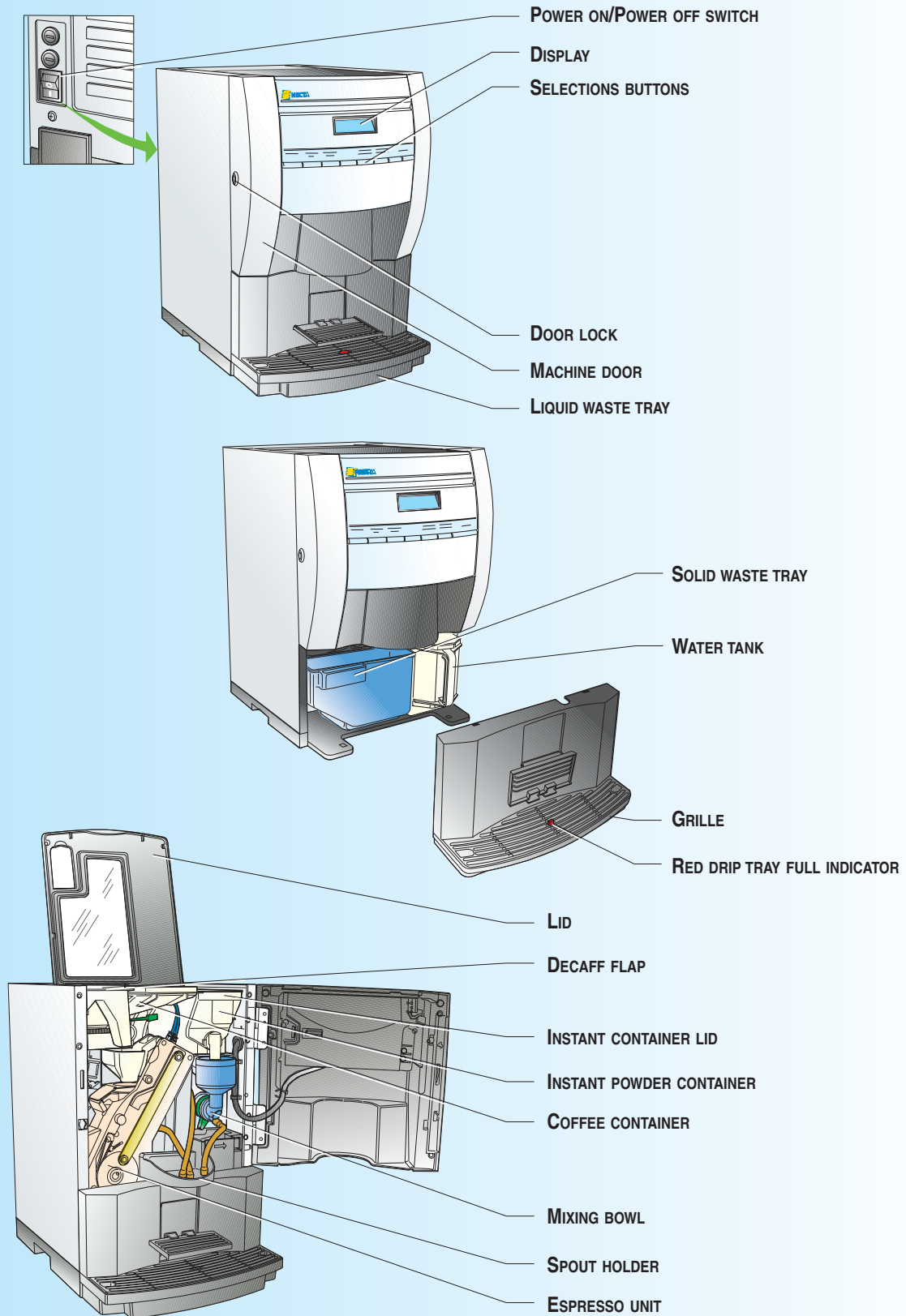


Below there are some simple instructions for loading and cleaning your machine.


