

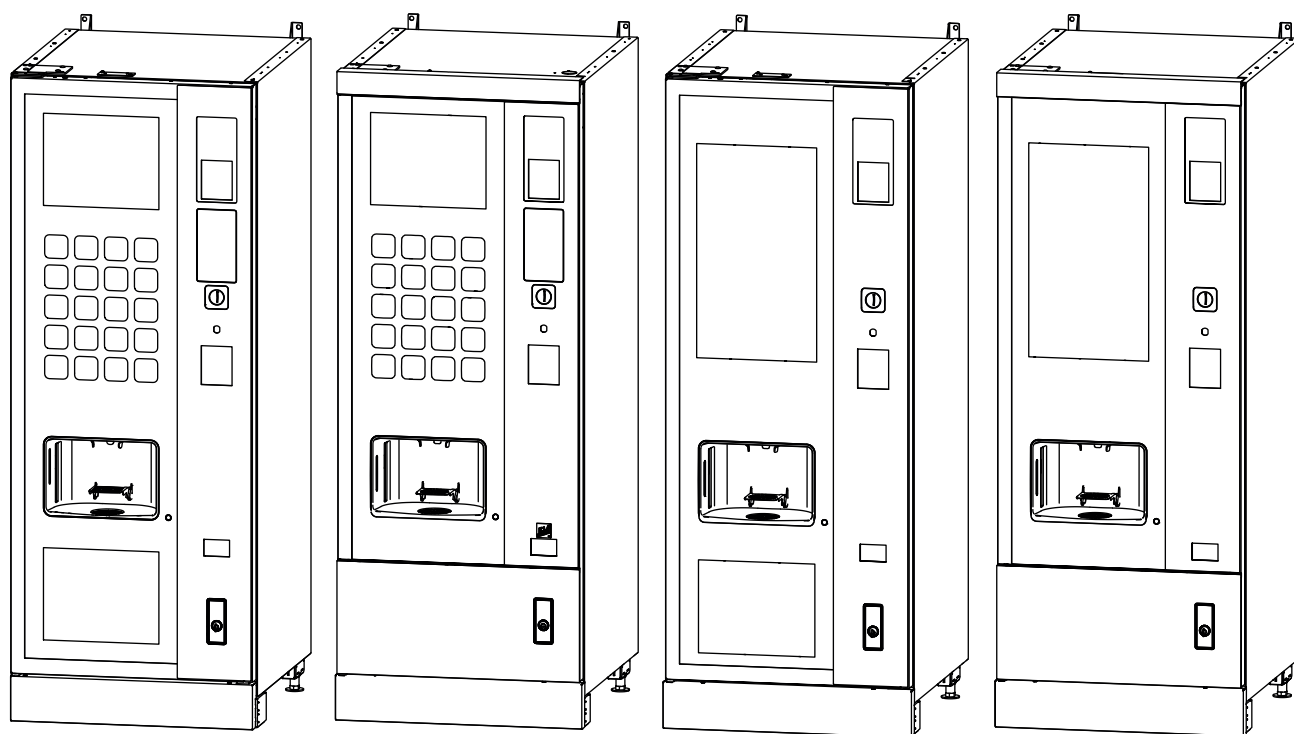


Original Operating Instructions

HG SiLine TS

Espresso variant

Instant variant



en

08.07.2026

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1. General

Changes

The text, images and data in this operating manual reflect the technical status of the 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 76 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 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 such as coin changers, banknote readers or cashless payment systems can be installed in this vending machine.

Please note that special accessories may be required and special settings in the vending 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.).

Manufacturer

Sielaff GmbH & Co. KG
Automatenbau Herrieden
Münchener Strasse 20
91567 Herrieden
Germany

Hotline

The address to use for enquiries and orders is:

Tel.	+49 9825 - 18 0	Head office
	+49 9825 - 18 31 5108	Service hotline
	service@sielaff.de	
Fax	+49 9825 - 18 31 5499	Service
	+49 9825 - 18 31 5299	Spare parts ordering
	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 7 ES RB	Espresso version, RAL operator panel, 7" touchscreen	419 00 000 01
HG SiLine TS 7 ES RB Trend	Espresso version, Trend, design RA, 7" touchscreen	419 00 000 11
HG SiLine TS 27 ES RB	Espresso version, RAL operator panel 27" touchscreen	419 00 000 41
HG SiLine TS 27 ES RB Trend	Espresso version, Trend, design RA, 27" touchscreen	419 00 000 51
HG SiLine TS 7 ES AD01	AD version, 7" touchscreen	419 70 000 01

HG SiLine TS 7 IN RB	Instant version, design RA, 7" touchscreen	419 00 000 21
HG SiLine TS 7 IN RB Trend	Instant version, Trend, design RA, 7" touchscreen	419 00 000 31
HG SiLine TS 27 IN RB	Instant version, design RA, 27" touchscreen	419 00 000 61
HG SiLine TS 27 IN RB Trend	Instant version, Trend, design RA, 27" touchscreen	419 00 000 71
HG SiLine TS 7 IN AD01	AD version, 7" touchscreen	419 70 000 21

Identification

 The label contains the following information: Manufacturer: Sielaflf GmbH & Co. KG, Automatenbau, D-91567 HERRIEDEN, www.sielaff.de Year: 2023 Model: HG SiLine Options: Touch 7", Touch 27", AD, RB, RB Trend, LT, KT, Mono, Duo, VA- Technical Specs: Heizung/Heating/chauffe-eau 2000 W, 2300 W, 230 V AC, 50/60 Hz Pressure: max. Wasserdruck/Water pressure/Pression eau 0,6 MPa (6 bar) Protection: CE IP 20 Origin: Made in Germany	1 Manufacturer 2 Type designation 3 Electrical supply ratings
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Performance features

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

As an option the machine can be fitted with a 20-selection keypad or with a large touchscreen.

The single cup dispenser mechanism dispenses a specific cup size. A second cup dispenser 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 an instant product 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 dispense outlet.

The machine can, as an option, dispense dry sugar, which is dispensed directly into the cup.

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

The vending machine is prepared as standard for use with an MDB coin changer.

Other options are also possible in the form of BDV or Executive coin changers, banknote readers and contactless payment systems.

2. Safety information

General

- 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 vending 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 vending machines in locations corresponding to its protection class. The vending machine's IP protection class is shown on the type 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 personnel.
- The clearance distance for ventilation between the back panel of the vending machine and the wall behind must be observed.
- Do not install the machine on a surface that is cleaned with a water jet.
- 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. Mains 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 dispense 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 authorised, food grade cleaning agents for cleaning.
- Do not clean the vending machine with a water hose or a high-pressure cleaner.

Repairs

- Before repairing, maintaining or modifying the vending machine, disconnect it from the power supply by pulling out the mains plug. Position the mains plug where it can be seen and checked during work so that it cannot be accidentally plugged in again by another person.
- The use of the service key is reserved exclusively for trained personnel. A safety 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 disconnect the mains plug.
- 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**

Indicates immediate danger that could result in death or severe injury.

**WARNING**

Indicates a potentially dangerous situation that may result in death or severe injury.

**CAUTION**

Indicates a dangerous situation that could result in minor injury.

**NOTE**

Information about something that could damage the machine.

**TIP**

Information to facilitate handling and use of the machine.

In addition, the following 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 qualified electrician.

**CAUTION Scalding risk**

Injuries due to skin contact with hot liquids. Do not place your hands under the drinks dispense outlet. Use a cup or suitable container. Cups and containers may be hot. Handle with care.

**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!**

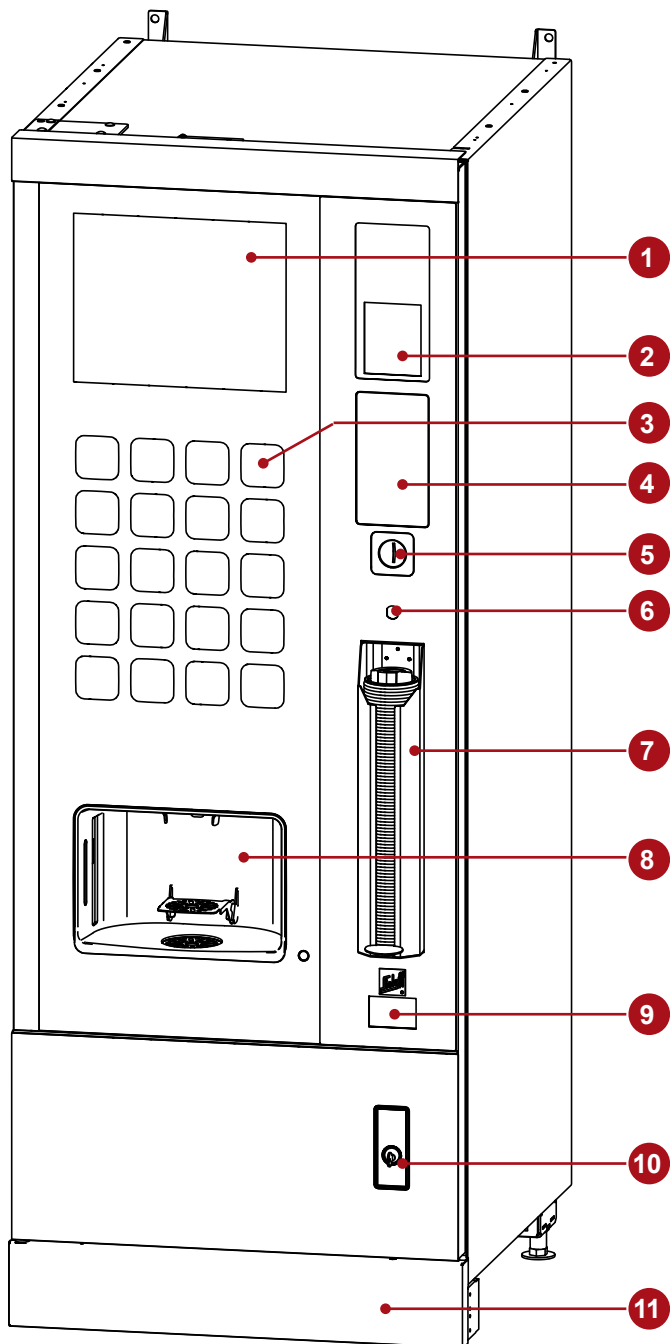
This symbol warns against crushing. Areas marked with this symbol contain moving parts. During normal operation there is a danger of crushing in these areas.



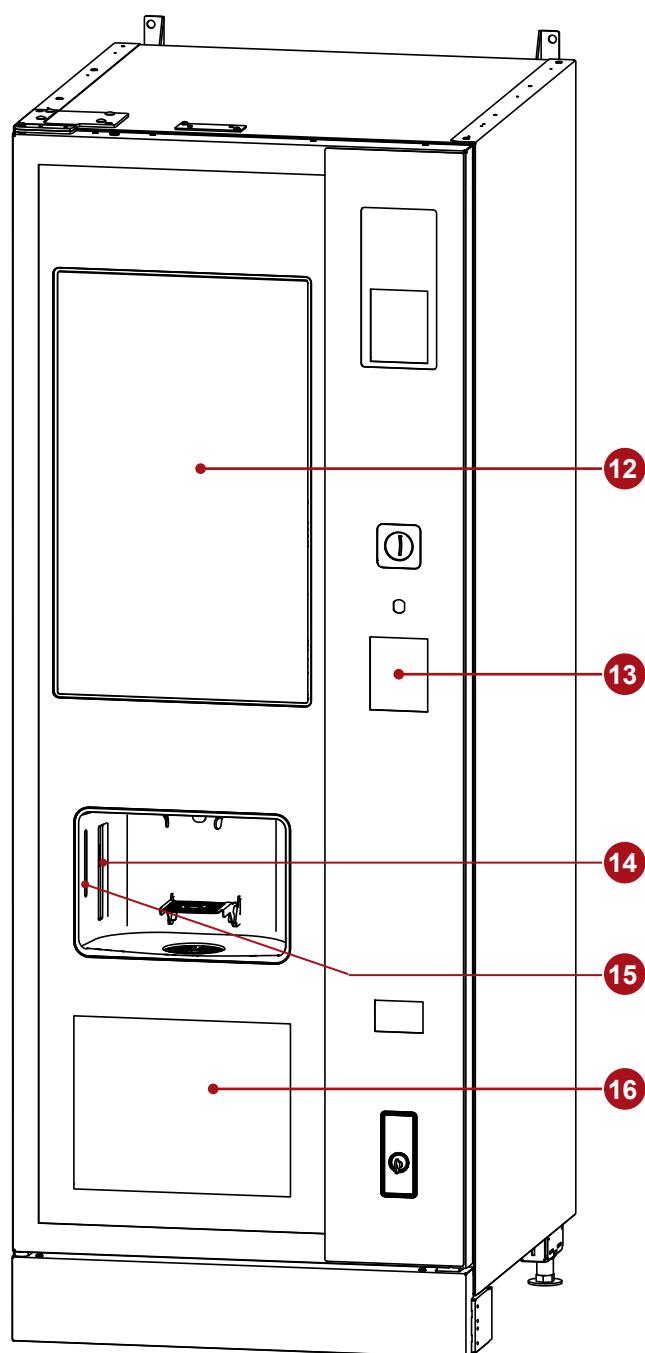
This symbol means that the marked product must not be disposed of together with household waste at the end of its life. Instead, it must be separated and taken to a collection point for the relevant type of waste. The details may differ in your country due to local regulations.

3. Vending machine illustrations

Machine variant: Selection keypad

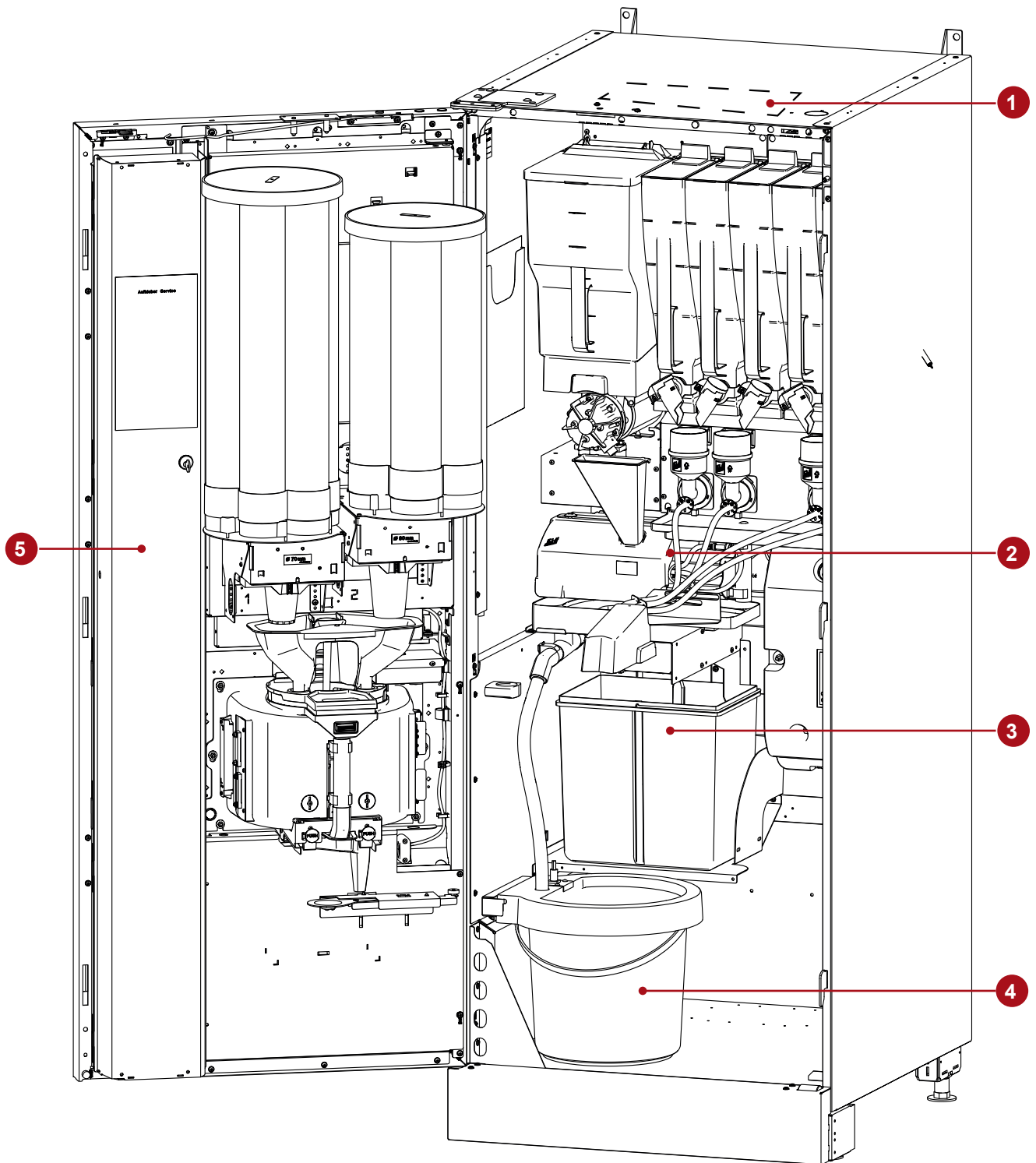


Machine variant: Touchscreen

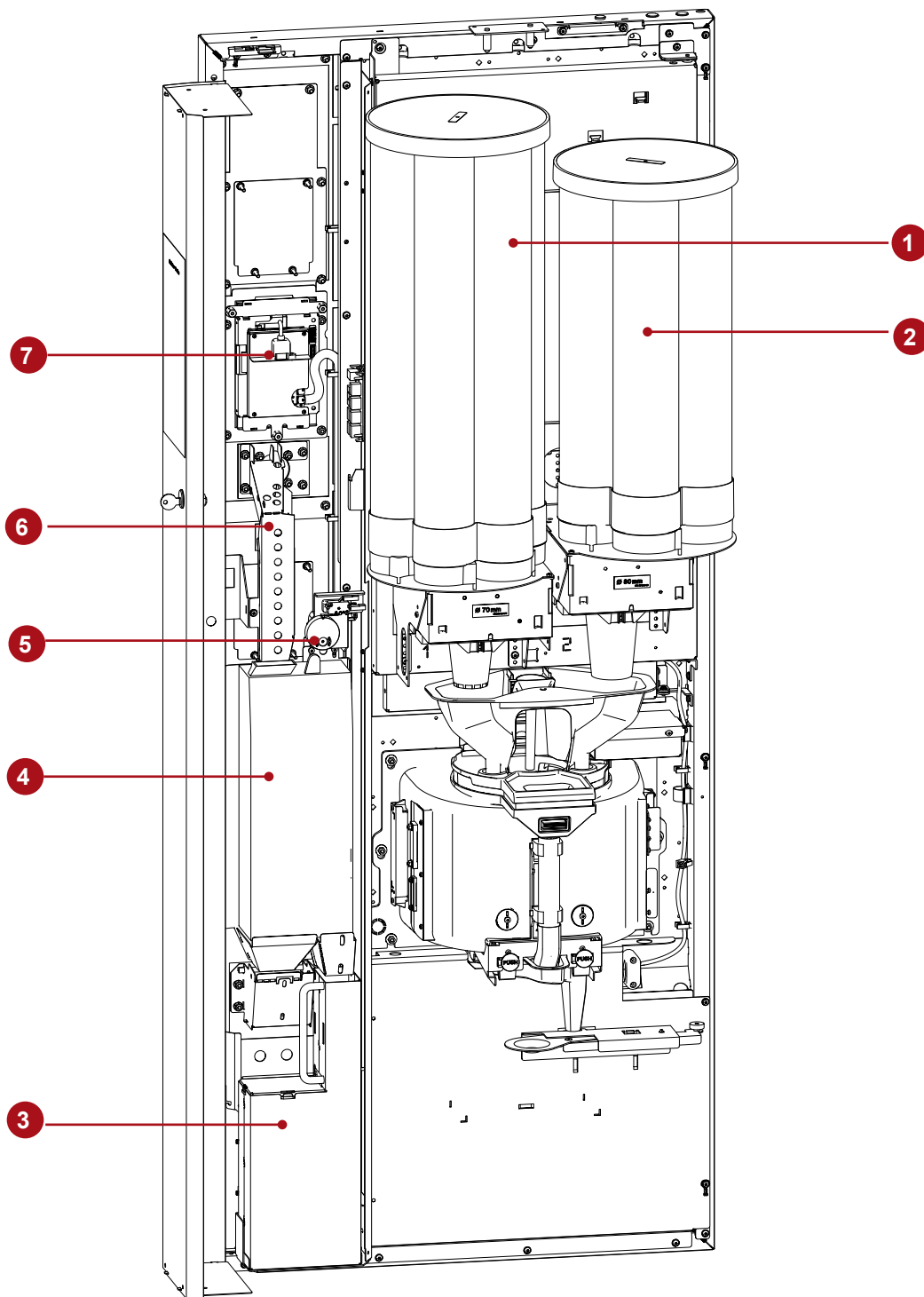


- 1 Illuminated advertising panel or display for advertising (optimal)
- 2 EVA cutout
- 3 Selection keypad
- 4 Display (7 inches)
- 5 Coin slot
- 6 Key-operated switch (optional)
- 7 Cup lid dispenser (optional)
- 8 Dispense outlet, open

- 9 Coin return
- 10 Lock
- 11 Kickplate
- 12 Touchscreen 27 inch
- 13 EVA cutout
- 14 Light barrier
- 15 Drink outlet illumination (optional)
- 16 Advertising panel (illuminated; optional)

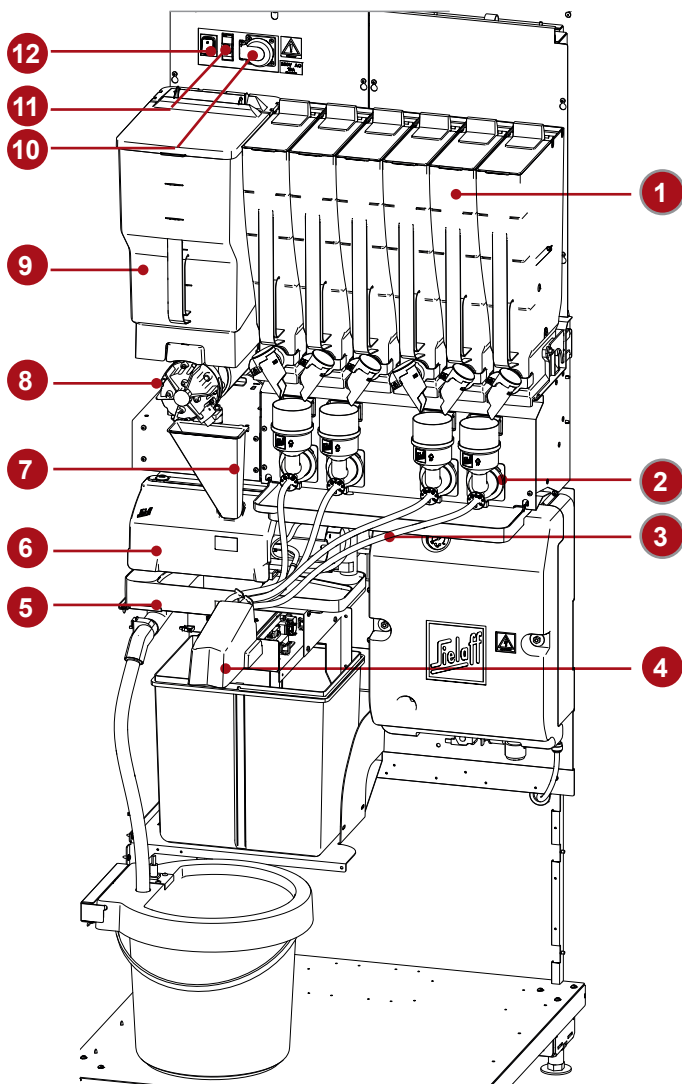


- 1 Illumination
- 2 Brewer unit
- 3 Coffee grounds container
- 4 Waste water bucket
- 5 Cashbox door

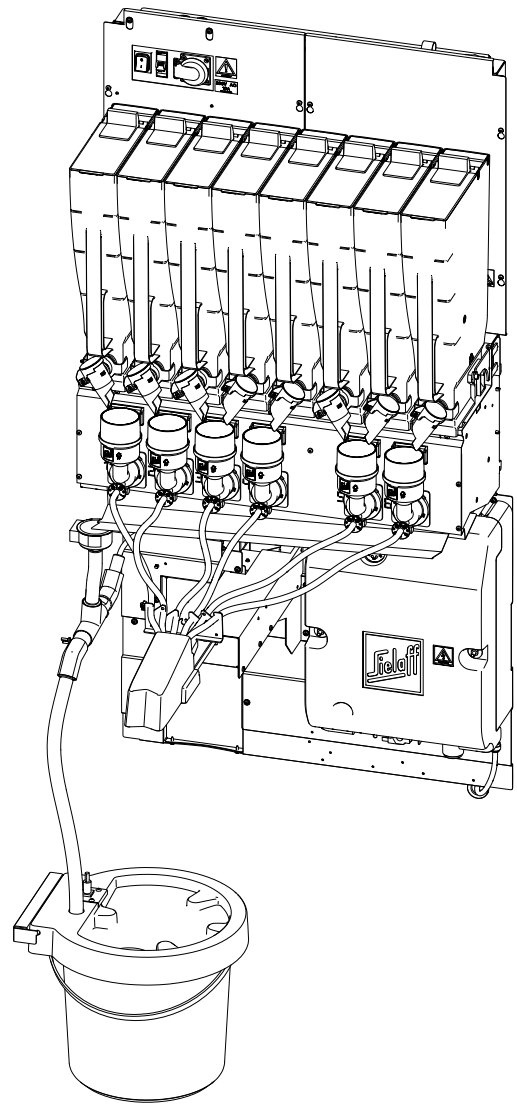


- 1 Cup dispenser 1
- 2 Cup dispenser 2
- 3 Cashbox
- 4 Coin changer (as an example)
- 5 Coin return motor
- 6 Coin channel
- 7 USB connection

