AZKOYEN GROUP

User's Manual

Hot Drink Vending Machines

«Zensia»

MANUAL REFERENCIA: 81039340; EDICIÓN 09/2017

INDEX

CAUTIONS

General

- BEFORE USING THIS DISPENSER, THIS MANUAL MUST BE READ CAREFULLY. This manual is an integral part of the machine, and as such, it must always remain inside the same so that it may be consulted at any time.
- This automatic dispenser has been designed and built in accordance with all safety legislation in force.
- AZKOYEN hereby guarantees that these machines comply with the following directives:

  CE Low Voltage Directive DBT 73/23/CEE and its amendments

  CE Electromagnetic Compatibility Directive EMC 89/336/CEE and its amendments

  CE Machinery Directive 2006/42/EC and its amendments
- This document contains private property information protected by legislation on intellectual property. All rights are hereby reserved. No part of this document may be photocopied, reproduced or translated without the prior written consent of **AZKOYEN**.
- **AZKOYEN** hereby declines all liability for damages caused to persons or things as a result of the following:
  - Incorrect installation.
  - Inadequate electrical and/or hydraulic installation.
  - Deficient cleaning or maintenance.
  - Incorrect use of the machine.
  - Using non-original replacement parts or making unauthorised modifications
- **AZKOYEN** hereby reserves the right to introduce, without prior notice, all improvements to this model derived from its constant research.
- This appliance is not designed to be used by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience or knowledge, unless they are supervised or have been instructed in its use by somebody responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Section 7.12 of EN60335.
- Given the characteristics of some food products, these may lead to incorrect operation of the machine if used beyond the parameters of temperature and relative humidity recommended in this manual.
- If it is necessary to move the machine avoid:
  - Tipping the machine
  - Dragging or lifting it with some kind of pulling system (rope, straps, etc.).
  - Shaking or striking the machine, no matter whether it is in protective wrapping or not.

Installation

- These machines are designed **EXCLUSIVELY FOR INDOOR USE**. They must not be installed in places that may be exposed to sprayed water, and they likewise must not be cleaned using sprayed water.
- The machine should be installed in locations that meet the recommendations of temperature, electrical and water installations, weights, etc., in this manual and performed by qualified personnel.
- The plug of the machine has an earth connection. The outlet must be connected to a good earth connection and must be located in an accessible position once the machine is installed.
- **THE INSTALLATION AND OPERATIONS REQUIRED FOR INITIAL START-UP OF THESE MACHINES MUST BE PERFORMED BY QUALIFIED PERSONNEL.**

Mantenaice

- The user or person responsible for refilling and cleaning the device must follow the instructions set forth in this manual.
- For refilling, only use food products prepared specifically for these kinds of vending machines. Do not touch the product with your hands, and prevent liquids from falling inside the product hoppers.

- All elements that require tools to be disassembled must only be handled by qualified technical personnel.
- Water must be prevented from freezing in the interior of the machine. If any maintenance task is going to performed and the machine is going to be disconnected for a long period of time, **the boiler must be emptied**.

Electrical

- **THE MACHINE HAS COMPONENTS THAT OPERATE AT DANGEROUS VOLTAGES. DO NOT DISCONNECT ANY COMPONENT. ONLY TECHNICAL SERVICE IS AUTHORISED**
- Ensure that the electrical installation, the outlet and the automatic circuit breaker have the appropriate sizes for machine consumption.

Symbols used on the machine

-  This symbol on a label indicates if you need more information, you can be found in the User Manual.

FOR ANY ADDITIONAL INFORMATION THAT IS NOT SPECIFIED HEREIN CONTACT YOUR DISTRIBUTOR OR ACCESS THE TECHNICAL MANUAL FROM AZKOYEN'S OFFICIAL WEBPAGE

AZKOYEN. GROUP

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UE Declaration of Conformity

We, the manufacturer:

Azkoyen Vending Systems

Avda San Silvestre, s/n
31350 Peralta SPAIN

Declare under our sole responsibility that our product:

ZEN E5, ZEN E6, ZEN I5, ZEN I6, ZEN DUO

ZENSIA E6, ZENSIA E7, ZENSIA I5, ZENSIA I6

Is in compliance with the essential requirements of the following European Union issued Directives:

EMC Directive	2004/108/EC
Machinery Directive	2006/42/EC
Low Voltage Directive	2006/95/EC
RoHS Directive	2011/65/EU

The product is according with the following norms / standards:

UNE-EN 60335-1
UNE-EN 60335-2-75
EN 62233
UNE-EN 55014-1
UNE-EN 55014-2
UNE-EN 61000-3-2
UNE-EN 61000-3-3

Signed in Peralta, 28 - 10 - 2013

Bernardo López
Quality & Organization Director

Alberto Sánchez
Business Unit Director

Hot Drink Vending Machines

ZENSIA Instant & Espresso

CHAPTER 1. GENERAL CHARACTERISTICS

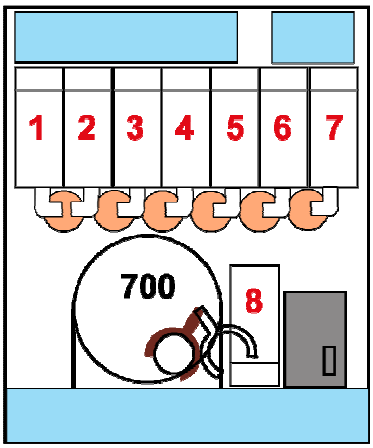
1.1.- Description of the NOVARA line

The AZKOYEN ZENSIA range of machines are coffee and instant drinks dispensers which have been specially designed for use in medium-to-high consumption areas such as waiting rooms, offices, factories, etc...

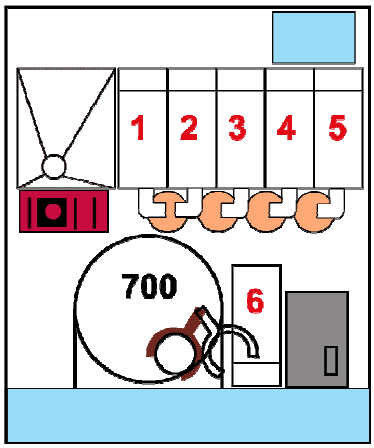
All the machines can be the INSTANT versions that only use soluble products, or the ESPRESSO versions, which are equipped with a brewer for preparing espresso coffee using coffee beans.

Configurations of the ZENSIA range (plan view)

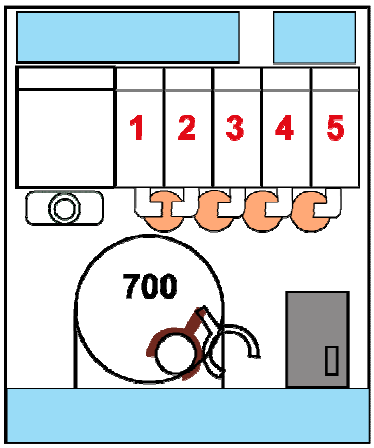
Instant



Espresso



Instant+Fresh brew



1.2.- Main characteristics

Dimensions (mm)	
Depth	660
Height	1830
Width	600
Weight (kg) – Instant/Espresso	165/180
Technical specifications	
Voltage	See characteristics plate (+6%/-10%)
Maximum impedance (at the connec. point)	Zmax = 0,28Ω
Maximum consumption	Instant -> 2.300 W Espresso -> 1100 – 1500

Characteristics of the water supply system	
Types of water service connections	Water supply system, stand-alone on stand or with an incorporated tank.
Min. pressure of the water supply system	min. 0,098 Mpa.; Max. 0,98 Mpa
Curb cock diameter	¾" M
Boiler capacity	2,8 l. (Instant) / 0,7 l. (Espresso)
Cups	
Min./max. dimensions of the cups	70 or 73 mm in diameter
Cup capacity	700
Products and serving selection system	
Max. number of soluble product hoppers	6 ÷ 8
Capacity per soluble product hopper	6 l.
Number of selections	15
Number of pre-selections	5
Cash collection and change return mechanisms	
Coins payout unit or mechanism	Coin validator (exact change) or EXECUTIVE a compatible MDB/ICP.
Accepted coins	Depending on the payout unit or validator installed
Other characteristics	
Maximum working inclination	2º (on any axis)
Sound level	<80 dB(A)
Optimum exterior temper. Environment	> 1ºC - <40ªC; <80% Rel. hum.

