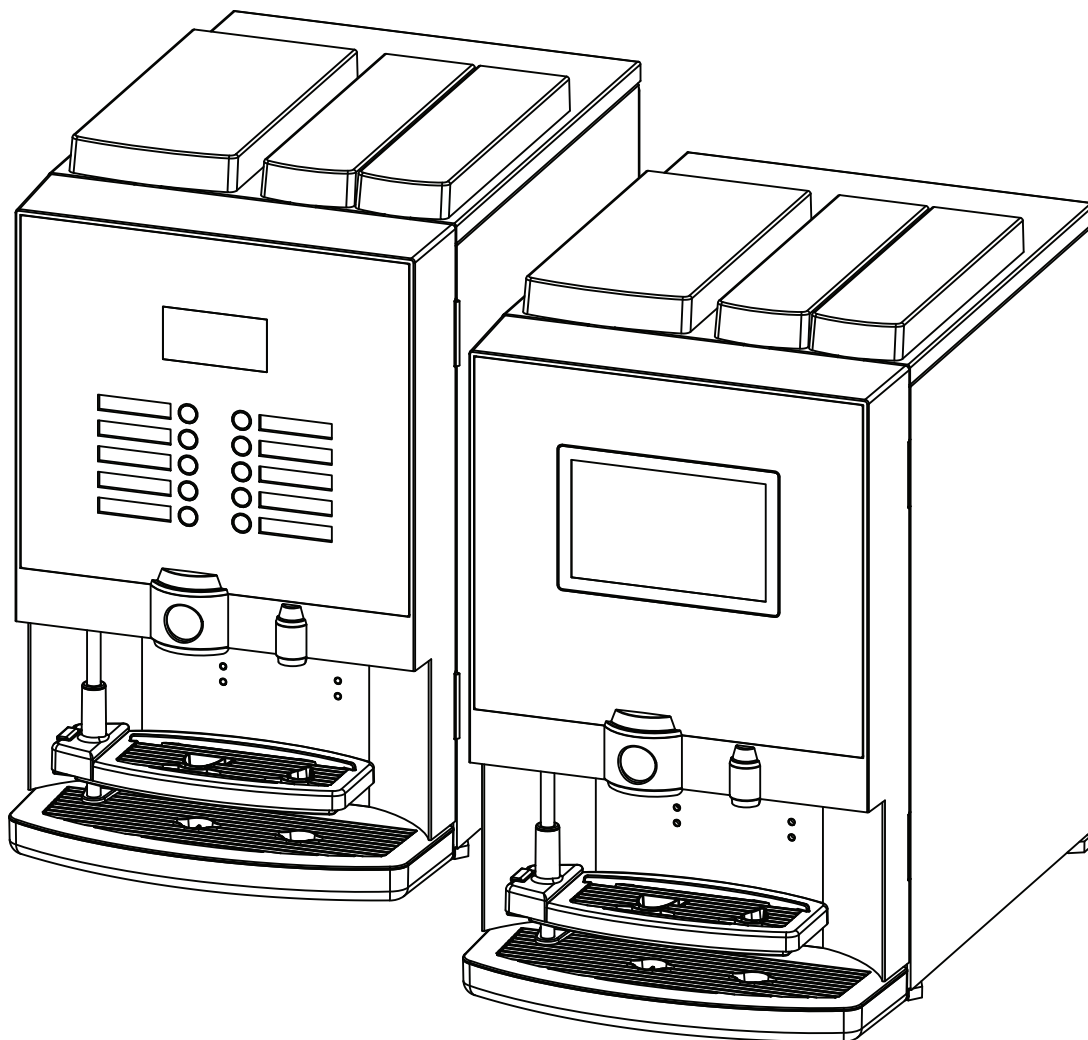


Instruction for use Dorado Compact Espresso





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1 INTRODUCTION

1.1 This manual

Congratulations on the purchase of your Dorado Compact Espresso. This machine has been developed and produced using high-quality technologies.

This manual is intended to be used by authorised, trained users. Here, they will find all the information they need to be able to operate the machine safely, carry out regular maintenance, and clean the machine. Before using the machine, please read this manual carefully.



Figure 1-1



Ensure the manual is kept close to the machine so that all of the instructions can be followed properly.

1.2 Safety instructions - use

- Inspect the machine before use, and check for any damage or faults.
Please contact your supplier if the machine is damaged.
- If the power cable is damaged it must be replaced with a new one.
Please contact your supplier to arrange for a replacement.
- Keep all packaging out of reach of children.
- Stand the appliance on a flat surface.
- Place the appliance in a place where it can supervised by trained staff.
- This machine is not suitable for outdoor use.
- The appliance may not be used by persons, including children, with a physical, mental or emotional impairment, or who do not have the knowledge and experience to operate the appliance without supervision or instructions, until they have been approved to do so by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the appliance.
- Protect the machine from water and damp.
- Do not clean the machine with a pressurised water jet.
- Do not install the machine in an area where a water jet may be used.
- Clean the control panel regularly to prevent it becoming dirty or greasy.
- Only use the appliance when the upper valves are closed and all plates have been mounted.
- Never use a sharp object to operate the machine.
- Only use the cups and jugs of the right size; your dealer can provide you with more information.
- Ensure that the (earthed) wall socket, and water supply connection can be accessed when the machine is in use. In case of emergency you will then be able to disconnect the power cable and turn the tap off quickly.
- If the appliance is to be out of use for a long period: remove the receptacles, disinfect the pipes, clean the appliance by hand, clean and disinfect the mixing parts thoroughly, empty the water heater,

and disconnect the water supply and power cable. No water may be left sitting in the appliance or its parts.

- When you want to use the appliance again after a long period during which it has not been used, clean the mixing parts and the preparation group (if present) thoroughly. Replace the mixing parts, run the cleaning programme at least three times, and fill all receptacles before using the appliance.



Drinks produced by the appliance are very hot and may cause burns.



Remove the power cable from the wall socket in case of danger. Do not use the cable to disconnect the plug from the wall socket.



Failure to follow the instructions above may affect the safe use of the machine.

1.3 Pictograms and safety symbols on the machine

The following pictograms are used on the Dorado Compact Espresso:

- DANGER: electricity
- DANGER: Moving parts can crush



Figure 1-2



Figure 1-3

1.4 Pictograms and safety symbols in the manual

These pictograms are used in the manual:



General warning. Damage to the machine or personal injury can occur.