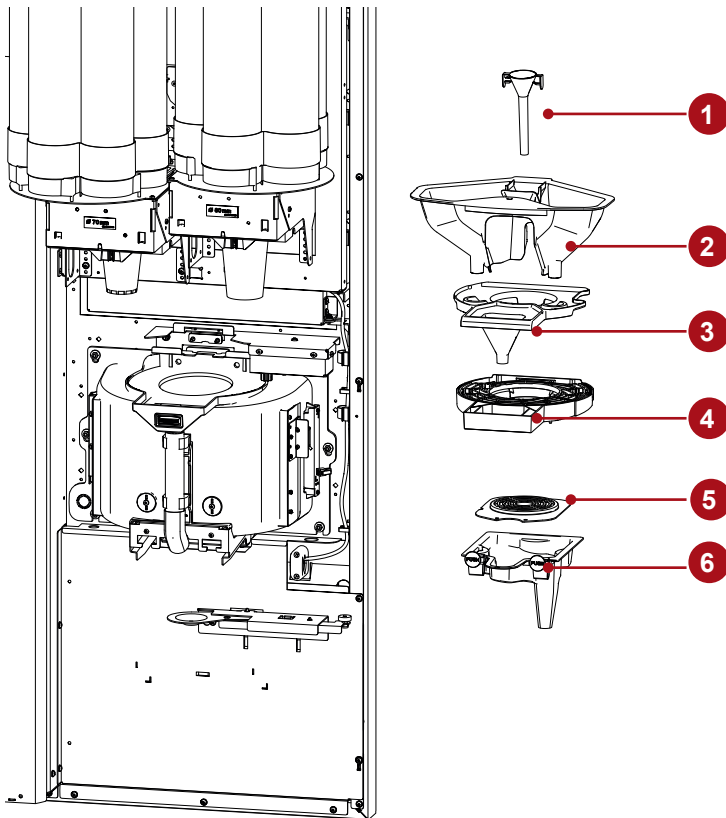
Espresso variant



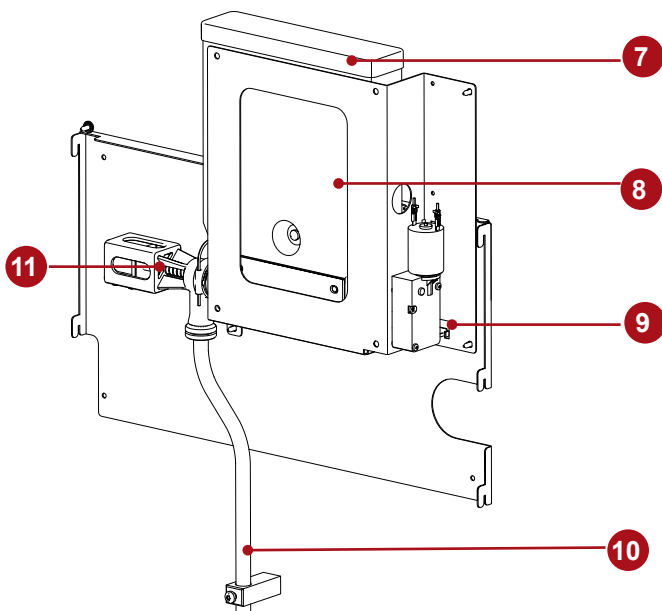
Instant variant



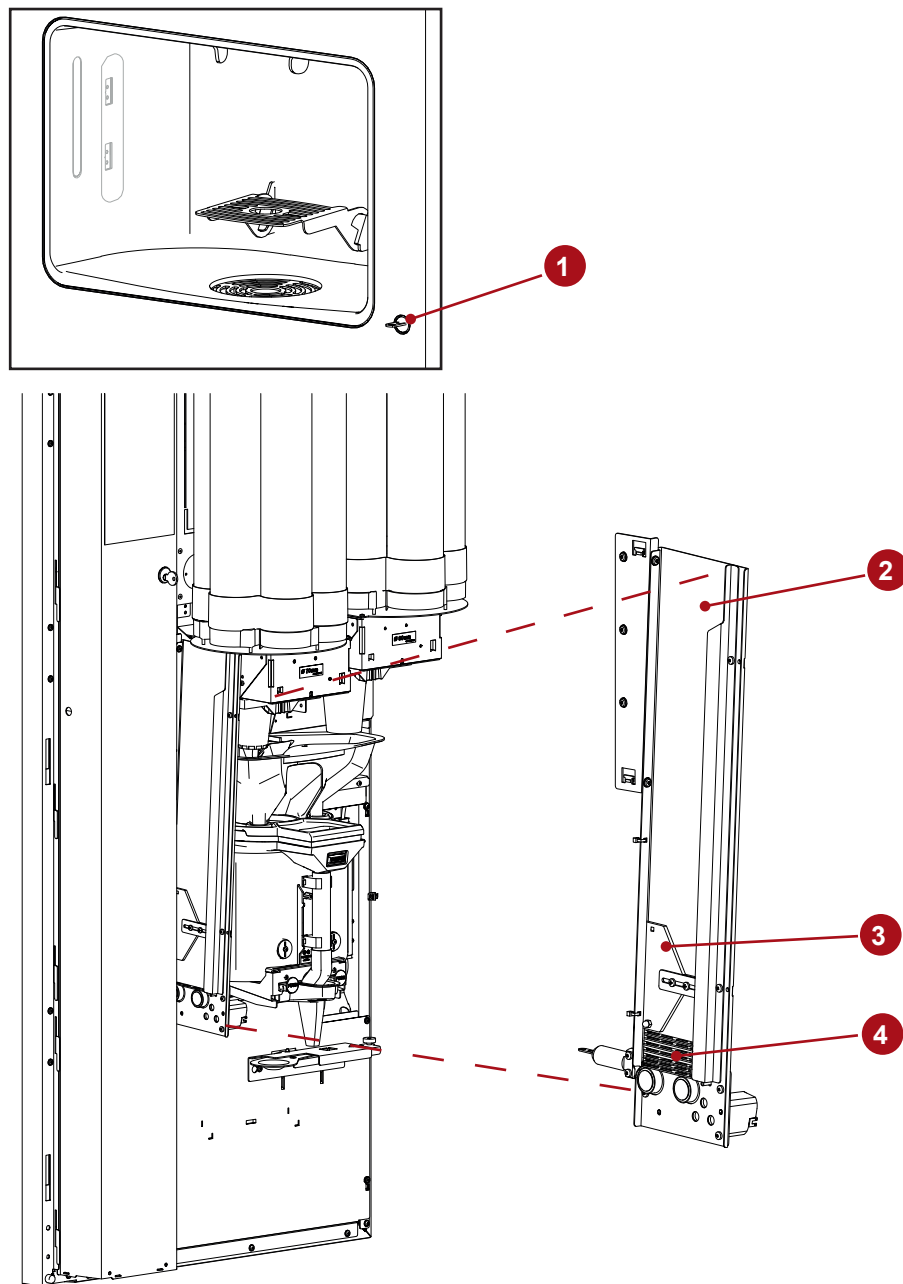
- 1 Instant product containers
- 2 Mixers
- 3 Flexible tube
- 4 Outlet cover
- 5 Drip tray
- 6 Brewer unit cover
- 7 Powder chute
- 8 Grinder
- 9 Bean container
- 10 Service socket
- 11 MCB
- 12 Main switch



Sugar dispensing (optional)



- 1 Sugar dispense outlet
- 2 Chute
- 3 Rinsing funnel
- 4 Cup catcher
- 5 Drip plate
- 6 Collecting container
- 7 Cover
- 8 Container for sugar
- 9 Worm drive motor
- 10 Downpipe
- 11 Magnetic locking

Stirrer dispense outlet (optional)

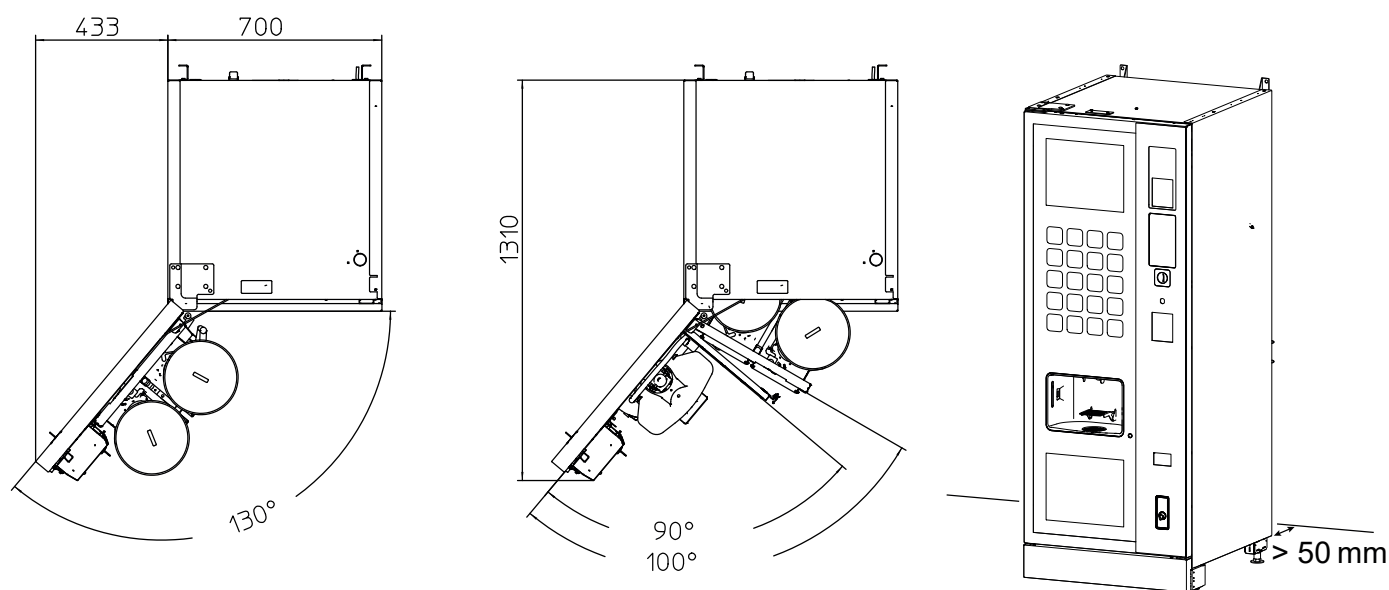
- 1 Stirrer dispense outlet (front)
- 2 Storage for stirrers
- 3 Weight
- 4 Stirrers (stack)

4. Installation and commissioning

4.1 Installation requirements

- An insufficient power supply can result in machine damage.
- The available electrical network must correspond to the information on the type plate.
- Only operate the vending machine using a shockproof socket, installed as per the instructions.
- Never use multiple sockets and extension cables.
- For safety reasons, the power socket for the machine must be easily accessible so that the mains plug can be easily removed
- Radio aerials inside the vending machine (e.g. from cashless payment systems or telemetry systems) impair its function. Only install the aerials of such systems outside the vending machine. Observe the manufacturer's instructions for using additional systems.
- Before commissioning the vending machine, ensure that it has reached room temperature.
- The installation surface must be level, stable, able to bear weight and free of vibration.
- The machine must be easily accessible for operating, filling, cleaning and maintenance.
- The machine must be exactly horizontal. Four adjustable feet are fitted to assist with machine alignment.
- Ensure that the machine cannot slide.

The following distances from walls or other objects should be adhered to.



Machine door opens 130°

Keypad swivel door opens 90°

Swivel door with cup dispenser opens 100°

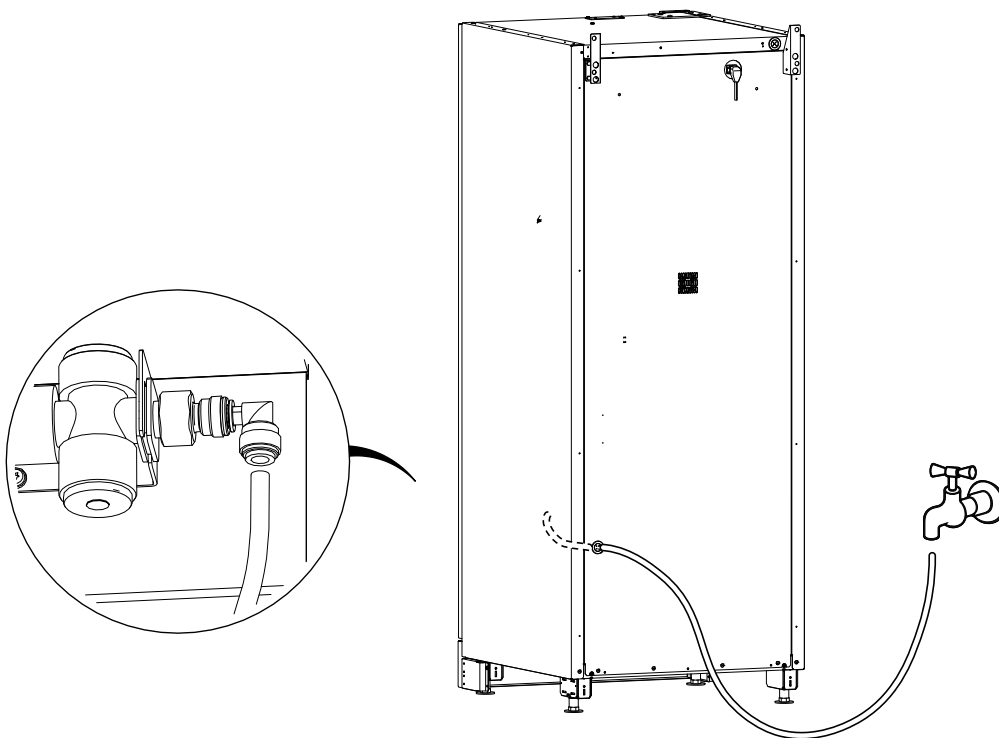
4.2 Commissioning

Transport locks

After unpacking the vending machine, any transport locks fitted must be removed. The instant product containers are secured with cardboard packaging and adhesive tape. This must be removed.

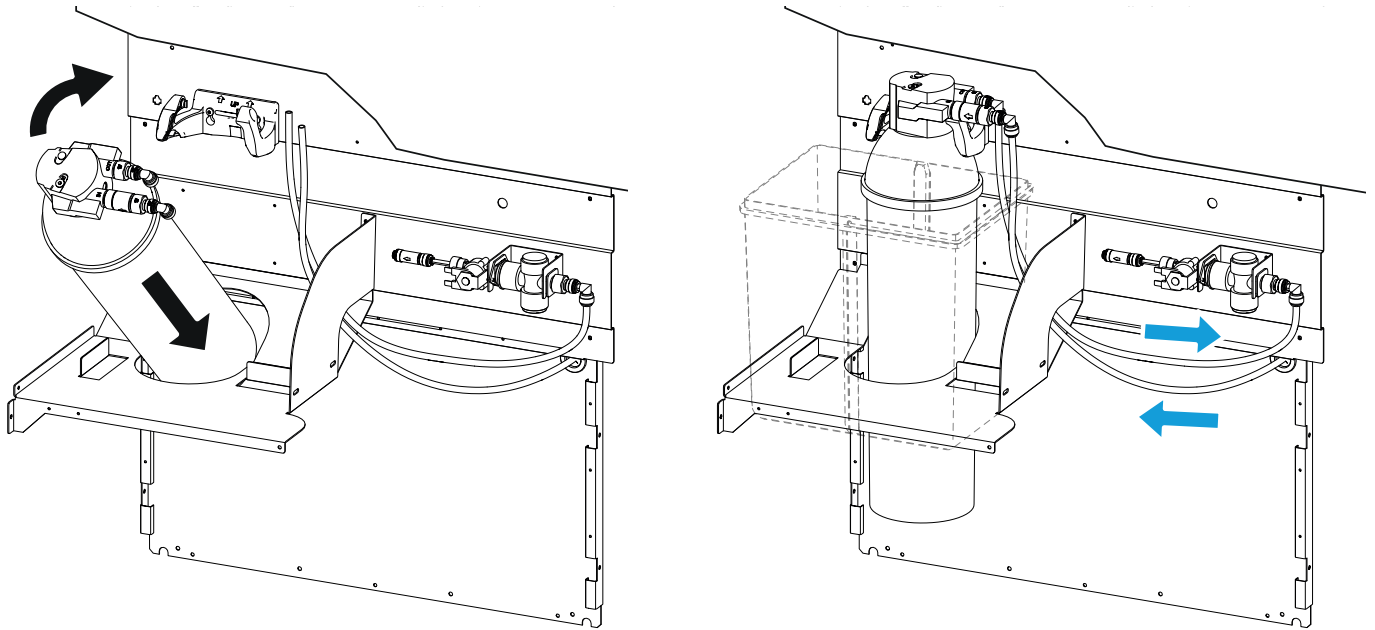
Connecting the water pipe

- Connect the water tap to the machine's angle connection (plug-in connection). To do this, use a water pipe with an outer diameter of 8 mm.
- The vending machine should only be connected to a cold water line that is suitable as drinking water.
- Water supply pressure must be between 2 and 6 bar (0.6 MPa). Pressures that are lower or higher than this are unsuitable. The machine will not operate at low pressure, while a pressure reducer must be used upstream at higher pressures.
- We recommend fitting an AquaStop system.
- Upstream connection of a water filter is compulsory, in order to soften the water and filter out coarse particles.
- The design and set-up of the drinking water installation must always comply with the hygiene requirements for drinking water. Circulation systems must be installed if necessary.
- Particularly with new buildings the water tap should be turned on for a long time before connecting the machine. This will prevent any dirt present in the water lines entering the vending machine.
- Ensure that connection lines are firmly connected in order to prevent flooding.



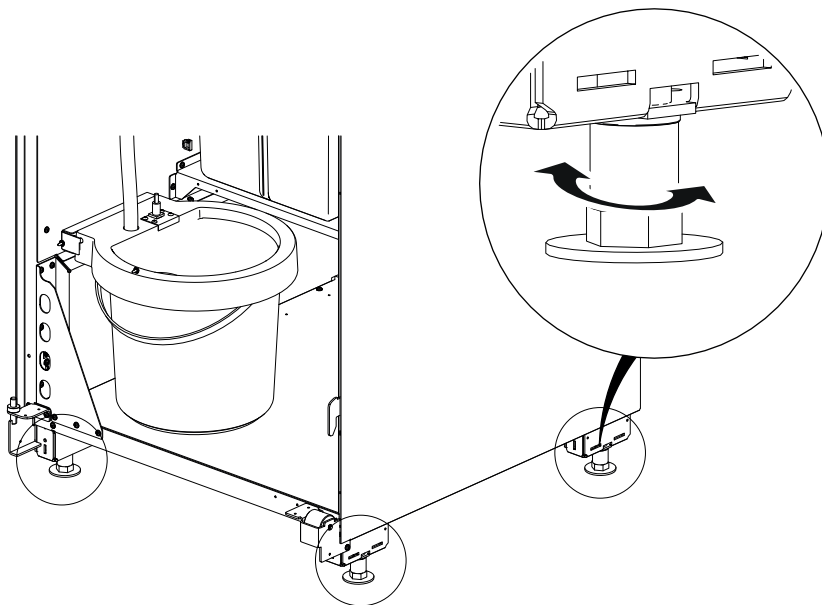
Fitting the water filter (optional)

The machine is prepared for the Brita® Purity C300/C500 water filter.

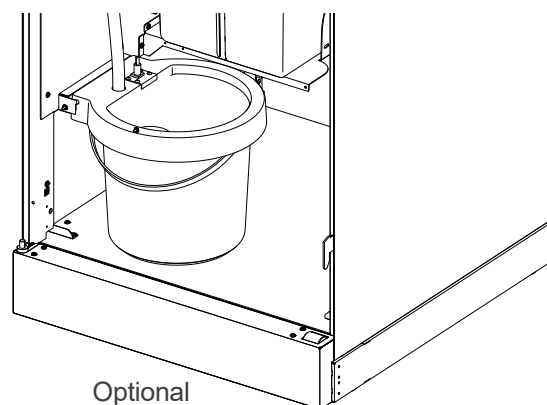
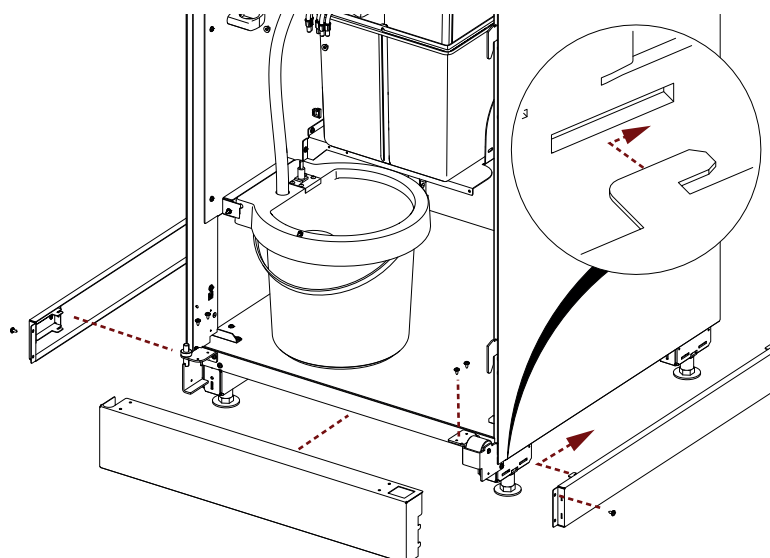
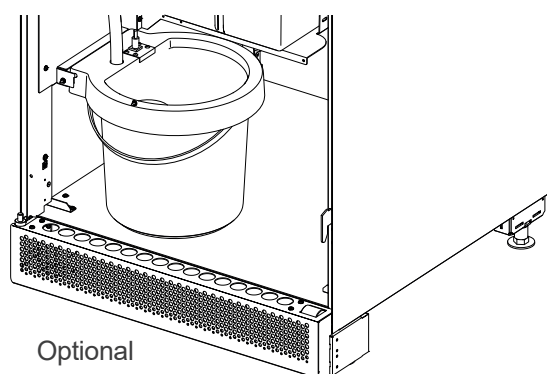
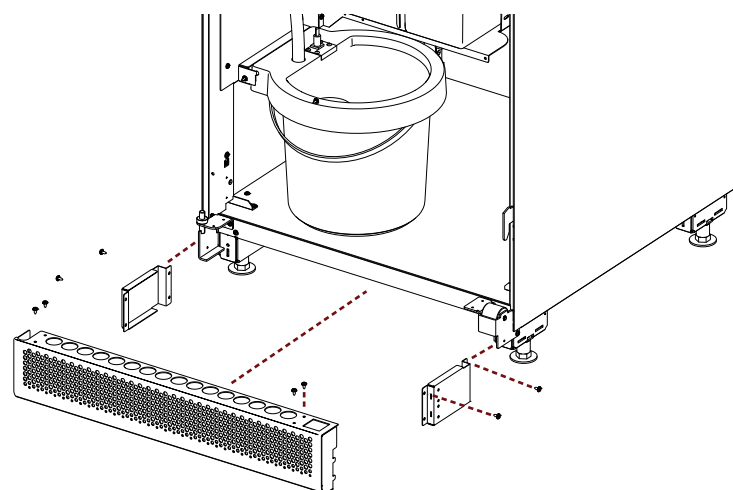
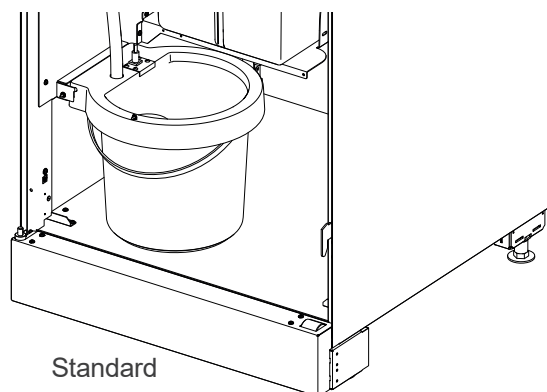
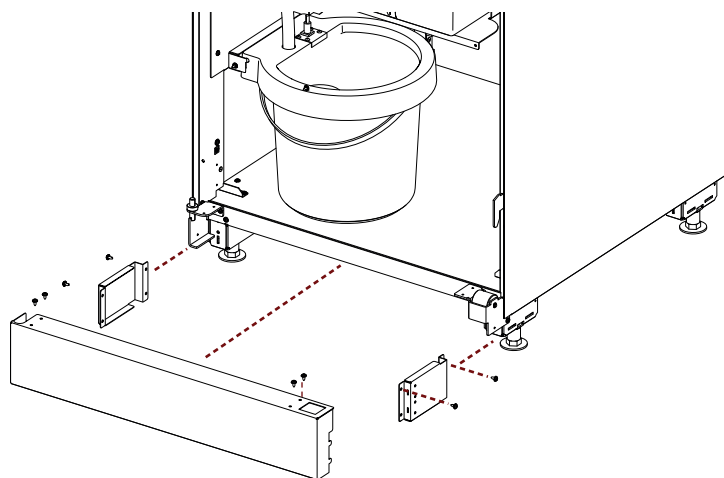
**Aligning the vending machine**

The vending machine must be aligned to ensure the following:

- Horizontal and stable position
- Height adjustment for vending machine stations
- The machine door can be opened and closed without jamming!



