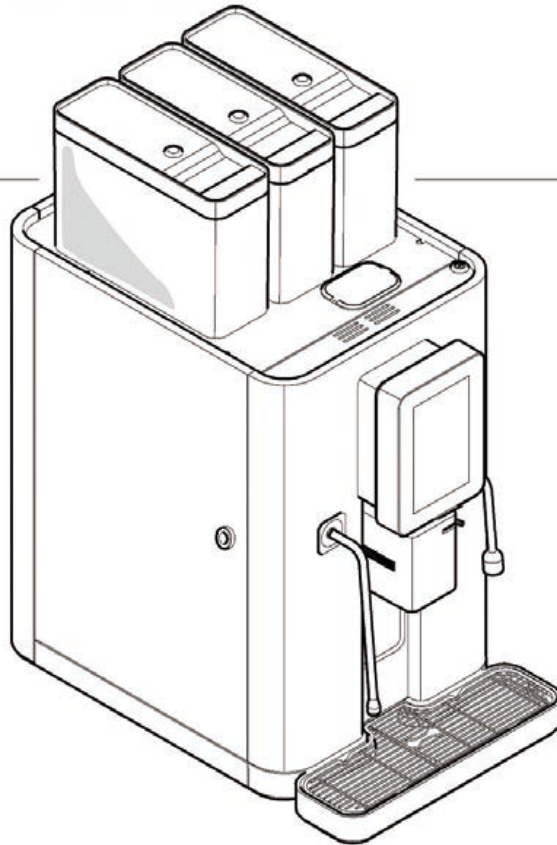


NEXTAGE



Type: CAP010

IT

UK

FR

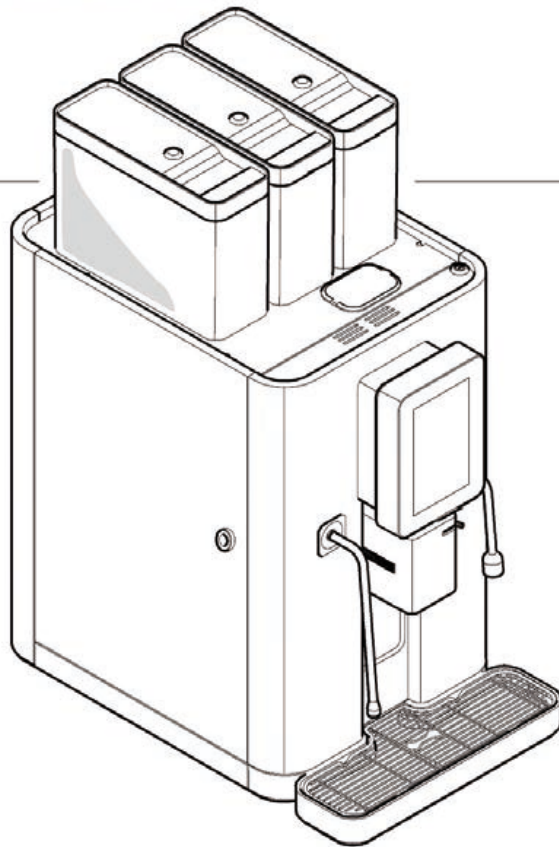
DE

ES

NL

PT

NEXTAGE



Type: CAP010

CE

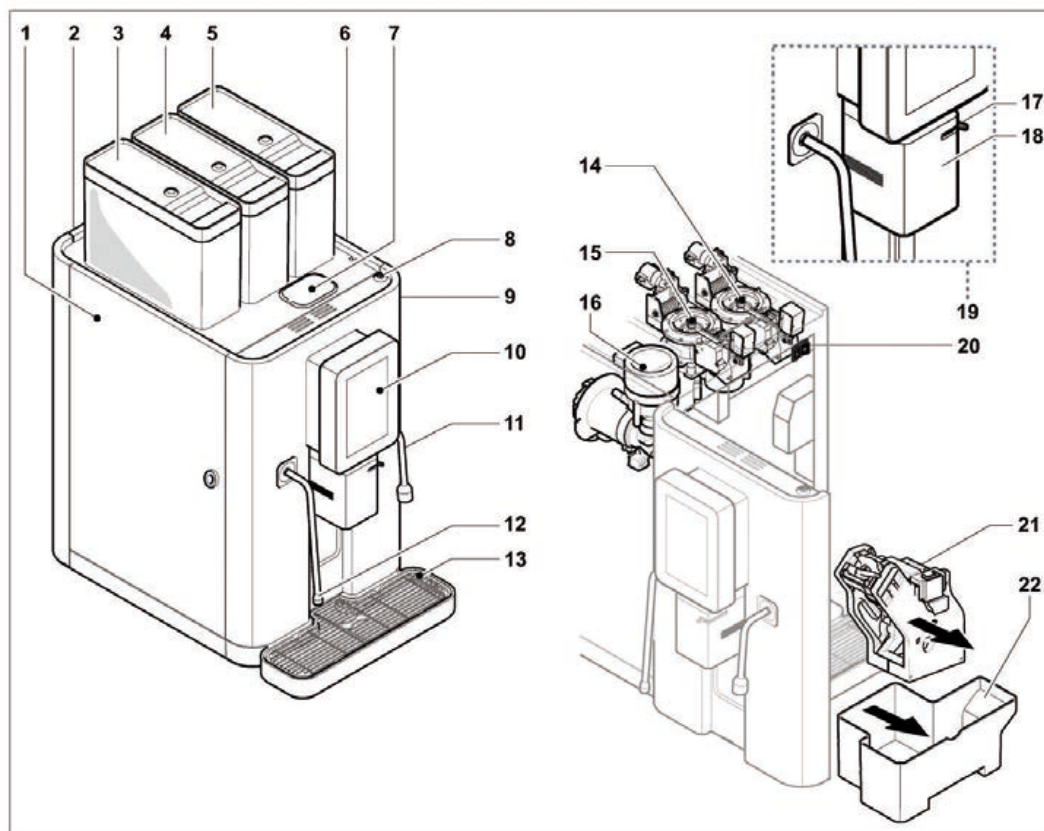
WARNING: This instruction manual is intended exclusively for specialized personnel.

USE AND MAINTENANCE

UK

MAIN PARTS

Nextage Main Parts



1	Left hand side panel
2	Back panel
3	Instant product container
4	Left coffee bean hopper
5	Right coffee bean hopper
6	Right hand side panel
7	Pre-ground coffee door
8	Door lock
9	Door
10	Control panel
11	Hot water wand


12	Steam wand
13	Drip Tray
14	Coffee grinder/right dosing unit group
15	Coffee grinder/left dosing unit group
16	Mixer
17	Milk crema adjusting device
18	Dispenser cover
19	Dispenser
20	Power button
21	Coffee Group
22	Dump box


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I INTRODUCTION TO THE MANUAL


I.1 Introduction


 This manual is an integral part of this machine and it must be kept in a handy place, in good conditions, for as long as the machine will be operating (including any transfer of ownership). Il suo fine, è la trasmissione delle informazioni necessarie all'uso competente e sicuro della macchina stessa.


 In case of lost or deterioration of this brochure, please ask a copy to the Authorized customer Service Center, specifying the model and the year of construction of your machine.


 The Authorized Customer Service Centers, are also available for any technical explanation, information on its operation, technical assistance and spare parts supply.


 The subjects mentioned aim, in an exclusive way, at ensuring the proper use of the machine, in the safest way for users, the very machine and the environment. This is made through a simple diagnostics of troubles and anomalous functioning, and by carrying out some simple checks and maintenance operations, always respecting the precautions explained in the following pages and the current Safety and Health Regulations

 Before any intervention read very carefully and be sure to have completely understood the subject of this brochure.

 If several persons use (individually) this machine, everyone must previously and very carefully study the Instruction Manual.

 The manufacturer reserves the right to modify and improve the described models, without being bound to give any notice.

 For any particular need contact the Distributor or your Country Importer (if any) or the Constructor.

 All the rights of this brochure are reserved to SAECO Vending S.p.A.. Any copy or even partial divulgation, not expressly authorized in writing, are strongly forbidden.

 Always refer to this publication before carrying out any operation.

Manufacturer: SAECO Vending S.p.A.
Località Casona, 1066 40041 Gaggio Montano
Bologna, Italy

I.2 Symbols used

This publication contains various warnings which indicate different degrees of danger or skills required.

Alongside the graphic symbol, a message will define the procedures to be adopted and all useful information will be detailed.

 Warning

Information about the user's safety and the machine integrity.

 Prohibition notice

It is used to highlight actions/operations not to be performed.

 Important

It draws the attention on a particularly important subject.

 Machine off

Operations to be done without power supply .

 User

Actions concerning the machine user.

 Maintenance Technician

Operations strictly concerning personnel in charge of unscheduled maintenance or repairs.

2 INFORMATION ABOUT THE MACHINE

2.1 Notes for the user

The appliance must be installed in a properly lighted, sheltered and dry location and on a working surface able to withstand its weight.

To guarantee the correct operation and reliability over time, the following is recommended:

- ambient temperature: from +1°C to +25°C;
- maximum humidity: 90% (not condensed).

For special installations not covered in this publication, please contact the dealer or the local importer. If this is not possible, please contact the Manufacturer directly.

For all possible requirements, always refer to the Distributor or Importer for each Country. If a specific Country has no Importer, recourse should be made directly to the Manufacturer.

The Manufacturer's maintenance service is available to clarify any doubts concerning the correct operation of the appliance.

In case of damages to the power cable, it must be replaced by the Manufacturer or by its Technical Assistance Service, or alternatively, by a person with similar qualifications.

The AUTHORISED SERVICE CENTRE is available for any type of explanation and information pertaining to appliance operation and to satisfy requests for the supply of spares or technical assistance.

The Manufacturer reserves the right to introduce further improvements to the appliance without notice.


All rights of reproduction of this manual are reserved by the Manufacturer.


The Maintenance Technician must carefully read and respect the safety warnings contained in this manual so that every intervention concerning installation, starting up, use and maintenance will be safely carried out.


2.2 Intended use of the appliance

The machine is intended for the brewing of coffee and hot beverages (decaffeinated coffee, cappuccino, chocolate, etc.). The dosage of each type of brewing can be programmed. Instant products must be consumed right after the brewing and cannot be stored for long.

Any other use is to be considered improper and therefore dangerous.

 Do not place any product inside the machine which may be dangerous as a result of unsuitable temperatures.

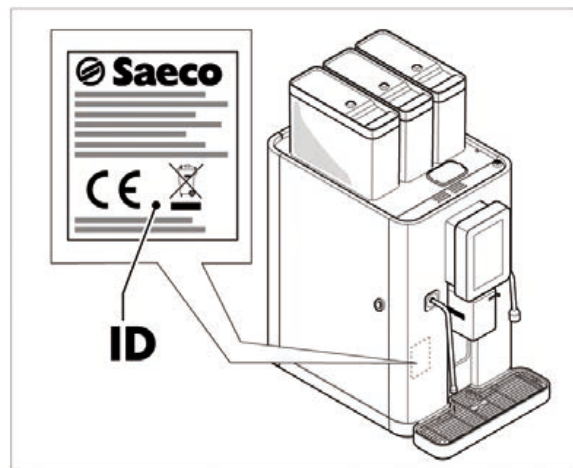
 Improper use of the vending machine invalidates all warranties. The Manufacturer declines any liability for damage to property or injury to persons.

 Improper use also includes:

- any use of the vending machine other than the intended use and/or according to procedures which are not described in this publication;
- any intervention on the appliance contrasting with the indications referred to in this manual;
- any alteration of components and/or safety devices without prior consent of the Manufacturer or carried out by personnel not authorized for such operations;
- any location of the vending machine not provided in this manual.

2.3 Appliance identification


The appliance is identified by the model name and serial number shown on the special plate.





ID Data plate

The following data can be found on the plate:

- name of Manufacturer;
- marks of compliance;
- model;
- serial number;
- year and month of manufacture;
- supply voltage (V);
- supply frequency (Hz);
- electrical power consumption (W).
- number of phases of the electric line (PH);
- pressure allowed in the water network (MPa);

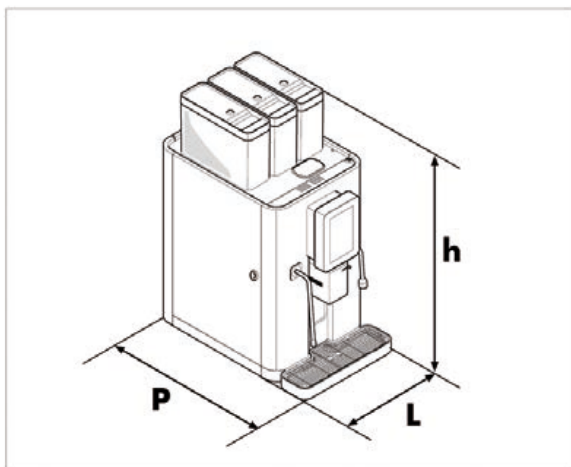
 It is strictly forbidden to tamper with or modify the data plate.

 When contacting the technical service, always refer to this plate by indicating the technical data shown on it.

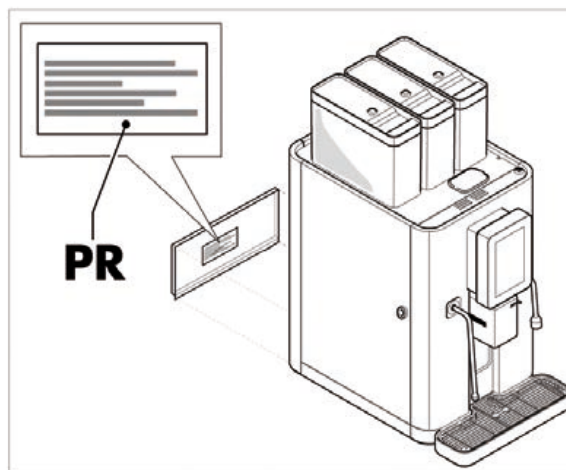
 In case of any request to the Authorized Customer Service Centers, model and serial number must be specified.

