
INSTALLATION, USE AND MAINTENANCE MANUAL

MANUEL D'UTILISATION, INSTALLATION ET ENTRETIEN

Korinto

Espresso
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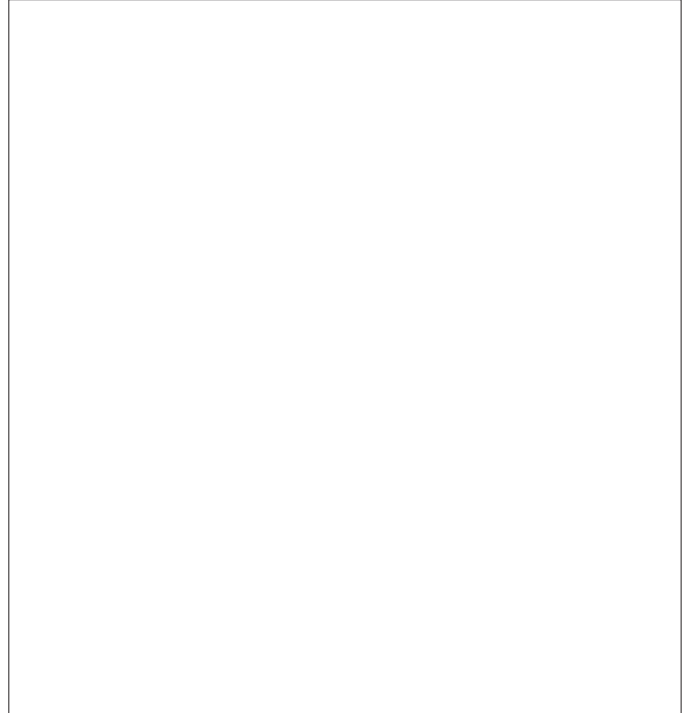
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DICHIARAZIONE DI CONFORMITA'
DECLARATION OF CONFORMITY
DÉCLARATION DE CONFORMITÉ
KONFORMITÄTSEKTLÄRUNG
DECLARACIÓN DE CONFORMIDAD
DECLARAÇÃO DE CONFORMIDADE
VERKLARING VAN OVEREENSTEMMING
INTYG OM ÖVERENSSTÄMMELSE
OVERENSSTEMMELSESERKLÆRING
YHDENMUKAISUUSTODISTUS



Valbrembo, 01/04/2005

Dichiara che la macchina descritta nella targhetta di identificazione, è conforme alle disposizioni legislative delle direttive: **98/37/CE, 89/336, 73/23 CEE** e successive modifiche ed integrazioni.

Declares that the machine described in the identification plate conforms to the legislative directions of the directives: **98/37/CE, 89/336, 73/23 EEC** and further amendments and integrations.

Déclare que l'appareil décrit dans la plaque signalétique satisfait aux prescriptions des directives: **98/37/CE, 89/336, 73/23 CEE** et modifications/intégrations suivantes.

Erklärt, daß das im Typenschild beschriebene Gerät den **EWG** Richtlinien **98/37/CE, 89/336, 73/23** sowie den folgenden Änderungen/Ergänzungen entspricht.

Declara que la máquina descrita en la placa de identificación, resulta conforme a las disposiciones legislativas de las directivas: **98/37/CE, 89/336, 73/23 CEE** y modificaciones y integraciones sucesivas.

Declara que o distribuidor descrita na chapa de identificação é conforme às disposições legislativas das directivas **98/37/CE, 89/336 e 73/23 CEE** e sucessivas modificações e integrações.

Verklaart dat de op de identificatieplaat beschreven machine overeenstemt met de bepalingen van de **EEG** richtlijnen **98/37/CE, 89/336 en 73/23** en de daaropvolgende wijzigingen en aanvullingen.

Intygat att maskinen som beskrivs på identifieringsskylten överensstämmer med lagstiftningsföreskrifterna i direktiven: **98/37/CE, 89/336, 73/23 CEE** och påföljande och kompletteringar.

Det erklæres herved, at automaten angivet på typeskiltet er i overensstemmelse med direktiverne **98/37/CE, 89/336 og 73/23 EU** og de senere ændringer og tillæg.

Forsikrer under eget ansvar at apparatet som beskrives i identifikasjonsplaten, er i overensstemmelse med vilkårene i EU-direktivene **98/37/CE, 89/336, 73/23** med endringer.

Vahvistaa, että arvokyllissä kuvattu laite vastaa **EU**-direktiivien **98/37/CE, 89/336, 73/23** sekä niihin myöhemmin tehtyjen muutosten määräyksiä.


ANTONIO CAVO
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N&W GLOBAL VENDING SPA

VIA ROMA 24 - 24030 VALBREMBO (BG) Italy
VIA DEL CHIOSO ANG. CAPITANI DI MOZZO - 24030 MOZZO (BG) Italy

for the following field of activities

Design, manufacturing and sale of electronic/electromechanical vending machines

Refer to quality manual for details of applications to ISO 9001:2000 requirements

has implemented and maintains a

Quality Management System

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ISO 9001:2000

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Fabio Roversi

President of IONet



Giuseppe Prati

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FOR THE FOLLOWING ACTIVITIES

Progettazione, produzione e vendita di distributori automatici per alimenti
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OF THE RULES FOR THE CERTIFICATION OF COMPANY QUALITY AND MANAGEMENT SYSTEM

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English

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INTRODUCTION

This technical documentation is part and parcel of the vending machine and must always follow the machine in case it is moved or transfer of ownership, so as to allow consultation by different operators.

Before starting installation and using the machine, it is first necessary to carefully read and understand the instructions contained in this manual, as they offer important information on installation safety, operating instructions and maintenance.

This manual is divided into three chapters.

The **first chapter** describes the loading and routine maintenance operations which are carried out in areas of the machine accessible with simple use of the door key, without using any other tools.

The **second chapter** contains the instructions for correct installation and all information necessary for optimum use of the machine.

The **third chapter** describes maintenance operations which involve the use of tools to access potentially dangerous areas.

The operations described in the second and third chapters must be carried out only by personnel who have the specific knowledge of the machine functioning from a point of view of electrical safety and health regulations.

IDENTIFICATION OF THE VENDING MACHINE AND ITS CHARACTERISTICS

Every machine is identified by its own serial number, indicated on the rating plate attached inside the cabinet on the right side.

This plate (see Figure below) is the only one acknowledged by the manufacturer and indicates all of the data which readily and safely gives technical information supplied by the manufacturer. It also assists in spare parts management.

IN CASE OF FAILURE

In most cases, any technical problems are corrected by small repair operations; however, before contacting the manufacturer we recommend that this manual be read carefully.

Should there be serious failures or malfunctions, contact the following:

N&W GLOBAL VENDING SpA
Via Roma 24
24030 Valbrembo
Italy - Tel. +39 - 035606111

TRANSPORT AND STORAGE

To prevent any damage, special care should be taken when loading or unloading the vending machine.

The machine can be lifted by a motor-driven or manual fork lift truck, and the blades are to be placed underneath the machine.

Do not:

- overturn the vending machine;
- drag the vending machine with ropes or similar;
- lift the vending machine by its sides;
- lift the vending machine with slings or ropes;
- shake or jolt the vending machine and its packing.

The machine should be stored in a dry room where the temperature remains between 0°C and 40°C.

Using the original packing, no more than 2 machines can be stacked one on top of the other and must always kept upright as indicated by the arrows on the packing.

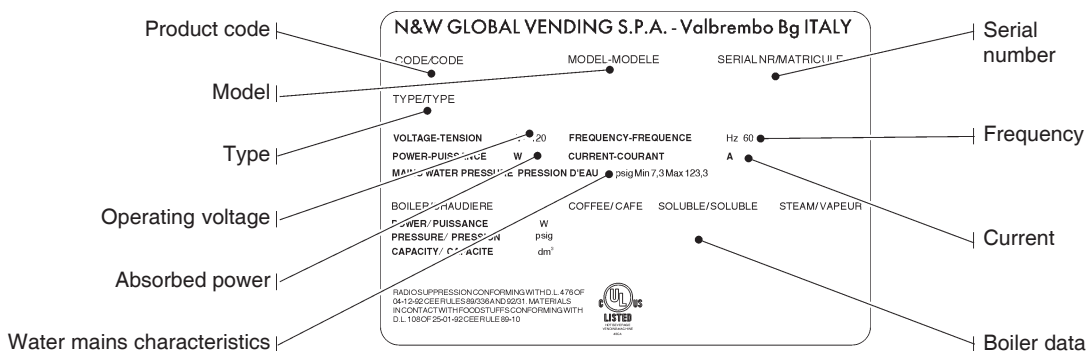


Fig. 1

POSITIONING THE VENDING MACHINE

The vending machine is not suitable for outdoor installation. It must be positioned in a dry room where the temperature remains between 2° C and 32° C, and not where water jets are used for cleaning (e.g. in large kitchens, etc.).

The machine can be placed close to a wall, but with the back panel at a distance of at least 4 cm from it to ensure correct ventilation. The machine must never be covered with cloth or the like.

The machine should be positioned on a level surface.

Important notice!!

Access to the machine interior for maintenance and/or repairs is via the back panel and from the side panels. Therefore the machine is designed to be rotated, thus allowing removal of the back panel and of the side panels.

Installation on a cabinet

The machine can be installed on a table or on any other suitable stand (recommended height is 830).

If possible, it is advisable to use the special cabinet, which can house the liquid waste tray, the water supply kit, the payment system and, in the case of very hard water, the softener unit.

WARNING FOR INSTALLATION

The machine installation and the following maintenance operations should be carried out by qualified personnel only, who are trained in the correct use of the machine according to the standards in force.

The machine is sold without payment system, therefore the installer of such system has sole responsibility for any damage to the machine or to things and persons caused by faulty installation.

The integrity of the machine and compliance with the standards of the relevant systems must be checked at least once a year by qualified personnel.

All packing materials shall be disposed of in a manner which is safe for the environment.


PRECAUTIONS IN USING THE MACHINE

The following precautions will assist in protecting the environment:

- use biodegradable products only to clean the machine;
- adequately dispose of all containers of the products used for loading and cleaning the machine;
- switch the machine off during periods of inactivity, thus achieving considerable energy savings.

WARNING FOR SCRAPPING



The symbol  indicates that the machine may not be disposed of as ordinary waste; it must be disposed of in accordance with the provisions of the European directive 2002/96/CE (Waste Electrical and Electronics Equipments - WEEE) and of any resulting national laws, for preventing any possible negative consequences to the environment and to health.

For correct disposal of the machine, contact the dealer from whom you have purchased the machine or our after-sales service.

TECHNICAL SPECIFICATIONS

DIMENSIONS

Height	715	mm
Width	331	mm
Depth	528	mm
Overall depth with door open	734	mm
Height of cabinet	830	mm
Weight	32	Kg
Power supply voltage	120	V~
Power supply frequency	Hz	60
Installed power	W	1400
Absorbed current	A	11,8

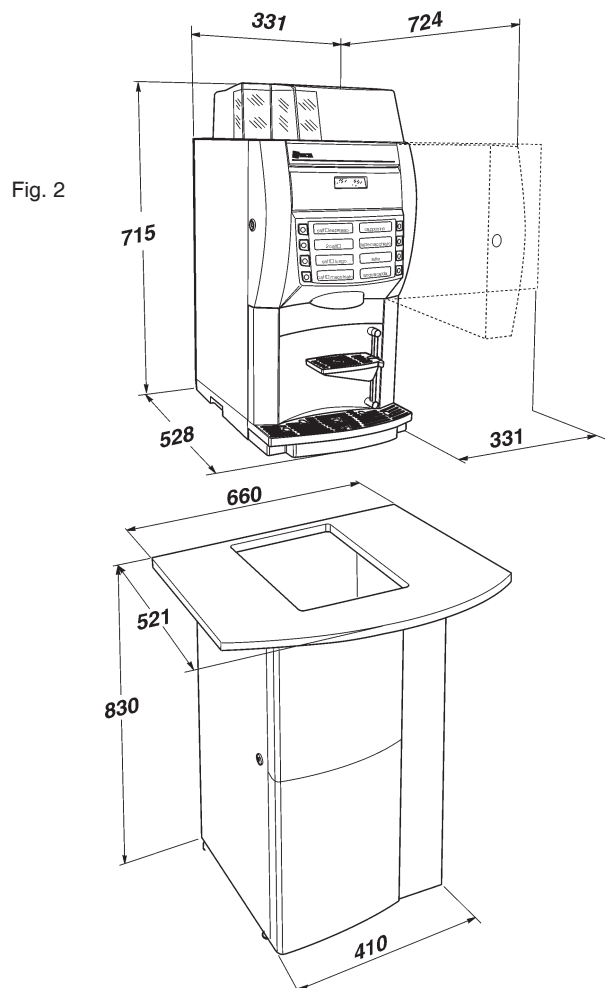


Fig. 2

PAYMENT SYSTEM

Using special kits, the machine can be fitted with payment systems with Executive, MDB or BDV protocol.

The payment systems must be housed in the special side module (optional).

SALE PRICES

A different programmable price can be set for each single selection; the standard setting has the same sales price for all selections.

WATER SUPPLY

From the mains, with a pressure of 7.3 to 123.3 psig (0.5 to 8.5 bar).

The machine can be equipped with water supply tanks of different capacity, housed in an external module or in the base cabinet.

AVAILABLE ADJUSTMENTS

Grade of grinding for espresso coffee.

Espresso coffee dose in grams.

Water doses by volume.

Instant product doses in grams.

Water temperature adjusted via software.

CONTROLS

- Presence of water
- Presence of coffee
- Operating temperature reached
- Presence of solid waste tray
- Presence of liquid waste container

SAFETY DEVICES

- Main switch
- Door switch
- Top panel switch
- Coffee unit ratiomotor switch triggered by liquid collection container
- Manual-reset boiler safety thermostat
- Air-break float jamming (only with water supply from the mains)
- Overflow solenoid valve (only with water supply from the mains)

- Timer protection for:

Pump

Coffee unit ratiomotor

Coffee grinder

- Overheating protection for:

Doser units

Coffee unit ratiomotor

Magnets

Pump

Electric mixers

Coffee grinder motor

- Fuse protection for:

Main electrical circuit

Board power supply transformer

CAPACITY OF CONTAINERS

Capacity of containers (grams)	Espresso
Coffee beans	1400
Milk (topping)	1400
Chocolate	2000
French Vanilla	2000

POWER CONSUMPTION

The machine power consumption depends on many factors, such as the temperature and ventilation of the room where it is installed, the inlet water and boiler temperature, etc. With an ambient temperature of 22° C the following power consumption levels resulted:

To reach operating temperature 70 Wh

For 24 h in stand-by 1231 Wh

The above power consumption calculated from average data should only be taken as an indication.

ACCESSORIES

A wide range of accessories can be installed on the machine to vary its performance:

The installation kits are supplied with their own installation and test instructions, which must be strictly observed to ensure the machine safety.

Important notice!!

The use of kits which are not approved by the manufacturer of the vending machine does not guarantee compliance with safety standards, especially for energised parts.

The manufacturer declines all responsibility for the use of non approved components.

Installation and the following testing operations must be carried out exclusively by personnel who have a specific knowledge of the machine functions from a point of view of electrical safety and health regulations.

Chapter 1 LOADING AND CLEANING

POWER SUPPLY SWITCHES

Main

A main switch is fitted outside the machine, disconnecting the power from the machine without having to open the door.

The terminal strip supporting the line cable, the fuses and the noise suppressor stay energised in any case.

Door

When opening the door a special switch disconnects the power from the machine electrical system to allow the operations described below, regarding loading and routine cleaning, in full safety.

Top panel

Also when opening the machine top panel, a switch disconnects the power, allowing loading operations in a safe condition.

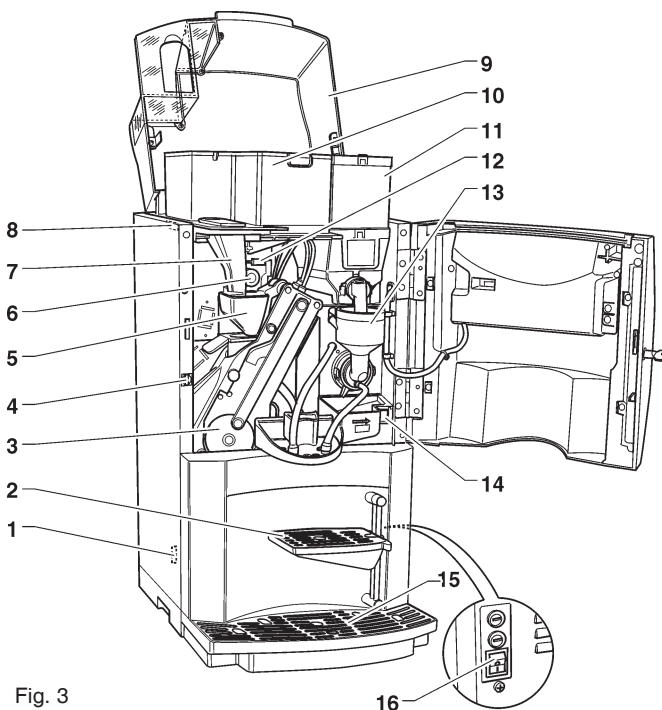


Fig. 3

- 1 - Tray detection switch
- 2 - Tilting cup support
- 3 - Coffee unit
- 4 - Door switch
- 5 - Coffee funnel
- 6 - Grinding adjustment knob
- 7 - Chute for decaffeinated coffee
- 8 - Top panel switch
- 9 - Machine top panel
- 10 - Coffee beans hopper
- 11 - Instant prod. container
- 12 - Coffee container shutter
- 13 - Instant prod. mixer
- 14 - Spouts tray release button
- 15 - Liquid waste tray
- 16 - Main external switch

All operations requiring the machine to be energized should be carried out **EXCLUSIVELY** by qualified personnel, informed about the specific risks of such situation.