Mounting the kick plates



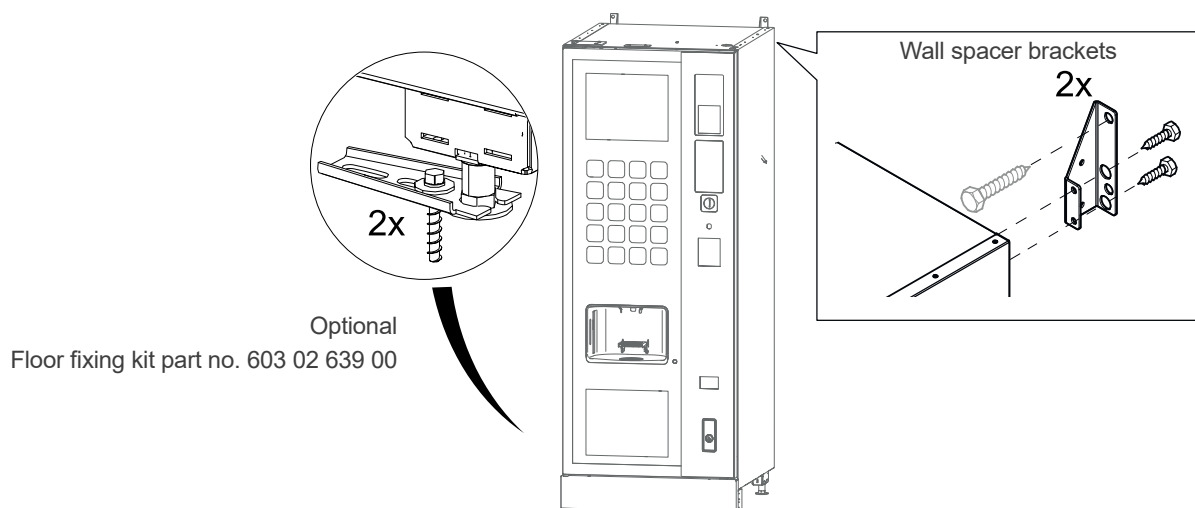
Securing the machine



WARNING Danger of tipping over!

The vending machine can tip over at the installation site. There is a risk of crushing. Fix the vending machine to the wall or floor.

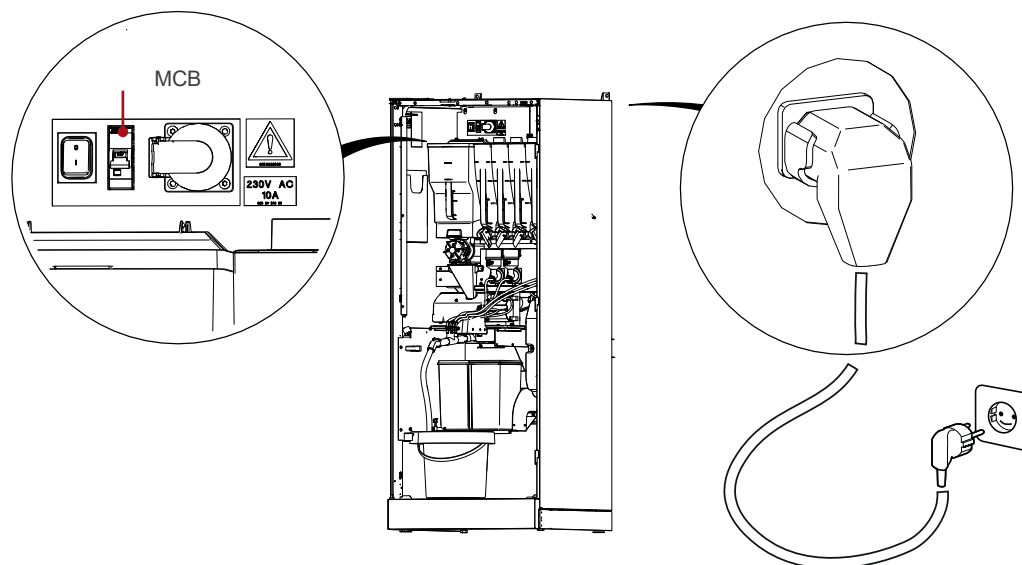
- In order to guarantee free circulation of air, there must be a gap of at least 50 mm behind the vending machine.
- To ensure this distance, the wall spacer brackets supplied must be used for securing the vending machine to the wall. For affixing the machine to the wall, always use suitable plugs and screws.
- If the unit cannot be fixed to the wall, floor fixings must be used.



Switching on the vending machine

Procedure

1. Insert the mains plug into a shockproof socket.
 2. Switch on the MCB.
 3. Switch on the main switch.
- ✓ The machine has been switched on.



4.3 Installing the coin changer (optional)


NOTE

The vending machine must be completely de-energised before connecting any electrical components to prevent overvoltage damage.

Most of the machines are set and tested at ex works for a specific protocol for the respective coin changer. The coin changer is usually installed at the customer's premises by the customer.

Inserting the coin changer

1. *Open the cashbox door.*
2. *Swivel the coin changer holding plate outwards.*
3. *Attach the coin changer in the designated place.*
4. *Insert locking screw (M4x8).*
5. *Swivel the coin changer holding plate back into its original position.*

Adjusting the eccentric disc

Set the motorised return so that the return lever on the coin changer is safely actuated when the return key is pressed.

Connecting the adapter set

The coin changer and the vending machine control (VMC) must be connected electrically.

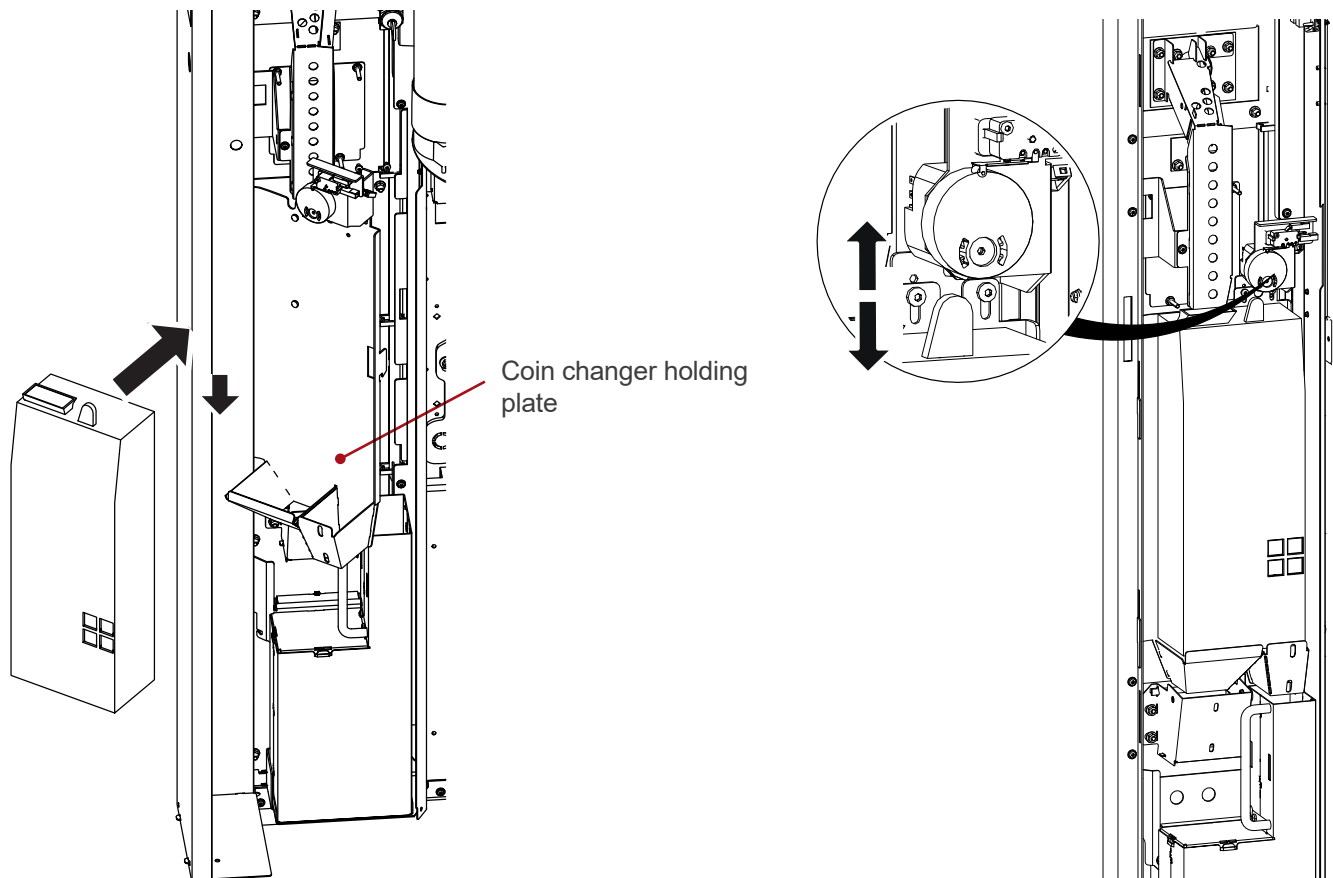
Example: Conversion kit MDB Executive Converter part no. 414 01 507 00

Other adapter kits are available upon request.

Plug in male and female connectors securely.

Setting the credit system protocol

1. *Select tab 5 [Payment systems] - [General] - [Credit system protocol].*
2. *Select [MDB] or [Executive] or [Free Vend] or [BDV] and confirm*



4.4 Filling the boiler

The vending machine comes delivered empty from ex works so as to avoid frost damage during transport and storage. For this reason the boiler must be manually filled with water once.

Requirements

- Machine is switched on.
- Water supply is connected.

Procedure

1. *Open the machine door.*
 2. *Select tab 6 [Machine settings] - [Heating/water system] - [Mode] - [Off] and then confirm.*
 3. *Select tab 6 [Machine settings] - [Service functions] - [Service codes] [88M] and then press [OK].*
- The pump begins to function. Water flows from the outlet into the waste water bucket. Approx. 1 litre of water is transported before the pump stops by itself.
- ✓ The boiler has been filled with water.

4.5 Switching on heating

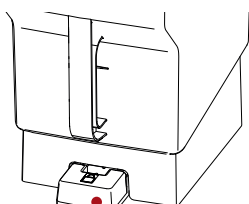
Procedure

1. *Open the machine door.*
 2. *Select tab 6 [Machine settings] - [Heating/water system] - [Mode] - [On].*
 3. *Press [Save].*
- ✓ Heating has been switched on

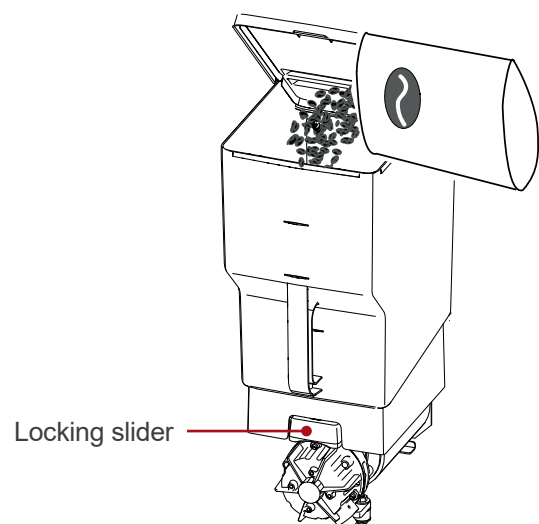
4.6 Filling the bean container (if fitted)

Procedure

1. *Open the cover on the bean container.*
 2. *Only fill the container with whole beans.*
 3. *Close the cover.*
 4. *Check that the locking slider is completely pushed in (sale mode).*
- ✓ The bean container has been filled



Locking slider pushed out, bean dispensing disabled
(bean container can be removed)



Locking slider

4.7 Adjusting the grind level (if available)

The grind level is set ex works and does not necessarily have to be adjusted when commissioning the machine. However, the grinder reacts differently to different types of coffee when grinding. It may therefore be necessary to adjust the grind level.



TIP

If the grind level is adjusted, there is a risk of the ground coffee jamming the grinder. To avoid this, the coffee grinder should be run until empty before making any adjustment.

Emptying the grinder

Procedure

1. Pull the locking slider out to its limit.
 2. Click on tab 6 [Machine settings] - [Service functions] - [Machine control] [9M] Coffee grinder or [19M] Espresso grinder.
 3. Press [Send].
- The grinder works and the remaining powder falls out. The grinder is empty.

Adjusting the grind level

Procedure

To adjust the grind level, push in the adjusting screw on the grinder using a screwdriver and turn gradually.

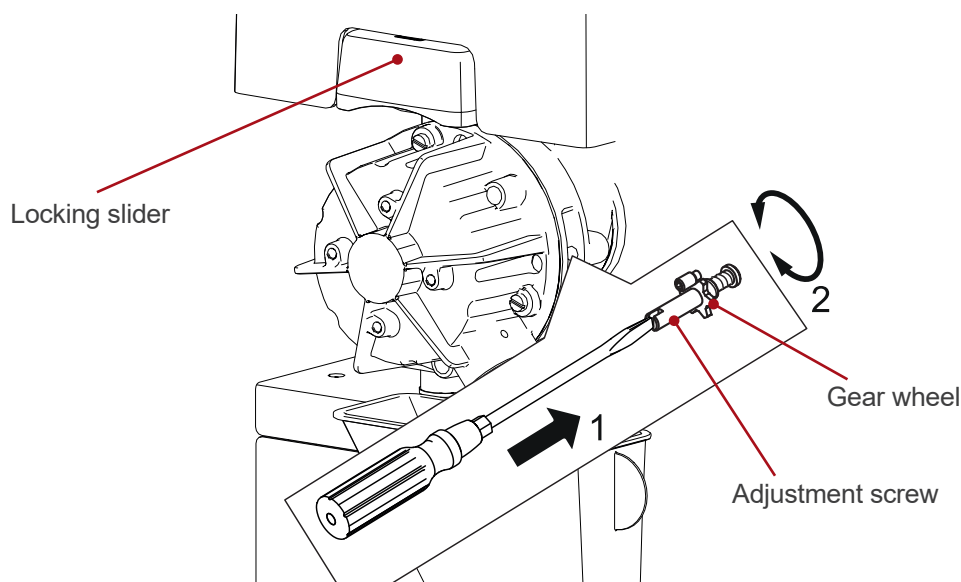
Turn to the right (grinder must be running)	Powder finer	Brew time longer
Turn to the left	Powder coarser	Brew time shorter

Checking adjustment

Procedure

1. Push the locking slider in to its limit.
 2. Click on tab 6 [Machine settings] - [Service function] - [Service codes] [9M] Coffee grinder or [19M] Espresso grinder.
 3. Press [Send].
- The grinder works

Check the grind level. Repeat the procedure to set the grind level until the required setting has been achieved.



4.8 Calibrating the coffee grinder (if fitted)

The coffee grinder must be calibrated.

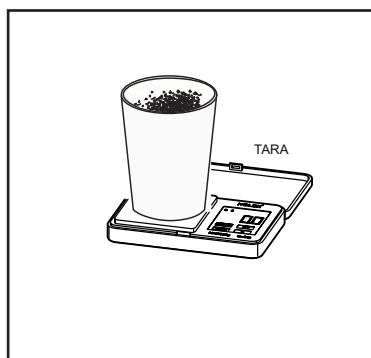
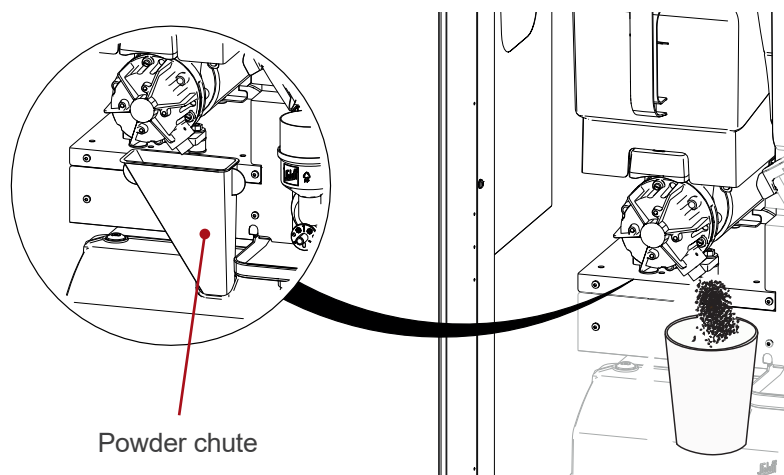
Before calibration starts, the system must be completely filled with powder. Only then can the correct readings be obtained. The [Move forward] button can be used for this purpose.

Additional equipment

- Scales (accurate to 0.1 g)
- Cup

Procedure

1. Open the machine door.
 2. Lift the powder chute slightly and remove.
 3. Select [Technician] - [Product/Test vend] - [Calibration].
 4. Select [Grinder].
 5. Insert the service key (see 5.15 on page 34).
 6. Place a cup on a scale and tare.
 7. Hold the cup under the outlet.
 8. Select [Start].
 9. Catch the ground powder in the cup.
 10. Weigh it to an accuracy of 0.1 g.
 11. Enter the value and confirm.
 12. Follow the further instructions.
- ✓ The coffee grinder has been calibrated



		1	2	3	4	5	6
Delivery 1				Delivery 2			
						Move forward	
1	2	3	4	5	6		
7	8	9	0	,	<x		
				Start			

4.9 Calibrating the instant product containers

The dosing motors for the instant product containers must be calibrated. This must be done every time the products are changed. Due to their different consistencies the products can vary in how they perform.

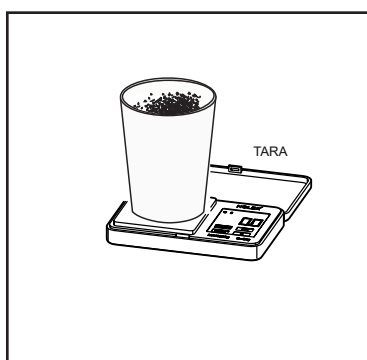
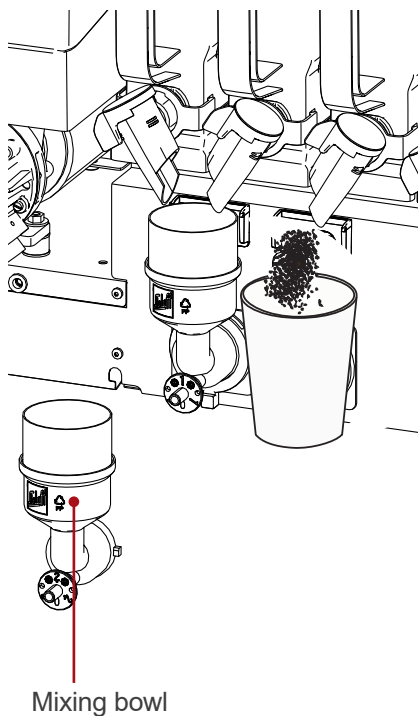
Before calibration starts, the system must be completely filled with powder. Only then can the correct readings be obtained. The [Move forward] button can be used for this purpose.

Additional equipment

- Scales (accurate to 0.1 g)
- Cup

Procedure

1. *Open the machine door.*
 2. *Remove the mixer bowl.*
 3. *Select [Technician] - [Product/Test vend] - [Calibration].*
 4. *E.g. select [Chocolate powder product engine].*
 5. *Insert the service key.*
 6. *Place a cup on a scale and tare.*
 7. *Hold the cup under the outlet.*
 8. *Select [Start].*
 9. *Collect the instant powder in the cup.*
 10. *Weigh it to an accuracy of 0.1 g.*
 11. *Enter the value and confirm.*
 12. *Follow the further instructions.*
- ✓ A product dosing motor has been calibrated.



4.10 Adjust stagnation pressure

The dynamic pressure is dependent on the mains water pressure. Therefore, if the machine is relocated, the dynamic pressure should be checked and adjusted, if necessary.

Procedure

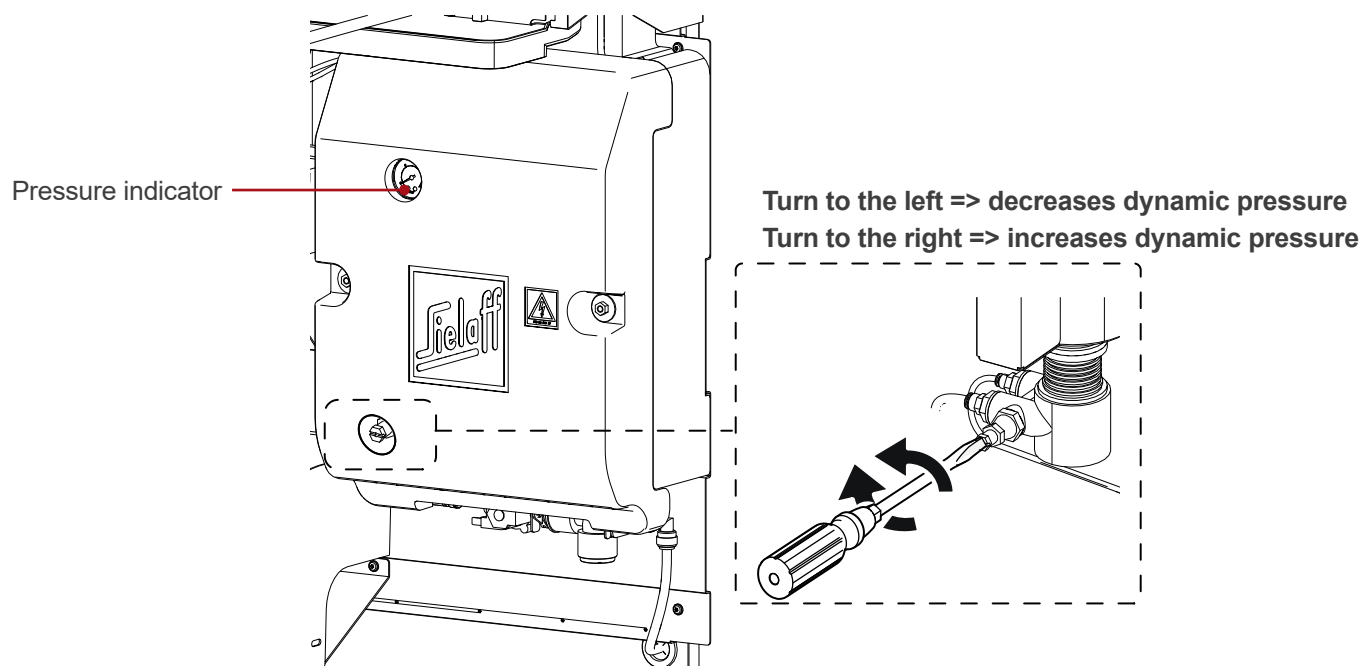
1. *Open the machine door.*
2. *Select tab 6 [Machine settings] - [Heating/water system] - [Mode] - [Off] and then confirm.*
✓ Heating has been switched off because the heater is being checked when switched off.
3. *Insert the service key.*
4. *Select tab 6 [Machine settings] - [Service functions] - [Service codes] - [20M] and then press [OK]*
Service function for [Brewer valve].
→ The pressure will be reduced and the pointer on the manometer must show 0 bar.
✓ If the manometer does not display 0 bar, it must be replaced.
5. *Enter [30M] and then press [OK]*
Service function for pressure test (dynamic pressure).
→ The pump begins to function
→ The pressure is increasing: Nominal value 9.5 bar must be checked.
6. *Press [OK]*
→ The pump is switched off
7. *[20M] - [OK]*
→ The pressure will be reduced

Adjust stagnation pressure

- If the pressure is higher, this can be reduced by turning to the left.
- If the pressure is lower, this can be increased by turning to the right.

Checking the dynamic pressure, final procedures

1. *Repeat the pressure test.*
2. *Switch heating back on (see "4.5 Switching on heating" on page 21).*
3. *Switch the machine on again.*
✓ The dynamic pressure has been adjusted.

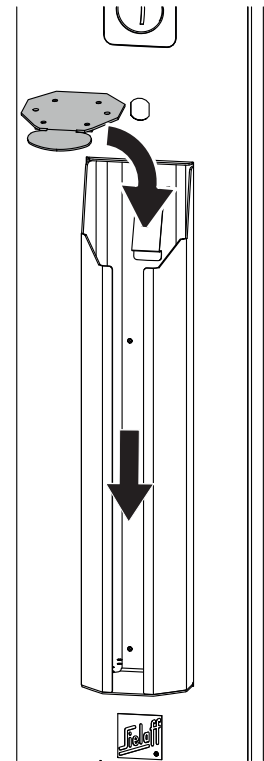


4.11 Inserting the slider into the cup lid dispenser

To enable the cup lids to be removed upwards from the cup lid dispenser, the slide must first be inserted.

Procedure

1. *Insert the slider into the cup lid dispenser from above.*
 2. *Guide the slider to the bottom of the drawer.*
- ✓ The slider is now installed.



5. Daily operation

5.1 Notes for the filler

- Immediately put the vending machine out of operation after any act of vandalism.
- Open the vending machine door and check the dispense outlet for cleanliness; clean if necessary
- Replenish product if necessary
- Empty the coffee grounds container and the waste water bucket.
- In addition to cleaning, maintenance must be carried out on the vending machine. Refer to the maintenance schedule for an overview of the necessary maintenance.