1.3.- Description of the main components

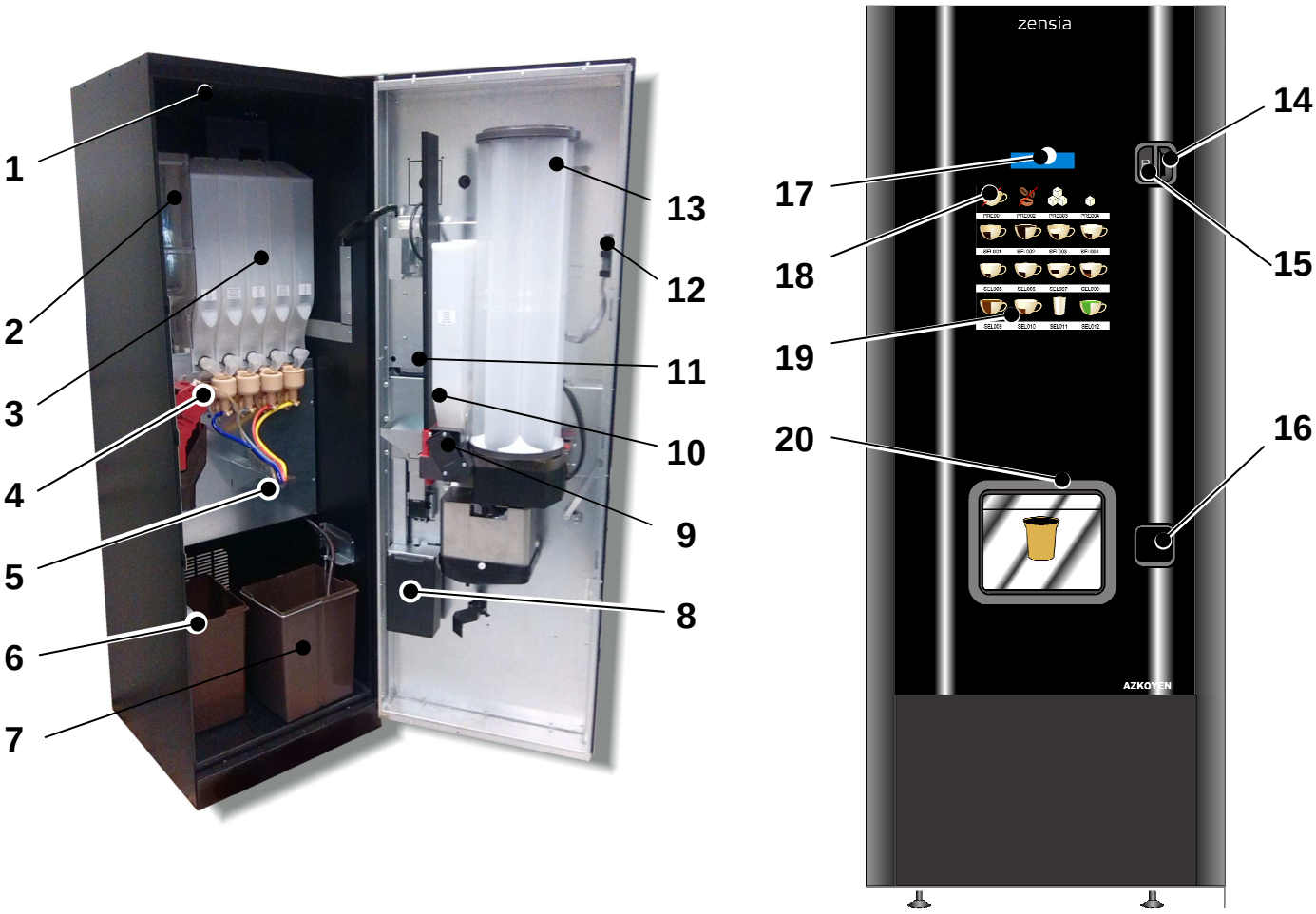
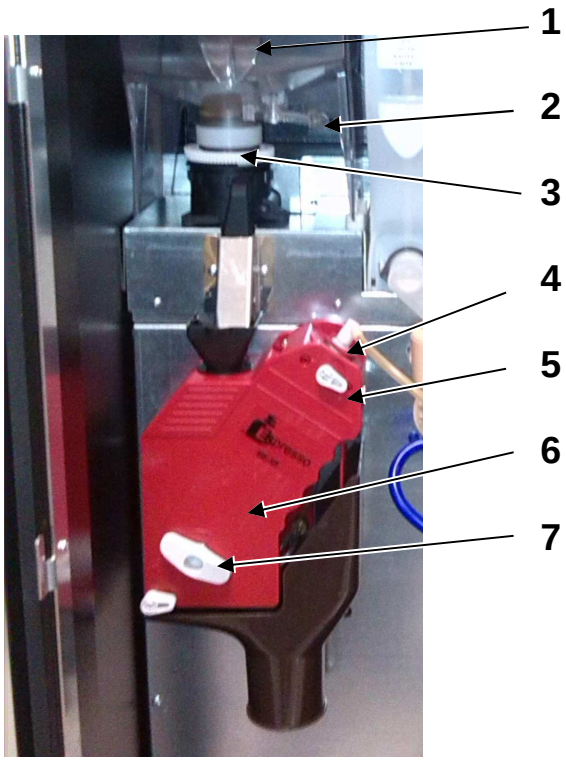


Fig. 1 – General view

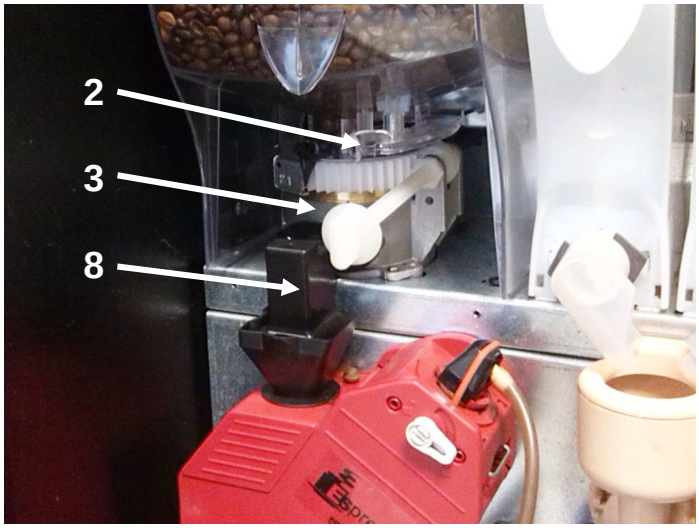
1	Cabinet
2	Coffee bean hopper (espresso model)
3	Soluble product hoppers
4	Espresso coffee unit (espresso model)
5	Gum collector
6	Coffee bean tanks (espresso model)
7	Liquid waste tank
8	Coin box
9	Sugar module door (espresso model or instant option)
10	Blade extractor (espresso model or instant option)
11	Coin system
12	Programmation module
13	Cup extractor/container module
14	Coin inlet slot
15	Coin return button
16	Coin return box
17	Information screen
18	Pre-Selection buttons
19	Selection button
20	Serving compartment

Fig. 2 - Coffee unit

1	Hopper
2	Hopper flow gate
3	Dosage measure
4	Upper piston
5	Unit securing lever
6	Lower unit
7	Manual positioning andel
8	Doser