Electrical hazard



Burning hazard



Remarks, suggestions and advice

1.5 Conventions and definitions

Throughout the document, reference is made to the "left", "right", "front" and "rear" of the machine. Where a component or specific part of the machine is referred to, this is described from the user's viewpoint facing the selection panel.

1.6 Service and technical support

Please contact your dealer for further information on settings, maintenance and/or repair activities that are not dealt with in this manual. Your dealer will be pleased to assist you.

If you contact your dealer, always have the following information at hand:

- model number
- serial number

1.7 Machine identification on the outside of the machine.

1. Model number
2. Voltage
3. Frequency
4. Power consumption
5. Serial number
6. Water pressure

The machine identification plate is located on the back of the machine.

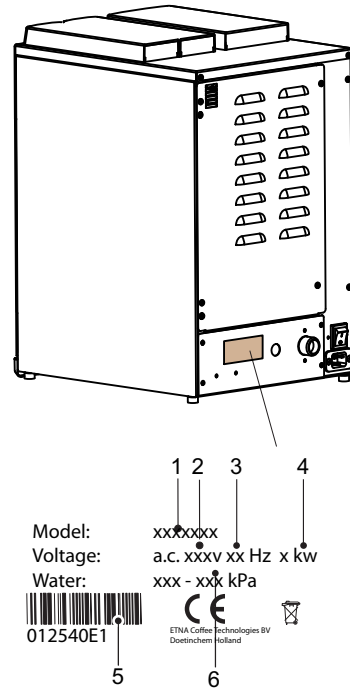


Figure 1-4

1.8 Machine identification inside the machine.

1. Model number
2. Voltage
3. Frequency
4. Power consumption
5. Serial number
6. Water pressure

The machine identification plate is located inside the left frame plate.

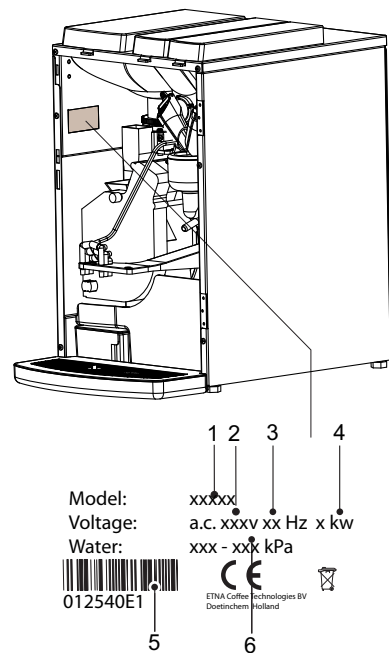
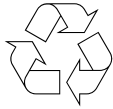


Figure 1-5

1.9 Used Machinery and the Environment



For information on how to recycle the materials used in an environmentally-friendly way, please contact your local authority.



For information on how to dispose of the materials used in an environmentally-friendly way, please contact your local authority.

1.10 General safety instructions and restrictions

The manufacturer accepts no liability for any damage caused by the failure to follow the safety instructions strictly, or by carelessness during the use, cleaning and maintenance of the machine and accessories.

Depending on the specific operating conditions or accessories used, additional safety instructions may apply. Please contact your dealer immediately if you encounter any hazards when using the machine.



The user of the machine is fully responsible at all times for observing locally applicable safety regulations and guidelines.

1.10.1 Operating and cleaning instructions

- Everybody who cleans the machine must be familiar with the operating and cleaning instructions and follow them closely. The owner must ensure that staff are aware of the operating and cleaning instructions in the manual, and ensure that these rules and instructions are followed.
- Never change the order in which activities are carried out.
- Store the manual close to the machine.

1.10.2 Icons, symbols, and instructions

The icons, symbols and instructions attached to the machine form part of the safety instructions. Therefore, they must not be covered or removed. They must be kept within reach and be clearly legible throughout the entire service life of the machine.

- If icons, symbols, or instructions cannot be read, please contact your supplier immediately for assistance.

1.10.3 Users

Daily, weekly, and monthly maintenance and cleaning may only be carried out by authorised users who have been trained by the installer or owner of the machine. They must be aware of hygiene rules and risks which may arise when carrying out these activities and when cleaning the machine.

The machine can be used by children aged 8 or older, and by persons with restricted mobility, physical, sensory or mental impairments, or those not experienced in or with knowledge of the machine if they are supervised or are given instructions on how to safely operate the machine and they understand the risks.

Children must not play with the machine.

Children may not perform maintenance and cleaning activities unless they are over the age of 8 and under supervision.

1.10.4 Technical specifications

- The technical specifications of the machine and its accessories or parts may not be modified.

1.10.5 Modifications

- No changes may be made to the machine and its accessories or parts.

1.10.6 Intended use

The machine's intended use¹ is exclusively to dispense all the drinks listed on the user control panel. Use of the machine for other purpose does not comply with the terms and conditions. The manufacturer accepts no responsibility for damage or injuries arising as a result of this.

The machine meets current standards and directives.

- The machine may only be used in perfect technical condition for the purposes indicated above.

1.11 Available documentation

The following documentation is available for this machine:

- User manual
- Technical manual (ETNA dealers only)
- Parts book (ETNA dealers only)

1. "Intended use" within the meaning of EN-ISO 12100:2010 is the application for which this technical product has been produced, as specified by the manufacturer – including references in sales brochures. In case of doubt, use can be inferred from the construction, model and functions of the technical product during accepted normal use. Use of the product within the limits of intended use also entails compliance with the instructions in the manual.

2 DESCRIPTION OF THE MACHINE

2.1 General description

This machine prepares and dispenses various hot drinks.

The drinks are dispensed in the cups intended for this purpose and that are placed on the machine cup stand. The cups must be placed on the cup stand manually.

The display on the machine indicates that:

- a drink can be selected
- a drink is being prepared.
- a fault has occurred.
- the machine is performing a function.