5.2 Opening the vending machine door

**ATTENTION risk of injury**

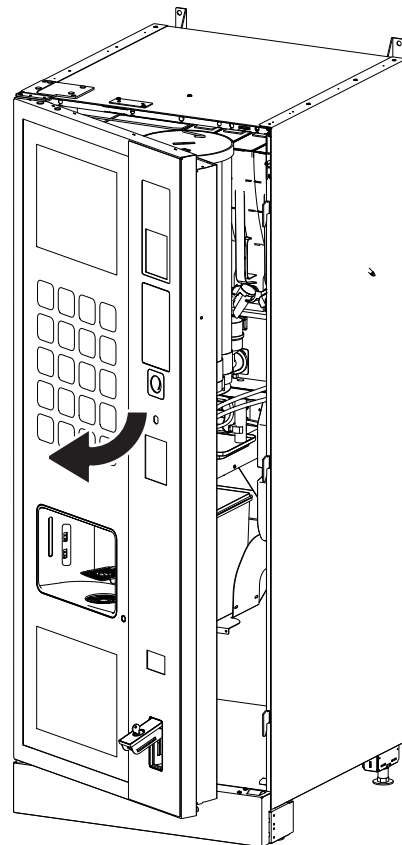
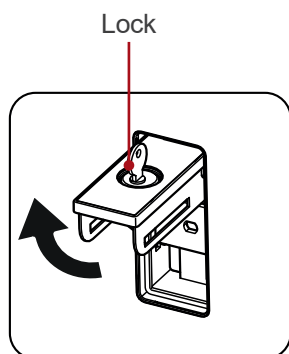
Edges may be sharp. Wear suitable protective gloves when working on the machine.

Requirements

- Key

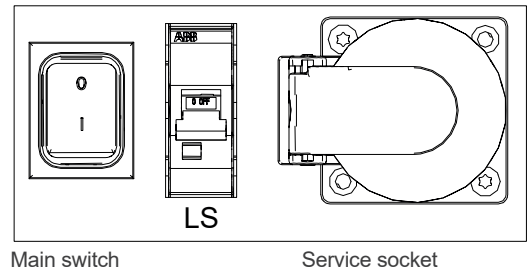
Procedure

1. *Open the lock*
 2. *Fold the locking device upwards 90°.*
 3. *Pull the locking device.*
- ✓ The door is now open.



5.3 Service socket, MCB, Mains switch

- The service socket can be used during servicing and maintenance so that items required temporarily i.e. laptop, vacuum cleaner etc., can be plugged in.
- For the machine to work the MCB must be switched on.
- The machine can be switched on and off using the mains switch.



5.4 The vending process

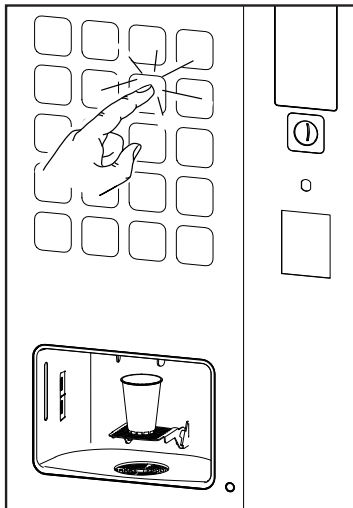


CAUTION Scalding risk

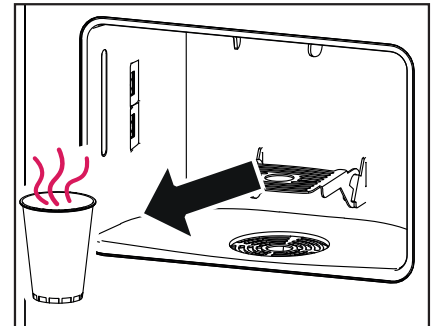
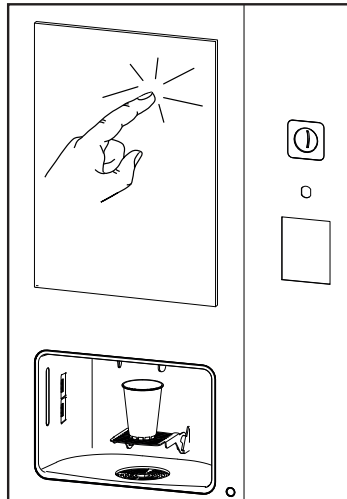
Injuries due to skin contact with hot liquids. Do not place your hands under the drinks dispense outlet. Use a cup or suitable container. Cups and containers may be hot. Handle with care.

- Select product.
- Pay the drink price displayed.
- By default, a cup is dispensed. The cup is detected when it is placed on the cup table. The drink outlet illumination (if fitted) lights up and turns red.
- The drink should only be taken when the machine requests that you do so.

Variant: Selection keypad



Variant: Touchscreen



Only machine variant with selection keypad

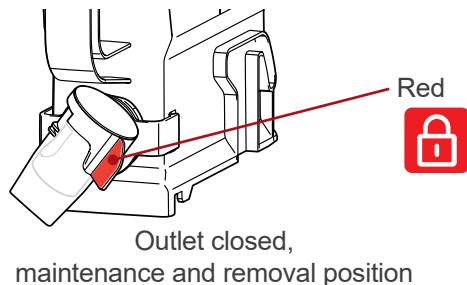
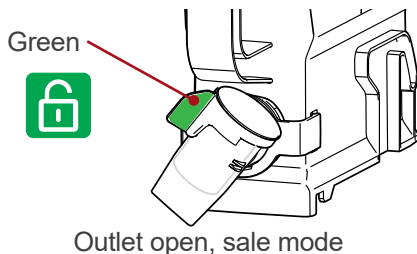
Capacitive buttons (optional)

- It is not necessary to exert pressure on the keys, a light touch will suffice.
- The capacitive key only reacts to electro-conductive input devices, it does not work if a glove is being worn.
- Calibration is initiated if keys are incorrectly pressed. The keys flash briefly.

5.5 Outlet on the instant product container

The dispense outlet on the instant product container closes and re-opens easily. To do this the lid handle must be rotated to the left or right until it stops:

- Handle to the left (green): Outlet open, sale mode
- Handle to the right (red): Outlet closed, the container can be removed without the product flowing out.



5.6 Refilling instant product containers



TIP

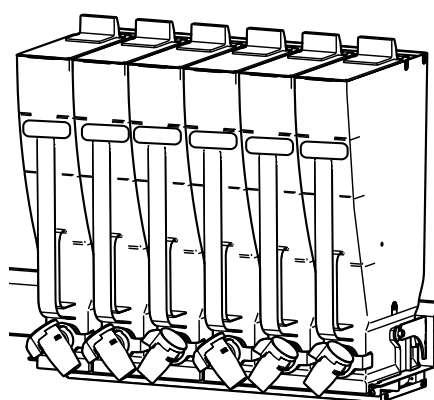
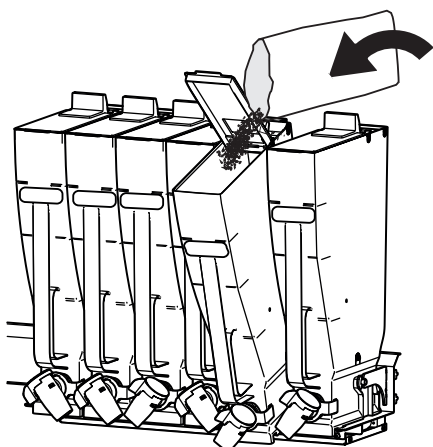
Instant product containers with an optional extension part can only be filled from the outside; see chap. 5.7

Requirements

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

Procedure

1. Gently lift the required instant product container and then pull until it stops.
- ✓ The instant product container is tilted making it easier to fill.
2. Open cover.
3. Fill the instant product containers with the respective product (observe the stickers).
4. Close the cover.
5. Push the instant product containers back to home position.
6. Check if the outlet is open (lock symbol open, green).
- ✓ Instant product container has now been filled



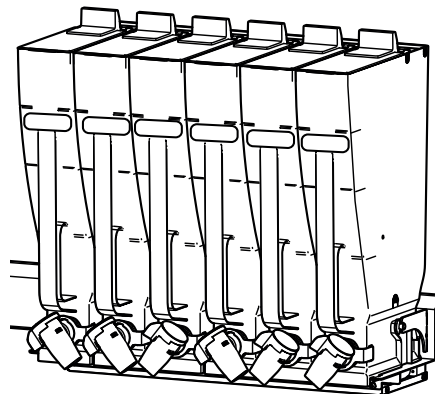
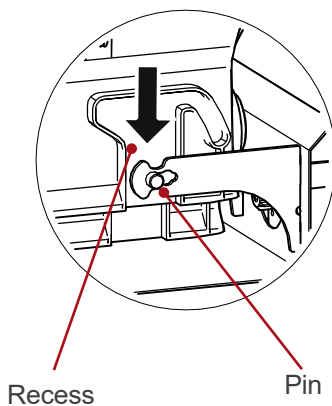
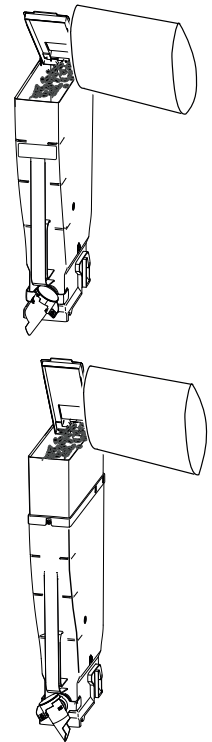
Instant product container correctly fitted

5.7 Refilling the instant product container with the container removed

For easier filling the instant product containers can also be removed.
Instant product container with extension part must be removed.

Procedure

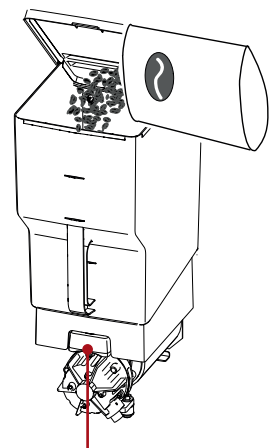
1. Close the outlet (closed lock symbol, red).
 2. Grip the instant product container, lift slightly and pull gently.
 3. Lift the instant product container upwards and remove.
 4. Put instant product container down.
 5. Open the cover.
 6. Fill the instant product containers with the respective product (observe the stickers)..
 7. Close the cover.
 8. Position the instant product containers from above so that the pin lines up with the recess.
 9. Push the instant product containers back to home position, until a click is heard.
 10. Open the outlet (lock symbol open, green).
- ✓ The instant product container has been filled



Instant product container correctly fitted

5.8 Filling the bean container (if fitted)

1. Open the cover on the bean container.
 2. Only fill the container with whole beans.
 3. Close the cover.
 4. Check that the locking slider is completely pushed in (sale mode).
- ✓ The bean container has been filled



Locking slider pushed in

5.9 Filling the vending cups

Specifications for vending cups

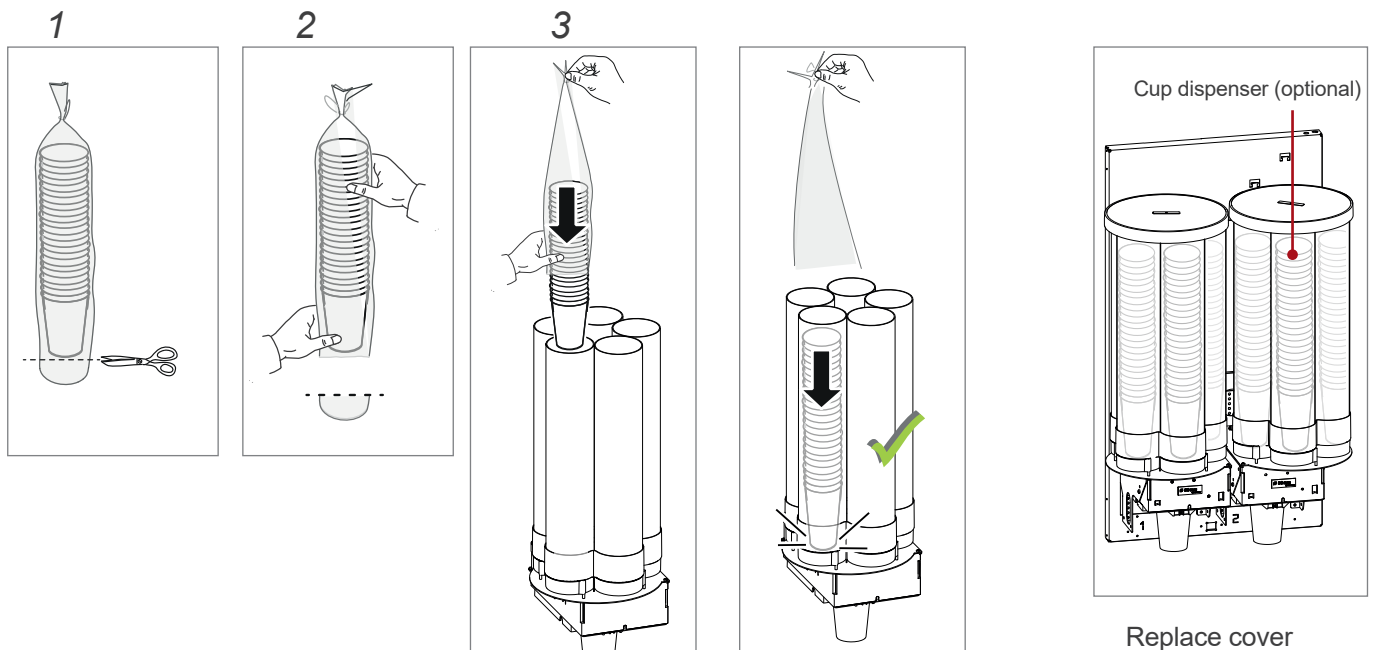
- Material: Hard paper or plastic
- Damaged or misshapen cups should not be used.
- Vending cup diameter should correspond to the sticker on the cup dispenser.
- Reusable cups suitable for the vending machine
- Whole cup stacks in unopened packaging foil

Conditions

- For hygienic reasons, the cups should not be touched.
- Do not mix the different cup sizes when refilling.
- Each cup dispenser 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 stacker above the dispense outlet 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 stackers.



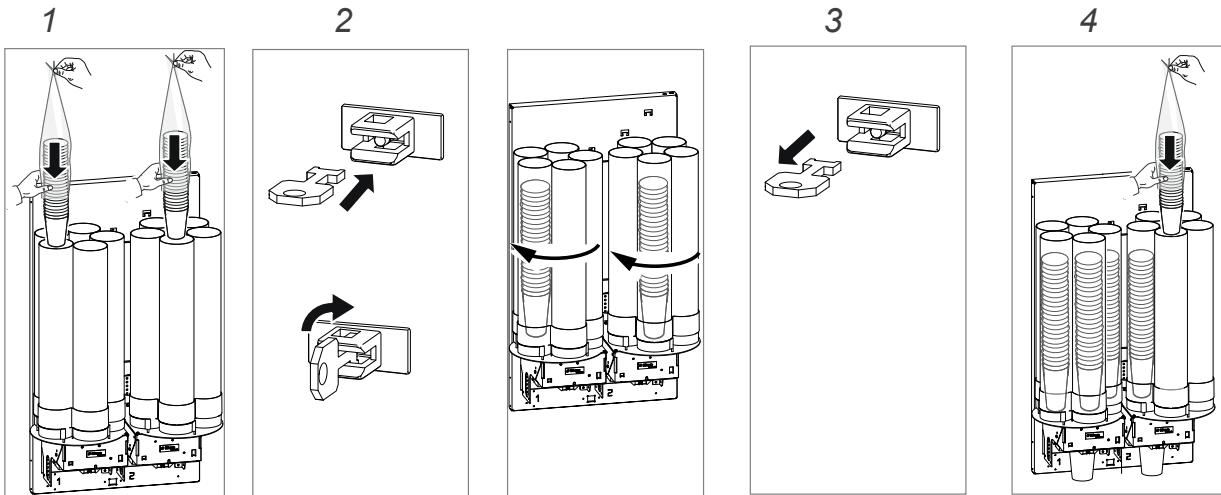
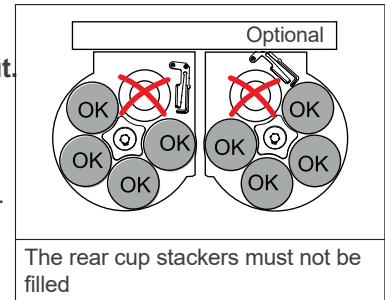
Please note additionally:

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

5.10 Filling the vending cups (all cup stackers are empty)

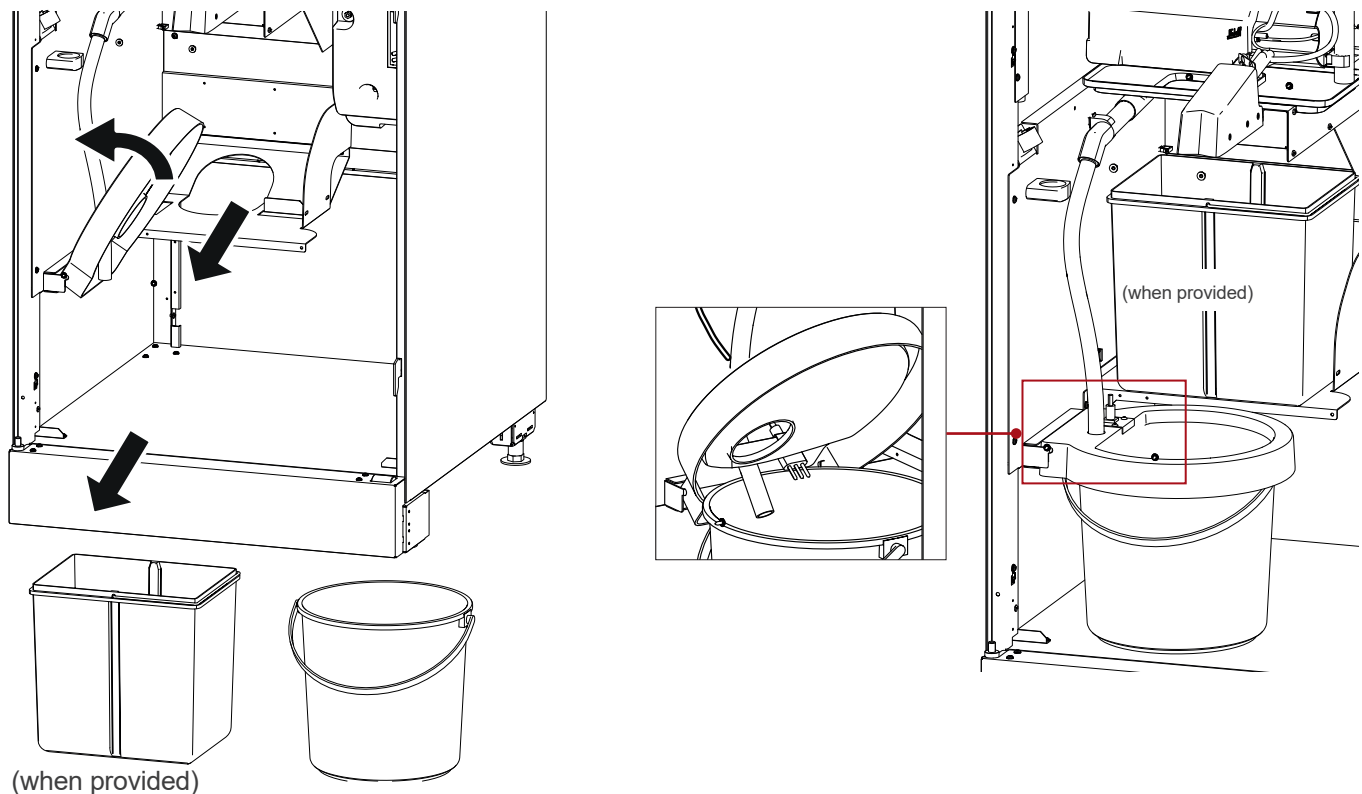
All cup stackers are empty in new vending machines or when they are sold out.

1. Fill one stack of cups into the left and one into the right cup dispenser.
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 dispense outlet by themselves.
3. Remove the service key.
4. The remaining cup stackers can now be filled with cups.



5.11 Emptying the coffee grounds container and the waste water bucket

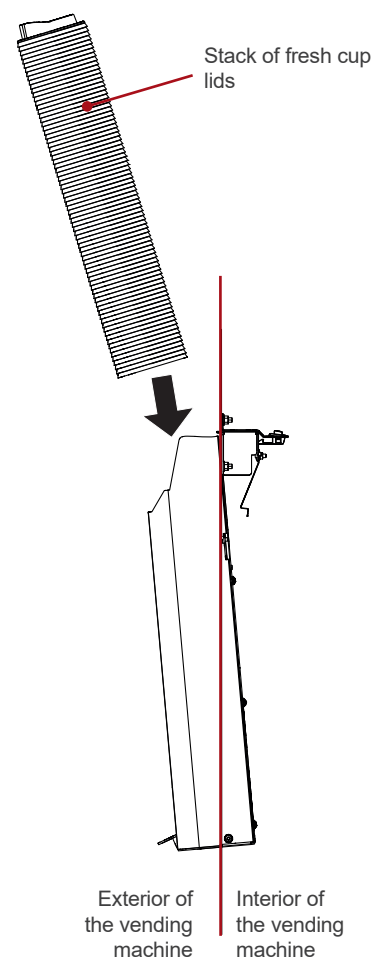
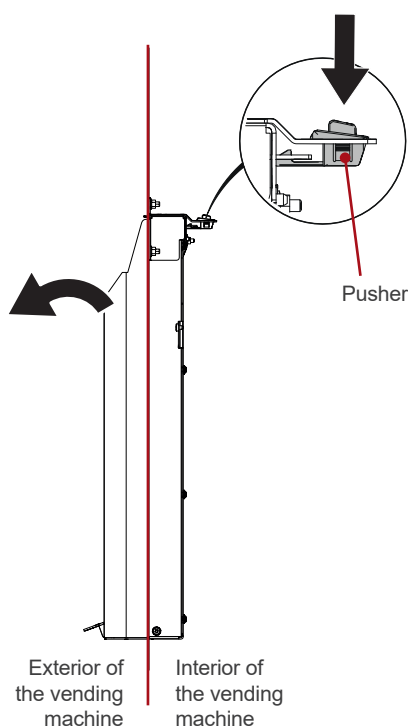
Remove, empty and replace the grounds container and the waste water bucket.



5.12 Replenishing the cup lids

Procedure

1. Open the machine door.
 2. Press the pusher on the cup lid dispenser on the inside of the vending machine.
 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



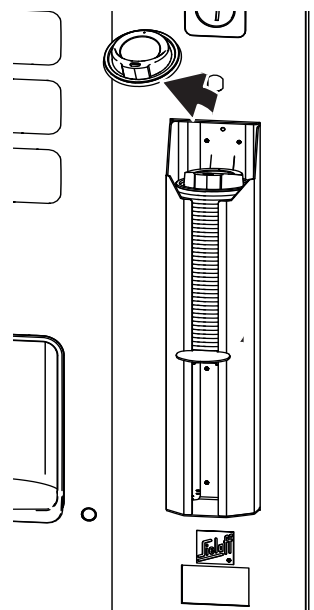
5.13 Removing the cup lid

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 too quickly, the stack of cup lids may get stuck.



5.14 Emptying the cashbox (optional)

Requirements

Machine door open

Key

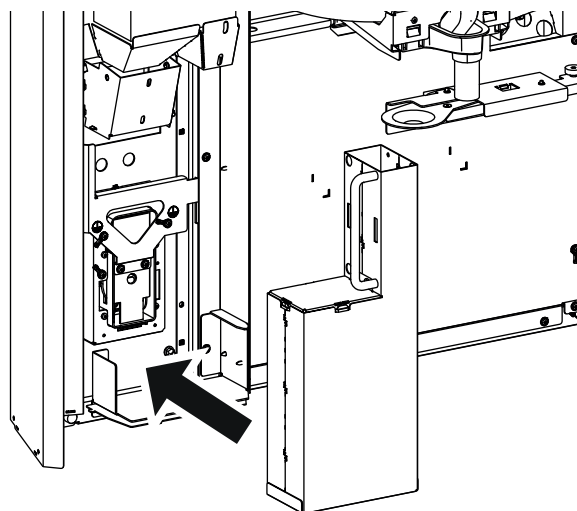
Procedure

1. *Open the lock.*
2. *Open the cashbox door.*
3. *Remove, empty and replace the cashbox.*
4. *Close the cashbox.*

✓ The cashbox has been emptied

Note

Depending on application: Delete short-term statistics.



5.15 Service key



CAUTION! Danger to life!

When the service key is inserted, a safety device is bypassed. The use of the service key is reserved exclusively for trained personnel.