EL60 Grinder



M03 Grinder

Fig. 3 - Cup container

1	Cup container cover
2	Cup container
3	Positioner switch lever
4	Dispensing switch
1	Cup dispenser

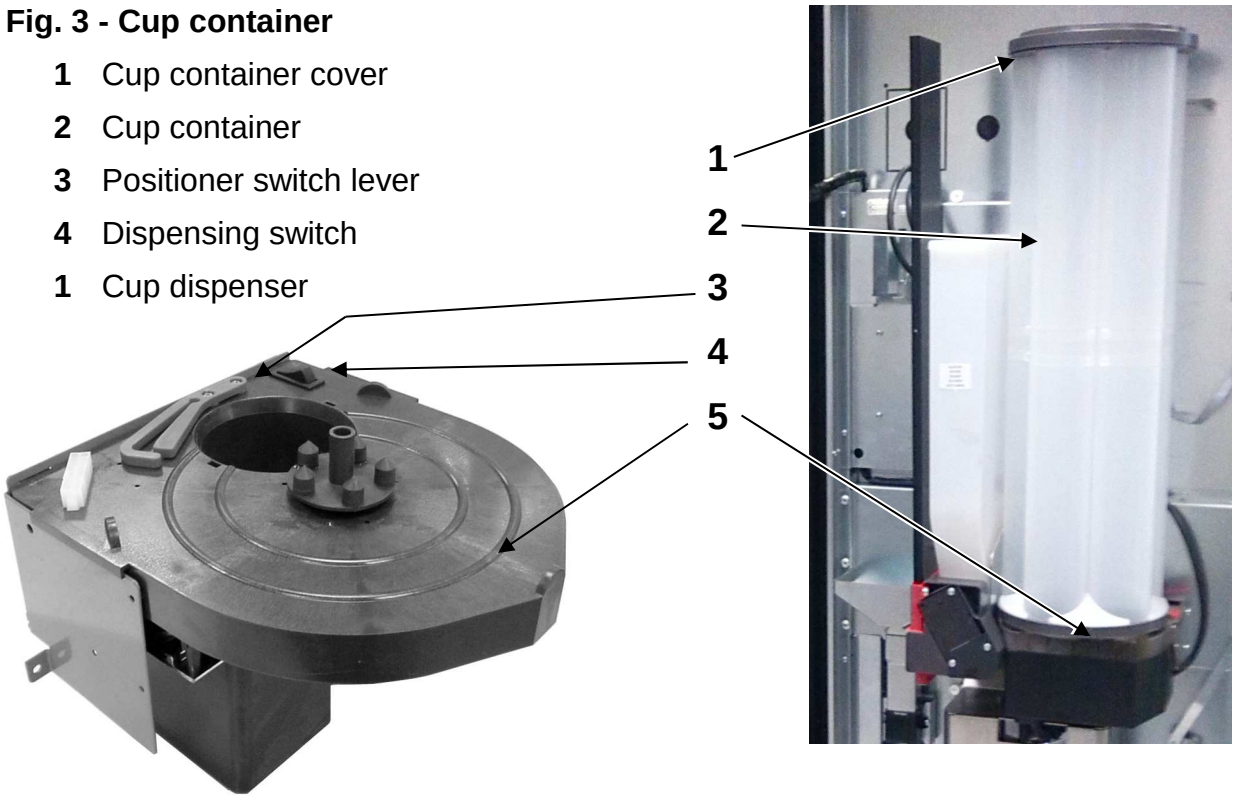
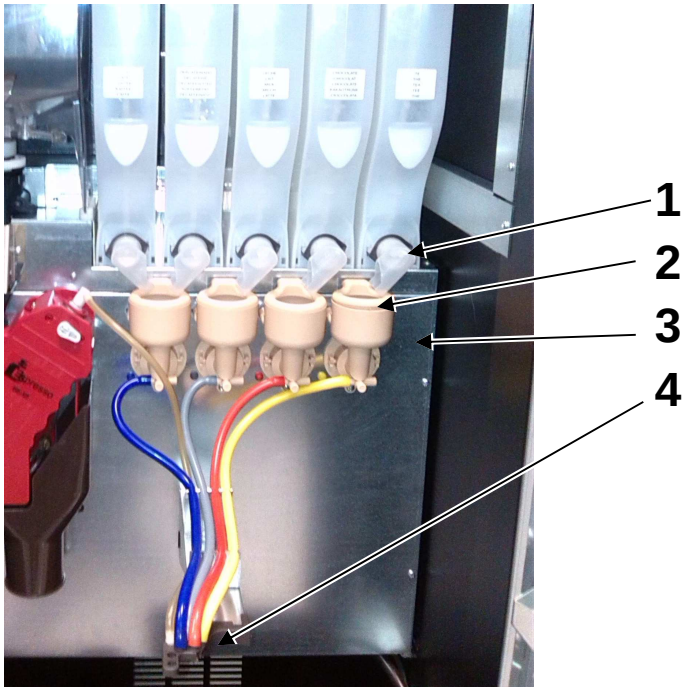


Fig. 4 - Soluble services mechanism



1. Product chute
2. Wipper
3. stainless steel cover
4. Gum collector

CHAPTER 2. INSTALLATION AND STARTING UP

2.1.- Electrical Installation

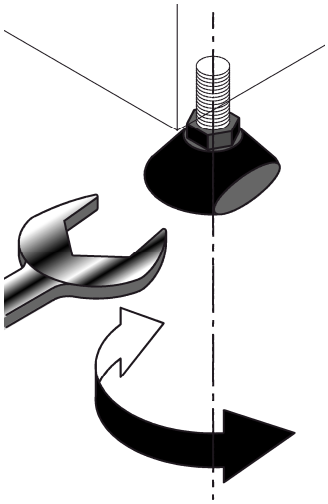
The electrical installation voltage must be the voltage indicated on the characteristics plate and must not exceed the limits established in each country.

Maximum power consumed: in accordance with the characteristics plate.

2.2.- Water inlet

Prepare a water inlet in accordance with the indications of the general characteristics table,

in the place in which the machine is to be situated. The distance between this water inlet and any electric socket must be at least 1 m. In any event, observe the European Directives.



2.3.- Levelling

Level the machine by screwing the legs and put the base of the machine in place.

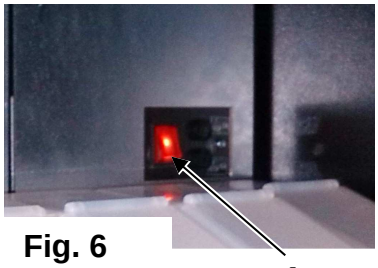


Fig. 6

1

2.4.- Starting up

Once the water hose is connected to the supply and the machine plugged in, turn on the power switch (1, Fig. 6).

2.5.- Installation of the payment systems

Fit the payment and return systems following the instructions supplied with each part.

If the element to be installed uses the EXECUTIVE protocol, connect it to the two points indicated in the photo (**1**). If the protocol is MDB, use the No. **2** connector.

Once properly connected, the machine will automatically detect the coin box installed on it.

If you have fitted a banknote or card reader, or similar payment element, then you must activate it in the machine programming.

2

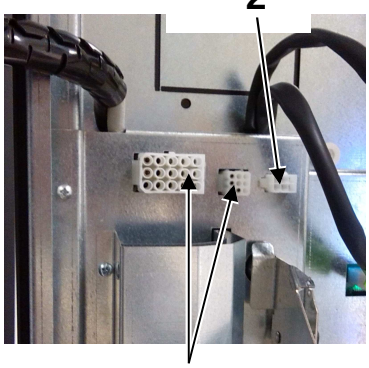


Fig. 7

1

2.6.- Changing the product and price sign

Remove the cups container and remove the plastic nut that fastens the top of the buttons.

Pull back the cover to remove the selections menu. Press on the side of the label holder to release the row of labels you want to change. Replace it with the desired label and press down on the label holder until the selections menu is fastened in place.

Once the necessary operations have been made, restore the cover and the cups container back to their correct position.