INSTRUCTIONS

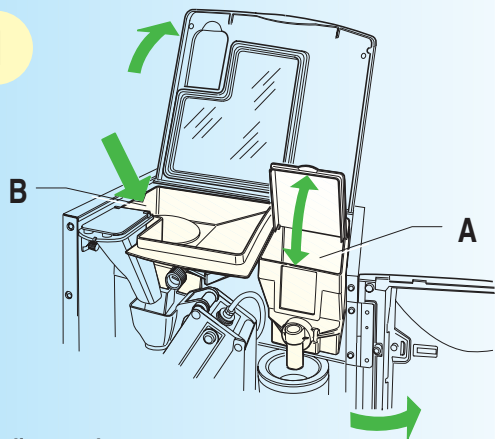

Operations to do with the machine turned ON.



CLEANING / LOADING

LOADING

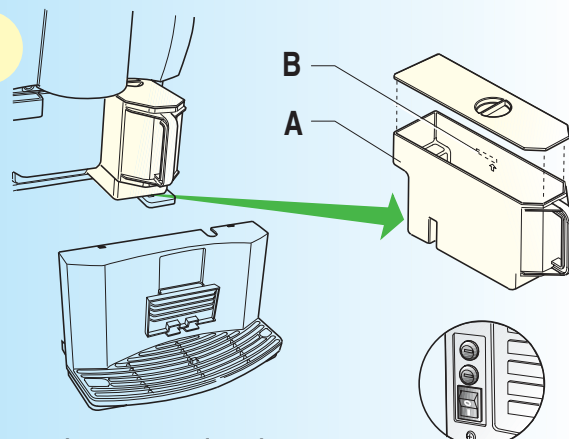
1



Loading products:

- Open the dispenser door.
- Lift the lid and open the instant powder container's lid (A).
- Load the product in (A), taking care not to compact the instant powder.
- Load container (B) with coffee beans.

2

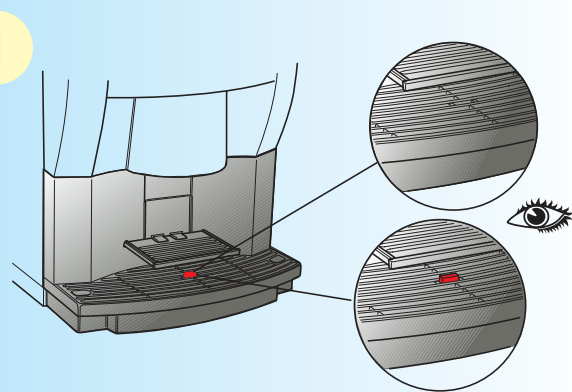


Filling up the water supply tank:

- Remove the liquid waste tray.
- Remove the water tank (A) by pulling on its handle.
- Fill the tank with drinking water up to the maximum level (B).
- Fit both the water tank and the liquid waste tray back into place.

REGULAR CLEANING

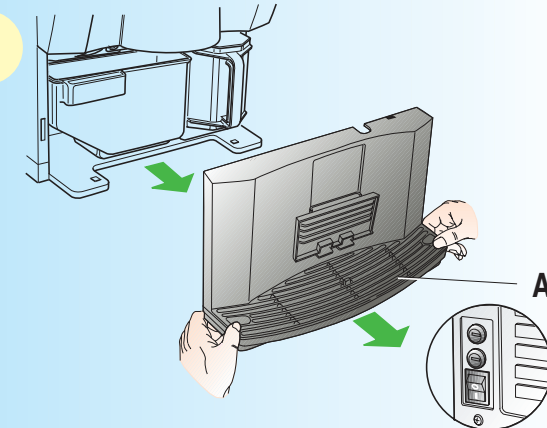
1



Emptying the liquid waste tray:

When the red float signal lifts up through the grille, it is necessary to empty the liquid waste tray immediately. The dispenser will then work normally. **It is advisable not to wait until the red drip tray full indicator is visible. It is recommended that the liquid waste tray is emptied regularly.**

