

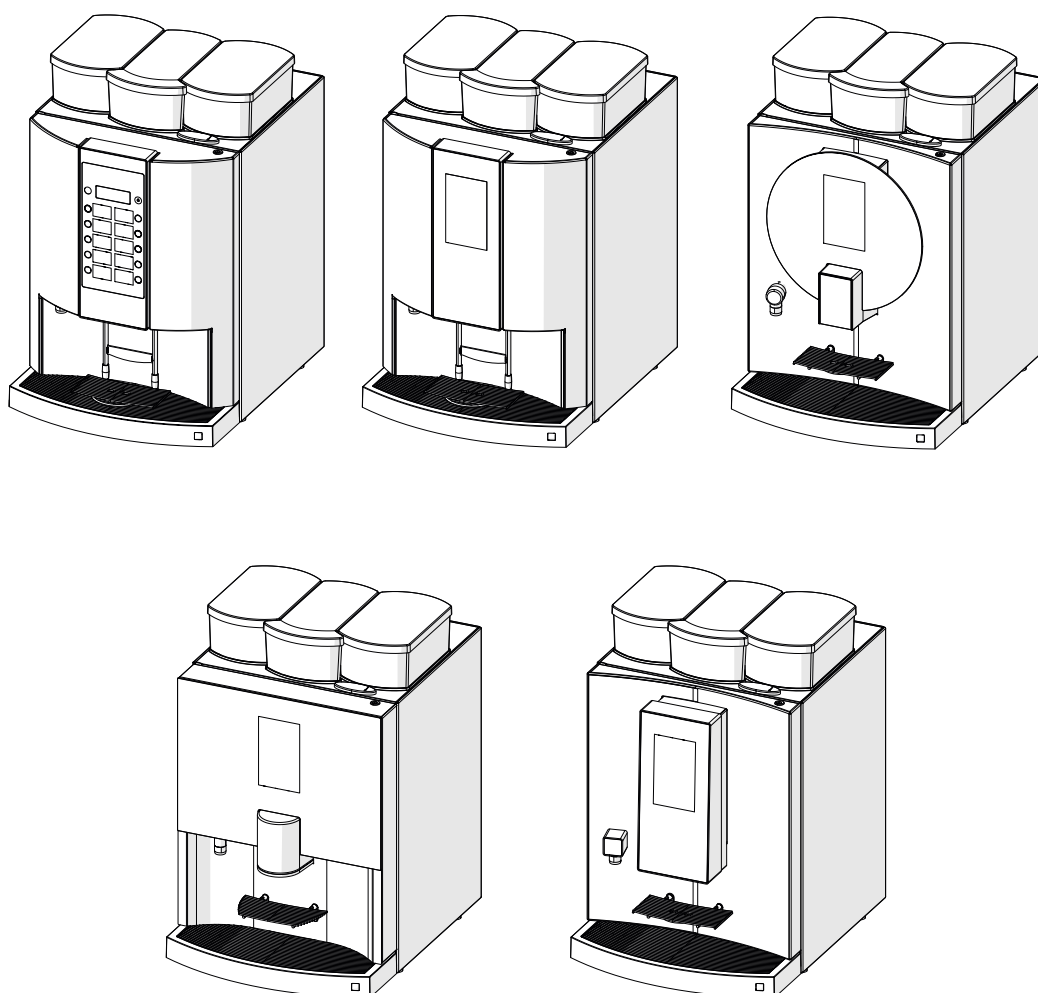
HO SIAMONIE 01

HO Siamonie Touch 01

Fresh milk version

Instant version

Hot drinks vending machine



1	Safety	5
2	Maintenance	5
2.1	Maintenance list	6
2.2	Maintenance work	10
2.2.1	Milk system	10
2.2.1.1	Kit for peristaltic pump tube	10
2.2.1.2	Throttle kit	10
2.2.1.3	Non-return valve kit	11
2.2.1.4	Milk tube Milk nozzle - Outlet	11
2.2.1.5	Milk tube Rinsing valve - T-piece	11
2.2.1.6	Milk tube Peristaltic pump - Mixing nozzle	11
2.2.1.7	Milk tube intake pipe - T-piece	11
2.2.1.8	Milk tube T-piece - peristaltic pump	11
2.2.1.9	T – piece on milk pump	11
2.2.1.10	O-ring (small) on the mixer nozzle	12
2.2.1.11	O-ring (large) on the mixer nozzle	12
2.2.1.12	Steam tube steam boiler - milk system	12
2.2.1.13	Peristaltic pump	12
2.2.2	Brewer unit	13
2.2.2.1	Guide rails	13
2.2.2.2	Changing the brewer filter	13
2.2.2.3	Checking the flow meter	14
2.2.2.4	Checking the non-return valve	14
2.2.2.5	Brewer silicone tube - dispense head	14
2.2.2.6	Grinder left/right	14
2.2.2.7	Grinder discs	14
2.2.2.8	Silicone flow regulating disc	15
2.2.2.9	Teflon hoses brewer seal	16
2.2.2.10	Non-return valve	16
2.2.3	Instant section	16
2.2.3.1	Fan	16
2.2.3.2	Mixer paddle, V-Ring and O-Ring	16
2.2.3.3	Mixer water coupling	17
2.2.3.4	Silicone tube mixer housing - drinks dispense head	17
2.2.3.5	Changing the Instant reducer	17
2.2.4	Electronics	17
2.2.4.1	Grounds container contact, drip tray sensor, powder coffee chute sensor, door contact switch	17
2.2.4.2	Replace print relay in power supply unit	18

3	Removing the components.....	19
3.1	Remove fresh milk module (only with fresh milk version)	19
3.2	Removing the power supply	20
3.3	Removing the machine's side panels.....	20
3.4	Removing the brewer	21
3.5	Removing the instant motors.....	22
3.6	Removing the grinders	22
3.7	Removing the peristaltic pump (only with fresh milk version).....	23
3.8	Changing the control board	23
3.9	Removing the steam valve block (only with fresh milk version)	24
3.10	Removing the outlet block	24
3.11	Removing the steam boiler (fresh milk version only).....	25
3.12	Removing the espresso boiler	25
3.13	Adjusting the friction piece (only for adjustable cup table)	25
3.14	Removing the touchscreen (Siamonie 01 with Touchscreen only).....	26
3.15	Removing the membrane keypad (Siamonie 01 only)	26
3.16	Removing the display (Siamonie 01 only).....	26
3.17	Changing the product labels (Siamonie 01 only).....	26
4	Service functions	27
4.1	Overview of all service numbers	27
4.2	Motors	31
4.3	Valves	32
5	Special settings	33
6	Drawings and plans	35
6.1	Water flow chart.....	35
6.2	Fresh milk variant	36
6.3	Instant variant.....	38
6.4	Dispensing valves	39
6.5	Steam valves.....	40
6.6	Wiring diagram for Siamonie 01 with membrane keypad.....	41
6.7	Wiring diagram for Siamonie 01 with membrane keypad.....	44
6.8	Dimensional drawing showing cabinet cut-out for direct grounds disposal and direct run-off	47

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 develop the machine further.

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1 Safety

- Before the machine is commissioned the operating instructions should be read and understood.
- When transporting, setting up, servicing and repairing the vending machine, strict compliance with the following regulations and guidelines - in their latest version - is essential: Regulations of the respective utility company, accident prevention regulations, trade association guidelines, industrial code, EU guidelines, VDE regulations (Association of German Electro-technical Engineers), observance of the current hygiene regulations, country-specific regulations
- Damaged power cables must only be replaced by the manufacturer, authorised service centre or equally qualified person in order to prevent serious accidents.
- The machine must be positioned on a horizontal, stable base.
- A venting clearance of 30 mm behind the machine must be observed.
- The machine is only suitable for indoor use in dry and heated areas.
- Before commissioning the machine, ensure that it has reached room temperature.
- Do not install the machine in places where water hoses or a high-pressure cleaner is used.
- The liquids dispensed by the machine are hot. To prevent scalding during the vending process refrain from putting hands under the drinks outlet.
- Machine installation and repairs should only be performed by trained service technicians.
- The use of the service key is reserved exclusively for trained service technicians. By inserting the service key, a protection device is de-activated. Warning, risk of injury!
- The mains plug must be easily accessible.
- Appliance plugs should never be touched with wet hands or inserted into sockets when damp.
- Use only genuine replacement parts.
- Only products approved by SIELAFF may be used.
- The machine must not be converted or modified in any way. SIELAFF disclaims liability for any defects in these cases!

2 Maintenance

During all repair and maintenance work due care and attention must be exercised. Safety instructions must be adhered to. Only original SIELAFF replacement parts should be used and fitted.



DANGER! Live electrical components

Risk to life!

Switch off machine and disconnect mains plug prior to carrying out any maintenance and repair work



WARNING! Hot surfaces!

Risk of scalding!

Allow the machine to cool down prior to starting maintenance and repair work



Caution, ESD-sensitive components

Components may be damaged if not handled properly!

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



NOTE

Maintenance and repair work should only be carried out by trained specialists! Maintenance and repair work on the machine's electrical equipment should only be carried out by a qualified, authorised electrician.

2.1 Maintenance list

Housing

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Water supply pipe	403.00.858.00	4	1	4	1	4	1
Waste water pipe*	408.00.151.00	4	1	4	1	4	1
Main water filter		3, 4	3, 4	3, 4	3, 4	3, 4	3, 4
Partial desalination filter Brita Purity C 50 (FM only)	404.70.278.00**	4	1	4	1	4	1
Locks	408.00.113.00	3, 4	3, 4	3, 4	3, 4	3, 4	3, 4
Non-return valve depending on pump	403.00.164.35	4	4	4	4	4	4

* if fitted

** Filter cartridge is not included in the maintenance kit

Milk system

The numbering refers to the numbers in the tube layout plan marked *

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Conversion kit	415.50.932.00	1	1	1	1	1	1
Tube for peristaltic pump							
Throttle kit	407.50.944.00	4	1	4	1	4	1
Non-return valve kit	412.50.322.00	4	1	4	1	4	1
Milk tube	985.13.420.35	1	1	1	1	1	1
Mixing nozzle - outlet (No. 14)							
Milk tube	958.13.420.33	1	1	1	1	1	1
Milk tube - T-piece (No. 11)							
Milk tube	958.13.420.33	1	1	1	1	1	1
Peristaltic pump - mixing nozzle (No. 13)							
Milk tube	958.13.420.33	1	1	1	1	1	1
Intake pipe - T-piece (No. 15)							
Milk tube	958.13.420.33	1	1	1	1	1	1
T-piece - peristaltic pump (No. 12)							
Y – piece on milk pump	404.00.970.05	1	1	1	1	1	1
Mixing nozzle: O-rings small	2 * 952.40.006.26	1	1	1	1	1	1
Mixing nozzle: O-ring large	1 * 952.40.030.18	1	1	1	1	1	1
Extension milk nozzle O-ring	952.40.015.02	1	1	1	1	1	1

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Steam hose Steam boiler - Milk system (No. 10)	985.13.430.05	1	1	1	1	1	1
Peristaltic pump	407.01.037.00 Service number 30M	3,4	3,4	3,4	3,4	3,4	3,4
Solenoid valve 2/2	409.00.947.00 Service number 73M	4	4	4	4	4	4
Hose pinching valve 2/2	404.00.949.00 Service number 75M	4	4	4	4	4	4
Pressure control valve steam boiler	408.00.955.01	4	4	4	4	4	4
Solenoid valve 2/2 (steam large)	408.00.946.01 Service number 37M	4	4	4	4	4	4
Solenoid valve 2/2 (steam small)	408.00.946.01 Service number 74M	4	4	4	4	4	4
Tube insert	408.00.074.00	2, 4	2, 4	2, 4	2, 4	2, 4	2, 4

Brewer unit

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Guide rails	Vaseline 998.90.009.00	2	2	2	2	2	2
Brewer filters	407.00.644.00 407.00.608.00	4	1	4	1	4	1
Flowmeter		4	4	4	4	4	4
Silicone tube Brewer - outlet (No. 9)	985.13.420.16	4	1	4	1	4	1
Grinder left, Grinder right	408.01.393.00 408.01.394.00	2, 3	2, 3	2, 3	2, 3	2, 3	2, 3
Grinder discs	407.00.011.01	4, 1	4, 1	4, 1	4, 1	4, 1	4, 1
Silicone flow regulating disc	406.00.348.01	1	1	1	1	1	1
Espresso boiler pressure relief valve	404.00.633.00	4	4	4	4	4	4
Teflon hoses brewer seal	985.13.430.10	4	4	4	4	4	4
Non-return valve	403.00.164.35	4	1	4	1	4	1

Instant section

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Fan	407.00.406.00 Service number 33M	2, 4	2, 4	2, 4	2, 4	2, 4	2, 4
Mixer paddle	404.00.309.00	1	1	1	1	1	1
Flange: V-ring	404.00.331.01	1	1	1	1	1	1
Flange: O-ring	952.40.040.25	4	1	4	1	4	1
Mixer water coupling	402.00.326.00	4	1	4	1	4	1
Silicone tube Mixer housing - outlet (No. 4)	985.13.420.31	4	1	4	1	4	1
Mixer housing	405.00.038.00	4	4	4	4	4	4
Mixer motor	404.00.330.00 Service number 3M	4	4	4	4	4	4
Product containers	Service number 12M Service number 15M	4	4	4	4	4	4
Instant section: Reducer	408.00.952.00	4	1	4	1	4	1

Electronics

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Coffee grounds container: Microswitch	985.14.060.20	4	4	4	4	4	4
Door contact switch	985.14.065.27	4	4	4	4	4	4
Water supply valve	403.00.951.00 Service number 19M	4	4	4	4	4	4
Drip tray sensor	Service number 17L	4	4	4	4	4	4
3 x print relay	985.25.319.07	Change every 200,000 vends					
Software version control board	Service number 21L	4	4	4	4	4	4
Online module		4	4	4	4	4	4
Membrane keypad		4	4	4	4	4	4
LED-Illumination		4	4	4	4	4	4
Coin mechanism	867.17.230.00	2, 4	2, 4	2, 4	2, 4	2, 4	2, 4
Capacitor grinder	DUO: 2x 407.00.011.03 MONO: 1x 407.00.011.03	4	4	4	1	4	4
Capacitor pump	985.53.300.24	4	4	4	1	4	4

Settings

Component	Useful info. Spare part number	Procedure 1 = change 2 = clean 3 = adjust 4 = check					
		6 months or 20,000	12 months or 40,000	18 months or 60,000	24 months or 80,000	30 months or 100,000	36 months or 120,000
Water quantities	Measuring cup	3	3	3	3	3	3
Dosage, calibration, grind	Measuring cup, Scales to 0.1g accuracy	3	3	3	3	3	3
Brewing temperature	Thermometer	3	3	3	3	3	3



NOTE

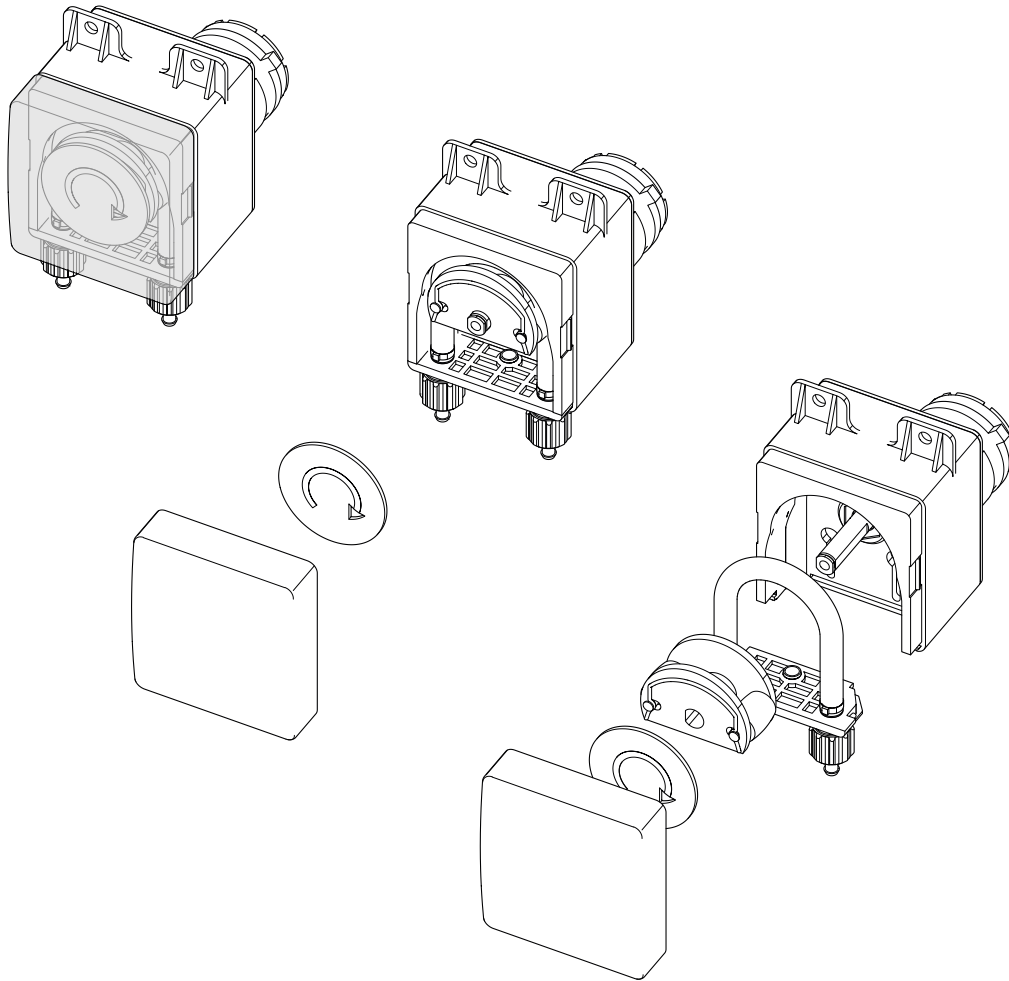
The following maintenance kits are available to order:

- 415.50.000.00 Siamonie 01 Instant maintenance kit, 6 months / 20000 vends
- 415.50.000.01 Siamonie 01 Instant maintenance kit, 12 months / 40000 vends
- 415.50.000.02 Siamonie 01 Fresh milk maintenance kit, 6 months / 20000 vends
- 415.50.000.03 Siamonie 01 Fresh milk maintenance kit, 12 months / 40000 vends

2.2 Maintenance work

2.2.1 Milk system

2.2.1.1 Kit for peristaltic pump tube

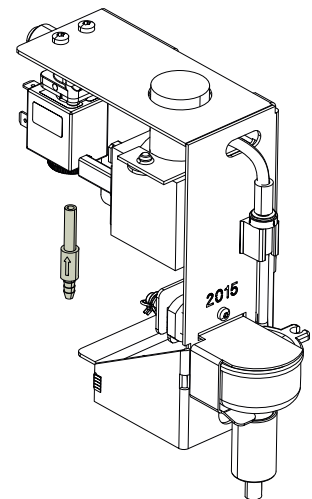


Always empty the pump tube and supply lines first. Take care when fitting the new tube not to damage it by allowing it to catch on the sharp edges of the spring/bracket!

