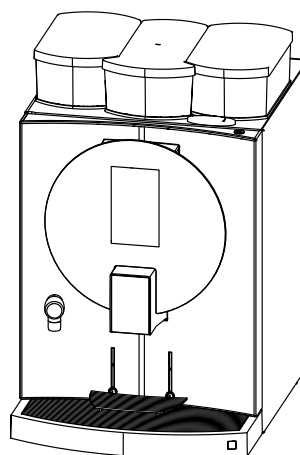
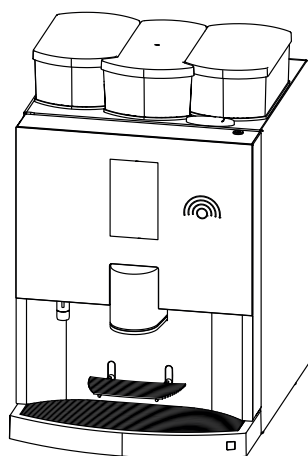
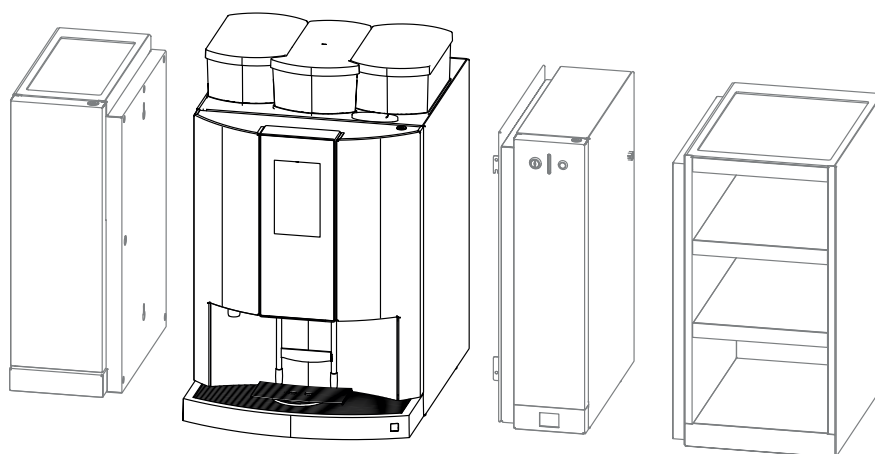




Original Operating Instructions

HO Siamonie



EN

14.08.2023

415 67 020 00 _ 071



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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 72 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-center/>).

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info@sielaff.de; www.sielaff.com

Variants

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

This manual covers the following versions:

Machine type	Version	Sielaff part no.
HO Siamonie Touch 01 IN	Instant	415 00 000 70
HO Siamonie Touch 01 FM	Fresh milk	415 00 000 80
HO Siamonie TS AD01 IN	Instant	416 00 000 00
HO Siamonie TS AD01 FM	Fresh milk	416 00 000 10
HO Siamonie TS ML01 IN	Instant	416 00 000 20
HO Siamonie TS ML01 FM	Fresh milk	416 00 000 30

Add-on module	Installation	Sielaff part no.
VS Cool box KB12 Siamonie Chilling module	To the left of the machine	415 00 000 20
VS 4-shelf cup warmer	To the right of the machine	415 00 000 30
VS Module for payment systems Siamonie ST01	To the right of the machine	415 00 000 40

Identification

	1 Manufacturer 2 Machine type 3 Variant (marked with an x) 4 Electrical supply ratings The cross on the machine type plate identifies the machine variant.
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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 Siamonie 01 prepares various coffee and chocolate drinks, which can be refined by utilising optional pre-selections. The coffee is brewed using freshly ground beans, according to the espresso process.

As an option the machine is available with a fridge module. The milk is foamed using steam and air in a milk frother. The chiller module can only be fitted on the left hand side of the machine.

Modules for integrating payment systems and cup warmer are available. These can be installed on the right side of the vending machine.

A touch screen with visual display makes drink selection straightforward. To select a product simply touch the screen. Once the product has been selected, the machine works automatically.

All machine functions are managed and checked via a microprocessor module. Sales and error data is stored on the machine control board.

The touchscreen with HMI interface is controlled by an internal PC.

A telemetry unit can be installed for remote data transmission and retrieval.

The coffee beans are ground in the integrated grinder and then transferred to the brewing unit.

The coffee is brewed at a water temperature of approx. 95 °C with a water pressure of up to 10 bar. This gives the coffee a special taste and aroma.

The used coffee powder falls into the grounds container once the brewing process has been completed.

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

The automatic cleaning programme facilitates the daily cleaning of the machine (brewer, milk system if fitted, mixer). The cleaning programme runs automatically, requiring only a few manual steps for preparation. The mixer rinse function simplifies cleaning.

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 stood on a flat surface, stable and strong enough to support its weight.
- 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.
- The mains plug must be easily accessible. Appliance plugs should never be touched with wet hands or inserted into sockets when damp.
- Only use pasturised or UHT milk (only for fresh milk variants).
- In addition to the standard cleaning procedures maintenance work should also be carried out on the machine.
- In accordance with the infection protection law persons working commercially with milk must go on a training course every two years arranged by the health authority and employer. Please observe any variation in regulations depending on the region where the machine is to be operated.

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

- The inside of the machine may have sharp edges and corners. Always wear protective gloves when carrying out maintenance work.
- The use of the service key is reserved exclusively for trained service technicians. 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.
- Any modification to, or conversion of, the machine is prohibited! 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 performance:	40,000 vends
maximum annual performance:	60,000 vends

2.1 Hygiene requirements

- Wash hands thoroughly and disinfect them before handling foods.
- 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

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 detailed below.

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

Text highlighted 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 machine.

In addition the following symbols are frequently used:

**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.

**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.

**Observe handling regulations when dealing with electrostatically sensitive components and modules (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!

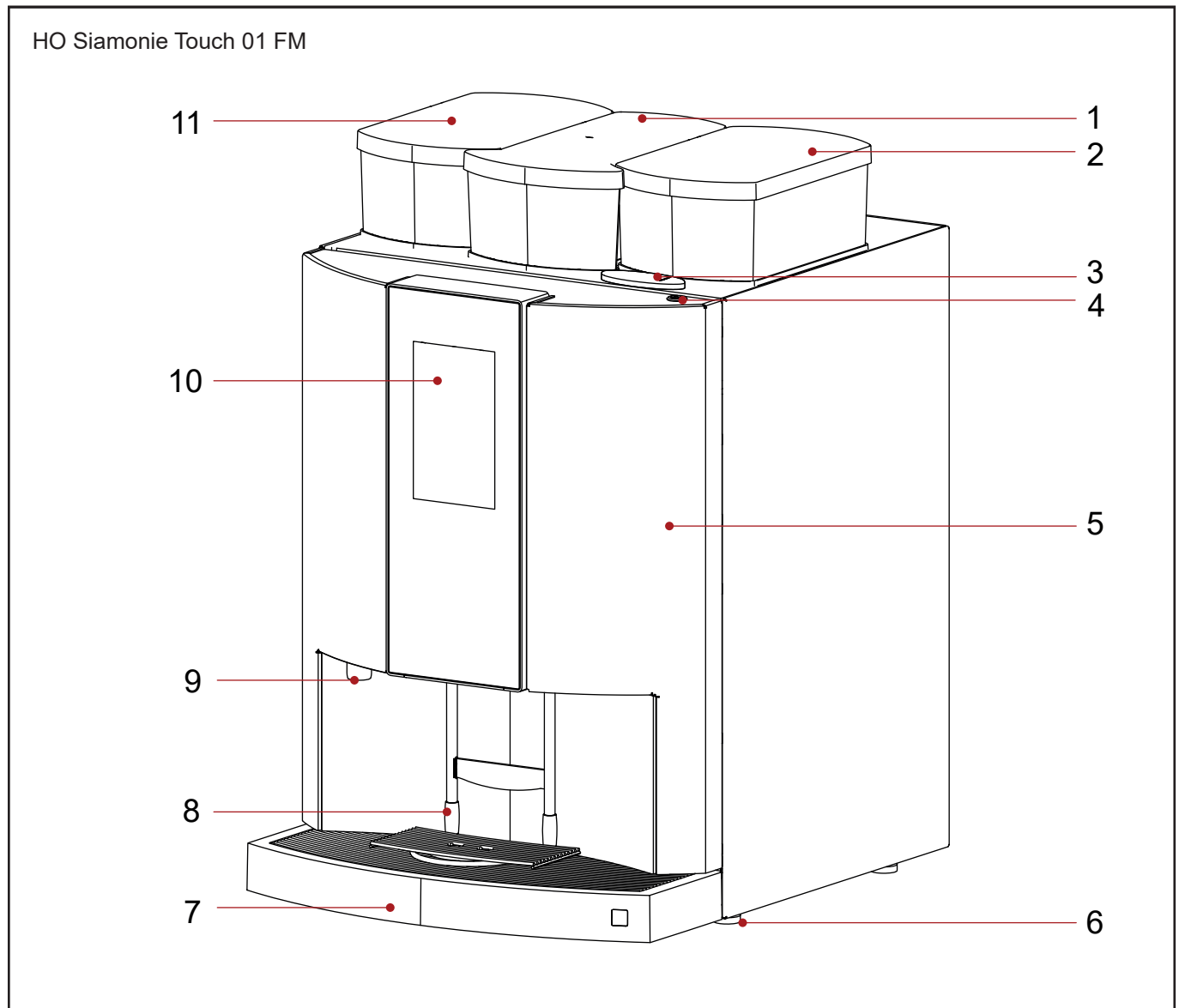
**CAUTION! Danger of crushing!**

By inserting the service key, a protection device is de-activated. The brewer poses a crushing risk. The use of the service key is reserved exclusively for trained service technicians.

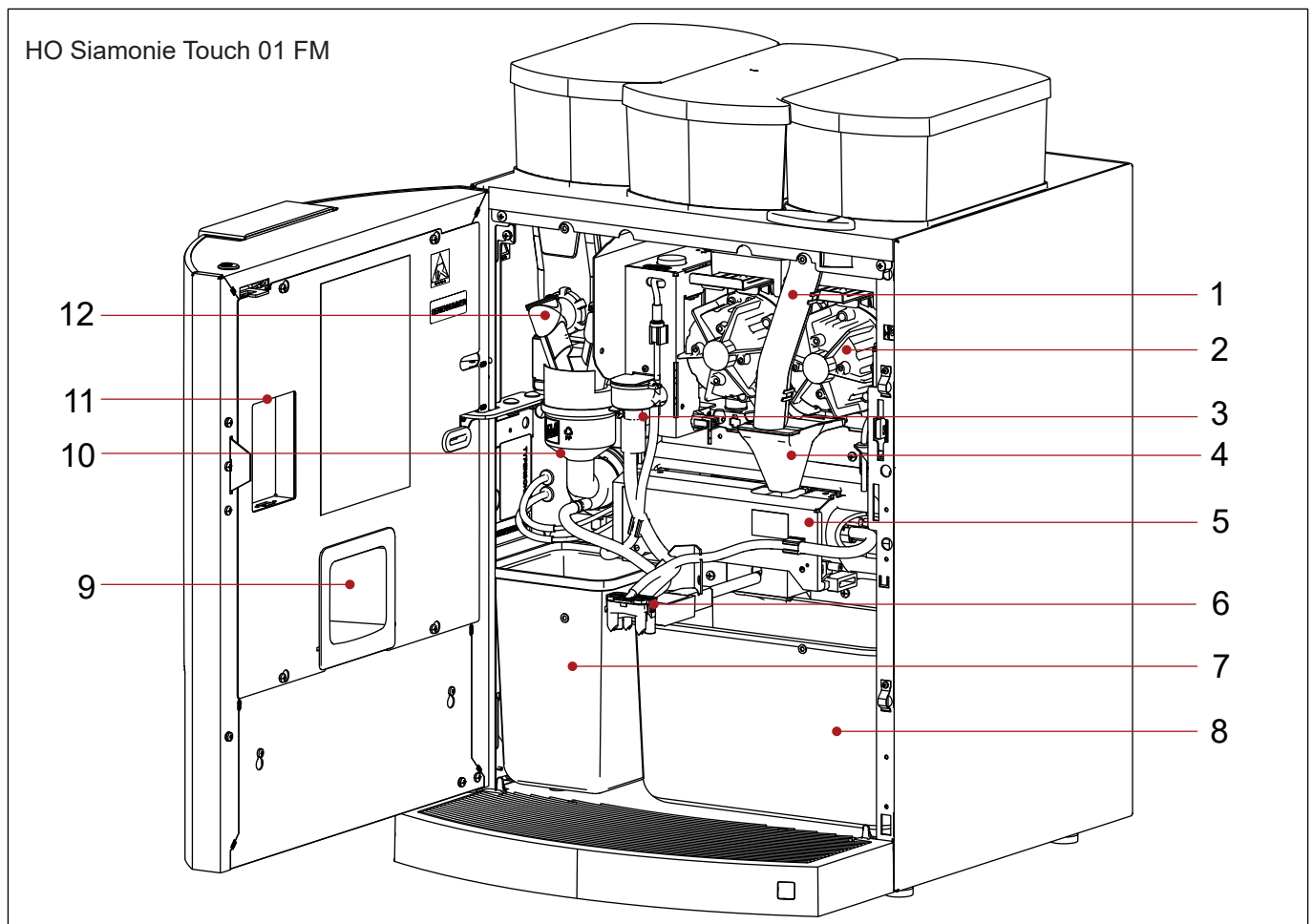


A product displaying this symbol must not be put into house waste at the end of life, but disposed of separately. The regulations may vary depending on the country.

3. Machine diagram

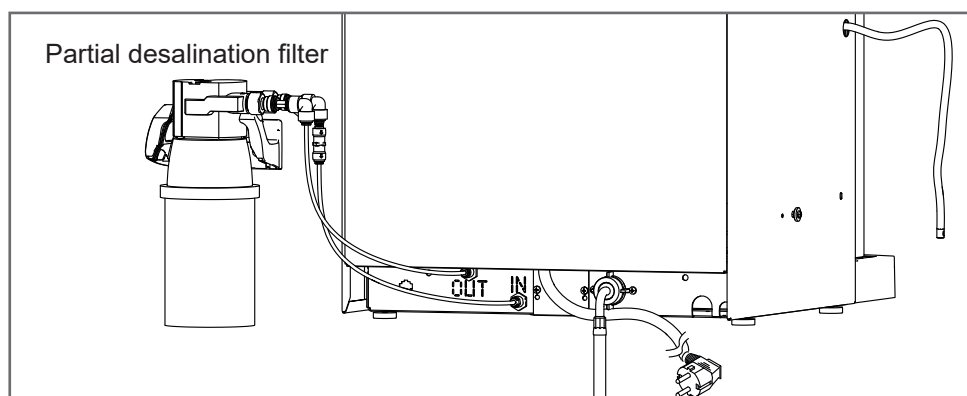


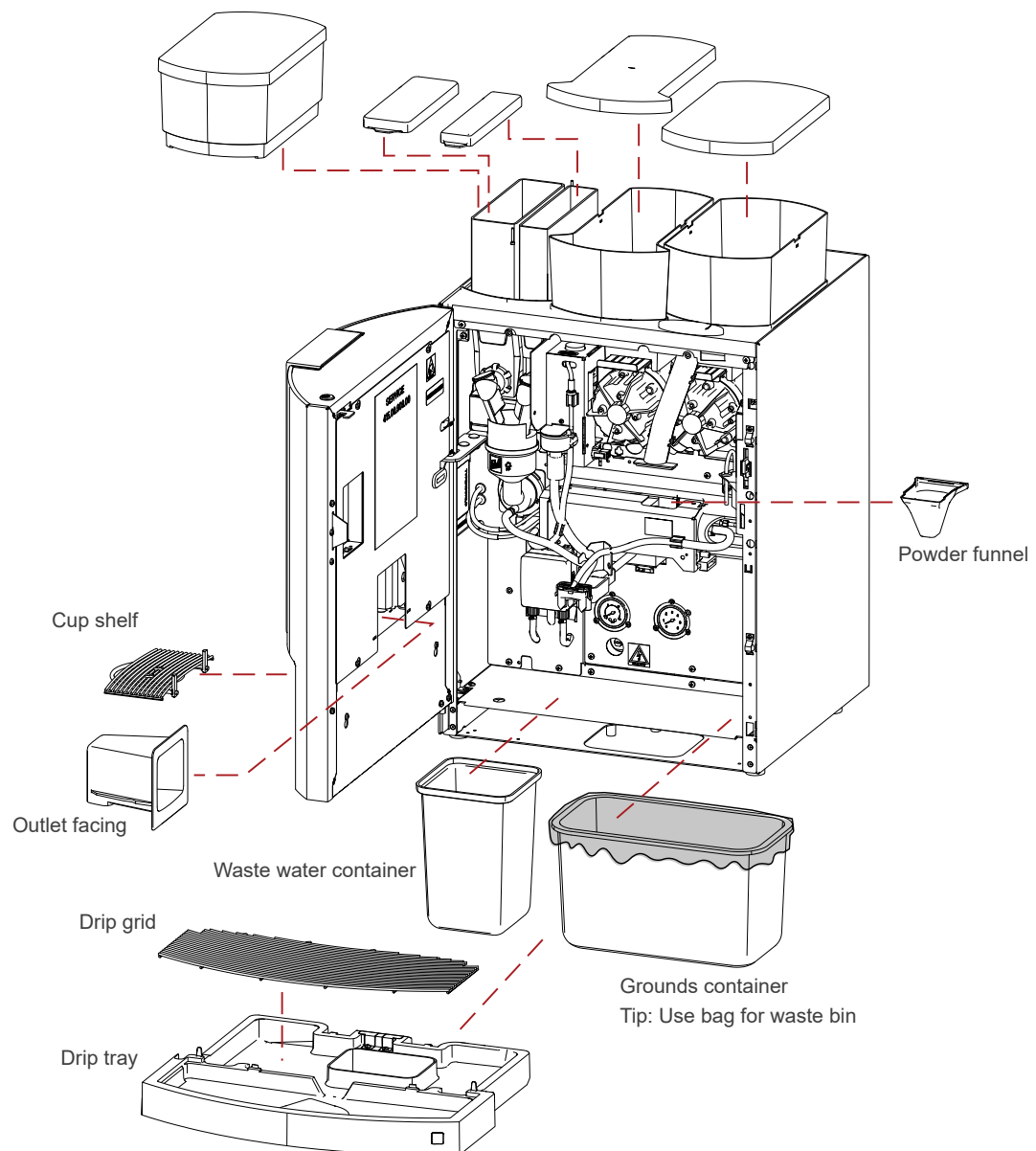
- | | |
|---|------------------------------------|
| 1 Bean container (coffee) | 8 Cup shelf (height adjustable) |
| 2 Bean container (espresso beans) optional | 9 Hot water outlet |
| 3 Chute for coffee powder and cleaning tablet | 10 Touchscreen |
| 4 Door lock | 11 Instant product container cover |
| 5 Door | |
| 6 Foot (height adjustable) | |
| 7 Drip tray | |

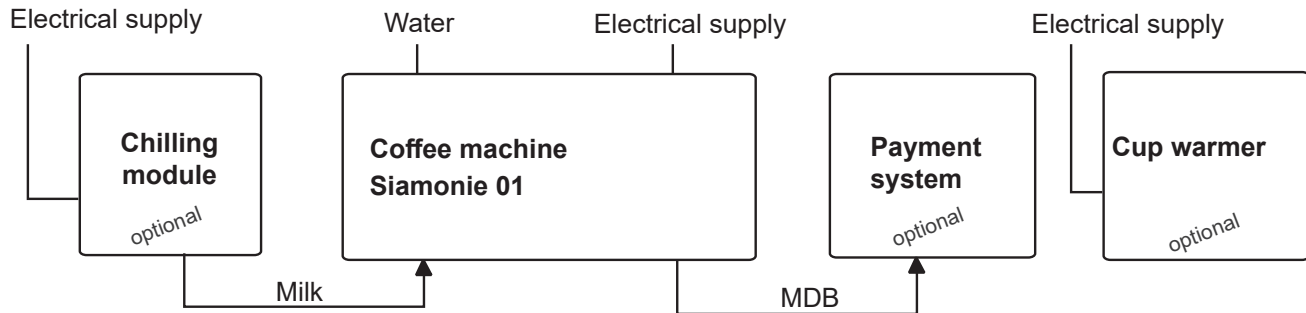


- | | |
|---|-----------------------------------|
| 1 Opening for tube (coffee powder or cleaning tablet) | 8 Grounds container |
| 2 Mill | 9 Outlet facing |
| 3 Milk frother | 10 Air extraction with mixer bowl |
| 4 Powder funnel | 11 USB-connection |
| 5 Brewer cover, brewer | 12 Product slide |
| 6 Drinks dispense head | |
| 7 Waste water container | |

A desalination filter is only fitted if fresh milk is used.