2

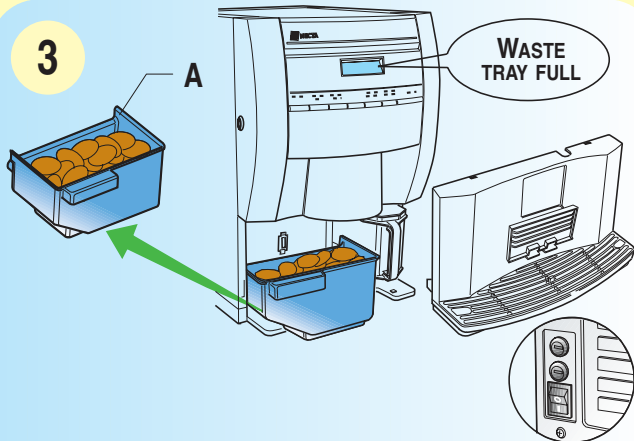


Emptying the liquid waste tray:

- Take hold of the sides of the liquid waste tray (A) firmly, then lift slightly and pull forward.
- Empty the tray and if necessary, wash it using a mild detergent solution.
- Re-fit the tray back into position.

REGULAR CLEANING

3

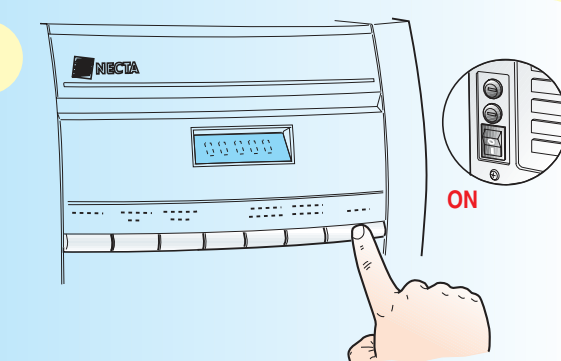


Emptying the solid waste tray:

When the "WASTE TRAY FULL" message appears on the display, the solid and liquid waste trays require emptying:

- Take hold of the sides of the liquid waste tray firmly, lift and pull.
- Remove the solid waste tray (A) and empty it.
- Fit both the solid and the liquid waste trays back into position.

4

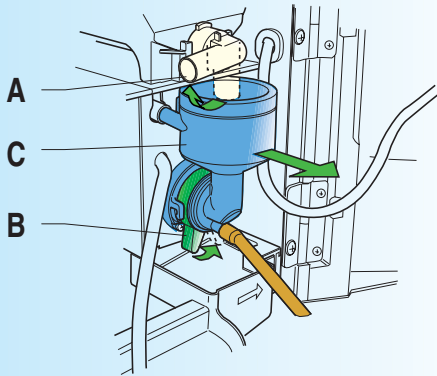


Rinsing the mixer:

- Press and hold the last selection button for 3 seconds.
 - When "Password" appears on the display.
 - Enter password for rinse function.
- The mixer rinsing cycle must be carried out regularly or after loading the instant powder.**

DEEP CLEANING

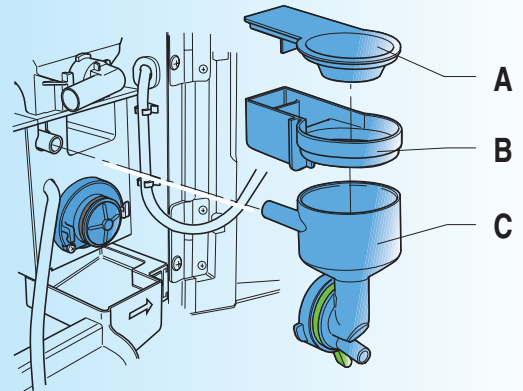
1



Removing and sanitising the mixer:

- Detach tube from mixer.
- Rotate the product dispensing nozzle (A) upwards to make operation easier.
- Rotate the lever (B) anticlockwise.
- Take hold of the mixer assembly (C) firmly, and pull.

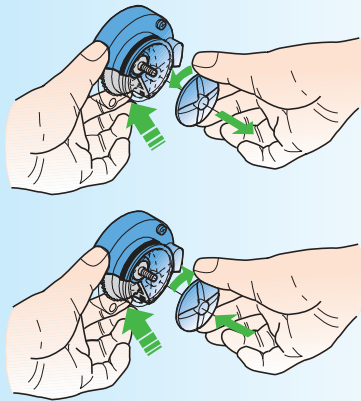
2



Removing and sanitising the mixer:

- Separate all the mixer assembly components: product funnel (A), powder deposit drawer (B), mixing bowl (C).
- Wash, rinse and dry completely.