1. Remove the cover.
2. Turn the rotor to the position indicated
3. Pull the tube off on the right hand side
4. Turn the rotor 90 ° clockwise
5. Pull the tube off on the underside
6. Turn the rotor again 90 ° clockwise
7. Pull the tube off on the left hand side

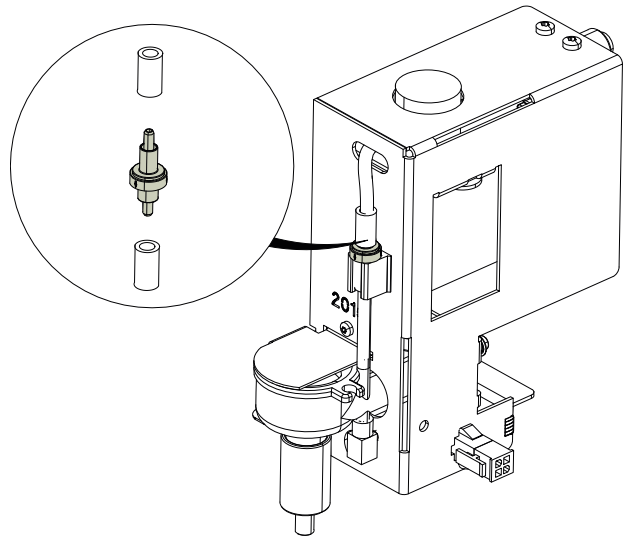
2.2.1.2 Throttle kit

Pull the throttle and tube out of the solenoid valve and replace with a new throttle.



2.2.1.3 Non-return valve kit

1. Pull the non-return valve including the tubes from its holder
2. Remove both air hoses.
3. Then remove the two short tubes, which are fitted to the non-return valve.
4. Replace the non return valve: Ensure that the non-return valve is fitted correctly (the arrow on the non-return valve must point downwards)



2.2.1.4 Milk tube Milk nozzle - Outlet

Replace the milk tube which runs from the milk nozzle to the outlet (see tube 14 in the tube layout diagram “6.2 Fresh milk variant” on page 36“).

2.2.1.5 Milk tube Rinsing valve - T-piece

Replace the milk tube which runs from the rinse valve to the T-piece (see tube 11 in the tube layout diagram “6.2 Fresh milk variant” on page 36“).

2.2.1.6 Milk tube Peristaltic pump - Mixing nozzle

Replace the milk tube which runs from peristaltic pump to the milk nozzle (see tube 13 in the tube layout diagram “6.2 Fresh milk variant” on page 36“).

2.2.1.7 Milk tube intake pipe - T-piece

Replace the milk tube which runs from the intake pipe to the T-piece (see tube 15 in the tube layout diagram “6.2 Fresh milk variant” on page 36“).

2.2.1.8 Milk tube T-piece - peristaltic pump

Replace the milk tube which runs from the T-piece to the peristaltic pump (see tube 12 in the tube layout diagram “6.2 Fresh milk variant” on page 36“).

2.2.1.9 T – piece on milk pump

Replace the T-piece on the milk pump.

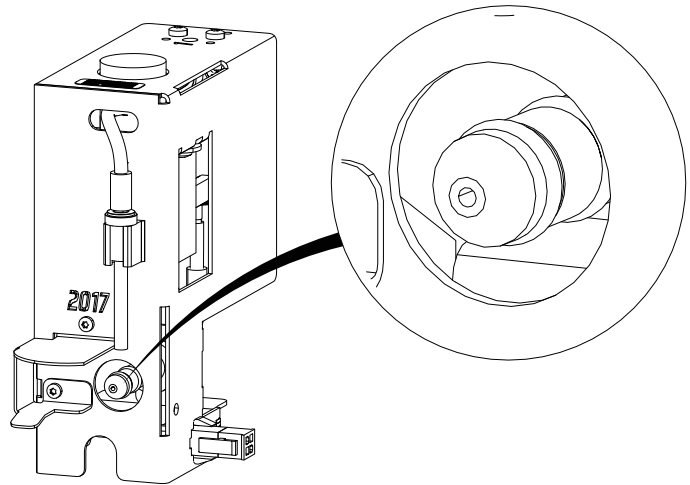
2.2.1.10 O-ring (small) on the mixer nozzle



NOTE

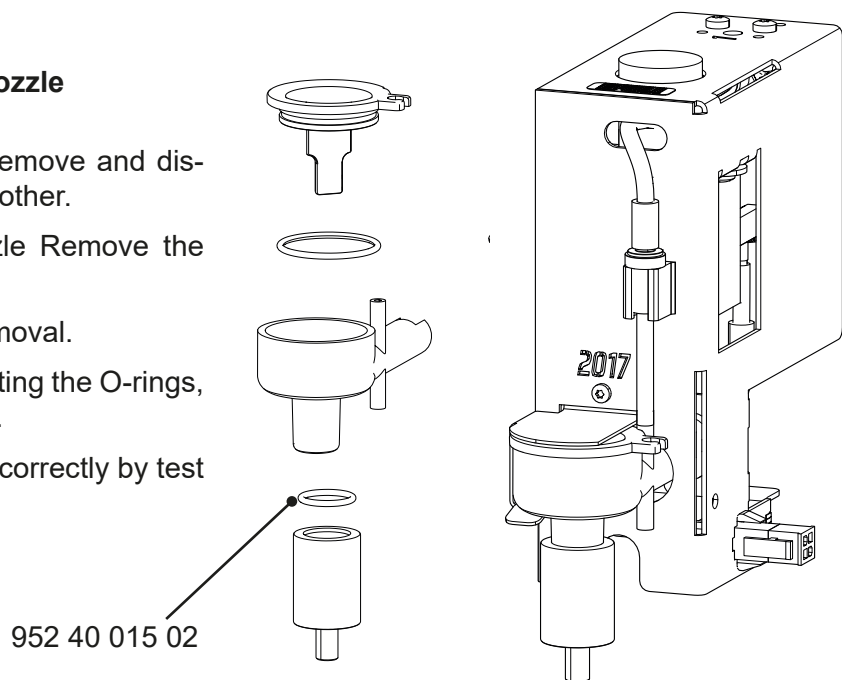
The O-rings can be removed more easily if the fresh milk module has been taken out. Refer to chapter “3.1 Remove fresh milk module (only with fresh milk version)” on page 19“.

1. Remove the fresh milk module.
2. Pull the mixer nozzle forwards to remove and disconnect all the tubes fitted to it.
3. Remove both O-rings. Use a pointed object to lever the O-rings out from the steam nozzle.
4. Cut the O-rings into pieces after removal.
5. Insert the new O-rings. When mounting the O-rings, make sure that they are not twisted.
6. Check if the O-rings are positioned correctly by test vending a milk drink.



2.2.1.11 O-ring (large) on the mixer nozzle

1. Pull the mixer nozzle forwards to remove and disconnect all tubes fitted to the milk frother.
2. Take the cover off the mixer nozzle. Remove the O-ring.
3. Cut the O-rings into pieces after removal.
4. Insert the new O-rings. When mounting the O-rings, make sure that they are not twisted.
5. Check if the O-rings are positioned correctly by test vending a milk drink.



2.2.1.12 Steam tube steam boiler - milk system

Replace the steam tube which runs from the steam boiler to the milk system (see tube 10 in the tube layout diagram “6.2 Fresh milk variant” on page 36“).

2.2.1.13 Peristaltic pump

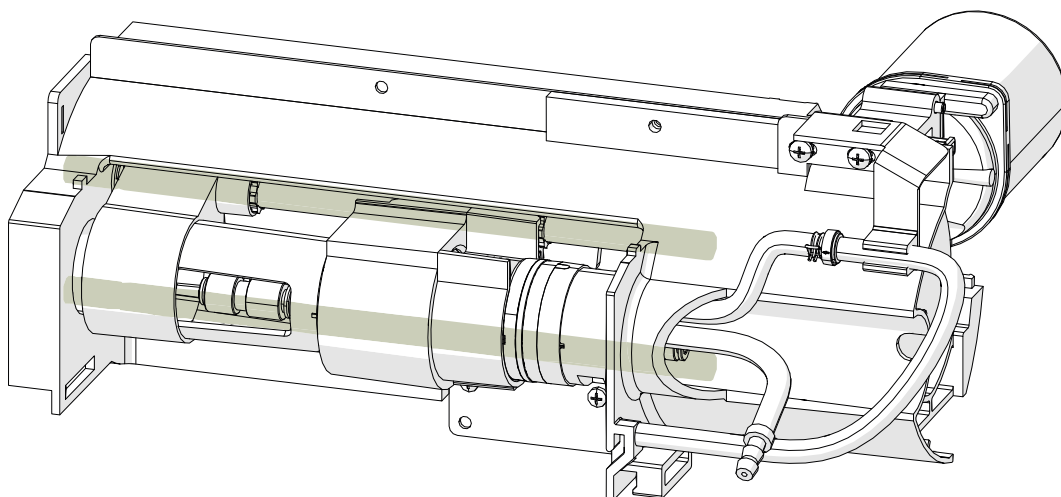
Check that the peristaltic pump is working properly and calibrate the peristaltic pump (refer to operating manual).

2.2.2 Brewer unit

2.2.2.1 Guide rails

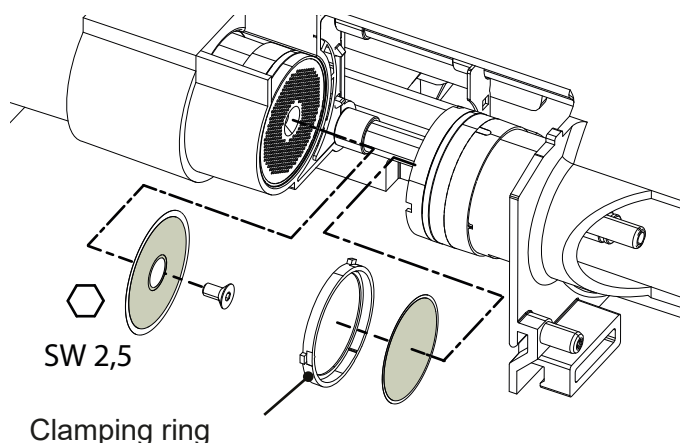
In order to access the guide rails easier, you can open and close the brewer using service function [58M] and [57M].

- Open the machine door
- Remove the tubes on the brewer cover
- Remove the drinks dispense head and brewer cover
- Remove the waste water and grounds container.



2.2.2.2 Changing the brewer filter

1. Open the brewer chamber with function 58M in the service menu. Repeat this function as often as necessary until the brewer is in service position (see diagram). (The service key must be inserted while performing this service function.)
2. **IMPORTANT** : Remove the service key when the brewer is in service position.
3. Remove the fixing screws on the brewer filter (left filter) using an Allen key. Change the filter and hand tighten the fixing screw.
4. Remove the clamping ring on the right hand side. Use a small slotted screwdriver for this purpose.
5. Remove the old filter.
6. Insert the new filter into the clamping ring and mount the clamping ring. **NOTE**: There are 3 notches on the clamping ring, which must fit into the gaps on the piston. Insert the service key.
7. Carry out service function 57M in the service menu once in order to close the brewing chamber.



2.2.2.3 Checking the flow meter



NOTE

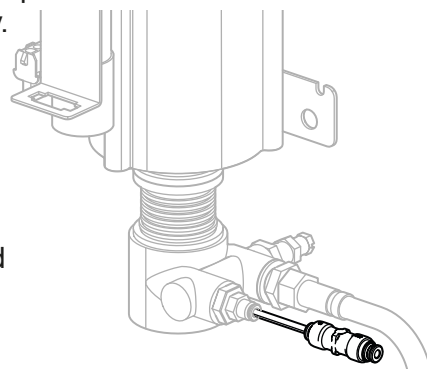
The flowmeter is a flow rate sensor that measures the water quantity during the brewing process. A consistent drink quantity can only be guaranteed if the flowmeter measures the water quantity accurately. For this reason the flowmeter has to be checked from time to time to ensure it is functioning correctly

If no dispense quantities are displayed when filling the boiler, press service function 99M121M once.

- Open the door and insert the service key
- Now place a cup under the drinks outlet
- Press service function 88M once for approx. 5 seconds.
- Empty the cup, place it onto a set of scales and press the tare button
- Now place the cup under the drinks outlet
- Re-enter the service function and catch the quantity dispensed in the cup
- Then place the cup on the scales and read off the weight. The value on the scale must agree with the value in the display (1 ccm corresponds to 1 ml). A slight deviation is permissible

However if there is a significant difference, the flow meter may be faulty.

Replace the flowmeter and repeat the process.



2.2.2.4 Checking the non-return valve

- Switch on the vane pump (same as dynamic pressure test)
- Remove the tube between the vane pump and non-return valve.
The pressure on the manometer must not drop and no water should come out of the non-return valve.

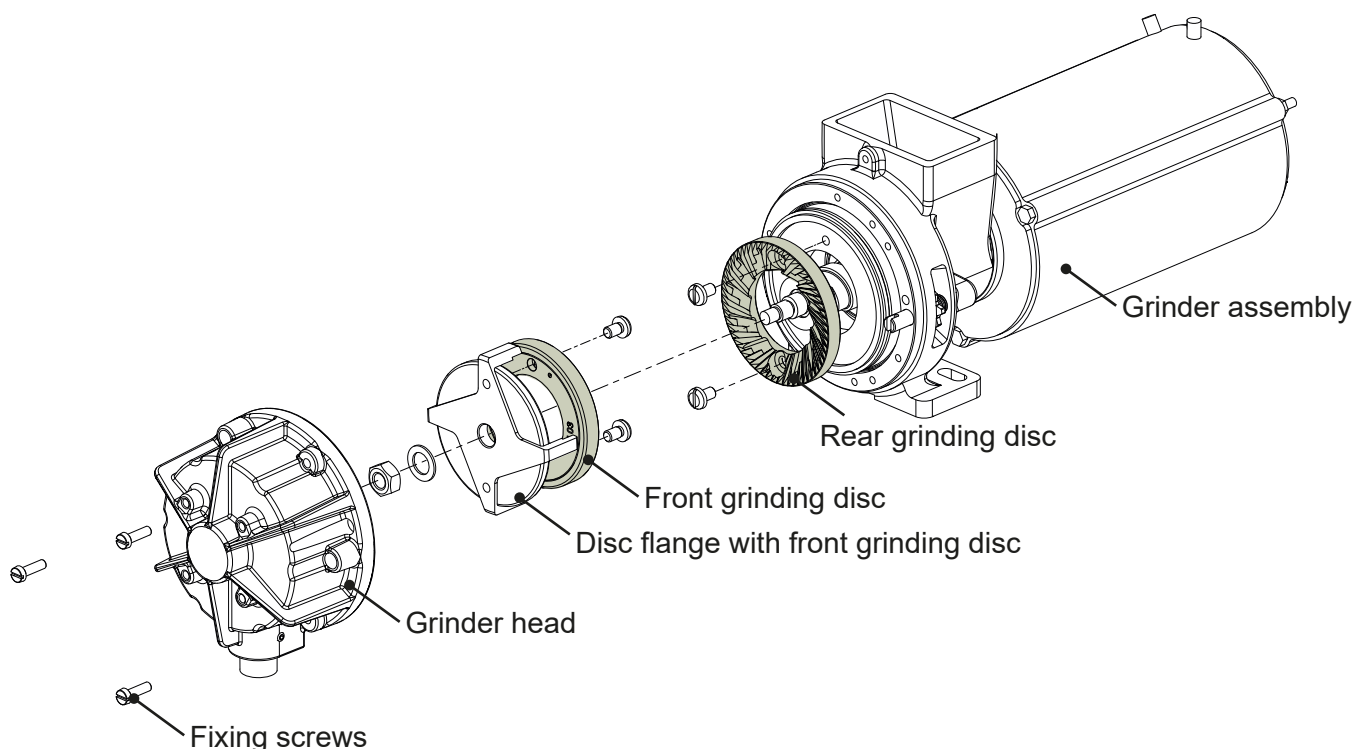
2.2.2.5 Brewer silicone tube - dispense head

Replace the silicone tube which runs from the brewer to the dispense head (see tube 9 in the tube layout diagram "6.2 Fresh milk variant" on page 36").

2.2.2.6 Grinder left/right

Check the grind level of both grinders. If the result is not satisfactory, the grinders must be adjusted. After adjusting, it is necessary to calibrate.