Operating principle / Module overview**Chilling module**

- Chilling system: provides cold environment for storing milk
- Milk container: Milk is stored

Siamonie 01 coffee machine

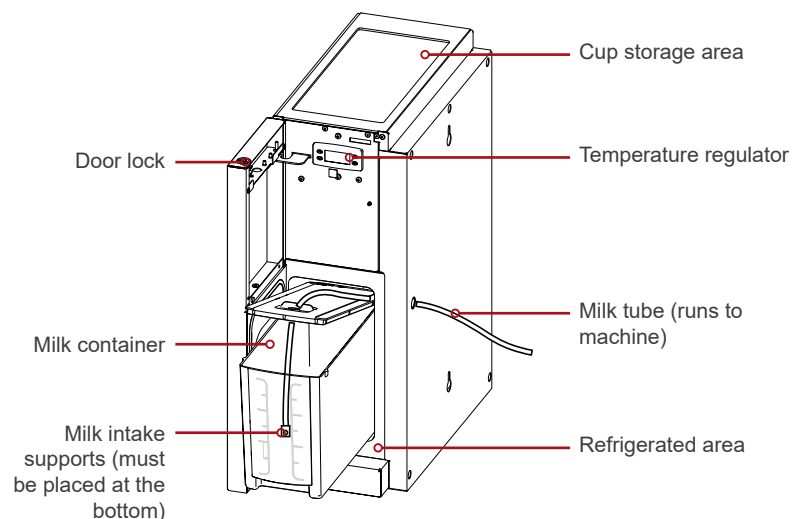
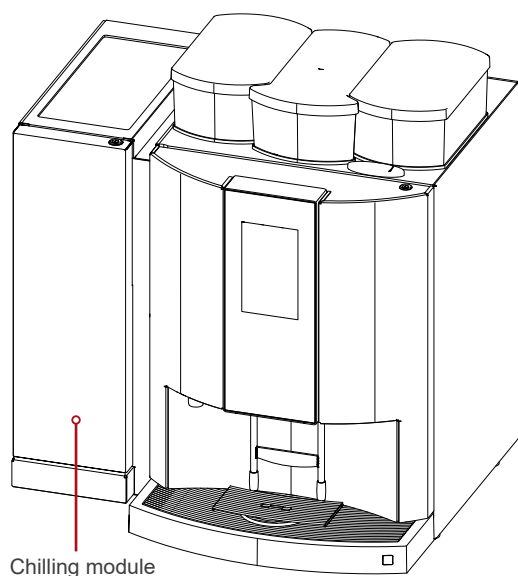
- Dispenses coffee, espresso, chocolate, and other hot drinks
- Steam boiler: creates steam for frothing milk

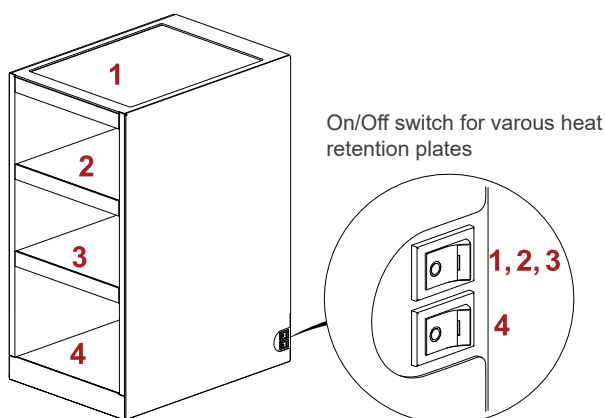
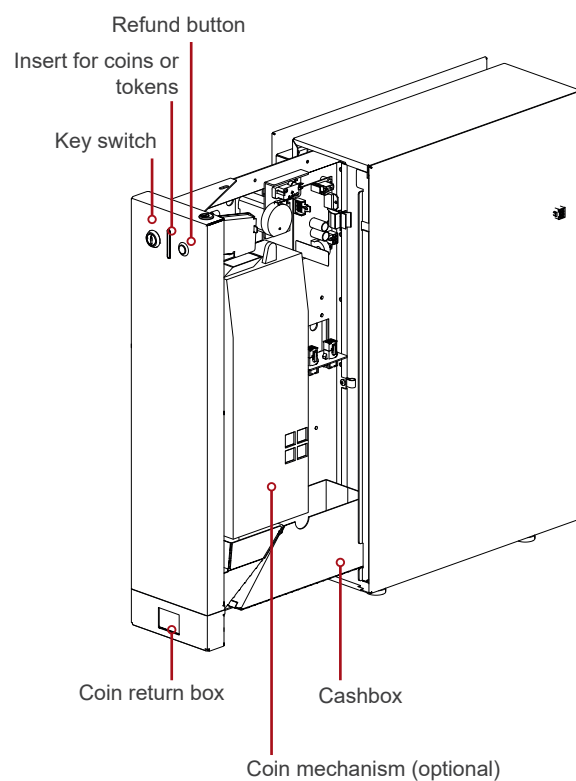
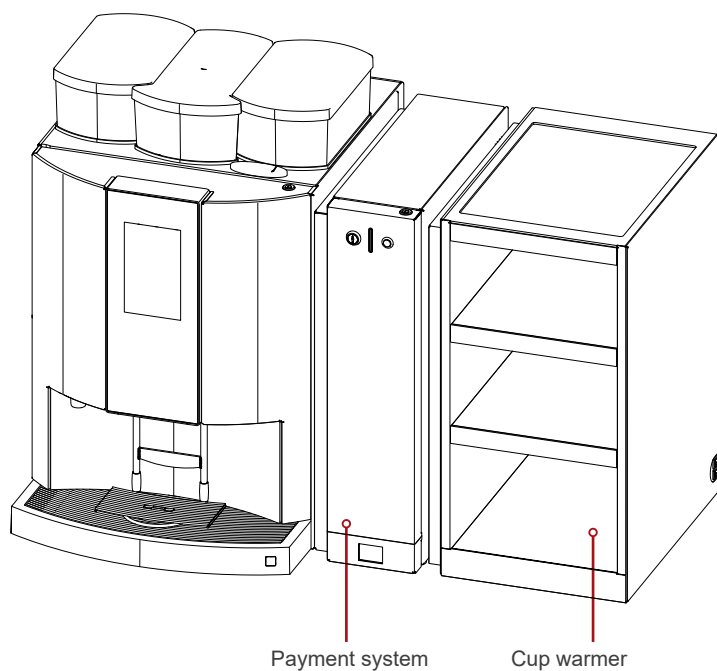
Cup warmer

- Stores cups on heated surfaces
- Must be turned on and off separately

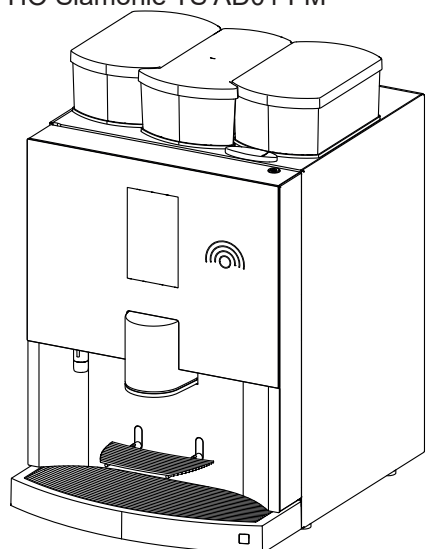
Payment system

- Depending on the model, cash or cashless payment is possible.
- Tokens can also be accepted

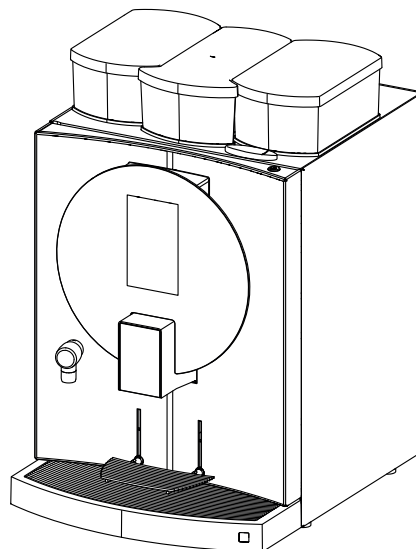
Fridge module (optional)

Credit system (optional) and cup warmer (optional)**Other machine types**

HO Siamonie TS AD01 IN
HO Siamonie TS AD01 FM

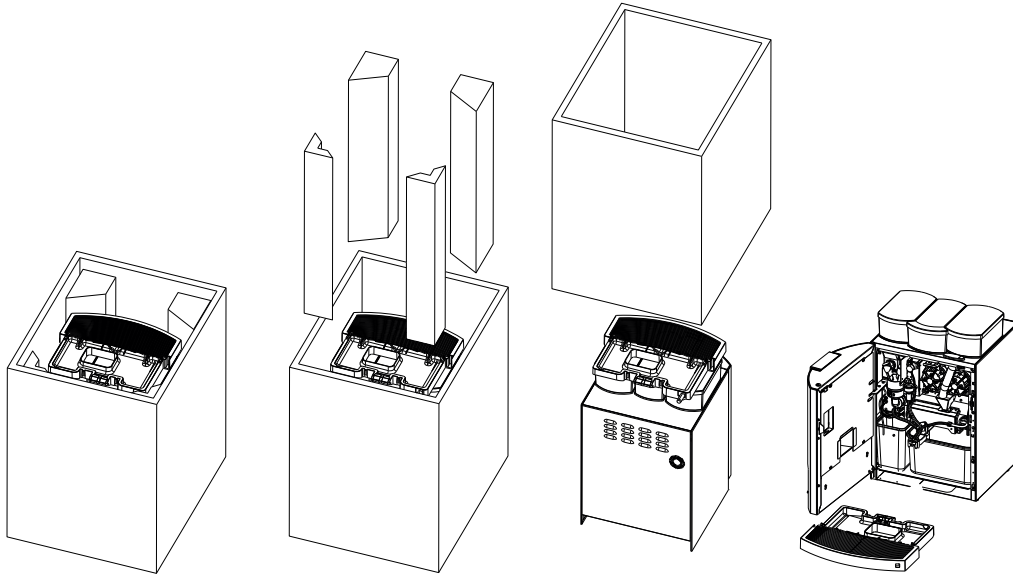
**Moonlight**

HO Siamonie TS ML01 IN
HO Siamonie TS ML01 FM

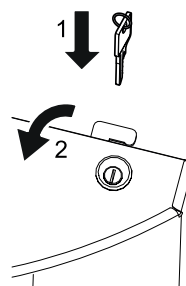
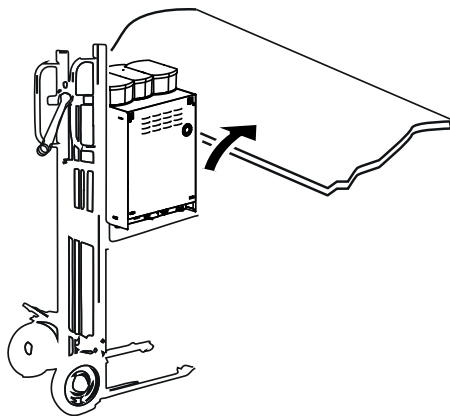


4. Transporting and assembly

The machine is despatched from the factory on a pallet. After removing the strapping the cardboard packaging can be lifted off. The accessory parts must be removed first.



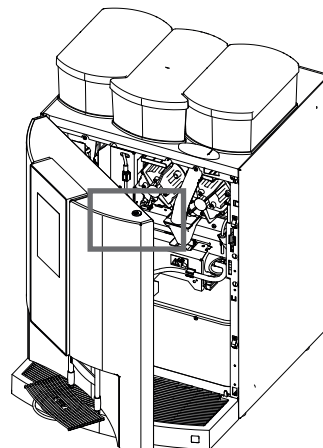
- Once unpacked the machine should be lifted using a pallet truck (e.g. sack truck with lifting aid) onto its final location.
- To open the door use the key supplied with the machine.



Open the door

1. Insert key
2. Turn the key 90° to the left.

If it is stiff, using the other hand press lightly on the top right hand side of the door.



5. Installation

5.1 Installation requirements

Authorised persons

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

6. 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. Four adjustable feet are fitted to assist with machine alignment.
- Ensure that the machine cannot slide. Non-slip support feet are available for smooth surfaces (e.g. marble, stainless steel). Contact our service department at (service@sielaff.de).
- The power sockets for the machine must be accessible, so that plugs can easily be removed.
- Ambient conditions - temperature 5° C to 35° C; max. 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 for 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.
- Observe „Technical Data“ on page 61.

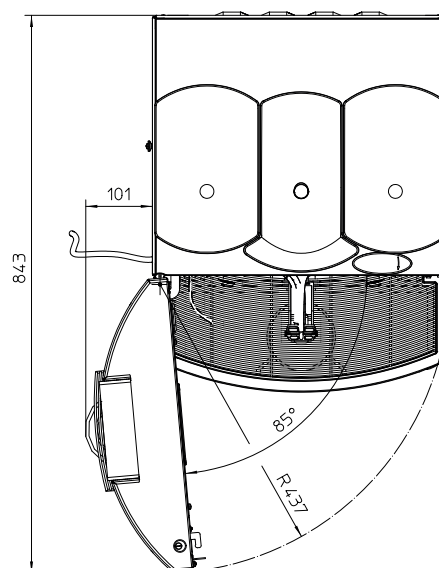
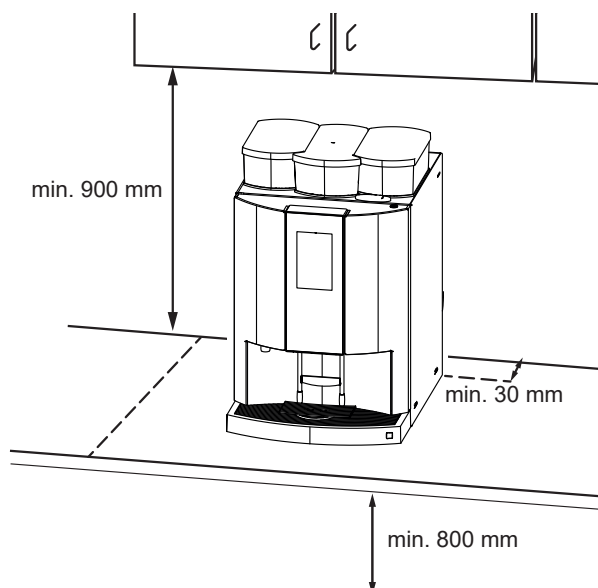
Installation requirements: Electrics

- Insert the plug into a properly installed shockproof socket (see technical data).
- Observe „Technical Data“ on page 61.

6.1 Installation surface

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

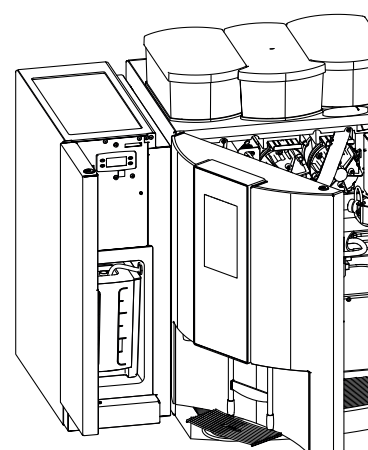
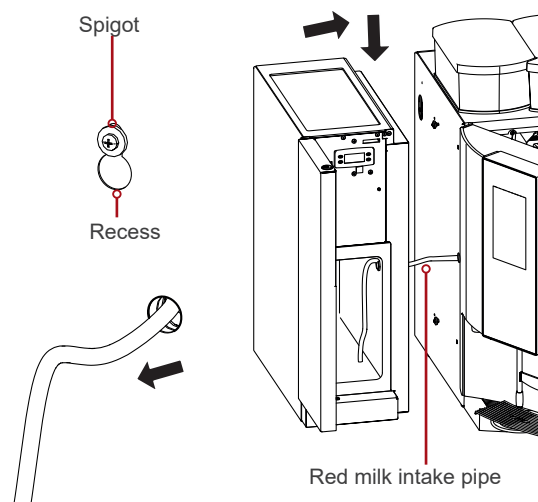
- A gap of at least 80mm is required behind the machine for the supply lines.



6.2 Fitting the fridge module

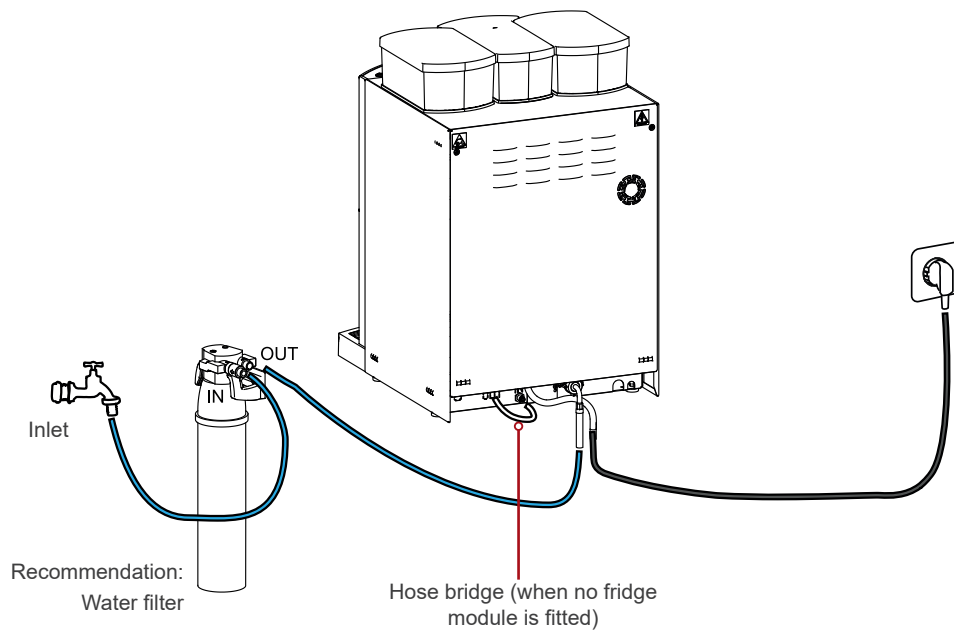
(optional)

1. Open and close the machine door
2. Push the red milk tube through the opening on the left hand side.
3. Push the fridge module towards the machine.
4. Push the red milk tube through the opening on the fridge module.
5. Lift the fridge module slightly, push against the Siamonie and then lower; both the spigots must hook into the recesses.
6. Filling and fitting the milk containers.
7. Fit the lid and feed the red milk intake pipe through the opening.

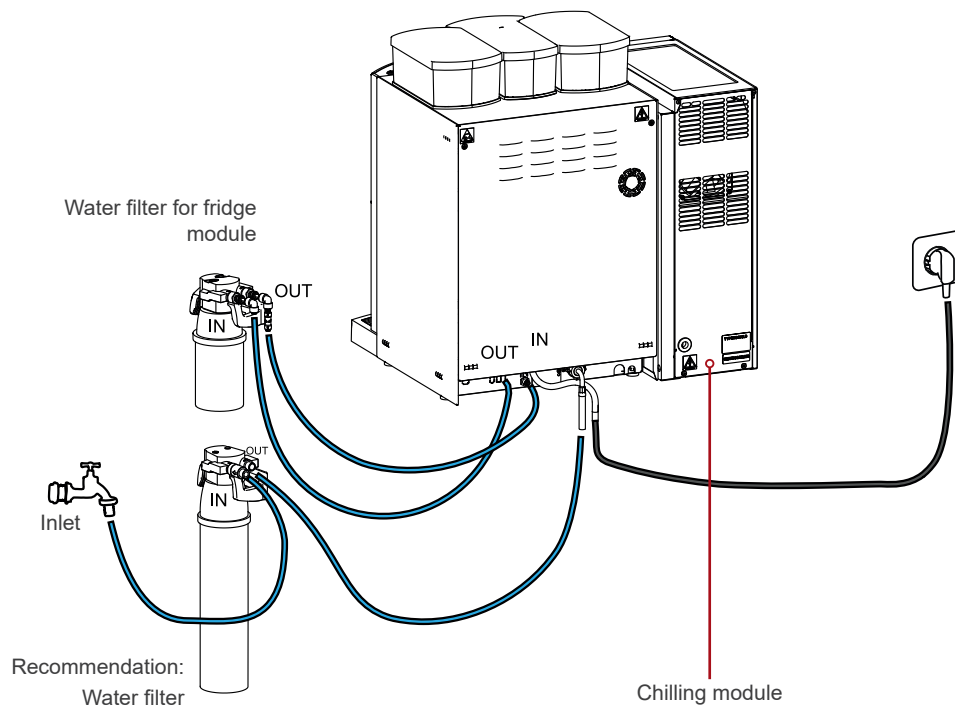


6.3 Water and power supply

The machine must be supplied with water and power. Installation requirements are covered in chapter „5.1 Installation requirements“ on page 15.



Fridge module option



6.4 Levelling the machine and door

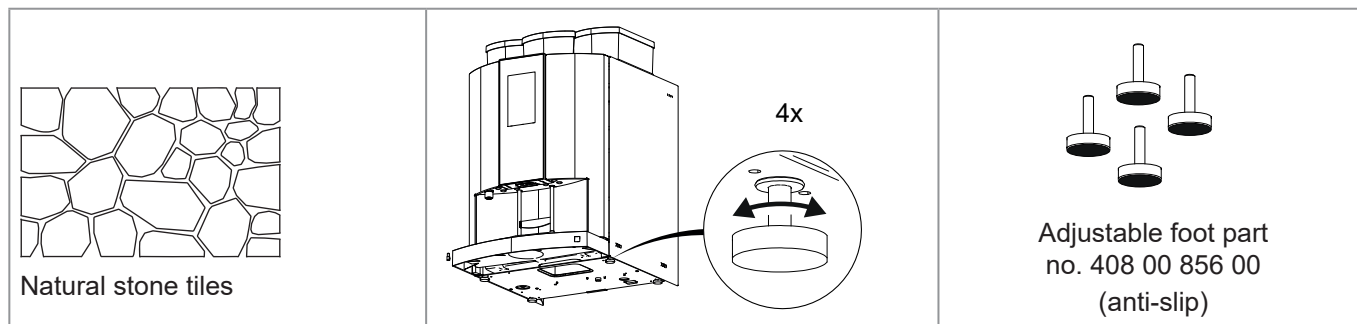
Following transportation and installation it may be necessary to level the machine.

Levelling

The machine is on tiles or natural stone and wobbles.

Procedure

1. *Lift the machine slightly*
2. *Turn the adjustable feet to level the machine.*

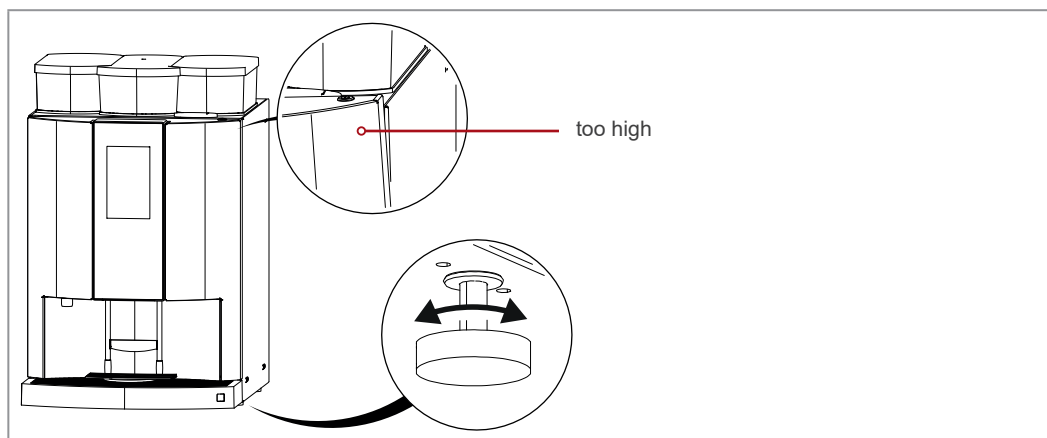


Levelling

The door is too high on the right hand side and therefore not parallel to the housing.