HYGIENE AND MAINTENANCE

According to current safety and health rules and regulations, the operator of an automatic vending machine is responsible for the hygiene of materials that come in contact with foodstuff; therefore he must carry out maintenance on the machine to prevent the formation of bacteria.

At installation the hydraulic circuits and the parts in contact with foodstuff should be fully sanitised to remove any bacteria which might have formed during storage.

The machine is not suitable for outdoor installation, it must be installed in a dry room where the temperature remains between 2° C and 32° C.

It is advisable that specific sanitising products are used for cleaning also the surfaces which are not directly in contact with foodstuff.

Some parts of the machine can be damaged by strong detergents.

The manufacturer declines all responsibility for damage caused by non-compliance with the above instructions or by the use of strong or toxic chemical agents.

Before starting any maintenance operations requiring parts of the unit to be removed, the machine must always be switched off.

Do not use sprayed water for cleaning the machine.

USING THE VENDING MACHINES FOR HOT DRINKS IN OPEN CONTAINERS

(Ex.: plastic cups, ceramic cups, jugs)

Vending machines for drinks in open containers should be used only to sell and dispense drinks obtained by:

- brewing coffee
- reconstituting instant and lyophilised products.

These products should be declared by the manufacturer as "suitable for automatic vending" in open containers.

The dispensed products should be consumed immediately. They should never be preserved and/or packed for later consumption.

Any other use is unsuitable and thus potentially dangerous.

CONTROLS AND INFORMATION

The machine should operate at an ambient temperature of 2°C to 32°C.

The labels with the selection menu and the operating instructions supplied with the machine must be inserted at

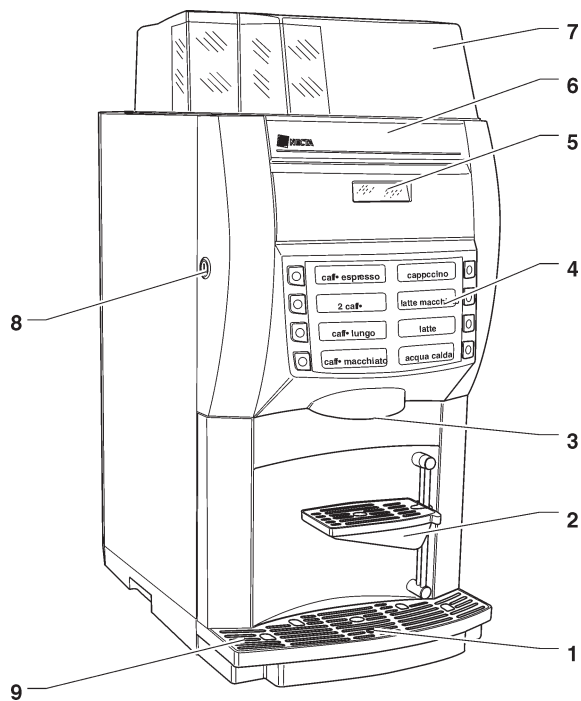


Fig. 4

- 1 - Red float signal
- 2 - Adjustable cup support
- 3 - Dispensing spouts
- 4 - Selection menu
- 5 - Alphanumeric display
- 6 - Logo label
- 7 - Machine top panel
- 8 - Lock
- 9 - Liquid waste tray

the time of installation, referring to the selection dose table. The user controls and information are located on the outside of the door (see Fig. 4).

The Programming button, to access the machine functions, and mixer cleaning button are located inside the machine on the right-hand side of the push-button card.

In order to access the programming menus, press the programming button located on the push-button card. At this point the machine goes into Filler menu mode. The selection buttons are now used for surfing through the different menus.

NOISE LEVEL

The continuous, weighted equivalent acoustic pressure level is below 70 dB.

LOADING COFFEE

Open the machine top panel, lift the coffee container lid and fill the container with coffee, ensuring that the shutter is fully open (see Fig. 5).

It is advisable to use good quality coffee to avoid malfunctions to the machine caused by the presence of impurities.

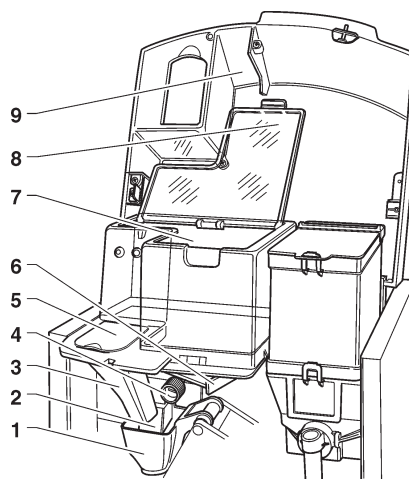


Fig. 5

- 1 - Coffee funnel
- 2 - Coffee conduit
- 3 - Decaffeinated insertion chute
- 4 - Grinding adjustment knob
- 5 - Decaffeinated loading hatch
- 6 - Coffee container shutter
- 7 - Coffee canister
- 8 - Coffee hopper lid
- 9 - Machine top panel

LOADING INSTANT PRODUCTS

Open the machine top panel and lift the relevant container lid, fill the single containers with the appropriate products, taking care not to compress them to prevent packing. Make sure the products do not contain any clots. Carefully close the lid, ensuring it is properly secured.

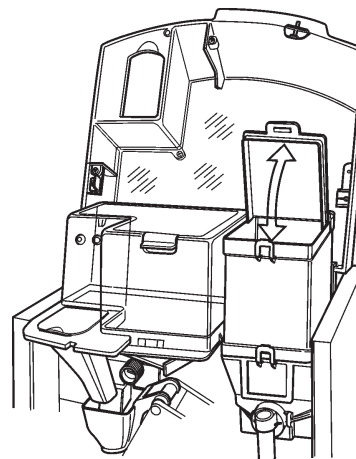


Fig. 6

SERVICE FUNCTIONS

Some operations, if enabled from the programming menu, can be carried out directly with the door closed entering a password (pressing 5 buttons in a sequence) after pressing button 7 for more than two seconds.

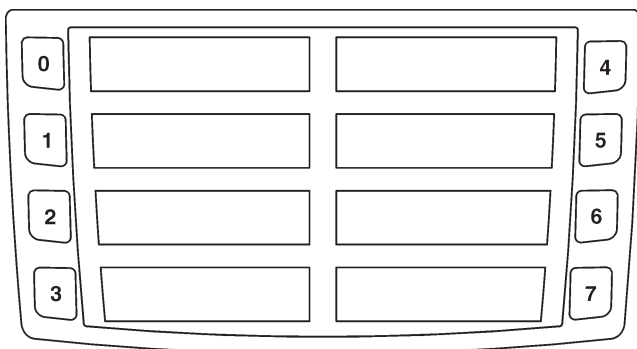


Fig. 7

The possible operations are as follows:

- consecutive dispensing of several selections in a jug (jug facilities);
- free dispensing of a selection;
- keypad operation lock/unlock. With the keypad lock on, the display will indicate "SUSP. SERVICE"
- Mixer wash. The operation must be carried out daily and every time the machine is refilled to prevent clogging of the mixer if any product is accidentally spilled during refilling.

FILLING THE WATER SUPPLY TANK

For the machine using a water tank located in the base cabinet or in any case outside the machine, the tank must be cleaned at least once a week.

CLEANING THE WASTE TRAYS

The waste trays can be easily removed even with the door closed (see Fig. 8) permitting quick emptying and cleaning.

The coffee container capacity is greater than that of the waste tray (if the support cabinet is not used).

The machine control software indicates on the display that the maximum number of selections has been reached with the message "Waste tray full".

After a few further selections the machine will lock.

The waste tray must be emptied **without switching the machine off** (with the door closed), to allow the software to detect the operation.

With the solid waste tray removed, the machine is still available for instant drink selections but indicating the message "Insert waste tray" on the display and the counters are reset.

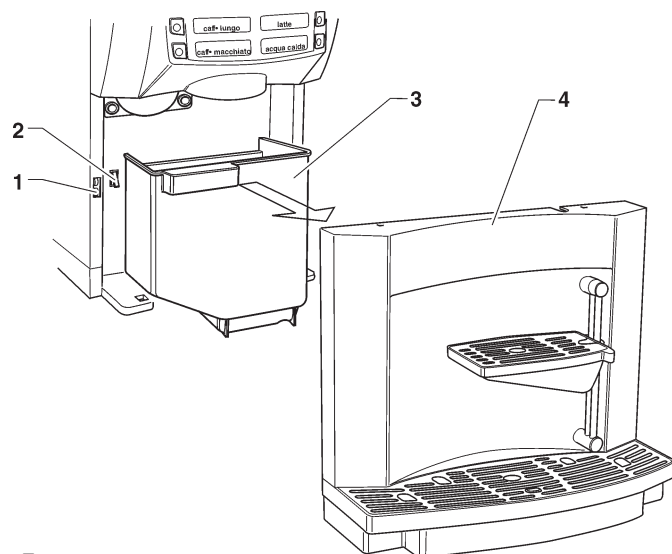


Fig. 8

- 1 - Liquid waste tray detection switch
- 2 - Solid waste tray detection switch
- 3 - Solid waste tray
- 4 - Liquid waste tray

DISASSEMBLING AND CLEANING THE MIXERS

When installing the machine, and then at least once a week or even more frequently according to the use of the machine and the quality of the inlet water, the mixers and the dispensing conduits must be thoroughly sanitised (cleaned and disinfected), to guarantee proper hygiene of the dispensed products.

The parts to be cleaned are as follows:

- powder deposit drawers, mixer and instant drink dispensing conduit;
- dispensing spouts;
- spout support tray;
- remove the powder and the water funnels, the feeders, the powder deposit drawers and the mixer impellers from the mixers (see Fig. 9);

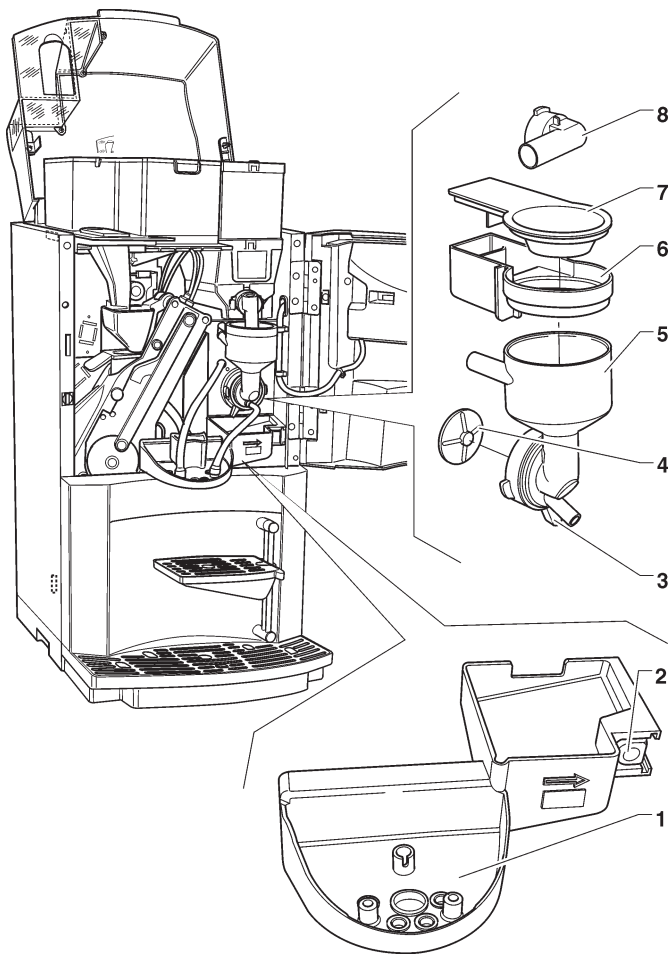


Fig. 9

- 1 - Dispensing spouts support tray
- 2 - Spouts support release button
- 3 - Funnel securing ring nut
- 4 - Mixer impeller
- 5 - Water funnel
- 6 - Powder deposit drawer
- 7 - Product funnel
- 8 - Product conveying dispensing pipette

- in order to remove the water funnel, rotate the green ring nut anti-clockwise;
pay special attention to closing it fully during reassembly;

- in order to remove the impellers, block the disk fitted on the mixer shaft with a finger (see Fig. 10), then rotate the impeller to undo it.

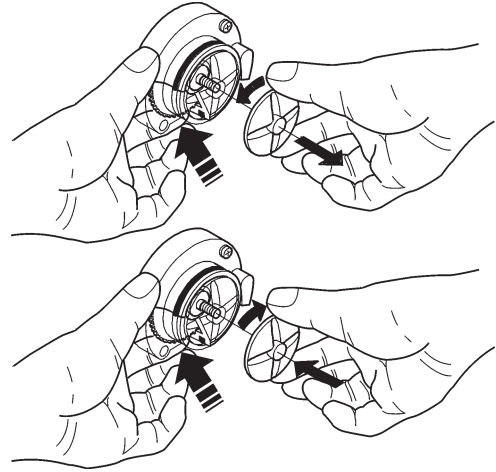


Fig. 10

CLEANING THE COFFEE UNIT

Every time coffee is refilled, or at least once a week, any powder residue should be removed from the external parts of the coffee unit, particularly from the coffee funnel area (see Fig. 9), using a brush or a small vacuum cleaner. Do not use water soggy wet cloths for cleaning the shelves, wring them out well before use.

SUSPENDING FROM USE

If for any reason the machine is switched off for a period exceeding the use-by date of the products, the following will be necessary:

- completely empty the containers and thoroughly wash them with the sanitising products used to clean the mixers;
- completely empty the grinder by dispensing coffee until the empty condition is indicated.
- completely empty the hydraulic system.

Chapter 2 INSTALLATION

Installation and the following maintenance operations should be carried out with the **machine switched on** and therefore by qualified personnel only, who are trained in the correct use of the machine and informed about the specific risks of such situation.

The machine is not suitable for outdoor installation, it must be installed in a dry room where the temperature remains between 2° C and 32° C.

The machine cannot be installed where water jets are used for cleaning.

At installation the hydraulic circuits and the parts in contact with foodstuff should be fully sanitised to remove any bacteria which might have formed during storage.

POWER SUPPLY SWITCHES

Main

A main switch is fitted outside the machine, disconnecting the power from the machine without having to open the door.

The terminal strip supporting the line cable, the fuses and the noise suppressor stay energised in any case.

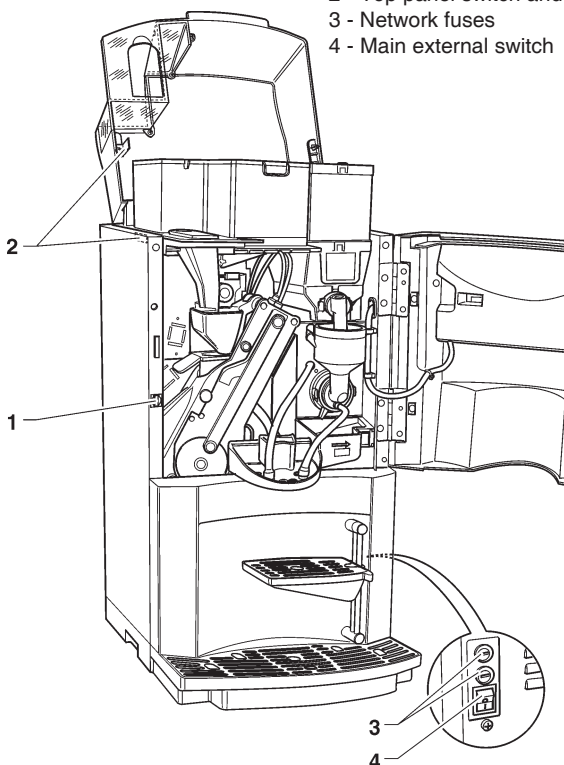
Door

When opening the door a special microswitch disconnects the power from the machine electrical system.

To energize the system with the open door, simply insert the special key into the slot (see Fig. 11).

Fig. 11

- 1 - Door switch
- 2 - Top panel switch and actuator
- 3 - Network fuses
- 4 - Main external switch



Top panel

Also when opening the machine top panel, a switch disconnects the power, allowing loading operations in a safe condition.

The switch on key MUST NOT be left inside the machine, it must be kept by the qualified personnel trained in the use of the machine.

With the door open, there is no access to energised parts. Inside the machine, the only parts that stay energised are those protected by covers and carrying a plate with the warning “disconnect the power before removing the protective cover”.

Before removing such covers disconnect the power supply cable from the grid.

The door can be closed, and therefore the vending machine switched on, only after removing the yellow key from door switch and closing the machine top panel.

UNPACKING THE VENDING MACHINE

After removing the packing, ensure that the machine is intact.

If in doubt do not use the machine.

No packing elements (i.e. plastic bags, polystyrene foam, nails, etc.) should be left within the reach of children, as they are potentially dangerous.

Packing materials must be disposed of in authorised containers and the recyclable ones must be recovered by qualified companies.

Important notice!!

The machine should be positioned on a level surface. A side module (optional) can be added to the machine to enhance its performance.

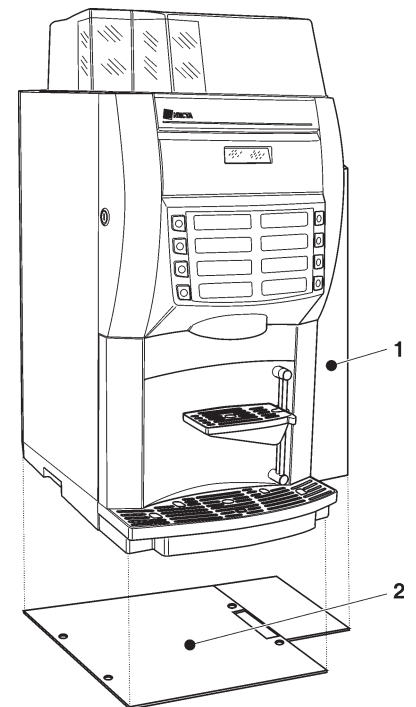


Fig. 12

- 1 - Side module
- 2 - Gasket

With some modules it may be necessary to fit a gasket to seal the space between machine and support counter. The gasket is supplied separately from the module. For installation, lay the machine on its back and fit the gasket (see figure 12) following the installation instructions supplied with the kit.

