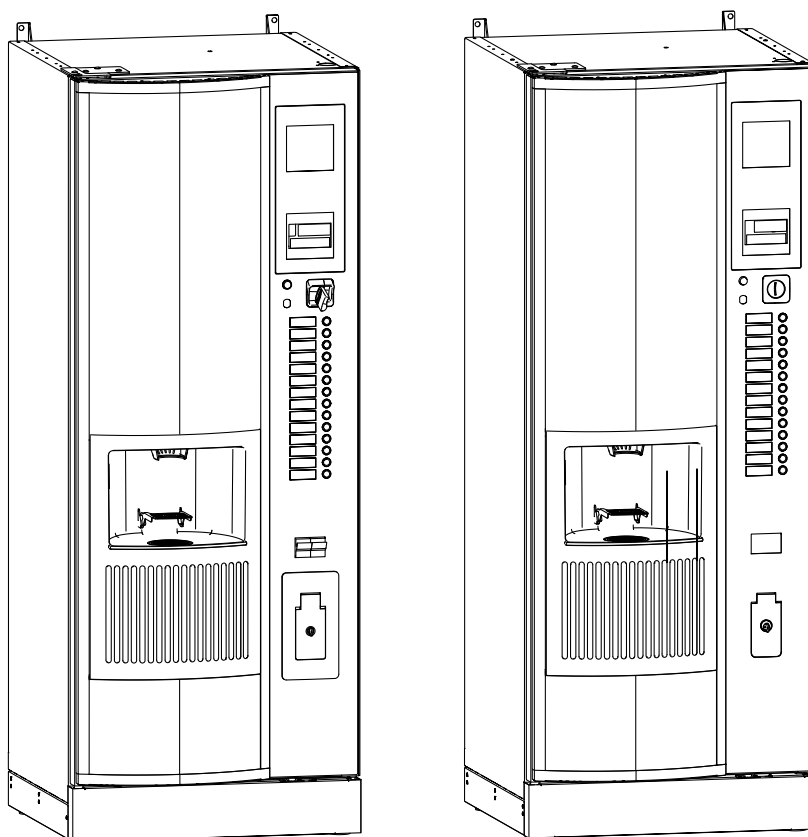




Original Operating Instructions

HG CIS 500 / CVS 500

Gen. 03



en

10/12/2024

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Contents

1. General.....	4
1.1 Technical data	6
1.2 Safety information	7
1.3 Explanation of symbols and information	9
1.4 Cleanliness and hygiene	10
2. Diagrams	11
2.1 External view	11
2.2 Internal view of CVS.....	12
2.3 Internal view of CIS	13
2.4 Door internal view.....	14
2.5 Key-operated switch (optional).....	15
2.6 Anti-theft protection (optional).....	16
3. Installation, putting into operation	17
3.1 General installation requirements	17
3.2 Space requirements	17
3.3 Transport safety device	17
3.4 Rinsing the water connection and connecting the water hose	18
3.5 Connecting the water filter	18
3.6 Installing and aligning the machine.....	19
3.7 Wall fixing brackets and spacers.....	21
3.8 Filling the espresso boiler (CVS only).....	21
3.10 Setting the dynamic pressure (CVS only).....	22
3.9 Switching on the espresso boiler heating	22
3.11 Assigning prices and selection buttons.....	23
3.12 Filling the cup dispense mechanism	24
3.13 Fitting and configuring the coin mechanism	25
3.14 Filling the change tubes	25
3.15 Filling the instant product containers	26
3.16 Filling the bean container (optional).....	27
3.17 Adjusting the grind level	28
3.18 Calibrating the pump and containers	29
3.19 Entering the product and water quantities	29
3.20 Carrying out test vendes	30
4. Machine control board, software.....	31
4.1 [CHECK] M0.....	32
4.2 [PROGRAMMING MODE] M1	33
4.3 [BEVERAGE ADJ.] M2.....	37
4.4 [TEST VEND] M3	43
4.5 [SHOW STATISTICS] M4.....	44
4.6 [SHOW FULL STAT] M5.....	45
4.7 [PROG. TIME/LOCKS] M6.....	46
4.8 [INSTALLING MODE] M7.....	49
4.9 [SERVICE MODE] M8.....	56

5. Cleaning.....	58
5.1 Cleanliness, hygiene requirements.....	58
5.2 Cleaning list.....	59
5.3 Quick selection keys for cleaning.....	59
5.4 Weekly cleaning	60
5.4.1 Product chutes	60
5.4.2 Powder chute (CVS 500)	60
5.4.3 Brewer cover, grounds disposal (CVS 500)	60
5.4.4 Mixers.....	61
5.4.5 Dispense head	62
5.4.6 Cleaning program for brewer/mixing bowls	62
5.4.7 Grounds container (if fitted)	63
5.4.8 Waste water bucket.....	63
5.4.9 Waste funnel	63
5.4.10 Cup chute, perforated sheet, waste container.....	64
5.4.11 Drip cup from the cup holder (optional)	64
5.4.12 Machine interior.....	65
5.4.13 Machine exterior, display, coin return	65
5.5 Monthly cleaning	66
5.5.1 Baffle plate, extraction	66
5.6 Half-yearly cleaning.....	67
5.6.1 Bean container (CVS).....	67
5.6.2 Instant product containers	67
5.6.3 Tube system.....	68
6. Transport	69
6.1 Suitable means of transport	69
6.2 Machine's centre of gravity.....	69
7. Storage, taking out of operation, permanent shutdown and disposal	70
8. Work required when moving the machine to a new location	71
9. Index.....	73
10. EC Declaration of Conformity	74

1. General

Changes

The text, images 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 the interest of ongoing development.

Document completeness

This document has a total of 76 pages. If all the pages are present in consecutive order, your document is complete.

Availability of the operating instructions

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

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

Third-party documentation

Different payment systems such as coin mechanisms, banknote readers or cashless payment systems can be installed in this vending machine.

Please note that special accessories may be required and special settings in the machine software may have to be changed in order to ensure error-free use of connected payment systems. Please refer to the additional third-part documentation from the relevant manufacturer (operating instructions, fitting instructions, etc.).

Manufacturer

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info@sielaff.de; www.sielaff.de

Identification

	Manufacturer Type designation Electrical supply ratings
---	--

Versions

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

These instructions apply to the following versions:

Type designation	Note	Internal part no.
HG CIS 500 EB03	Stainless steel panel	404 00 000 14
HG CIS 500 RB03	RAL panel	404 00 000 24
HG CVS 500 EB03	Stainless steel panel	404 00 000 34
HG CVS 500 RB03	RAL panel	404 00 000 44

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Machine features

These coffee vending machines dispense various types of coffees and instant drinks, which can be prepared to suit individual tastes. The coffee is prepared using different processes.

The CVS 500 brews the coffee from freshly ground beans using the espresso method.

The vending machines are offered in different versions. From the outside, all versions look the same. The number of instant product containers and mixers inside varies. Your machine version is shown on the machine identification plate.

A four-line LCD provides selection and system information.

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

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

An integrated rinse program facilitates daily machine cleaning.

As standard, the vending machine is prepared for use with an MDB coin mechanism.

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

1.1 Technical data

Dimensions W x H x D	700 x 1830 x 770 mm
Weight	Approx. 190–220 kg, depending on model
Product selection	Max. 14 selection keys / max. 21 selection keys on the ES version
Drink size	Freely adjustable between 50 ml and 300 ml max. per portion, hot water. 1.5 l max.
Instant boiler temperature	Adjustable from 70–95°C, default setting 85°C
Espresso boiler (CVS 500) temp.	Adjustable from 70–98°C, default setting 85°C
Mixer speed	Freely adjustable between 0–17,000 rpm
Cup dispense mechanism	Holder for cups with a diameter of up to 80 mm; 500 cups
Bean container (CVS)	4000 g (13,000 ccm)
Electrical connection	220–230 V ~, 50/60 Hz
Power consumption	Max. 2.9 kW
Water connection	Flexible water hose with metallic mesh cover 3/8 straight x 3/8 straight, 0.2–0.6 MPa (2–6 bar)
On-site water pressure	Min. 0.2 MPa; max. 0.6 MPa (2–6 bar); otherwise, a pressure reducer must be used upstream
On-site water hardness	Max. 8°dH; otherwise, water must be pre-filtered
Ambient temperature	Standard design: 0–32°C, with additional heating: -15–32°C
On-site electrical connection	Protective earthed sockets (installed in accordance with VDE)
On-site fuse protection	13 A, characteristic B

A-weighted emission sound pressure level at the workplace	$L_{pA} < 70 \text{ dB(A)}$
Uncertainty	$K_{pA} = 6 \text{ dB}$
The values were determined in accordance with EN 60335-2-75:2004+A1:2005+A11:2006+A2:2008+A12:2010 in conjunction with EN ISO 11202:2010.	
Note:	The sum of the noise emission value and the associated uncertainty represents an upper limit of the values that can occur during measurements.

1.2 Safety information

General

- The operating instructions must be read and understood before the unit is put into operation.
- They must be kept at the place of use in an easily accessible place where they can be consulted at any time.
- When transporting, setting up, operating, servicing and repairing the vending machine, strict adherence to the latest versions of the following rules, directives and guidelines – or their closest national equivalent – is essential: Regulations of the respective utility company, accident prevention regulations, guidelines of the employer's liability insurance association, industrial code, EU directives, VDE regulations (Association of German Electrotechnical Engineers), observance of the standard hygiene regulations, federal state regulations, the German Ordinance on Industrial Safety and Health (Betriebssicherheitsverordnung, BetrSichV), the German Workplaces Ordinance (Arbeitsstättenverordnung, ArbStättV)

Transport, installation

- Due to its high centre of gravity, there is a risk of the machine tipping over. Therefore, always proceed with caution. Do not lower the machine in a jerky manner.
- The vending machine must be set up on a stable, level base. It must be fixed to the wall or floor.
- Only install the machine in locations corresponding to its protection class. The machine's protection class is shown on the identification plate.
 - IP20 The machine is suitable for installation in dry areas and within the limits specified for permitted environmental conditions (see Technical data).
 - IP24 The vending machine is suitable for installation outdoors and within the limits specified for permitted ambient conditions (see Technical data).
- Machine installation and repairs are only to be carried out by trained service engineers.
- The clearance distance for ventilation between the back of the vending machine and the wall behind must be observed.

Operation

- The machine can be used by children aged 8 and above and by people with limited physical, sensory or mental abilities or a lack of experience and/or knowledge, provided that they are supervised by another person responsible for their safety or have been instructed in how to use the machine safely and are able to comprehend the resulting dangers. Cleaning and maintenance work must not be carried out by children without supervision.
- Children should be supervised to ensure that they do not play with the machine. The vending machine is not suitable for use by children under 3 years old.
- The mains plug must be easily accessible. Appliance plugs must never be touched with wet hands or inserted into sockets when damp.
- The machine dispenses food products. For the prevention of health hazards for the consumer the machine must be cleaned regularly.
In addition to the weekly and monthly cleaning procedures, maintenance work must also be carried out on the machine.

- The machine contains a boiler which is constantly filled with hot water. There is a risk of scalding. This risk is particularly high at the dispense head spouts and at the hot water spout when a drink is being dispensed.
- The liquids dispensed by the machine are hot. To prevent scalding during the vending process, refrain from putting your hands under the drinks outlet.
- Never put your hands into the brewing chamber! There is a risk of crushing.

Cleaning

- Before cleaning, turn off the main switch. Exception: Cleaning program.
- Only use authorized, food grade cleaning agents for cleaning.
- Do not clean the machine with a water hose or a high-pressure cleaner.

Repairs

- The use of the service key is reserved exclusively for trained service technicians. When the service key is inserted, a protective device is bypassed. Risk of injury!
- Before carrying out any repairs on the machine, the mains plug must always be disconnected from the mains power supply. The mains plug must be positioned in such a way that it can be checked during repair work and cannot be accidentally plugged in again by another person.
- When the main switch is off, mains voltage is still present at the main switch, the service socket and the interior lighting. Disconnect the mains plug.
- If the machine has a permanent connection to the mains: A damaged power cable must only be replaced by the manufacturer, an engineer from its customer service department or a similarly qualified person to avoid hazards.
- Use original spare parts only.
- Only products approved by SIELAFF may be used.
- Any modification or conversion of the machine is prohibited. SIELAFF disclaims any liability for any defect claims resulting from the aforementioned not being adhered to!
- Only products approved by SIELAFF may be used.
- Any modification or conversion of the machine is prohibited. SIELAFF disclaims any liability for any defect claims resulting from the aforementioned not being adhered to!

Intended use

- This machine is intended for the dispensing of hot drinks and soups in the commercial sector. Any other form of use is considered improper.

1.3 Explanation of symbols and information

This beverage dispenser has been manufactured according to the current state of the art. Nevertheless, even the most expertly designed machine cannot be without risks.

In order to ensure sufficient safety for the operator, additional safety instructions are provided. Attention is drawn to these using the conventions described below.

Observing this information is the only way to ensure adequate operational safety.

The wording and/or symbols carry different meanings:



DANGER

Immediate danger which could result in death or severe injury.



WARNING

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



CAUTION

Information about a hazardous situation that could cause minor injuries.



NOTE

Information about something that could damage the machine.



TIP

Information to facilitate handling and use of the machine.

In addition, the following danger symbols are used in some places:



WARNING electrical energy! Danger to life!

There are live parts in the vicinity of this symbol. Covers marked with this symbol may only be removed by a recognised electrician.



CAUTION! Hot surfaces!

This symbol is attached to surfaces that become hot.

There is a risk of scalding or serious burns.

The surfaces may still be hot even after the vending machine is shut down. Only carry out work in the vicinity of these surfaces once they have cooled down.



Observe handling regulations when dealing with electrostatically sensitive devices (ESD)

Covers marked with this symbol have electrostatically sensitive devices located behind them.

Contact with plug-in connections, conductor tracks and component pins must be avoided at all costs.

Only specialist personnel with ESD knowledge are authorised to carry out work!

Risk of hand injuries! Danger of crushing!

Never reach into the brewing chamber or the brewing chamber carriage!



CAUTION! Risk of injury!

Take care not to hit your head on the bean container when it is in the swivelled-out position. Avoid impact!



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

1.4 Cleanliness and hygiene

Machine cleanliness is the responsibility of the operating company and should be mainly monitored by the staff responsible for filling the machine. When working on the vending machine, general hygiene requirements must be adhered to.

- Wash hands thoroughly and disinfect them before handling foods.
- Only use food grade cleaning agents to clean the machine.
- After cleaning, do not touch parts that come into contact with food.
- Avoid sneezing and coughing when handling open food products.
- Products that have been opened must be properly sealed and stored safely.
- Product residue must be removed.
- Store products separately in a cool and dry area.
- Direct contact with the product should be avoided.
- In order to provide a drink quality which meets the most stringent hygiene standards, it is essential that the prescribed cleaning intervals are adhered to. Thorough and regular cleaning and/or maintenance can be carried out in a relatively short amount of time and at little expense.



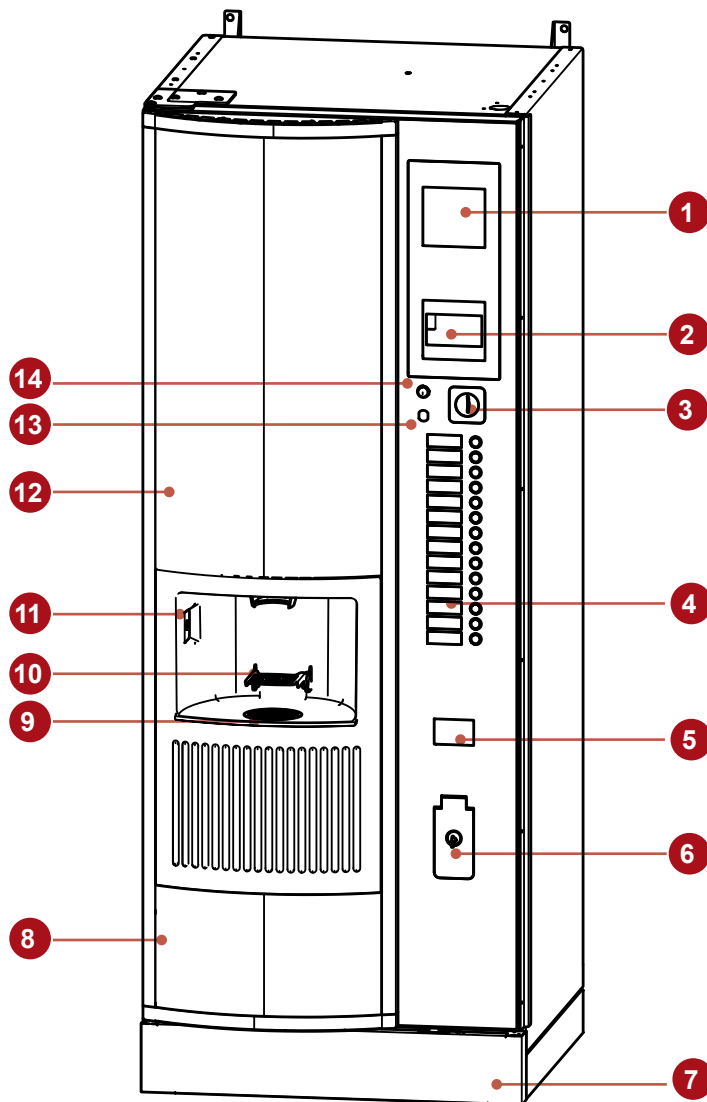
CAUTION! Perishable food products

Risk of food poisoning and illness!

- Please adhere to the best before date of products specified by the manufacturer.
- Replace out-of-date products promptly with products that are in date.
- Do not use products where the best before date has passed.
- Do not use products that are about to reach their best before date.
- Only use products suitable for vending machines.
- Do not store products in the machine.

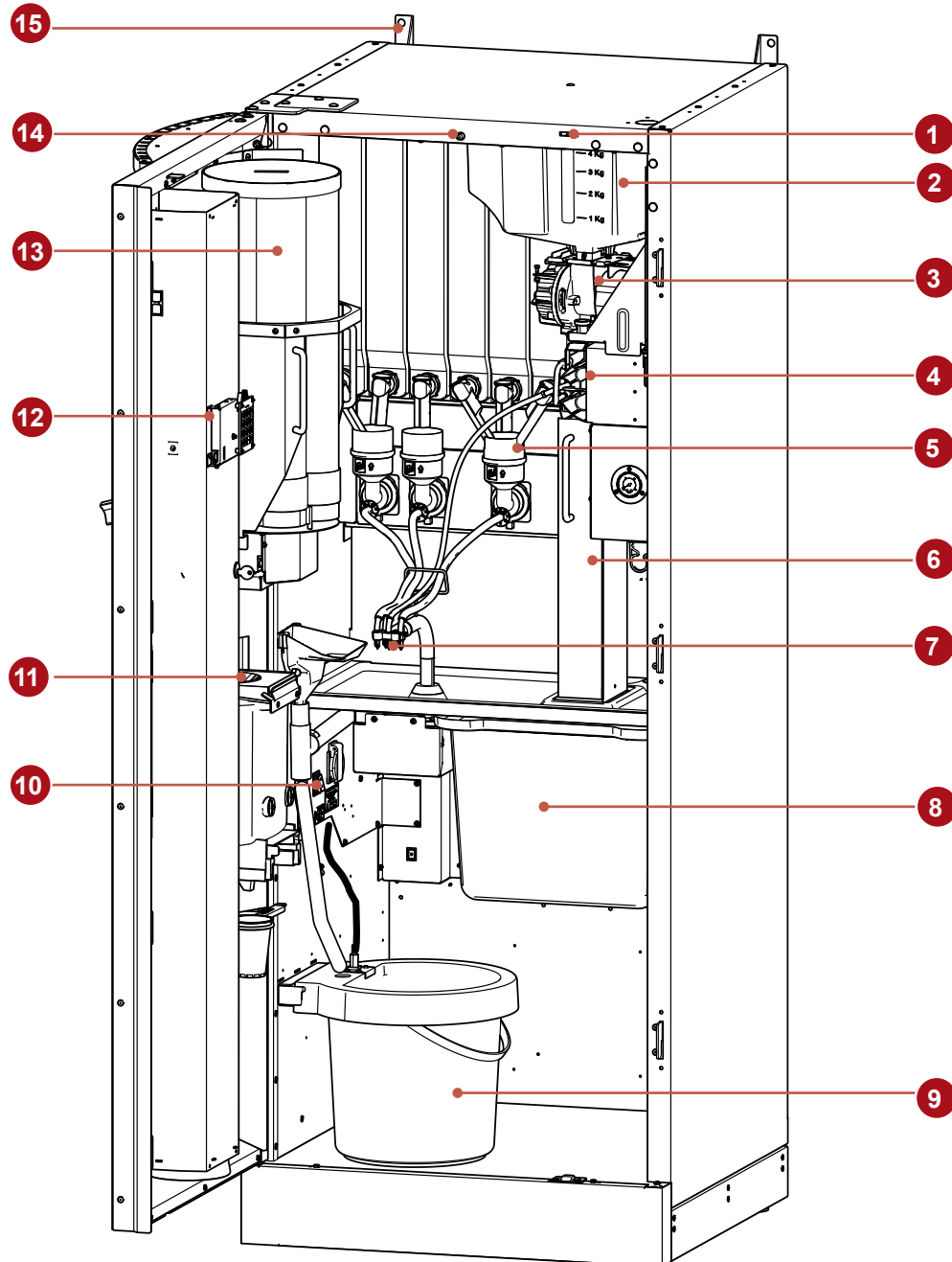
2. Diagrams

2.1 External view



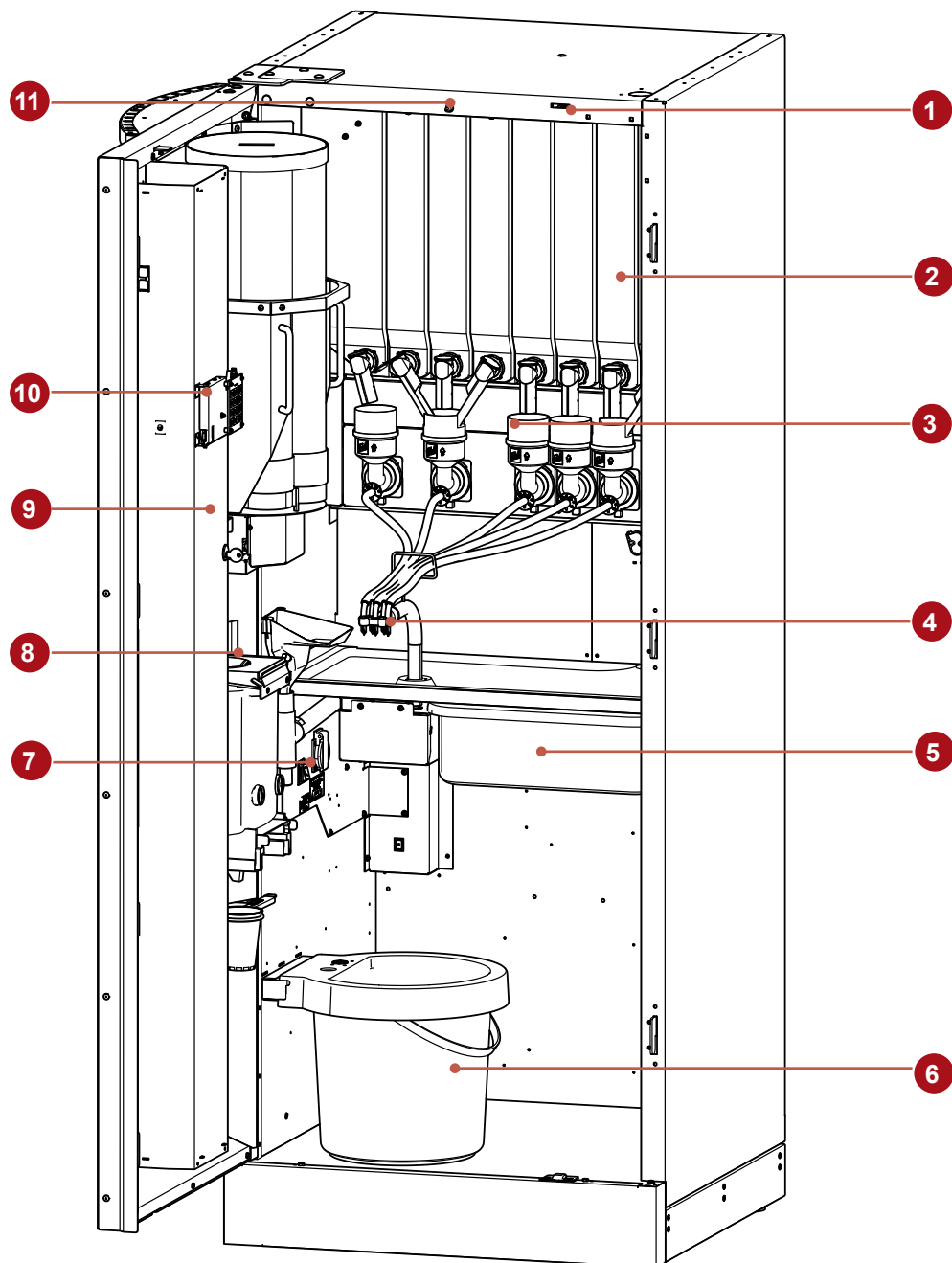
- | | |
|--------------------------------------|-----------------------------------|
| 1 POS (for card and banknote reader) | 8 Lower advertising panel |
| 2 Display | 9 Drip plate |
| 3 Coin insert slot | 10 Fold-up cup shelf |
| 4 Selections | 11 Light barrier |
| 5 Coin return box | 12 Upper advertising panel |
| 6 Locking flap with door lock | 13 Key-operated switch (optional) |
| 7 Kickplate | 14 Refund button |