2.2 Main components

2.2.1 Front view

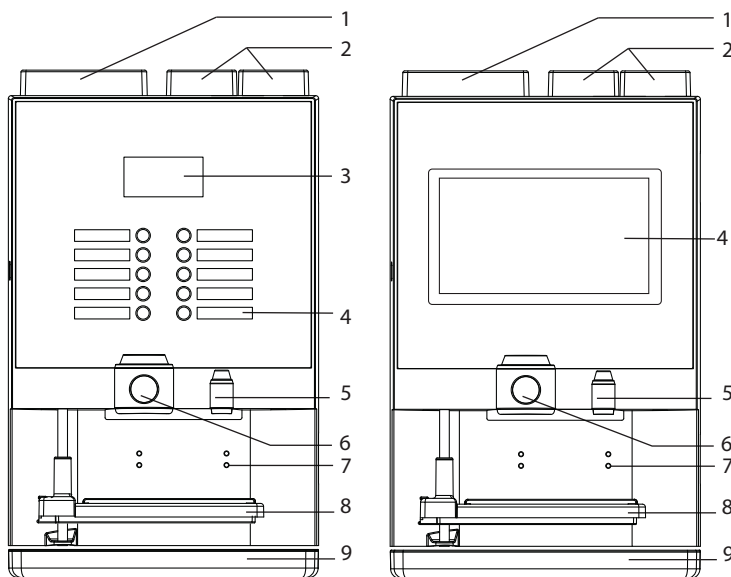


Figure 2-1

1. Bean container
2. Instant containers
3. Display
4. User control panel
5. Dispense water
6. Dispense hot drinks
7. Cup sensor
8. Cup stand
9. Drip tray

2.2.2 Inside view

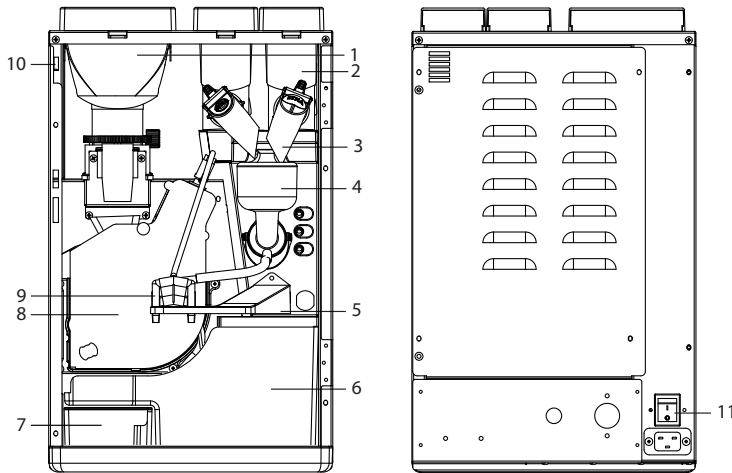


Figure 2-2

1. Bean container
2. Ingredient containers
3. Dispensing spout
4. Mixer parts
5. Dispensing holder
6. Waste bucket
7. Drainage bucket
8. Brewing unit
9. Dispensing pipes
10. Door detection switch
11. On/off switch

2.3 Operating principle

Once you've made your selection, the machine mixes the ingredients from the containers with water and the drink is dispensed.

- The water is supplied via the boiler (heated).
- Instant products or liquid concentrate are dosed from the containers into the mixer and/or the ground coffee is dosed from the grinder into the brewer group.
- The water and the ingredients are mixed in the mixer or compressed by the brewer group.
- The drink is dispensed through the dispenser nozzle into the cup placed on the cup stand.

2.4 Water connection

Using a water inlet hose, connect the appliance to a tap with the correct thread (3/4 inch BSP), and make sure that the tap is open. Check for leaks regularly and protect the water hose from damage.

Only use water hoses that comply with EN 61770. Do not re-use old water hoses.

Connect the appliance to the water supply in accordance with local regulations.

2.5 Switching the machine on or off

- I pressed in = ON (switch lights up)

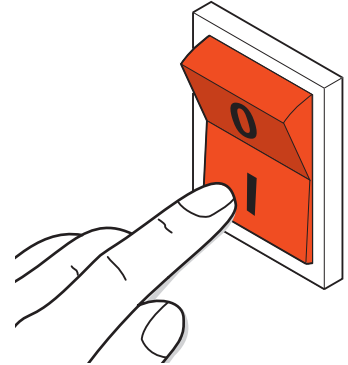


Figure 2-3

- 0 pressed in = OFF

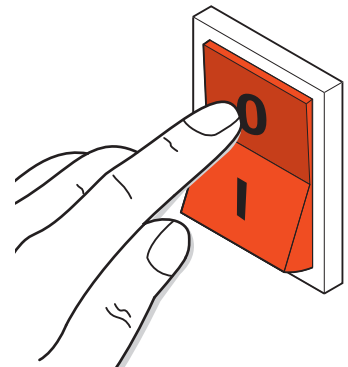


Figure 2-4

2.6 Service key

Insert the service key and turn it a quarter turn to make the machine operational for cleaning, repairs, and testing.



The machine contains rotating and moving parts. Ensure that your fingers do not become trapped when work is carried out.



The water heater is warmed up, or is already at temperature. Please note that the machine includes hot parts.

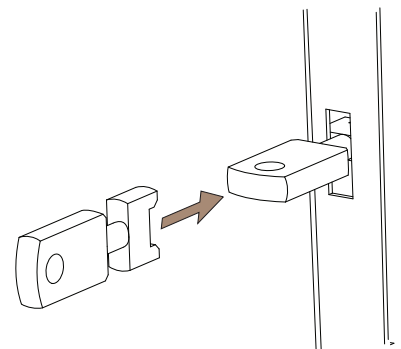


Figure 2-5

2.7 Operating the machine

2.7.1 Drink selection

All the steps required to prepare a drink are summarised in table 2-1.

Table 2-1 Actions for obtaining a drink

	You want a drink
1.	Place your beaker or cup on the cup stand
2.	Select your drink on the user control panel
3.	Your drink is being prepared

2.7.2 Strength selector (if applicable)

All steps required to issue a product at the customer's preferred strength are summarised in table 2-2.

To add e.g. milk or sugar, the same steps can be followed (if available).

Table 2-2 Steps to adjust a drink's strength

	If you want to adjust the strength of your drink.
1.	Place your cup or mug on the cup stand
2.	Select your drink on the user control panel
3.	By selecting your selected drink again, you can vary its strength (a separate screen will be displayed on Smart Touch machines)
4.	Once you have selected its strength, you can confirm the drink and it will be prepared

2.7.3 Jug function (if applicable)

With the jug function, you can request several cups at once. The process for selecting several cups is summarised in table 2-3.