2.2.2.7 Grinder discs



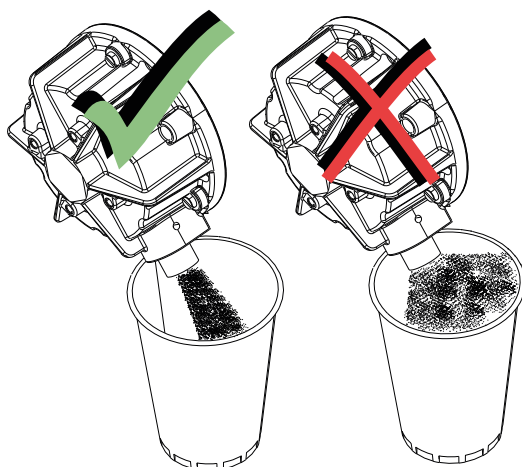
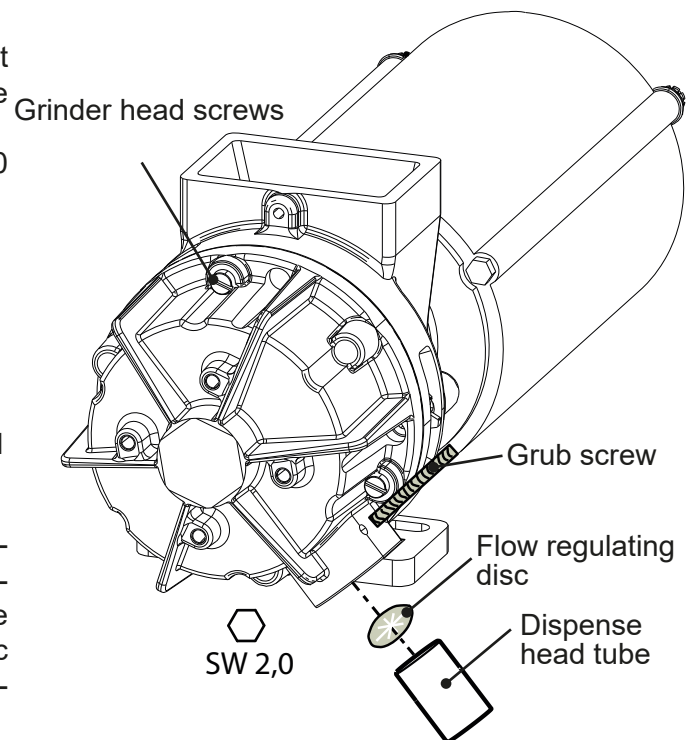
1. Ensure that no coffee beans are in the grinder and switch the machine off
2. Take out the fixing screws and remove the grinder head
3. Remove the hexagonal nut and washer on the disc flange. The disc flange must be secured (tightening torque 2Nm)
4. Pull the disc flange off the drive shaft
5. Change the grinding discs. Make sure that the surface areas are clean and flat
6. Push the disc flange onto the drive shaft. Ensure that the end of the conveyor spring is threaded into the hole on the disc flange.
7. Fit the grinder back together in reverse sequence and adjust the grind
8. Calibrate the coffee grinder.

2.2.2.8 Silicone flow regulating disc

The silicone flow regulating disc is fitted in the outlet tube on the grinder head and its purpose is to ensure that powder does not trickle out unchecked.

The flow regulating disc will last for approx. 20,000 grinds and should then be replaced.

1. Remove the grinder head (remove the grinder head screws)
2. Remove the grub screw
3. Pull the outlet tube outwards
4. Remove the old flow regulating disc and discard
5. Fit a new flow regulating disc
6. Fit the outlet tube and press it on firmly (if possible make sure that the outlet tube is on a stable tabletop and press firmly), at the same time tighten the grub screw. The flow regulating disc must sit firmly between the grinder head and dispense head tube



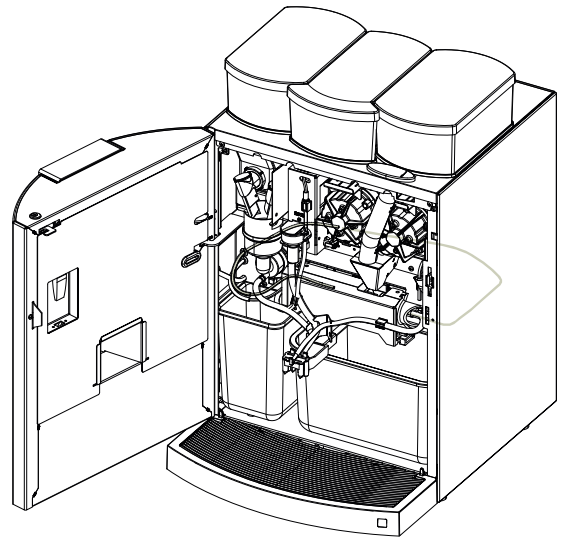
Flow regulating disc is ok Flow regulating disc is not ok

2.2.2.9 Teflon hoses brewer seal

Check both Teflon hoses, which lead to the brewer seals, to ensure there are no leaks. If necessary, change the Teflon hoses.

2.2.2.10 Non-return valve

Replace the non-return valve, which is located in front of the espresso boiler inlet. When fitting the new non-return valve note the mounting position.

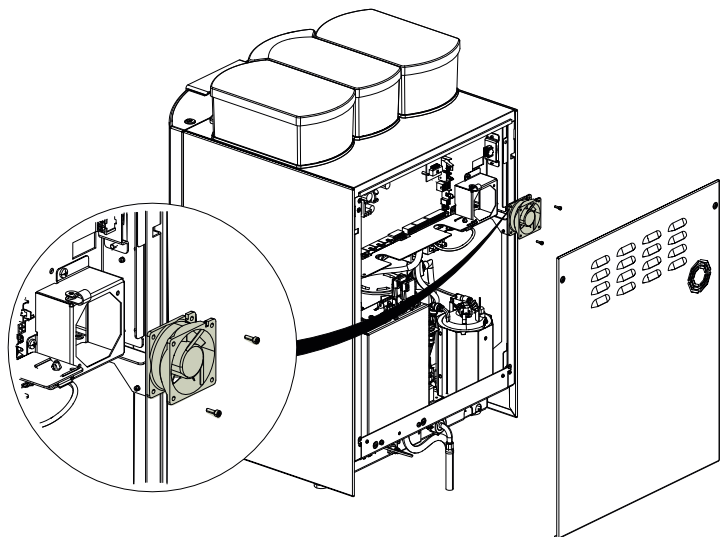


2.2.3 Instant section

2.2.3.1 Fan

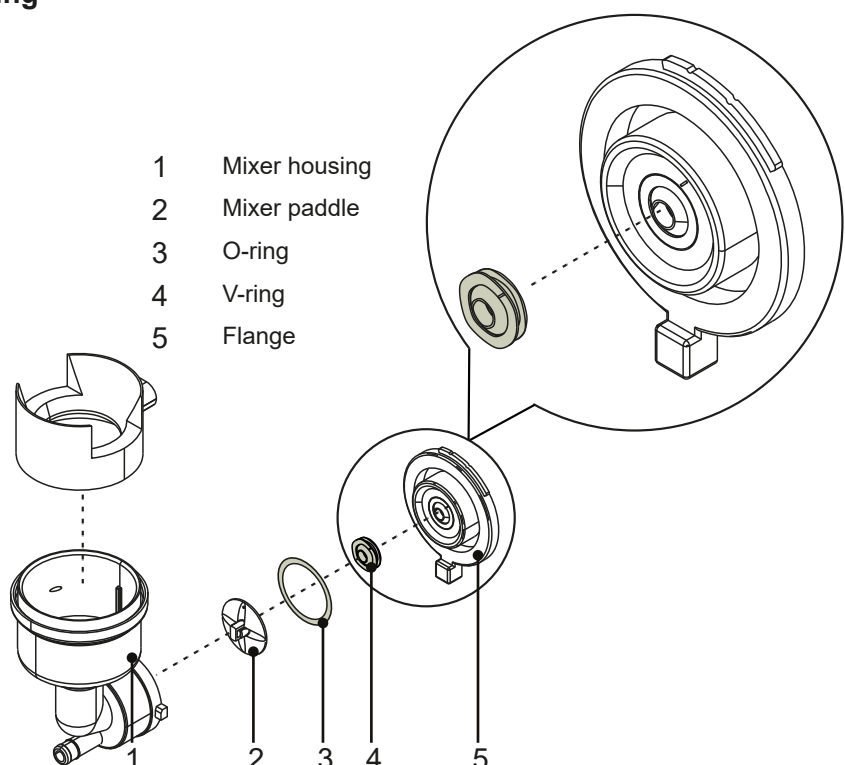
Clean the fan using a vacuum cleaner and brush.

1. Open the panel on the back of the machine
2. Remove both fan fixing screws
3. Thoroughly clean the fan.



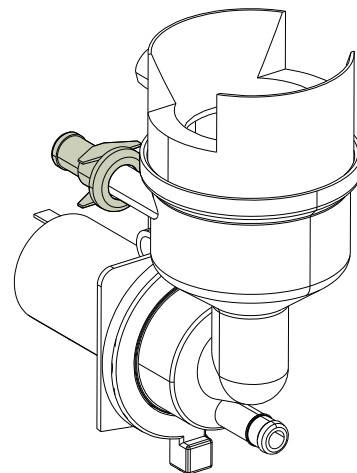
2.2.3.2 Mixer paddle, V-Ring and O-Ring

1. Turn the flange anti-clockwise to the first stop position. This will release the mixer housing from its locking device.
2. Pull the mixer housing forwards to remove.
3. Remove the mixer paddle (pull firmly).
4. Turn the flange further to the left and remove it.
5. Replace the two seals on the flange. When fitting the V-ring ensure that the marking on the flange and the marking on the seal line up.
6. Re-fit all parts in reverse order.



2.2.3.3 Mixer water coupling

1. Remove the mixer housing (see "2.2.3.2 Mixer paddle, V-Ring and O-Ring" on page 16)
2. Pull the water supply line off the mixer water coupling
3. Turn the mixer water coupling clockwise 90° to the right
4. Pull the mixer water coupling off
5. Mount the new mixer water coupling and attach the water inlet tube to it
6. Finally mount the mixer housing.

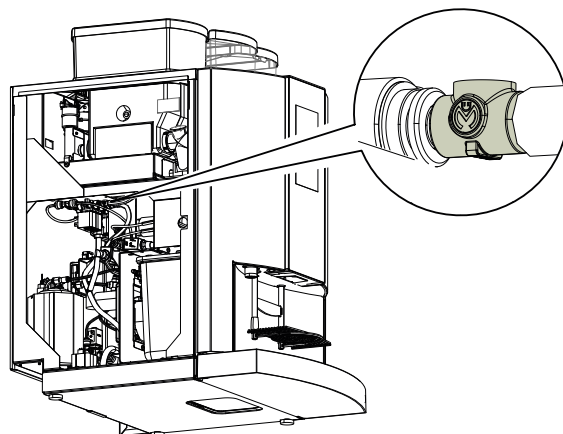


2.2.3.4 Silicone tube mixer housing - drinks dispense head

Replace the silicon tube which runs from the mixer housing to the dispense head (see tube 4 in the tube layout diagram "6.2 Fresh milk variant" on page 36").

2.2.3.5 Changing the Instant reducer

1. Remove the machine panel on the left hand side.
2. Pull the water supply line to the mixer housing off the Instant reducer.
3. Remove the Instant reducer.
4. Mount a new reducer and attach the water supply line.



2.2.4 Electronics

2.2.4.1 Grounds container contact, drip tray sensor, powder coffee chute sensor, door contact switch

The sensors can be checked by using service number 17L. Enter this service number and an 8-digit number (in 4 blocks of 2 digits) will be displayed. The 2-digit blocks are hexadecimal numbers, which make up the total from several active/inactive switches.

This is why the value of a 2-digit block changes by a certain value if a switch is activated:

Grounds container __ 40 __ __
contact:

Drip tray contact: __ __ __ 01

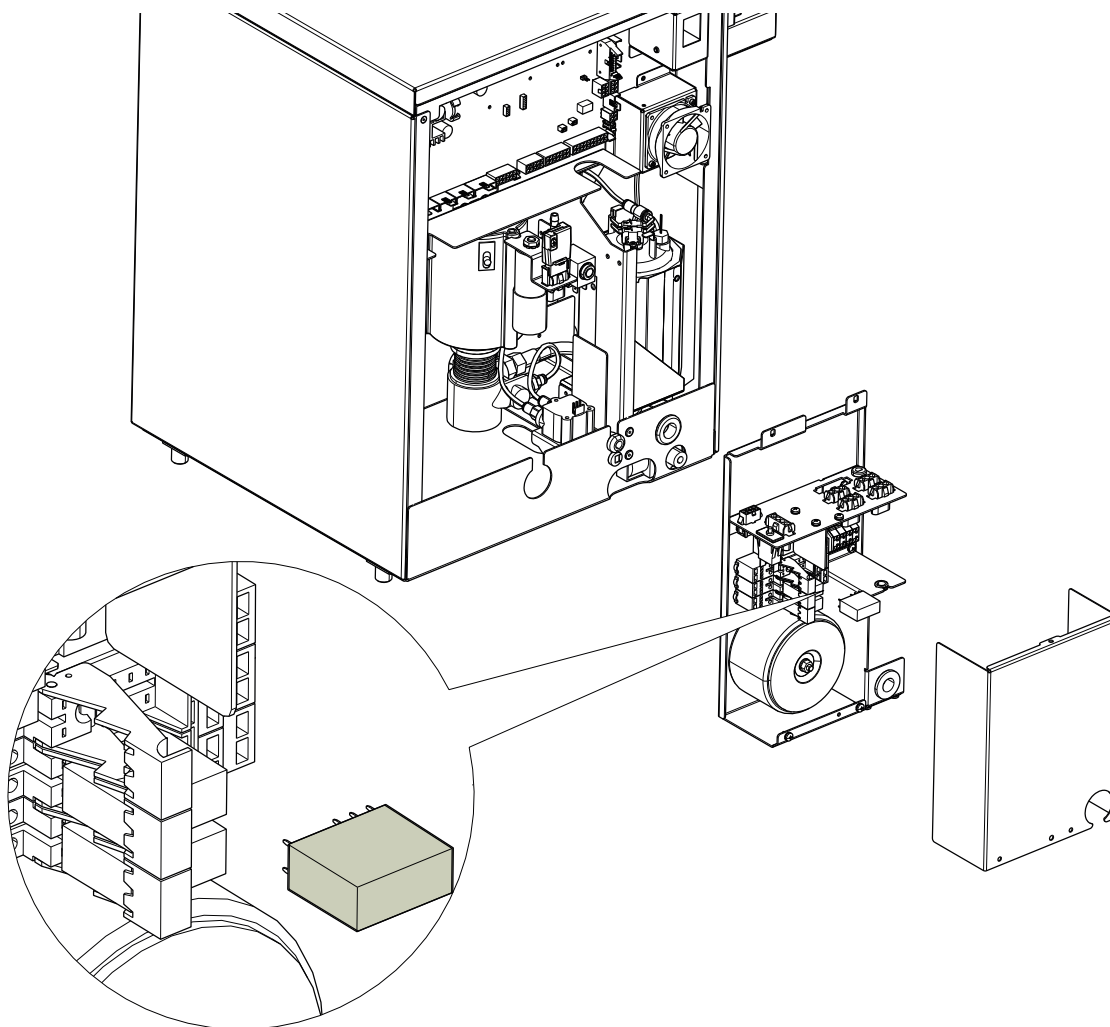
Powder coffee chute: __ __ __ 80

Door contact switch

Touch-machines: Open the door; the machine must switch to the service menu.

Vending machine with membrane keypad: Open the door; the message [Door open, please close] must be displayed.

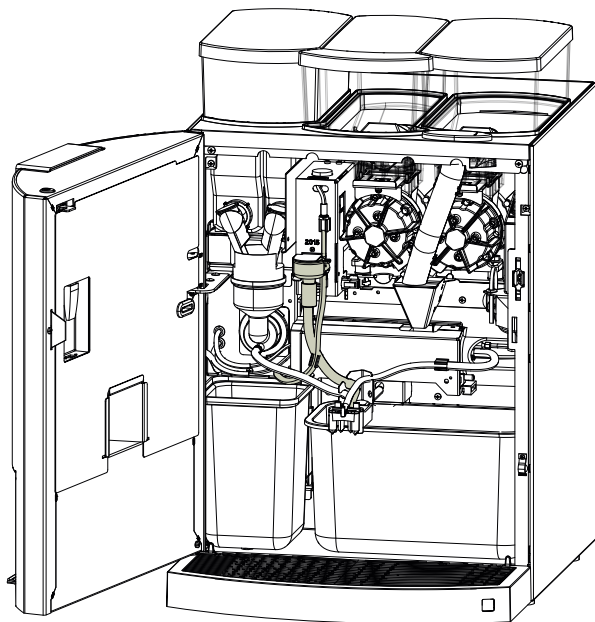
2.2.4.2 Replace print relay in power supply unit



1. Remove the power cable from the socket
2. Remove the back panel on the machine
3. Remove the power supply unit (see “3.2 Removing the power supply“ on page 20). ATTENTION: Note the cable layout!
4. Replace relay with a new one
5. Fit the power supply back into the machine
6. Refit the rear panel to the machine and plug the power cable into the socket.