Procedure

1. *Unscrew the front right adjustable foot until the door is parallel to the housing.*

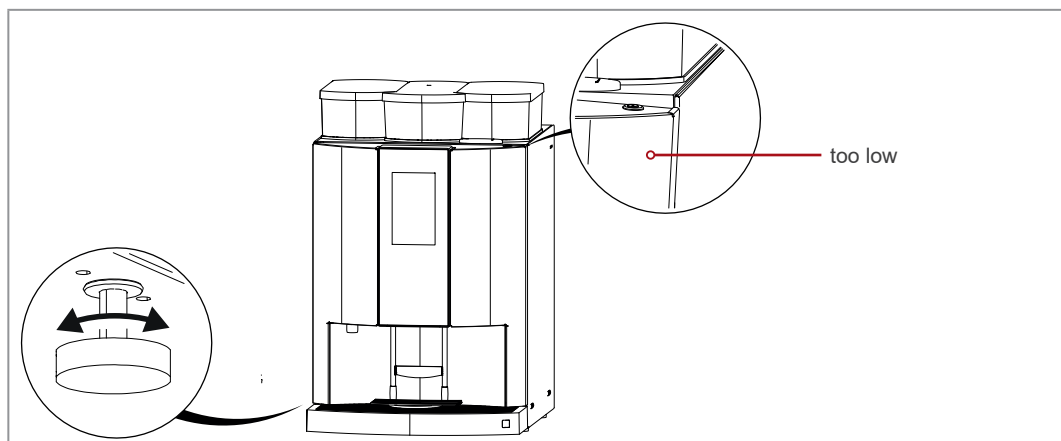


Levelling

The door is too low on the right hand side and therefore not parallel to the housing.

Procedure

1. *Unscrew the front left adjustable foot until the door is parallel to the housing.*



6.5 Commissioning

6.5.1 Water supply

Open the water supply and check the connections for leakage.

6.5.2 Mains plug

The machine supply cable is delivered with the machine. Connect the machine to a properly installed shockproof-socket.

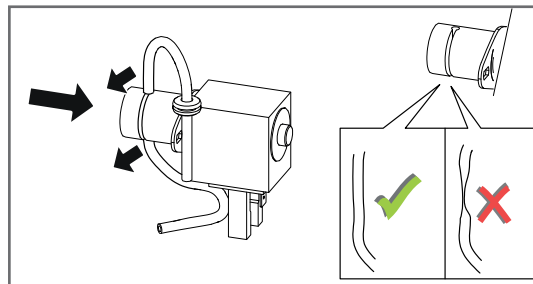
6.5.3 Checking the tubes in the pinch valves

After a long period without use the tubes in the pinch valves can stick together.

Check

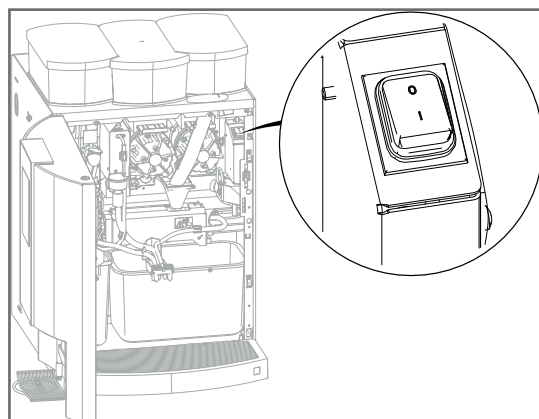
1. Remove the tube from the clamping points

- ✓ If the tube immediately returns to its round shape, it can be re-used.
- ✓ If the tube is stuck together it should be replaced.



6.5.4 Switch on the machine

- The main switch is located inside on the right.
 - The heating up phase commences once the machine is switched on if the espresso boiler has been filled. See „6.5.5 Filling the espresso boiler“ on page 20.
- Once this has been completed the machine is ready for use.



Software is being loaded



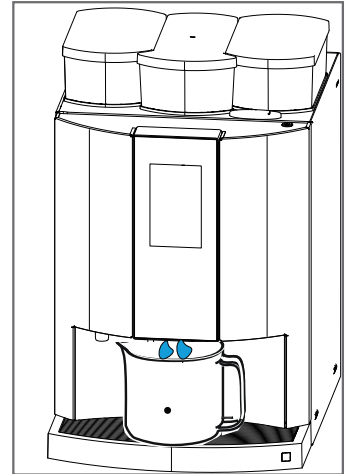
"Ready for use" is displayed bottom right

6.5.5 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. *[Technician] - [Service functions] - [Valves] - [88M Fill boiler].*
3. *Insert service key.*
4. *Place receptacle under the drinks dispense head.*
5. *Type [Send].*
→ The pump starts working and water flows out of the drinks dispense head. Wait until water stops flowing from the dispense head.
6. *Press  to exit the menu.*
✓ The espresso boiler is now full and the heater is automatically switched on, unless it has been stopped early by pressing [Send].



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.

6.5.6 Switching on the heater

For safety reasons the heater in the espresso boiler is 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. *[Technician] - [Machine configuration] - [Heating/water system]*
3. *Select [heating]*
4. *Press [yes]*
5. *Press  to exit the menu.*
6. *[Yes] to confirm change.*

6.5.7 Adjusting the dynamic pressure

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

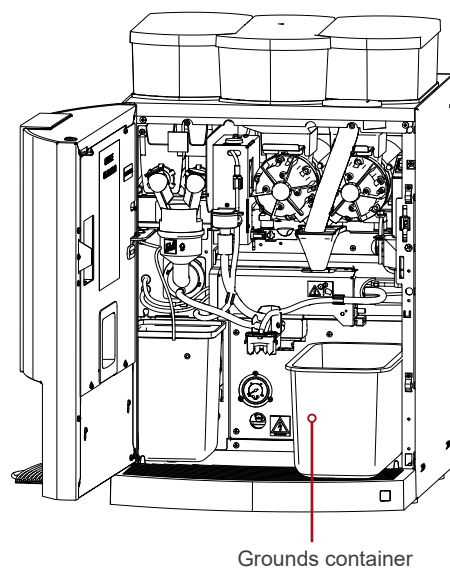
- The espresso boiler heater must be switched off. See „6.5.6 Switching on the heater“ on page 20.
- Screwdriver (flat)
- Use socket spanner SW 14 mm with compatible fitting

Proceed as follows

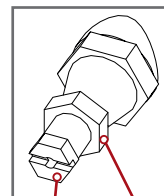
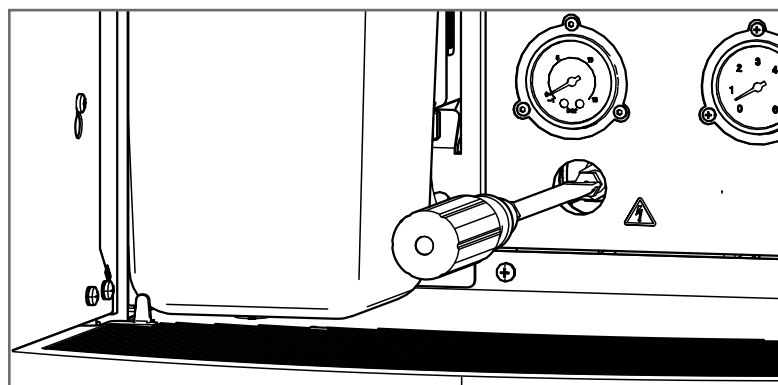
1. *Open the machine door.*
2. *Remove the grounds container, turn 90° and replace so that the left manometer is still visible.*
3. *[Technician] - [Service functions] - [Valves] - [86 M- Pump dynamic pressure test]*
4. *Insert service key.*
5. *Press [Send] to start*
→ The increase in pressure can be heard. Read the display on the left manometer; target value 9.5 bar
6. *To finish press [Send] again*
7. *[21 M Valve Brewer]*
→ The pressure will be reduced and the pointer on the manometer will show around 0 bar.
8. *Adjusting the dynamic pressure: Turn to the left to reduce pressure Turn to the right to increase pressure.*
9. *[86 M - Pressure test (dynamic pressure) for pump]*
✓ The setting can be checked. Target value 9.5 bar

Completion

- Refit grounds container correctly
- Removing the service key
- Switch the heater back on. See „6.5.6 Switching on the heater“ on page 20.



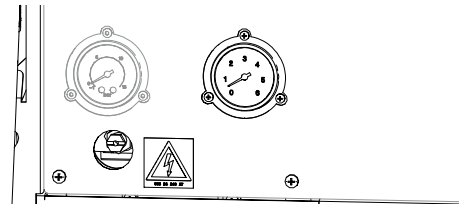
Grounds container



Adjustment screw SW 14 nut

6.5.8 Checking the steam pressure

- The steam pressure is displayed on the right hand manometer behind the grounds container.
- The steam pressure is set by the factory to 1.2 bar (-0.2).
- The steam pressure must not be adjusted.

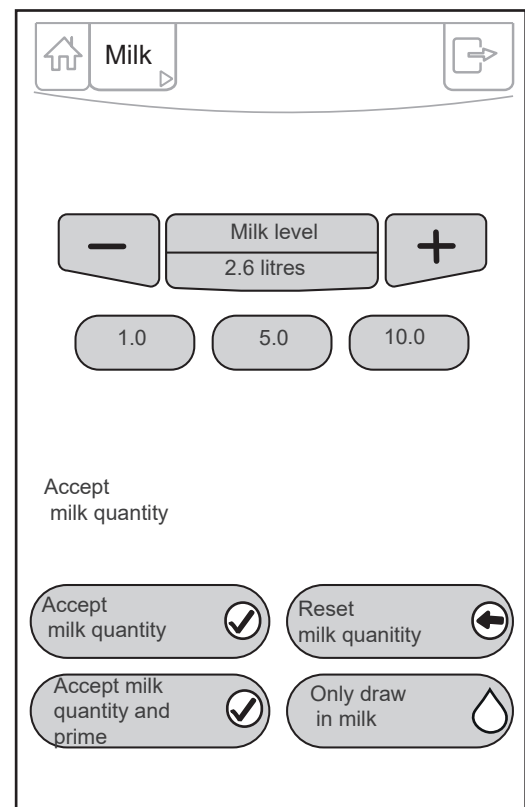


6.5.9 Activating milk products (only for fresh milk module)

If milk is not available because it has run out or has not been primed, the selections are blocked. These are shown as "not available" and are also greyed out.

The following actions must be carried out to activate fresh milk products:

1. *Ensure that the milk container is filled with pre-chilled fresh milk and that the milk intake pipe touches the floor of the milk container. It is necessary to look inside the fridge module. See chap. 7.9.7.2 on page 38*
 2. *Go to  short service menu*
 3. *Press [Milk] button*
 4. *Enter the milk quantity by pressing + and - (in whole litres)*
 5. *Place a receptable / cup under the drinks outlet.*
 6. *Press [Apply milk level and suck in]*
- ✓ The machine is primed and the machine can then dispense milk products.
7. *Remove the receptable / cup and close the machine door.*
 8. To exit a menu use 
- After a brief heating up period the machine is ready for operation.
- Milk products can now be selected.

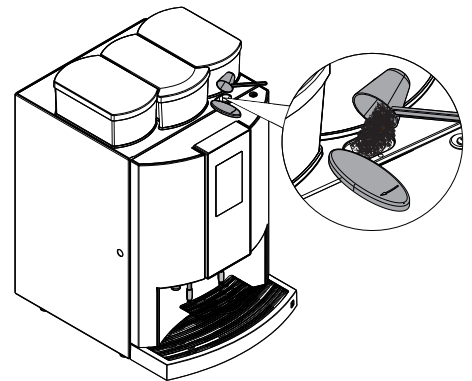


6.5.10 Preparing brewed products using coffee powder

With the Siamonie 01 it is possible to prepare a brewed product using pre-ground coffee powder (e.g. decaffeinated coffee).

Proceed as follows

1. *Open the top flap.*
 2. *Fill with 10g coffee powder max.*
 3. *Close the flap.*
 4. *Make a selection.*
- ✓ A brewed product with already ground coffee powder is dispensed.



NOTE

Do not fill with instant powder! Fill with 10g coffee powder max.

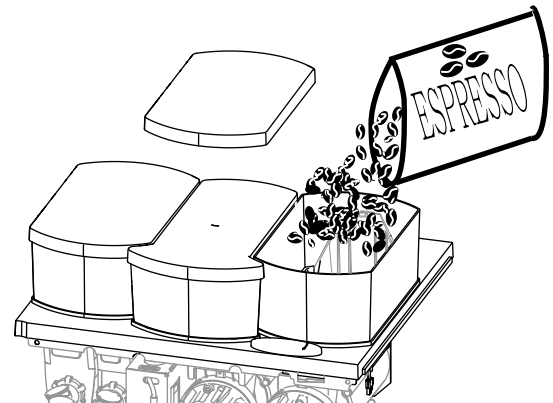
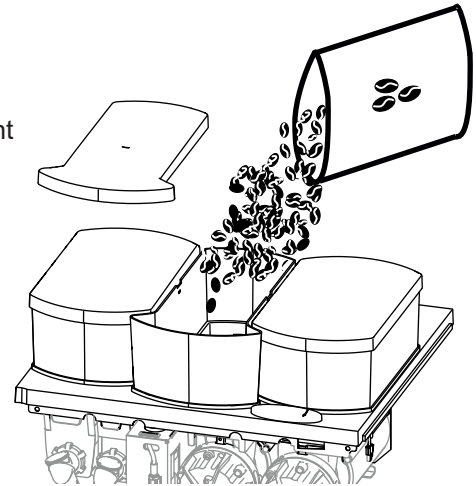
6.5.11 Filling the bean containers


Tip

Only remove the container lid for the container to be filled.
This prevents beans from falling inadvertently into the instant product containers. Never fill with liquids.

Proceed as follows

1. Remove the bean container cover.
2. Fill with beans
3. Replace the container cover.
4. Go to  short service menu
5. Press [Beans container full].
- Confirmation displayed
6. Press [OK]  to exit the menu.
- The bean container is full.



6.5.12 Filling instant product containers

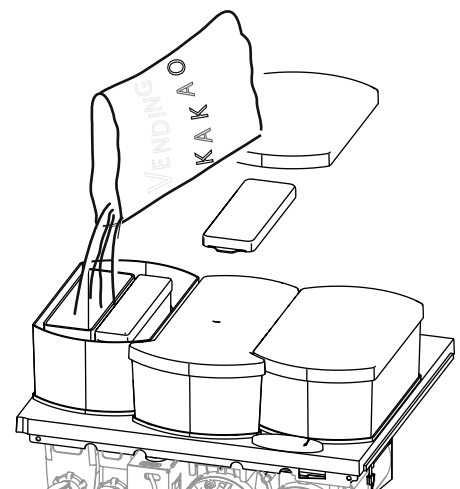

Tip

During the filling process only remove one container lid to avoid cross-contamination of products.

- Only use free-flowing products suitable for vending machines.
- Fill the products loosely and do not compact.

Proceed as follows

1. Take off the container cover.
2. Fill with instant product.
3. Replace the container cover.



Never put liquids or beans in the instant product containers!

6.5.13 Setting the grind level

The grind level is set in the factory and does not necessarily have to be adjusted during commissioning. The grinder reacts differently depending on the brands of coffee. For this reason the grind can be adjusted to suit the customer's brand of coffee.



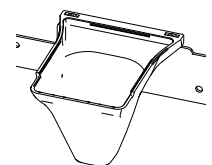
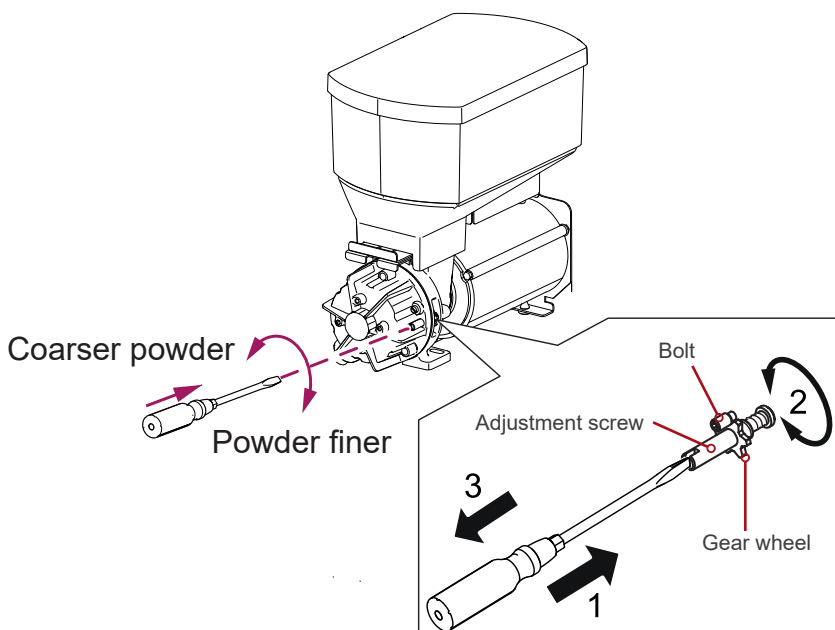
Tip

If the coffee grind is too fine, the coffee powder can block the grinder because the two grinding discs move closer together. To avoid this the coffee grinder should be run when adjusting.

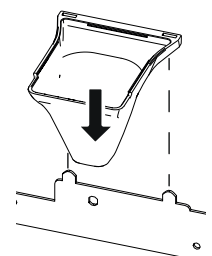
After adjusting the grind level the grinder has to be recalibrated.

Proceed as follows

1. *Open the machine door.*
2. *[Technician] - [Service functions] - [Motors] - [58M - Open brewing chamber].*
3. *Insert service key.*
4. *[Send].*
✓ The brewing chamber opens, the coffee powder falls into the grounds container.
5. *[Technician] - [Service functions] - [Motors] -
[10M - Grinder 1 (Espresso) right]
[11M - Grinder 2 (Coffee) left].*
6. *[Send]*
→ The grinder runs as long as [Send] is pressed.
7. *Using a screwdriver gradually turn the adjusting screw on the grinder:
Turn to the right → powder finer → brew time longer
Turn to the left → powder coarser → brew time shorter*
8. *Remove the service key.*
✓ When the desired grind level has been reached the grinder must be re-calibrated.



Powder funnel



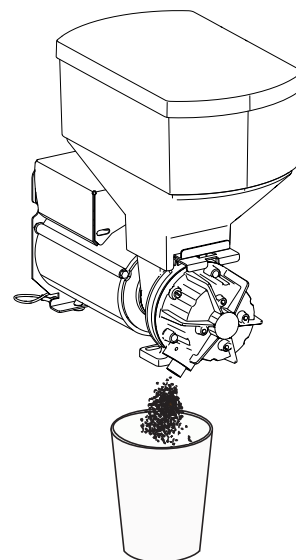
The powder slide can be removed so that the coffee powder can be caught in a cup for checking.

6.5.14 Calibrating the grinder

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

Activity - Preparation

1. *[Technician] - [Service functions] - [Motors] - [58M - Open brewing chamber].*
2. *Insert service key.*
3. *[Send]*
- ✓ The brewing chamber opens, the coffee powder falls into the grounds container.
4. *[Technician] - [Service functions] - [Motors] - [10M - Grinder 1 (Espresso) right] [11M - Grinder 2 (Coffee) left].*
5. *[Send]*
- ✓ The grinders are filled with powder so that the subsequent calibration can deliver meaningful values.

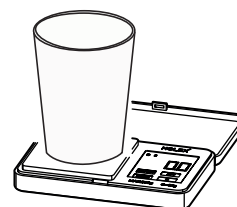


Cleaning aids

- Pocket scales (accurate to 0.1g)

Activity - Calibration

1. *[Technician] - [Products/Test vend] - [Calibration]*
2. *Select container (espresso grinder, coffee grinder)*
- Step 1 has already been selected
3. *Insert service key.*
4. *Place the cup on the pocket scales.*
5. *Hold the cup under the outlet.*
6. *Enter Step [1] or [2] or [3]*
The quantity dispensed into the cup is multiplied accordingly.
7. *Select [Start].*
8. *Catch the ground powder in the cup*
9. *Weigh the dispensed quantity*
10. *Enter the value given and confirm*
- ✓ The grinder has been calibrated



Pocket scales



Tip

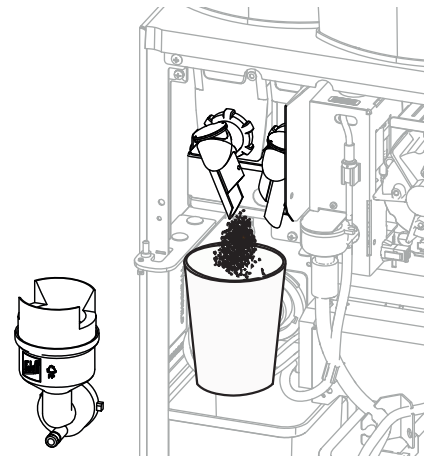
- Even for multiplied quantities only enter the weighed values.
- Enter the value with decimal point.
- Enter the weight in grammes (g) using the number keypad.

6.5.15 Calibrating the instant product containers

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

Activity - Preparation

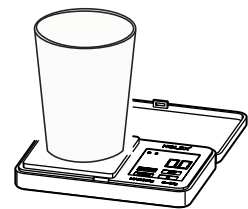
1. *Insert service key.*
 2. *[Service functions] - [Motors]*
 3. *Select an instant product container*
 4. *Press [Send] several times.*
- ✓ The grinders are filled with powder so that the subsequent calibration can deliver meaningful values.