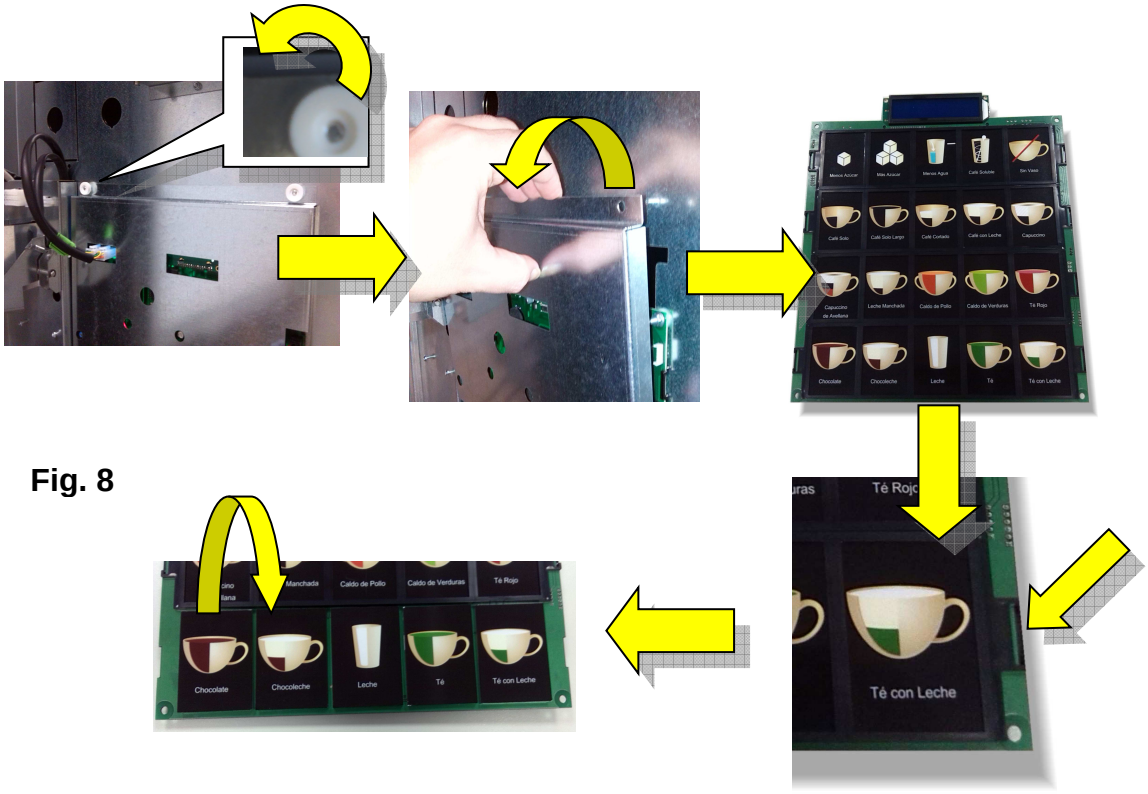


Fig. 8

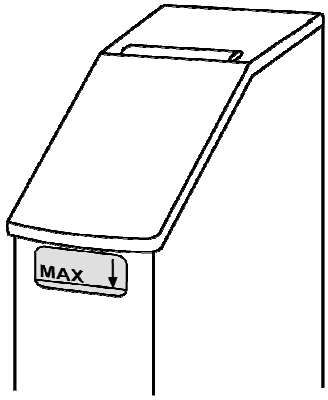
2.7. Installation of optional kits at the base of the machine.

Various optional kits may be installed at the base of the machine, kits such as autonomy equipment (batteries), filters for softening water, coolers, etc. This equipment must not exceed 450 mm in height from the base.

2.8. - Load level labels of the hoppers

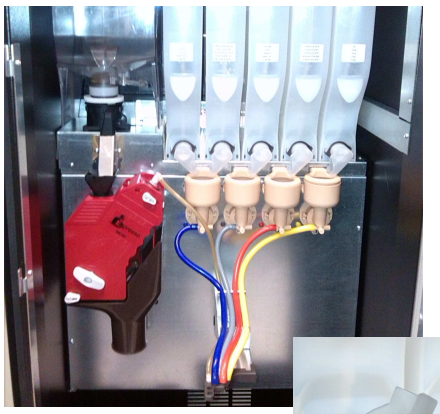
Some of the soluble products may require shorter reloading cycles in order to prevent its expiry, or the loss of properties. The machine incorporates "top-level labels" as an additional provision. These will inform the person responsible for the loading the product what is the maximum level of each hopper.

The image shows the maximum height they are to be placed on all the hoppers.



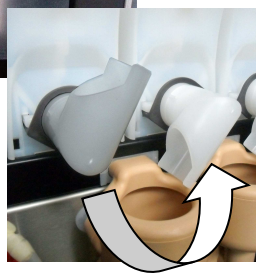
CHAPTER 3. FILLING THE MACHINE

3.1.- Initial filling with soluble product.



Lift the cover of the hopper to be filled and fill with product. Be careful that the product filled corresponds to product for that hopper (each hopper has a label that indicates the product to be filled).

Recommendation: The ramp on which the product falls from the hopper should be turned upwards to prevent unwanted product spillage.



When the product has been loaded, close the hopper lid, position the ramp suitably and proceed to load the next hopper.

Fig. 9

Filling sugar in the door module

Lift the cover of the sugar hopper on the door as shown in the photograph and fill with product.

Fig. 10

3.2.- Filling with coffee beans

Remove the hopper cover and dump the content of the coffee package inside until the desired measure is reached.

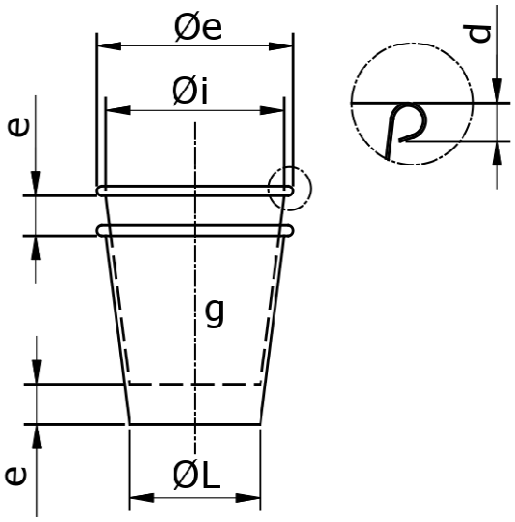
If you prefer to take the hopper out of the machine in order to fill it more comfortably, remember that the **hopper flow gate** (2, Fig. 2) must be closed in order to prevent the content of the hopper from spilling.

3.3.- Filling with cups

Remove the cover of the container and (**T**) load a column of cups through the top opening of the tube.

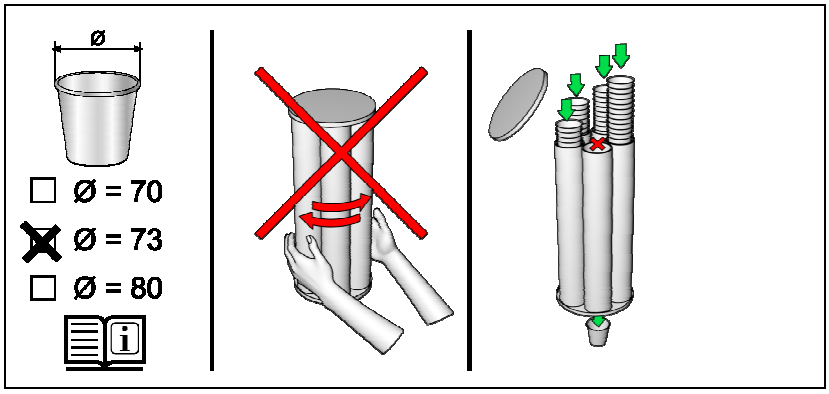
T

For a proper extraction of the cups, these must comply with the following dimensions:



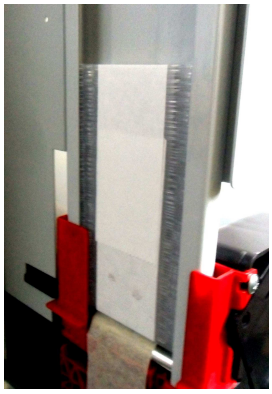
Cup type	Øe	Øi	ØL	e	d	g
70	70,3 ± 0,3	64 ÷ 64,5	≤ 55	4,2 ÷ 11,3	1,8 ÷ 2,4	≤ 3,8g
73	73 ± 0,3	67,5 ÷ 68	≤ 58			

On your machine, on a label over the extractor, you will find identified the cup type that you can fill.



Recommendations: Make sure that the diameter of the cups is suitable for the extractor fitted on your machine.

Do not load the column directly above the cup release.



Load stir sticks.

Do not remove the seal on the pack of stir sticks until they are in the channel. Make sure that the stir sticks are the right size.

If loading for the first time, remove the transport seal from the extractor mechanism.

The length of the stir sticks to extract depends on the type of extractor installed (90 mm or 105 mm) and they should be between 1.25-mm and 1.35-mm thick.

Fig. 11

3.4.- Fitting the hygiene parts

Place a plastic cup in the anti-drip support (**V**).

Fit a bin bag in the grounds bucket (only on espresso machines).

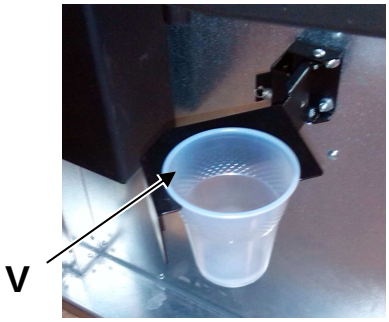


Fig. 12

3.5.- Filling the returner tubes.

