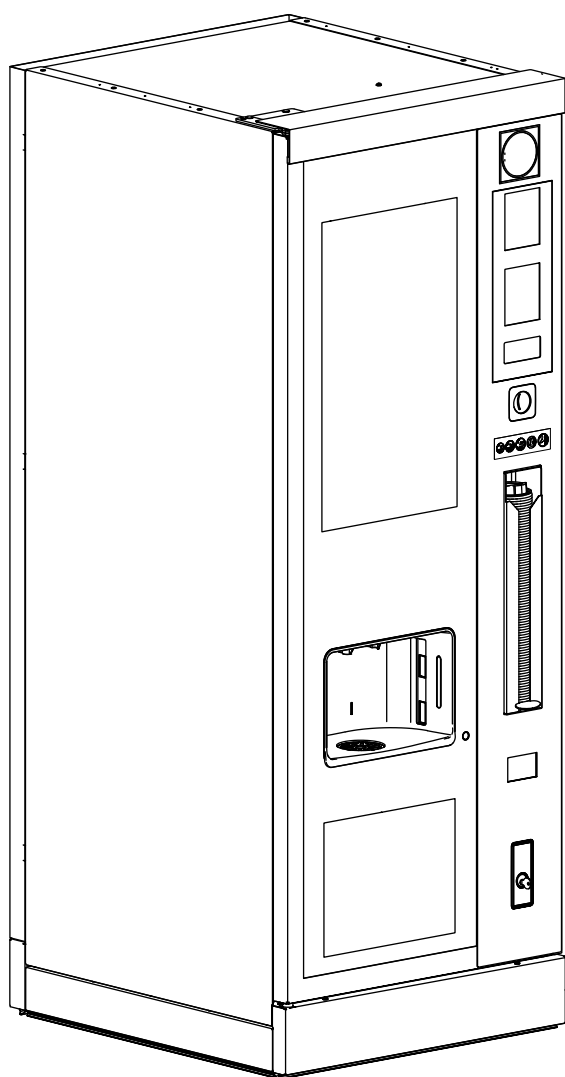




Original Operating Instructions

HG SiLine TS 27 ES LT01 / KT01



en

19/05/2026

419 67 020 80 _ 051



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1. General

Changes

The text, images and data in this operating manual reflect the technical status of the reverse vending machine at the time of printing. We reserve the right to make changes in the interest of ongoing development.

Document completeness

This document has a total of 48 pages. If all the pages are present in consecutive order, your document is complete.

Availability of the operating instructions

In order to ensure safe use of the reverse vending machine, the operating instructions must always be accessible to the operator. These should be readily available for referral at all times.

These operating instructions can also be accessed via the Internet from our secure download centre: (<http://www.sielaff.com/download-center/>).

Third-party documentation

Different payment systems can be installed in this vending machine, for example coin mechanisms, banknote readers or cashless payment systems.

Please note that special accessories may be required and special settings in the machine software may have to be changed in order to ensure error-free use of connected payment systems. Please refer to the additional third-party documentation from the relevant manufacturer (operating instructions, fitting instructions, etc.).

Outsourced chapter

The following chapters are covered in the Technical Manual part no. 419 66 010 80.

- Installation
- Commissioning
- Transport
- Storage
- Decommissioning
- Disposal

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	+49 9825 - 18 31 5299	Spare parts orders
export@sielaff.de ; www.sielaff.com		

Versions

Please note that these operating instructions cover different vending machine versions. For this reason, some information may not apply to your vending machine.

These instructions apply to the following versions:

Type designation	Note	Internal part no.
HG SiLine TS 27 ES LT01	Lidl	419 00 000 80
HG SiLine TS 27 ES KT01	Kaufland	419 00 000 90

Identification

 1 Manufacturer 2 Type designation 3 Electrical supply ratings	
--	--

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Performance features

The vending machine dispenses various soups, coffee and chocolate beverages, which can be refined by adding optional ingredients.

The cup dispense mechanism dispenses a specific cup size. A second cup dispense mechanism can be fitted as an optional extra.

The espresso variant brews coffee from freshly-ground beans in accordance with the espresso brewing process.

The chocolate and/or topping powder is dispensed from a container and transported to the mixing bowl, where it is dissolved in hot water. Once prepared, the hot drink runs via the dispense head to the drinks outlet.

The automatic cleaning programme facilitates the cleaning of the vending machine (brewing unit, mixer).

The cleaning programme runs automatically, requiring only a few manual steps for preparation.

2. Safety information

General information

- The operating instructions must be read and understood before the unit is put into operation.
- They must be kept at the place of use in an easily accessible place where they can be consulted at any time.
- During transport, installation, operation, maintenance and repair of the vending machine, the following regulations and directives - in their latest version - must be observed in particular: Regulations of the responsible power supply company, UVV - accident prevention regulations, guidelines of the employers' liability insurance association, trade regulations, EC directives, VDE regulations, observance of the usual hygiene regulations, country-specific regulations; Industrial Safety Ordinance - Workplace Ordinance

Transport, installation

- Due to its high centre of gravity, there is a risk of the machine tipping over. Therefore, always proceed with caution. Do not lower the vending machine in a jerky manner.
- The vending machine must be set up on a stable, level base. It must be fixed to the wall or floor.
- Only install the machine in locations corresponding to its protection class. The vending machine's IP protection class is shown on the identification plate.
 - IP20 The machine is suitable for installation in dry areas and within the limits specified for permitted environmental conditions (see Technical data).
 - IP24 The vending machine is suitable for installation outdoors and within the limits specified for permitted ambient conditions (see Technical data).
- Machine installation and repairs are only to be carried out by trained service engineers.
- The venting distance between the rear panel of the vending machine and the installation site must be maintained.
- Do not set up the machine on a surface that is cleaned with a water spray.
- Do not clean the vending machine with a water hose.

Operation

- The machine can be used by children aged 8 and above and by people with limited physical, sensory or mental abilities or a lack of experience and/or knowledge, provided that they are supervised by another person responsible for their safety or have been instructed in how to use the machine safely and are able to comprehend the resulting dangers. Cleaning and maintenance work must not be carried out by children without supervision.
- Children should be supervised to ensure that they do not play with the machine. The vending machine is not suitable for use by children under 3 years old.
- The mains plug must be easily accessible. Appliance plugs must never be touched with wet hands or inserted into sockets when damp.
- The liquids dispensed by the machine are hot. To prevent scalding during the vending process, refrain from putting your hands under the drinks outlet.
- Never put your hands into the brewing chamber! There is a risk of crushing.

Cleaning

- The machine dispenses food products. For the prevention of health hazards for the consumer the machine must be cleaned regularly.
In addition to the weekly and monthly cleaning procedures, maintenance work must also be carried out on the machine.
- Only use authorized, food grade cleaning agents for cleaning.
- Do not clean the machine with a water hose or a high-pressure cleaner.
- Only the container with part no. 998 00 119 93 may be used for automatic cleaning of the brewing unit. Other liquid cleaners may result in customers incurring food poisoning.

Repairs

- The use of the service key is reserved exclusively for trained service technicians. A protective device is bypassed when the service key is inserted. Risk of injury!
- When the main switch is off, mains voltage is still present at the main switch, the service socket and the interior lighting. When working in this area, always remove the mains plug!
- Only products approved by SIELAFF may be used.
- Use original spare parts only.
- Any modification or conversion of the machine is prohibited. SIELAFF disclaims any liability for any defect claims resulting from the aforementioned not being adhered to!

Intended use

- This machine is intended for the dispensing of hot drinks and soups in the commercial sector. Any other form of use is considered improper.
- Annual cup capacity:
average: 40,000 vends
maximum: 60,000 vends

2.1 Explanation of symbols and information

This beverage dispenser has been manufactured in line with current technological standards. Nevertheless, even the most expertly designed vending machine cannot be entirely without risks.

In order to ensure sufficient safety for the operator, additional safety instructions are provided. Attention is drawn to these using the conventions described below.

Observing this information is the only way to ensure adequate operational safety.

The wording and/or symbols carry different meanings:



DANGER

Immediate danger which could result in death or severe injury.



WARNING

Possible dangerous situation which could result in death or severe injury.



CAUTION

Information about a hazardous situation that could cause minor injuries.



NOTE

Information about something that could damage the machine.



TIP

Indicates information that will make it easier to handle and use the vending machine.

In addition, the following danger symbols are used in some places:



WARNING electrical energy! Danger to life!

This symbol warns that electrically live components are installed in this area. Covers marked with this symbol may only be removed by a recognised electrician.



CAUTION! Hot surfaces!

This symbol is attached to surfaces that become hot.

There is a risk of scalding or serious burns.

The surfaces may still be hot even after the vending machine is shut down. Only carry out work in the vicinity of these surfaces once they have cooled down.



Observe handling regulations when dealing with electrostatically sensitive devices (ESD)

Covers marked with this symbol have electrostatically sensitive devices located behind them.

Contact with plug-in connections, conductor tracks and component pins must be avoided at all costs.

Only specialist personnel with ESD knowledge are authorised to carry out work!



CAUTION! Danger of crushing!

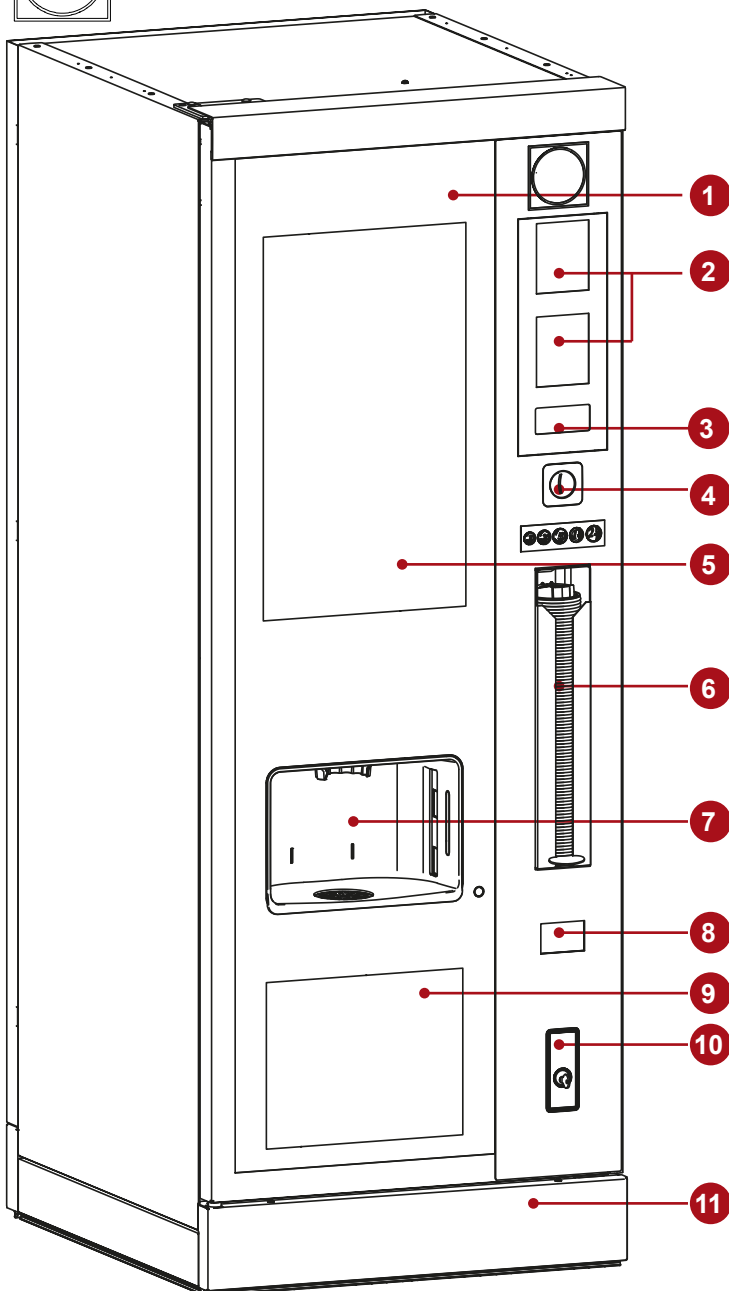
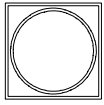
This symbol warns against crushing. Areas marked with this symbol contain moving parts. During normal operation there is a danger of crushing in these areas.



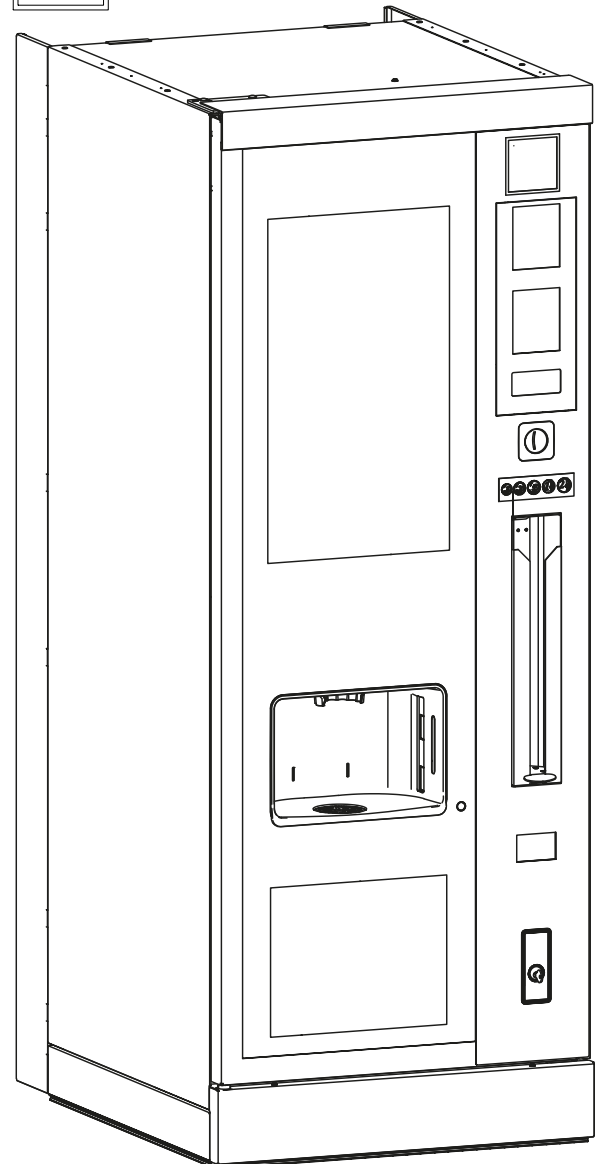
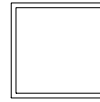
This symbol means that the marked product must not be disposed of together with household waste at the end of its life. Instead, it must be separated and taken to a collection point for the relevant type of waste. Please be aware that the details of the disposal procedure may differ in your country due to the regulations in force there.