CONNECTION TO THE WATER MAINS

Some models can be connected to the drinking water mains, taking into account law provisions in force in the country where the machine is installed.

The water pressure must be 7.3 to 123.3 psig (0.5-8.5 bar). Run some water from the mains until it is clear and without impurities.

Use a hose (also available as a kit) capable of withstanding the water mains pressure and suitable for use with food-stuff (min. inside diameter of 6 mm) to connect the water supply to the union (3/4" gas) of the water inlet solenoid valve (see Fig. 13).

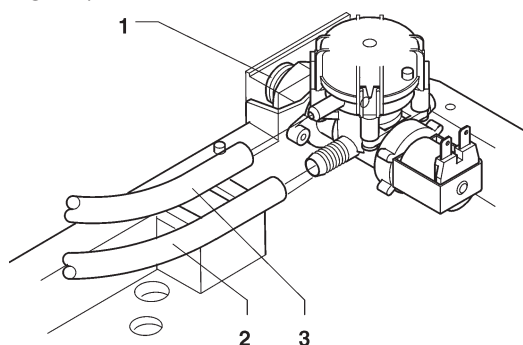


Fig. 13

- 1 - Water inlet union (3/4" gas)
- 2 - Water supply hose
- 3 - Overflow hose

It is good practice to install the water supply tap outside the machine in an easily accessible position.

OVERFLOW DEVICE

The water inlet solenoid valve (see Fig. 13) is equipped with an overflow device which mechanically stops the water inlet if there is a malfunction in the solenoid valve or in the boiler water level control device.

To restore normal operation, proceed as follows:

- drain the water contained in the overflow hose;
- shut off the water supply using the tap outside the machine;
- loosen the nut which secures the solenoid valve supply hose to relieve the water mains residual pressure and then tighten again (see Fig. 13);
- open the tap and switch the machine on.

CONNECTING THE MACHINE TO THE POWER SUPPLY

The machine is designed to operate under a single-phase 120 V~ voltage and is protected by 15 A fuses.

Before making the connection, ensure that the rating corresponds to that of the power grid, and more specifically:

- the supply voltage rating must be within the range recommended for the connection points;
- the main switch should be capable of withstanding the peak load required, and at the same time ensure proper omnipolar disconnection from the power grid with an opening gap of the contacts of at least 3 mm.

The switch, the power outlet and the plug must be located in an easily accessible position, so that the cable can be disconnected in the event of intervention..

The power supply cable is of the type with a fixed plug. Any replacement of the power supply cable (see Fig. 14)

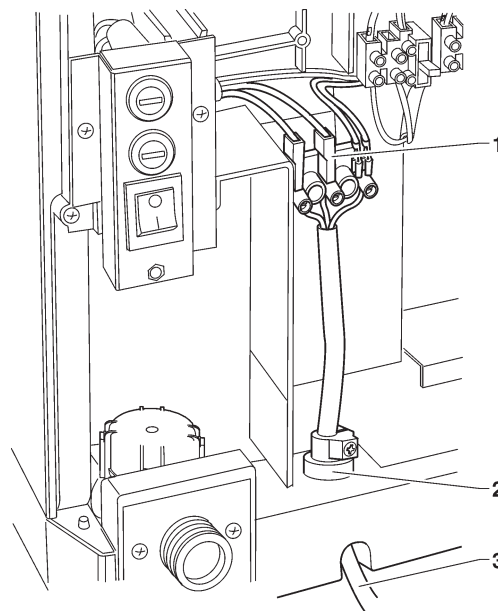


Fig. 14

- 1 - Connection terminal strip
- 2 - Cable clamp
- 3 - Cable from the mains

should be made by qualified personnel only, using cables of the type UL SJTO 3x16 AWG.

The electrical safety of the machine is ensured only when it is correctly earthed according to the safety standards in force.

This fundamental safety requirement must be duly verified, and if in doubt the system must be carefully tested by qualified technicians.

Do not use adapters, multiple sockets and/or extensions.

Before switching the machine on, be sure it is correctly connected to the water mains and the cut-off valve is open.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR ANY DAMAGE CAUSED BY NON-COMPLIANCE WITH THE ABOVE MENTIONED SAFETY RULES.

INSTALLING THE PAYMENT SYSTEM

The machine is sold without payment system, therefore the installer of such a system is responsible for any damage to the machine or to things and persons caused by faulty installation.

Payments systems such as validators, “change-giver” and “cashless” can be installed by using the specific kits.

Payment systems such as “change giver” must be physically housed in the special side module (optional).

WATER SOFTENER UNIT

The machine is sold without water softener.

In the event of connection to very hard water, a water softener unit should be installed.

The water softener, available as accessory, must be replaced or regenerated regularly following the directions from the manufacturer.

Use water softeners with capacity that is adequate to the effective needs of the machine.

In the event of water supply from the tank, the special filtering cartridges can be used.

The cartridges must be replaced periodically according to the water quality and to the instructions from the manufacturer.

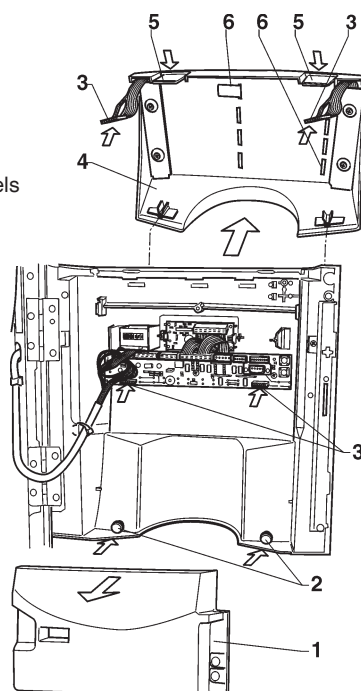
INSERTING THE PRODUCT LABELS

The menu and instruction labels are supplied with the machine and must be inserted at the time of installation according to the layout and to the language (see “selection dose” table).

To access the label insertion slots, completely undo the two screws at the back of the door and remove the cover. Disconnect the key-pad cables from the push-button board and remove the label support, sliding out the tabs from the slots on the door (see fig. 15). Insert the labels in the appropriate slots and reassemble everything in the reverse order.

Fig. 15

- 1 - Board cover
- 2 - Fastening screws
- 3 - Keypad cables
- 4 - Label support
- 5 - Label support tabs
- 6 - Slots for inserting the labels



POWER ON

Before switching the machine on, ensure that the grounds trays and the container lids are into place.

Each time the machine is switched on, the display shows the following message:

POWER ON
Confirm?

Press any selection button to continue.

It is possible to program the machine to enable the function that displays the controls to be performed before starting the machine, and namely:

Tubing (nozzles etc.)

Mixers

Powder feeder

Coffee shutter

Power on

For all controls the request “Confirm?” is indicated on the display.

Press any selection button to continue.

The function of presenting the list of preliminary controls can be enabled (disabled by default) from the programming menu.

At the end of the power on cycle, the display indicates the software version number to which referring for consulting the programming manual.

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REV 1.0

The machine can be programmed for displaying, for a few second, the number of selections made.

Then a boiler control routine is run, which must be confirmed by pressing any selection button:

BOILER CONTROL
Confirm?

After a few seconds the display shows the message:



Ready for use
SELECT THE DRINK





INITIALISING

When the “Initialise” function is displayed the vending machine can be initialised restoring all default data.

This function should be used the first time the machine is switched on and in the event of a memory data error or reprogramming of the board.

All statistic information will be reset.




Press the confirm button “” to display the message “Confirm?”. Press the button “” again to display the first variable parameter to define the machine configuration.

The available options (blinking) can be scrolled with the “” and “” buttons, the selection is confirmed with button “” and the next parameter is presented. When pressing button “” after the last parameter the display will show the message “Working” for a few seconds and the machine is initialised.

The parameters are as follows:

“Country”	Type of doses to be used for the selections
“Layout”	Layout of containers and selection menu from the available ones
“Tank”	Water supply from the mains or from a tank

N.B.:When the machine is switched on for the first time or in any case after initialising, as well as the list of controls to be performed, also the language used for the messages on the display is proposed.

The available languages can be scrolled with the “” and “” buttons, and the selection is confirmed with button “”.

Unless the machine is initialised, the language request is not made again.

In any case it will be possible to change it through the specific function in the “Technician” menu.

FILLING THE WATER SYSTEM

If the machine is connected to the water mains, when it is switched on the conditions of air-break (full or empty), pump and boiler priming (pressure) are checked.

If required by the conditions, the machine will automatically start an installation cycle, and namely:

- the message “Installation” will be shown on the display for the entire duration of the cycle;
- the water mains solenoid valve is opened or the pump is started to fill the air-break;
- the milk solenoid valve is opened so that the air may be bled from the boiler and from the hydraulic system, and 400 cc. of water filled.

N.B.:If there is no water flow from the mains during the installation cycle, the machine will stop until water is resumed or the machine is switched off.

IMPORTANT NOTICE!!!

If a considerable amount of air bubbles is formed in the water system, for example during maintenance, it is possible that an installation cycle is automatically started when the machine is switched on.

Versions with internal tank

For models with an internal tank, when the machine is first switched on, the installation procedure MUST BE carried out manually (see relevant chapter).

VARIABLE CHAMBER COFFEE UNIT

COFFEE DISPENSING CYCLE

When confirming the switch on cycle of the machine, by pressing a selection button, the coffee unit is rotated completely twice before the normal cycle, to ensure that the device is in the correct start position.

When making a coffee based selection, the grinder will run for the time necessary to fill the brewing chamber with the coffee dose set via software.

When the ground coffee dose is reached, the ratiomotor engaged with the handle (11) located outside the assembly rotates by 180°, making the brew chamber swing (8) (see Fig. 16).

The pump is started and, by effect of the water pressure, the upper piston (5) is lowered enough to close the brewing chamber and lightly compress the ground coffee.

The dispensing valve opens, allowing the pump to push the boiler water onto the coffee for the brewing cycle.

At the end of the dispensing cycle, the purge valve opens and the coffee dose is lightly pressed, permitting the discharge of residual water through the third way of the dispensing solenoid valve. The purge solenoid valve opens, depressurising the upper piston.

By completing the rotation of the ratiomotor (see Fig. 17) the pistons and the coffee dose are lifted by means of the swinging lever (5).

At the same time, when the brewing chamber returns to its vertical position, the scraper on the coffee hopper stops the used coffee dose and drops it.

The lower piston now returns to the top dead centre.

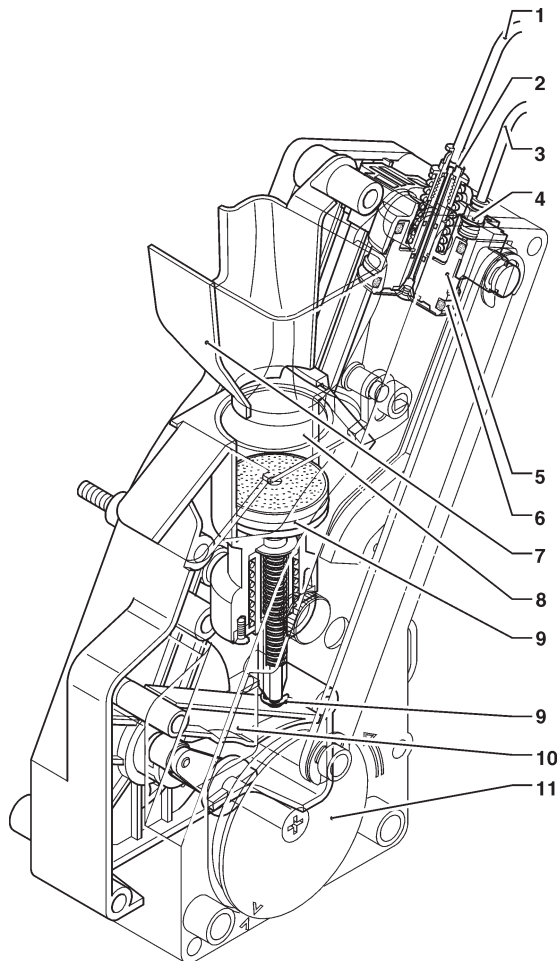


Fig. 16

- 1 - Boiler connecting hose
- 2 - Central quick coupler
- 3 - Upper piston pressure tube
- 4 - Side quick coupler
- 5 - Upper piston
- 6 - Upper piston gasket
- 7 - Coffee funnel
- 8 - Brewing chamber
- 9 - Lower filter
- 10 - Swinging lever
- 11 - Handle

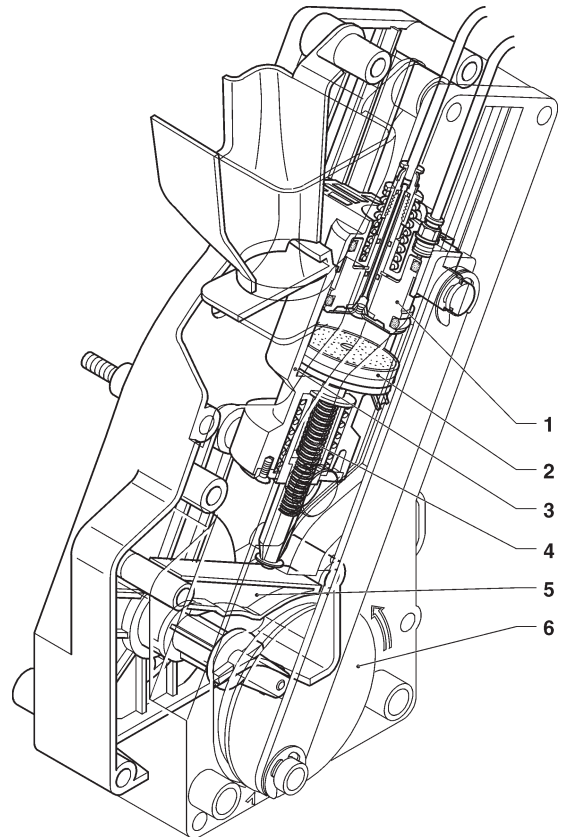


Fig. 17

- 1 - Upper piston
- 2 - Lower filter
- 3 - Brewing chamber
- 4 - Filter return spring
- 5 - Swinging lever
- 6 - Handle

DECAFFEINATED DISPENSING CYCLE

The machine is supplied with a door, for manually inserting ground coffee, locked by default.

According to the location needs, it is possible to unlock the door to be able to manually insert decaffeinated coffee or similar.

It is necessary to ensure that other product types are not inserted.

The door for introducing the decaffeinated coffee is fitted with a magnet that, through a sensor located on the door, signals to the machine that the door was opened.

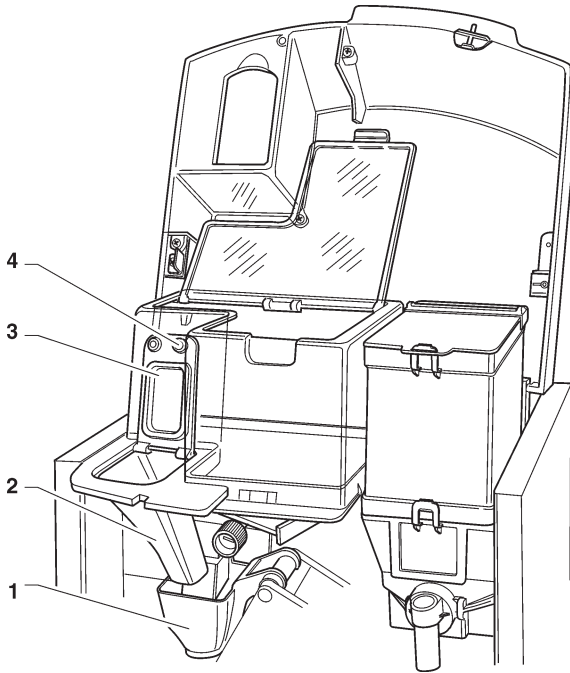


Fig. 18

- 1 - Coffee funnel
- 2 - Decaffeinated funnel
- 3 - Decaffeinated door
- 4 - Door opening signalling magnet

The display indicates the blinking message:



Decaffeinated coffee based selections are dispensed without running the coffee grinder.

The brewing cycle is the same as in the espresso coffee. By pressing the special "cancel decaffeinated" button before dispensing the drink, the "decaffeinated" pre-selection is cancelled, the machine rotates the brewer unit and returns to normal operating mode.

PRE-SELECTIONS

According to the layout set for the vending machine, it is possible to have different pre-selections; the available pre-selections for each layout are indicated in the selection dose table supplied with the machine.

LARGE

This pre-selection is used for dispensing approximately 150% of the product amount normally dispensed (for the exact values refer to the selection dose table).

DOUBLE SHOT

This pre-selection is active only for espresso coffee based selection; it permits the dispensing of a double dose of ground coffee in two consecutive cycles, leaving unchanged the total amount of water, for a coffee based selection.

CHECKING AND ADJUSTING THE MACHINE SETTINGS

To get the best results from the product used, the following should be checked:

That the used coffee dose is lightly compressed and damp.

The grade of grinding of ground coffee.

The dose weight of the instant products.

The drink temperature.

The water dose.

Should the standard settings need to be changed, proceed as indicated in the next sections of this manual.

The weight of products, the water dose and temperature are directly controlled by the microprocessor.