See the start-up manual of the payout unit installed.

If your machine includes an MDB/ICP payout unit, place the machine in the programming mode (see 5.1) and insert coins through the coin inlet slot.

If any of the coins introduced is not a change return coin, the machine will reject it.

3.6.- Initial filling with water

All of the machines automatically fill the boiler when the machine is started

BEFORE CONNECTING THE MACHINE, ENSURE THAT THE MACHINE HAS A WATER SUPPLY FOR FILLING THE BOILER (check the connection to the water supply system or verify that the water tank is filled)

3.7.- Initial programming

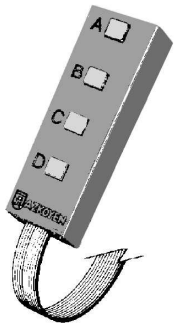
The machine will be sent with the programming predefined by AZKOYEN. In order to modify any of the values of the functions, enter the basic menu (see 5.6) and program the new functions.

Recommendation: It is a good idea to identify each machine in order to record accounting, consumption, incidents, etc. Function 470 is available to programme said code.

ATTENTION: THE ACTIONS DESCRIBED IN POINTS 3.3, 3.4 AND 3.6 MUST BE PERFORMED WITH THE MACHINE "ON" AND THE DOOR OPEN. THEY MAY ONLY BE PERFORMED BY TECHNICAL PERSONNEL AUTHORISED BY AZKOYEN.

CHAPTER 4. CONFIGURATION AND PROGRAMMING

4.1.- What is programming?



The machine is cable of performing a series of functions that you can configure. The programming is the actions that you establish in order to determine how the machine will operate in certain functions.

The machine has a portable keypad with four keys with which it is possible to control the machine during both normal operation and while programming the functions.

4.2.- Programming control unit

The keys of the programming control unit can be activated in two ways: by simply pressing the key once and by holding the key down for more than 3 seconds.

Operation of the programming control unit in the normal sales mode.

	SINGLE PRESS OF THE KEY	KEY HELD
Key A	One free sale	Enters into the hierarchical programming menu.
Key B	Blender wash	Shows the temp. on the display
Key C	Enters into the basic programming menu	Runs a function directly.
Key D	Allows external programming	Programming of the basic menu functions

The operation of the programming control unit in accessing the functions

Press the C key of the programming keypad. If there have been incidents during service (breakdowns, empty hoppers, etc.), they will appear on-screen. Press the A key again to access the Functions menu (if there have been no incidents, pressing the C key once will suffice). The first function included in the function menus will appear.

	SIMPLE PRESS
A Key	Function goes forward
B Key	Function goes backward
C Key	Exits the programming
D Key	Accesses the function that is displayed at that moment

Operation of the programming control unit in the programming mode.

There are four “editing modes” for communicating with the machine in order to program values in the functions.

Numerical (001)		**PRESSING THE KEY**	
	Key A	Increases the digit being edited	(if it is a sign, it changes)
	Key B	Decreases the digit being edited	
	Key C	It returns to editing the previous digit	(if it is the first number, it edits the sign, and if it is the sign, it exits and validates).
	Key D	It advances to editing the next digit	
Alfanumerical (AB1)		**PRESSING THE KEY**	
	Key A	The digit being edited goes up one character in the table.	
	Key B	The digit being edited goes down one character in the table.	
	Key C	Erase the digit being edited, and it returns to editing the previous digit.	
	Key D	**SINGLE PRESS OF THE KEY**	**KEY HELD**
		The character is validated, and it goes to editing the next digit.	The character being edited is not validated, and it exits from the editing mode.
Options List (ABC)	**PRESSING THE KEY**		
	Key A	The next option on the list is accessed (if it is the last option, it goes to the first).	
	Key B	The previous option on the list is accessed (if it is the first option, it goes to the last)	
	Key C	It goes up one execution level	

4.3.- Direct access to a function.

By keeping C pressed, the screen displays FUNCTION 000. Choose a function following the numerical editing method.

4.4.- List of functions

The following list details all of the programming functions of the machine in the order in which they are displayed on the machine, thereby indicating the message that will be displayed on the screen, a brief description of the function and a comment about how to operate with the function, if necessary.

The symbol of the editing mode that is used with the function is displayed next to each function. The symbols are the following:

EXE	Direct execution function.	**-01**	Negative number editing mode.
AB1	Alphanumeric editing mode.	**ABC**	Option list editing mode.
000	Numerical editing mode.	**PROP**	Editing mode proper to the function

030 TEST MACHINE	ABC	MACHINE TEST BY OPTION LISTS.
	Choose the elements to test.	
110 MONEY/SELECT	EXE	SALES BY SELECTION (CASH)
	Press the desired selection and the screen will display the amount of that selection. Press a new selection in order to continue reading the various amounts.	
120 TOTAL MONEY	EXE	TOTAL AMOUNT OF SALES
	The requested data are displayed on screen.	
201 PRICES PROGR	001	PRICES WITH COINS
	Press the selection and enter the new price. To program another selection, press the selection and repeat the steps. Press C to end.	
204 SINGLE PRICE	001	SINGLE PRICE FOR ALL SELECTIONS
	Program a price. This price is assigned to all selections.	
220 FREE SALE	ABC	FREE SALE
	Select to place the machine in free sale mode for more than one service.	
300 SELECTIONS	ABC	SELECTION-SERVICE ASSOCIATION
	Select the name of the service to associate. Press the desired key where the service is going to be located.	
315 SERV.PROGRAM	PROP	PROP SERVICE PROGRAMMING
	See point 4.5	
420 ADVERT.MESS.	AB1	ADVERTISING MESSAGE
461 TEMPERATURE	001	BOILER TEMPERATURE
	Program the temperature of the boiler water.	
465 AUTONOMY	ABC	STAND ALONE UNIT YES/NO
	Program whether the stand's stand-alone equipment is used or not.	
490 HOPPER NAME	AB1	NAME OF THE HOPPERS
	Program the text assigned to each hopper.	
491 SERV. NAME	AB1	NAME OF THE SERVICES
	Program the text assigned to each service.	
510 DATE/TIME	001	ADJUST TIME AND DATE
	Program the date and then the time.	

4.5.- Service programming.

4.5.1.- What is a service?

A service is the act that the machine performs every time that a customer presses a selection.

When programming a service, each step that the machine needs to take to complete the selected operation must be programmed.

For example, to prepare instant coffee with milk, several actions must be performed:

1 - Pour hot water into the cup.

2 - Add coffee and stir

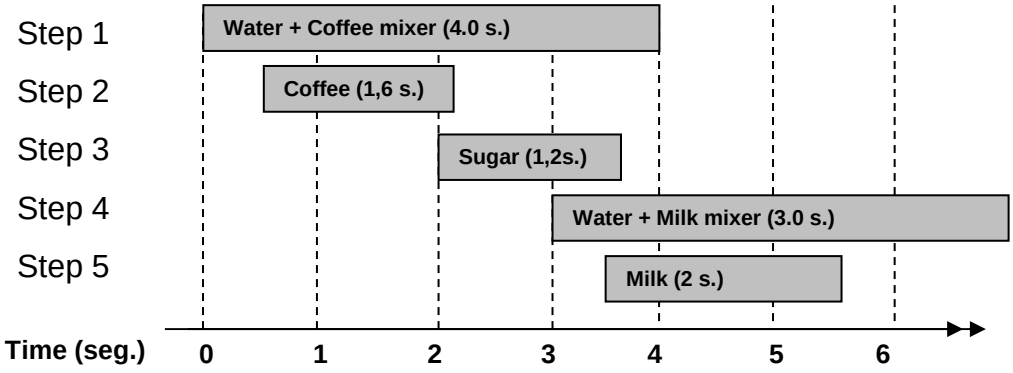
3 - Add sugar.

4 - Add milk.

5 - Mix.

It is also a good idea for the actions to overlap each other in order to shorten the service time and to get the optimum mixture.

The service sequence of coffee with milk in the machine could thus be stated as follows:



4.5.2.- Function 315 PROG. SERVICE.

The complete configuration of each service can be programmed at function 315.

Select the service to be programmed by pressing the corresponding selection button or using the A and B keys to locate the service.

The following may subsequently be performed:

- **MODIFY** an already-programmed step.
- **ADD** a new step to a service, or
- **DELETE** a step from a service.

