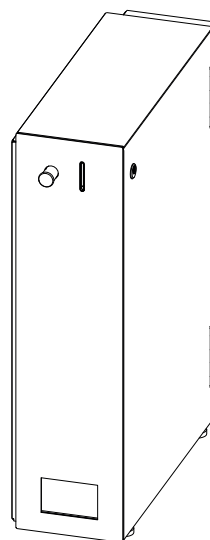
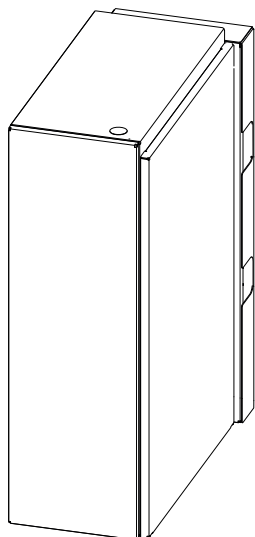
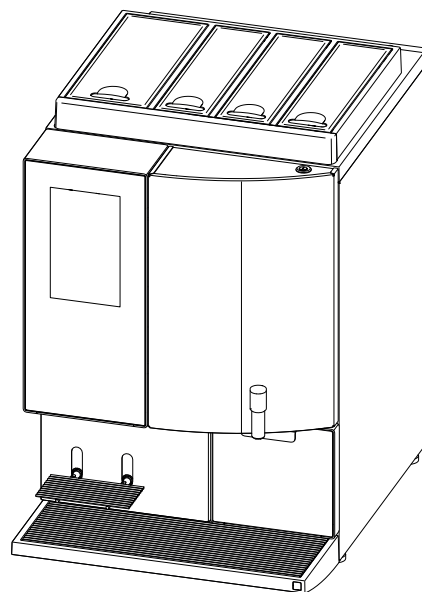
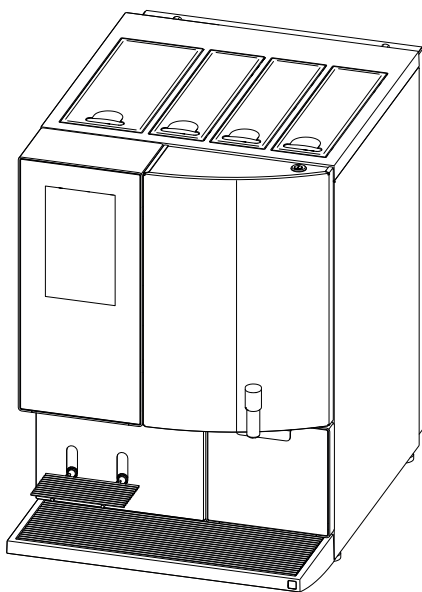




Original Operating Instructions

HO Siamonie Smart



en

14.11.2022

417 67 020 00 _ 091



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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

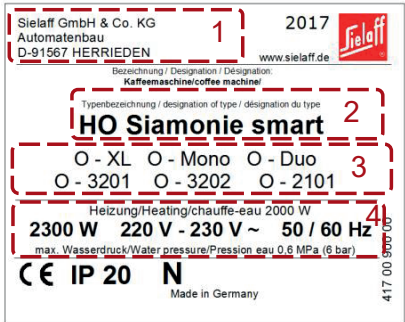
Variants

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	Variant	Sielaff Part No.
HO Siamonie Smart	Mono 3201	417 00 000 00
HO Siamonie Smart	Mono 3202	
HO Siamonie Smart	Duo 2101	
HO Siamonie Smart XL	Mono 3201	417 00 000 10
HO Siamonie Smart XL	Mono 3202	
HO Siamonie Smart XL	Duo 2101	
VS Module for payment systems SI Smart		417 00 000 20
VS Milk module SI Smart		417 00 000 30

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 Smart prepares a variety of coffee and chocolate drinks. The drinks can be further refined by using the optional additional selections.

The coffee is brewed using freshly ground beans, according to the espresso process.

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.

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

Coffee is brewed at an approx. water temperature of 95° C and max. water pressure of 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 daily cleaning of the vending machine (brewer, 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.
- In addition to the standard cleaning procedures maintenance work should also be carried out on the machine.

Cleaning

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

Repairs

- 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.
- The machine must not be converted or modified in any way. SIELAFF disclaims any liability for any defect claims resulting from the afore-mentioned not being adhered to!

Intended use

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

Annual cup capacity:

Average annual cup capacity:	15,000 drinks
Maximum annual output:	20,000 drinks

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 vending machine.

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

**WARNING electrical energy! Danger to life!**

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

**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 the handling instructions for contact with electro-statically-sensitive components and assemblies (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.

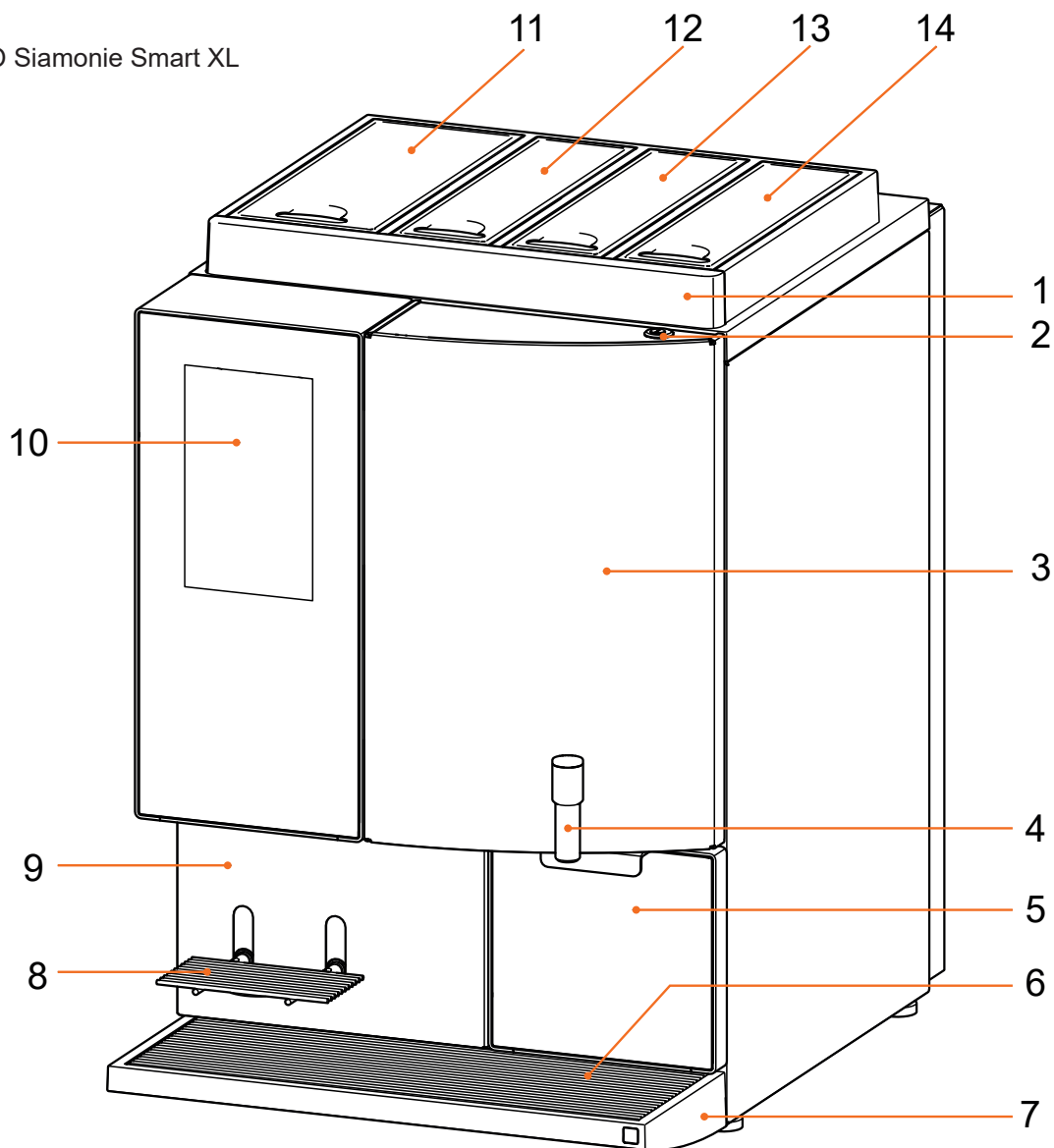
Only specialist personnel with ESD knowledge are authorised to work on the machine!

**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.

3. Machine diagram

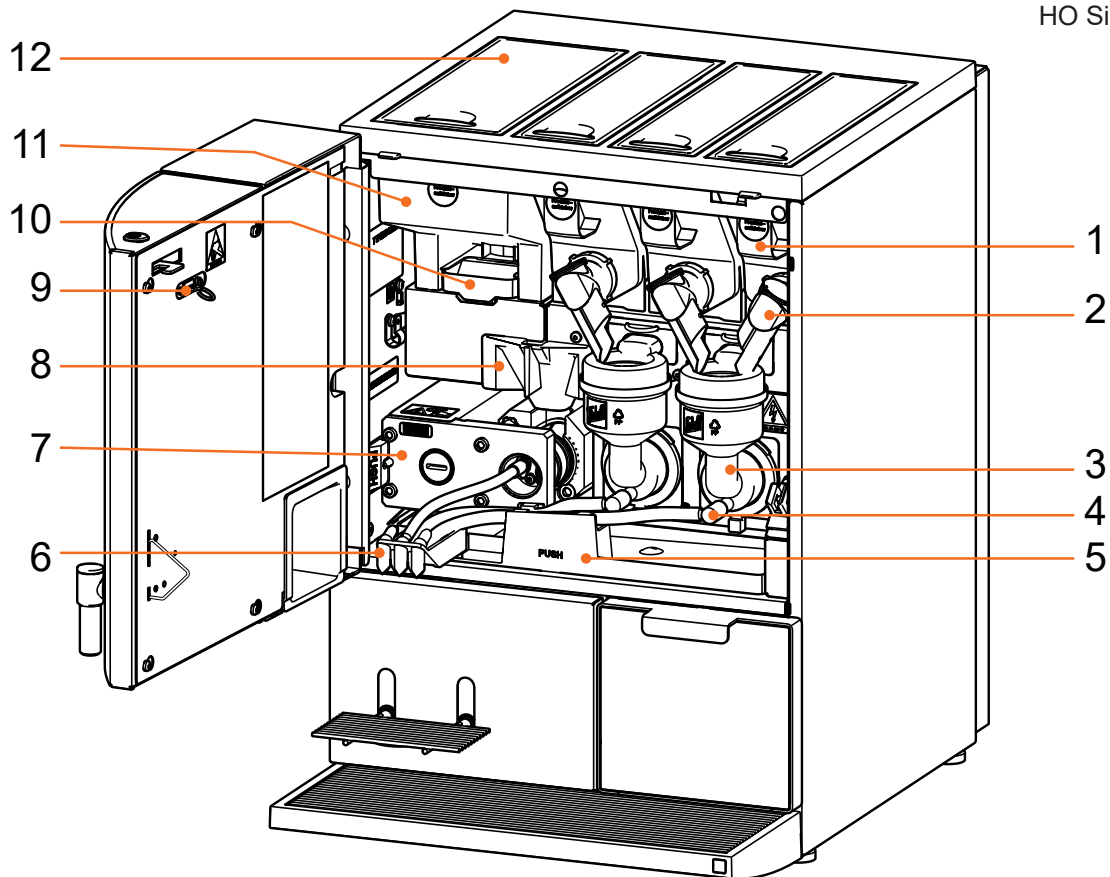
HO Siamonie Smart XL



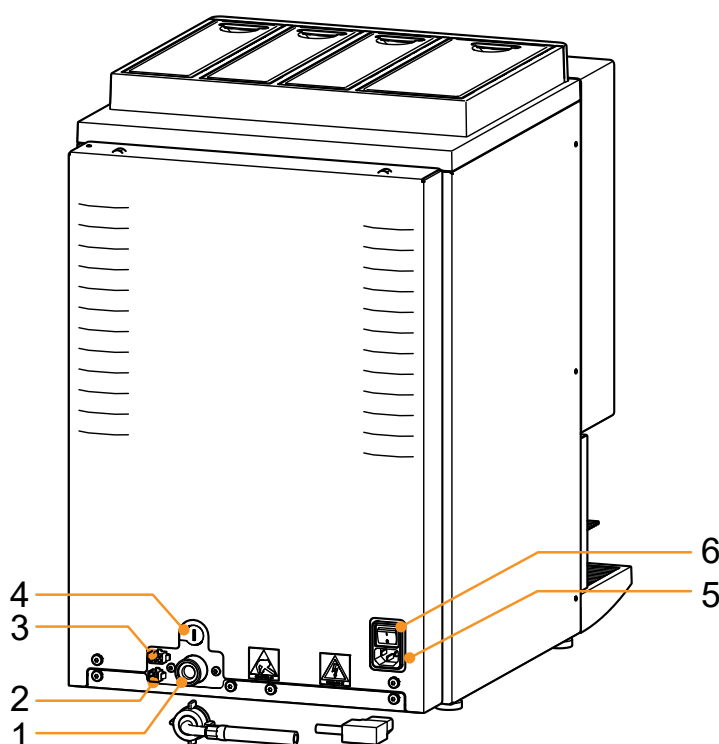
- | | |
|--|---|
| 1 Bean sight glass (HO Siamonie Smart XL only) | 8 Cup shelf (height adjustable) |
| 2 Door lock | 9 Grounds container drawer and grounds container |
| 3 Door | 10 Touchscreen |
| 4 Hot water outlet | 11 Bean container (coffee) |
| 5 Water tank cover / water tank (optional) | 12 Instant product container* chocolate powder or universal |
| 6 Drip grid | 13 Instant product container* sugar or chocolate powder |
| 7 Drip tray | 14 Instant product container* topping |

*see variants shown on page 11

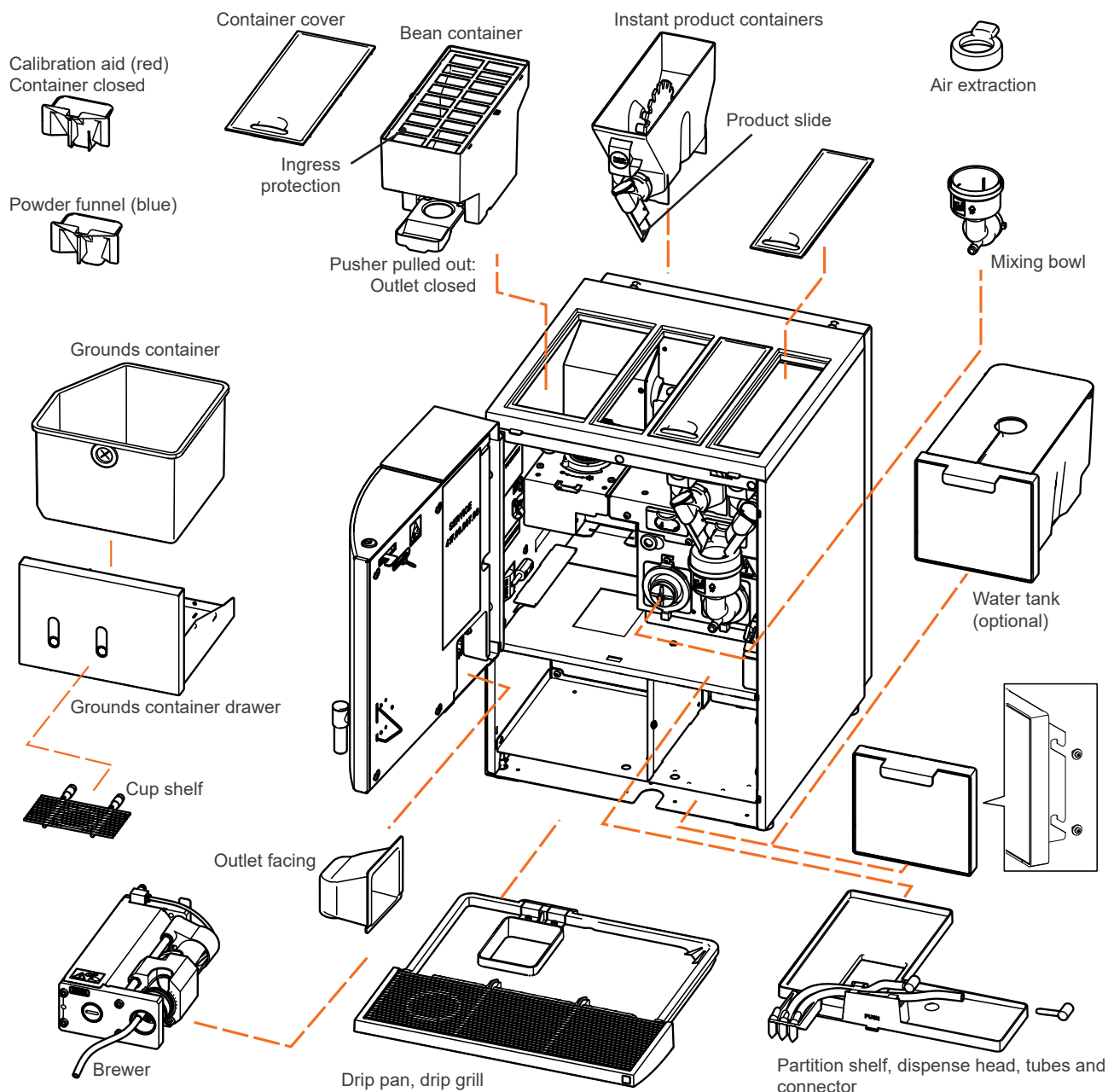
HO Siamonie Smart



- | | | |
|------------------------------|------------------------|-------------------|
| 1 Instant product containers | 5 Partitioning shelf | 9 USB-interface |
| 2 Product slide | 6 Drinks dispense head | 10 Slider |
| 3 Mixing bowl | 7 Brewer | 11 Bean container |
| 4 Connector for outlet pipe | 8 Powder funnel | 12 Cover |

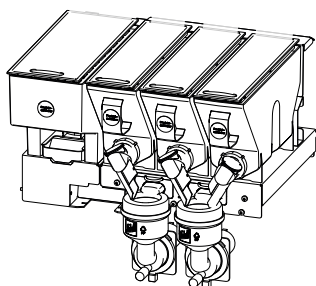


- | |
|---|
| 1 Water connection |
| 2 Connection sensor for canister operation (optional) |
| 3 MDB-connection (XL variant only) |
| 4 Network cable feed |
| 5 Supply voltage inlet (socket) |
| 6 Main switch |