To adjust them it is therefore necessary to follow the programming procedures.

STANDARD SETTINGS

The vending machine is supplied with the following settings:

- coffee temperature (at the spout) approx. 70÷80° C;
- instant product temperature (at the spout) approx. 70÷80° C;

The machine standard settings assign the same price to all selections, as indicated in the selection dose table.

WATER TEMPERATURE CONTROL

The boiler temperature is controlled by the software and can be adjusted directly from the menu.

ADJUSTING THE GRADE OF GRINDING

When a variation in the grade of grinding is desired, turn the relevant adjusting knob on the grinder (see Fig. 19) and more specifically:

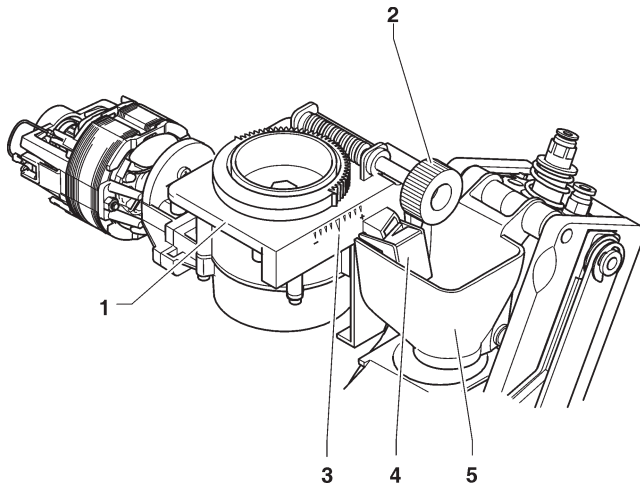


Fig. 19

- 1 - Coffee grinder
- 2 - Grinding adjusting knob
- 3 - Reference notches
- 4 - Coffee conduit
- 5 - Coffee funnel

- turn the knob anticlockwise for coarser grinding;
- turn the knob clockwise for finer grinding.

For optimum results, it is good practice to vary the grade of grinding with the coffee grinder motor running.

N.B.: After adjustment of the grade of grinding, at least 3 test selections must be performed in order to check the new grade of grinding for ground coffee:

The finer the grade of grinding the longer the time necessary for dispensing the coffee and vice versa.

After the adjustment it will be necessary to check also the amount of ground coffee, which can have small variations.

ADJUSTING THE COFFEE DOSE

The grinder is fitted with a sensor that can count the number of rotations of the grinding wheels.

This allows the control software of the machine to determine the number of rotations, and therefore grams of coffee, for each single selection.

With the programming procedures it will be possible to set the grams (5.5 to 11.5 g) of ground coffee for each selection.

To take the dose just remove the coffee unit and select the special item from "Special functions" of the "Technician" menu (see relevant section).

Notes on programming

The machine electronic control allows or not the use of many functions:

All of the available functions are described in the machine program, including the ones that are not used for the specific configuration of the model (layout).

The machine is supplied with a dose table, describing the different functions and layouts available for the specific model.

Below is listed a summary explanation of the main functions useful for managing the operation of the machine, not necessarily in the order in which they are displayed in the menu.

The software version can be updated using the specific systems (PC, Flash, UpKey etc.).

The displayed messages indicating the operation being carried out are fixed, while the instructions requiring an action from the user are blinking.

POWER ON

Each time the machine is energised, the display presents the list of controls to be performed before starting the machine, and namely:

Tubing (nozzles etc.)

Mixers

Powder feeder

Coffee shutter

For all controls the request "Confirm?" is indicated on the display.

Press any selection button to continue.

The function of presenting the list of preliminary controls can be disabled from the programming menu.

At the end of the power on cycle, the display indicates the software version number.

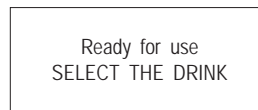


The machine can be programmed for displaying, for a few second, the number of selections made.

Then a boiler control routine is run, which must be confirmed by pressing any selection button (only for models with water supply from internal tank):



After a few seconds the display shows the message:



After making the first selection the machine performs a coffee unit rotation before starting to prepare the drink.

OPERATING MODES

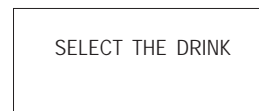
The machine can be in three different operating modes. According to the operating mode, the buttons take on different functions.

The available operating modes are as follows:

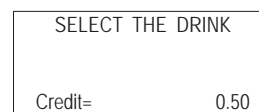
	FUNCTIONS
Normal operating mode	Coins accepted products dispensed
Filler menu	Test dispensing machine maintenance
Technician menu	Programming different parameters

NORMAL OPERATING MODE

During the normal operating mode the display shows the message for the user with the prompt to select the drink. The function of the buttons can be different according to the layout and to the choices made during programming.



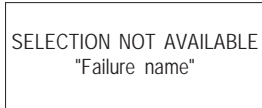
When inserting coins or a payment system, the available credit is displayed.



During the drink dispensing, also a status bar is shown, indicating the drink preparation status.



In the event of a malfunction detected by the control system, an error message will be displayed indicating the type of problem.



At the end of dispensing, the display indicates for a few seconds the request to pick up the drink and the machine is preset for the next selection.



SURFING MODE

The interaction between system and user occurs through the following components:

- Liquid crystal display (LCD) 2 lines of 16 characters.
- External direct selection push-button panel which takes on the following functions when in “Filler” and “Technician” mode (see Fig. 20):

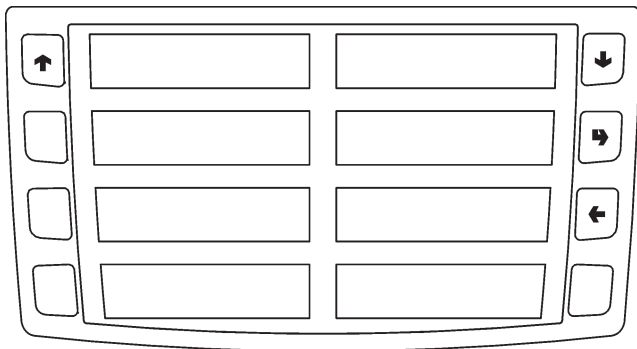


Fig. 20

Scroll buttons “↑” and “↓”:

To move to the next or previous menu option and change the values (up or down).

Confirm button “→”:

To move from a menu to a sub-menu, or to confirm the current information on the display.

Exit key “←”:

to return from a sub-menu to the higher level menu, or to clear the data on the display.

It is also used for going from “Technician” mode to “Filler” mode and vice versa.

With the door open, the presence of the magnet on the decaffeinated coffee door cannot be detected correctly.

The first line on the display indicates, after the number, the active function of the menu.

FILLER MENU

When pressing once the programming button located on the coin mechanism compartment, the machine goes into “Filler menu” mode.

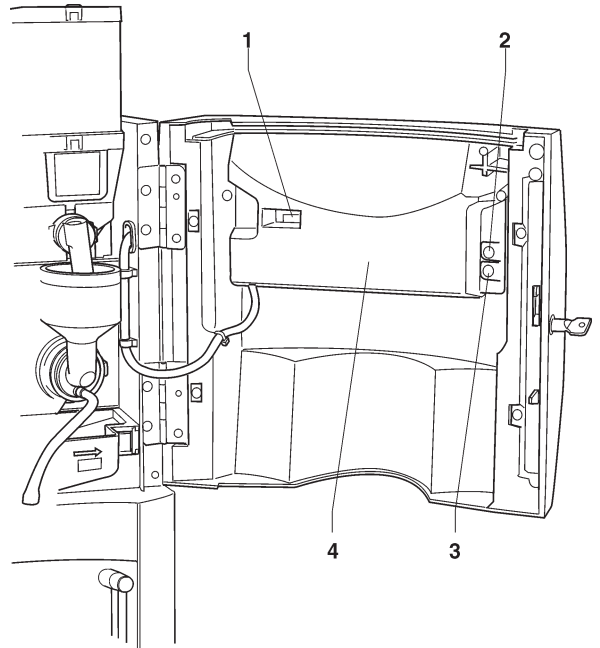


Fig. 21

- 1 - Contaccolpi meccanico
- 2 - Pulsante lavaggio
- 3 - Pulsante ingresso programmazione
- 4 - Copertura scheda pulsanti

The display presents the first item of the “filler” menu with a series of numbers next to it, identifying the level of the current menu.

Press the confirm button “→” to access the menu.

Press the exit button “←” to return to the previous menu.



STATISTICS

All data concerning sales and the machine operations is stored in both total counters and relative counters, which can be reset without losing total data.

Printing

Connect an RS232 serial printer having a Baud rate of 9600, 8 data bit, no parity, 1 stop bit to the serial port located on the push button board to print all of the statistics.

The printout will also contain the machine information, the date and the software version.

To connect the printer, do as follows:

- press the confirm print button "↵", displaying the message "Confirm?";
- connect the printer before confirming;
- Press the confirm button "↵" again to start printing.

Displaying

Press the confirm button "↵" to display in a sequence the same data obtained with the statistic printing, for both total and relative counters.

Deleting

Statistics can be reset for relative counters globally (all types of data) or selectively for:

- selections
- failures
- coin mechanism data

Press the confirm button "↵", and the message "Confirm?" starts blinking.

Press the confirm button "↵", the message "Running" is displayed for a few seconds and all statistics are reset.

SELECTION PRICES

This function is used for changing the sales price for each single selection and for each time band that may be set.

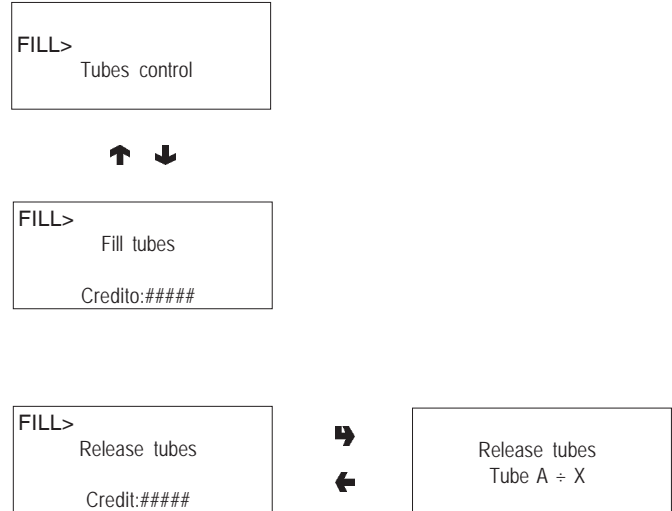


CHANGE TUBES CONTROL

By accessing the "Tube control" function the change tubes can be filled or released manually.

Confirm refilling, and the display will indicate "Credit: —" which is the value of money available in change the tubes; insert the desired coin into the validator and the display will indicate the value of money available in the change tubes.

When confirming releasing, it will be possible to decide which tube to release. Each time the confirm button "↵" is pressed, a coin is ejected from the active tube.

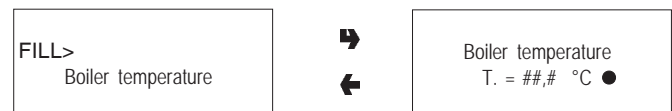


DISPLAYING THE TEMPERATURE

With this function it is possible to read the boiler temperature directly in °C.

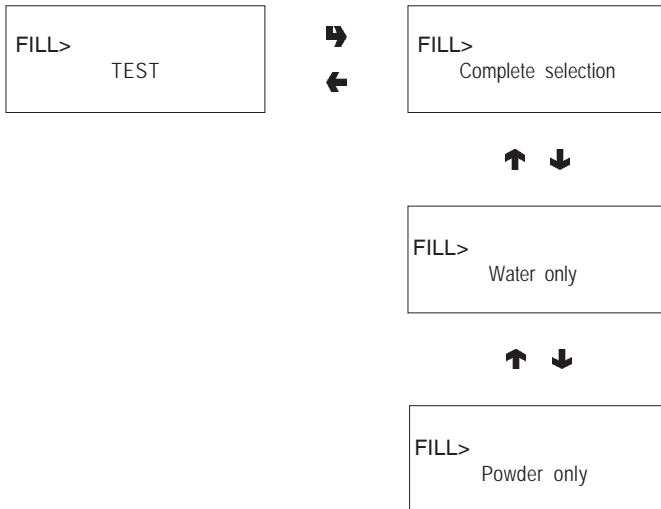
The symbol "○" indicates that the boiler heating element is not heating.

The symbol "●" indicates that the boiler heating element is heating.



TEST DISPENSING

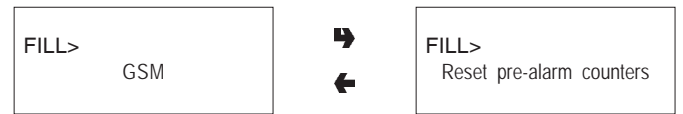
For complete or partial dispensing tests (water, powder, only and without accessories) each button (or combination of buttons according to the model) is assigned a selection (see the dose selection table).



N.B. For espresso coffee based selections, only the additions are dispensed with the partial dispensing of powder and water; if a selection requires no addition the message “Sel. disabled”, indicating a disabled selection, will be displayed.

GSM PRE-ALARMS

The control software can send, via GSM modem, a signal indicating an “ending product” signal, when there is only a certain (programmable) number of pieces or grams of powder of a given product left. With this function the counters that control the pre-alarms are reset.



EVADTS TRANSFER

When activating this function, the machine awaits the connection with a device to acquire the EVADTS statistics.



FILLER MENU MASKING

The functions described in this chapter can be inhibited selectively from the “technician menu”.

TECHNICIAN MENU

Below is listed a summary explanation of the main functions useful for managing the operation of the machine, grouped by use logic and not necessarily in the order in which they are displayed in the menu.

The software version can be updated using the specific systems (PC, Flash, UpKey etc.), therefore all is described in this chapter is only to be taken as an example.

For further information and detailed explanations refer to the dose selection table supplied with the machine and to the programming manual available through our sales organisation, at our after-sales service, referring to the version number that is displayed when switching on the machine. When pressing once the programming button located on the coin mechanism compartment, the machine goes into "Filler menu" mode.

When pressing button "←" from "Filler" mode, the machine is preset to "Technician menu".

Note:

When pressing button "←" from "Technician" mode, the machine returns to "Filler menu" mode.

The first option of the programming menu is displayed, enabling the following functions:

FAILURES

The machine is equipped with various sensors for monitoring the different functional units.

When a malfunction is detected, a failure is "indicated" and the machine (or part of it) is placed out of service. The failure is stored in the appropriate counters.

The failure monitored by the software may regard functional units not present in the specific model; they are in any case listed when scrolling the menu.

The possible failures are indicated in the following cases:

Water failure

If the float is closed for more than one minute, the water inlet solenoid valve will remain energized until the water flow is restored.

If the machine is equipped with an internal water supply tank the pump will be switched off.

Air-break

The machine is locked if after 10 selections the float has never signalled the lack of water.

Volumetric counter

Failed computation of the volumetric counter (flow-meter) within a max. given time.

Boiler

The machine will lock if after the maximum time of heating from the machine start, or from the last selection, the boiler fails to reach the operating temperature.

CAN-BUS board

Failed dialogue between C.P.U. board and can-bus board (FB unit control).

Coin mechanism

The machine is locked if it receives a pulse longer than 2 seconds on a validator line or the communication with the serial coin mechanism does not take place for more than 30 seconds (Executive protocol) or 75 seconds (BDV protocol).

Machine lock

The machine is locked upon reaching the number of selections set with the "selection counter" function.

Grinder blockage

If the coffee grinder does not rotate or rotates too slowly, the espresso coffee selections are disabled. Decaffeinated based selections remain available.

Espresso unit

Due to mechanical blocking of the unit.

The machine is not locked, but all coffee-based selections are disabled.

No coffee

If the function is enabled from the programming menu, the display indicates the message "Insert coffee" if the grinder exceeds the grinding velocity for longer than 5 seconds.

RAM Data

One or more areas of the RAM contain wrong data which was corrected with the default values.

The machine will continue to function, but it would be advisable to initialise as soon as possible.

Espresso lock

The machine is locked upon reaching the number of coffee selections set separately with the "selection counter" function.

Instant prod. lock

The machine is locked upon reaching the number of instant product selections set separately with the "selection counter" function.

READING PRESENT FAILURES

When the "Failure" function is displayed, press the confirm button "➡" to display the present failures.

If no failures are currently present, after pressing the confirm button "➡" the message "End failures" will be displayed.



RESET

By confirming this function all current failures will be reset.



PROGRAMMING PARAMETERS

CASH

This set of functions controls all parameters regarding the payment systems and the sales prices.



Selection prices

Four different prices can be set for each selection according to the programmed time bands for when the time table option is enabled.

For each of the 4 time bands prices (0 to 65,535) can be programmed globally (same price for all selections) or for the single selections.

Should the majority of products be sold at the same price, it will be convenient to set the price globally and then change the figure of the selections with different prices.

Time bands

Four programmable time bands are provided for selling products at different prices.

The time periods are programmable for beginning and end time by hours (00 to 23) and minutes (00 to 59).

If the values for start and end of the time band are set to 00.00 the time period is disabled.

The reference time is kept by an internal clock, programmable as:

day/month/year week-day 1-7

and then

hour/minutes/seconds.

If the values for start and end of the time band are set to 00.00 the time period is disabled.

Coin mechanisms

It is possible to decide which of the payment system protocols available are to be enabled for the functions.

The available payment systems are:

- Validators

- MDB

By selecting one of the systems it is possible to control its functions.

Validators

When the "Validator Lines" function (line programming) of the "programming" menu is displayed, the value of the 6 Validator coin lines, A to F, can be changed.