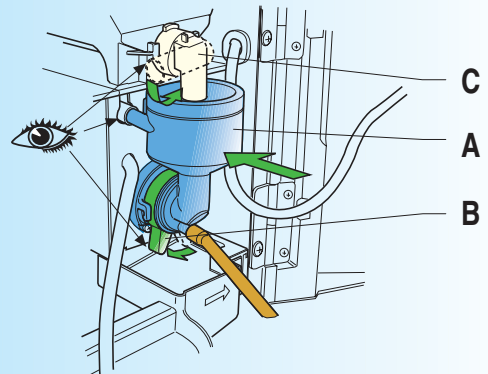
3



Removing and sanitising the mixer:

- To remove mixer impellers, use a finger to hold the cogged disk fitted on the mixer shaft below the mixer chamber and unscrew the impeller.
- Thoroughly wash and clean all of the removed components.
- Reassemble the impeller.

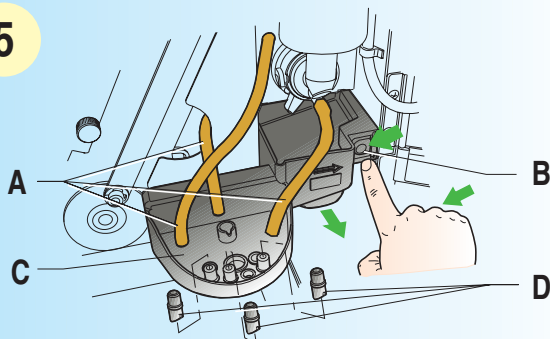
4



Reassemble the mixer:

- Reassemble all the mixer (A) components.
- Rotate the lever ring (B) clockwise to lock the mixer onto the dispenser.
- Rotate the product dispensing nozzle (C) back down again.
- Connect the tube to the mixing bowl.

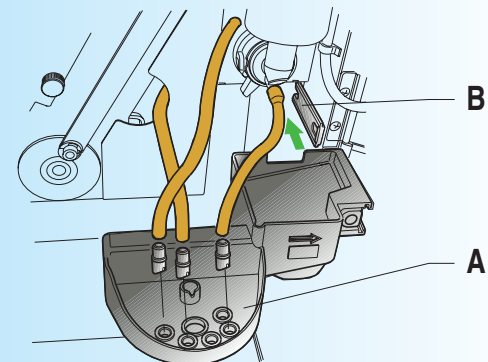
5



Cleaning the dispensing spouts:

- Detach the tubes (A) from the dispensing spouts.
- Press pushbutton (B) to release the dispensing spouts carrier plate (C).
- Detach the dispensing spouts (D) from spout holder (C).
- Thoroughly, wash and clean all the relative components.

6



Assembling of the dispensing spouts carrier plate:

- Insert the dispensing spout holder (A) into guide (B) press until it clicks.
- Reinsert the dispensing spouts onto the spout holder and connect the tubes onto their spouts.

CLEANING WASTE TRAYS

LIQUID WASTE

When the signal float surfaces from the grill, empty the liquid waste tray promptly. It is advisable not to wait for the float signal, but to empty the tray at regular intervals.

To remove the tray:

- Took the tray by its sides, lift it slightly and pull.
- Empty the tray and wash it with a neutral detergent solution

SOLID WASTE

The coffee beans canister capacity is greater than the solid waste tray capacity (if the support cabinet is not used).

The equipment signals that the maximum number of coffee-based dispensing cycles has been reached. The following message will appear: "Empty the tray".