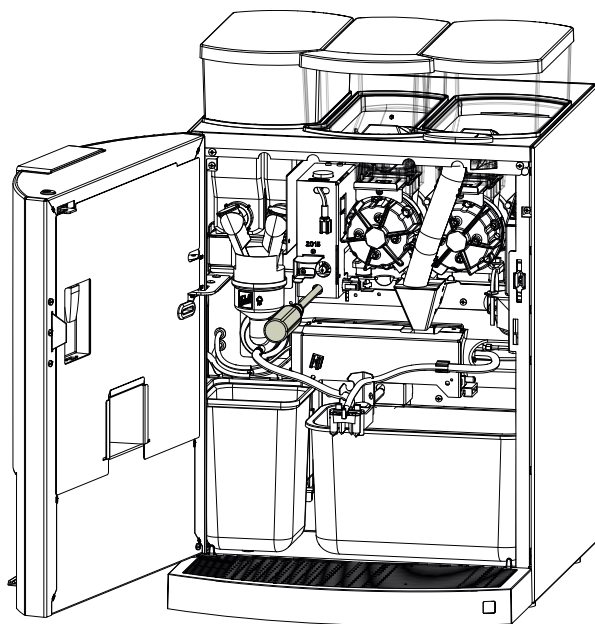
3 Removing the components

3.1 Remove fresh milk module (only with fresh milk version)

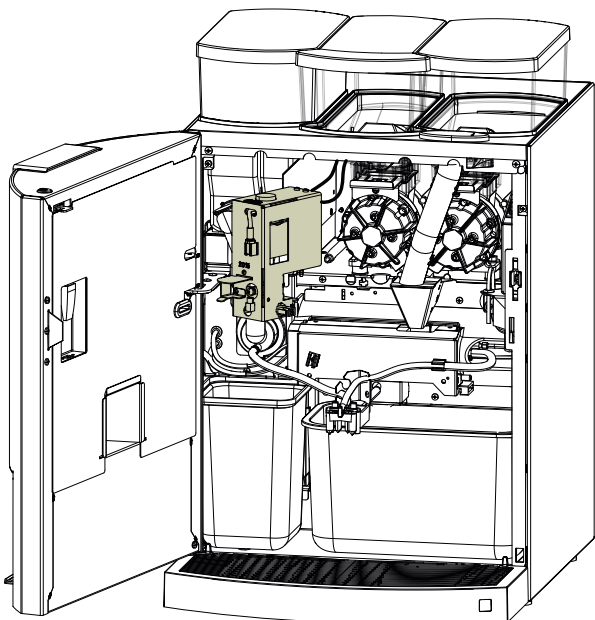


1. Remove all tubes from the milk frother (milk intake tube, air pipe and milk dispensing tube).
2. Remove the milk frother by pulling it forwards.
ATTENTION: do not twist the milk frother!

3. Loosen the fixing screw on the fresh milk module using a Phillips screwdriver. **NOTE:** The screw needs only to be loosened
4. Lift the fresh milk module up slightly and then pull the complete unit out frontwards.

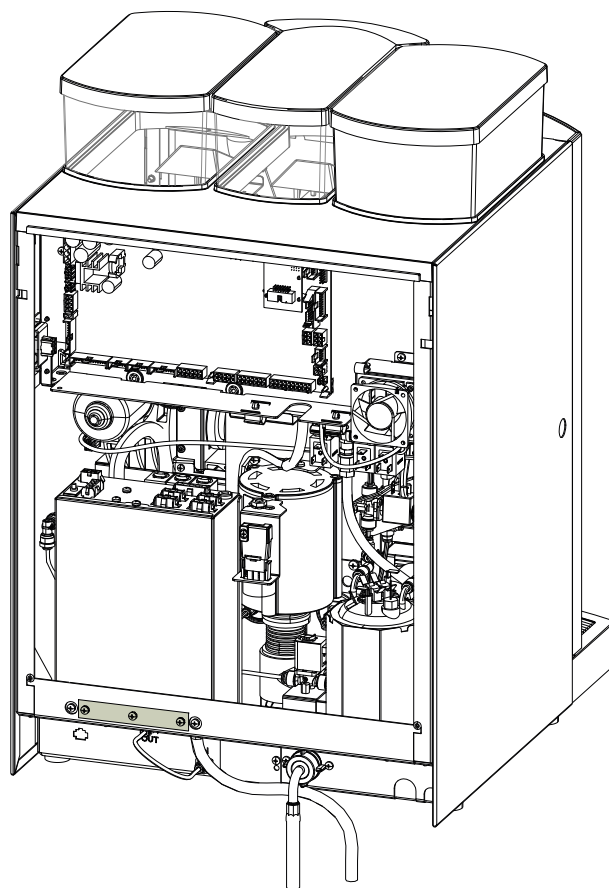


5. Before the fresh milk module can be taken out completely, the connectors for steam and air must be disconnected.
CAUTION: a small amount of water may escape from the water fitting (JohnGuest®-connection) when the tube is removed.



3.2 Removing the power supply

1. Remove the machine's rear panel (see also "3.3 Removing the machine's side panels" on page 20).
2. Remove all cables connected to the power supply. These are marked X1 to X8 on the power supply. In order to avoid any confusion you are advised to mark the plugs with the same indicators as on the power supply.
3. The power supply is fixed with three screws. These screws must be taken out completely to remove the power supply.
4. Remove all three screws. The power supply can now be taken out. The power cable can be fed through the opening in the machine housing.
5. Access to the power supply itself is inhibited by three screws.



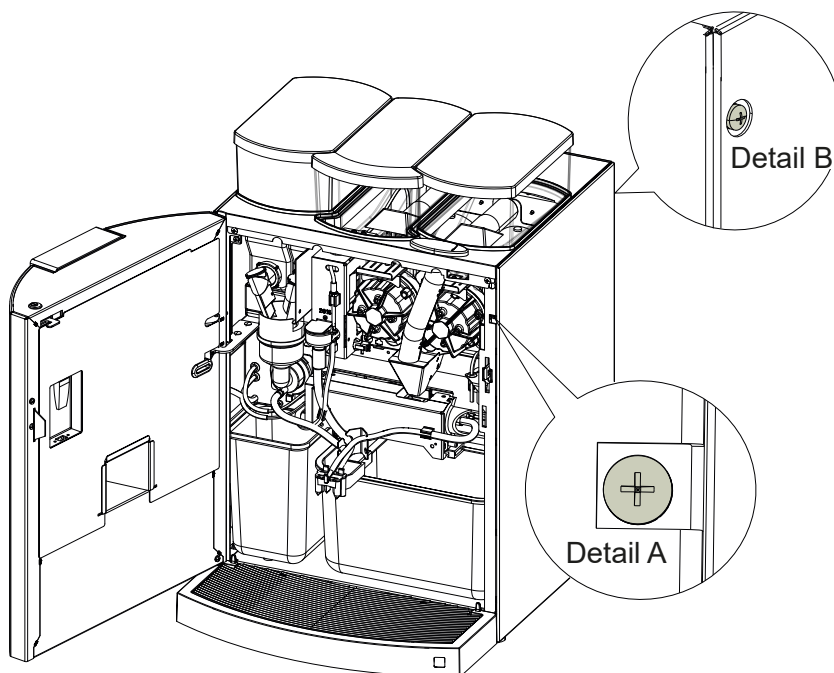
3.3 Removing the machine's side panels

Removing the side panels

In order to remove the side panels the holding screws (detail A) need to be removed when the door is open. The side panels can then be lifted upwards to remove.

Removing the rear panel

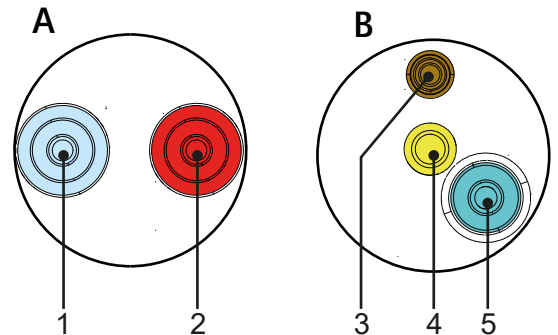
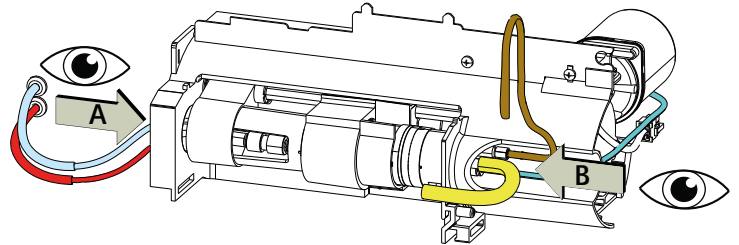
In order to remove the rear panel the holding screws (detail B) must be completely unscrewed. Then the rear panel can be pulled off.



3.4 Removing the brewer

Preparation

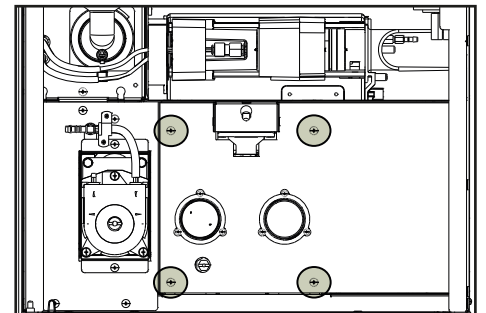
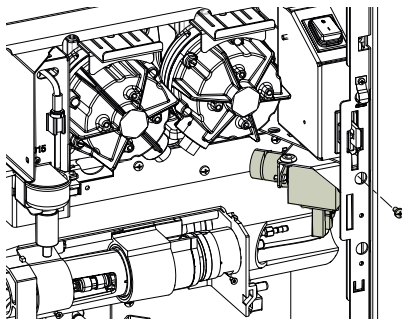
1. Turn off the main machine switch and disconnect the mains plug
2. Remove the grounds container as well as the waste water container, and the drinks dispense head including the mounting.
3. Subsequently, remove the milk tube, the brewer outlet tube as well as the mixer tube.
4. Pull the milk intake tube off the milk frother and put it aside.
5. Remove the coffee powder / tablet dispenser
6. Remove the coffee funnel
7. Remove the brewer cover
8. Left side of the brewer: Remove the two brewer inlet tubes (1 x hot water inlet, 1 x brewer sealing hose)
9. Right side of the brewer: Remove the brewer overflow tube as well as the brewer sealing tube.
10. Remove the panel on the right hand side of the vending machine (see "3.3 Removing the machine's side panels" on page 20).



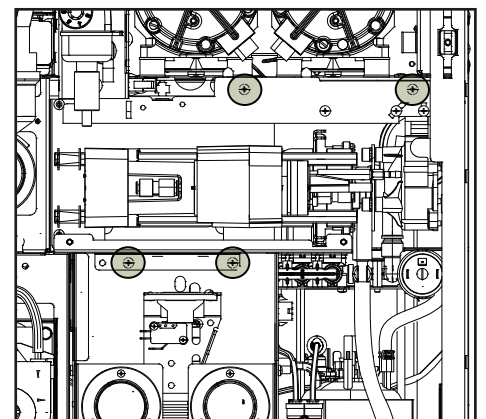
- 1 Brewer seal
- 2 Hot water supply line
- 3 Overflow pipe
- 4 Drinks dispense head
- 5 Brewer seal

Removing the brewer

1. Remove the right hand cover behind the grounds container. To do so remove the four fixing screws. The cover can then be pulled down to remove. Then remove the cable connection on the brewer.



2. Subsequently, remove the hose clamping valve, which is below the main switch..



3. The brewer is fixed with four screws. Remove these screws. The complete brewer unit can now be taken out.

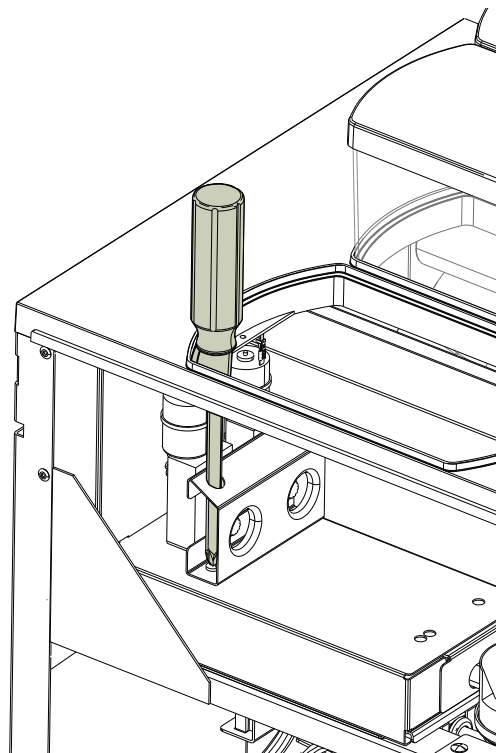
3.5 Removing the instant motors



NOTE

The instant motors function can be checked using service numbers 12M and 15M.

1. Remove the left side panel (see “3.3 Removing the machine’s side panels” on page 20)
2. Remove the cover on the instant product containers
3. Remove the instant product containers
4. Remove the plug connections for the instant motors.
5. Remove the two holding screws for the retaining plate where the instant motors are mounted (see figure).



3.6 Removing the grinders

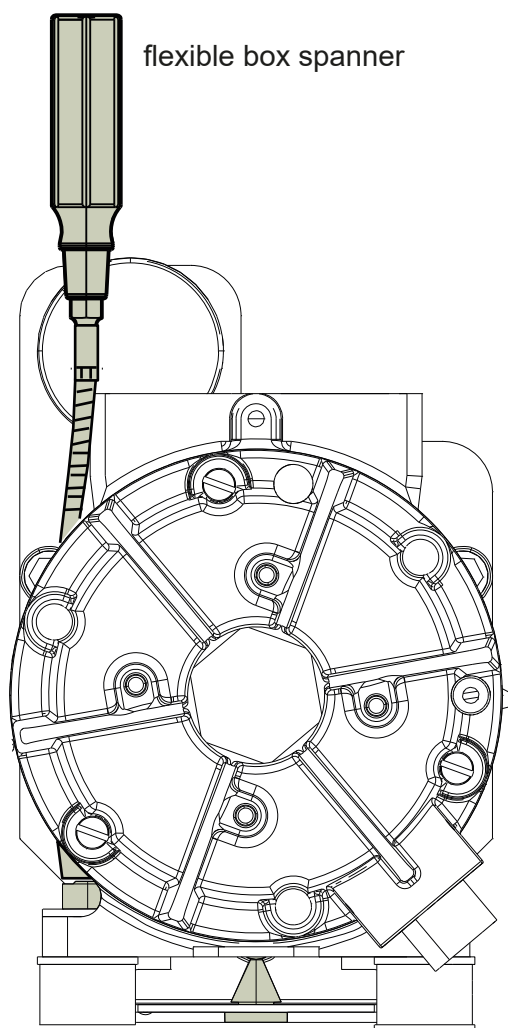


NOTE

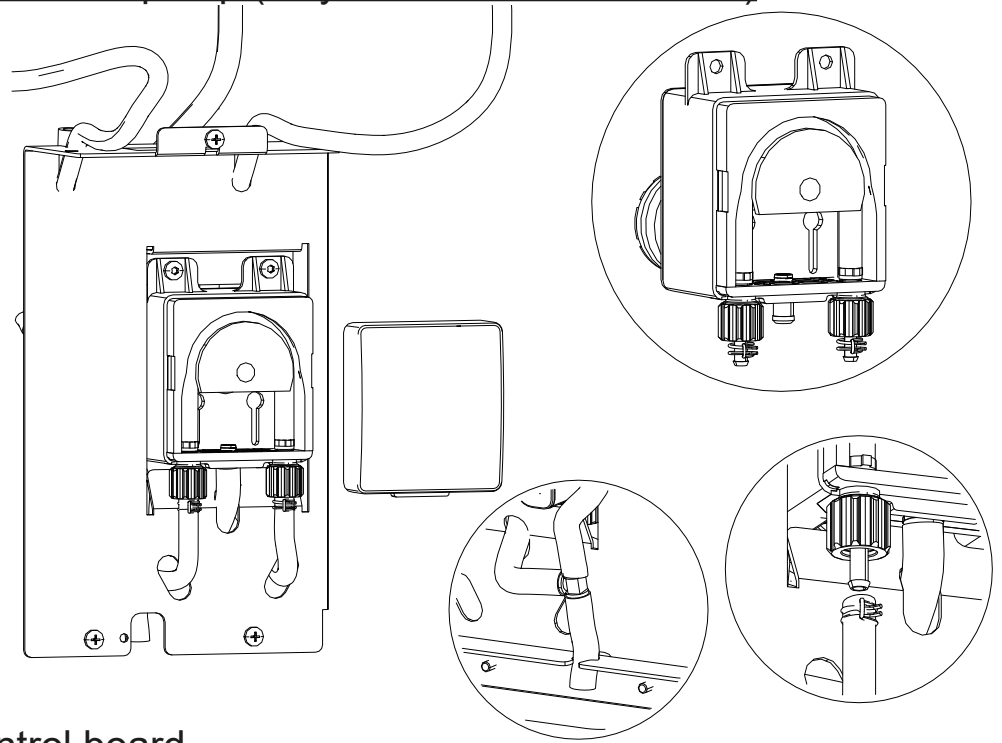
Accessing the screws on the grinder fixing is difficult if the machine cover is fitted. We therefore recommend the use of a flexible, sufficiently long box spanner (SW10). This will facilitate reaching past the grinder body.

The grinders are fixed with two screws at the front, the rear part just rests on a rubber stopper.

1. Remove the bean container. **IMPORTANT** : When you take out the bean containers make sure that the sliders are in locked position (at the back). Unscrew the bean container if necessary.
2. Remove the rear panel. The two earth cables on the grinders are located above the power supply unit. Unscrew the earth cables before removing the grinders.
3. Remove the fixing screws with a flexible box spanner (SW10).



3.7 Removing the peristaltic pump (only with fresh milk version)



3.8 Changing the control board



NOTE

The configuration on the existing control board must be saved before changing it for the new one!

Saving the configuration

1. Connect your laptop/computer to the vending machine control board (dongle).
2. Open Sielector and switch to raw data mode 
3. Press .
4. Tick [List 50] and [List 178] and press [OK]. Data transmission will start.
5. Once the lists are uploaded click on [File] - [Save as] and save the document (.dts-file)

Removing the control board.

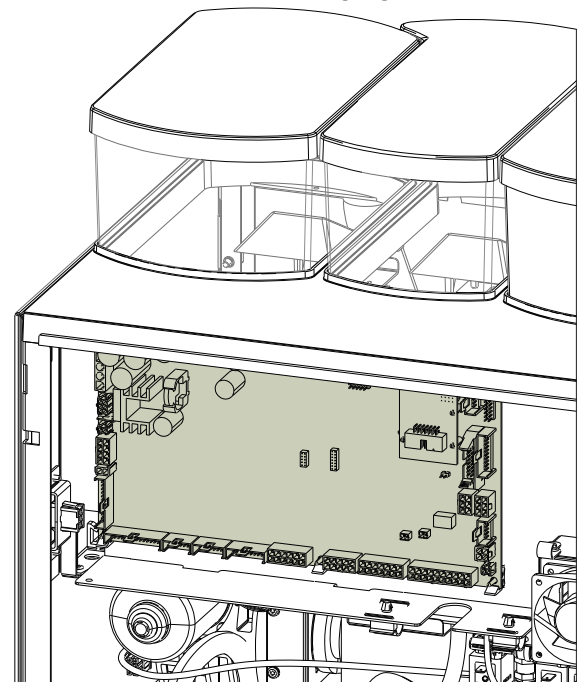
1. Remove the rear panel.
2. Remove all the cable connections to the control board.
The control board is attached to a PCB holder
3. Change the control board.