2.2 Internal view of CVS



- | | |
|---------------------------------------|--|
| 1 Door contact switch for service key | 10 Main switch |
| 2 Bean container | 11 Cup slide |
| 3 Grinder | 12 Service keypad |
| 4 Brewer | 13 Cup dispense mechanism (standard) |
| 5 Mixer unit | 14 Door contact switch for internal lighting |
| 6 Grounds disposal | 15 Wall spacer brackets |
| 7 Swivel arm with product outlets | |
| 8 Grounds container | |
| 9 Drip container with moisture sensor | |

2.3 Internal view of CIS



1 Door contact switch for service key

2 Instant product containers

3 Mixer unit

4 Swivel arm with product outlets

5 Bowl

6 Drip container with moisture sensor

7 Main switch

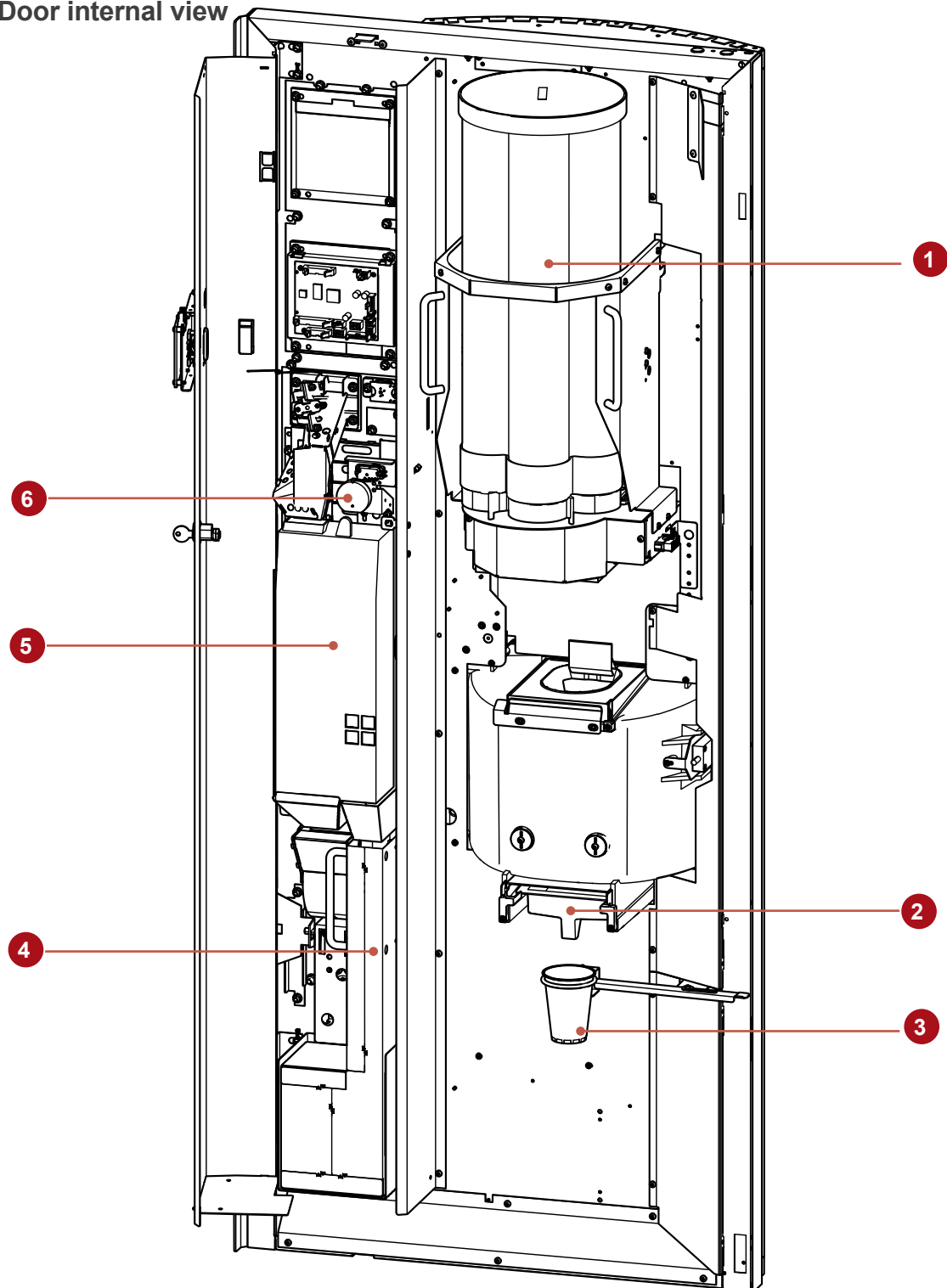
8 Cup slide

9 Cover

10 Service keypad

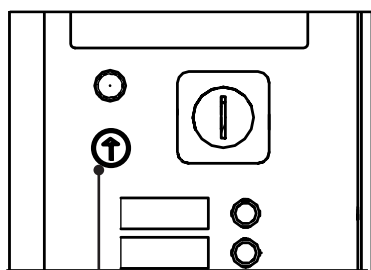
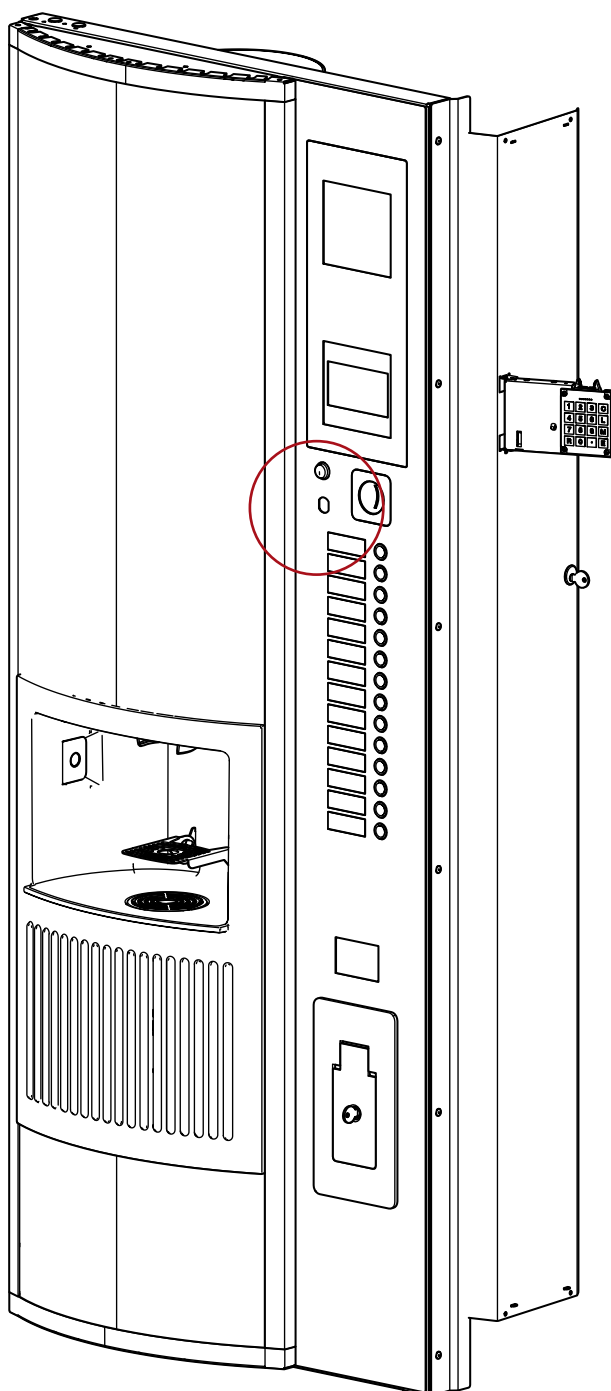
11 Door contact switch for internal lighting

2.4 Door internal view



- 1 Cup dispense mechanism (standard)
- 2 Drip tray
- 3 Drip cup (optional)
- 4 Cash box
- 5 Coin mechanism (optional)
- 6 Motorised coin return

2.5 Key-operated switch (optional)



Key-operated switch



Key-operated switch to the left

Free vend, drink dispensed free of charge



Key-operated switch home position:

"Prices" menu is used



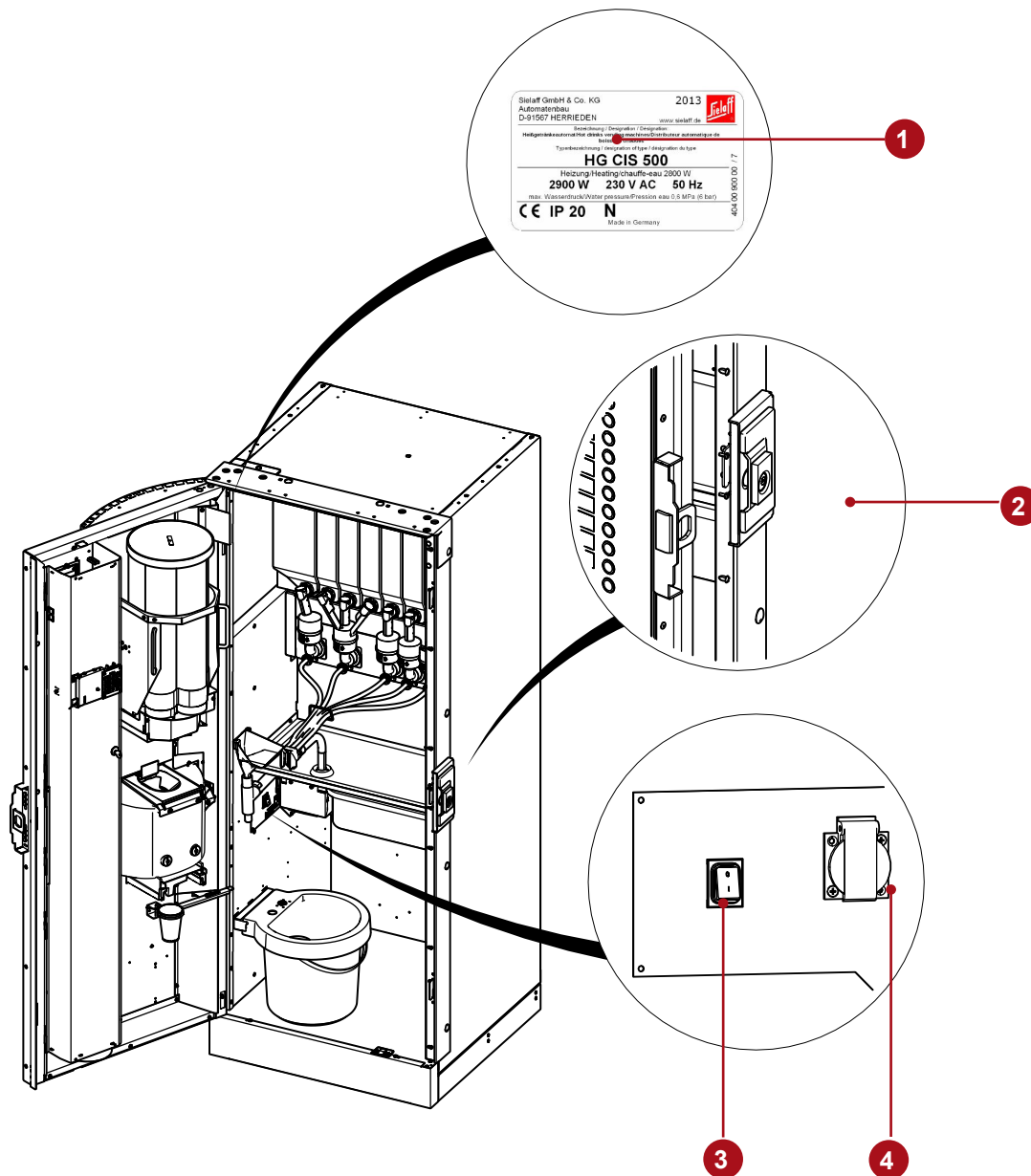
Key-operated switch to the right:

Pot-size servings are dispensed free of charge.

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

The X factor is programmed in the installation menu [INSTALL-ING MODE]

2.6 Anti-theft protection (optional)



- 1** Machine identification plate
- 2** Anti-theft protection (optional)
- 3** Main switch
- 4** Service socket

3. Installation, putting into operation

3.1 General installation requirements

- Before putting the machine into operation, ensure that it has reached room temperature.
- When determining where the machine is to be located, make sure that the machine is easily accessible for operating, filling, cleaning and maintenance work.
- The installation surface must be level, stable, able to bear weight and free of vibration.
- The machine must be perfectly level in order for it to work correctly. Use the four adjustable feet provided to accurately align the machine.
- Ensure that the machine cannot slide.
- For safety reasons, the power socket for the machine must be easily accessible so that the plug can be easily removed.
- Ensure that pipes are firmly connected in order to prevent flooding.

3.2 Space requirements

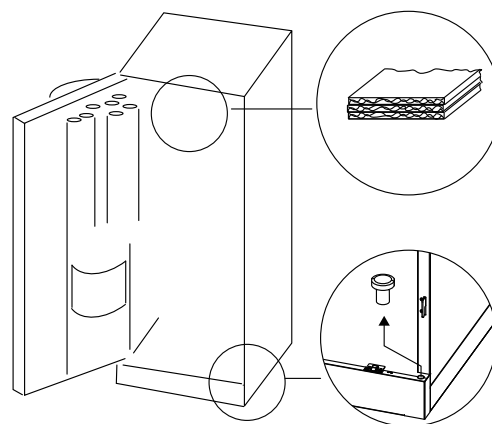
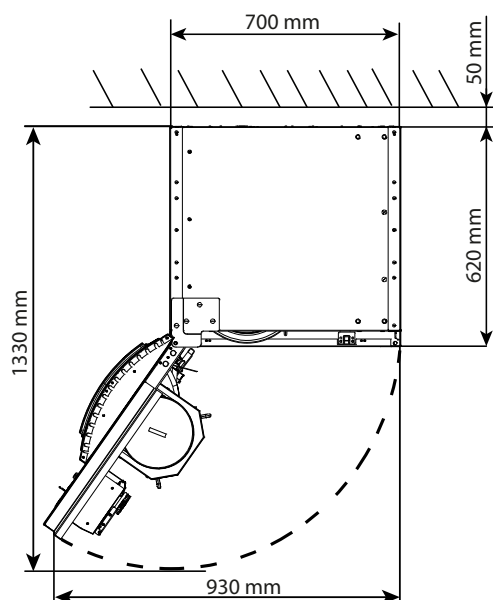
There must be a clearance of 50 mm to the rear in order for the machine to be operated. Additional machines can be placed either side of the machine.

There must be enough space in front of the door for opening.

3.3 Transport safety device

After unpacking the machine, it is essential to remove any transport safety devices fitted. The instant product containers are secured with cardboard packaging; please remove this.

If it is a new machine, the machine door rests on a coloured stopper. This prevents the door hinges from dropping or becoming deformed. Remove the coloured stopper.



Removing the transport safety device

3.4 Rinsing the water connection and connecting the water hose

Before connecting the machine's water hose, run the water tap for about 20 seconds. This will prevent any dirt in the pipes from entering the vending machine.



Connect the water hose of the machine to the on-site water tap. Check that it is correctly fitted! Make sure the hose is tight. Open the cold water supply.

A stop cock must be fitted to the water connection.

3.5 Connecting the water filter

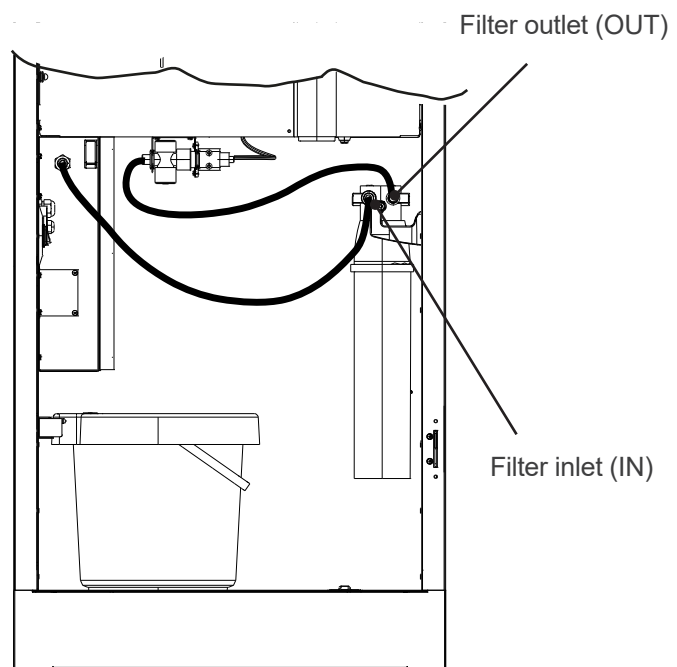


TIP

A water filter must be used upstream of the boiler for water hardness values greater than 6 °dH!

Pay attention to the bypass setting (if this exists) on the filter head. Observe all instructions in the operating guide for the water filter!

- The water filter must be rinsed before it is fitted.
- To do this, connect the water tap to the (IN) filter head inlet connector.
- Now connect the filter outlet (OUT) to the water pipe leading to the brewer.
- Fit the filter cartridge to the filter head.
- Turn on the water, then press the rinse button on the filter head.
Allow about 4 litres of water to run through the filter.



3.6 Installing and aligning the machine

The vending machine must be aligned to ensure the following:

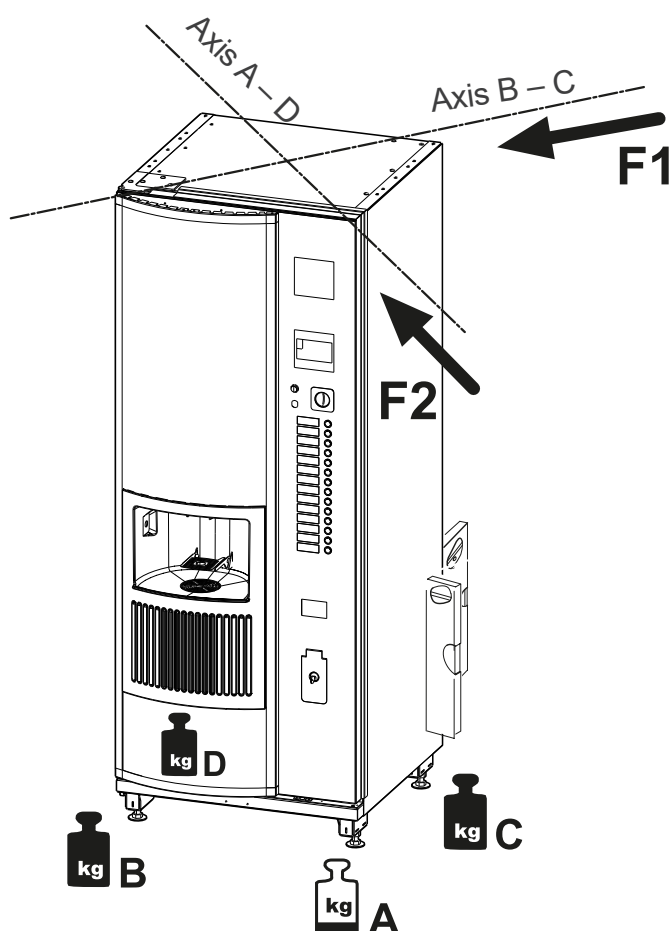
Horizontal, stable position

Height adjustment for vending machine stations

The vending machine door can be opened and closed without jamming!

Procedure

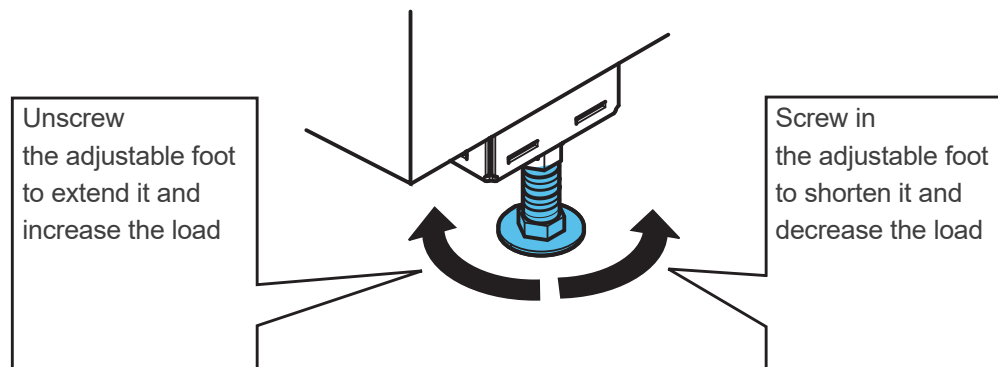
- Place the machine in its designated location.
- If a pallet truck is available, lift the machine. Unscrew the four adjustable feet evenly. The distance between the floor and the lower edge of the side panel must be approx. 9 cm. Remove the pallet truck.
- Check if the machine rocks over the axis B – C when the corner at F2 is pressed down. If it rocks, screw foot B in until it stops rocking.
- Check if the machine rocks over the axis A – D when the corner F1 is pressed down. If it rocks, screw foot A in until it stops rocking.
- Place a spirit level on the rear wall and level by adjusting foot A only.
- Check if the machine rocks over the axis B – C when the corner at F2 is pressed down. If it rocks, screw foot B in until it stops rocking.
- Place the spirit level on the side panel as shown in the illustration and level the machine by adjusting foot C only. The machine is now horizontally level.



Adjusting the machine door for smooth movement

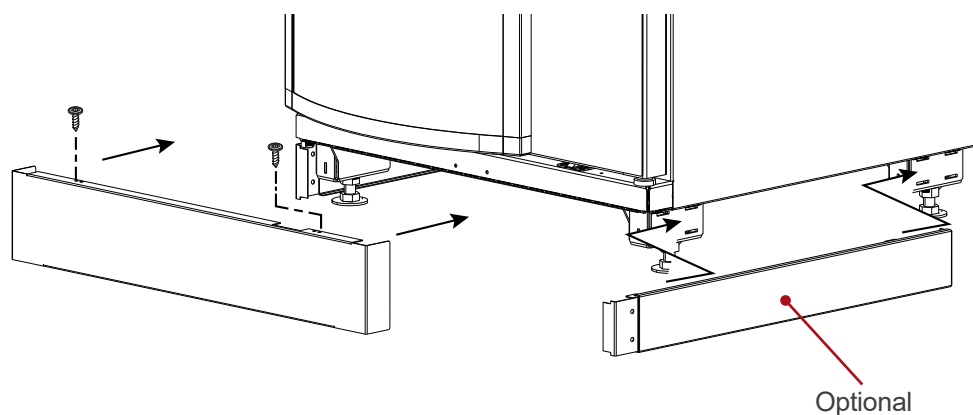
Once the vending machine is installed, it is usual for the door to drag along the floor as it is opened and closed. To prevent the machine door from dragging, all you have to do is take some of the weight off adjustable foot A as follows:

- Screw adjustable foot A inwards until the machine rocks over axis B – C. Press several times on the corner at F2 to check if the machine rocks.
- Press firmly on corner F2 and screw foot A out by hand until it touches the floor.
- Finally, using a 24 mm open-ended spanner, add just $\frac{1}{2}$ turn to adjustable foot A. This stops the machine rocking over the corner while also ensuring that the machine door opens and closes smoothly.