If the option, **MODIFY A STEP**, is selected, the machine will display the CONFIGURATION SCREEN of the step:

Change the values using the programming control keys. The functions of the keys are as follows:

A or B - Go up or down the "steps"

C or D - Increase or decrease the amounts (move the bar forward or backward in the figure)

The water volumes are measured in seconds.

To Delete a step or to Create a new one, simply select the desired option using the B key and press D.

Also if the machine detects that a product has been programmed without water after a step has been recorded, you will be notified with a message. If there is an error, you will need to reprogram the step.

WARNING!

AFTER CHANGING THE COFFEE DOSAGE, OR AFTER ADJUSTING THE COFFEE GRIND, CHECK TO SEE IF THE SERVICES ARE CORRECT, INCLUDING THE "EXTRA COFFEE" PRESELECTION COMBINATIONS.

DO NOT EXCEED THE DOSAGE OF 8 GRAMS OF COFFEE IN THE SERVICES USING THIS PRESELECTION.

CHAPTER 5. ANOMALY CONTROL AND MAINTENANCE

5.1.- Reset

If the machine is out of service, enter and exit programming by pressing key C on the programming box twice.

5.2.- Possible incidents during a service.

- **If the machine turns off** or there is a power outage in the middle of a service, the value of the service will be discounted from the existing credit.
- **If the machine turns off when it has credit and is waiting for a selection**, it maintains the credit intact.
- **If the machine is out of cups**, it allows services without a cup.
- **If the machine is out of coffee beans** or if there is a problem with serving espresso coffee, the machine allows services of soluble product.
- **Dregs tray is full.** The water inlet is closed and the boiler is turned off until the machine is no longer in FDS (out of service).

5.3.- Service Meters

To facilitate maintenance, the machine is equipped with internal meters that will communicate the amount of services performed and any element that needs to be inspected.

The notification shall consist of an exclamation mark at the bottom left of the screen, similar to that shown when there is an incident. The machine can continue normal operation despite the notification.

The three meters are:

- LITRES X FILTER -> Indicates the amount of water that has passed through the filter since the last meter reset.
- ESPRESSO GROUP SERVICES -> Indicates the number of services performed by the espresso group since the last meter reset
- FRESH BREW GROUP SERVICES-> Indicates the number of services performed by the fresh group since last meter reset.

The three meters are active, regardless of whether your machine can support different groups or not. If your machine does not include the Fresh Brew group the meter will logically remain at 0 and therefore the display will never prompt that element.

Enter programming and the display will show the affected element. Refer to the Technical Manual to reset the meters.

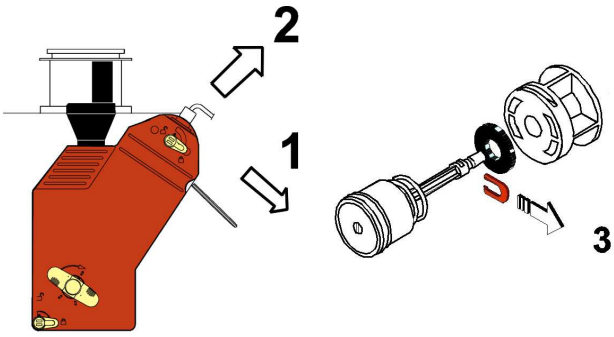
5.4.- Disassembly of the coffee bean unit

Use the 030 function to place the group in standby.

In order to disassemble the complete lower unit, turn the anchor levers of the unit and remove the unit by pulling it outwards.

In order to remove the brewing piston,

1. Remove the fastening pin.
2. Pull up on the piston.
3. In order to completely disassemble the piston, remove the fastening clip.



5.4.2.- Adjustments and regulation

- **Adjusting the coffee dosage.** The grinder is time-controlled. The default dosage is 6.5g.

  Use the 315 function to change the grinding time and the dosage, adjusting the time of the desired services.

- **To adjust the grind.** The grinder leaves the factory adjusted at the optimum grinding position.
- **Machine with EL60 grinder.** move the control lever attached to the upper crown to the desired setting.

  Set at 1 provides the finest grind and the grain size increases as the setting increases. The coffee dosage decreases at the lowest setting and increases at the highest setting.

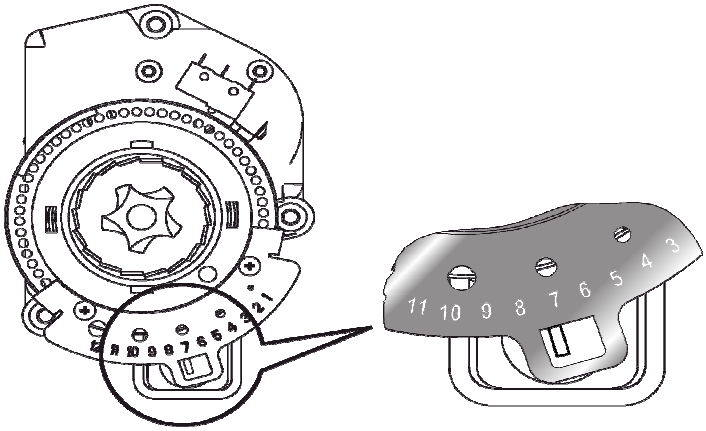


Fig. 13.1

- **Machine with M03 grinder.** If a finer grind is desired, the adjuster can be moved one or two positions while the grinder motor is running in order to prevent the grinding wheels from becoming blocked with coffee.The grinder adjustment knob (**M**) can be found at the top of the unit. Use it to adjust the degree of grind desired for the coffee

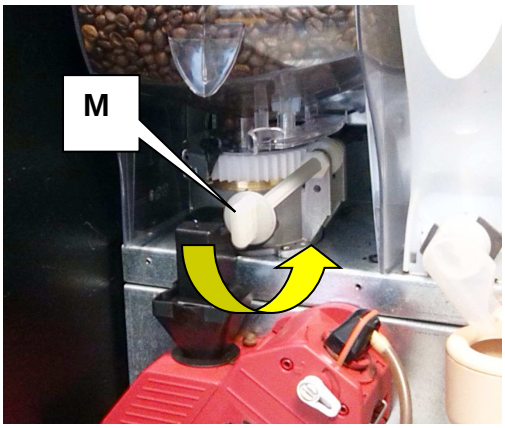


Fig. 13.2

Verify that the dosage is correct whenever an adjustment is made and perform a few coffee services to ensure proper operation.

- **Adjusting the water temperature in the boiler.** The machines are equipped with a single boiler, therefore the programmed temperature will be implemented in both the espresso services as well as in the services of other soluble products.

  The manufacturer recommends a temperature between 88 ° C and 92 ° C. Use the 461 function to program the temperature values.

CHAPTER 6. CLEANING THE MACHINE.

PRECAUTIONS: IT IS ESSENTIAL TO AVOID WATER FREEZING INSIDE THE MACHINE. IF YOU ARE GOING TO CARRY OUT ANY MAINTENANCE WORK INVOLVING THE MACHINE BEING DISCONNECTED FOR A LONG PERIOD OF TIME, THE BOILER MUST BE EMPTIED.