Table 2-3 Steps for the jug function

	Jug function (option not available on Smart Touch machines)	Fixed jug (option not available on Smart Touch and Mundo machines)	Smart Touch
1.	Place your jug under the dispensing spout	Place your jug under the dispensing spout	Place your jug under the dispensing spout
2.	Select Jug and continue selecting Jug until you have reached the number of cups you want.	Select Jug	Select your product on the user control panel
3.	Select your product on the user control panel	Select your product on the user control panel	Select the number of cups you want
4.	Select Start and your drink will be prepared the selected number of times	Select Start and your drink will be prepared a set number of times (ask your dealer about changing this number)	Select Start and your drink will be prepared the selected number of times



If the cup sensor is activated and the jug is removed, the drink currently being made will be completed but any further repetition(s) will be terminated.

2.7.4 Paid drinks

The standard version of the machine does not include a payment mechanism; it is possible to provide a payment mechanism on the machine (for installation instructions please refer to the instructions for use supplied with the payment mechanism).

Machines with a payment system can issue both paid drinks and free drinks. If a drink has to be paid for, the display will show the price of the selected product and the available credit.

If there is enough credit, the selected product will be made.

2.7.5 Energy-saving mode

If energy-saving mode is activated, the machine will use less energy. The display shows when the machine is in energy-saving mode.

Place a cup in the machine or select a product to temporarily disable energy-saving mode. The machine will reactivate energy-saving mode automatically.

The machine may have to warm up before a drink can be made, depending on how long the machine has been in energy-saving mode.

3 USE

3.1 Filling containers

The containers contain the ingredients for making drinks. You can fill the containers in one of 2 ways:

- by opening the top lid and filling the containers in the machine;
- by removing the containers from the machine and filling them outside the machine.



Take care not to trap your fingers when filling containers.



Make sure that the right ingredient is put in the right container.



See the label on the inside of the door for an overview of the maintenance functions.

3.1.1 Filling ingredient containers inside the machine

1. Open the door of the machine.
2. Open the lid of the ingredient container.
3. Fill the ingredient container you want to fill with the correct ingredients.
4. If the ingredient container was completely empty, the outflow also has to be refilled.
 - Select a drink that contains the ingredients with which you have just refilled the container. Repeat selecting a drink until the ingredient flows from the container.
5. Close the lid of the ingredient container.
6. Rinse the mixing compartments if ingredients have dropped into them, see paragraph 4.5.
7. Close the door of the machine.

3.1.2 Filling ingredient containers outside the machine

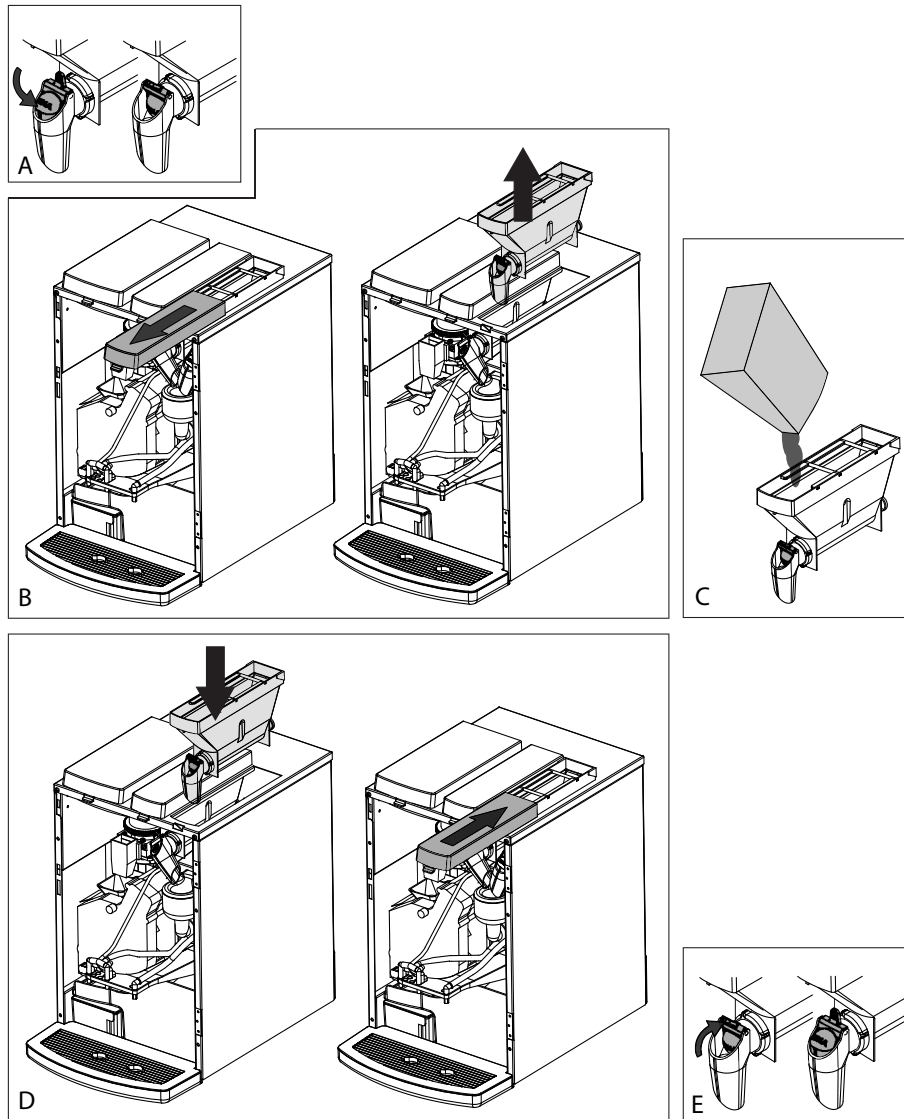


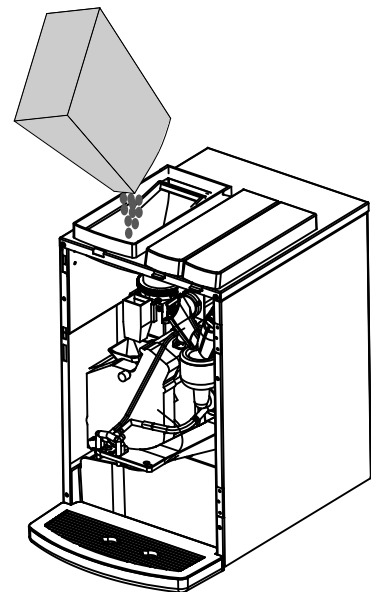
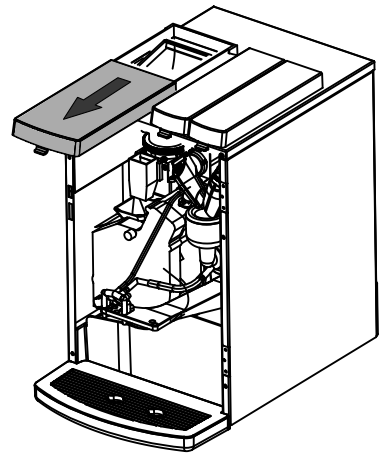
Figure 3-1