Using the service key

Procedure

1. *Open the machine door.*
2. *Insert the service key horizontally into the door contact switch.*
3. *Turn the service key 90° in a clockwise direction and release.*

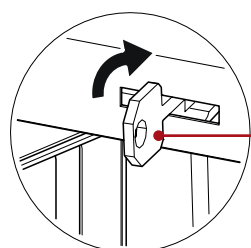
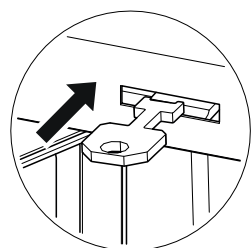
✓ The service key is inserted

Removing the service key

Procedure

4. *Turn the service key to the left*
5. *Remove the service key.*

✓ The service key has been removed from the machine



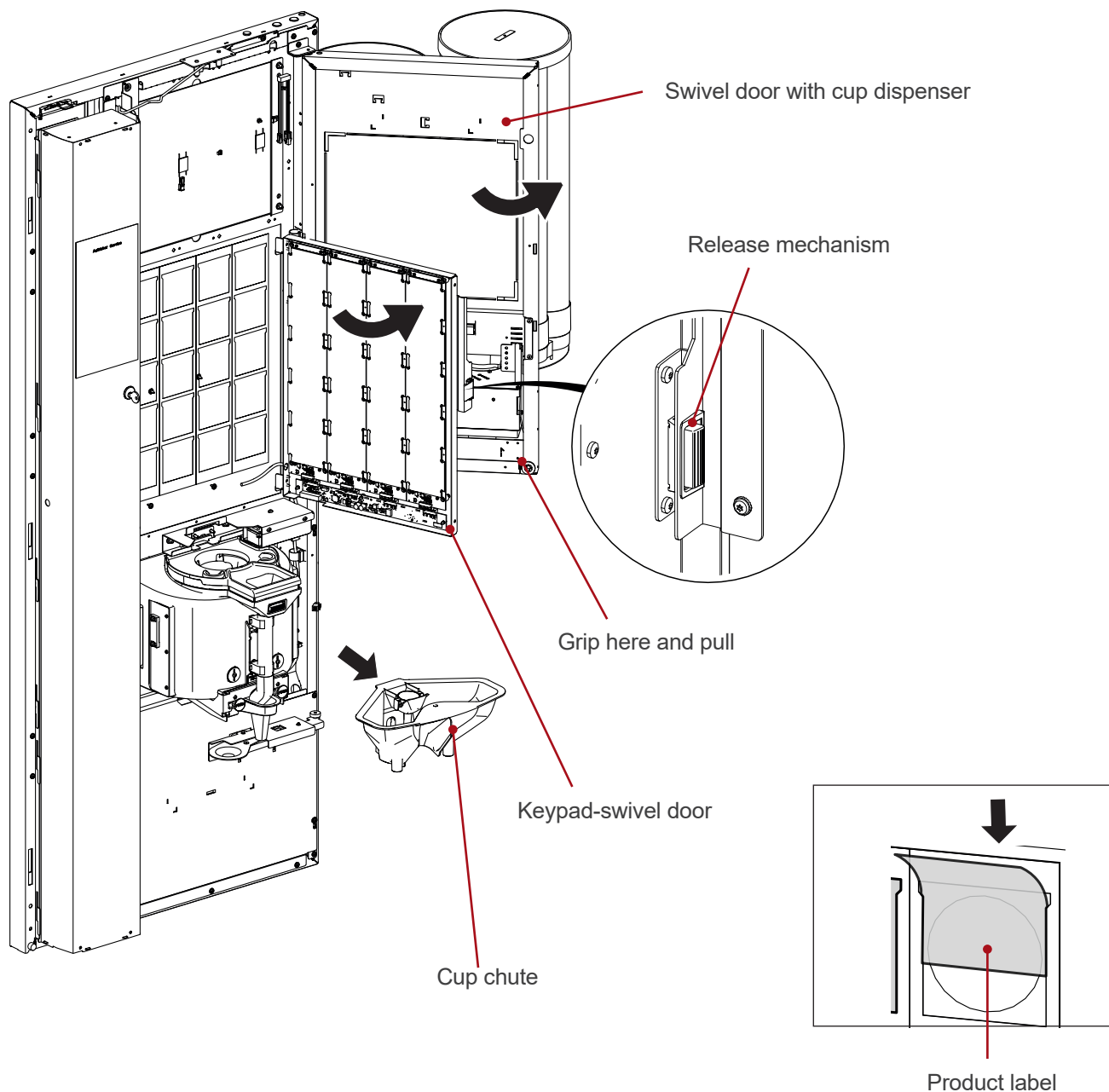
Service key inserted

5.16 Product labels (when provided)

Product labels can only be exchanged in machine variants with a selection keypad.

Procedure

1. *Open the machine door.*
 2. *Remove the cup chute.*
 3. *Pull the swivel door with the cup dispenser to open.*
 4. *Press unlocking device and open the keypad-swivel door.*
 5. *Insert the product labels.*
 6. *Close the keypad swivel door.*
 7. *Close the cup dispenser swivel door.*
 8. *Re-fit the cup chute.*
- ✓ The product labels have been changed



6. Cleaning

6.1 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 the expiry date
- Only use products suitable for vending machines.
- Do not store products in the machine.

6.2 Cleaning list

Regular procedures

Component	Action	Chapter	Additional equipment
Grounds container (if fitted)	Empty and clean	6.11 on page 43	Bin liner, bin
Waste water bucket	Empty and clean	6.12 on page 43	Drain, bin

Weekly maintenance

Component	Action	Chapter	Additional equipment
Machine exterior, drinks dispense outlet	Clean	6.3 on page 38	Suitable cleaning agent, cloth
Clean the product chutes	Clean	6.4 on page 39	Brushes
Clean the brewer unit (if fitted)	Clean	6.5 on page 39	Brushes
Cleaning the mixer	Take apart and clean	6.6 on page 40	Washing-up liquid, cloth
Mixer drip tray/drip channel	Remove, clean	6.8 on page 41	Washing-up liquid, cloth
Brewer drip tray (if fitted)	Remove, clean	6.9 on page 42	Washing-up liquid, cloth
Outlet cover	Remove, clean	6.10 on page 42	
Chute, rinsing funnel, cup catcher, collecting container	Remove, clean	6.13 on page 44	Washing-up liquid, cloth
Cleaning programme	Automatic cleaning programme	6.15 on page 46	Tablet

Monthly maintenance

Component	Action	Chapter	Additional equipment
Extraction drawer	Clean	6.7 on page 41	Washing-up liquid, cloth

Half-yearly maintenance

Component	Action	Chapter	Additional equipment
Instant product containers	Clean	6.16 on page 47	Washing-up liquid, cloth
Instant product container extension part	Clean	6.17 on page 47	Washing-up liquid, cloth
Bean container	Clean	6.18 on page 48	Washing-up liquid, cloth
Tube system	Clean	6.19 on page 48	Detergent, brush

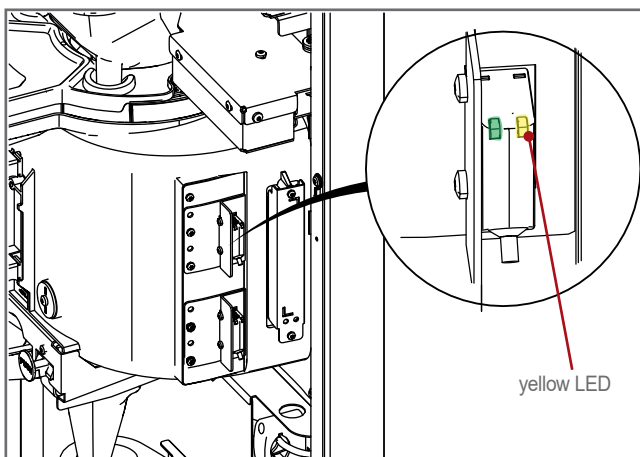
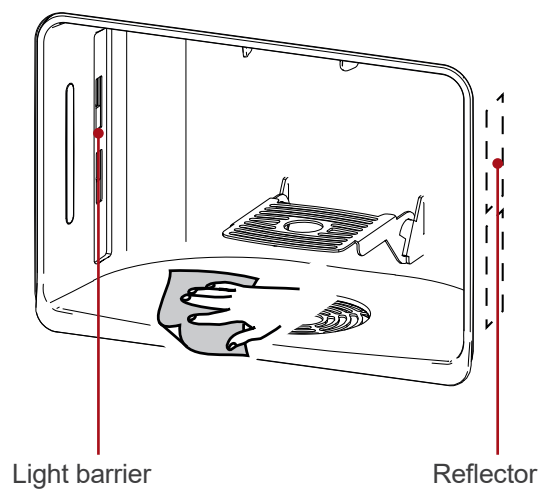
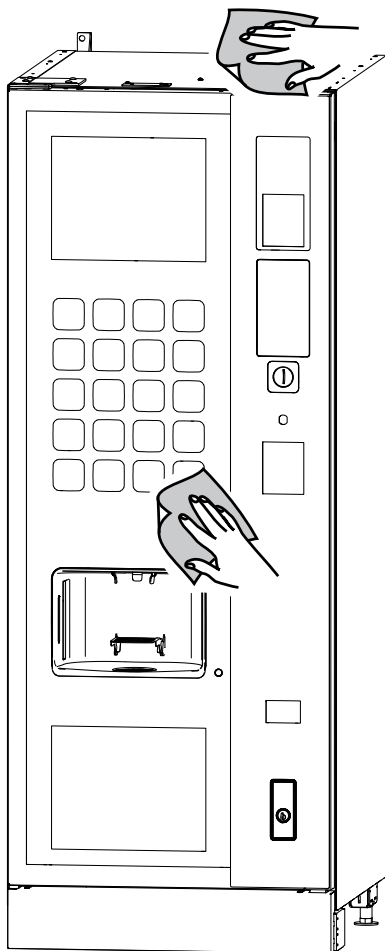
6.3 Machine exterior, drinks dispense outlet

Requirements

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

Procedure

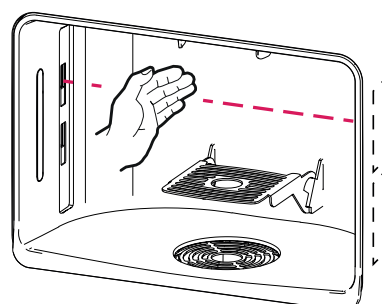
1. Clean the front of the machine using a damp cloth (use a suitable cleaning solution for the surface).
2. Clean the drinks dispense outlet using a damp cloth (the light barrier and reflector must always be clean).
3. Occasionally remove any residue from the top of the vending machine and then clean.



LED monitoring for cup recognition (own cup)

hold your hand between the light barrier and reflector:

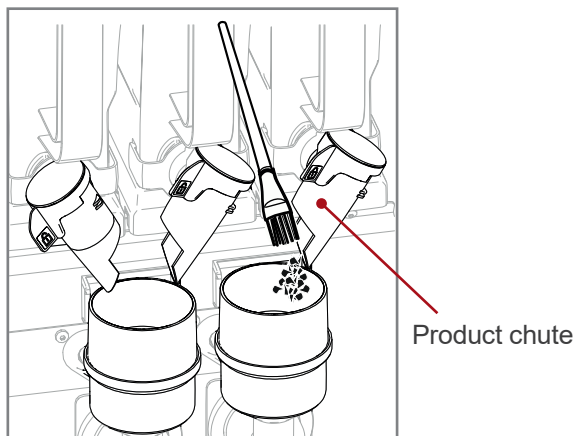
- Yellow LED comes on: no cup detected (default)
- Yellow LED goes out: Cup detected



6.4 Clean the product chutes

Procedure

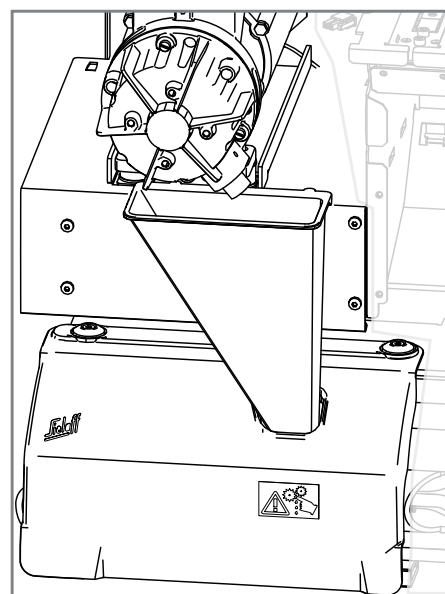
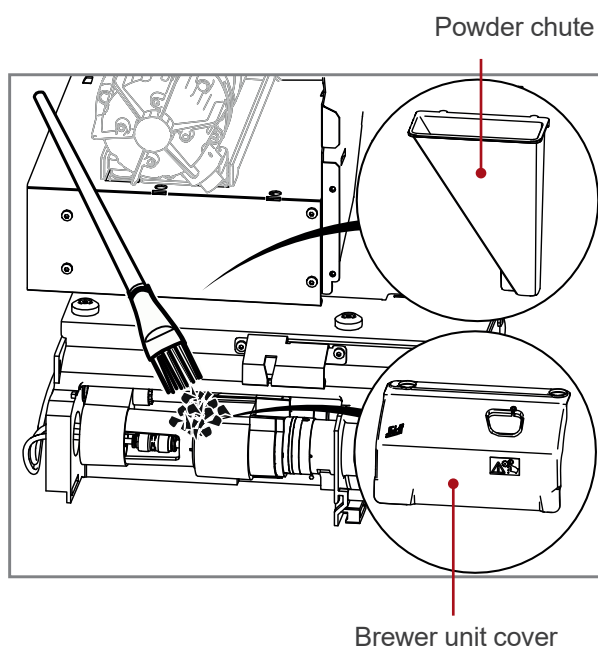
1. Clean the product chutes on the instant product containers using a dry brush.



6.5 Cleaning the brewer unit (if fitted)

Procedure

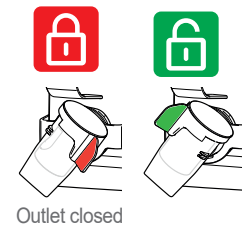
1. Lift powder chute slightly and remove.
2. Lift the cover on the brewer unit and remove.
3. Use a brush to clean the powder chute and cover to remove ground coffee residue (also on the back).
4. Use a brush to remove ground coffee residue from the top of the brewer unit.
5. Fit the cover on the brewer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



6.6 Cleaning the mixer

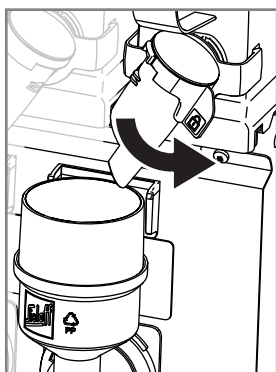
Procedure

1. Close the product chutes 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.

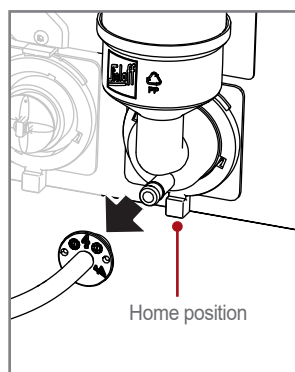


Assembly

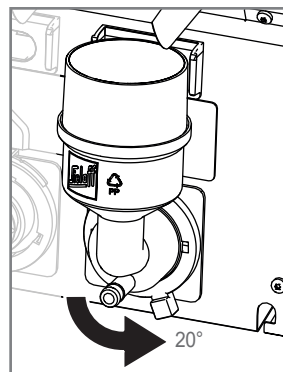
1. Slide the green flange onto the axis.
 2. Press the green flange on firmly and turn clockwise until it reaches its rest position.
 3. Push the mixer paddles onto the axis so that the flat area on the axis and the mixer paddle markings match. Mixer paddle must snap into place; "Click" should be heard.
 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 chutes. Check the positioning over the mixers.
- ✓ The mixers have been correctly fitted and are ready for use



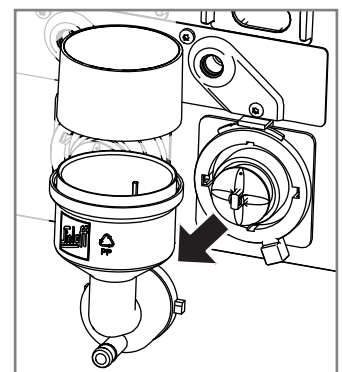
Close product chutes



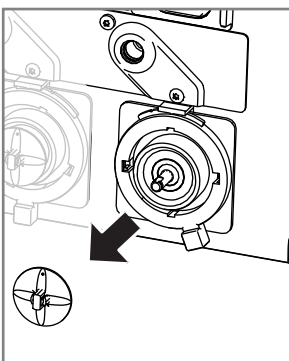
Coupling piece with flexible tube (do not separate)



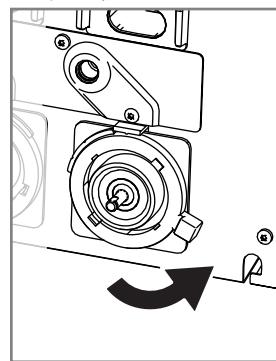
Green flange to 1st Rest position



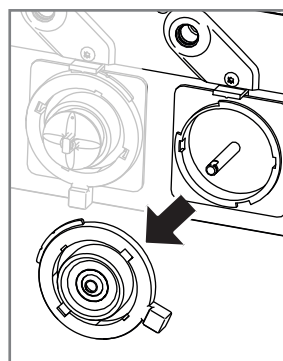
Mixer bowl with air extraction



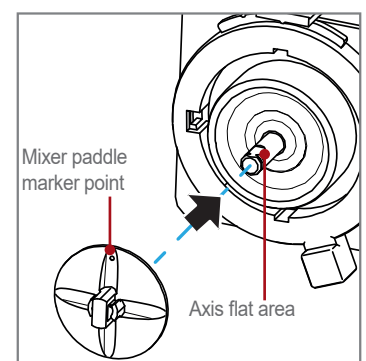
Mixer paddle



Green flange to 2nd Rest position



Remove the green flange



Mixer paddle must snap into place: "Click"

6.7 Extraction drawer

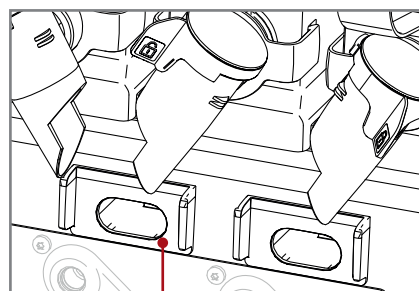
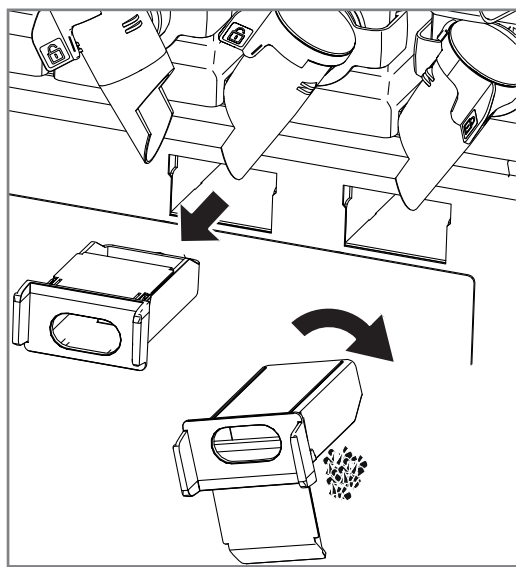
Procedure

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



TIP

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



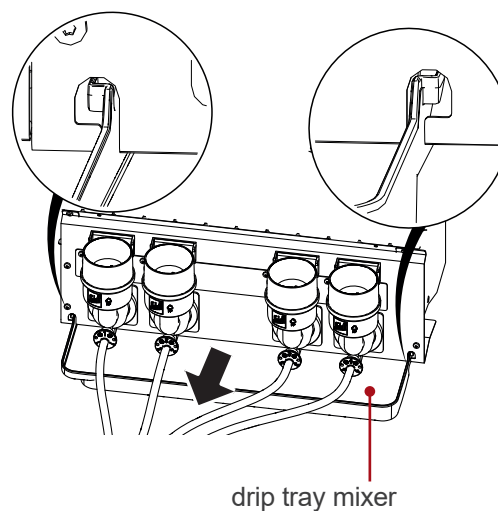
Fit the extraction drawer

6.8 Drip tray or channel

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.

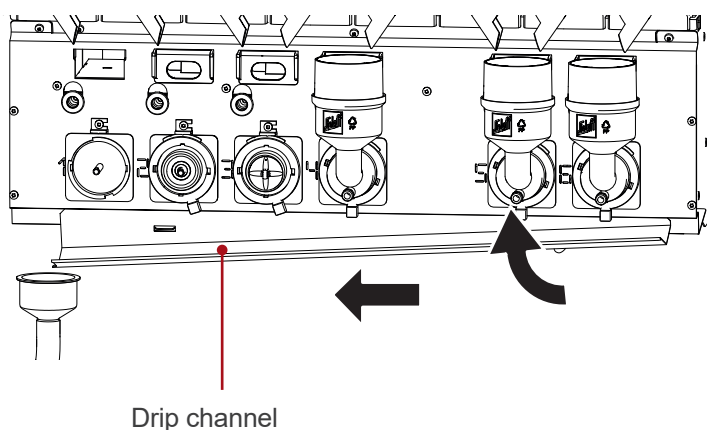


drip tray mixer

Drip channel

Procedure

1. Swivel the drip channel slightly upwards.
2. Move the drip channel left to disconnect.



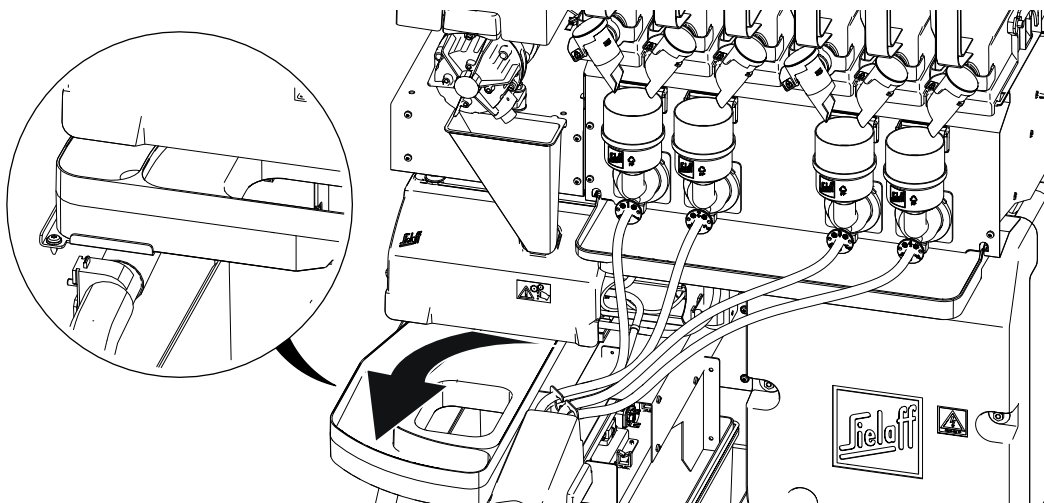
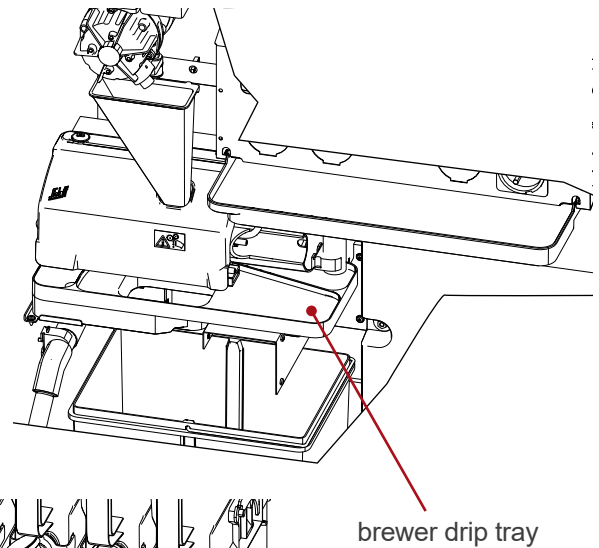
Drip channel

6.9 Brewer drip tray (if fitted)

Procedure

1. Lift the drip tray slightly.
 2. Pull out the drip tray to the left.
 3. Empty and clean the drip tray.
- ✓ The drip tray has been cleaned

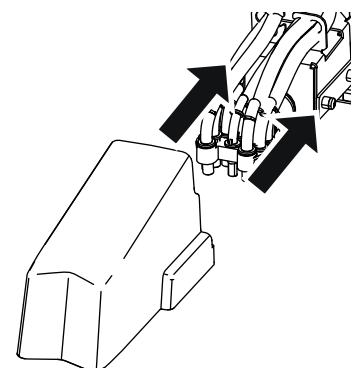
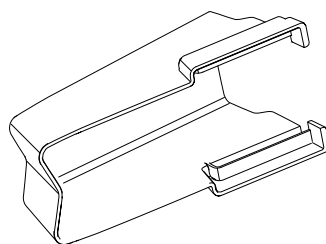
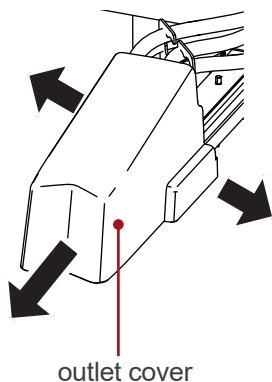
Fit the drip tray back correctly.



6.10 Outlet cover

Procedure

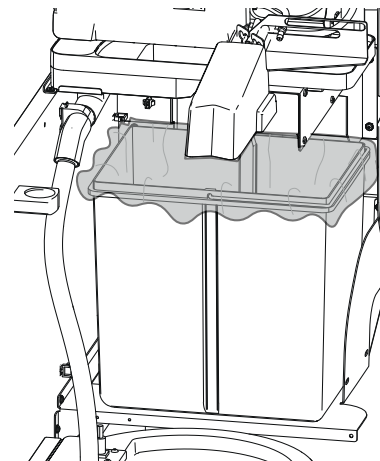
1. Slightly bend apart the lower edge of the outlet cover and then pull the cover forwards.
2. Clean the outlet cover inside and outside.
3. Refit the outlet cover correctly.