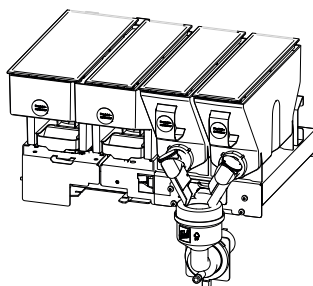


Variants

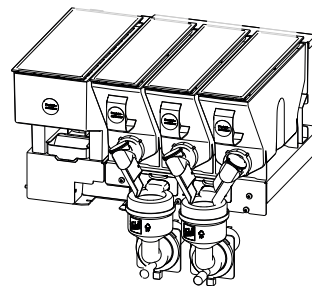
Mono 3201
Single grinder



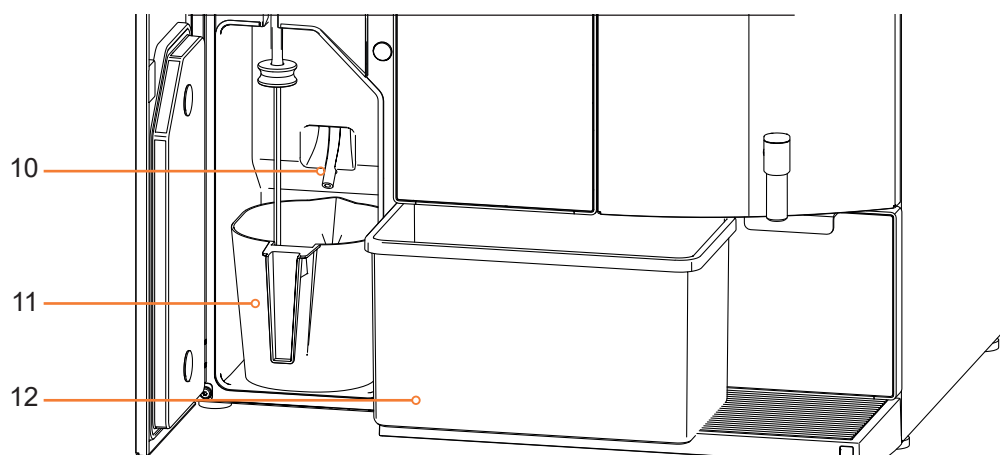
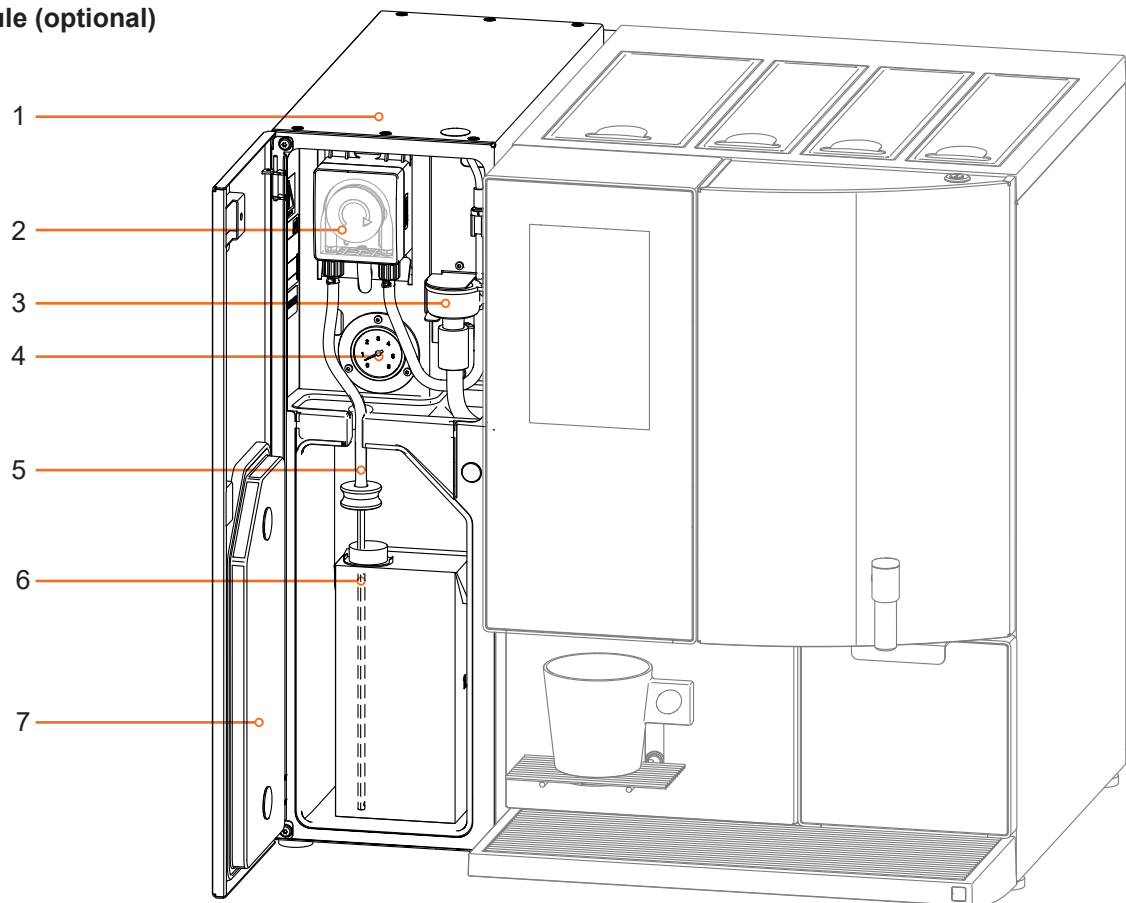
Duo 2101
Two grinders



Mono 3202
Single grinder



VS milk module (optional)



1 Milk module

2 Pump

3 Milk frother

4 Manometer

5 Suction tube with lance

6 Drink carton for milk

7 Door with insulation

8 Brewer cleaning tablets

9 Cleaner for milk frother

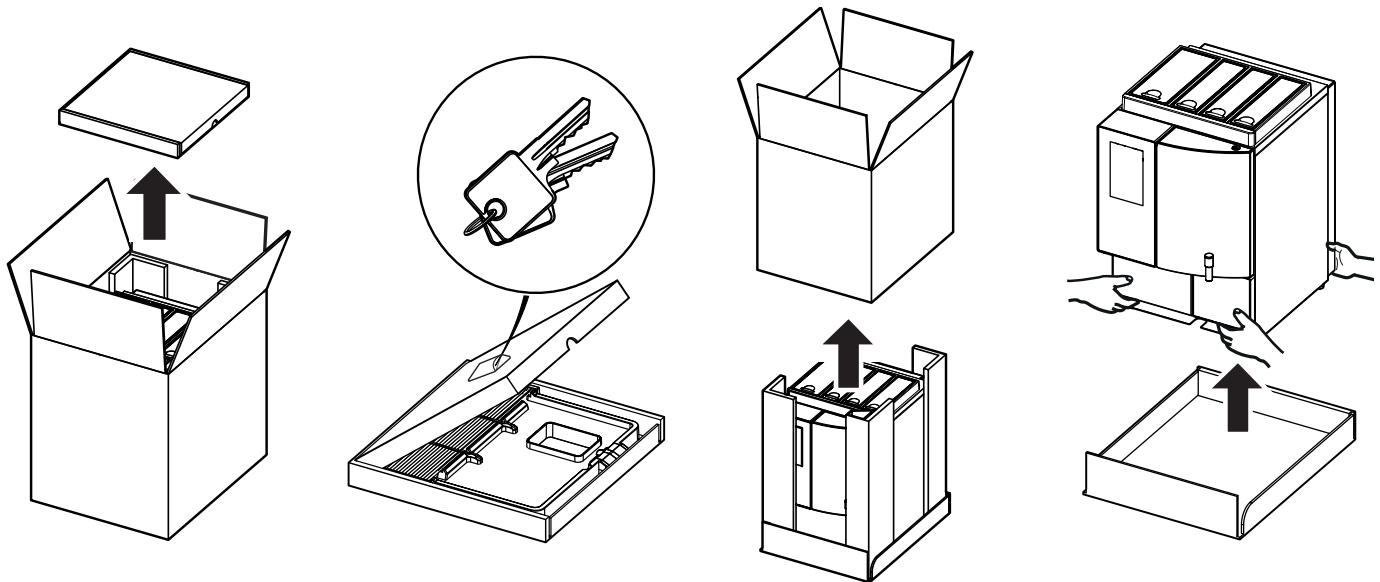
10 Run-off for liquids when cleaning

11 Measuring jug

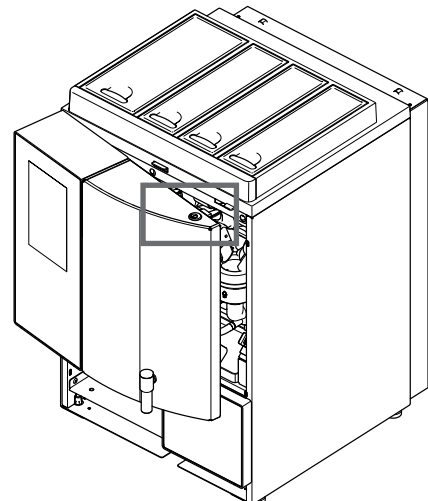
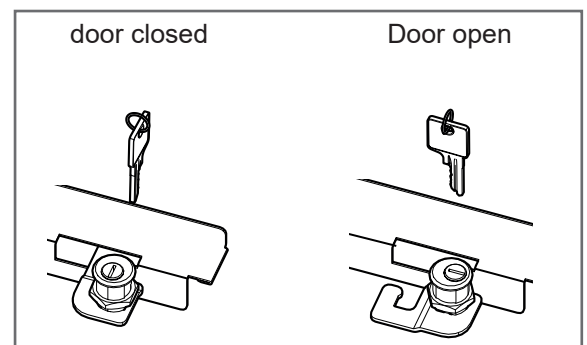
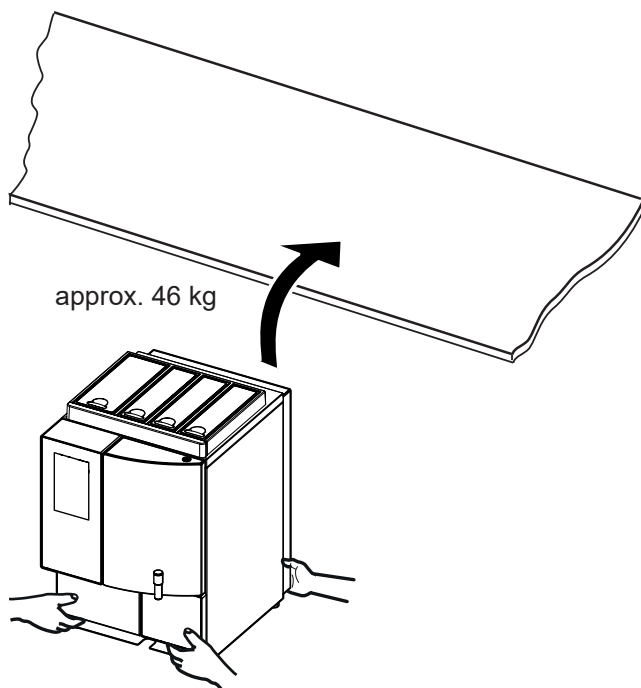
12 Cleaning container

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.



- Because the machine is heavy it should be lifted by two persons onto the installation surface.
- To open the door use the key supplied with the machine.



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.

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 65.

Installation requirements: Water tank (optional)

- The water tank must only be filled with fresh drinking water.
- We recommend using water filter part no. 417 00 079 00. Refer to „6.9.6 Water tank (optional)“ on page 39

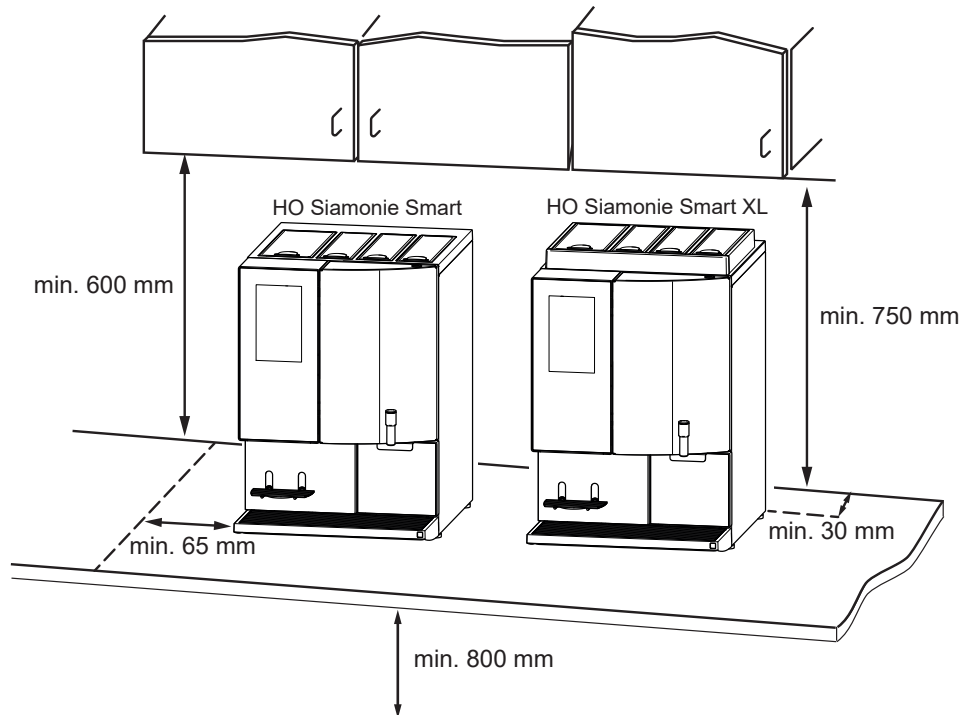
Installation requirements: Electrics

- Insert the plug into a properly installed shockproof socket (see technical data).
- Observe „Technical data“ on page 65.

5.2 Location

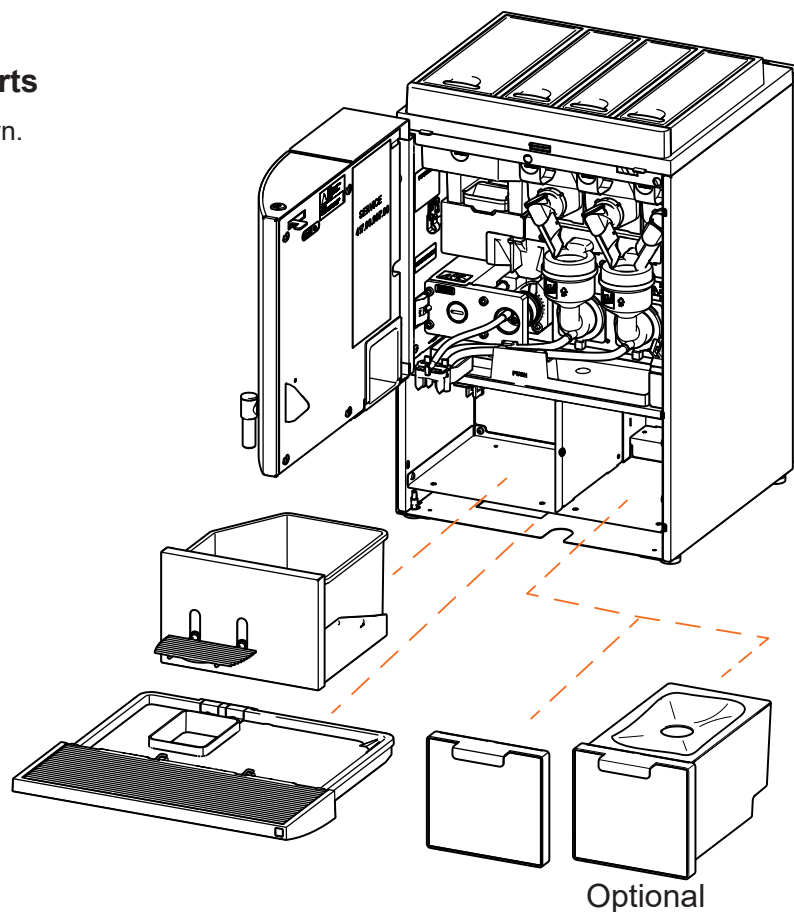
The machine must be stood on a flat surface, stable and strong enough to support its weight.

- Side clearance to objects on the left 70 mm; on the right 50 mm
- A gap of at least 80mm is required behind the machine for the supply lines.
- A space of approx. 400 mm is required in front of the machine in order to open the door



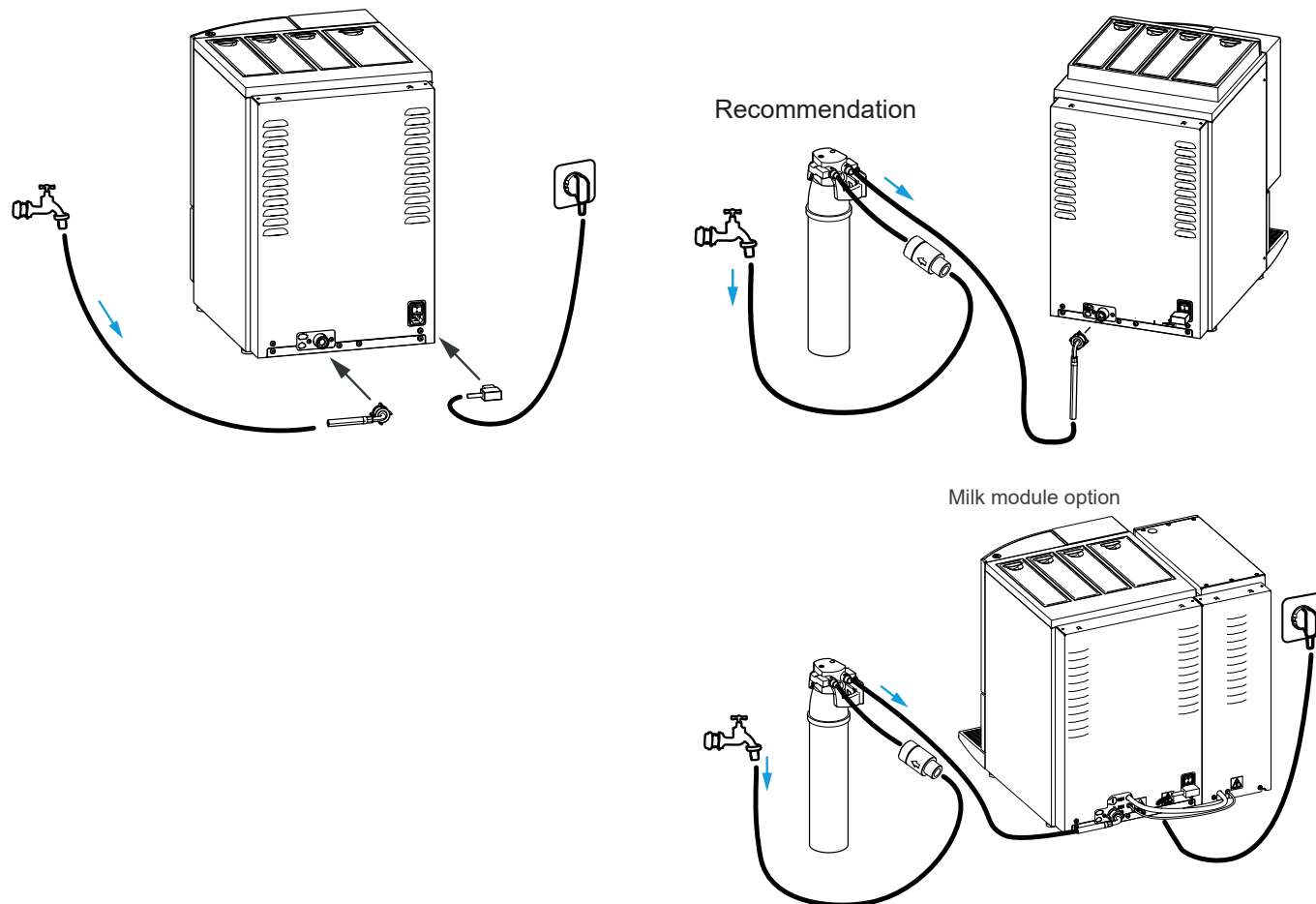
5.3 Fitting parts

Fit the parts as shown.



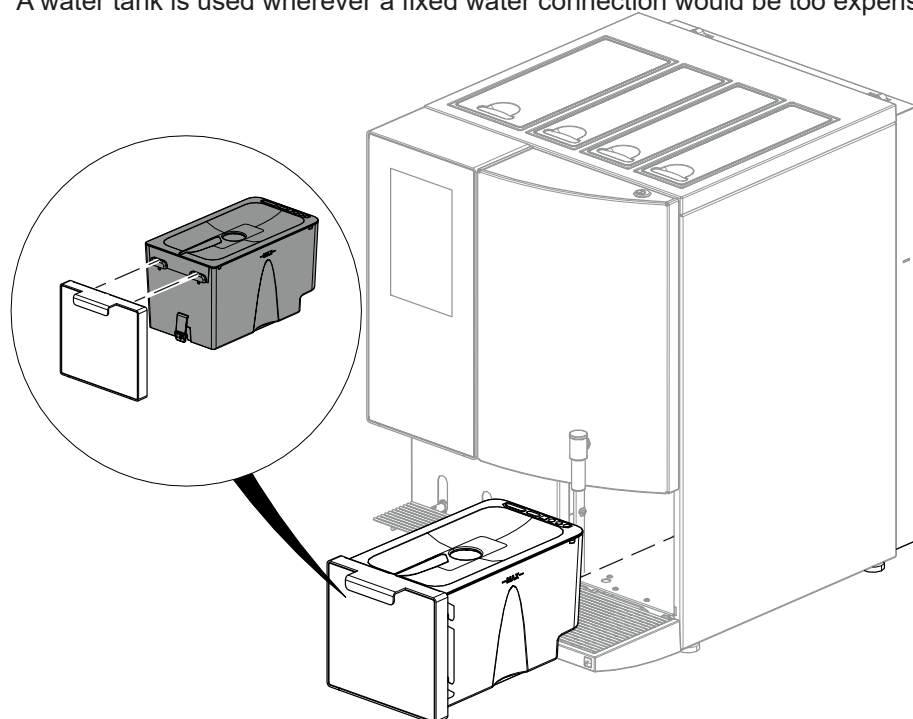
5.4 Water and power supply

The machine must be supplied with water and power. Installation requirements are covered in chapter „5.1 Installation requirements“ on page 14.