MDB

The MDB protocol menus are used for defining the following functions:

Type of vending

Change control

Maximum credit

Maximum change

Accepted coins

Returned coins

Accepted bills

Minimum level of tubes

Accepted coins with "exact amount"

FUNCTIONS COMMON TO ALL SYSTEMS

Immediate change

Normally, the amount of a selection is cashed after the machine sends the message "Selection successful". When this function is enabled, disabled by default, the cash message is sent at the beginning of dispensing.

Decimal point

Press the confirm button "➔" to display the position of the decimal point, i.e.:

0	decimal point disabled
1	XXX.X
2	XX.XX
3	X.XXX

Press the confirm button "➔", these values will start blinking and can then be modified as necessary.

SELECTIONS

The selection menu is composed of various sub-menus which allow setting of the different parameters regarding the composition of selections and to which buttons they are to be associated.



Water dose

The water dose (expressed in cc - FB - IN or "flow-meter pulses" according to the models) can be set for each selection button and therefore for each product assigned to such selection.

Whipper Control

The whipping time can be set for each selection button, for each water dose that composes such selection. The duration can be set in two different modes:

Absolute

i.e. independent from the solenoid valve opening time. The whipping duration is set as tenths of a second for Instant models and as volumetric counter pulses for Espresso models.

Relative

i.e. based on the difference, plus or minus, from the moment the solenoid valve closes. The whipping duration is always expressed in tenths of a second.

Solenoid valve settings

It is possible to set (IN - FB) the water flow rate of the single solenoid valves expressed in cc/s (the default value setting in cc/s is indicated in the selection dose table) to calculate the amount of water to be dispensed.

Powder dose

The powder dose expressed in grams can be set for each selection button, for each product that composes such selection.

For correct conversion of product dose values, the flow rate of the single doser units, expressed in g/s, can be set to calculate the amount of powder to be dispensed.

Selection status

Each single selection button can either be enabled or disabled.

Button-Selection

Permitting the association of a selection number, indicated in the the selection dose table, to a button in the direct selection keypad.

Checking selection number

Verifying the selection number associated to a button.

VENDING MACHINE PARAMETERS

This group of functions controls all parameters concerning the machine operation.



Boiler temperature

This function is used for setting the operating temperature of the boiler, expressed in °C.

After selecting the boiler, press the confirm button "➔", the temperature value on the display will start blinking and can be modified as necessary.

Tank

The machine water supply can be from the mains or from an internal tank.

With this function it is possible to define whether the machine water supply is from the mains (tank = OFF), from the tank with water level sensor (tank = ON) from the tank without water level sensor (equipped base cabinet). With this last option, also the coffee grounds counter for the tray is excluded.

Enabling the wash button

With this function it is possible to enable the operation of the mixer wash button.

Normally the button is disabled.

Power on controls

It is possible to enable/disable (ON/OFF) the request of control messages regarding the status of the machine (Tubing...?, Mixers...?, etc.) with subsequent pressing of the confirm button.

Buzzer

If this function is enabled, the machine emits a sound signal when the button are pressed and at the end of the selection.

Setting the regeneration counter

It is possible to display the message “Replace water filter” after a programmable number of selections. If set in the programming menu, it is possible to reset the message with the door closed through a password, after replacing the filter.

Automatic wash

Option of setting the time when automatically cleaning the mixers and rotating the brewing units installed. When setting the time to 24.00 the function is disabled (default).

Energy saving

In order to save electric power when the machine is not in use, this function is used to switch off boiler heating and/or external lighting.

2 switch-off time bands can be programmed on a weekly basis; the week days are identified by a progressive number (1=Monday, 2=Tuesday etc.).

The same time band cannot include days from different weeks.

If time bands are set overlapping, the machine will remain switched on for the shorter period.

For example, in order to set energy saving time bands to run the vending machine from 07.00 to 22.00 during the week and leave it switched off on the weekend, the time bands should be set, using the special menu, as indicated in the table below.

Day		1	2	3	4	5	6	7
band 1	start	00.00	00.00	00.00	00.00	00.00	00.00	00.00
	end	07.00	07.00	07.00	07.00	07.00	23.59	23.59
band 2	start	22.00	22.00	22.00	22.00	22.00	00.00	00.00
	end	23.59	23.59	23.59	23.59	23.59	00.00	00.00

Decaf cycle

When enabling this function, instant coffee powder (if present) is dispensed in two steps to improve the appearance of the drink.

Equipped base cabinet

With this function enabled, the machine controls the water level sensor as not present and disables the coffee grounds counter.

The float and coffee grounds collection functions are performed by the devices inside the base cabinet.

Selection counter

This function is used to lock the machine after a programmable number of coffee selections, and a programmable number of instant selections; alternatively, the machine can be locked after a programmable number of selections. Since this is a control tool used only by the vending operator, a 5-digit password must be entered.

After entering the password, it is possible to set the number of selections after which the machine locks, read the number of selections already made and reset the lock counter.

N.B.: The counters are set to zero by default;

With the counters set to zero, this function is disabled.

No coffee

If the function it is possible to enable/disable the indication on the display “Insert coffee” if the grinder detects the absence of coffee.

DISPLAY

This group of functions controls all parameters concerning the display indications.



Language

There is an option of language, selected among the ones available in the software, to be used for the messages on the display.

Promotional message

It is possible to define whether or not the message is to be displayed.

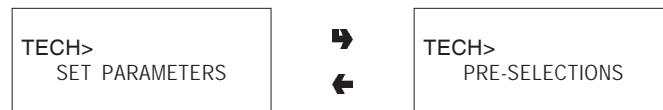
The 2-line message can be written using the “↑” and “↓” buttons to scroll through the available characters.

Press the confirm button “→”, the first character will start blinking and can then be modified.

The message is stored by pressing button “←”.

PRE-SELECTIONS

This function is used for setting the pre-selections, associated to each single selection, present in the specific model and layout.



For each pre-selection it is possible to decide whether or not it is to be enabled, which button will be assigned to, the selection price change and the percentage change in product dose.

MISCELLANEOUS

This menu contains some of the functions that are used less frequently concerning the machine parameters.



Fresh-brew unit data

For the Fresh-brew unit it is possible to set the brewing time, the drying time for the used dose and the extraction pressure.

Jug Facilities

Some models, supplied with a special button, permit dispensing of a number of selections (programmable between 1 to 9; 5 as default) without cup to fill a jug.

Programming the password

It is a 5-digit numeric code which is required to access programming.

The default value of this code is set to 00000.

Enabling the password

This function is used to enable the option of requesting the password to access programming; the password request is disabled by default.

Counter reset password

This function is used for setting the password that must be entered while in normal operating mode (door closed) for resetting the selection counters.

With the password set to zero, this function is disabled.

Multiple dispensing password

It is possible to set the password that must be entered while in normal operating mode (door closed) for obtaining the consecutive dispensing of several selection (jug facilities). The function is disabled at the end of the selection.

With the password set to zero, this function is disabled.

Free Vend password

This function is used for setting the password that must be entered while in normal operating mode (door closed) for activating the Free Vend function.

The function is disabled at the end of the selection.

Keypad lock password

It is possible to set the password that must be entered while in normal operating mode (door closed) for activating/deactivating the keypad lock.

With the keypad lock on, the display will indicate "SUSP. SERVICE"

With the password set to zero, this function is disabled.

Wash password

This function is used for setting the password that must be entered while in normal operating mode (door closed) for performing a mixer wash cycle.

Test selection password

It is possible to set the password that must be entered while in normal operating mode (door closed) for accessing maintenance/programming mode and make some test selections.

To return to normal operating mode, change from the FILL area to TECH and vice versa 3 times.

Filter reset password

This function is used for setting the password required for resetting the message "Replace water filter" with the door closed and resetting the counter after replacing the filter.

Enabling the Filler menu

This function is used to determine the filler menu options to be left active or to be disabled.

The reference numbers of the menus do not change even if some are disabled.

STATISTICS

Data on the machine operations is stored in both general counters and relative counters, which can be reset without losing total data.



Electronic counter

An electronic counter stores the total of all selections made since the last reset.

Displaying general statistics

When pressing the confirm button "↵" the stored data is sequentially displayed at 1 second intervals, and namely:

- 1 - single selection counter;
- 2 - counter by time bands;
- 3 - discount counter;
- 4 - failure counter;
- 5 - coin mechanism data.

Resetting general statistics

Statistics can be reset either globally (all types of data) or partially for:

- selections
- discounts/overprice
- failures
- coin mechanism data

Press the confirm button "↵", displaying the blinking message "Confirm?".

Press the confirm button "↵", the message "Running" is displayed for a few seconds and all statistics are reset.

Displaying relative statistics

When pressing the confirm button "↵" the stored data is sequentially displayed with the same subdivision of the general statistics.

Resetting relative statistics

Statistics can be reset either globally (all types of data) or partially as in the general statistics.

Enabling the counters at start-up

This function is used to enable/disable the display of the total number of sales since the last statistic reset, during the start-up phase of the machine.

Printing

Connect an RS232 serial printer having a Baud rate of 9600, 8 data bit, no parity, 1 stop bit to the serial port located on the push button board to print all the statistics described in the paragraphs "Displaying general statistics" and "Displaying relative statistics". The printout will also contain the machine information, the date and the software version. Statistics can be printed partially or totally.

To connect the printer, do as follows:

- press the confirm print button "↵", displaying the message "Confirm?";
- connect the printer before confirming;
- press the confirm button "↵" again to start printing.

TEST

This group of functions is used for performing some controls on the machine.



Test dispensing

With this function it is possible to obtain, with the door open and without inserting any money, for each selection dispensing of:

- complete selection
- water only
- powder only

Special functions

By accessing this function it is possible to:

- activate the espresso brewer unit;
- release a dose of ground coffee; the dose is stored by means of the confirm button "↵";
- open a solenoid valve to allow the intake of air in the event of emptying the boiler for maintenance;
- manually install the boiler;

Autotest

This function allows testing, in a semiautomatic way, of the main machine components.

Press button "↵" and the message "AUTOTEST" will start blinking.

It is possible to cancel each operation and go to the next one by pressing button "←", confirming with button "↵" to start the autotest routine.

Some checks occur automatically, others need the manual operation of the monitored component.

MISCELLANEOUS

This menu contains some sub-menus, used less frequently, which permit control of the functions described below.



Machine information

Installation date

This function is used to store the current date of system as installation date.

The date is printed when retrieving the statistics.

Programming the MACHINE code

When the "Machine code" function is displayed the eight-digit numeric code identifying the machine can be changed (from the default 0).

Programming the operator code

When the "Operator code" function is displayed the six-digit numeric code identifying groups of machines can be changed (from the default 0).

Initialising

When the "Initialising" function is displayed the vending machine can be initialized restoring all default data.

This function should be used if there is a memory data error or when the software is replaced.

Except for the general electronic counter, all statistical data is reset.

Press the confirm button "↵" to display the message "Confirm?". Press the confirm button "↵" again and some parameters will be requested, which are:

"Country"

intended as type of base doses for the different selections (e.g. IT coffee = 45 cc - FR coffee = 80 cc).

The available "countries" vary according to the models.

"Layout"

A number of Button/Selection combinations to choose from is provided for each model and dose type (the combinations available for each layout are indicated in the dose selection table supplied with the machine).

"Tank"

Defining whether the water supply is:

ON - from the tank with minimum level sensor
OFF - from the mains

Equipped base cabinet - from the tank without sensor

When confirming the options the message "Working" is displayed for a few seconds.

"Language"

When the machine is switched on for the first time or in any case after initialising, as well as the list of controls to be performed, also the language used for the messages on the display is proposed.

The available languages can be scrolled with the "↓" and "↑" buttons, and the selection is confirmed with button "↵".

Unless the machine is initialised, the language request is not made again.

UP-KEY SETUP CONTROL

Up-Key -> vending machine

When confirming this function after inserting the Up-Key in the special port located on the C.P.U. board, it will be possible to select the setup file from the list shown on the display using the scrolling buttons, then when confirming with the confirm button the selected setup will be loaded in the vending machine.

Vending machine -> Up-Key

When confirming this function after inserting the Up-Key in the special port located on the C.P.U. board, it will be possible to save the setup file to the Up-Key with the configuration present in that moment in the vending machine, indicating the name to be assigned to the file (e.g.: Max000.STP).

Delete

This function is used for deleting one by one the setup files present in the inserted Up-Key.

Delete all

This function is used for deleting all the setup files present in the inserted Up-Key.

UP-KEY STATISTICS CONTROL

Vending machine -> Up-Key

When confirming this function after inserting the Up-Key in the special port located on the C.P.U. board, it will be possible to save the statistics file to the Up-Key with all of the statistics files present in that moment in the vending machine, indicating the name to be assigned to the file (e.g.: Max000.STA).

Delete

This function is used for deleting one by one the statistics files present in the inserted Up-Key.

Delete all

This function is used for deleting all the statistics files present in the inserted Up-Key.

Chapter 3 MAINTENANCE

Important notice!!

Access to the machine interior for maintenance and/or repairs is via the back panel and from the side panels. Therefore the machine is designed to be rotated, thus allowing removal of the back panel and of the side panels.

The integrity of the machine and compliance with the standards of the relevant systems must be checked at least once a year by qualified personnel.

With the main switches turned off, **the terminal strip connected to the line cable, the fuses and the noise suppressor stay energised in any case.**

Before starting any maintenance operations requiring parts of the unit to be removed, the machine must always be switched off.

The operations described below must be carried out only by personnel who have the specific knowledge of the machine functioning from a point of view of electrical safety and health regulations.

INTRODUCTION

To ensure correct operation for a long period, the machine must be subjected to regular maintenance.

The following sections contain the procedures and the maintenance schedule, which are only a general indication, as they greatly depend on the operating conditions (e.g. water hardness, environmental humidity and temperature, type of product used, etc.).

The procedures described in this chapter are not exhaustive of all maintenance operations to be carried out.

More complex operations (e.g. boiler descaling) should be carried out by qualified technicians only having specific knowledge of the machine.

To prevent oxidation or the action of chemical agents, the stainless steel and varnished surfaces should be kept clean by using mild detergents (solvents must not be used).

Never use water jets to clean the machine.

MAINTENANCE OF THE VARIABLE CHAMBER BREWER UNIT

Every 10,000 selections or every 6 months some maintenance of the coffee unit must be carried out.

Maintenance is carried out as follows:

- remove the Teflon hose from the upper piston, connected to the boiler and to the tube for hydraulic control of the piston, undoing the colour rings (see Fig. 22);
- unscrew the knob securing the unit to the bracket and remove the coffee unit;

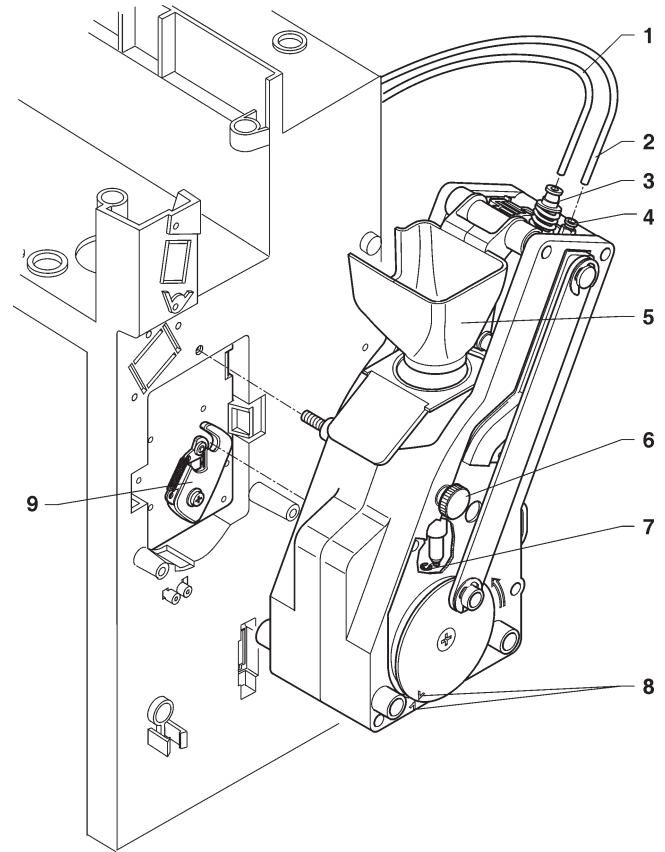


Fig. 22

- 1 - Boiler connecting hose
- 2 - Upper piston actuation tube
- 3 - Central quick coupler
- 4 - Side quick coupler
- 5 - Coffee funnel
- 6 - Knurled knob
- 7 - Lower piston snap ring
- 8 - Reference notches
- 9 - Ratiomotor handle

- Removing the upper filter

- unscrew the central quick coupler;
- remove the piston from the crosspiece;
- remove the filter and the piston seal.

- Removing the lower filter

- Remove the coffee funnel (see Fig. 22);
 - remove the lower piston snap ring;
 - take the piston out of brew chamber and remove the filter.
- Soak all components removed from the unit in a solution of boiling hot water and coffee machine detergent for approx. 20 minutes.
- Thoroughly rinse and dry all parts, then reinstall them in the reverse order of disassembly, taking particular care to check the efficiency of the seals, lubricating them with food safe grease.

SANITISING THE MIXERS AND FOODSTUFF CIRCUITS

When installing the machine, and then at least once a week or even more frequently according to the use of the machine and the quality of the inlet water, the mixers and the dispensing conduits must be thoroughly sanitised (cleaned and disinfected), to guarantee proper hygiene of the dispensed products.

