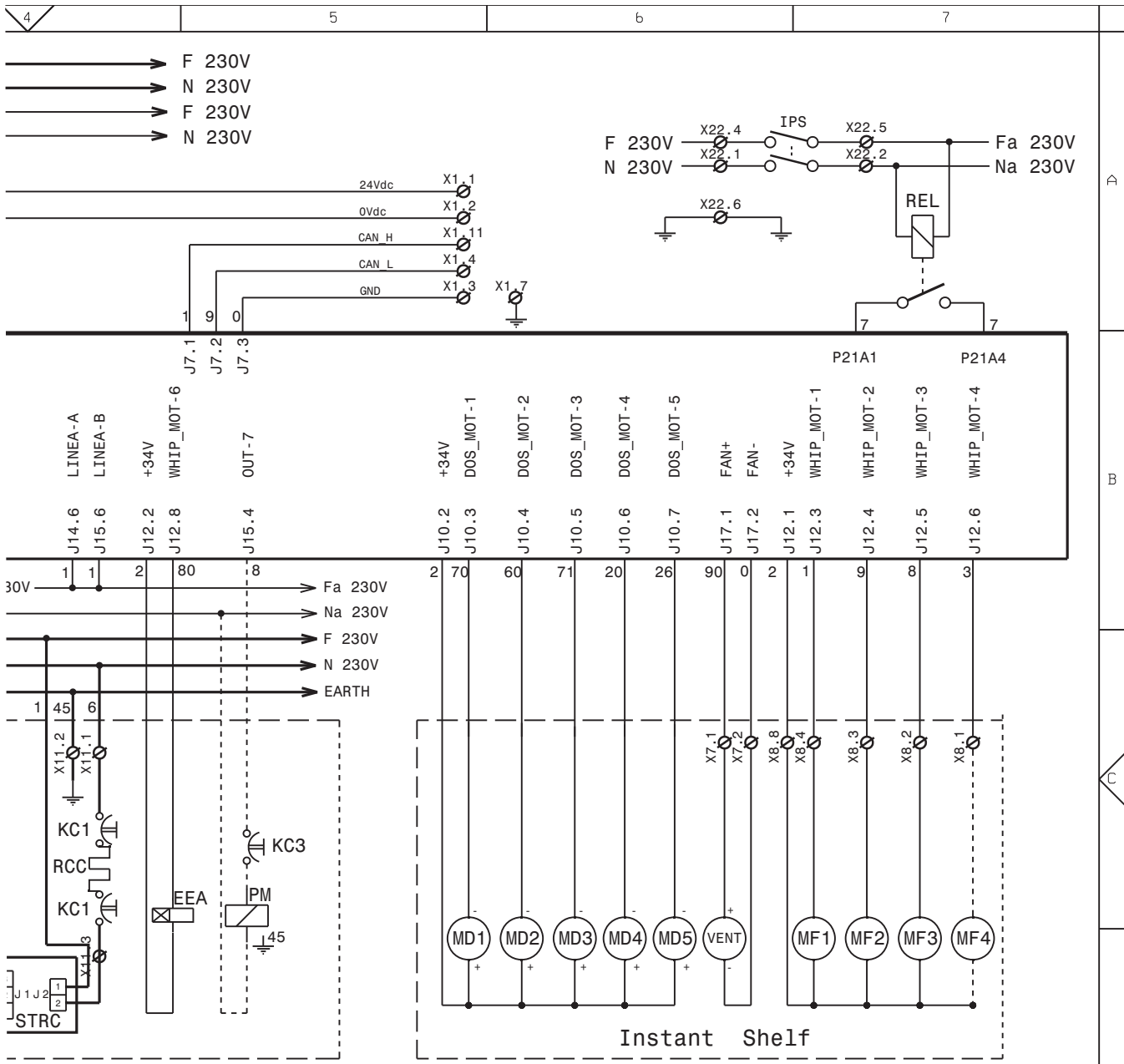
4 5 6 7	MODEL	DEFINITION	DATE	SHEET	PREPARED	CHECKED
		SCHEMA ELETTRICO PORTA	18/03/202	/1	RIPAMONT	ZANCA
		DOOR WIRING DIAGRAM				
			LEGENDA	PART NUMBER	VERSION	
				60A007400		