1. Open the door of the machine.
2. Close the container spout by pushing the flap until it clicks, see figure (see figure 3-1)(A).
3. Remove the ingredient container cover and remove the ingredient container to be filled from the machine, see figure (see figure 3-1) (B).
4. Fill the ingredient container with the required ingredient.
5. If the ingredient container was completely empty, the outflow also has to be refilled.
 - Hold the ingredient container above the waste bucket. Turn the spindle on the ingredient container until the ingredient flows out.
6. Return the ingredient container and cover to the same position in the machine, see figure (see figure 3-1) (D). Ensure the container spindle fits into the cog.
7. Open the container spout by pushing the flap lever until it clicks open, see figure (see figure 3-1) (E).

8. Rinse the mixing compartments if ingredients have dropped into them, see paragraph 4.5.
9. Close the door of the machine.

3.1.3 Fill the bean container

1. Open the door of the machine.
2. Remove the lid of the bean container.
3. Fill the bean container with beans. The bean container can hold approx. 0.7 kg (1.54 lbs) of beans.
4. Replace the bean container lid.
5. Close the door of the machine.



4 MAINTENANCE AND CLEANING

Accurate maintenance and in particular careful cleaning are basic conditions for good product quality and smooth operation.

This device is designed so that the owner or license holder is able to clean and maintain it thoroughly in a relatively short time.



Read paragraph 4.1 prior to carrying out any maintenance on the appliance. For reasons of safety, hygiene, and to prolong the machine's lifespan, the maintenance activities described here may only be performed by authorised, trained users..

4.1 Safety instructions - maintenance and cleaning

- Please also see paragraph 1.2.
- Carry out the procedures taking into account the hygiene regulations.
- Repairs may only be carried out on the machine by trained service engineers.
- Maintenance work on the electrical system may only be carried out by trained service engineers with a background in electrical engineering.



Warning with respect to burns: parts within the machine can be very hot.

- After cleaning or maintenance activities, the machine must not be used until all the removed parts have been correctly reinstalled.

Then inspect and check the inside of the machine:

- The dispensing pipes must be directed towards the centre of the cup.
- The ingredient containers must be correctly placed.
- The mixer components must be in the correct position.
- The waste container must be in the correct position. (if applicable)
- The brewer group must be in the correct position. (if applicable)

4.2 Perishable ingredients



The ingredients have been supplied with a use by date. The following therefore needs to be taken into account:

- Comply with the use by date printed on the product packaging.
- Do not use ingredients, which are approaching the use by date.
- Replace any ingredients whose use by date has passed.
- Do not use opened ingredients for longer than the use by date indicated.
- Replace any opened ingredients whose use by date has passed.
- Only use the cleaning agents listed in the daily and weekly cleaning schedule, and follow the instructions on the packaging.

4.3 Service panel

When you open the door you will see the service panel. You can perform the following actions (if available) using the service panel:

Button	Function
00	Rinse mixers
01	Clean valves + rinse mixers and brewer + reset waste bucket
02	Clean brewer with cleaning agent
03	Rinse brewer
04	Position brewer
05	Free/paid dispensing
06	Reset waste bucket
07	Read counters
08	Fill pump (liquid only)
09	Reset water filter
10	Change dispensing lighting

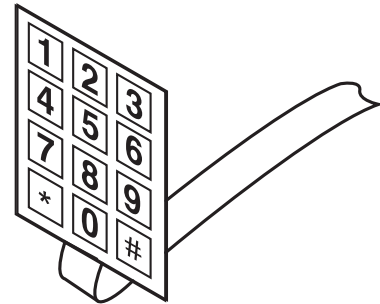


Figure 4-1

4.4 Maintenance

The quality of the drinks is only guaranteed if the machine is properly maintained on a regular basis. A number of essential components in the machine are highly sensitive to dirt. Use of this machine requires both daily and weekly maintenance.



Wash your hands before continuing with the following procedures.

4.5 Daily maintenance

Carry out the following operations on a daily basis:

- Check the contents of the ingredient containers and fill them as needed.
- Clean and empty the waste bucket underneath the brewing group.
- Clean and empty the drip tray.
- Rinse the mixers and brewing unit (at least 2x daily).
- Clean the outside of the machine, including the user control panel.

Note the following during cleaning:

- Clean the machine and parts with a clean, damp cloth or paper tissue.
- Replace cleaned parts in the machine straight away.
- Clean the machine more often than stated if necessary. Frequent use requires more frequent cleaning.

4.5.1 Checking the ingredient containers

1. Open the door of the machine.
2. Check whether the ingredient containers still contain sufficient ingredients.
3. Fill the containers as described in paragraph 3.1 if necessary.
4. Shut the door of the machine.

4.5.2 Empty and clean the waste bucket



Take care that your fingers do not become trapped when removing or replacing the waste bucket.



The waste bucket is not dishwasher safe.

1. Open the door of the machine.
2. Insert the service key.
3. Remove and empty the waste bucket.
4. Clean the waste bucket.
5. Replace the waste bucket in the machine.
6. Reset the waste bucket counter using the service panel, see paragraph 4.3.
7. Remove the service key.
8. Close the door of the machine.

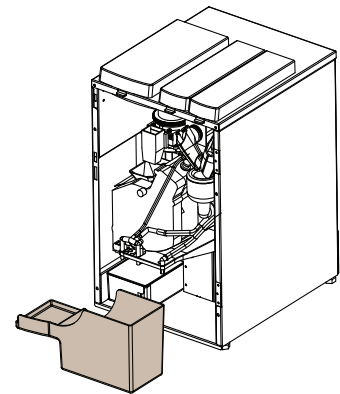


Figure 4-2

4.5.3 Clean the drip tray



The drip tray is not dishwasher safe.

