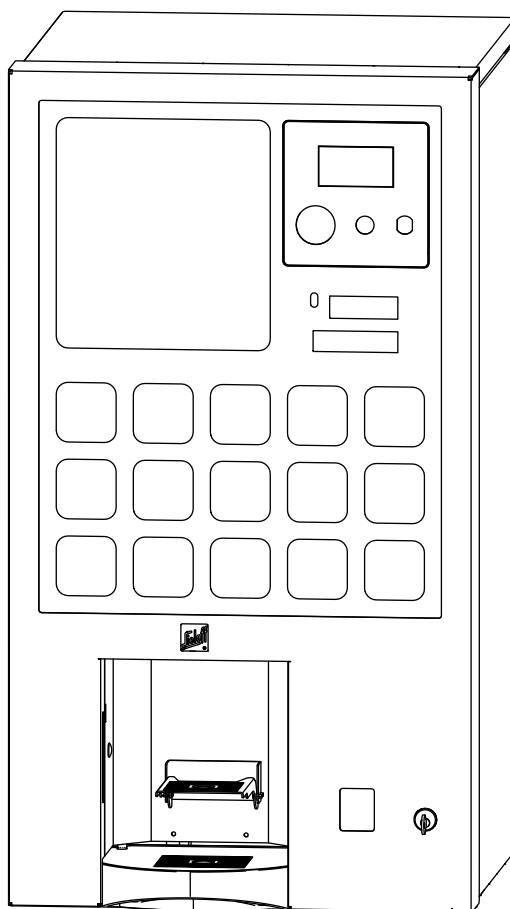




Original Operating Instructions

HG SiVend 15 TT



de

02.12.2024

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1 General

Modifications

The texts, pictures and data in this manual reflect the technical status of the machine at the time of printing. We reserve the right to make changes in order to make further developments.

Complete document

This document consists of 64 pages. If all the pages are in consecutive order, your document is complete.

Availability of instructions

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

This operating guide can also be accessed via the Internet from our secure download centre: (<http://www.sielaff.de/download-centre/>).

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Variants

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

This manual covers the following versions:

Machine type	Version	Variant
SiVend HG 15 TT	ES - Espresso	VA-5304
		VA-4301
		VA-3201
	IN - Instant	VA-7404

Identification

	Manufacturer Machine type Version, variant Electrical supply ratings
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SIELAFF does not accept responsibility in respect of the contents of this operating manual and cannot be held liable for any claims made based on information not contained therein. In addition SIELAFF reserves the right to update this publication and make changes to it, without being obliged to inform any person of these changes.

Features

- The coffee machine prepares various coffee and chocolate drinks, as well as soups which can be refined by using optional pre-selections.
- If a brewer is fitted with a bean container, coffee is prepared using freshly ground beans in accordance with the espresso method.
- The vending machines are offered in different versions. On the inside the number of product containers and mixers differs.
- A four-line LCD provides selection and system information.
- All machine functions are managed and checked via a microprocessor module. Sales and error data is stored on the machine control board.
- The machine can operate with and without a cup dispense mechanism.
- An integrated cleaning and rinse programme facilitates daily machine cleaning.
- The vending machine is prepared as standard for use with an MDB coin mechanism. As an option BDV or Executive coin mechanisms, banknote readers as well as contactless payment systems can be used.

2 Safety information

General

- Before commissioning the unit, the operating instructions should be read and understood.
- The operating instructions should be readily available where the machine is operated so that it can be easily referred to at any time.
- When transporting, setting up, servicing and repairing the vending machine, strict adherence to the following rules and guidelines - in their latest version - is essential: Standards set by the appropriate electricity company, UW-accident prevention regulations, trade association guidelines, industrial code, EC guidelines, VDE regulations, observance of the current hygiene regulations, country-specific regulations, Industrial Safety Regulation -BetrSichV, Workplace regulations - ArbStättV.

Transportation, installation

- The machine must be installed on a horizontal base, which is strong enough to take the weight of the machine (refer to technical data).
- The machine is only suitable for indoor use in dry and heated areas.
- The vending machine should only be connected to a cold water line that is suitable for drinking.
- Machine installation and repairs should only be carried out by trained service engineers.
- For safety reasons, the power socket for the machine must be easily accessible to enable the plug to be removed quickly.
- There must be approx. 30 mm clearance behind the machine to allow sufficient air circulation.

Operating

- This machine can be used by children from 8 years and older and by people with limited physical, sensory or mental abilities or lack of experience and/or knowledge, provided they are looked after by another person responsible for their safety or if they have received instructions how to use the machine and are able to comprehend the dangers resulting thereof. Cleaning and maintenance work should 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.
- Appliance plugs should never be touched with wet hands or inserted into sockets when damp.
- In addition to the standard cleaning procedures maintenance work should also be carried out on the machine.

Cleaning

- The machine dispenses food products. The machine must be cleaned at regular intervals in order to avoid health risks to consumers.
- Use only approved, food-safe cleaning agents.
- Do not clean the machine with a water hose or a high-pressure cleaner.

Repairs

- Service keys are only to be used by trained personnel. By inserting the service key, a protection device is de-activated!
- Damaged power cables must only be replaced by the manufacturer, authorised service centre or equally qualified person in order to prevent serious accidents.
- Use only genuine replacement parts.
- Only products approved by SIELAFF should be used.
- The machine must not be converted or modified in any way. SIELAFF disclaims any liability for any defect claims resulting from the afore-mentioned not being adhered to!

Intended use

The vending machine must only be used to supply hot drinks in the commercial sector. Any other function is not compliant with its intended use.

Annual cup capacity:

Average annual cup capacity: 40 000 drinks

2.1 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.
- For cleaning the vending machine only use cleaning solutions that are food-safe.
- Remove mixing bowls, tubes and mixer housing and rinse under running water
- After cleaning, do not touch parts that come in contact with food.
- Avoid sneezing and coughing when handling open food products.
- Products that have been opened must be properly closed and stored safely.
- Any product remains must be removed
- Store the products separately and in a cool, dry place
- 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 followed. Thorough and regular cleaning/maintenance can be carried out at little cost.

2.2 Explanation of signs and symbols

The machine was manufactured in accordance with the latest technical standards. Nevertheless, even the most expertly designed machine, cannot be without risks.

In order to ensure the machine operator a sufficient level of safety, additional safety tips are given that are indicated through the highlighted text descriptions below.

Adequate safety during operation is ensured only when these safety precautions are observed.

Text highlighted as below symbolises the following:



Danger

Immediate danger which could result in death or severe injury.



WARNING

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



CAUTION!

Dangerous situation which could result in injury or damage to the vending machine.



NOTE

Information to avoid causing damage to the machine.



TIP

Information to facilitate handling and use of the vending machine.

The following danger symbols may also be used in certain instances:



WARNING electrical energy! Danger to life!

This symbol warns that electrically live components are installed in this area. Covers marked with these symbols should only be removed by authorised electricians.



Handling regulations for dealing with electro-statically sensitive components and component groups (ESD)

Behind covers marked with this symbol are parts and components that are susceptible to electrical discharge.

It is imperative that plug connections, electrical leads and component pins are not touched.

Only specialist personnel with ESD knowledge are authorised to work on the machine!



CAUTION!: Hot surfaces!

This symbol is found on surfaces that become hot. There is a risk of scalding or serious burns. The surfaces can also 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.



CAUTION!: Danger of crushing!

By inserting the service key, a protection device is de-activated. When the brewer closes, there is a crushing risk. Therefore fingers should always be kept well away from the brewer when the service key is inserted.



A product displaying this symbol must not be put into house waste at the end of life, but disposed of separately. The regulations may vary depending on the country.

3 Technical data

External dimensions	(H x W x D) 934 x 512 x 520 mm
Weight	Instant version: approx. 80 kg Espresso version: approx. 90 kg
Drink size	Freely adjustable, 300 ml max. per serving
Boiler temperature	Adjustable 70 °C to 98 °C; Standard setting 95°C
Mixer speed	Freely adjustable 0 to 17,000 rpm.
Bean container	2.5 kg
Instant containers	43 mm wide - approx. 1.5 Litres 64 mm wide - approx. 2.1 Litres 137 mm wide - approx. 4.5 Litres
Grounds container	approx. 195 coffee cakes (with 9g powder)
Water container	Capacity approx. 3.75 l
Drip tray	Capacity approx. 1.5 l
Cup mechanism (optional)	Up to 170 cups (70mm cups)
Own cup	Available
Pot function	Available
Electrical connection	220-230 V ~, 50/60 Hz
Power consumption	2900W
On site fuse protection	10 A
Ambient temperature	+5 °C to +32 °C, max. relative humidity 65 %, no condensation
Water connection	R3/4" External connection fitted at the rear of the machine Cold water connection, pH value between 6.0 - 8.0
Waterhardness on site:	max. 6°dH (°KH), otherwise an upstream filter must be fitted
Water pressure on site	min. 0.2 MPa; max. 0.6 MPa (2-6 bar), otherwise a pressure reducer must be used
Brewer	Sielaff HTP brewer with inflatable seals
Brewer (optional): Impact pressure	Reference value 7.0 up to a max. of 9.5 bar
Grinder (optional)	High performance grinder 230V AC, EK21, left outlet 40°
Floor-standing cabinet	Available as an option
Non-slip feet	Available as an option

Machine , operating conditions and other specifications:

SiVend HG TT15, complete product delivery

Two-digit noise emission values according to DIN EN ISO 4871 listed

A-rated sound-pressure level emission in the workplace $L_{pA} < 66 \text{ dB}$

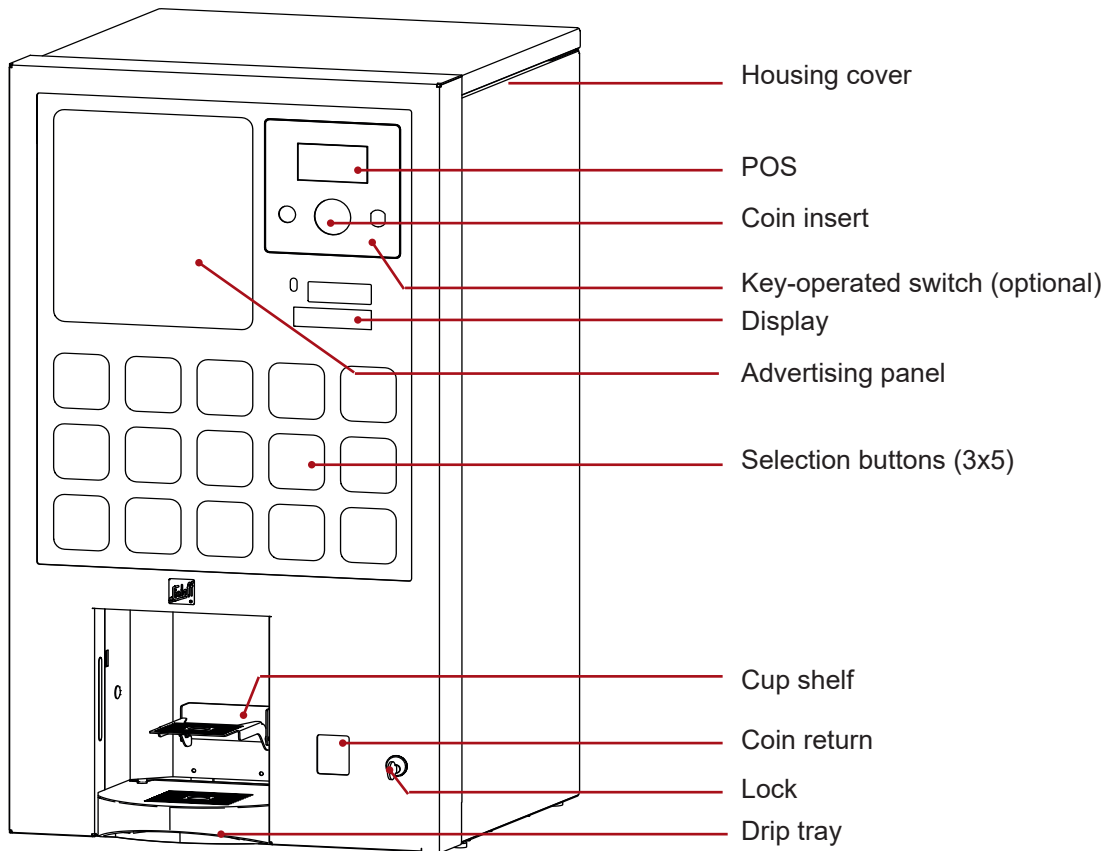
Variation factor $K_{pA} = 4 \text{ dB}$

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

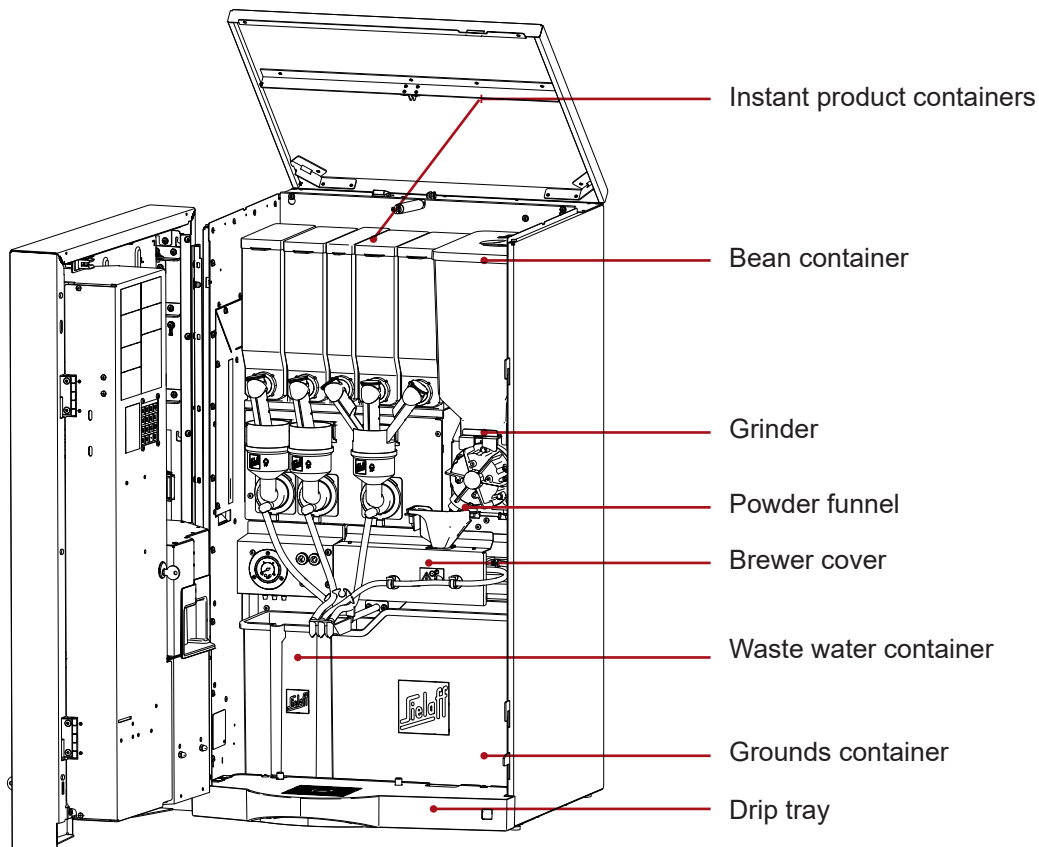
Note: The sum of noise emission and associated variation factor represents an upper limit of values which might occur when measurements are taken.