SIR INFRARED SENSOR
 SLED LED BOARD
 SUC C.P.U. BOARD



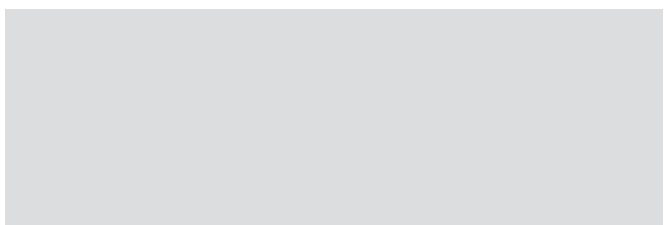
EEA WATER INLET SOLENOID VALVE
 EV1-.. INSTANT SOLENOID VALVES
 EVH2O WATER SOLENOID VALVE
 FA RADIO INTERFERENCE SUPPRESSOR
 IPB DRIP TRAY PRESENCE SWITCH
 IPF FULL WASTE SWITCH
 IPS TOP PANEL SWITCH
 IVA EMPTY WATER SWITCH

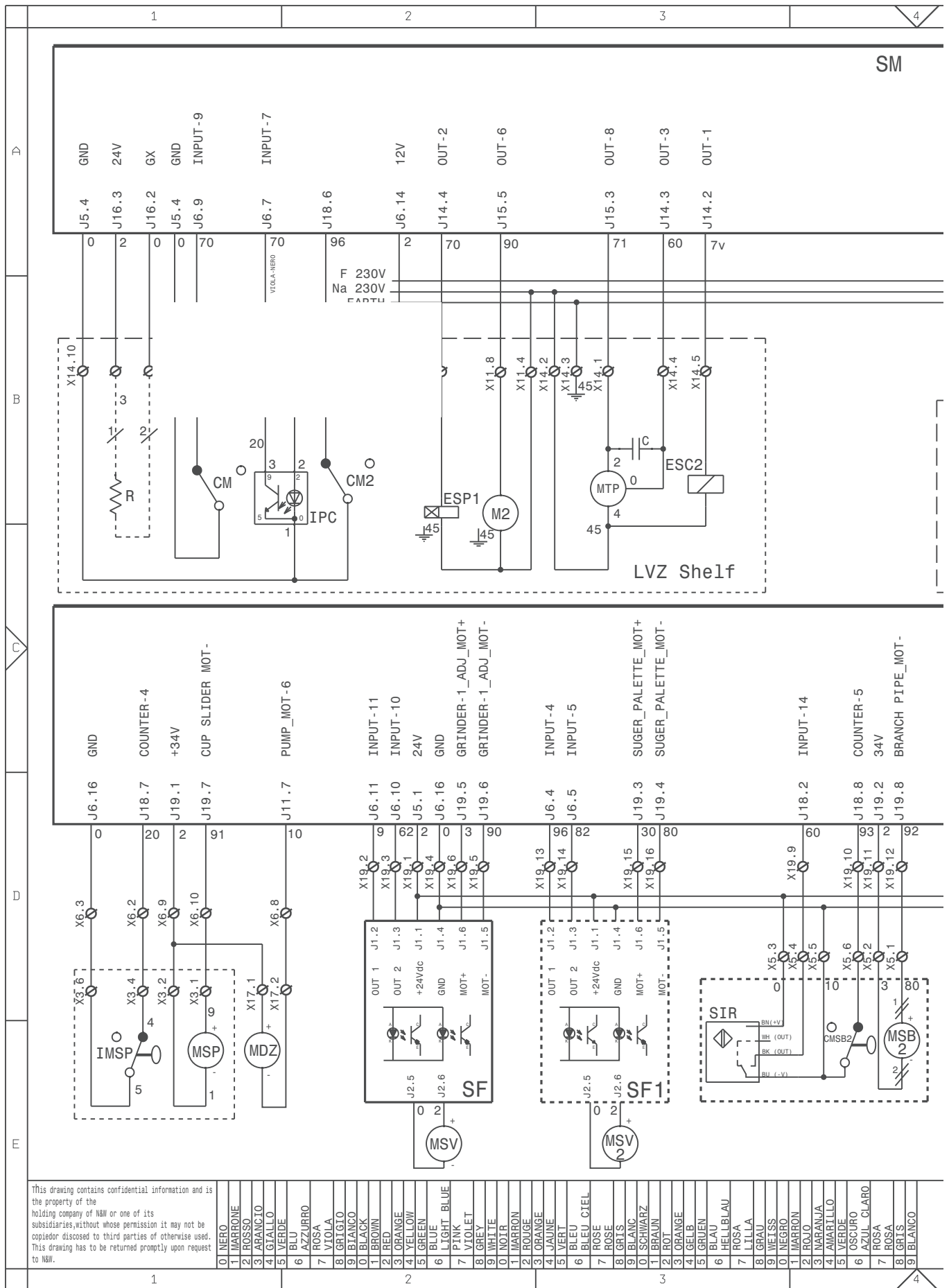
KC1-.. COFFEE BOILER CUTOUT
 KS1-.. SAFETY CUTOUT
 MD1-5 INSTANT INGREDIENT MOTORS
 MDZ SUGAR INGREDIENT MOTOR
 MF1-.. INSTANT WHIPPER MOTORS
 NTC1-. TEMPERATURE PROBE
 PM1-.. WATER PUMP
 RCC COFFEE BOILER HEATING ELEMENT