The machine will lock after some dispensing cycles. If no solid waste tray is available, the machine is still ready to dispense instant drinks: the message "insert the tray" is displayed

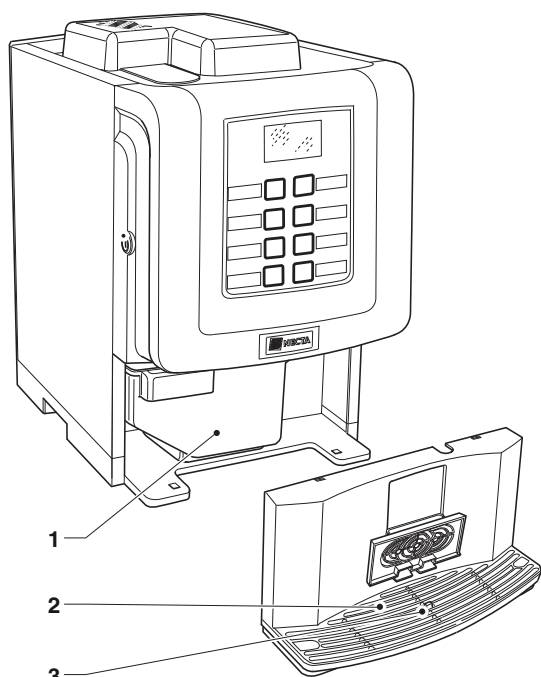


Fig. 7

- 1- Solid waste tray
- 2- Signal float
- 3- Liquid waste tray

CLEANING MIXERS AND FOOD CIRCUITS

The mixers and the conduits for dispensing instant drinks shall be carefully sanitised at the time of the installation of the machine and at least once a week or more frequently, according to the use of the machine, the inlet water quality and the products in use, in order to provide for hygiene on dispensing products.

It is absolutely forbidden to use water jets for cleaning.

For the models with cappuccinatore - besides following the instructions supplied by this paragraph - never forget to wash the cappuccinatore automatically every day.

The parts to be cleaned are:

- powder deposit drawer, powder funnel, mixers and instant drink dispensing conduit;
- dispensing nozzles;
- milker nozzle (models with cappuccinatore only)
- nozzle support;

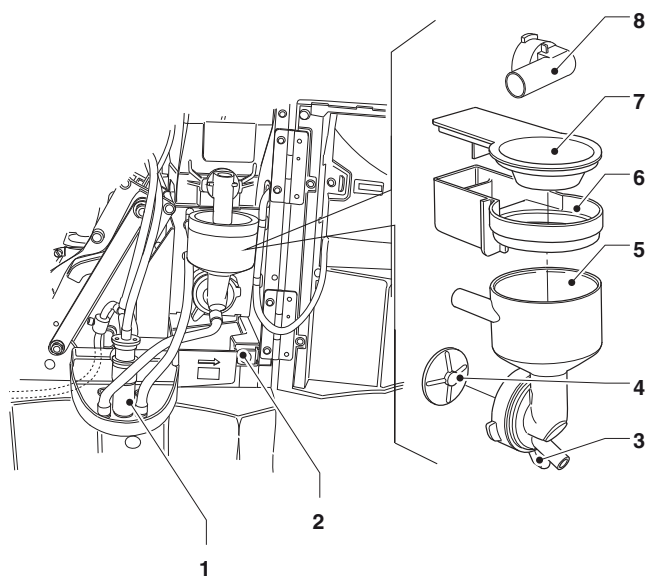


Fig. 8

- 1- Milker nozzle (models with cappuccinatore only)
- 2- Nozzle support release button
- 3- Water funnel fastening ring nut
- 4- Mixer impeller
- 5- Water funnel
- 6- Powder deposit drawer
- 7- Instant powder funnel
- 8- Powder conveyor

CLEANING THE BREW UNIT

Whenever you fill or at least once a week, it is recommended to remove any powder residue from the external parts of the brew unit, in particular in the funnel area, the filters and the scrapers.

CLEANING THE MILK TANK

Models with cappuccinatore only.

Every day or at the end of the service empty the milk tank and remove all residues; sanitise it and make sure that you have mechanically removed visible residues and films by using, if necessary, pipe cleaners or brushes.

CLEANING AND FILLING THE WATER SUPPLY TANK

Clean the tank at least once a week for the machines using the water tank

- Discharge the residual water from the tank
- Sanitise the tank; make sure that any visible residue and film has been removed by using pipe cleaners or and brushes.
- Fill in the tank with drinkable water up to the maximum level (specified on the tank)

SERVICE INTERRUPTION

If the machine should remain off for any reason for a long period of time, act as follows:

- empty the canisters completely and wash them carefully by means of sanitising products.
- empty the grinders completely and dispense till an empty message is displayed.
- wash the milk circuit (the models with cappuccinatore only), the brew unit and the mixers as guided.
- close the cock upstream from the water supply tube and empty the water circuit completely
- detach the machine from the mains.