4 Diagrams

4.1 External view



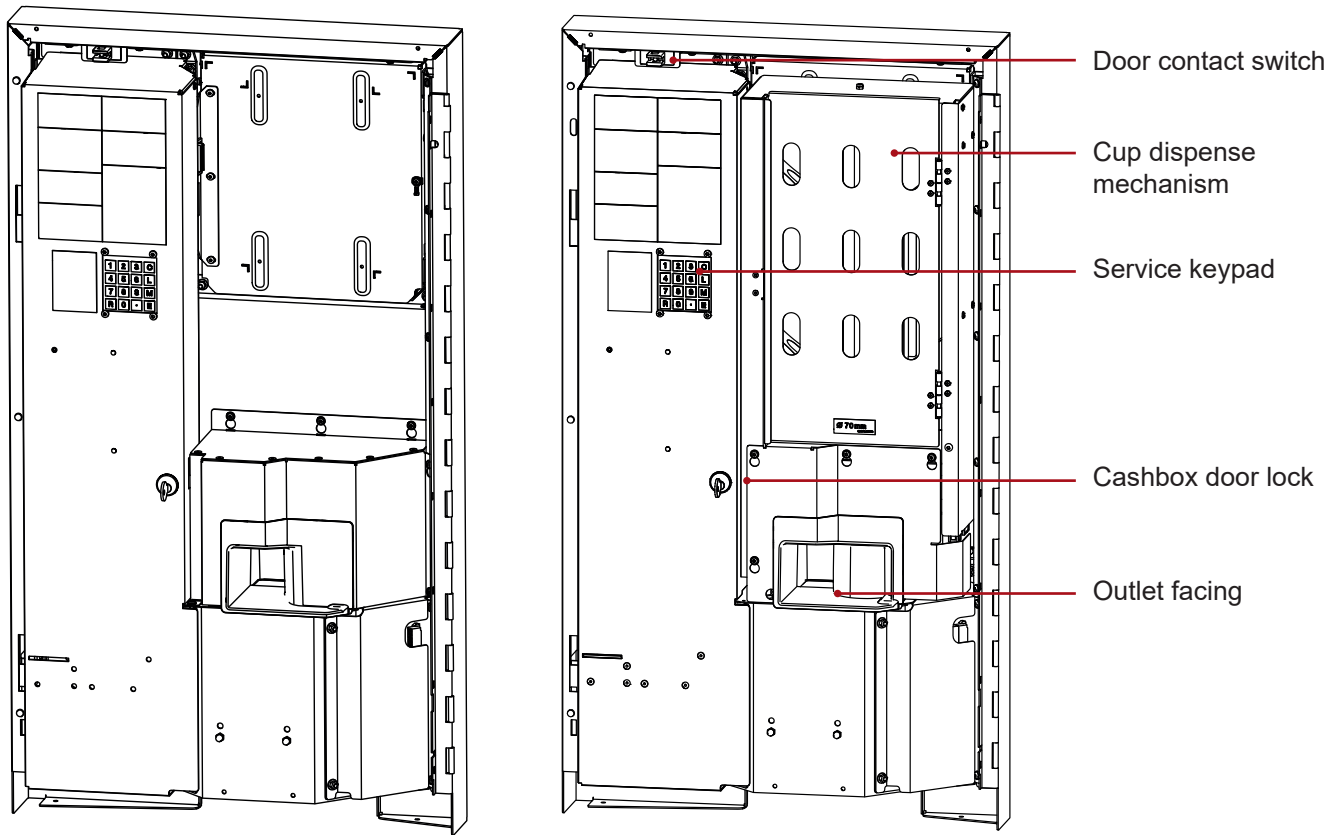
4.2 Internal view



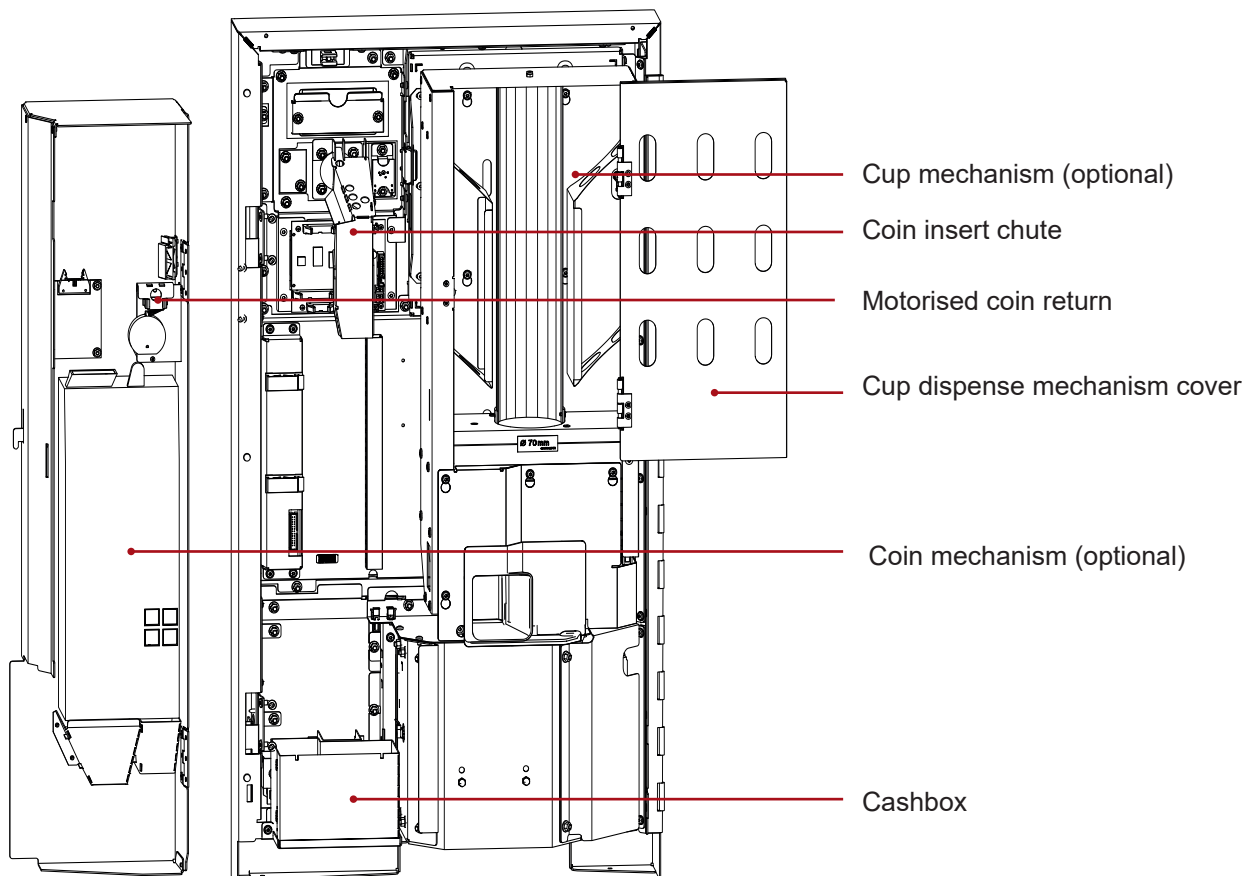
4.3 Inner door

Standard, without cup dispense mechanism

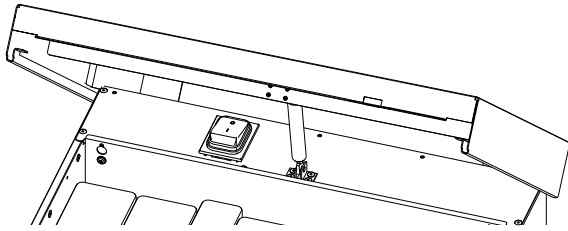
Optional with cup dispense mechanism



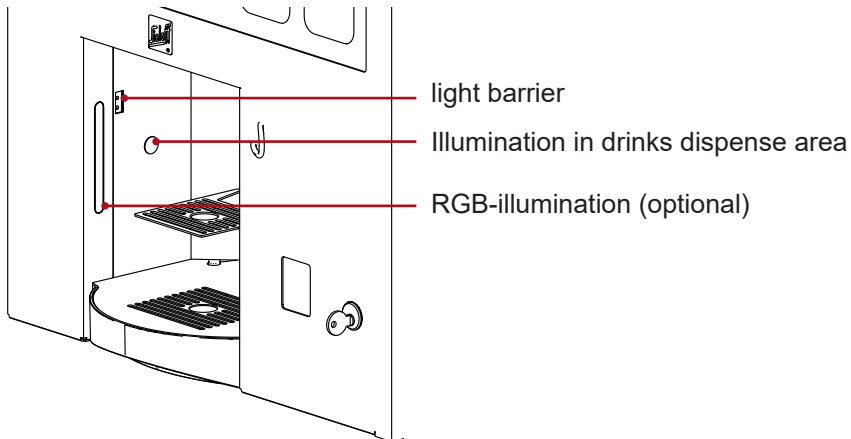
4.4 Cup dispense mechanism, coin mechanism



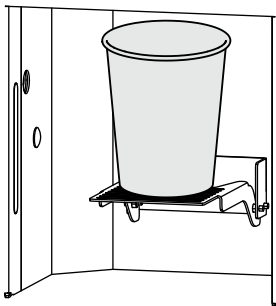
4.5 Main switch



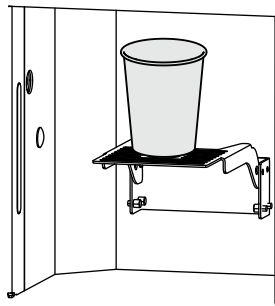
4.6 Drinks outlet



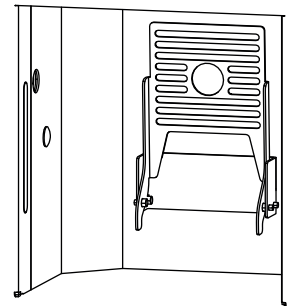
4.7 Cup shelf



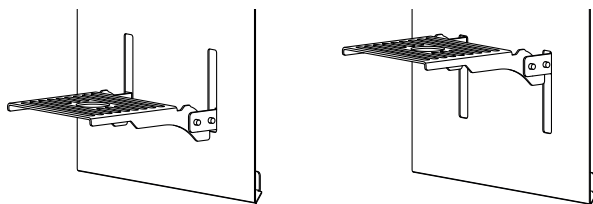
Standard cup shelf: Predominantly used for cups at least 81 mm tall



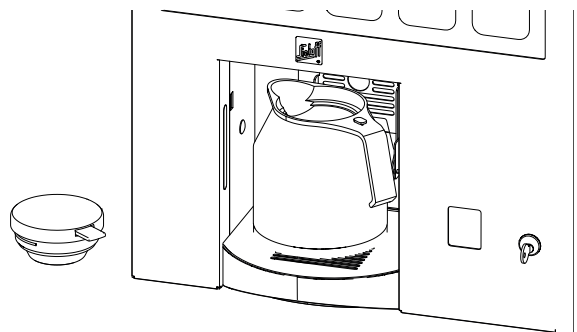
Holder for cup shelf reversed: for small cups



Cup shelf folded up for pot function

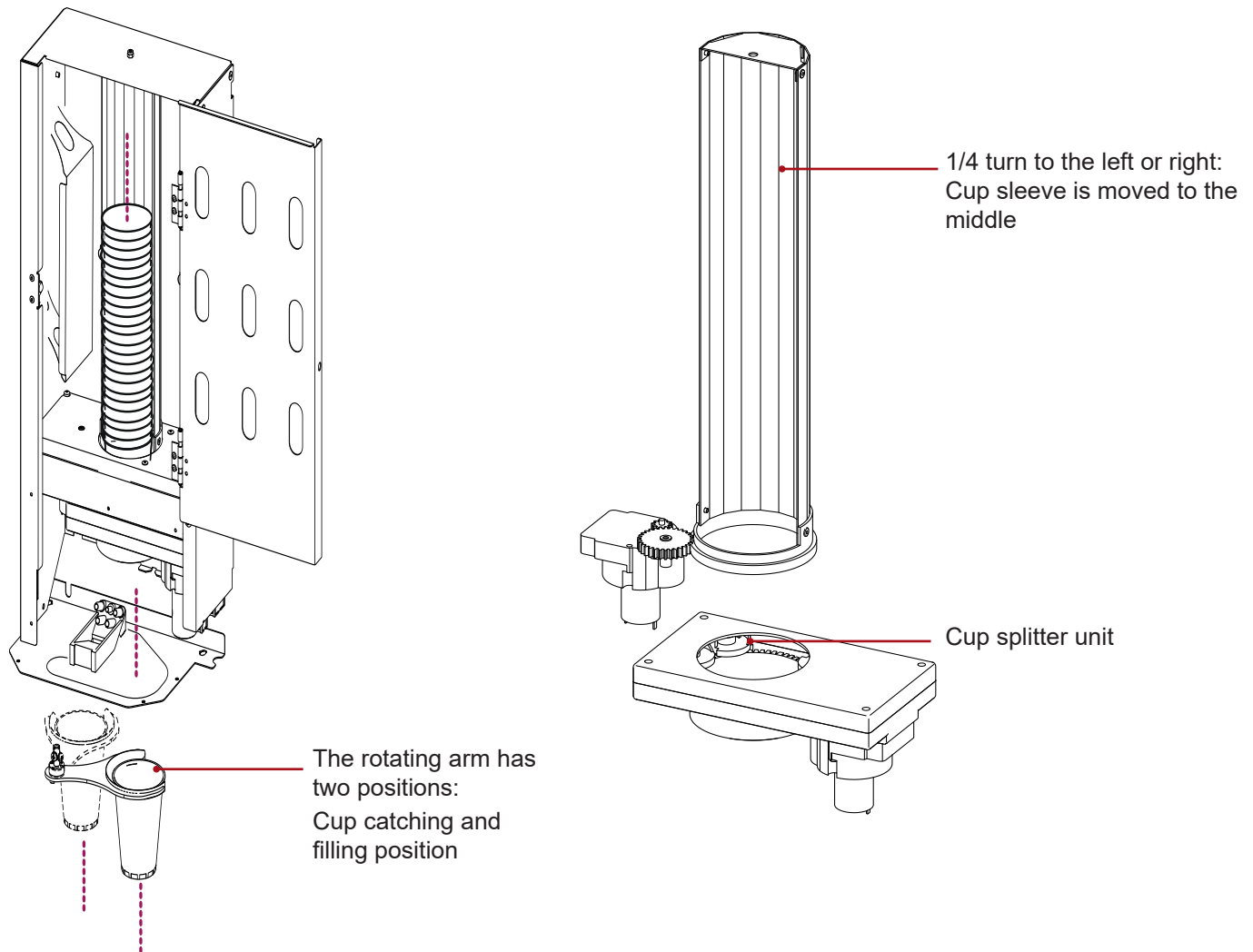


Height-adjustable cup shelf (optional)



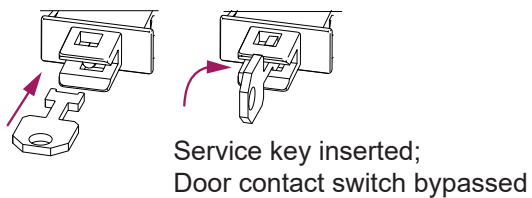
Pot function

4.8 Rotating arm, cup splitter unit

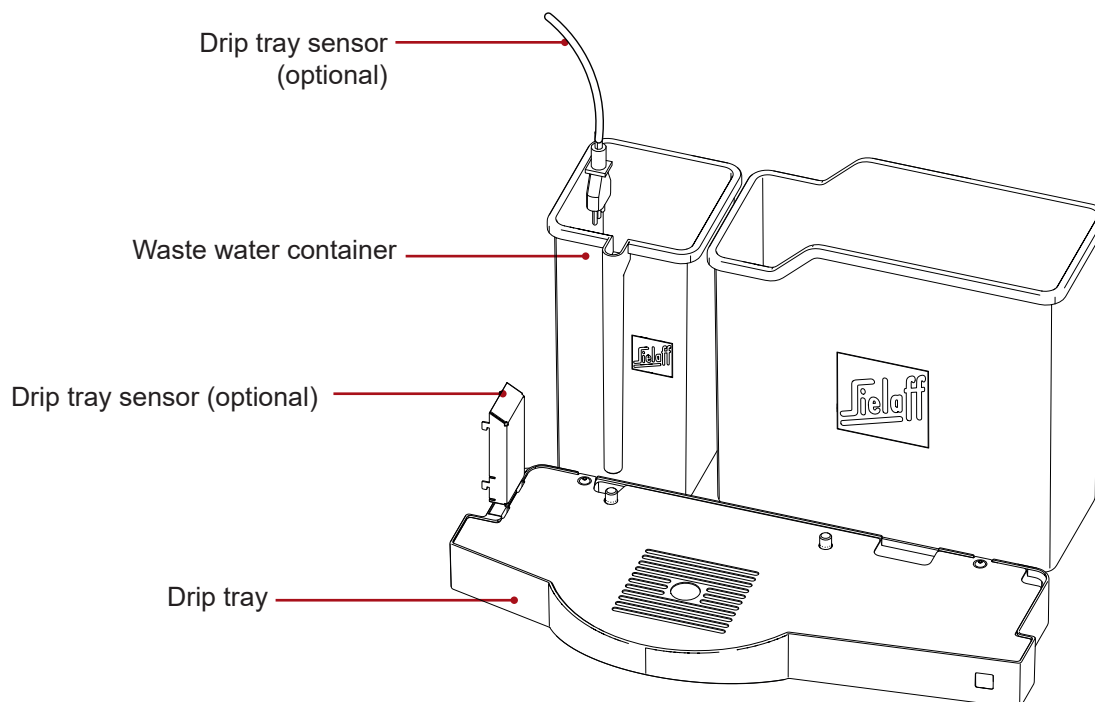


4.9 Service key

The service key must only be used by trained personnel. By inserting the service key, a protection device is de-activated!



4.10 Dripping water sensor - drip tray sensor (optional)



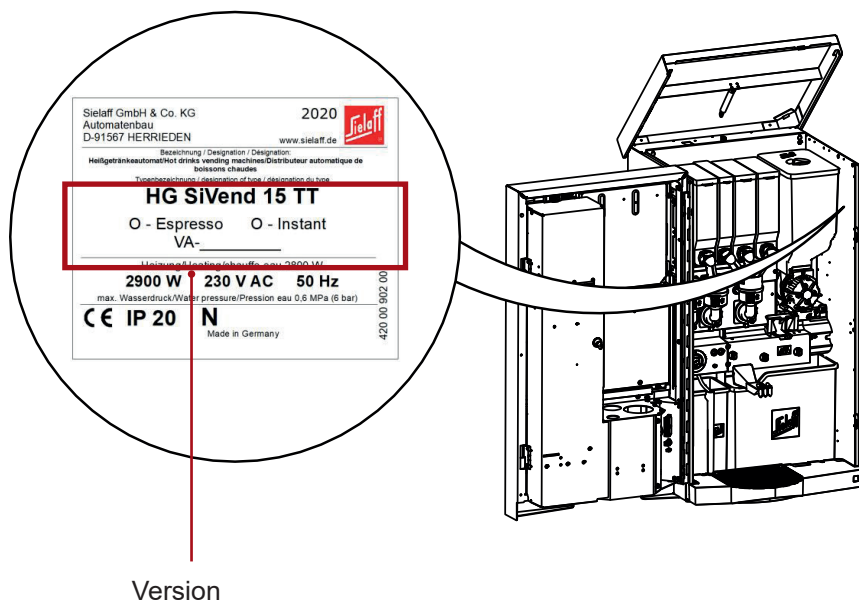
When the waste water container is full the water runs via the overflow into the drip tray below

- Optional: the drip water sensor is designed so that before it overflows it puts the machine out of service.
- Optional: the drip tray sensor monitors the height of the water above both contacts in the drip tray.
- Program drip tray sensor in the software: M7 [INSTALLATION] - [Drip tray contact]

4.11 Key switch

	Key-operated switch home position: The prices set in the [PROGRAMMING MODE] menu are used	
	Key-operated switch to the left: Free vend, free of charge drinks dispense	
	Key-operated switch to the right: Free drink dispensing for pot-size portions. A pot-size serving is the equivalent of X-times cups. The X factor is programmed in the menu [INSTALLING MODE] menu. Three portions are factory-set as [MAX. PORTIONS].	

4.12 Type plate



4.13 Variants

Espresso version: Variants

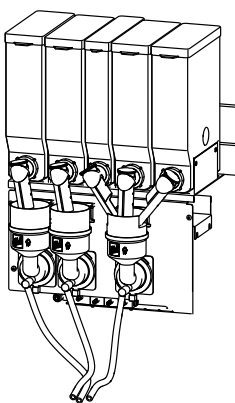
VA-5304

VA-4301

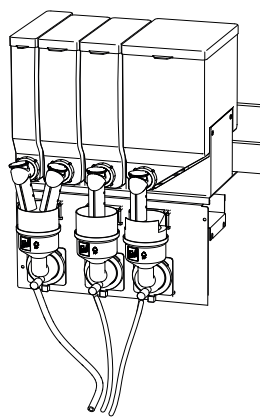
VA-3201

Instant version: Variants

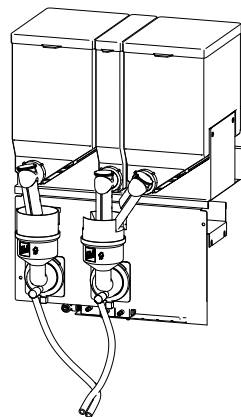
VA-7404



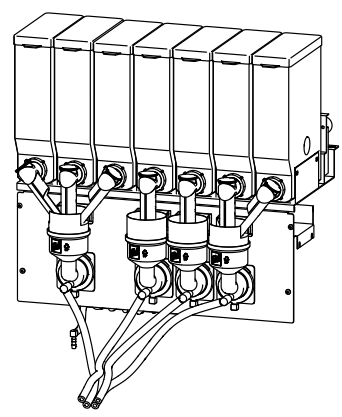
VA-5304



VA-4301



VA-3201

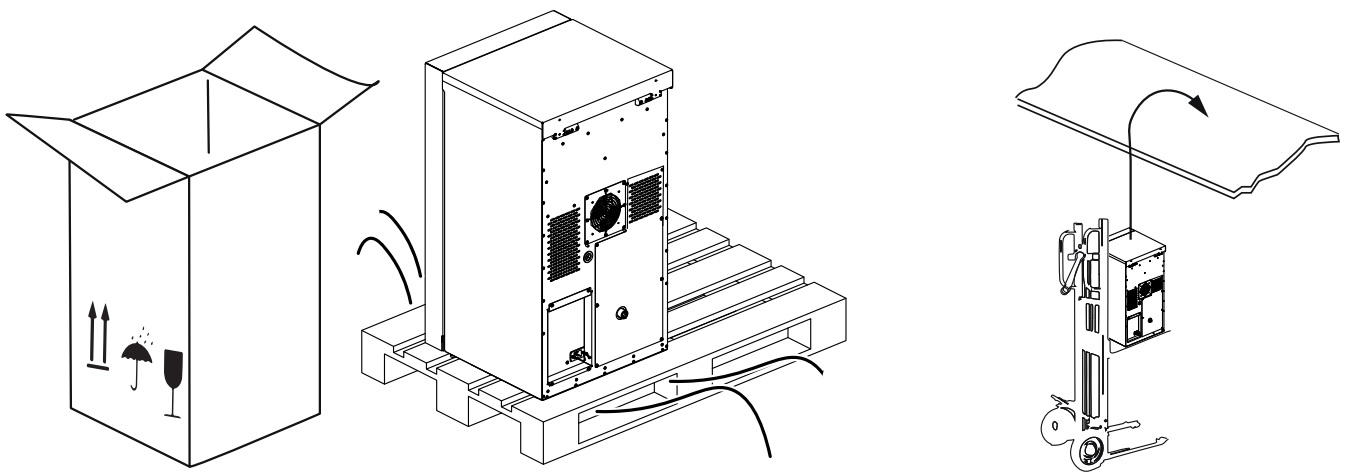
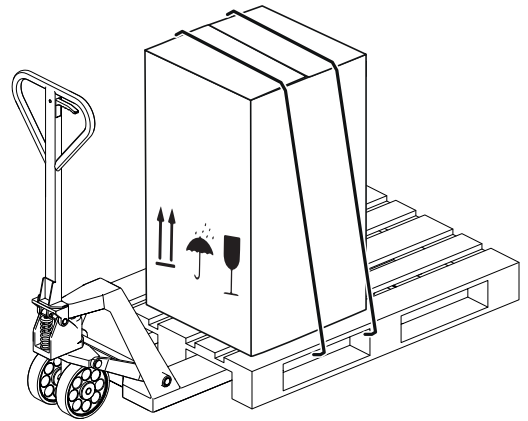