2.4 Technical data

Dimensions (w x h x d)	364 x 790 x 596 mm
Weight	60 kg



Power consumption	see data plate
Supply voltage	see data plate
Electric voltage frequency	see data plate
Power cord length	3,000 mm
Water mains connection	3/8"
A-Weighted sound pressure level	less than 70 dB
Water mains pressure	See the pressure data plate



PR. Data plate showing minimum and maximum water supply pressure

Container capacity

Bean hopper capacity	
Coffee beans	1,3 kg

Instant product container capacity	
Tea	1,5 kg
Hot Chocolate	1,75 kg
Barley	0,33 kg
Freeze-dried coffee	0.3 kg

3 SAFETY

3.1 Introduction

According to the low voltage Directive 2006/95/EC (substituting Directive 73/23/EEC and following amendments) and the CE marking Directive 93/68/EEC, SAECO VENDING has arranged for a NextAge technical file at its premises, thus transposing the following standards during the designing phase:

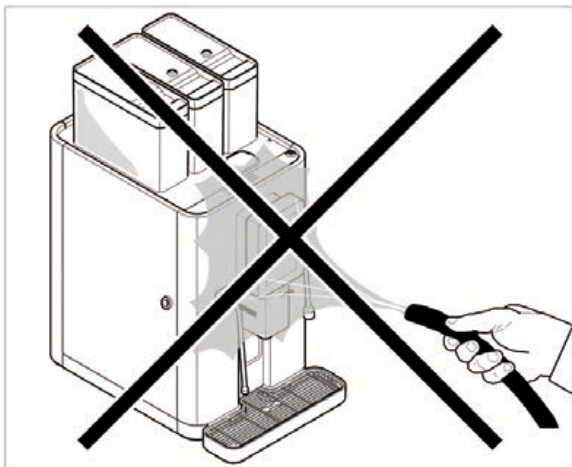
- | | |
|----------------|-----------------|
| - EN 55014 | - EN 61000-4-4 |
| - EN 6100-3-2 | - EN 61000-4-5 |
| - EN 61000-3-3 | - EN 61000-4-11 |
| - EN 61000-4-2 | - EN 60335-2-75 |
| - EN 61000-4-3 | - EN 60335-1 |

3.2 General safety regulations



It is forbidden to:

- disable the safety devices installed on the appliance;
- carry out maintenance on the machine without unplugging it first;
- Install the appliance outdoors. It is advisable to place it in a dry place where the temperature does not drop below 1°C, in order to prevent any possible freezing.
- use the machine for purposes other than those indicated in the sale contract and in this publication;
- connect the appliance to the mains using multi-sockets or adapters;
- use water jets to clean the vending machine.



It is compulsory to:

- check the electrical power line for conformity;
- use original spare parts;
- read the instructions contained in this publication and in the enclosed documents carefully;
- use personal protection devices during installation, testing and maintenance operations;
- Use a new water network connection set each time the machine is disconnected and connected again to the system.

Precautions for preventing human errors:

- make the operators aware of safety issues;
- handle the machine, either packaged or unpackaged, in safe conditions;
- have a thorough knowledge of the installation procedures, its operation and limits;
- dismantle the machine in safe conditions, in accordance with the environmental protection and health and safety laws in force.



To prevent machining residues from coming into contact with the beverages, dispense about 0.5 l water for each dispensing path before definitely starting the vending machine. The dispensed beverages can be consumed only after performing this operation.



Do not install the appliance in a location where water jets may be used.



The appliance must only be installed in places where it can be used and maintained only by qualified staff.



In case of failure or malfunctioning, please refer only to the qualified personnel of the technical service.



The Manufacturer declines any liability for any damage caused to property or injury caused to persons as a result of failure to observe the safety regulations described here.

3.3 Operators' requirements

Two operators with different skills are required in order to guarantee the appliance's safety:



User

Person in charge of using and attending the machine. The user is allowed to: Operate the appliance, adjust the operating parameters, stop the appliance, refill the appliance with coffee and instant products, empty the liquid collection tray and the coffee grounds drawer, clean the outside of the appliance. On detection of appliance malfunctions, the User must request the assistance of the Maintenance Technician.



The User is not allowed to carry out operations indicated in this manual as competence of the Maintenance Technician.



Maintenance Technician

Person in charge of installation, adjustment, set-up and, in general, maintenance operations on the machine.



Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

3.4 Safety devices

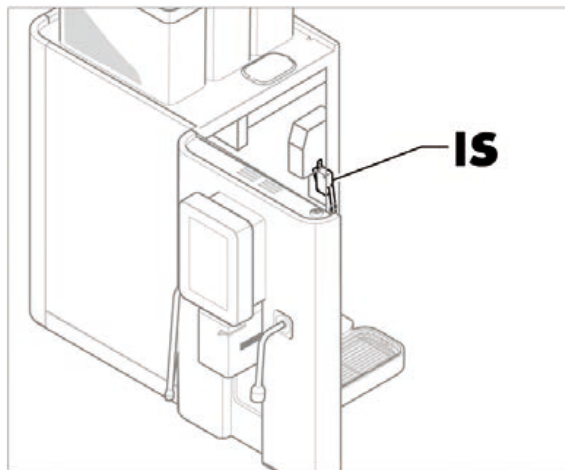


The machines described in this brochure are in conformity with the specific current European Regulations and therefore all their potentially dangerous parts are protected.

Any overpressure in the water system that produces steam and hot water is detected by 3 safety valves.

A thermostat avoids boilers overheating.

The door position is controlled by 1 microswitch that stops machine operation when the component is not placed correctly.



IS

Safety switch

An electronic pulse counter stores the number of brewing procedures performed and allows the scheduled maintenance to be programmed.

3.5 Residual risks



Do not use containers that are not made of food materials.



The structural characteristics of the machines described in this brochure, do not protect the user from the direct steam or hot water spouts.



Danger of burns.



During hot water and steam brewing do not turn the spouts towards yourself or someone else.



Grab the spout only by the respective anti-burns protectors.

4 HANDLING AND STORAGE

4.1 Unloading and handling

Unloading from the transport vehicle and handling operations of the appliance must be carried out by qualified personnel only and using suitable equipment.



The appliance must always be kept in upright position.



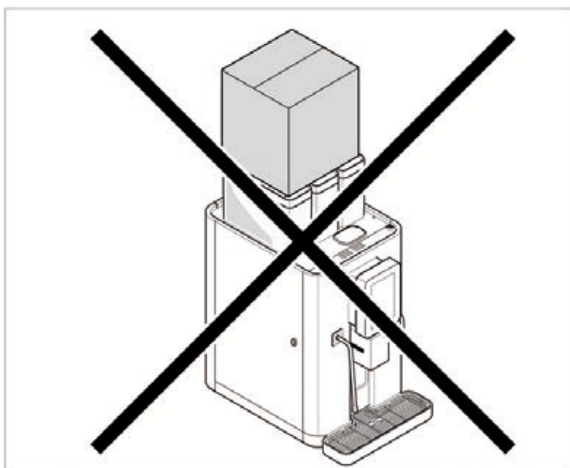
Avoid:

- dragging the appliance;
- Overturn or lay down the appliance during transport and handling;
- shaking the appliance;
- lifting the vending machine with ropes or cranes;
- leaving the appliance exposed to the elements, in humid areas or close to heat sources.

4.2 Storage


If the appliance is not installed within a short time, but is to be stored for a long time, it shall be kept in a sheltered place according to the following instructions:

- the packaged appliance shall be stored in a closed, dry area at a temperature between 1°C and 40°C;
- do not put other appliances or boxes on the appliance;
- in any case, it is good practice to protect the appliance from possible deposits of dust or other substances.




5 INSTALLATION


5.1 Warning


 The appliance cannot be installed in external areas. Avoid installing it in areas where the temperature is lower than +1°C or higher than 25°C and in particularly humid or dusty places and it should not be installed in places subject to explosion or fire hazards, or where cleaning is done with water jets.

Before unpacking, check that the installation area complies with the following specifications:

- the electric socket which the appliance is connected to must be easily accessible for the user, so that the user will easily disconnect the appliance from the electric mains when necessary;
- the socket voltage must comply with that on the identification plate;
- the maximum angle of inclination of the supporting surface must NOT exceed 2°.

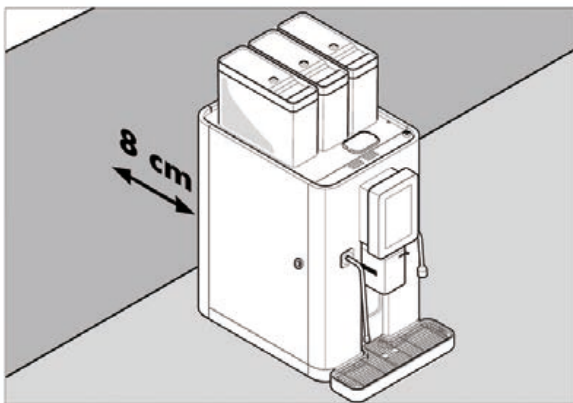
 Check if the surface where the machine is installed has the adequate dimension and solidity to support the machine safely.

 For a correct and ergonomic use of the machine, it is recommended to install it onto a surface which is at least 1 m high.

 The appliance must be installed on a horizontal surface.

The appliance must only be installed in places where it can be used and maintained only by qualified staff.

If the appliance needs to be positioned close to a wall, it is necessary to leave a space of at least 8 cm between the appliance's back and the wall in order to make sure that the air outlet grill at the back of the appliance is unobstructed.



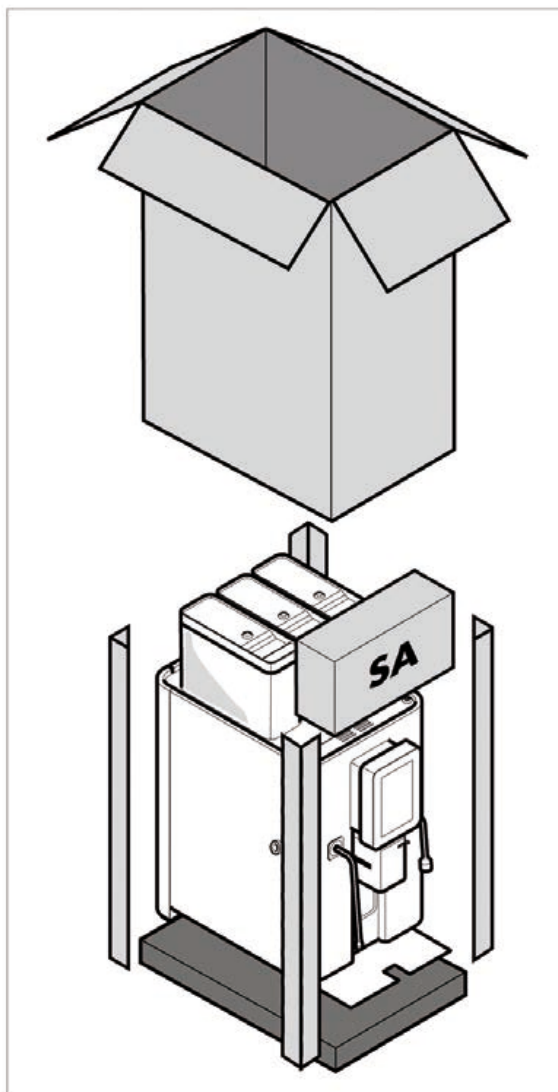
5.2 Unpacking and positioning

On receipt of the appliance, make sure that it has not suffered any damage during transport or that the packaging has not been unduly opened with consequent stealing of the components contained in it.

If damage of any kind is found, the courier must be informed and notice must be given to the importer or the seller immediately.

If these are not in the purchaser's country, please contact the manufacturing company directly.

The appliance is protected by 4 angle bars and a plastic bag and is delivered in a box.



The appliance is supplied with an “ACCESSORY BOX” that contains the following items:

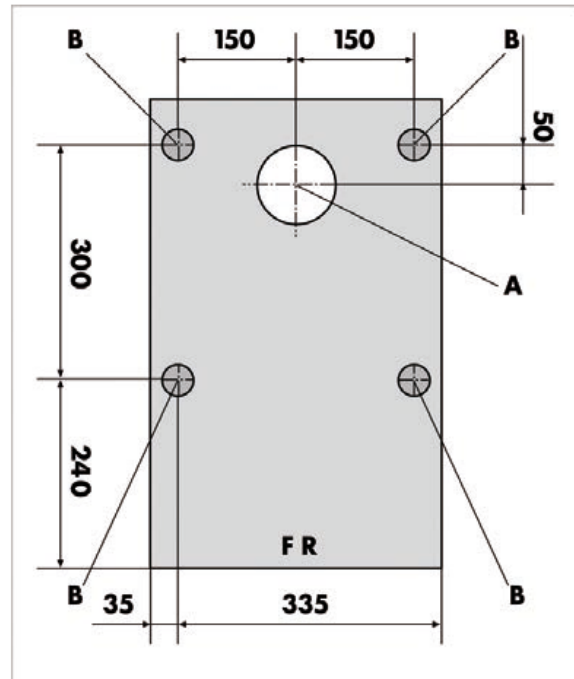
- Instruction booklet
- Drip tray
- Rear spoiler
- No. 2 side spoilers
- Filling tube
- Drain tube
- Metal clamp
- Silicone hose
- Scraper
- No. 2 small brushes
- Measuring scoop
- Cleaning brush
- Detergent
- Grease tube
- Door key

Check that the surface where the appliance shall be positioned is steady.

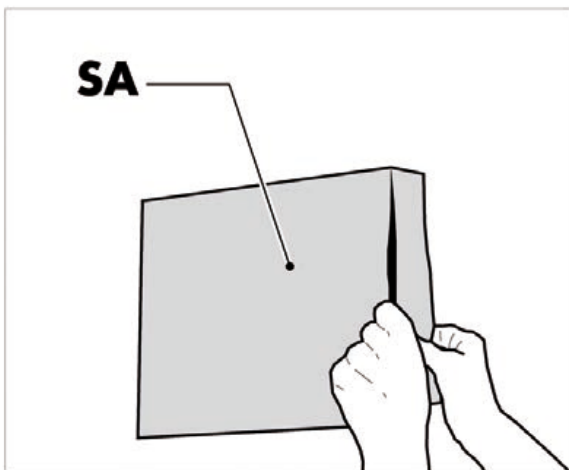
Make a 100 mm Ø hole on the surface (hole A in the figure).

Install the machine in its final position on the supporting surface (the rings B indicate the ideal position of the adjustable feet).

Level the machine by setting the adjustable feet.





- FR Machine front side
 A Hole to be made
 B Ideal position of the adjustable feet




SA Accessory box

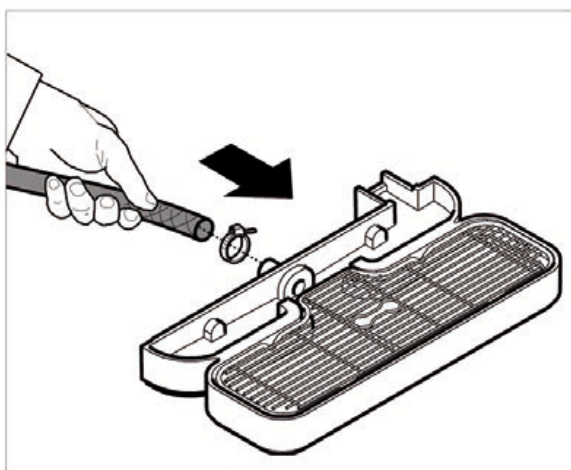
5.3 Connection to water mains

 Before connecting the appliance to water network, please read and follow the applicable regulations in force in your country.

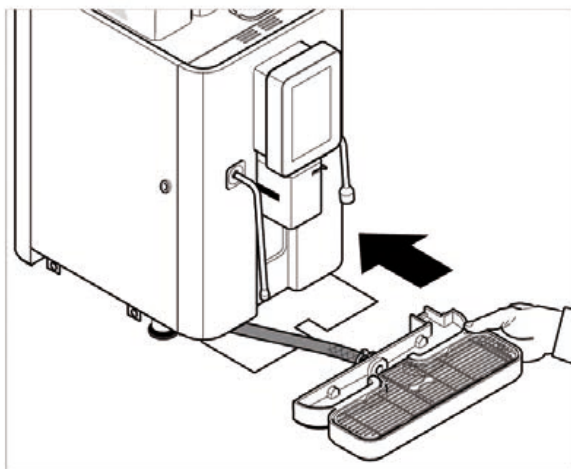
 Make sure the water network provides drinkable water, with pressure ranging between 0,15MPa - 0,8MPa (1,5 and 8 bars).