Activity - Calibration

1. *Open the machine door.*
2. *Remove the air extraction with mixer bowl*
3. *[Technician]*
4. *Insert service key.*
5. *[Products/Test vends] - [Calibrating]*
6. *Select container (chocolate, whitener, milk etc.)*
7. *Place a suitable cup on a set of scales and tare.*
8. *Hold the cup under the outlet*
9. *Select the number of steps (3 steps recommended)*
10. *[Start calibrating]*
→ Product is dispensed into the cup.
11. *Read off the weight of the cup on the scales*
12. *Enter the weight in grammes (g) using the numerical keypad*
13. *Press  to enter.*

- ✓ The motors on the instant product containers have been calibrated



Pocket scales

7. Operating

7.1 Ready to use

The machine is ready for use when [Select product] is shown bottom right. If the boiler is re-heating for example, the machine may go [Out of operation] for a short time.

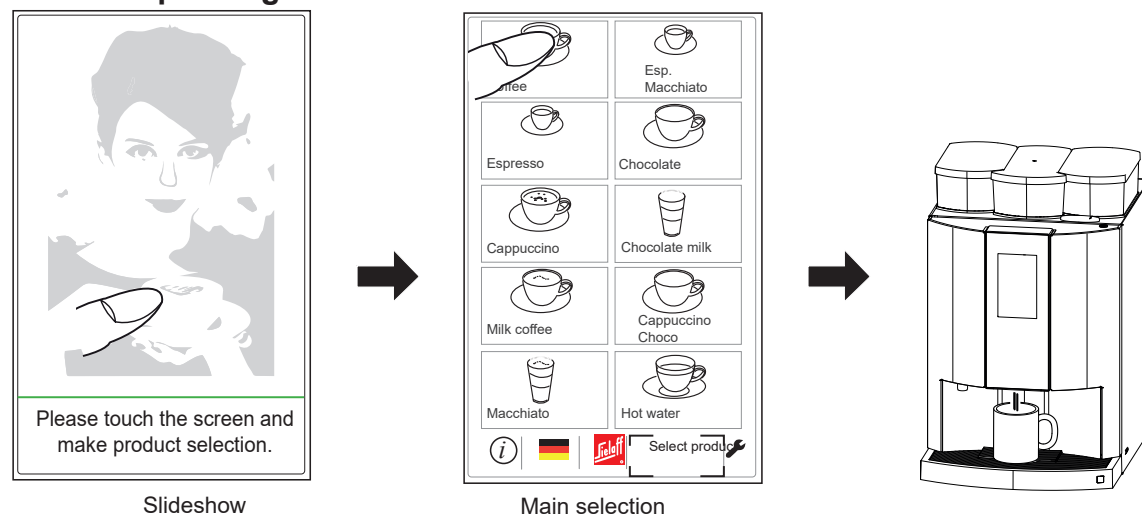
ready for use	Not ready for use
	

7.2 Product delivery

The Siamonie Smart is a fully-automatic hot drinks machine. This means that touching the screen is enough to activate product delivery. Drink preparation then follows automatically.

Depending on the programming, product dispense can follow immediately once the product has been pressed (e.g. coffee) - this is set in the product sub-menu. In the sub-menu additional settings can be made, e.g. changing the strength of the drink, as well as selecting a large or small drink. Product delivery only starts after pressing [Start product dispense].

7.3 Dispensing hot water

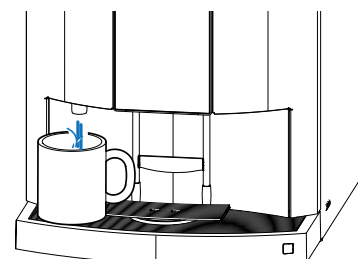


Hot water can be obtained from the right outlet pipe. By pressing [Stop product dispense] water dispense can be aborted.

1. Place cup or receptacle under the left outlet
 2. Press [Hot water]
 3. To abort press the [Stop product dispense] button
- ✓ The cup is full and can be removed.



CAUTION! Hot liquids!



7.4 Cup adjustment

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.

Proceed as follows

1. *Open the machine door.*
 2. *[Technician] - [Product/Test vend] - [Cup adjustment]*
 3. *Select product*
 4. *Make adjustment (80% - 120%)*
 5. *[Start test vend], [Accept adjustment]*
 6. *Press  to exit the menu.*
- ✓ The fill quantity has been permanently adjusted. The new fill quantity is displayed as 100%.

7.5 Dosage

Specialist knowledge is required when accessing the dosage menu, so this is not recommended. Changing the recipe parameters can stop the machine from working.

7.6 Stop product dispense

The [Stop product dispense] is offered for some products. The machine does not stop immediately, but for reasons of hygiene must dispense the remaining quantities (e.g. Water for chocolate powder).

Mixed drinks comprising whole beans and instant products cannot be aborted.

7.7 Sample sale

For adjustment purposes a test vend can be made.

Proceed as follows

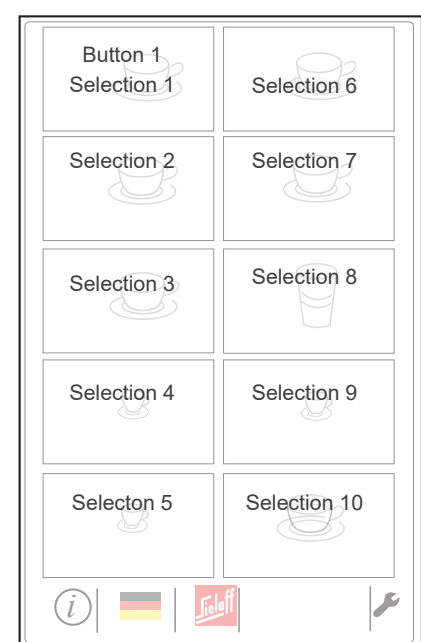
1. *Place a receptacle under the outlet*
 2. *[Technician] - [Product/Test vend]*
 3. *Select product*
 4. *Insert service key*
 5. *[Start test vend]*
- ✓ The selected drink is dispensed

7.8 Change selection

Main selection products can be adjusted as you require. Products can be allocated to a single selection or refinements can be added.

By refinements is understood the additional selection of chocolate powder, topping or sugar.

To offer the variety of Espresso coffees, there is a special espresso-level. See „7.8.4 Espresso and espresso variants“ on page 31



Main selection

7.8.1 Main product abbreviations

When programming abbreviations are used. The most important abbreviations are listed below.

Main products	Abbreviation	Large quantity	Note
Coffee	COF1	CA1g	Coffee Grinder 2
Coffee	CAF6	CO6g	Instant coffee
Espresso	ESP	-	Espresso without sugar
Espresso	-	ESPg *	Espresso
Cappuccino	CAP1	CP1g	Milk, then espresso
Cappuccino Choco	CAP2	CP2g	Milk, then espresso, then chocolate
Cappuccino	CAP3	CP3g	Espresso, then milk
Milk coffee	CAL	CALg	Coffee, then milk
Milk coffee	CAL3	CO3l	Instant coffee, then milk
Macchiato	MAC	-	In 180 ml cup; additional sugar possible
Macchiato	-	MACg *	In a glass; additional sugar possible
Latte Macchiato Classic	MAC4	MA4g	In a glass prepared with instant products
Chocolate	CHOC	CHOg	Chocolate and water
Chocolate milk	COM	COMg	Milk, then chocolate
Uni	UNI1	UN1g	Universally configurable
Esp. Macchiato	ESMA	ESMI	Milk, then espresso; 3 steps sugar
Espresso Mac. Chocolate	ESCO	ESCg	Milk, then espresso, then chocolate
Milk	MIL	MILg	dispense extra
American coffee	AMI	AMlg	same as CAF1 with added water
Hot water	HW	HWg	-
Doppio	DOPI	DOPg	double espresso
Lungo	LUN	LUNg	Espresso with water added
Ristretto	RIS	RISg	stronger espresso

* Exception: the letter "g" does not stand for „large" here

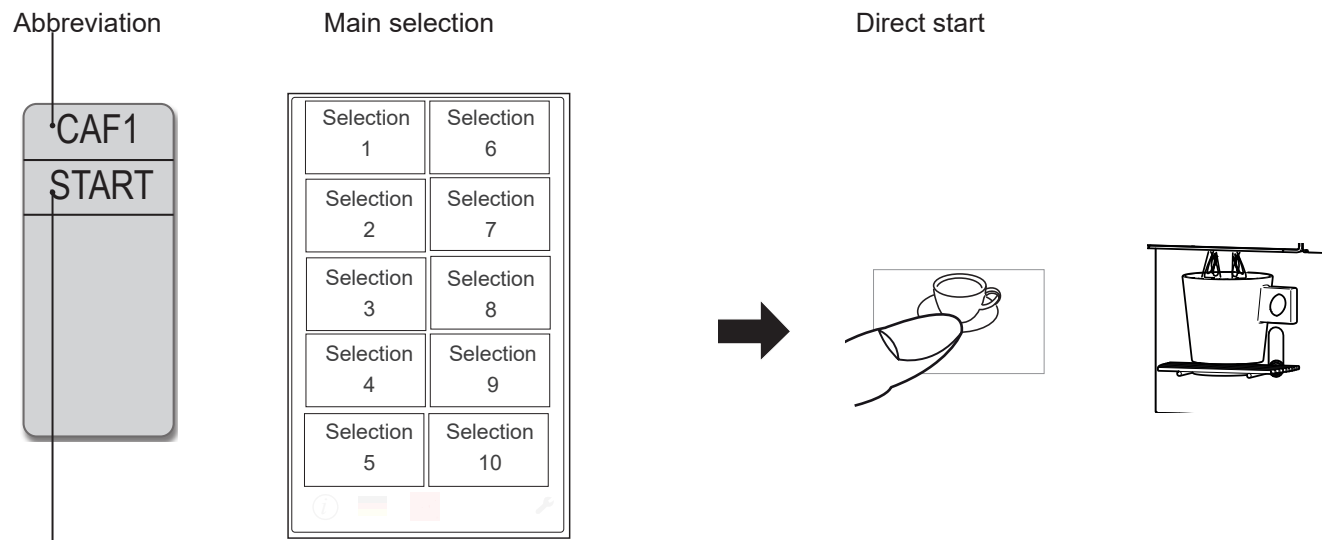
7.8.2 Available pre-selections

Available pre-selections	Function
SU>>	Sugar (three steps)
WH>>	Whitener (three steps)
PREM	Premium
SU>>	Sugar (one step)
WH	Whiter (one step)
>>	Stronger
Pot	Multiples from standard volumes
<<	Weaker
ST - START	Start dispensing drink
Double**	Double
SO1	Switch over to selection level 2 (selection 31-40)
FM	Milk (fresh milk)

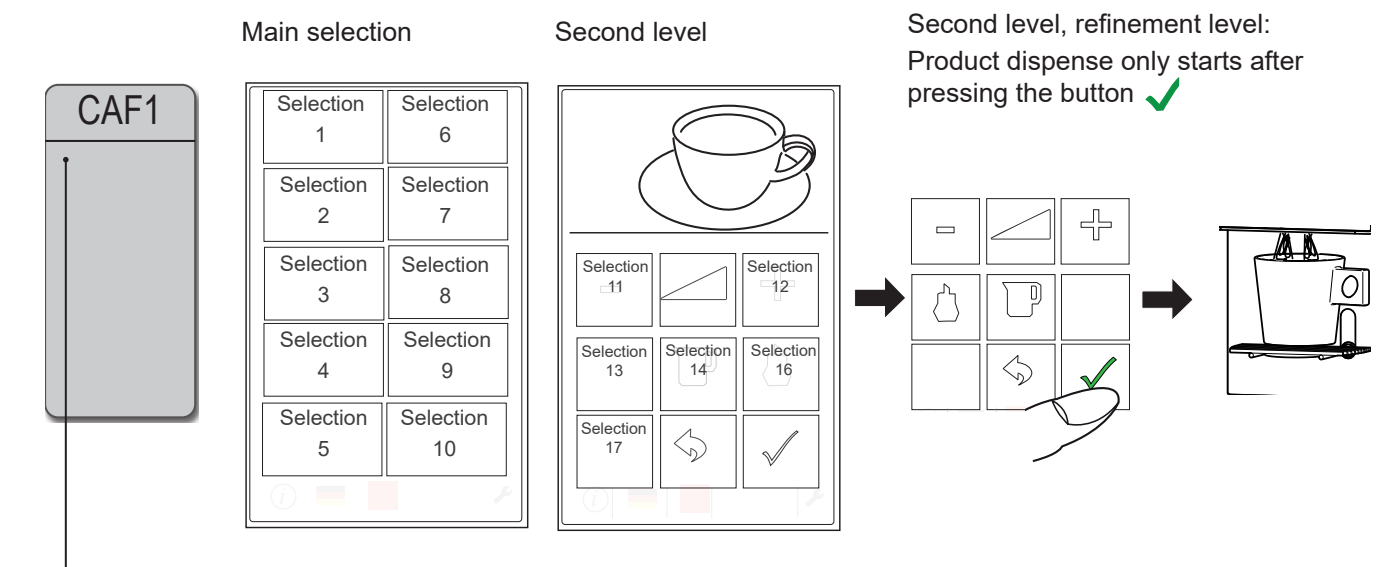
** Double: double the volume is dispensed. For instant products double the quantity is dispensed, for drinks using whole beans two brewing processes take place one after the other.

7.8.3 Main products, recipes, additional selections

- To programme a drink the relevant abbreviation must be used. e.g. [COF1] for Coffee, [ESP] für Espresso, [HW] for Hot water etc.
See table „7.8.1 Main product abbreviations“ on page 29.
Refer to table „7.8.2 Available pre-selections“ on page 29.
- A **recipe** always starts with a main product followed by a further selection (second level), refinement etc. The recipe is based on series of machine commands to produce a drink. Recipes cannot be changed!
- An **additional selection** is a stand-alone abbreviation which follows the main product in order to refine the drink.



START causes preparation to begin immediately once a selection is made.



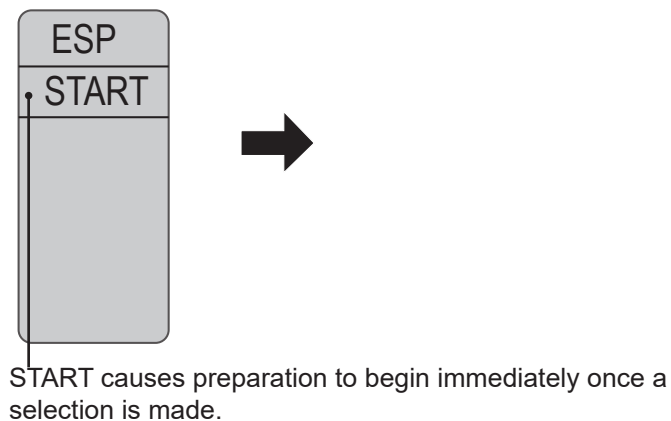
If the START abbreviation (ST) is omitted, a second level is offered.

7.8.4 Espresso and espresso variants

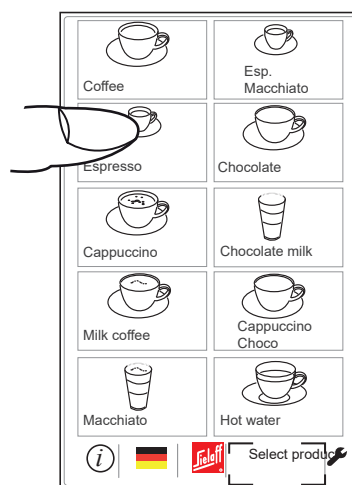
There are two options, espresso and espresso variants can be offered.

Option 1:

Only espresso is offered.

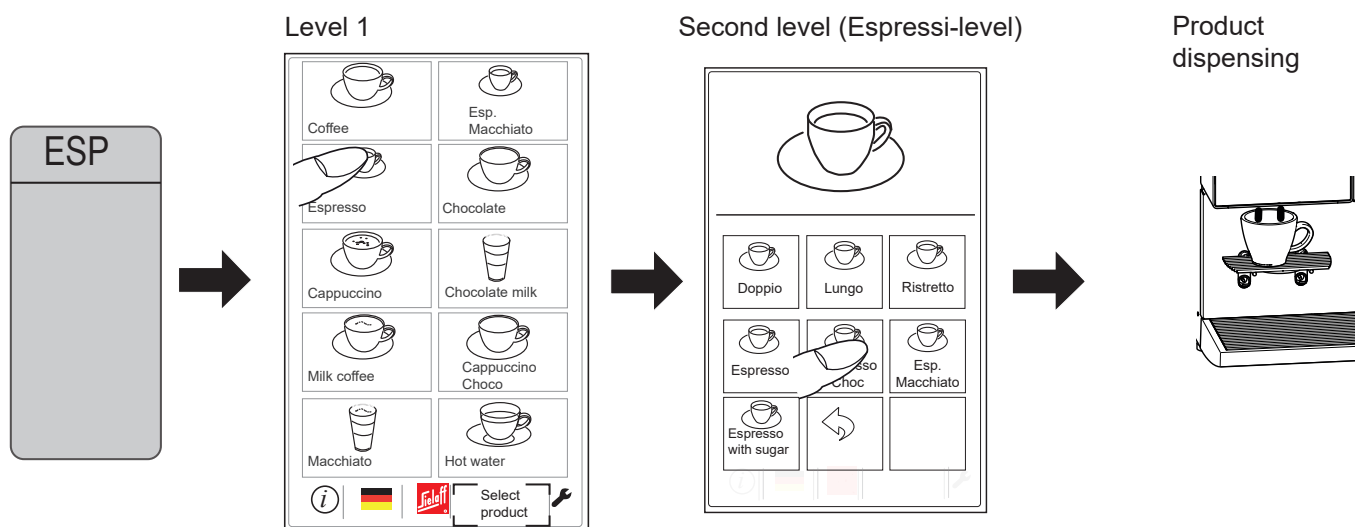


Direct start

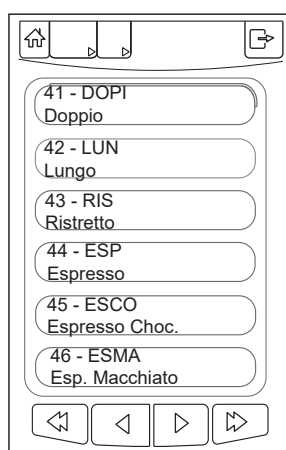
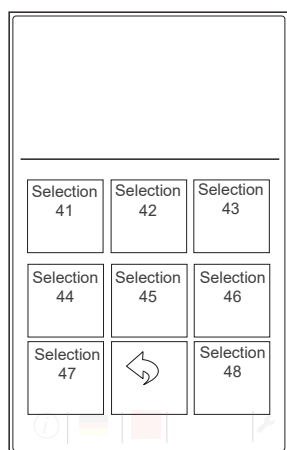


Option 2:

After espresso selections have been made on the main screen a further level of selections are offered (Espressi-level). Variations can be found here e.g. Doppio, Lungo, Ristretto.



Observe the following diagrams when programming espressi-levels:



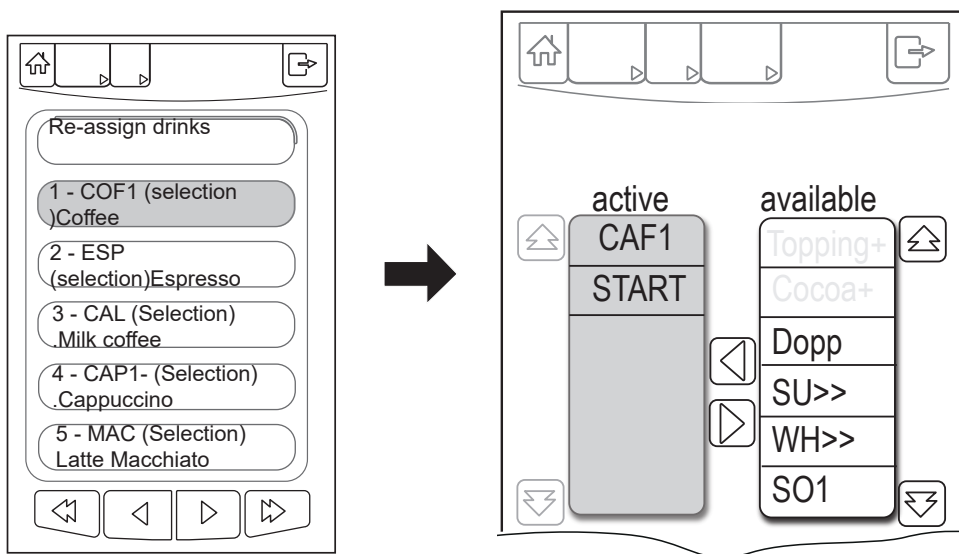
47 - ESP
Esp. + Sugar

7.8.5 Programming mode

If you want to allocate a different recipe (product) to a selection, this can be programmed directly as follows (without Sielector).

Step 1

1. Open the machine door.
 2. [Technician] - [Product/Test vend] - [Programming mode]
 3. Make a selection (e.g. Selection 1 coffee)
 4. Type abbreviation so that it is selected (light grey).
Using the key move the abbreviation to the right  from [active] to [available].
- The left hand window (active) is empty and can be re-allocated.



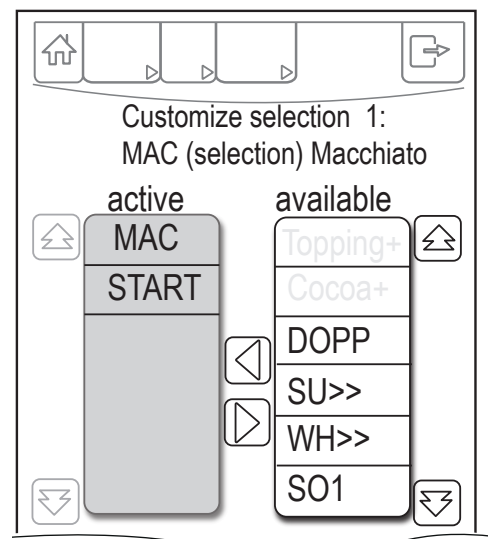
Step 2:

1. Using the key move the abbreviation to the left  from [available] to [active].
In the [active] window the main selection is selected.
The abbreviations are under one another and are processed in this sequence.
 2. Press  to exit the menu.
 3. Respond to the question [Do you want to save changes?] with [yes].
- ✓ The corresponding selection has been programmed with a new recipe.