VA-7404

5 Transport

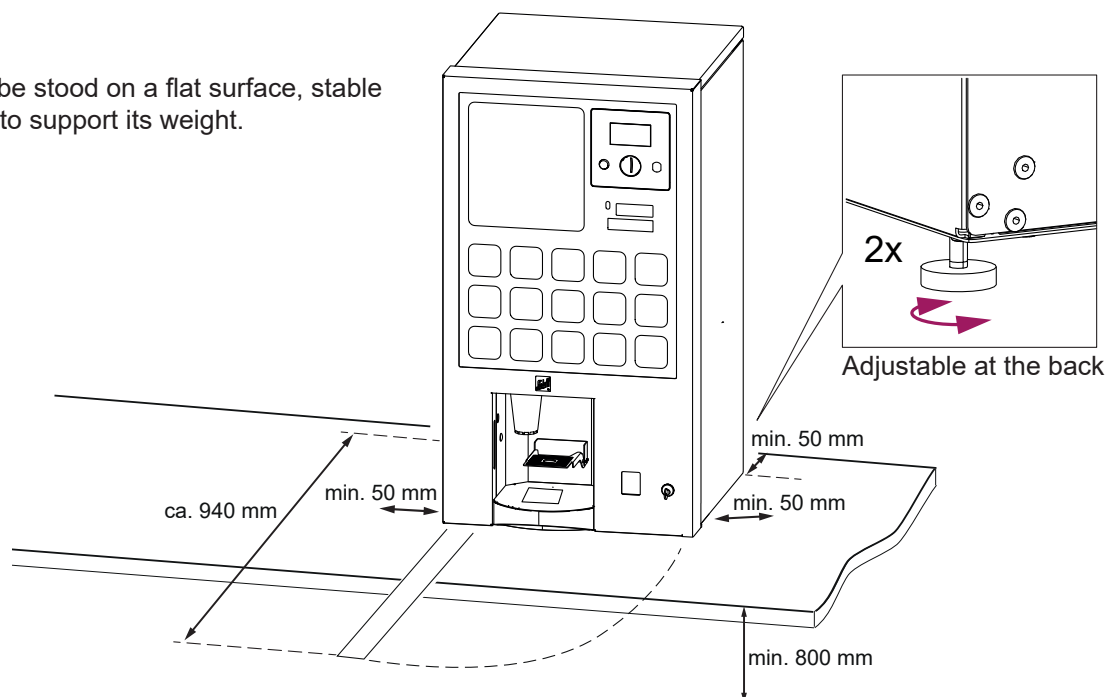
The machine is delivered on a pallet wrapped in transportation packaging. If possible the machine should be kept in its packaging until it has reached its final location.

Once unpacked the machine should be lifted using a pallet truck (e.g. sack truck with lifting aid) onto its final location.



Installation area

The machine must be stood on a flat surface, stable and strong enough to support its weight.



6 Installation and commissioning

6.1 Installation instructions

Authorised persons

The machine should only be installed and commissioned by trained personnel. To do this the Operating Manual should be read and understood.

General installation requirements

- The machine must only be installed and operated in dry, heated and well-ventilated locations.
- The machine is not suited for installation outside.
- When determining where the machine is to be located, make sure that the machine is easily accessible for operating, filling, cleaning, and maintenance.
- Ensure that the supporting surface is horizontal and stable with sufficient load-bearing capacity and not subject to vibration.
- The machine must be perfectly level in order for it to work correctly. The two adjustable feet at the back are for leveling purposes.
- The power sockets for the machine must be accessible, so that plugs can easily be removed.
- Environmental conditions: temperature +5 °C to +32 °C, max. relative humidity 65 %
- Before commissioning the machine make sure that it has adapted to the room temperature.

Installation requirements: Fixed water supply

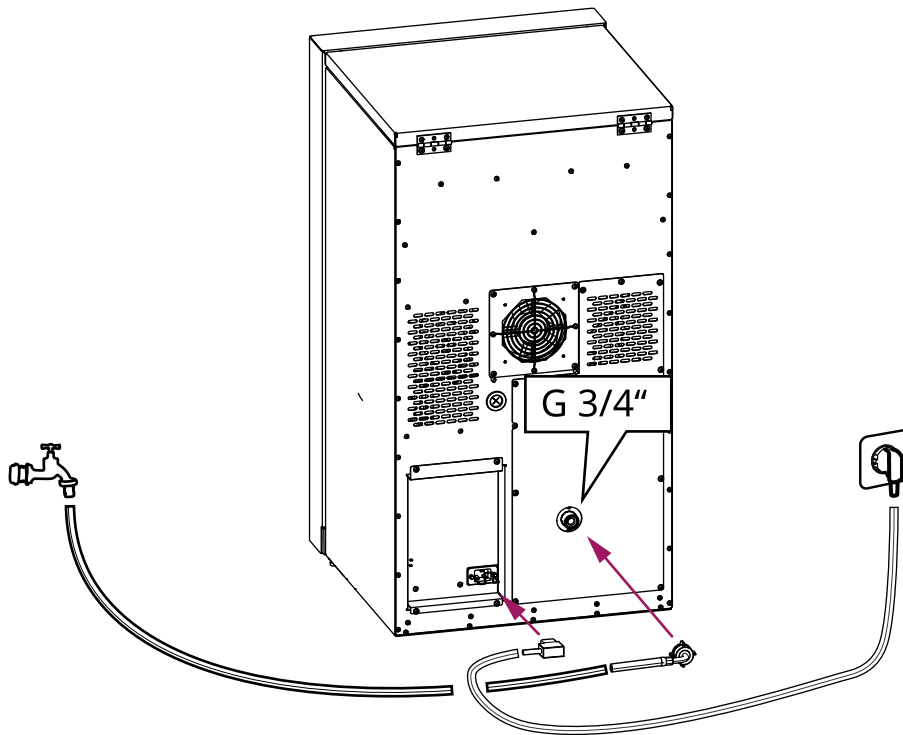
- The vending machine should only be connected to a cold water line that is suitable as drinking water.
- Water supply pressure must be between 2 and 6 bar (0.6 MPa). Pressures that are lower or higher than this are unsuitable. The machine will not operate at a lower pressure. If the pressure is higher, a pressure reducer must be fitted upstream
- 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. See the fitting instructions Brita Purity C300, Art. no. 408 00 287 00.
- 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 pipes are firmly connected in order to prevent flooding.

Installation requirements: Electrics

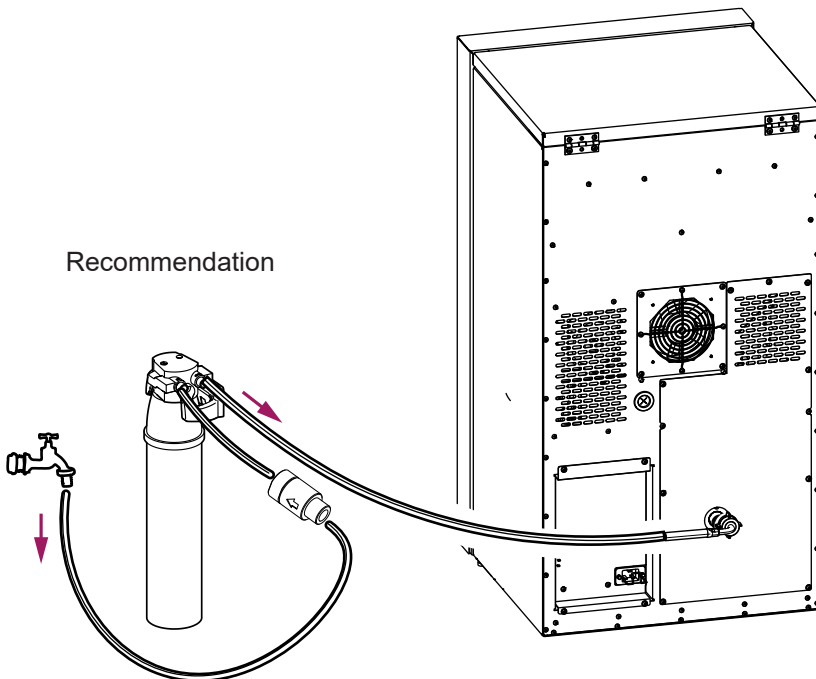
- Insert the plug into a correctly installed shockproof socket.
- Observe „Technical data“ on page 9.

6.2 Water and power supply

The machine must be supplied with water and power. Installation requirements are covered in chapter "6.1 Installation instructions" on page 17.



Recommendation



6.3 Filling the espresso boiler

The machine leaves the factory with the boiler empty to prevent any frost damage. After opening the water line, the espresso boiler must be filled once with water.

Proceed as follows

1. *Open the machine door.*
2. *Insert service key.*
3. *Place receptacle under the drinks dispense head.*
4. Press [M] - [8] - [E]
5. Press [8] - [8] - [M]

→ The pump starts working and water flows out of the drinks dispense head.
Wait until the outlet stops by itself or press [M] again.

6. Press [R]

✓ The espresso boiler is now full and the heater is automatically switched on, unless it has been stopped early by pressing [M].



TIP

A minimum quantity must run through to ensure that there is sufficient water in the espresso boiler. Only then is the heating automatically switched on.

6.4 Switching the heating on

For safety reasons the heater in the espresso boiler is now switched off. If the heating does not switch on automatically (see previous section) it must be switched on manually.

Proceed as follows

1. *Open the machine door.*
2. Press [M] - [7] - [E]
3. Press [M] until [HEATING OFF] appears.
4. Switch the heater on by pressing [1]
5. Press [E]
6. Press [M] and [L] together
7. Close the machine door

6.5 Filling the cup dispense mechanism (optional)

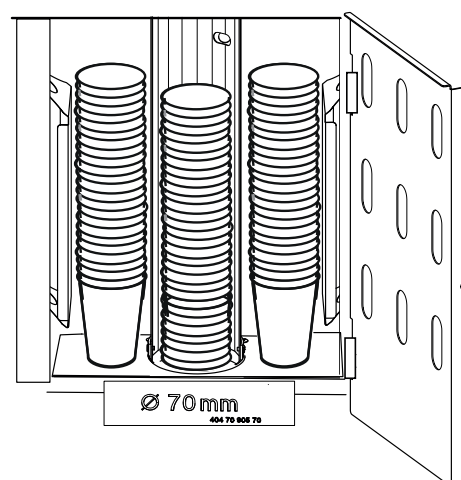
Proceed as follows

1. *Open machine door*
2. *Open the door covering the cup dispense mechanism.*
3. *Place a cup stack on the left and right hand side in the cup dispense mechanism.*
4. *Place a cup stack into the middle of the cup dispense mechanism.*
5. *Close the door.*



TIP

The cup transfer mechanism must be open at the front.
There is also [SERVICE NUMBER] M8 for service mode:
54M turn cup dispense mechanism to the right
55M turn cup dispense mechanism to the left
56M cup dispense



6.6 Set dynamic pressure (instant variants only)

The dynamic pressure is set at the factory and does not need to be re-set or corrected on site.

6.7 Setting the dynamic pressure (Espresso variant only)

The dynamic pressure is dependent on the mains water pressure. Therefore the dynamic pressure must be checked and adjusted if necessary when being newly installed or being moved to a new location.

The inflatable seals require an exact dynamic pressure of 9.5 bar.

Requirement

- The espresso boiler heater must be switched off. See „6.4 Switching the heating on“ on page 19.
- Screwdriver (flat)
- Use socket spanner SW 14 mm with compatible fitting

Proceed as follows

1. *Open machine door*

2. *Insert service key*

3. *Press [M] - [8] - [E]*

4. *Press [2] - [1] - [M].*

→ The pressure has been reduced and the pointer on the manometer must show 0 bar - if necessary replace.

5. *Press [C]*

6. *Press [8] - [6] - [M].*

→ The pressure is increased.

→ The service function for the pressure test (dynamic pressure) is being carried out. Reference value 9.5 bar on the pressure indicator.

7. *Press [M] to turn off the pump.*

8. *Press [2] - [1] - [M].*

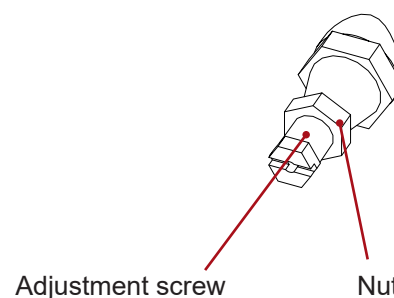
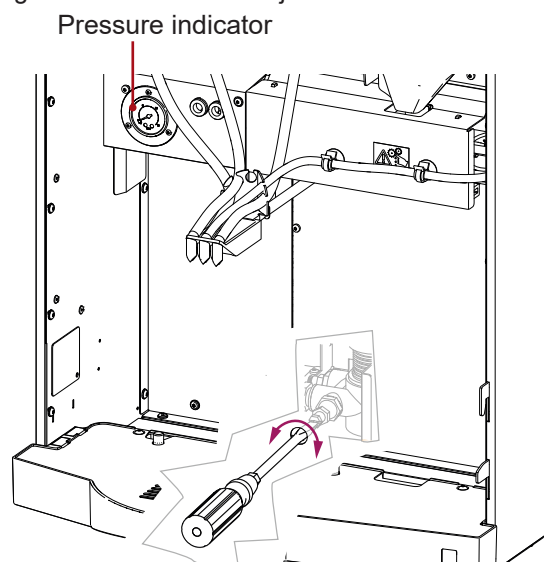
→ The pressure has been reduced

- ✓ If necessary the setting can be changed:
If the pressure is higher it can be reduced by turning to the left.
If the pressure is lower, this can be increased by turning to the right.

- For checking purposes, carry out the service function for pressure testing again: [86m]
The [M] button switches off the pump.

- Switch the heater back on. See „6.4 Switching the heating on“ on page 19.

- Finally tighten the nut on the adjustment screw.



6.8 Fitting a coin mechanism (optional)

Follow the instructions provided by the coin mechanism manufacturer.

Hang the coin mechanism in the space provided. Use a locking screw where possible.

Setting the eccentric disc

Adjust the motorised coin return so that the return lever on the coin mechanism is activated when the refund button is pressed. Position the coin insert chute so that the coins can easily fall into the entry funnel on the coin mechanism.

Set protocol

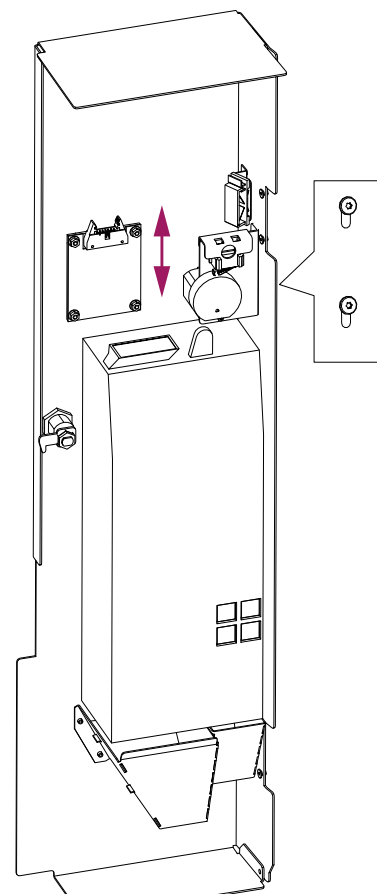
[MDB]: when using a coin mechanism with MDB-protocol

[FREE VEND]: all products are dispensed free of charge

[BDV]: when using a coin mechanism with BDV-protocol

Proceed as follows

1. *Open the machine door.*
 2. *Press [M] - [7] - [E]*
 3. *Press [M] until [CREDIT SYSTEM] appears.*
 4. *Press the [1] key to set the protocol required*
 5. *Press [E] to enter.*
 6. *Press [M] and [L] together*
- ✓ The correct protocol for the credit system has been programmed.



6.9 Filling the coin mechanism (optional)

On first-time filling approx. 10 coins should be inserted into each coin tube (sleeping coins). The number of coins required depends on the coin mechanism that is used and the settings in the [INSTALLING MODE] menu.

Proceed as follows

1. *Enter [M] - [8] - [E] - [58] - [M].*
2. *Fill each tube with 10 coins.*

→ The coin mechanism counts the value of the coins inserted. Once the minimum quantity is reached, the control board is informed and the machine goes into vend mode.

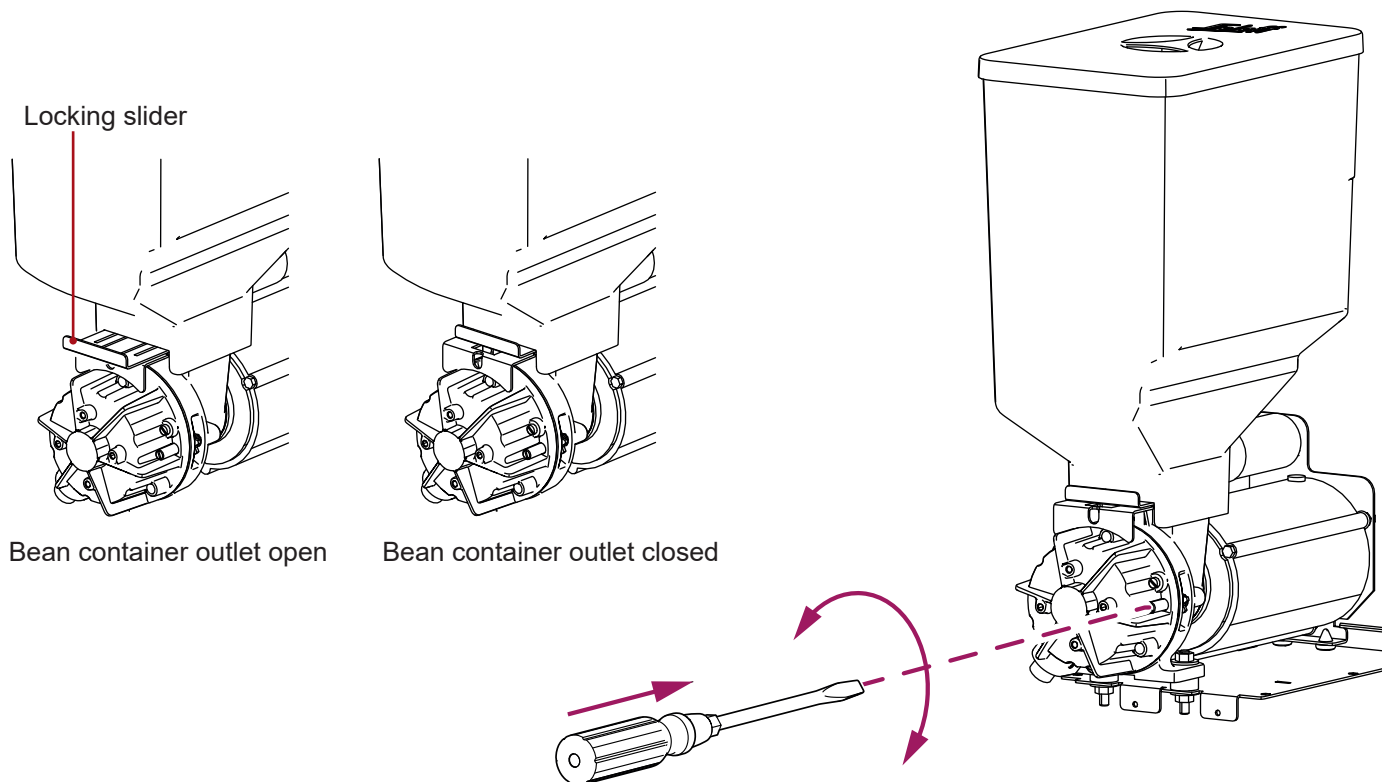
6.10 Adjusting the grind setting (Espresso version only)

The grind level is set in the factory and does not necessarily have to be adjusted during commissioning. However, depending on the type of coffee used, the grind can vary greatly. It may therefore be necessary to adjust the grind level.