3. Machine illustrations

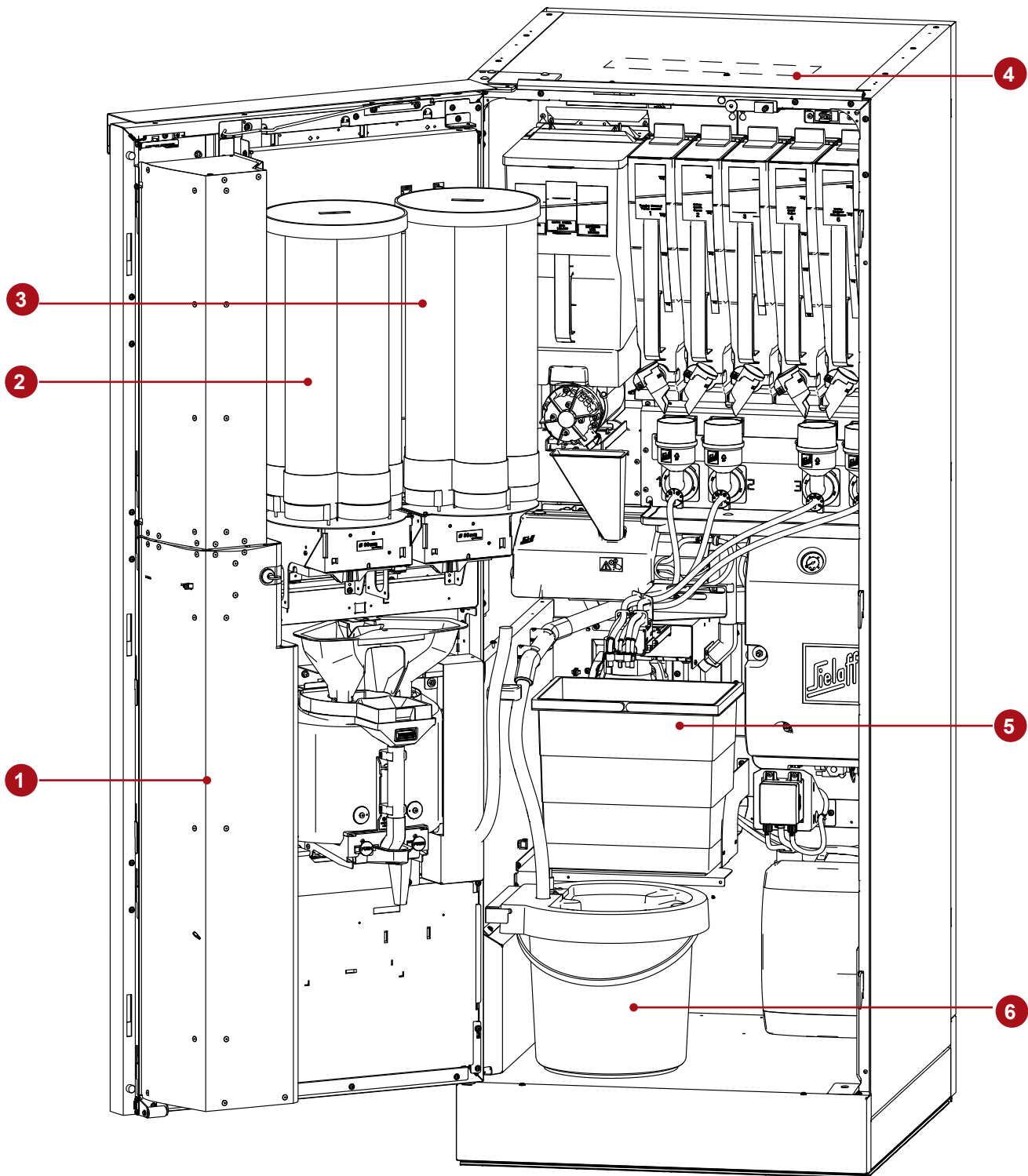
HG SiLine TS 27 ES LT01



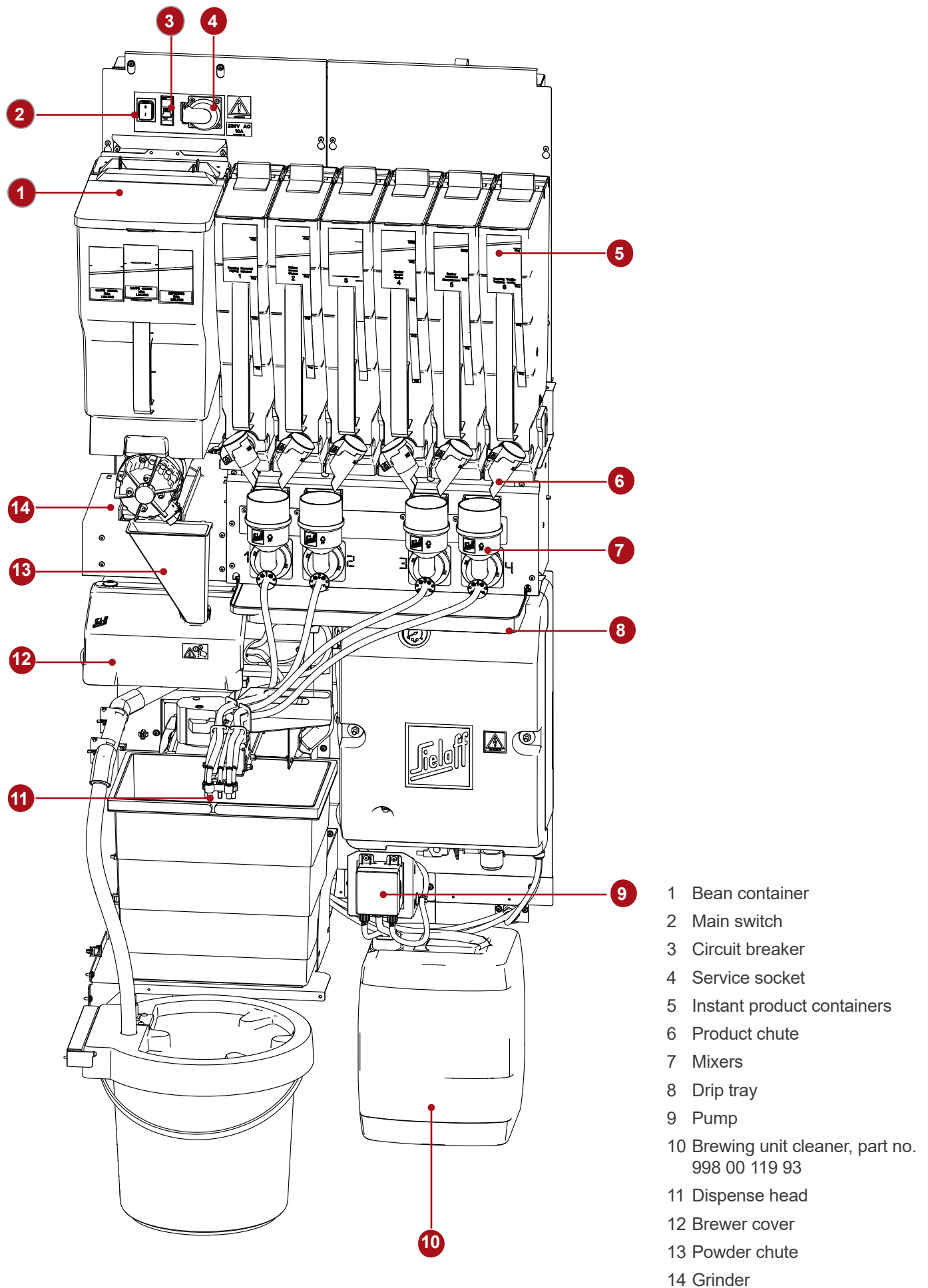
HG SiLine TS 27 ES KT01

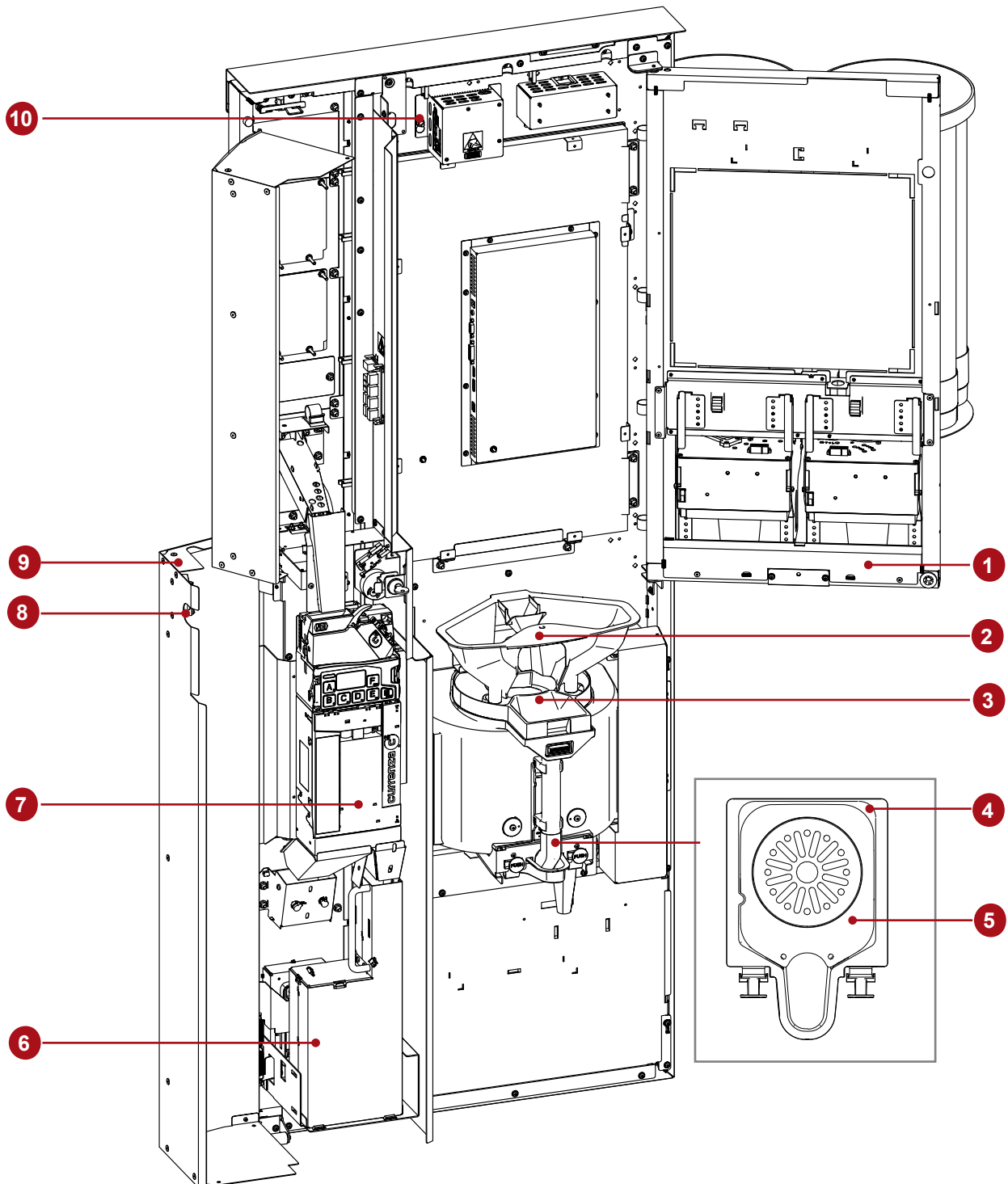


- | | |
|-----------------------------|------------------------------|
| 1 Door | 8 Cup return box illuminated |
| 2 EVA cutout | 9 Advertising space |
| 3 Barcode reader (optional) | 10 Lock |
| 4 Coin slot | 11 Kickplate |
| 5 27" touchscreen | |
| 6 Dispenser for cup lids | |
| 7 Products delivery unit | |



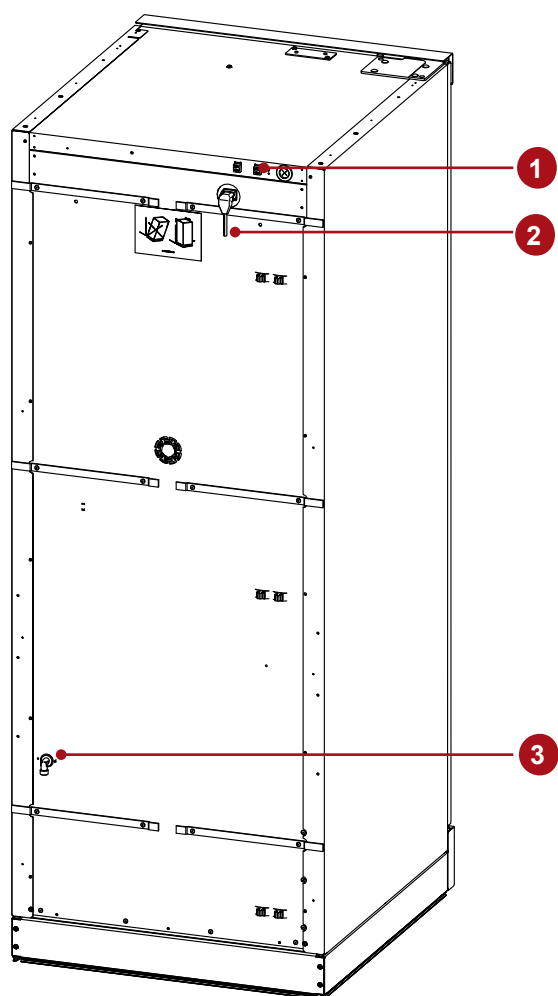
- 1 Cashbox door
- 2 Cup dispense mechanism no. 1
- 3 Cup dispense mechanism no. 2 (optional)
- 4 Illumination inside
- 5 Grounds container
- 6 Waste water bucket



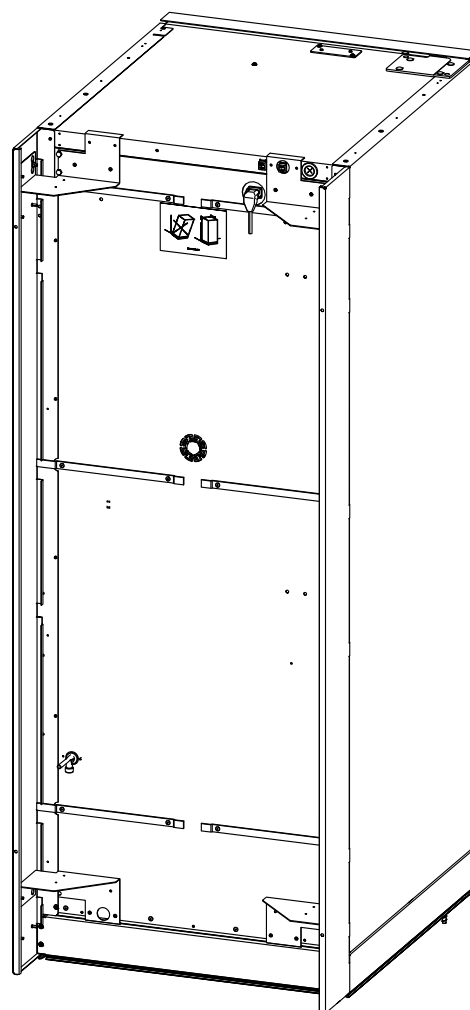


- 1 Cup dispense mechanism, open
- 2 Chute
- 3 Cup catcher
- 4 Waste container
- 5 Drip plate
- 6 Cash box
- 7 Coin mechanism (optional)
- 8 Lock for cashbox door
- 9 Cashbox door open
- 10 USB connection

HG SiLine TS 27 ES LT01



HG SiLine TS 27 ES KT01



- 1 Network connection (2 pcs)
- 2 Mains plug
- 3 Water connection

4. Daily use, filling with product



CAUTION risk of cuts!

Risk of injury from sharp parts in the machine. Hand injuries may be incurred. Wear protective gloves.

4.1 Opening and closing the machine door: Access code

Requirements

- The machine is switched on (see 4.3 on page 15)
- Access code for the electronic lock is known

Procedure

1. Press the logo at the bottom of the touchscreen
 2. Press the symbol for "open machine door"
 3. Enter access code
 4. Press ✓ to confirm.
- The electronic locking flap opens the door ("click")
5. Pull the locking flap.
- ✓ The door is now open.

Symbol	
Open the machine door	Open cashbox door
	

Close the machine door

1. Swivel the locking flap downwards
2. Shut the machine door

4.2 Opening and closing the machine door: Key

Requirements

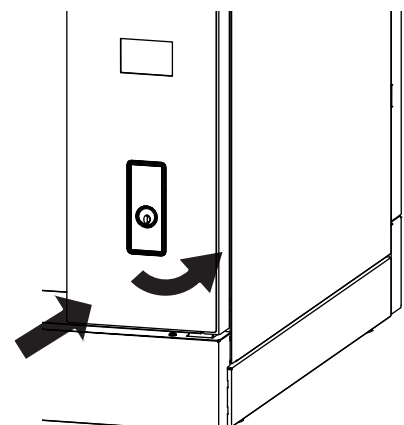
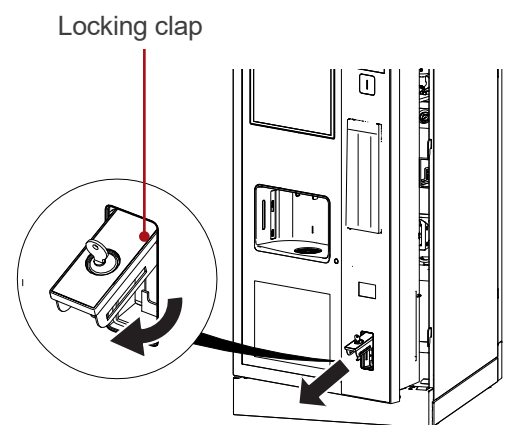
- key

Procedure

1. To unlock
 2. Swivel the locking flap 90° upwards
 3. Pull the locking flap.
- ✓ The door is now open.

Close the machine door

1. Shut the machine door
2. Swivel the locking flap downwards
3. Close the machine door and remove the key



4.3 Switching the machine on and off

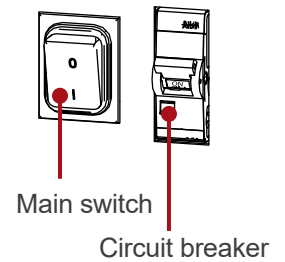
Requirements

- Network connection
- Circuit breaker switched on (on)
- Machine door open

Procedure

1. *Press on the main switch symbol.*

→ The machine is powered up e.g. switched on



Switch off the machine

Procedure

1. *Press the 0 symbol on the main switch*

4.4 Fill the bean container

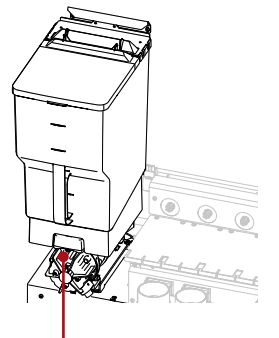
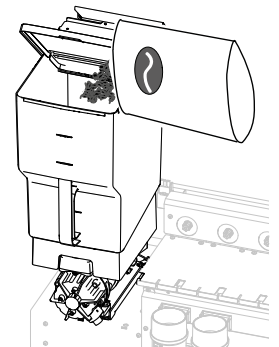
Requirements

- Machine door open

Procedure

1. *Open the cover on the container.*
2. *Only fill with whole beans.*
3. *Close the cover.*
4. *Check that the locking slider is completely pushed in (selling status).*

✓ The bean container has been filled.