Kickplate

For cosmetic reasons, a kickplate can be affixed to the front of the machine. Slide the two side kickplates (optional) onto the adjustable feet. Finally, slide on the front kickplate and secure using two screws as shown in the diagram.

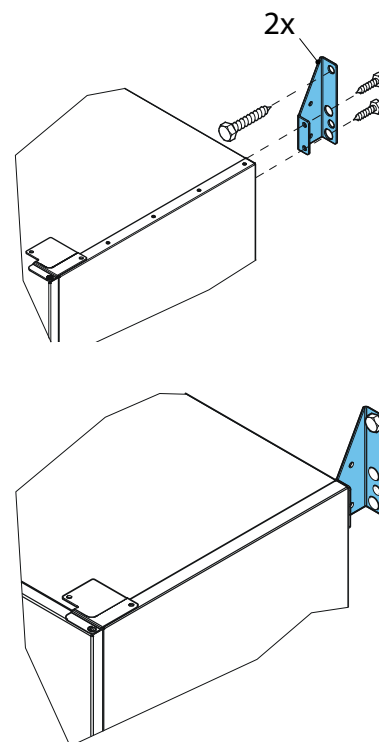


3.7 Wall fixing brackets and spacers



CAUTION! Risk of tipping over! Danger to life!
Fix machine to wall or floor

The wall spacer brackets supplied must be used to fix the vending machine to the wall. They must be fastened to the machine using the screws provided. Use suitable screws and dowels for the wall.



3.8 Filling the espresso boiler (CVS only)

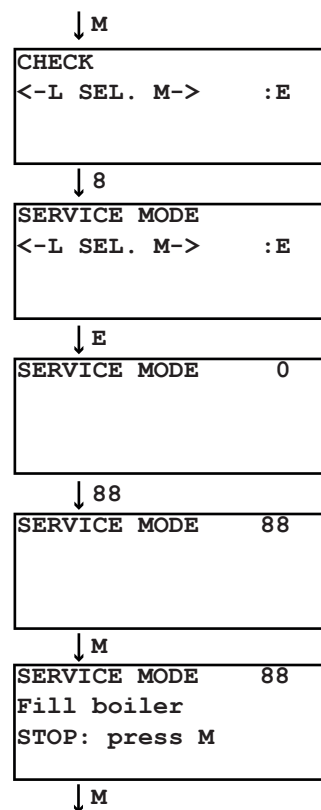
There are two boilers in the CVS 500, each working independently from the other one: an instant and an espresso boiler.

The instant boiler fills with water automatically after the machine is switched on if the machine door is closed or the service key is inserted.

The espresso boiler has to be filled manually. Insert the service key and in the [SERVICE MODE] enter [SERVICE NUMMER] [88M].

Proceed as follows:

- Open machine door
- Insert service key
- Fill the boiler by pressing the following keys: [M] – [8] – [E] – [88] – [M]. The boiler is filled.
- When water is flowing out of the drinks outlet evenly, press the [M] button again.
- Press [R]
- Remove service key and close machine door



CAUTION! Risk of injury!

Scalding from hot liquids! Place a suitable receptacle under the drinks outlet.

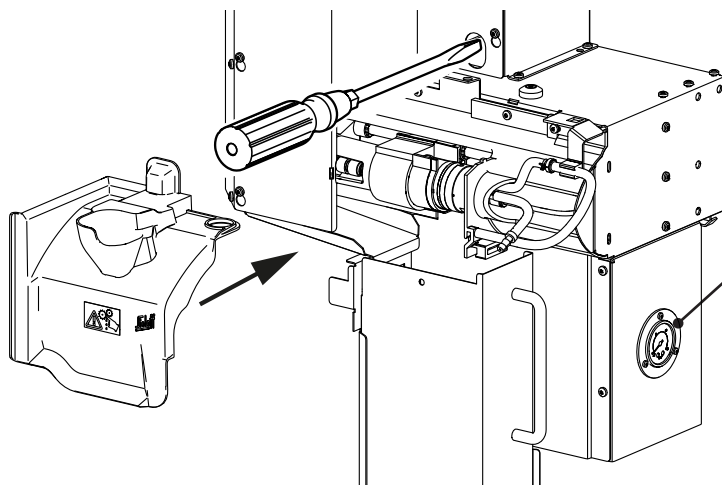
3.10 Setting the dynamic pressure (CVS only)

The dynamic pressure is dependent on the mains water pressure. Therefore, if the machine is relocated, the pump pressure must be checked and, if necessary, readjusted.

Set value: 9.5 bar

The espresso boiler heater must be switched off.

1. Open the machine door.
2. Insert the service key.
3. Enter the service function for [Espresso boiler inlet valve]: [M8], followed by [21M]
The pressure is relieved and the indicator on the manometer should show 0 bar – replace if necessary.
4. Enter the pressure test (dynamic pressure) service function: [86M]
Check that the value shown on the pressure indicator is 9.5 bar.
Press [M] to switch the pump off.
5. Press [21M] to relieve the pressure again.
You can now correct the setting if necessary:
If the pressure is higher than it should be, reduce it by turning to the left.
If the pressure is lower than it should be, increase it by turning to the right.
6. Carry out a check:
Enter the pressure test service function again: [86M]
Press [M] to switch the pump off.



Turn to the left => decreases dynamic pressure
Turn to the right => increases dynamic pressure

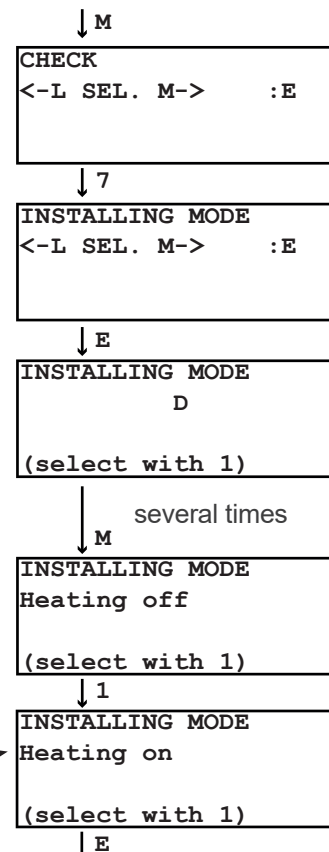
Pressure indicator

3.9 Switching on the espresso boiler heating

For safety reasons, the boiler heaters have been switched off in the menu. For the purpose of putting the machine into operation, they must be switched on in the [INSTALLING MODE] menu.

Please proceed as follows:

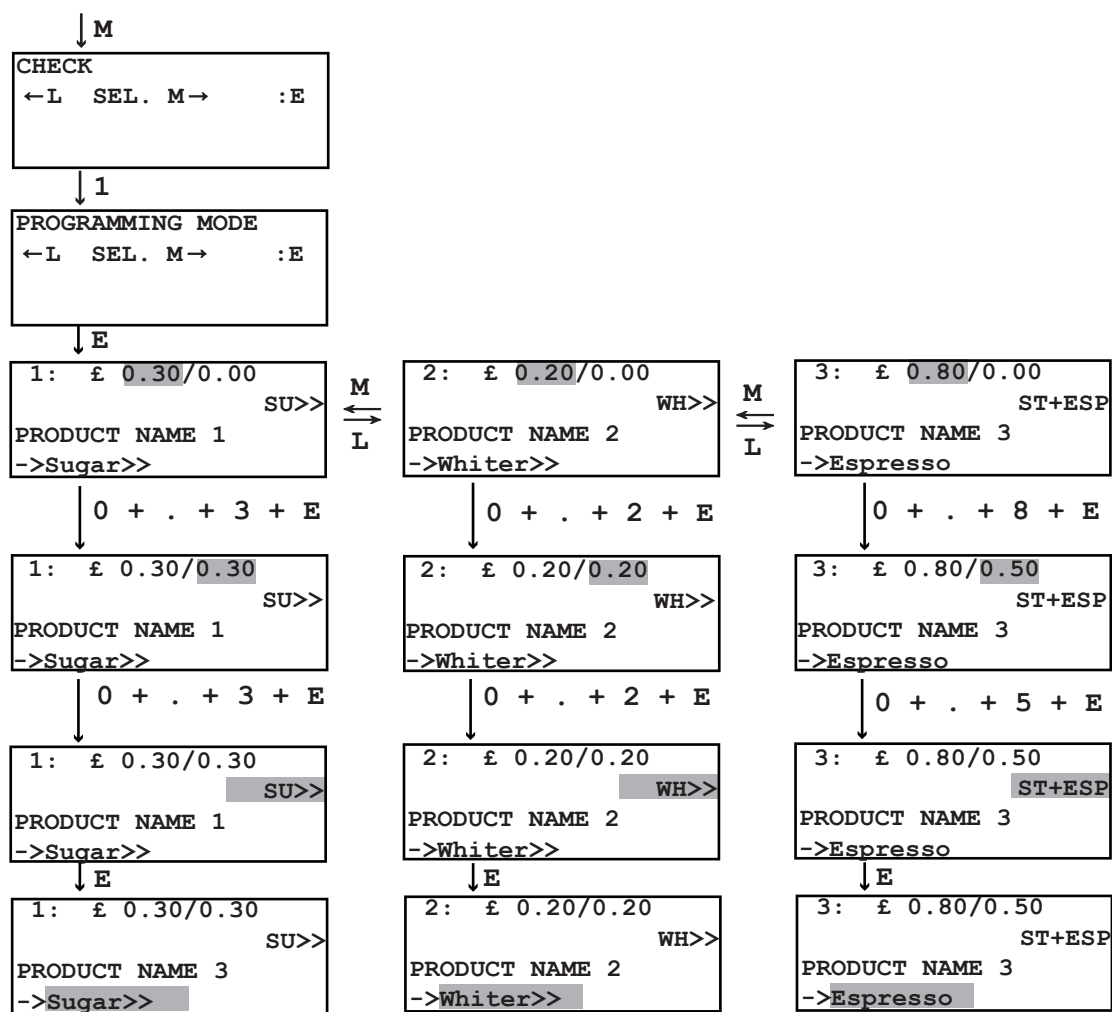
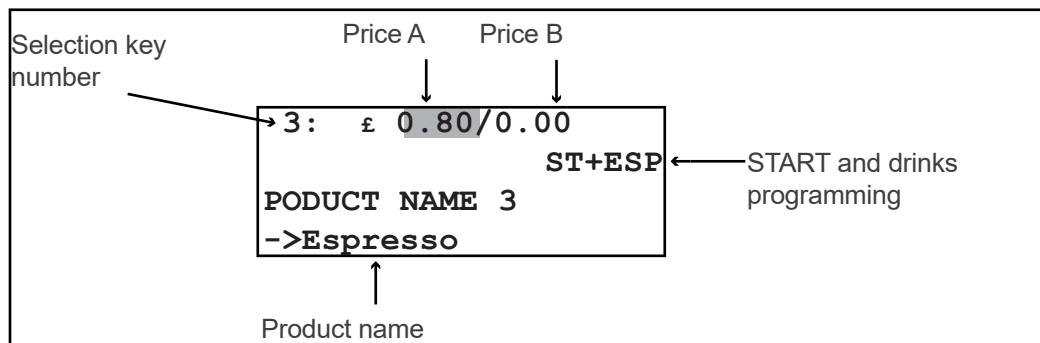
- Open machine door
- Insert service key
- Access the [INSTALLING MODE] menu:
[M] – [7] – [E] – [M] – [M] ...
- Switch heating on by pressing [1]
- Press [E] and then [R] to exit
- Remove service key and close machine door



Heating on

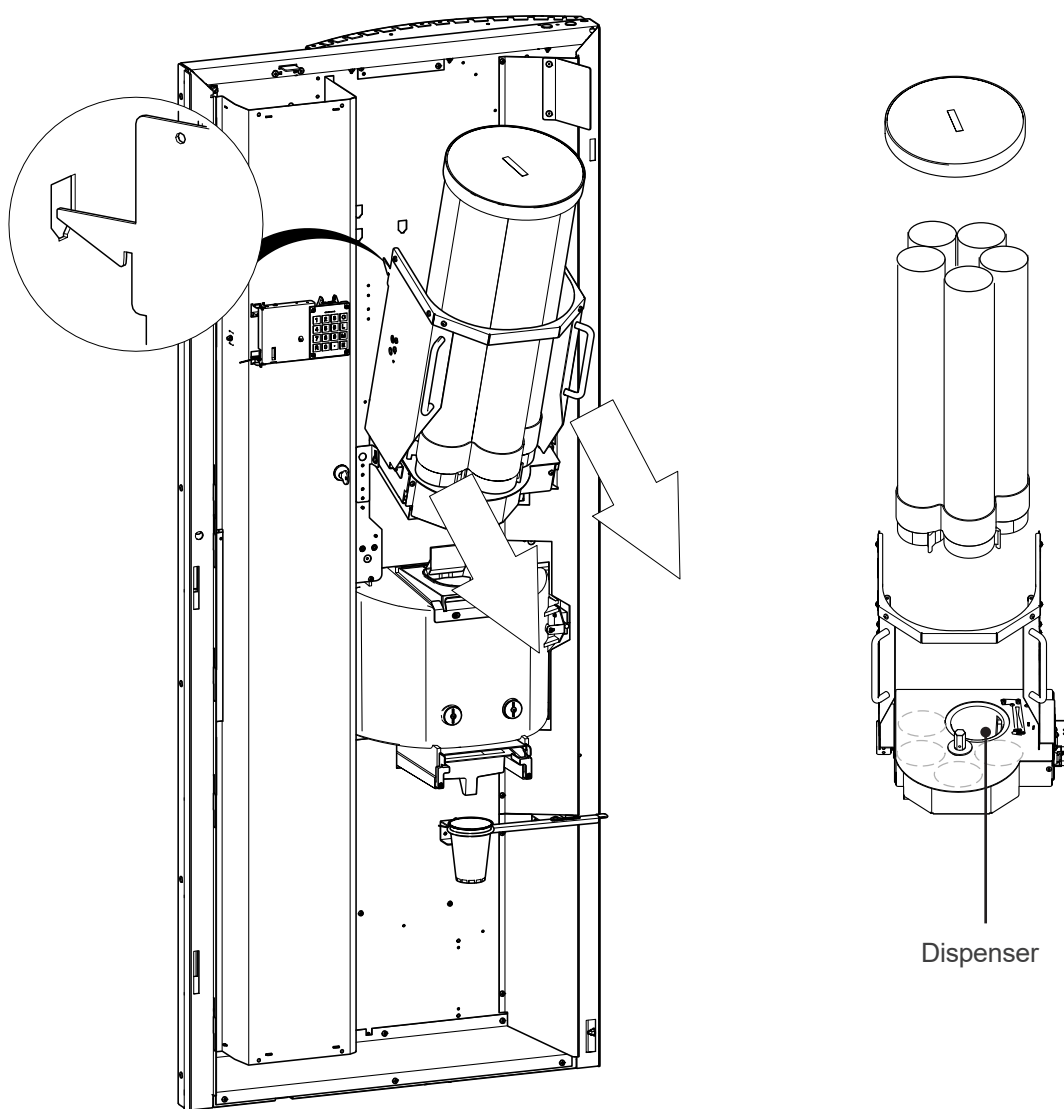
3.11 Assigning prices and selection buttons

The prices and the selection button assignment can be checked and edited in the [PROGRAMMING MODE] menu. The following diagram shows how to check the selection button assignment.



3.12 Filling the cup dispense mechanism

1. Open the door.
2. Holding the cup dispense mechanism by its handles, lift it slightly and then swivel it as far as it will go.
3. Remove the cover.
4. Fill the 5 cup dispense mechanism tubes with the cup sleeves, base pointing down.
5. Fill the cup dispense mechanism only up to the top edge. The tube that is over the dispensing area must not be filled. The last tube may only be filled once the cup dispense mechanism has moved a tube forward into the dispensing area on its own.
6. Refit the cover.
7. Hold the cup mechanism by the handles.
8. Swivel it backwards, lifting it slightly to hook it back into the door. The cup dispenser must click in to place.
9. After filling, press [R]. The message [SERVICE COMPL.] will be displayed.



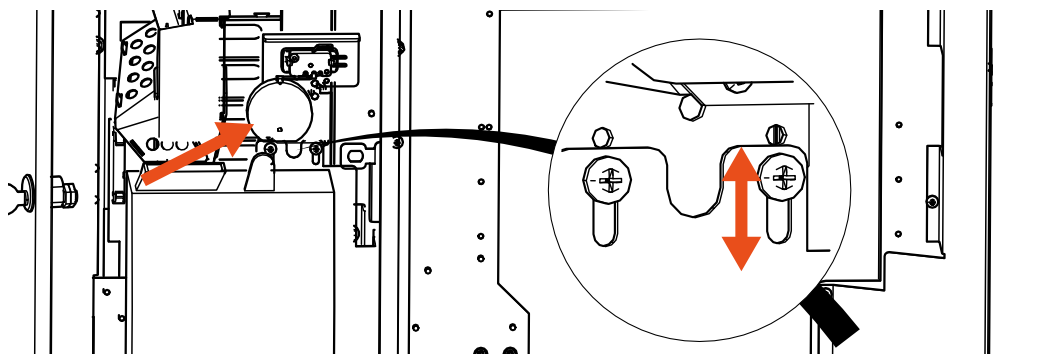
3.13 Fitting and configuring the coin mechanism

The coin mechanism is installed above the cash box on the inside of the vending machine door.

After fitting the coin mechanism, the refund motor may need adjusting.

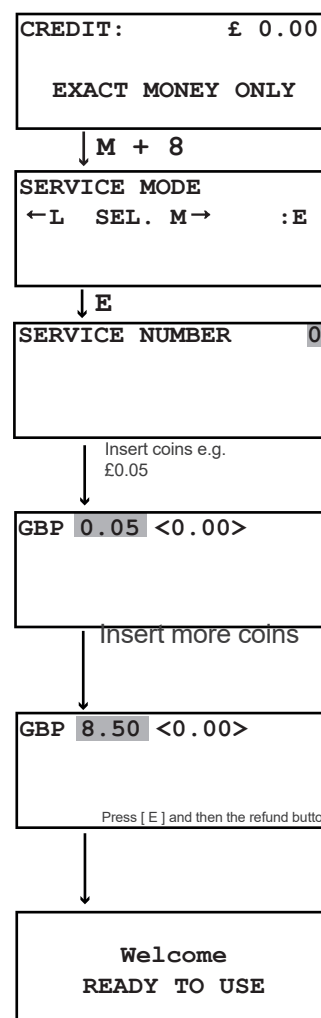
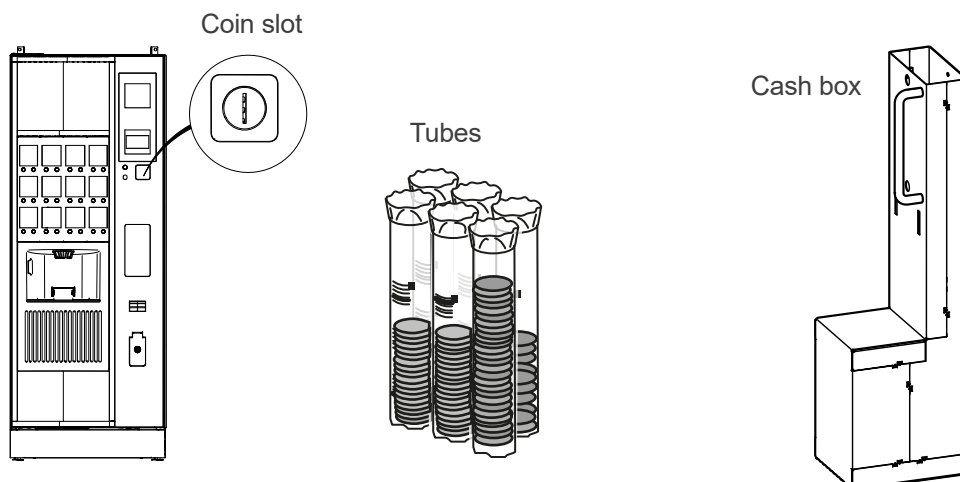
When the coin return button on the front of the machine is pressed, the eccentric disc must make a full turn and whilst doing so should sufficiently activate the release lever on the coin mechanism.

To make an adjustment, loosen the mounting screws in the slots and move the assembly with the return motor as required.



3.14 Filling the change tubes

- When filling the machine for the first time, a few coins must be inserted into each coin tube (safety coins, sleeping coins). The number of coins remaining depends on the coin mechanism used and usually varies during operation. Insert coins into the slot on the front of the machine.
- Once the coin mechanism has registered the minimum number of coins, the coin mechanism notifies the control board that it is "ready to use".
- With newer coin mechanisms, pre-filled tubes can be used.
- If a limit has been programmed for the amount of money the machine will accept, you will not be able to insert more than the maximum amount. Afterwards, you must press buttons [E] and [R].
- The acceptance limit only appears in [INSTALLING MODE] – [CRED. CONFIG.] if [MAN.CONFIG] has been programmed. In the menu, the acceptance limit is displayed as [MAX. ACCEPTANCE].

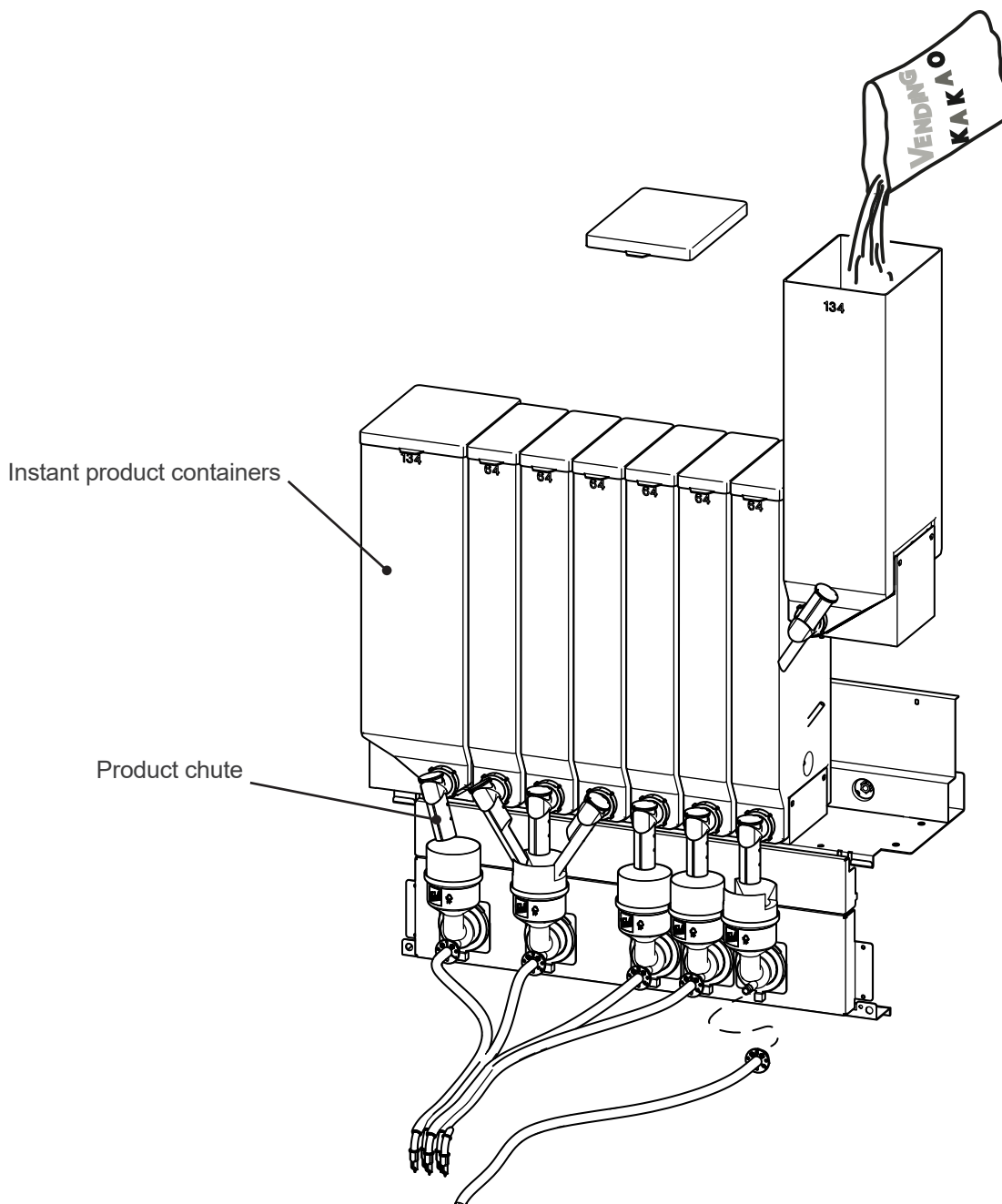


3.15 Filling the instant product containers

Only products suitable for vending machines may be used. Only loose fill products. Products must not be compacted.