Proceed as follows

1. Open machine door
 2. Swing open the top of the machine
 3. Pull the locking slider forwards (bean container outlet closed).
 4. Press [M] - [8] - [E]
 5. Press [10]
 6. Press [M] and hold down briefly
→ The beans are being ground
 7. Using a screw driver, press in the adjusting screw on the grinder and turn:

Turn to the right	→ finer powder	→ brew time longer
Turn to the left	→ powder coarser	→ brewing time shorter
 8. Push the locking slider backwards (bean container outlet open)
- ✓ When the desired grind level has been reached the grinder must be re-calibrated.



6.11 Calibrate the grinder (Espresso version only)

The grinder must be filled with powder before starting the calibration process.

Proceed as follows

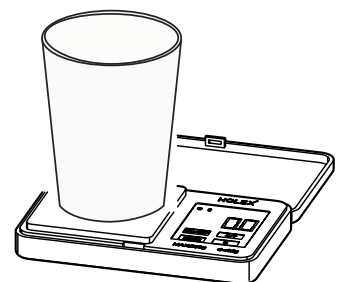
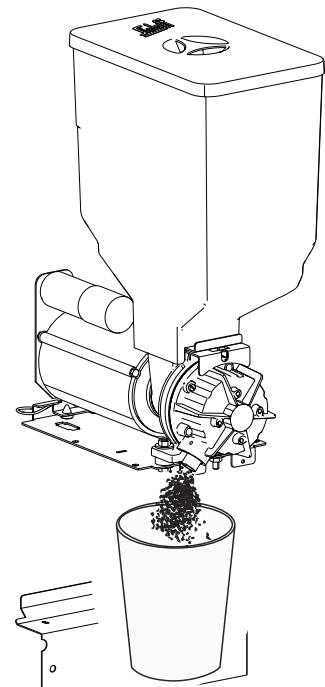
1. Insert service key
 2. Press [M] - [8] - [E]
 3. Press [10]
 4. Press [M] and hold down briefly
- The beans are being ground
- ✓ The grinders are filled with powder so that the subsequent calibration can deliver meaningful values.

Cleaning aids

- Scales (to 0.1g accuracy)

Proceed as follows

1. Insert service key.
 2. Press [M] - [2] - [E] - [L] - [E] in sequence
- [Select container]
3. Select [9]
 4. Press [M] several times to select the grinder.
- [CHECK?] [1-9]
5. Tare the pocket scales with the cup
 6. Hold the cup under the outlet.
 7. Enter [1], [2] or [3]. The quantity is dispensed into the cup, multiplied accordingly.
 8. Weigh the dispensed quantity
 9. Enter the read-out weight and press [E]
 10. Repeat calibration twice more.
- ✓ The grinder has been calibrated.



Pocket scales



TIP

- Even for multiplied quantities only enter the weighed values.
- Enter the value with decimal point.
- Enter the weight in grams [g] using the numerical keypad.

6.12 Calibrating the instant product containers

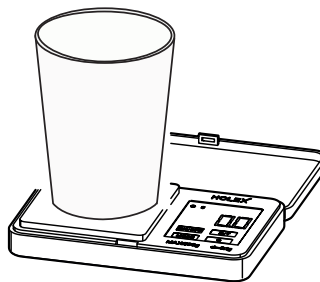
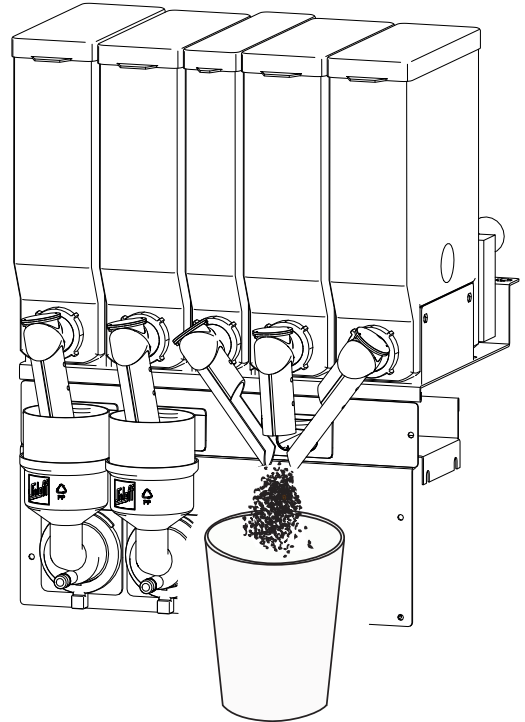
When changing products it is necessary to re-calibrate.
The worms must be filled with powder before calibration starts.

Cleaning aids

- Scales (to 0.1g accuracy)

Proceed as follows

1. Insert service key.
 2. Press [M] - [2] - [E] - [L] - [E] in sequence
→ [SELECT CONTAINER]?
 3. Press [M] several times to select an instant product container.
→ [CHECK?] [1-9]
 4. Tare the pocket scales with the cup
 5. Hold the cup under the outlet.
 6. Enter [1], [2] or [3]. The quantity is dispensed into the cup, multiplied accordingly.
 7. Weigh the dispensed quantity
 8. Enter the read-out weight and press [E]
 9. Repeat calibration twice more.
- ✓ The instant product container motors have been calibrated.



TIP

Round up the value read out because decimal places are not being entered.

7 Operating

7.1 Open machine door.

Proceed as follows

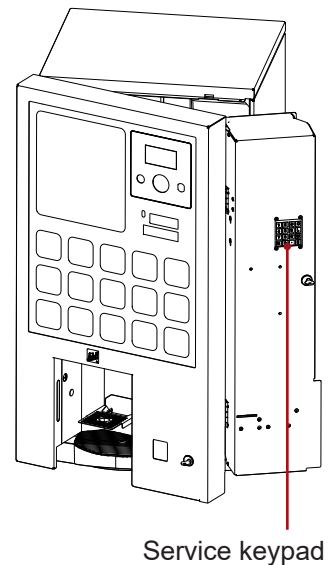
1. *Insert key*
 2. *Turn the key 90° anti-clockwise*
 - ✓ Locking bar releases the locking mechanism
 3. *Pull the door*
- The door is now open



To lock the door reverse the sequence.

7.2 Service keypad

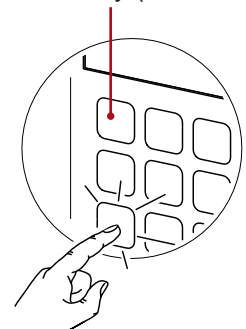
The service keypad is located inside the machine door. The cashbox door can be opened for cleaning and maintenance staff. This allows the display and service keypad to be viewed at the same time.



7.3 Capacitive keys

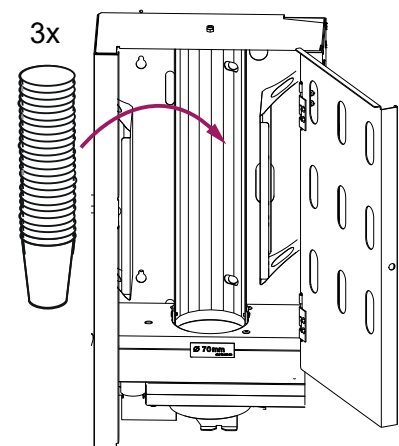
- Consumers use the machine via capacitive keys.
- It is not necessary to exert pressure on the keys, a light touch will suffice.
- Due to a capacitance change and matrix arrangement the control board can recognise which field has been selected.
- The capacitive key reacts only to electrically conductive input devices; if a glove is worn, the touch is not recognised.
- For non-appropriate pressing of the keys (e.g. two keys pressed at the same time) or by changing the environmental conditions, calibration is initiated. The individual keys flash briefly one after the other.

Capacitive key (selection)



7.4 Vending cups requirement

- Vending cups
- Material: Hard paper or plastic
- 70 mm diameter
- Damaged or mis-shapen cups should not be used
- See sec. „6.5 Filling the cup dispense mechanism (optional)“ on page 19.



7.5 Empty drip tray, waste water container and grounds container

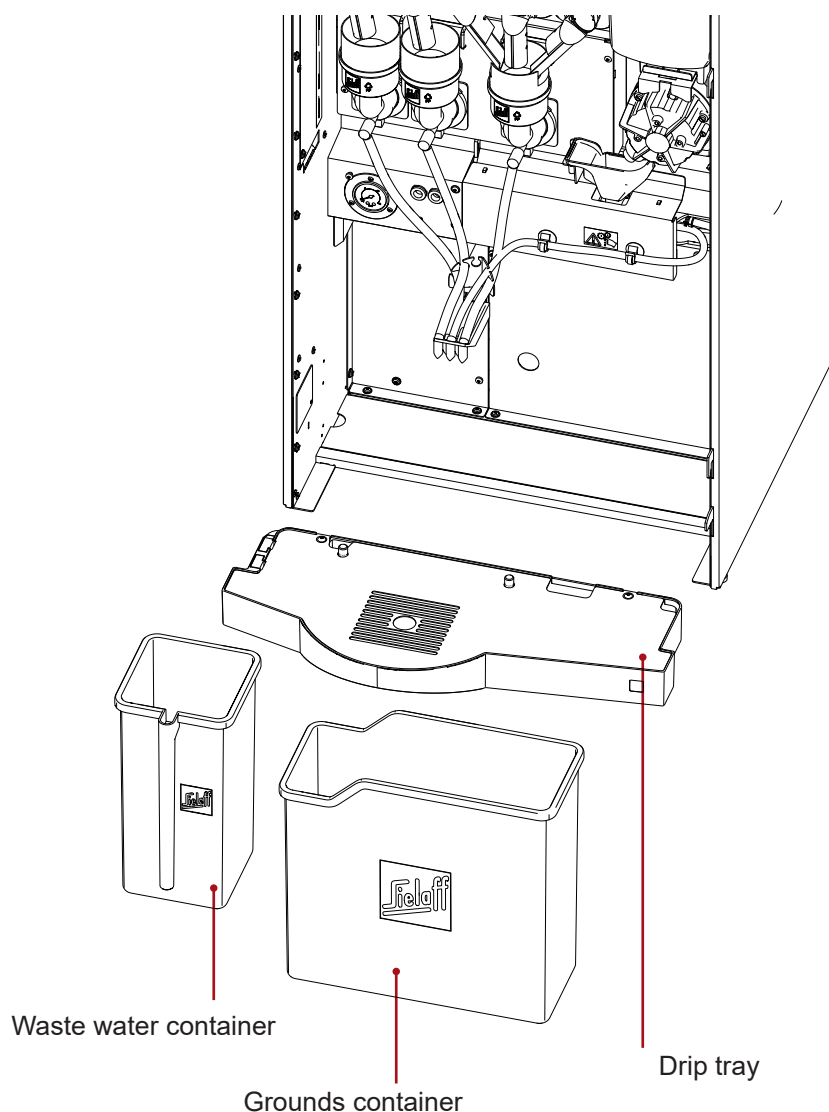
After opening the door the following parts can be removed and emptied:

- Drip tray
 - Waste water container
 - Grounds container
-
- The coffee grounds are collected in the grounds container.
 - Residual liquids collect in the drip tray and waste water container.
 - When requested, empty the container, clean with detergent and replace correctly.
 - There are contacts on the drip tray. If liquids touch the contact the machine is taken out of operation [empty the drip tray!].
 - When refitting parts push to the back completely. The drip tray contacts must be dry.

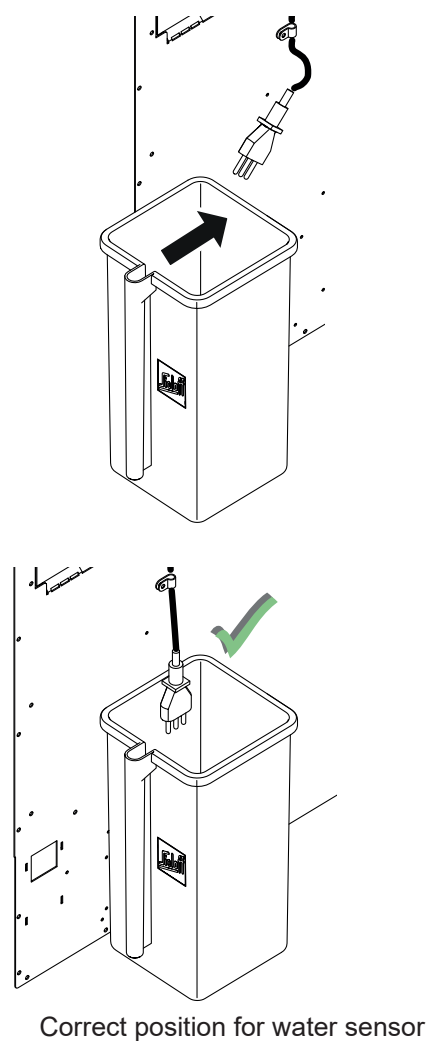


TIP

The machine will not work if the drip tray or grounds container are not inserted correctly.



optional: water sensor



7.6 Filling instant product container

- Only products suitable for vending machines may be used. Only loose fill products. They must not be compacted.
- Loosen the product before filling, to prevent lumps from forming.
- Wash hands prior to filling. Direct contact with the product powder should be avoided. Observe general hygiene requirements during filling.

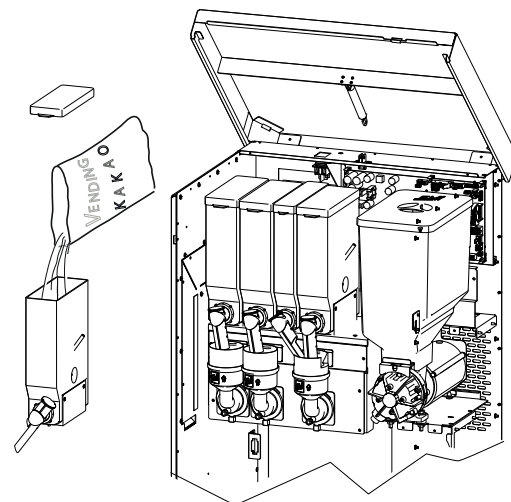
Proceed as follows

1. *Open machine door*
 2. *Swing open the top of the machine*
 3. *Push up the product slide.*
 4. *Lift instant product container slightly and pull forward remove.*
 5. *Remove the lid*
 6. *Fill with product.*
 7. *Replace lid and fit the instant product container into the machine.*
 8. *Push down the product slides (vending position) and align with the centre of the mixing bowl*
- ✓ Instant products are now full.



TIP

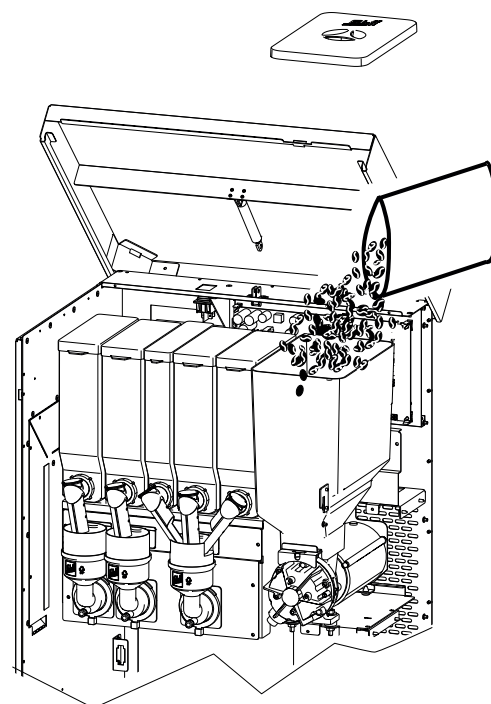
Do not forget to open the product slide, otherwise this will lead to malfunctions. When filling only remove one lid to avoid mixing of products



7.7 Fill bean container (only Espresso version)

Proceed as follows

1. *Open machine door*
 2. *Swing open the top of the machine*
 3. *Remove lid from bean container*
 4. *Fill with beans*
 5. *Replace the container cover*
 6. *Lock lid and machine door*
- ✓ Beans container is now full



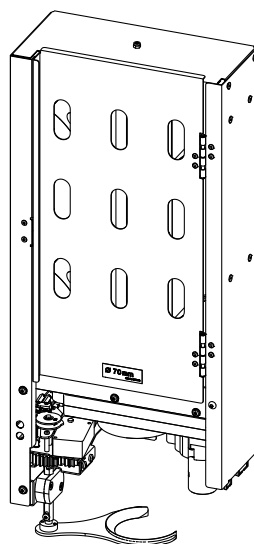
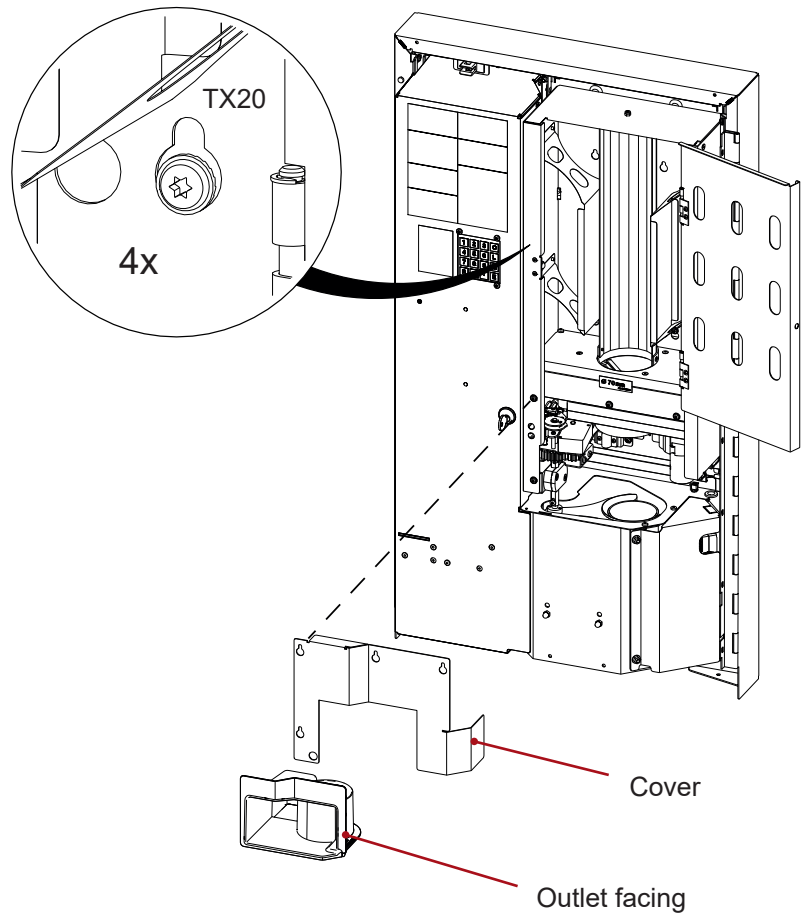
7.8 Exchange product labels

If a cup dispense mechanism is fitted, this must be removed.