Locking slider pushed in (sales position)



TIP

Beans containers can be removed. This makes filling easier. See chap. "6.2 Bean container"

4.5 Filling the instant product containers

Requirements

- Machine door open
- Products for filling (chocolate, tea, sugar etc.)

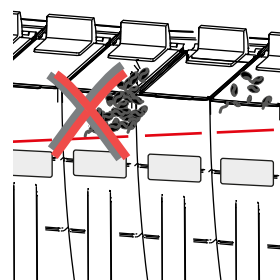
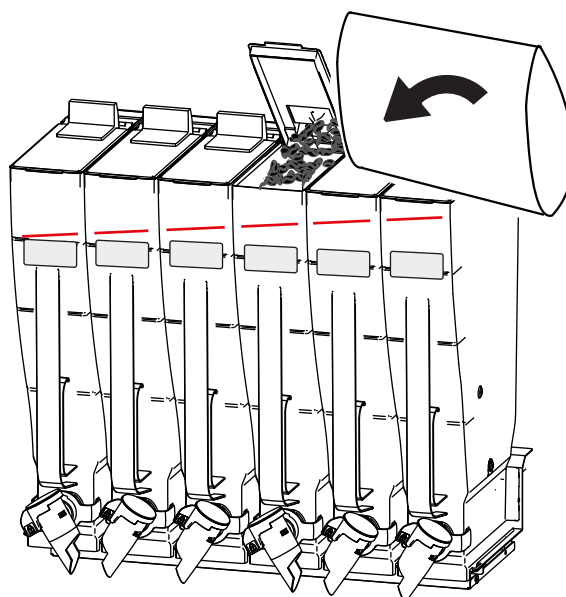
Procedure

1. Open the cover.
 2. Fill the instant product containers with the respective product (observe the stickers).
 3. Close the cover.
 4. Check if the outlet is open (lock symbol open, green).
- ✓ The instant product container has been filled.



TIP

At all times only one lid open. This prevents products from becoming mixed up.



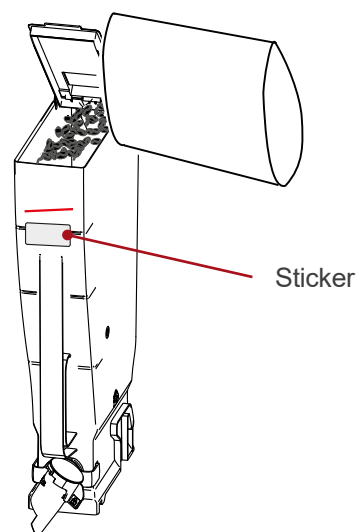
Do not spill the instant powder!

Alternatively external filling

For easier filling the instant product containers can also be removed.

Procedure

1. Close the outlet (closed lock symbol, red).
 2. Hold the instant product container and remove.
 3. Put the instant product container down.
 4. Open the cover.
 5. Fill the instant product containers with the respective product (observe the stickers).
 6. Close the cover.
 7. Replace the instant product container into the machine.
 8. Open the outlet (lock symbol open, green).
- ✓ The instant product container has been filled.



Outlet closed



Outlet open

4.6 Filing the machine cup

Specifications for the machine cup

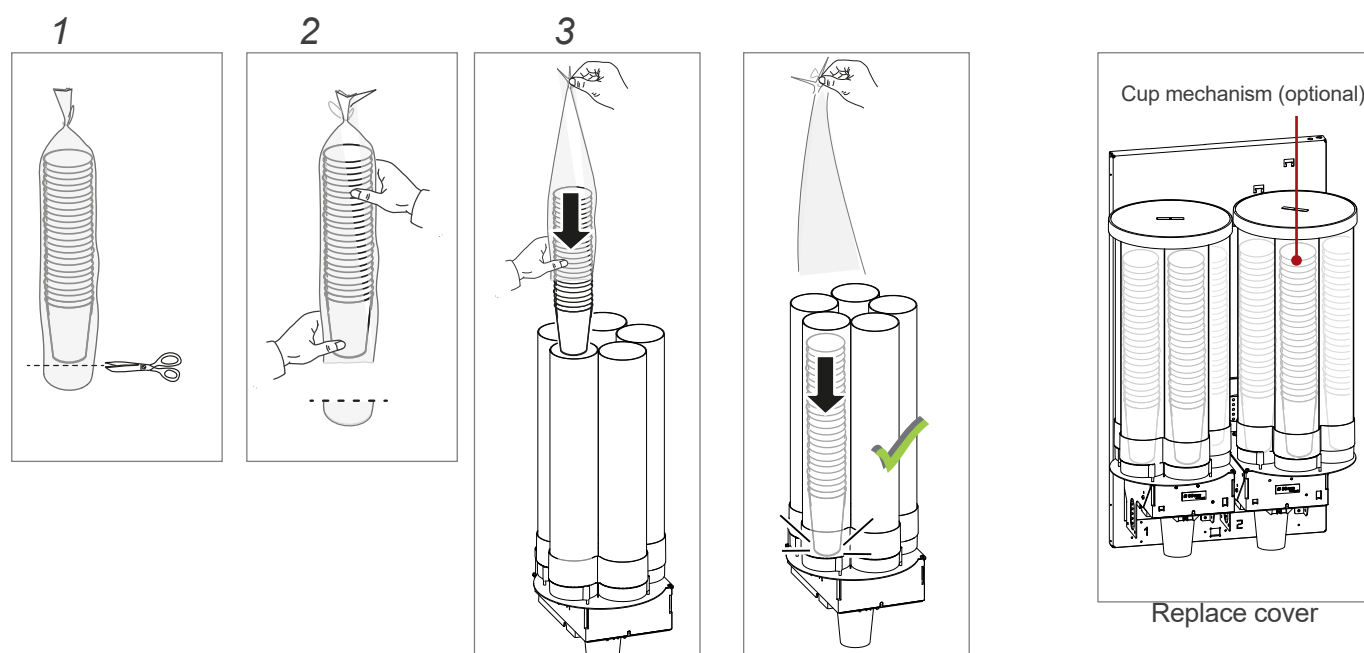
- Material: Hard paper or plastic
- Damaged or mis-shapen cups should not be used
- Machine cup diameter should correspond to the sticker on the cup dispense mechanism
- Reusable cups suitable for the vending machine
- Whole cup sticks in unopened packaging foil

Conditions

- For hygienic reasons, the cups should not be touched.
- Do not mix the different cup sizes when refilling.
- Each cup dispense mechanism is set to a specific diameter and labelled accordingly.
- Do not mix cups from different manufacturers.
- The cup tower must not be twisted by hand. This is done exclusively by the electric drive.
- The rear cup tube above the dispenser must not be filled as doing so will cause malfunctions.

Cups may only be replenished as follows:

1. Use scissors to cut the bottom of the packaging foil.
2. Hold the stack of cups above the tube with both hands.
3. Hold the packaging foil from above, while releasing the other hand so that the stack of cups slips completely into the cup tube



Please note additionally:

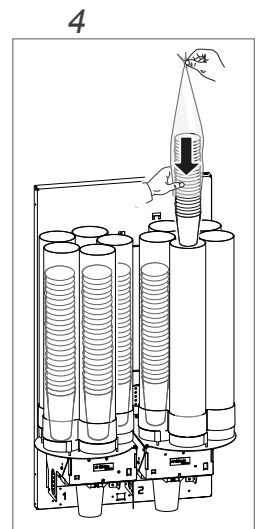
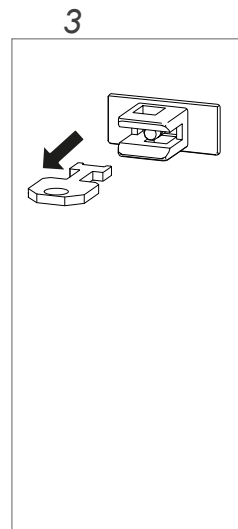
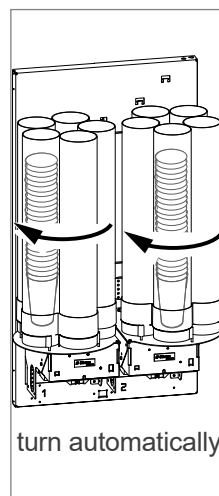
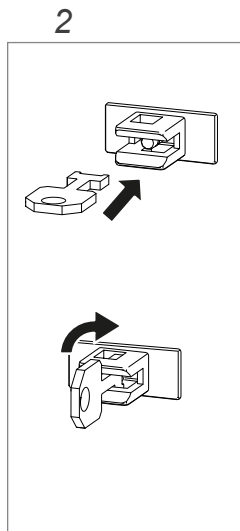
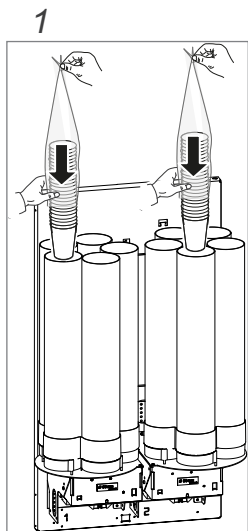
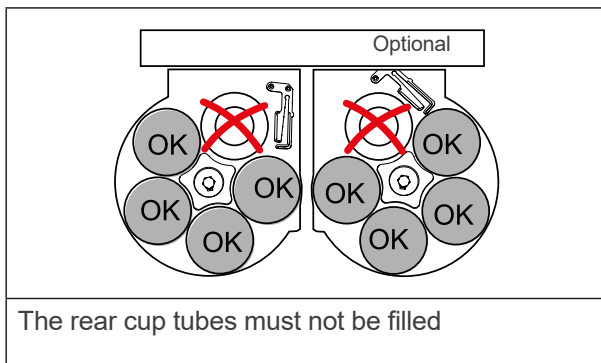
Only fill the cups to below the edge of the cup tubes	Do not refill cup stacks that have been started	The rear cup tubes must not be filled

4.7 Filing the machine cups (all cup tubes are empty)

All cup tubes are empty in new vending machines or when they are sold out.

Procedure

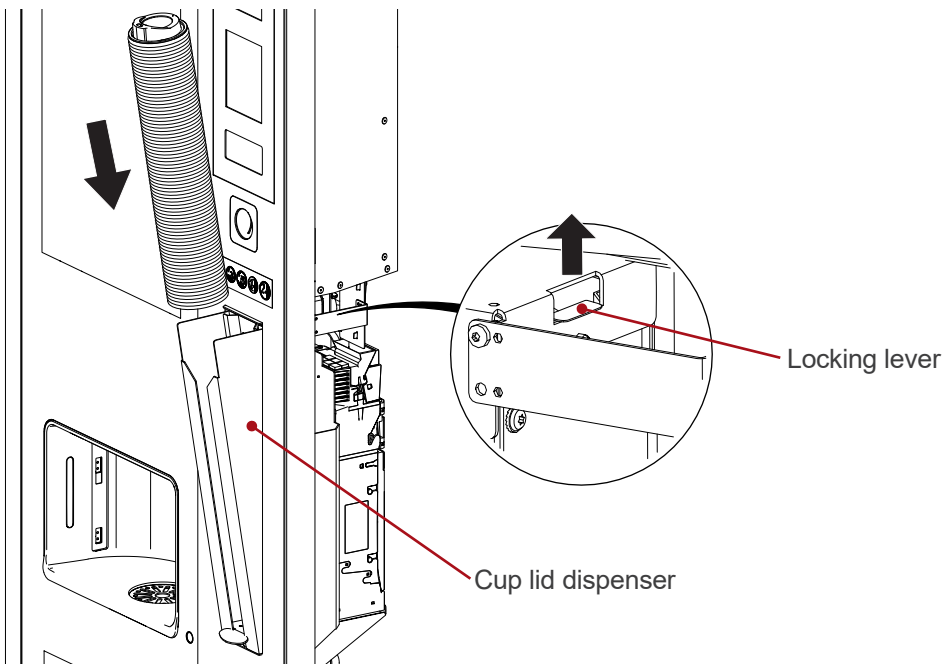
1. Fill one stack of cups into the left and one into the right cup dispense mechanism.
2. Insert service key.
- ✓ The cup tower starts to rotate until the filled cup stacks are in the correct position. The cups fall into the dispenser by themselves.
3. Remove service key
4. The remaining cup tubes can now be filled with cups.



4.8 Replenishing the cup lids

Procedure

1. *Open vending machine door*
 2. *Push the locking lever on the cup lid dispenser inside the vending machine upwards*
 3. *Tilt the cup lid dispenser forwards for easier filling*
 4. *Fill the cup lids up to the top edge of the cup lid dispenser*
 5. *Tilt the cup lid dispenser back to the starting position and click into place*
 6. *Close the machine door*
- ✓ The cup lids have been replenished.



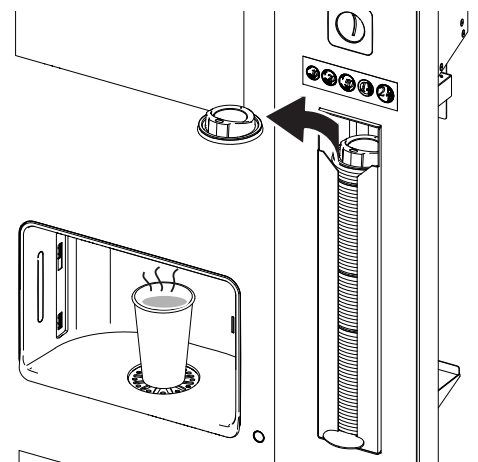
4.9 Removing the cup lid

A cup lid can be taken from the cup lid dispenser with every product sold. To do this, use the slider to push the entire stack of cup lids upwards so that the top lid can be removed.



NOTE

Then allow the slider to glide slowly downwards. If you let go of it too quickly it can catch the cup lid stacker.



4.10 Changing the cleaner cannister



WARNING poisoning risk!

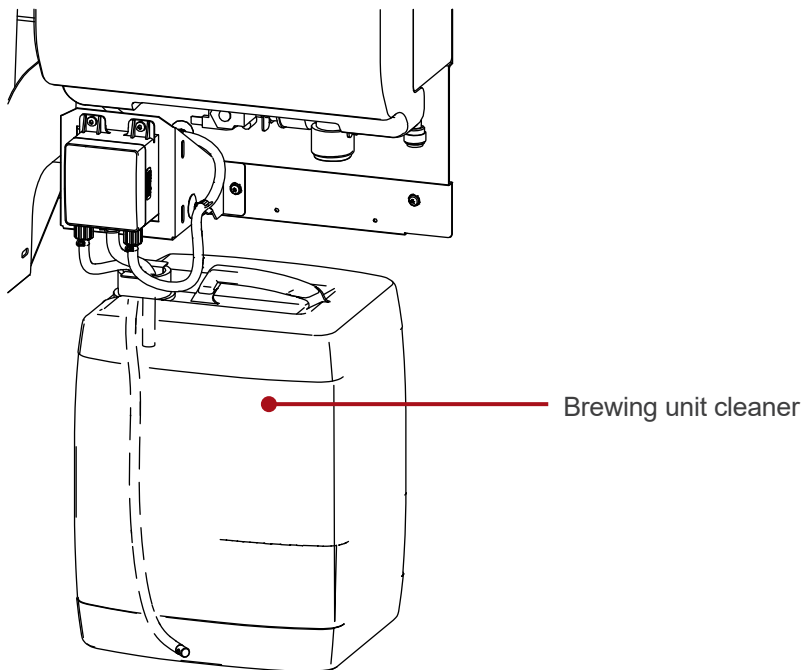
Using incorrect cleaners contaminates the machine, which will then dispense contaminated beverages. There is a risk of poisoning for consumers. For this reason always use the original cleaner for the brewing unit.