Following first-time filling or filling after completely emptying the container (for cleaning purposes), a few test vendes must be carried out so that the augers in the instant product containers are completely filled with product.

1. Open the machine door.
2. Push up the product chute.
3. Lift the container slightly at the front to release the locking pin and then pull the container forwards and out.
4. Remove the cover and fill the container with product. Loosen the product before filling to prevent lumps from forming.
5. The product containers must be filled with the product specified on the front. Ensure that each container is inserted on the driving pinion and that the retaining pin engages.
6. Push down the product chute.



3.16 Filling the bean container (optional)

**CAUTION! Risk of injury!**

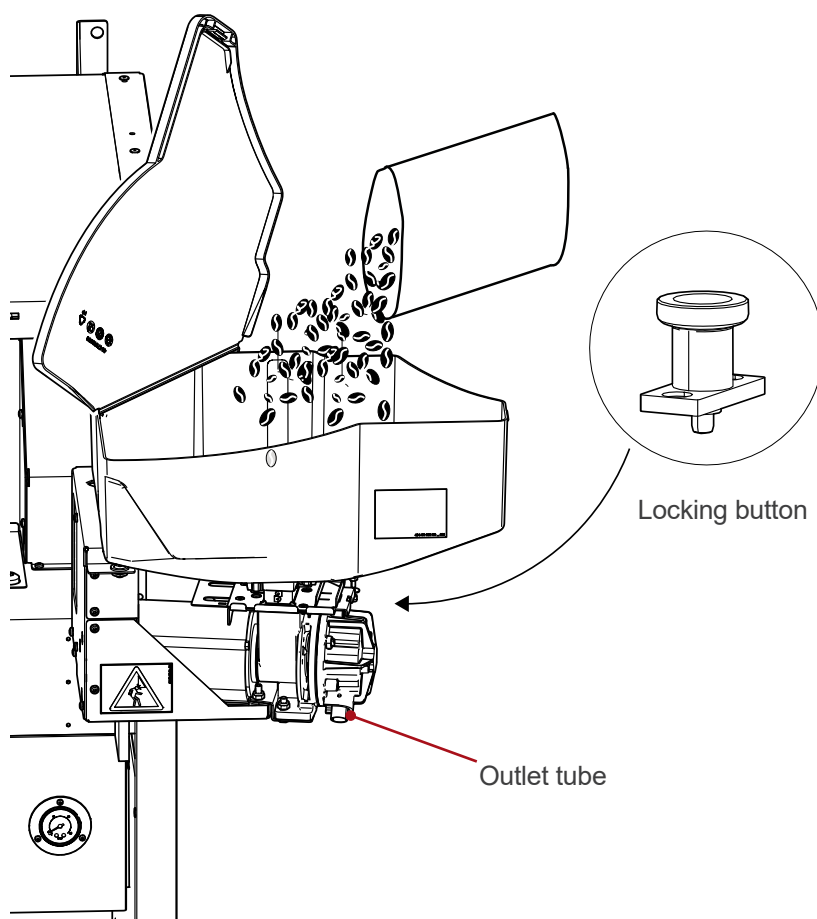
Take care not to hit your head on the bean container when it is in the swivelled-out position. Avoid impact!

- Pull the locking button and swivel the grinder and bean container outwards as far as possible.
- Open the cover on the bean container.
- Only fill the container with whole beans.
- Close the lid and swivel the grinder all the way back to its original position in the machine.

To be carried out just once when putting the machine into operation:

Fill the grinder outlet tube with coffee powder as follows:

- Insert the service key.
- Hold a container under the outlet tube.
- Grind some coffee using service function [M] – [8] – [E] – [10] – [M]. For this, you must keep [M] pressed.
- Swivel the grinder all the way back into its original position.



3.17 Adjusting the grind level

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

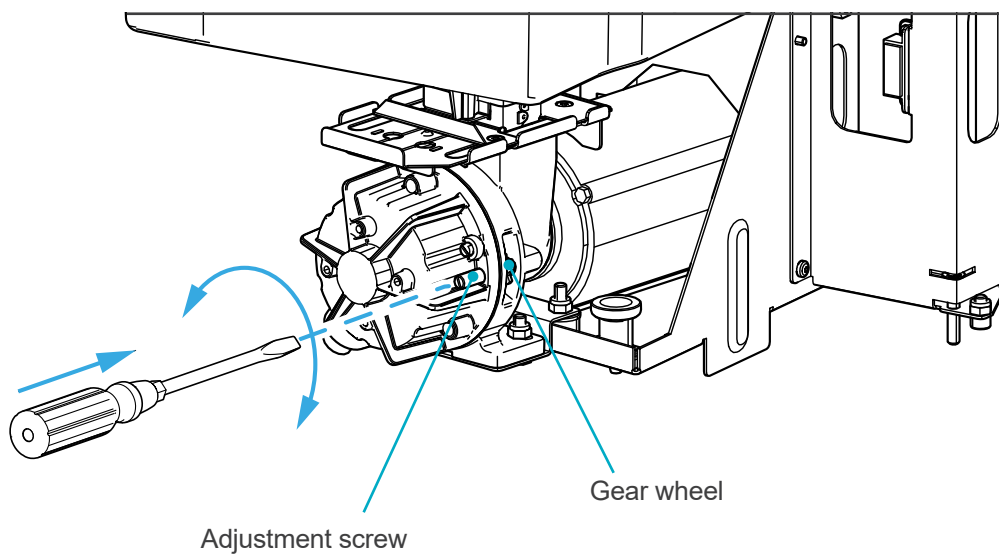
**TIP**

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

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

Turn to the right	→ Powder finer	→ Brewing time longer
Turn to the left	→ Powder coarser	→ Brewing time shorter

- Using service function [M] – [8] – [E] – [10] – [M], grind approx. 4 portions of coffee.
- Check the grind level.
- If the required setting has not been achieved, repeat the procedure for adjusting the grind level.
- Set the desired powder quantity in the [SHORT MENU].



3.18 Calibrating the pump and containers



TIP

- Before calibrating the product containers, every product motor should be run for a few seconds in the [SERVICE MODE] menu so that the augers in the containers are completely covered with product. Otherwise, the calibration values will be inaccurate.
- Before testing, the mixing bowl for the powder to be checked must be removed and a suitable collection receptacle placed under the container outlet.
- The amount of water delivered should not be measured using a measuring jug but weighed for greater accuracy.

1. Open machine and access the [CALIBRATING] menu by entering [M] + [2] + [E] + [L] + [E9].
2. Select the desired container using the number pad and confirm your choice by pressing [E]. The containers are numbered from left to right.
The pump is selected by pressing [0], the grinder in the CVS 500 with [9].
3. If [1] is entered in the input field, the selected product component will be dispensed from the container into the receptacle provided.
If a different number is entered, the quantity of product dispensed **will be multiplied accordingly**. This enables greater accuracy to be achieved when dealing with very small dispensing quantities.
Please only enter the weighed values, even in the case of multiplied quantities.
4. The water quantity is not multiplied. Weigh the quantity delivered, enter the reading and press [E] to confirm.
The value must be rounded, as decimal places cannot be entered.
5. When calibrating the pump, this process has to be performed three times, as three different amounts of water are dispensed. The values should increase every time.

3.19 Entering the product and water quantities

The [SHORT MENU] only provides the total water quantity and the powder quantities for the products that make up the selected drink. These can be changed.

Detailed water quantities are set in the [EXPERT MENU].

As a result, you can easily change the strength and – in turn – the taste of the drink.

More product	—>	Stronger taste
Less water	—>	Stronger taste
Less product	—>	Weaker taste
More water	—>	Weaker taste



TIP

Before the powder quantities can be entered in the [SHORT MENU], the individual containers have to be calibrated in the calibration menu.

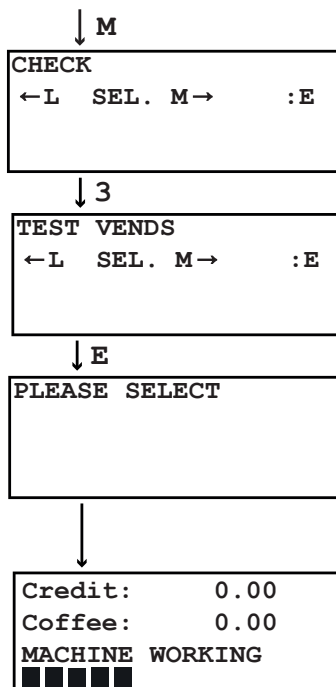
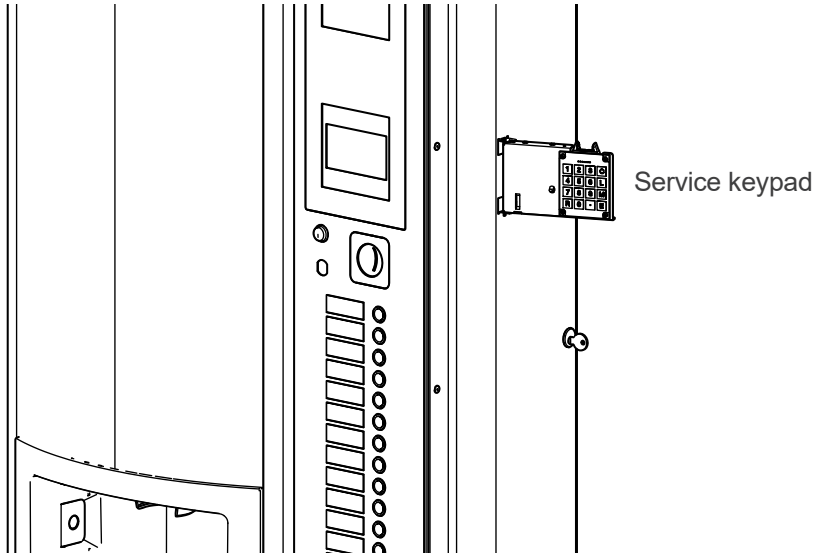
If a container has not yet been calibrated, XXX appears in the display.

3.20 Carrying out test vends

After all the settings have been programmed as described in earlier chapters and the machine has been completely filled, you should use the [TEST VENDS] menu to check whether the machine prepares the drinks correctly. The selected drink is dispensed free of charge and recorded in the machine statistics as a test vend.

The following diagram shows how to perform the test vend.

You can also use quick selection [7] on the service keypad.



CAUTION! The drink is dispensed immediately
Risk of scalding!
Place a suitable receptacle under the drinks outlet.

4. Machine control board, software



NOTE

If [SECURITY CODE]s A and B have been installed in the [INSTALLING MODE] menu, the respective menus are locked and can only be accessed after the relevant code has been entered.

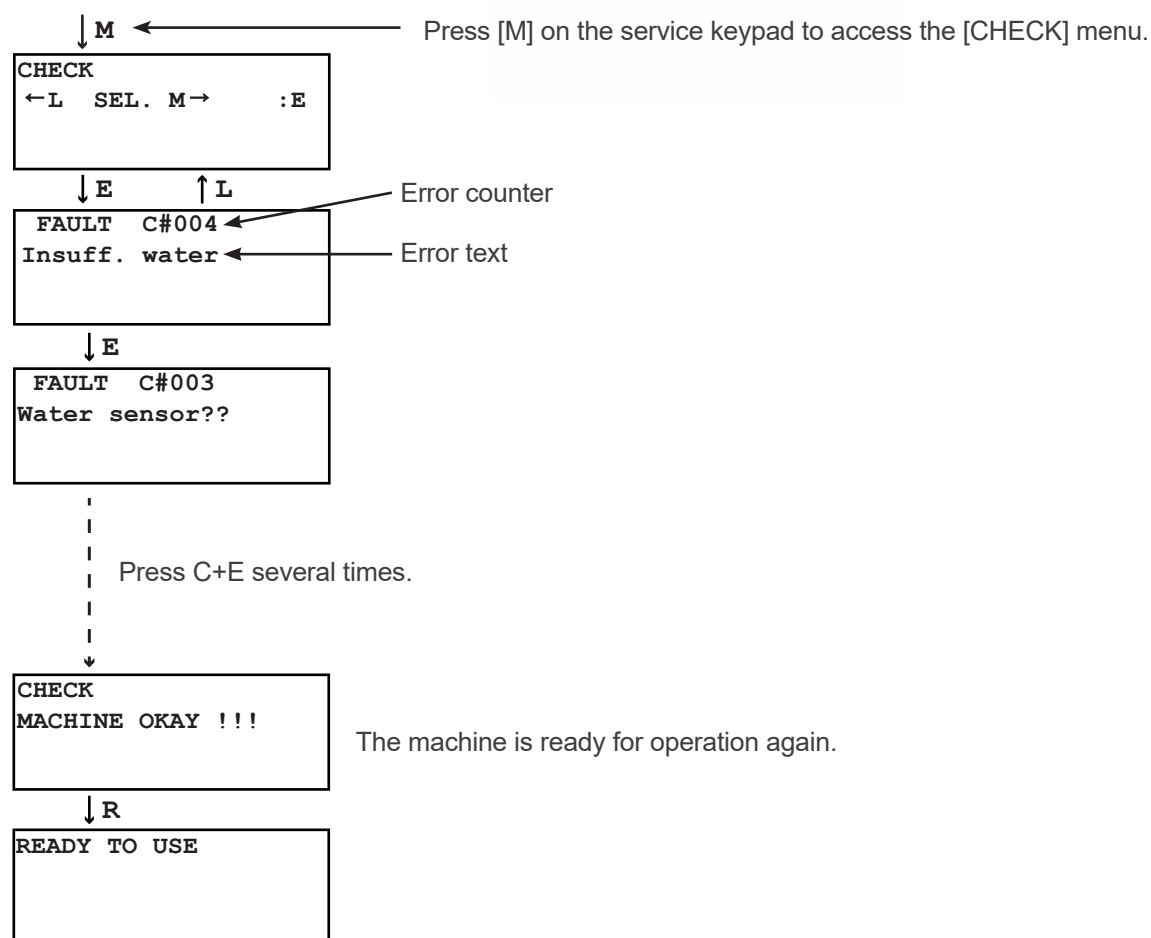
Keys	Display message	Code	Function
[M][0]	CHECK ← L SEL. M→ :E	–	Error display, clearing error messages
[M][1]	PROGRAMMING MODE ← L SEL. M→ :E	B	Entering sales prices, assigning products to a selection key
[M][2]	BEVERAGE ALLOC. ← L SEL. M→ :E	A	Entering or changing dosing parameters, cup adjustment, calibration
[M][3]	TEST VEND ← L SEL. M→ :E	A	Checking the assignment of a selection key to a recipe, checking the vend process
[M][4]	SHOW STATISTICS ← L SEL. M→ :E	A	Displaying sales statistics, deleting short-term statistics
[M][5]	SHOW FULL STAT ← L SEL. M→ :E	B	Displaying sales statistics. Full statistics can only be deleted by the manufacturer.
[M][6]	PROG. TIME/LOCKS ← L SEL. M→ :E	B	Setting local time, boiler temperature, heating times, heating days, prices and illumination times
[M][7]	INSTALLING MODE ← L SEL. M→ :E	B	Setting country, currency, machine type, machine number, security codes, pre-selection times, credit system, vending mode, coin mechanism parameters, machine options, service telephone number
[M][8]	SERVICE MODE ← L SEL. M→ :E	B	Testing machine components, reading machine parameters, filling and emptying the coin mechanism
[M][L]	RECIPE-ID ← L SEL. M→ :E	–	Assigning an identification number to the specific recipe config- uration for the purpose of standardising the recipes throughout your company.

4.1 [CHECK] M0

Current machine faults are displayed as text in the [CHECK] menu. An up-to-date counter reading is displayed with each fault.

Displaying and deleting errors

- Resolve the faults that are displayed.
- Then use the service keypad to delete the error in the memory.

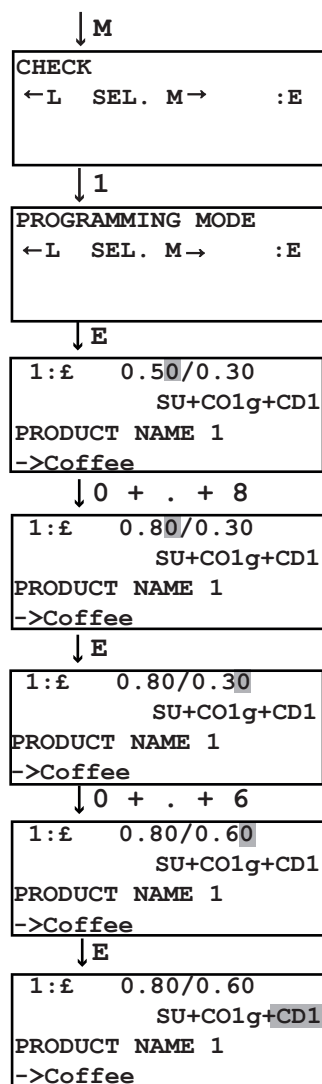


Explanation

- Button [E] scrolls through the error history list.
- Button [C] deletes the error messages.
- If several faults occur at the same time, the next message will be displayed once the previous error has been acknowledged.
- The refund button [R] switches the machine back to vending mode.
- Button [1] displays the error history.
- If no button is pressed for a certain time, the control board automatically reverts to vending mode.

4.2 [PROGRAMMING MODE] M1

- In the [PROGRAMMING MODE] menu, various functions are assigned to the selection buttons. All selection buttons on the machine are freely assignable and programmable.
- Any selection key can be assigned to any drink, any drink combination, any drink function/combination or just a pre-selection or additional selection function.
- An overview of all programmable drinks and pre-set/additional selection functions can be found below.
- Prices A and B are related to the validity period entered in the [PROG.TIME/LOCKS] menu.
- To program drinks, press [1] (forwards) or [2] (backwards) repeatedly until the drink code required is displayed.



Changing prices

The flashing cursor indicates which input field is currently active.

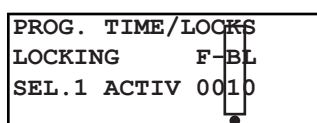
- [C] clears the input field at the current cursor position.
- Keys [0 – 9] allow you to enter the required value.
- [E] saves the displayed value and jumps to the next input field.
- [M] switches to the next selection key.
- [L] takes you back a selection key

Assigning 2 prices

Two different prices can be assigned to each selection button:

- The **cash price** at which the product is sold. This is **Standard [PRICE A]**
- The **Happy Hour price**: To use this price, you need to make several adjustments. Usually, it is a reduced **price [PRICE B]**. Optionally, price B can also be used for a cashless credit system.
- Locking times (in this case: identical to the happy hour times) must be active and set.

In the locking time settings, [B] must be linked to [1] under [SELECTION]. In the following example, this means that [PRICE B] is active for [SELECTION 1].



Linking

Refer also to locking times

Recipe abbreviations

Abbreviations are used in recipes. The availability of the individual drinks depends on your machine version. The order in which they are listed and their names may vary.

Drink	Abbreviation (small serving/large serving)	Note
Americano	AMI / AMIg	CVS 500 only
Cafe au lait	CAL / CALg	
Cappuccino	CAP1 / CP1g	
Cappuccino	CAP2 / CP2g	
Cappuccino	CAP3 / CP3l	
Spec. coffee	CSP1 / CS1g	(InCap)
Spec. coffee	CSP2 / CS2g	(InCap)
Espresso	ESP/ ESPg	
Esp. Choc	EXCO / ESCg	
Esp. Choc	ESC2 / ES2g	CVS 500 only
Hot water	HW / HWl	With valve/sz
Coffee	COF1 / CO1l	
Coffee	COF2 / CO2l	
Coffee	COF3 / CO3l	
Melange	MEL1 / ML1g	
Melange	MEL2 / ML2g	
Latte Macchiato	MAC / MACl	CVS 500 only
Latte Macchiato	MAC2 / MC2g	CVS 500 only
Milk	MIL / MILl	CVS 500 only
Chocolate	CHOC / CHOl	
Chocolate milk	COM / COMg	
Soup	SOU / SOUl	
Soup	SOU2 / SOU2l	
Espresso Macchiato	ESMA / ESMl	
Espresso Macchiato	ESM2 / EM2l	
Tea	TEA1 / TE1l	
Tea	TEA2 / TE2l	

Pre-selection/additional selection abbreviations	Function
SU	Sugar (one step)
WH	Whitener (one step)
>>	Stronger
<<	Weaker
STK	Dispense stick (stirrer)
ST	Start dispensing drink
NCU	No cup
+MOC	Water reduction
SU>>	Sugar (three steps)
WH>>	Whitener (three steps)
SO1	Switch over to selection level 3
NOSU	No sugar
Pot	X-times cup serving
CD1	Cup dispense mechanism

Key	Function
1	Make additional selections
3	Select main products
6	Select cup dispense mechanism (CD1)

Cup dispense

Cup dispense can be programmed for all products. All you have to do is add the code [+CD1] with key [6] after the start symbol and the programming command e. g. [ST+COF1].

Example: [ST] + [CAF1] + [CD1]

Product description

All products can be accompanied by a product description. We recommend that these settings are made using the Sielector PC software.

Setting prices

For example, if you want to program 10p, enter the following combination:

[0] + [.] + [1] This means you must use the decimal point towards the bottom of the keypad.

Programming example

In the following example, the drink ESP is to be programmed to selection button [5]. The drink is dispensed using the BAM cup dispense mechanism.

- Press [M] – [1] – [E] and call up the [PROGRAMMING MODE] menu. Selection no. 1 is activated.

```
1:GBP0.50/0.30
                                SU>>
PRODUCT NAME 1
->SUGAR >>
```

- Press [M] repeatedly to get to selection 5; The cursor blinks at price A (grey in the illustration).

```
5:GBP0.50/0.30
                                SU+ST+CAF1
PRODUCT NAME 5
->Coffee
```

- Press [E] twice, the cursor goes to the recipes in the second line.

```
5:GBP0.50/0.30
                                SU+ST+CAF1
PRODUCT NAME 5
->Coffee
```

- Press C several times to delete the recipe.
- Once the recipe line is empty, a new recipe can be programmed as follows:
 - [1] – **Make additional selections**
 - [3] – **Select main products**
 - [6] – **Select cup dispense mechanism [CD1]**
 - [E] – **Save**

```
5:GBP0.50/0.30
                                SU+ST+CAF1
PRODUCT NAME 5
->Coffee
```

- Press the appropriate key several times until the required abbreviation appears. Press [E] to save the individual components. The individual settings are called up one after the other, e.g. [ST] + [ESP] + [CD1]

```
5: GBP 0.50/0.50
                                ST+ ESP1+CD1
PRODUCT NAME 5
->Coffee
```

Deactivating a selection button

If a selection button is to be deactivated, all commands for this button must be deleted by pressing [C].

The other option is to use the [PROG. TIME/LOCKS] menu. This menu allows individual keys to be completely blocked, or blocked at specific times.

```
5: GBP 0.50/0.50
                                ST+ ESP1+CD1
PRODUCT NAME 5
->Coffee
```

Empty line

Possible additional selections

Strong coffee additional selection [+MOC]

The strong coffee additional selection [+MOC] is not a drink in its own right but can be selected alongside the main product. The strong coffee additional selection reduces the amount of water for the drink by the specified percentage*. The powder quantity remains the same. This makes the drink stronger but also smaller.

(* the water reduction can only be read out using the "Sielector" software; the default is 50%)

Sugar deselection [NOSU]

The [NOSU] function allows the user to preselect whether a drink should be dispensed with a set amount of sugar or without any sugar.