SALIM BLANCO	MODEL	DEFINITION	DATE	SHEET	PREPARED	CHECKED
		SHEMA ELETTRICO PORTA DOOR WIRING DIAGRAM	29/07/2020	1/1	RIPAMONT	ZANCANER
			LEGENDA	PART NUMBER	VERSION	
				60A007001		

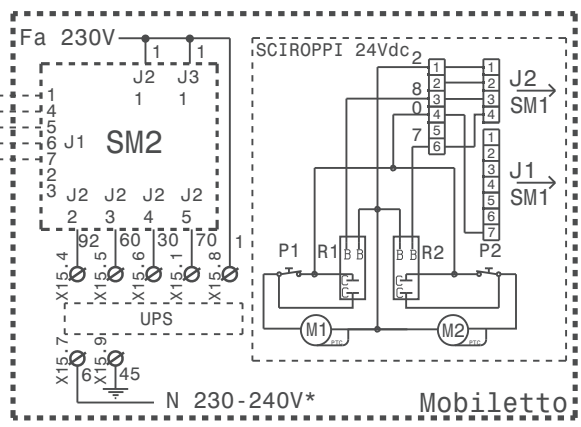
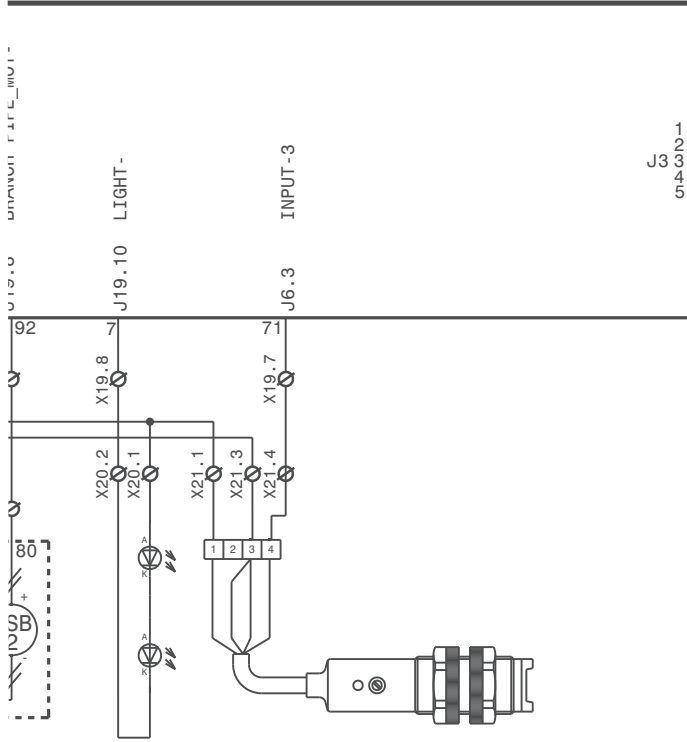
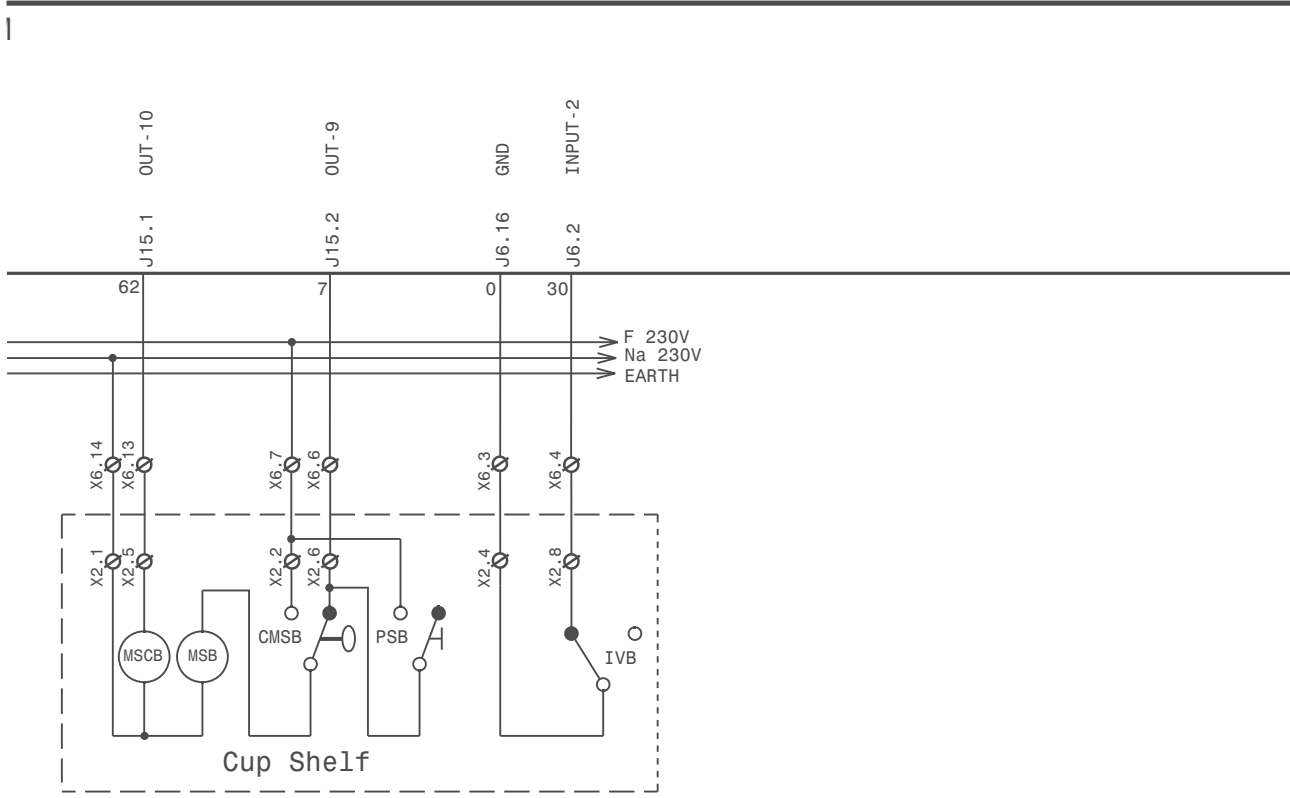
SALIM POWER SUPPLY UNIT BOARD
 SM MACHINE BOARD
 STRC1 BOILER HEATING TRIAC BOARD
 VENT FAN





CM MOTOR CAM
CMSB1- CUP RELEASE MOTOR CAM
ESC1- COFFEE RELEASE ELECTROMAGNET
ESP1- DRAIN SOLENOID VALVE
IMSP STIRRER RELEASE MICRO-SWITCH
IPC CAPSULE PRESENCE SWITCH
IVB1- EMPTY CUP SWITCH
M2 COFFEE UNIT MOTOR

MDZ SUGAR INGREDIENT MOTOR
MSB1- CUP RELEASE MOTOR
MSCB CUP COLUMN SHIFT MOTOR
MSP STIRRER RELEASE MOTOR
MTP CAPSULE DRIVE MOTOR
PSB CUP RELEASE BUTTON
SM1 CONTROL BOARD



ESPRESSO CIALDE Z3000	MD1	MD2	MD3	MD4	MD5
	MF1 MF2 MF3				

UNIVERSAL BLANCO	MODEL	DEFINITION	DATE	SHEET	PREPARED	CHECKED
		SCHEMA ELETTRICO PORTA DOOR WIRING DIAGRAM	29/07/2020	1/1	RIPAMONT	ZANCANER
			LEGENDA	PART NUMBER		VERSION
				60A007100		