1. Carefully remove the drip tray (A) from the machine.
2. Carefully remove the drainage bucket (B) from the machine.
3. Empty and clean the drip tray (A) and drainage bucket (B).
4. Replace the drip tray (A) and drainage bucket (B) in the machine.

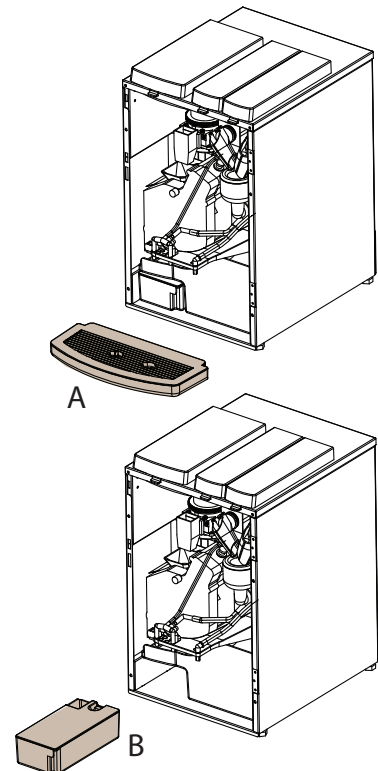


Figure 4-3

4.5.4 Rinsing the mixers and the brewing unit



When rinsing the machine, the water is very hot and can scald you.



Note: make sure that the jug or cup is big enough to collect the rinsing water, at least 1.5 litres.

Rinsing the mixers:

1. Open the door of the machine.
2. Insert the service key.
3. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
4. Rinse the mixers using the service panel, enter *00*: Rinse mixers.
5. Remove and empty the jug or cup.
6. Remove the service key.
7. Close the door of the machine.

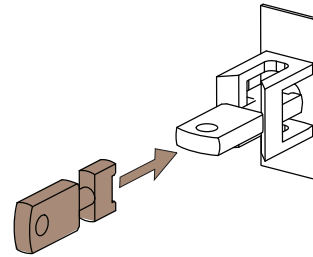


Figure 4-4

Rinsing the brewing unit:

1. Open the door of the machine.
2. Insert the service key.
3. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
4. Rinse the brewing unit using the service panel, enter *03*: "Rinse brewer".
5. Clean and reset the waste bucket, see paragraph 4.5.2.
6. Remove and empty the jug or cup.
7. Remove the service key.
8. Close the door of the machine.

Combined function rinsing the mixers and the brewing unit:

1. Open the door of the machine.
2. Insert the service key.
3. Place a jug or cup with a volume of at least 1.5 litres under the dispenser holder.
4. Rinse the mixers and brewing unit using the service panel, enter *01*: "Clean valves + rinse mixers and brewer + reset waste bucket".
5. Clean and reset the waste bucket, see paragraph 4.5.2.
6. Remove and empty the jug or cup.
7. Remove the service key.
8. Close the door of the machine.

4.5.5 Clean the exterior

Clean the outside of the machine with a clean, damp cloth or paper tissue. Pay particular attention to:

- User control panel.
- The area around the drink dispenser unit.
- The bottom of the door.

4.6 Weekly maintenance

Carry out the following operations on a weekly basis:

- Clean the mixer parts.
- Clean the ventilation chamber beneath the containers.
- Clean the brewing unit automatically.
- Clean the brewing unit manually.

Note the following during cleaning:

- Clean the machine and parts with a clean, damp cloth or paper tissue.
- Replace cleaned parts in the machine straight away.
- Clean the machine more often than stated if necessary. Frequent use requires more frequent cleaning.

4.6.1 Clean the mixer parts and ventilation chamber

Clean the following parts:

- Extractor hoods (A)
- Mixing compartments (B)
- Mixer blades (E)
- Tubes
- Ventilation chamber



Take care not to scratch the mixing compartment when cleaning it.

1. Open the door of the machine.
2. Remove the closed ingredient containers from the machine. Store them in a clean, dry place.
3. Remove the ventilation chamber on which the containers rest when in the machine.
4. Remove the tubes from the mixing compartments.
5. Remove the tubes from the dispensing pipes.
6. Remove the dispensing pipes from the dispensing holder.
7. Unlock the mixing compartment (B) by pulling the green catch (C) on its underside forward.
8. Remove the mixing compartment (B) from the machine by pulling it out forwards (D).
9. Remove extractor hood (A) from the mixing compartment (B).
10. Use the tool to remove the mixer blade (E) from the motor shaft. Place the tool between the mixer blade (E) and motor shaft (1). Carefully move the tool forward until it clicks (2). Then remove the mixer blade by hand (3).
11. Clean and thoroughly dry all parts.
12. Clean the area in the machine immediately around the mixers with a clean, damp cloth.

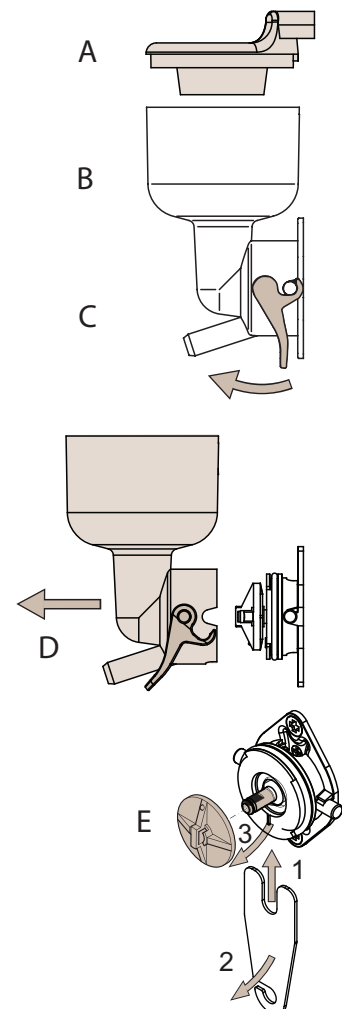


Figure 4-5

13. Replace the mixer blade (E) until it clicks. Ensure the marking on the mixer blade is aligned with the flat part against the motor shaft, (see figure 4-6)
14. Replace the mixing compartment (B) with the extractor hood (A), and attach the tubes with dispensing pipes.



The mixing compartment must be well-secured to prevent leaks. Ensure the green catch is firmly in place, (see figure 4-6).