Dismantle cup mechanism

Proceed as follows

1. Pull off the outlet facing
 2. Loosen the screws on the cover (x 4)
 3. Lift the cover and remove
 4. Fold out the door covering the cup dispense mechanism
 5. Loosen the screws holding the cup dispense mechanism (x 4)
 6. Remove the plugs under the hinge (not shown) (x 2)
 7. Lift the cup dispense mechanism and take out
- ✓ The cup dispense mechanism is no longer in the way.

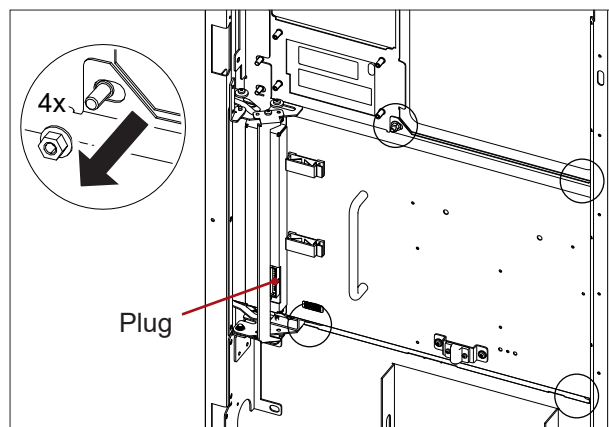


Cup dispense unit removed from machine

Opening the keypad support

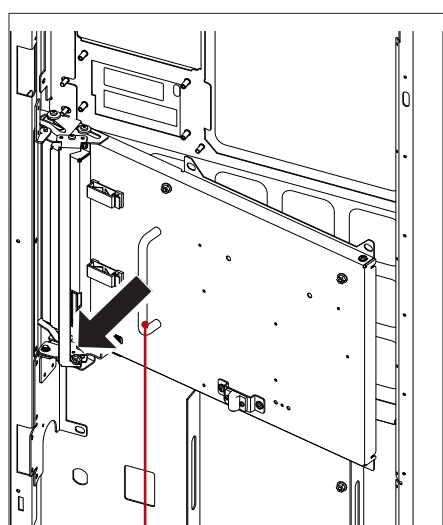
Proceed as follows

1. Remove the plug on the keypad
 2. Remove the screws (x 4)
 3. Pull the handle slightly
 4. Move the handle to the right to open the support further
- ✓ The product pictures are now accessible and can be inserted.

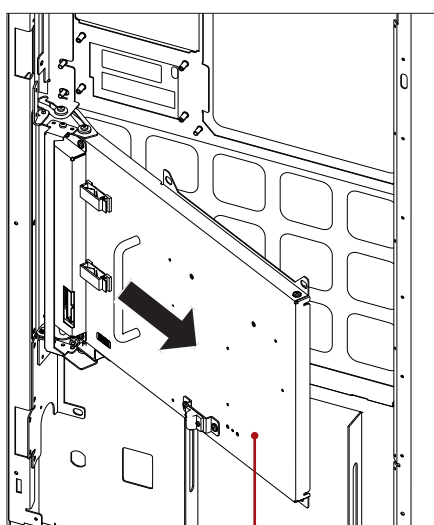


TIP

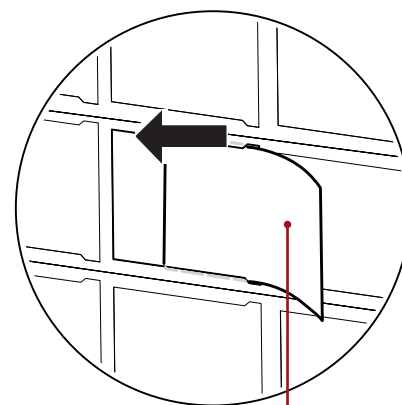
To re-install follow the instructions above in reverse order. Correct assembly is essential; the keypad must lie flush against the window.



Handle



Support

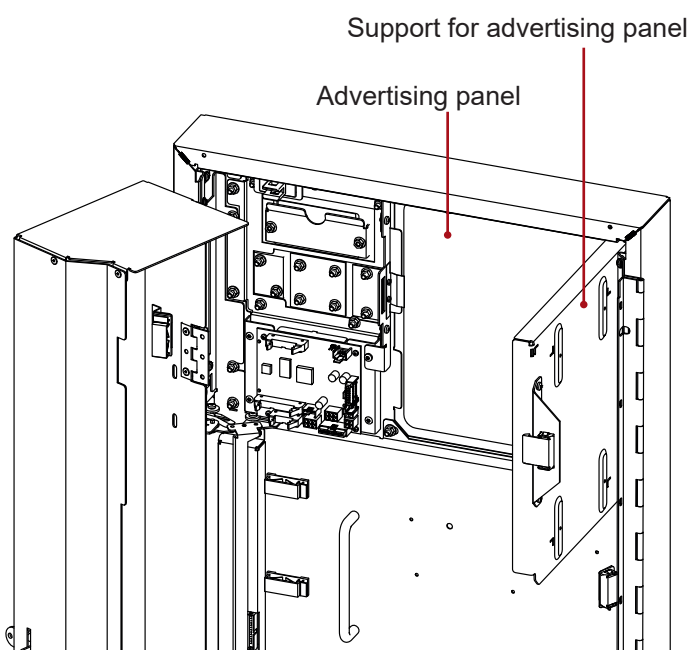


Product picture

7.9 Changing the advertising panel

Proceed as follows

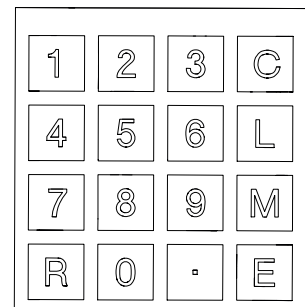
1. Fold out the advertising panel support
 2. Changing the advertising panel
- ✓ The advertising panel has now been inserted.



7.10 Direct selections for cleaning

If the service key is inserted and a key on the service keypad is pressed, one of the following functions begins:

Button	Function
0	Espresso version: start cleaning programme Instant version: start rinse programme
1	Mixer 1 is cleaned as long as the key is pressed
2	Mixer 2 is cleaned as long as the key is pressed
3	Mixer 3 is cleaned as long as the key is pressed (if mixer is fitted)
4	Mixer 4 is cleaned as long as the key is pressed (if mixer is fitted)
5	Instant version: no function Espresso version: run rinse programme/clean mixer bowls/clean brewer
6	Filter counter
7	Test vend
8	Cup dispense
9	Total number of vends



Service keypad

8 Cleaning

8.1 General information

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



TIP

- The cleaning and maintenance work that was carried out should be entered in a cleaning registry.
- In addition to the weekly and monthly cleaning procedures, maintenance work should also be carried out on the machine. An overview of the maintenance work to be carried out can be found in the maintenance plan in your machine's technical manual.

8.2 Cleaning list

Weekly maintenance

Component	Procedure	Chapter	Cleaning aids
Product slides, powder chutes		8.3 on page 32	Brush
Brewer, mixing bowl	Automatic cleaning program	8.4 on page 32	Cleaning tablet
Drip tray	Empty and/or clean	8.5 on page 33	Detergent, cloth
Waste water container, grounds container	Empty and/or clean	8.6 on page 33	Detergent, cloth
Cup shelf, cup catcher	Clean	8.7 on page 34	Detergent, cloth
Drinks dispense head	Clean	8.8 on page 34	Detergent, cloth
Glass front, external surfaces	Clean	8.9 on page 34	Glass cleaner, lint-free cloth
Outlet facing	Clean	8.10 on page 34	Detergent, dishwasher
Mixer	Take apart and clean	8.11 on page 35	Detergent, cloth

Monthly maintenance

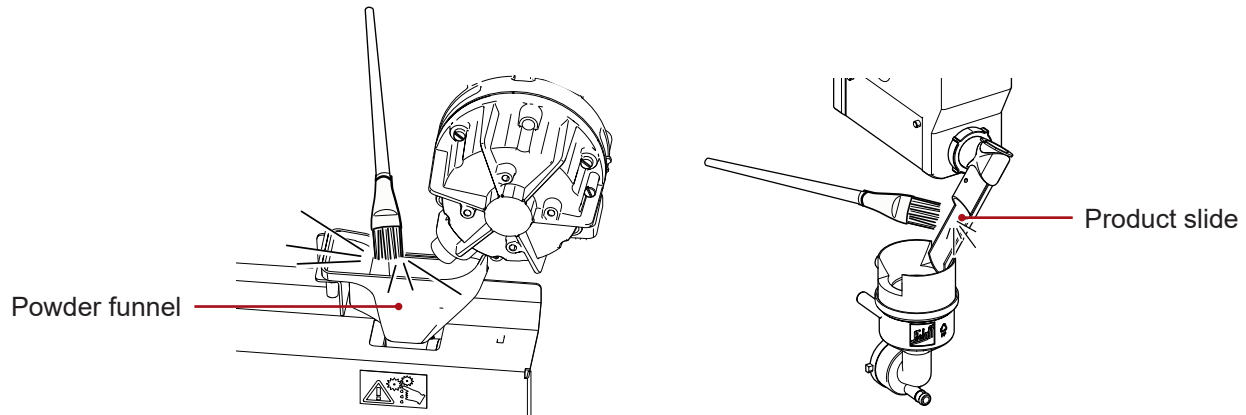
Component	Procedure	Chapter	Cleaning aids
Extraction drawer	Clean	8.12 on page 36	Detergent, cloth

Six-monthly maintenance

Component	Procedure	Chapter	Cleaning aids
Bean container and instant product container	Clean	8.13 on page 36	Detergent, cloth

8.3 Product slides, powder chutes

1. Open the machine door.
2. Using the brush supplied remove any coffee powder from the powder chute.
3. Remove the rest of the powder from the product slides. The remains fall into the mixing bowl and are removed with the next cleaning programme. No deposits should be allowed to build-up.

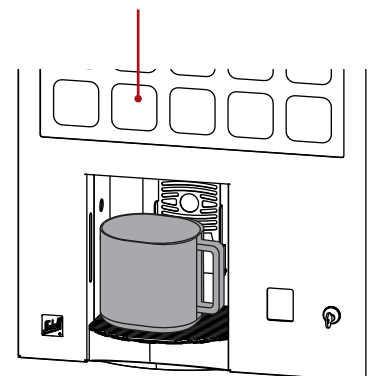


8.4 Automatic cleaning programme

There is an automatic cleaning programme for cleaning the brewer (espresso variant only) and mixers. It takes only a few minutes.

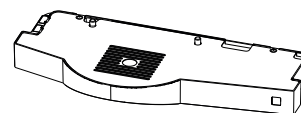
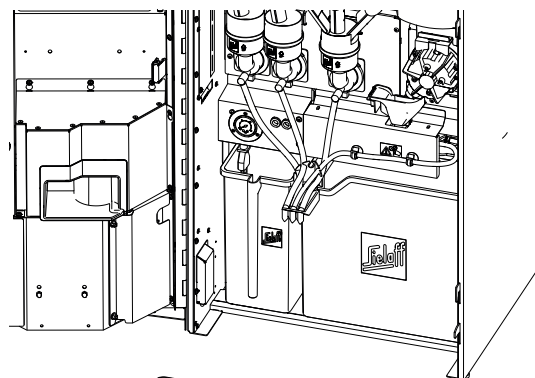
Start automatic cleaning programme:

1. Open the machine door.
 2. Press [0]
 3. Close the machine door.
 4. Place a receptacle under the outlet
 5. Press any selection key
- The pre-clean starts with a rinsing process using approx. 200-300ml of hot water.
- The machine stops automatically and prompts for the cleaning agent.
6. Gefäß entfernen
 7. Open the machine door.
 8. Place a cleaning tablet into the powder chute on the brewer
 9. Press [E]
 10. Close the machine door.
 11. Place a receptacle under the outlet
 12. Press any selection key
- The automatic cleaning programme runs. [M/C cleaning] flashes up in the display.



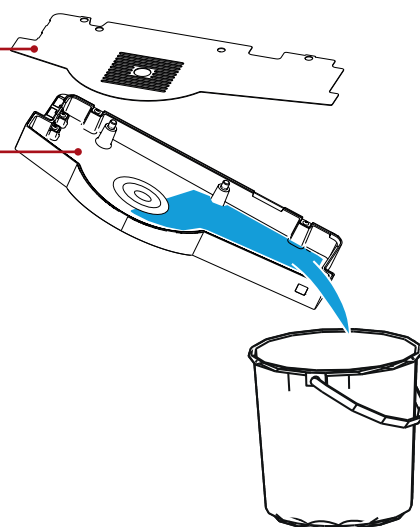
8.5 Drip tray

1. *Open the machine door.*
 2. *Pull out the drip tray*
 3. *Lift off drip tray cover*
 4. *Empty the drip tray, clean and dry*
 5. *Dry the drip tray contacts*
 6. *Fit the cover back onto the drip tray.*
- The machine is [READY FOR USE] again.



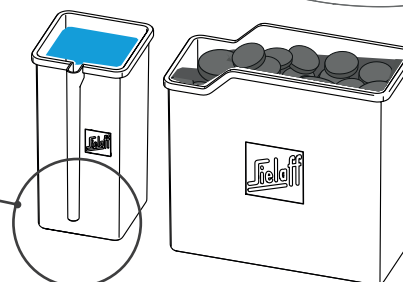
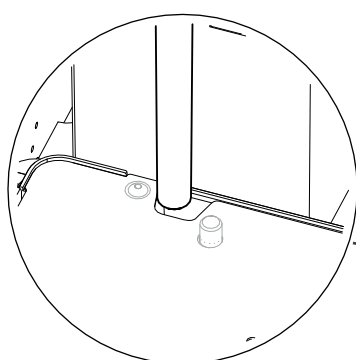
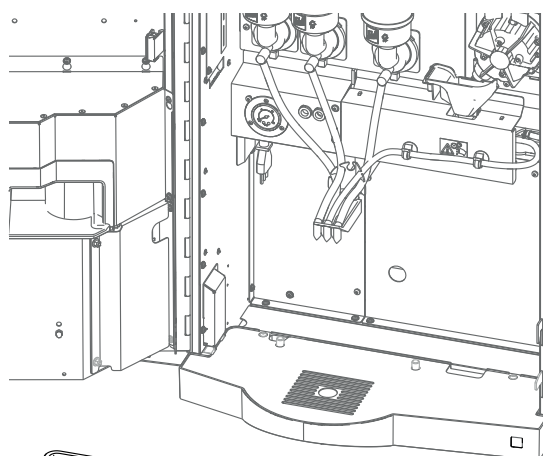
Drip tray cover

Drip tray



8.6 Waste water container, grounds container

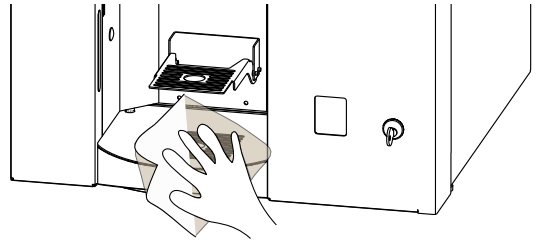
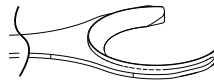
1. *Open the machine door.*
 2. *Pull out the waste water and grounds containers, empty clean and replace.*
 3. *Close the machine door.*
- The machine is [READY FOR USE] again.



8.7 Cup shelf, cup catcher

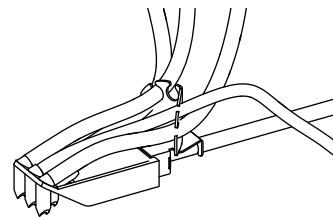
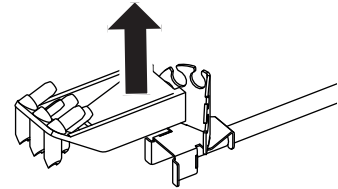
Clean the cup shelf.

Clean the cup catcher using a damp cloth.



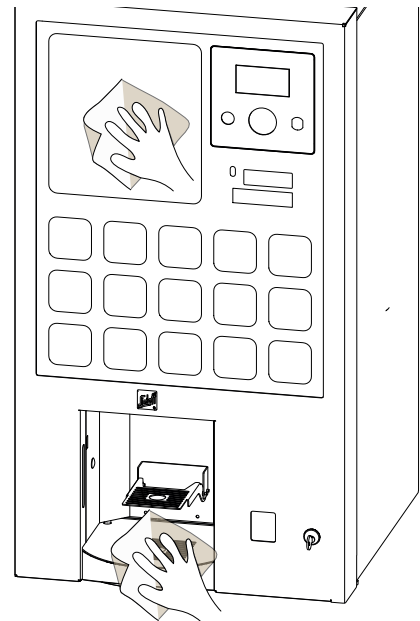
8.8 Drinks dispense head

1. Remove the tubes from the drinks dispense head
2. Remove the dispense head from its holder
3. Clean the drinks dispense head
4. Refit the drinks dispense head and reconnect the tubes



8.9 Glass front, external surfaces

Use a damp cloth to clean the external surfaces on the machine.

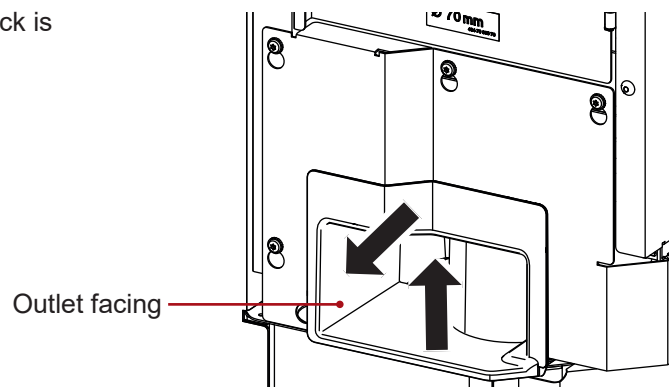


8.10 Outlet facing

Push the outlet facing upwards and then pull to remove.