 Water hardness should not be less than 8°F.

Use the metal clamp to connect the drain tube to the drip tray.




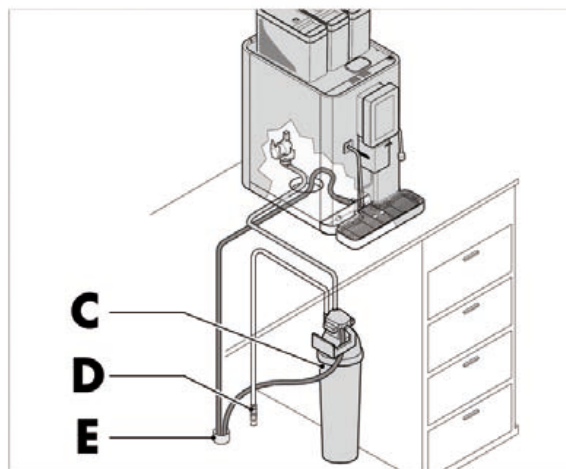
Insert the drip tray into the machine front.



 We recommend that the machine be supplied with water treated by a descaling device, particularly for water with high content of calcium and magnesium (hard water).

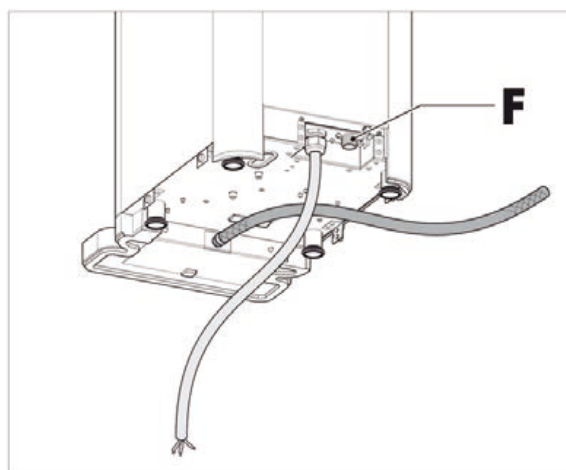
Connect the water filter (C) to the water network (D).

 Before connecting the water softener to the machine, wash the machine until the water is clear.




C Water Filter
D Water network
E Drain channel


Connect the machine to the drinking water network by means of the coupling (F). Only a tube and couplings suitable "for food" must be used for the connection.




F Water inlet coupling

Insert the filling tube and the drain tube into the hole A. Connect the drain tubes to the drain pipe (E).


 Should the machine be moved to a different place, the fitting unit must be replaced with a new one (water network connecting pipe).


 The water mains pipe should be certified according to the standard IEC 61770.

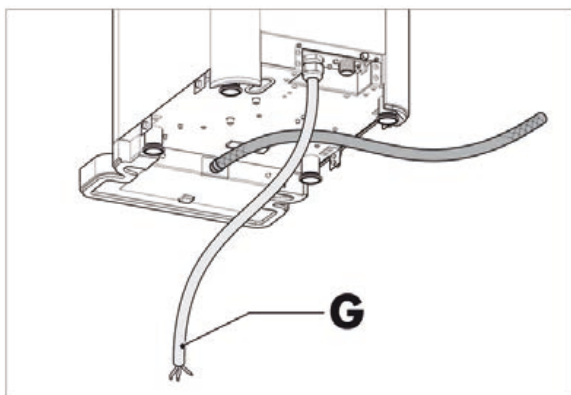
5.4 Connection to the electric network

 The Maintenance Technician, who is responsible for the installation of the machine, must ensure that:

- the electric system complies with current safety regulations;
- the supply voltage corresponds to that indicated on the data plate.

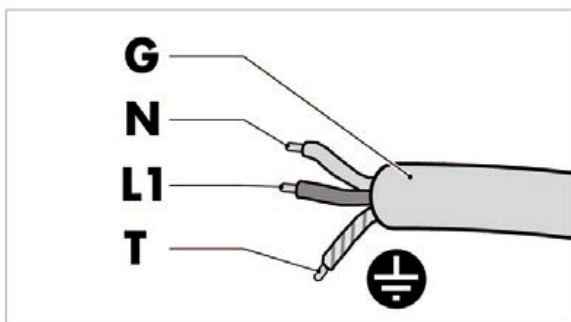
 If in doubt, do not proceed with the installation and ask qualified and authorized personnel to check the system accurately.

 Also make sure that the electrical system the appliance is connected to has the maximum load capacity required, as indicated on the data plate.



G Power cord type H07RNF sec. 3x2.5 mm²

Insert the power cord (G) into the hole A.




G Power cord type H07RNF sec. 3x2.5 mm²

N Neutral

LI Phase


T Ground


 Depending on the current regulations of the Country where the machine operates, the cable connecting the electric line has to be pre-set or equipped with an all-pole switch (with a minimum contact opening of 3 mm), (or with a plug in accordance with the same regulations).


- The all-pole switch must suit to machine input and be able to detect all voltage polarities.

- Check that the electrical cables of the system are proportioned to machine input.

Connect the appliance to the mains by means of the power cord (G).

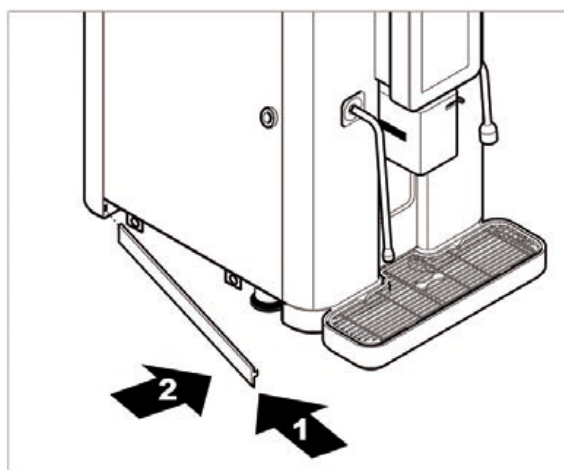
 Make sure that the electrical plug is easily accessible even after installing the machine.

 The electric socket which the appliance is connected to must be easily accessible for the user, so that the user will easily disconnect the appliance from the electric mains when necessary.

 If damaged, the power cable must be replaced by the Maintenance Technician only.

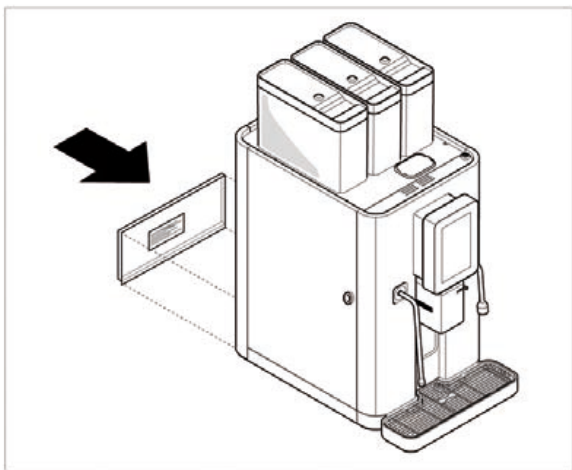
5.5 Mounting the Spoilers

Insert the left side spoiler as shown in the figure.

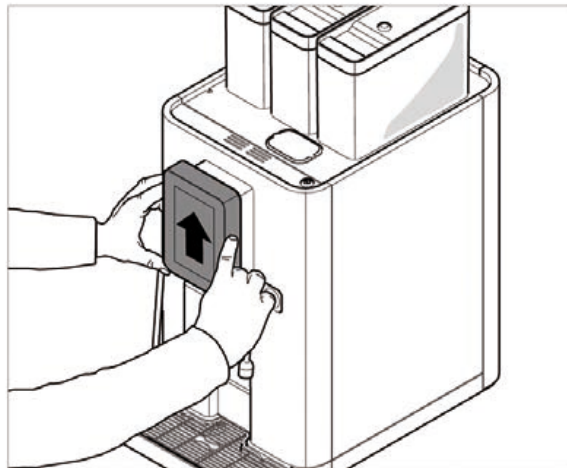


Do the same for the right side spoiler.

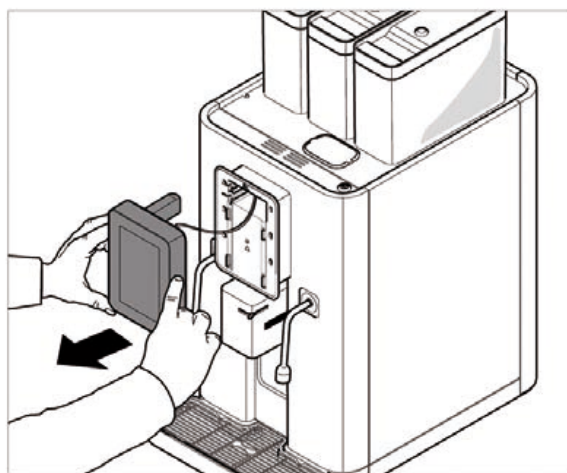
Insert the rear spoiler as shown in the figure.



Slide the control panel upwards.



Now the control panel is not attached to the machine any more and should be removed as shown in the figure.



5.6 Connecting the USB Port

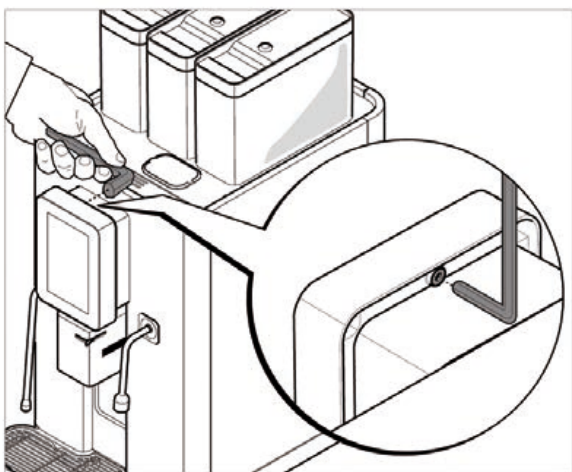
The USB port can be used to connect the machine to the AUTHORISED SERVICE CENTRES' appliances in order to carry out checks and programming operations.

To access the USB port perform the following operations.

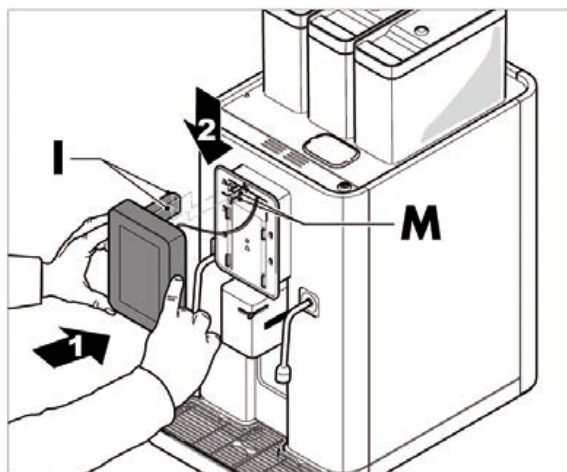


Each operation via USB port must be carried out with the door closed.

Loosen the socket head screw that is placed on the back of the control panel.

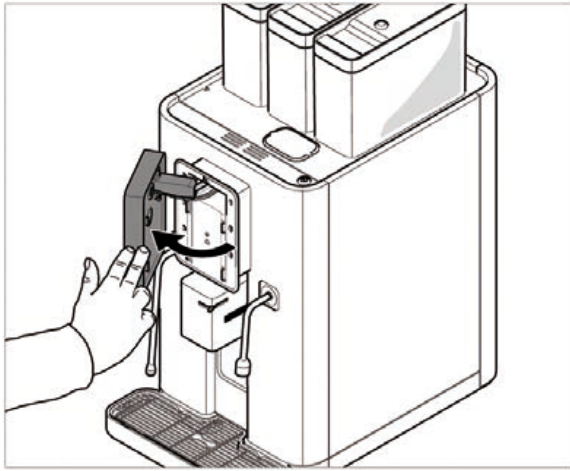


Attach the pins I to the suitable guides M as shown in the figure.

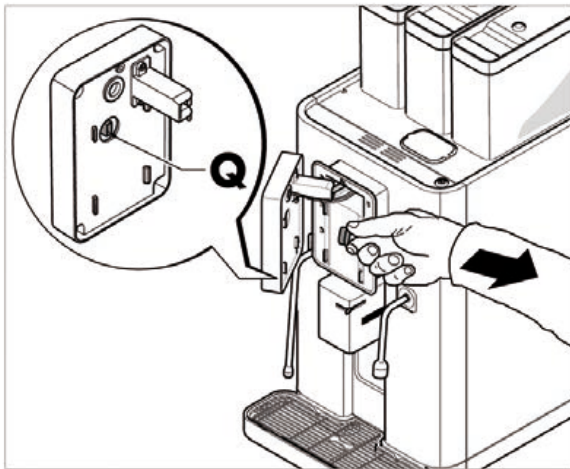


I Control panel pin
M Control panel guide

Turn the control panel as shown in the figure.



Remove the cap from the inner side of the control panel and connect to the USB port Q.



Q USB port

6 DESCRIPTION OF CONTROLS

6.1 Commands

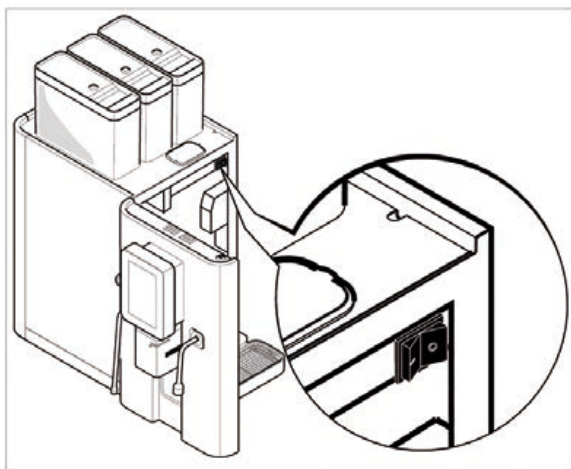
The appliance has the following controls:


- Power button
- Control panel


6.1.1 Power button

When the machine is connected to the mains and the all-pole switch is set to "I", the following happens when operating the power button:

- Power button set to "0", the control panel is off.
- Power button set to "I", the control panel is on.



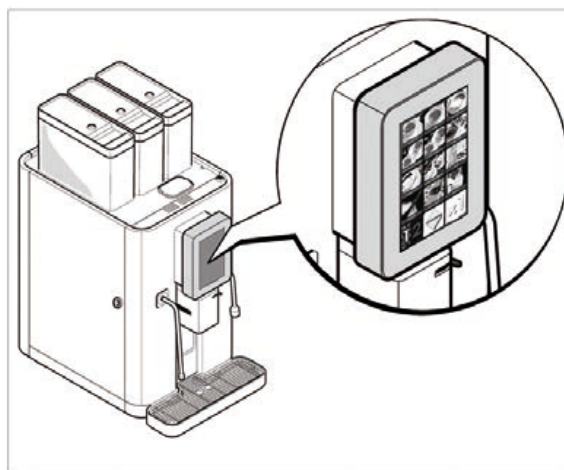
 The fact that the power button is set to "0" does not represent a guarantee that the machine is not powered.