5.5 Water tank (optional)

A water tank is used wherever a fixed water connection would be too expensive.



5.6 Levelling the machine and door

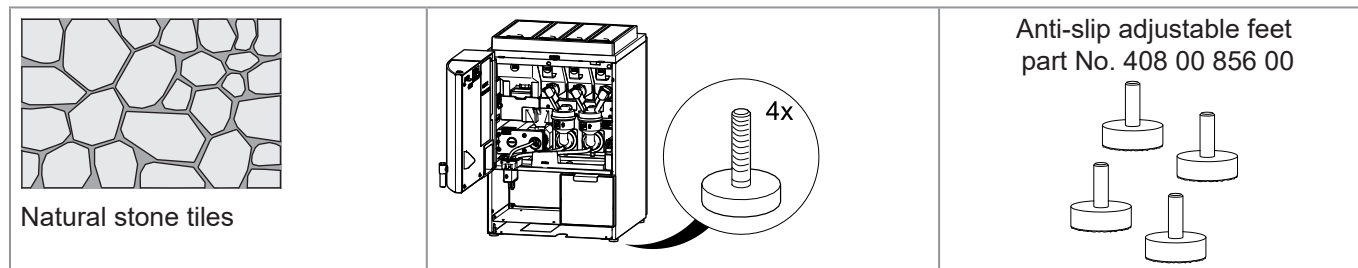
Following transportation and installation it may be necessary to level the machine.

Problem

The machine is on tiles or natural stone and wobbles.

Proceed as follows

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

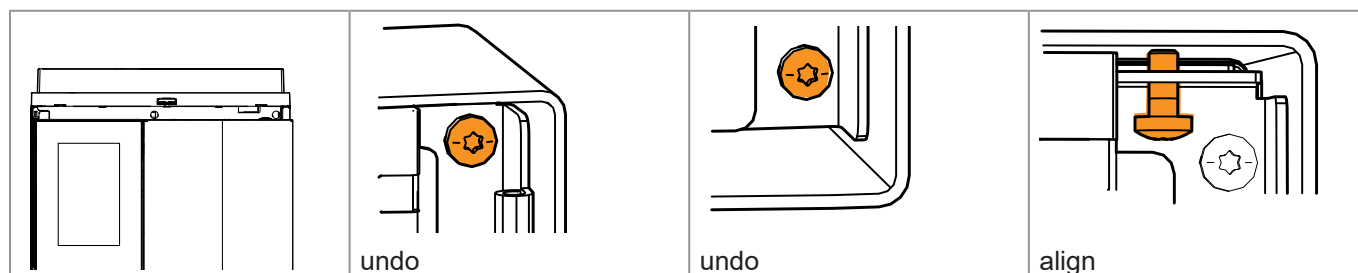


Problem, solution

The whole door hangs downwards. The door should be aligned because it is not parallel with the top of the machine.

Proceed as follows

1. Undo the nuts on the inside
2. Turn the upper screw to align
3. Firmly tighten the nuts on the inside.

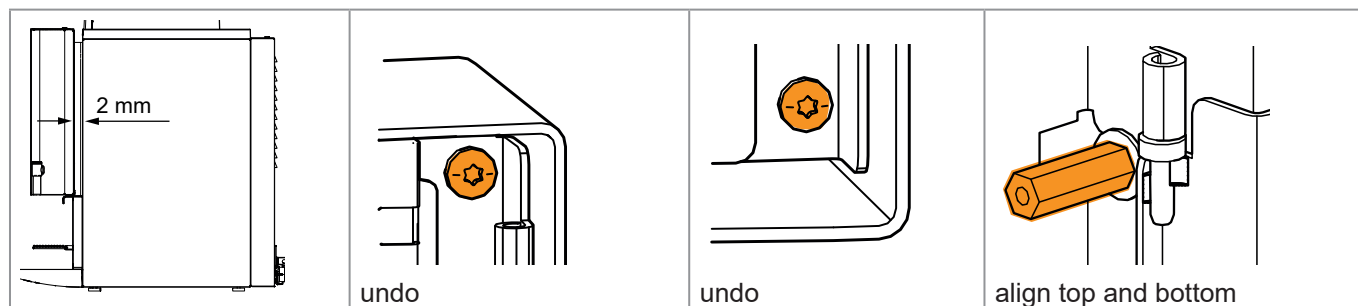


Problem, solution

From the side view there is too much of a gap between the door and frame (should be approx. 2 mm). The door must be moved closer to the machine.

Proceed as follows

1. Undo the nuts on the inside
2. Turn both screws
3. Firmly tighten the nuts on the inside

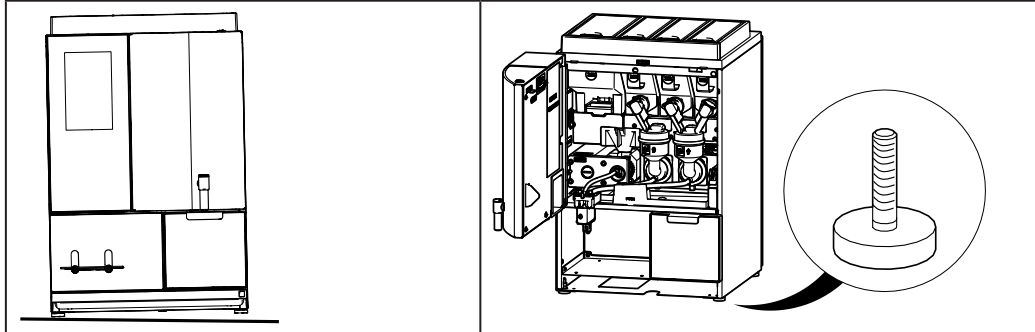


Problem

The machine is lopsided because the surface underneath is lopsided

Proceed as follows

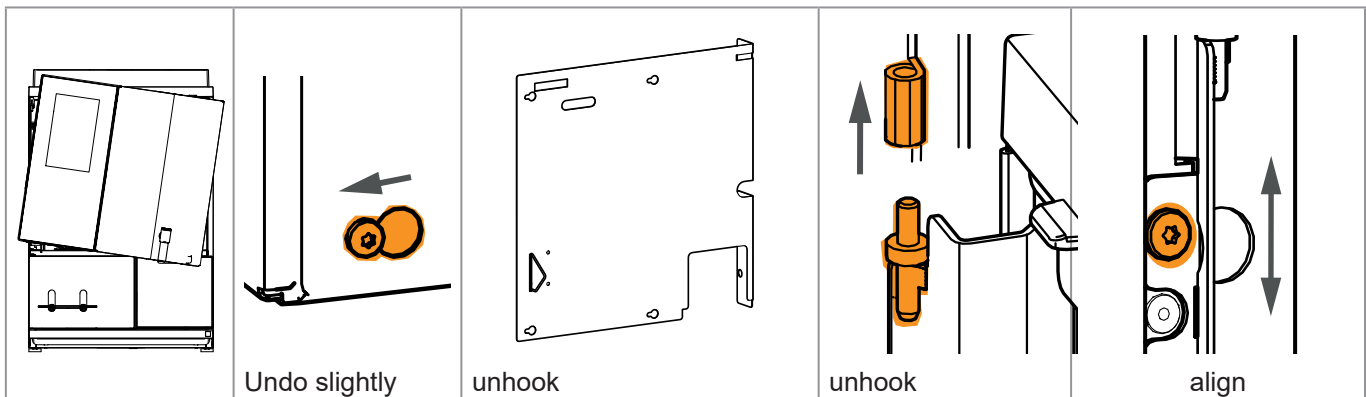
1. *Lift the machine slightly*
2. *Turn the adjustable feet out to the right or left simultaneously until the machine is level.*

**Problem, solution**

The measures taken so far have not worked and the adjustment options using the threaded feet have been exhausted. The door hinges must be re-aligned.

Proceed as follows

1. *Undo the screws on the internal door cover slightly and unhook the door cover.*
2. *Take the door off its hinges and hold in position. Do not catch any of the machine cables!*
3. *Undo the screws on the door hinge and re-position the hinge. Re-tighten the screws.*
4. *Fit the door*
5. *Insert the door cover*



5.7 Start up

5.7.1 Water supply

Open the water supply and check the connections for leakage. When using a water tank fill the tank with fresh water from the supply and fit to the machine.

5.7.2 Mains plug

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

5.7.3 Switch on the machine

- The main switch can be found at the back of the machine.
- The heating up phase commences once the machine is switched on if the espresso boiler has been filled. See „5.7.4 Fill espresso boiler“ on page 20
Once this is concluded the machine is ready for use.



Software is being loaded



“Ready for use” is displayed bottom right

5.7.4 Fill 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.

5.7.5 Turn on the heating

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.*

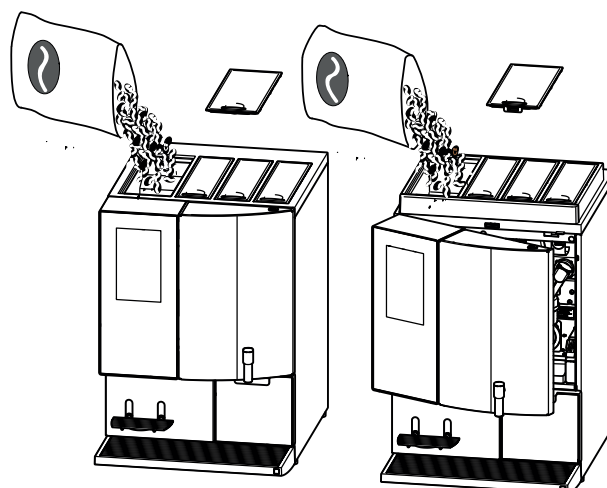
5.7.6 Filling the bean containers


TIP

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

Proceed as follows

1. Open the machine door (Siamonie Smart XL only)
 2. Remove the bean container cover.
 3. Fill with beans
 4. Replace the container cover.
 5. Go to short service menu
 6. Press [Beans container full].
 7. Close the machine door (Siamonie Smart XL only)
- The grinders run for a short time.
8. Press [OK] to exit the menu.
- The bean container is full.



HO Siamonie Smart

HO Siamonie Smart XL
Open the door

Variant Mono 3201			
Coffee beans	Chocolate	Sugar	Topping
(A)	(B)	(B)	(B)

Variant Duo 2101			
Coffee beans	Espresso beans	Chocolate	Topping
(A)	(A)	(B)	(B)

Variant Mono 3202			
Coffee	Universal / coffee (instant)	Chocolate	Topping
(A)	(B)	(B)	(B)

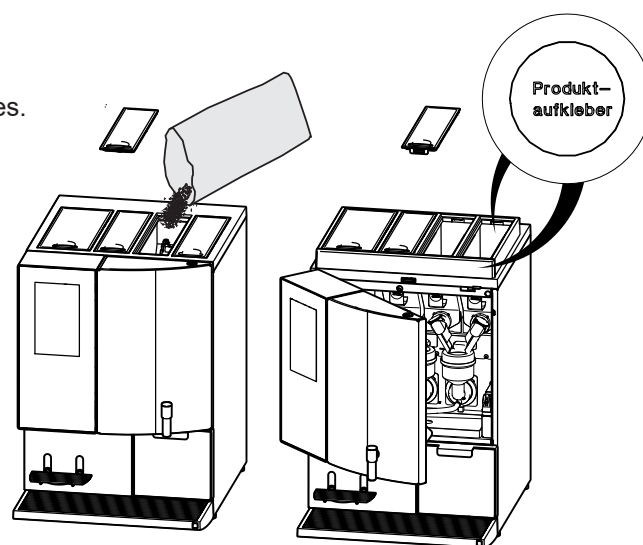
- (A) Fill with coffee beans or espresso beans
- (B) Fill with chocolate powder, milk powder (topping), sugar etc. for hot drinks machines.

5.7.7 Filling instant product container

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

Proceed as follows

1. Open the machine door (Siamonie Smart XL only)
2. Take off the container cover.
3. Fill with instant product.
4. Replace the container cover.
5. Close the machine door (Siamonie Smart XL only)



HO Siamonie Smart

HO Siamonie Smart XL
Open the door

5.7.8 Adjust 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.

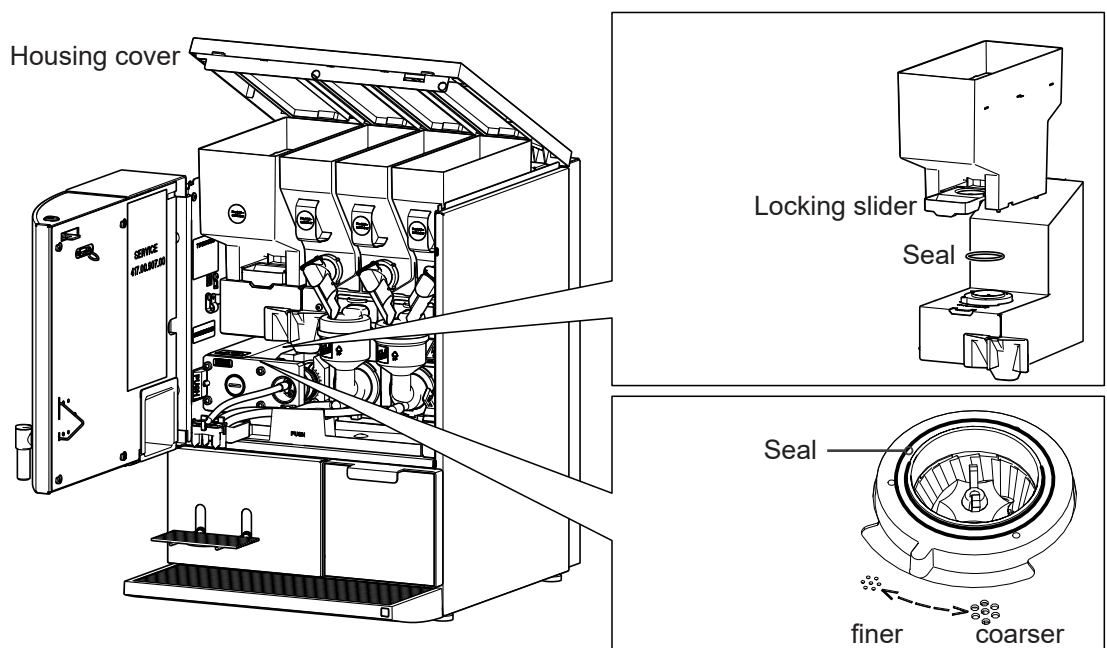


TIP

When the grind level is adjusted, the coffee powder may jam the grinder. To avoid this the coffee grinder should be empty before making any adjustment.

Proceed as follows

1. Open the machine door.
 2. Pull the locking slider forwards.
 3. Remove the machine lid.
 4. [Technician] - [Service functions] - [Motors] - [58M - Open brewing chamber].
 5. Insert service key.
 6. [Send].
 7. [Technician] - [Service functions] - [Motors] - [10M - grinder 1 (Espresso) right] or [11M - grinder 2 (Coffee) left].
 8. Press [Send] several times.
Allow the grinder to run until no more coffee powder comes out of powder chute.
The coffee powder falls into the grounds container.
 9. Remove the bean container and seal.
 10. Twist the adjusting ring on the grinder gradually to change the grind level.
Turn to the right → powder coarser → brew time shorter
Turn to the left → powder finer → brew time longer
→ The grind has been adjusted
 11. Place seal on the adjusting ring. Replace bean container.
 12. Push the locking slider backwards.
 13. [Technician] - [Service functions] - [Motors] - [10M - grinder 1 (Espresso) right] or [11M - grinder 2 (Coffee) left].
 14. To check the grind level press [Send] several times.
 15. Fit the machine lid.
- ✓ When the desired grind level has been reached the grinder must be re-calibrated.



5.7.9 Calibrating the grinders

The grinders must be filled with powder before calibration starts.

Proceed as follows

1. *[Service functions] - [Motors].*

*Variant Mono 3201
10M [Grinder]*

*Variant Duo 2101
10M [Grinder 1 (Espresso) right]
11M [Grinder 2 (Coffee) left]*

*Variant Mono 3202
10M [Grinder]*

2. *Press [Send] several times*

→ Powder is ground.

- ✓ The grinders are filled with powder so that the subsequent calibration can deliver meaningful values.

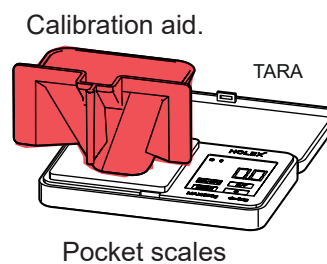
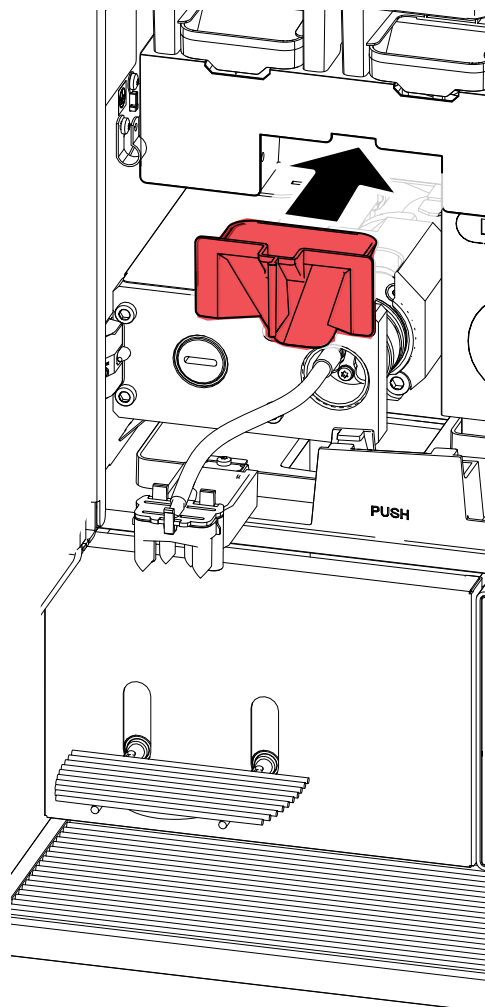
Cleaning aids

- Scales (to 0.1g accuracy)
- Calibration aid.

Proceed as follows

1. *Open the machine door.*
2. *[Technician]*
3. *Insert service key.*
4. *Place the red calibration aid onto the scale and tare.*
5. *Pull out the blue powder slide and replace with the red calibration aid.*
6. *[Products/Test vends] - [Calibrating] - [Calibrating espresso grinder].*
7. *[Start calibrating]*
8. *Place the red calibration aid onto the scale and read off the weight.*
9. *Enter the weight in grammes (g) using the number keypad.*
10. *Press ✓ to enter.*
11. *Repeat calibration twice more.*

- ✓ The grinders (coffee and espresso grinder) have been calibrated.