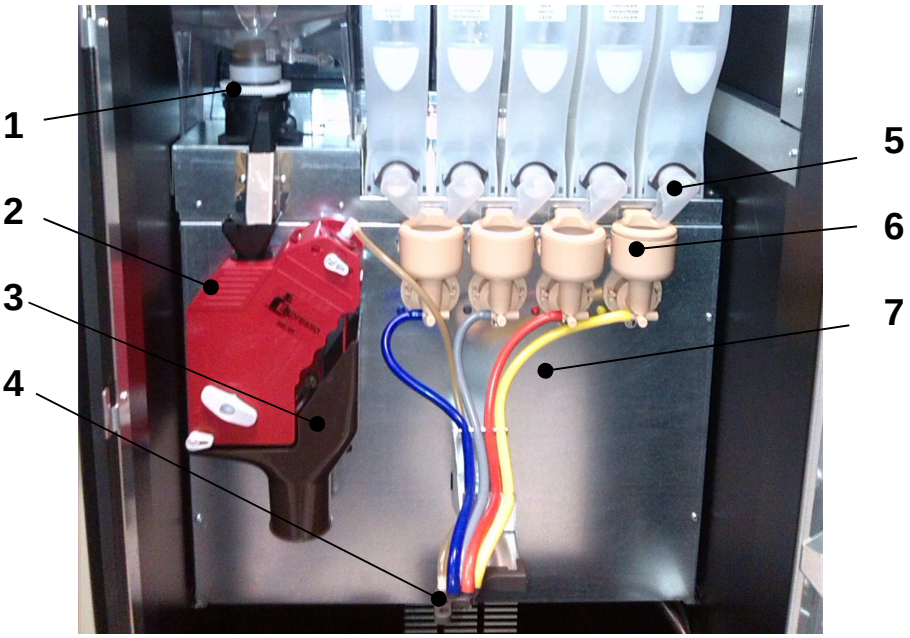
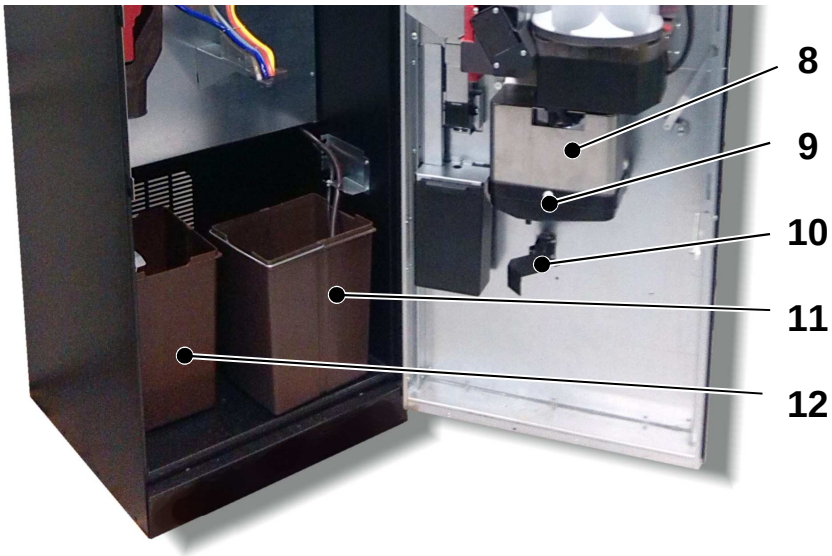


Fig. 14. Components that require regular cleaning.

1. Grinder
2. Coffee bean group
3. Coffee waste funnel
4. Gum collector
5. Product ramp
6. Mixers
7. Stainless-steel embellisher
8. Services Cabinet
9. Tray
10. Anti-drip cup support
11. Liquid waste tank
12. Coffee bean tank



6.1.- Components that require regular cleaning

Depending on the number of services that the machine provides, the machine components must be cleaned more or less regularly.

The following chart lists the recommended cleaning process and schedule.

Once a week or every 700 services	• Check the product ramps. Clean with a dry cloth if necessary. • Clean the blenders (Pressing B on the programming box) • Clean the stainless-steel embellisher in the blender area. • Empty the liquid waste tank • Empty the coffee bean waste bucket • Clean the serving compartment • Having performed all the operations, clean the glass front
Once a month or every 5000 services	• Remove the blenders and the rubber manifold. Clean with hot water • Clean the stainless steel embellisher fully with the blenders dismantled. • Clean the stainless steel base with the buckets removed • Clean the suction manifolds • Remove the product hoppers and clean the base in the area • Remove the cup container and check that no sugar has built up. • Change the anti-drip cup • Clean the cup holder (part that holds the cups when they drop for a service) • Check that there is no sugar on the dosing ramp for this product. Clean if needed. (see 6.2).
Once a year or every 25,000 services	• Perform all the above. • Change the unit coffee filter (see 5.4). • Clean the filter with a Cleaning cycle (see 6.4) or remove for a thorough cleaning with detergent.
Every 2 years or 20,000 services	• Check the mill wheels and replace them if necessary.
Lime scale filter	• Replace the cartridge according to the manufacturer's specifications.

For use in USA

Food contact parts must be washed with detergent, rinsed with clean water, and sanitized with an approved sanitizer and air dried in accordance with the FDA FOOD Code. We recommend STERA SHEEN, approved by NSF sanitizer.

6.2.- Cleaning of the sugar chute (espresso machines)

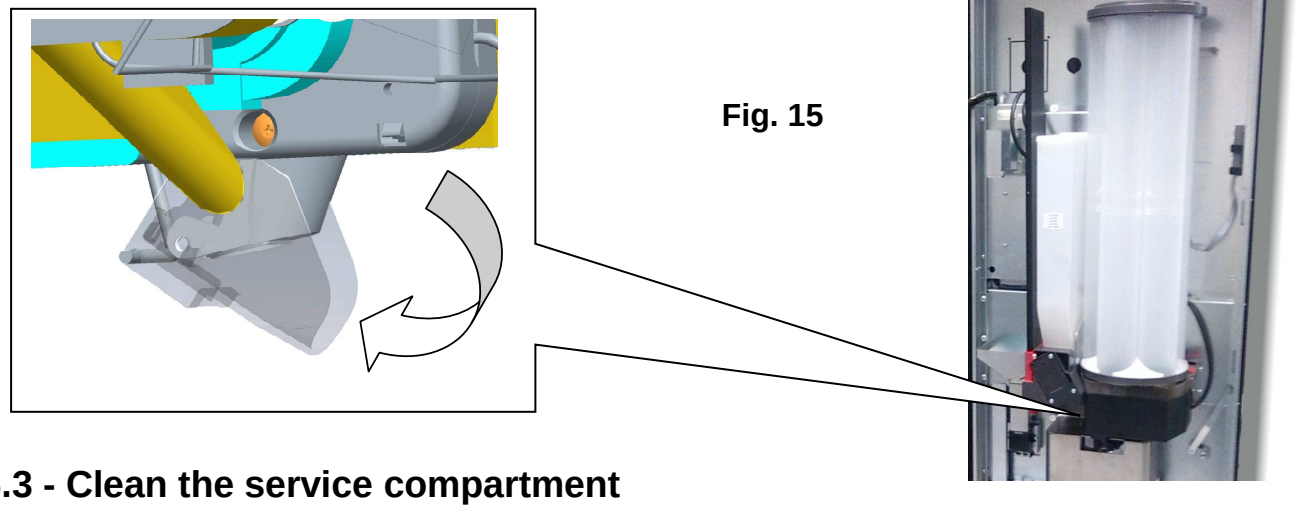


Fig. 15

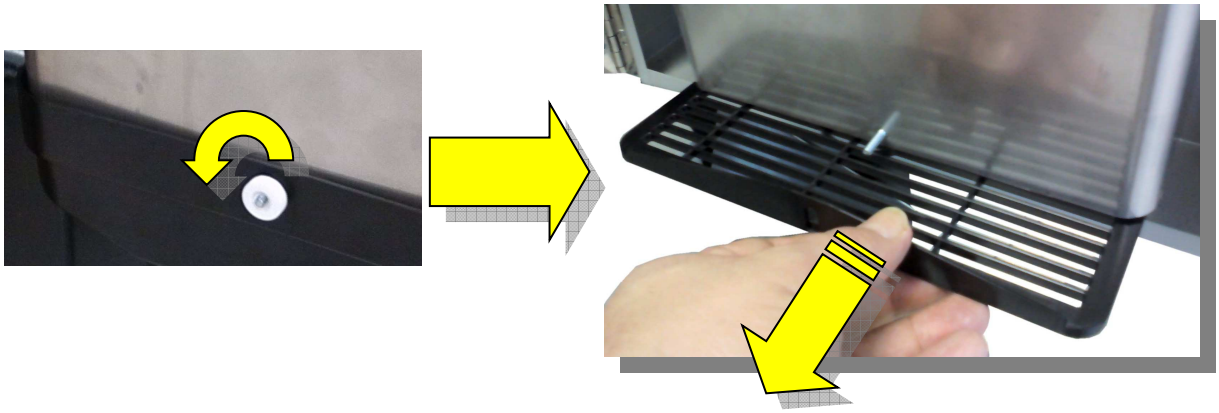
6.3 - Clean the service compartment

Remove the plastic nut that holds the tray.

Release the SERVICES TRAY CABINET (1) and remove. Proceed in the same way to remove the GRILLE (**2**).

Once cleaned, reassemble ensuring that they are positioned correctly in the services cabinet.

Do not use cleaning equipment that may leave scratch marks on the machine's cover plates.



6.4.- Cleaning cycle for the group brewing chamber

For hygiene reasons, this process should be performed at least once every three months in order to eliminate coffee particles from the brewing chamber, o 10.000 services.