The parts to be cleaned are as follows:

- powder deposit drawers, mixer and instant drink dispensing conduit;
- dispensing spouts;
- spout support tray;
- remove the powder and the water funnels, the feeders, the powder deposit drawers and the mixer impellers from the mixers (see Fig. 23);
- in order to remove the water funnel the green ring nut must be rotated anticlockwise;

pay special attention to closing it fully during reassembly;

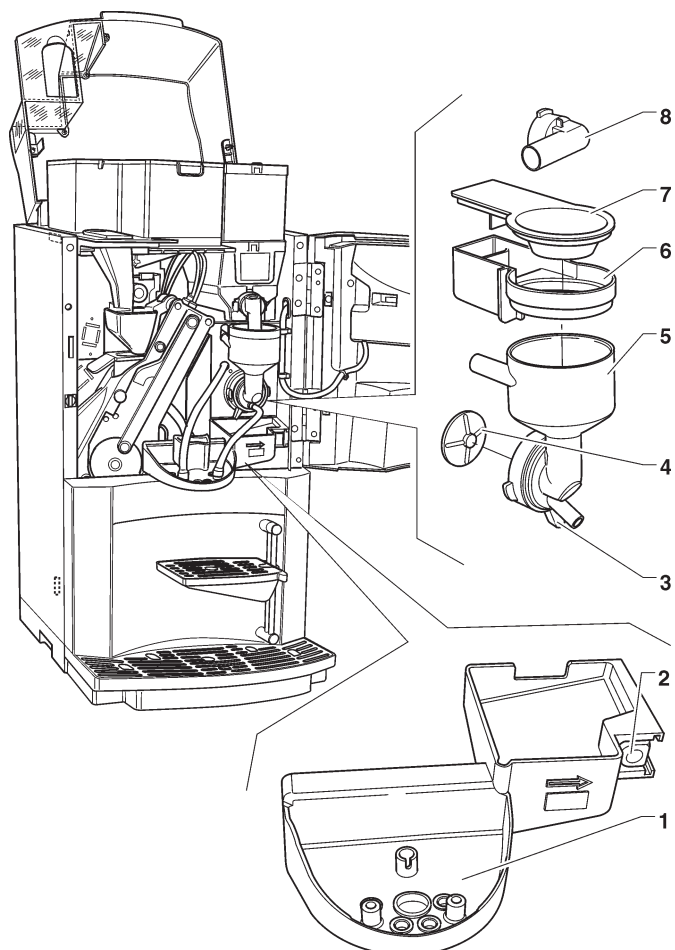


Fig. 23

- 1 - Dispensing spouts support tray
- 2 - Spouts support release button
- 3 - Funnel securing ring nut
- 4 - Mixer impeller
- 5 - Water funnel
- 6 - Powder deposit drawer
- 7 - Product funnel
- 8 - Product conveying dispensing pipette

- in order to remove the impellers, block the disk fitted on the mixer shaft with a finger (see Fig. 24), then rotate the impeller to undo it.

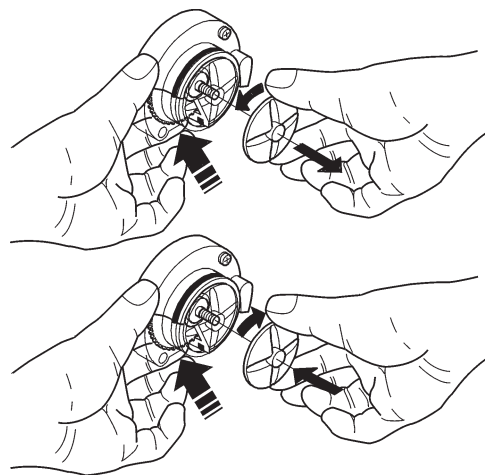


Fig. 24

- Wash all parts with detergent being sure that all visible residue and product layers are mechanically removed, using a brush if necessary;

Disinfection should be carried out using sanitising products.

- soak all components for approx. 20 minutes in a container filled with the previously prepared chlorine-based detergent;
- reinstall the feeders and the water funnels;
- reinstall the powder deposit drawers and the powder funnels after thoroughly drying them.

After reinstalling all parts the following is however required:

- add a few drops of the sanitising solution in the mixer;
- using the mixer cleaning function with the door closed, thoroughly rinse all components to ensure that all residue of the detergent solution is removed.

PERIODICAL CLEANING

At least once a year, or more frequently according to the use of the machine and the quality of the inlet water, the entire foodstuff circuit system must be cleaned and sanitized as described below.

SANITISING

- all parts of the hydraulic system in contact with food, including the hoses, must be removed from the unit and fully disassembled;
- all visible residue and product films are mechanically removed using brushes or similar tools, if necessary;
- all components must be soaked in a sanitising solution for at least 20 minutes;
- the unit internal surfaces are to be cleaned with the same sanitising solution;
- thoroughly rinse and then reinstall the parts.

Before restarting the machine, the same sanitising procedure described in section “Sanitising the mixers and the foodstuff circuits” should be repeated.

CLEANING THE PRODUCT CONTAINERS

- Remove the containers from the machine;
- undo the product ports and slide out the augers from back of the container;
- clean all parts in a solution of hot water and sanitising products and dry thoroughly.

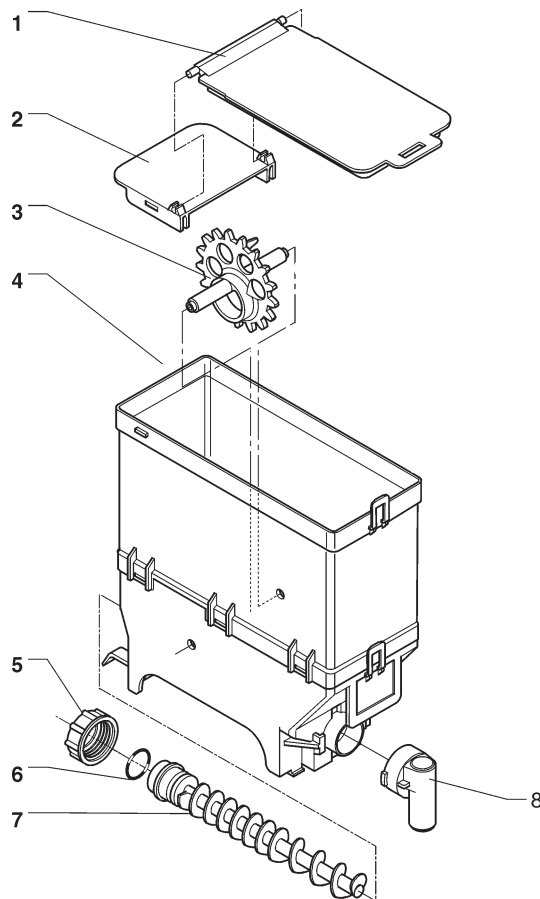


Fig. 25

- 1 - Lid
- 2 - Lid clamp
- 3 - Wheel
- 4 - Container body
- 5 - Auger securing ring nut
- 6 - Gasket
- 7 - Auger
- 8 - Powder port

PRINTED BOARD FUNCTIONS AND INDICATOR LAMPS

ACTUATION BOARD

This board, placed at the back of the machine, (see Fig. 26) processes the information from the push-button card and from the payment system; it also controls the actuations, the input signals and the boiler board.

The 15 V AC voltage required for board operation is supplied by a transformer which is protected by a 160 mA T fuse on the primary and by a 1.25 AT fuse on the secondary winding. The voltage supply is rectified and stabilised directly by the board.

This board houses the Flash EPROM. The control software of the board is installed directly (via RS232 or UpKey) in the microprocessor.

- the red LED (7) indicates the operating status of the boiler heating element;
- the red LED (9) for resetting the CPU glows during the board reset;
- the green LED (11) blinking indicates that the microprocessor is working correctly;
- the yellow LED (12) indicates the presence of 5 V DC.

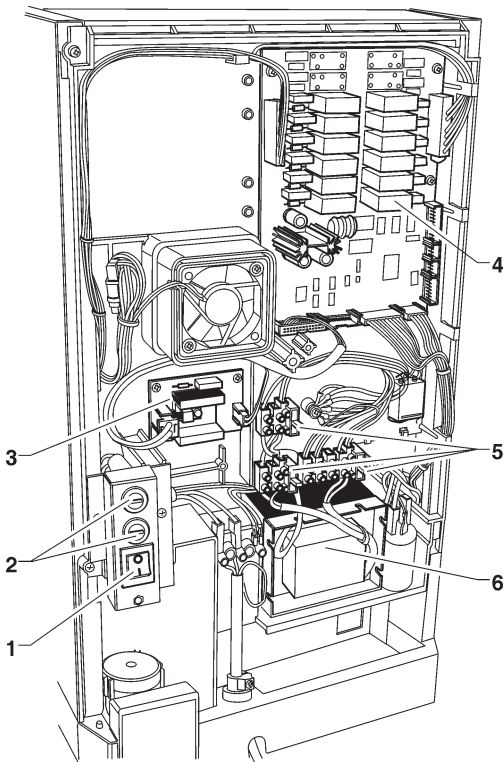


Fig. 26

- 1 - Main switch
- 2 - Mains fuse
- 3 - Boiler control board
- 4 - Actuation/CPU board
- 5 - Transformer fuses
- 6 - Transformer

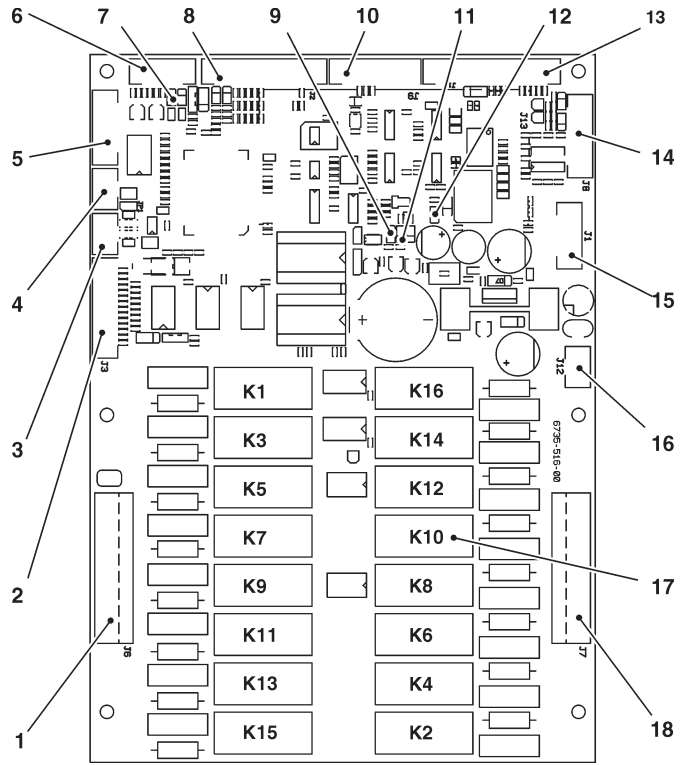


Fig. 27

- 1 - 120 V~ users
- 2 - Input signal
- 3 - Can-Bus connection
- 4 - Can-Bus connection
- 5 - Relay expansion connection
- 6 - Probes and board management for boiler control
- 7 - Red LED - boiler heating element
- 8 - Input signal
- 9 - Red LED
- 10 - Not used
- 11 - Green LED
- 12 - Yellow LED
- 13 - To the push-button board
- 14 - Connector for board programming (RS232)
- 15 - UpKey connector
- 16 - Board power supply (15Vac)
- 17 - Relays K1÷K16
- 18 - 120 V~ users

RELAY	ESPRESSO
K1	PM
K2	Not used
K3	MF1
K4	Not used
K5	ER
K6	Not used
K7	M
K8	ESP1
K9	EV1
K10	MD1
K11	EV2
K12	Not used
K13	Not used
K14	EEA
K15	Not used
K16	MAC

PUSH-BUTTON BOARD

This board controls the alphanumeric display, the selection buttons and the programming and wash buttons (see Fig 28).

It supports the validator connectors as well as the printer port.

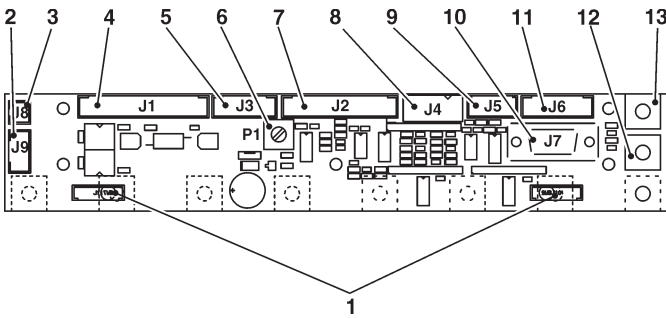


Fig. 28

- 1 - Selection button connectors
- 2 - Not used
- 3 - To mechanical counter (optional)
- 4 - To actuation/CPU board
- 5 - Input
- 6 - Display adjusting trimmer
- 7 - To display
- 8 - 12 Vdc validators
- 9 - Not used
- 10 - RS232 serial port
- 11 - Not used
- 12 - Programming access button
- 13 - Wash button

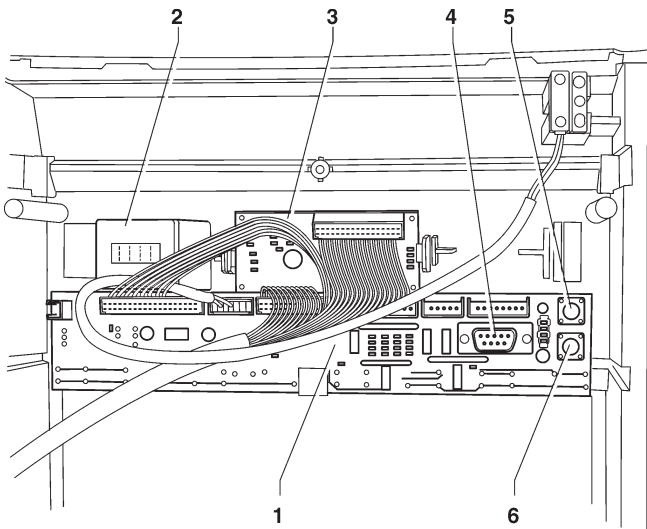


Fig. 29

- 1 - Push-button board
- 2 - Mechanical counter support
- 3 - Display board
- 4 - RS232 serial port
- 5 - Wash button
- 6 - Programming access button

BOILER CONTROL BOARD

This board (see Fig. 30) controls the boiler heating element.

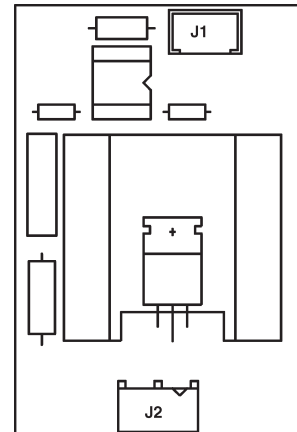


Fig. 30

PAYMENT SYSTEMS EXPANSION BOARD

This board (see Fig. 31) is supplied with the installation kit of “change giver” or “cashless” payment systems.

It must be connected to the control board using the special connector.

According to the communication protocol used by the payment system, the 2 minidips will have to be set to OFF (Executive and BDV) or to ON (MDB).

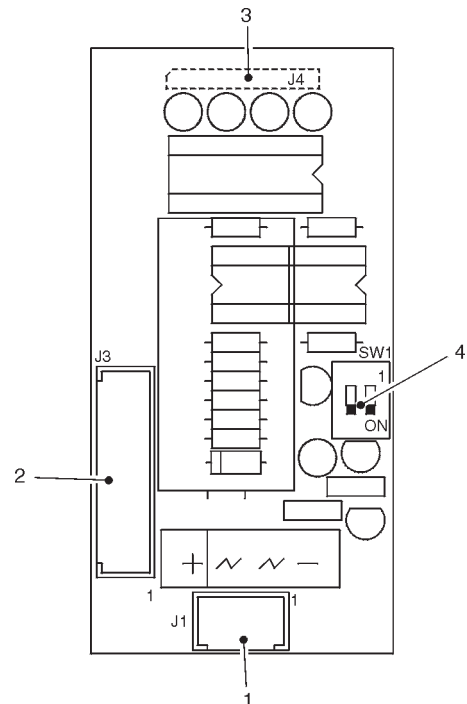
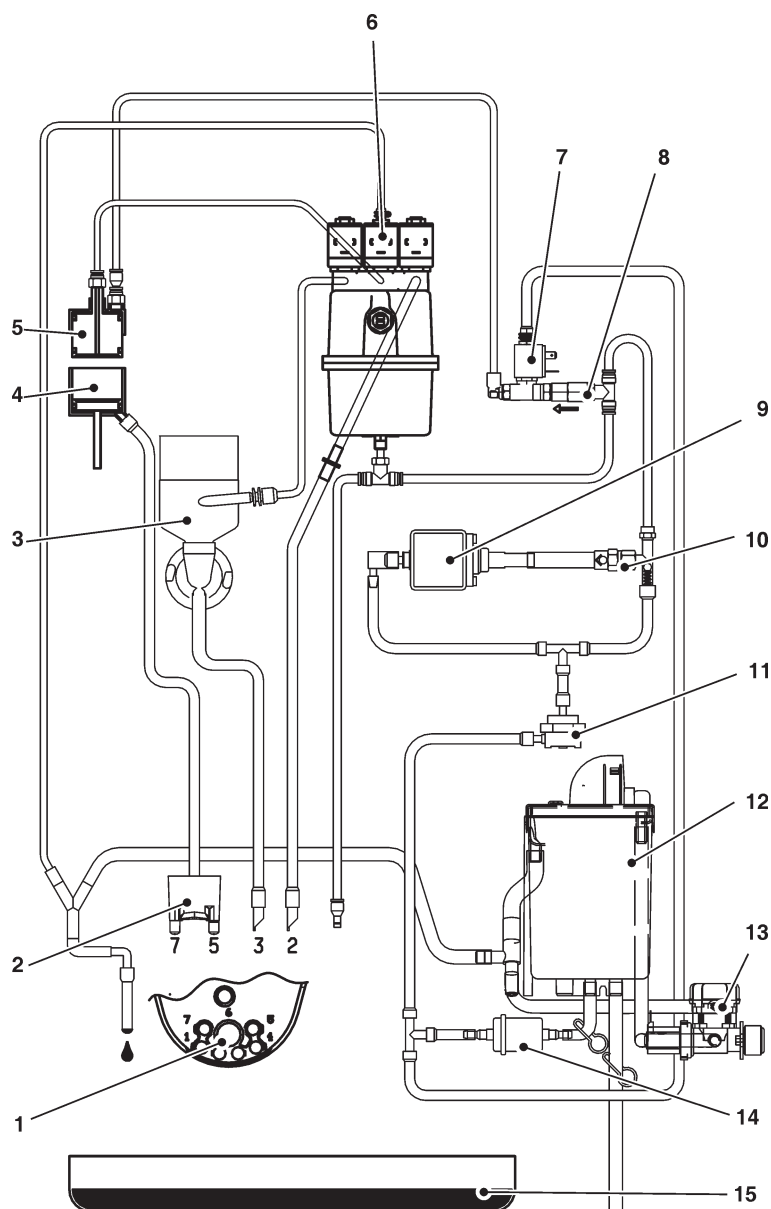