If sugar selection and sugar deselection are programmed on the same selection button, each press of the button increases the amount of sugar to begin with. Then, when the button is pressed for the fourth time, it prevents any sugar from being dispensed.

No cup [NCU]

In the programming example shown here, a portion of coffee is dispensed when selection button 5 is pressed. In addition, the direct start [ST] and no cup [NCU] functions have been programmed.

```
5: GBP 0.50/0.50
      ST+COF1+NCU
PRODUCT NAME 5
->Coffee
```

When button 5 is pressed, the light barrier checks whether a cup is present in the drinks outlet.

If there is no cup, no drink will be dispensed and [CUP/MUG?] will be indicated on the display.

If a cup is detected, the coffee will be sold immediately at the reduced price of £0.40.

10p is deducted

```
30:£ 0.10/0.10
      NCU +CD1
PRODUCT 30
->without cup
```

The function [NCU] is permanently programmed to selection button 30. Only the cup price can be changed (here 10p).



TIP

The [NCU] function is a credit. The amount programmed here is deducted from the drink price.

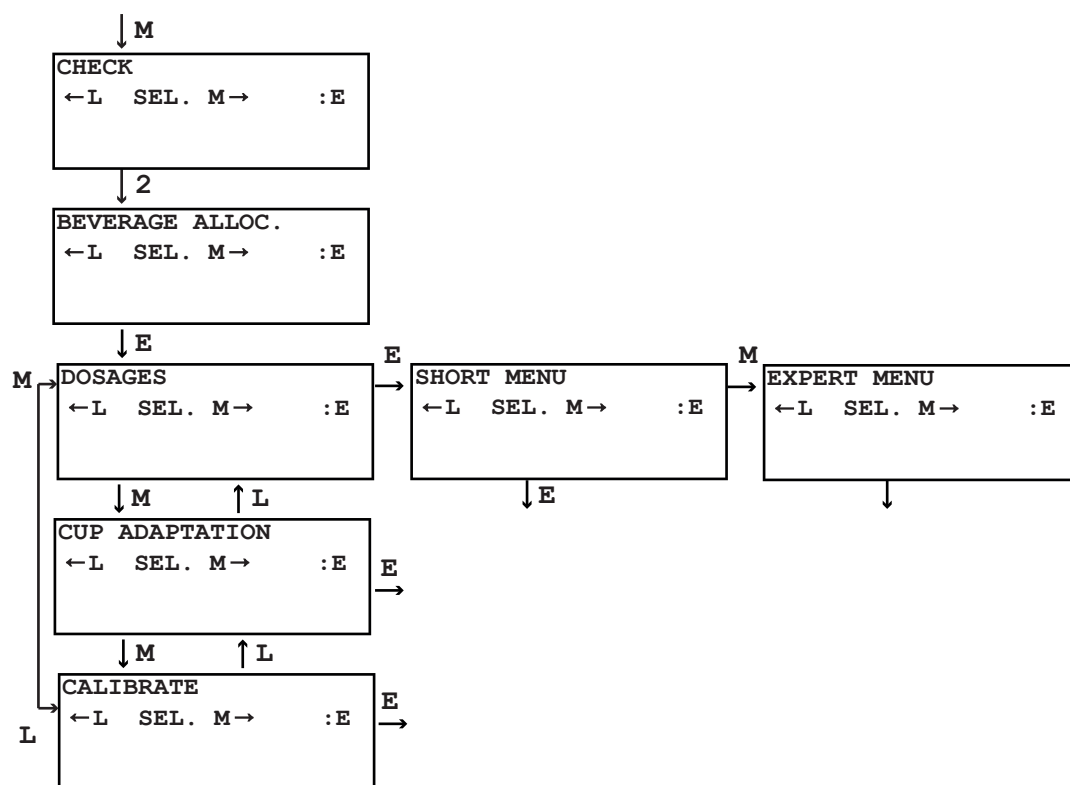
4.3 [BEVERAGE ADJ.] M2

The [BEVERAGE ADJ.] menu allows all drink preparation parameters to be set. It is divided into categories: [DOSAGES], [CUP ADAPTATION] and [CALIBRATE].

- The [DOSAGES] menu is used to adjust the flavour of the drink. This can either be done via a basic [SHORT MENU] or a very comprehensive [EXPERT MENU].
The required powder quantities can be entered in grammes. Water quantities are entered as cubic centimetres (ccm).
Test vendes are made to enable the dosing settings to be evaluated.
- The [CUP ADAPTATION] menu enables rapid changes to the filling quantity. There are two options to choose from.
- The quantities dispensed from the individual product containers are calibrated in the [CALIBRATE] menu. This only has to be done once for each instant product container.

Required accessories for beverage adjustment

- Product scales with 0.1 g precision (Tare function)
- Suitable collection receptacle

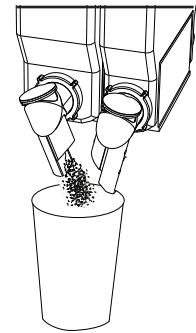


CAUTION! Hot liquids!

[CALIBRATE]**TIP**

Before calibrating the product containers, every product motor should be run for a few seconds in the [SERVICE MODE] menu so that the augers in the containers are completely covered with product. Otherwise, the calibration values will be inaccurate.

Before testing, the mixing bowl for the powder to be checked must be removed and a suitable collection receptacle placed under the container outlet.



Open vending machine, insert service key, fold out service keypad.

Access the [CALIBRATE] menu by entering [M] – [2] – [E] – [M] – [M] – [E].

```

CALIBRATE
← L  SEL. M →      : E
  
```

Press [M] several times to call up the products one after the other (depending on the machine variant):
e.g. In.Cap – Tea – Sugar – Chocolate – Coffee Boiler pu.[1] – Boiler pu.[2] – Boiler pu.[3]

```

Calibrate
In.Cap      xxx
  
```

Press [E] to start the process. The following appears.

```

Check? (1-9)
In.Capcalibr.  █
  
```

The numbers 1–9 refer to the steps.
3 steps are recommended.

Select the number of steps; to do this, press a number button e.g. [3]

Straight away the machine starts dispensing the product into the collection receptacle.

```

Check? (1-9)
** PLEASE WAIT *
  
```

When the product has finished dispensing, the machine waits for the value to be input (in grammes or millilitres).

Use the number keys and the decimal point key to enter the value. Press [E] to save.

The next product will then automatically prompt for calibration.

```

Check? (1-9)
ACTUAL AMT:   xx █
  
```

```

Check? (1-9)
ACTUAL AMT:   32.8
  
```

Next product for calibration

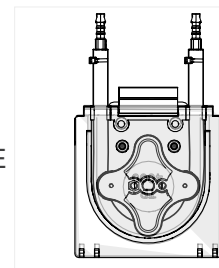
```

Calibrate
Tea      xxx
  
```

etc.

Calibrating the peristaltic pump

When calibrating the pump, the amount of water dispensed should not be measured using a measuring jug but be weighed for greater accuracy.



- Open the machine and access the [CALIBRATE] menu using the key combination [M] – [2] – [E] – [M] – [M] – [E].
- Select the peristaltic pump by pressing [0] on the number keypad and press [E] to confirm.
- As soon as you enter [1] in the input field, water will be dispensed into the receptacle provided. The water quantity will not be multiplied if a different digit is entered.
- Weigh the quantity that was dispensed, enter the value (in grammes) and press [E] to confirm.
- This process must be repeated two more times. The amount of water dispensed will increase each time.
- After water is dispensed for the third time, you will be asked if you want to calibrate the pump. The machine will ask the question [CALIBRATE]? Press [E] to confirm; otherwise, the pump will not be calibrated.

Once the pump has been calibrated, you must still enter the water quantities for individual drink components in the [EXPERT MENU].



TIP

With each step, the water quantity to be dispensed increases. It will not remain the same.

[CUP ADAPTATION]

In the [CUP ADAPTATION] submenu, the total volume dispensed by the individual selection buttons can quickly be checked and adjusted if necessary.

After you enter the ACTUAL amount and the DESIRED amount, the machine control board automatically calculates the water quantity and amount of product required for the individual mixing bowls. To adjust individual dispensing quantities, it is necessary to go to the [EXPERT MENU].

The following options are available:

- [Only water]
A complete drink is dispensed. Changing the [DESIRED AMT] only alters the water quantity.
- [Cup full]
A complete drink is dispensed. Changing the [DESIRED AMT] alters both the water quantity and the quantities of the drink ingredients.



TIP

In the case of coffee products, only the water quantity changes; the amount of coffee powder remains the same.

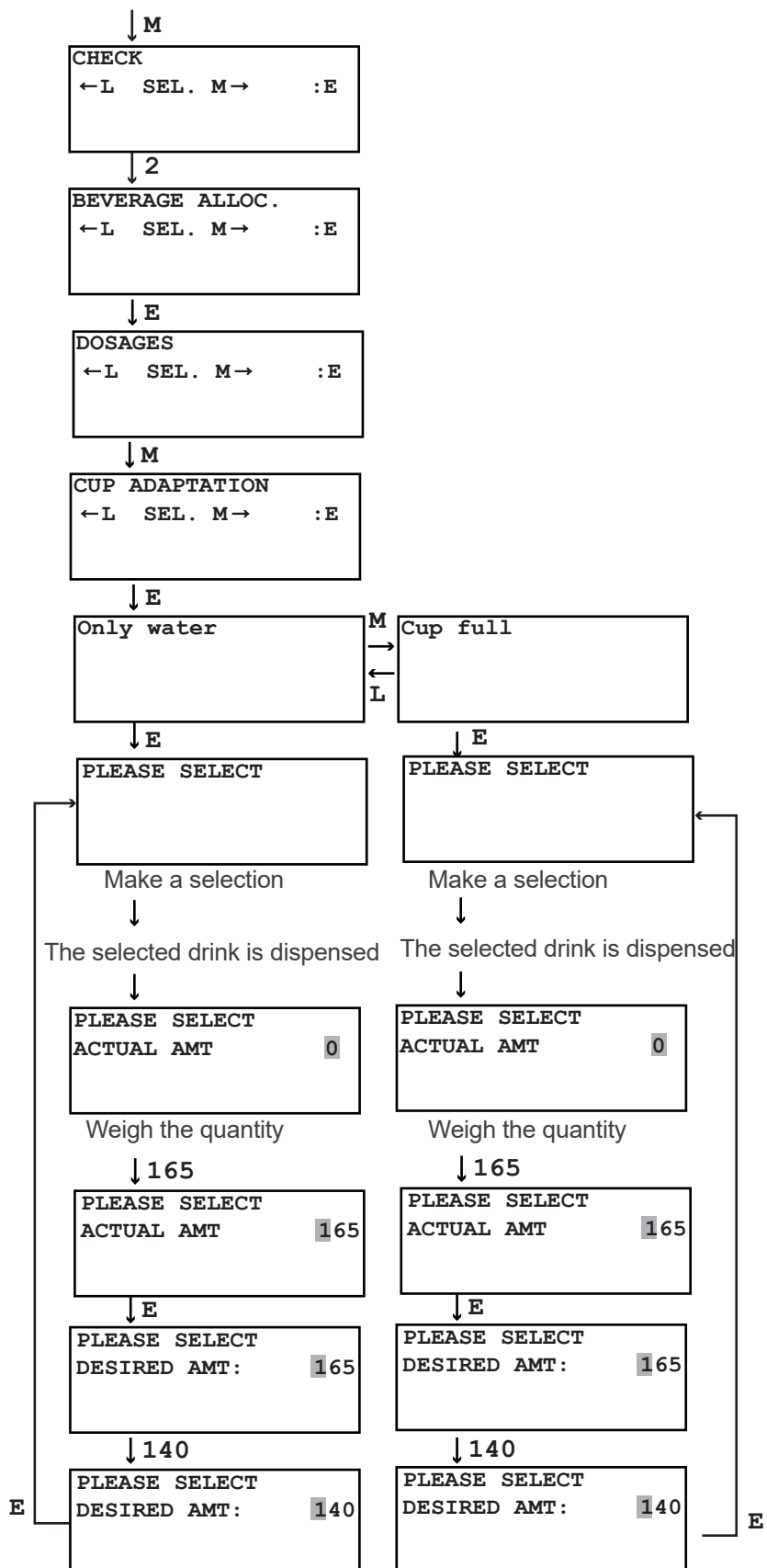
Instant products are adjusted in their entirety. This also applies to mixed products, e.g. cappuccino

Procedure

1. Open the machine and access the [CUP ADAPTATION] menu by pressing the key combination [M] – [2] – [E] – [M] – [E].
2. Choose the required programming mode by pressing [M]: [Only water] or [Cup full].
3. Hold a jug under the drinks outlet and press the selection button for the drink to be adjusted. The selected drink is dispensed
4. Read off the exact quantity in grammes shown on the scales and enter the [ACTUAL AMT] using the keypad. Press [E] to save the entry.
5. Enter the required quantity as [DESIRED AMT]. Press [E] to save the entry.
6. The procedure may be repeated for checking purposes.

Example for making a cup adjustment

In the following example, 165 ml is dispensed but 140 ml is required.



[SHORT MENU]

The [SHORT MENU] only provides the total water quantity and the powder quantities for the products that make up the selected drink.

Detailed water quantities can only be set in the [EXPERT MENU].

As a result, you can easily change the strength and – in turn – the taste of the drink.

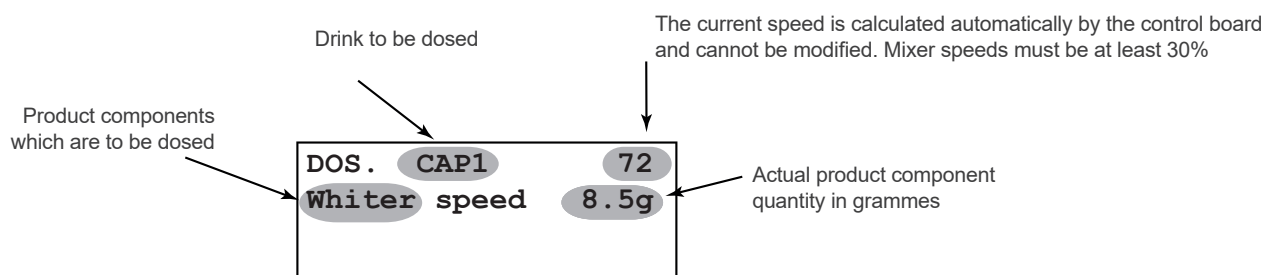
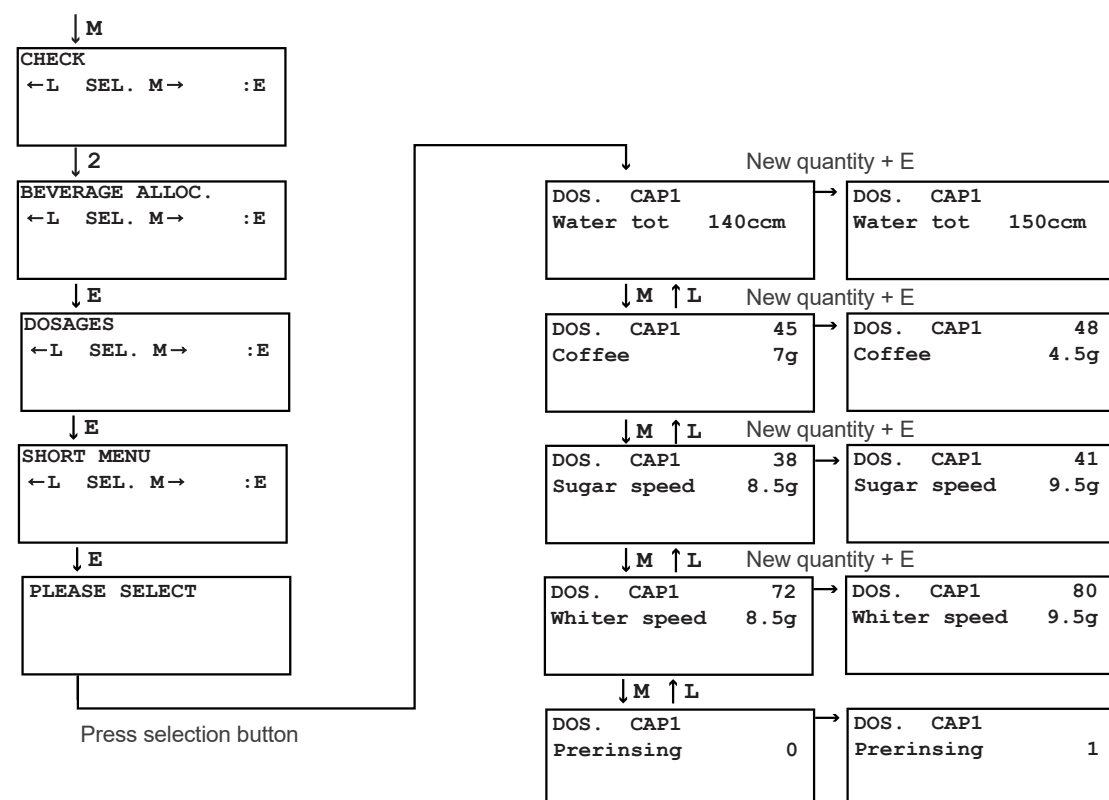
More product	→	Stronger taste
Less water	→	Stronger taste
Less product	→	Weaker taste
More water	→	Weaker taste

Procedure

1. Open machine and access the [SHORT MENU] by entering [M] – [2] – [E] – [E].
2. Press the selection button of the drink to be adjusted.
3. Select a product component using the [M] and [L] buttons in the menu, change the displayed value via the number buttons and confirm your entry by pressing [E]

[PRERINSING]

[Prerinsing] can be selected for every product. If [Prerinsing 1] is set and the programmed standby time has elapsed, water will be dispensed from the boiler for 3 seconds in order to warm up the system. The standby time can be adjusted in the [INSTALLING MODE] menu under [Prerinse standby].

**Example showing how to adjust a cappuccino [CAP1]**

[EXPERT MENU]

All water, product and mixer parameters can be set in the [EXPERT MENU]. These parameters include delay time, run time and speed. The menu lists each ingredient and every mixer required. The basic structure is the same as for the [SHORT MENU], but it is much more comprehensive.

Abbreviations

Since display space is limited, abbreviations are used to represent parameters. The following table shows the abbreviations used in this process. Changing certain parameters causes the machine to make a test vend (see table).

Abbreviation	Description	Test vend?
[... mixDT]	Mixer motor delay time	No
[... mixRT]	... Mixer motor run time	No
[... mixSP]	... Mixer motor speed	No
[... watDT]	... Water pump delay time	Yes
[... watRT]	... Water pump run time	Yes
[....DT]	... Product motor delay time	No
[....RT]	... Product motor run time	Yes
[... SP]	... Product motor speed	Yes
[...SP (2)]	2nd step of additional selection	No
[... SP (3)]	3rd step of additional selection	No
[CoffeeSP(>)]	Value for "stronger"	No
[CoffeeSP(<)]	Value for "weaker"	No
[SwivelDT]	Swivel arm delay time	No

Procedure

Before testing a powder quantity, the mixing bowl for the powder to be checked must be removed and a suitable collection receptacle placed under the container outlet.

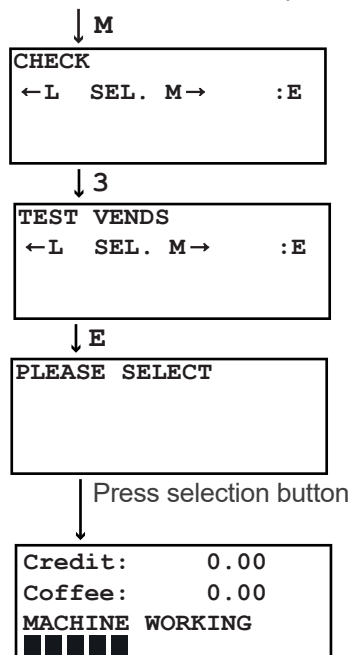
When water values are altered and before a test vend, all parts must be completely installed, as a complete drink will be dispensed. A collection receptacle should then be placed underneath.

1. Open the machine, access the [EXPERT MENU] using the combination [M] – [2] – [E] – [E] – [M] and confirm by pressing [E].
2. Press the selection button for the drink you want to check.
3. Select a product component using [M] and [L] in the menu, make the necessary changes using the number buttons and press [E] to confirm.
4. Check a delay time [DT]
5. Check a run time [RT]
6. Check a speed [SP]
Powder is dispensed. Remove the mixing bowl and place a collection receptacle underneath. If [1] is entered in the input field, the selected product component will be dispensed from the container into the receptacle provided. If a different number is entered, the quantity of product dispensed will be multiplied accordingly. This enables greater accuracy to be achieved when dealing with very small dispensing quantities.
7. The procedure can be repeated for checking purposes.

4.4 [TEST VEND] M3

Drink preparation can be checked in the [TEST VENDS] menu.

The selected drink is dispensed free of charge and logged as a test vend in the statistics.



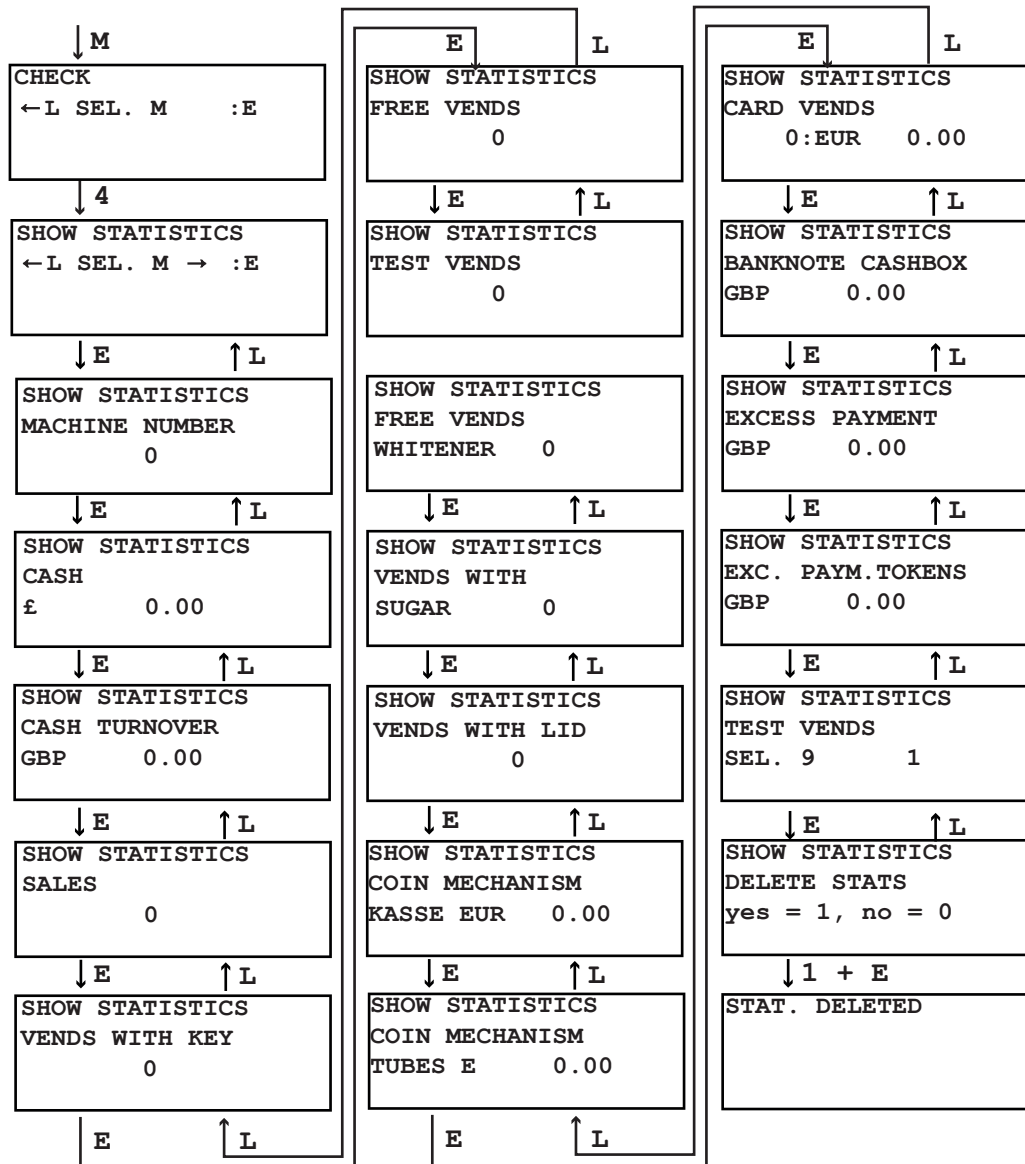
CAUTION! The drink is dispensed immediately
Risk of scalding!