Uploading the software.

1. Connect your laptop/computer to the new control board (dongle).
2. Install a machine-specific, up-to-date software on the control board.

Transferring the configuration to the control board.

Load the saved configuration in Sielector [File] - [Open]. Select [Raw data] and then press . Select [List 50] and [List 178] and confirm with [OK]. The transmission starts.



3.9 Removing the steam valve block (only with fresh milk version)

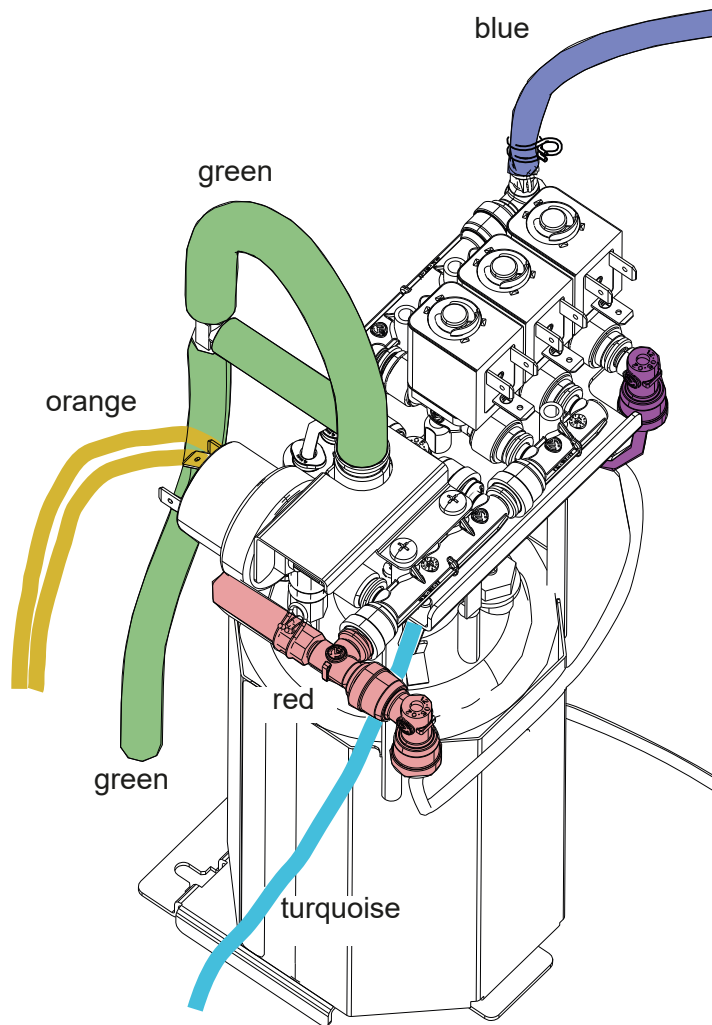
1. Remove the right hand side panel and rear panel.
2. Remove the power supply unit (see “3.2 Removing the power supply” on page 20)
3. Remove the power cabling on the pressure switch, yellow-grey and yellow-blue cabling (orange)
4. Loosen the overflow tubes (green)
5. Remove the earth cable (turquoise)
6. Remove the steam release tube (blue)
7. Loosen the steam flush tube (pink)
8. Loosen the steam inlet unit (red).

The steam valve block is now free. The complete unit simply rests on 2 supports on the metallic steam boiler insulation. Pull the unit upwards to remove.



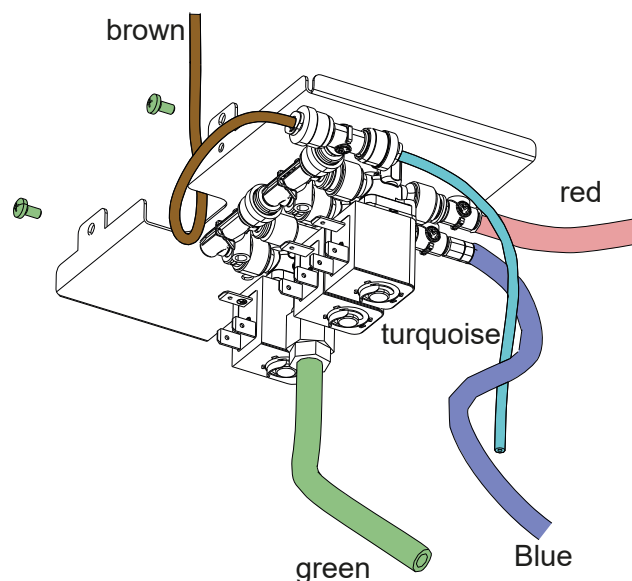
NOTE

After mounting the complete unit a new cable tie must be affixed to the steam release tube (blue).



3.10 Removing the outlet block

1. Remove the left side panel and rear panel.
2. Then remove the water intake tube (turquoise), the mixer tube (red) as well as the milk flush tube (blue).
3. Disconnect the water pipe that leads to the fresh milk module (brown).
4. Pull the waste water pipe off in a downwards direction.
5. Remove the fixing screw on the valve support.



3.11 Removing the steam boiler (fresh milk version only)

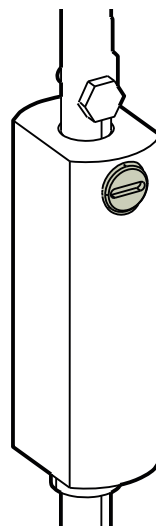
1. Deactivate the heating in the service menu.
2. Release the remaining steam using service function 37M.
3. Start a manual steam boiler rinse Water flows out of the drinks outlet.
4. Switch the machine off
5. Remove the right hand side panel and rear panel.
6. Then remove the power supply unit (see “3.2 Removing the power supply“ on page 20)
7. The steam boiler can only be removed after the steam valve block has been taken out (see “3.9 Removing the steam valve block (only with fresh milk version)” on page 24).
8. Remove all electrical lines and tubes on the steam boiler.
9. Pull the steam boiler out of its insulation.
10. Replace the steam boiler.
11. Then re-connect all electrical lines and tubes.
12. Mount the steam valve block as well as the power supply unit.
13. Mount the side panel and rear panel.

3.12 Removing the espresso boiler

1. Deactivate the heating in the service menu.
2. The boiler can be filled with cold water with service function 88M [Fill boiler]. This accelerates cooling the boiler down. This function can also be performed several times.
3. Switch the machine off
4. Remove the left side panel and rear panel.
5. Remove both water connections and electrical lines.
6. Take out the boiler including the insulation.
7. Replace the boiler.
8. After mounting the new boiler the cold and hot water supply as well as all electrical cables must be re-connected.
9. Mount the side panel and rear panel
10. Switch the machine on. Select the function 88M. Finally, switch the heating on.

3.13 Adjusting the friction piece (only for adjustable cup table)

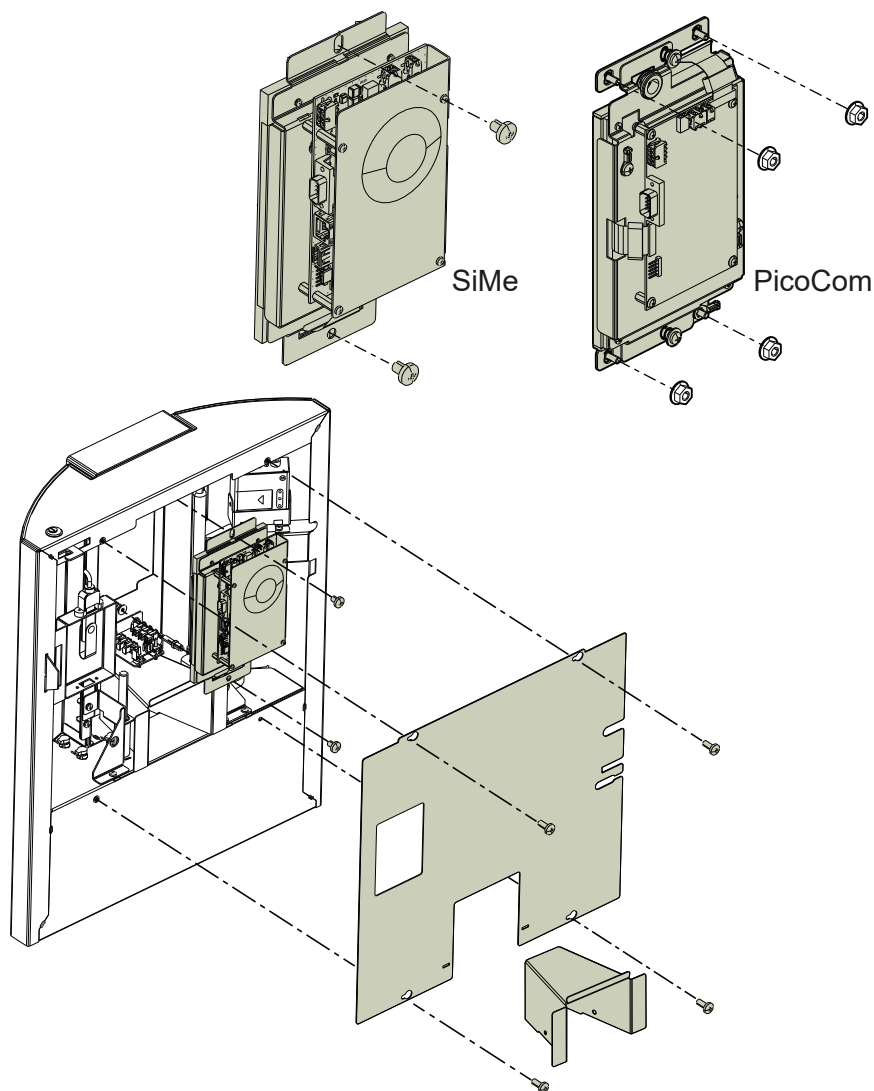
1. Open the machine door
2. Remove the outlet cover.
3. Remove the door cover by loosening the four fixing screws (see “3.14 Removing the touchscreen (Siamonie 01 with Touchscreen only)” on page 26)
4. Turn the setting screw on the adjustment mechanism using a slotted screwdriver. Check the resistance of the adjustment mechanism after each setting change. The setting screw is very sensitive. The difference between tight and loose is only a 1/4 turn!



3.14 Removing the touchscreen (Siamonie 01 with Touchscreen only)

1. Open the machine door
2. Remove the outlet cover (which is only fixed with a magnet - pull firmly).
3. Remove the upper door cover by loosening the 4 fixing screws.
4. Remove all cables connected to the touch screen (USB cable, cable connection to the control board, network cable if applicable, ground connections).
5. SiMe-Touch: This touchscreen is secured by two screws.
PicoCom-Touch: This touchscreen is secured by four nuts.

Remove the screws/nuts. The complete touchscreen unit can now be taken out.



3.15 Removing the membrane keypad (Siamonie 01 only)

1. Open the machine door
2. Remove the outer cover as well as the upper door cover (see above).
3. Pull off the cable connecting the service keypad to the control board, the power supply to the LEDs on the display holder as well as the connecting cable from the display holder to the control board.
4. Remove both fixing screws on the LED support.
5. Finally, loosen the upper fixing screws for the membrane keypad unit.
6. The unit can be removed by pulling forwards.

3.16 Removing the display (Siamonie 01 only)

1. Remove the membrane keypad unit (see "3.15 Removing the membrane keypad (Siamonie 01 only)" on page 26).
2. Remove the connecting cable as well as the retaining screw on the display holder.

3.17 Changing the product labels (Siamonie 01 only)

1. Remove the membrane keypad unit (see "3.15 Removing the membrane keypad (Siamonie 01 only)" on page 26)
2. On the back the ends of the product labels are visible. Pull the product labels out of the guide in a downward direction.
3. The new product labels must be exactly the same size as specified for part no. 408.00.071.20.

4 Service functions

Service numbers are divided into categories, M, double M, and L functions.
M-functions trigger a function.

The M-functions are for testing control board outputs, which respond to a motor or similar. L-functions are for displaying values and additional functions.

4.1 Overview of all service numbers

Service numbers_Siamonie.doc

Motors			
All motors start immediately when M is pressed. It is possible to start several times in succession			
3	M	Mixer Chocolate powder / Topping (UNI)	
10	M	Grinder (Espresso) right	Calibration menu container 9
11	M	Grinder (coffee) left	Calibration menu container 0
12	M	Dosing motor product motor Chocolate powder	Calibration menu container 1
15	M	Dosing motor product motor Topping /UNI	
30	M	Peristaltic pump / milk pump	Milk is dispensed via the "cold" outlet
57	M	Close brewing chamber	493+/- 8 End position, completely closed
58	M	Open brewing chamber	161 Home position 0 completely open
Valves			
19	M	Supply valve 1	Inlet valve with non-return valve min. pressure 4 bar, max. pressure 6 bar
21	M	Brewer valve	2/3-way brewer valve
23	M	Chocolate powder / topping valve	Water valve DN 0.8 cover
29	M	Hot water valve	Separate hot water outlet
32	M	Rinsing valve fresh milk	Hot water is dispensed from the boiler into the milk container via the milk intake tube (cleaning)
36	M	Brewer ventilation (Venturi)	Hose clamping valve (currentless open) for Americano instead of using Venturi
37	M	Steam boiler outlet valve	Steam boiler DN 2.5 Large aperture for the steam discharge
39	M	Americano bypass valve	2/2-way valve, essential for XL Coffee
42	M	Steam boiler rinsing valve	used only to rinse steam boiler
67	M	Steam boiler filling valve	Fill the steam boiler
73	M	Air / water, 2/3-way valve	Air throttle / water rinsing valve / outlet Milk system 2013
74	M	Steam boiler clearing valve 2/2-way	After product dispensing the valve blows through a 0.8mm nozzle to clear the outlet.
75	M	Air valve for the frother	Hose clamping valve for froth production, currentless closed

86	M	Pressure test Vane pump	Builds up pressure against the brewing valve 2/3-way valve. The pressure can be read from the manometer behind the grounds container. It should be 9.5 bar
87	M	Empty boiler	The heating switches off automatically, the boiler is emptied via the hot water valve
88	M	Fill the pressure boiler	Press M to refill. After entering 99M121M the amount of water (in ccm) measured by the flow meter will be dispensed.
154	M	Milk system 2013	Steam through the milk tube. Steam valve, back-flow protection valve and air valve are opened simultaneously
Sensors			
4	L	For machines with espresso brewer; selection button with brewer position error and offset value for the last brewer route measurement	Offset value = + or – of 494 Selection where the error occurred.
6	L	Duration of last brewing process	Measured: Pump running time in sec.
7	L	Boiler temperature	At 255 °C the supply line sensor is defective. boiler heats up when the door is closed or the service key inserted
8	L	Operating voltage of motors in millivolt	
9	L	Input pressure switch steam boiler	U9: 0 = Pressure not reached 1 = Pressure reached
10	L	Test pulse generator (only for machines with a measuring turbine)	The number of generated pulses will be displayed as an 8-digit hex code
15	L	Siamonie steam boiler Filling level sensor	0 = Filling level not reached 1 = Filling level reached
16	L	Number of switch ons and watchdog procedures	
17	L	Position of contacts and sensors	
21	L	Display software version	
22	L	Display operating days	
23	L	Display operating hours	
25	L	No. of cleans and rinses	
26	L	Number of door openings	
28	L	Time of last 5 door openings and last 5 cleans	Door openings = DO Cleans = RI
30	L	Flash memory audit recognition	
33	L	Credit factor	
40	L	Date of last price change	
69	L	Programme journal so that it can be read out again	Data can be activated to download again, if the original download is incorrect.
71-82	L	Debug functions for MDB-coin validator	