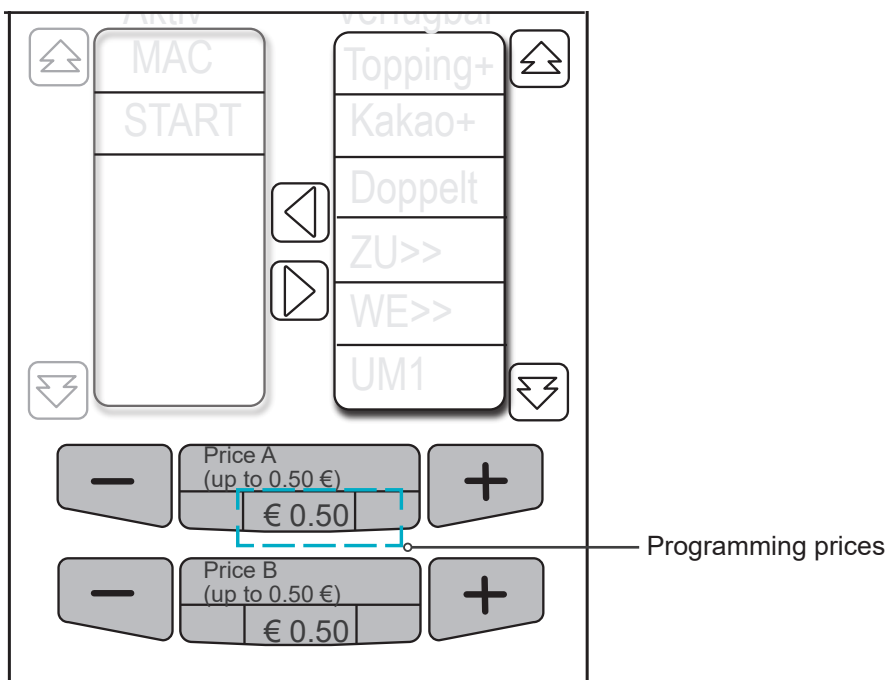
Tip

If the service key is inserted the change can be viewed immediately and a test vend started.



Step 3:**Programming prices**

- In the lower part of the screen prices A and B are programmed. Use the plus or minus key or type directly on the price and finally confirm the price via the screen keypad.
- Price A is the standard price.
Price B can be used for a cashless-system.
- ✓ The price has been stored for the respective [selection]. The [MDB] or {Free vend} settings can be found in [Technician] - [Machine configuration] - [Credit system]

**Changing the names**

- Via [Changing the names....] the description of a selection can be reassigned.
- Press ✓ to confirm

7.9 Daily operation

7.9.1 Filling the product containers

Filling the beans and vending products is described in an earlier section.

See „6.5.11 Filling the bean containers“ on page 23

See „6.5.12 Filling instant product containers“ on page 23



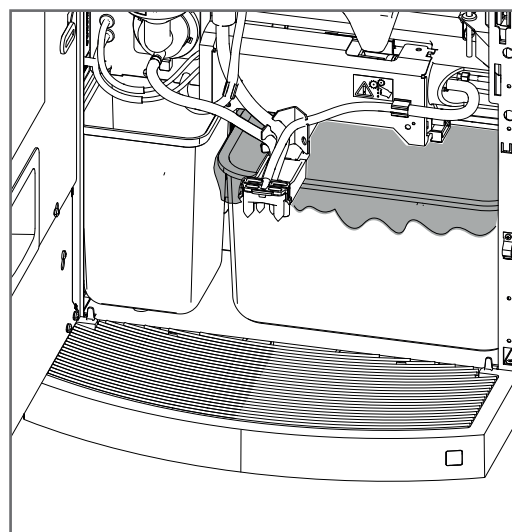
Tip

Only remove the container lid for the container to be filled. This prevents beans from falling inadvertently into the instant product containers. Never fill with liquids.

7.9.2 Waste water container and grounds container

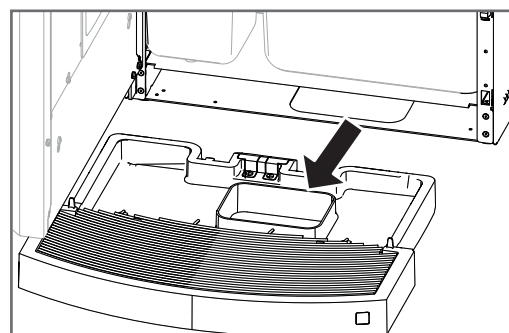
After a set amount of brews a message appears in the display stating that the containers require emptying.

1. *Open the machine door.*
 2. *Remove the grounds container and then the waste water container.*
 3. *Empty the containers. It is recommended that a bin liner is placed in the grounds container.*
 4. *Insert the waste water container on the left and push backwards.*
 5. *Insert the grounds container and push backwards.*
 6. *Close the machine door.*
- ✓ The machine is ready for operation again.



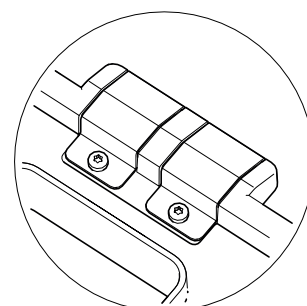
7.9.3 Drip tray

1. *Open the machine door.*
 2. *Pull the drip tray forwards to remove.*
 3. *Lift off the drip grid.*
 4. *Empty the drip tray.*
 5. *Clean both parts.*
 6. *Re-fit the drip grid onto the drip tray.*
 7. *The drip tray contacts must be dry.*
 8. *Push the drip tray back into the machine.*
 9. *Close the machine door.*
- ✓ The machine is ready for operation again.



Tip

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



The drip tray contacts must be dry

7.9.4 Cup table for different machine types

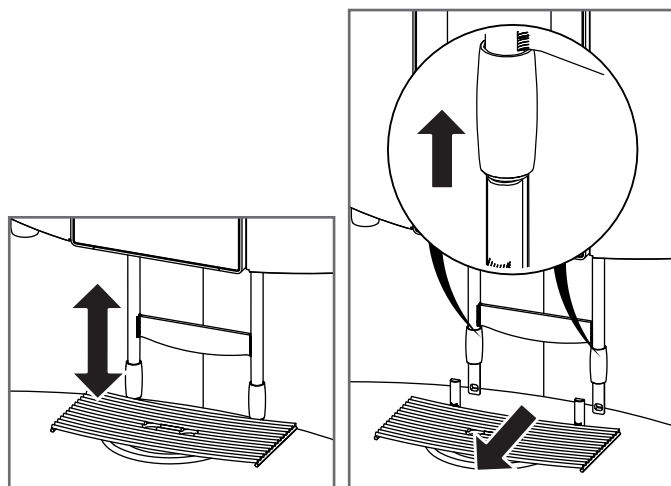
HO Siamonie Touch 01

The cup table can be pushed upwards to accommodate different cup sizes.

The cup shelf has 2 circular recesses. These recesses show the location of the double dispense head for brewed products.

To remove the cup shelf push both sleeves upwards. The holders are now free.

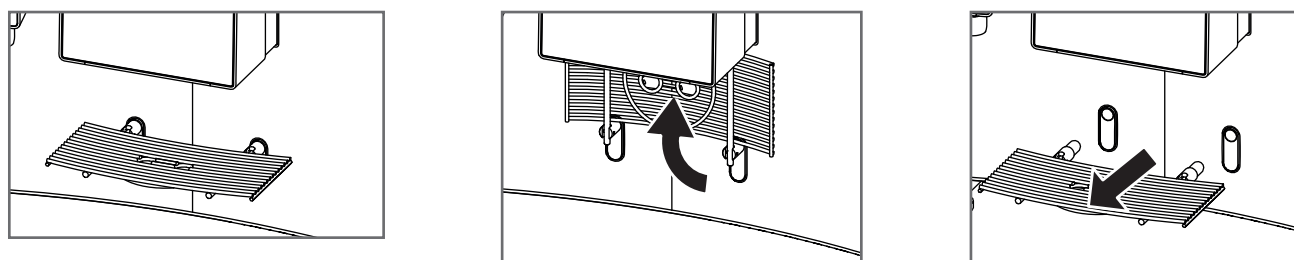
To refit the cup table, position in its original position and push both sleeves downwards.



HO Siamonie TS AD01

The cup table can be folded up to accommodate taller cups.

To remove simply pull the cup table to break the magnetic force.

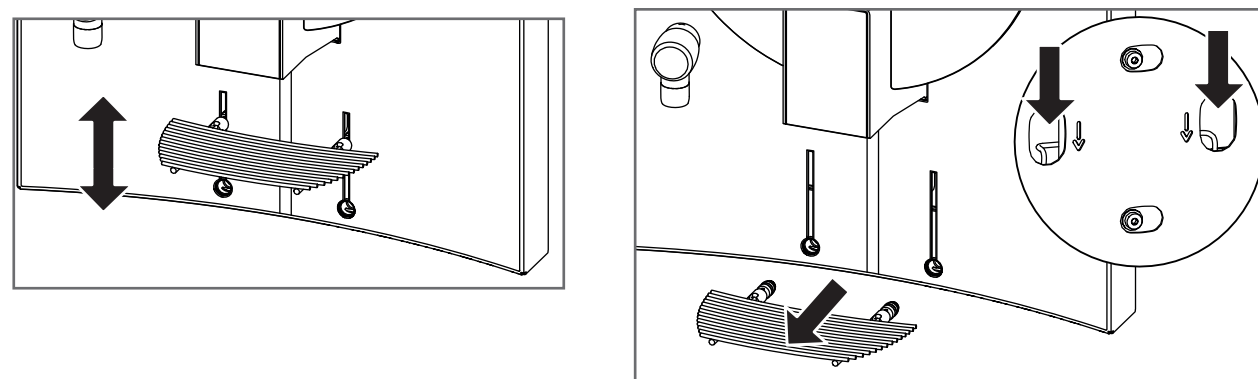


HO Siamonie TS ML01

The cup table can be pushed upwards to accommodate different cup sizes.

Push the table right to the bottom to remove. Press down both clips on the inside of the door to release the lock. The cup table can now be removed.

When fitting press both mountings on the cup holder into the holder until they lock.



7.9.5 Display when the door is open

(A)

[Cleaning]

The machine skips to the cleaning menu.

(B)

[Statistics on USB-Stick]

By inserting a USB-stick the short-term statistics can, by using this function, be transferred to a mobile data medium.

(C)

Access rights [Operator], [Filler], [Operator], [Technician]

To enter the service menu, verification is required. Select your category. A code request may then appear (if activated).

(D)

[Machine status]

If there are faults or warnings, these can be recalled here and deleted if necessary.

[OK] means that there are no faults or warnings.

(E)

At a glance

Important information is shown in the lower part of the display, such as the total number of vends or when the next service is due.

7.9.6 Access rights/log-in

The service menu is not the same for every user. Certain functions

are enabled for specific users.

Page „9.7 Access codes“ on page 54 shows how to programme the promo-buttons.

In order to register a user proceed as follows:

1. Open and close the machine door

2. To choose your user type:

User

Filler

Operator

Technician

3. Enter the 4-digit code.

Press to confirm ✓

→ Now logged-in

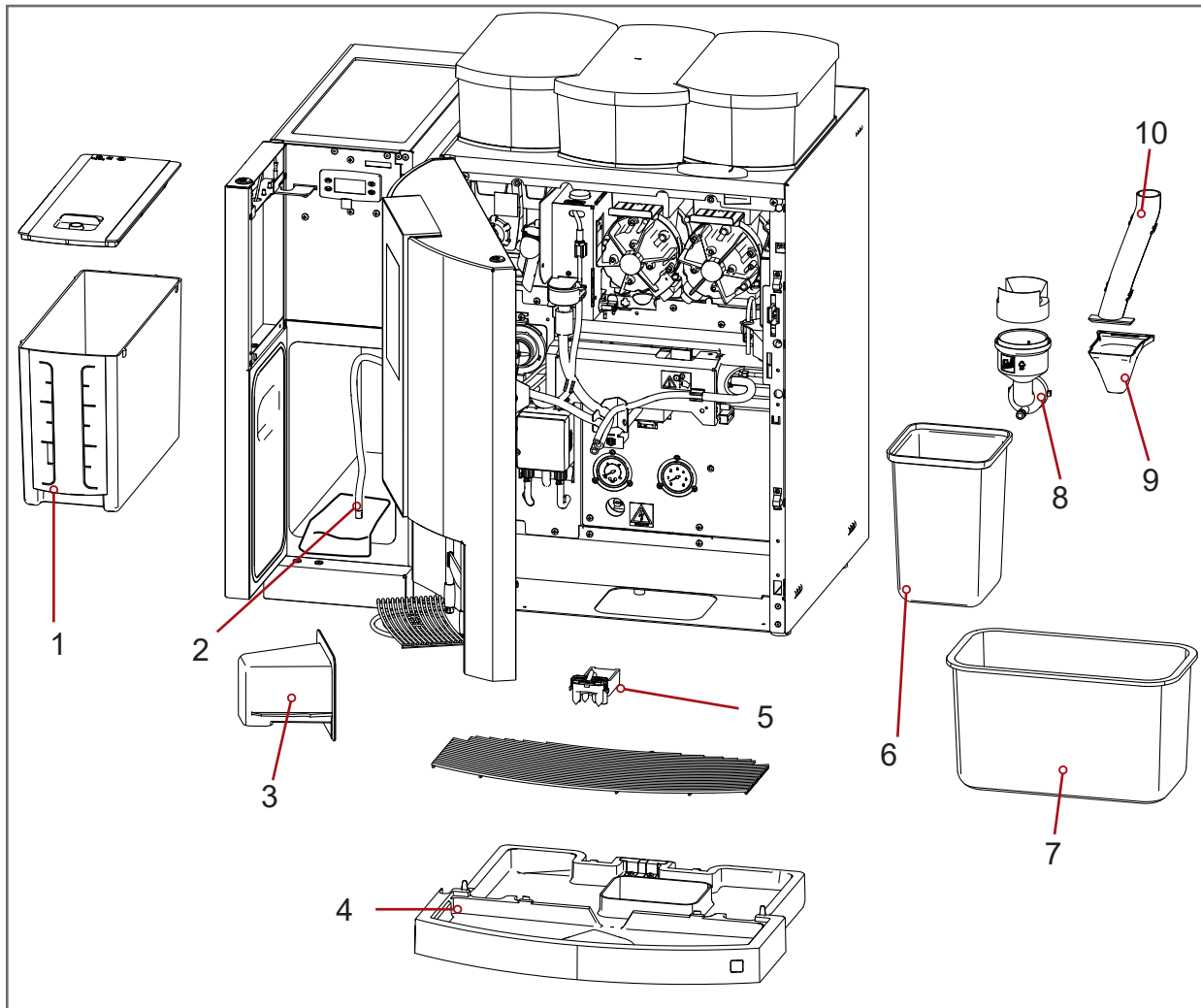
- To delete a symbol use ⬅.
- To delete the complete entry use ✕
- To exit a menu use ➡

7.9.7 Temporarily putting the machine out of operation (weekends)

7.9.7.1. Overview of parts

For hygiene reasons during a shut-down e.g. over the weekend we recommend that the following parts are removed and cleaned and laid on a tea towel in a clean area.

For re-commissioning the parts must be correctly fitted without the use of tools.

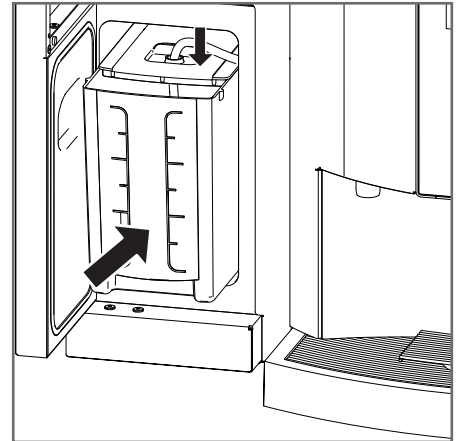


- 1 Milk container with lid (optional)
- 2 Place the milk tube onto a clean tea towel
- 3 Outlet facing
- 4 Drip tray with grid
- 5 Dispense head
- 6 Waste water container
- 7 Grounds container
- 8 Mixer unit
- 9 Powder funnel
- 10 Inlet pipe

7.9.7.2. Removing / fitting parts

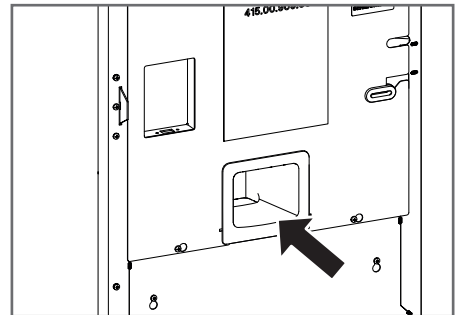
Milk container (optional)

- Fill the milk container with pre-refrigerated milk
- Push the milk container with lid into the milk fridge.
- At the same time fit the clean milk tube into the opening in the lid. The intake tube must touch the floor.
- Close the door



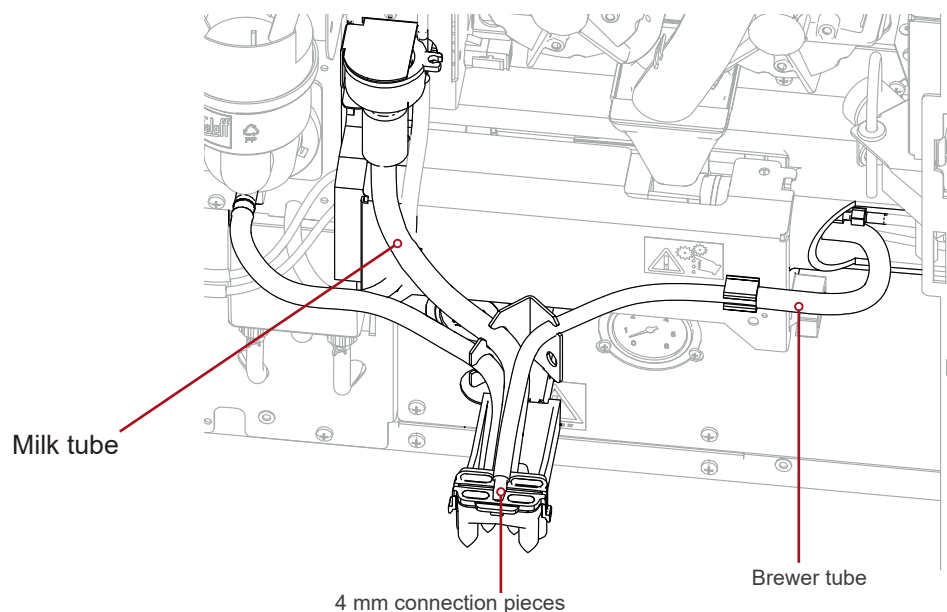
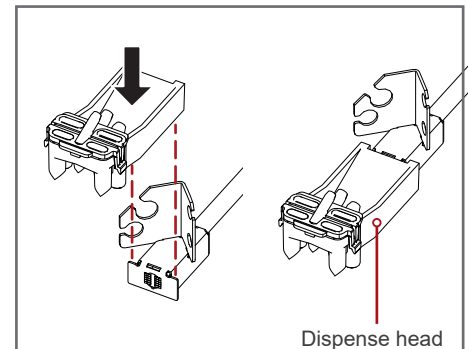
Outlet facing

- Fit the outlet cover into the door and press until it locks into place.



Dispense head with tubes

- The tubes can easily be removed by pulling them off the connection pieces on the dispense head.
- It is easier to refit the tubes if the connection pieces are moistened with water.
Please note: the tube from the brewer has a small diameter of 4 mm and that on the dispense outlet there is no connection piece at the front.
- The outlet is attached to the mounting. Lift to remove.
- For cleaner milk dispense the milk tube (optional) is placed in the middle.

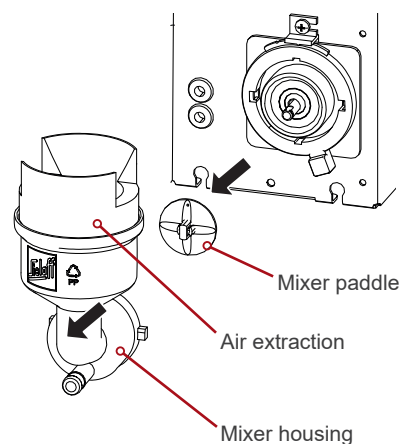
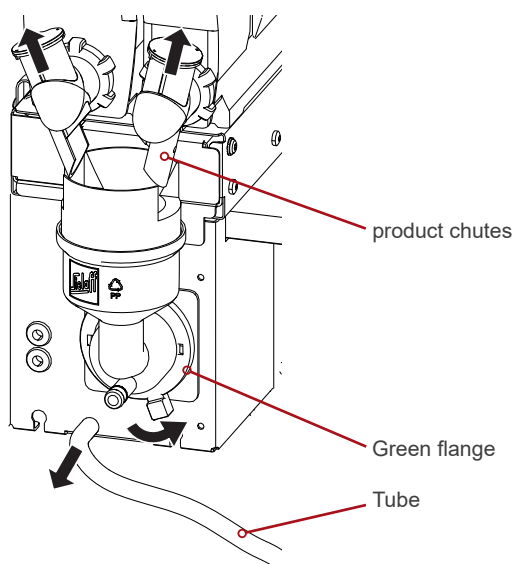


Removing the mixer unit

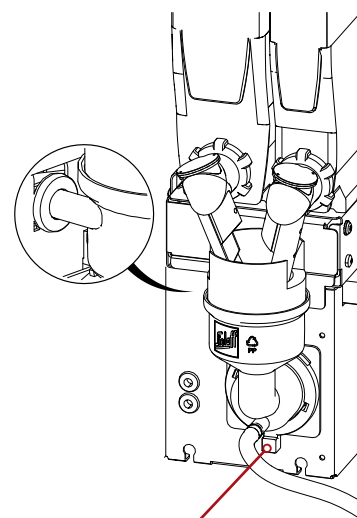
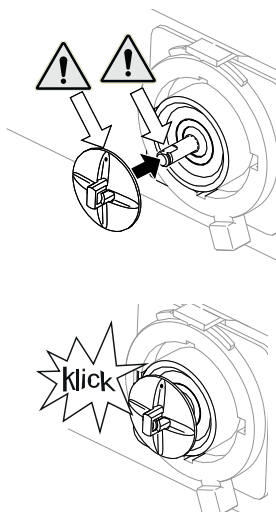
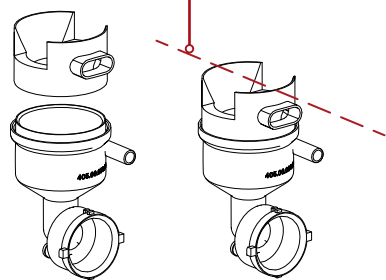
- Push the instant product slides upwards to prevent product escaping.
- Disconnect the tube under the mixer
- Turn the green flange from locking position 6 o'clock to 5 o'clock
- Pull off the mixer housing with air extraction
- Remove mixer paddle

Installing the mixer unit

- 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".
- Assemble the mixer housing and air extraction.
- Fit the mixer housing onto the green flange.
- Turn the handle on the green flange clockwise until it reaches 6 o'clock.
- Re-attach the tube.s
- Push the product slides down (vend position0.