5.7.10 Calibrating the instant product containers

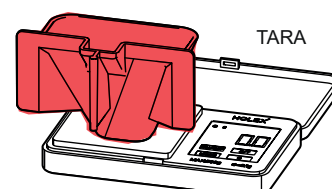
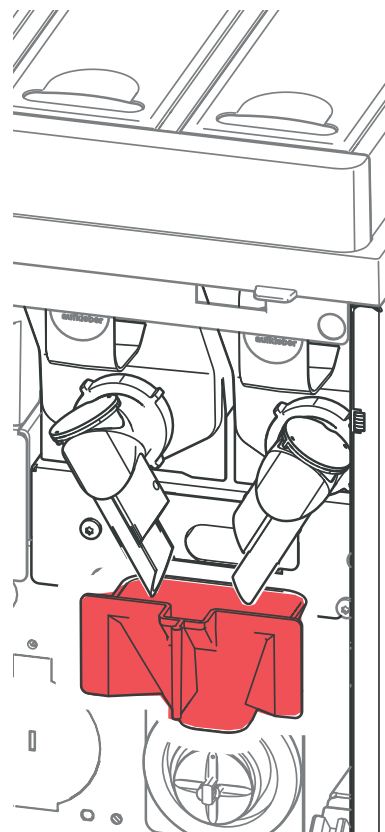
When changing products it is necessary to re-calibrate.
The worms must be filled with powder before calibration starts.

Proceed as follows

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.

Proceed as follows

1. *Open the machine door.*
 2. *[Technician]*
 3. *Insert service key.*
 4. *Place the red calibration aid onto the scale and tare.*
 5. *Remove the blue mixing bowl*
 6. *[Products/Test vends] - [Calibrating] - [Calibrating instant].*
 7. *[Start calibrating] and collect the powder using the red calibration aid*
 8. *Place the red calibration aid onto the scale and read off the weight.*
 9. *Enter the weight in grammes (g) using the number keypad.*
 10. *Press  to enter.*
 11. *Repeat calibration twice more.*
- ✓ The motors on the instant product containers have been calibrated



6. Operating

6.1 Ready to use

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

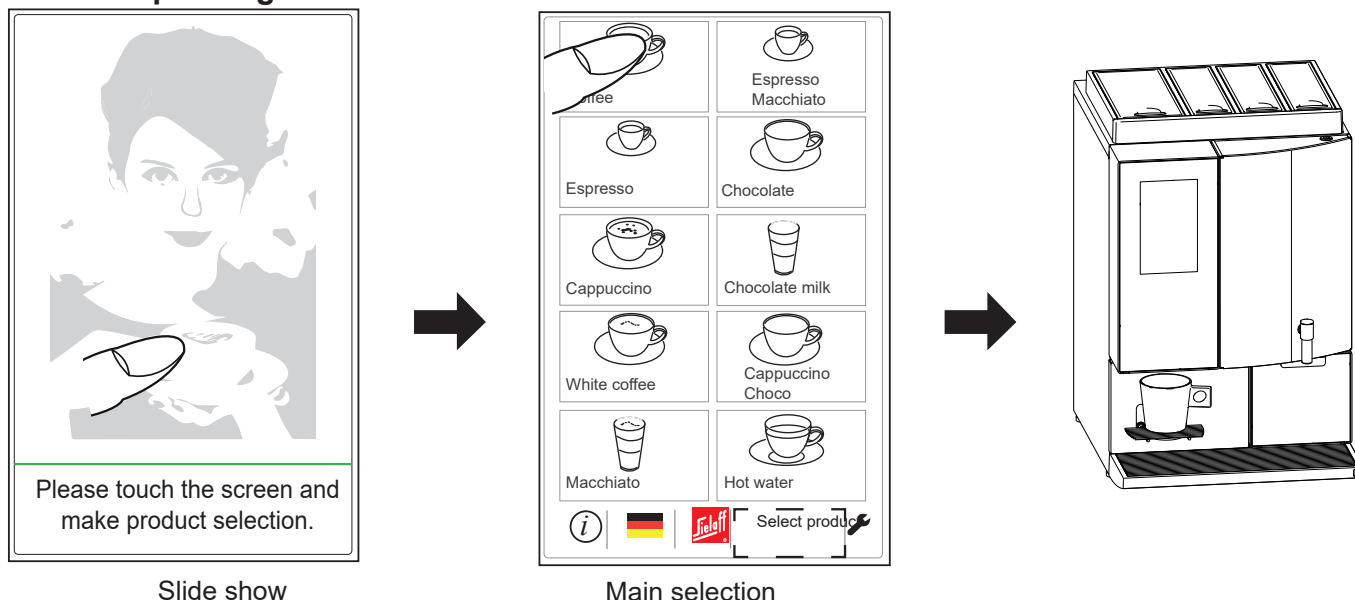
Ready for use	Not ready for use
	

6.2 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].

6.3 Dispensing hot water



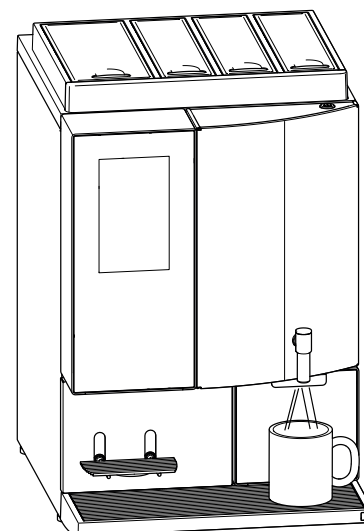
Hot water can be obtained from the right outlet pipe. A standard quantity is dispensed. By pressing [Stop product dispense] water dispense can be aborted.

1. Place cup or receptacle under the right 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!



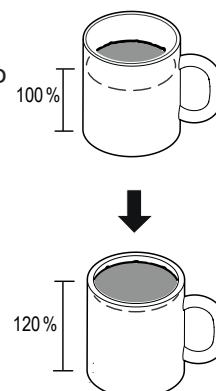
6.4 Cup adjustment

The quantities dispensed can be adapted to individual cups.

The filling quantity can be changed by approx 20 % here. This makes it possible for the cup to be a little more or less full.

Proceed as follows

1. Open the machine door.
 2. [Operator] or [Technician] - [Product/Test vend] - [Cup adjustment].
 3. Select product
 4. Make adjustment using Minus-/ Plus-key (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 100%



6.5 Dosages

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

6.6 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.

6.7 Test vend

For adjustment purposes a test vend can be made.

Proceed as follows

1. Place a receptacle under the outlet
2. [Technician] - [Product/Test vend] - [Cup adjustment].
3. Select product
4. Insert service key
5. [Start test vend]

✓ The selected drink is dispensed

6.8 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. Refer to „6.8.7 Espresso and its variants“ on page 33



Main selection

6.8.1 Main product abbreviations

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

Main products	Abbreviation	Large quantity	Comments
Coffee	CAF1	CA1g	Coffee Grinder 2
Coffee Classico	CAF6	CO6g	Instant coffee
Espresso	ESP	-	Espresso without sugar
Espresso with sugar	-	ESPg *	Espresso with sugar
Cappuccino	CAP1	CP1g	Milk, then espresso
Cappuccino Choco	CAP2	CP2g	Milk, then espresso, then chocolate
Cappuccino Italiano	CAP3	CP3g	Espresso, then milk
White coffee	CAL	CALg	Coffee, then milk
White coffee Classic	CAL3	CO3l	Instant coffee, then milk
Latte Macchiato	MAC	-	In 180 ml cup; additional sugar possible
Latte 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
Espresso Macchiato	ESMA	ESMI	Milk, then espresso; 3 steps sugar
Espresso Mac. Chocolate	ESCO	ESCg	Milk, then espresso, then chocolate
Milk	MIL	MILg	dispense extra
Americano	AMI	AMlg	same as CAF1 with added water
Hot water	HW	HWg	dispense extra
Double	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

6.8.2 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)

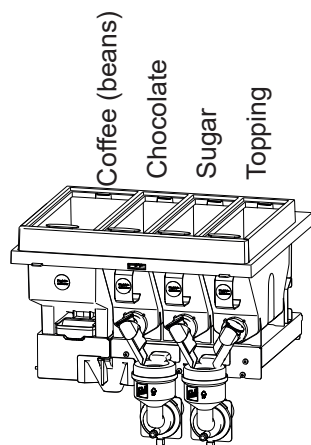
** Double: double the volume is dispensed. For instant products double the quantity is dispensed, for drinks using whole beans two brewing processes take place one after the other.

6.8.3 Recipe/ machine-variants (without milk module)

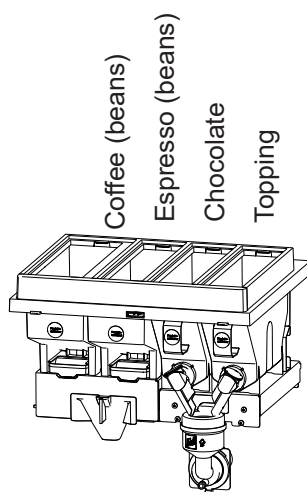
	Mono 3201 variant				Duo 2101 variant				Variant Mono 3202				
	Coffee (beans)	Chocolate	Sugar	Topping	Coffee (beans)	Espresso (beans)	Chocolate	Topping	Coffee (beans)	Universal	Chocolate	Topping	Abbreviation
Coffee	X		Z	Z	X			Z	X			Z	CAF1
Espresso	X					X			X				ESP
Cappuccino	X		Z	X		X		X	X			X	CAP1
Capp. Chocolate	X	X	Z	X		X	X	X	X		X	X	CAP2
Cappuccino Itali.	X	X	Z	X		X		X	X			X	CAP3
White coffee	X		Z	X	X			X	X			X	CAL
Macchiato	X		Z	X		X		X	X				MAC
Chocolate		X					X				X		CHOC
Chocolate milk		X		X			X	X			X	X	COM
Uni										X			UNI1
Esp. Macchiato			Z	X		X		X	X			X	ESMA
Espresso Choc	X	X	Z	X		X	X	X	X		X	X	ESCO
Milk				X				X				X	MLT
Americano	X		Z	Z	X			Z	X			Z	AMI
Hot water													HW
Double	X					X			X				DOPI
Lungo	X					X			X				LUN
Ristretto	X					X			X				RIS
Instant coffee										X		Z	CAF6
Cappuccino										X		X	CAP5
Capp. Chocolate										X	X	X	CAP6
Macchiato										X			MAC4
White coffee										X		X	CAL3

X - is used

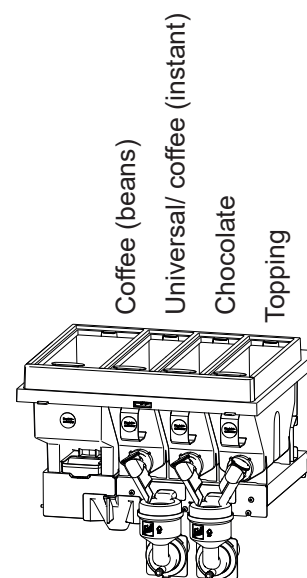
Z-possible selection



Mono 3201 variant



Duo 2101 variant



Variant Mono 3202

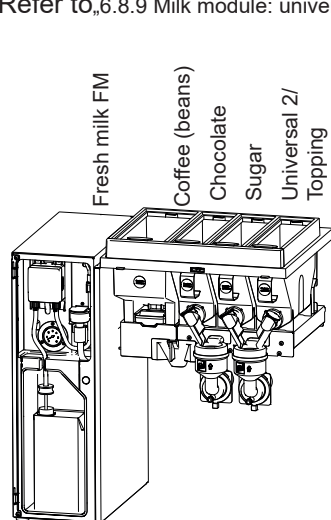
6.8.4 Recipe/ machine-variants (with milk module)

	Variant Mono 3201 FM					Variant Duo 2101 FM					Variant Mono 3202 FM					Abbrevia- tion
	Fresh milk FM	Coffee (beans)	Chocolate	Sugar	Universal 2/ Topping	Fresh milk FM	Coffee (beans)	Espresso (beans)	Chocolate	Universal 2/ Topping	Fresh milk FM	Coffee (beans)	Universal/ Inst. Coffee	Chocolate	Universal 3/ Topping	
Coffee	Z	X		Z	Z	Z	X			Z	Z	X			Z	CAF1
Espresso		X						X				X				ESP
Cappuccino	X	X		Z	X	X		X		X	X	X			X	CAP1
Cappuccino Choco	X	X	X	Z	X	X		X	X	X	X	X		X	X	CAP2
Cappuccino Itali.	X	X	X	Z	X	X		X		X	X	X			X	CAP3
White coffee	X	X		Z	X	X	X			X	X	X			X	CAL
Macchiato	X	X		Z	X	X		X		X	X	X			X	MAC
Chocolate			X						X					X		CHOC
Chocolate milk	X		X		X	X			X	Z	X			X	X	COM
Uni					X					X			X			UNI1
Esp. Macchiato	X	X		Z	X	X		X		Z	X	X			X	ESMA
Espresso Choc	X	X	X	Z	X	X		X	X	X	X	X		X	X	ESCO
Milk	X				X	X				X	X				X	MLT
Americano	Z	X		Z	Z	Z	X			Z	Z	X			Z	AMI
Hot water																HW
Double		X						X				X				DOPI
Lungo		X						X				X				LUN
Ristretto		X						X				X				RIS
Instant coffee											Z		X		Z	CAF6
Cappuccino											X		X		X	CAP5
Cappuccino Choco											X		X	X	X	CAP6
Macchiato											X		X		X	MAC4
White coffee											X		X		X	CAL3

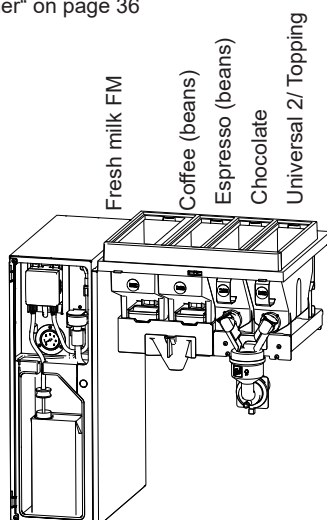
X - is used

Z-possible selection

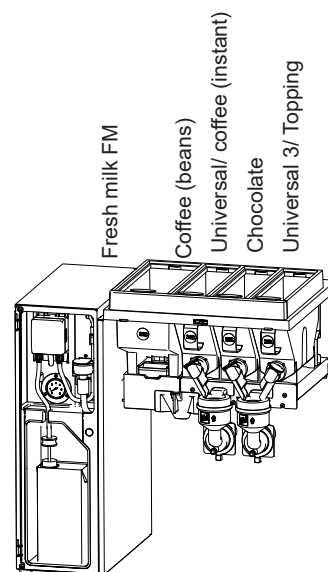
Refer to „6.8.9 Milk module: universal container“ on page 36



Variant Mono 3201 FM



Variant Duo 2101 FM



Variant Mono 3202 FM

6.8.5 Default selections

Selections are set as standard at the factory with a drinks layout (engl. default).
The number identifies the selection then the abbreviation for the recipe follows.
See „6.8.1 Main product abbreviations“ and „6.8.2 Available pre-selections“

Mono 3201 variant

Level 1

1 CAF1	6 ESMA+ST
2 ESP+ST	7 CHOC+ST
3 CAP+ST	8 COM+ST
4 CAL+ST	9 MIL+ST
5 MACg+ST	10 HW+ST

Level 2

Refinement level

11 Weaker		12 Stronger
13 SU>>	14 WH>>	16 Pot
17 SO1		

15 - cannot be used

Level for large products

32 AMI *	36 ESMg+ST
32 LUNg+ST	37 CHOg+ST
33 CP1g+ST	38 COMg+ST
34 CALg+ST	39 MILg+ST
35 MACg+ST	40 HWg+ST

*without start

"Espresso" level

41 DOPI+ST	42 LUN+ST	43 RIS+ST
44 ESCO+ST	45 ESMA+ST	46 ESP+ST
47 ESPg+SU+ST	Back	48 empty

Duo 2101 variant

Level 1

1 CAF1	6 ESMA+ST
2 ESP+ST	7 CHOC+ST
3 CAP+ST	8 COM+ST
4 CAL+ST	9 MIL+ST
5 MACg+ST	10 HW+ST

Level 2

Refinement level

11 Weaker		12 Stronger
13	14 WH>>	16 Pot
17 SO1		

15 - cannot be used

Level for large products

32 AMI *	36 ESMg+ST
32 LUNg+ST	37 CHOg+ST
33 CP1g+ST	38 COMg+ST
34 CALg+ST	39 MILg+ST
35 MACg+ST	40 HWg+ST

*without start

"Espresso" level

41 DOPI+ST	42 LUN+ST	43 RIS+ST
44 ESCO+ST	45 ESMA+ST	46 ESP+ST
47 empty	Back	48 empty

Variant Mono 3202

Level 1

1 CAF1	6 ESMA+ST
2 ESP+ST	7 CHOC+ST
3 CAP1+ST	8 COM+ST
4 CAL+ST	9 MIL+ST
5 MACg+ST	10 HW+ST

Level 2

Refinement level

11 Weaker		12 Stronger
13	14 WH>>	16 Pot
17 SO1		

15 - cannot be used

Level for large products

32 AMI *	36 ESMg+ST
32 LUNg+ST	37 CHOg+ST
33 CP1g+ST	38 COMg+ST
34 CALg+ST	39 MILg+ST
35 MACg+ST	40 HWg+ST

*without start

"Espresso" level

41 DOPI+ST	42 LUN+ST	43 RIS+ST
44 ESCO+ST	45 ESMA+ST	46 ESP+ST
47 empty	Back	48 empty

Variant Mono 3201 FM (with milk module0

Level 1

1 CAF1+FM	6 ESMA+ST+FM
2 ESP+ST	7 CHOC+ST
3 CAP1+ST+FM	8 COM+ST+FM
4 CAL+ST+FM	9 MIL+ST+FM
5 MACg+ST+FM	10 HW+ST

Level 2

Refinement level

11 Weaker		12 Stronger
13 SU>>	14 FM/WH>>	16 Pot
17 SO1		

15 - cannot be used

Level for large products

32 AMI+FM *	36 ESMg+ST+FM
32 LUNg+ST	37 CHOg+ST
33 CP1g+ST+FM	38 COMg+ST+FM
34 CALg+ST+FM	39 MILg+ST+FM
35 MACg+ST+FM	40 HWg+ST

*without start

"Espresso" level

41 DOPI+ST	42 LUN+ST	43 RIS+ST
44 ESCO+ST +FM	45 ESMA+ST +FM	46 ESP+ST
47 ESPg+SU+ST	Back	48 empty

Variant Duo 2101 FM (with milk module0

Level 1

1 CAF1+FM	6 ESMA+ST+FM
2 ESP+ST	7 CHOC+ST
3 CAP+ST+FM	8 COM+ST+FM
4 CAL+ST+FM	9 MIL+ST+FM
5 MACg+ST+FM	10 HW+ST

Level 2

Refinement level

11 Weaker		12 Stronger
13	14 FM/WH>>	16 Pot
17 SO1		

15 - cannot be used

Level for large products

32 AMI+FM *	36 ESMg+ST+FM
32 LUNg+ST	37 CHOg+ST
33 CP1g+ST+FM	38 COMg+ST+FM
34 CALg+ST+FM	39 MILg+ST+FM
35 MACg+ST+FM	40 HWg+ST

*without start

"Espresso" level

41 DOPI+ST	42 LUN+ST	43 RIS+ST
44 ESCO+ST +FM	45 ESMA+ST +FM	46 ESP+ST
47 empty	Back	48 empty

Variant Mono 3202 FM (with milk module0

Level 1

1 CAF1+FM	6 ESMA+ST+FM
2 ESP+ST	7 CHOC+ST
3 CAP1+ST+FM	8 COM+ST+FM
4 CAL+ST+FM	9 MIL+ST+FM
5 MACg+ST+FM	10 HW+ST

Level 2

Refinement level

11 Weaker		12 Stronger
13	14 FM/ WH>>	16 Pot
17 SO1		

15 - cannot be used

Level for large products

32 AMI+FM *	36 ESMg+ST+FM
32 LUNg+ST	37 CHOg+ST
33 CP1g+ST+FM	38 COMg+ST+FM
34 CALg+ST+FM	39 MILg+ST+FM
35 MACg+ST+FM	40 HWg+ST