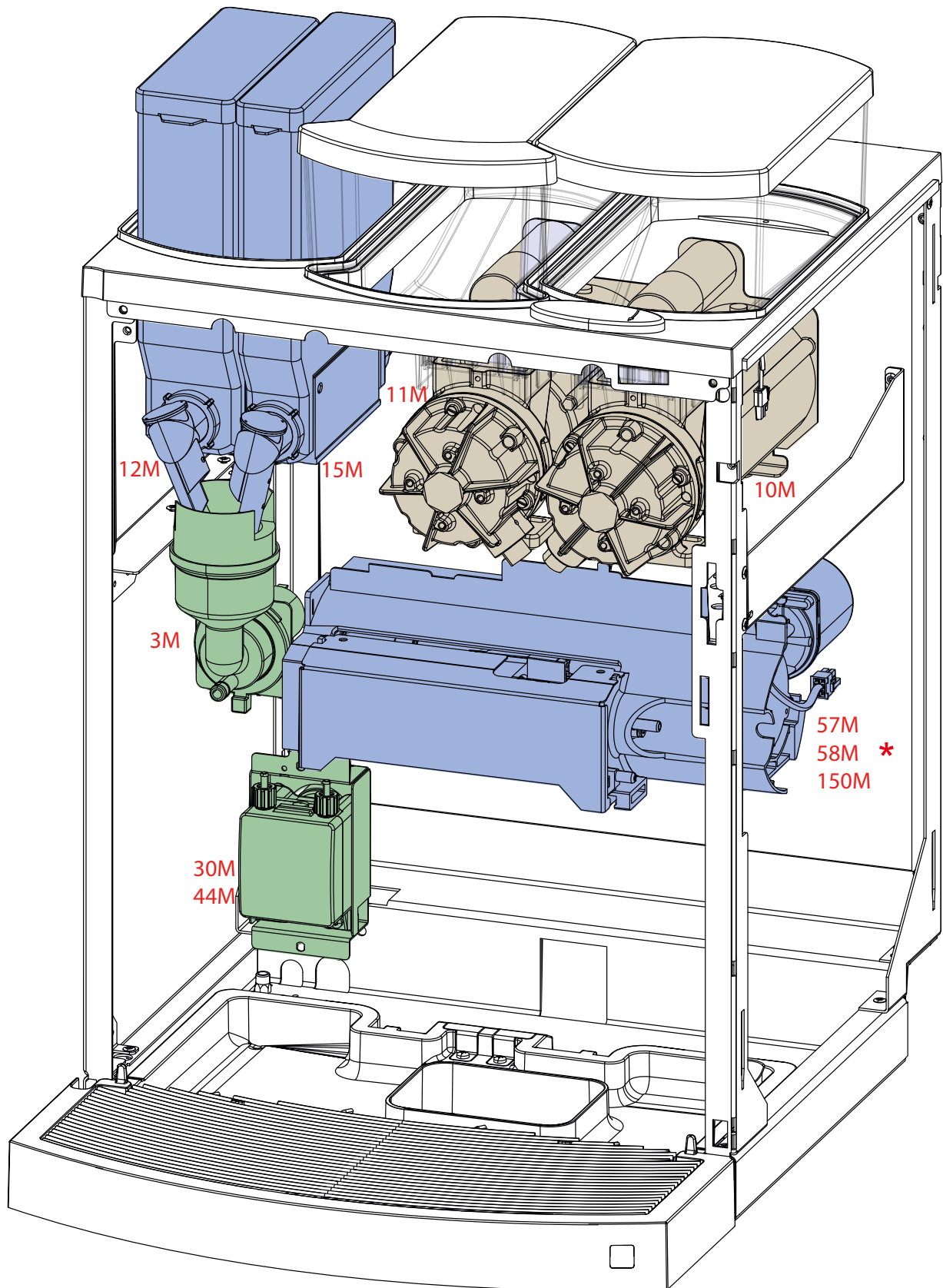
91	L	MDB equipment status CO=MSG BI= Banknote reader CR= Card system OLM= Online module	Capital letters: logged in and communication OK Small letters: no communication
Miscellaneous			
33	M	Fan	Milk intake during chocolate powder/topping preparation
34	M	Heater 1	Switch on the pressure boiler, but only if the boiler is full
47	M	Illumination	Illumination in drinks dispense area
61	M	Heater 2, steam boiler	Switch on the steam boiler, but only if the steam boiler is full
63	M	Brewer sealing valve 2/3-way	Warning ! only to test the valve Remove the cable to the seals Seals can become damaged
150	M	Re-programming the brewer route	Brewers that lie outside the defined route (causing wear) can be re-programmed using this function. After leaving the service menu a reference run is performed and the brewer route recorded will be regarded as the correct route. The brewer will then follow this new route.
160	M	Extending the time before milk cleaning	The service function extends the current milk cleaning interval by 2hours. This can be performed 4 times without cleaning, In this way the necessity for milk cleaning can be delayed for a maximum of 8 hours. This can be programmed when commissioning the machine for the first time
170	M	Testing the rinsing time Special settings H08 Intermediate cleaning (rinsing) 3 hours after the last product has been dispensed.	---> for test purposes the next rinse time can be set to current time using service number 170-M. After entering this service number an intermediate clean is carried out after a minute in the default status on the control board (not in the menu).
222	M	Exhibition mode	is active until the R button is pressed to exit [Service operation]. The exhibition mode remains active when the machine is switched on and off.
Double M functions			
	99 M 78 M	Delete error history	
	99 M 81 M	Create data error 81	All data is being deleted
	99 M 89 M	Flash storage	

	99 M 90 M	Readout flash	Restore data (100 vends)
	99 M 95 M	Patch Menu	See separate manual (Re-determine calibration data from the dosages on the selection buttons)
	99 M 121M	Filling quantity is displayed	The quantity dispensed with function [88M Fill boiler] is displayed in ccm
	99 M 122 M	Permit debug transmission (only if previously hidden times have been activated)	For service technicians only
	99 M 123 M	Turn on heater	Turns the heating on permanently. No information is displayed after entering the service code.
	99 M 180 M	Load standard dosages for all products	Attention: Product calibration is required

Credit system (only in conjunction with a coin mechanism)

1	E	Release keypad on the coin mechanism	Locked buttons on the coin mechanism can be unlocked
M8EE		Fill tubes	To enter press button "E " at the end, then "R"
50	M	Coin return motor	
101-109	M	Dispense a coin from a tube	Take a note of the tube channels on the coin mechanism
111-119	M	Empty all coins from the tube	Statistics deleted after one tube

4.2 Motors

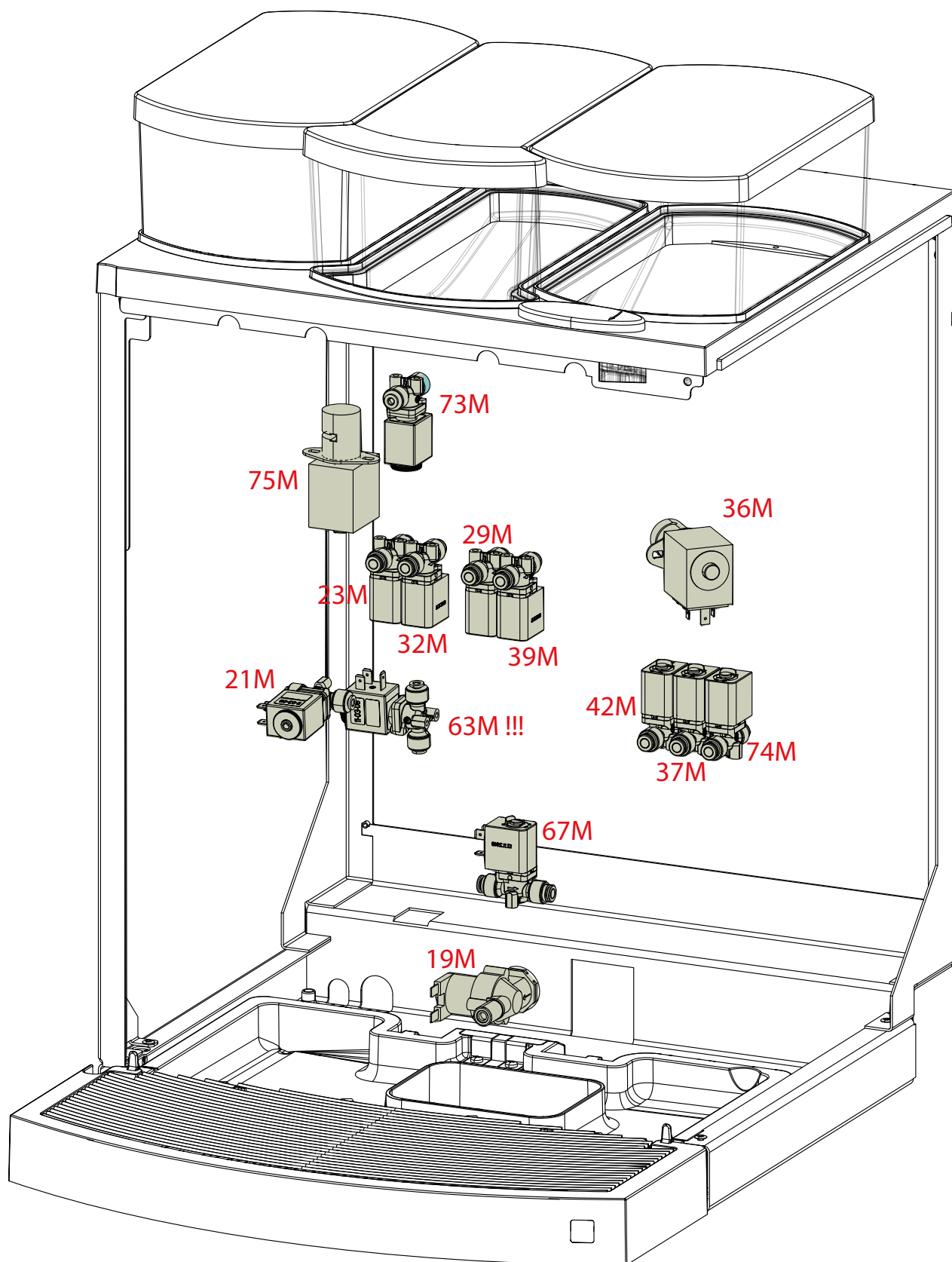


ATTENTION!

Risk of jamming! Carry out service functions 12M and 15M only with the mixer removed.

- 57M Close brewer
- * 58M Open brewer
- 150M Teach brewer route

4.3 Valves



ATTENTION!

Risk of damage! When carrying out service number 63M it is essential that the supply lines to the seals are all disconnected!!!

5 Special settings



ATTENTION!

If you want to activate several special settings per group, the values must be added up and the total entered in the software. Example: Activate special setting C16 and C128: value = 144.

Special settings B

16	use price B for cashless (MDB)	The price set as price B will be used for card payments.
----	--------------------------------	--

Special settings C

16	Deactivates detection of insufficient water via flow meter	If the grind level is particularly fine (very slow product dispense), detection should be deactivated. If the error message "Lack of water" often occurs, this function should also be activated.
64	MDB with 100s polling rate	If there are communication problems between the coin mechanism and the machine control board, shortening the polling rate may help.
128	MDB with 50s polling rate	The activating of 50ms outweighs the activating of 100ms.

Special settings D

8	Card system in multi-vend, no cancel session if credit remains	Normally the card must be taken out of the payment system after each vend. If this function is activated, multi-vends can be carried out without removing the card.
16	Switch to "topping" automatically if -milk empty-	Only Siamonie variant 2103. In addition the function "No milk message and disabling milk products" must also be activated.
32	Leave brewing valve open between pre-infusion and brewing.	This function should be activated if the waste water container is subject to being overfilled quickly. This may, however, have negative effects on the taste of the brewed products.

Special settings E

1	Generally inhibit coins and card payment	If this function is activated, payment mixture of card and coins is inhibited.
2	No card revalue with value token	Crediting value tokens to a card is prevented with this function activated.
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	Milk empty message will not be displayed. Entering a milk quantity is not required

Special settings F

4	Do not delete non-repayable remaining credit after 200s	If, in multi-vend, a credit value remains after a vend, it will normally be deleted after 200s when there is no activity. If this function is activated, the remaining credit will not be deleted.
---	---	--

Special settings G

4	If one grinder is empty the other one can be used	If the machine detects an empty bean container (brewer closes too far), all brewed products will automatically use the other grinder. This function will be active as long as "bean container filled" is selected.
8	Automatic milk rinse	Activate only with direct drainage! If no milk product has been dispensed for 4 hours, firstly the mixing nozzle will be rinsed with 50 ml of water, followed by a short steam-jet and approx. 300 ml of water via the mixing bowl.
128	Two-point calibration for instant motors activated	Instant calibration is carried out at 30% and 70 % of the instant speed.

Special settings H

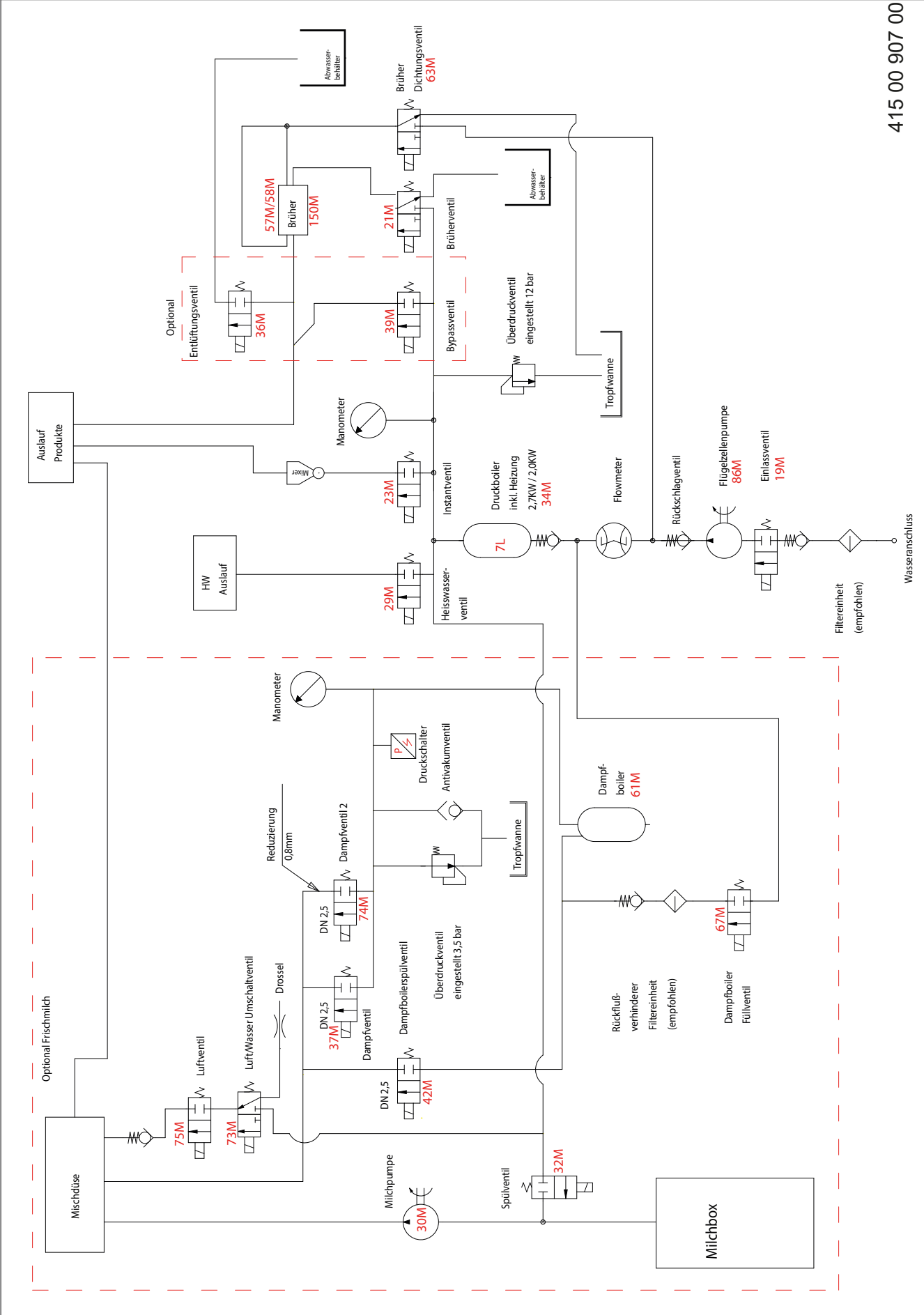
1	Fixed coupling for dispensing of sub-products.	with 2 heating systems only: 2 product deliveries are allowed "in principle". Each product must be activated via Sielector.
2	Pot sales via MDB-card system with the total amount debited at the beginning. No remaining credit with abort	All individual portions are debited at the beginning of the vend.
8	Intermediate cleaning 3 h after product dispensing	If no milk product has been dispensed for 3 hours, the machine rinses 30 ml of water through the mixing nozzle.

Special settings M

1	Alternative payout	The coin mechanism decides how the change is returned.
2	Calculating the tube contents via the coin mechanism	This is the recommended setting. Tube fill level is not counted by the machine control board, but by the coin mechanism. The tube level transmitted by the coin mechanism is what should be available for coin return. Please note that transmitting the tube level from the coin mechanism to the control board can take up to one minute.
4	Best practice	Activating this function can be helpful when there are communication problems between the coin mechanism and machine control board.