HYDRAULIC CIRCUIT

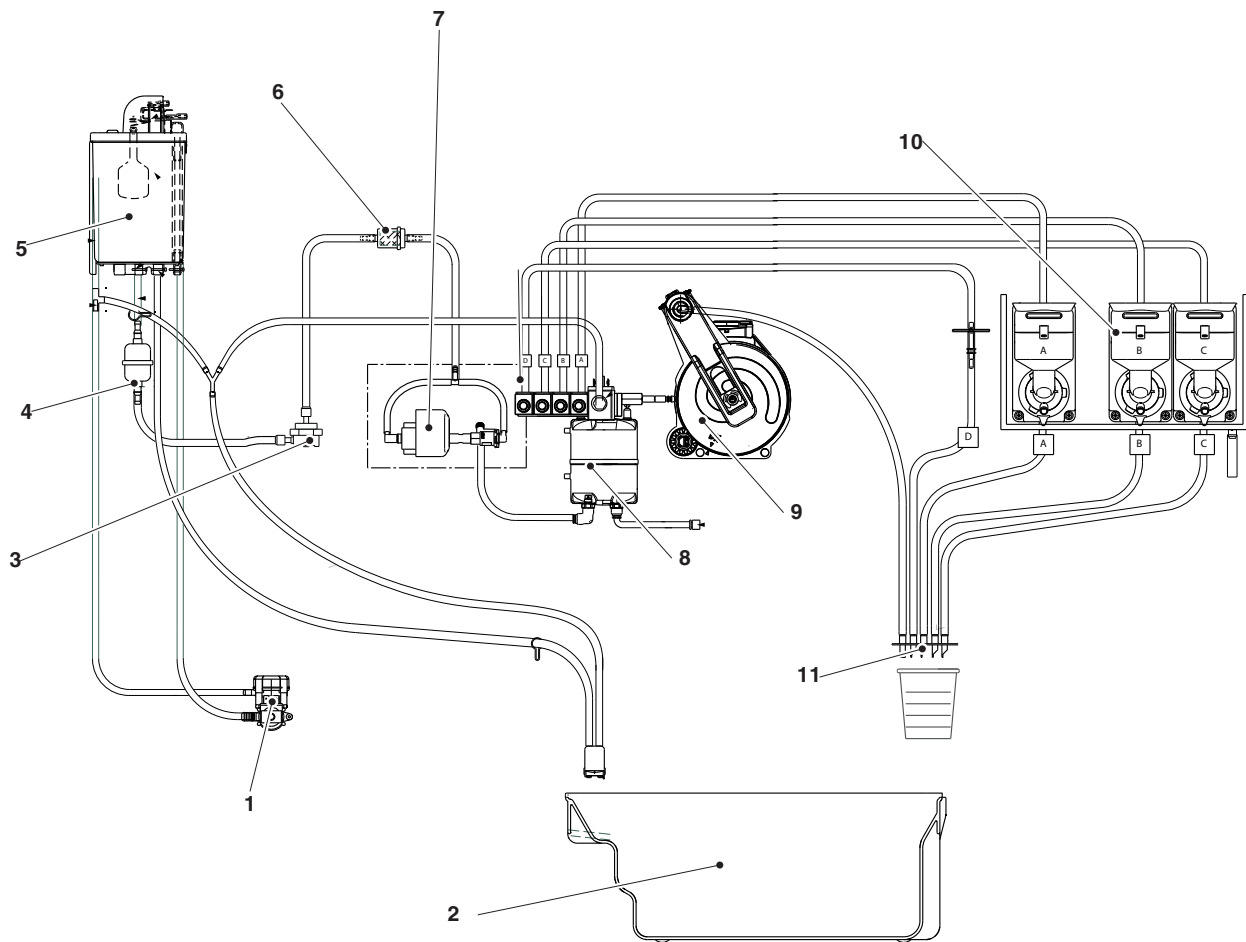


Fig. 1

1. water supply solenoid valve
2. waste tray
3. volumetric counter
4. filter
5. air break
6. filter
7. pump
8. boiler
9. brew unit
10. mixer
11. dispensing nozzles

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