6.11 Emptying the grounds container (if fitted)

Procedure

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



6.12 Emptying the waste water bucket

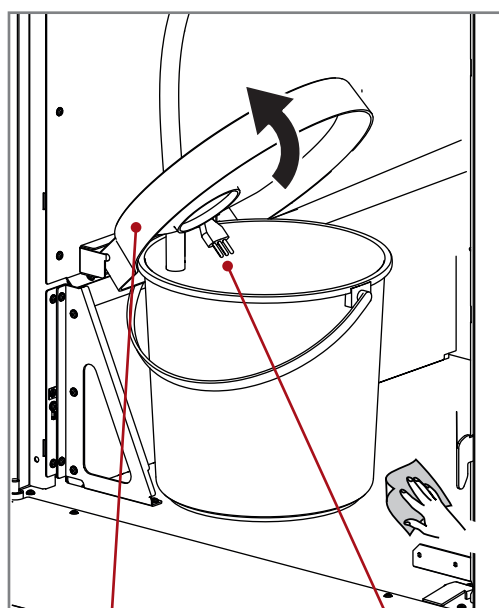
Procedure

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 moisture sensor must reach into the bucket).
7. Clip the cover onto the waste bucket.



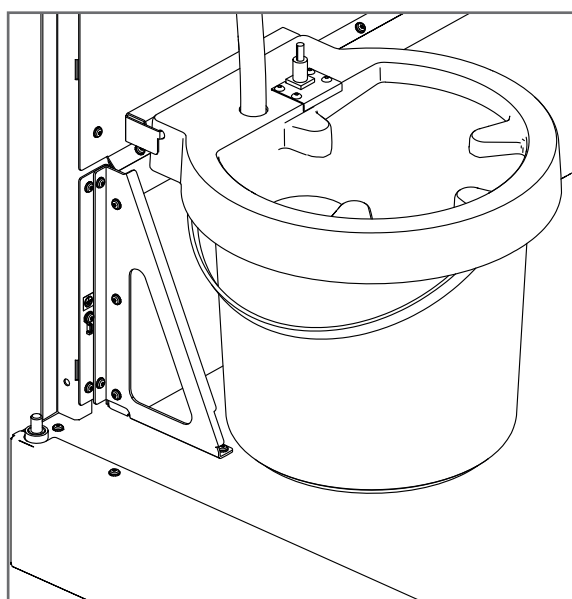
TIP

- Do not store any items (e.g. refill products) on the internal base of the machine.



Cover

Moisture sensor



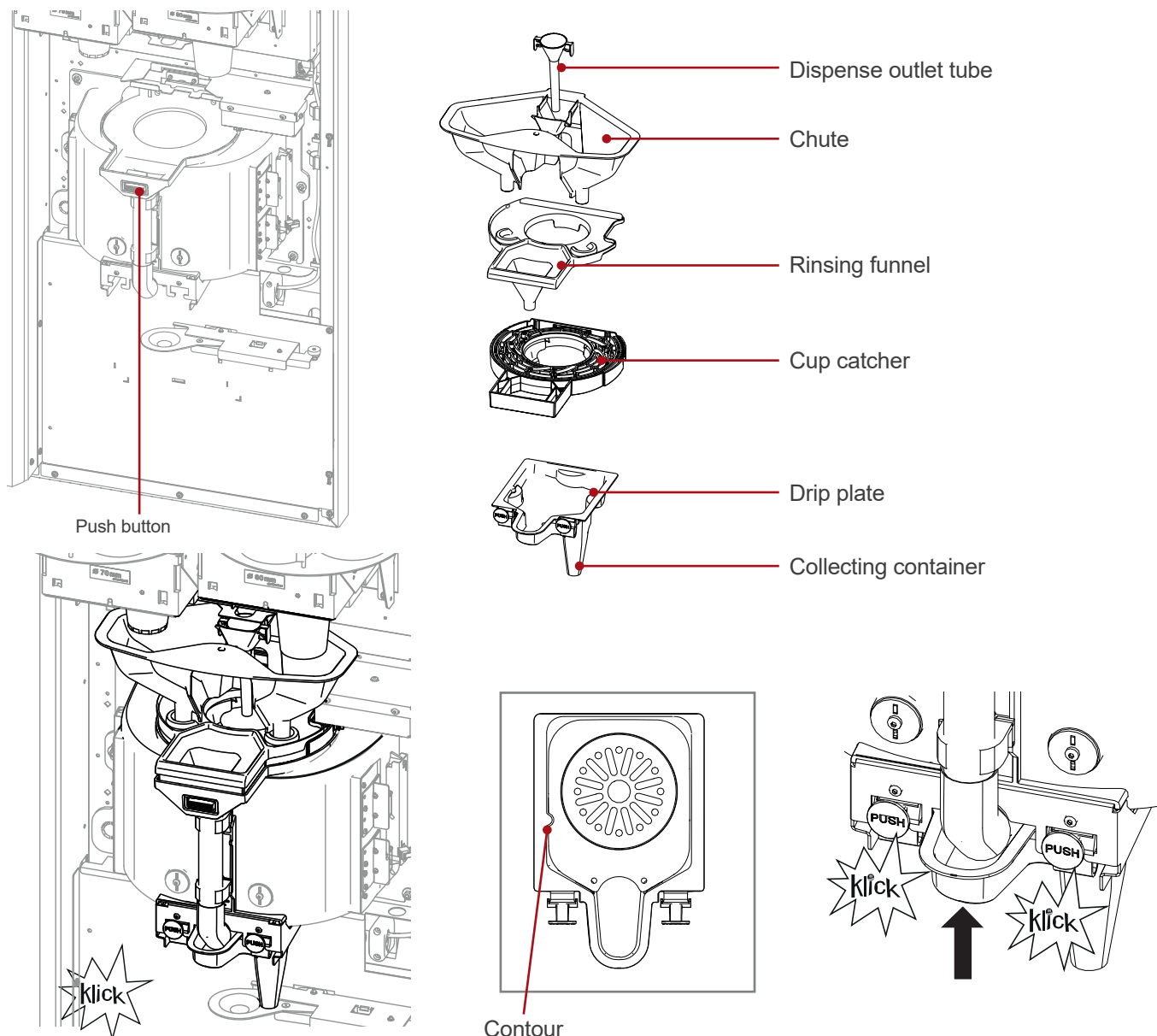
6.13 Chute, rinsing funnel, cup catcher, collecting container

Procedure

1. Pull the chute to remove.
 2. Remove the rinse funnel.
 3. Press the button on the cup catcher.
 4. Lift out the cup catcher.
 5. Press the two locking mechanisms displaying "PUSH".
 6. By sliding down slightly the collecting container can be removed.
- ✓ The parts have been removed and can be cleaned. Dry well after cleaning

Installation

7. Fit the drip tray correctly into the collecting container (note contour).
8. Push the collecting container with drip tray into the guide.
9. Push the collecting container upwards until it clicks into place.
10. Insert the cup catcher and press down slightly until it clicks into place.
11. Insert the rinse funnel and press downwards until it clicks into place.
12. Place the chute onto the rinse funnel and press backwards so the magnet can work.



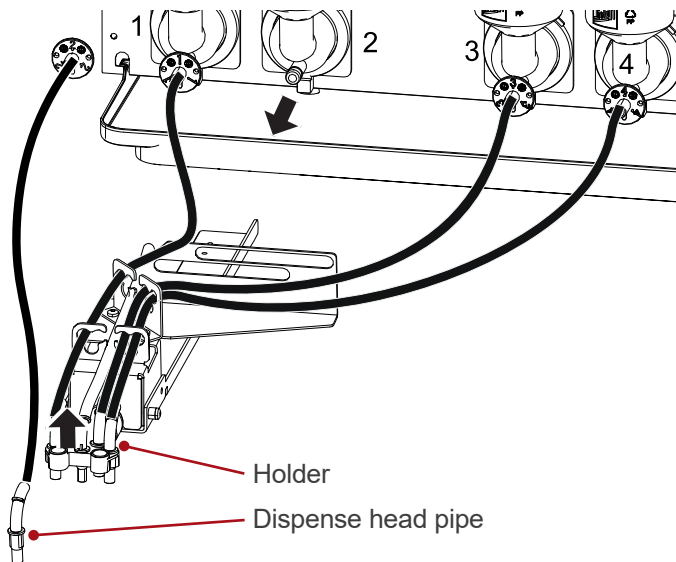
6.14 Coupling piece, flexible tube, dispense head pipe

- The procedure detailed as follows is not essential as these parts are cleaned during the automatic cleaning programme. For heavily used machines it may be prudent to carry out a manual clean.
- The coupling piece should not be separated from the flexible tube due to the different tube lengths.
- The outlet has a rinse position and a dispense position. For this reason the dispense outlet tubes must be routed with some flexibility. For reasons of hygiene, the tubes are fitted ex works to prevent any cavities from forming where residual liquid may collect.

Procedure

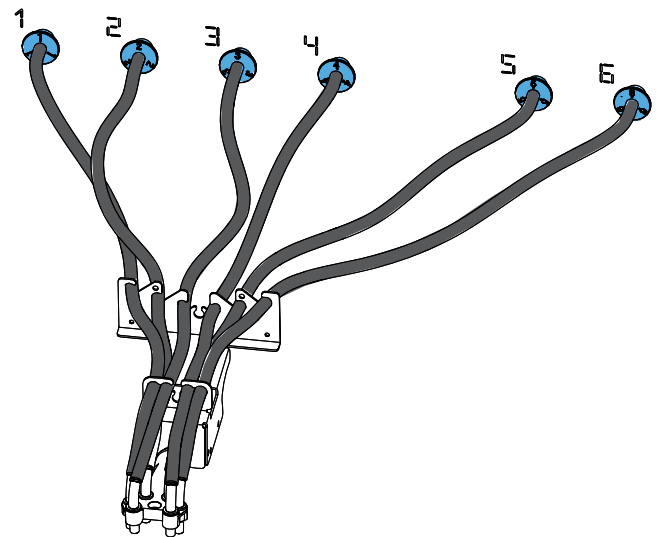
1. Remove the coupling piece from the mixer.
 2. Remove the dispense head pipe from its holder.
- ✓ Clean the parts thoroughly or replace.

Espresso variant

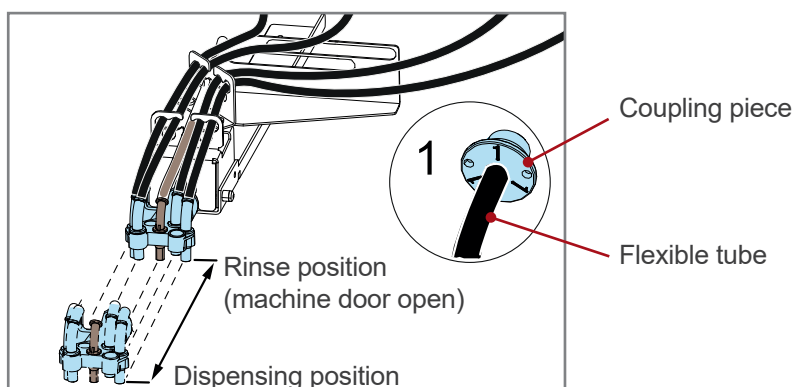


No.	Tube length approx.
1	45 cm
2	48 cm
3	54 cm
4	60 cm

Instant variant



No.	Tube length approx.
1	44 cm
2	44 cm
3	44 cm
4	44 cm
5	51 cm
6	58 cm



6.15 Cleaning programme

- During the automatic cleaning programme the brewer, mixer bowls, outlet pipes and dispense head pipes are cleaned.
- The cleaning programme must be run weekly.
- Before starting the cleaning programme, 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.
- Please adhere to the instructions on the cleaning tablet packaging.

Starting the cleaning program

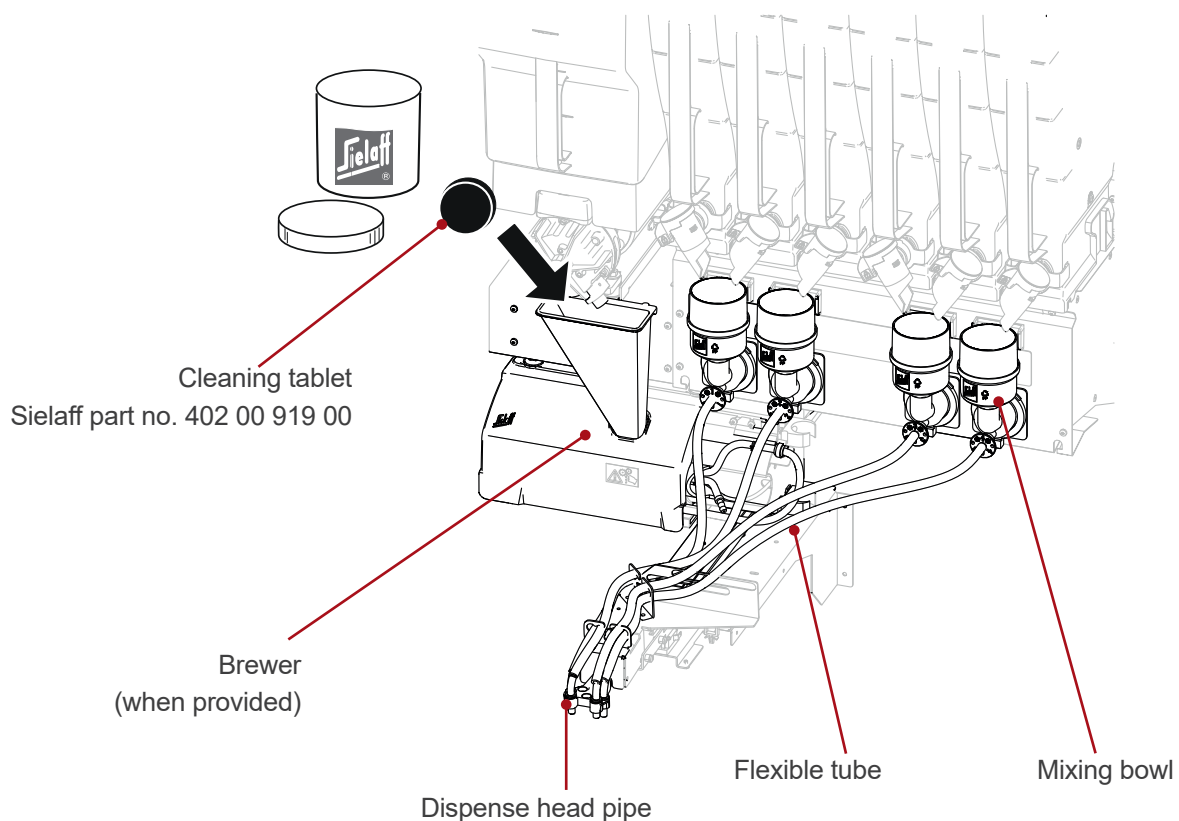
Procedure

1. *Open the machine door.*
 2. *Click on tab 3 [Cleaning].*
 3. *Click on [Full cleaning].*
 4. *Follow the further instructions.*
- The programme begins to run

For the Espresso variant it is necessary to insert a cleaning tablet

Procedure

1. *Open the machine door.*
 2. *Add a cleaning tablet into the brewer.*
 3. *Close the machine door.*
- A message in the display indicates when the cleaning programme has finished.
- The machine is ready for operation again

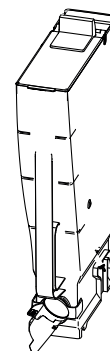
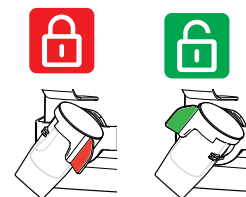


6.16 Instant product containers

See chap. "6.2 Cleaning list" on page 37

Procedure

1. Close the product chutes on the instant product containers.
 2. Lift the instant product containers and pull forwards to remove.
 3. Empty the container, tap it to remove any remaining product.
 4. Thoroughly clean the product container with hot water and commercially available 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. Refill with product.
 7. Replace the instant product containers.
 8. Open the product chutes.
 9. Run test vend.
- ✓ The instant product containers have been cleaned and are ready to use

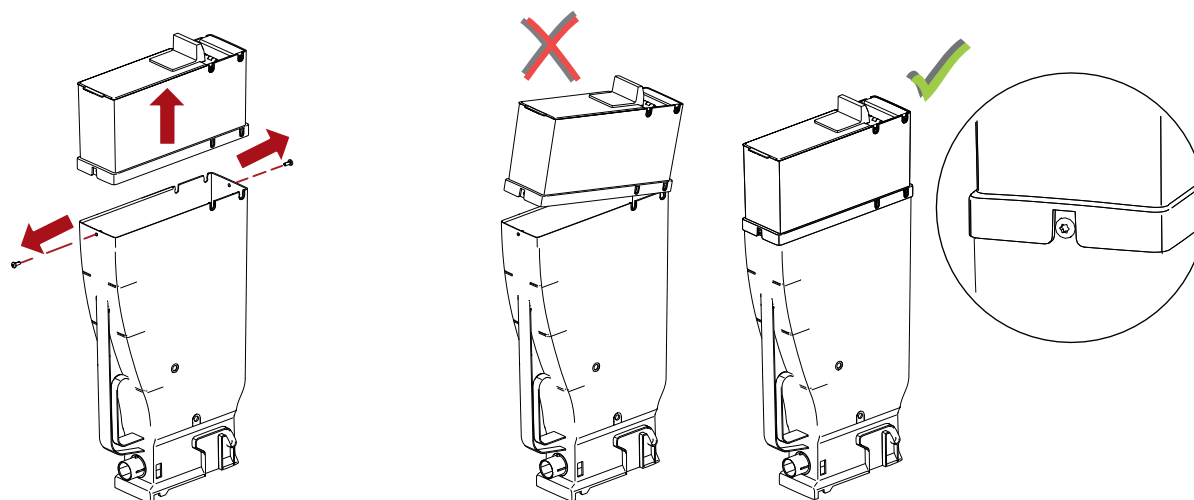


TIP

- Wash hands prior to filling. Direct contact with the product powder should be avoided. Observe general hygiene requirements during filling.
- 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.

6.17 Instant product container extension part (optional)

1. Remove the fillister head screws at the front and rear.
 2. Lift the extension part off the instant product container at the same time.
 3. Thoroughly clean the instant product container and the extension part.
 4. Dry the parts thoroughly.
 5. Make sure that the parts do not become misaligned during assembly.
 6. Replace the fillister head screws; apply 50 Ncm torque.
- ✓ The instant product container extension part is now clean

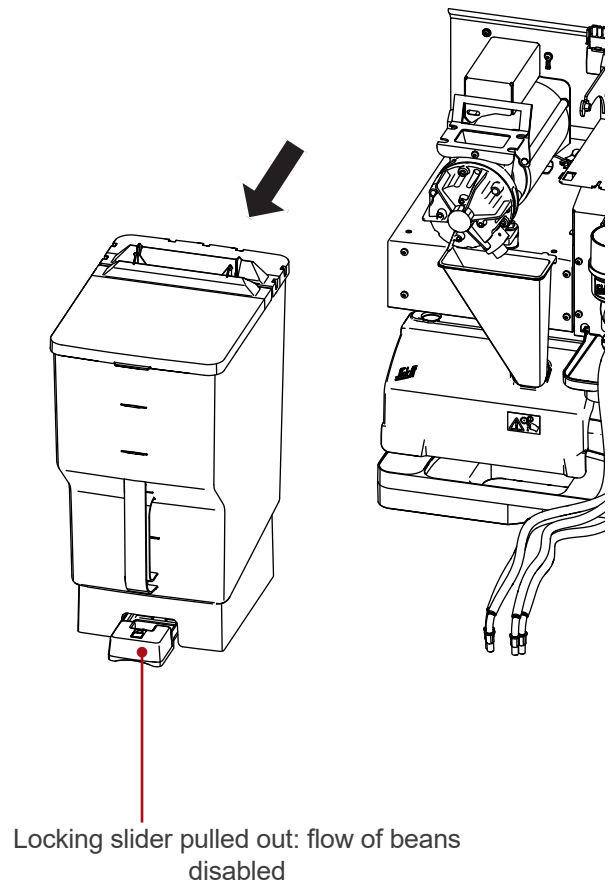


6.18 Bean container (if fitted)

See chap. "6.2 Cleaning list" on page 37

Procedure

1. Pull the locking slider out to its limit ("click").
 2. Lift the bean container up.
 3. Empty the bean container.
 4. Thoroughly clean and dry bean container.
 5. Replace the bean container in the machine.
 6. Fill with beans.
 7. Push locking slider completely in (sale mode).
- ✓ The bean container is now locked
 - ✓ The instant product container has been cleaned and is ready to use

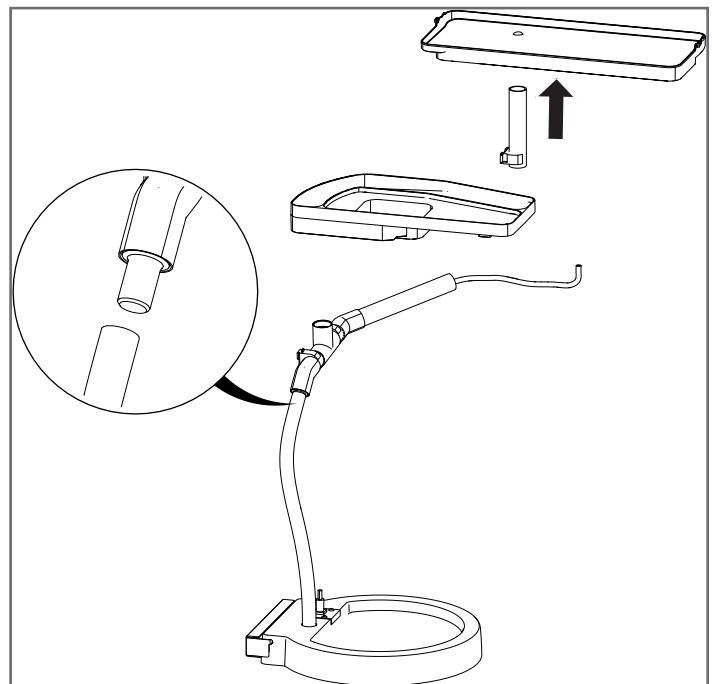


6.19 Tube system

See chap. "6.2 Cleaning list" on page 37

Procedure

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



7. Software



TIP

There may be slight differences to the illustration shown here, depending on the vending machine and software versions.

7.1 Accessing the menu

Procedure

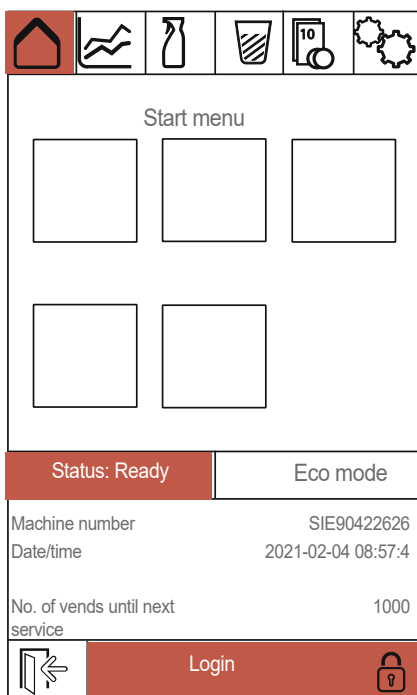
1. Open the machine door.

→ The start menu is displayed

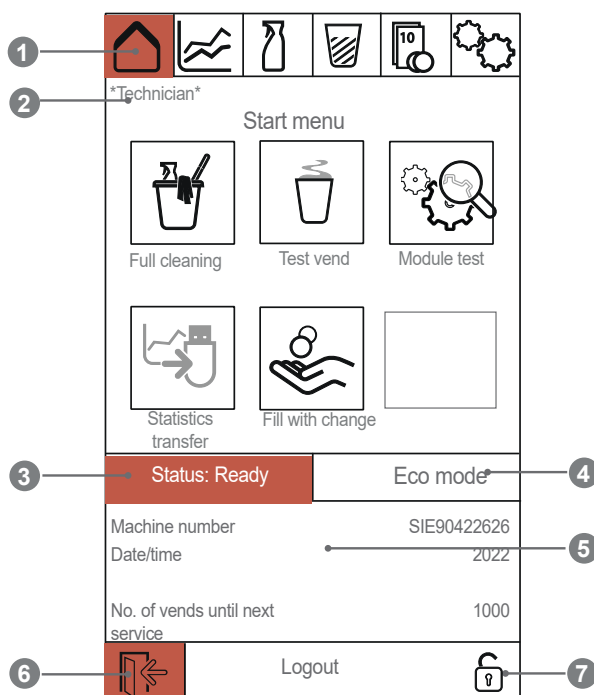
7.2 Tab 1 [Start Menu]

- The Start menu is fully selectable when the vending machine is delivered so that 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 off



Access control switched on



- 1 Tab 1 [Start menu] coloured, i.e. menu selected
- 2 Role, e.g. technician, filler, operator, etc. If there is a designation here, you are logged in. If no designation appears, you are logged out.
- 3 Status: The state of the vending machine is displayed. The background is yellow to indicate warnings or errors, the machine remains in operation only for warnings. If the background is red, the machine is out of order.
- 4 [Eco mode]: illumination and heating are shut down (energy saving).
- 5 At a glance: information on vends and service counters is displayed here.
- 6 Exit: Switches from the menu to vend mode (only possible when the service key is inserted).
- 7 [Login]/[Logout] Logs the logged-in role in/out of the service menu.