Place a suitable receptacle under the drinks outlet.

4.5 [SHOW STATISTICS] M4

Vend statistics are displayed in the [SHOW STATISTICS] menu. These vend statistics can be used to stock product appropriately.

If [SECURITY CODE]s have been entered, the statistics can be deleted by the operating company using [CODE A].



TIP

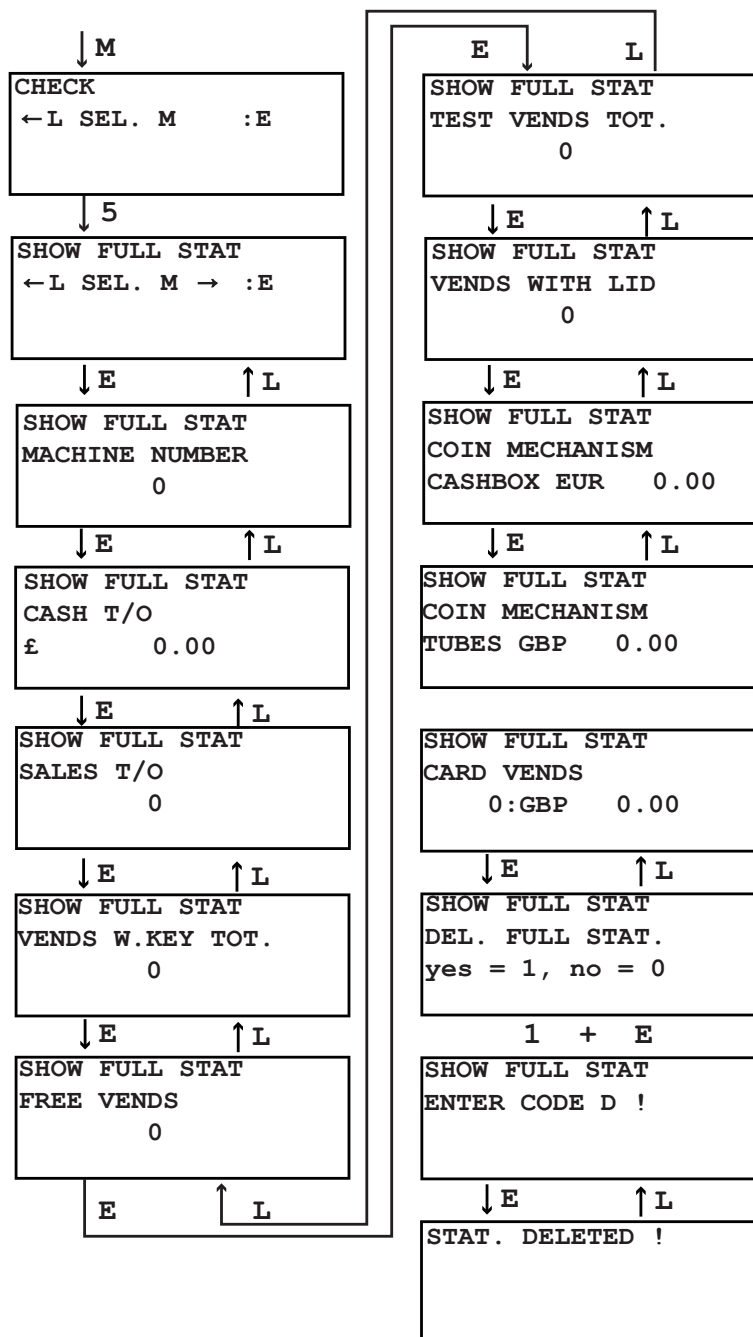
All non-zero values are displayed. As a result, the vending machine display may be different from the diagram above.

The statistics do not actually get deleted until the next drink is dispensed. The statistics can therefore still be viewed until the next vend.

4.6 [SHOW FULL STAT] M5

The [SHOW FULL STAT] menu displays all the vend statistics since the vending machine was first put into operation or since the full statistics were last deleted.

Full statistics can only be deleted by the factory.



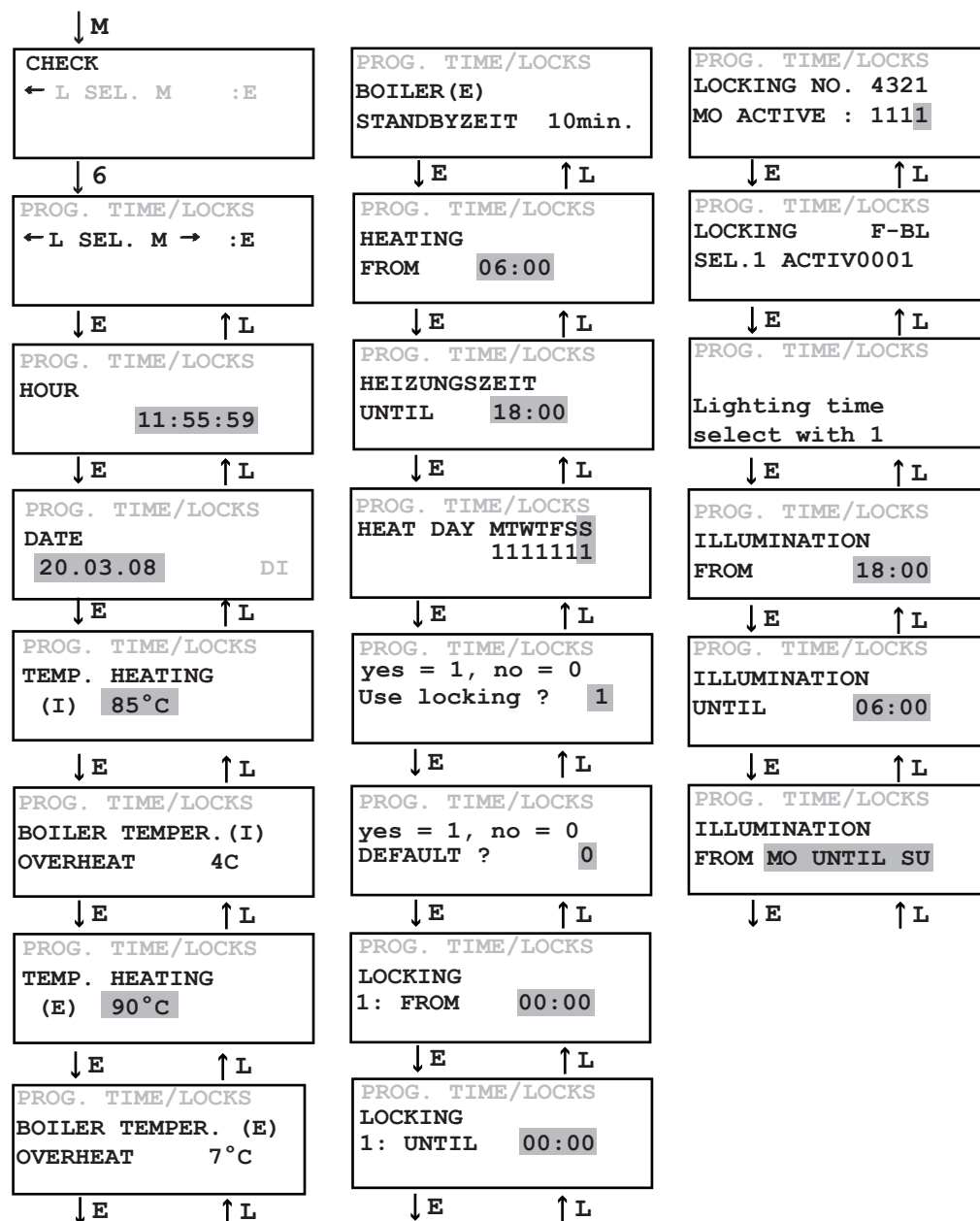
TIP

All non-zero values are displayed. As a result, the vending machine display may be different from the diagram above.

4.7 [PROG. TIME/LOCKS] M6

The system clock is set to local time in the [PROG. TIME/LOCKS] menu.

The menu also allows the boiler temperature and operating times (heating times, vend days, price change and illumination times) to be adjusted according to the operating company's requirements.



(I) – Instant boiler

(E) – Espresso boiler

[HOUR] / [DATE]

Set the system clock to the time and date of the installation location. This information is entered in the current input field using the numeric keypad.

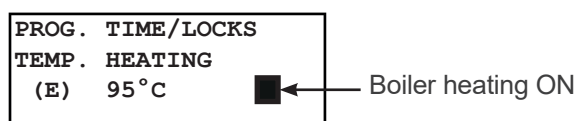
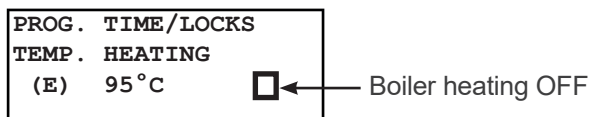
[TEMP. HEATING]

The temperature of the water in the boiler can be set here.

The temperatures on these machines are limited to 95°C for the instant boiler and 110°C for the espresso boiler.

Even data which is not confirmed by pressing [E] is stored!

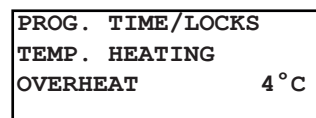
The symbol after °C indicates the boiler heating status:

**[OVERHEAT]**

If the standby time has been reached without another drink having been dispensed since the last one, the temperature of the boiler is increased by the programmed number of degrees. This temperature increase compensates for the resulting loss in drink temperature due to cold tubes.

The maximum temperature set (incl. overheat) must not exceed 95°C for the instant boiler and 100°C for the espresso boiler.

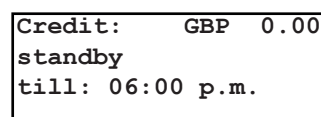
When the next drink is dispensed, the boiler temperature will revert to the programmed boiler temperature.

**[HEATING]**

The heating time is the period during which the boiler heating can be activated on heating days.

This information is entered in the current input field using the numeric keypad.

This setting also affects when the machine is operational (vend time). Outside the heating time, the text opposite appears in the display.

**[HEAT DAY]**

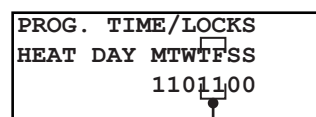
Heat days are the days on which the boiler heating is activated. This means, for example, that the boiler can be switched off over the weekend.

A complete week (7 numbers) must always be entered:

1 = A heat day

0 = Not a heat day

[MTWTFSS] stands for Monday – Tuesday – Wednesday – ...



Linking

In the example, the heating is only activated on Monday, Tuesday, Thursday and Friday.

[USE LOCKING?], locking times

Locking times provide an extremely flexible way of setting if and when the whole machine or just individual selection buttons should be available for use.

In total, 4 locking times can be set.

Activating/deactivating locking times

- 0 → Locking times not activated, machine is always operational
- 1 → Locking times activated, machine is locked during the set times

Activating/deactivating default settings

- 0 → Locking times can be set individually
- 1 → Default settings

Individually allocate 4 locking times for each weekday.

4 digits must always be entered. Below each locking time number, there is a digit indicating whether or not the locking time is applicable on that weekday (see diagram to see how the number and setting are linked).

- 0 → Not applicable
 - 1 → Applicable, locking time active
- Use key E to select the weekdays (Mon – Sun)

```

PROG. TIME/LOCKS
yes = 1; no = 0
Use locking ? 1

```

```

PROG. TIME/LOCKS
HEATING
FROM

```

```

PROG. TIME/LOCKS
LOCKING NO. 4321
MO ACTIVE : 1111

```

Linking

You can link the selection key functions to the locking times here.

To do this, a series of four digits must always be entered with keys 0 and 1.

The individual symbols mean the following:

- F = Free vend
- B = Price B
- L = Lock

```

PROG. TIME/LOCKS
LOCKING      F-BL
SEL.1 ACTIV 0010

```

Only the following digits can be entered here: Digit 1 can only be used once.

- 0000 = No lock
- 0001 = Locked during locking time
- 1000 = Set to free vend during the locking time
- 0010 = Set to price B during the locking time

[ILLUMINATION]

Here, you can set the days and times when the advertising illumination should be switched on. [ILLUMINATION] must be set to [TIME].

Use the number keypad to enter the days of the week.

- 1 = Mon, 2 = Tues, 3 = Wed, 4 = Thurs, 5 = Fri, 6 = Sat, 7 = Sun

Activating the illumination control

- 0 → Illumination off
- 1 → Illumination always on
- 2 → Illumination controlled by timer

```

PROG. TIME/LOCKS
ILLUMINATION
FROM MO UNTIL SA

```


[COUNTRY, CURRENCY]

When the language is changed, the following values are set from the program data:

- Messages (errors, instructions, menu, etc.) are displayed in the selected language immediately after the change.
- Languages are listed in this order: D – GB – F – I D
- Press [1] to select.
- Press [C] to set the machine to the default language D.
- Press [E] to save.
- You can set the currency required: €, EUR, CHF, PLN

[Type]**Changing the machine version**

The type set here must correspond to your machine version (see the identification plate).

Ensure that the correct version is entered!

When changing versions, the data for the newly selected version is loaded from the factory settings.

This data essentially comprises the following:

- Definitions for container, mixer, valve layout
- Temperature values
- Products (dosages) which are available on this version
- Selection assignment
- Default product prices

Checking the machine version

Whenever a new machine unit is delivered, we always recommend comparing the version of the software installed at the factory against the information on the identification plate.

There are lots of different versions and models.

If the incorrect version is entered, the machine will not work!

INSTALLING MODE

Type : CVT 4301

(select with 1)

CVS	CIS
6301	8401
6402	7401
6403	8501
6405	8502
5302	6401
6405	7501
5305	8503
5308	8601
	7403
	8404
	8504
	7502
	7406
	6306

[ASSET NUMBER]

The number assigned by the factory may be replaced by an internal number selected in accordance with the customer's in-house classification system.

[MACHINE NUMBER]

The applicable machine number is located on the identification plate.

[SECURITY CODE]

- To prevent unauthorised programming, the menus can be assigned a security code. The security codes are structured hierarchically.
- Code A provides the lowest access level. It unlocks the [TEST VEND] and [SHOW STATISTICS] menus. Code A is intended for the machine filler.
- Code B unlocks the [PROGRAMMING MODE], [SHOW FULL STAT], [PROG. TIME/LOCKS], [INSTALLING MODE] and [SERVICE MODE] menus.
If you enter code B – even though only code A is requested – all menus can be accessed.
- The security codes can be freely selected from 0 to 9999.
- If a code A is installed, code B also has to be installed. However, both codes can be the same.
- If a menu is locked using code A or B, a prompt appears in the display asking you to enter the code. This code must **then be typed in (but is not visible)** and confirmed with the [E] key.

Programming codes:

Enter a series of digits under [ENT. CODE A: X] and confirm by pressing [E].

Deleting codes:

Go to [ENT. CODE B:] and delete the numbers by pressing [C] and confirming with [E].

Programming codes

```
INSTALLING MODE
SECURITY CODE
ENT. CODE A
```

```
INSTALLING MODE
SECURITY CODE
ENT. CODE B
```

Enter 4 digits and press [E] to confirm.

Entering the code when prompted to do so in the menu

```
INSTALLING MODE
ENTER CODE A !
```

```
INSTALLING MODE
ENTER CODE B !
```

Enter the 4 digits: these are not displayed and the cursor does not change.
Press [E] to confirm.

Deleting the code completely

```
INSTALLING MODE
SECURITY CODE
ENT. CODE A 3333
```

```
INSTALLING MODE
SECURITY CODE
ENT. CODE B 3333
```

Press [C] once to delete, then [E] to complete the process.

[EXT.SERIAL52]

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

[PROTOCOL]

- EVA-DTS Protocol for transferring data between vending machine control board and payment system.
DEX/USC This protocol is only required if a display with DEX/UCS interface is connected.

[ALWAYS IDLE]

- on This allows a product to be preselected in cases where machines are equipped with contactless card readers. Essentially, the machine assumes that the user intends to purchase the product when they preselect it.
off The card must be held against the contactless card reader at the same time as selecting the product.

[PRICELISTS]

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

[HAPPY HOUR]

If you set Happy Hour to [on], various selections can be sold at a different price from a specific time onwards. The cash price and the happy hour price are set in the [PROGRAMMING MODE] menu. The happy hour time and selections to which it applies are set in the [PROG. TIME/LOCKS] menu.

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

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

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

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

[REVALUE] – Credit onto a card. This function depends on the card reader being used.

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

[P.LIST/READER.]

- [L1+L2 -> all] Both price lists are valid for card 1 and card 2.
[L1->R1/L2 ->R] Price list 1 is valid for card 1, price list 2 is valid for card 2.

[MIXED PAYM.] – Permit or prohibit mixed payment

on	Mixed payment, e.g. with coins and card, is possible.
off	Mixed payment is not possible.

[MIXED PAYM. PRICE] – Here, you can select which price is to be used for [MIXED PAYM.].

cash price:	The [PRICE CASH] set in the [PROGRAMMING MODE] menu is used.
cashless price:	The price that has been set for the corresponding price line in the [PROGRAMMING MODE] menu is used.

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

standard	Older type credit systems work in this mode.
b.practice	Additional information is transmitted in this mode. Nowadays, many credit systems work in this mode.

[EXACT MONEY ONLY]

auto	[EXACT MONEY ONLY] is shown in the display if there are insufficient or no coins available.
never	The [EXACT MONEY ONLY] indicator is disabled. This setting is necessary if it is not possible to give change.

[SESSION TIMEOUT]

VMC	Session ended by the VMC
Credit system	Session ended by the credit system

[PRESEL. TIME]

The preselection time is the maximum waiting period in seconds (selection keys illuminated) before the drink is automatically dispensed after coins are inserted into the machine.

[CREDIT SYSTEM]

For selecting which transfer protocol is to be used for the connected payment systems.

MDB, Free vend, BDV, EXECUTIVE

[CREDIT CONFIG.]

For automatic or manual configuration of the payments systems (for more detailed information, please refer to the operating instructions supplied with your payment systems).

Vending mode

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

NO CHG + SINGLE	Compulsory purchase without refund:	Once coins have been inserted, at least one drink must be purchased before any coins can be returned. This prevents the user from using the machine as a change machine.
CHANGE + SINGLE	Refund:	No drink needs to be purchased; if the transaction is cancelled, the money is refunded (with this setting the machine may be misused as a coin changer)
NO CHG + MULTI	Multi-vend:	In the case of overpayment, the machine expects another drink to be selected. Cancellation is possible together with a refund.
CHANGE + MULTI	Multi-vend:	In the case of overpayment, the extra money is automatically refunded following drink selection.

[TOKEN 1 VALUE]

The value of free vend tokens can be set here. A maximum of 3 different token values can be assigned.

[TUBE COUNT]

These settings are only active if the version is switched over to EVA DTS 6.1.

- by COINMECH This is the recommended setting. The tube fill level is not counted by the machine control board but by the coin mechanism.
- by VMC The machine control board also counts the tube level.

[ALT. PAYOUT]

These settings are only active if the version is switched over to EVA DTS 6.1.

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

[BILL]

You can approve or block specific banknotes here. Blocked notes are refunded by the banknote reader.

[HG] 00	[HG] 01	[HG] 10
Banknote is always accepted	Banknote is not accepted	Banknote is accepted but is checked more stringently

[MAX. PORTIONS]

No function

[Qty cup mechanisms]

This function only appears if a cup dispenser has been activated. If the machine is set to "without cup compulsory", it will still be operational even if the cup holder is empty. For a drink to be dispensed, a cup must be placed under the drinks outlet.

[Without cup compulsory]

This function only appears if a cup dispenser has been activated. If the machine is set to "without cup compulsory", it will still be operational even if the cup holder is empty. For a drink to be dispensed, a cup must be placed under the drinks outlet.

[LIGHT BARRIER?]

If a light barrier is fitted, it can be activated here. A drink is only dispensed if the light barrier detects a cup. The light barrier is used for the purpose of cup detection.

[HAPPY RUN]

No function in this case

[WITHOUT WATER TANK]

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

[Heating on]

This activates the boiler heating.

[With filter messg.]

For activating/deactivating the message for a connected water filter

[FilterCNT] = Counter; the counter indicates how many more litres the connected filter can filter

[Filter(2)] – Counter for a second installed water filter

[Without coin notific.]

When this option is activated, ticker text is used to display what types of coins are accepted.

[aut. rinse: on]

This parameter is used to trigger the machine's rinsing program automatically if the machine has not been used for a prolonged period. The internal counter is reset when a drink is dispensed. Counting restarts following each drink; when the programmed period is reached, rinsing starts automatically.

[automatic rinse after 4 h]

Once the programmed time has elapsed, rinsing is performed automatically.

[Special setting]

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

[Prerinse standby]

If the standby time is reached after the last brewing, the brewing chamber is automatically prerinsed with hot water before the next brewing.

[Without compul.clean.]

If compulsory cleaning is activated, the machine goes out of operation after a set number of drinks. The machine must then be cleaned. After cleaning, the machine is operational again.

[Without shutter]

No function

[PHONE NUMBER CC]

If the machine is connected to the Internet, the telephone number of the computer centre can be entered via the number keys. The machine dials this number automatically.

[CASE OF DEFECT]

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

4.9 [SERVICE MODE] M8

The [SERVICE MODE] menu displays all the important machine parameters. All machine components can be activated directly. Service mode provides you with support in troubleshooting and servicing the vending machine.

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

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

M functions		
Number	Key	Meaning
1	M	Coffee 1 mixer
2	M	Coffee 2 mixer
3	M	Chocolate powder mixer
4	M	Tea mixer
5	M	Soup mixer
6	M	Topping/CSP 1 mixer
7	M	Sugar mixer
8	M	Whitener mixer
10	M	Coffee 1 dosing motor/CVS: coffee grinder
11	M	Coffee 2 dosing motor
12	M	Chocolate powder dosing motor
13	M	Tea dosing motor
14	M	Soup dosing motor
15	M	Topping/CSP 1 dosing motor
16	M	Sugar dosing motor
17	M	Whitener dosing motor
19	M	Water supply valve 1
20	M	Water supply valve 2
21	M	Coffee 1 valve / On CVS: brewing valve
22	M	Coffee 2 valve
23	M	Chocolate powder valve
24	M	Tea valve
25	M	Soup valve
26	M	Topping/CSP 1 valve
27	M	Sugar valve
28	M	Whitener valve
29	M	Hot water valve
30	M	Boiler pump forwards
33	M	Fan

34	M	Heating (warning: can burn out)
44	M	Boiler pump backwards
46	M	Fan 2 (dry sugar)
47	M	Illumination – CVS only
50	M	Refund
54	M	Rotate cup dispenser
56	M	Cup dispense
57	M	Brewer direction 1 – CVS only
58	M	Brewer direction 2 – CVS only
59	M	Extend swivel arm
60	M	Retract swivel arm
61	M	Heating 2 – CVS only
65	M	Stirrer (stick) dispense
66	M	Circulation valve 1 (hot)
76	M	Delivery unit lock
77	M	Delivery unit lock
86	M	Pressure test (dynamic pressure) for pump
87	M	Empty boiler
88	M	Fill boiler – CVS espresso boiler only Hold down [M] until water appears
105–109	M	Issue a coin from the tube
115–119	M	Empty all coins from the tube
150	M	Teach brewer route (perform reference run) CVS only: Press [R] to exit
152	M	Open water supply valves 1 and 2 simultaneously

L functions		
Number	Key	Meaning
5	L	Instant boiler temperature 255°C Sensor or supply line defective 0°C Temperature <15°C
6	L	Last brew time; the run time of the pump is measured in seconds
7	L	Espresso boiler temperature – CVS only 255°C Sensor or supply line defective 0°C Temperature <15°C
8	L	Motor operating voltages in mV
14	L	Light barrier output value; cup detection if value = 1
17	L	Position of contacts and sensors
18	L	Display keypad status, change display when key is pressed
21	L	Display software version, e.g. MTEFv210
22	L	Display operating days
23	L	Display operating hours
25	L	Number of cleaning operations and rinses
28	L	Times of last 5 door opening operations and last 5 cleaning operations
69	L	Statistics can be read out again
85	L	TRAINED PERSONNEL ONLY. Puts machine in a flash load state
91	L	MDB device status: [CO] – MSG; [BI] – banknote reader; [CR] – card system; [OLM] – online module; upper case: logged in and communication OK; lower case: no communication

Double M functions	
Number	Meaning
99 M 78 M	Delete error history
99 M 81 M	Generate data error 81
99 M 89 M	Save all parameter settings as flash backup; CAUTION! Default values are overwritten
99 M 90 M	Read out flash memory
99 M 121M	Show hidden times
99 M 123 M	Switch heating on; following boiler emptying or software upload unless it has already been switched on in the [INSTALLING MODE] menu
99 M 180 M	Load standard dosages for all products Product calibration required

5. Cleaning

Cleaning/filling personnel must clean the machine regularly. In addition to the standard cleaning procedures, maintenance work must also be carried out on the machine.