 When performing any kind of cleaning or maintenance intervention involving the inside of the machine, disconnect the machine from the mains and set the all-pole switch to "0".

6.1.2 Control panel

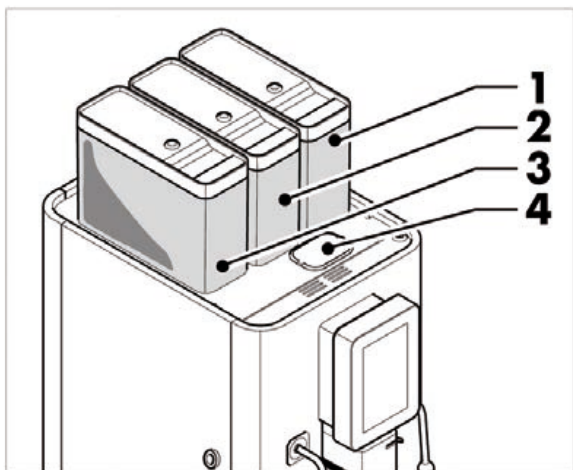
The control panel is sensitive to the touch, i.e. it combines the functions of a display with those of a keypad.

The display areas which are sensitive to the touch change according to the current machine phase, e.g. standard operation or maintenance.



7 SUPPLY AND STARTING UP

7.1 Container Configuration



The containers delivered are designed to dispense the following products:

Instant product	NextAge
1	Coffee beans
2	Coffee beans
3	Hot Chocolate
4	Pre-ground Coffee

7.2 Coffee bean supply

Be sure the coffee does not contain foreign bodies which could be dangerous for grinders.

Remove the container cover.

Put coffee beans into the container.

Replace the cover on the container.

The appliance has two coffee bean hoppers, which means that two different types of coffee can be used.

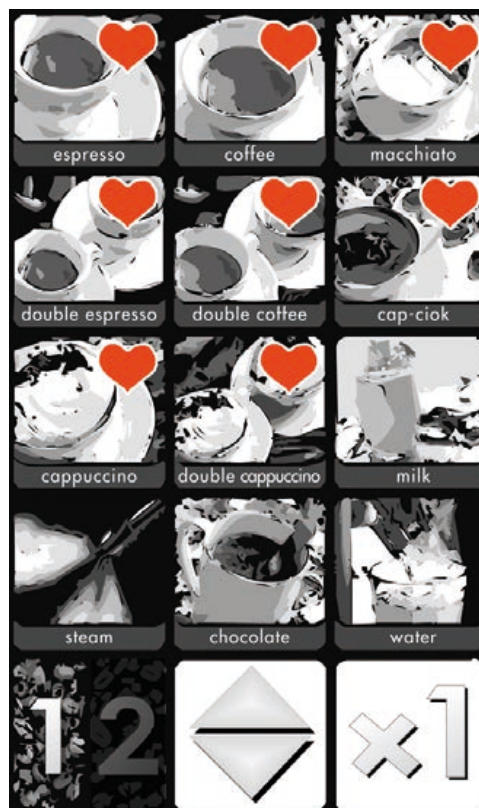
7.3 Refilling with Pre-ground Coffee

This operation can only be performed with the machine switched on.

Open the pre-ground coffee door.

The machine will detect that the door is open and will disable the coffee grinders/dosing units under the coffee bean hoppers.

A "heart" icon will be displayed on the pictures of the coffee-based beverages; this means that pre-ground coffee is currently being used.



Pour the pre-ground coffee (max 2 measuring scoops) into the duct.

Select the desired pre-ground coffee-based product and leave the pre-ground coffee door open.

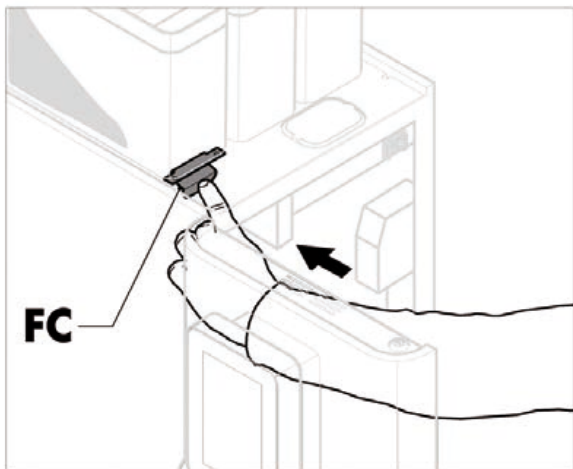
If the coffee-based beverage is selected with the door closed, the machine will enable the coffee grinders/dosing units' operation and a double dose of coffee will be used (pre-ground coffee dose + fresh ground coffee dose). As a result, nothing will be brewed.

When the operations involving the use of pre-ground coffee are complete, close the door. The coffee grinders/dosing units will be enabled again and the "heart" icons will disappear from the pictures of the coffee-based beverages.

7.4 Instant product supply

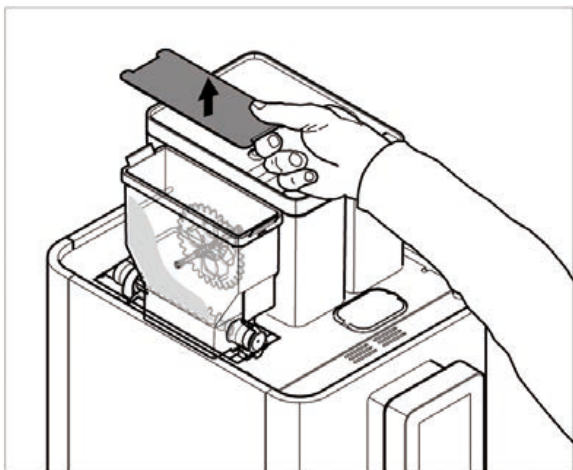
Open the door.

Press the retainer FC in order to unlock the external cover.



Remove the external cover from the instant product container.

Open the cover of the instant products container.



Pour the instant product into the container.

Close the container cover.

Refit the external cover.

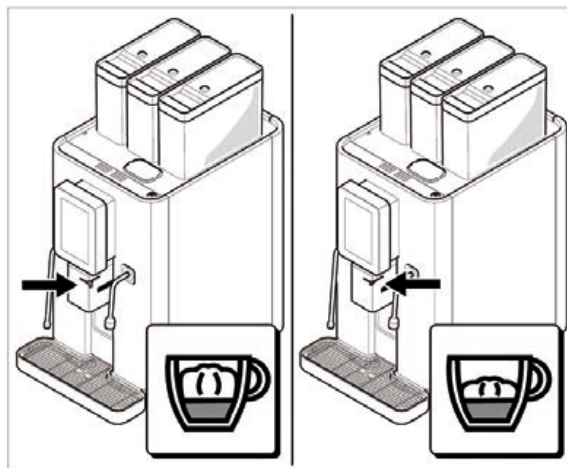
Close the door.

7.5 Cream adjustment

Cream quantity is adjusted through lever.

By turning the lever clockwise, there will be a greater quantity of cream.

By turning the lever anti-clockwise, there will be a smaller quantity of cream.

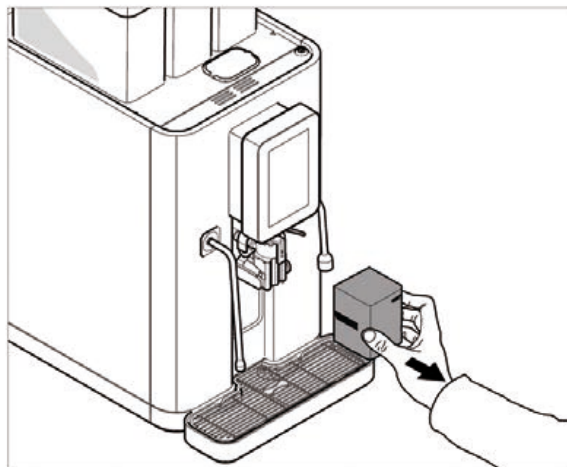


7.6 Temperature setting

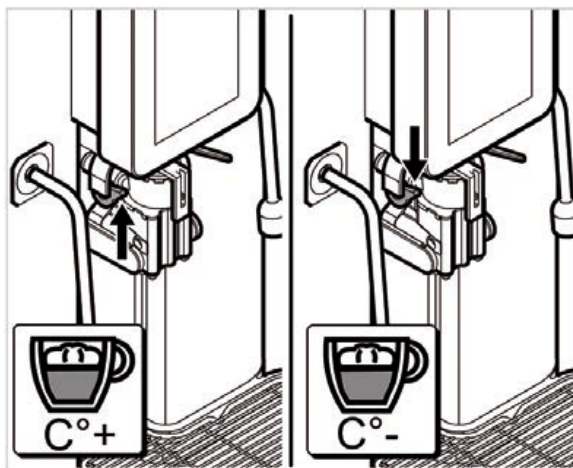


The milk to be used for the Cappuccinatore must be put in a fridge at a temperature not over 4° C; do not leave it outside the fridge for more than 30 minutes.

To change the milk temperature remove the dispenser cover and operate the temperature adjusting lever.



- By turning the lever upward, the temperature will grow.
- By turning the lever downward, the temperature will lower.



7.7 Coffee grinding calibration

Whatever the coffee blend is, a very fine grinding (notch on low values) increases the density, the cream quantity and the brewing time of the beverage. On the contrary a coarse grinding (notch on high values) decreases the density, the cream, as well as the brewing time.

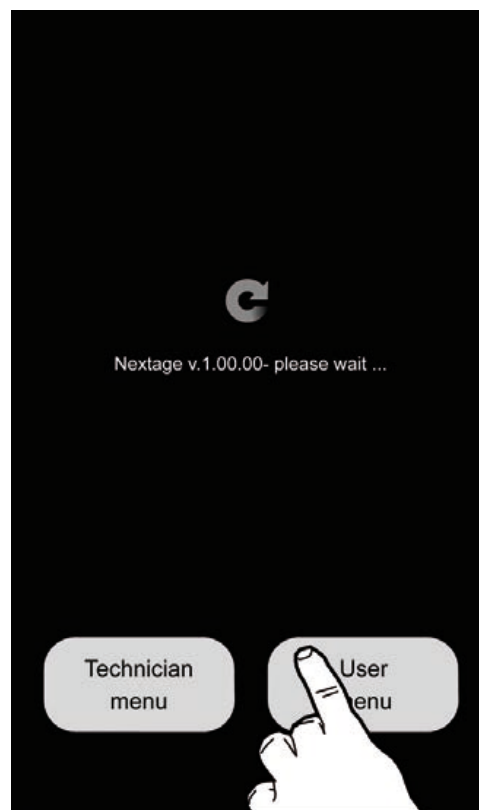
Should a blockage of the grinders occur because foreign bodies contaminated the coffee blend thus blocking the machine, please contact an Authorised Service Centre. When such blockage occurs, the "no coffee" icon is displayed on the beverage pictures.

If either coffee grinder blocks, the operational one can be selected from the control panel, so as to avoid machine downtime. This operation is allowed only if the product recipe does not specify which coffee grinder should be used.

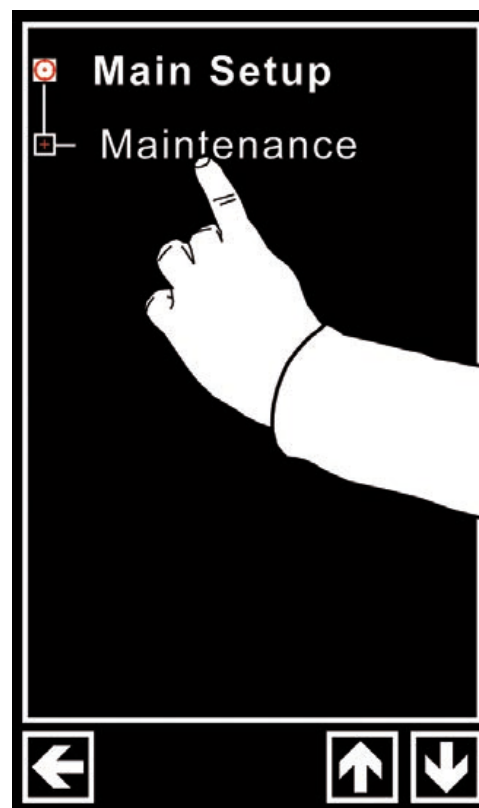
The grinding is pre-set to standard values, which anyway can be modified with the following procedure.

Switch on the machine as instructed in the "First Appliance Start Up" section.

Press the "Customer menu" button.



Press the "Maintenance" writing.



Press the "Coffee grinder" writing.



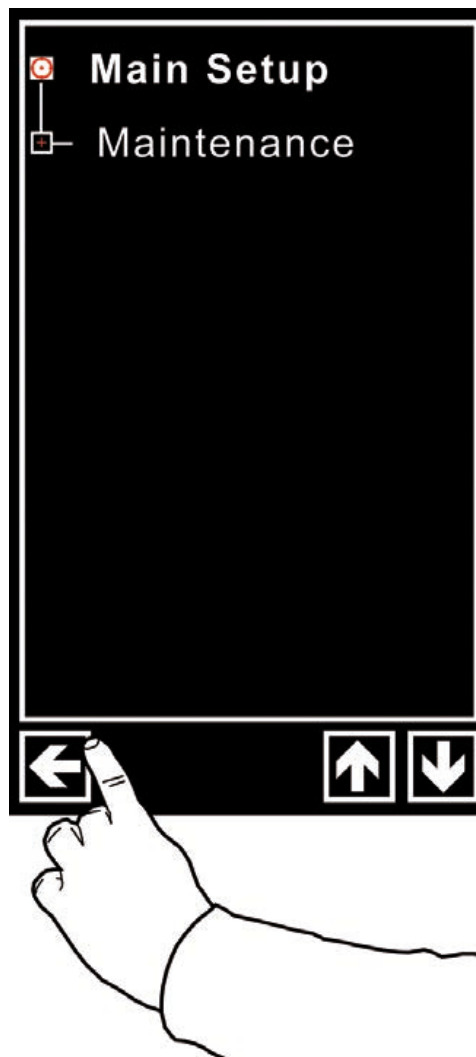
From this screen you can select which one of the two coffee grinders you want to set.


After selecting the coffee grinder, press "Finer" to set a finer grind (the value becomes lower), or "Coarser" to set a coarser grind (the value becomes higher).



Press "Back" to return to the previous menu.

To exit the maintenance menu and return to the beverage selection screen, press the bottom left arrow and wait for a few seconds.



 The effects of the grind adjustment will become noticeable after brewing 2-3 cups of coffee.