Fig. 31

- 1 - Power supply (MDB - BDV)
- 2 - To the the payment system (with special cable)
- 3 - To the control board
- 4 - Payment system configuration minidips
OFF = Executive / BDV
ON = MDB

HYDRAULIC SYSTEM FOR ESPRESSO



- 1 - Spout support
- 2 - Flow diverter spout
- 3 - Instant prod. mixer
- 4 - Brewing chamber
- 5 - Upper piston
- 6 - Dispensing solenoid valves
- 7 - Purge solenoid valve
- 8 - Check-valve

- 9 - Coffee pump
- 10- Bypass
- 11 - Volumetric counter
- 12 - Air-break
- 13 - Water inlet solenoid valve
- 14 - Mechanical filter
- 15 - Waste tray

Programming menu summary

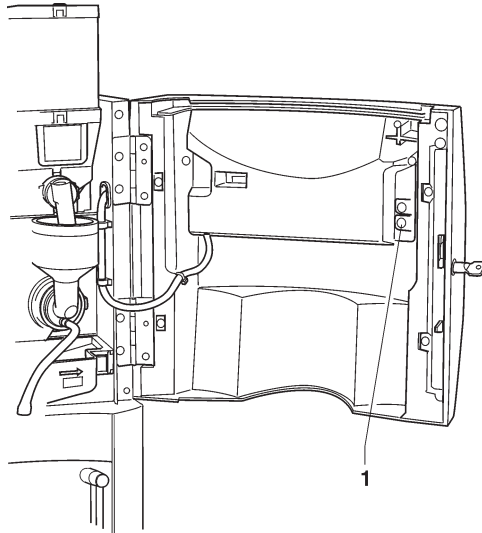
The machine can function in 3 different operating modes.

- **Normal vending mode**

- **Filler menu**

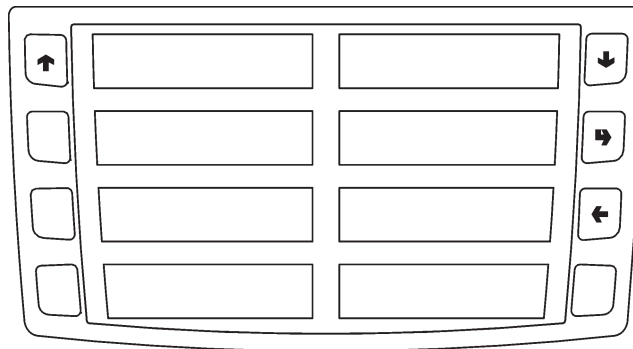
- **Technician menu**

In order to access the programming menus, press the programming button located on the push-button card:



At this point the machine goes into Filler menu mode.

The buttons shown in the figure are used for surfing through the different menus:



Scrolling buttons UP (↑) and DOWN (↓)

The UP and DOWN scrolling buttons are used for moving from one programming menu item to the next one, located in the same level, and at the same time change the status or the numeric value of the corresponding functions.

Confirm / enter button (↵)

The confirm / enter button is used for moving to the lower level or for confirming a value after being entered or changed.

Exit button (←)

The exit button is used for returning to the higher level or for exiting a change field of a function. When reaching the highest level in the menu, this button is pressed for going from the Technician menu into the Filler menu and vice versa.

"Filler Menu" Summary

1 - STATISTICS

1.1 - STATIS. PRINTING

1.1.1 - PARTIAL PRINTING

- 1.1.1.1 - SEL. CNT. PRINT.
- 1.1.1.2 - PRINT BAND CNT
- 1.1.1.3 - DISC. CNT.PRINT.
- 1.1.1.4 - FAIL. CNT.PRINT.
- 1.1.1.5 - COIN MECH. PRINT

1.1.2 - TOTAL PRINTING

1.2 - PRINT REL. STAT.

1.2.1 - PARTIAL PRINTING

- 1.2.1.1 - SEL. CNT. PRINT.
- 1.2.1.2 - PRINT BAND CNT
- 1.2.1.3 - DISC. CNT.PRINT.
- 1.2.1.4 - FAIL. CNT.PRINT.
- 1.2.1.5 - COIN MECH. PRINT

1.2.2 - TOTAL PRINTING

1.3 - STATIST. DISPLAY

1.3.1 - SEL. CNT. DISP.

- 1.3.1.1 - CNT DIS. X S.SEL
- 1.3.1.2 - TOT CNT DISPLAY
- 1.3.1.3 - SEL.NO.CNT. DIS.

1.3.2 - DISPLAY BAND CNT

1.3.3 - DISC. CNT. DISP.

1.3.4 - FAIL. CNT. DISP.

1.3.5 - COIN MECH. DISP.

- 1.3.5.1 - AUDIT DATA DISP.
- 1.3.5.2 - CASH COUNT. DIS.



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



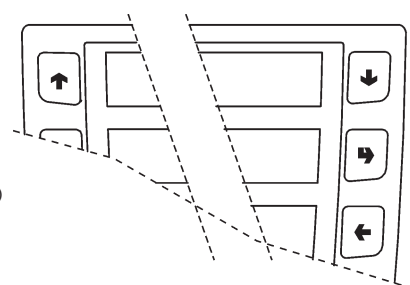
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Filler Menu" Summary

1.4 - DISP. REL. STAT.

- 1.4.1 - SEL. CNT. DISP.
 - 1.4.1.1 - CNT DIS. X S.SEL
 - 1.4.1.2 - TOT CNT DISPLAY
 - 1.4.1.3 - SEL.NO.CNT. DIS.
- 1.4.2 - DISPLAY BAND CNT
- 1.4.3 - DISC. CNT. DISP.
- 1.4.4 - FAIL. CNT. DISP.
- 1.4.5 - COIN MECH. DISP.
 - 1.4.5.1 - AUDIT DATA DISP.
 - 1.4.5.2 - CASH COUNT. DIS.

1.5 - DELETE REL.STAT.

- 1.5.1 - PARTIAL RESET
 - 1.5.1.1 - SEL. CNT. RESET
 - 1.5.1.2 - DISC. CNT. RESET
 - 1.5.1.3 - FAIL. CNT. RESET
 - 1.5.1.4 - COIN MECH. RESET
- 1.5.2 - TOTAL RESET

2 - SET INDIV. PRICE

- 2.1 - PRICE BAND 0
- 2.2 - PRICE BAND 1
- 2.3 - PRICE BAND 2
- 2.4 - PRICE BAND 3
- 2.5 - PRICE BAND 4

3 - TUBE CONTROL

- 3.1 - FILLING TUBE
- 3.2 - TUBE EMPTYING

4 - BOILER TEMPERAT.



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



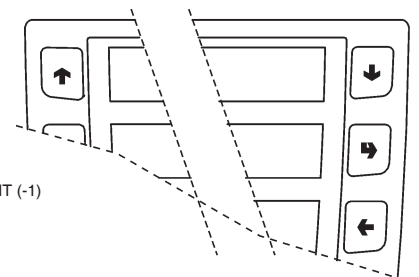
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Filler Menu" Summary

5 - TEST

5.1 - COMP. DISPENSING

5.2 - WATER ONLY

5.3 - POWDER ONLY

6 - EVADTS

6.1 - CONNECTION



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



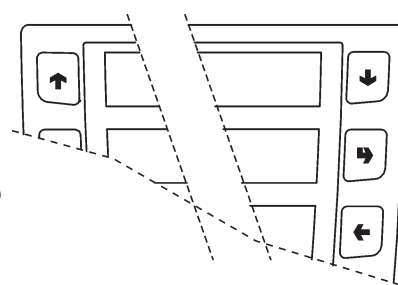
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

1 - FAILURES

1.1 - FAILURE READING

1.2 - FAILURE RESET

2 - SET PARAMETERS

2.1 - CASH

2.1.1 - PRICES

2.1.1.1 - SET INDIV. PRICE

2.1.1.1.1 - PRICE BAND 0

2.1.1.1.2 - PRICE BAND 1

2.1.1.1.3 - PRICE BAND 2

2.1.1.1.4 - PRICE BAND 3

2.1.1.1.5 - PRICE BAND 4

2.1.1.2 - SET GLOB. PRICES

2.1.1.2.1 - PRICE BAND 0

2.1.1.2.2 - PRICE BAND 1

2.1.1.2.3 - PRICE BAND 2

2.1.1.2.4 - PRICE BAND 3

2.1.1.2.5 - PRICE BAND 4

2.1.1.3 - TIME SCHEDULE

2.1.1.3.1 - SET DATE & TIME

2.1.1.3.2 - TIME BAND 1

2.1.1.3.3 - TIME BAND 2

2.1.1.3.4 - TIME BAND 3

2.1.1.3.5 - TIME BAND 4

2.1.2 - COIN MECHANISM

2.1.2.1 - COIN MECH. SET.

2.1.2.2 - IMMEDIATE CHANGE

2.1.3 - DECIMAL POINT



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



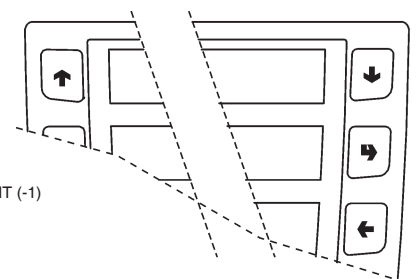
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

2.2 - SELECTIONS

2.2.1 - SET WATER

2.2.1.1 - WATER DOSES

2.2.1.2 - SET WHIP DOSES

2.2.1.2.1 - SET WHIP DOSES

2.2.1.2.2 - SET MODALITY

2.2.1.3 - EL.VALVE SETTING

2.2.2 - SET POWDER

2.2.2.1 - POWDER DOSES

2.2.2.2 - DOSER SETTING

2.2.3 - SELECTION STATUS

2.2.4 - SEL. <-> BUTTON

2.2.5 - CHECK NO. SELEC.

2.3 - MACHINE PARAM.

2.3.1 - BOILER TEMPERAT.

2.3.2 - TANK

2.3.3 - ENAB.FLUSHBUTTON

2.3.4 - TUBES OK ?

2.3.5 - BUZZER ENABLE

2.3.6 - MAINT.DISP.SETT

2.3.7 - ENAB.AUTOM.FLUSH

2.3.8 - ENERGY SAVING

2.3.8.1 - SET ENERGY SAV.

2.3.8.2 - ENERGY SAV. PAR.

2.3.9 - DEC. CYCLE

2.3.a - EQ. CABINET

2.3.b - NUM. MAX CONTAT.

2.3.c - ABIL.VUOTO CAFFE

2.4 - DISPLAY

2.4.1 - LANGUAGE

2.4.2 - PROMO. ADVERT.

2.4.2.1 - ENABLE PR. ADV.

2.4.2.2 - SET PROMO. ADV.



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



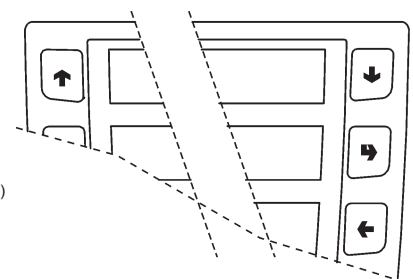
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

2.5 - PRE-SELECTIONS

2.5.1 - WATER +

2.5.1.1 - SELECTION ENABL.

2.5.1.2 - DOSE VARIATION

2.5.1.3 - PRICE VARIATION

2.5.2 - WATER -

2.5.2.1 - SELECTION ENABL.

2.5.2.2 - DOSE VARIATION

2.5.2.3 - PRICE VARIATION

2.5.3 - STRONG

2.5.3.1 - SELECTION ENABL.

2.5.3.2 - DOSE VARIATION

2.5.3.3 - PRICE VARIATION

2.5.4 - MILD

2.5.4.1 - SELECTION ENABL.

2.5.4.2 - DOSE VARIATION

2.5.4.3 - PRICE VARIATION

2.5.5 - POWDER COFFEE

2.5.5.1 - SELECTION ENABL.

2.5.5.2 - DOSE VARIATION

2.5.5.3 - PRICE VARIATION

2.5.6 - EXTRA MILK

2.5.6.1 - SELECTION ENABL.

2.5.6.2 - DOSE VARIATION

2.5.6.3 - PRICE VARIATION

2.5.7 - MOCHA

2.5.7.1 - SELECTION ENABL.

2.5.7.2 - DOSE VARIATION

2.5.7.3 - PRICE VARIATION

2.5.8 - CUP SIZE

2.5.8.1 - SELECTION ENABL.

2.5.8.2 - DOSE VARIATION

2.5.8.3 - PRICE VARIATION

2.5.9 - DOUBLE SHOT

2.5.9.1 - SELECTION ENABL.

2.5.9.2 - DOSE VARIATION

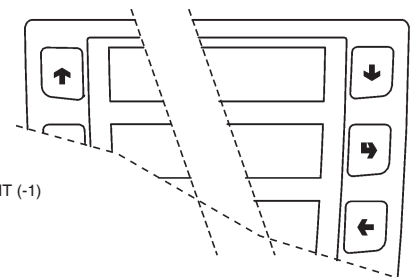
2.5.9.3 - PRICE VARIATION

↑ PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)

↓ NEXT FUNCTION/
DECREASE DATA UNIT (-1)

➡ CONFIRM DATA /
CONFIRM FUNCTION

← DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

2.6 - MISCELLANEOUS

2.6.1 - FB DATA

2.6.2 - JUG FACILITIES

2.6.3 - PASSWORD

2.6.3.1 - SET PASSWORD

2.6.3.2 - ENABLE PASSWORD

2.6.3.3 - PWD AZZ. CONTAT.

2.6.3.4 - PWD JUG FACILITY

2.6.3.5 - PWD FREE VENDING

2.6.3.6 - PWD BLOCCO TAST.

2.6.3.7 - PWD LAVAGGI

2.6.3.8 - PWD SEL. PROVA

2.6.3.9 - PWD RESET FILTRO

2.6.3.A - PWD LEFT S. SUP.

2.6.4 - ENABLE FILL MENU

3 - STATISTICS

3.1 - ELECTR. COUNTER

3.1.1 - DISPLAY COUNTERS

3.1.2 - RESET COUNTER

3.2 - STATIST. DISPLAY

3.2.1 - SEL. CNT. DISP.

3.2.1.1 - CNT DIS. X S.SEL

3.2.1.2 - TOT CNT DISPLAY

3.2.1.3 - SEL.NO.CNT. DIS.

3.2.2 - DISPLAY BAND CNT

3.2.3 - DISC. CNT. DISP.

3.2.4 - FAIL. CNT. DISP.

3.2.5 - COIN MECH. DISP.

3.2.5.1 - AUDIT DATA DISP.

3.2.5.2 - CASH COUNT. DIS.



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



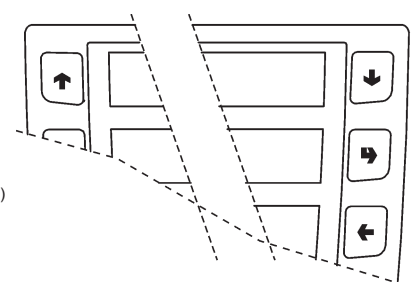
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

3.3 - STATISTICS RESET

3.3.1 - PARTIAL RESET

3.3.1.1 - SEL. CNT. RESET

3.3.1.2 - DISC. CNT. RESET

3.3.1.3 - FAIL. CNT. RESET

3.3.1.4 - COIN MECH. RESET

3.3.2 - TOTAL RESET

3.4 - DISP. REL. STAT.

3.4.1 - SEL. CNT. DISP.

3.4.1.1 - CNT DIS. X S.SEL

3.4.1.2 - TOT CNT DISPLAY

3.4.1.3 - SEL.NO.CNT. DIS.

3.4.2 - DISPLAY BAND CNT

3.4.3 - DISC. CNT. DISP.

3.4.4 - FAIL. CNT. DISP.

3.4.5 - COIN MECH. DISP.

3.4.5.1 - AUDIT DATA DISP.

3.4.5.2 - CASH COUNT. DIS.

3.5 - DELETE REL.STAT.

3.5.1 - PARTIAL RESET

3.5.1.1 - SEL. CNT. RESET

3.5.1.2 - DISC. CNT. RESET

3.5.1.3 - FAIL. CNT. RESET

3.5.1.4 - COIN MECH. RESET

3.5.2 - TOTAL RESET



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



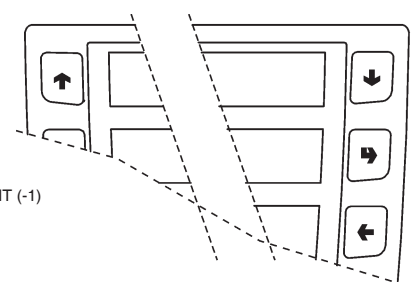
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

3.6 - EN. CNT AT START

3.7 - STATIS. PRINTING

3.7.1 - PARTIAL PRINTING

- 3.7.1.1 - SEL. CNT. PRINT.
- 3.7.1.2 - PRINT BAND CNT
- 3.7.1.3 - DISC. CNT.PRINT.
- 3.7.1.4 - FAIL. CNT.PRINT.
- 3.7.1.5 - COIN MECH. PRINT

3.7.2 - TOTAL PRINTING

3.8 - PRINT REL. STAT.