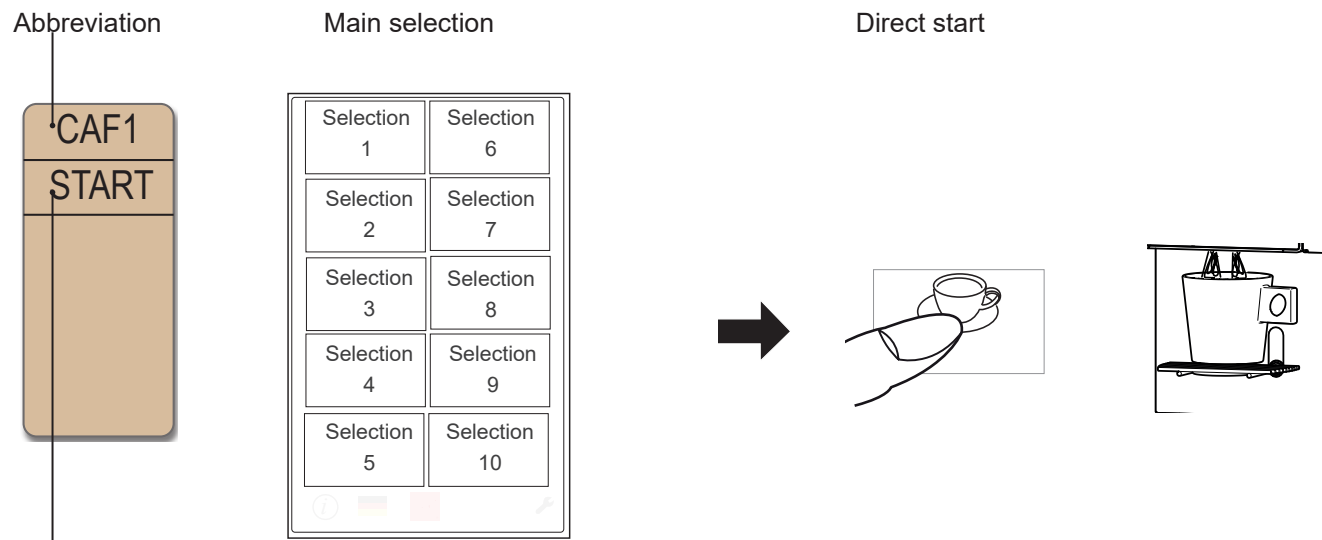
*without start

"Espresso" level

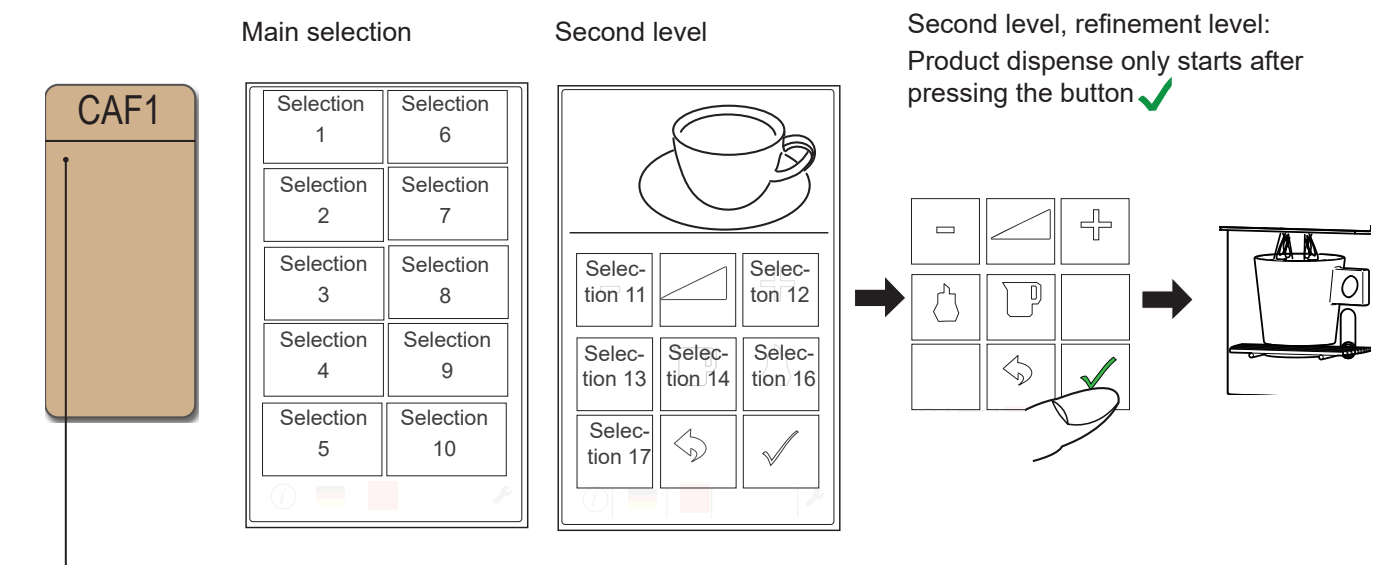
41 DOPI+ST	42 LUN+ST	43 RIS+ST
44 ESCO+ST +FM	45 ESMA+ST +FM	46 ESP+ST
47 empty	Back	48 empty

6.8.6 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 „6.8.1 Main product abbreviations“ on page 27.
See table „6.8.2 Available pre-selections“ on page 27.
- 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.

6.8.7 Espresso and its variants

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

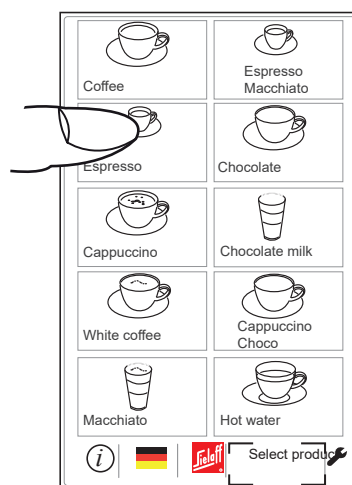
Option 1:

Only espresso is offered.



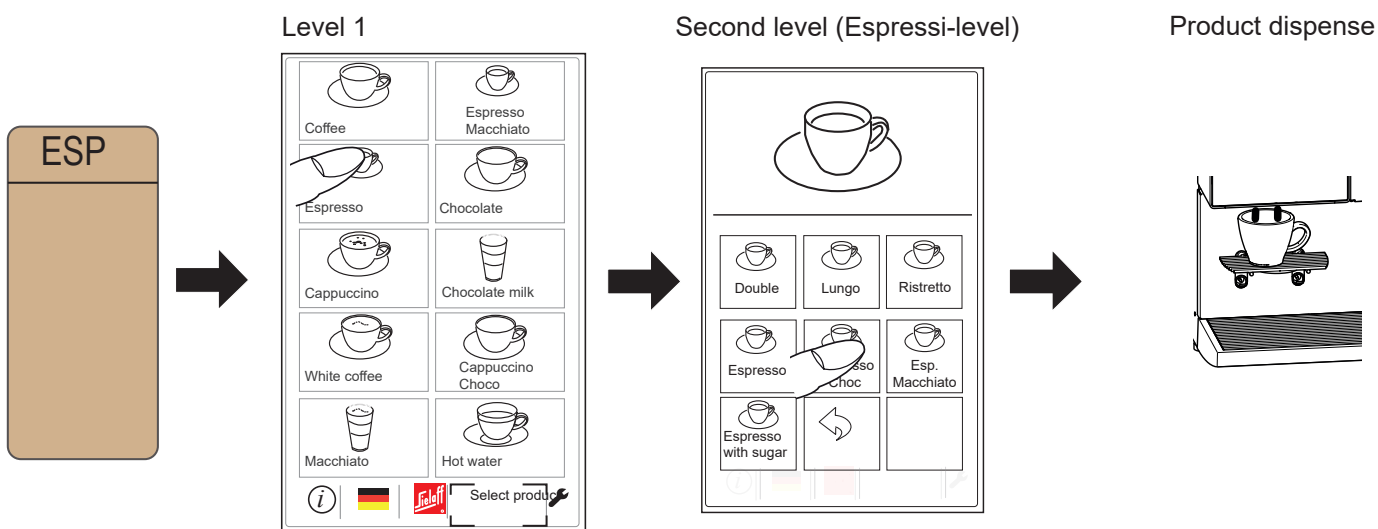
START causes preparation to begin immediately once a selection is made.

Direct start

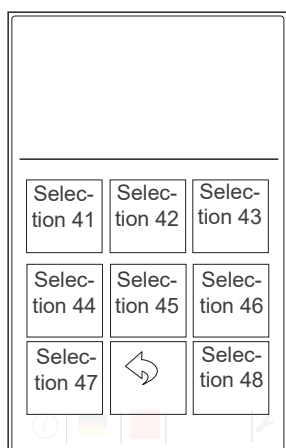


Option 2:

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:



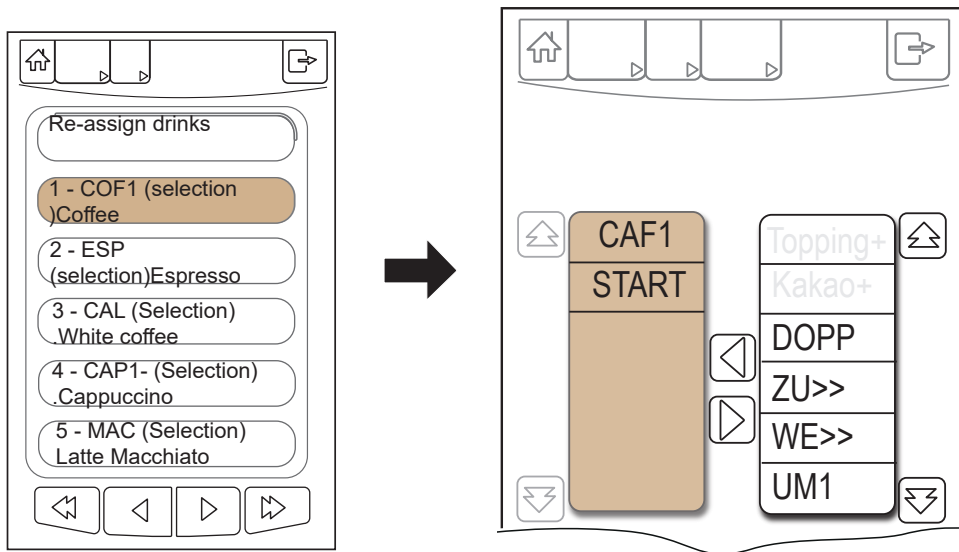
47 - ESP
Esp. + Sugar

6.8.8 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. [Technician] - [Product/Test vend] - [Programming mode]
 2. Make a selection (e.g. Selection 1 coffee)
 3. 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.



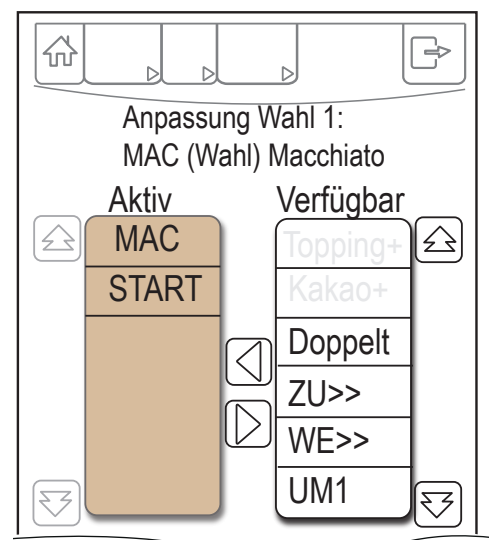
Step 2:

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.



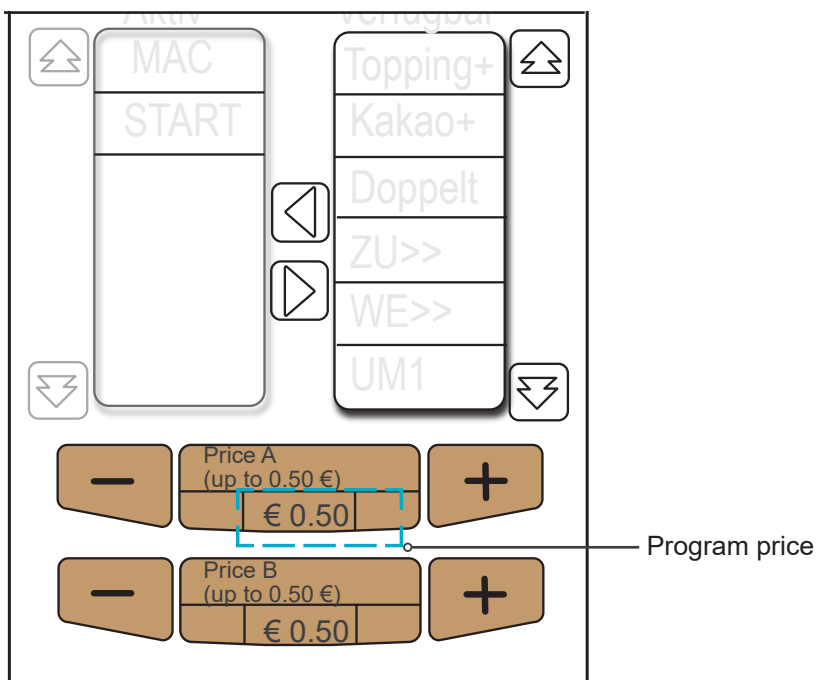
TIP

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

6.8.9 Milk module: universal container

On the Siamonie Smart the right hand container on the top is intended for topping. With the addition of the milk module this container is no longer required as the topping has been replaced by fresh milk.

The right container can now be used for the following new functions:

- 1 The right hand container is filled with topping (all variants)
It is not necessary to program anything additional in the software because the special setting D16 is already activated. If the milk is empty, the machine automatically switches to topping. The drink is delivered with topping if no milk is available.
- 2 The container remains empty (all variants).
Then the special setting D16 (default) must be again be removed (if milk is empty, switch over to topping).
- 3 Lactose-free milk or vanilla milk (both in powder form) should be used (all variants). .
- Special setting D16 must be deselected
- Containeruniversal 2/ Topping is used
- 4 Variant Mono 3202 FM:
For this variant two containers can be universally filled (see „universal/ Instant Coffee” and „universal 3/ Topping” in „6.8.4 Recipe/ machine-variants (with milk module)” on page 29).
The recipes abbreviated UNI1, CAF6, CAP5, CAP6, MAC4, CAL3 are delivered from theuniversal/ Instant Coffee” containers.
Other recipes are delivered from the new containers "universal 3/ Topping".

6.8.10 Use of "FM" abbreviation

For the settings for variants with milk module the recipe (CAP1), abbreviation "FM" must be programmed to the selections.

Cappuccino with fresh milk is dispensed from the milk module, if available.

If the "FM" abbreviation is not programmed to the selection, the topping container will be used, even when there is a milk module available.

Examples

Selection programming	Meaning
SelectionN 3: CAP1 + ST	Product is dispensed with topping
SelectionN 3: CAP1 + ST + FM	Product is dispensed with fresh milk
Selection 1: FM (as pre-selection / add-on + Selection 3: CAP1 +ST	Product is dispensed with fresh milk
Selection 1: FM (as pre-selection / deselection) + selection 3: CAP1 + ST + FM	Product is dispensed with topping

6.9 Daily operation

6.9.1 Filling the product containers

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

Refer to „5.7.6 Filling the bean containers“ on page 21

Refer to „5.7.7 Filling instant product container“ on page 21



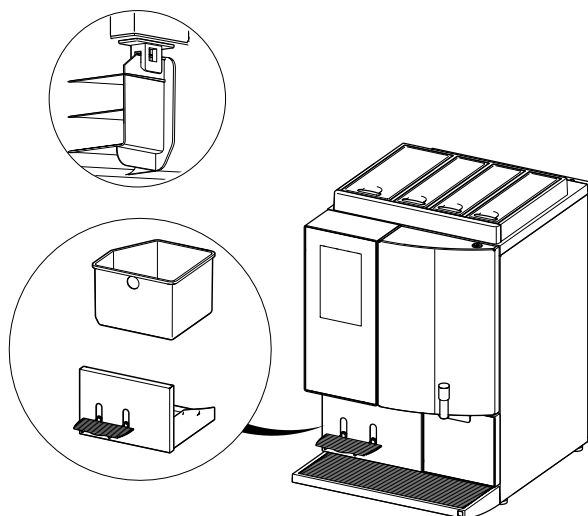
TIP

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.

6.9.2 Empty grounds container

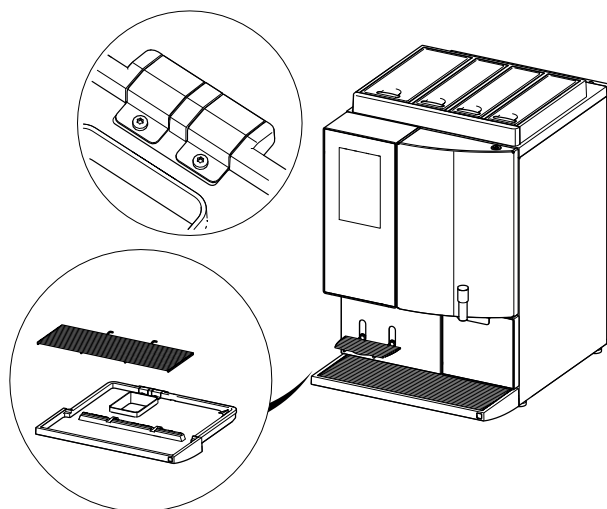
Coffee grounds and liquids are collected in the grounds container. After a set amount of vends a message appears in the display stating that the grounds container requires emptying.

1. *Pull out the container*
 2. *Remove the waste bag containing coffee grounds*
 3. *Place a new waste bag into the grounds container. Put the grounds container back into the machine.*
When returning the container ensure that the container switch is pressed in
 4. *Answer the message {grounds container empty} with [yes]*
- ✓ The machine is ready for operation again.



6.9.3 Drip tray

1. *Pull out the drip tray.*
 2. *Remove the cover and clean the drip tray and drip grid using detergent and a cloth.*
 3. *Re-fit the drip grid onto the drip tray.*
 4. *The drip tray contacts must be dry.*
 5. *Push the drip tray back into the machine.*
- ✓ The machine is again ready for use.



TIP

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

6.9.4 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.

Machine status (D) OK

Machine number..... (E) 0
 Date/Time 11:55:00
 Total sales..... 1000
 Sales before service 15000
 Litres before filter change 5000

6.9.5 Access rights/log-in

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

Page „8.7 Access codes“ on page 58 shows how to programme the promo-buttons.

In order to register a user proceed as follows:

1. Open 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 (X).
- To exit a menu use (→).

6.9.6 Water tank (optional)

6.9.6.1. Inserting the water tank

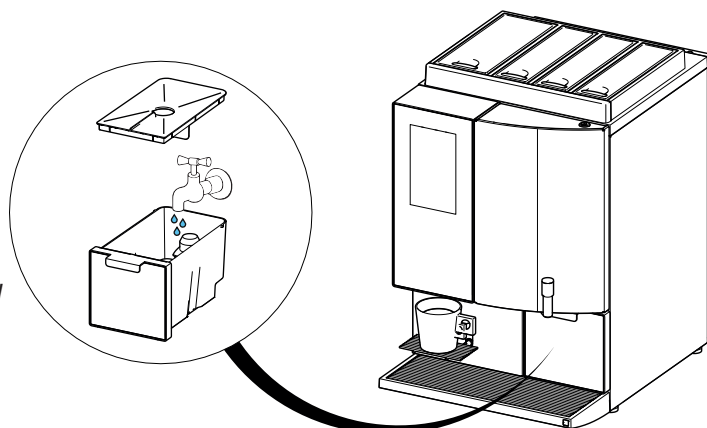
If the tank is empty a message appears in the display.

1. Remove the slide in unit with water tank.
2. Fill with fresh water; the lid can be removed for this purpose.
3. Push the water tank into the machine as far as it will go.



CAUTION! Risk of scalding!

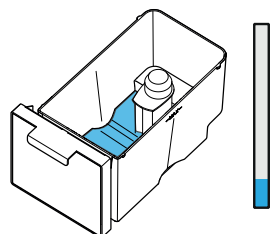
Hot liquids are being dispensed. Do not place hands under the drinks outlet.