7.8 First start-up of the machine

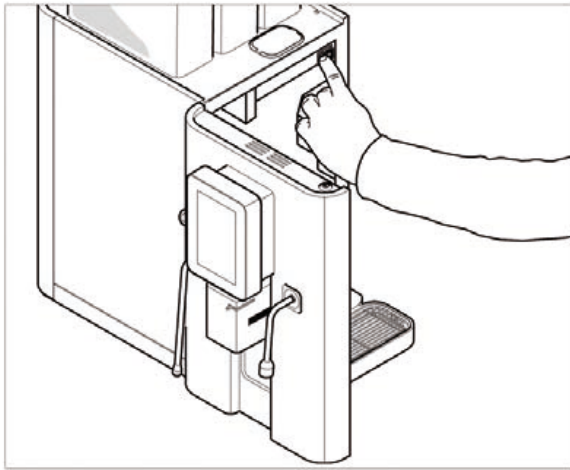
Check if the removable components are in the right position and if the door is closed.

If this is not the case, an indication of the component that is in the wrong position will be displayed upon beverage selection.

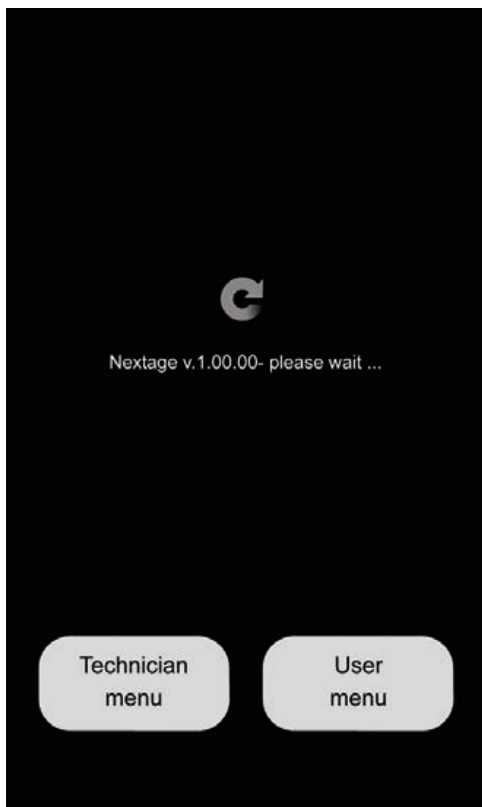
Refill the machine (follow the instructions above) and connect the appliance to the water network (see section "Connection to the Water Network") and to the mains (see section "Connection to the Electric Network").

Turn the all-pole switch on "I".

Open the door and switch on the machine by means of the power button.




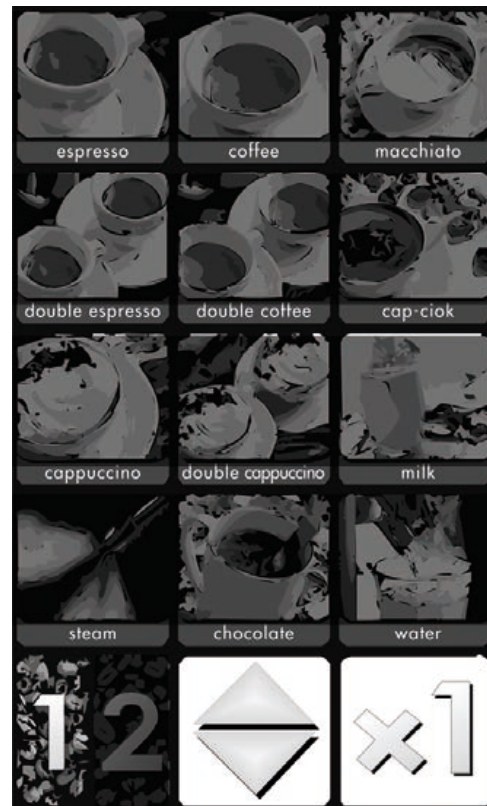
Close the door.
The following screen is displayed on the control panel.



Wait for a few seconds without touching the control panel.

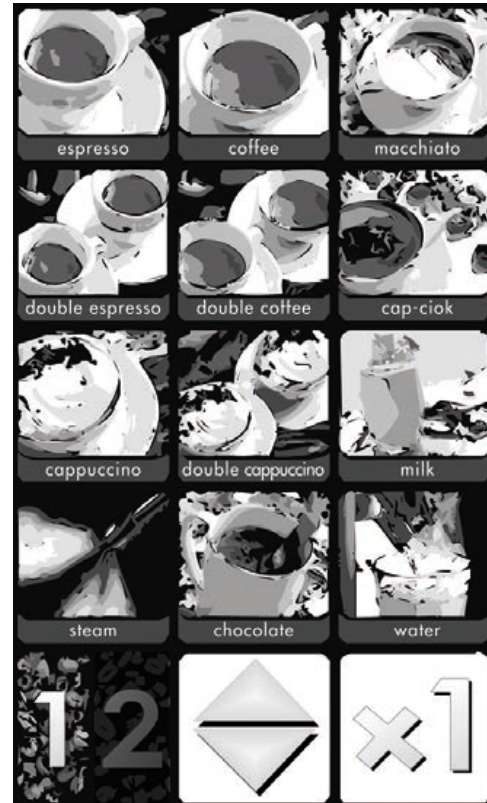
When the switch-on phase is complete, the following beverage selection screen is displayed on the control panel.

 No beverage will be brewed and no icon will be enabled until the boilers reach the operating temperature.



At the end of the warm-up phase the machine carries out the "Machine ready" cycle.

At this point the icons of the beverages will be enabled.





During the "Machine ready" cycle the machine will dispense hot water and steam, so make sure you do not put your hands under the jets.

7.9 Cleaning the parts in contact with foodstuffs


Clean all the parts of the VM which are in contact with foodstuffs.


- Wash your hands carefully.
- prepare a chlorine-based anti-bacterial cleaning solution (these products can be purchased at the chemist's) following the concentrations indicated by the product instructions.
- remove all the product containers from the machine.
- Remove the container lids and the product channels. Plunge all items into the previously prepared solution.

7.10 Use of the machine

The beverage selection mode is indicated in chapter "Operation and Use".

8 MAINTENANCE MENU

 This section contains instructions on how to set and change the maintenance parameters of the appliance.

 It is therefore necessary to read it carefully, and intervene only when the correct sequence of operations to be performed is fully understood.

8.1 Maintenance menu

The structure of the maintenance menu is indicated in section "Structure of the Maintenance Menu".

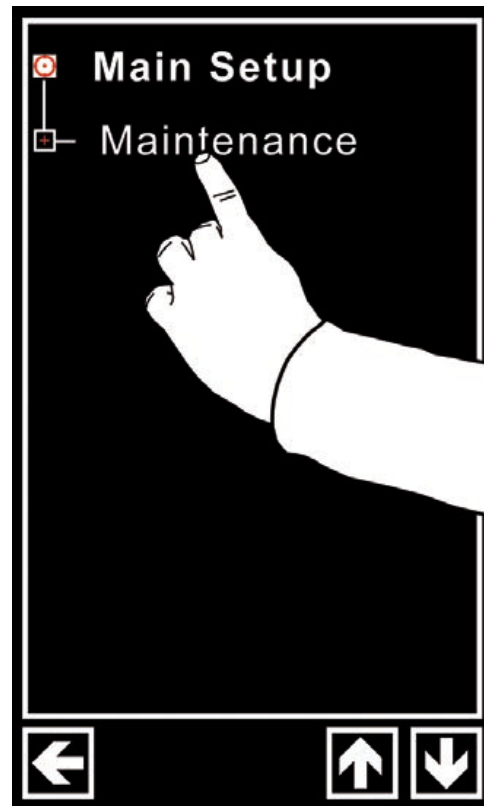
The section "Description of Messages in the Maintenance Menu" describes all the entries in the maintenance menu.

8.1.1 Access to the maintenance menu

Follow the instructions listed below in order to enter the maintenance menu.

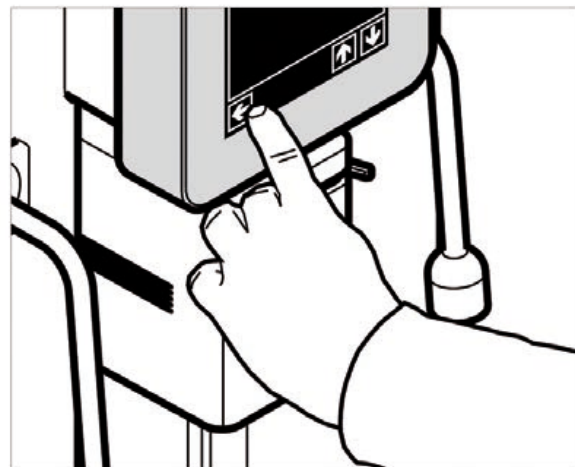
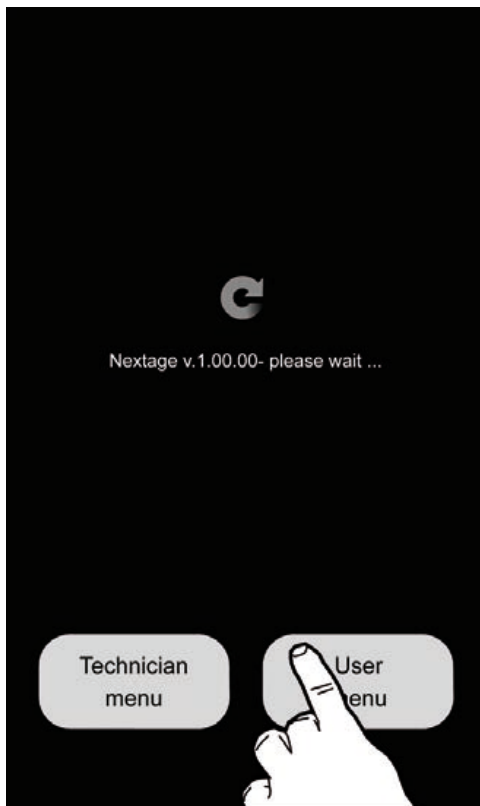
Switch on the machine as instructed in the "First Appliance Start Up" section, wait for the start-up screen to appear and then press the "Customer menu" button.

Press the "Maintenance" writing.



To exit the maintenance menu and return to the beverage selection screen:

- Press the bottom left arrow and wait for a few seconds.
- Close the door.



8.1.2 Structure of the maintenance menu

ITEM NO.	MENU ITEM
I	MAINTENANCE
I.1.	Cleaning
I.1.1.	Coffee Group
01:01:02	Dispensing spout/mixer
01:01:03	Milk circuit
I.2.	Coffee grinder
I.2.1.	Coffee grinder 1/2
I.2.1.1.	Finer
I.2.1.2.	Coarser

8.1.3 Description of messages in the maintenance menu

DISPLAY	Description
I MAINTENANCE	This menu allows some maintenance and cleaning operations to be performed on some internal machine parts.
I.1. Cleaning	This option allows the brew group, dispensing spout, mixer and milk circuit to be washed.
I.1.1. Coffee Group	This option allows a brew group wash cycle to be performed (see section "Brew Group Cleaning").
01:01:02 Dispensing spout/mixer	This option allows a wash cycle of the dispensing spout and of the instant product mixer to be performed (see section "Cleaning the Dispensing Spout and the Instant Product Mixer").
01:01:03 Milk circuit	This option allows a milk circuit wash cycle to be performed (see section "Milk Circuit Cleaning").
I.2. Coffee grinder	This option allows the coffee grinders' grind to be adjusted (see section "Coffee Grind Adjustment").
I.2.1. Coffee grinder 1/2	This option allows the user to select the coffee grinder to which the coffee grind adjustment should be applied.
I.2.1.1. Finer	This option allows for a finer grind.
I.2.1.2. Coarser	This option allows for a coarser grind.

9 OPERATION AND USE



Read carefully this brochure until you get a good understanding of the machine, before starting to operate it.



After a long time of machine inactivity, read the paragraph "First switching-on" before re-operating the machine.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



Children must be supervised to ensure they do not play with the appliance.



This appliance is to be used for household applications or in similar areas like:

- For staff only cooking areas in shops, offices and other professional environments;
- Farms;
- For clients use in hotels, motels and other residential type areas;
- Environments like bed and breakfasts.

9.1 Switch On

Proceed as explained in paragraph "First switching-on".

9.2 Beverage selection

The following are the conditions necessary to select a beverage:

- After the switch-on procedure the machine has reached the set temperature. If not, the beverage icons will be disabled and the message "'Beverage name' not ready" will be displayed when touching the corresponding icon.
- There is no error condition that prevents the brewing of beverages. If this is not the case, the icons corresponding to the beverages in error will be disabled, and the error message will be displayed when touching these icons.

- The selected beverage is enabled. If not, the beverage icon will be disabled, and a message describing the cause of beverage unavailability will be displayed when touching the icon.
- The selected beverage is not locked. If this is not the case, the beverage icon will be disabled and a message displaying the locking condition will be displayed when touching the corresponding icon.

Beverage selection

If the necessary conditions for beverage selection are met the following screen will be displayed on the machine. If not, some icons might be disabled.





The first 4 lines contain the selectable beverages.

The last line contains the icon for the selection of the coffee bean hopper to use, the icon to adjust the height of the dispensing spout and the icon of the beverage multiplier.

Selecting the Coffee Bean Hopper

This control allows the user to select which coffee bean hopper he/she would like to use to brew the coffee bean-based beverage.

-  This selection is available only if the machine is equipped with 2 coffee bean hoppers.
-  This selection is available only if the recipe of the selected beverage does not specify the coffee bean hopper to use.

The following picture shows the two available options: The one on the left indicates that the left coffee bean hopper is being used, the one on the right indicates that the right coffee bean hopper is being used.



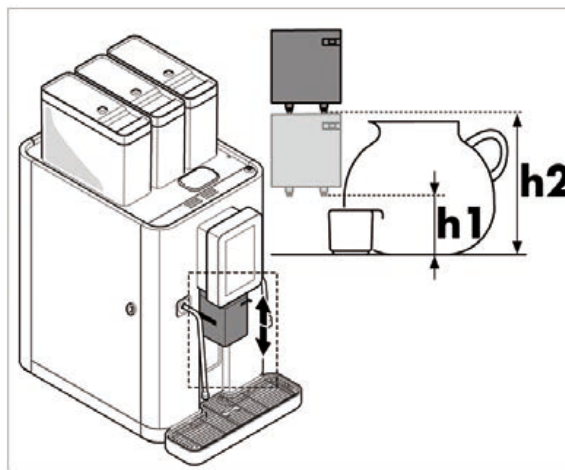
Adjusting the Height of the Dispensing Spout

If the machine is programmed to allow the dispensing spout height to be adjusted, the icon shown in the following picture will be visible on the display.



This control allows the dispensing spout to be adjusted at various heights so that glasses of different sizes can be used.

The picture below shows the minimum and maximum heights possible.






h1 70 mm
h2 200 mm

Beverage Multiplier

This control allows the user to multiply the number of beverages to be brewed.

Every time the icon shown in the figure is pressed, the counter increases by 1 unit from a minimum of 1 to a maximum of 8 beverages.



-  After pressing the multiplier icon, only the beverages programmed for being multiplied will still be enabled.
-  If no beverage icon is pressed within 5 seconds after pressing the multiplier icon, the counter is reset to 1.
-  During the beverage brewing, the number of the current brewing process and the total number of the required beverages is displayed.

Beverage Brewing

To brew a beverage press the icon corresponding to the required beverage.