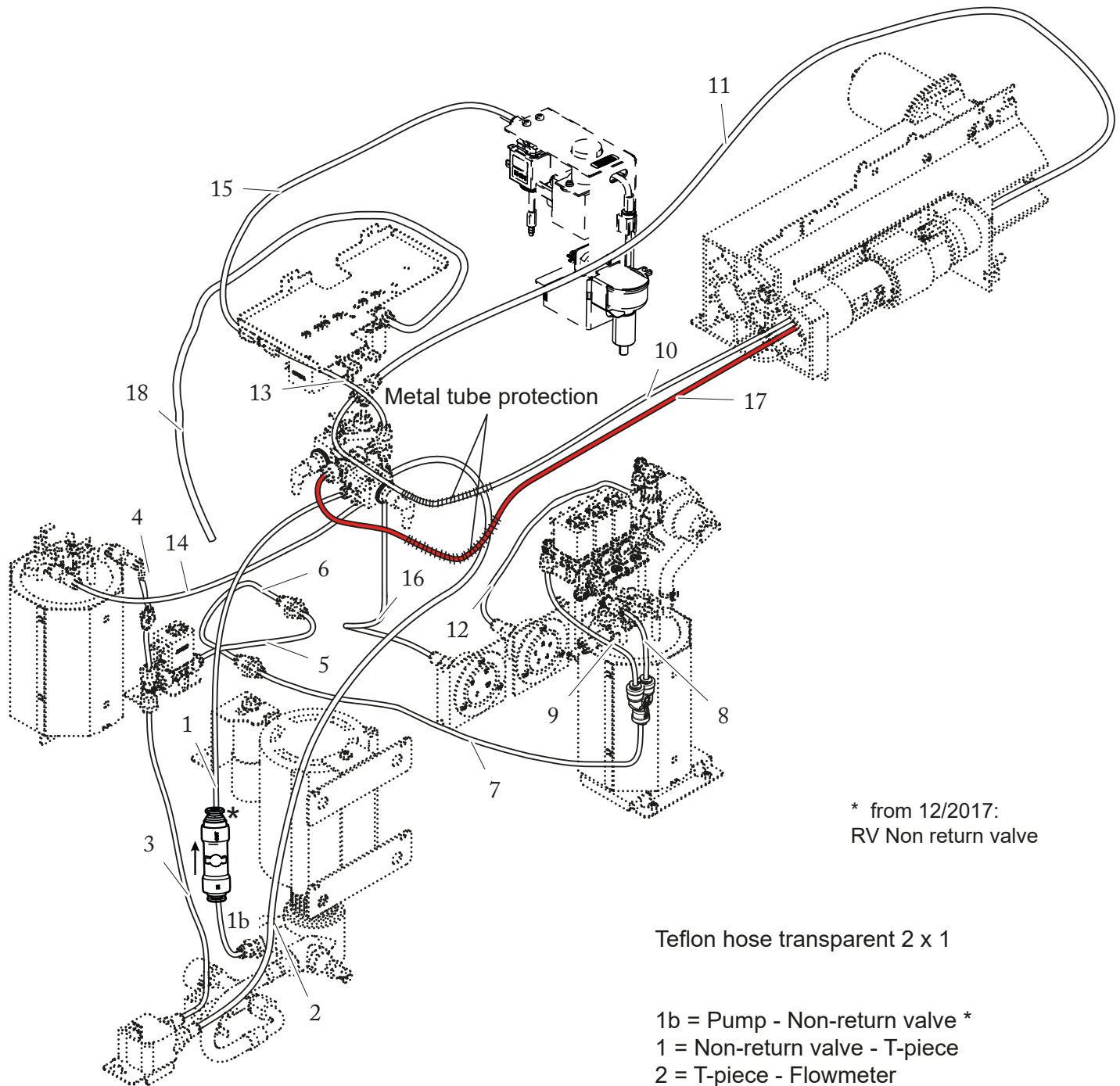
6 Drawings and plans

6.1 Water flow chart



415 00 907 00

6.2 Fresh milk variant

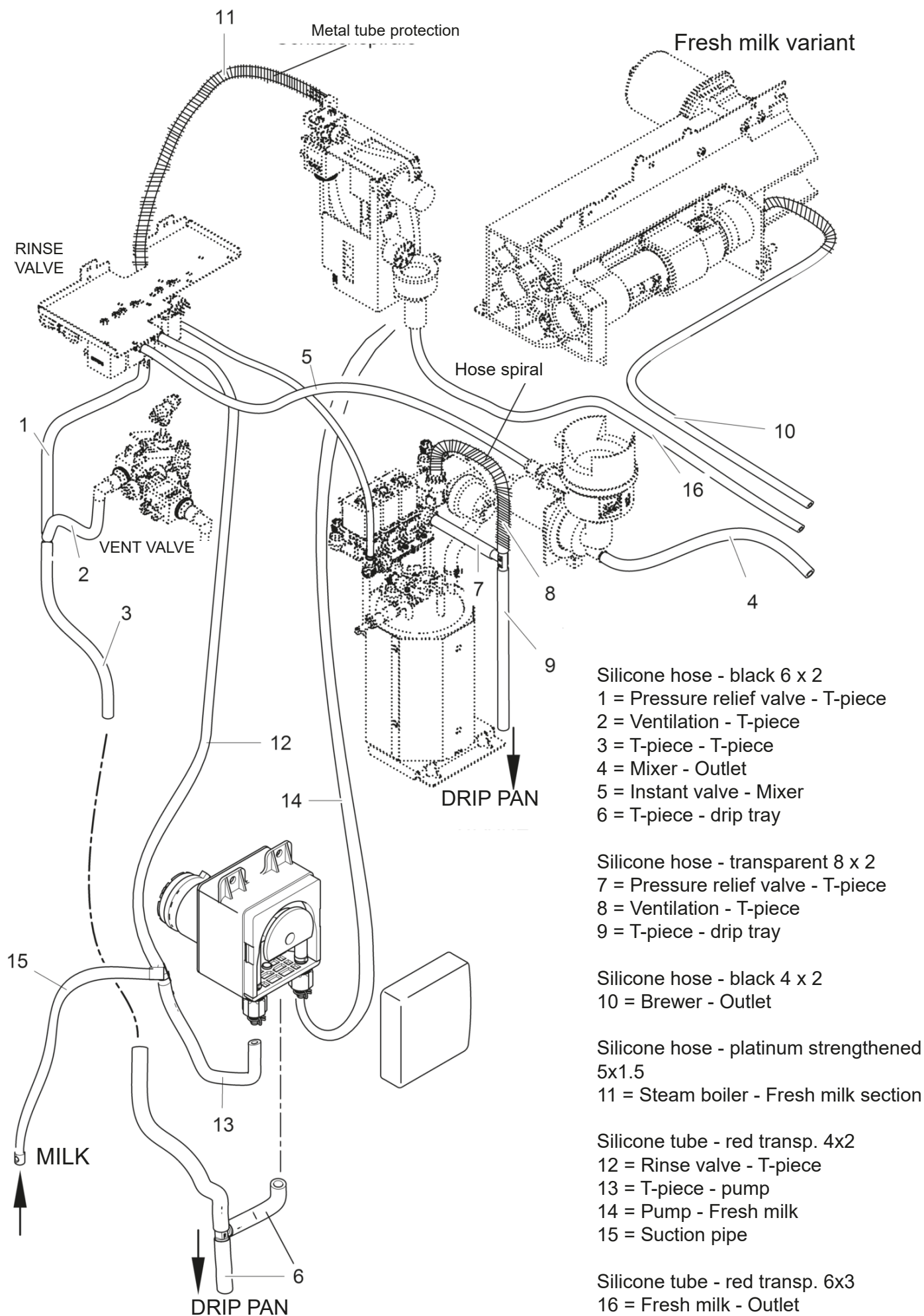


Teflon hose transparent 2 x 1

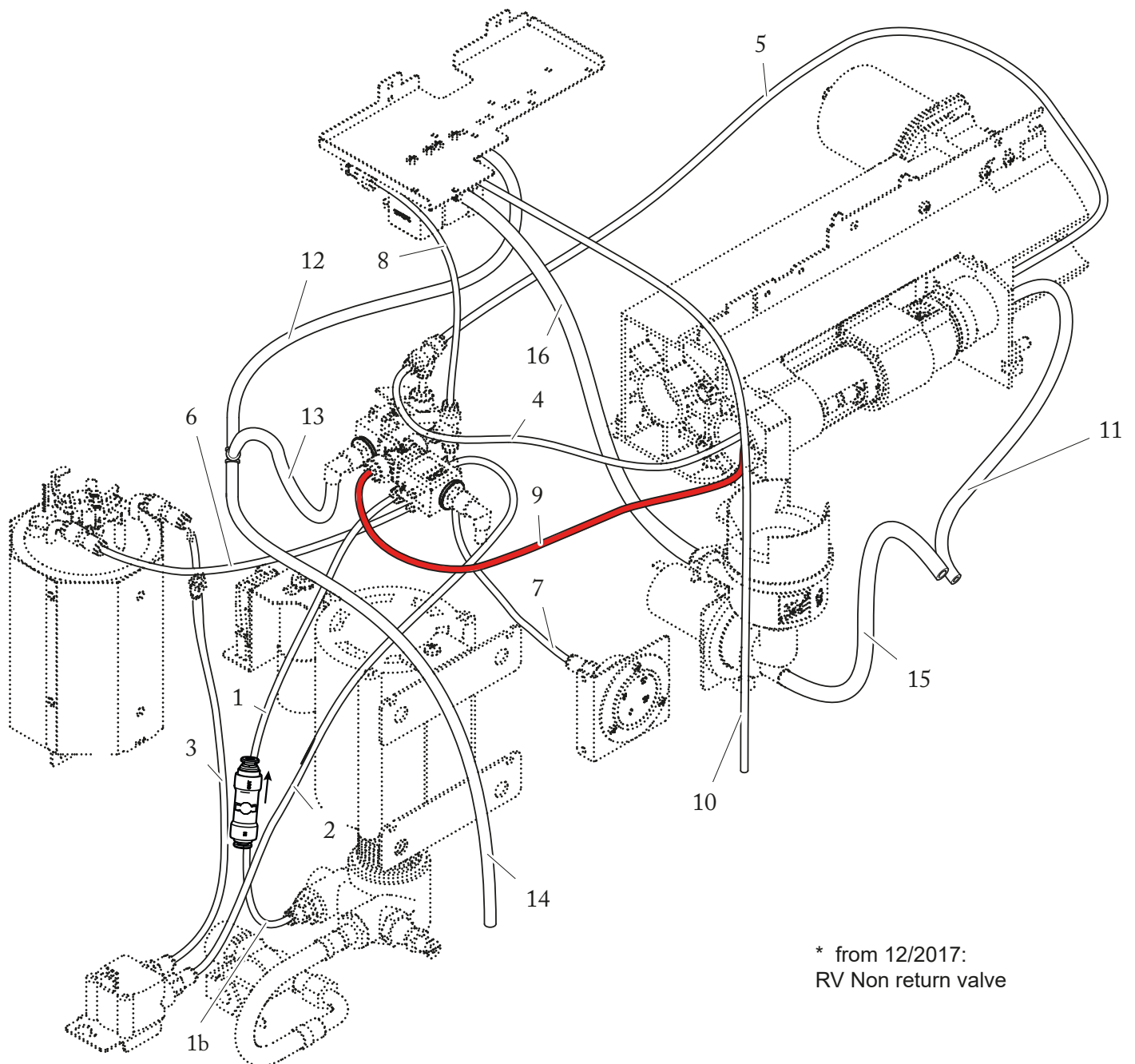
Teflon hose - red 2x1

- 12 = W - Manometer
- 13 = Brewer valve - Instant section
- 14 = Boiler - T-piece
- 15 = T-piece - rinse valve
- 16 = T-piece - manometer
- 17 = Brewer valve - Brewer
- 18 = Hot water valve - Outlet

- 1b = Pump - Non-return valve *
- 1 = Non-return valve - T-piece
- 2 = T-piece - Flowmeter
- 3 = Flowmeter - T-piece
- 4 = T-piece - Boiler
- 5 = T-piece - bulkhead connector
- 6 = Out - In
- 7 = Bulkhead connector - Y-piece
- 8 = Y-piece - Boiler
- 9 = Y-piece - Rinse valve
- 10 = T-piece - brewer seal
- 11 = T-piece - brewer seal



6.3 Instant variant



* from 12/2017:
RV Non return valve

Teflon hose - transp. 2x1

1b = Pump - Non-return valve *

1 = Non-return valve - T-piece

2 = T-piece - Flow meter

3 = Flow meter - Boiler

4 = Ventilation - Brewer

5 = T-piece - brewer seal

Teflon hose - red 2x1

6 = Boiler - T-piece

7 = T-piece - manometer

8 = Brewer valve - Instant section

9 = Brewer valve - Brewer

10 = Hot water valve - Outlet

Silicone hose - black 4 x 2

11 = Brewer - Outlet

Silicone hose - black 6 x 2

12 = Pressure relief valve - T-piece

13 = Ventilation - T-piece

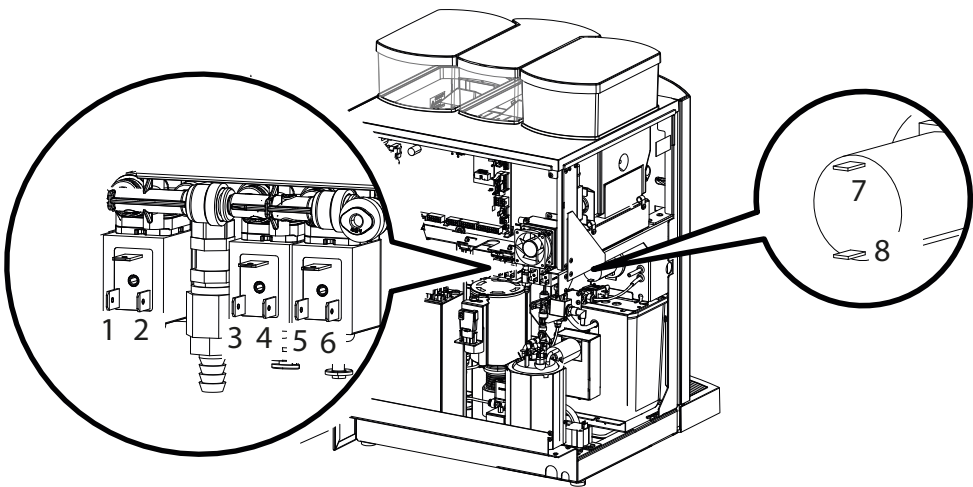
14 = T-piece - drip tray

15 = Mixer - Outlet

16 = Instant valve - Mixer

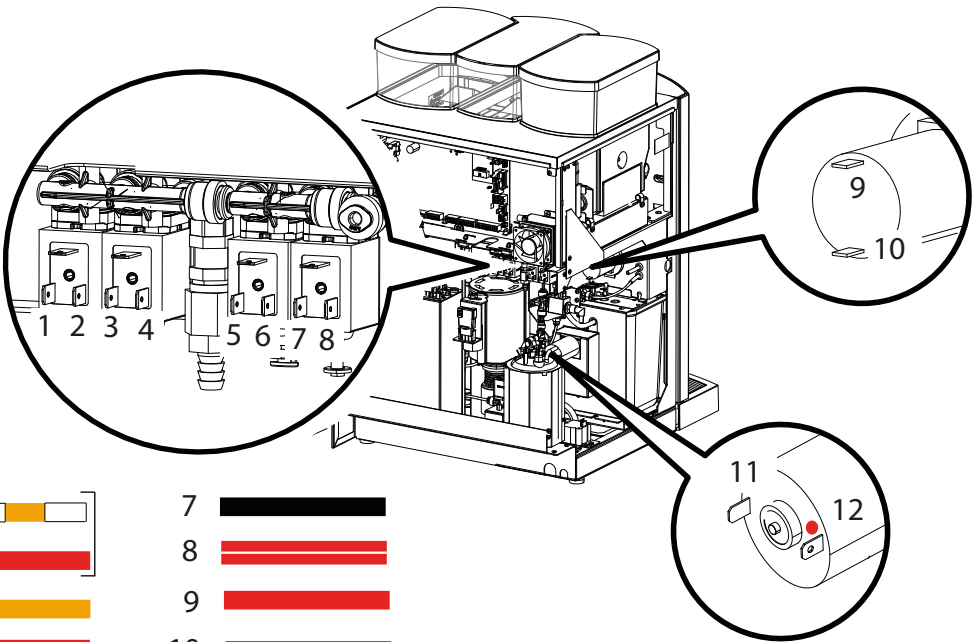
6.4 Dispensing valves

Instant variant



Americano- valve	1		5	
	2		6	
	3		7	
	4		8	

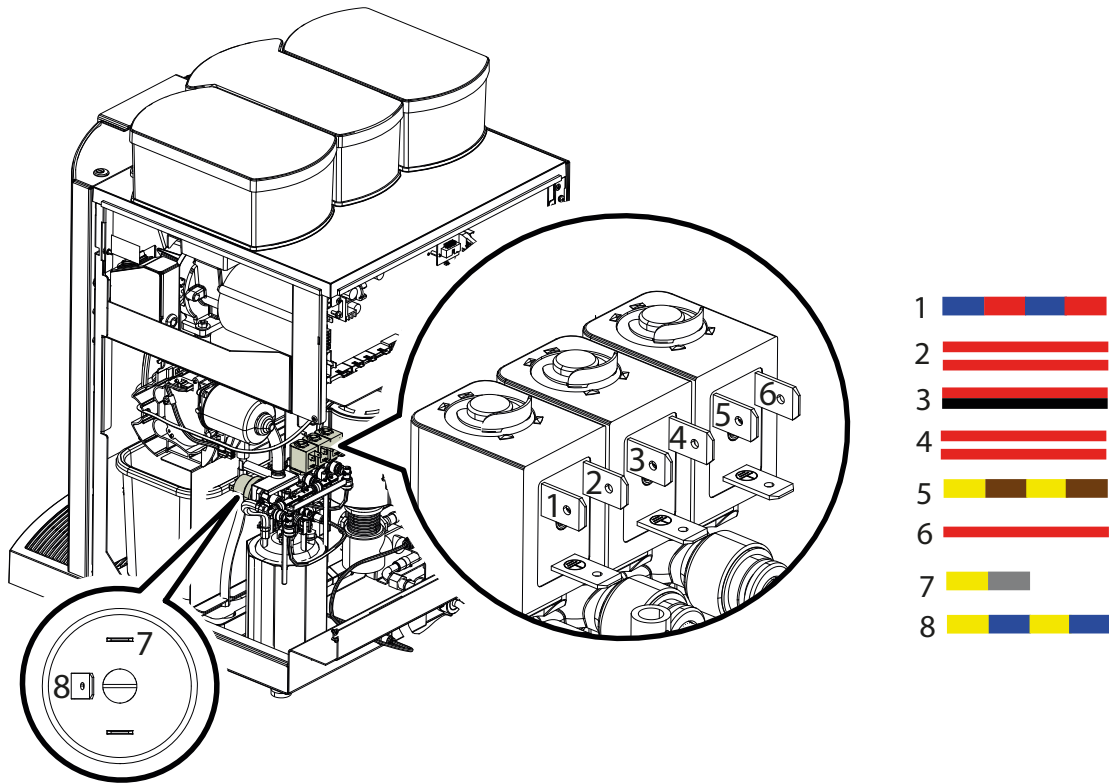
Fresh milk variant



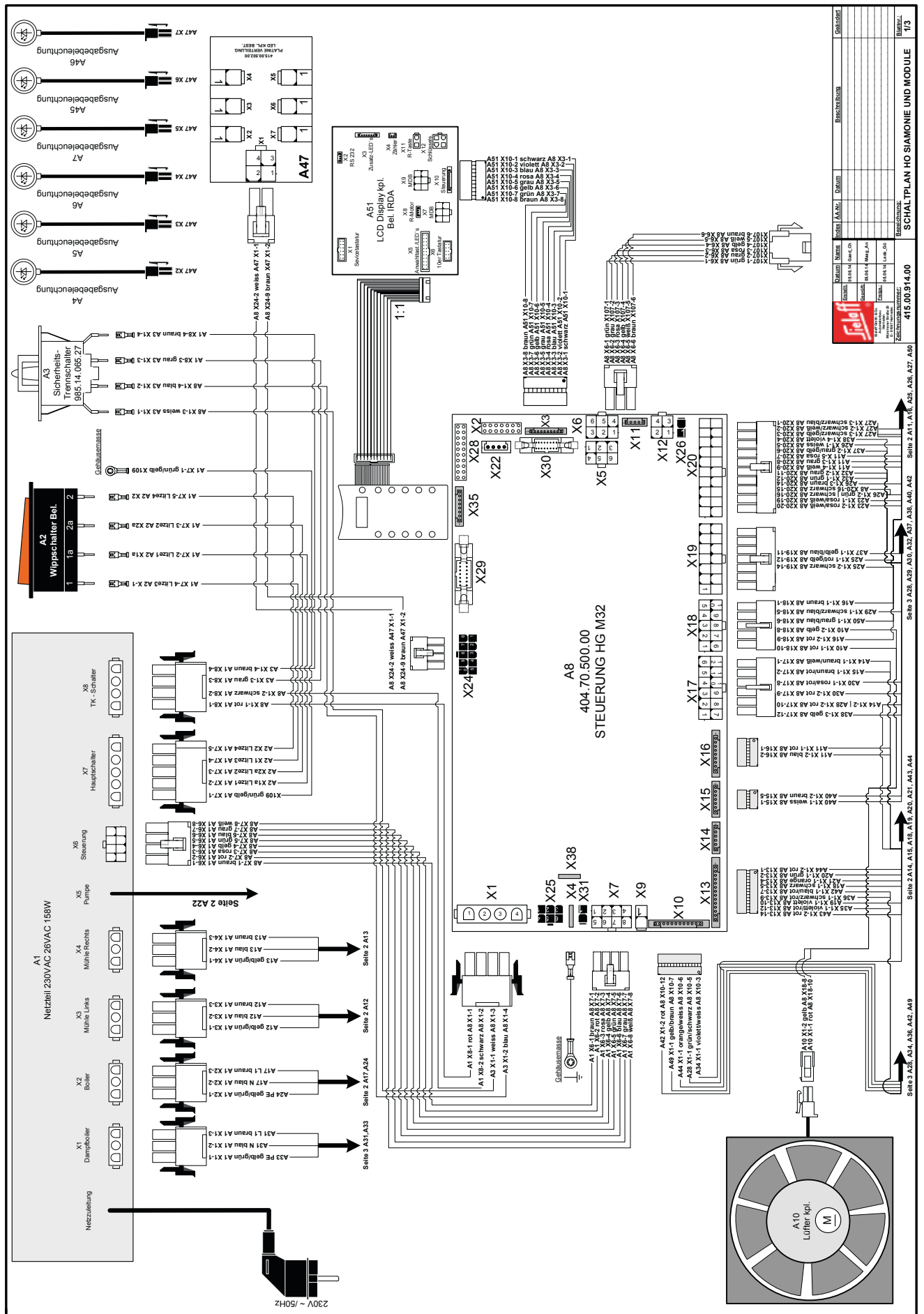
Americano- Valve	1		7	
	2		8	
	3		9	
	4		10	
	5		11	
	6		12	