Requirements

- Brewing unit cleaner, part no. 998 00 119 93

Procedure

1. *Open the machine door.*
 2. *Pull the end of the tube out of the cannister.*
 3. *Change the empty cannister for a new one.*
 4. *Insert the end of the tube.*
- ✓ A new cleaner for the brewing unit has been added.



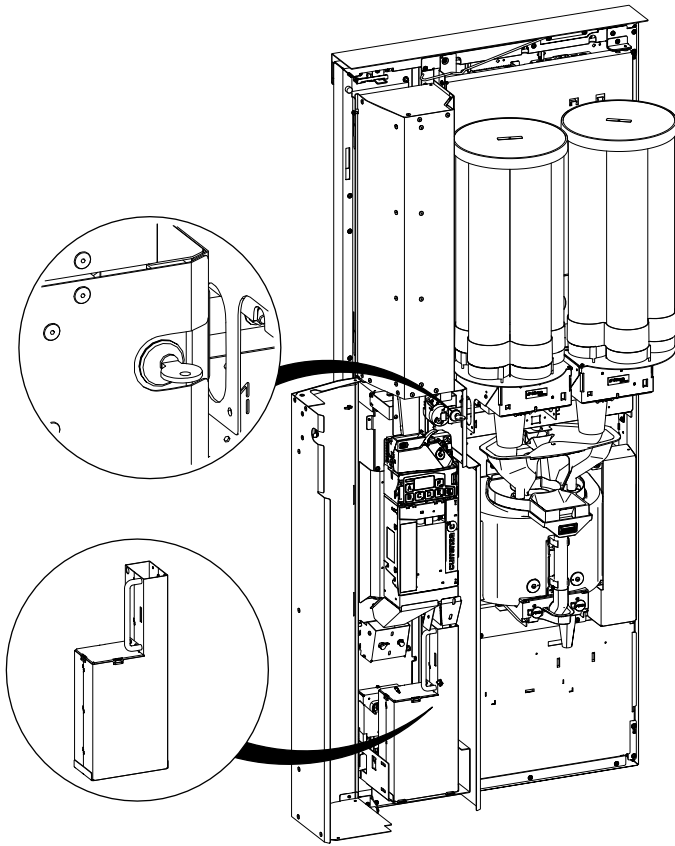
4.11 Empty cashbox

Requirements

- Machine door open
- Key for cashbox door or access code for the electronic cashbox lock

Procedure

1. *Open the cashbox door (key or access code for electronic lock.)*
 2. *Remove, empty and replace the cashbox.*
 3. *Close the cashbox.*
- ✓ The cashbox has been emptied.



4.12 Balancing cash



TIP

- If cashing up is started it is compulsory that it is carried out. It is no longer to abort.
- Only verify the processes if these have been carried out exactly in accordance with the directions on the display. If this procedure is not adhered to, errors will be shown in the statistics.
- When first filling the coin mechanism some coins are used as safety coins, sleeping coins. The number of remaining coins depends on the coin mechanism used and can vary in everyday use. The safety coins (sleeping coins) remain in the coin mechanism.
- The coin mechanism tubes are filled up with coins from the cashbox. The machine automatically transfers these when cashing up.

Requirements

- User has been created and has access rights

Procedure

1. *Open the Service menu.*
2. *Click on tab 2 [Statistics/Data].*
3. *Press [Cashing up]*
4. *Press [Yes] to confirm.*
5. *Enter PIN-code to open the cashbox door.*
6. *Empty cashbox*
7. *Close the machine door.*

Interim stages:

To fill the tubes the coins must be exchanged:

1. *Remove coins from the cashbox as per instructions and replace with external coins.*
2. *Press [Enter].*

The machine automatically dispenses coins if they exceed the maximum level:

1. *Throw dispensed coins into the cashbox.*

8. *Fill up the coins marked red corresponding to the overview displayed using the coins from the cashbox via the insert slot.*

→ Correctly filled coins change to green in the overview.

9. *Repeat the process for all coins marked red.*

→ [Finish cashing up and send data] is activated.

→ Machine dispenses too many inserted coins.

10. *Throw dispensed coins into the cashbox.*

11. *Press [Finish cashing up and send data].*

✓ Cashing up is concluded.

✓ Sales statistics (short term statistics) and the cashbox are reset to zero and the data for later notifications are stored on the machine.

4.13 Fill with change



TIP

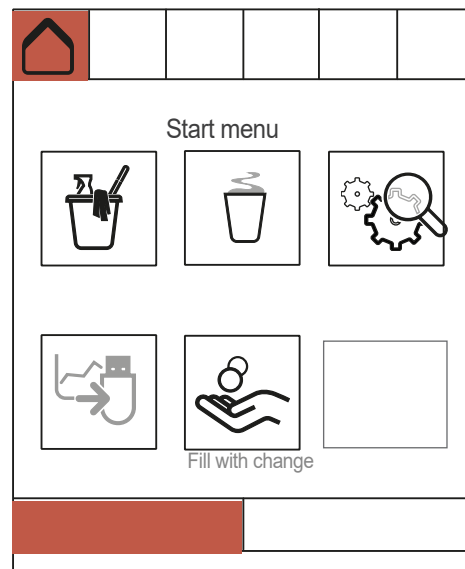
- If there is insufficient change, the following appears in vend mode: [No change] This function can also be switched off.
- When first filling the coin mechanism some coins are used as safety coins, sleeping coins. The number of remaining coins depends on the coin mechanism used and can vary in everyday use. The safety coins (sleeping coins) remain in the coin mechanism.

Requirements

- User has been created and has access rights

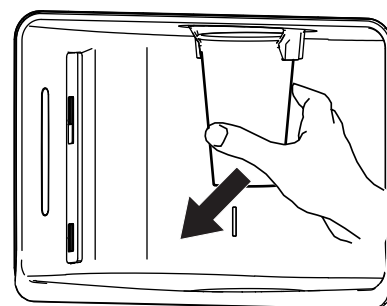
Procedure

1. Open the Service menu
 2. Click on tab 5 [Payment Systems].
 3. Click on [Coin changer]
 4. Click on [Fill with change].
 5. Place coins into the coin insert slot on the front of the machine.
- ✓ Display shows the number of coins inserted.
 - ✓ Once the coin mechanism has registered the minimum number of coins, a message on the display advises that the machine is ready for use.



4.14 Vending process

- Select product
- Personal cups can be used. Light grids in the dispense outlet detect the positioned cup.
- Pay the drink price
- The drink should only be taken when the machine requests that you do so.



CAUTION Risk of scalding

The drink and the cup may be hot and cause scalding. Remove carefully and, if necessary, allow to cool briefly before drinking.

5. Cleaning

5.1 Cleanliness and hygiene

Machine cleanliness is the responsibility of the operator and should be monitored by filling staff. When working on the vending machine, general hygiene requirements must be adhered to.

- Wash hands thoroughly and disinfect them before handling foods.
- Only use food grade cleaning agents to clean the machine.
- After cleaning, do not touch parts that come into contact with food.
- Avoid sneezing and coughing when handling open food products.
- Products that have been opened must be properly sealed and stored safely.
- Product residue must be removed.
- Store products separately in a cool and dry area.
- Direct contact with the product should be avoided.
- In order to provide a drink quality which meets the most stringent hygiene standards, it is essential that the prescribed cleaning intervals are adhered to.

**TIP**

Plastic parts requiring cleaning are dishwasher safe. Only use mild alkaline cleaner or commercially available washing-up liquid. The dishwasher temperature should not exceed 65°C.

**WARNING : Perishable foods!****Risk of food poisoning and illness!**

- Pay attention to the expiry dates specified by the product manufacturer
- Replace out-of-date products promptly, only using products with a valid expiry date
- Do not use products which are out-of-date
- Do not use products which are close to expiry date
- Only use products suitable for vending machines.
- Do not store products in the machine.

5.2 Cleaning list

Regular procedures

Component	Action	Chapter	Additional equipment
Grounds container	empty and clean	5.10 on page 31	Bin liner, bin
Waste water bucket	empty and clean	5.11 on page 31	Drain, bin

Weekly maintenance

Component	Action	Chapter	Additional equipment
Machine exterior, drinks dispenser outlet	Clean	5.3 on page 26	Suitable cleaning agent, cloth
Clean the product chutes	Clean	5.4 on page 27	Brush
Clean brewing unit	Clean	5.5 on page 27	Brush
Instant product container external	Clean	5.6 on page 28	Brush
Cleaning the mixer	Take apart and clean	5.7 on page 29	Washing-up liquid, cloth
Drip tray	remove, clean	5.9 on page 30	Washing-up liquid, cloth
Cup catcher, slide	remove, clean	5.12 on page 32	Washing-up liquid, cloth
Collection bucket, drip tray	remove, clean	5.13 on page 32	Washing-up liquid, cloth
Cleaning programme	Automatic cleaning programme	5.14 on page 33	Brewing unit cleaner, part no. 998 00 119 93

Monthly maintenance

Component	Action	Chapter	Additional equipment
Extraction drawer	Clean	5.8 on page 30	Washing-up liquid, cloth

Half-yearly maintenance

Component	Action	Chapter	Additional equipment
Instant product containers	Clean	6.1 on page 35	Washing-up liquid, cloth
Bean container	Clean	6.2 on page 36	Washing-up liquid, cloth
Tube system	Clean	6.3 on page 36	Washing-up liquid, brush

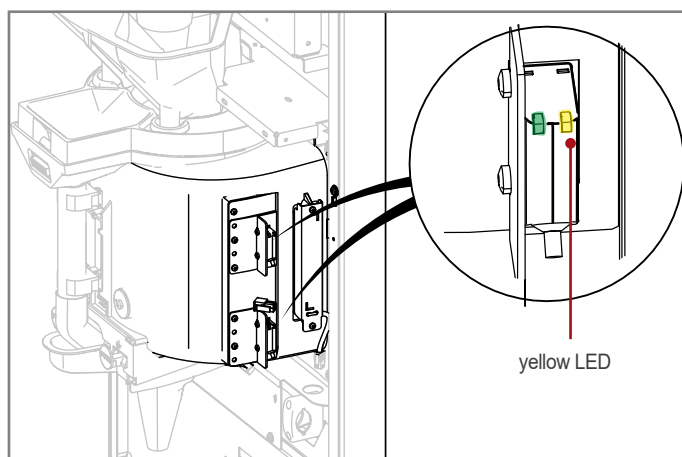
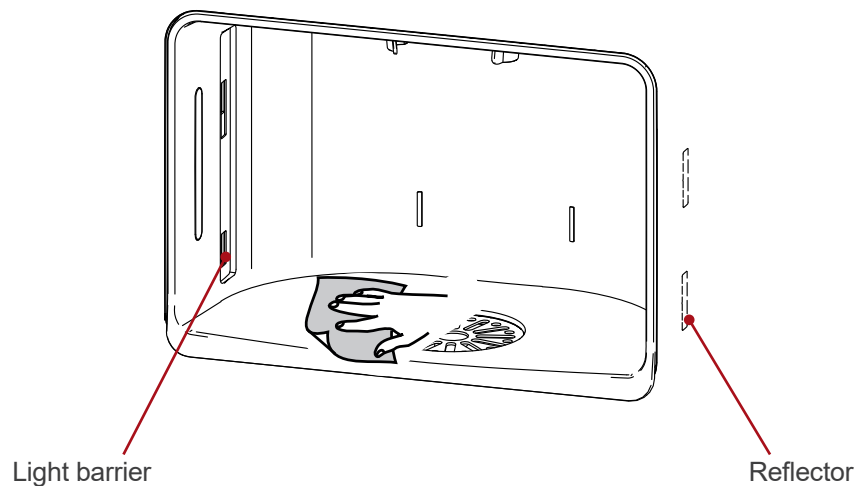
5.3 Machine external

Requirements

- Suitable cleaning product for glass, plastic, painted metal, stainless steel etc.

Procedure

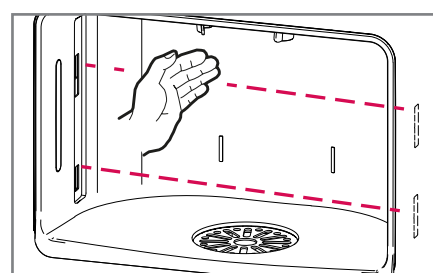
1. Clean the front of the machine using a damp cloth (use a suitable cleaning solution for the surface)
2. Clean the drinks dispense outlet using a damp cloth (the light barrier and reflector must always be clean)
3. Occasionally remove any residue from the upper side of the machine and then clean



LED monitoring for cup recognition (own cup)

hold hand between light barrier and reflector:

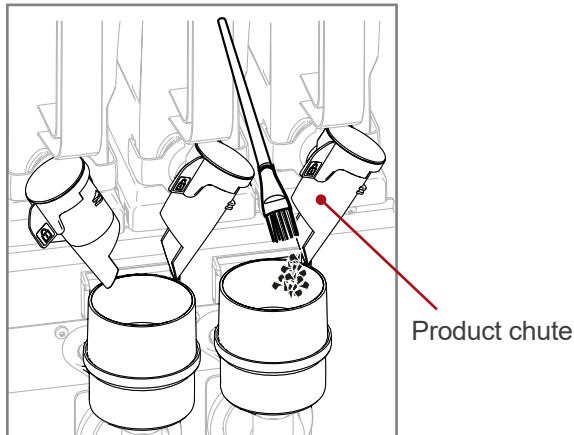
- Yellow light comes on: no cup recognised (standard)
- Yellow light goes out: Cup recognised



5.4 Clean the product chutes

Procedure

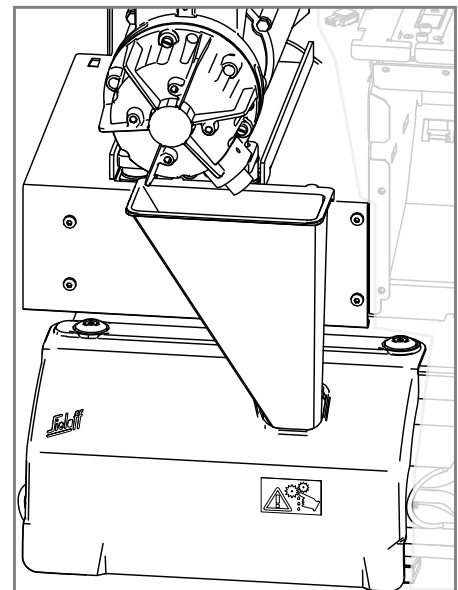
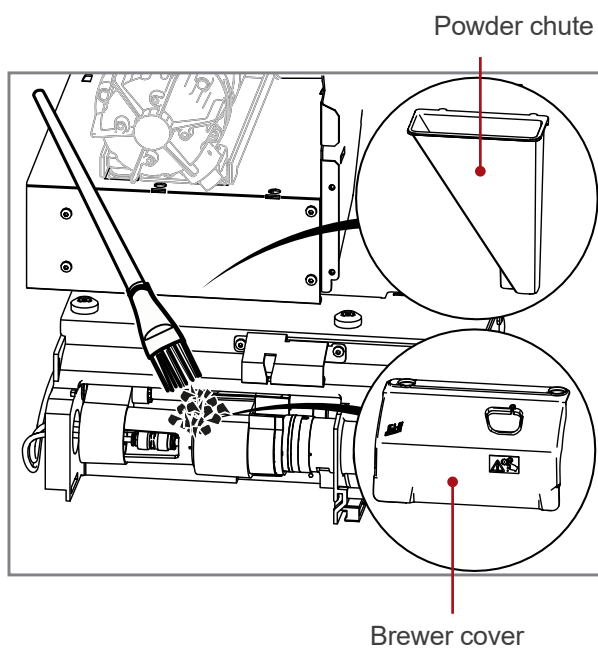
1. Clean the product slides on the instant product containers using a dry brush.