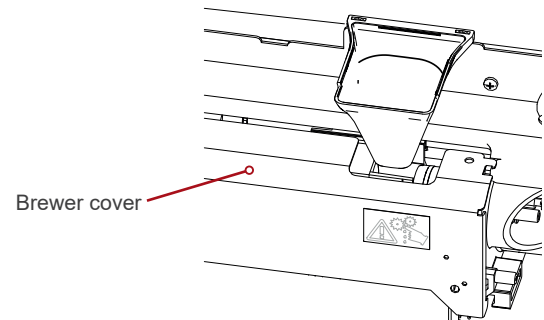
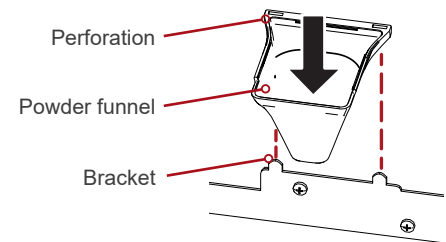
Air extraction and mixer housing must "be flush" when put together



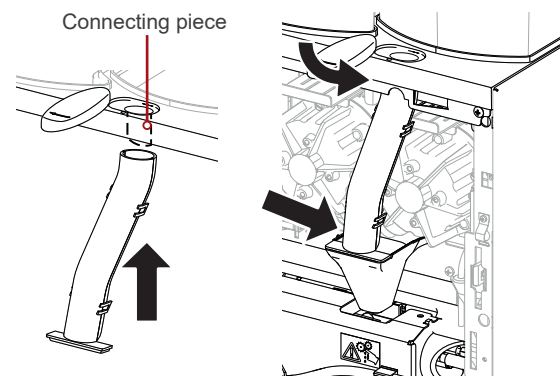
Green flange in 6 o'clock position

Powder funnel

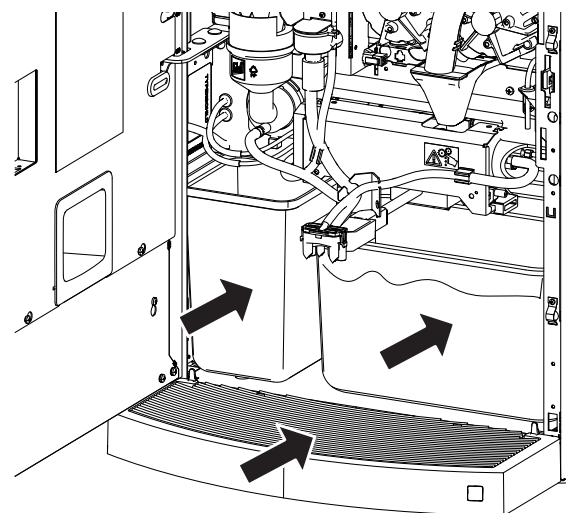
- Lift to remove the powder slide.
- Check that the brewer cover is correctly fitted.
- To fit the powder slide simply mount.

**Inlet pipe**

- To remove the inlet pipe lift slightly and then pull outwards at an angle. It is only inserted at the top.
- Open the lid for ease of removal. Place the inlet pipe onto the connecting piece and swivel inwards. The lower part of the inlet pipe fits into the contour on the powder slide.
- Close the lid.

**Waste water container, grounds container and drip tray with grid**

- Fit the parts into the machine



8. Cleaning

Daily maintenance

Component	Action	Chapter	Cleaning aids
Brewer unit, powder slide, product slides	Remove the powder	8.1.1 on page 42	Brush
Drip pan, drip grill	Empty and/or clean	8.1.2 on page 42	Rinsing water
Running the cleaning programme (without fridge module)	Starting the programme	8.1.3 on page 43	Cleaning tablet
Running the cleaning programme (with fridge module)	Starting the programme	8.1.4 on page 44	Cleaning tablet Cleaner for milk frother
Milk container	Clean thoroughly	8.1.5 on page 45	Rinsing water
Waste water container and grounds container	Empty and clean	8.1.6 on page 45	Cleaning agent, cloth
Drinks dispense head	Take apart and clean	8.1.7 on page 45	Cleaning agent, cloth
Glass front, external surfaces	Clean	8.1.8 on page 45	Glass cleaner, lint-free cloth

Weekly maintenance

Component	Action	Chapter	Cleaning aids
Mixer unit	Take apart and clean	8.2.1 on page 46	Cleaning agent, cloth
External housing	Clean	8.2.2 on page 47	Damp cloth
Milk frother (optional)	Take apart and clean (even more often)	8.2.3 on page 47	Cleaning solution

Monthly maintenance

Component	Action	Chapter	Cleaning aids
Extraction drawer	Clean	8.3.1 on page 48	Cleaning agent, cloth
Flush steam boiler	Run cleaning programme	8.3.2 on page 48	

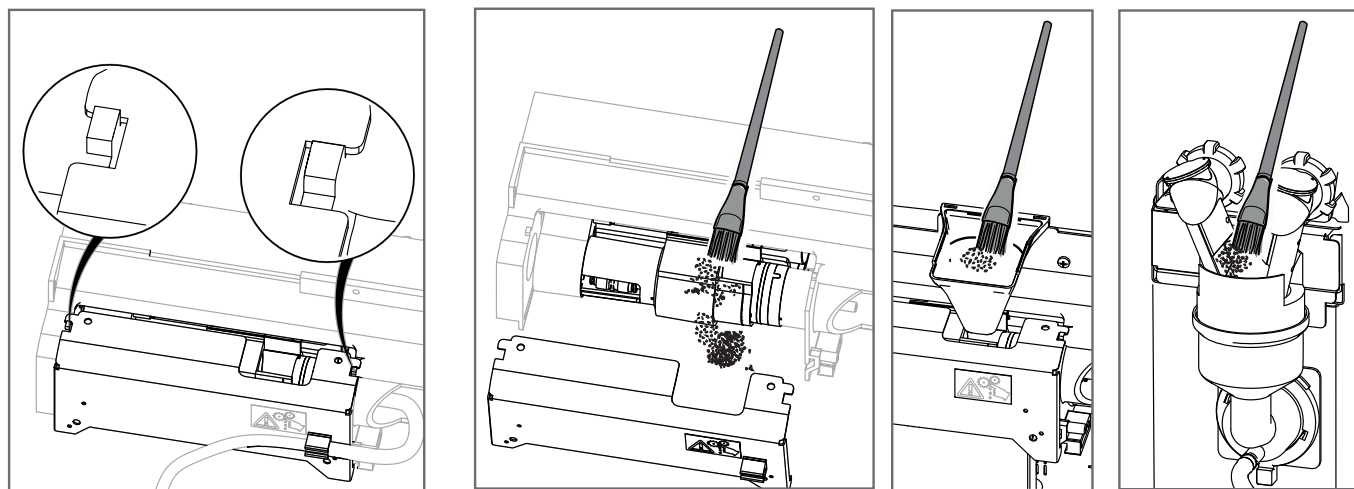
Six-monthly maintenance

Component	Action	Chapter	Cleaning aids
Bean container and instant product container	Clean	8.4.1 on page 49	Cleaning agent, cloth

8.1 Daily maintenance

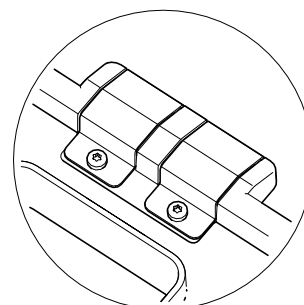
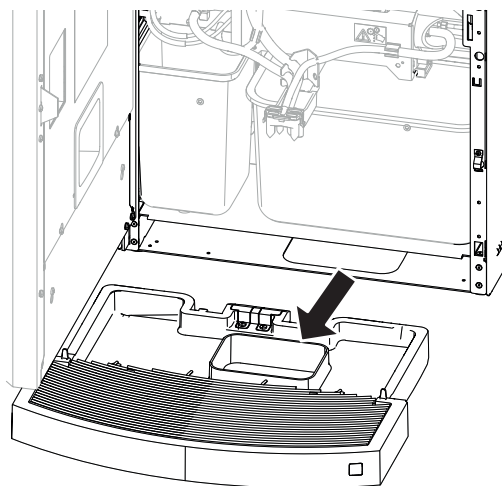
8.1.1 Brewer unit, powder slide, product slides

1. Open the machine door.
2. Take the tube on the brewer cover out of the clamping unit.
3. Remove the brewer cover.
4. Using a brush remove the coffee powder from the upper side of the brewer.
5. Refit the brewer cover correctly, secure tube.
6. Remove the residue from the powder slide.
7. Remove any remains from the product slides. The remains fall into the mixing bowl and are removed with the next cleaning programme.



8.1.2 Empty the drip tray

1. Open the machine door.
2. Remove the drip tray by pulling it forwards.
3. Lift off the drip grid.
4. Empty the drip tray over a drain.
5. Clean both parts with rinsing water and dry.
6. In particular dry the drip tray contacts; these must not be damp.
7. Place the drip grid back onto the drip tray.
8. Push the drip tray back into the machine.
9. Close the machine door.



The drip tray contacts must be dry

8.1.3 Run cleaning programme (without fridge module)

**Tip**

The cleaning programme takes a few minutes. If the cleaning programme is interrupted or terminated prematurely an information message appears. The cleaning programme must be restarted.

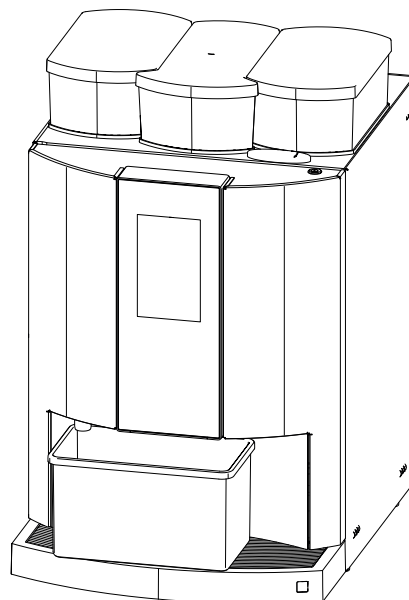
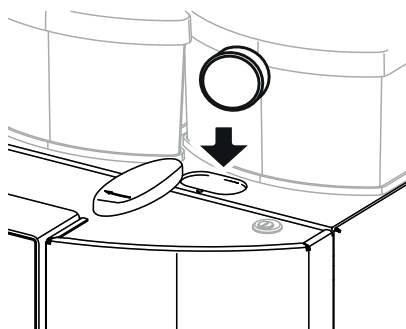
The brewer and mixing bowls are cleaned using the hot water.

Cleaning aids

Cleaning tablets partno.: 402 00 919 00

Proceed as follows

1. *Remove the cup table or fold up (see chapter 7.9.4 on page 35)*
2. *Place the cleaning container under the drinks outlet*
3. *Press the short service menu  button*
4. *[Cleaning...].*
5. *[Start full cleaning]*
6. *[Start cleaning].*
7. *A pre-rinse is carried out*
→ You will be prompted to add a cleaning tablet to the brewer.
8. *Open the lid of the inlet pipe, insert cleaning tablet and close lid.*
9. *[Start cleaning]*
10. *Remove the cleaning container, when cleaning has finished*
11. *Empty the waste water container, grounds container and drip tray and refit*
→ The machine is ready for operation
✓ The daily cleaning programme has been completed



8.1.4 Run cleaning programme (with fridge module)



Tip

The cleaning programme takes a few minutes. If the cleaning programme is interrupted or terminated prematurely an information message appears. The cleaning programme must be restarted.

The brewer, mixer bowls and milk intake tube are cleaned during the cleaning programme.

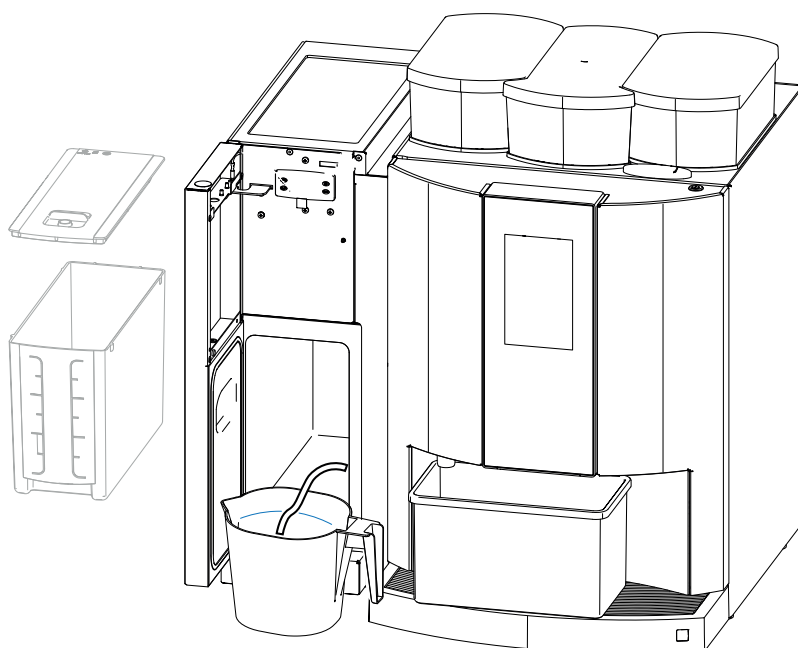
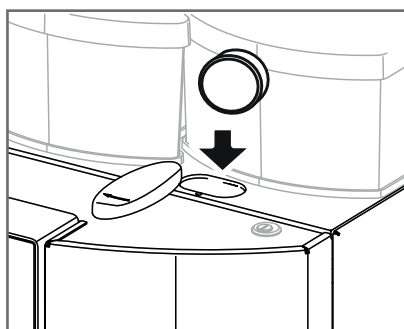
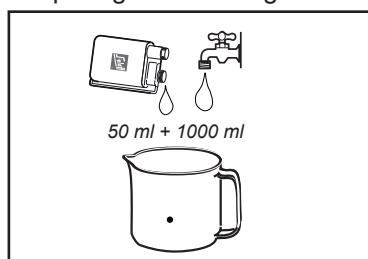
Cleaning aids

- Cleaning tablets partno.: 402 00 919 00
- Cleaner for milk frother partno.: 998 00 119 57
- Cleaning solution: Place the water and cleaner for the milk frother into the measuring jug in the correct ratios.

Proceed as follows

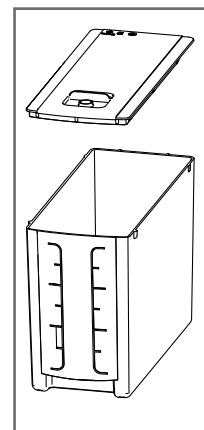
1. Remove the milk container (not compulsory).
2. Place the measuring jug with the cleaning solution in front of the fridge module.
3. Put the milk intake tube into the measuring jug.
4. Place the cleaning container under the drinks outlet.
5. Press the short service menu  button.
6. [Cleaning...].
7. [Start full cleaning]
8. [Start cleaning].
9. A pre-rinse is carried out
 - You will be prompted to add a cleaning tablet to the brewer.
10. Open the lid of the inlet pipe, insert cleaning tablet and close lid.
11. [Start cleaning]
12. When the cleaning has finished remove the cleaning container and the measuring jug.
13. Empty the waste water container, grounds container and drip tray and refit.
 - The machine is ready for operation
 - ✓ The daily cleaning programme has been completed

Preparing the cleaning solution



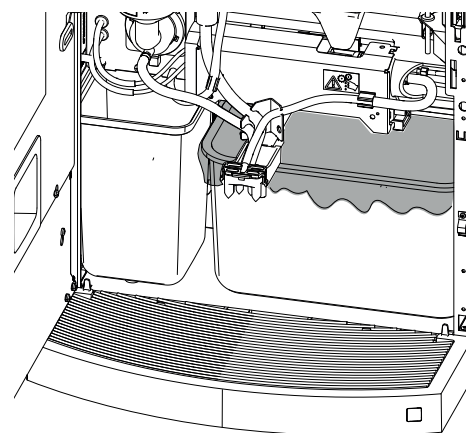
8.1.5 Milk container (optional)

1. Remove and empty the milk container.
2. Clean the milk container and rinse thoroughly with clear water.
3. Fill the milk container with pre-refrigerated milk.
4. At the same time fit the clean milk tube into the opening in the lid. The intake tube must touch the floor.



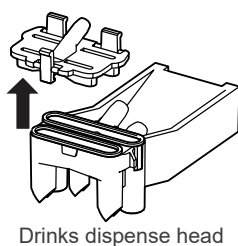
8.1.6 Waste water container and grounds container

1. Remove the grounds container and then the waste water container.
2. Empty the containers. It is recommended that a bin liner is placed in the grounds container.
3. Insert the waste water container on the left and push backwards.
4. Insert the grounds container and push backwards.

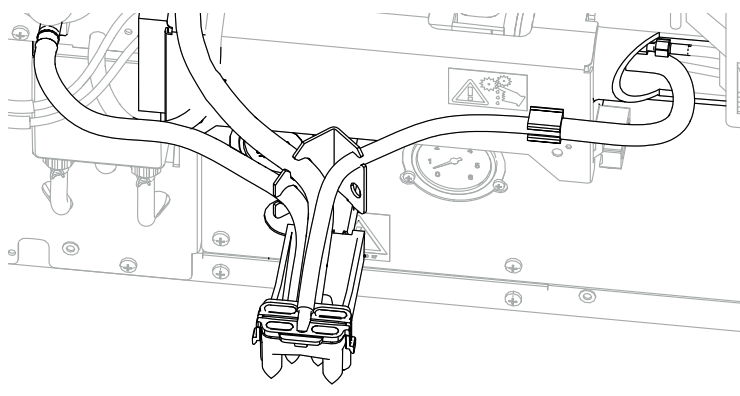


8.1.7 Drinks dispense head

1. Note the tube layout. Remove tubes from drinks dispense head.
2. Dismantle the drinks dispense head into two parts.
3. Clean the drinks dispense head thoroughly. The drinks dispense head can be cleaned in the dishwasher at max. 65°C
4. To re-install follow the instructions above in reverse order. It is easier to refit the tubes if the connection pieces are moistened with water.



Drinks dispense head



8.1.8 Cleaning the glass front, external surfaces

The screen can be cleaned for a few seconds with a damp cloth. The remaining time it can be cleaned, is displayed.

1. Press the short service menu  button
2. [Cleaning] - [Clean screen]
3. Clean the front of the machine so that the machine looks clean and cared for.

8.2 Weekly maintenance

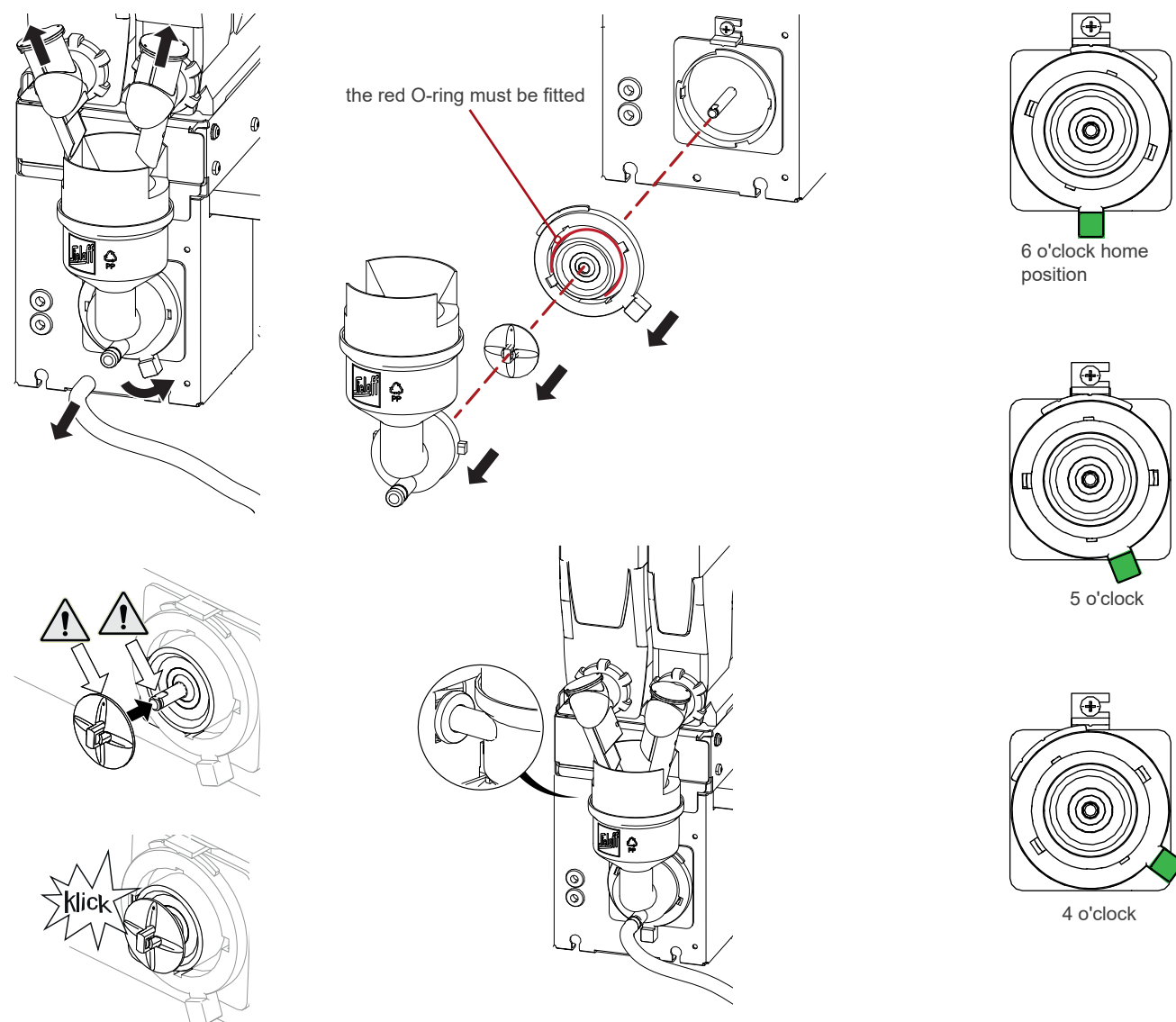
8.2.1 Mixer unit

Removal

- Push the instant product slides upwards to prevent product escaping.
- Disconnect the tube under the mixer.
- Turn the green flange from locking position 6 o'clock to 5 o'clock.
- Remove the mixer bowl with air extraction by pulling forwards.
- Disconnect the mixer paddle.
- 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 all parts thoroughly with hot water and commercially available washing-up liquid Then rinse under hot water and dry well with a clean tea towel

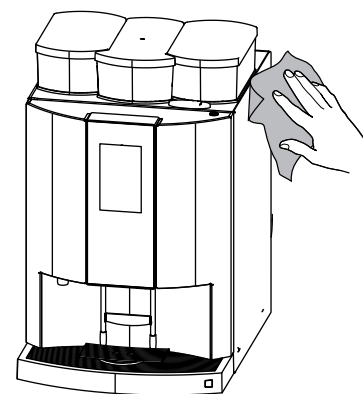
Installing the mixer unit

- Refit all parts in reverse order.
- Take particular care that the mixer paddle is correctly positioned. Align the mixer wing's marker point with the flat area of the axis. When inserting a distinct ("click") should be heard.