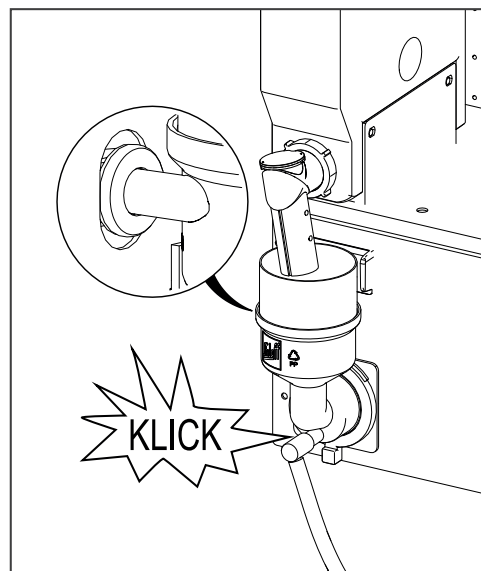
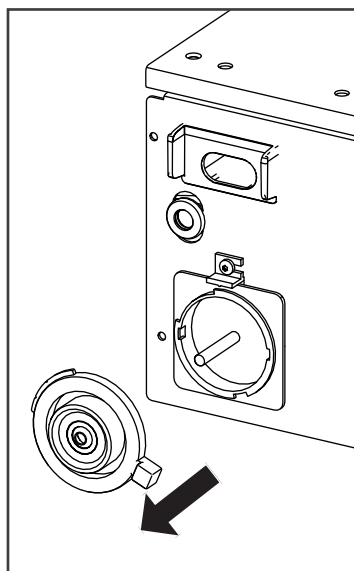
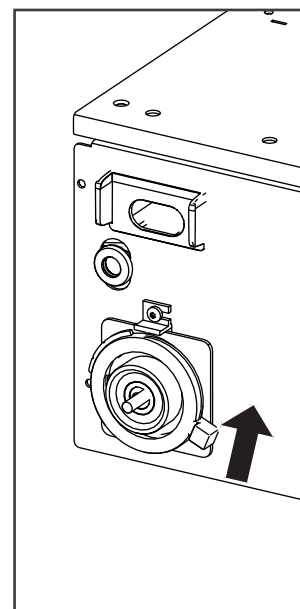
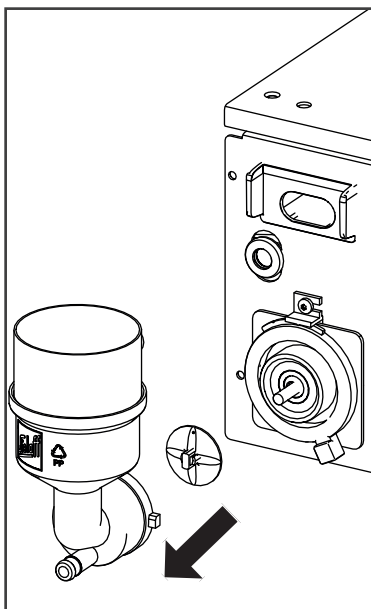
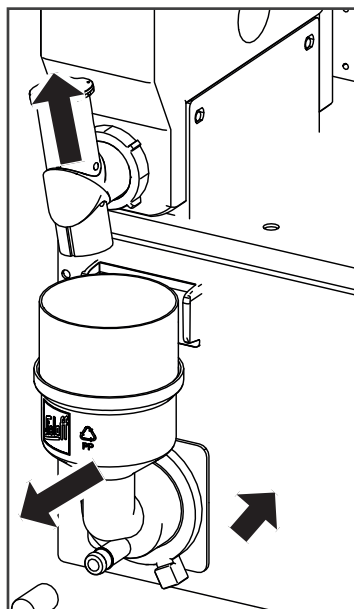
The outlet facing can be cleaned in a dishwasher (low temperature).

When refitting the outlet facing push it backwards until a click is heard. The outlet facing must be flush.



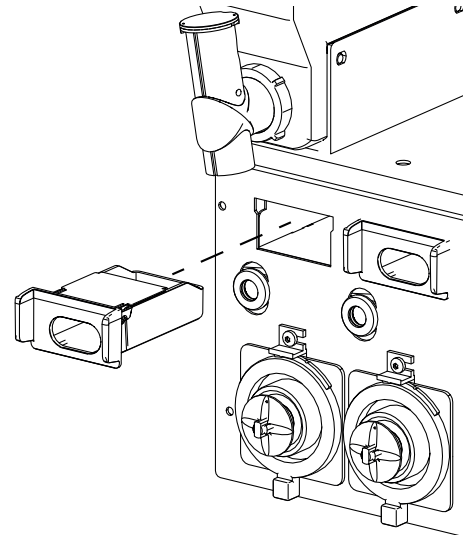
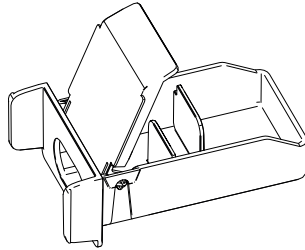
8.11 Mixer

- Push the product slides on the containers up.
- Remove the outlet tube
- Turn the green flange anti-clockwise to the locking position (see diagram: from 6 o'clock to 5 o'clock).
- Pull off the mixer housing with air extraction
- Remove the mixer paddle from the axis
- Turn the green flange anti-clockwise to the next locking position (see diagram: from 5 o'clock to 4 o'clock).
- Remove the green flange from the axis
- Clean mixer housing, mixer air extraction, flange and mixer paddle thoroughly with hot water and commercially available washing-up liquid. Then rinse under hot running water and dry well with a clean tea towel
- Refit all parts in reverse order. At the same time, take particular care to ensure that the mixer paddle is correctly positioned (as marked the mixer paddle must be aligned with the flat spindle on the axis).
- Push the product slides down. Finally re-connect the outlet tube.



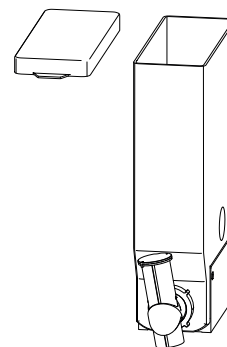
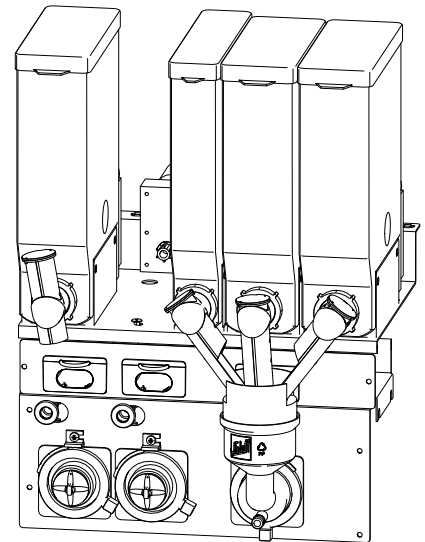
8.12 Extraction drawer

- Push up the product slide
- Remove the mixer
- The extraction drawer can easily be pulled out.
- Fold back the extraction drawer, empty and clean.



8.13 Container

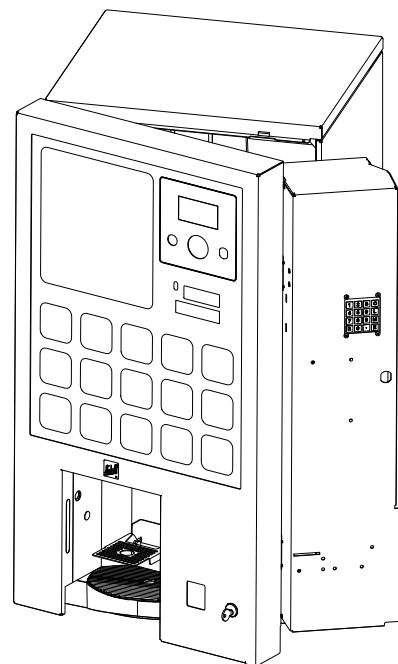
- To close the container, push the product slides up
- Raise the container slightly so that the locking pin is free and remove the container
- Empty container, tap on it to remove any dry remains
- Clean container thoroughly with hot water and washing-up liquid, rinse with hot running water
- Dry thoroughly with a disposable cloth. The container must be completely dry
- Before refitting the cleaned container clean and dry the container base plate
- Refill with product.
- Insert container
- Push the product chutes down and align with the centre of the mixing bowls
- Run test vend.



9 Software

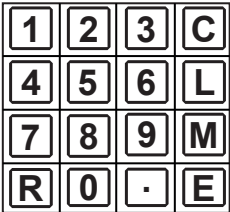
Service keypad and display

- The control board has 10 main menus (M0 up to M8, ML), in which the vending machine functions are systematically arranged.
- A menu is selected via the button sequence [M] and the menu digits [0 – 8 ; L]. Press [E] to access the menu required.
- A menu may also be selected by pressing buttons [L] or [M] several times.
- This procedure is used to access additional sub-menus in the [BEVERAGE ALLOC.] menu.



The programming keys have the following functions:

Menu selection M0 to M9

	Programming keys	Reference	Meaning
	C	"clear"	Confirm error messages /delete data
	L	-	Scroll backwards in the menu
	M	"Menu"	Scroll forwards in the menu
	E	"enter"	Confirm entry, move to next menu item
	R		refund button

Change setting

- [1] change the selection in the respective menu

Access vend mode

- Press keys [L] and [M] at the same time
- Press refund button [R] (exits any menu)
- Not pressing a key; after approx. one minute the machine reverts automatically to vend mode.

Main menus

Keys	Display message	Code	Function
M0	[REVALUE]	-	Error display, Deletion of error messages
M1	[PROGRAMMING MODE]	A	Entering sales prices, Assigning products to a selection key,
M2	[BEVERAGE ALLOC]	A	Entering or changing dosing parameters Cup adjustment Calibration
M3	[TEST VEND MODE]	A	Checking the assignment of a selection key to a recipe; Checking the vend process
M4	[SHOW STATISTICS]	A	Display sales statistics Deletion of short-term statistics
M5	[STATISTICS]	A	Display sales statistics
M6	[PROG.TIME/LOCKS]	A	Setting location, boiler temperature, heating times, heating days, prices and illumination times
M7	[INSTALLATION]	A	Setting country, currency, machine type, machine number, security codes, pre-selection times, credit system, vending mode, coin change parameters, machine options, service telephone number
M8	[SERVICE MENU]	A	Test of vending machine components Reading of vending machine parameters Filling and emptying of coin changer
[M] - [L]	[RECIPE-ID]	-	When configuring recipes, assign an identification number to the specific configuration, with the intent of making these recipes uniform throughout your company

If inhibit codes A and B were installed in the [INSTALLING MODE] menu, the designated menus are locked and can only be accessed after the corresponding code is entered.

9.1 [CHECK] M0

Current machine errors are displayed as text in the [CHECK] menu. An actual counter reading is displayed with each malfunction.

Displaying and deleting errors

Remove the errors displayed

Then use the the service keypad to clear the error in the memory:

- Button [E] scrolls through the error history list
- Button [C] deletes the error messages
- If several errors occur at the same time, after deleting one error, the next appears
- Press refund button [R] to revert to vend mode.

9.2 [PROGRAMMING MODE] M1

In the [PROGRAMMING MODE] menu various functions are assigned to the selection buttons.

9.2.1 Changing prices

The flashing cursor is always located in the current input field.

- [C] deletes the input field of the current cursor position.
- Keys [0 - 9] to enter the required value.
- [E] saves the displayed value and goes to the next entry field.
- [M] switches to the next selection key.
- [L] returns to the previous selection key.

Assign 3 prices

You can assign up to three different prices to each selection:

- The **Cash price** is the price the product is sold at. This is **Standard [PREIS A]**
- The **Happy Hour price**: In order to use this price, several adjustments must be made. Usually it is a reduced **Price [PRICE B]**.
As an option price B can also be used for a cashless credit system.
- **PRICELISTS** A price can be saved for [PRICE LIST 1] and [PRICE LIST 2]. This function depends on the card reader being used. To use these prices the [PRICELISTS] function in the [INSTALLATION] menu, sub-menu [CARD SYSTEM] must be set to [on].
- Lock out times must be programmed and activated, and must be identical to Happy Hour times.
In the lock time settings, when using [SELECTION] and letter [B] it must be coupled with [1].
In the following example this means that [PRICE B] is activated for [SELECTION 1].

```

PROG. TIME/LOCKS
LOCKING      F-BL
SEL. 1 ACTIV1000
  
```

Linking

[PRICE CASH]

Here all cash prices (Price A) can be set globally to one value. Enter the value required, and press [E] to confirm. The display will ask if you really want to set all cash prices. Confirm by pressing [E] again.

[HAPPY HOUR]

Here all HAPPY HOUR prices (price B) can be set globally to one value. Enter the value required, and press [E] to confirm. The display will ask if you really want to set all HAPPY HOUR prices. Confirm by pressing [E] again.

[COPY PRICE CASH TO HAPPY HOUR]

Using this function all cash prices (price A) can be copied to HAPPY HOUR prices (price B). Press [E] to confirm.

[PRICE LISTS]

Here all B-prices can be set globally to one value. Enter the value required, and press [E] to confirm. The display will ask if you really want to set all B-prices. Confirm by pressing [E] again.

[COPY PRICE CASH TO PRICELIST 1]

Using this function all cash prices (price A) can be copied to price list 1 (price B). Press [E] to confirm. When copying you can grant a discount [MINUS].

[COPY PL 1 TO PRICELIST 2]

Using this function all cash prices on price list 1 (price B) can be copied to price list 2 (price C). Press [E] to confirm. When copying you can grant a discount [MINUS].

Price structures

The following, practical combinations can be programmed into the payment systems:

Option 1 : only cash payment

Option 2: cash payment and Happy-Hour price

Option 3: cash payment and a cashless payment system

Option 4: cash payment and two cashless payment systems

You can assign up to three different prices to each selection:

Price A: Cash price, for the product being sold (e.g. via a coin mechanism)

Price B: Price list 1 - this price can either be used as a Happy-Hour price or as a price for a cashless payment system

Setting for cashless payment system:

In the [INSTALLING MODE] menu the [HAPPY HOUR] setting must be programmed to [off] and the [PRICELISTS] setting to [on]. In addition a cashless payment system must be installed. For payment using a cashless payment system, price B is automatically charged.

Price C: Price list 2 - price for a cashless payment system. Price C comes into force when using two cashless payment systems.

Recipe abbreviations

Abbreviations are used when working with the recipe list. The availability of the individual drinks depends on your machine version. Drink sequence and description may differ depending on machine version.

Programming example

In the following example the drink ESP is to be programmed to selection button [5].

1. Press [M] - [1] - [E] - the [PROGRAMMING MODE] menu is called up. Selection no. 1 is active.
2. Press [M] repeatedly to arrive at selection 5; The cursor blinks at price A (grey in the illustration).
3. Press [E] twice, the cursor moves to the recipes in the second line.
4. Press C several times to delete the recipe.
5. If the recipe line is empty a new recipe can be programmed as follows:
 Button [1] - Make additional selection, forwards
 button [2] - Make additional selection, backwards
 Button [3] - Select main product
 Button [E] - save
6. Press the appropriate key several times until the required abbreviation appears.
 To save individual components press [E].
 The individual settings are activated in succession.
 Example: [ST] + [ESP].

```
1:EUR0.50/0.30
                                SU>>
PRODUCT NAME 1
->Sugar >>
```

```
5:EUR0.50/0.30
                                SU+ST+COF1
PRODUCT NAME 5
->Coffee
```

```
5:EUR0.50/0.30
                                SU+ST+COF1
PRODUCT NAME 5
->Coffee
```

```
5:EUR0.50/0.30
                                SU+ST+COF1
PRODUCT NAME 5
->Coffee
```

```
5:EUR0.50/0.30
                                SU+ST+ESP1
PRODUCT NAME 5
->Coffee
```

```
5:EUR0.50/0.30
                                ST+ ESP1
PRODUCT NAME 5
->Coffee
```

Line 1

Line 2

Line 3

Line 4

Line 1:

Selection number, Currency, Price A, Price B

Line 2:

The recipe is shown as an abbreviation here.

Line 3:

-

Line 4:

Recipe name is here. It can only be edited by using Selector.

9.2.2 Recipe selections

Abbreviations

Products (Contents)	B-brew pr. I- Instant pr.	Abbr. German	Recipe name	Variant			
				4301	5304	3201	7404
Coffee (Cof1, SU, Top)	A	CAF1	Coffee	x	x	x	
Coffee (g) (Cof1,SU,Top)	A	CA1g	Coffee	x	x	x	
Coffee (Cof2, SU, Top)	1	CAF2	Coffee		x		x
Coffee (g) (Cof2, SU, Top)	1	CA2g	Coffee		x		x
Coffee (Caf1, SU, Top)	A	COF3	Coffee	x	x	x	
Coffee (g) (Cof1,SU,Topping)	A	CO3I	Coffee	x	x	x	
Coffee (Cof2, SU, Top)	1	CAF6	Coffee		x		x
Coffee (g) (Cof2, SU, Top)	1	CO6g	Coffee		x		x
Espresso Coaf1, SU, Top)	A	ESP	Espresso	x	x	x	
Espresso (g) (Cof1, SU,Top)	A	ESPg	Espresso	x	x	x	
Espresso Coaf1, SU, Top)	1	ESP	Espresso				x
Espresso (g) (Cof1, SU,Top)	1	ESPg	Espresso				x
Cappuccino (Cof1, SU, Top)	A	CAP1	Cappuccino	x	x	x	
Cappuccino (g) (Cof1, SU, Top)	A	CP1g	Cappuccino	x	x	x	
Cappuccino (Cof1, SU, Top, Choc)	A	CAP2	Cappuccino	x	x	x	
Cappuccino (g) (Cof1, SU, Top, Choc)	A	CP2g	Cappuccino	x	x	x	
Cappuccino (Cof2, SU, WH, Choc)	1	CAP3	Cappuccino		x		x
Cappuccino (g) (Cof2, SU, WH, Choc)	1	CP3g	Cappuccino		x		x
Cappuccino (Cof2, SU, WH,Choc)	1	CAP5	Cappuccino		x		x
Cappuccino (g) (Cof2, SU, WH, Choc)	1	CP5g	Cappuccino		x		x
Espresschoc (Cof1, Choc, SU,Top)	A	ESCO	Esp.Choc	x	x	x	
Espresschoc (g) (Cof1, Choc, SU,Top)	A	ESCg	Esp.Choc	x	x	x	
Espresschoc (Cof2, SU, Top,Choc)	1	ESC2	Esp.Choc		x		x
Espresschoc (g) (Cof2, SU, Top, Choc)	1	ES2g	Esp.Choc		x		x
Americano (Cof1, SU, Top) + Bypass	A	AMI	Americano	x	x	x	
Americano (g) (Cof1, SU, Top) + Bypass	A	AMlg	Americano	x	x	x	
Cafe au lait (Cof1,SU,Top)	A	CAL	Cafe au l.	x	x	x	
Cafe au lait (g) (Cof1,SU,Top)	A	CALg	Cafe au l.	x	x	x	
Cafe au lait (Cof2 Instant, SU,Topping)	1	CAL3	Cafe au l.		x		x
Cafe au lait (g) (Cof2 Instant, SU, Topping)	1	CL3g	Cafe au l.		x		x
Chocolate	1	CHOC	Chocolate	x	x	x	x
Chocolate (g)	1	CHOg	Chocolate	x	x	x	x
Chocomilk (Choc,SU,WH)	1	COM	ChocoMilk	x	x	x	x
Chocomilk (g) (Choc,SU,WH)	1	COMg	ChocoMilk	x	x	x	x
Milk (WH, SU)	1	MIL	Milk	x	x	x	x
Milk (g) (WH,SU)	1	MILg	Milk	x	x	x	x
Tea	1	TEA1	Tea	x	x		x
Tea (g)	1	TE1I	Tea	x	x	x	x
Bouillon / Soup	1	SOUP	Soup		x		x
Bouillon / Soup (g)	1	SOUl	Soup		x		x
Cap.Spec. (in container WH)	1	CSP1	Cap.Spec.				x
Cap.Spec. (g) (in container WH)	1	CS1I	Cap.Spec.				x
Latte Macchiato + SU	A	MAC	Macchiato	x	x	x	
Latte Macchiato + SU (g)	A	MACg	Macchiato	x	x	x	
Latte Macchiato + SU	1	MAC2	Macchiato		x		x
Latte Macchiato + SU (g)	1	MAC2g	Macchiato		x		x
Latte Macchiato + SU	A	MAC3	Macchiato	x	x	x	
Latte Macchiato + SU (g)	A	MC3g	Macchiato	x	x	x	
Espresso Macchiato	A	ESMA	Esp.Macch.	x	x	x	
Espresso Macchiato (g)	A	ESMI	Esp.Macch.	x	x	x	
Espresso Macchiato Instant	1	ESM2	Esp.Macch.		x		x
Espresso Macchiato Instant (g)	1	EM2g	Esp.Macch.		x		x
Melange (Cof1, SU, Top, Choc)	A	MEL1	Melange	x	x	x	
Melange (Cof1, SU, Top, Choc) (g)	A	ML1g	Melange	x	x	x	
Melange (Cof2, SU, Topping, Choc)	1	MEL2	Melange		x		x
Melange (Cof2, SU, Topping, Choc) (g)	1	ML2g	Melange		x		x
CW (cold water valve, time-controlled)			-	x	x	x	x
CO2W (Valve CO2W, time-controlled)			-	x	x	x	x
Hot water	1	HW	H.-Water	x	x	x	x
Hot water [g]	1	HWg	H.-Water	x	x	x	x
Cup	1	BE	Cup	x	x	x	x