5.5 Clean the brewer unit

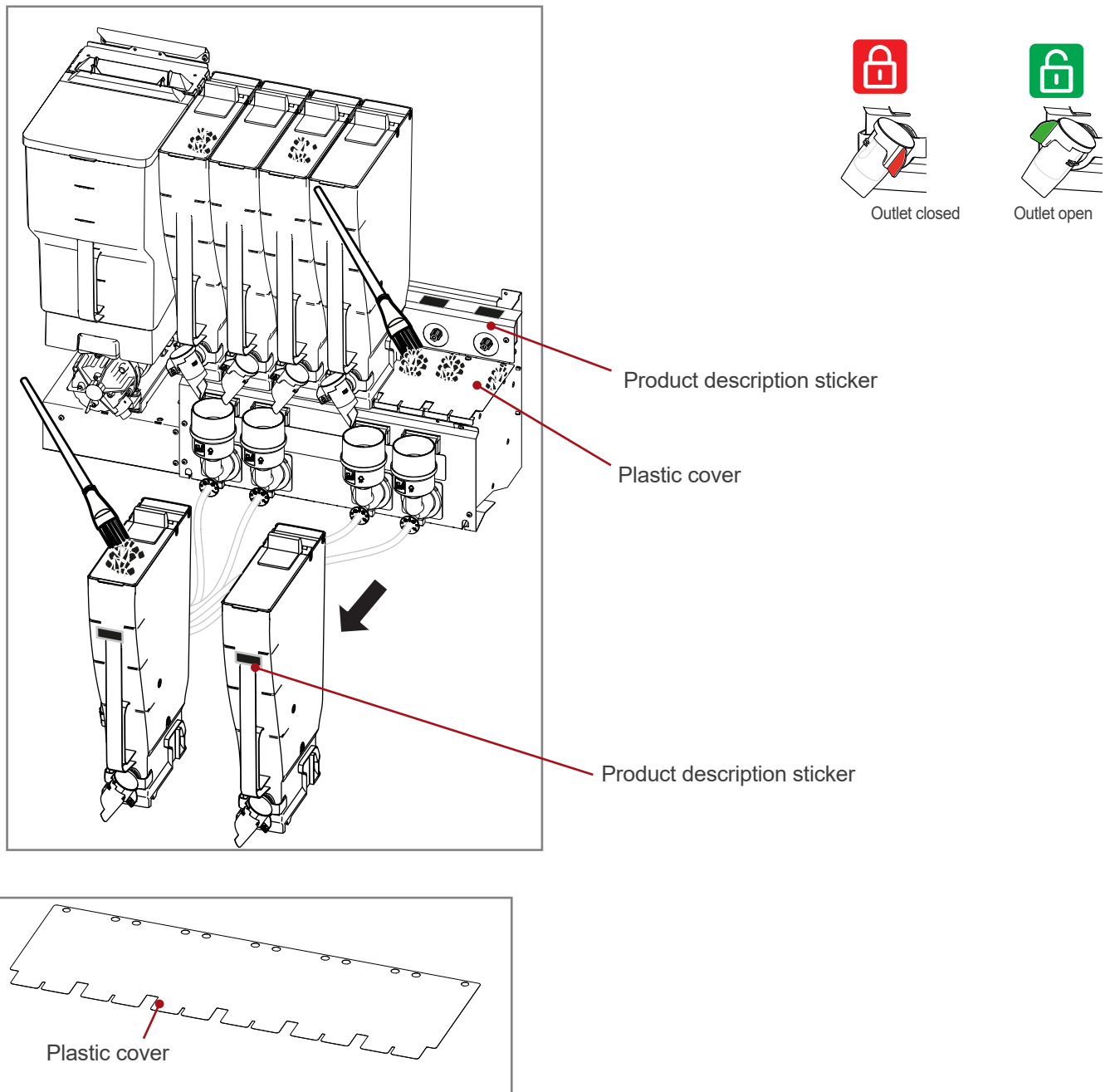
Procedure

1. Lift powder chute slightly and remove.
2. Lift brewer cover and remove.
3. Clean the powder chute and brewer cover with a brush to remove coffee powder residue (also on the back)
4. Use a brush to remove ground coffee residue from the top of the brewer unit.
5. Fit brewer cover.
6. Fit powder chute.



5.6 Instant product container external and supporting surface

1. Close the product slides on the instant product containers.
2. Grip the instant product container, lift slightly and pull gently
3. Clean the top of the instant product container with a brush to remove coffee powder residue.
4. Remove any powder from the metal cover with a brush.
5. Return the instant product containers back to their original location (observing the stickers detailing the product description).

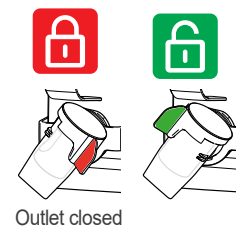


The plastic cover is made from thin plastic. This must be fitted properly so that the weighing function underneath functions correctly.

5.7 Cleaning the mixer

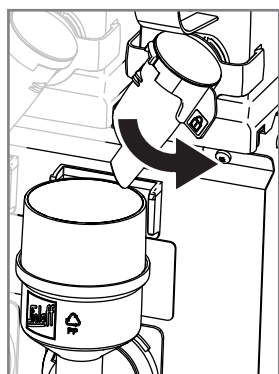
Procedure

1. Close the product slides on the instant product containers.
2. Remove the coupling piece with flexible tube.
3. Turn the green flange anticlockwise to the first locking position.
4. Remove the mixer bowl with air extraction by pulling.
5. Remove the mixer paddle from the axis.
6. Turn the green flange anticlockwise to the next locking position.
7. Remove the green flange from the axis.
8. Clean mixer housing, air extraction, flange and mixer paddle thoroughly with hot water and washing-up liquid.
9. Rinse individual parts under hot running water and dry.

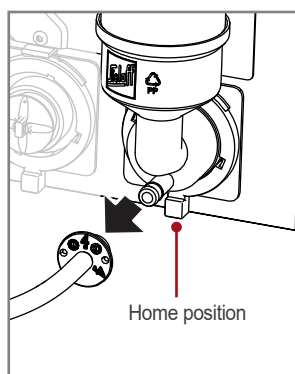


Assembly

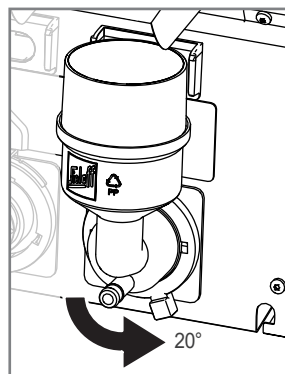
1. Slide the green flange onto the axis.
 2. Press the green flange on firmly and turn clockwise until it reaches its rest position.
 3. Push the mixer paddles onto the axis so that the flat area on the axis and the mixer paddle markings match. Mixer paddle must snap into place; "Click" should be heard.
 4. Assemble and insert the mixer housing and air inlet so that the air inlet is covered.
 5. Turn the handle on the green flange clockwise until it reaches home position.
 6. Insert the coupling piece onto the mixers.
 7. Open the product slides. Check the positioning over the mixers.
- ✓ The mixers have been correctly fitted and are ready for use.



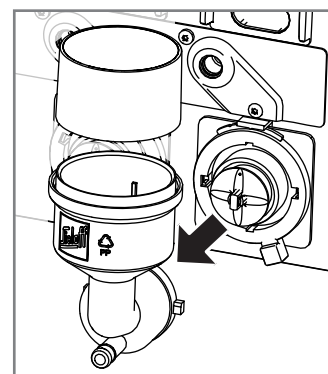
Close product slides



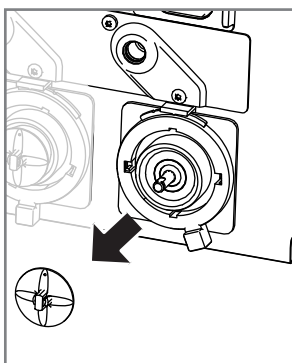
Coupling piece with flexible tube (do not separate)



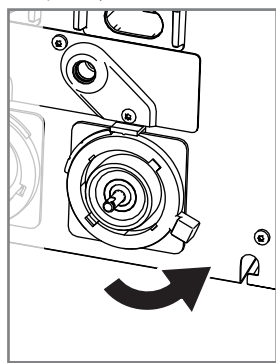
Green flange to 1st rest position



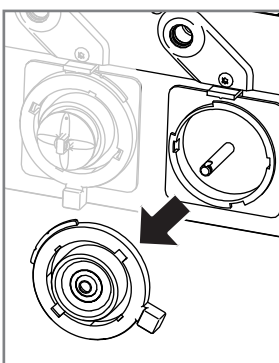
Mixer bowl with air extraction



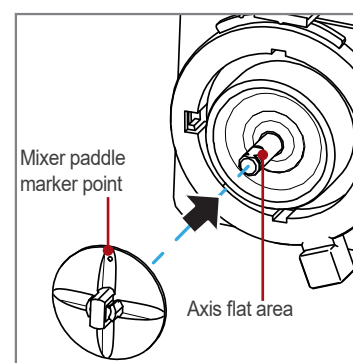
Mixer paddle



Green flange to 2nd rest position



Remove the green flange



Mixer paddle must snap into place: "Click"

5.8 Extraction drawer

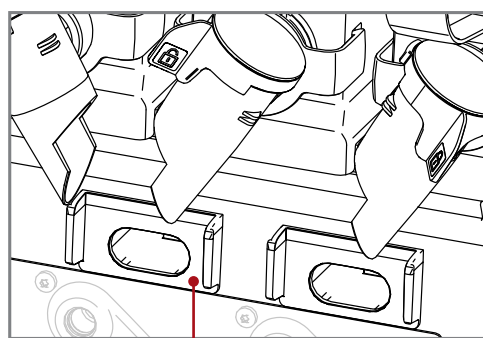
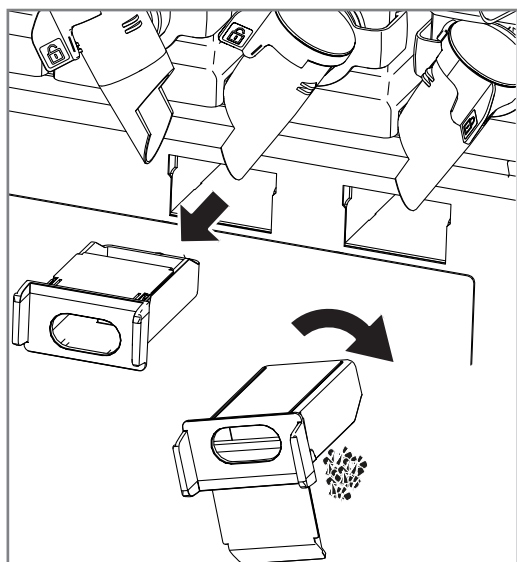
Procedure

1. Pull out the extraction drawer.
2. Rotate the suction compartment so that the lid opens and the powder falls out (tap if necessary).
3. Refit the suction compartment



TIP

If the powder is sticky the suction container should be thoroughly cleaned using hot water and commercially available washing-up liquid. Dry the suction container well.

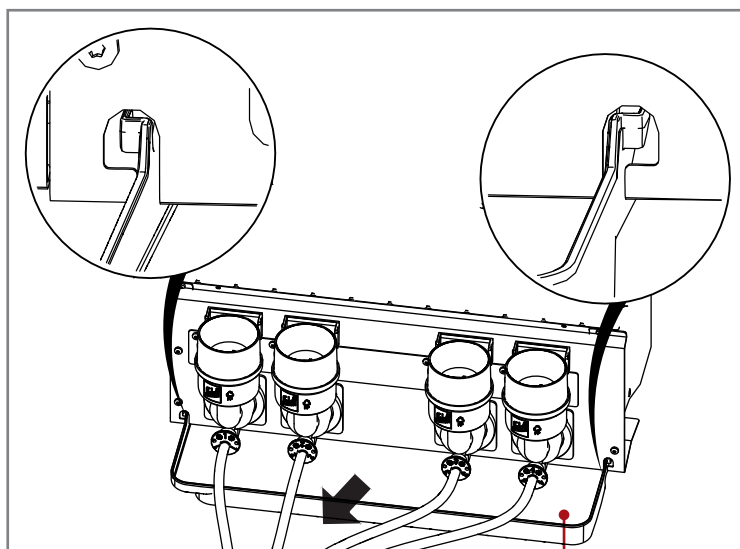


Fit the suction container

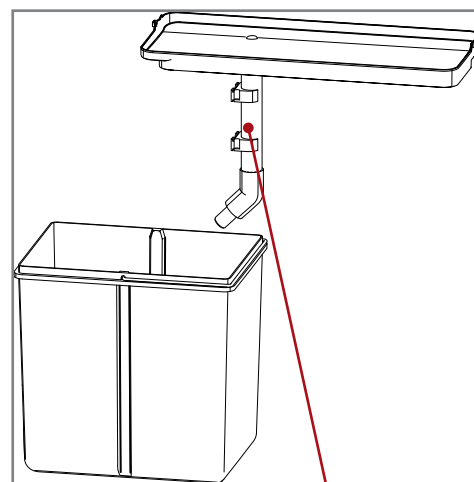
5.9 Drip tray

Procedure

1. Lift the drip tray slightly and remove.
2. Empty and clean the drip tray.
3. Fit the drip tray into the guide and push in. The supporting piece must fit into the waste water pipe.



Drip tray

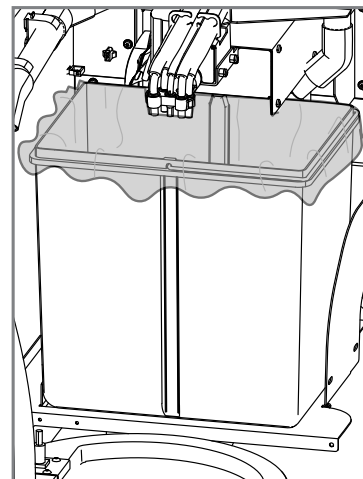


Waste pipe

5.10 Empty grounds container

Procedure

1. Remove the grounds container.
2. Remove the bin liner from the coffee grounds container and empty (coffee cake and liquid).
3. Fit a new bin liner.
4. Put the grounds container back into the machine.



5.11 Emptying the waste water bucket

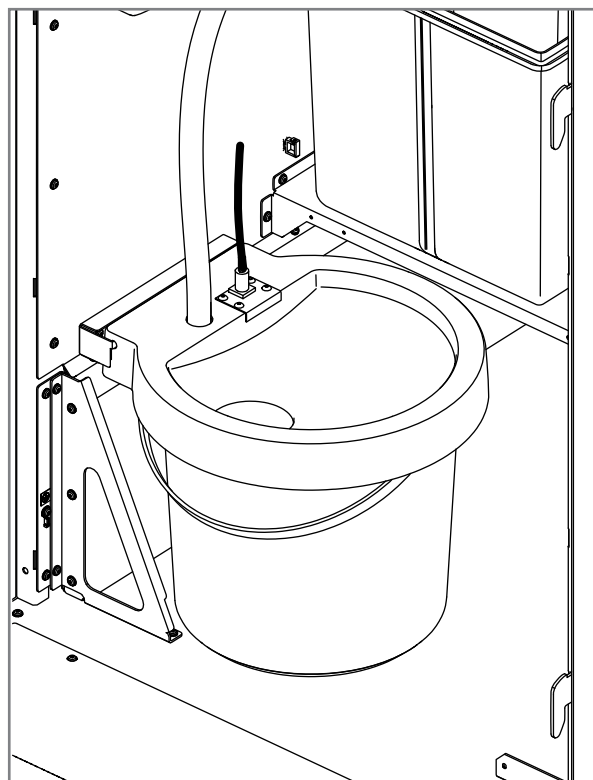
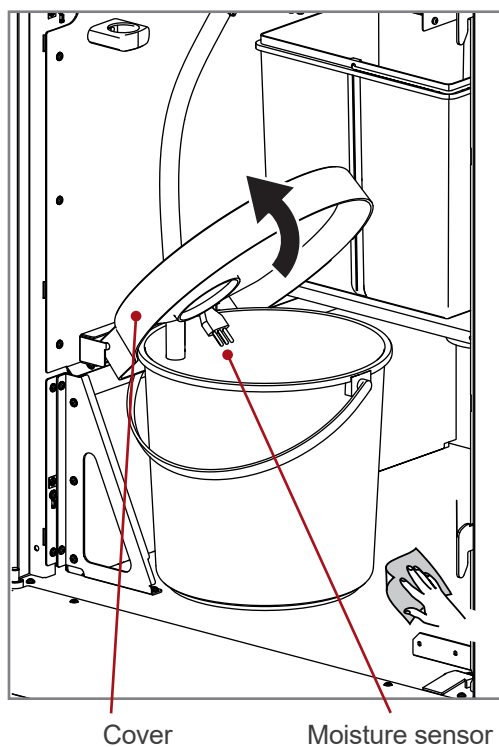
Procedure

1. Lift the cover.
2. Remove the waste bucket.
3. Empty and clean the waste bucket.
4. Clean and dry the moisture sensor.
5. Clean the machine floor with a damp cloth and a suitable cleaning solution.
6. Fit the cover and insert the waste water bucket (end of pipe and humidity sensor must reach into the bucket).
7. Clip the cover onto the waste bucket.



TIP

- Store small items (e.g. refill products) on the ground in the machine.