Use special detergent tablets for super-automatic coffee machines. There are tablets weighing 2 to 3 g available on the market.

Before starting this operation

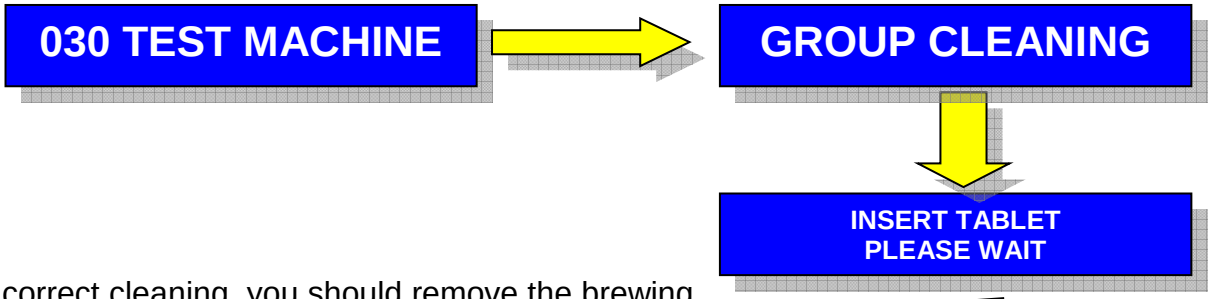
that the dregs tray is fitted on the machine, as liquids will fall in it.

You also need a cleaning tablet ready for use.

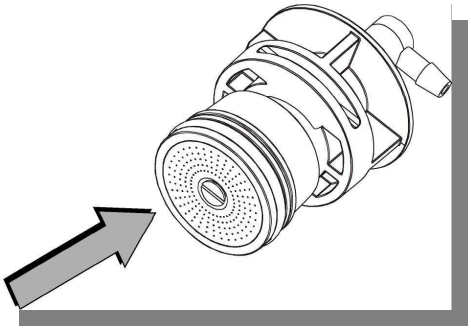
Once the machine starts the cleaning cycle, it cannot be stopped. If you want to stop the cycle for any reason, you must switch the machine off and turn it back on again.

When the cleaning cycle has finished, the machine will resume normal service.

To run the cleaning cycle:

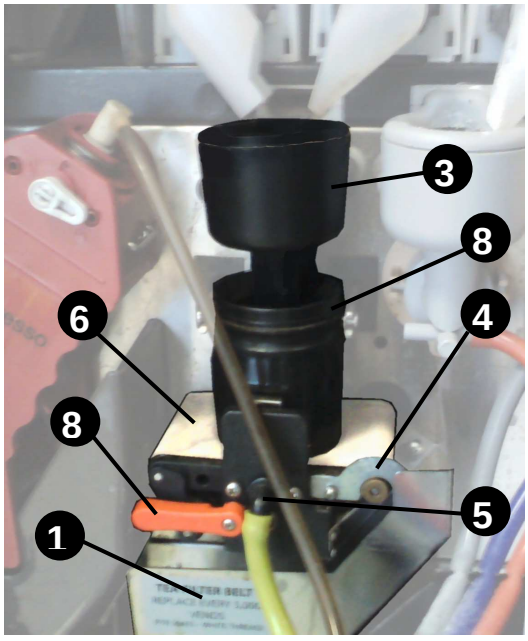


For correct cleaning, you should remove the brewing piston and clean the upper filter with cleaning paper or a brush to eliminate any particles which may remain on the filter. To dismantle the piston, follow the instructions in 5.4.



6.4.- Cleaning the tea brewer (on machines that incorporate it)

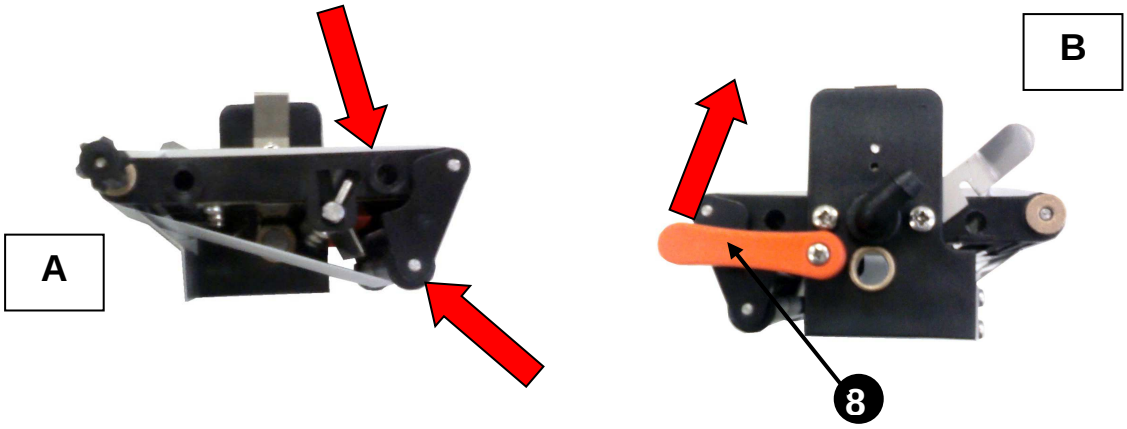
1. Open the door of the machine and switch machine off using the main switch.
2. Turn tea canister dispense chute upwards to prevent ingredients being spilled onto the floor of the machine.
3. Remove the tea leaf waste chute ❶ by lifting it up wards and towards you.
4. Remove outlet elbow ❺, by pulling gently whilst turning the elbow slightly.
5. Raise the brewer release lever ❹ to unlock the carriage assembly.
6. Gently slide carriage assembly ❻ towards you and remove it from the machine.
7. Remove mixing bowl ❸ .
8. Remove the brewer cylinder ❽ by swinging it upwards and then gently pulling it.
9. Wash the brewer and cylinder in de-staining fluid and rinse with clean water.



6.5.- Refitting the tea brewer

1. Refit brewer cylinder.
2. Refit the mixing chamber.
3. Refit brewer carriage onto machine. If it does not locate correctly, gently turn filter belt using the studded roller until it slides into place.
4. Lock the carriage in place by returning the release lever ❹ to the horizontal position; ensure that the groove on the lever engages with the slot on the shaft and that the carriage is secure.
5. Refit the tealeaf waste chute ❶ followed by the outlet elbow ❺, and mixing bowl ❸.
6. Turn tea canister dispense chute downward into mixing bowl.
7. Switch machine back on. Ensure that hands and loose clothing are clear of the brewer(s).
8. Close and lock the machine door as instructed.
9. Once machine has reset, test at least one Tea.

6.6.- Filter belt removal and replacement



1. Using fore finger and thumb compress the tensioning rollers as shown in A.
2. With the rollers compressed push and turn the red lever □ to the locked position as shown in B.
3. With the rollers locked in the compressed position the belt can now be removed.
4. The belt may be cleaned using de-staining solution but will progressively become blocked with scale and therefore require more frequent cleaning. A new belt will perform approximately 2000 vends before cleaning is required. It is recommended that a belt is replaced in any case after approximately 4000 vends.
5. Replace the filter belt making sure to thread the bottom edge beneath the scraper plate. Once the belt has been threaded over all three rollers it can be eased into place by sliding it sideways whilst turning the drive shaft.
6. Once the belt is in place press the red lever to release the tensioning roller and tighten the belt

6.5.- Detection of waste level

By means of a float in the waste bucket connected to microswitch, the machine detects the filling level of the bucket.

The machine will alert you with a message on the information display when the waste bin is full and it will go out of service until the bin is emptied.

6.6.- Exterior cleaning

Do not use a spray! Use warm water (between 20º C and 40º C) and any of the following products: dishwasher detergent, neutral shampoo for hair or glass cleaner without alcohol.

Rinse with an aqueous solution of vinegar (acetic acid) at a 2% concentration and dry with a soft cloth or chamois.

In the event of persistent stains (grease, beverages, etc.), use a solution of water and sanitary alcohol (96º ethanol) at a 1% concentration.

6.7.- Cleaning the payout unit

Consult the user manual of the payout unit installed.

THESE MACHINES SHOULD NOT BE INSTALLED IN PLACES WHERE THEY MAY BE EXPOSED TO STREAMS OF WATER, NOR SHOULD THEY BE CLEANED BY HOSEPIPE. CONSULT EXTERIOR CLEANING POINT.