During the beverage brewing, a screen with the following layout is displayed:

- On top, the product brewing bar.
- In the middle, the picture of the beverage being brewed in that moment.

- On the left bottom side, a button to stop the beverage brewing.
- On the right bottom side, a button to stop the current phase and go on with the subsequent phases.

The figure shows the "Cappuccino" brewing screen.



 If an anomalous condition occurs during the brewing phase, e.g. a fault or a product shortage, a message with the causes of the block is displayed.

 Special messages and signals are indicated in chapter "Troubleshooting".

9.3 Display messages

When one or more alarms occur, the relevant beverages are disabled and cannot be selected for the brewing.

If a disabled beverage is pressed a timed pop-up window appears for 3 seconds, indicating which current alarm has disabled the beverage.

Here below the list of the alarms displayed is reported, along with the machine conditions that release them.

Temperature sensor alarm

Consequence: All the beverages for which the coffee phase is required are disabled.

Message upon touching: "Temperature sensor alarm".

Pressure sensor alarm

Consequence: All the beverages for which the water phase, the milk phase or the steam phase is required are disabled.

Message upon touching: "Pressure sensor alarm".

Coffee grinder 1(2) blocked

Consequence: If the selected coffee grinder is blocked all the beverages for which the coffee phase is required are disabled; if the blocked coffee grinder is not the selected one, the error has no consequences.

Note: In machine models which allow for the coffee bean hoppers to be used alternatively, the blocked coffee grinder is just not used.

Message upon touching: "Coffee grinder blocked".

Coffee alarm

Meaning: The latest grinding cycle exceeded the timeout.

Possible causes: There is no coffee; the dosing unit sensor is out of order or disconnected (after 5 attempts).

Consequence: The "no coffee" icon is shown over the beverages for which the coffee phase is required with either the coffee beans from the empty hopper or the not operational dosing unit.

Message upon touching: No message.

Water alarm

Meaning: No water pressure detected.

Consequence: All beverages are disabled.

Message upon touching: "No water".

Water level alarm

Consequence: All the beverages for which the steam phase, the milk phase or the hot water phase is required, are disabled.

Message upon touching: "Water level error".

Brew group error

Consequence: All the beverages for which the coffee phase is required are disabled.

Message upon touching: "Brew group error".

Coffee grounds drawer present

Consequence: When it is not detected (value = 0), all the beverages for which the coffee phase is required are disabled.

Message upon touching: "Insert coffee grounds drawer".

Front door closing

Consequence: When it is not detected (value = 0), all beverages are disabled.

Message upon touching: "Close front door".

Pre-ground coffee door closed

Consequence: No consequence causing the disabling of beverages. If open (value = 0), all the beverages for which the coffee phase is required are brewed without fresh pre-ground coffee beans (coffee quantity = 0) - see section "Refilling with Pre-ground Coffee".

Message upon touching: No message.

Brew group present

Consequence: If the brew group is not present (value = 0), all the beverages for which the coffee phase is required are disabled.

Message upon touching: "Insert brew group".

Coffee grounds drawer full alarm

Consequence: When this alarm is released, all the beverages for which the coffee phase is required are disabled.

9.4 Machine switching-off

It can be obtained by switching both the main switch and the all-pole switch on the "0" position or by disconnecting the plug.

10 CLEANING AND MAINTENANCE



Before performing any maintenance and/or cleaning operations, turn off the appliance by switching the switches to the "OFF" position. Disconnect the appliance from the power supply by removing the plug from the socket and wait for the appliance to cool down.



The Manufacturer declines any liability for any damage or malfunctioning caused by incorrect or poor maintenance.



Do not use direct water jets.



In case of anomalies, immediately turn off the appliance, disconnect it from the power supply by removing the plug from the socket and contact the nearest service centre.

10.2 Cleaning and scheduled maintenance



All components must be rinsed with warm water only, without using any detergent or solvent that could modify their form and operation.



Removable components cannot be rinsed in the dishwasher.

10.1 General notes for correct operation

Non-removable components and the machine itself must be cleaned, when not differently specified, only by using cold or lukewarm water, with a non-abrasive sponge and a damp cloth.

Never use direct water jets. Wring the damp cloth or the sponge before using it to clean the appliance.

All the parts requiring cleaning are easily accessible, so no tools are needed.

Periodic maintenance and cleaning will keep the machine in good working conditions for a longer time and ensure compliance with basic hygiene standards.


To guarantee the correct operation of the machine it is recommended to conform to the instructions and times indicated in the "MAINTENANCE SCHEDULE".

10.2.1 Maintenance schedule

COMPONENT TO BE CLEANED	MAINTENANCE	A	B	C	D
Control panel	See section "Control Panel Cleaning".	x	-	-	-
Steam wand	See section "Steam Wand Cleaning".	x	-	-	-
Dispenser	See sections "Dispenser/Mixer Automatic Cleaning" and "Dispenser Manual Cleaning".	x	-	-	-
Coffee Group	See section "Cleaning the Coffee Brew Group".	x	-	-	-
Milk circuit	See section "Milk Circuit Cleaning".	x	-	-	-
Drip tray and relative grill	See section "Drip tray and relative grill cleaning".	x	-	-	-
Dump box	See section "Dump box cleaning".	x	-	-	-
Mixer	See sections "Dispenser/Mixer Automatic Cleaning" and "Instant Product Mixer Cleaning".	-	x	-	-
Instant products container	See section "Cleaning the Containers".	-	x	-	-
Coffee bean container	See section "Cleaning the Containers".	-	x	-	-
Hot water wand	See section "Hot Water Wand Cleaning".	-	-	-	x


- A Daily
 B Weekly
 C At each supply
 D Monthly

10.2.2 Control Panel Cleaning

 The control panel cleaning must only be performed with the power button set to "0" or the door open.

Clean the control panel only with a damp cloth or with detergents that are suitable for food contact.

10.2.3 Steam Wand Cleaning

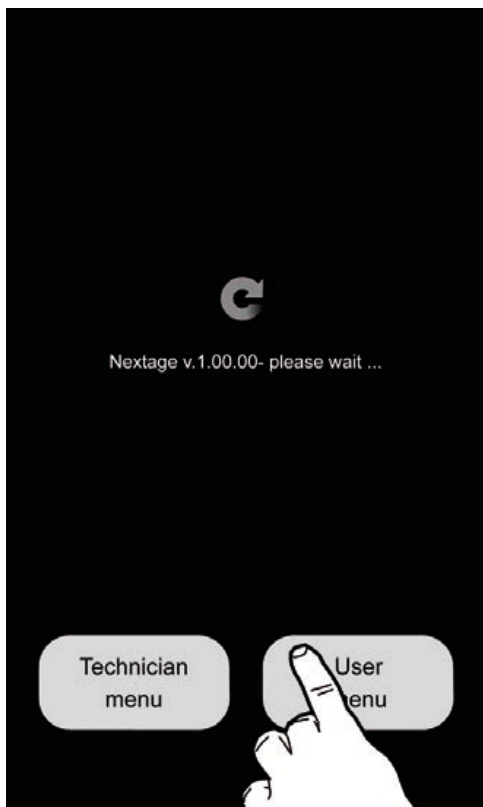
 Perform this cleaning operation each time after using the steam wand.

Clean the wand with a non-abrasive damp cloth.
If the wand is clogged, its end can be unscrewed and a pin can be used to free the nozzles.

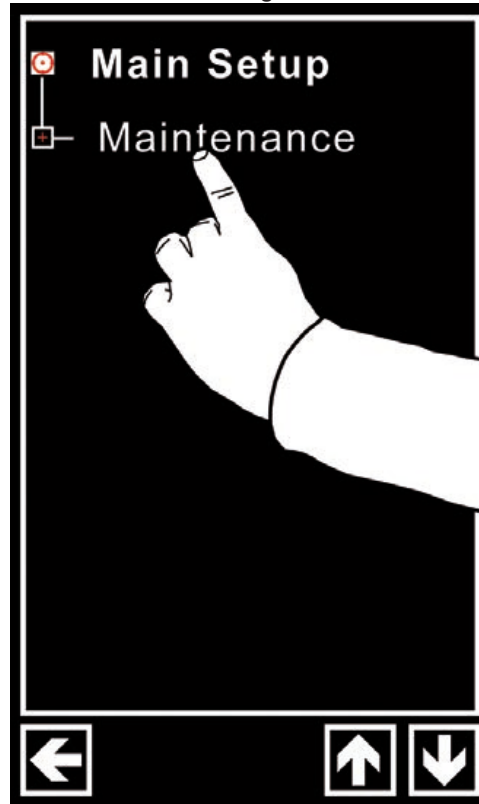
10.2.4 Dispenser/Mixer Automatic Cleaning

Switch on the machine as instructed in the "First Appliance Start Up" section.

Press the "Customer menu" button.





Press the "Maintenance" writing.



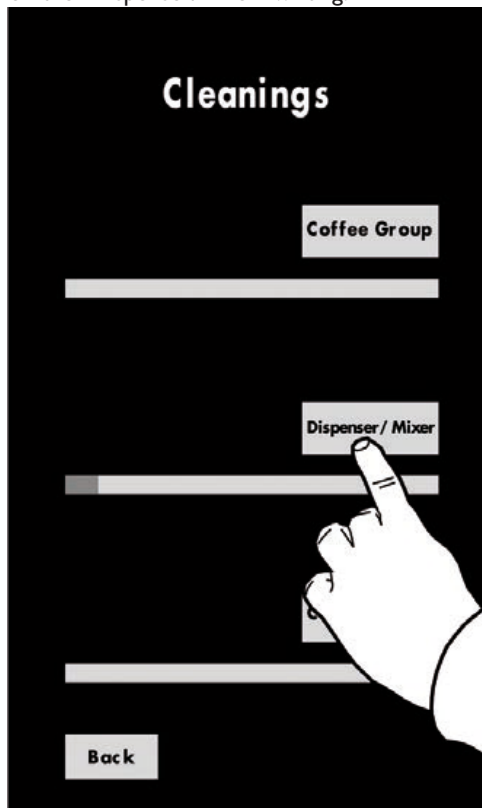
Press on the "Cleaning" writing.



 If the machine has not reached the operating temperature, the cleaning buttons are not active.


 If the machine does not detect any pressure in the water circuit, the cleaning buttons are not active.


Press on the "Dispenser/Mixer" writing.



Now the machine starts the automatic cleaning cycle of the dispenser and of the mixer.

Under the button corresponding to the selected cleaning type, a progress bar indicates the cleaning cycle progress status.

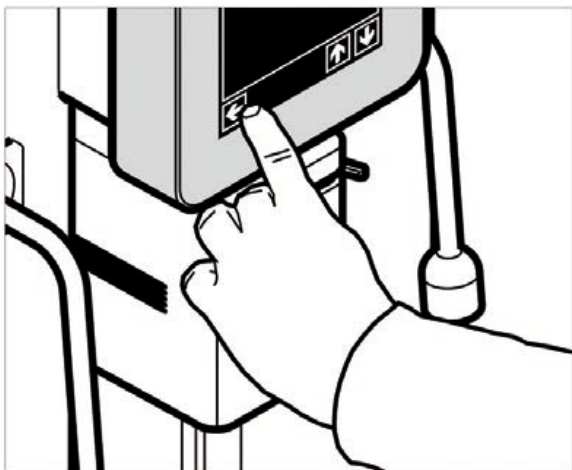
 Some hot water will be dispensed through the dispenser during the automatic cleaning cycle.

 No other operations will be allowed until the selected wash cycle is in progress.


When the selected cleaning cycle is complete, the automatic cleaning screen with the active buttons is displayed again.


Press "Back" to return to the previous menu.

To exit the maintenance menu and return to the beverage selection screen, press the bottom left arrow and wait for a few seconds.



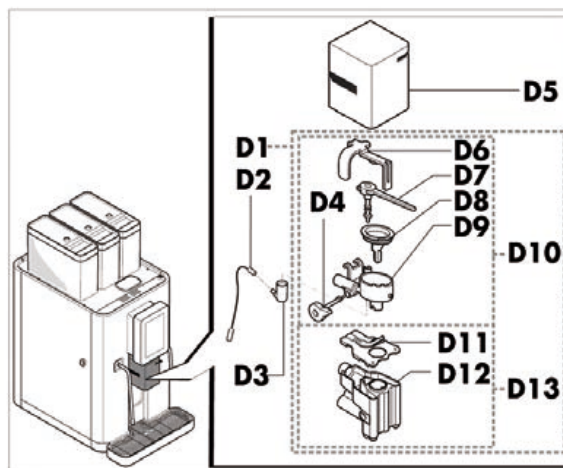
10.2.5 Dispenser Manual Cleaning

 Every time the CAPPUCINATORE is used, it must be cleaned in order to avoid the solidification of residues.

 All the removable parts must be washed and rinsed in running water.

In order to clean the dispenser manually, its various parts must be removed and washed separately.

The parts are listed in the following picture.



- D1 Dispenser unit
- D2 Milk suction tube
- D3 Milk suction hose/Cappuccinatore coupling
- D4 Temperature setting lever
- D5 Dispenser cover
- D6 Cappuccinatore fork
- D7 Cream adjustment lever
- D8 Cappuccinatore body cover
- D9 Cappuccinatore body
- D10 Cappuccinatore unit
- D11 Dispensing spout body cover
- D12 Dispensing spout body
- D13 Dispensing spout unit

The operations describing how to disassemble the dispenser unit are listed here below:

- Remove the dispenser cover D5 by pulling it towards you.
- Disconnect the coupling D3 from the Cappuccinatore unit D10 (only for versions with Cappuccinatore).
- Use both your hands to remove the dispenser unit D1 by pulling it towards you.
- Slide the Cappuccinatore unit D10 upwards (only for versions with Cappuccinatore).
- Remove the Cappuccinatore fork D6 from the Cappuccinatore unit D10 by turning it upwards (only for versions with Cappuccinatore).
- Slide the crema adjusting lever D7 upwards (only for versions with Cappuccinatore).

- Slide the temperature adjusting lever D4 on the left (only for versions with Cappuccinatore).
- Slide the Cappuccinatore body cover D8 upwards (only for versions with Cappuccinatore).
- Slide the dispensing spout body cover D12 upwards.

Wash all the components with lukewarm water.

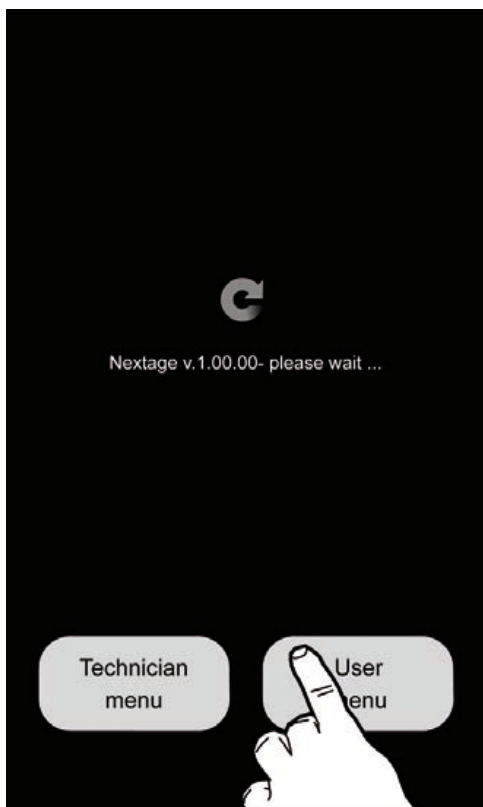
Assemble the components in reverse order.