7.2.1 Login/ Logout

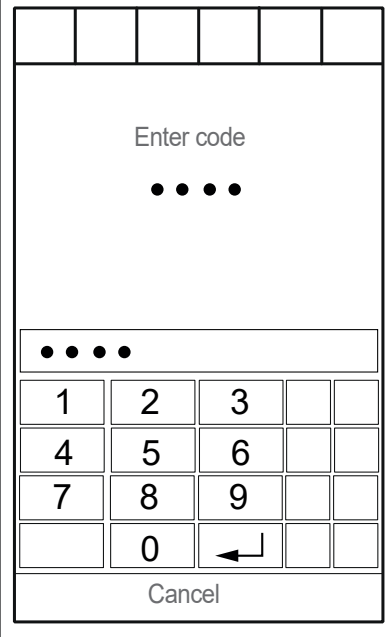
- The vending machine operator has the option of creating his/her own names for the fillers and assigning them a role.
- The rights for the roles are defined ex works and cannot be changed.
- The following roles apply: Filler, operator, technician.
- Which roles are accessible for the fillers, operators and technicians and which are not, are specified in the table below.

Requirements

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

Procedure

1. Press [Login]
 2. Enter the digits on the displayed numeric keypad.
 3. Confirm with Enter .
- ✓ If the code is correct, the user is logged in.
- The role name appears top left: *Name*



The login screen features a title bar with five empty square icons. The main area contains the text 'Enter code' above four black dots representing a PIN input field. Below this is a numeric keypad with buttons for digits 1-9, 0, and a back arrow. At the bottom of the keypad area is a 'Cancel' button.



Logout

Procedure

1. Press [Logout]

7.2.2 Switch on and switch off [Access Control]

Requirements

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

Procedure

1. Tab 6 [Machine settings] 
 2. Press the slider for [Activate access control]: on  or off .
- ✓ Access control has been switched on or off

7.2.3 Creating users

Requirements

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

Procedure

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

7.3 Tab 2 [Statistics/Data]



7.3.1 [Sales]

The selections are listed with the number of sales and the value. If a selection is tapped, the breakdown into [Total number of vends], [Free vends] and [Test vends] opens below.

7.3.2 [Total sales]

The number of total sales refers to the sales in the full statistics.



7.3.3 [Summary]

In this menu, sales made, test vends, free sales and their values can be viewed.

The statistics are divided into [Short statistics] and [Full statistics].

- [Short statistics] totals all sales since the last deletion.
- [Full statistics] totals all sales since installation and commissioning.
- [Short statistics] can be deleted, [Full statistics] cannot be deleted.

7.3.4 [Journal]

- All actions of the vending machine are stored in the journal. The journal is non-binding. The stored information is intended for the operator and the service technician.
- Actions can be sales, errors, warnings that occur, software updates, login processes or similar.
- To find certain actions more quickly, the [Journal] has a search function. A keypad is displayed if required.
- The journal can be deleted.

Note: To use an IrDA flash drive, first use the software code [82M] to reset the passcode on the vending machine. Then connect the vending machine with the IrDA flash drive.

7.3.5 [Data transfer]

In this menu you can write statistics, journals and HMI data to an external data carrier. These can then be evaluated on the PC.

This menu also allows you to update the HMI and control software and to load a configuration. A USB flash drive must be plugged into the HMI for all functions. If this is not the case, no functions can be selected.

[Transfer statistics to the USB flash drive]

- The short as well as the full statistics are written to a connected USB flash drive. After transfer, the short statistics are deleted.

[Transfer statistics as a CSV file to the USB flash drive]

[Transfer journal to the USB flash drive]

- The journal is written to a connected USB flash drive. After the transfer, the journal is not deleted.

[Transfer configuration to the USB flash drive]

- The entire configuration is written to a connected USB flash drive.

[Transfer log to the USB flash drive]

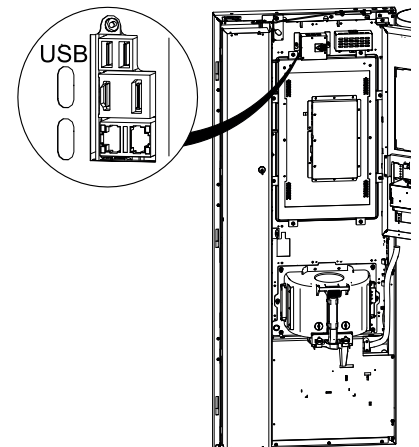
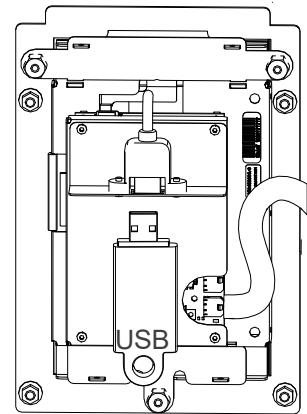
- The log data is written onto a USB flash drive.
CSV configuration read from USB flash drive

[Read configuration from the USB flash drive]

- The entire configuration is read in from a connected USB flash drive and written to the machine control of the vending machine.

[Read software update from the USB flash drive]

- The software update is read from a connected USB flash drive.



7.3.6 [Cashing up]

- The cashing up process instructs the machine control to delete the short statistics. The short statistics are only deleted after the next coin insertion.
- If a modem is connected, a call command is triggered.

7.3.7 [Cash statistics]

The stock of coins or bills is shown.

7.3.8 [Error statistics]

The recorded errors are listed in chronological order. The analysis can help an experienced operator to eliminate faults.

7.4 Tab 3 [Cleaning]



7.4.1 [Screen cleaning]

You should select this menu to clean the sensitive glass surface. For this purpose, a timer with 15 seconds is displayed while the screen does not react to touch.

7.4.2 [Full cleaning]

The brewer unit and mixer are cleaned automatically.

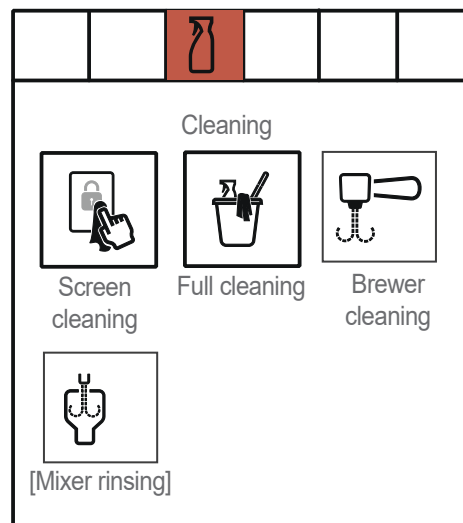
7.4.3 [Brewer cleaning]

The brewer unit is cleaned automatically. A cleaning tablet must be inserted once the pre-flush has been completed.

7.4.4 [Mixer rinsing]

The mixer is rinsed with hot water.

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



7.5 Tab 4 [Products]



7.5.1 Configuration

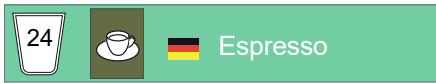
This is an extensive menu, customised to individual products and programmed to the selection required. By swiping horizontally on the display the following pages can be accessed.

- [Recipes/ Additions]
- [Cup adjustment]
- [Product text]
- [Product description]
- [Price lines]
- [Product images]
- [Activation times]

7.5.1.1. Add a product ("recipe") to a selection**Procedure**

1. Press [Configuration].

2. Press a selection:



3. Press the  pen symbol.

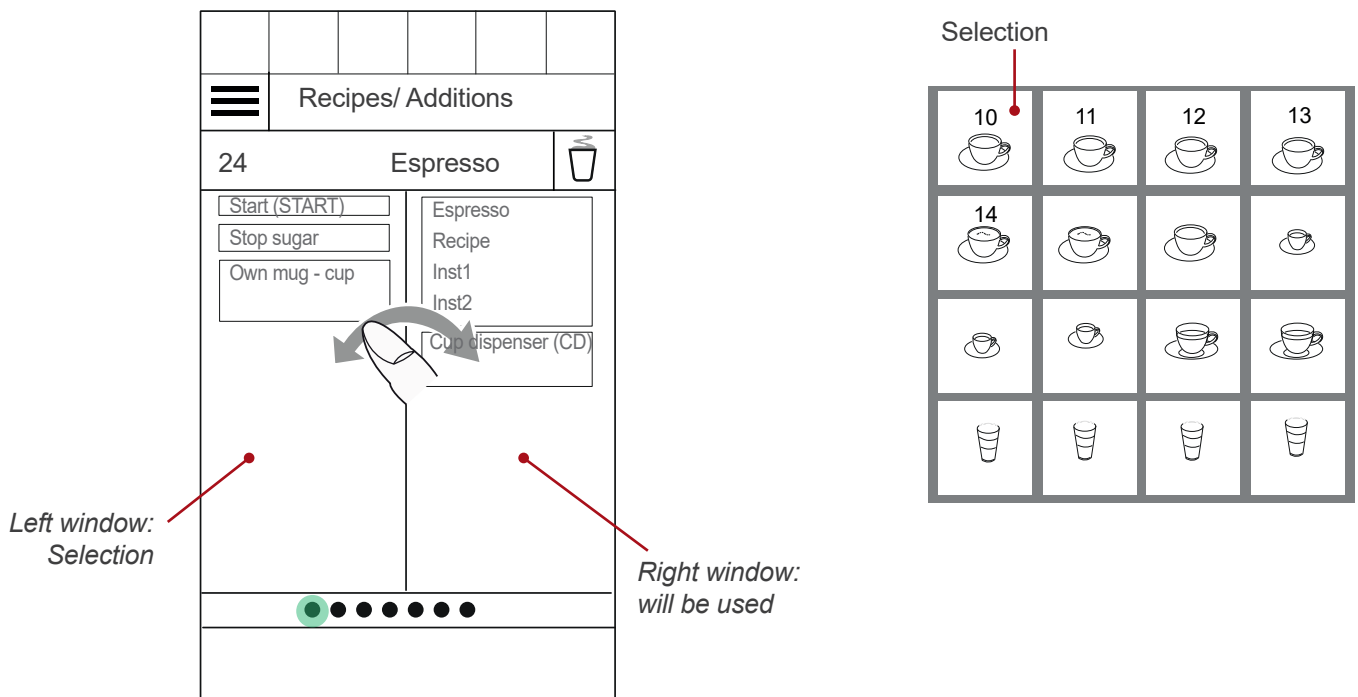
✓ [Recipes/ Additions] are displayed:

4. Using "drag and drop" recipes and additions are moved from the left hand column to the right hand column and vice versa.

✓ A recipe has been added to a selection:

Notes

- Left window: selectable recipes/additions.
- Right window: these recipes/additions are active, so are available for selection!
- Selections start with no. 10.
- All available recipes are shown in the window on the left if the window on the right is empty.
- If there is a recipe in the window on the right, only the matching additions are shown in the window on the left.
- The  symbol indicates a test vend.

**7.5.1.2. [Cup adjustment]**

- In the [Cup adjustment] menu, the plus and minus slider is used to adjust the fill level in the container.
- In [Water adjustment], the plus and minus slider is only used to adjusted the water quantity dispensed, which alters the concentration or flavour of the beverage.
- In [Product adjustment], the plus and minus slider to used to change the amount of ingredients for the recipe and the water quantity. The beverage flavour does not change, only the quantity in the container.
- After each change using the plus and minus slider, the changed value is reset to 100% following a test vend.

7.5.1.3. [Product text]

In the [Product Text] menu the name of the product can be edited via the pen symbol .

7.5.1.4. [Product description]

In the [Product description] additional drinks description can be edited via the pen symbol .

Via the slider  the additional description is displayed.

7.5.1.5. [Price lines]

In [Price lines] the prices for the drink are saved (cash price, Happy hour, price line 1, price line 2).

7.5.1.6. [Product images]

A product image can be assigned to each product. This image is then displayed on the screen when the product is sold.

3 images can be stored for one product:

- Product image: is displayed during the vend.
- Selection image: is displayed in the general overview.
- Information image: the allergens are stored as photos.

Product images can be transferred from a USB flash drive to the vending machine in the menu [Machine settings] - [Multimedia] - [Product images]. See "7.7.6 [Multimedia]" on page 68.

The thumbnails are moved from the left column to the right column via "drag and drop".

7.5.1.7. [Activation times]

Age verification (from 16 to 18 years), free vend, use of Happy hour function or simply disabling the selection displayed is activated here.

7.5.2 Recipe adjustment

A recipe is a series of machine commands and stored as default ex works.

Within certain limits, a recipe can be changed e.g. to improve the taste.

Additional selection options (e.g. sugar, stirrer dispense outlet) can be assigned to a recipe in this menu.

Recipes can be easily located using the search function. A recipe can always be created as "small" and "large".

7.5.3 Calibration

During calibration, a correlation is established between an electric motor used for product dispensing and the dispense quantity. By using the precise motor run time the machine control can achieve the required dispense quantity.

Bean grinders and instant product containers are calibrated.

Before calibration starts the grinders and worms must be filled with powder. Only then can the correct readings be obtained. For this purpose the [Forward] button can be used.

The machine is calibrated ex works. As a rule, the operator must re-calibrate the vending machine when a product is changed.

7.5.4 Product containers

In this menu the bean containers and instant product containers are assigned a container name and colour. Using “drag and drop” allergens and additives are moved from the left hand column to the right hand column. This enables the consumer to check the allergens and additives in particular products.

7.5.5 Product ingredients

Information regarding foodstuffs labelling is stored here. New additives and allergens can be stored and entered in foreign languages.

This information can be accessed in the customer menu via the corresponding button in the selection options.

7.5.6 Test vend

For adjustment purposes a test vend can be made.

7.5.7 Age verification

The [Age verification] menu gives the opportunity to lower or increase the age for verifying a person's age. In addition, time profiles can be activated.

7.5.8 Groups

In vend mode two groups are available. Standard and XL drink sizes can be programmed. Both these groups can be freely configured.

For versions with a 27" touchscreen, additional groups can also be configured using drag & drop. The number of columns in the displayed selections is variable. To set groups in the selections, go to [Machine settings] - [General].

7.5.9 Cup catcher

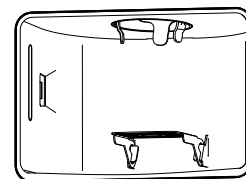
The cup catcher is a mechanism for holding different cup sizes. For this reason, it must be adjustable.

Catch position

The cup is separated from the cup stack and falls downwards into the three grippers.

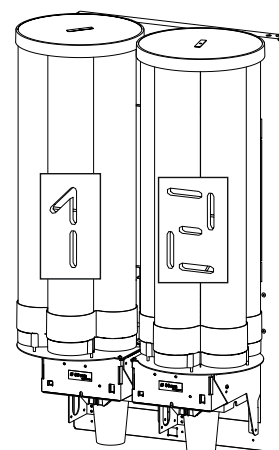
Dispense position

As the hot drink is being prepared the cup catcher opens slightly so that it is easier to remove the cup when filled.

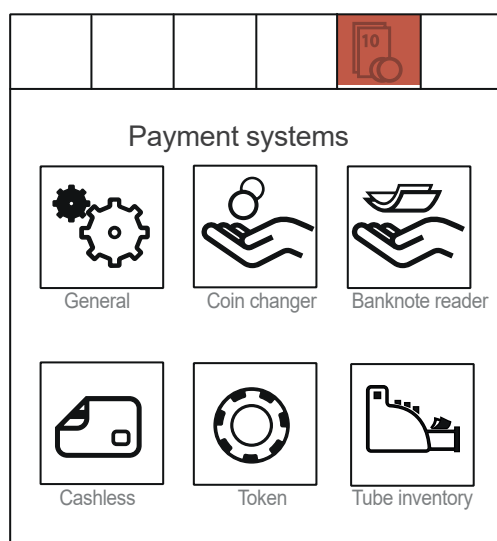


Adjust catch position

- Select Cup dispenser 1 or Cup dispenser 2
- The [Move to position] button is the original setting before [Save]
- [Cup dispense x] button dispenses a cup from the cup stack
- Press increase  or reduce  the cup position.
- [Save] to accept the position of the three grippers



7.6 Tab 5 [Payment systems]



7.6.1 [General]

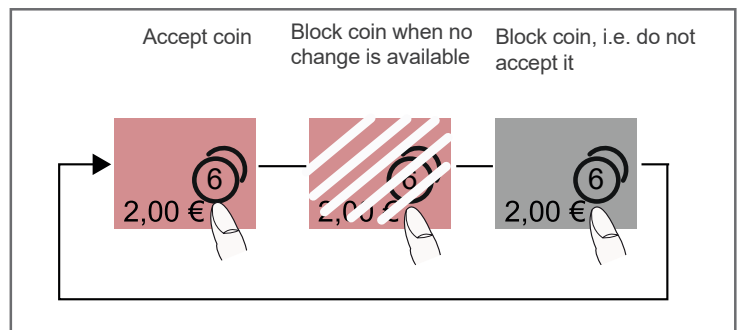
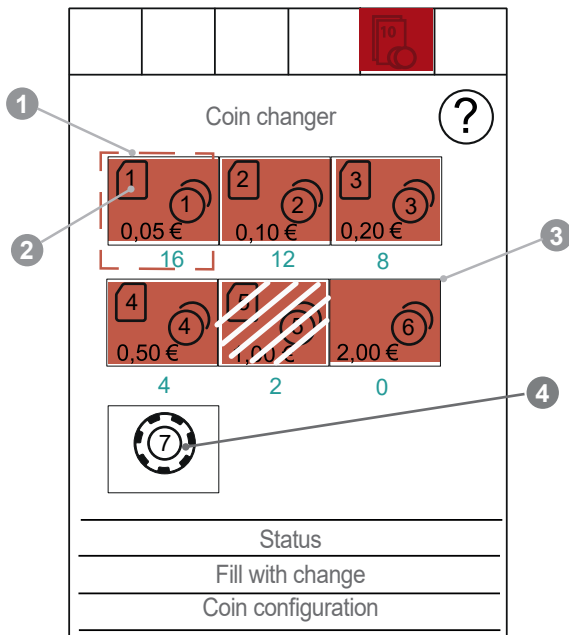
Credit system protocol	Here you must select the preferred protocol for communication between the credit system and the vending machine control. [MDB], [BDV] [Executive] or [Free vend].
Currency	Here you can select the displayed currency. The currency of the MDB devices must match the currency of the vending machine. If not, the MDB device is rejected. The option [Ignore Currency] allows MDB devices with a different currency to be tolerated.
[Currency code]	The code 978 stands for the European Monetary Union.
[Decimal places]	Number of decimal places of the currency.
[Autom.Configuration]	Automatic configuration [on]: these are set as suitable if [Max. money return] [Credit limit] and [Credit timeout] are set to 0.
[Pre-selection time]	Time after product selection, to insert money or, in the case of age verification, to show the age.
[Multivend]	After a purchase transaction, the remaining money is not automatically paid out but shown as a credit on the display. The customer has the option to choose a new product. Money is returned at the touch of a button or [Credit timeout].
[Max. money return]	The maximum money return can be set.
[Forced vend]	If activated and the credit is greater or the same as the minimum product price, the remaining money will only be refunded after a vend, or depending on the configuration, after a dispensing error. In practice, at least one product must be purchased before a repayment is made. This prevents misuse of the vending machine as a coin changer.
[Forced vend money return empty selection]	If active, the [Forced vend] option is cancelled after an empty selection.
[Forced vend money return timeout]	If active, [CreditTimeout] will cancel the [Forced vend] option. The remaining money is then automatically returned after a certain time.
[Credit limit]	Here you can set the maximum amount that will be accepted. If the amount set here is reached, the acceptance of further cash is disabled.
[Happy hour]	Select here if you want to assign or activate [Happy hour].
[Price list 1]	Select here if you want to assign or activate [Price List 1] as a rule.
[Price list 2]	Select here if you want to assign or activate [Price List 2].
[Refund motor]	If the vending machine has a motorised return, you must switch this function on.
[Display no change given]	The [NO CHANGE] indicator is disabled. This setting is necessary if it is not possible to give change.
[Ignore currency]	The currency of the MDB devices is tolerated, even if they do not match the currency of the vending machine.
[Credit timeout]	Time after which remaining money is returned if no purchase transaction takes place
[Change disabled]	This option can be set to prevent the vending machine from being used as a money changer. The limit above which no more change is made can be set from 0 to 255 coins. Only the amount of coins inserted counts, not the value.

7.6.2 [Coin changer]

If a coin changer is installed and connected, you can fill with change, check the status and configure the coin changer here. Also observe the manufacturer's operating instructions.

The [Coin changer] menu is split into [Status], [Fill with change] and [Coin configuration].

Select [Status] if you wish to receive information. Use [Fill with change] to move on if you wish to fill up coins. In [Coin configuration], special settings are made for the payment mode.



7.6.2.1. [Fill with change]

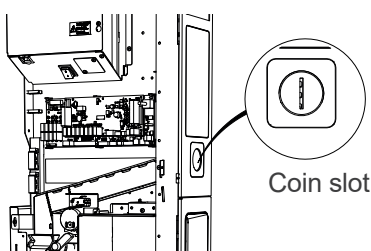
- When filling the vending machine for the first time, a few coins must be inserted into each coin tube (safety coins, sleeping coins). The number of coins remaining depends on the coin changer used and usually varies during operation.
- Select the [Fill with change] menu and insert the coins into the slot at the front of the vending machine. The display shows the number of inserted coins reported by the coin changer.
- Once the coin changer has registered the minimum number of coins, the coin changer notifies the machine control that it is "ready to use". If there is insufficient change, the following appears in vend mode: [No change available]
- As a rule, not all coins are used. The security coins (sleeping coins) remain in the coin changer.

7.6.2.2. [Status]

When the status is [Active], the coin changer reports the [Version] and the [Serial number] to the machine control. The [MDB] protocol must be set for this. If the status is [Inactive], there is no information from the coin changer, the fields remain empty.

Coin changer with tube fill level sensor

With newer coin changers, pre-filled tubes can be used. In this case, the machine control must be informed that the tube levels have changed. The command [Set payment system values] in the [Actual value] tab in the submenu [Coin configuration] updates the new coin level. Now press [Save].



7.6.2.3. [Coin configuration]

Coin configuration tab

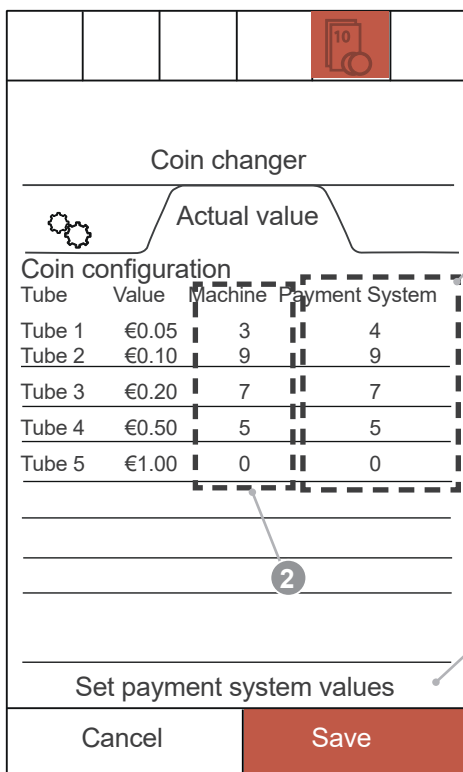
Here you have the option to set the following:

[Alternative payout]	Activate secure payout mode with confirmation of the coins paid out, if the coin changer supports this function. The denomination is determined by the coin changer.
[Accept coin only for topping-up]	If active, coins are only accepted if a chargeable card is present and coins are generally active.
[No change: except for topping-up]	If active and no change is available, the coin with the number x is accepted if the coin is generally active and its value can be charged. Coin numbering results from the sequence of coins reported to the MDB. (x=1....16)
[Coin changer active]	If a coin changer is in use, [one] must be selected
[No change: still acceptable if returnable]	If active and no change is available, the coin with the number x is accepted if the coin is generally active and its value is returnable. Coin numbering results from the sequence of coins reported to the MDB. (x=1....16)
Restore to factory settings	Sets [Coin changer active] and [Alternative payout] to "on" and the remaining options in this tab to "off".

[Actual value] tab

Here you will find an overview of the number of coins in the tubes, determined by the coin changer and the machine control. The column is called [Machine] and [Payment system] in the [Actual value] tab.

If you press the [Set payment system values] button, the values are accepted accordingly.



Tube	Value	Machine	Payment System
Tube 1	€0.05	3	4
Tube 2	€0.10	9	9
Tube 3	€0.20	7	7
Tube 4	€0.50	5	5
Tube 5	€1.00	0	0

Set payment system values

Cancel Save

- 1 The right column payment system is reported via MDB for newer coin changers. If the tubes have been filled by hand, the coin changer recognises this when the tubes are reinserted.
The command [Set payment system values] updates the new coin level. This can take a few seconds.
Then press [Save].
- 2 The left column shows the tube fill level as it is available to the machine control.
- 3 [Set payment system values] button

7.6.3 [Banknote reader]

If you wish to use a banknote reader, you must make settings in this menu.

Banknote reader

1

5,00 €

16

2

10,00 €

5

20

20,00 €

2

4

50,00 €

0

?