15. Replace the ventilation chamber.
16. Replace the ingredient containers in the correct position in the machine (check the labels on the ingredient containers and in the machine).
17. Rinse the mixers using the service panel, see paragraph 4.5.4.
18. Check the system for leaks.
19. Close the door of the machine.

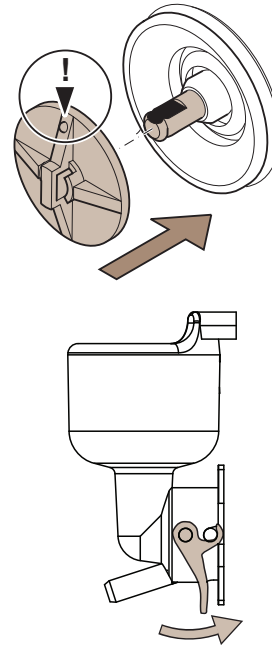


Figure 4-6

4.6.2 Clean the brewing unit automatically



Only use the cleaning agent recommended by © ETNA Coffee Equipment b.v.

Using other cleaning agents may create problems.



Note: make sure that the jug or cup is big enough to collect the rinsing water, at least 1.5 litres.

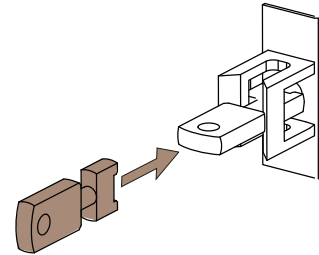


Figure 4-7

1. Open the door of the machine.
2. Insert the service key.
3. Cleaning the brewing unit using the service panel, enter *02*: Clean brewer using cleaning agent.
4. Remove the drip tray.
5. Empty the waste bucket and replace it in the machine.
6. Confirm the message on the user control panel or service panel.
7. Empty the drainage bucket and replace it in the machine.
8. Place the drip tray and a jug or cup of at least 1.5 litres in volume under the dispenser holder.
9. Confirm the message on the user control panel or service panel.
10. Wait until the user control panel shows the message "Add cleaning agent".
11. Place the cleaning agent in the brewing unit, (see figure 4-8).
12. Use the user control panel or service panel to resume the cleaning process.
13. Wait until the cleaning process is complete.
14. Remove and empty the jug or cup.
15. Empty the waste bucket and replace it in the machine.
16. Confirm the message on the user control panel or service panel.
17. Empty the drainage bucket and replace it in the machine.
18. Confirm the message on the user control panel or service panel.
19. Remove the service key.
20. Close the door of the machine.

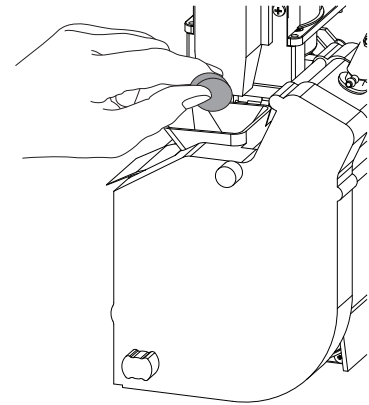


Figure 4-8

4.6.3 Cleaning the brewing unit manually



The brewing unit is not dishwasher safe.

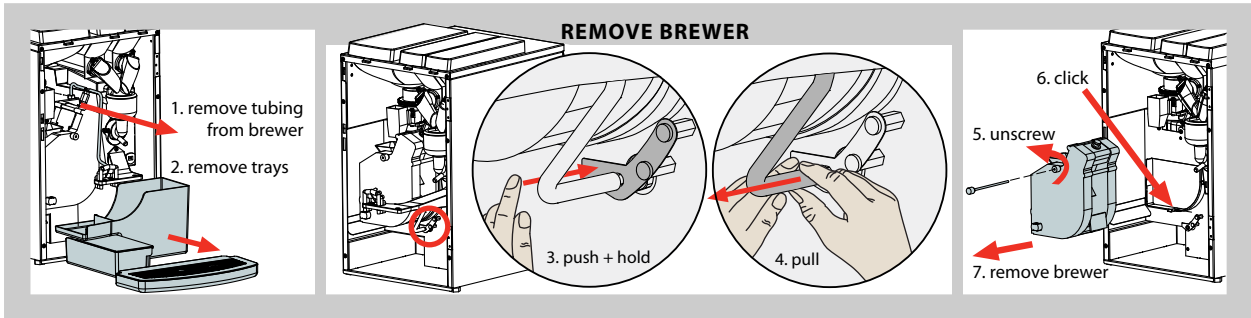


Figure 4-9

1. Open the door of the machine.
2. Remove and empty the drip tray, waste bucket, drainage bucket (1).
3. Remove the two tubes above the brewing unit (2).
4. Remove the water supply tube by pressing on the tab and removing the tube (3 and 4).
5. Unscrew the pin holding the brewing unit in place (5).
6. Carefully push the motor plate tab downward (6).
7. Remove the brewing unit (7).
8. Rinse the brewing unit with hot (not boiling) water.
9. Follow the above steps in reverse to replace the brewing unit in the machine.
10. Use the service key.
11. Rinse the brewing unit, see paragraph 4.5.4.
12. Remove the service key.
13. Close the door of the machine.

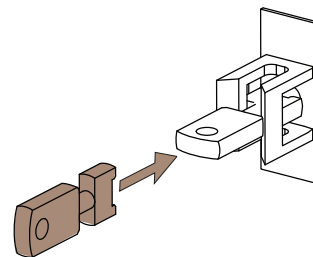


Figure 4-10

4.6.4 Cleaning the bean container



Once the bean container has been removed, there is an open connection with the grinder.



The bean container must not be cleaned while it is in place on the machine.



Only roasted, dry coffee beans may be placed in the bean container.

1. Open the door of the machine.
2. Turn the machine OFF using the on/off switch.
3. Remove the bean container lid, (see figure 4-11) (1).
4. Release the bean container by pulling the handle forward, (see figure 4-11) (2).
5. Remove the bean container (see figure 4-11) (3).
6. Empty the bean container.
7. Clean the bean container and rinse it with clean water.
8. Dry the bean container thoroughly.
9. Replace the bean container in the machine.
10. Lock the bean container by pushing the handle backwards.
11. Fill the bean container with coffee beans. The bean container can hold approx. 680 kg (1.5 lbs) of beans.
12. Replace the bean container lid.
13. Turn the machine ON using the on/off switch.
14. Close the door of the machine.