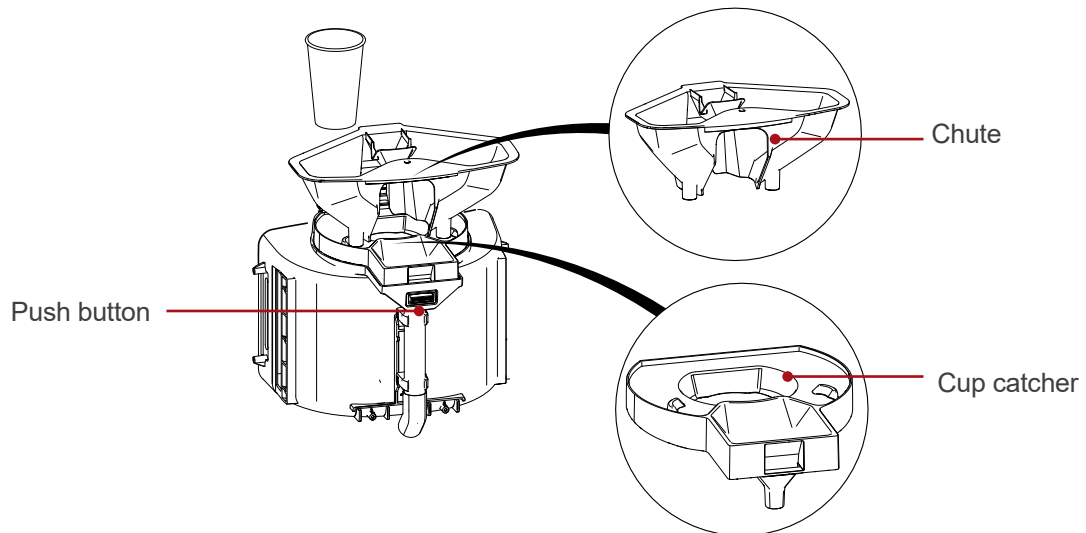
5.12 Cup catcher, slide

Procedure

1. Pull the slide to remove
2. Press the button on the cup catcher
3. The cup catcher can be lifted out.
4. Clean and dry the parts.

Assembly

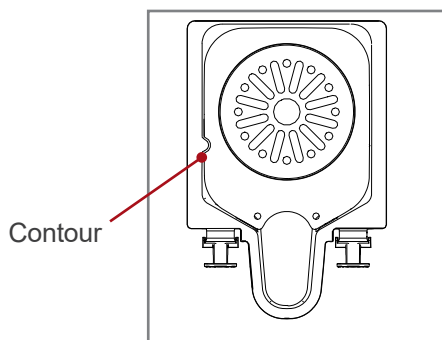
5. Insert the cup catcher and press down slightly until it clicks into place.
6. Place the slide onto the cup catcher and press backwards until the magnet can function.



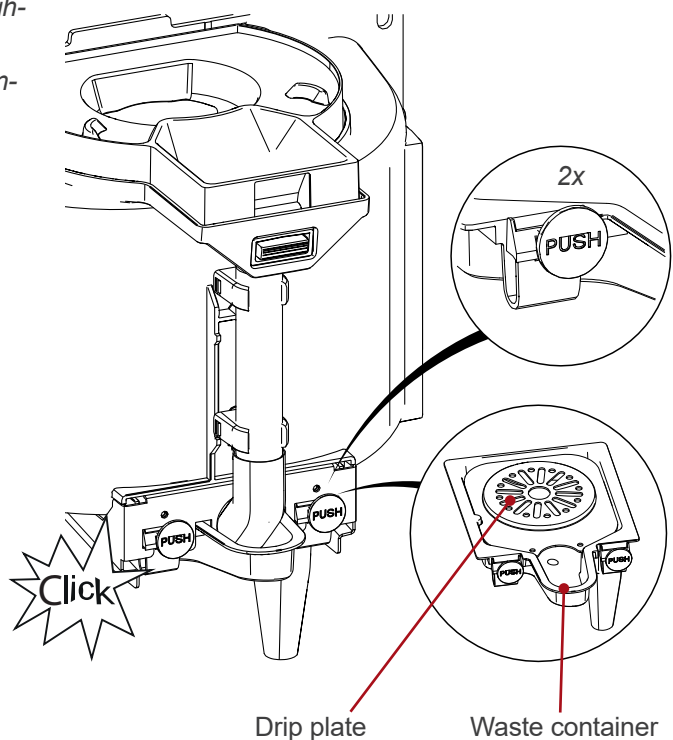
5.13 Collection bucket, drip tray

Procedure

1. Press the two locking mechanisms displaying "PUSH".
2. By sliding down slightly the collection bucket can be removed
3. Clean and dry the collection bucket and drip tray thoroughly.
4. Fit the drip tray correctly into the collection tank (note contour)
5. Push the collection tank with drip tray into the guide.
6. Push the collection tank upwards until it clicks into place.



The drip tray is correctly fitted into the waste container



5.14 Automatic cleaning programme

- The brewer unit, mixer bowls, flexible tubes and dispense head pipes are cleaned during the automatic cleaning programme.
- The cleaning programme must be run weekly.
- Before starting the cleaning program, make absolutely certain that all parts have been reassembled.
- If the cleaning programme is interrupted or terminated prematurely an information message appears. For hygiene reasons, the cleaning programme will be restarted.

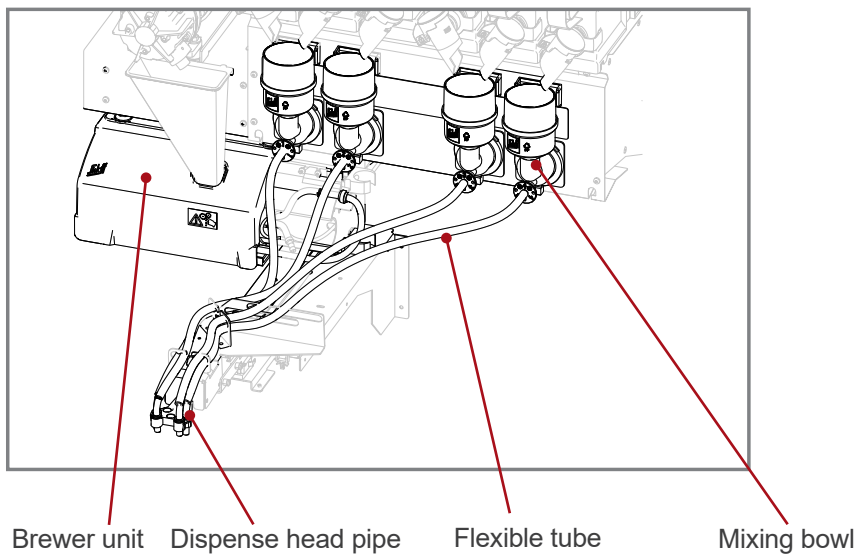
Start the cleaning programme manually

Procedure

1. *Open the machine door.*
2. *Select [Cleaning] in the menu.*
3. *Select [Overall cleaning].*
4. *Follow the instructions on the display.*
5. *Cleaning starts.*
6. *Close the machine door.*

→ The status of the cleaning process is shown in the display. A message in the display indicates that the cleaning programme is finished.

✓ The machine is again operational.



5.15 Configuring an automatic cleaning programme

Cleaning is automatically carried out on a set days and times.

The following describes the programming

Requirements

- Service menu is open
- Log in as operator or technician (highest level of access).

Procedure

1. Select tab 6 [Machine configuration]
 2. Select [General].
 3. Select [Brewer cleaning mode]
→ Select [Tablet] or [Liquid] (with [Liquid] means the brewing group cleaner, part no. 998 00 119 93).
 4. Confirm by pressing ✓.
 5. Press [Save].
 6. Select [Time settings].
 7. [Automatic cleaning] - [on].
 8. Select required weekdays (shaded white.)
 9. Set time cleaning is to commence.
 10. Confirm by pressing ✓.
 11. Press [Save].
- ✓ Cleaning is automatically carried out on a set days and times.

Back to the previous setting	Confirm, enter
	

6. Cleaning and maintenance

6.1 Instant product containers

Procedure

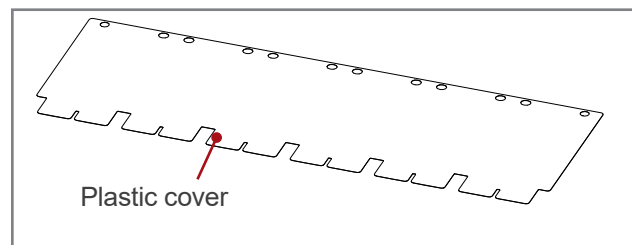
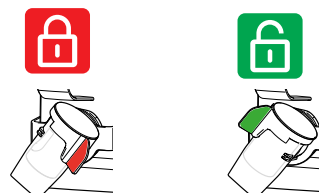
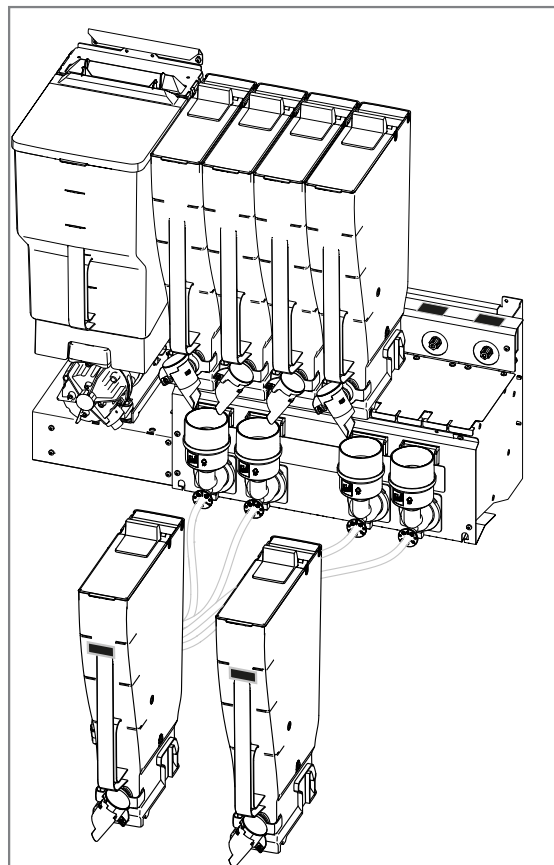
1. Close the product slides on the instant product containers.
2. Lift the instant product containers and pull forwards to remove.
3. Empty the container and, before wetting it, tap it to remove any remaining product.
4. Thoroughly clean the product container with hot water and washing-up liquid, rinse with hot running water.
5. Dry it thoroughly with a disposable cloth. The instant product containers must be completely dried (leave over night to dry thoroughly if possible).
6. Remove any spilt powder from the plastic cover and then replace it correctly (pay attention to the outlines).
7. Refill with product.
8. Insert the product container.
9. Open the product slides.
10. Run test vend.

✓ The instant product containers have been cleaned and are ready to use.



TIP

- All instant product containers should be cleaned at the same time. Alternatively the instant product containers can be replaced by a second set of clean ones.
- Wash hands prior to filling. Direct contact with the product powder should be avoided. Observe general hygiene requirements during filling.



The plastic cover is made from thin plastic. This must be fitted properly so that the weighing function underneath functions correctly.

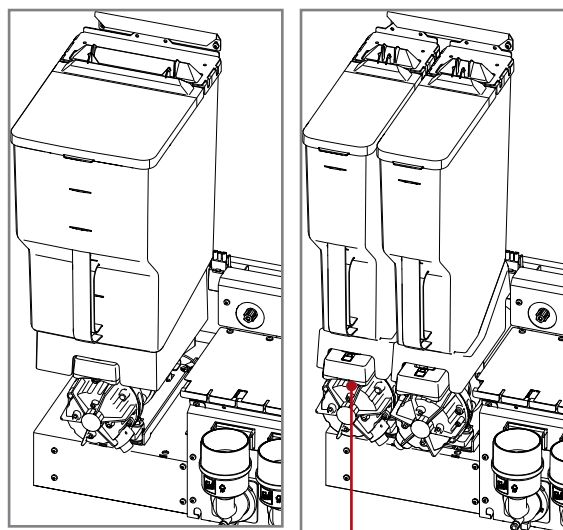
6.2 Bean container

Procedure

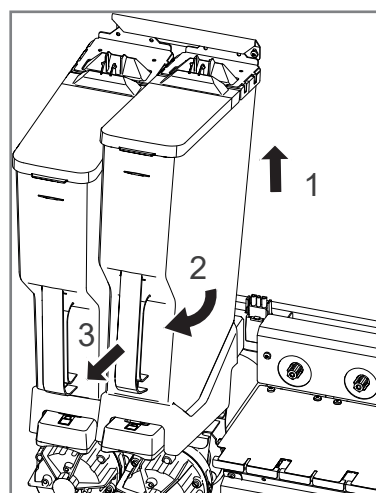
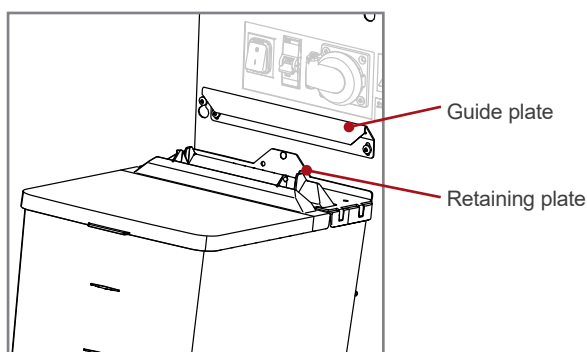
1. Pull the locking slider out to its limit ("click").
2. First pull the bean container upwards by the handle and then swivel out at the bottom.
3. Empty the bean container.
4. Thoroughly clean and dry bean containers.
5. Fill with beans.
6. Position the bean container at an angle and ensure that the holding plate is positioned beneath the guide plate.
7. Swivel the bean container inwards at the bottom and only then release.
8. Push the locking slider in as far as it goes.

✓ The bean container is now locked

✓ The bean outlet is free



Locking slider pulled out: beans unable to escape

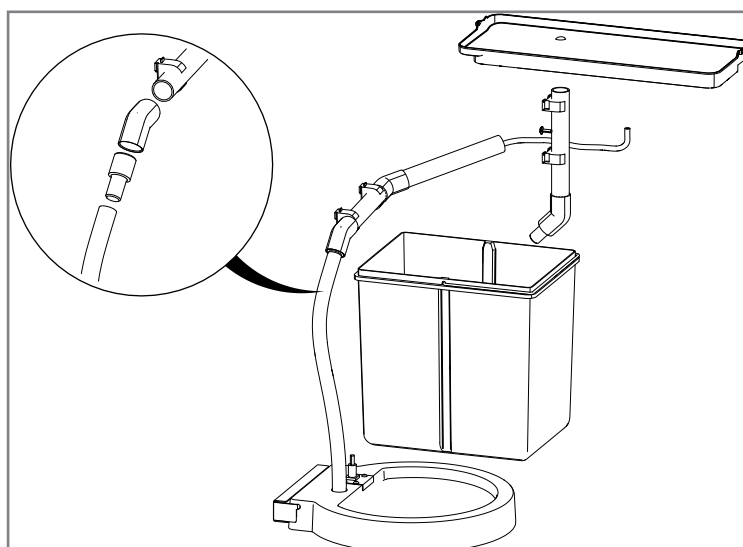


Remove the bean container.

6.3 Tube system

Procedure

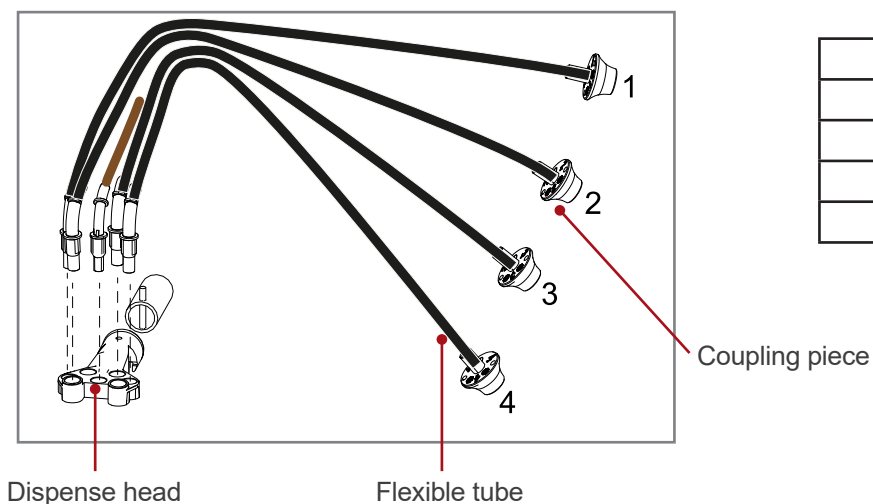
1. Disassemble the tube system.
2. Clean it.
3. Re-connect the tube system correctly.