5.1 Cleanliness, hygiene requirements

Machine cleanliness is the responsibility of the operating company and should be monitored by its staff.

Hygiene requirements

When working on the vending machine, general hygiene requirements must be observed.

- Wash hands thoroughly and disinfect them before handling food products.
- Only use food grade cleaning agents that have been approved by Sielaff to clean the machine.
- Avoid sneezing and coughing when handling open food products.
- Products that have been opened must be properly sealed and stored safely.
- Product residue must be removed.
- Store products separately in a cool and dry area.

In order to provide a drink quality which meets the most stringent hygiene standards, it is essential that the prescribed cleaning intervals are adhered to. Thorough and regular cleaning and/or maintenance can be carried out in a relatively short amount of time and at little expense. An automatic rinsing program is available.



CAUTION! Risk of injury

The sheet metal edges inside the machine may be sharp.
Wear protective gloves when carrying out cleaning work.



TIP

The illumination for the product decals will provide sufficient light for cleaning and maintenance. When the door is open, this can be activated by pressing 1 on the service keypad.

5.2 Cleaning list

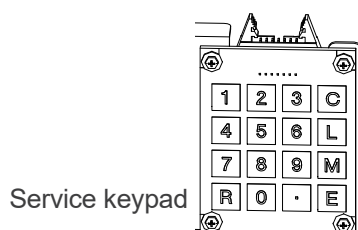
Weekly maintenance			
Component	Action	Chapter	Additional equipment
Product chutes	Clean	5.4.1	Brush
Powder chute (CVS 500)	Clean	5.4.2	Brush
Brewer cover, grounds disposal (CVS 500)	Clean	5.4.3	Brush, washing-up liquid, cloth
Mixers	Clean all individual components	5.4.4	Washing-up liquid, cloth
Dispense head	Clean	5.4.5	Washing-up liquid, cloth
Brewer (CVS 500)	Automatic cleaning program	5.4.6	Cleaning tablet
Grounds container (CVS 500)	Clean	5.4.7	Washing-up liquid, cloth
Waste water bucket, moisture sensor	Empty and clean	5.4.8	Washing-up liquid, cloth
Waste funnel	Clean all individual components	5.4.9	Washing-up liquid, cloth
Cup chute, perforated sheet, waste container	Clean	5.4.10	Washing-up liquid, cloth
Drip cup from the cup holder (optional)	Replace	5.4.11	Replacement
Machine interior	Clean	5.4.12	Washing-up liquid, cloth
Machine exterior, display, coin return	Clean	5.4.13	Washing-up liquid, cloth
Monthly maintenance			
Baffle plate, extraction	Clean all individual components	5.5.1	Washing-up liquid, cloth
Half-yearly maintenance			
Bean container	Clean	5.6.1	Washing-up liquid, cloth
Instant product containers	Clean	5.6.2	Washing-up liquid, cloth
Tube system	Clean	5.6.3	Water, washing-up liquid

Cleaning the coin mechanism, banknote reader

Refer to the manufacturer's documentation for the recommended cleaning intervals.

5.3 Quick selection keys for cleaning

If the service key is inserted and a key on the service keypad is pressed, it triggers one of the functions listed here.



Service keypad

Service keypad quick selection keys

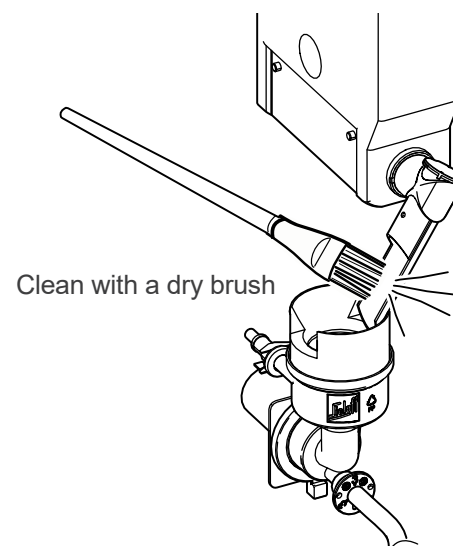
- 0 = Complete rinse
- 1 = Mixer 1 rinse
- 2 = Mixer 2 rinse
- 3 = Mixer 3 rinse
- 4 = Mixer 4 rinse
- 5 = Mixer 5 rinse / CVS: rinse
- 6 = Swivel arm / filter counter
- 7 = Test vend
- 8 = Single cup dispense
- 9 = Total no. of vends

5.4 Weekly cleaning

5.4.1 Product chutes

Clean the product chutes on the instant product containers using a brush. The product chutes must be free from residue. No deposits should be allowed to build-up.

The product chutes can be removed from their holders by pulling them upwards.



5.4.2 Powder chute (CVS 500)

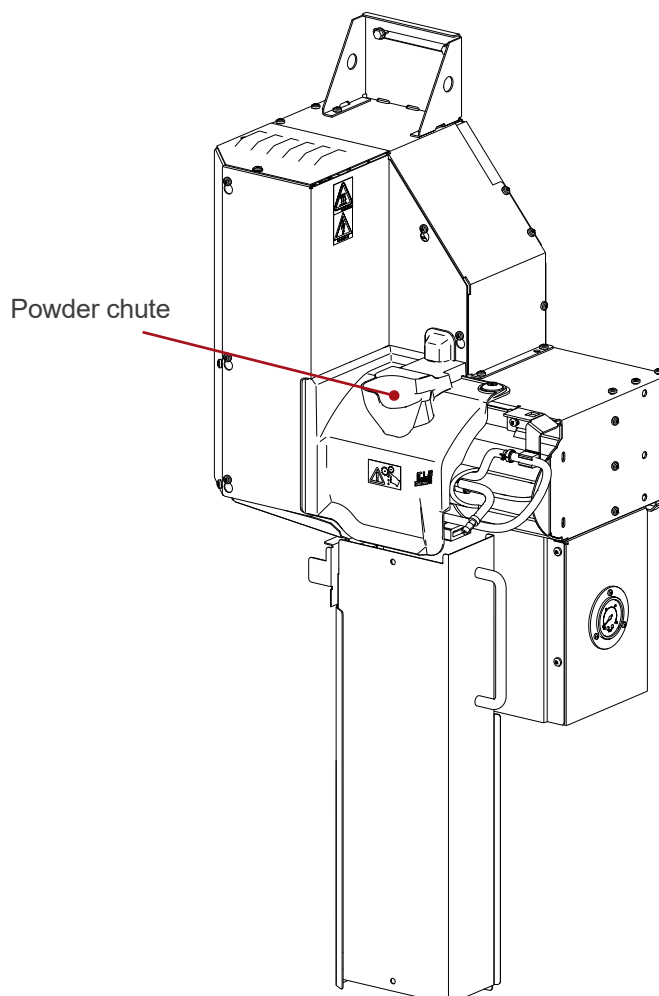
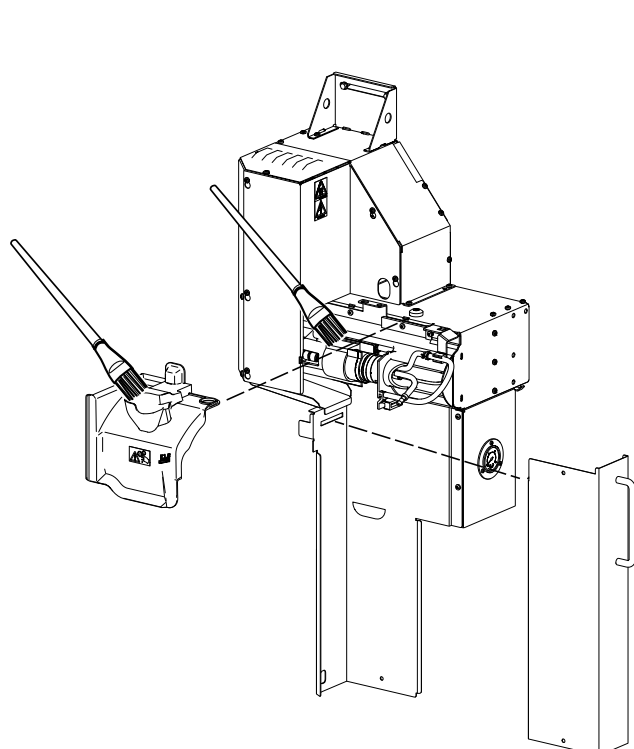
Clean the powder chute using a brush.

5.4.3 Brewer cover, grounds disposal (CVS 500)

Remove the individual components and clean them thoroughly using hot water and standard washing-up liquid. Then rinse the components under hot running water and dry well with a clean tea towel.

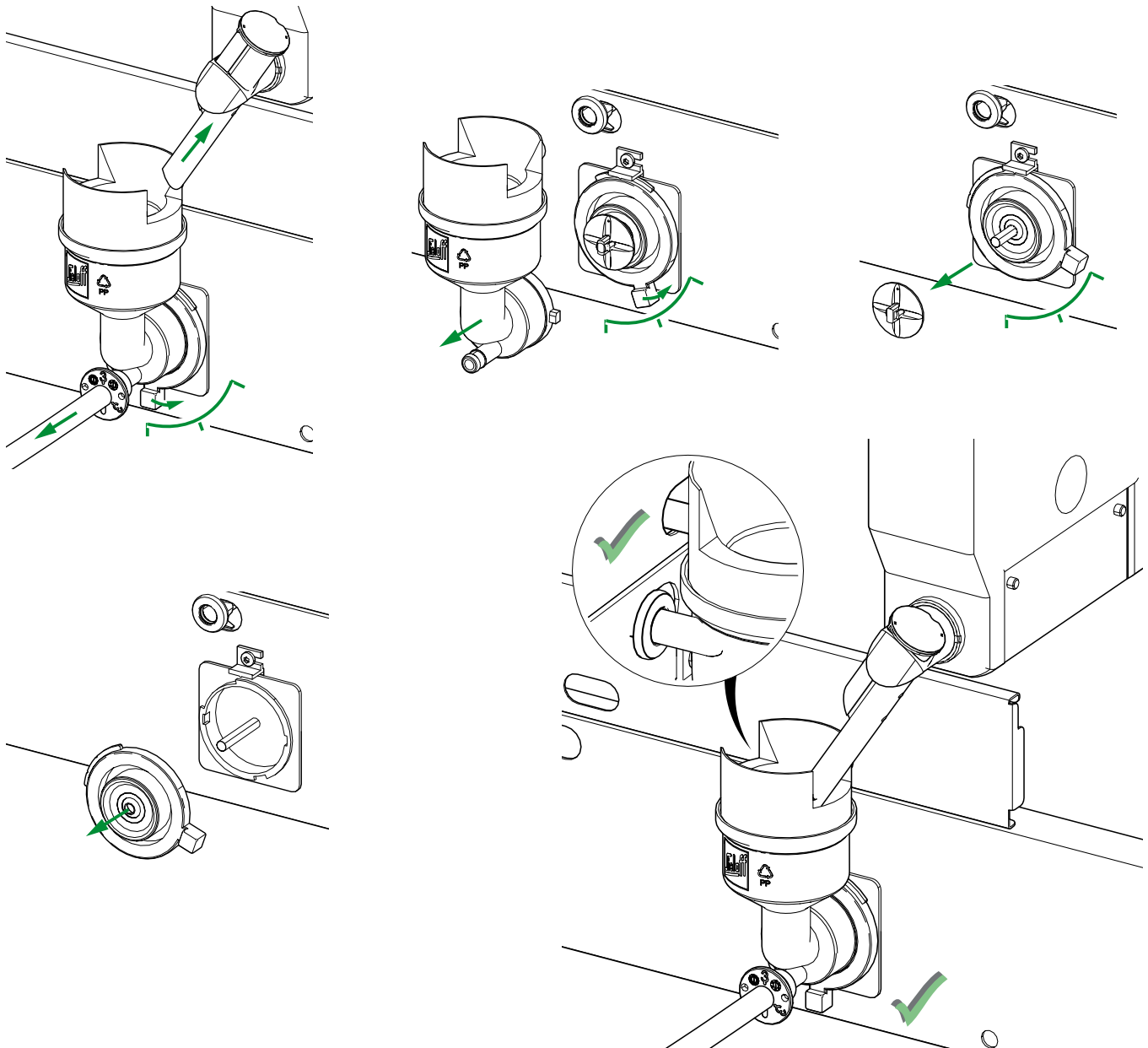
Use the brush to remove any coffee powder from the brewer.

Afterwards, return the individual components to their original positions in the machine (see diagram).



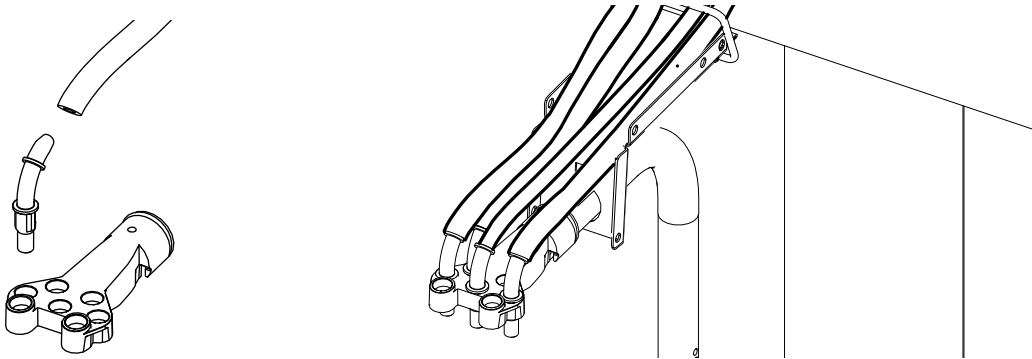
5.4.4 Mixers

- Push the product chutes on the instant product containers upwards.
- Disconnect the outlet tube.
- Turn the green flange anti-clockwise to the first locking position (see diagram: from 6 o'clock to 5 o'clock).
- Pull the mixer housing plus air extraction forwards to remove them.
- Pull the mixer paddle off the axle.
- Turn the green flange anti-clockwise to the next locking position (see diagram: from 5 o'clock to 4 o'clock).
- Pull the green flange off the axle.
- Clean the mixer housing, air extraction, flange and mixer paddle thoroughly with hot water and standard washing-up liquid. Then rinse the components under hot running water and dry well with a clean tea towel.
- Reinstall all components by carrying out the steps in reverse order. In the process, take special care that the mixer paddle is seated correctly (the marking point of the mixer paddle must be aligned with the flattened area of the axis).
- Push the product chutes downwards. Finally, reconnect the outlet tube.



5.4.5 Dispense head

Pull the tubes off the outlets. The dispense head can be easily removed by lifting it up and off.
Give the dispense head a thorough clean.
When refitting the tubes, make sure that they are pushed on fully.



5.4.6 Cleaning program for brewer/mixing bowls

The cleaning program takes only a few minutes. This cleaning program cleans the brewer (CVS 500 only) and the mixing bowls.

The cleaning program must be run weekly to ensure the hygiene of the machine.



TIP

- Before starting the cleaning program, make absolutely certain that all parts have been reassembled.
- If the cleaning program is interrupted or terminated prematurely, an information message appears. For hygiene reasons, the cleaning program must be restarted.
- Please adhere to the instructions on the cleaning tablet packaging!



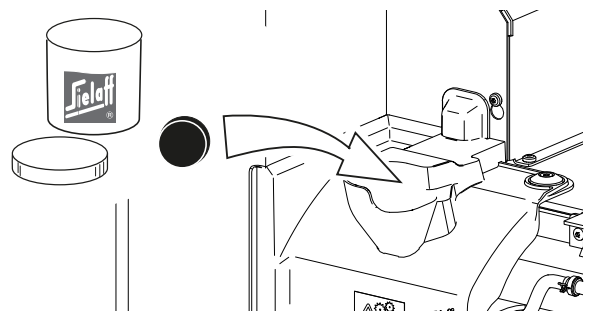
CAUTION! Risk of scalding due to hot rinsing water.

- Keep your hands out of the rinsing water.
- Take care not to spill the rinsing water

Starting the automatic cleaning program:

- Open the machine door.
- Press [0] on the service keypad.
- Close the machine door.
- Press any selection key to start the process. Precleaning commences.
- The machine stops and requests cleaning agent (CVS 500 only).
- Open the machine door.
- Place a cleaning tablet inside the brewer and press [E] to confirm.
- Close the machine door.
- Press any selection key. [M/C cleaning] flashes up in the display.
- After cleaning has been completed, the machine becomes operational again.

Cleaning tablet
Sielafl part no. 402 00 919 00



5.4.7 Grounds container (if fitted)

- Pull the grounds container forwards to remove it; empty and clean it and then refit it.
- The grounds container must be emptied as required or at least once a week.

Recommendation: Line with a standard bin bag.

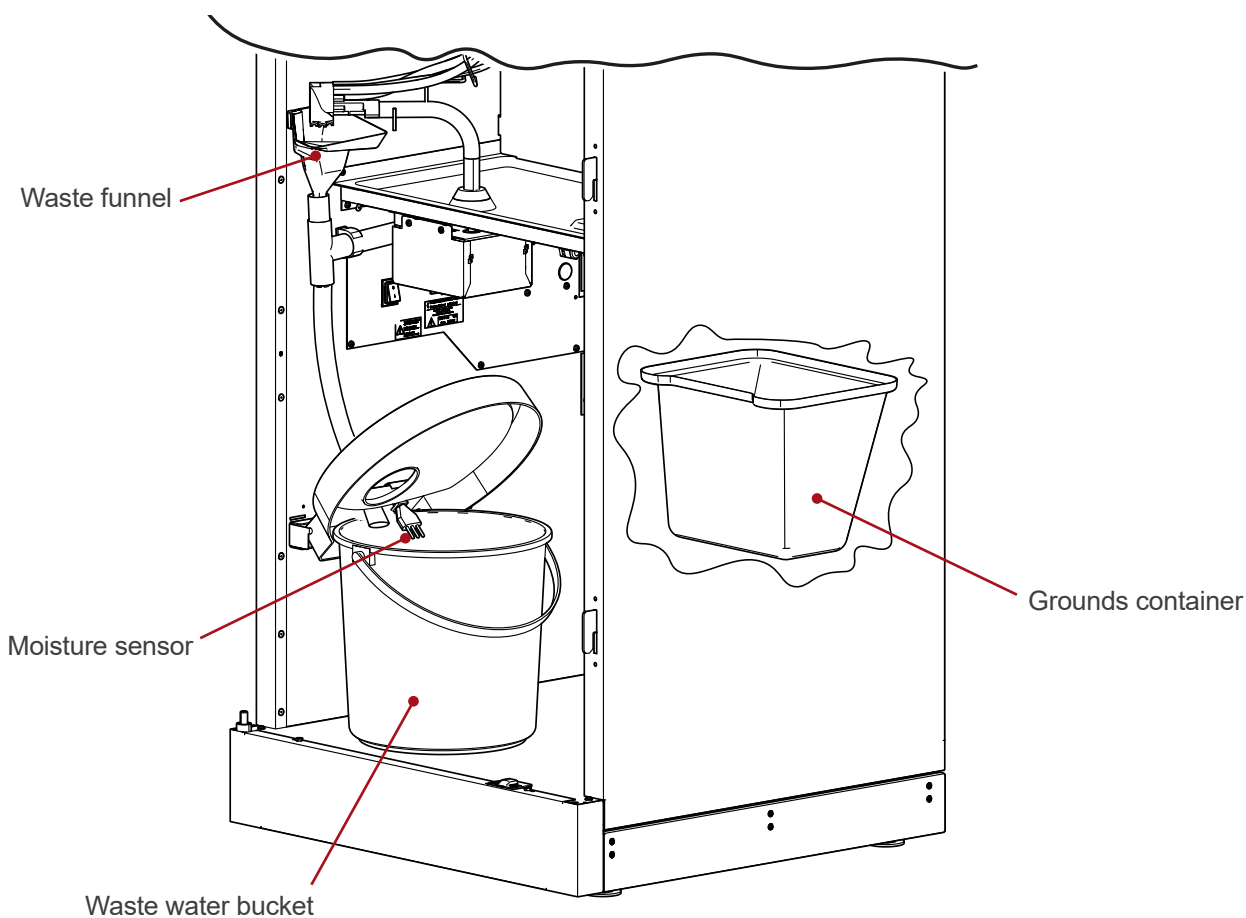
5.4.8 Waste water bucket

The waste water bucket must be emptied as required or at least once a week.

- Lift the lid on the waste water bucket and pull the bucket forwards to pull it out.
 - Empty and clean the waste water bucket, clean and dry the moisture sensor.
 - Put the waste water bucket back in place, clip the lid onto the bucket and check that the moisture sensor reaches into the bucket.
- The wide tube from the waste funnel must also reach into the bucket.

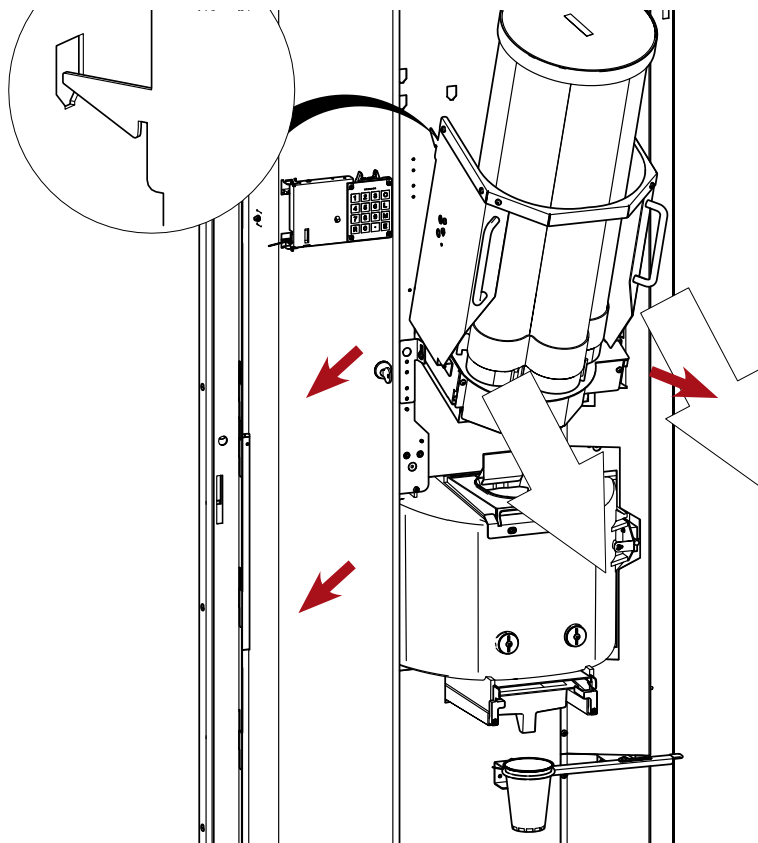
5.4.9 Waste funnel

- Open machine door, insert service key
- Press 6 on the service keypad, the swivel arm moves outwards.
- Remove the waste funnel, clean and return to machine



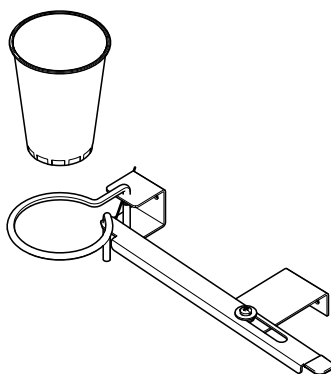
5.4.10 Cup chute, perforated sheet, waste container

- Lift the waste container slightly and pull it out.
- Press the perforated sheet downwards and then remove it.
- Gently press the hook to remove the cup chute.
- Clean the individual components thoroughly using hot water and standard washing-up liquid.
- Once dry, put the individual components back into the machine.