10.2.6 Cleaning of the coffee brew group

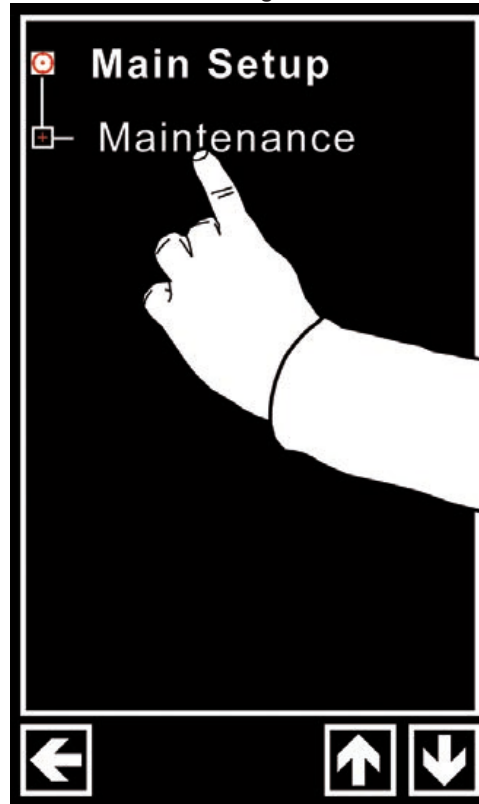
The brew group must be cleaned at regular intervals by using the suitable tablets. A specific function is provided in the machine maintenance menu in order to carry out this operation, as explained below.

Switch on the machine as instructed in the "First Appliance Start Up" section.

Press the "Customer menu" button.





Press the "Maintenance" writing.



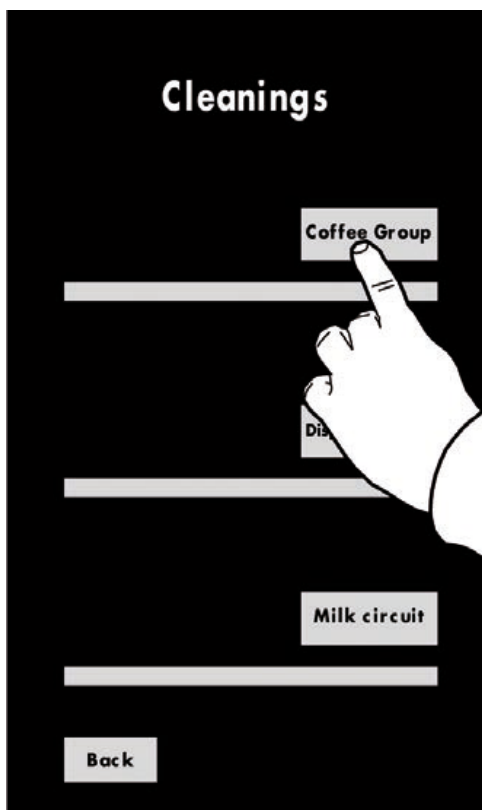
Press on the "Cleaning" writing.



 If the machine has not reached the operating temperature, the cleaning buttons are not active.

 If the machine does not detect any pressure in the water circuit, the cleaning buttons are not active.

Press on the "Brew group" writing.

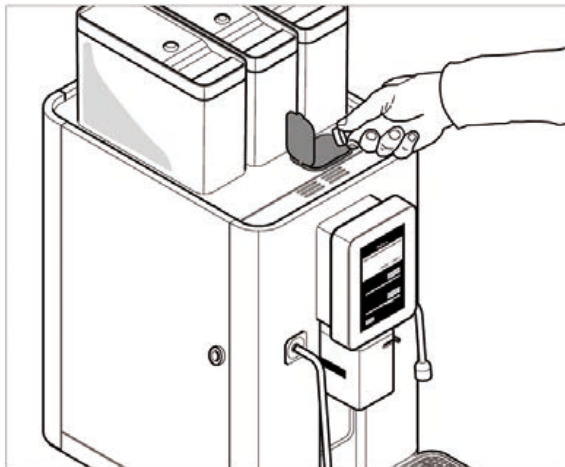


A pop-up window is displayed indicating that the tablet must be put into the pre-ground coffee duct.




Open the pre-ground coffee door.


Insert the tablet into the duct and press on the "Start" writing.



The machine starts the brew group automatic cleaning cycle.

Under the button corresponding to the selected cleaning type, a progress bar indicates the cleaning cycle progress status.

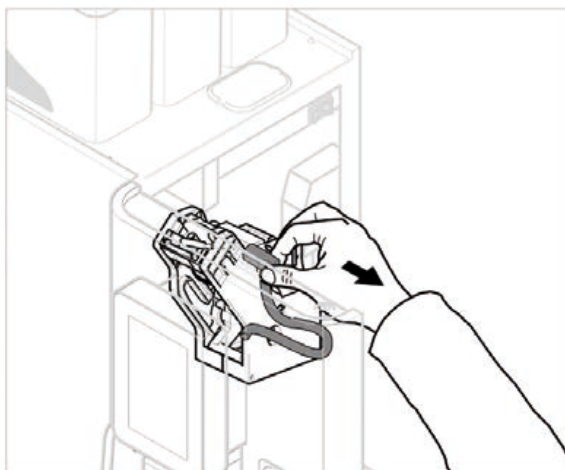
 Some hot water will be dispensed through the dispenser during the automatic cleaning cycle.

 No other operations will be allowed until the selected wash cycle is in progress.


When the selected cleaning cycle is complete, the automatic cleaning screen with the active buttons is displayed again.

Now, to stop the brew group cleaning, the following operations must be performed:

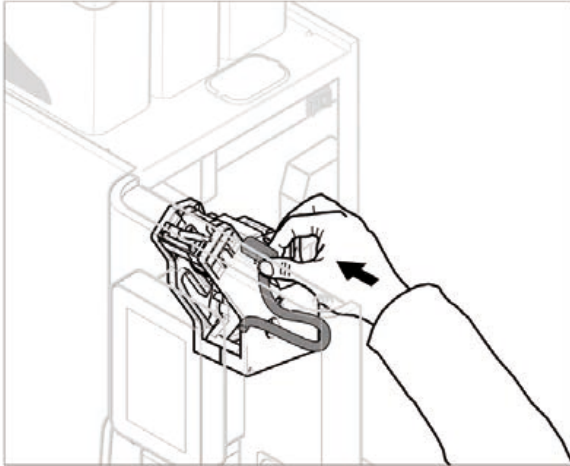
- Open the door.
- Disconnect the coffee pipe.




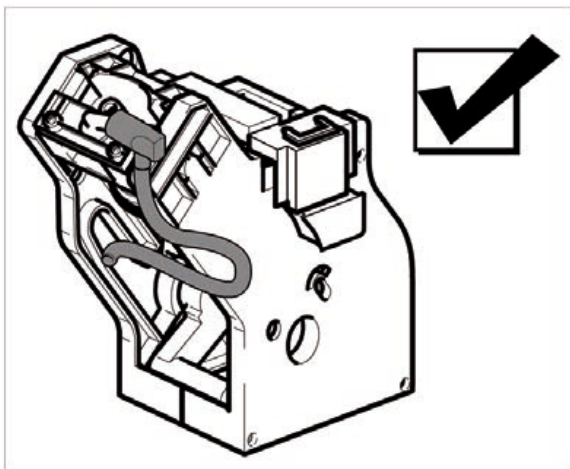
- Remove the brew group by holding it from the special handle.
- Wash abundantly with warm water.

 Do not use detergents.

- Refit the brew group, connect the coffee pipe and close the door.

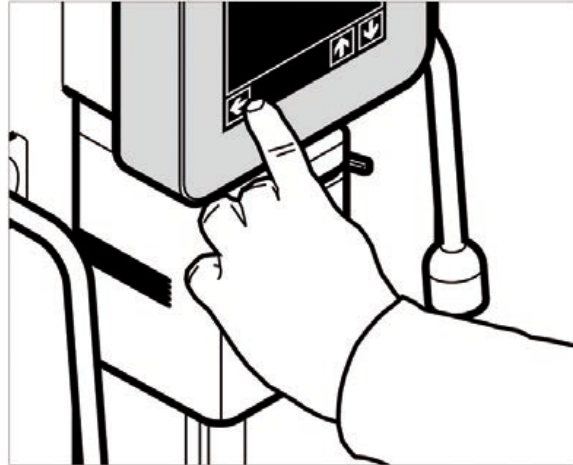


 When inserting the brew group make sure that the rubber joint is in vertical position, with the silicone hose going downwards.



Press "Back" to return to the previous menu.

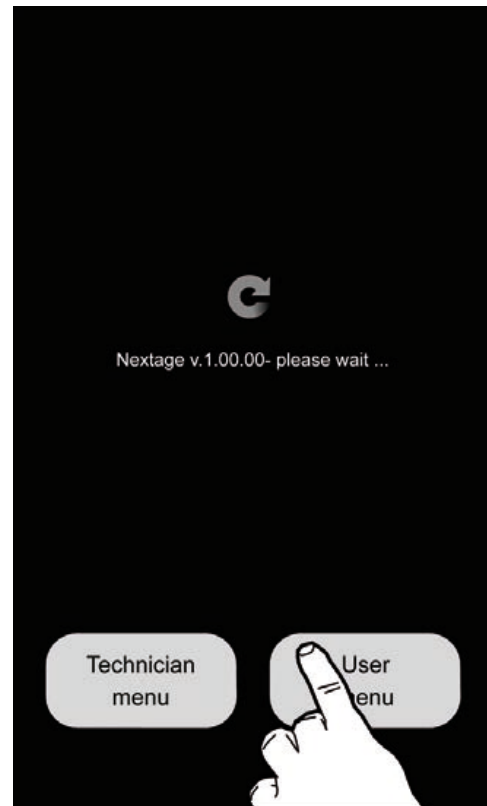
To exit the maintenance menu and return to the beverage selection screen, press the bottom left arrow and wait for a few seconds.



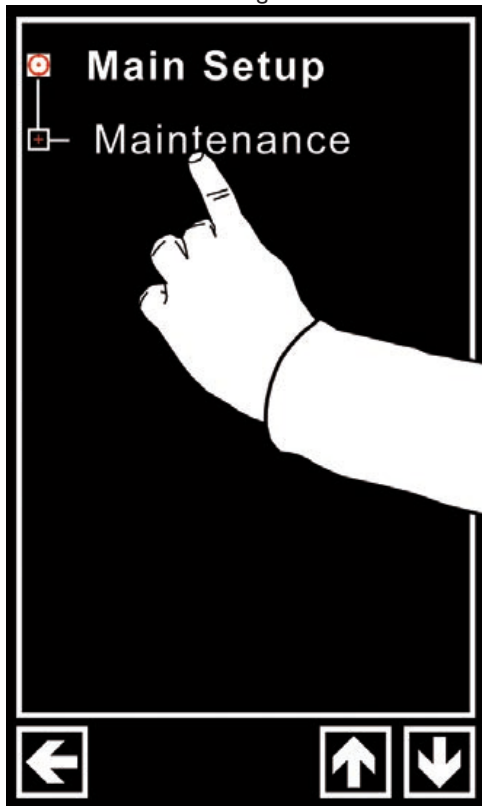
10.2.7 Milk Circuit Cleaning

Switch on the machine as instructed in the "First Appliance Start Up" section.

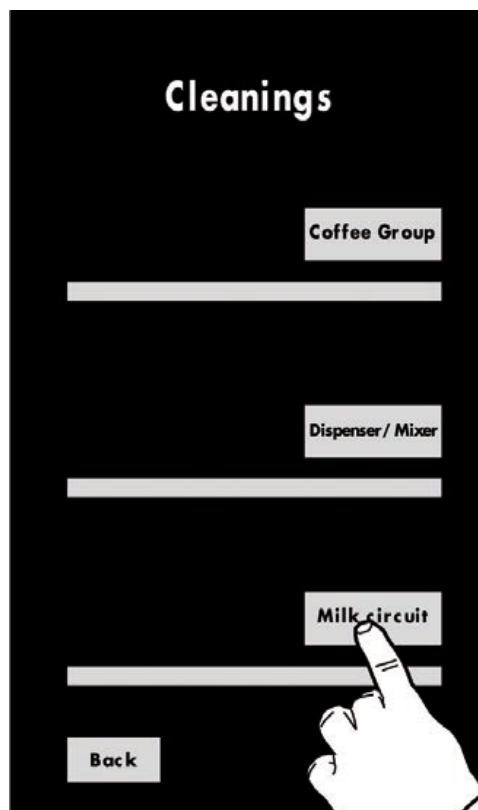
Press the "Customer menu" button.



Press the "Maintenance" writing.



Press on the "Milk circuit" writing.





Press on the "Cleaning" writing.



A pop-up window is displayed, indicating that the milk suction hose must be immersed in the detergent solution.



-  If the machine has not reached the operating temperature, the cleaning buttons are not active.
-  If the machine does not detect any pressure in the water circuit, the cleaning buttons are not active.

Immerse the milk suction hose in the detergent solution and then press Start.

The machine starts the milk circuit automatic cleaning cycle.

Under the button corresponding to the selected cleaning type, a progress bar indicates the cleaning cycle progress status.



Some hot water will be dispensed through the dispenser during the automatic cleaning cycle.

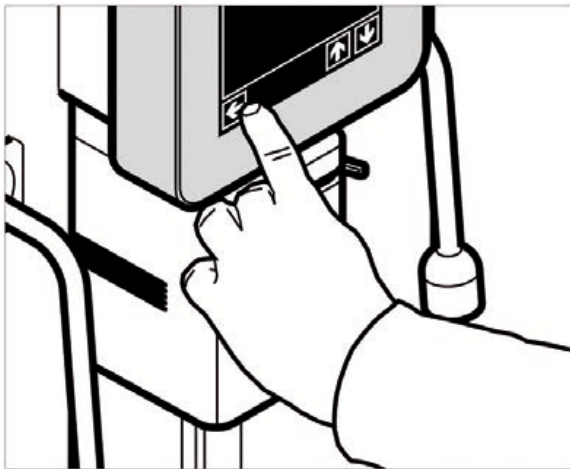


No other operations will be allowed until the selected wash cycle is in progress.

When the selected cleaning cycle is complete, the automatic cleaning screen with the active buttons is displayed again.

Press "Back" to return to the previous menu.

To exit the maintenance menu and return to the beverage selection screen, press the bottom left arrow and wait for a few seconds.



10.2.8 Drip tray and relative grill cleaning

Open the door. Remove the grill. Clean the drip tray's inside. Refit the grill. Close the door.

10.2.9 Dump box cleaning

Open the door.

Remove the coffee grounds drawer.

Empty out the coffee grounds.

Wash the coffee grounds drawer under running water.

Refit the coffee grounds drawer in its seat and close the door.