SERVICE FUNCTIONS

If enabled in the programming menu, some operations can be directly carried out when the door is closed by entering the relative password.

Press key 7 and hold it down for over two seconds.

Enter the relative password to:

- dispense several selections consecutively to fill in a jug (jug facilities);
- dispense a selection freely (for models with payment system only)
- lock-unlock the keyboard.
If the keyboard lock is active, the "INTERRUPTED SERVICE" message is displayed.
- mixer wash.
The mixer shall be washed every day and whenever products are loaded to prevent the product from accidentally falling (during the load cycle) and from clogging the mixer.
- cappuccinatore wash (models with cappuccinatore only)
the cappuccinatore shall be washed whenever the milk dispensing cycle is interrupted (for a period of time) and/or at least every day.

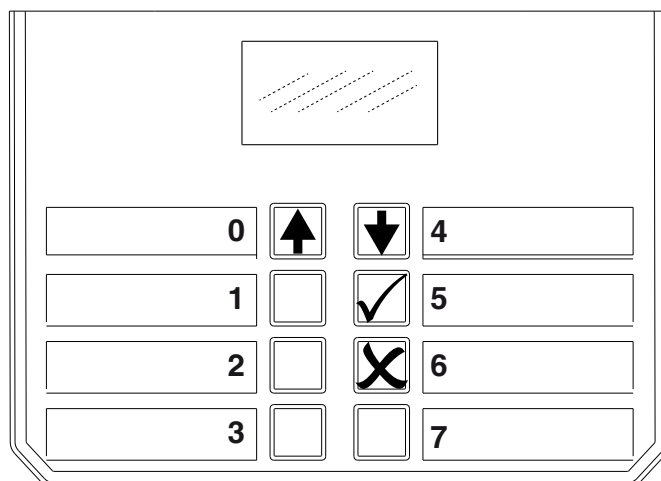


Fig. 11

CLEANING AT REGULAR INTERVALS

The operator of an automatic vending machine is responsible for its hygiene and cleaning on the basis of the health and safety rules in force.

The machine is to be cleaned at regular intervals; it is recommended to use a lukewarm water solution and non aggressive detergents.

To clean metal parts, never use any product containing abrasive or corrosive substances.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the above or the use of aggressive or toxic chemical agents.

Attention !!!

To clean the machine, NEVER direct any water jet against the machine:

CLEANING MIXERS AND FOOD CIRCUITS

The mixers and the conduits for dispensing instant drinks shall be carefully sanitised at the time of the installation of the machine and at least once a week or more frequently, according to the use of the machine, the inlet water quality and the products in use, in order to provide for hygiene on dispensing products.

It is absolutely forbidden to use water jets for cleaning.

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The parts to be cleaned are:

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- dispensing nozzles;
- milker nozzle (models with cappuccinatore only)
- nozzle support;

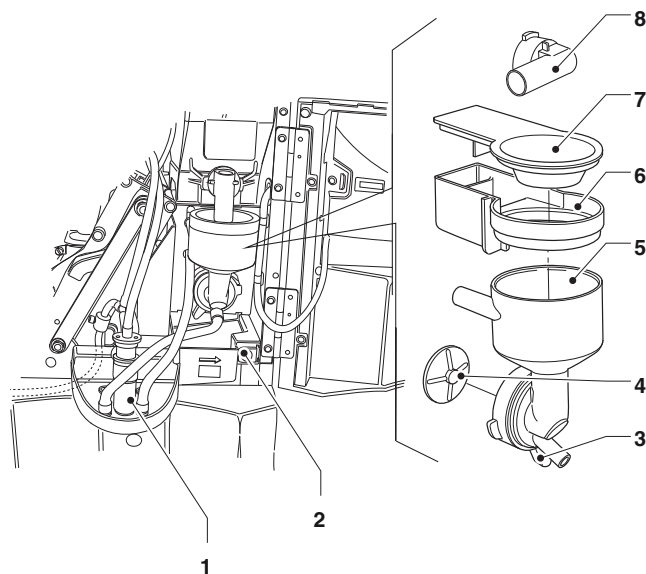


Fig. 27

- 1- Milker nozzle (models with cappuccinatore only)
- 2- Nozzle support release button
- 3- Water funnel fastening ring nut
- 4- Mixer impeller
- 5- Water funnel
- 6- Powder deposit drawer
- 7- Instant powder funnel
- 8- Powder conveyor