5.4.11 Drip cup from the cup holder (optional)

Replace the full drip cup with a new one.



5.4.12 Machine interior

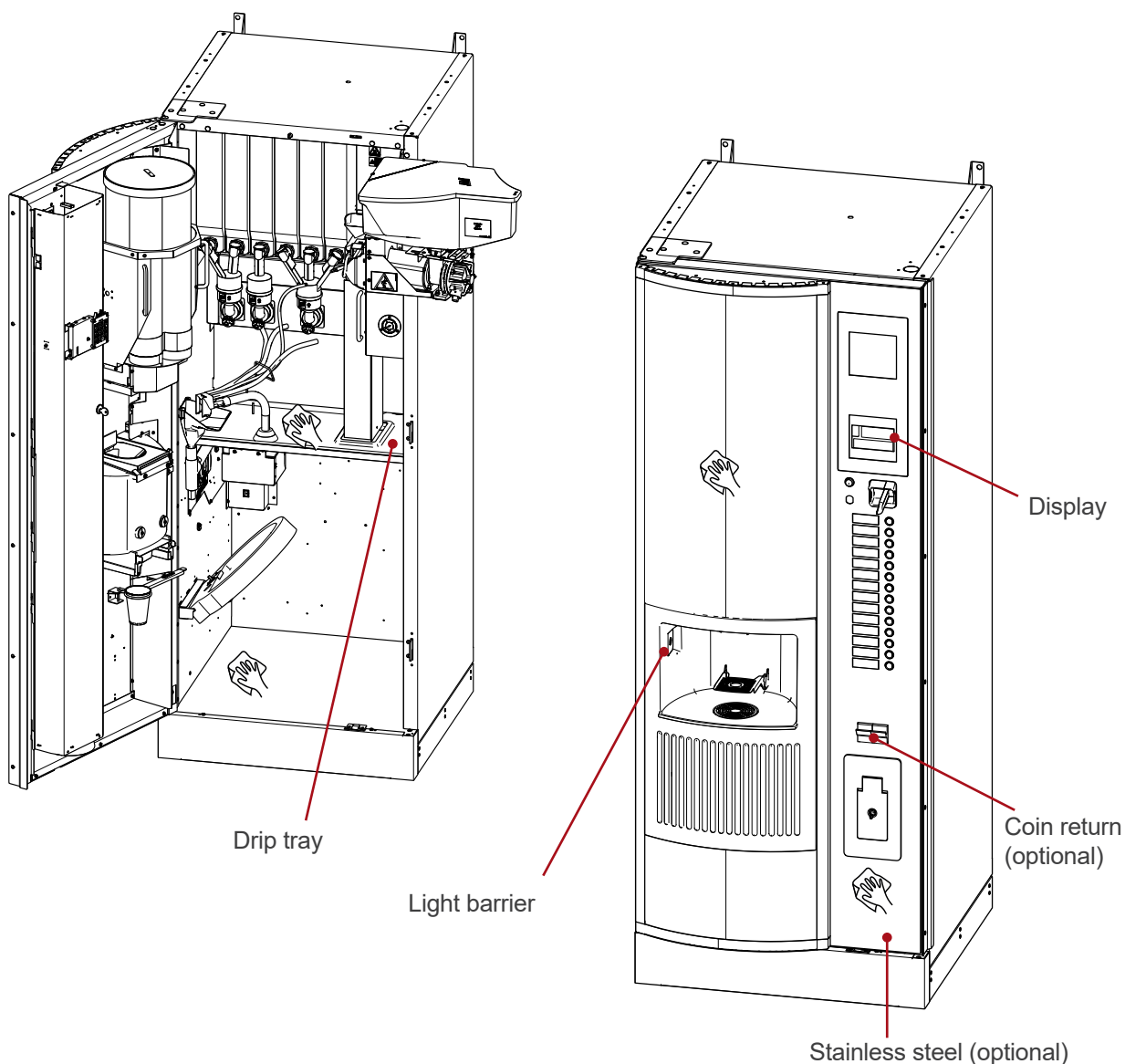
- Clean the internal base with a damp cloth. Also keep the drip tray clean.
- Do not store any items (e.g. ingredients) on the internal base of the machine.

**CAUTION! Risk of injury!**

Take care not to hit your head on the bean container when it is in the swivelled-out position. Avoid impact!

5.4.13 Machine exterior, display, coin return

- To clean the external surfaces, use a damp cloth and suitable cleaning agent. These surfaces may be made from glass, plastic, painted metal or stainless steel. For stainless steel, obtain the special cleaning cloths and stainless steel cleaner from our customer service department.
- To avoid damaging the effect on polished stainless steel surfaces, never wipe crossways to the polished direction. The cleaning cloths can be ordered under part no. 998 00 119 52.
- Also clean the display, coin return and light barrier.

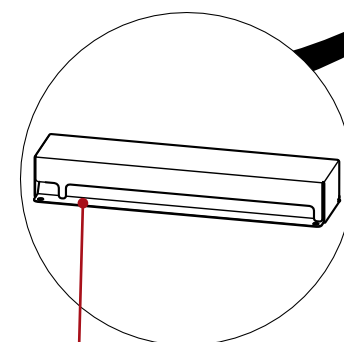
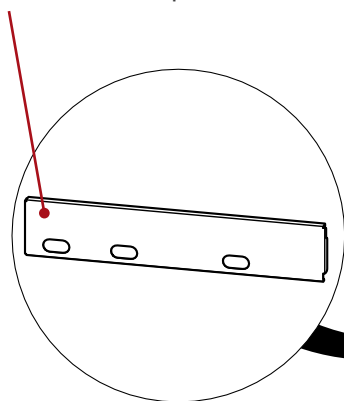


5.5 Monthly cleaning

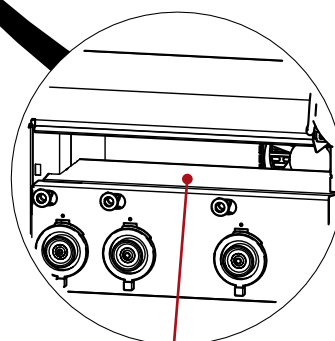
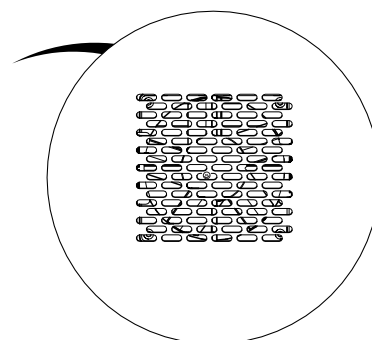
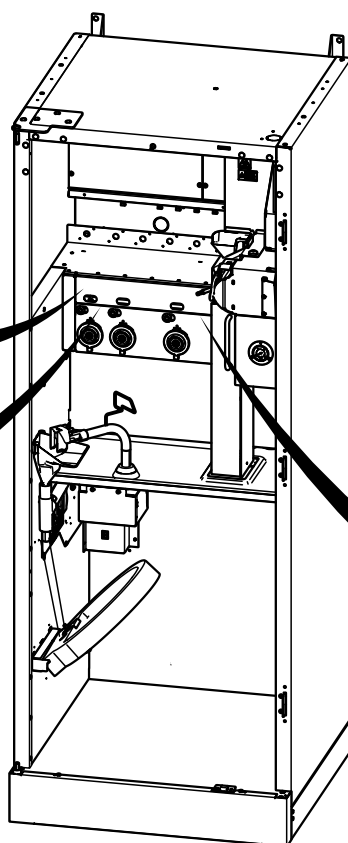
5.5.1 Baffle plate, extraction

- Remove the tubes and mixers.
- Lift up the extraction unit crosspiece slightly and remove it.
- Pull out the baffle plate.
- Clean the baffle plate and extraction unit crosspiece and dry them thoroughly.
- Wipe the extraction channel with a damp cloth and dry it thoroughly.
- Remove the ventilation grille for the extraction channel. The vapour from the mixers exits here.
- Reinstall all parts by carrying out the steps in reverse order.

Extraction unit crosspiece



Baffle plate



Extraction channel

5.6 Half-yearly cleaning

The following cleaning work must be performed every six months:

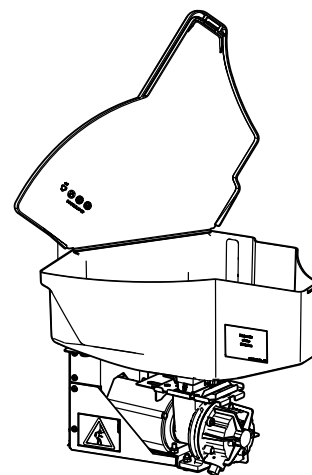
5.6.1 Bean container (CVS)



CAUTION! Risk of injury!

Take care not to hit your head on the bean container when it is in the swivelled-out position. Avoid impact!

- Swivel the bean container outwards.
- Lift the lid on the bean container.
- Empty the container if necessary.
- Clean the bean container both inside and out with a damp cloth and washing-up liquid.
- Wipe the bean container dry.
- Fill the bean container with beans and swivel it inwards until a click can be heard.



5.6.2 Instant product containers

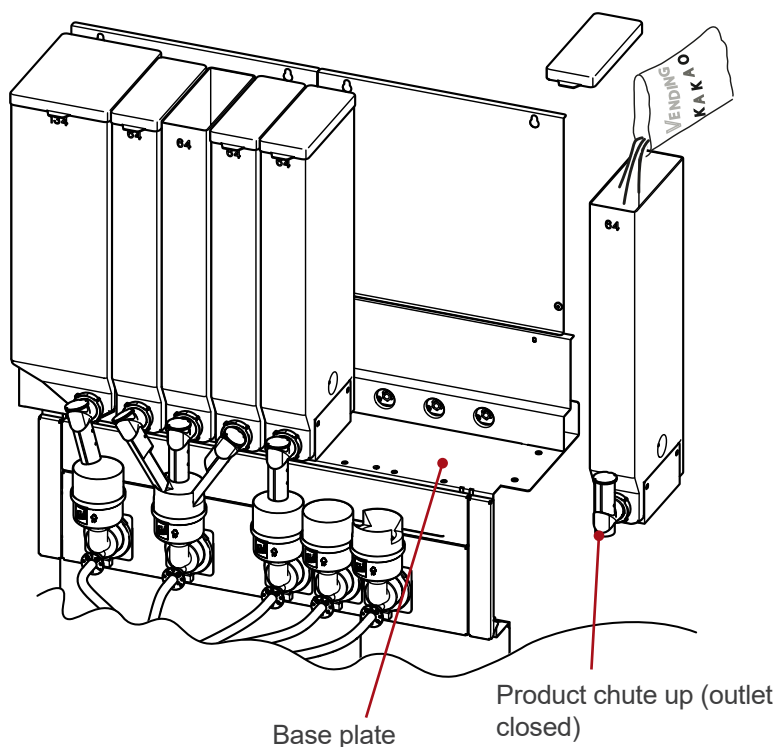
- Push up the product chute.
- Lift the front of the product container slightly to release the locking pins and pull the container forward to remove it.
- Empty the container and, before wetting it, tap it to remove any remaining product.
- Thoroughly clean the product container with hot water and standard washing-up liquid, then rinse it out with hot running water.
- Dry it thoroughly with a disposable cloth. The containers must be completely dry.
- Before refitting the cleaned container, clean and dry the base plate.
- Refill products.
Wash hands prior to filling. Direct contact with the product powder should be avoided. Observe general hygiene requirements during filling.
- Insert the product container. It is essential that the containers are in the correct position (as per the labelling).
- Push down the product chute, aligning it with the centre of the mixing bowl.
- Carry out a test vend.



TIP

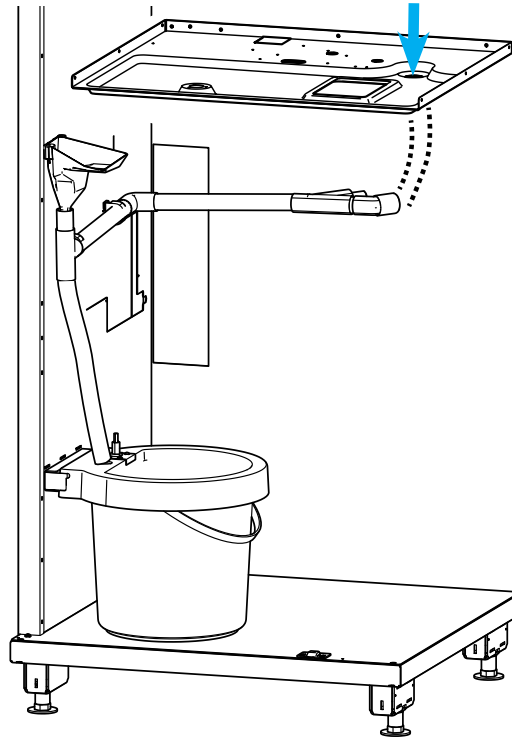
Before putting the machine back into operation, always check that:

- the product chutes are aligned with the centre of the mixer bowls
- the mixing bowls are correctly inserted
- The outlet tubes are firmly connected



5.6.3 Tube system

- Pour some hot water into the drip tray drain to loosen any deposits.
- You can also separate the tube system into its individual components and then clean these with plenty of hot water and washing-up liquid.
- Refit the individual components in the machine and check that the connections are tight.



6. Transport



DANGER! Risk of tipping over – danger to life!

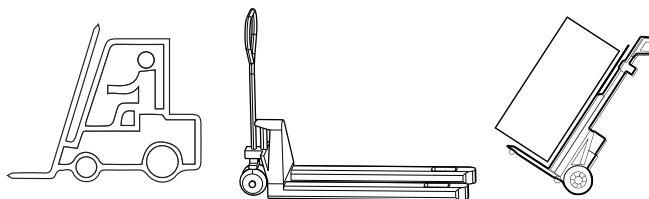
Improper transport can cause the machine to tip over. Therefore, only move the machine with suitable means of transport.

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

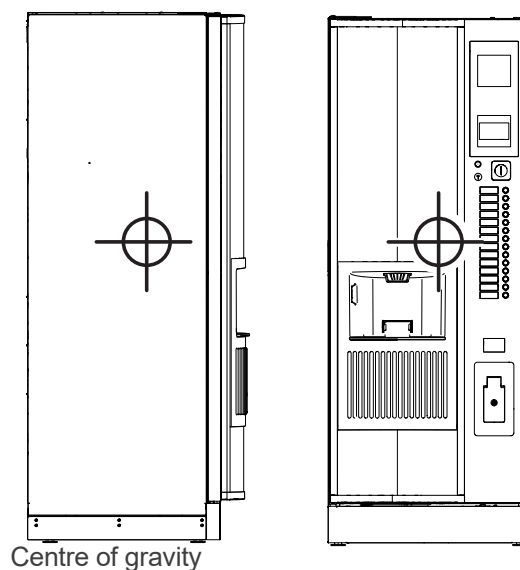
- Only move vending machines with a pallet truck or forklift. Place the forks on the wide side of the machine only. Remove the front and back kickplates. Lower the machine slowly.
- Do not transport the machine as a suspended load.
- Always move the machine with the utmost care and caution.
- Prevent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

6.1 Suitable means of transport

- Fork lift
- Pallet truck
- Vending machine hand truck



6.2 Machine's centre of gravity



7. Storage, taking out of operation, permanent shutdown and disposal

Storage

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

Taking out of operation

The vending machine can be taken out of operation temporarily.

- Close the water supply.
- Remove the mains plug from the socket.
- Remove the products.
- For details of how to put the machine back into operation, see Putting into operation.

Permanent shutdown

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

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

Disposal

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

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

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



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

8. Work required when moving the machine to a new location

Emptying the boiler

If the machine is going to be moved or taken out of operation for a prolonged period, the boiler must be emptied. This prevents the boiler from leaking or freezing up.



CAUTION! Hot boiler and hot water. Risk of burns!

- Let the boiler cool down first.
- Keep your hands out of the water.
- Take care not to spill the water.

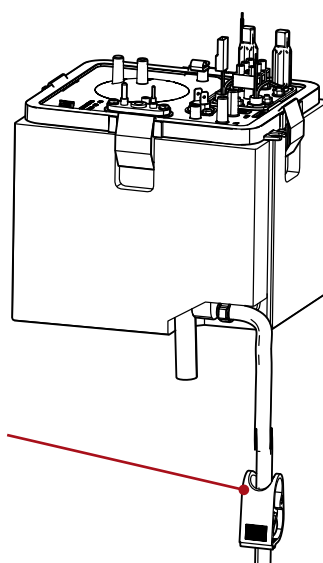
- Shut off the external water supply.
- Disconnect the water hose from the water supply and from the machine.
- Open the machine door and insert the service key.
- Call up the [SERVICE MODE] menu with the [M] and [8] buttons and press [E] to confirm.
- Enter service number [87M] to empty the boiler. The boiler heating is switched off automatically.
- Switch off the main switch and disconnect the mains plug from the socket.



NOTE

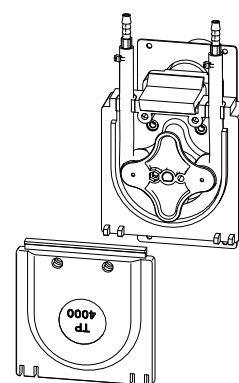
The quantity of water drained when emptying the boiler is approx. 3 litres. Boiler emptying may be interrupted by pressing any button or when the waste bucket is full. It is restarted by entering [87M].

The boiler can also be emptied manually via the drain hose by pressing on the hose clamp.



Removing the hose from the peristaltic pump

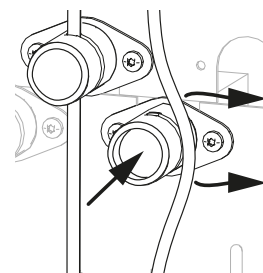
In addition, if the machine is going to be taken out of operation for a prolonged period, the hose must be removed from the peristaltic pump, as the water in the hose cannot be drained completely.



Checking the hoses in the pinch valves

After a long period of non-use, the tubes in the pinch valves can stick together. To check the hoses, proceed as follows:

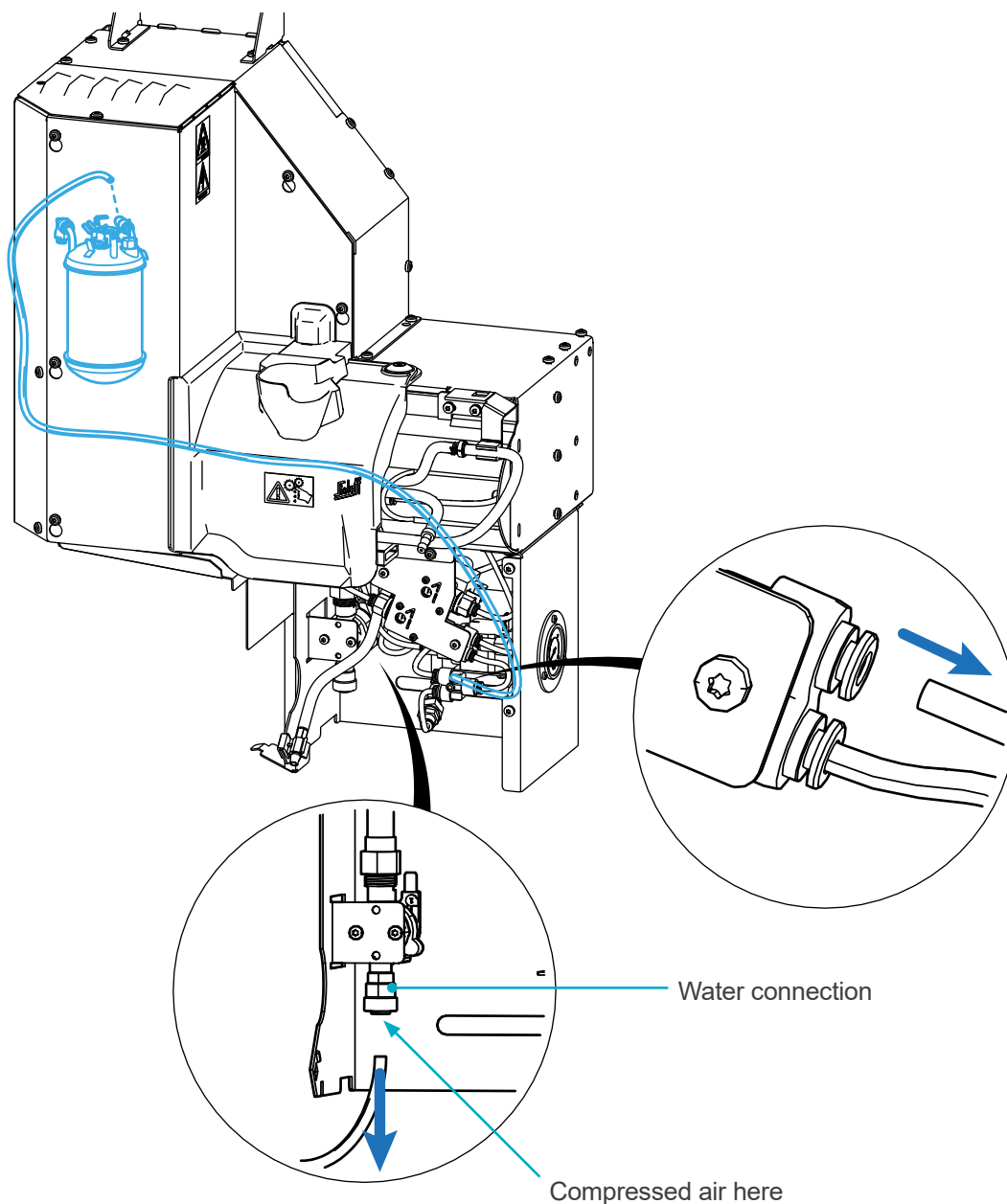
1. Press the front of the pinch valve and press the hose out of the clamping point.
2. If the hose immediately returns to its round shape, it can be reused. If it is stuck together or constricted, it should be changed.



Emptying the espresso boiler (CVS 500 only)

1. Shut off the external water supply.
2. Disconnect the water hose from the water supply and from the machine.
3. Switch on machine at the main switch and insert the service key.
4. Remove the cover plate below the brewer.
5. Detach both of the hoses shown in the diagram.
6. Enter service number [88M]
7. Blow compressed air (max. 2 bar) into the machine's water connection.
8. Remove the hoses marked B and C in the diagram.
9. Reattach the hoses.

Switch off the main switch and disconnect the mains plug from the socket.



9. Index

A

Adjusting the grind level 28

B

Bean container 27

Beverage adjustment 37, 41

C

Calibrate 38

Calibrating the containers 29

Calibrating the pump and containers 29

Changing prices 33

Changing the machine version 50

Cleaning 58

Cleaning list 59

Cleaning program for brewer 62

Cleanliness 10, 58

Coin mechanism 25

Country, currency 50

Credit system 53

Cup adaptation 39, 40

D

Dispense head 60

E

Entering the product and water quantities 29

Espresso boiler 21, 72

Expert menu 42

F

Filling the change tubes 25

Filling the cup dispense mechanism 24

G

Grounds container 63

H

Half-yearly cleaning 67

Hygiene 10

I

Illumination 48

Installing the machine 19

Instant product containers 26

K

Kickplate 20

M

Machine control board 31

M functions 56

Monthly cleaning 66

P

Peristaltic pump 39

Possible additional selections 36

Preselection time 53

Prog. time/locks 46

Q

Quick selection keys 59

R

Recipe abbreviations 34

S

Safety7

Security code 51, 52

Service mode 56

Setting prices 35

Short menu 41

Show full stat 45

Show statistics 44

Spacers 21

Switching on the espresso boiler heating 22

T

Technical data 6

Temp. heating 47

Test vend 43

Transport safety device 17

Type designation 5

U

Use locking?, locking times 48

W

Water connection 6

Water filter 18



EU/EC Declaration of Conformity for Machines

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

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

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

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

Aufkleber für Seriennummer

EU/EC directives applicable:

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

Aufkleber für Typenschild

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

EU directive RoHS: 2011/65/EU

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

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

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

Herrieden, 02.01.2024
 Place, Date

Mr. Robert Zahn
 Managing Director

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