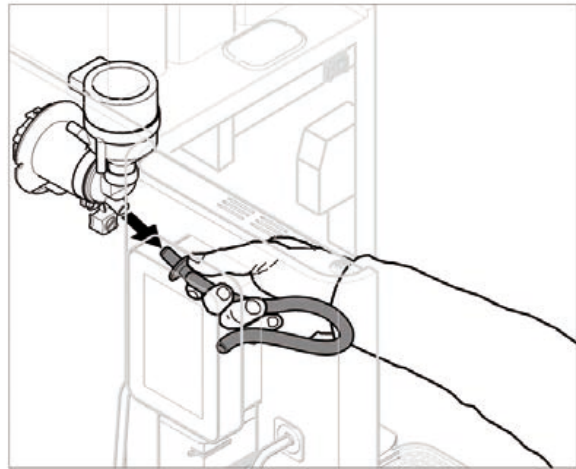


Each time the coffee grounds drawer is removed the coffee grounds counter is reset to zero.

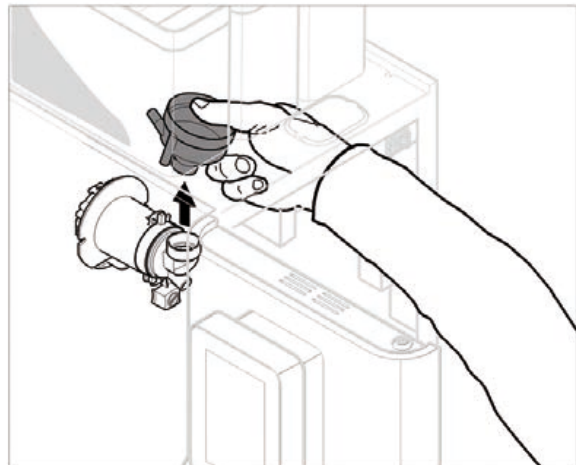
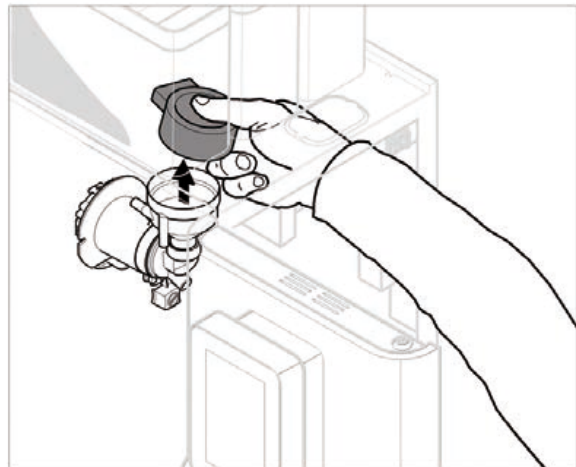
10.2.10 Instant Product Mixer Cleaning

Open the door.

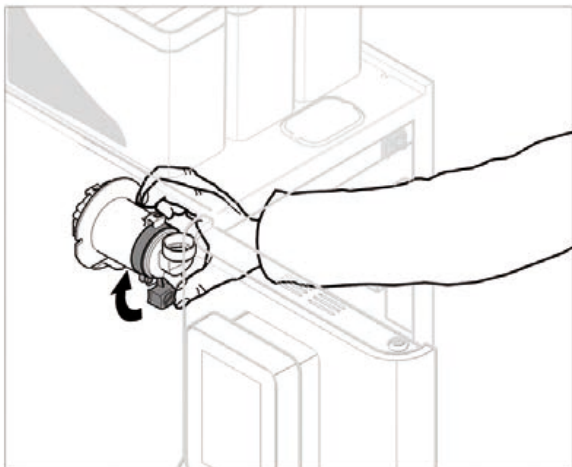
Disconnect the wand from the mixer body.



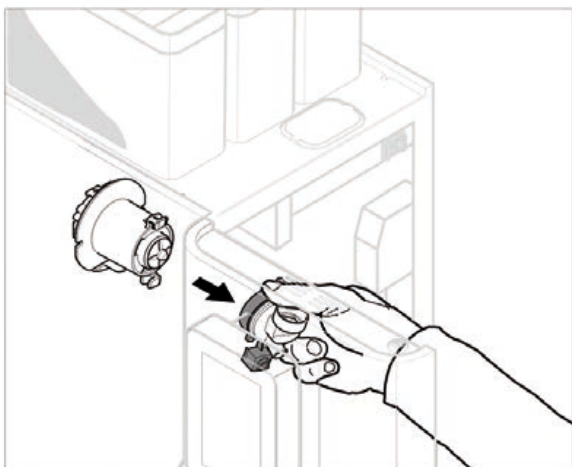
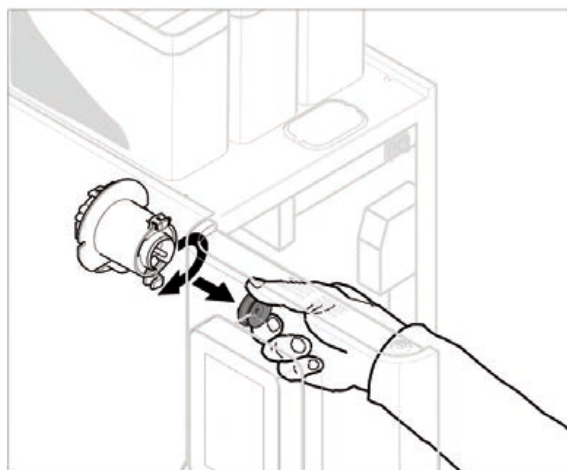
Remove the cap and the powders chute.



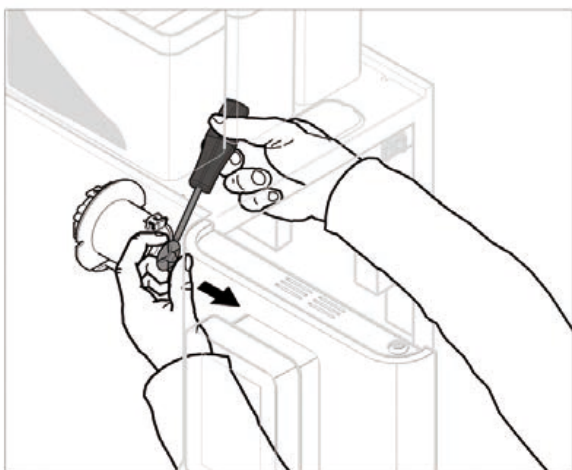
Turn the ring nut clockwise and remove the mixer body.



Turn the flange housing cover clockwise and then remove it.



Remove the fan by levering carefully with a flat screwdriver.

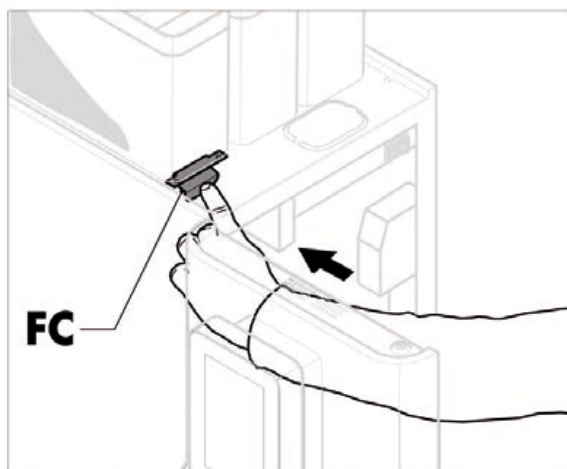


Wash all components with lukewarm water and pay particular attention not to damage the fan. Assemble the components in reverse order and connect the dispensing hose correctly.

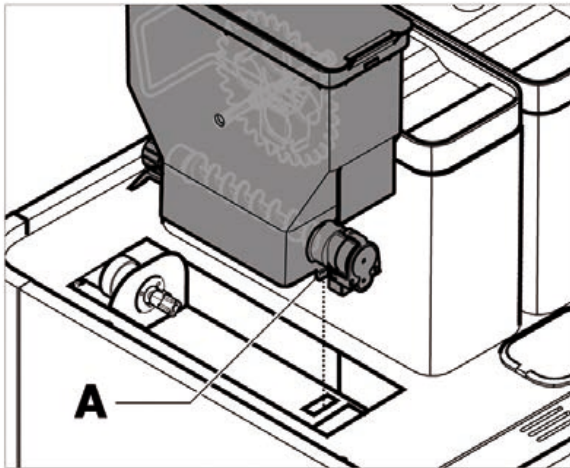
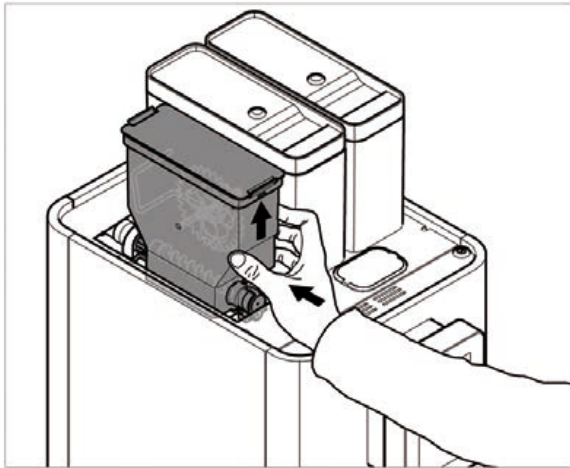
10.2.11 Cleaning the containers

To clean the instant product container proceed as follows:

- Open the door.
- Press the retainer FC in order to unlock the external cover.



- Remove the external cover from the instant product container.
- Remove the container by pushing it inwards in a way to disengage the retainer A, then lift it up:

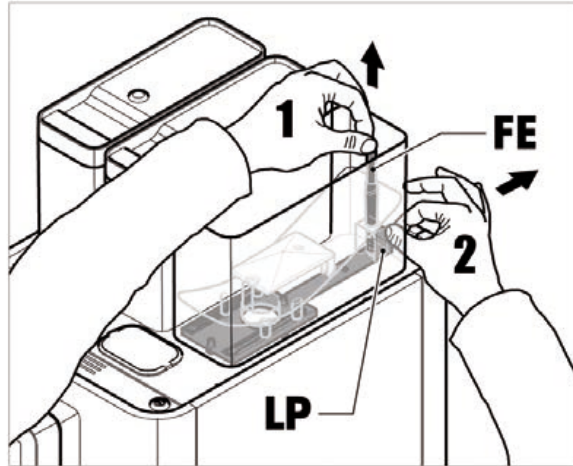


- wash the canister interior and dry it well before replacing;
- follow the above procedure in the reverse order to refit the canister, ensuring that the catch A slots into place.

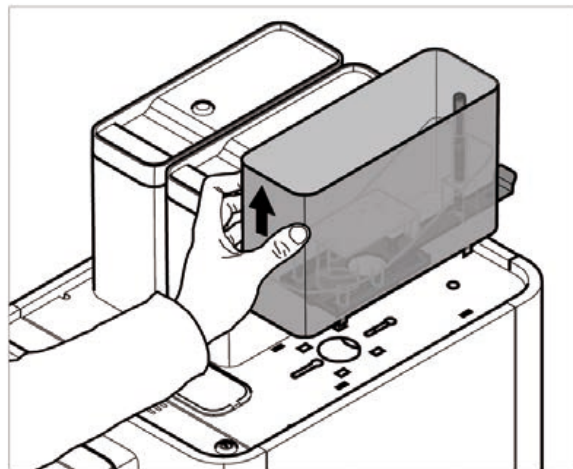
To clean the coffee bean hopper the following operations are necessary:

- Remove the coffee bean hopper lid.

- Lift the retainer FE and pull the rear level LP in a way to close the coffee bean hopper partition, then disengage the hopper from the upper surface of the machine.



- dispense a few test coffee cups in order to empty the coffee grinder from coffee beans;
- Slide the hopper upwards.



- wash the inside of the container and dry it carefully before reassembling it.
- To reinstall the hopper proceed in reverse order and make sure that the two pins are inserted into the special slots.

10.2.12 Hot Water Wand Cleaning

Clean the wand with a non-abrasive damp cloth.

If the wand is clogged, its end can be unscrewed and the aerator can be immersed in a solution containing a descaling agent.

10.3 Non-scheduled maintenance

Unscheduled maintenance includes every repairing or part replacing.

The Maintenance Technician is the only person authorized to perform these operations.

II TROUBLESHOOTING

Here is a list of the possible machine troubles.

When the symbol "*" appears in the "Solution" box, it means that the operation must be performed by a Maintenance Technician.

Trouble	Cause	SOLUTION	
The machine does not start	No voltage	Check:	
		- that the plug is connected	
		- that the all-pole switch (if any) is on	
		- the fuses of the electrical system	*
		- the electrical connections	*
The display shows: coffee grounds drawer full	Dump box full	Empty the dump box and reintroduce it properly	
Grinder error	Coffee grinder unit blocked	Clean the coffee grinder	*
Instead of coffee only water is brewed	The button selecting pre-ground coffee has been pressed but the relative container has not been filled with instant coffee.	Place the coffee dose in the relative hopper and restart the cycle	
No water or steam supply	The steam/hot water spout's hole is clogged	Clean it as explained in sections "Steam Wand Cleaning" and "Hot Water Wand Cleaning".	
Coffee flows too rapidly	Grinding is too coarse	Set a finer grinding	
Coffee flows too slowly	Grinding is too fine	Set a coarser grinding	
Coffee is not hot enough	The cup has not been preheated	Preheat the cup	
	The machine has not yet reached the suitable temperature	Wait for the machine to reach the suitable temperature	
Coffee has not enough cream	The coffee blend is not appropriate, coffee is not fresh off the roasting, the coffee powder has been ground too finely or too coarsely	Change the coffee blend or check its grinding (if pre-ground)	
The machine requires too much time to warm up, the water quantity is reduced	The machine circuit is clogged by scale	Descalcify the machine	*
The brew group cannot be removed.	The brew group is not in its neutral position (N)	Switch the machine on and off through the main switch	
The brew group cannot be inserted.	The brew group is not in its neutral position (N)	Turn the brew group by hand until it reaches the neutral position (N). The reference on the shaft must match the arrow N	
The cappuccinatore does not dispense milk	The milk used is not cold enough (see warnings)	Move the temperature adjusting lever downward	
	No more milk in the container	Fill milk container	

12 STORAGE DISPOSAL

12.1 Change of location

Should the machine be positioned in another site it is necessary to carry out the following operations:

- unplug the machine;
- carry out the general cleaning of the machine as indicated in chapter "Cleaning and Maintenance";
- put the components back in place and close the doors;
- lift and place the machine in the assigned location following the instructions given in section "Vending Machine Unpacking and Positioning".

12.2 Inactivity and storage periods

If the machine needs to be stored or remains inactive for a long period, carry out the same operations as described in section "Change Location", therefore:

- wrap the machine in a tarpaulin to protect it from dust and damp;
- check that the machine is in a suitable place (the temperature should not be less than 1°C) taking care not to place any boxes or appliances over it.

13 INSTRUCTIONS FOR END-OF-LIFE DISPOSAL TREATMENT



INFORMATION FOR THE USER

This product complies with EU Directive 2002/96/EC.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

The disposal of the vending machine or of a part of it must be carried out with full respect of the environment and according to local laws in force.