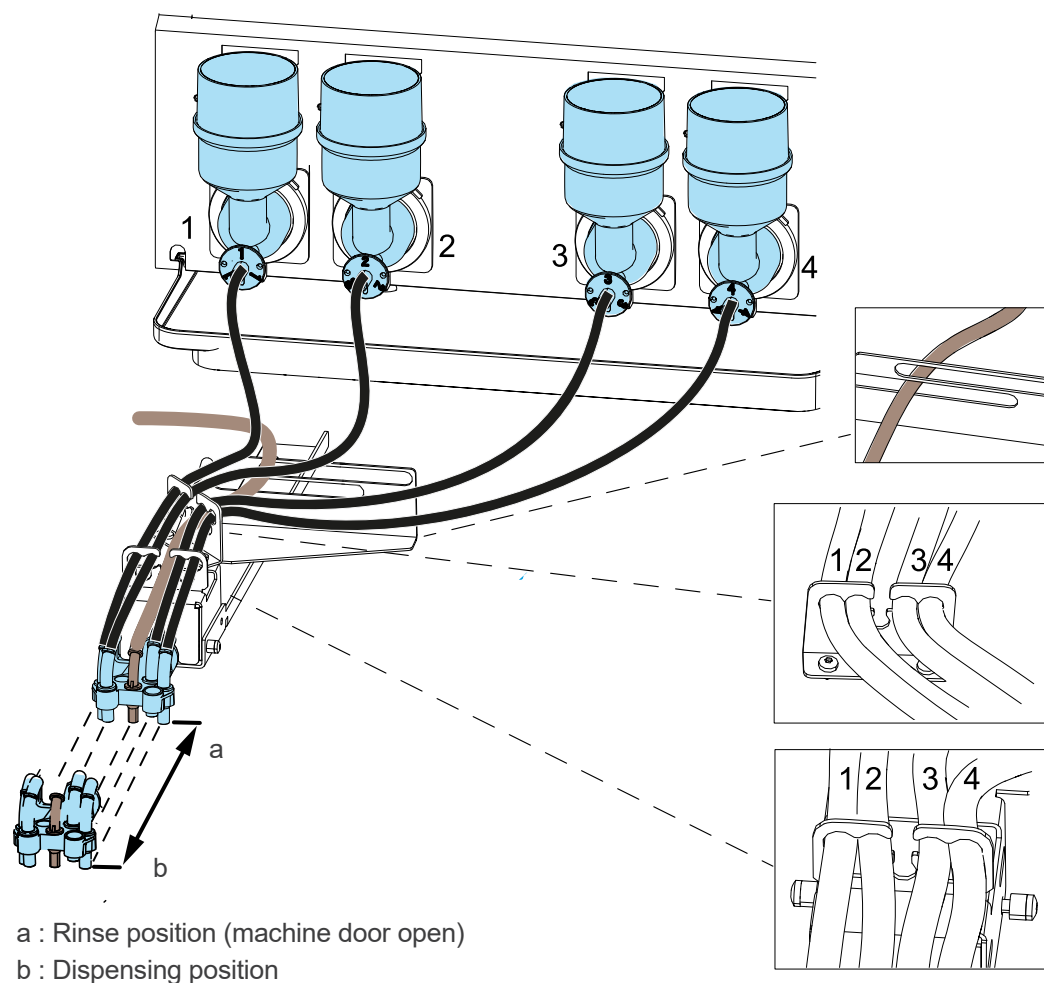
6.4 Flexible tubes

Adhere to the following instructions to replace the flexible tubes:

- Do not remove the flexible tube and coupling piece. The flexible tubes have various lengths.
- The numbered coupling pieces must be routed from left to right corresponding to the number sequence 1 - 2 - 3 - 4.
- The flexible tubes must be correctly routed so that liquids can always drain and to prevent breakdowns.
- The drinks dispense head has a rinse position and a dispense position. For this reason the flexible tubes must be routed with some flexibility.



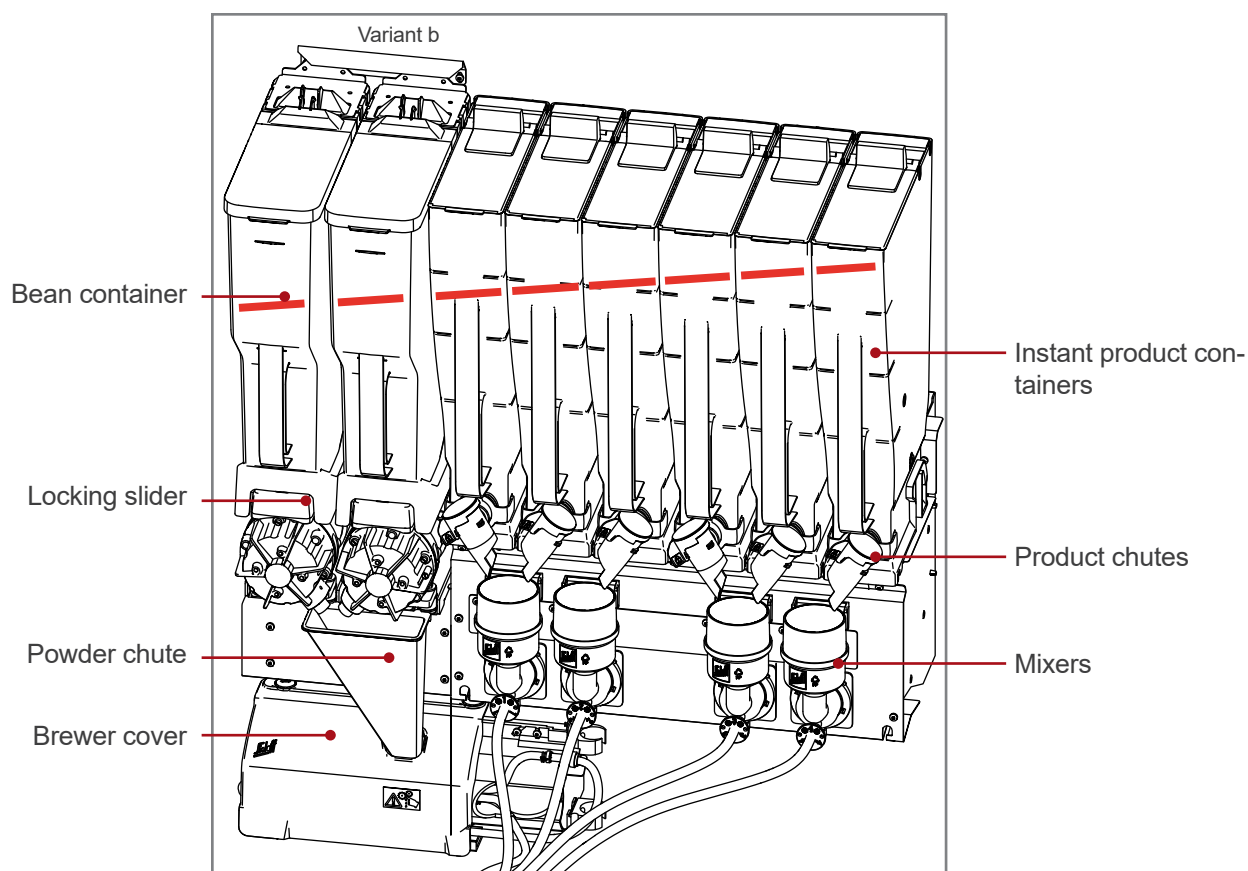
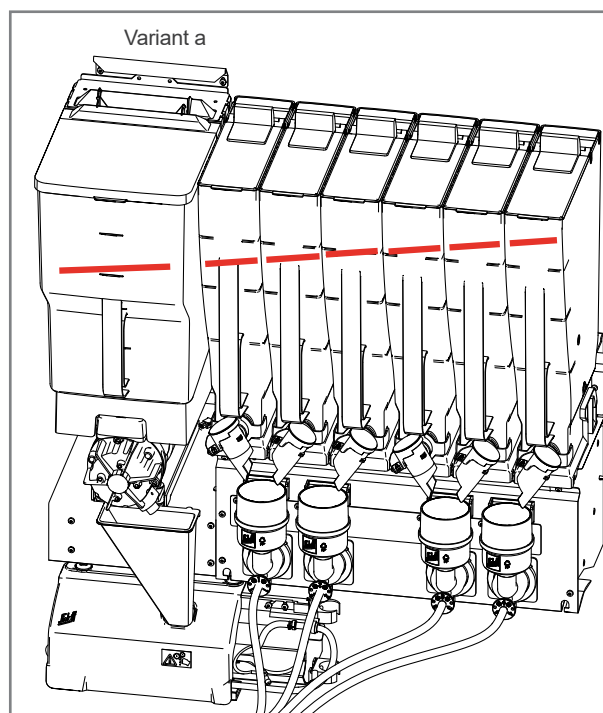
No.	Tube length approx.
1	45 cm
2	45 cm
3	52 cm
4	58 cm



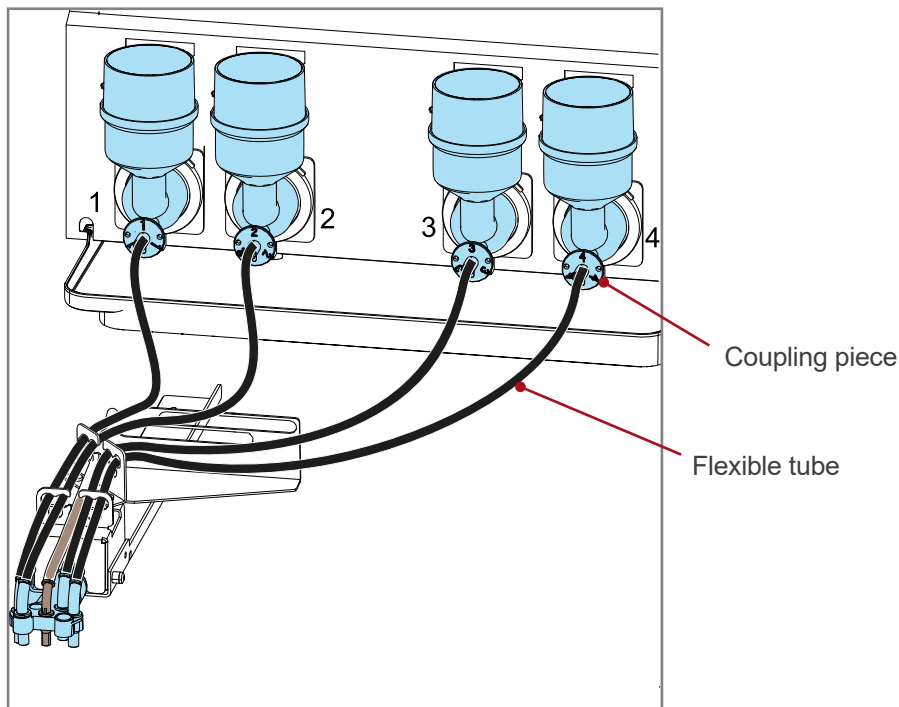
7. Check before closing the machine door

The following lists the main points that need to be checked before closing the machine door. The aim is to avoid machine malfunctions, shut-downs and avoidable interventions.

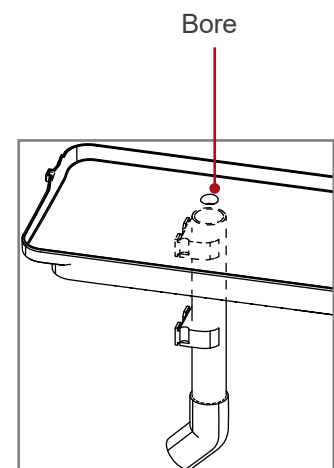
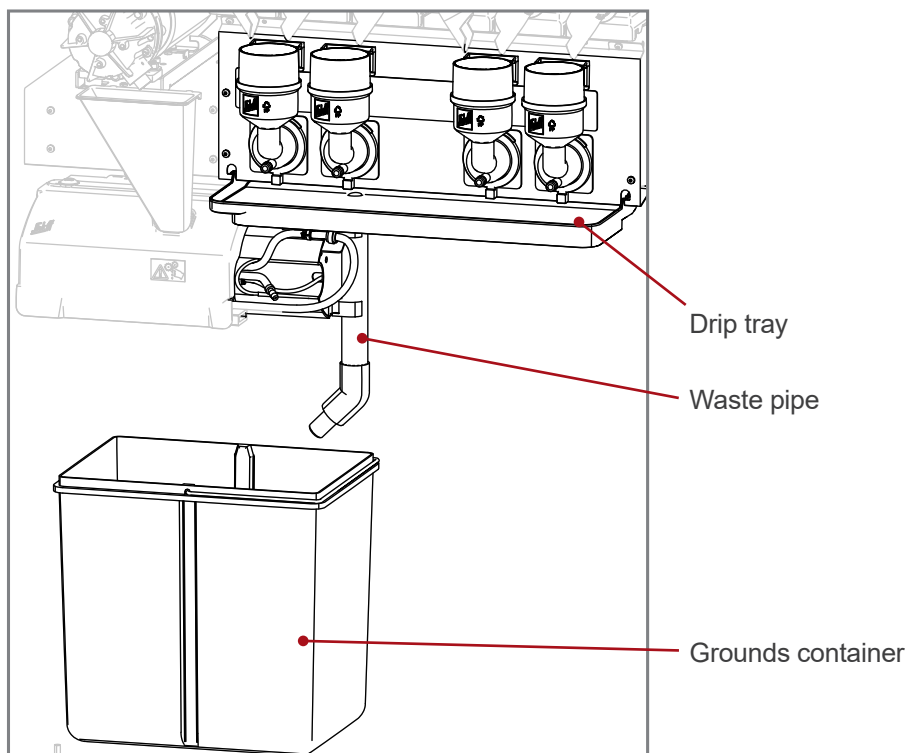
- All covers closed
- Containers filled
- Instant product container inserted in the correct order (see marking lines)
- Container inserted correctly (no container protruding)
- Locking slider open in the instant product container (green, lock open symbol)
- Product chutes for instant product container open (green, lock open symbol).
- Brewer cover correctly suspended
- Powder chute correctly suspended
- Mixer mounted correctly



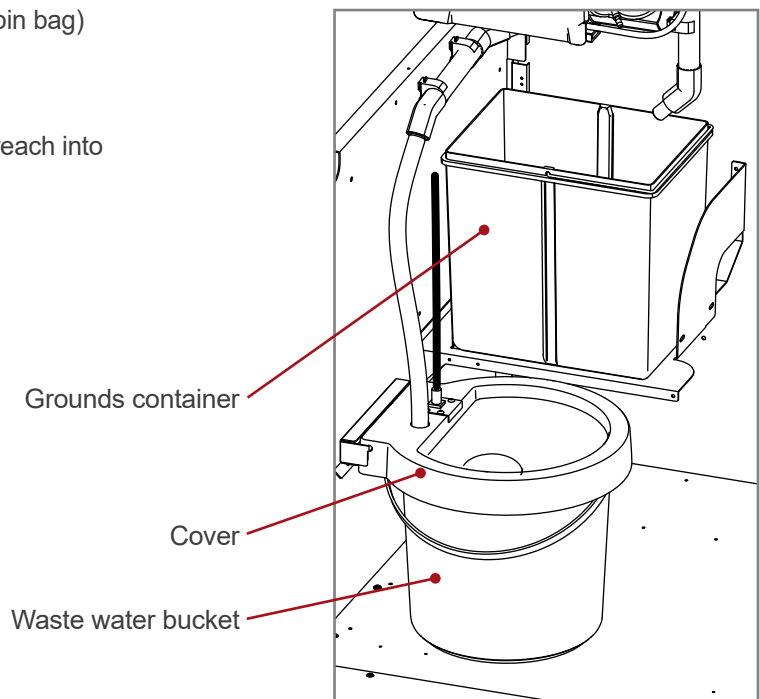
- Coupling piece must be positioned correctly on the connecting piece
- Adhere to the sequence from left to right: 1 / 2 / 3 / 4
- Flexible tubes correctly positioned (see chap. "6.4 Flexible tubes")