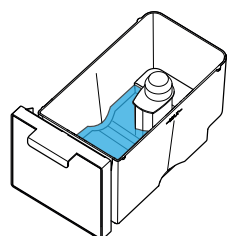
✓ The water tank is back in position.

6.9.6.2. Observe the fill level

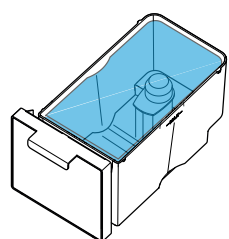
Please observe the fill level in the water tank. Technically there should still be some water remaining even when the message "Water tank empty" appears.



Minimum water quantity approx. 0.5 litres
The filter connection must always be under water.



Remaining water quantity approx. 0.8 litres
The "Water tank empty" message appears below this level.
This is to ensure that a max. 300 ml product can be completely dispensed.



Total volume approx. 3.5 litres
Refill volume approx. 2.6 litres

6.9.6.3. Fitting the new water filter

If there is no possibility of pre-filtering the water a water filter must be fitted in the water tank.

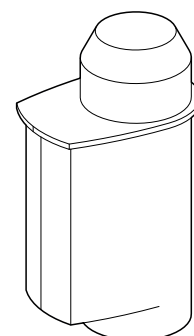
Resources:

Brita water filter, partno.: 417 00 079 00

Procedure:

1. Open the machine door.
2. Select [Operator] - [Maintenance] / [Change filter].
3. Follow the on-screen instructions.

✓ The water filter is fitted in the water container.



6.9.7 Milk module (optional)

Use milk from a carton or glass bottle

Procedure:

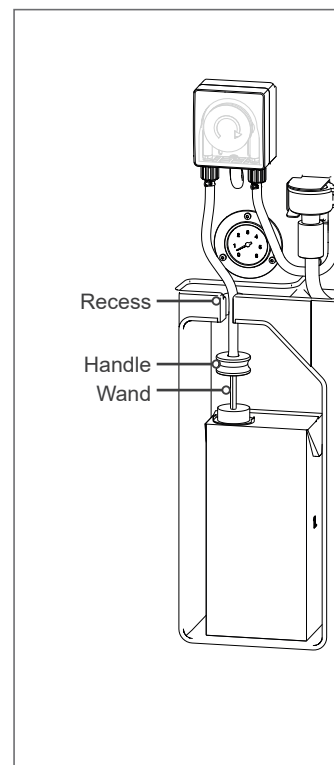
1. Open the milk module door.
2. Place the freshly opened and pre-chilled milk container in the milk module
3. Wipe the wand using a clean disposable cloth and then without touching, place immediately into the opened container. The end of the wand should touch the base to ensure that as much of the milk is used up as possible.
4. Place the tube in the recess
5. Close the milk module door

Inform machine software

Proceed as follows

1. Go to  short service menu
2. Press [milk]
3. Use the minus/plus-key to enter the milk quantity.
4. Press [Accept milk quantity] or [accept milk quantity and prime]
5. Press  to exit the menu.

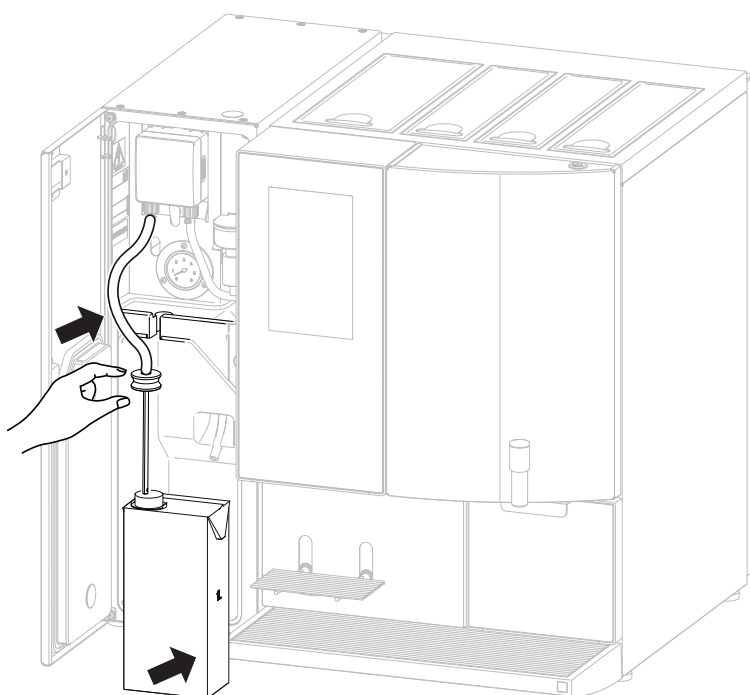
→ The milk carton has been replaced



TIP

Before immersing the lance, it should be cleaned using a damp disposable cloth. To do this hold the lance by its handle.

Priming the milk is recommended. Place a cup underneath to catch the milk.

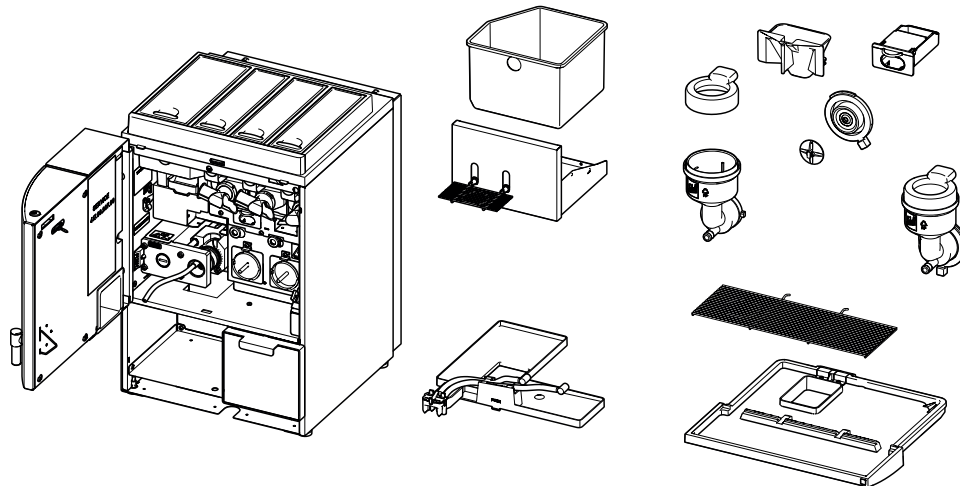


6.9.8 Shutting-down the machine (weekends)

6.9.8.1. 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.

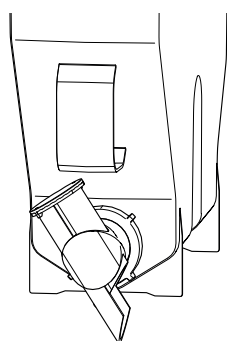
For re-commissioning the parts must be correctly fitted without the use of tools.



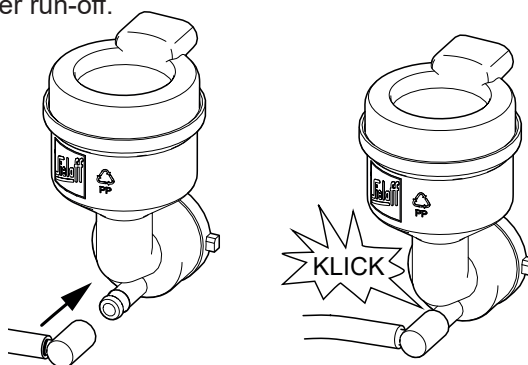
Fitting and removing product slides / connection pieces

Push the product slide up: the outlet is closed.

Remove the connection piece from the mixer run-off.



Outlet closed

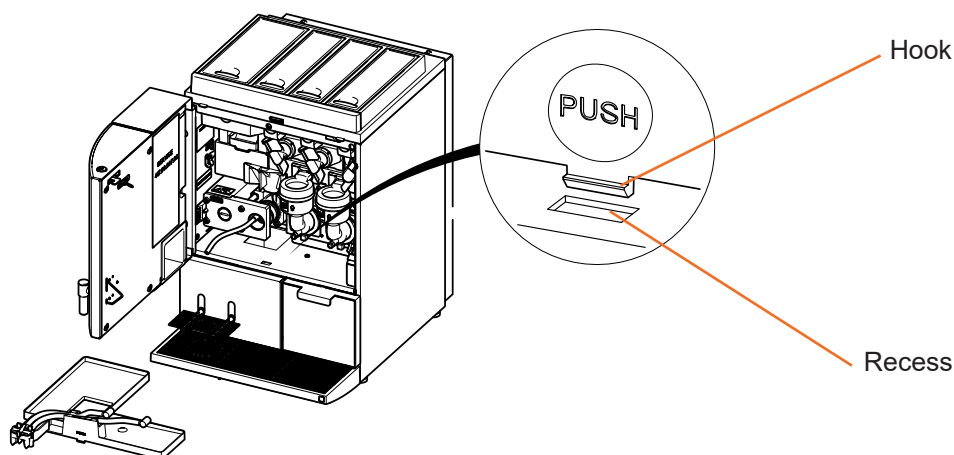


When refitting press hard on the connection piece (click)

Inserting and removing the partition wall

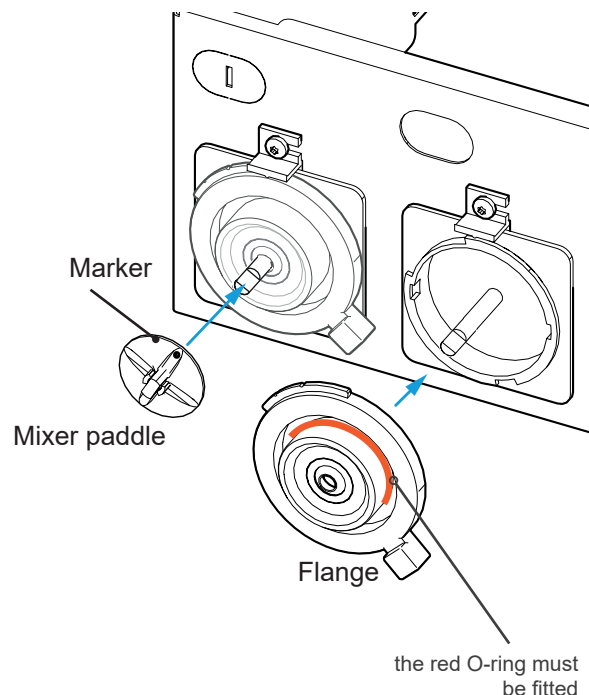
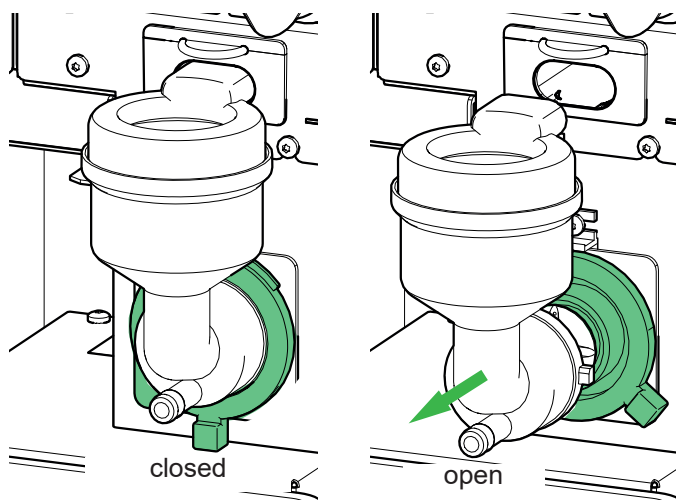
To remove the partitioning shelf press on the pressure point "PUSH" and carefully raise the partition wall.

When inserting the partition wall the hook must clip into the recess.



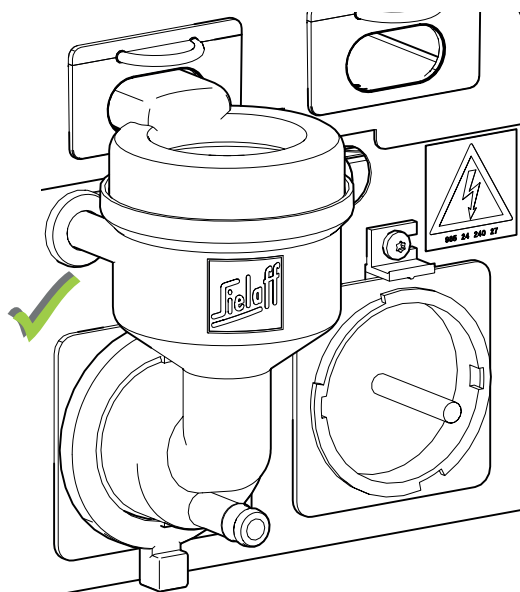
Fitting and removing the mixer unit

- Turn the green flange from locking position 6 o'clock to 5 o'clock
- Pull mixer housing forwards to remove
- Remove mixer paddle
- Turn the green flange to the next locking position
- Remove the flange



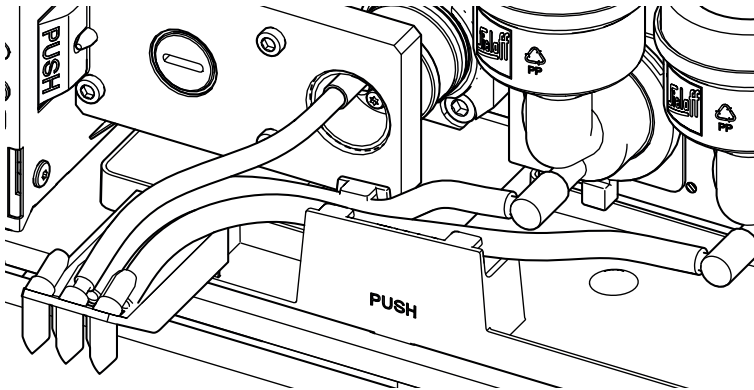
- An O-ring must be fitted on the back of the flange
- Place the flange on the axis (holder must be at 5 o'clock)
- Place mixer paddle on the axis. The marker on the mixer paddle must line up with the flat area on the axis. A definitive click must be heard; only then is the mixer paddle correctly positioned.

- Assemble the mixer housing so that the supports are aligned at the back.
- Position the mixer housing in the machine: the air extraction must lock in at the top. The connection piece for water must lock into the seal.
- Turn the holder on the flange from 5 o'clock to 6 o'clock. The mixer housing is firmly clamped.



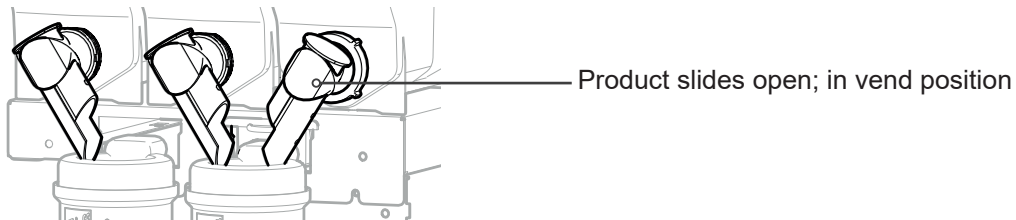
Positioning the tubes

It is important that the tubes slope downwards so that no liquid remains in the bends.

**Opening the product slides**

Push down the product slides (vending position) and align with the centre of the mixing bowl.

Do not forget to open the product slide, otherwise malfunctions will occur.



7. Cleaning

Daily maintenance

Component	Procedure	Chapter	Cleaning aids
Brewer unit, product slides	Remove coffee powder from the outside	„7.1.1 Brewer unit, product slides“ on page 45	Brush
Brewer, mixing bowl	Run cleaning programme	„7.1.2 Running the cleaning programme (no milk module available)“ on page 45	Cleaning tablet
Optional: Brewer, mixing bowl, milk module		„7.1.3 Running the cleaning programme (with milk module)“ on page 46	Cleaning tablet Cleaner for milk frother
Drip pan, drip grill	Empty and/or clean	„7.1.4 Drip tray and drip grid“ on page 47	Detergent, cloth
Grounds container	Empty and clean	„7.1.5 Grounds container“ on page 47	Detergent, cloth
Cup shelf	Clean	„7.1.6 Cup shelf“ on page 47	Detergent, cloth
Drinks dispense head	Take apart and clean	„7.1.7 Drinks dispense head“ on page 47	Detergent, cloth
Powder funnel	Clean	„7.1.8 Powder funnel“ on page 47	Brush
Glass front, external surfaces	Clean	„7.1.9 Glass front, clean external surfaces“ on page 47	Glass cleaner, lint-free cloth

Weekly maintenance

Component	Procedure	Chapter	Cleaning aids
Mixer unit	Take apart and clean	„7.2.1 Mixer unit“ on page 48	Detergent, cloth
External housing	Clean	„7.2.2 External housing“ on page 48	Damp cloth
Milk frother (optional)	Take apart and clean (even more often)	„7.2.3 Milk frother (milk module only)“ on page 49	Cleaning solution

Monthly maintenance

Component	Procedure	Chapter	Cleaning aids
Extraction drawer	Clean	„7.3.1 Extraction drawer“ on page 50	Detergent, cloth
Direct drain (optional)	Test, clean where appropriate	„7.3.2 Direct drain (optional)“ on page 50	Detergent, brush
Cup shelf surfaces	Test, clean where appropriate	„7.3.3 Cup shelf holders“ on page 50	Detergent, cloth
Water tank (optional)	Clean	„7.3.4 Water tank (optional)“ on page 51	Detergent, cloth
Rinsing the steam boiler	Run cleaning programme	„7.3.5 Rinse the steam boiler (milk module only)“ on page 52	

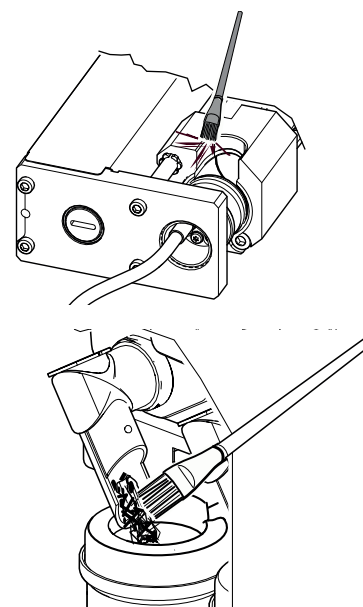
Six-monthly maintenance

Component	Procedure	Chapter	Cleaning aids
Bean container and instant product container	Clean	„7.4.1 Bean container and instant product container“ on page 53	Detergent, cloth

7.1 Daily maintenance

7.1.1 Brewer unit, product slides

1. Open the machine door.
2. Using the brush supplied remove the coffee powder from the upper side of the brewer.
3. Remove the rest of the powder from the product slides. The remains fall into the mixing bowl and are removed with the next cleaning programme.



7.1.2 Running the cleaning programme (no milk module available)



TIP

The cleaning programme takes around 7 minutes. If the cleaning programme is interrupted or terminated prematurely an information message appears. The cleaning programme must be restarted.

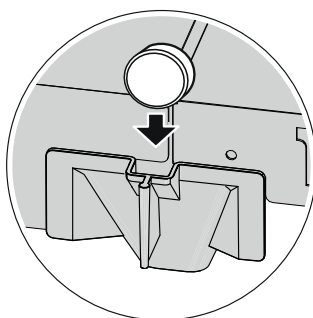
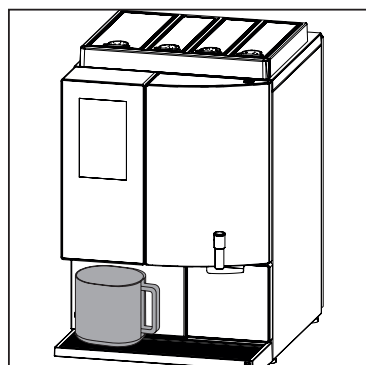
The brewer and mixing bowls are cleaned using the hot water.