Status

Note configuration

Cancel

Save

Banknote reader

Note configuration

High security notes

Accept bills for loading credit

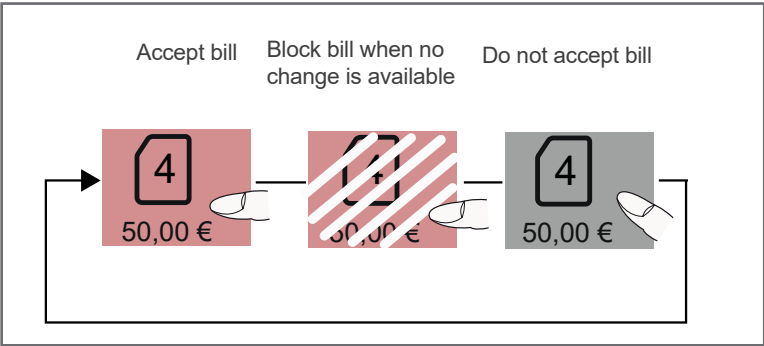
No change: except for topping-up

Banknote reader active

Cashbox buffer memory active

No change: unless refundable

Note changer active



[Note configuration]

[Accept bills for loading credit]	If active, bills are only accepted if a card that can be credited is present and the bills are generally active.
[No change: except for topping-up]	If active and no change is available, the bill with the number x is accepted if the bill is generally active and its value can be loaded as credit.
[Banknote reader active]	If you are using an MDB banknote reader, you must select [on]
[Cashbox buffer active]	The bill from the cache can either be accepted or returned. The settings are [hold] and [stack].
[No change: unless refundable]	If active and no change is available, the bill with the number x is accepted if the bill is generally active and its value is returnable.
[Note changer active]	If an MDB coin changer is in use, [one] must be selected.

[High security notes]

[High security note1] Note2: etc.	With high security activated, the bill x is only accepted if it has a high match with the learned bill features.
[Cancel]	Press this button to go back one level without saving.
[Save]	If you have made changes in this menu, you must exit the menu with [Save].

7.6.4 [Cashless 1] [Cashless 2]

At the vending machine, a distinction is made between the first payment system [Cashless 1] and the second payment system [Cashless 2].

[Age verification protocol]	You must switch on this function if the payment system can determine and report the cardholder's age.
[Conversion rate]	Conversion rate for monetary values: All monetary values to and from the card are converted with the rate.
[Topping-up not permitted]	If active, charging to card is prohibited. If charging is allowed, charging can only be done automatically if mixed payment with cash is prohibited.
Cashless1 active	Here you can switch Cashless1 on and off.
[Display]	Messages from the card system are shown in the automatic display. Default [off]
[Activate always idle]	Activates the always idle functionality, if supported. Therefore, for example, a sales enquiry can be started without an existing card.
[Activate data entry]	Without function
[Activate expanded currency]	Activates the expanded currency functionality, if supported.
[Activate FTL]	FTL stands for File Transfer Layer. Activates, if supported, the FTL functionality for data exchange between MDB units and/or the vending machine control.
[Activate negative vend]	Not significant.
[MDB level]	MDB level (1,2,3) Set the level of MDB communication with the card system. The card system also responds with a level and the smaller of the two is the basis for further communication.
[Acceptance mode]	For receipt acceptance, the card scheme must deliver a fixed card credit, which is then treated as a value token. If necessary, mixed payment must be allowed.
[Mixed cash payment not permitted]	Prohibit mixed payment with cash: If active, mixed payment of card system 1 with cash is not allowed.
[Mixed cashless payment not permitted]	Prohibit mixed payment with other card system: If active, mixed payment of card system 1 with another card system is prohibited.
[Happy hour price list]	Allow Happy hour price list: If permitted, at happy hour the sales price is determined via the Happy hour price list. If not, this is done by means of the standard price list.
[Mixed payment price list]	Allow standard price list for mixed payment: If permitted, the standard price list will be used for mixed payments. If not, the cash price list or, if active and permitted, the Happy hour price list will be used.
[Standard price list]	Standard price list: Sets the standard price list for the card system. Medium as the standard price list allows a card to determine the price list. If this is not active, the cash price list is used as the basis.
[Clear credit after refund failure]	Refund card system chargeback errors: Some card systems are no longer able to charge back the already debited sales price after an empty selection/dispensing error. If allowed, the cash credit is increased by the amount of the sales price.
[Vend request timeout]	Response time of the card system to sales request: This takes the maximum from the Application Maximum Response time of the card system and the response time.

7.6.5 [Token]

If you wish to use a token, you must carry out the settings for it in this menu.

There are 2 tabs in this menu:

- Configuration tab
- Value tab

1 With the [Token identification] button you can insert the token and the coin changer analyses and parameterises the token. This ensures that only this type of token is accepted.

2 Assign the value to the token. If the token has 0 value, it will be detected as a vend token (free vend).

Tokens

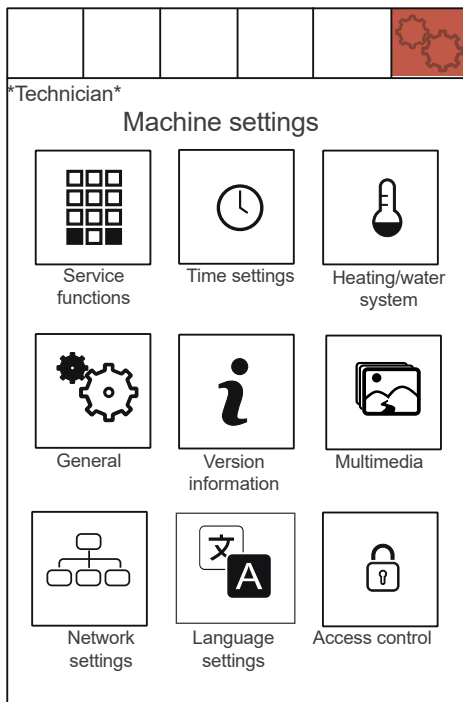
Coin token	Is recorded in the coin changer
Note token	Recorded in the banknote reader
Vend Token	Allows a free vend
Value token	A monetary value must be assigned

[Note token active]	If active, note tokens are allowed. Otherwise, these are prohibited, even if they are activated in the bill statistics.
[Top-up payment (cashless) allowed]	The value token can be used together with cash
[Top-up payment (cashless) allowed]	The value token can be used together with a card system. The option of mixed payment with cash must be allowed. See chap. Cashless
[Cashless 1 token active]	If enabled, a vend token from the card system 1 is permitted. Otherwise the sale will not be authorised for registered vend tokens and recorded as an error on the card.
[Cashless 2 token active]	If enabled, a vend token from the card system is permitted. Otherwise the sale will not be authorised for registered vend tokens and recorded as an error on the card.
[Coin token active]	If active, coin tokens are allowed. Otherwise, these are prohibited, even if they are activated in the bill statistics.
[Several value tokens permitted]	Multiple value tokens are allowed

7.6.6 [Tube inventory]

Tube inventory in the coin changer.

7.7 Tab 6 [Machine settings]



Sub-menus:

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



7.7.1 [Service functions]

For the service technician/operator only

Automated components can be controlled directly. The service functions support you in troubleshooting or maintaining the vending machine. Service work must be carried out with the machine door open, the service key must be inserted. Service numbers are divided into categories: M, double M and L functions.

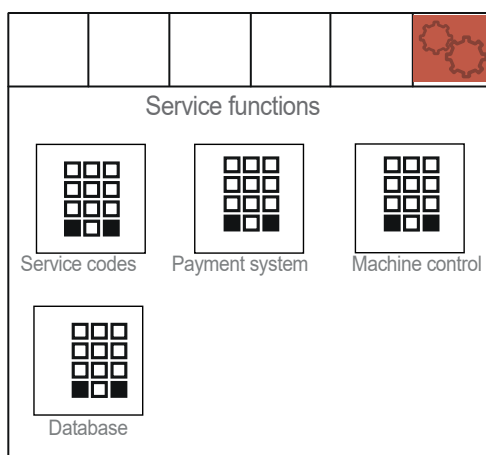
M functions are used for testing the machine control outputs which communicate with a motor or similar actuators.

L functions display a value.



DANGER! Risk of injury

Injuries (e.g. crushing, cuts) due to contact with moving parts in the vending machine. Do not reach into the vending machine when performing service functions!



[Service codes]	In this submenu you can enter service functions directly. Enter the service function and the suffix (L, M or double M). Then perform the service function by tapping [Send]. The service function can only be performed if the machine control recognises the service function (black text).
[Payment system]	Only the service functions that relate to the payment system are displayed with their number and name.
[Machine control]	Only the service functions that relate to the machine control are displayed with their number and designation.
[Database]	Only the service functions that refer to the database are displayed with number and designation.

7.7.2 [Time settings]



Activation times

Eco mode

Design lighting

Weekdays with illumination 1

MonTueWedThuFriSatSun

20:59 - 23:59

Weekdays with illumination 2

MonTueWedThuFriSatSun

20:59 - 23:59

Weekdays with inhibit time 1

MonTueWedThuFriSatSun

20:59 - 23:59

Weekdays with inhibit time 2

MonTueWedThuFriSatSun

20:59 - 23:59

MonTueWedThuFriSatSun

20:59 - 23:59

CancelSave

The following pages can be selected by swiping horizontally on the display.

[Activation times]
Illumination, Eco mode, Inhibit times, Happy hour, Free vend can be turned [on], [off] or [time controlled] here.

[Time settings]
Setting the time

[Time zones]
Select the desired time zone at the installation site.

Time zones
Time settings
Activation times

7.7.3 [Heating/Water system]

Heating can be switched on and off in [Mode].
The specified temperature for the boiler is set with [Required temperature]. The default value is 78°C.
Heating takes place in two stages: Boiler and flow heater

7.7.4 [General]



[General]	
[Serial number]	[Serial number] is entered in the factory
[Machine number]	A unique number can be assigned to the vending machine here.
[Machine type]	Already programmed at the factory
[Mixer configuration]	Display according to the settings
[Machine variant]	For information only
[Max. hours until the next mandatory cleaning]	Here a counter counts down to zero. You will then be prompted to clean the vending machine.
[Time limit product delivery]	Default: 600 sec.
[Selection type]	Keypad selection or direct selection
[Selection images fill mode]	Cropping or adapting

[Show product texts]	Display the product texts (if available)
[Show product prices]	Switch on and off product price labels
[Service telephone number]	Telephone number shown in the display when there is a fault.
[Service telephone number 2]	Second telephone number shown in the display when there is fault.
[Minutes until automatic exit of the service menu]	Default: 5 min.
[Offset cup]	Default: 0
[Set old price lines]	Switch on/off
[Advertising screen]	If an advertising screen is fitted: Switch on/off
[Show groups on the start page]	Groups can be preselected on the start page
[Show group-switches on configuration page]	After selecting the product, you can also choose between different groups
[Number of portions, pot selection]	Default: 5
[Screen cleaning duration]	Default: 20 sec.
[Show stopper on the start page]	Switch on/off
[Brewer humidification after idle time]	Default: 8 hours
[Cup dispenser]	One or several cup dispensers can be selected
[Activate cup stealing]	Switch on/off
[Flush mixer when vend is cancelled]	Switch on/off
[Automatic mixer flushing]	Switch on/off
[Automatic mixer flushing waiting time]	Default: 240 min., so the mixers are flushed after 240 minutes.
[Water quantity mixer flushing]	Default: 75 ml
[Hotel mode access code]	Product dispensing only for customers with access code stored here
[Hotel mode pre-selection time]	Default: 0 sec.
[Canister sensor]	Switch on/off
[Light barrier]	Switch on/off
[Humidity sensor]	Switch on/off

[Counter] ☐ ☒ ☐ ☐ ☐ ☐	
[Activate waste disposal counter]	Switch on/off
[Activate cleaning counter]	Switch on/off
[Activate service counter]	Switch on/off
[Activate filter counter]	Switch on/off

[Display / Lighting] ☐ ☐ ☒ ☐ ☐ ☐	
[Display brightness]	Adjust the brightness of the display
[Illumination]	Switch on/off
[External output]	Switch on/off
[Colour change]	Type of colour change

[Colour change interval]	Time between colour changes
[Number of colour changes]	Choose the number of colours
[Colour 1]	Set the desired colour on the displayed colour gradient
[Idle output lighting]	Set your preferred colour
[Cup detected output lighting]	Set your preferred colour
[Cup removable output lighting]	Set your preferred colour
[Vend output lighting]	Set your preferred colour

[HMI / Communication] ○ ○ ○  ○ ○

[HMI/REST API] ○ ○ ○ ○  ○

Interface to execute functions of the vending machine via a network or to query statuses. Integration of external software solutions and customisation of existing applications possible.

- Current API documentation is available at <https://developers.sielaff.de>.
- Access data can be requested by emailing support-rest@sielaff.de.

[HMI/REST API user] ○ ○ ○ ○ ○ 

7.7.5 [Version information]

This menu is for information purposes only. The installed software version is listed here, for example.



7.7.6 [Multimedia]



In this menu, images are transferred from an inserted USB flash drive to the vending machine.

Slideshow

The thumbnails are moved from the left column to the right column via "drag and drop". The images in the right column are displayed according to the [Slideshow settings]. Images that are not needed are stored in the bin  and therefore deleted.

Product images

Touch the copy icon  →  to transfer the images to the vending machine.

The images stored here are made available in the [Configuration] menu to place product images, selection images and information images on the selections. See "7.5.1 Configuration" on page 54.

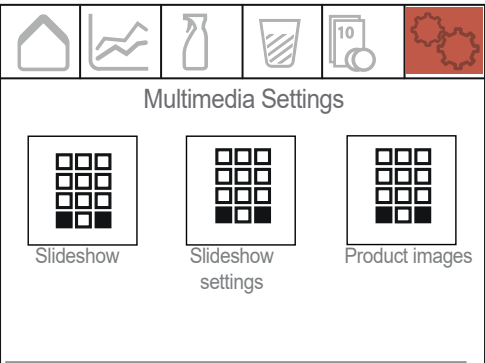
Creating a folder on the USB flash drive:

Create a new folder on the USB drive letter in Windows Explorer and name it "HMI".

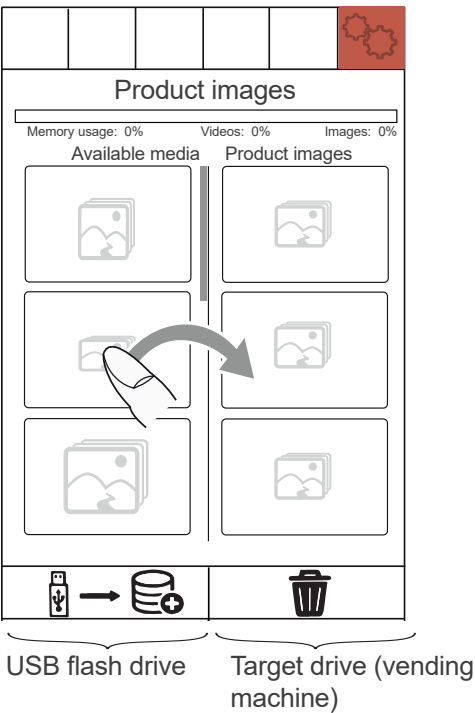
Open the HMI folder.

Create another folder in the HMI folder and name it "Media".

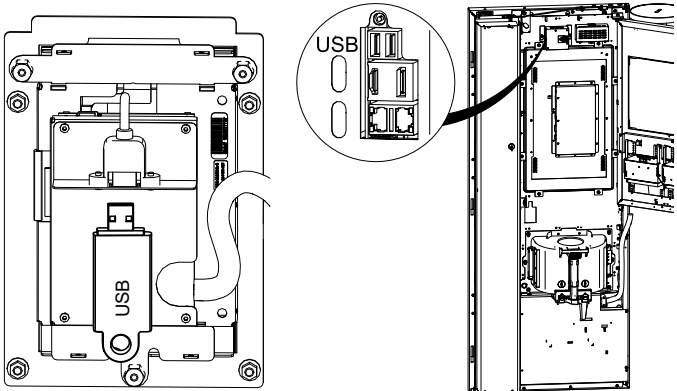
Then copy the pictures into the MEDIA file (path: \HMI\Media\).



[Slideshow]	If you have inserted a USB flash drive, you can transfer the data via the arrow keys. The images must be saved on the USB flash drive under \hmi\media\.
[Slideshow settings]	Setting for: Start delay Cycle Cropped scaling
[Product images]	Here, the images of [Available media] and images [Product images] located on the vending machine are managed.

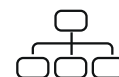


	Variant 7"	Variant 27"
Image properties		
File format	png, jpg	png, jpg
Size of slideshow pictures	480 x 800 px	1080 x 1920 px
Size of the product images, selection images and information images.	350 x 350 px	350 x 350 px
Video properties		
File format	mp4	mp4
Codec	h264 25 fps	h264 25 fps
Size of the slideshow video	480 x 800 px	1080 x 1920 px
Size of the advertising panel video	-	1080 x 608 px



7.7.7 [Network settings]

eth1 192.168.xxx.xxx



Select [eth1] and then [Next]

You can edit the following [Network settings]:

- IP address
- Broadcast address
- Gateway address
- Network mask



7.7.8 [Language settings]

You will find 3 tabs here to set the languages:

[Customer menu] tab

In the [Customer menu], the operating language for vend mode is set. This is symbolised by the flag at the top of the display. Below that, there are other languages to choose from.

After selecting another language, you must finish with [Save] and [Accept].

[Service menu] tab

In the [Service menu], the operating language for the operator or the service technician is set.

[Active languages] tab

The [Active languages] tab concerns the languages that are temporarily available a vend.

These are located bottom left in vend mode (see “Selection types”), symbolised by a flag and can be selected by the customer.

You can switch on the active languages  or switch them off , accordingly they are either displayed to the customer or not.

7.7.9 [Access control]



TIP
Please note that [Access control] is switched off at the factory to allow the operator to set up the new vending machine. All menus are then displayed and available.

You can switch access control on or off:

Access control	Display
Switched off	[Activate access control]
Switched on	[Activate access control]

If you have activated access control, a code is requested for certain menus.
If the filler has forgotten the code, the operator with the higher rights must edit the filler's code.

Access control

Name	Role
Filler	Filler
Operator	Operator
Technician	Technician

Add

Remove

Edit

Activate access control

Back

Edit user

NameSmith

RoleTechnician<>

Pin codeEnter pin code

a

b

c

d

e

f

g

h

i

j

k

l

m

n

o

p

q

r

s

t

u

<

v

w

x

y

z

>x

?123

[]

Cancel

Save

- 1 If you have activated access control, you can use the [Add] key
- 2 Enter the name of the user here. The keypad is displayed below
- 3 Use the right/left arrow keys to assign a role: Filler - Operator - Technician ...
The rights for these roles can be found on the next pages.
- 4 Set the code here; it must be 4 to 10 digits. Only when your user has been created correctly can you use the [Save] button.

8. Technical data

Dimensions	H x W x D	1831 x 700 x 755* mm *without securing to the wall
Weight	Approx. 210 kg	
Number of products	20 selections; additions possible; beverage volume large and small	
Drink capacity	Max. 120 cups per hour, depending on the product	
	Espresso variant	Instant variant
Bean container capacity, approx.	Mono 5 kg/Duo 2 x 2.2 kg	-
Instant coffee 1 (80 mm bin)	1.2 kg	1.2 kg
Instant coffee 2 (80 mm bin)	-	1.2 kg
Topping (80 mm bin)	3 kg	3 kg
Sugar (80 mm bin)	-	2kg
Tea (80 mm bin)	5 kg	5 kg
Chocolate powder (80 mm container)	3.5 kg	3.5 kg
Cappuccino special CSP (80 mm bin)	3 kg	3 kg
Soup (80 mm bin)	4 kg	4 kg
Flow heater	Can be set from 70 to 100°C	
Boiler temperature espresso boiler	Basic setting 75 °C	
Cup dispenser	2 x 70 mm Ø holders possible (2 x 600 cups) 2 x 80 mm Ø holders possible (2 x 325 cups) 1 x 70 mm Ø and 1 x 80 mm Ø holders possible (1 x 600 cups plus 1x 325 cups)	
Electrical connection	220 - 230 V ~, 50 / 60 Hz	
Power consumption	See type plate	
On-site fuse protection	10 A (Characteristic B)	
Ambient temperature	Standard design: 5 - 32 °C, air humidity 65% max., no condensation	
Installed electrical connection	Protective contact sockets (installed in accordance with VDE)	
Water supply	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 in the workplace

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

Uncertainty

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

The values were determined in accordance with European standard 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.

9. Transport

Instructions for transport


WARNING Danger of tipping over!

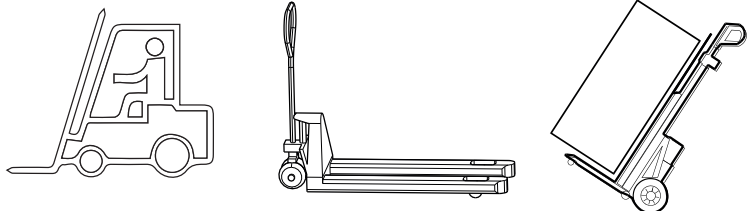
The vending machine can tip over during transport. There is a risk of crushing. Only move the machine using the appropriate means of transport.

The following safety instructions must be observed during transport, loading and unloading:

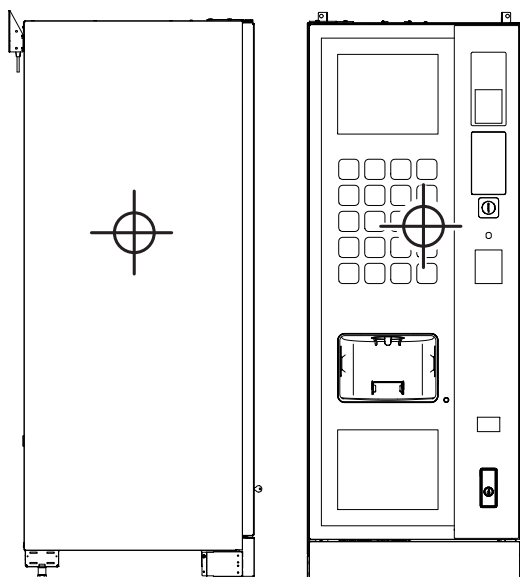
- Only move vending machines with a pallet truck or forklift. Remove the front and back kickplates. Lower the vending machine slowly.
- Do not transport the vending machine as a suspended load.
- Always move the vending machine with the utmost care and caution.
- Prevent it from sliding sideways.
- Do not move the vending machine on sloping ramps, use transport lifts instead.
- Observe the vending machine's centre of gravity. Due to its design, the centre of gravity is high. The vending machine may tip over.

Suitable means of transport

- Fork lift
- Pallet truck
- Lifting platform for vending machines



Vending machine's centre of gravity



10. Storage, decommissioning, permanent shutdown and disposal

Storage

The vending machine should be stored in a clean and dry location. Use a suitable cover to protect it from dirt, humidity and damage.

Remove products and leave the vending machine door ajar to allow moisture to escape.

Decommissioning

The vending machine can be taken out of operation temporarily.

- Remove the mains plug from the socket.
- Remove the products.
- Leave the vending machine door ajar.
- For details of how to put the vending machine back into operation, see Commissioning.

Permanent shutdown

When the vending machine has reached the end of its service life, it is shut down permanently:

- If necessary, delete personal data from the vending machine.
- Remove the mains plug from the socket.
- Remove the mains cable.
- Remove and dispose of the batteries correctly.

Disposal

For proper disposal of the vending machine, please contact our customer service department on +49 9825 - 18 31 5108.

You can send the vending machine to the manufacturer (Herrieden headquarters, Germany) at your own expense. The manufacturer will ensure that it is disposed of correctly.

If you need to, you can ask the manufacturer to provide details of appropriate waste management companies so that you can arrange its disposal yourself.



The product must not be disposed of together with household waste at the end of its service life and must be disposed of separately. The details may differ in your country due to local regulations.

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Declaration of Conformity

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

We, the manufacturer, hereby confirm under our sole responsibility that the vending machine type specified below complies with the essential requirements of the UK legislation and are in conformity with the listed standards.

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

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

UK legislation applicable:

Supply of Machinery (Safety) Regulations 2008

The following designated standard also apply:
 BS EN 60335-1+A2:2012

Electromagnetic Compatibility Regulations 2016

The following designated standards also apply:
 BS EN 55011+A2:2016
 BS EN 55014-1+A11:2017
 BS EN 55014-2:2015
 BS EN 61000-3-2:2014
 BS EN 61000-3-3+A1:2013

The Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019

The following designated standard also apply:
 BS EN 50597:2018

The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012

The following designated standard also apply:
 BS EN IEC 63000:2018

The technical documentation for the machinery is available from:

Jason Heeley, Sielaff UK Limited, Unit 1 South Staffs Freight Terminal, Lynn Lane, Shenstone, Lichfield WS14 0ED.

Label for serial number

Label for name plate

Herrieden, 01.10.2021
 Place, Date

Mr. Robert Zahn
 Managing Director

Mr. Dipl.-Ing. Manfred Murr
 Head of Development

SIELAFF GMBH & CO. KG
 AUTOMATENBAU
 Postfach 20
 91565 Herrieden
 Münchener Straße 20
 91567 Herrieden
 ☎ 0 98 25 / 18-0
 Fax 0 98 25 / 1 81 55

Company stamp



Sielaff GmbH & Co. KG
Automatenbau Herrieden
Münchener Strasse 20
91567 Herrieden
Germany

Phone: +49 9825 18-0
Fax: +49 9825 18-311155
export@sielaff.de
www.sielaff.com