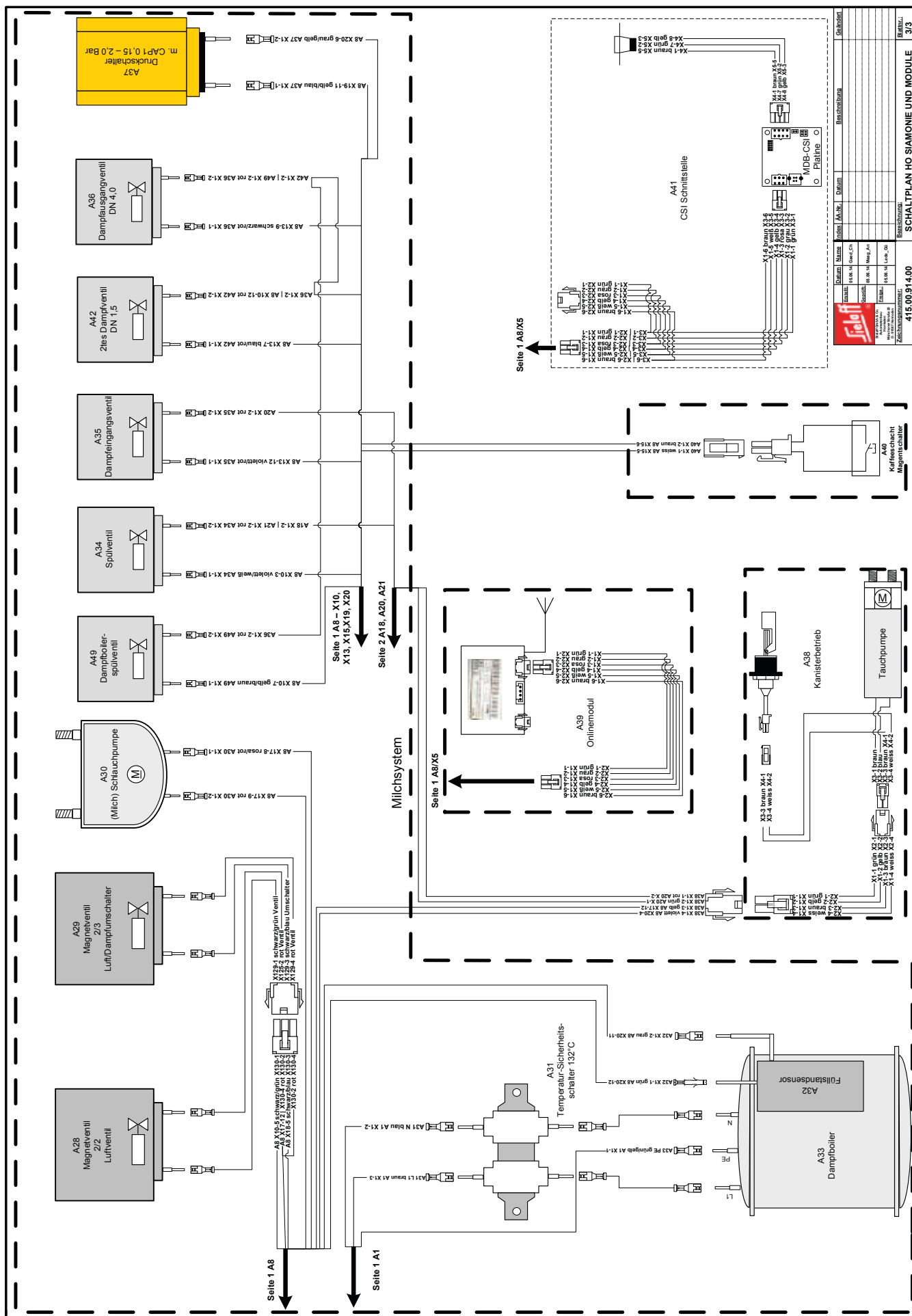
6.5 Steam valves

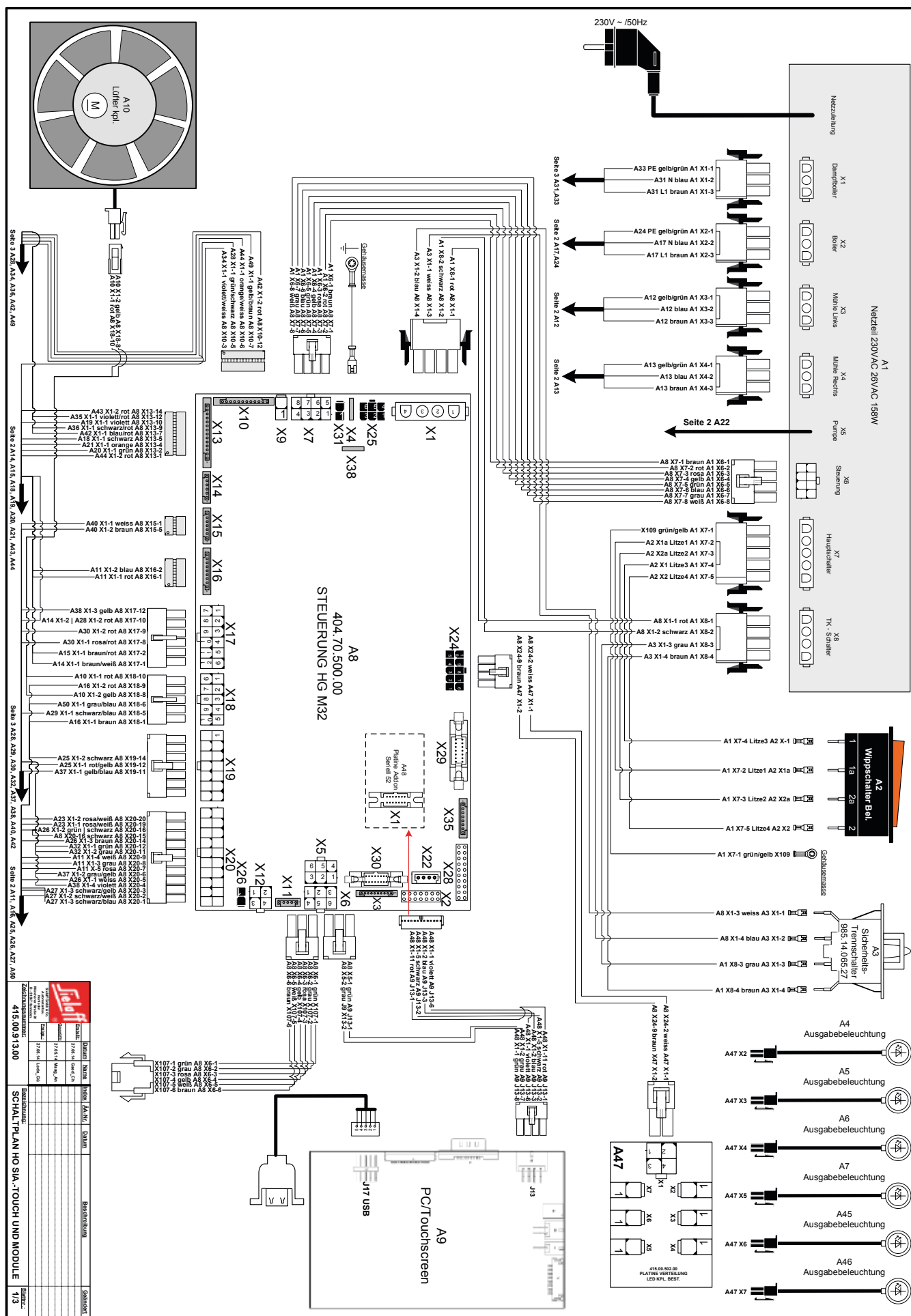
Only for machines with fresh milk module

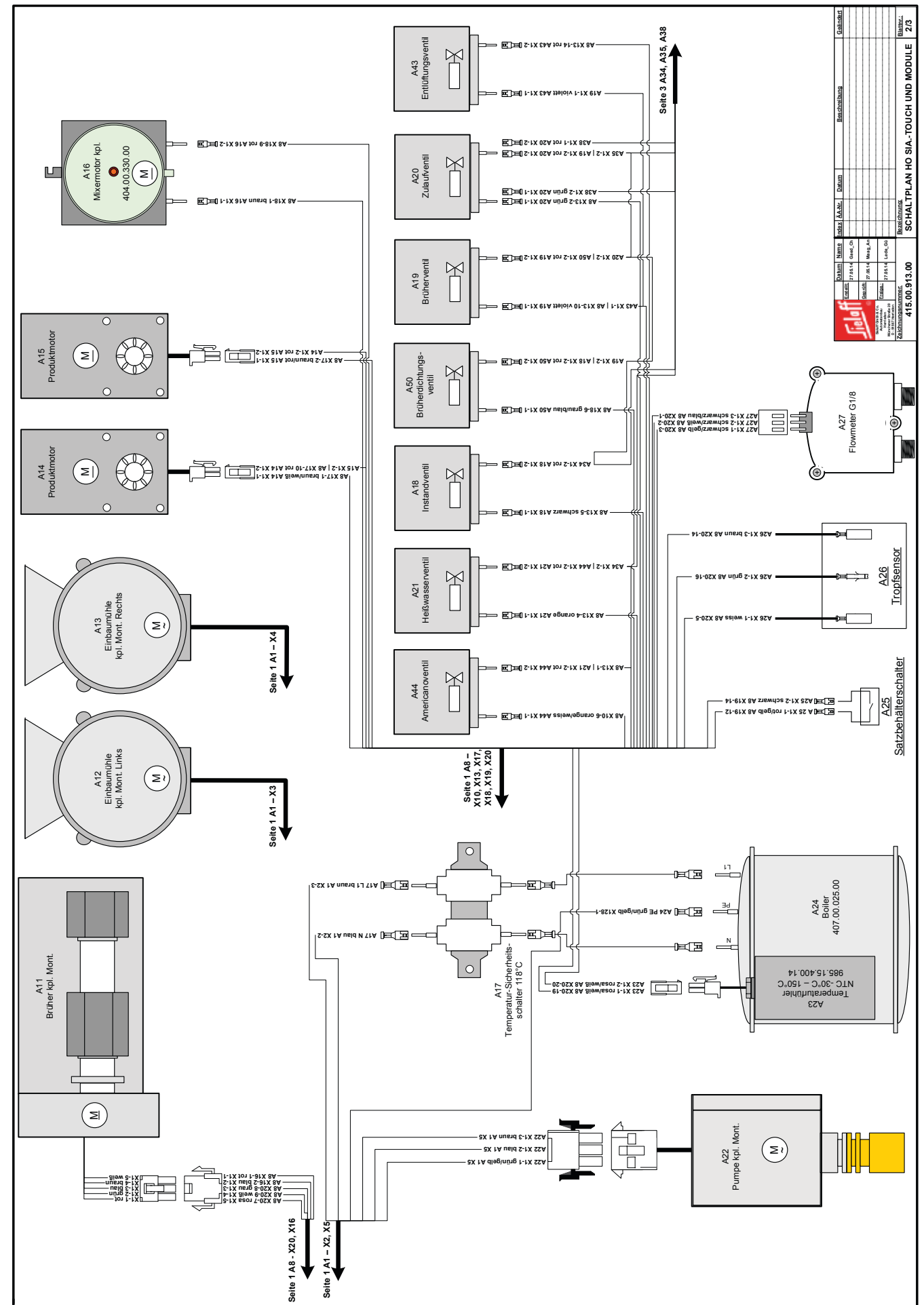


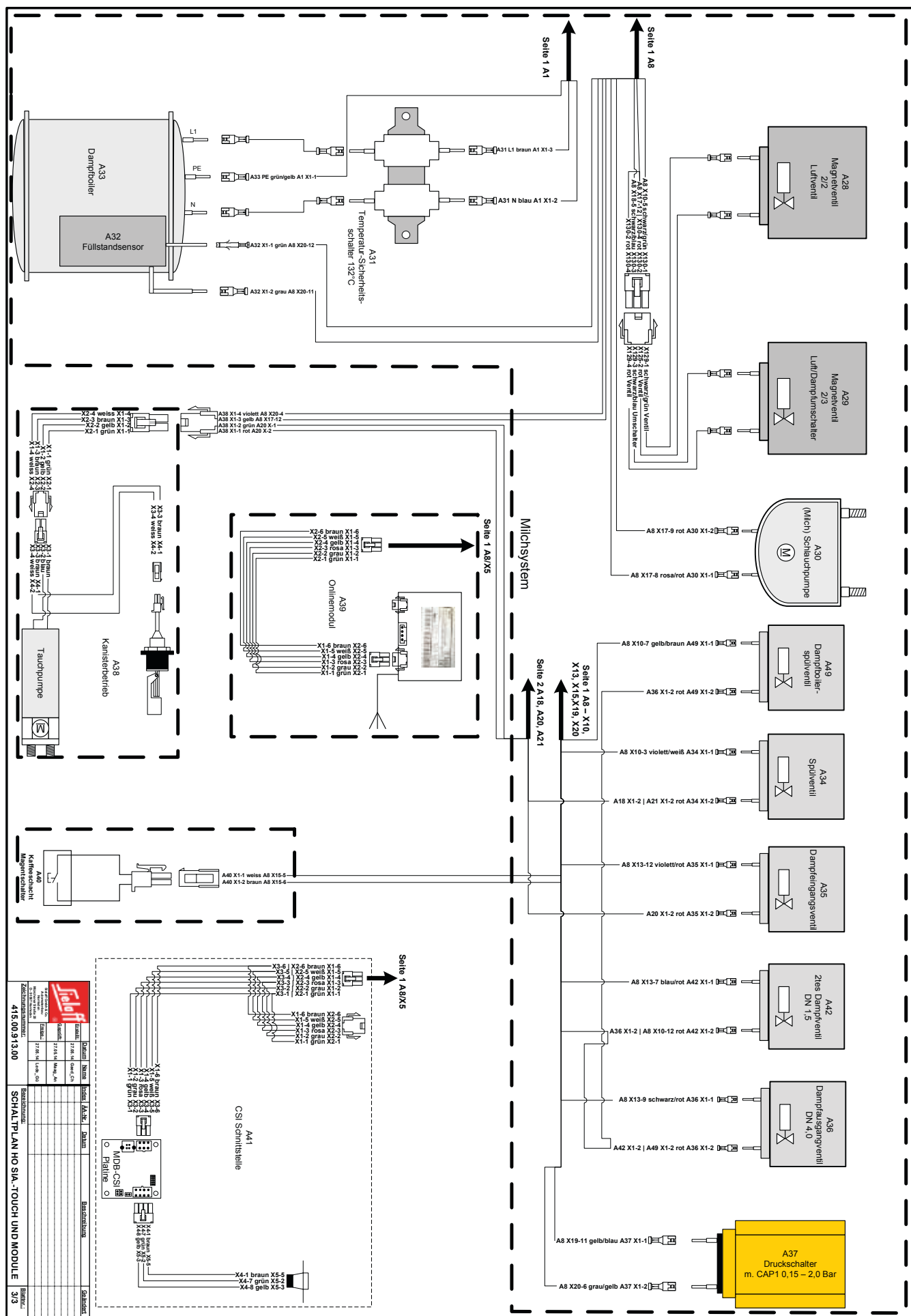
6.6 Wiring diagram for Siamonie 01 with membrane keypad











6.8 Dimensional drawing showing cabinet cut-out for direct grounds disposal and direct run-off