Notes

x signifies can be selected for the corresponding variants

g signifies large drink

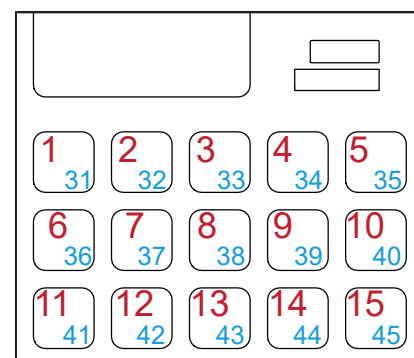
Pre-selection/ additional selection abbreviations	Function
SU>>	Sugar (one step)
WH	Whiter (one step)
>>	Stronger
<<	Weaker
ST	Start product dispense
[NCD]	No cup
SU>>	Sugar (three steps)
Pot	X-times cup serving

Button	Function
1	Choose additional selections, forwards
2	Choose additional selections, backwards
3	Select main products

Selections by number and levels

Meaning	Selection number
Level 1 (Main level)	1 ... 14 15
Level 2 (by switching UM2)	16 ... 29 30
Level 3 (by switching UM1)	31 ... 44 45
Level 4 (by switching UM1 + UM2)	46 ... 59 60

Abbreviation	Function
SO1	Switch to level 3
SO2	Switch to level 2
UM1 + UM2	Switch to level 4



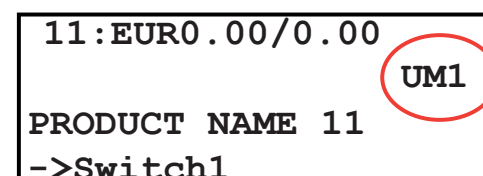
8 red number - level 1

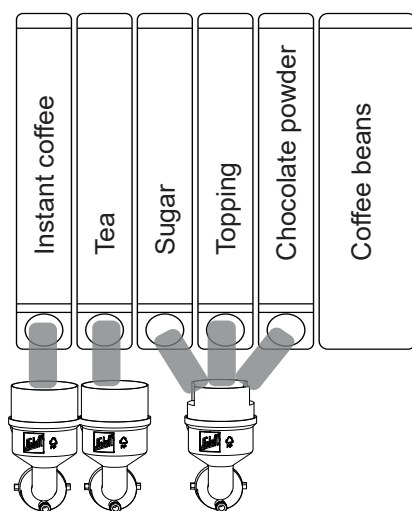
38 blue number - level 3

Switching example:

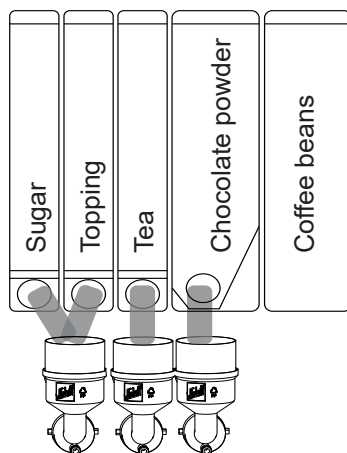
On selection 11 is a switch to level 3 with selection numbers 31 to 45.

- If the customer presses selection 2, a standard coffee is prepared.
- If the customer presses selection 11 and then selection 2, a large coffee is prepared.
- The programming must be as follows:
Selection 2: ST+COF1
Selection 32: ST+CA1g+UM1

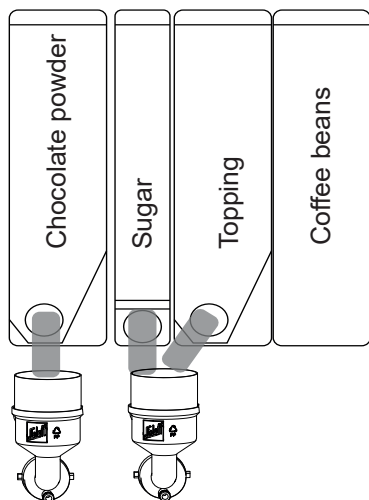


Variant 5304

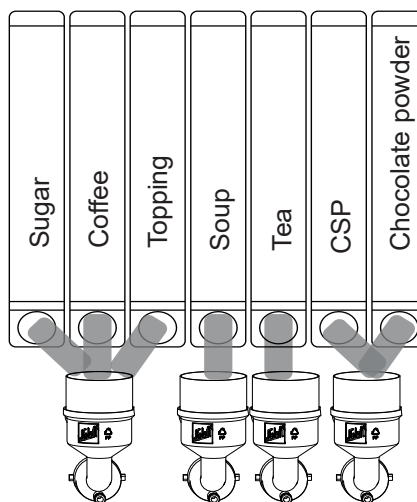
Selection		Product	Programming line 2
Level 1	Level 3		
1	31	Extra sugar	SU>>
2	32	Coffee	ST + COF2
3	33	Coffee with sugar	ST+COF2+SU
4	34	White coffee	ST+COF2+WH
5	35	White coffee with sugar	ST+COF2+WH+SU
6	36	Extra milk	WH>>
7	37	Instant coffee	ST+MAC2
8	38	Café au Lait	ST+CAL3
9	39	Cappuccino	ST+CAP3
10	40	Latte Macchiato	ST+ESP
11	41	Espresso	ST + CSP1
12	42	Espresso Macchiato	ST + CHOC
13	43	Choco	ST + COM
14	44	Choco-Creme	ST + TEA1
15	45	Tea	ST + SOUP

Variant 4301

Selection		Product	Programming line 2
Level 1	Level 3		
1	31	Extra sugar	SU>>
2	32	Coffee	ST+COF1
3	33	Coffee + sugar	ST+COF1+SU
4	34	Coffee + Topping	ST + COF1 + WH
5	35	Coffee + Topping + Sugar	ST+COF1+WH+SU
6	36	Extra topping	WH>>
7	37	Latte Macchiato	ST + MAC
8	38	Café au Lait	ST + CAL
9	39	Cappuccino	ST+CAP1
10	40	Cappuccino Choco	ST+CAP2
11	41	Espresso	ST+ESP
12	42	Espresso Macchiato	ST+ESMA
13	43	Choco	ST + CHOC
14	44	Choco-Creme	ST + COM
15	45	Tea	ST + TEA1

Variant 3201

Selection		Product	Programming line 2
Level 1	Level 3		
1	31	Extra sugar	SU>>
2	32	Coffee	ST+COF1
3	33	Coffee + sugar	ST+COF1+SU
4	34	Coffee + Topping	ST + COF1 + WH
5	35	Coffee + Topping + Sugar	ST+COF1+WH+SU
6	36	Extra whiter	WH>>
7	37	Latte Macchiato	ST + MAC
8	38	Café au Lait	ST + CAL
9	39	Cappuccino	ST+CAP1
10	40	Cappuccino Choco	ST+CAP2
11	41	Espresso	ST+ESP
12	42	Espresso with sugar	ST + ESP + SU
13	43	Espresso Macchiato	ST+ESMA
14	44	Choco	ST + CHOC
15	45	Choco-Creme	ST + COM

Variante 7404

Selection		Product	Programming line 2
Level 1	Level 3		
1	31	Extra sugar	SU>>
2	32	Coffee	ST+COF1
3	33	Coffee + sugar	ST+COF1+SU
4	34	Coffee + Topping	ST + COF1 + WH
5	35	Coffee + Topping + Sugar	ST+COF1+WH+SU
6	36	Extra topping	WH>>
7	37	Latte Macchiato	ST + MAC
8	38	Café au Lait	ST + CAL
9	39	Cappuccino	ST+CAP1
10	40	Espresso	ST+ES
11	41	Cappuccino special	ST + CSP1
12	42	Choco	ST + CHOC
13	43	Choco-Creme	ST + COM
14	44	Tea	ST + TEA1
15	45	Soup	ST + SOUP

9.1 [BEVERAGE ALLOC] M2

In the [DRINK SETTINGS] menu the parameters for drinks preparation can be programmed. It is divided into sub-menus [CALIBRATE] and [DOSAGES].

[DOSAGES] determines the taste settings for the drinks.

A simple [SHORT MENU] and an [EXPERT MENU] are distinguished from each other.

In the [CALIBRATE] menu the dispense quantities of the individual containers are calibrated.

If a product motor for a drink has not yet been calibrated "xxx" is displayed.

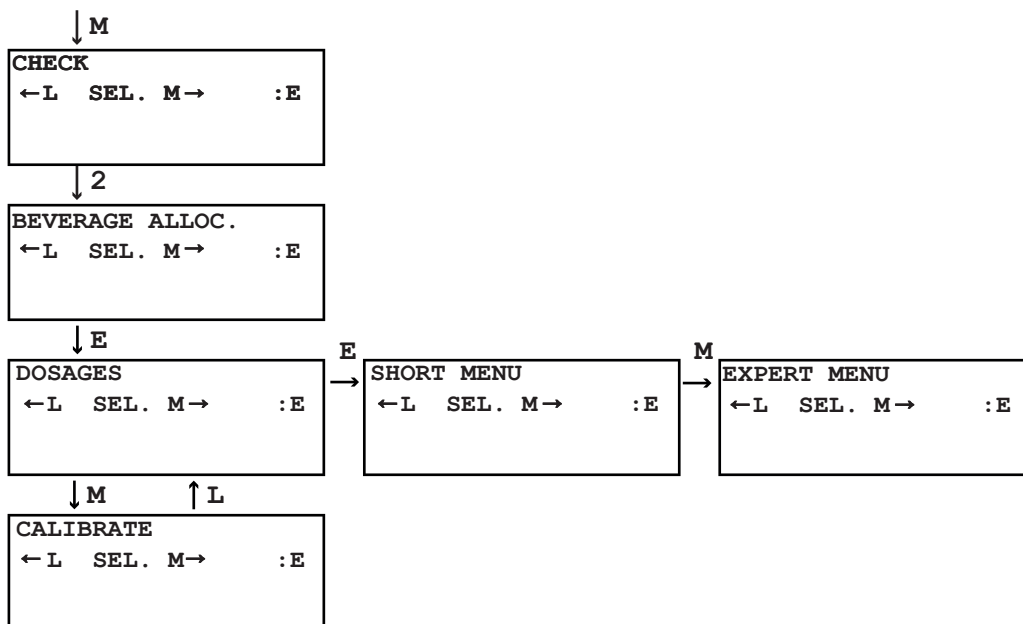
See example:

CALIBRATE	
In . Cap	xxx

Essential accessories for drink setting:

- Product scales to 0.1 g accuracy (Tara-function)
- Suitable collection receptacle

Menu overview



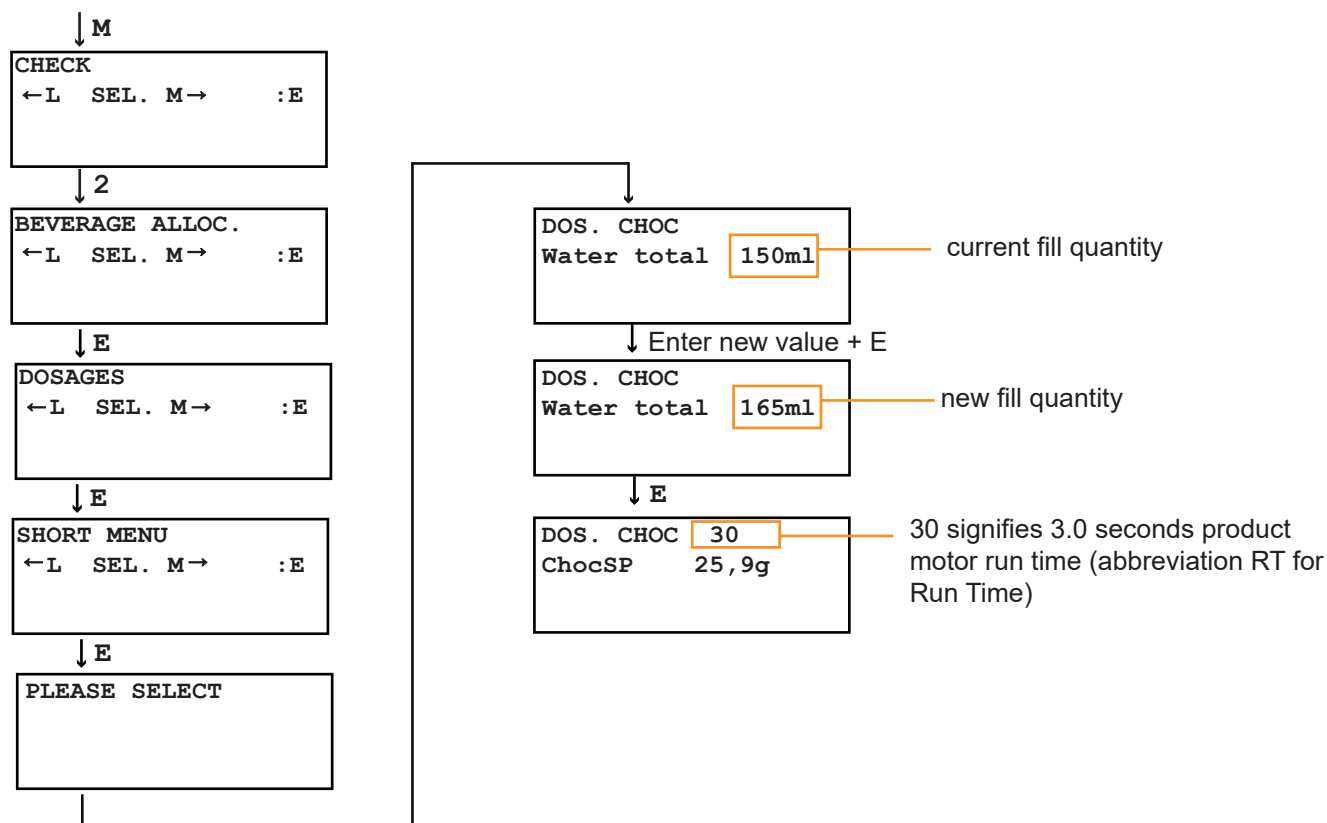
9.1.1 [DOSAGE] - [SHORT MENU]

The quantities dispensed can be adapted to individual cups. The filling quantity can be changed by approx 20% here. This makes it possible to have slightly more or less in the cups.

The amount can be changed by 80 - 120%.

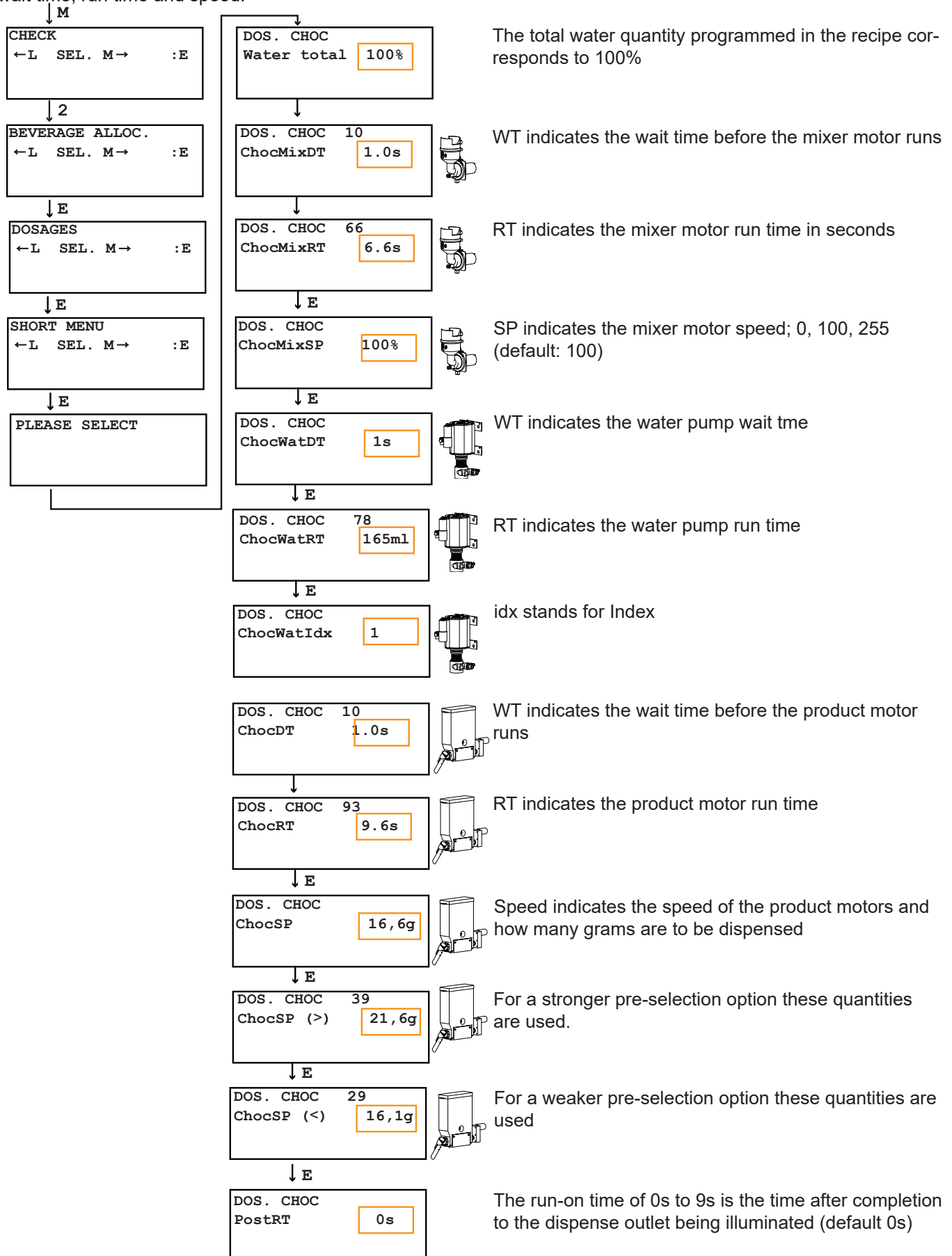
How to proceed

1. Open the machine door
 2. Enter [M] - [2] - [E] - [E] - [E] in sequence
 3. Press the selection button for the drink you want to programme
 4. Select a product ingredient in the menu by pressing [M] and [L].
 5. The value can be changed by using the number keys
 6. Press [E] to enter
- ✓ The cup fill quantity has been changed.



9.1.2 [DOSAGE] - [EXPERT MENU]

All parameters affecting water, product and mixer can be set in the [EXPERT MENU]. These parameters include wait time, run time and speed.



9.2 [TEST VENDS] M3

In the [TEST VENDS] menu the drink preparation can be checked. The selected drink is dispensed free of charge and logged as a test vend in the statistics.

9.3 [SHOW STATISTICS] M4

In the [SHOW STATISTICS] menu sales values, such as turnover and number of vends are displayed. Specific product stock information can be accessed via the sales statistics.

The figures in the display are dependent on actual vends made. In the statistics only non-zero values are displayed. The statistics can be deleted at the end. Actual deletion of the statistics only takes place when the next drink is dispensed.

Deleting the statistics

At the end of the menu the statistics can be deleted. Type [1] in on the service keypad followed by [E].

9.4 [SHOW FULL STATISTICS] M5

In the [SHOW FULL STAT] menu, sales values from when the machine was first commissioned are displayed. The figures in the display are dependent on actual vends made. In the statistics only non-zero values are displayed.

9.5 [PROG.TIME/LOCKS] M6

In the [PROG.TIME/LOCKS] menu the time, date, boiler temperature, heating up times, locking times as well as illumination times are programmed.

[TIME] / [DATE]

The time and date of the machine location can be programmed here.

[TEMP. HEATING]

The water temperature in the boiler can be programmed here.