3.8.1 - PARTIAL PRINTING

- 3.8.1.1 - SEL. CNT. PRINT.
- 3.8.1.2 - PRINT BAND CNT
- 3.8.1.3 - DISC. CNT.PRINT.
- 3.8.1.4 - FAIL. CNT.PRINT.
- 3.8.1.5 - COIN MECH. PRINT

3.8.2 - TOTAL PRINTING

4 - TEST

4.1 - TEST DISPENSING

- 4.1.1 - COMP. DISPENSING
- 4.1.2 - WATER ONLY
- 4.1.3 - POWDER ONLY

4.2 - SPECIAL FUNCT.

- 4.2.1 - ESPR.UNIT ROTAT.
- 4.2.2 - RELEASE DOSE
- 4.2.3 - EMPTY ES. BOILER
- 4.2.4 - MANUAL INSTALL.
- 4.2.5 - FRESH BREW UNIT

4.3 - AUTOTEST



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



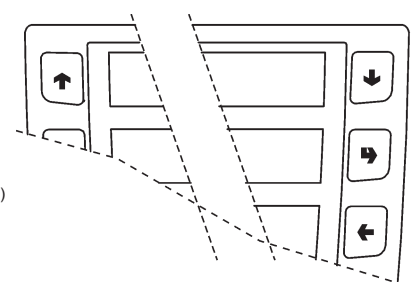
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION



DELETE DATA /
EXIT FUNCTION



"Technician Menu" Summary

5 - MISCELLANEOUS

5.1 - D.A. REGISTRY

5.1.1 - INSTALL. DATE

5.1.2 - PROG. M/C CODE

5.1.3 - OPER. CODE ENTRY

5.2 - INITIALISING DB

5.3 - EVADTS

5.3.1 - CONNECTION

5.4 - UPKEY

5.4.1 - SETUP MANAGEMENT

5.4.1.1 - UPKEY -> MACHINE

5.4.1.2 - MACHINE -> UPKEY

5.4.1.3 - DELETE

5.4.1.4 - DELETE ALL

5.4.2 - AUDIT MANAGEMENT

5.4.2.1 - MACHINE -> UPKEY

5.4.2.2 - DELETE

5.4.2.3 - DELETE ALL



PREVIOUS FUNCTION /
INCREASE DATA UNIT (+1)



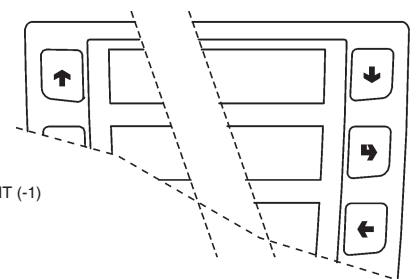
NEXT FUNCTION/
DECREASE DATA UNIT (-1)



CONFIRM DATA /
CONFIRM FUNCTION

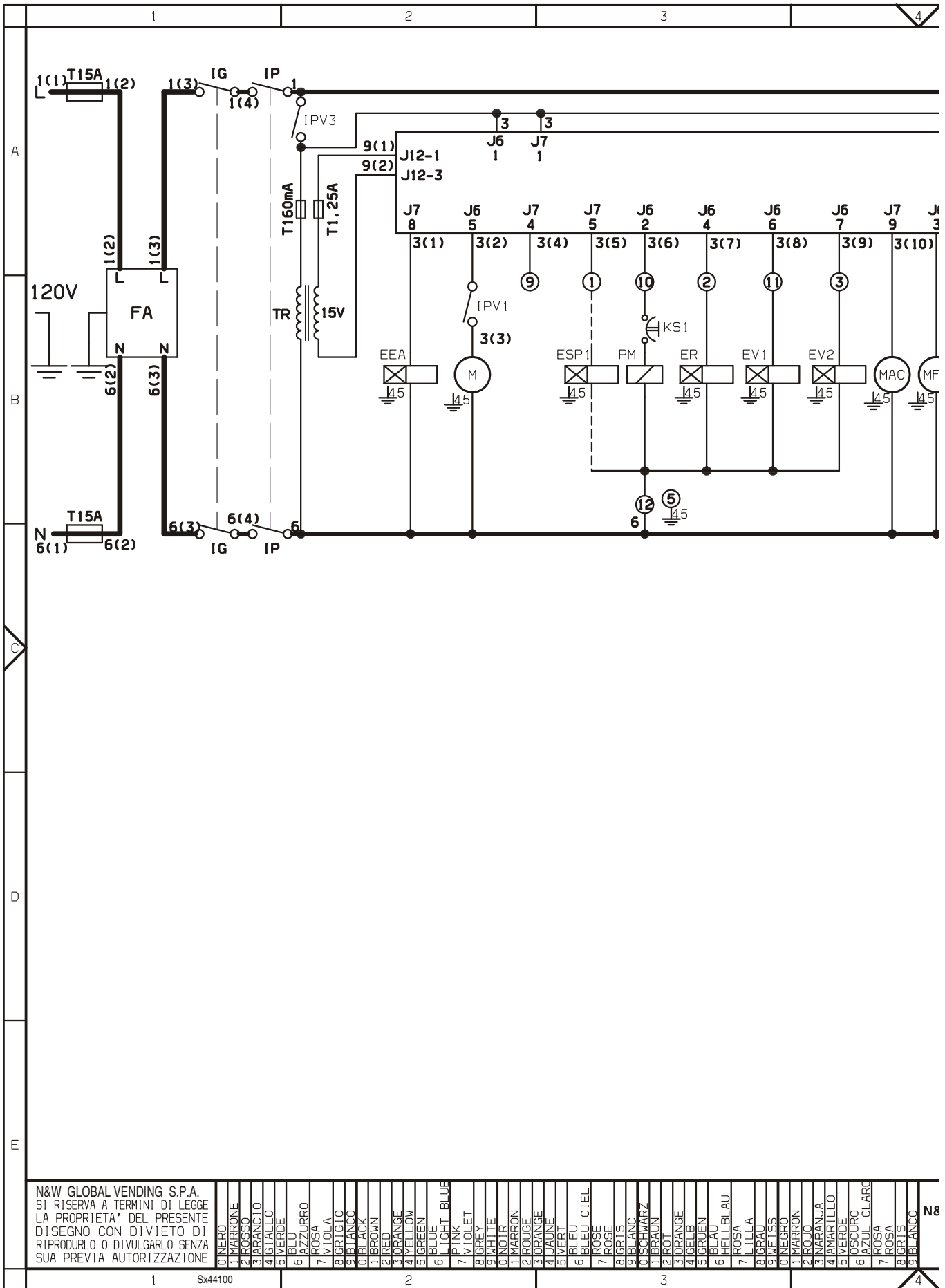


DELETE DATA /
EXIT FUNCTION



WIRING DIAGRAM LEGEND

INITIALS	DESCRIPTION	INITIALS	DESCRIPTION
CCG	GENERAL COUNTER	M	COFFEE UNIT MOTOR
CM1	COFFEE UNIT MOTOR CAM	MAC	GRINDER
CV	VOLUMETRIC COUNTER	MD1-..	INGREDIENT MOTOR - INSTANT
EEA	WATER INLET SOLENOID VALVE	MDFB	INGREDIENT MOTOR - FRESH BREW
ER	COFFEE DISPENSER SOLENOID VALVE	MF1-..	WHIPPER MOTORS
ESP1-.	DRAINING SOLENOID VALVE	MFB	FRESH-BREW MOTOR
EV1-..	INSTANT SOLENOID VALVES	MPF	FRESH BREW PISTON MOTOR
EVDEV	FLOW DIVERTER SOLENOID VALVE	NTC	TEMPERATURE PROBE
EVFB	FRESH BREW SOLENOID VALVE	PM	PUMP
FA	RADIO INTERFERENCE SUPPRESSOR	RCC	COFFEE BOILER HEATING ELEMENT
ID	COFFEE DOSE SWITCH	RCS	INSTANT BOILER HEATING ELEMENT
IDEC	DECAFFEINATED DOOR SWITCH	RG	UNIT HEATING ELEMENT
IG	MAIN SWITCH	SM	CONTROL BOARD
IP	DOOR SWITCH	SM1	CONTROL BOARD
IPC	FULL CAPSULES CONTAINER SWITCH	SMFB	FRESH BREW CONTROL BOARD
IPF	WASTE CONTAINER OVERFLOW SWITCH	STRC	BOILER HEATING TRIAC BOARD
IPV1-.	DISPENSING COMPARTMENT SWITCH	TR	TRANSFORMER
IVA	EMPTY BOILER MICRO-SWITCH	TX....	DELAYED FUSE (X=COURRENT)
KC1-..	COFFEE BOILER CUTOUT	UPS	COLD UNIT PRINTED BOARD
KS1-..	SAFETY CUTOUT	VENT	FAN
LCD	LIQUID CRYSTAL DISPLAY		

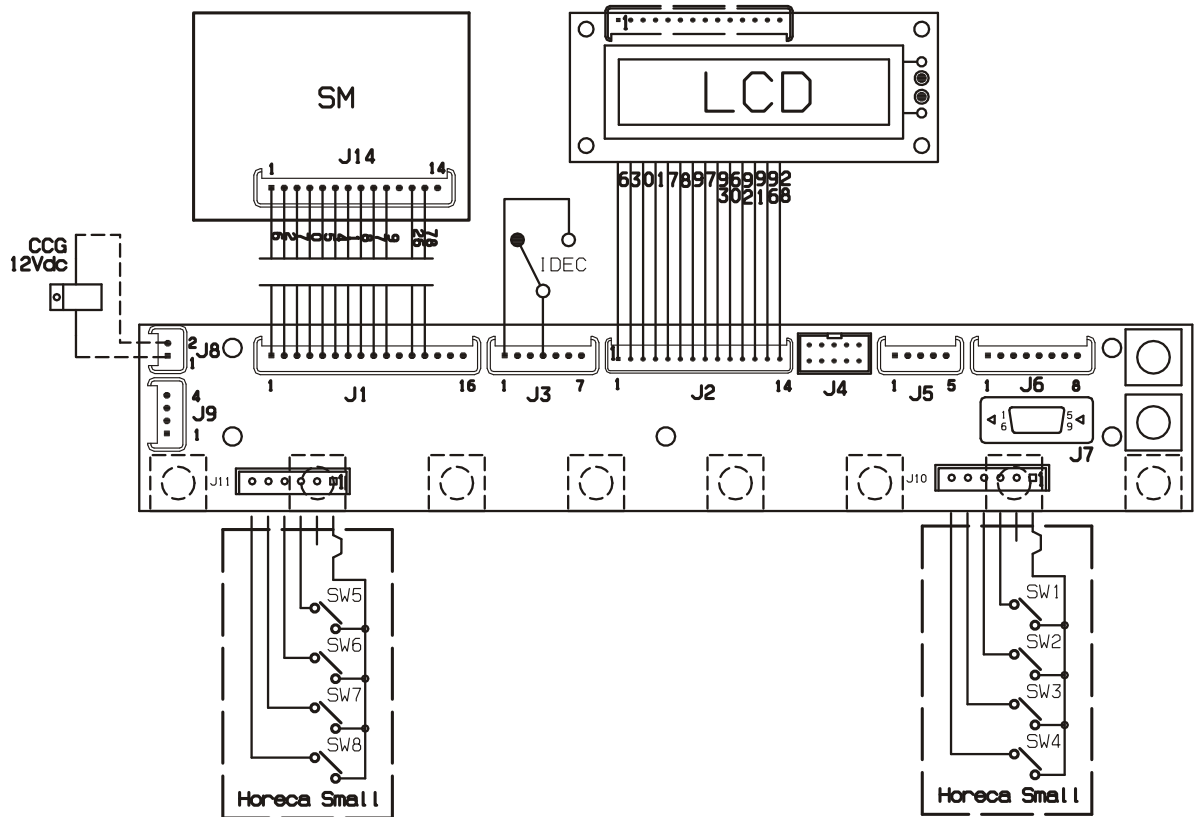
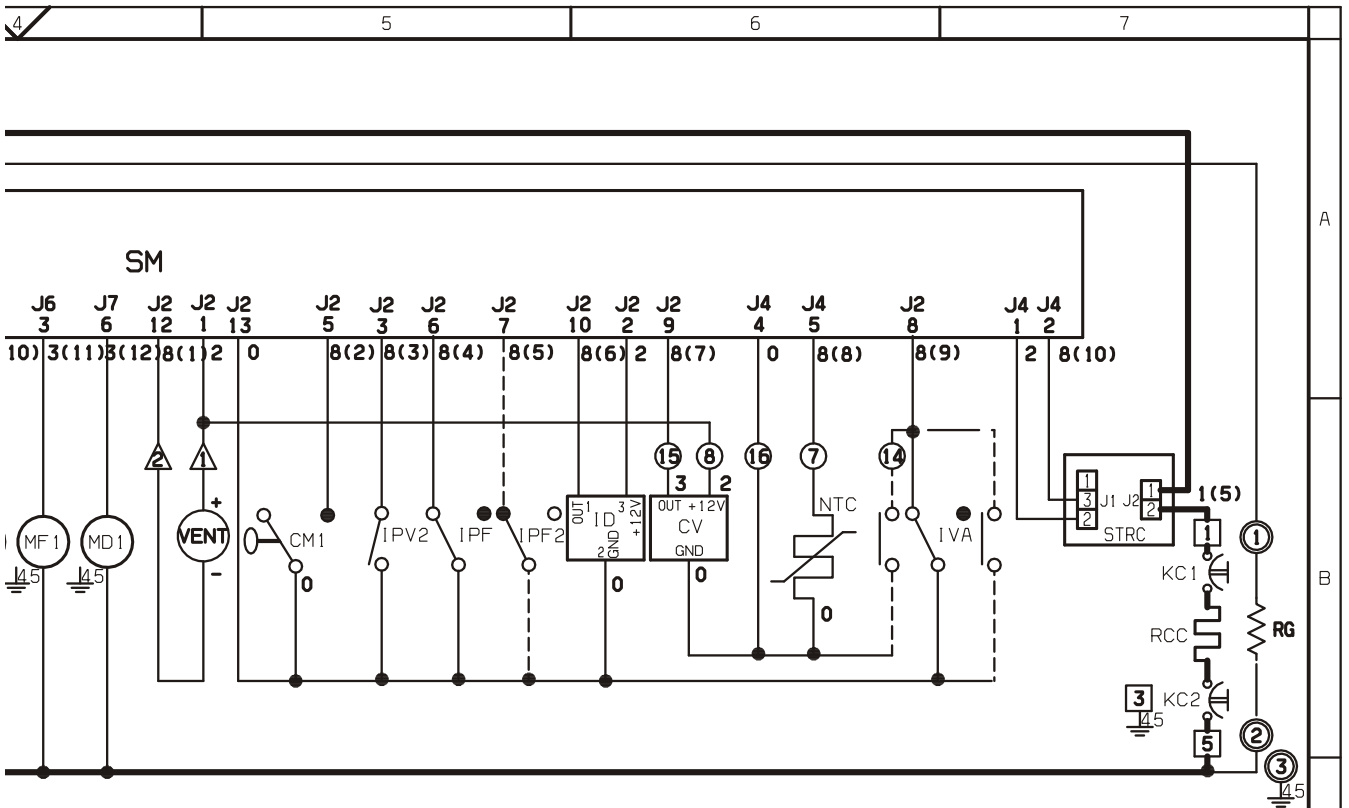


N&W GLOBAL VENDING S.P.A.
 SI RISERVA A TERMINI DI LEGGE
 LA PROPRIETA' DEL PRESENTE
 DISEGNO CON DIVIETO DI
 RIPRODURLO O DIVULGARLO SENZA
 SUA PREVIA AUTORIZZAZIONE.

- 0 NERO
- 1 MARRONE
- 2 ROSSO
- 3 ARANCIO
- 4 GIALLO
- 5 VERDE
- 6 BLU
- 7 VIOLETTA
- 8 GRIGIO
- 9 BIANCO
- 01 NERO
- 02 BROWN
- 03 RED
- 04 ORANGE
- 05 YELLOW
- 06 GREEN
- 07 BLUE
- 08 LIGHT BLUE
- 09 PINK
- 10 VIOLET
- 11 GREY
- 12 WHITE
- 0 NOTR
- 1 MARRON
- 2 ROUGE
- 3 ORANGE
- 4 JAUNE
- 5 VERT
- 6 BLEU
- 7 BLEU CIEL
- 8 ROSE
- 9 ROSE
- 0 BLANC
- 1 SCHWARZ
- 2 BRAUN
- 3 ROT
- 4 ORANGE
- 5 GELB
- 6 GRUEN
- 7 BLAU
- 8 HELBLAU
- 9 ROSA
- 0 GRAU
- 1 WEISS
- 2 NEGRO
- 3 MARRON
- 4 ROJO
- 5 NARANJA
- 6 AMARILLO
- 7 VERDE
- 8 OSCURO
- 9 AZUL CLARO
- 0 ROSA
- 1 ROSA
- 2 GRIS
- 3 BLANCO

N8





N&W GLOBAL VENDING S.p.A. Valbrembo - Italia	Korinto ES UL 120V	GRUPPO SCHEMA ELETTRICO FUNZIONALE	DATA	FOGLIO	DISEGNATO	CONTROLLATO
			24-06-05	1/1	BONACINA	MONGUZZI
			LEGENDA			
				608544100		



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