8.2.2 Housing exterior

Clean and care for the housing exterior using suitable cleaning products.



8.2.3 Milk frother (milk module only)

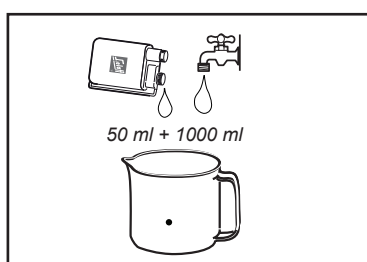
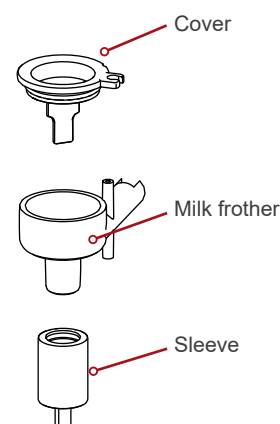
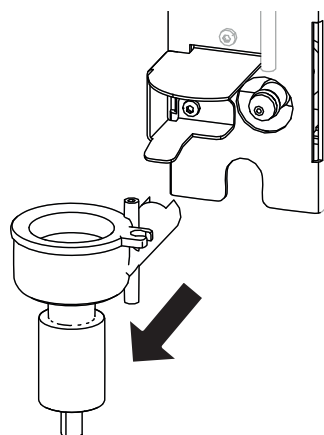
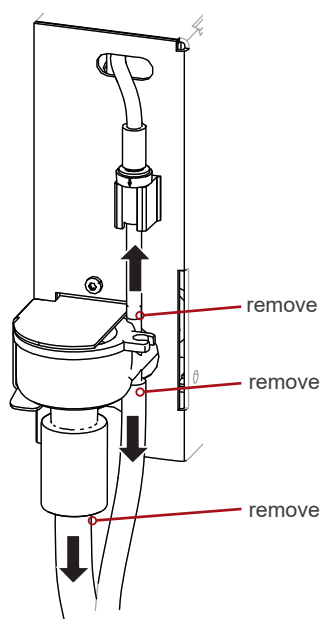
Proceed as follows

1. Remove pipes (3 in total).
2. Pull the milk frother out of its holder (do not turn).
3. Remove the cover and sleeve.
4. Place the individual parts in the cleaning solution for a few minutes.
5. Clean the individual parts thoroughly by hand and rinse with clear water.

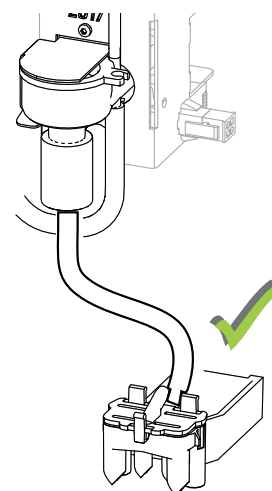
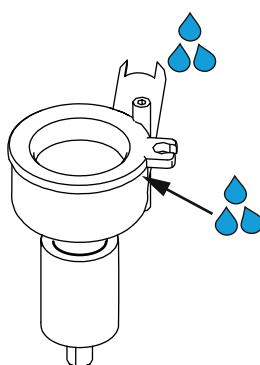
Assembly:

Proceed as follows

1. Moisten the seal on the lid with water and push the lid back onto the milk foamer (do not squash the seal).
2. Fit the sleeve.
3. Moisten the tube from the milk foamer with water and then press hard into the holder).
4. Attach pipes (3 in total).



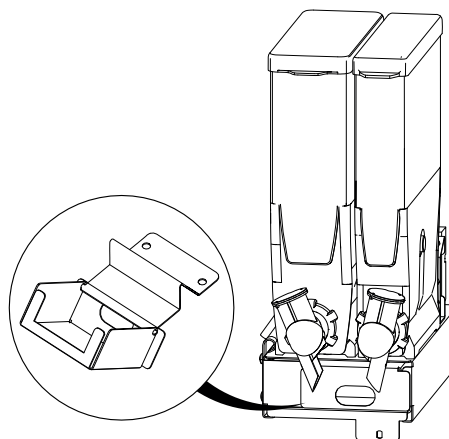
Preparing the cleaning solution



8.3 Monthly maintenance

8.3.1 Extraction drawer

1. Remove the mixer unit
2. Remove the extraction drawer
3. Clean the extraction drawer
4. Refit the parts



8.3.2 Rinse steam boiler (only if a fridge module is present)



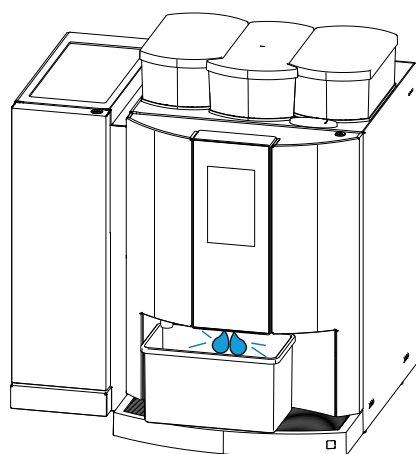
Tip

If the time programmed for the maximum days without steam boiler rinsing goes over 72 hours, the machine automatically goes out of operation. For this reason the steam boiler must be rinsed regularly.

- Approx. 2.5 litres of water is dispensed.
- The steam boiler rinse takes a few minutes.

Proceed as follows

1. Remove the cup table or fold up (see chapter 7.9.4 on page 35)
 2. Place the cleaning container under the drinks outlet.
 3. Press the short service menu  button.
 4. [Cleaning...] -[Rinse Steam Boiler] - [Start Rinsing]
- The steam boiler rinsing commences.
- Steam and water is dispensed.
- ✓ Then the machine is ready for operation again.



8.4 Six-monthly maintenance

8.4.1 Bean container and instant product containers

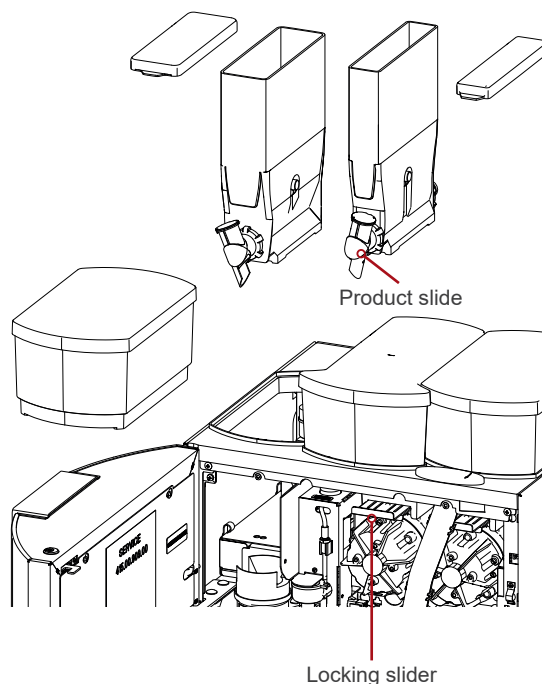
The bean containers should be cleaned periodically.

Requirement

- Tea towel/disposable wipe
- Water and washing-up liquid

Proceed as follows

1. *Push the instant product slides upwards to prevent product escaping.*
 2. *Remove the lid in order to lift out the instant containers.*
 3. *Remove the container*
 4. *Empty the containers; clean with hot water and detergent.*
 5. *Dry the instant containers thoroughly (as it takes a while to dry the worms, leave overnight to completely dry if possible).*
 6. *Correctly position the containers and fill.*
 7. *Push the product slides down (vend position).*
 8. *Push the locking slider backwards.*
 9. *Refit the machine lid correctly.*
- ✓ The bean container and instant product containers have been cleaned.



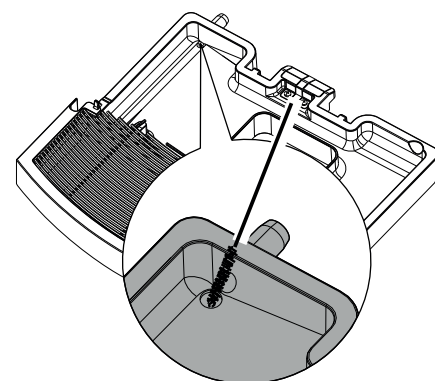
8.4.2 Direct drain (optional)

As an option the machine can be fitted with direct drainage. The waste water in the drip tray can have direct drainage. The drip tray no longer requires emptying.

The direct drainage can either be connected underneath or at the back. A brush is required for cleaning.

Procedure

1. *Open the machine door.*
2. *Remove the drip tray and grid.*
3. *Clean the direct drain as well as the tube guides.*
4. *Clean the direct drain as well as the tube guides using the brush included for this purpose.*
5. *Refit the parts.*

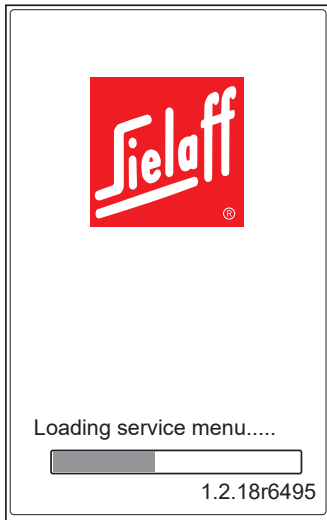


The drip tray contacts must be dry.

9. Programming the machine

9.1 HMI Images

Bootscreen

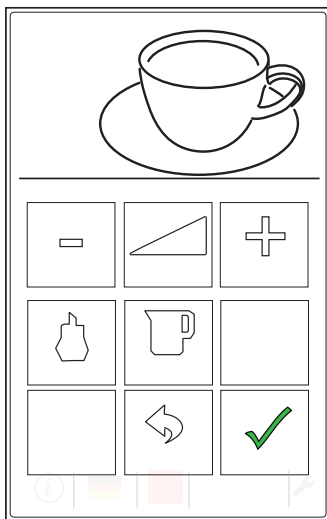


Main selection



Is always displayed.

Refinement level

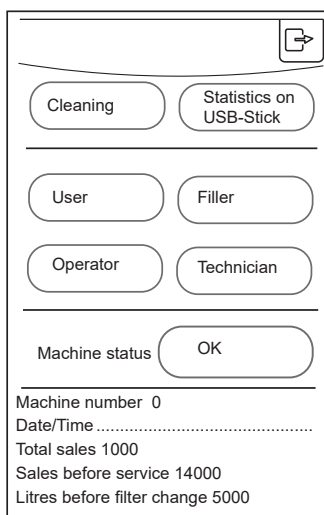


Espressi-level



These two levels are shown depending on programming.

Service Menu



Service options

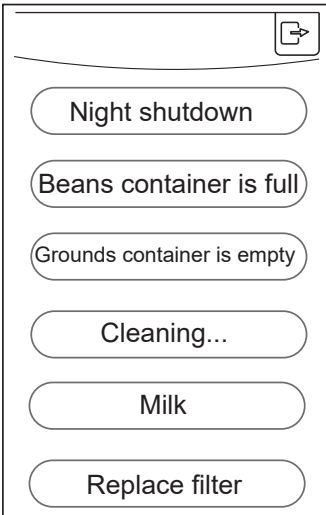
Access rights

Warnings/error messages

Important information at a glance

This menu appears when the door is open. If the option [statistics on USB-Stick] is greyed-out, no USB-stick has been recognised by HMI.

Short service menu

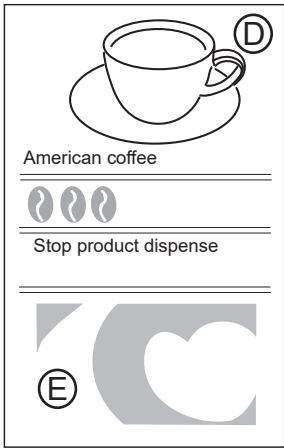


Press the short service-menu  button to access the short service-menu

Slideshow



Product outlet



Slideshow : runs between vends

Product dispense: in the lower part a small slideshow is displayed
In the upper part the product image is displayed.

9.2 Picture formats Product images and Slideshow

For transferring pictures to the machine the size of the image format should be adhered to. SiDesigner and Silec-tor programmes do not resize true to scale. For this reason the pictures should be edited beforehand using conven-tional programmes for editing pictures.

Jpg and png formats are supported.

Product picture/Slideshow	See...	Size [pixel]
Slideshow between vends		480 x 480 pixel
Main selection, size of product pictures:		222 x 139 pixel
Espressi-level size of product pictures		146 x 139 pixel
Product picture at the top during dispense		452 x 286 pixel
Slideshow at the bottom during dispense		452 x 286 pixel

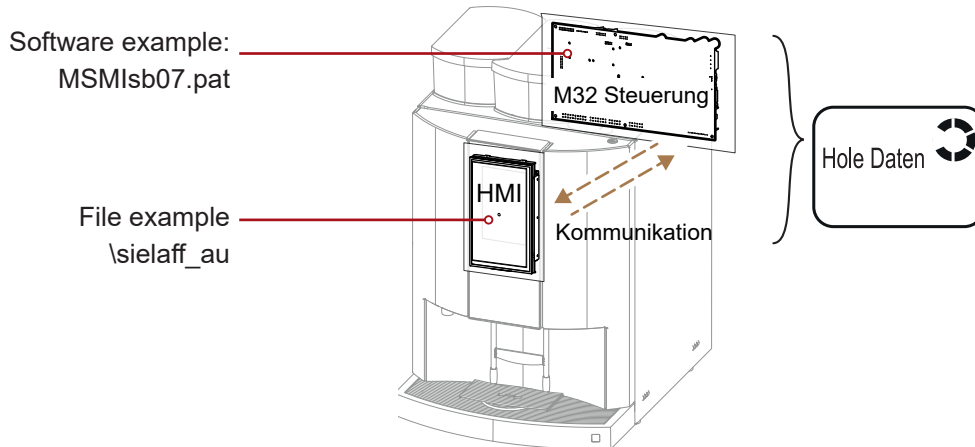
9.3 VMC and HMI control boards



Tip

When updating software both softwares should always be updated because they are co-ordinated with each other.

See [Controller Softwareupload] and [HMI Software upload] menu



9.4 Siamonie software update



Tip

- It is recommended that the most up-to-date HMI software is always downloaded. The latest HMI software is available in the Download-Center on the Homepage.
- An empty, formatted USB-stick should be used.
- Only the HMI and sielaff_au files should be saved on the stick.

The Download-Center is available to registered customers. An email address with password must be at hand.

Proceed as follows

1. Go to Sielaff Homepage: www.sielaff.com
2. Follow the instructions on the Homepage to register.
3. Go to Download-Center: Hot drinks machines - Table Top - Siamonie Series- Software - Siamonie Smart
4. Start download

→ The zipped data is usually saved in Windows file "Downloads".

5. On the PC: Open zipped data in Windows Explorer by double clicking.
6. Copy both files **HMI** and **Sielaffau** onto the empty USB-stick in the main path.
7. Safely remove USB-stick
8. On the vending machine: Open the machine door.
9. Connect USB-stick.

→ The HMI software recognises the USB-stick and offers a software update!

10. Select [yes]

→ The software is updated



Tip

If a new M32 control board is fitted, the automatic upload will not start because an unknown/unfamiliar software is loaded on the board.

Selector partno. 000 98 00043 must be used for installing the software.

Select options [Ignore boot sector] and [Overwrite ID].

9.5 Control board software upload

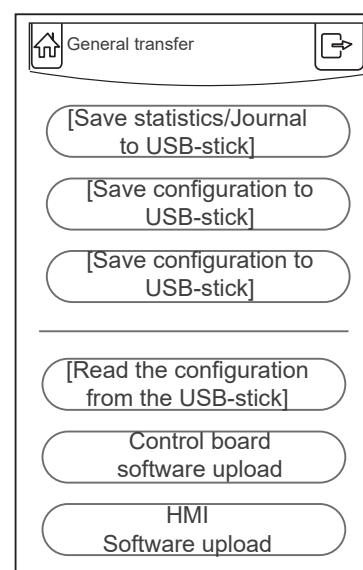
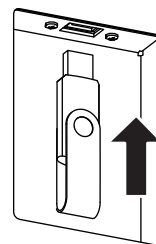
The M32 control board at the rear of the machine is also controlled by software. Loading current software must usually be started manually. The software is called e.g. „MSMIsb07.pat“ and is found in sub-directory VMC.

Requirement

USB-stick with HMI and sielaff_au files.

Proceed as follows

1. On the vending machine: Open the machine door.
2. Connect USB-stick.
- The following message will be displayed: Do you want to install the update now?
3. Select [no].
4. Select [General [HMI Data transfer] [Control board software upload].
5. Select software (must be blue background)
6. Select [Send].
- The software is sent to the control board. Do not remove the USB-stick!
- ✓ The control board software has been updated.



9.6 Determine software version

Proceed as follows

1. Open and close the machine door
2. [Technician]
3. [General]
4. [Version information]
5. [Version]
- e.g. pat/T/MSMALS915 is displayed

Alternative activities

1. Open and close the machine door
2. [Service functions]
3. [Direct input]
4. [21L]
5. Press ✓
- e.g. pat/T/MSMALS915 is displayed

9.7 Access codes

Access codes can be allocated to persons who work with the machine. The access level is hierarchical.

The right to edit this menu is reserved for operators or technicians: [Technician] [General] [Access Codes].

Requirement

Editing the menu [Access code] is twice protected. The technician code is requested.

Access rights

The full service menu is not the same for every user. Certain functions are enabled for specific users.

User log-in

1. *Open and close the machine door*
2. *Select a user*
3. *Enter the 4-digit code.*
Press to confirm ✓

- To delete a symbol use ⬅.
- To delete the complete entry use ✕.
- Press ➡ to exit the menu.



Tip

If the code is forgotten the control board must be removed and returned to the factory. It is vital to note the code entered.

10. Special settings

Proceed as follows

1. Open the machine door.
2. [Technician] - [Machine configuration] - [Special settings]

Extra settings B

16	Use price B for Cashless (MDB)	Default [off] Only if credit system is connected. If [on] Price B is used as card price. If the cash price for coffee is 1,00 €, the price with card payment can be set at 0.90 € making card payment cheaper.
----	--------------------------------	---

Extra settings C

16	Deactivates detection of insufficient water via flowmeter	Default [on] If [on] the impulses of the measuring turbines are not counted, but the coffee (the product) has 120 seconds to be dispensed. Advantage: Espresso can be very finely ground. Disadvantage: If there is insufficient water (e.g. the water tap is off) the pump runs 120 seconds without water. The pump can be damaged.
64	MDB with 100ms Pollingrate	If there are communication problems between the coin mechanism and the machine control board, shortening the polling rate may help.
128	MDB with 50ms Pollingrate	Activating 50ms outweighs the activating of 100ms

Extra settings D

8	No cancel session for card system in Multivend mode, when credit remains	Normally the card must be removed from the payment system after each card sale. If this function is enabled the card can be delayed or left in and several products can be purchased one after the other without having to remove the card every time.
16	If - milk empty - automatically switch to whitener	Default [on] Only if a milk module is present. Siamonie Smart variants 2101 FM/ 3201 /3202 FM As soon as the milk is empty the machine switches over to whitener so that sales can continue.
32	Leave brewer valve open between pre-infusion and brewing	The valve in front of the brewer opens during pre-infusion as programmed and switches off again and vents. During the exposure time there is no pressure on the coffee cake. If this special setting is [enabled] the valve remains open even after the time programmed. Advantage: Less water in the drip tray / waste water container. Disadvantage: Coffee cake is also under water/pressure below the exposure time. The flavour changes.

Extra settings E

1	Card payment and coins not permitted generally	Default [deactivated] If the special setting is [activated] can only be paid for with card or coins. This is used if, in the statistics, card sales must be analysed exactly.
2	No cards revalue with Value Token	If the special setting is [enabled] loading a value token onto a card will be inhibited.
4	Count key position free vend as free vend (not key vend)	If the key switch is set to "free vend", this vend will be counted as free vend and not as key vend.
8	No milk empty message and milk products disabled	Only if a milk module is present. Variant Siamonie Smart 2101 FM/ 3201/3202 FM (fresh milk) if the milk runs out, the machine automatically switches to topping. Advantage: The machine will always try to dispense milk. The customer must not enter a value for the milk quantity. When the milk is running out, the remaining milk may spray.