Cleaning aids

Cleaning tablets partno.: 402 00 919 00

Proceed as follows

1. Place the cleaning container under the drinks outlet
2. Press the short service menu  button
3. [Cleaning...].
4. [Start full cleaning]
5. [Start cleaning].
6. A pre-rinse is carried out
→ You will be prompted to add a cleaning tablet to the brewer.
7. Open the machine door.
8. Place a cleaning tablet into the powder slide opening.
9. [Start cleaning]
10. Remove the cleaning container, when cleaning has finished
11. Empty the coffee grounds container and the drip pan, and reposition them.
→ The machine is ready for operation
✓ The daily cleaning programme has been completed



7.1.3 Running the cleaning programme (with milk module)



TIP

The cleaning programme takes around 6 minutes. If the cleaning programme is interrupted or terminated prematurely an information message appears. The cleaning programme must be restarted.

The brewer, mixing bowls and milk module are cleaned during the cleaning programme.

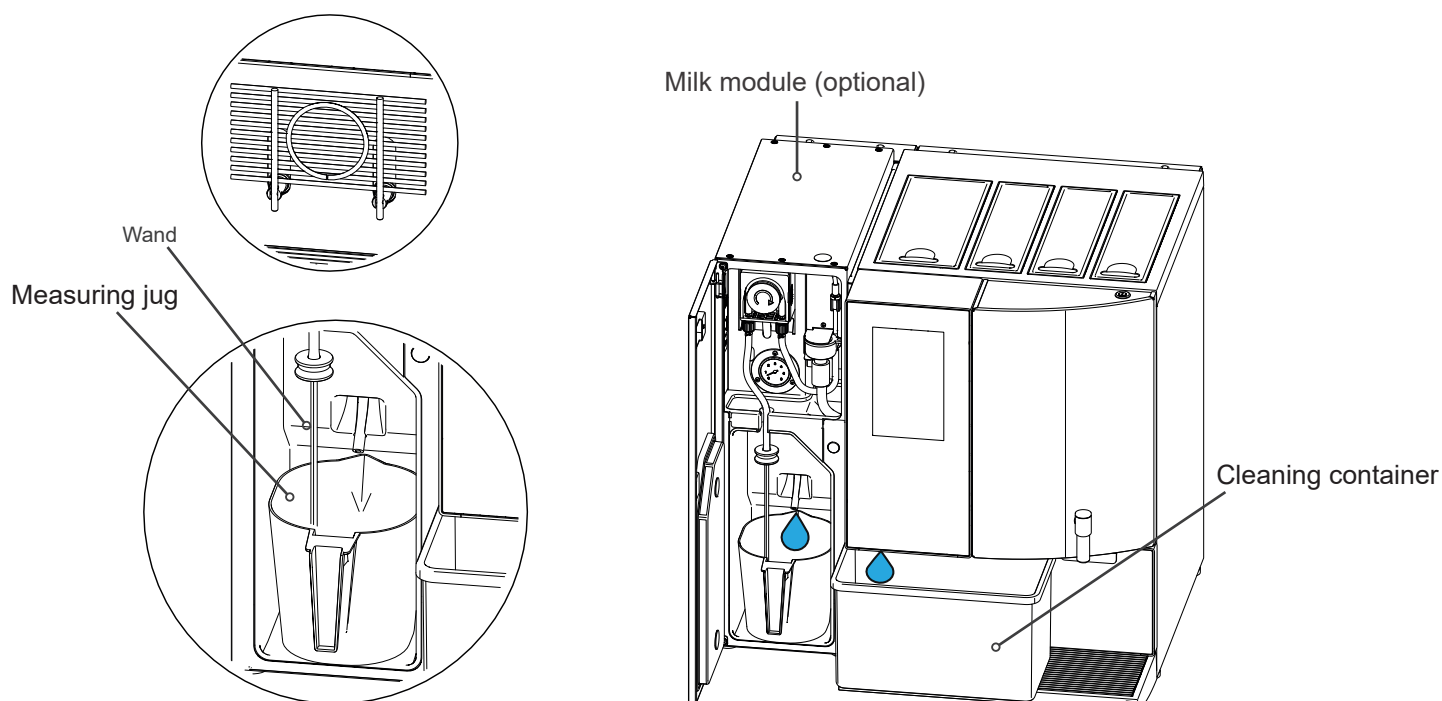
Cleaning aids

Cleaning tablets partno.: 402 00 919 00

Cleaner for milk frother partno.: 998 00 119 57

Proceed as follows

1. Remove the container from the milk module
2. Place the measuring jug with lance into the milk module
3. Place the cleaning container under the drinks outlet
4. Press the short service menu  button
5. [Cleaning...].
6. [Start full cleaning]
7. [Start cleaning].
8. A pre-rinse is carried out
 - You will be prompted to add a cleaning tablet to the brewer.
 - Place cleaner for the milk frother into the measuring jug
9. Open the machine door.
10. Place a cleaning tablet into the powder slide opening.
11. Place cleaner for the milk frother into the measuring jug
12. [Start cleaning]
13. When the cleaning has finished remove the cleaning container and the measuring jug
14. Empty the coffee grounds container and the drip pan, and reposition them.
 - The machine is ready for operation
 - ✓ The daily cleaning programme has been completed



7.1.4 Drip tray and drip grid

1. Remove the drip tray by pulling it forwards.
2. Clean the drip tray and drip grid using a cloth and detergent
3. Place the drip grid back onto the drip tray
4. Make sure that the drip tray contacts are completely dry
5. Push the drip tray back into the machine

✓ The drip tray and drip grid have been cleaned.

7.1.5 Grounds container

1. Pull the drawer and coffee grounds container out of the machine.
 2. Remove the plastic bag containing the coffee grounds from the container.
 3. Place a new plastic bag into the container and put the container back into the machine. Please ensure that when returning the container to the machine it touches the contact switch.
- If you do not use a plastic bag, you must clean the grounds container daily.

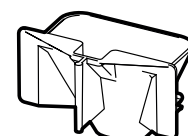
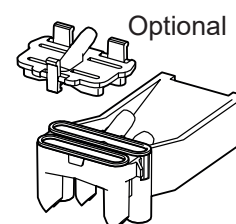
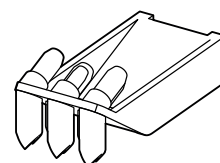
✓ The grounds container is again ready for use

7.1.6 Cup shelf

1. Pull the cup shelf to remove.
2. Clean the cup shelf
3. Refit the cup shelf (magnetic)

7.1.7 Drinks dispense head

1. Open the machine door.
2. Remove the tubes from the drinks dispense head. Note tube layout.
3. Pull out the drip pan with the drinks dispense head.
The drinks dispense head can be removed from its guide by pulling upwards.
4. Clean the drinks dispense head thoroughly (if necessary dismantle) with a cloth and standard washing up liquid. The drinks dispense head can be cleaned in the dishwasher at max. 65°C To re-install follow the instructions above in reverse order.



7.1.8 Powder funnel

1. To remove pull the powder funnel forwards.
2. Clean the powder funnel using hot water and detergent.
3. Make sure that the powder funnel is completely dry after cleaning.
4. Make sure that the powder slide and is mounted correctly after cleaning (push in completely).

7.1.9 Glass front, clean external surfaces

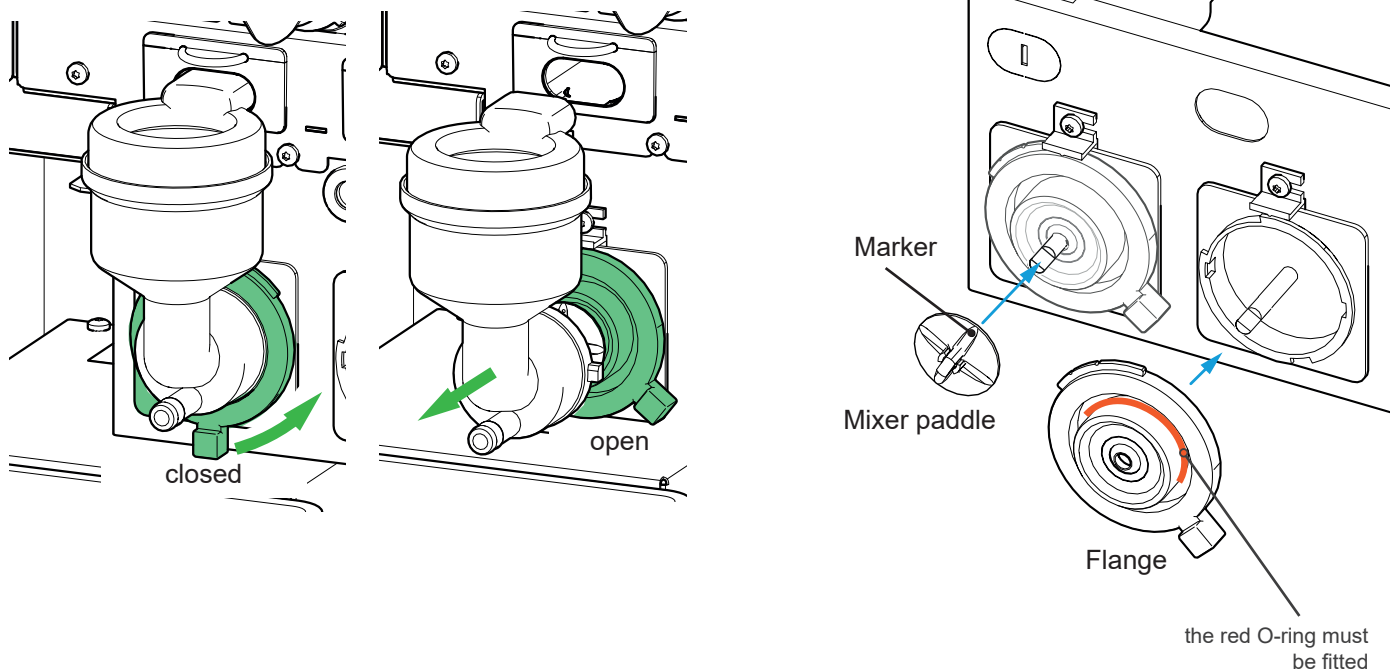
The screen can be cleaned for a few seconds with a damp cloth. The remaining time it can be cleaned, is displayed.

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

7.2 Weekly maintenance

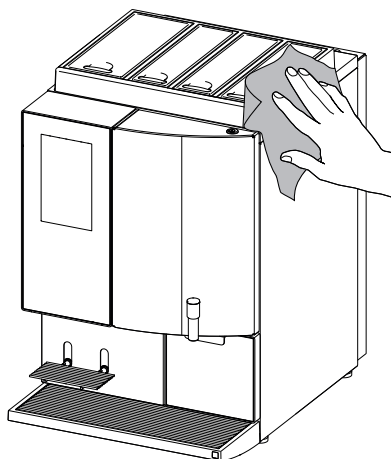
7.2.1 Mixer unit

1. Push the instant product slides up.
2. Remove the connecting piece from the outlet.
3. Turn the green flange anti-clockwise to the next locking position (from 6 o'clock to 5 o'clock).
4. Pull the mixer housing forwards to remove
5. Pull the mixer paddle off the axle.
6. Turn the green flange anti-clockwise to the next stop position.
7. Pull the green flange off the axle.
8. Clean the parts thoroughly.
9. Replace all components in reverse order.
At the same time, take particular care to ensure that the mixer paddle is correctly positioned (as marked the mixer paddle must be aligned with the flat spindle on the axis).



7.2.2 External housing

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



7.2.3 Milk frother (milk module only)

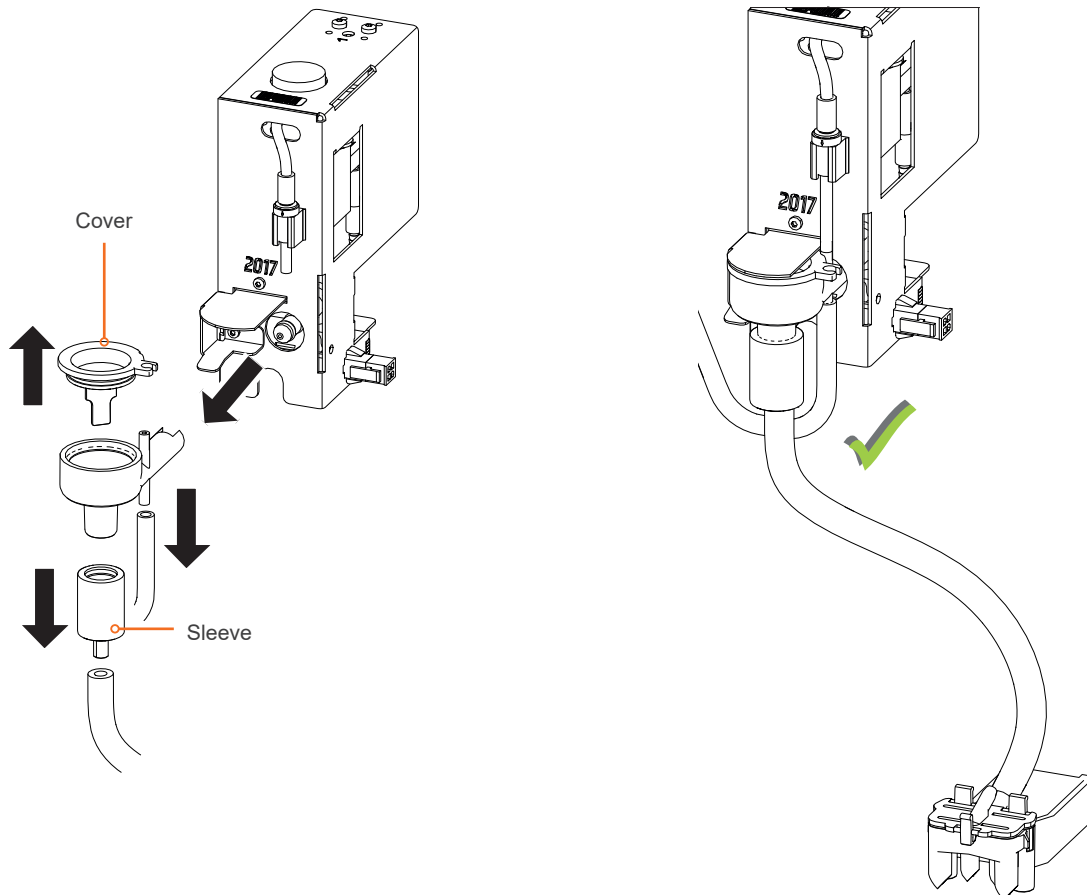
Proceed as follows

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

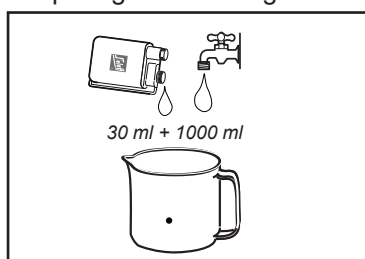
Assembly:

Proceed as follows

1. Align the cover with the recess on the vertical connection piece and then press firmly (the seal must not be squashed; moisten the seal with water).
2. Attach sleeve
3. Push the milk frother back into its holder (do not turn)
4. Firmly attach pipes (3 in total)



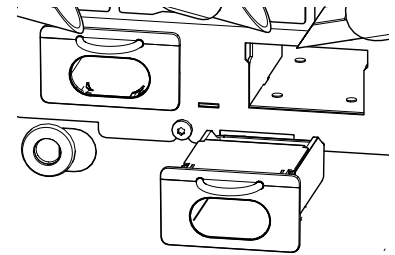
Preparing the cleaning solution



7.3 Monthly maintenance

7.3.1 Extraction drawer

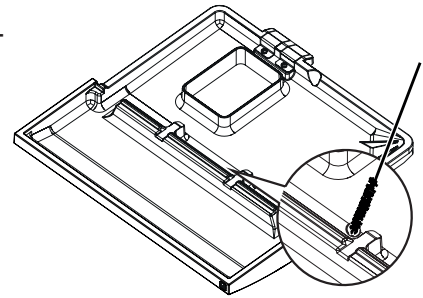
1. Remove the mixer unit
2. Pull out the extraction drawer
3. Clean the extraction drawer
4. Refit the dry parts



7.3.2 Direct drain (optional)

As an option your 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 tube must be cleaned with a brush.

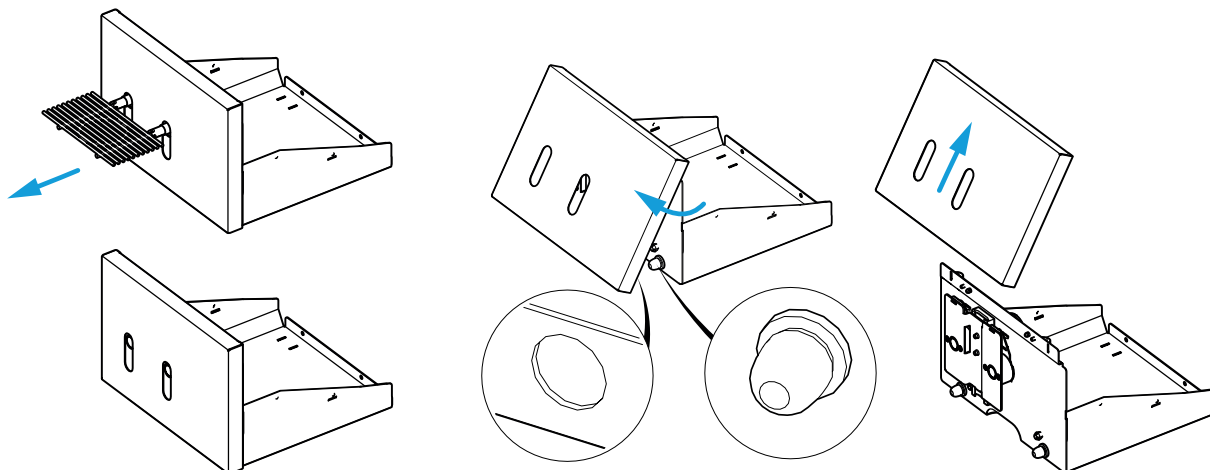
1. Remove the drip tray including the grid
2. Clean the drip tray.
3. Clean the direct drain as well as the tube guides using the brush included for this purpose.



7.3.3 Cup shelf holders

If necessary the cover on the grounds container drawer can be removed to enable the cup shelf holders to be cleaned.

1. Pull the cup table upwards and remove (the magnetic force must be overcome)
2. Swivel the cover down and forwards
3. Lift the cover to remove
4. Clean the cup shelf holders with a cloth and detergent. To re-install follow the instructions above in reverse order.

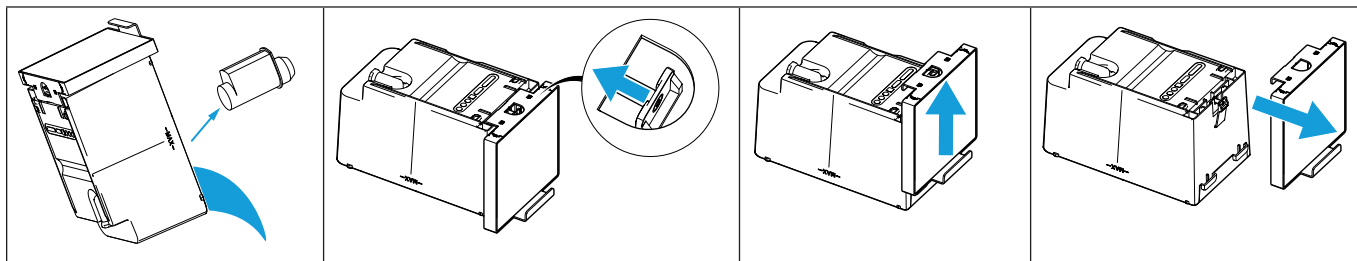


7.3.4 Water tank (optional)

7.3.4.1. Dismantling the water tank

1. Remove the water tank from the machine and empty
2. Remove the water filter (optional) and ensure that the water in the water filter does not escape.
3. Press the release tap underneath and remove the front panel from the container.