CLEANING THE SHELF AND INSTANT PRODUCT CANISTERS

- Remove the canisters from the machine;
- Disassemble the product outlet ports and extract the scrolls from the rear side of the canister;
- Clean all the parts by using a solution of hot water and sanitising products and dry them carefully.

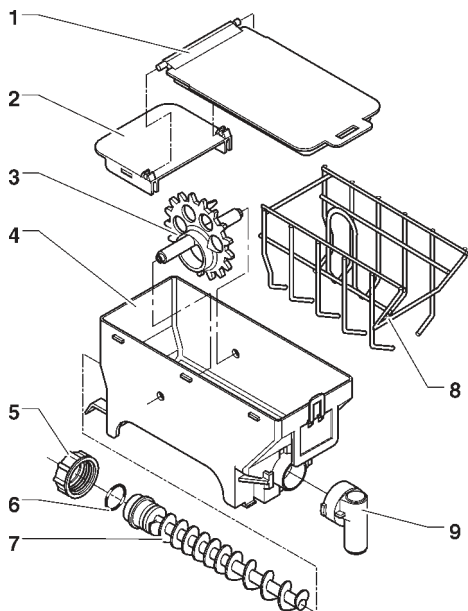


Fig. 30

- 1- Cover
- 2- Cover clip
- 3- Wheel
- 4- Canister body
- 5- Scroll fastening ring nut
- 6- Gasket
- 7- Scroll
- 8- Scraper
- 9- Powder outlet port

BOARD FUNCTION

The electronic boards are designed to be used on several equipment models.

If replaced or in order to change the machine performance, it will be necessary to check the configuration of the electronic boards and to download the corresponding software.

To access the electronic boards, remove the rear panel from the machine

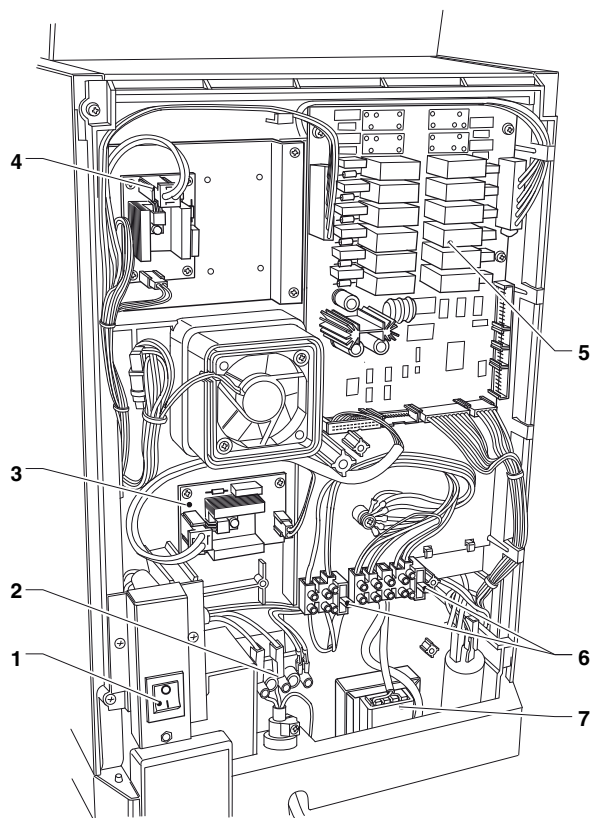


Fig. 31

- 1- Main switch
- 2- Connection terminal board
- 3- Espresso boiler control board
- 4- Steam boiler control board (models with cappuccinatore)
- 5- CPU / actuation board
- 6- Transformer protection fuses
- 7- Transformer