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12. Menu structure

Procedure / Access level	Level 1 Main menu	Level 2 Sub-menu
[Cleaning]	[Start full cleaning]	
	[Screen cleaning]	
	[Flush mixer]	
[User]	Cup settings	
[Filler]	[General]	
	[Statistics]	
[Operator]	[General]	[Version information]
		[Journal]
		[HMI-settings]
		[HMI Data transfer]
		[Slideshow Playlist]
		[Access codes]
	[Statistics]	[Tube levels]
		[Short statistics]
		[Total statistics]
	[Products/Test vend]	[Cup settings]
		[Dosage]
		[Programming mode]
		[Calibration]
	[Machine configuration]	[Date/ Time/ Vend times]
		[General settings]
		[Sensor settings]
		[Heating/water system]
		[Credit system]
		[Special settings]
	[Service information]	[Direct input]
		[Credit system]
		[Valves]
		[Motors]
		[Sensors]
		[Miscellaneous]
	[Maintenance]	[Replace filter]
		[Maintenance carried out]

Procedure / Access level	Level 1 Main menu	Level 2 Sub-menu
[Technician]	[General]	[Version information]
		[Journal]
		[HMI-settings]
		[HMI Data transfer]
		[Access codes]
	[Statistics]	[Tube levels]
		[Short statistics]
		[Total statistics]
	[Products/Test vend]	[Cup settings]
		[Dosage]
		[Programming mode]
		[Calibration]
	[Machine configuration]	[Date/ Time/ Vend times]
		[General settings]
		[Sensor settings]
		[Heating/water system]
		[Credit system]
		[Special settings]
	[Service functions]	[Direct input]
		[Credit system]
		[Valves]
		[Motors]
		[Sensors]
	[Maintenance]	[Miscellaneous]
		[Change filter]
		[Maintenance carried out]

13. Glossary

Statistics/Journal

The statistics contain the data since the last deletion of statistics.

The journal contains data, which logs only the machine and usage. This data is designed for the service technicians.

Configuration

The configuration is a collection of recipes which are assigned to the individual selections. Every customer creates a configuration for his machine.

HMI

“Person-Machine interface”.

This refers to the touchscreen in the door. It has a PC and requires software.

VMC

M32 control board in the machine

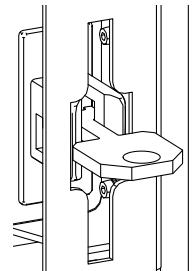
MDB interface

There is an MDB connection on every M32 control board, which is built in at the back.

The XL variant has the MDB connection in the door.

Insert service key

The use of the service key is reserved exclusively for trained service technicians. By inserting the service key, a protection device is de-activated!



14. Technical Data

Dimensions	Siamonie 01 (H x W x D)	710 x 450 x 570 mm	
	Chiller module (H x W x D)	600 x 215 x 425 mm	
	Cup warmer (H x W x D)	600 x 330 x 430 mm	
	Credit system (H x W x D)	600 x 175 x 425 mm	
Weight Siamonie 01	Approx.70 kg (without additional modules)		
Number of products	10 selections, can be increased by switching to 2nd level		
Drink size	Freely adjustable, 300 ml max. per serving Hot water max. 500 ml		
Boiler temperature	Adjustable 70 - 98°C, default setting 95°C		
Mixer speed	Freely adjustable 0 – 17,000 rpm.		
Product containers	With fresh milk	With fresh milk	Without fresh milk
Bean container, approx.	2x 1.2 kg	2x 1.2 kg	2x 1.2 kg
Topping container, approx.	1.2 kg/0.9 kg	-	1.2 kg
Chocolate powder, approx.	0.9 kg /1.2 kg	2.2 kg	1.2 kg
Coffee grounds container	Approx. 100 servings (of 9g)		
Electrical connection	220-230 V ~, 50/60 Hz		
Power consumption	Boiler heating 2.7 kW, total max. 2.9 kW		
Water connection	R 3/4“ external thread to the machine Flexible water hose with protective outer layer R 3/8“ internal screw thread pH-value of water: 6.0-8.0		
Electrical connection	Machine supply with safety plug/shockproof socket (installed to VDE-standard), see machine identification plate		
Ambient temperature	5 - 32 °C max. relative humidity 65% (no condensation)		
On site fuse protection	16 A Characteristic B		
Water pressure on-site	max. 0,6 MPa (6 bar); Recommendation: Fit a pressure reducer, AquaStop		
Water hardness on-site	max. 6 °dH; If the water hardness is 6°dH (°KH) or more, a water filter should be fitted.		
Maximum sound pressure	< 70 dB (A)		

A valued emissions sound pressure level on-site

 $L_{pA} < 70 \text{ dB(A)}$

Variation factor

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

The values were determined in accordance with EN 60335-2-75:2004+A1:2005+A11:2006+A2:2008+A12:2010 i.V. with EN ISO 11202:2010.
Indication: The sum of noise emission and associated variation factor represents an upper limit of values which might occur when measurements are taken.

15. FAQ

The coffee / the espresso does not taste right?

- Has a new type of bean been used? Are the beans stale? Use another type /fresh beans.
- Check the settings in the database

Standard coffee

8,0g Bean quantity

180ml Water quantity

Set the grind level so that the run time is between 20 and 25 seconds. Do not forget the calibration

Standard Espresso

8,5g Bean quantity

50ml Water quantity

Pre-infusion 10ml with 1 second exposure time

Set the grind level so that the run time is between 18 and 25 seconds. Do not forget to calibrate.

The coffee or the espresso is too cold?

- Coffee cups and coffee mugs lose less heat than large coffee containers (coffee pots).
Use cup warmer if necessary.
- Check boiler temperature.

The coffee / the espresso flow is too slow or too fast?

- Check the bean quantity
- Re-calibrate
- Check and clean the brewer filter
- Activate pre-infusion
- Adjust the grind level (coarser or finer)
- Change the contact pressure

The cup is only half full?

- Is the brewer seal damaged, i. e. are the O-rings defective?
- Is the brewer ventilation on the outlet defective (e.g. too long)?
- The pressure control valve opens too soon
- Check the pipe on the ventilation valve. Milk tube blocked? Possibly milk tube kinked
- Is the ventilation valve working?
- Is the volume flow too fast? The flow is divided between outlet and ventilation.

Only water is flowing during coffee or espresso brewing?

- Is the bean container empty? Please fill up.
- Make sure that the locking slider on the bean container is open.
- Is the coffee chute fitted?
- Is the brewer in fill position?

No water flows during brewing?

- Are the filters dirty? Carry out a full brewer clean using the cleaning tablet.
- Select the service function 88M to fill the boiler and to check if water is flowing out of the outlet. The water pump must be heard running.
- Select service function 21M to check if the brewer valve clicks open.

Coffee or instant powder distributed throughout the machine?

- Are there flow regulating discs in the grinder head and are they OK?
- Is the coffee funnel attached correctly
- Is the coffee funnel blocked? Is the coffee funnel clogged with coffee grounds?

Brewer position error is displayed?

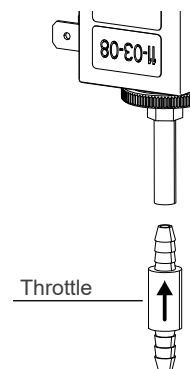
- The grounds container was overfilled or the set quantity is too high.
- Clean the brewer sliding rails:
Service function 58M - the brewer opens.
Service function 57M - the brewer closes.
- Switch the machine off and then on again, this triggers a standard brewer reference run.
- Check the setting for the coffee powder quantity for the product.
- Calibrate the grinder.

Is milk foam too cold?

- Check steam pressure (default 1.2 bar)
- Check the milk pump speed for the product. Adjust the milk pump speed so that with a 1.2 bar steam pressure, the milk reaches an outlet temperature of 63-68°C. It is important to use only pre-cooled milk.
- The pre-cooled milk used should always have the same temperature.

Is milk not foaming enough or not at all?

- Check whether the air hose is stuck together in the pinch valve. Closed idle state - the tube is pressed together. Take out the air hose, knead and refit.
- Clean the milk frother or replace with a clean one.
- If the milk used to refill the machine is too warm, it is already too hot for the frothing process (over 70° C).
- Check the milk pump speed for the product. Adjust the milk pump speed so that with a 1.2 bar steam pressure, the milk reaches an outlet temperature of 63-68°C. It is important to use only pre-cooled milk.
- Check the throttle valve for consistency.

**No milk is flowing?**

- Check the inlet tube to the milk container to see whether it is kinked or blocked.
- Check the milk quantity in the short service menu.
- When milk is being filled for the first time or being refilled, you must enter the milk quantity and allow the milk to be sucked in. See short service menu
- Can the peristaltic pump be heard (tumbling noise)?
- Check the peristaltic pump to see whether the tube is defective. The tube is a consumable part. The rotor in the peristaltic pump can also be broken.

Which parameters should be set for the milk?

- The milk must be pre-cooled between 4 °C and 8 °C
- The steam pressure should be set to 1.2 bar. See manometer on the right behind the grounds container.
- Adjust the milk pump speed so that with a 1.2 bar steam pressure, the milk reaches an outlet temperature of 63-68°C.

The chocolate is too watery?

- Check if the powder slides have accidentally been closed.
- Are the instant product containers empty?
- Is the mixer blocked or dirty?
- The powder slides must be aligned exactly on the mixer.
- Is the powder in the container compressed or solid?
- Is the product motor running?

Is the chocolate powder mixer blocked?

- Is the powder in the container compressed or solid?
- Is the outflow tube from the mixer blocked with a foreign body (e. g. a coffee bean)?
- Is the outlet tube blocked?
- Does sufficient water flow into the mixer?

Little or no steam volume?

- The fill level of the steam boiler has not been recognized. This is because a filter for complete desalination has been fitted instead of one for partial desalination.

Drip tray full of water?

- The steam boiler was filled to overflowing which triggered the pressure control valve
- Has the pressure relief valve on the espresso boiler triggered?
- Cause: A filter for complete desalination has been fitted instead of one for partial desalination.

Coffee powder funnel clogged with coffee grounds?

- Check the flow regulating disc in the outlet pipe on the grinder head. It is possible that it is damaged or missing. Replace the flow regulating disc.
- If the o-rings on the brewer are leaking the funnel will become wet underneath and the coffee powder will stick.
- Is double press activated for all products?
- The coffee powder quantity cannot be set at more than 14 g.

16. Error codes

Text:	Telemetry memory full, please download	DTS: EIO	Group: 1	no.: 1
Cause:	Telemetry memory is full			
Actions:	Read out telemetry memory (externally, cannot be deleted internally)			
Text:	Data error 81 Contact Service	DTS: ECM	Group: 1	no.: 81
Cause:	- Flash restoration failed while the machine was being switched on - Error while machine is working: Hardware / control board defective			
Actions:	Change control board			
Text:	Data error 82, call service	DTS: ECN	Group: 1	no.: 82
Cause:	- Machine is in test mode - No variant entered - No data loaded			
Actions:	- Enter variant - Load complete set of data			
Text:	Remote maintenance active, please wait...	DTS: OAB	Group: 1	no.: 85
Cause:	Online module is active / transmission is running			
Actions:	Wait until the transmission is completed / machine operation reinstated • If there is no reaction for a long period, turn machine on/off			
Text:	Check the credit system setting (communication)	DTS: EIC	Group: 2	no.: 64
Cause:	Communication with credit system not correct			
Actions:	Check credit system settings			
Text:	Note: Sales termination occurred	DTS: ECE	Group: 3	no.: 8
Cause:	A sales termination occurred, e.g. machine shut off as product was being dispensed			
Actions:	- Information, has no effect on the system - Must be deleted manually			
Text:	Machine heating up... Please wait...	DTS: EDO	Group: 5	no.: 32
Cause:	- Boiler temperature is too low - Machine is in heating-up phase, heating not switched on, service key not inserted or door open - STBs have triggered, temperature sensor faulty, cable or triac in the power supply unit defective			
Actions:	- Observe heating-up phase - Switch on the heater - Insert service key or close the door			
Text:	Water shortage	DTS: EDP	Group: 6	no.: 32
Cause:	- Too few / no impulses from flow meter - Flow meter is defective - Inlet valve is blocked - Brewing valve is blocked - Hot water valve is blocked - Instant product valve is blocked - Water input pressure too high (max. 8 bar)			
Action:	- Check water connection - Brewing time is too long, grind level may be too fine; - Check cable connections to valves			
Text:	Canister empty, please fill	DTS: EDP_3	Group: 6	no.: 128
Cause:	Canister detected as empty			
Actions:	- Fill up canister - Check float switch and respective cable and plug connections			
Text:	[is not displayed]	DTS: EEE	Group: 7	no.: 1
Cause:	Is triggered when machine is switched on, target temperature reached or dry run protection			

Actions:	▪ Cannot remain as error ▪ Is deleted after reference run ▪ Error during reference run is treated as a brewer position error			
Text:	Brewer position? Check dosages and mechanical clearance	DTS: EEA	Group: 7	no.: 2
Cause:	▪ Brewer position error ▪ Reference run failed or programmed position during preparation not achieved ▪ Grounds container full ▪ Damaged cable on the brewer motor/encoder ▪ Faulty brewer motor/encoder			
Actions:	▪ Correct by switching the machine on/off ▪ If necessary, manually clean the brewer; ▪ Empty grounds container ▪ If necessary check and adjust the grind and dosing;			
Text:	Please empty the drip tray and dry the contacts	DTS: EFJ	Group: 10	no.: 128
Cause:	▪ Humidity sensor on drip tray activated ▪ Drip tray full ▪ Contacts on drip tray covered by water			
Actions:	▪ Empty the drip tray ▪ Dry the contacts ▪ Check the cable to the drip tray sensor for damage			
Text:	Espresso boiler temperature control faulty	DTS: EDO_2	Group: 12	no.: 32
Cause:	▪ Malfunction of boiler temperature sensor ▪ Broken cable ▪ Temperature sensor defective ▪ Cable connection not fitted			
Actions:	Check cable connection			
Text:	Night-time economy active... Please wait until it is enabled...	DTS: EDK	Group: 13	no.: 32
Cause:	Night-time economy is activated The machine is in standby mode.			
Actions:	Change programming			
Text:	Please insert drip tray	DTS: EFK	Group: 14	no.: 32
Cause:	▪ Drip tray contact is not activated ▪ Drip tray not inserted correctly ▪ Dirty contact areas			
Actions:	▪ Fit drip tray correctly ▪ Clean contact areas ▪ If necessary check the cable connection for damage			
Text:	Please insert grounds container	DTS: EFK_2	Group: 14	no.: 64
Cause:	▪ Grounds container contact is not activated ▪ Grounds container not inserted correctly			
Actions:	▪ Insert grounds container correctly ▪ If necessary check the cable connection for damage			
Text:	Cleaning interruption Please restart with operational machine	DTS: OAJ	Group: 15	no.: 32
Cause:	The cleaning operation was interrupted			
Actions:	▪ Empty drip tray if necessary ▪ Restart cleaning ▪ Please re-start cleaning if necessary and clear errors first (for example insufficient water).			
Text:	Door open, please close	DTS: ECA	Group: 23	no.: 32
Cause:	▪ Door contact switch is not activated ▪ Switch faulty			
Actions:	▪ Close door ▪ Insert service key ▪ Adjust/check the position of the switch on the door ▪ Check cable			
Text:	Heater switched off	DTS: EDK_2	Group: 24	no.: 32
Cause:	Heating is switched off (in Installation menu)			
Actions:	Switch heater on in installation menu			
Text:	Grounds container nearly full	DTS: EGN	Group: 27	no.: 1

Cause:	▪ The software monitoring says : "Warning grounds container full" ▪ The grounds container almost full			
Actions:	▪ Empty grounds container ▪ If necessary check setting for advance notice in the installation menu (Standard: 70)			
Text:	Grounds container full, please empty	DTS: EGN_2	Group: 27	no.: 32
Cause:	The software monitoring says : "Grounds container full"			
Actions:	Empty grounds container			
Text:	Please add beans to left hopper	DTS: EDJ	Group: 28	no.: 1
Cause:	▪ Brewer can travel too far, probably too little coffee powder in the brewer ▪ Beans empty ▪ Locking slider of the beans container is closed ▪ Grinder blocked			
Actions:	▪ Fill the bean container ▪ Open slider on bean container			
Text:	Please add beans to right hopper	DTS: EDJ_2	Group: 28	no.: 4
Cause:	▪ Brewer can travel too far, probably too little coffee powder in the brewer ▪ Beans empty ▪ Slider on bean container closed ▪ Grinder blocked			
Actions:	▪ Fill the bean container ▪ Open slider on bean container			
Text:	Renew water filter	DTS: OAK	Group: 30	no.: 1
Cause:	Filter counter (l) has run down to zero			
Actions:	▪ Replace water filter ▪ Reset filter counter in the service menu			
Text:	Machine requires servicing Call for a service engineer	DTS: OAK	Group: 30	no.: 2
Cause:	Service counter down to zero			
Actions:	The machine should be serviced.			
Text:	Payment system error: MDB coin mechanism	DTS: EAU/EAZ	Group: 65	no.: 0
Cause:	error from the credit system			
Actions:	See credit system operating instructions			
Text:	Payment system error: MDB card reader	DTS: EKU/EKZ	Group: 66	no.: 0
Cause:	error from the credit system			
Actions:	See credit system operating instructions			
Text:	Payment system error: MDB bill validator	DTS: NEU/ENZ	Group: 67	no.: 0
Cause:	error from the credit system			
Actions:	See credit system operating instructions			
Text:	Payment system error: MDB slave machine	DTS: EYZ	Group: 69	no.: 0
Cause:	error from the credit system			
Actions:	See credit system operating instructions			

G50 and G51 errors

Text:	Beans container empty	DTS: EDT_1_1	Group: 50	no.: 1
Cause:	Beans container empty			
Actions:	Error generally does not occur because the empty status recognition is detected via the brewer path.			
Text:	Grinder power supply	DTS: EDT_1_2	Group: 50	no.: 2
Cause:	Voltage is too low			
Actions:	▪ Delete error, open door for at least 10 seconds ▪ Check the socket voltage ▪ Supply voltage must exceed 200V			
Text:	Grinder overload	DTS: EDT_1_3	Group: 50	no.: 3
Cause:	Grinder is sluggish, power consumption too high			

Error codes

Actions:	- Delete error, open door for at least 10 seconds - Bean type changed, check grind and if necessary make coarser - Grinding ring worn, replace if necessary - Grinder life exceeded, replace grinder			
Text:	Grinder blocked	DTS: EDT_1_4	Group: 50	no.: 4
Cause:	Grinder motor blocked, power consumption very high			
Actions:	- Delete error, open door for at least 10 seconds - Check for foreign bodies in the grinder - Bean type changed, check grind and if necessary make coarser - Grinding ring worn, replace if necessary - Grinder life exceeded, replace grinder			
Text:	Grinder ran for too long, controller signal timed out	DTS: EDT_1_5	Group: 50	no.: 5
Cause:	Grinder runtime exceeded (max. 12.75 seconds)			
Actions:	- Delete error, open door for at least 10 seconds - Check product settings			
Text:	Grinder active, controller signal active too early	DTS: EDT_1_6	Group: 50	no.: 6
Cause:	Grinder start up too early, grinder controller not ready			
Actions:	- Delete error, open door for at least 10 seconds - Restart machine (main switch)			
Text:	Grinder short-circuit	DTS: EDT_1_7	Group: 50	no.: 7
Cause:	Power connection on motor output established, although no activation has taken place. MOSFET transistor on the grinder control board is faulty			
Actions:	- Delete error, open door for at least 10 seconds - Replace power supply unit using only trained personnel			
Text:	Beans container empty	DTS: EDT_2_1	Group: 51	no.: 1
Cause:	Left bean container empty			
Actions:	Error generally does not occur because the empty status recognition is detected via the brewer path.			
Text:	Grinder power supply	DTS: EDT_2_1	Group: 51	no.: 2
Cause:	Voltage is too low			
Actions:	- Delete error, open door for at least 10 seconds - Check the socket voltage - Supply voltage must exceed 200V			
Text:	Grinder overload	DTS: EDT_2_3	Group: 51	no.: 3
Cause:	Grinder is sluggish, power consumption too high			
Actions:	- Delete error, open door for at least 10 seconds - Bean type changed, check grind and if necessary make coarser - Grinding ring worn, replace if necessary - Grinder life exceeded, replace grinder			
Text:	Grinder blocked	DTS: EDT_2_4	Group: 51	no.: 4
Cause:	Grinder motor blocked, power consumption very high			
Actions:	- Delete error, open door for at least 10 seconds - Check for foreign bodies in the grinder - Bean type changed, check grind and if necessary make coarser - Grinding ring worn, replace if necessary - Grinder life exceeded, replace grinder			
Text:	Grinder ran for too long, controller signal timed out	DTS: EDT_2_5	Group: 51	no.: 5
Cause:	Grinder runtime exceeded (max. 12.75 seconds)			
Actions:	- Delete error, open door for at least 10 seconds - Check product settings			
Text:	Grinder active, controller signal active too early	DTS: EDT_2_6	Group: 51	no.: 6
Cause:	Grinder start up too early, grinder controller not ready			
Actions:	- Delete error, open door for at least 10 seconds - Restart machine (main switch)			
Text:	Grinder short circuit	DTS: EDT_2_7	Group: 51	no.: 7
Cause:	Power connection on motor output established, although no activation has taken place. MOSFET transistor on the grinder control board is faulty			
Actions:	- Delete error, open door for at least 10 seconds - Replace power supply unit using only trained personnel			

17. 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
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

EU directive to electromagnetic compatibility: 2014/30/EU
 The following standards also apply:
 EN 55011:2016
 EN 55014-1:2006 + A1:2009 + A2:2011
 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, 21.01.2019
 Place, Date

Mr. Robert Zahn
 Managing Director

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

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