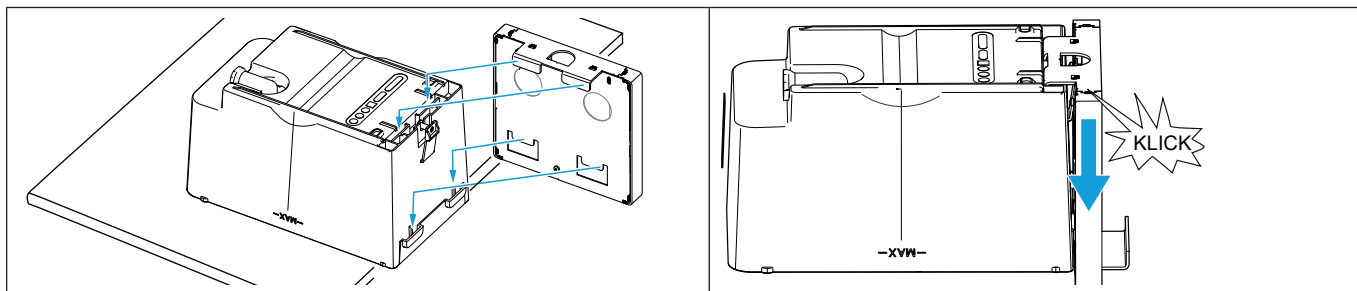
→ The front panel and container are separated for cleaning.



7.3.4.2. Fitting the water tank back together

1. Turn the water tank over and place on the edge of a table.
2. Fit the front panel onto the water tank so that the clips fit into the recesses.
3. Press the front panel downwards until a click can be heard.

✓ The water tank is now back together.



7.3.4.3. Clean water tank

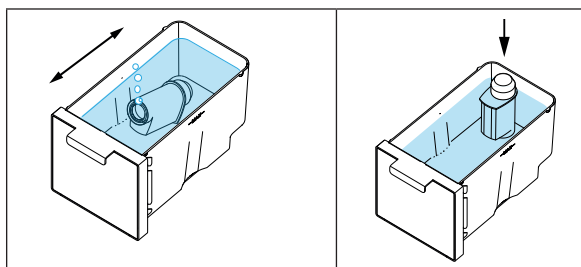
The optional water filter is **not** cleaned.

1. Clean the water tank thoroughly with a cleaning solution.
2. Rinse thoroughly using clear water.
3. Dry the water tank on the outside.

✓ The water tank has been cleaned

7.3.4.4. Information re. water filter (optional)

The water filter should remain filled with water if possible. It could move about under water. For this reason there is a holder under water for the water filter to prevent this happening.



7.3.5 Rinse the steam boiler (milk module only)

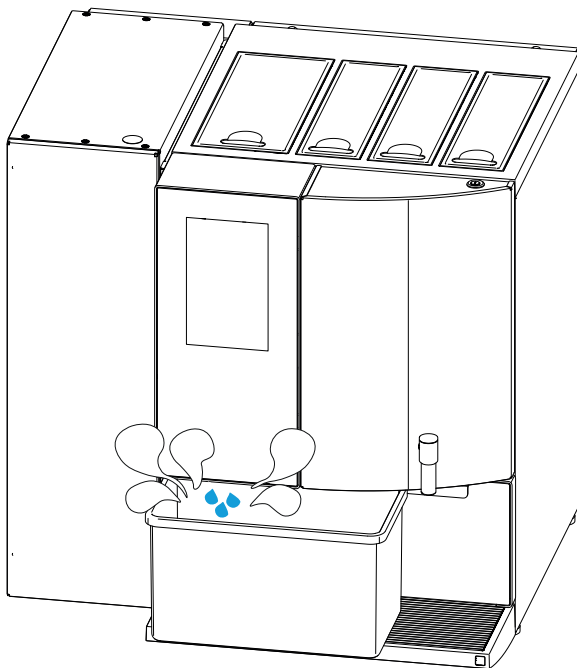
**TIP**

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

- Approx. 2.5 litres of water is dispensed.
- The watertank (optional) must be filled up to the "Max"-indicator.
- The steam boiler rinse takes about 5 minutes.

Proceed as follows

1. Place the cleaning container under the drinks outlet.
 2. Press the short service menu  button.
 3. [Cleaning...] -[Rinse Steam Boiler] - [Start Rinsing]
 - The steam boiler rinsing commences.
 - Steam and water is dispensed.
- ✓ Then the machine is ready for operation again.



7.4 Six-monthly maintenance

7.4.1 Bean container and instant product container

The bean containers should be cleaned periodically.

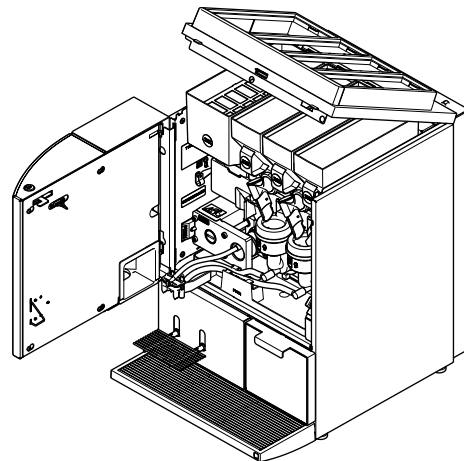
The following are required for this purpose

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

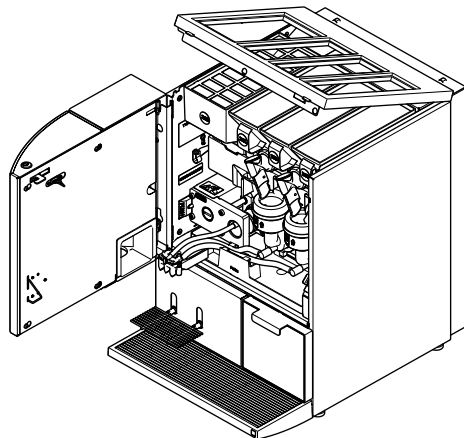
Proceed as follows:

1. *Open the machine door.*
 2. *Pull the locking slider forwards.*
 3. *Remove the machine lid.*
 4. *Lift out the containers*
 5. *Empty the containers; clean with hot water and detergent.*
 6. *Dry the containers thoroughly.*
 7. *Correctly position the containers and fill.*
 8. *Push the locking slider backwards.*
 9. *Refit the machine lid.*
- ✓ The bean container and instant product containers have been cleaned.

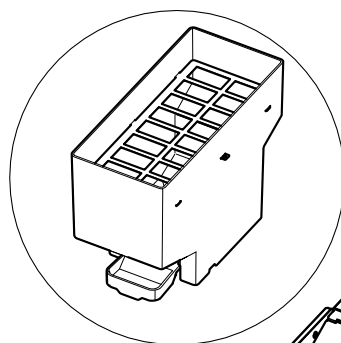
Machine lid
HO Siamonie smart



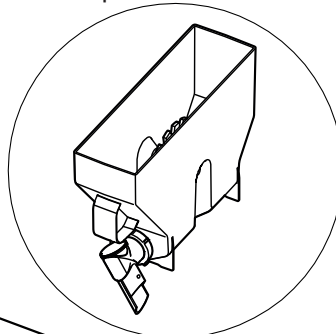
Machine lid
HO Siamonie Smart XL



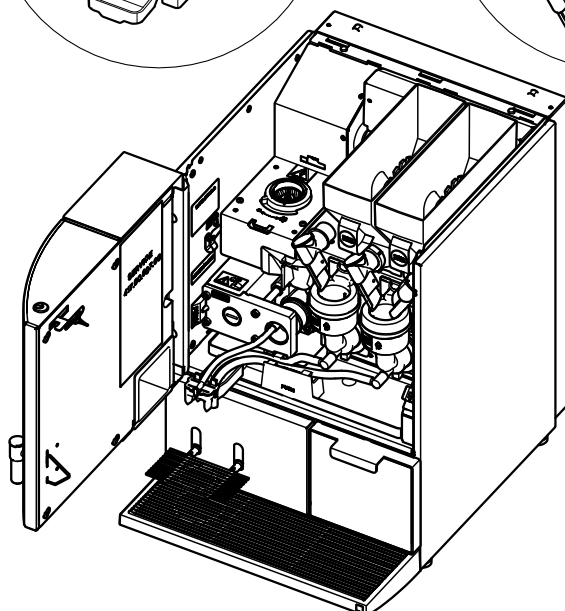
Bean container



Instant product containers



Locking slider



8. Programming the machine

8.1 HMI Images

Bootscreen

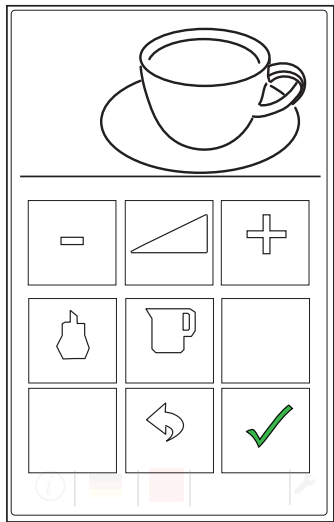


Main selection

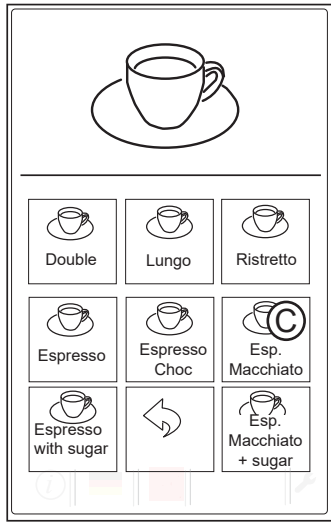


Is always displayed.

Refinement level

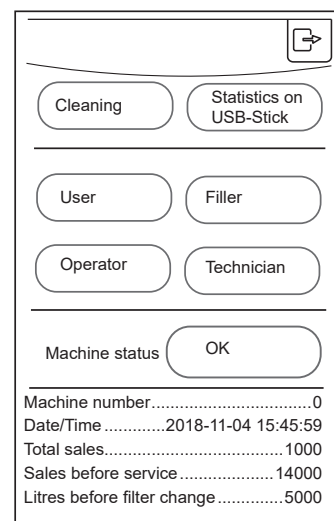


Espressi-level



These two levels are shown depending on programming.

Service Menu



Service options

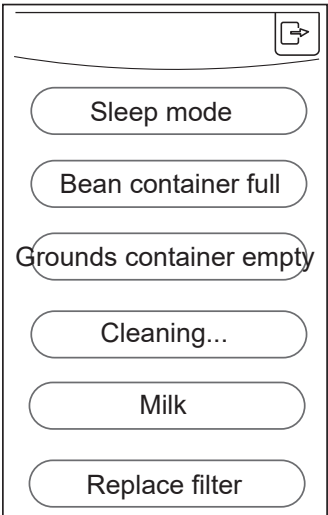
Access rights

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

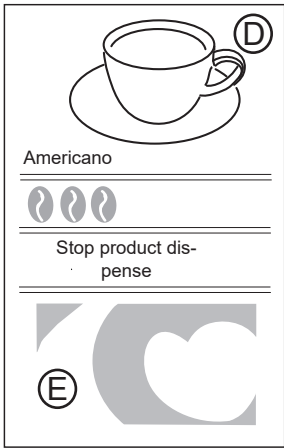


Press the short service-menu  button to access the short service-menu

Slide show



Product outlet



Slideshow : between vends

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

8.2 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

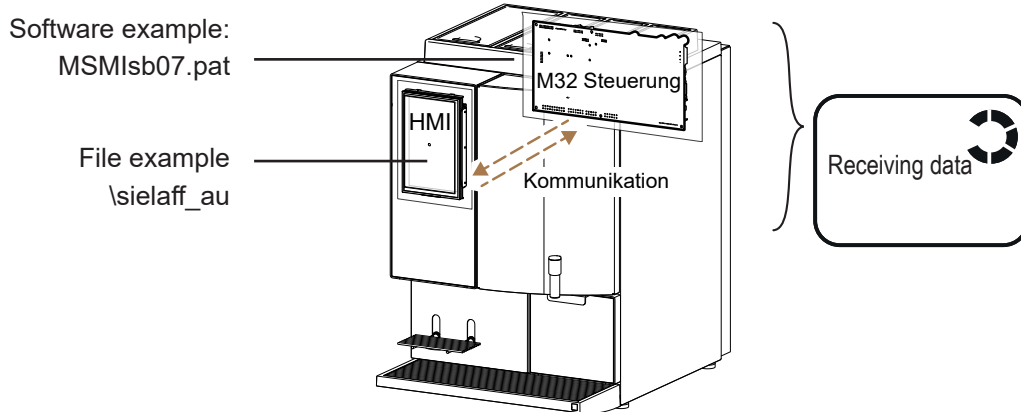
8.3 VMC and HMI control boards



TIP

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

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



8.4 Siamonie Smart 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 Smart - Software - Siamonie Smart Exceet (Exceet:
 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].

8.5 Control board software upload

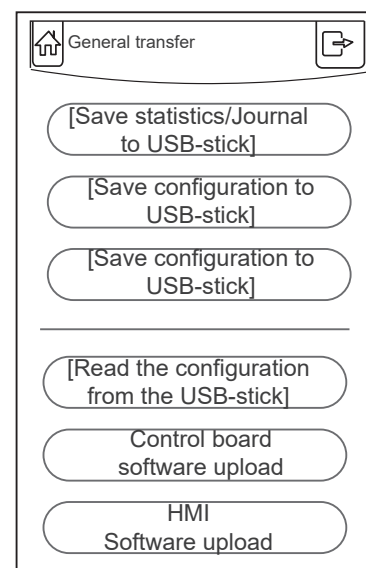
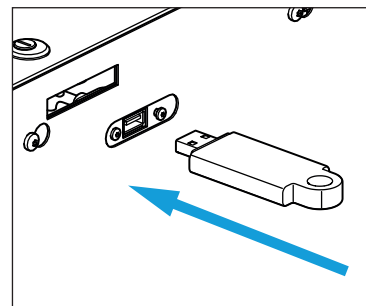
The M32 control board at the rear of the machine is also controlled by software. Loading current software must usually be started manually. The software is called e.g. „MSMIsb07.pat” and is found in sub-directory VMC.

Requirements

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.



8.6 Determine software version

Proceed as follows

1. Open the machine door
2. [Technician]
3. [General]
4. [Version information]
5. [Version]
- e.g. pat/T/MSMALs915 is displayed

Alternative activities

1. Open the machine door
2. [Service functions]
3. [Direct input]
4. [21L]
5. ✓ Push in
- e.g. pat/T/MSMALs915 is displayed

8.7 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] [Gneral] [Access codes]

Requirements

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

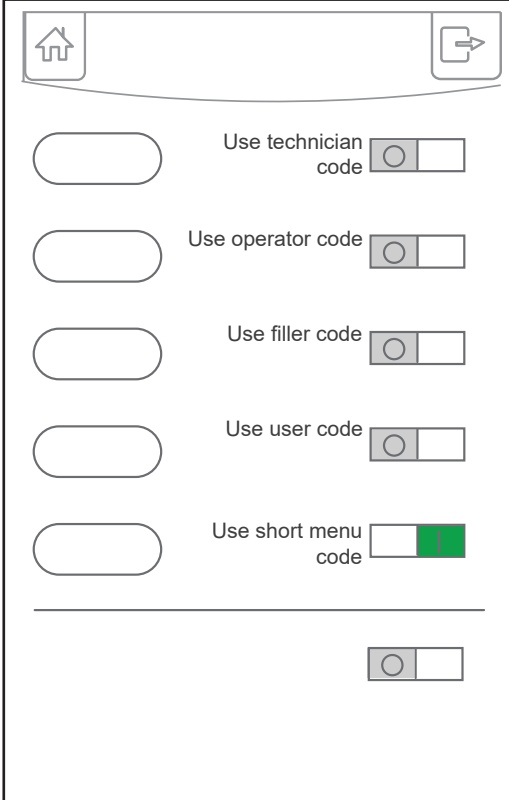
Access rights

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

User log-in

1. *Open 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 .
- To exit a menu use .




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.

9. Special settings

Proceed as follows

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

Special 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.
----	--------------------------------	---

Special 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 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	Activating 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 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	Switch to "topping" automatically if -milk empty-	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 topping so that sales can continue.
32	Leave brewing 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.

Special settings E

1	Generally inhibits coins and card payment	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 card 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.

10. Index

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11. Menu structure

Procedure / Access level	Level 1 Main menu	Level 2 Sub-menu
[Cleaning]	[Start full cleaning]	
	[Screen cleaning]	
	[Flush mixer]	
[User]	Cup adjustment	
[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]

12. 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 means the touchscreen in the door. It has a PC and requires software.

VMC

M32 control board in the machine

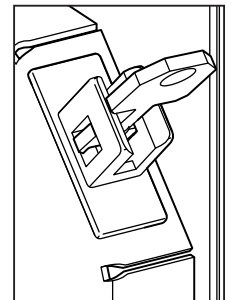
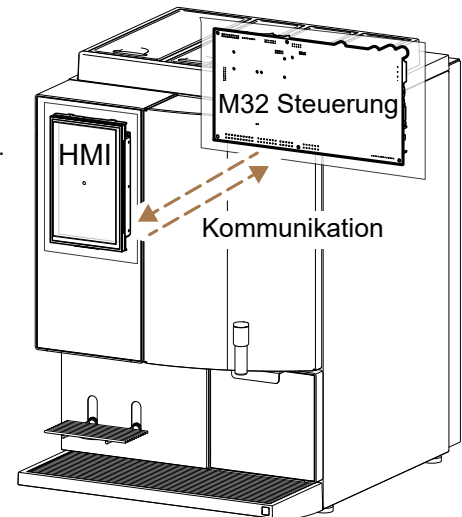
MDB interface

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!



13. Technical data

Dimensions	Siamonie Smart TS-01 (H x W x D) 545 x 380 x 540 mm			
	HO Siamonie Smart TS-01 XL (H x W x D) 580 x 380 x 540 mm			
Weight	approx. 46 kg			
Number of products	60 selections, can be increased by switching to additional levels			
Drink size	Freely adjustable, 300 ml max. per serving			
Boiler temperature	Adjustable 70 - 98°C, default setting 95°C			
Mixer speed	Freely adjustable 0 – 17,000 rpm.			
Product containers	Siamonie Smart Mono	Siamonie Smart Duo	Siamonie Smart XL Mono	Siamonie Smart XL Duo
Bean container, approx.	1 X 0.7 kg	2 x 0.4 kg	1 x 1.0 kg	2 x 0.6 kg
Topping container, approx.	0.9 kg	0.9 kg	1.3 kg	1.3 kg
Chocolate powder, approx.	1.0 kg	1.0 kg	1.4 kg	1.4 kg
Sugar containers	1.0 kg	-	1.0 kg	-
Grounds container	Approx. 60 cups (9 g			
Electrical connection	220-230 V ~, 50/60 Hz			
Power consumption	Boiler heater 2.0 kW, total max. 2.3 kW			
Water connection	R 3/4" external thread to the machine Flexible water hose with protective outer layer R 3/8" internal screw thread			
	Optional water tank			
Electrical connection	Machine supply with safety plug/shockproof socket (installed to VDE-standard), see machine identification plate			
Ambient temperature	5 - 35 °C, max. relative air humidity 65 % (no condensation)			
On site fuse protection	16 A			
Water pressure on-site	max. 0,6 MPa (6 bar); Recommendation: Fit a pressure reducer, AquaStop			
Water hardness on-site	max. 6 °dH; A water filter should be connected if the water hardness is 6° dH (°KH) or greater			
Maximum sound pressure	< 70 dB (A)			

A-rated sound-pressure level emission in the workplace $L_{pA} < 70 \text{ dB(A)}$

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.

14. 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, call 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 credit system settings (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:	Low water	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, see repair]	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 drip tray and dry 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 monitoring 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 interrupted 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:	Heating 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:	Ground bucket soon 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:	Bitte Bohnen im linken Behälter nachfüllen	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:	Bitte Bohnen im rechten Behälter nachfüllen	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:	Replace water filter	DTS: OAK	Group: 30	no.: 1
Cause:	Filter counter (I) has run down to zero			
Actions:	▪ Replace water filter ▪ Reset filter counter in the service menu			
Text:	Service required. 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			
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 output 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			

15. Decommissioning and disposal

When the machine is no longer in use, it must be decommissioned.

1. Turn off the water supply and disconnect the water pipe from the machine.
2. Remove the mains plug
3. Disconnect the power supply leads

To dispose of the vending machine properly, please contact our customer service department.

SIELAFF GmbH & Co. KG Automatenbau

Münchener Straße 20

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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.



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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