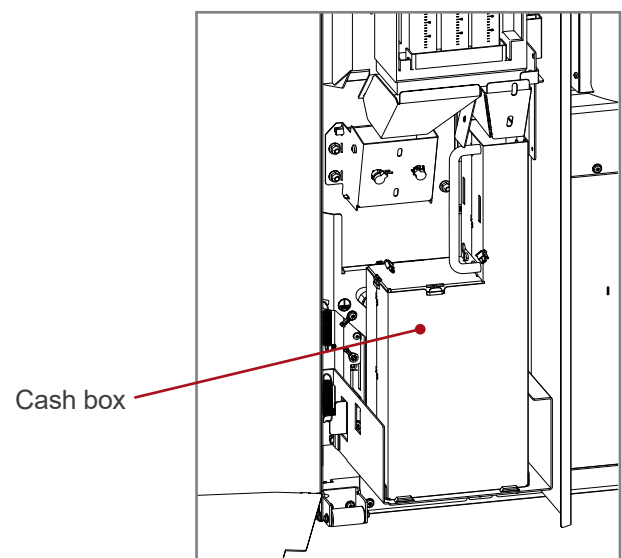
- The drip tray must be suspended correctly
- The bore in the drip tray must protrude into the waste pipe
- The waste pipe must be directed at the coffee grounds container positioned below



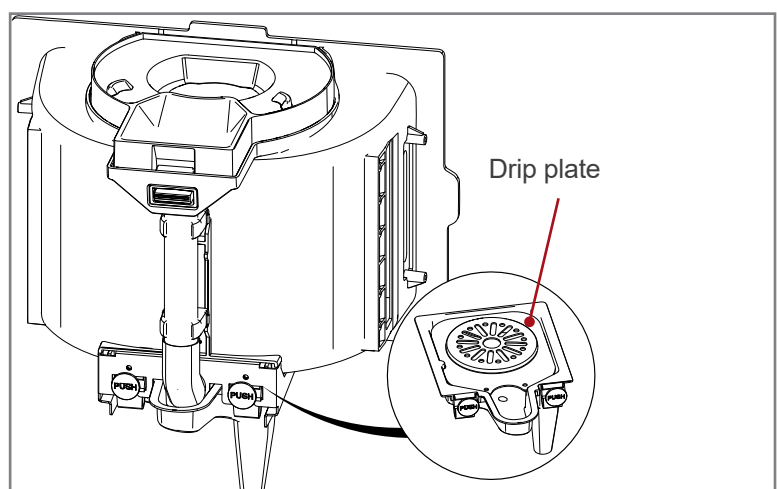
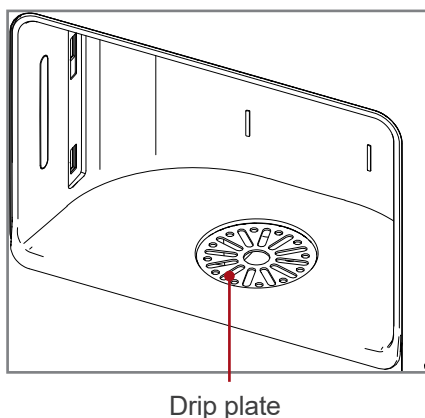
- Empty grounds container (recommendation: use a bin bag)
- Position grounds container correctly
- Position waste water bucket correctly
- End of pipe and humidity sensor in the cover must reach into the bucket
- The cover must lie flat on the waste water bucket



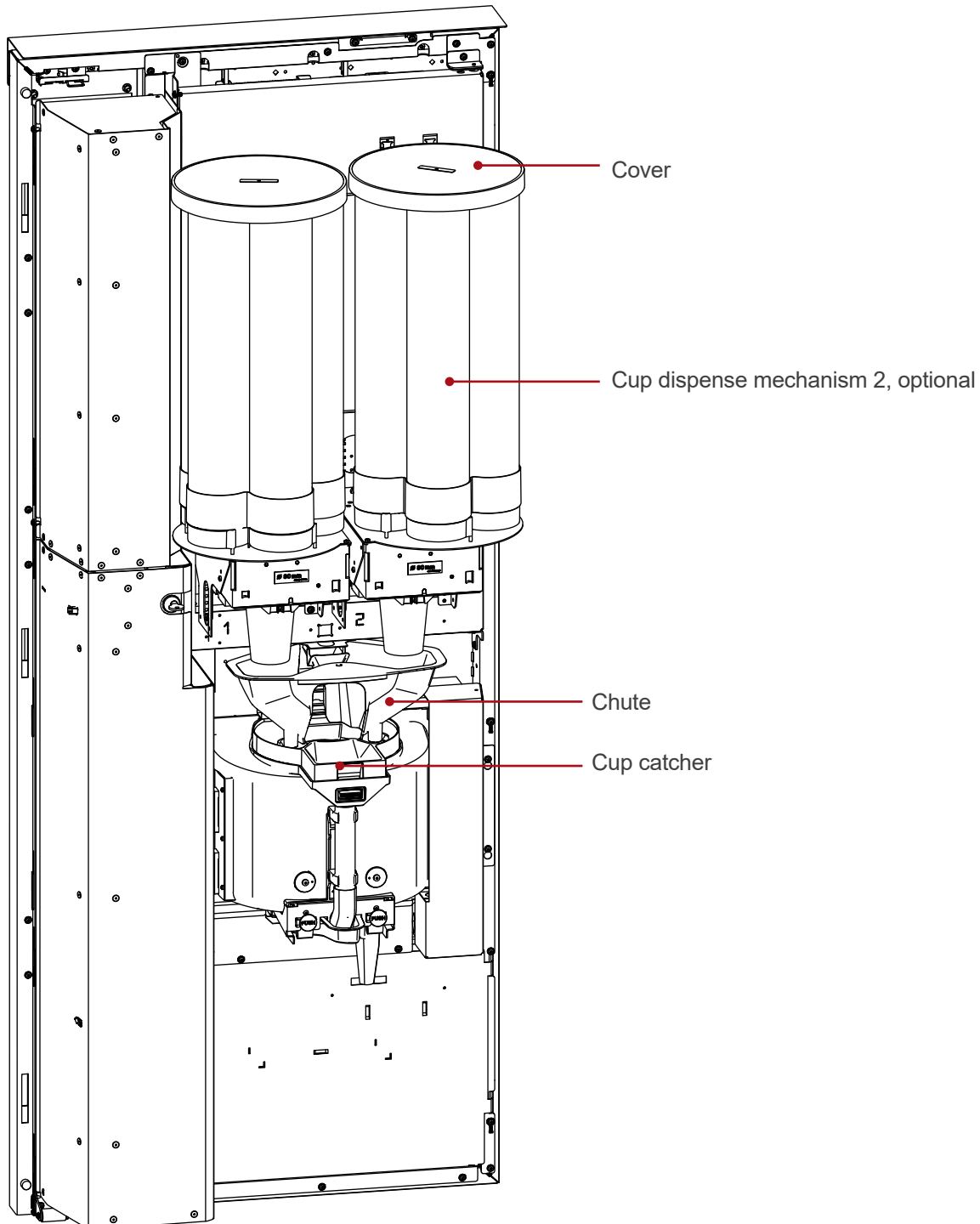
- The cashbox must be correctly positioned



- The delivery outlet must be cleaned.
- The drip grid must be correctly inserted



- The cashbox door must be closed.
- The cup dispense mechanism must be filled
- The lids must be placed on the cup dispense mechanisms
- Slide and cup catcher must be correctly positioned



8. Software

8.1 Accessing the menu

Procedure

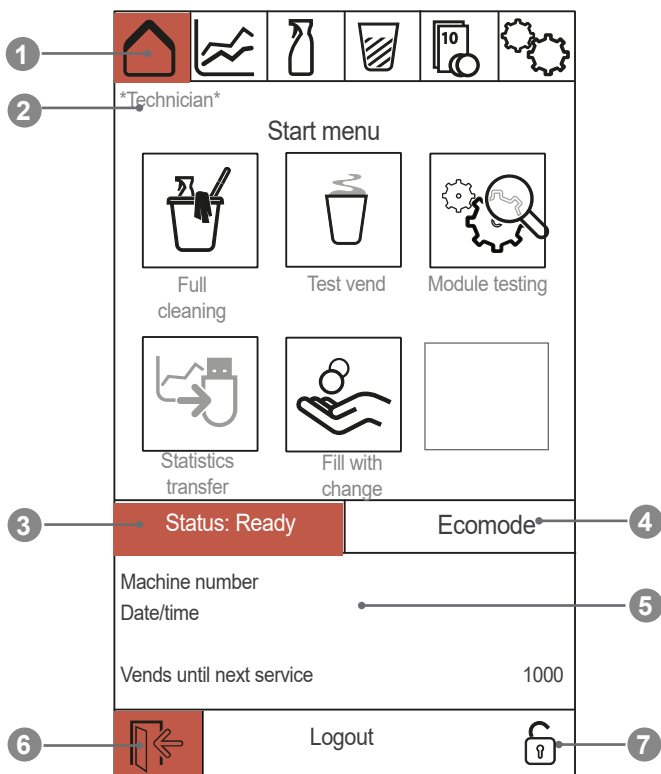
1. Open the machine door

→ The start menu is displayed

8.2 Tab 1 [Start menu]

- The start menu is fully selectable when the vending machine is delivered so that the set-up can take place. The access control is switched off.
- The operator has the option of switching on access control and giving new users certain rights. See paragraph [Access Control]. Keyword role.
- In everyday operation, access control is switched on so that the filler only has certain rights. To access the start menu (also called the service menu), a code of at least four digits must be entered to login.

Access control switched on



- 1 Tab 1 [Start menu] coloured, i.e. menu selected
- 2 Role, e.g. technician, filler, operator, etc. If a name is stated here, you are logged in. If no name appears, you are logged out.
- 3 Status: The state of the vending machine is displayed.
- 4 [Ecomode]: illumination and heater are shut down (energy saving).
- 5 At a glance: information on sales and service counters is displayed here.
- 6 Exit: Moves from the menu to sales mode (only possible if the service key is inserted or the door is closed)
- 7 [Login]/[Logout] Logs the logged-in role in/out of the service menu.

8.2.1 Login/ Logout

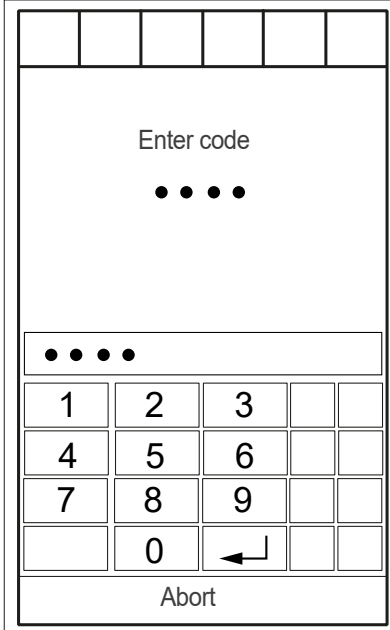
- The vending machine operator has the option of creating his/her own names for the fillers and assigning them a role.
- The rights for the roles are defined ex works and cannot be changed.
- Possible roles: Filler, operator, technician.

Requirements

- Access control is switched on.
- The code is known

Procedure

1. Press [Login]
 2. Enter the numbers onto the numeric keypad.
 3. Press Enter  to confirm.
- ✓ If the code is correct, the user is logged in.
- The role name appears top left: *Name*.



The login screen features a header with five empty boxes. Below this, the text "Enter code" is displayed above four dots representing a PIN input field. At the bottom, there is a numeric keypad with buttons for digits 1-9, 0, and a back arrow. An "Abort" button is located at the very bottom of the screen.

Logout

Procedure

1. Press [Logout]



8.2.2 Switch on and switch off [Access control]

Requirements

- Log in as operator or technician (highest level of access).

Procedure

1. Click on tab 6 [Machine configuration] 
 2. Press the slider for [Activate access control]: on  or off 
- ✓ Access control was switched on or off.

8.2.3 Create users

Requirements

- Log in as operator or technician (highest level of access).

Procedure

1. Click on tab 6 [Machine configuration] 
 2. Press [Add]
 3. Enter the name.
 4. Assign role using the arrow keys (filler, operator, technician).
 5. Enter the pin code.
 6. Press [Save].
- ✓ A new user has been created with a "Role".

8.3 Tab 2 [Statistics/Data]

In this menu item various data re. sales made can be viewed.

Cashing up can be carried out in this tab (deleting the short statistics)

8.4 Tab 3 [Cleaning]

8.4.1 [Screen cleaning]

This cleaning feature permits the sensitive glass surface on the screen to be cleaned.

For this purpose a 20 second timer is displayed and during this time the screen does not respond to touch.

8.4.2 [Full cleaning]

The brewer unit and mixer are cleaned automatically.

8.4.3 [Brewer cleaning]

The brewing unit is cleaned automatically.

8.4.4 [Mixer flushing]

The mixer is rinsed with hot water.

This cleaning does not replace thorough cleaning requiring taking the mixer apart.

8.5 Tab 4 [Products]

Products and their description (product pictures) can be modified in this menu item. A test vend can be carried out to test settings and functionality.

8.6 Tab 5 [Payment systems]

Settings for the payment process can be entered in this menu item.

Under [Coin mechanism] the amount of coins in the machine can be checked and if necessary filled with change (see "4.13 Fill with change" on page 23).

8.7 Tab 6 [Machine configuration]

Sub-menus :

- [Service functions]
- [Time settings]
- [Heating/Water system]
- [General]
- [Version information]
- [Multimedia]
- [Network settings]
- [Language settings]
- [Access control]

Additional settings can be changed in this menu item. These relate to the vending machine as a whole, e.g. setting the time.

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10. Technical data

Dimensions	H x W x D	1831 x 700 x 755* mm *without wall fixings
Weight	approx. 250 kg	
Number of products	20 selections; extra sugar and topping options possible; small and large drink sizes	
Drink capacity	max. 120 cups per hour, depending on the product	
Bean container capacity	Mono: approx. 5kg/Duo: Duo : 2 x approx. 2.2kg	
Bin capacity	80 mm bin	
Topping	3kg	
Chocolate powder	3.5kg	
Instant coffee	1.2kg	
Tea	5kg	
Soup	4kg	
Cappuccino	3kg	
Flow heater	Can be set from 70 to 100°C	
Boiler temperature espresso boiler	Basic setting 75 °C	
Cup dispense mechanism	2 x 80 mm Ø holders possible (2 x 325 cups)	
Electrical connection	220 - 230 V ~, 50 / 60 Hz	
Power consumption	See data plate	
On-site fuse protection	10A (Characteristic B)	
Ambient temperature	Standard design: 5 - 32 °C, air humidity 65 % max., no condensation	
Installed electrical connection	Protective earthed sockets (installed in accordance with VDE)	
Water connection	Only water suitable for drinking is to be connected to the cold water supply	
On-site water pressure	Min. 0.2 MPa; max. 0.6 MPa (2–6 bar); otherwise, a pressure reducer must be used upstream	
On-site water hardness	max. 6°dH (°KH), otherwise an upstream filter must be fitted	

A-weighted emission sound pressure level at the workplace

$$L_{pA} < 70 \text{ dB}$$

Uncertainty

$$K_{pA} = 6 \text{ dB}$$

The values were determined in accordance with EN 60335-2-75:2004+A1:2005+A11:2006+A2:2008+A12:2010 in conjunction with EN ISO 11202:2010.

NOTE: The sum of the noise emission value and the associated uncertainty represents an upper limit of the values that can occur during measurements.



EU/EC Declaration of Conformity for Machines

Sielaff GmbH & Co. KG
Automatenbau Herrieden
Münchener Str. 20
D-91567 Herrieden

We, the manufacturer, hereby confirm that the vending machine type specified below complies to the EC directive for machinery and the EU directive to electromagnetic compatibility in its design and manufacture relating to health and safety requirements as well as in conformity on the restriction of the use of certain hazardous substances in electrical and electronic equipment.

Any modification without our prior written consent to the machine specified herein, will automatically invalidate this declaration.

Description: Coffee machine
Machine Type: HG ..., HO ...

EU/EC directives applicable:

EC machinery directive: 2006/42/EC
 The following standards also apply:
 EN 60335-1:2012 + A11:2014 + A13:2017 + A1:2019 +
 A14:2019 + A2:2019

EU directive to electromagnetic compatibility: 2014/30/EU
 The following standards also apply:
 EN 55011:2016 + A1:2017 + A11:2020
 EN 55014-1:2017 + A11:2020
 EN 55014-2:2015
 EN 61000-3-2:2014
 EN 61000-3-3:2013
 EN 62233:2008

EU directive RoHS: 2011/65/EU

The vending machine is in conformity with the regulations (EC) No. 1935/2004 and (EU) No. 10/2011.

The objectives of the low voltage directive 2014/35/EU will be fulfilled in accordance with Appendix I, No. 1.5.1 of machine directive 2006/42/EC.

Authorised representative responsible for the documentation:
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Aufkleber für Seriennummer

Aufkleber für Typenschild

Herrieden, 02.01.2024
 Place, Date

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