Boiler temperature (default 93 °C)

[OVERTEMP]

default 3°C

If the standby time has been reached after the last drink has been dispensed, the boiler temperature is increased to over-temperature level. By the temperature level increasing in this way the drink temperature loss when travelling through the cooled down pipes and brewer is compensated for.

The maximum temperature programmed for the espresso boiler must not exceed 100° (including over-temperature).

Following the next drink dispensed, the boiler temperature is again reduced to its programmed temperature.

[STANDBY TIME]

If the programmed standby time has been reached, the boiler increases its default temperature to the higher temperature level programmed.

[HEATING TIME]]

The heating time is the period of time during which the boiler is heating on heating days. Operating time (sales time) is restricted by this setting.

Outside the heating time a message appears in the display to advise that the machine is switched off.

[HEATING DAY]

Heat days are the days on which the boiler warms up.

So for example the boiler can be switched off over the weekend. The complete week (7 digits) must always be entered, beginning with Monday.

1 = heating day

0 = no heat day

[USE LOCKING?]

Locking times are flexible. The whole machine can be in operation or just individual selections.

In total 4 locking times can be set.

[USE LOCKING] on/off

0 → Inhibit times not active, machine is always available

1 → Inhibit times active, machine is locked out at specified times

[DEFAULT] on/off

0 → Locking times can be set individually

1 → Default settings

```

PROG. TIME/LOCKS
yes=1; no=0
USE LOCKING ? 1

```

Individually allocate 4 inhibit times for each weekday

A 4-digit number must always be entered. The digit below the locking time number indicates what locking time applies to the weekday.

0 → not valid

1 → valid, locking time active

Here you have the option of linking selection key functions with off-times.

To do this a four digit number with keys 0 and 1 must always be entered.

The individual symbols mean the following:

F = free vend

-=no function

B = price B (price list 1)

S = lock

```

PROG. TIME/LOCKS
yes=1; no=0
USE LOCKING ? 1

```

Linking

Here only the following digits can be entered

0000: no locking

0001: selection locked during the inhibit time

1000: selection set to free-vend during the inhibit time

0010: selection set to price B during the inhibit time (price list 1)

```

PROG. TIME/LOCKS
LOCKING      F-BL
SEL. 1 ACTIV1000

```

[Illumination]

The setting can be programmed to [on], [off] and [time].

Set the length of time and days when the illumination and the optional RGB-illumination is switched on.

[off]

Illumination is permanently switched off.

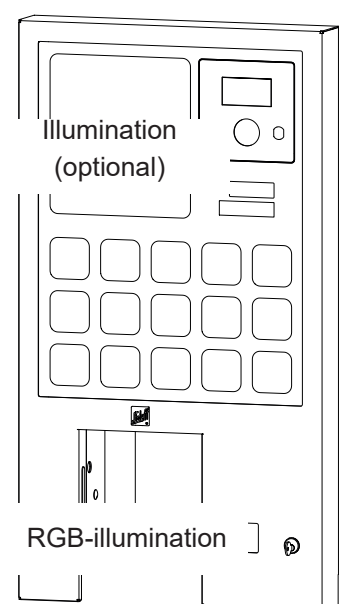
[on]

Illumination is permanently switched on.

[TIME]

Illumination times and days must be programmed.

Quick selections: 1 = Mo, 2 = Tu 3 = We, 4 = Th 5 = Fr, 6 = Sa, 7 = Su



[Design illumination]

Seven fixed RGB-lightstrips can be configured with the option of fitted lightstrips. The colours can light up one after the other.

Example: change colour at 0

[0 R255 G255 B255] and [white] can be seen in the display.

- Press [E] to position both characters > and <
- Press [1] to retrieve the specified colour values
- Press [E] to deselect the characters > and <

Colour 0 has now been assigned a new colour value.

```

PROG. TIME/LOCKS
Design lighting
0 R255 G255 B255
  white

```

```

PROG. TIME/LOCKS
Design lighting
0>R255 G255 B255<
  white

```

Example: 3 different colours

If, for example, 3 different colours are to light up one after the other, colour 0.1 and 2 must have an RGB-colour value.

Colour 3 must be programmed to [none] which indicates the end of the sequence.

The lighting time for a colour is set in the menu option [RGB COLOUR CHANGE].

[RGB-COLOUR CHANGE]

The lighting time for every colour in [s] is entered here before it switches to the next number.

```

PROG. TIME/LOCKS
Design lighting
0 R000 G000 B255
  blue

```

Number 0 to 9

9.6 [INSTALLING MODE] M7

[COUNTRY, CURRENCY]

When changing the language, programming data changes as follows:

- Text messages (faults, information, menu...) are now shown in the relevant language.
- Languages are in this order: D - GB - F - I D
- Press [1] to select.
- Press [C] to set the machine to the default language D.
- Press [E] to save.
- The currency required can be programmed: €, EUR, CHF, PLN

[Type]

Variant

The machine type must correspond to your machine version. Refer to type plate.

[DEVICE NUMBER]

The machine number given by the factory can be replaced by a specific number, in order to fit in with customer numbering systems.

[MACHINE NUMBER]

The machine serial number can be found on the type plate.

[INHIBIT CODE]

- In order to avoid unauthorised programming the menus can be assigned a locking code. The locking codes are structured hierarchically.
- Code A has the lowest access level. It unlocks the [TEST VEND] and [SHOW STATISTICS] menus. Code A is intended for the machine filler.
- Code B unlocks the [PROGRAMMING MODE], [TOTAL STATISTICS], PROG.TIME/LOCKS], [INSTALLING MODE] and SERVICE] menus.
If Code B is entered all menus are accessible even if only Code A is required.
- The security codes can be freely selected from 0 to 9999.
- If a code A is installed, code B has to also be installed. Both codes can be the same.
- A menu locked using code A or B requires that the given code be input in the display. This code must then be **typed in, but it is not visible** and then confirmed by pressing [E].

Programming codes:

Enter in the menu [CODE A IS: X] and press [E] to finish.

Delete code:

Delete the digits in the menu [CODE B IS: X] and finish by pressing [E].

[EXT.SERIAL52]

- HMI Read out using HMI-protocol
DEX Read out using downloading devices.

[PROTOCOL]

- EVA-DTS: Data transfer protocol between vending machine controller and payment system.
DEX/USC This protocol is only required if a display with DEX/UCS interface is connected.

[ALWAYS IDLE]

- on Pre-selection of a product using contactless card readers is possible. The pre-selection is regarded as an intentional purchase.
off The card must be held against the contactless card reader at the same time as the product selection is being made.

[PRICELISTS]

default [off]

- on Two different prices for one selection can be entered here. The two prices are set in the [PROGRAMMING MODE] menu.
This function can also be used for price lines in BDV/Executive. With this function the prices are stored in the coin mechanism and the price line corresponding to the selection must be programmed on the control board.
off Second price list is switched off.

[HAPPY HOUR]

If you set Happy Hour to "on", various selections can be sold for a different price for specified time. The cash price and the Happy Hour price are set in the menu [PROGRAMMING MODE]. The Happy Hour time and which selections it applies to is set in the [PROG. TIME/LOCK] menu.

[INTERVAL DT. CTL.] only for EVA-DTS 6.1

default [auto]

- auto Once the statistics have been downloaded, they are deleted when the next vend is made (as before).
save The statistics are not deleted after downloading. Deletion must be started via IR.

[INTERVAL EV. CTL.] only for EVA-DTS 6.1

default [auto]

- auto The errors are deleted once they have been downloaded and when the next vend is made (as before).
save The errors are not deleted after having been read out; deletion must be started via IR.

[REVALUE]

Credit onto a card. This function depends on the card reader being used.

default [on]

- on The amount inserted is credited onto the card. In this case the card must be inserted before the money.
off The value of the coins inserted is not credited onto the card.

[MIXED PAYM.]

Mixed payment permitted or not
default [on]

on Mixed payment, e. g. with coins and card, is possible.

off Mixed payment is not possible.

[MDB Card 2]

on

off

[P.LIST/READER.]

L1+L2 -> all] Both price lists are valid for card 1 and card 2.

[L1->R1/L2 ->R] Price list 1 is valid for card 1, price list 2 is valid for card 2.

[MIXED PAYM. PRICE]

Which price is to be used for [MIXED PAYM.] can be selected here.

cash price: The [PRICE CASH] set in the [PROGRAMMING MODE] menu is used.

cashless price: The price set in the [PROGRAMMING MODE] menu is used for the corresponding price lines.

[MDB-comp. mode] b.practice - best practice

standard Older type credit systems work in this mode.

b.practice Additional information is transmitted in this mode. Many credit systems work nowadays in this mode.

[CORRECT CHANGE]

auto [CORRECT CHANGE] is shown in the display if there are insufficient or no coins available.

never The [CORRECT CHANGE] indicator is inhibited. This setting is necessary if it is not possible to give change

[SESSION TIMEOUT]

VMC Ending a session via the VMC

Payment system Ending a session via the credit system

[PRESEL.TIME]

default [10s]

The pre-selection time describes the maximum waiting period in seconds (selection keys illuminated) for the drink to be automatically dispensed after coins are inserted into the machine.

[CREDIT SYSTEM]

Selecting the transfer protocol to be used for the payment systems connected.

MDB, Free vend, BDV, EXECUTIVE

[TUBE COUNT]

These adjustments are only active, if set to EVA DTS 6.1.

by COINMECH This is the recommended setting. Tube fill level is not counted by the control board, but by the coin mechanism.

by VMC The machine control board also counts the tube level.

[CRED.CONFIG.]

Automatically or manually setting the payment system configuration (for more detailed information, please refer to the operating instructions supplied with your payment system).

Vending mode

Setting the required vend mode. This setting will apply to all payment systems fitted.

COMPULSORY PURCHASE + S.VEND	Compulsory purchase:	After inserting coins at least one drink must be purchased before a refund is given
REFUND + SINGLE VEND	Coin return:	No drink needs to be purchased, upon cancelling a refund is made (with this setting the machine may be misused as a coin changer)
COMPUSORY PURCHASE + MUL- TI-VEND-	Multi-vend:	In the case of over-payment the machine expects an additional drink selection. Aborting and refunding is possible
REFUND + MUL- TI-VEND	Multi-vend:	In the case of over-payment refunding is automatic following drink selection.

[TOKEN 1 VALUE]

The value of free sales tokens can be programmed here. Up to a maximum of 3 different token values can be assigned.

[ALT. PAYOUT]

These adjustments are only active, if set to EVA DTS 6.1.

on	The coin mechanism decides how the change is returned.
off	The machine control board determines how the change is returned. The number of coins dispensed is kept to a minimum.

[COIN]

Individual coins can be enabled or disabled here. Inhibited coins are not accepted by the coin mechanism and are directed to the refund area.

[GA] The deposit receipt	[GA] 01	[GA] 10
The coin is always accepted	The coin will not be accepted if "correct change" is displayed.	The coin is inhibited

[NOTE]

Here individual notes can be accepted or rejected. Rejected notes are refunded by the banknote reader.

[HG] The deposit receipt	[HG] 01	[HG] 10
Banknote is always accepted	Banknote is not accepted	Banknote is accepted, but is checked more stringently

[MAX. PORTIONS]

Pot function A pot-size serving is the equivalent of X-times cups.

[WITH DISPENSE MECHANISM] or [WITHOUT DISPENSE MECHANISM]

The machine can operate with and without a cup dispense mechanism.

[WITHOUT COMPULSORY CUP DISPENSING]

When there are no more cups the machine is still in operation. For a drink to be dispensed, a cup must be placed under the drinks outlet.

[HAPPY RUN]

No function here

[WITHOUT WATER TANK]

If you want to operate the machine with a water tank, you must set [WATER TANK].

[WITH DRIP TRAY CONTACT] or [WITHOUT DRIP TRAY CONTACT]

If monitoring using the drip tray contact is switched on, when the tray is full the machine goes out of operation.

[HEATER ON]

This switches the boiler heater on.

[MAX. COFFEE VENDS] [ADDITIONAL PORT. UNTIL OUT OF SERVICE]

Once the programmed number of vends has been reached a message appears advising that the grounds container needs emptying. If the container is not emptied after a certain number of vends the machine goes out of service. If the value is set to [0], the vending machine dispenses an unlimited number of portions.

[Fan speed when dispensing] / [Fan speed in StandBy] / [Fan stopping time]

SP indicates speed. The fan motor speed is programmed.

[WITH FILTER MESSAGE]

Activation/deactivation of message for a connected water filter.

[FilterCNT]

Counter (CNT) and meters advise how many more litres the connected filter can filter.

[ServiceCNT]

This counter advises when a service should be carried out.

[WITHOUT COIN DISPLAY]

no function

[Special setting]

For further information on this subject please refer to the Technical Manual.

[mit Rein.zwang] [Vorwarnen nach Portionen] [Rein.zwang nach weiteren Portionen]

If a compulsory clean is activated after a specified number of servings there is a warning that cleaning should take place shortly. After the specified number of servings the machine goes out of operation if a cleaning programme is not run.

After cleaning the machine is again ready to use.

[TEL.NO. DC]

The number keys can be used to enter the telephone number of the computer centre (CC) for the vending machine online connection. The machine automatically dials this number.

[CASE OF DEFECT]

The number keys can be used to enter a telephone number. This phone number is displayed in the event of malfunction, recommending that this number is called.

9.7 [SERVICE MODE] M8

In the [SERVICE MODE] menu all important machine parameters are displayed. All machine components such as motors, valves or sensors can be controlled directly. Service mode provides you with support in isolating malfunctions and servicing the vending machine.

- Servicing must be carried out with the machine door open.
- The service key must be inserted.
- Enter [SERVICE NUMBER] and then the corresponding number followed by [M].

Service numbers are divided into functional categories M, double M and L.

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

L-functions display a value.

1M	Mixer Coffee 1	
2M	Mixer Coffee 2	
3M	Mixer Chocolate powder	
4M	Mixer Tea	
5M	Mixer Soup	
6M	Mixer Topping/CSP 1	CSP - Cappuccino Special
7M	Mixer Sugar	
8M	Mixer Whitener	
10M	Product motor Coffee 1	Espresso version: grinder
11M	Product motor Coffee 2	Espresso version: grinder
12M	Cocoa product motor	
13M	Product motor Tea	
14M	Product motor Soup	
15M	Product motor Topping/ CSP 1	
16M	Product motor Sugar	
17M	Product motor Whitener	
19M	Main inlet valve	
20M	Instant boiler inlet valve	
21M	Valve Coffee 1	Espresso version: brewing valve
22M	Valve Coffee 2	
23M	Valve Chocolate powder	
24M	Valve Tea	
25M	Valve Soup	
26M	Valve Topping/ CSP 1	
27M	Valve Sugar	
28M	Valve Whitener	
29M	Hot water valve	
33M	Fan	
34M	Heater	Espresso version: espresso boiler; Instant version: instant boiler
43M	Valve Instant part	only Espresso version
45M	Pump	only Espresso version
47M	Lighting	
50M	Money-back	
54M	Cup dispense mechanism turn to the right	
55M	Cup dispense mechanism turn to the left	
56M	Cup dispense	

57M	Close brewing chamber	only Espresso version
58M	Open brewing chamber	only Espresso version
59	Swivel arm extended	
60	Swivel arm retracted	
66M	Circulation valve 1 (hot)	
76M	Delivery unit lock	
77M	Delivery unit lock	
86M	Pressure test (dynamic pressure) for pump	only Espresso version
87M	Emptying the boiler	
88M	Fill boiler	Filling is started by pressing [M] and runs as long as this button is pressed. Continue until water comes out of the discharge tube.. After entering 99M121M the water quantity measured by the flow meter is given in ccm.
101 – 106M	Issue a coin from the tube	Observe tube chutes on the coin mechanism
111 - 116M	Empty all coins from the tube	Statistics deleted after one tube
150M	Teach brewer route (perform reference run)	Only Espresso version: Press [R] to exit
152M	Open supply valves 1 and 2 simultaneously	
153M	Decal illumination	
222M	Exhibition mode	

L-Functions

4L	Selection key brewer position error	(Offset value)
5L	Boiler temperature Instant boiler	255 °C Sensor or supply line defective 0°C Temperature< 15 °C
6L	Duration of last brewing process	The run time of the pump is measured in seconds
7L	Espresso boiler temperature	only Espresso version 255 °C Sensor or supply line defective 0°C Temperature< 15 °C
8L	Motor operating voltages in mV	
10L	Flowmeter	
14L	Light barrier output value	Cup recognition if value = 1
16L	Number of switch ons and watchdog procedures	
17L	Position contacts and sensors	
18L	Display keypad status	Change display when pressing enter
21L	Display software version	
22L	Display operating days	

23L	Display operating hours	
25L	Number of cleanings and rinses	Total number of rinses
28L	Times of last 5 door openings and last 5 cleans	Service key and cleaning programme for brewer, [0]
39L	Status of keyboard	
40L	Date of the last price modification	
69L	Program journal so that it can be read out again	Statistics can still be read out
85L		Brings machine into flash load state
91L	Status MDB-equipment	[CO]=[MSG]; [BI] = banknote reader; [CR] = card system; [OLM] = Online module Capital letters: logged in and communication OK Small letters: no communication

99M-Functions

99M55M	Model patch-Menu	
99M78M	Delete error statistics	Watchdog interventions will also be deleted!
99M79M	HW-Test	
99M81M	Generate data error 81	
99M89M	Save all parameter settings as flash backup.	Caution! Default values are overwritten
99M90M	Read flash memory	e. g. water quantity for boiler filling [88M] is displayed
99M121M	Show hidden times	Clearance for additional entries, e. g. brewer speed Following boiler emptying or software upload, if not already switched on in the Installation menu
99M122M	"Permit debug transmission (only if previously hidden times have been activated)"	Service technicians only
99M123M	Turn on continuous heater	Following boiler emptying or software upload, if not already switched on in the Installation menu
99M180M	Load standard dosing for all products	Product calibration is required

9.7.1 [RECIPE-ID] M-L

You can select the identification number for the programmed recipe (ID). This is to assist with the clarification of different machine configurations. The identification number can only be changed by using the Sielector software.

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11 Storage, Shutdown, Decommissioning 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 the products and leave the machine door slightly ajar to allow the humidity to escape.

Decommissioning

The machine may be shut down temporarily.

- Remove the mains plug
- Remove the products
- Leave the machine door ajar
- For recommissioning refer to the chapter entitled "Commissioning".

Shut-down

If the machine cannot be operated any longer, it must be decommissioned:

- If necessary delete any personal data from the machine
- Remove the mains plug
- Remove the mains cable
- Remove and dispose of batteries correctly

Disposal

For correct disposal of the vending machine please contact our Customer Service Team on +49 9825 - 18 31 5108.

The machine can be sent at your own expense to the manufacturer (headquarters in Herrieden, Germany), The manufacturer will then make arrangements for proper disposal.

If required, you can ask the manufacturer to provide details on appropriate waste management companies to take care of the complete machine disposal process on your behalf.



A product displaying this symbol must not be put into house waste at the end of life, but disposed of separately. The regulations may vary depending on the country.



EU/EC Declaration of Conformity for Machines

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

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

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

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

EU/EC directives applicable:

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

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

EU directive RoHS: 2011/65/EU

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

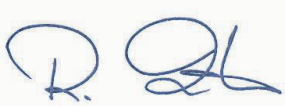
The objectives of the low voltage directive 2014/35/EU will be fulfilled in accordance with Appendix I, No. 1.5.1 of machine directive 2006/42/EC.

Authorised representative responsible for the documentation:
 Mr. Dipl.-Ing. Manfred Murr, Head of Development, Sielaff GmbH & Co. KG, Münchener Str. 20, D-91567 Herrieden.

Aufkleber für Seriennummer

Aufkleber für Typenschild

Herrieden, 02.01.2024
 Place, Date


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