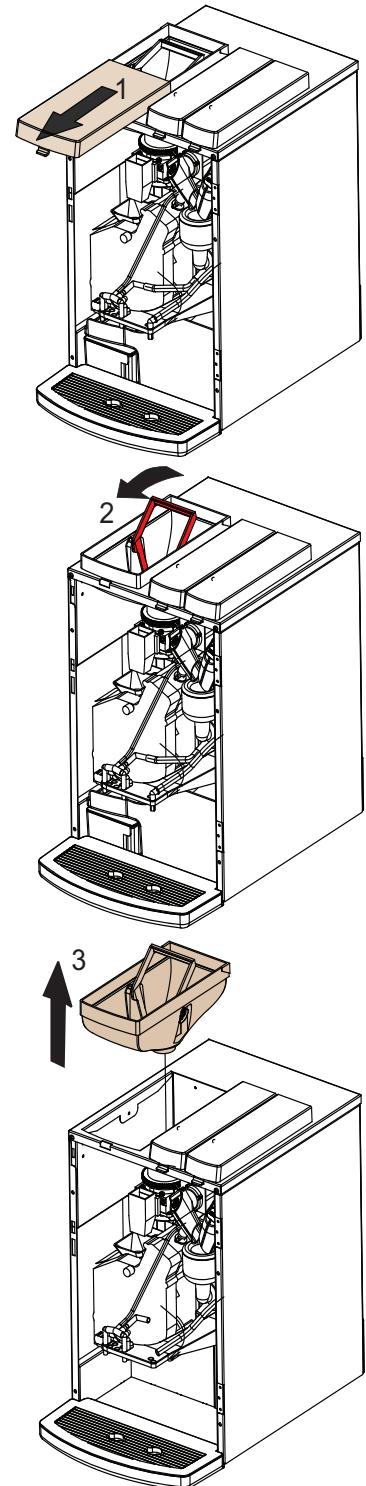
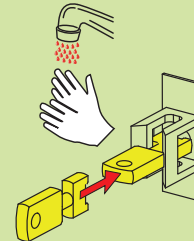


Figure 4-11

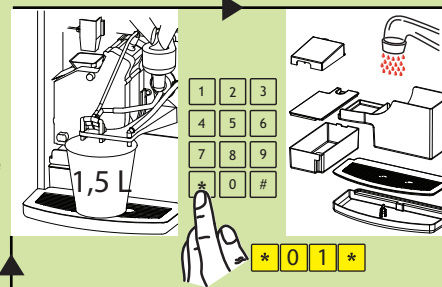
4.7 Maintenance summary (labels)

The labels offering a summary of maintenance activities to be carried out can be found inside the machine.

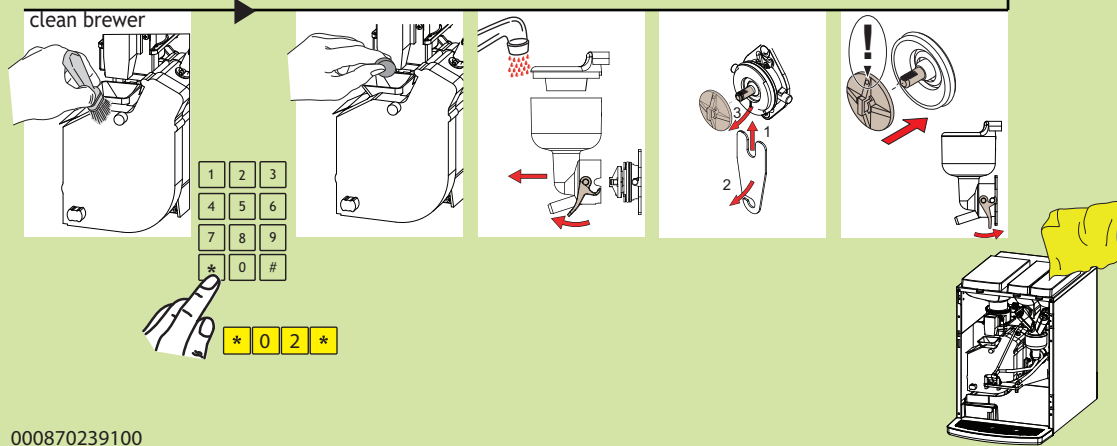
- *00* Spoelen mixers | Rinse mixers
Mischer spülen | Rincez les mixeurs
- *01* Reinigen ventielen + spoelen mixers/brewer + reset afvalbak
Clean valves + rinse mixers/brewer + reset waste container
Ventil reinigen + Mischer/Brüher spülen + Abfallwanne zurückstellen
Nettoyez les vannes+rincez les mixeurs et l'infuseur + appuyer le recipient
- *02* Brewer reinigen met reinigingsmiddel | Clean brewer with cleaning agent
Brüher reinigen mit Reinigungsmittel | Nettoyez l'infuseur avec détergent
- *04* Brewer positioneren | Brewer positioning
Brüher Positionierung | Positionnement l'infuseur
- *05* Gratis/Betaalde uitgifte | Toggle payment mode
Gratis/Zahler Produkt Gezahlt | Emission/payante libre
- *06* Reset afvalbak | Reset waste container
Abfallwanne zurückstellen | Appuyer le recipient
- *07* Tellers uitlezen | Read counters
Zählers auslesen | Dispositifs de comptage/achever de lire
- *10* Uitgifteverlichting wijzigen | Change light
Licht ändern | Changez la lumière



DAILY CLEANING



WEEKLY CLEANING



000870239100

Figure 4-12

5 RESOLVING PROBLEMS

5.1 User control panel and service panel

The user control panel also displays the machine's status and error messages.

The service panel can be used to clean and programme the machine.

5.1.1 ERROR MESSAGES




Despite all of the preventive measures, the machine may malfunction. If this happens, an error message will be displayed. Where applicable, the table shows a number of potential error messages along with their causes and solutions.

error message	code	possible causes	solution
Heating water	16	The water temperature in the water heater is too low	Wait until the water heater has warmed up
Brewing unit not ready	32	The brewing unit is being positioned	Wait until the brewing unit is in the correct position
Water heater filling	48	The water heater is filling with water	Wait until the water heater has been filled
No water	49	The water level in the water heater is too low	Check the machine water supply (valve)
Waste bucket is full	50	Waste bucket is full of coffee grounds	Empty the waste bucket and reset the waste bucket counter
Drip tray bucket is full	51	Drip tray full of water	Empty drip tray
Door open	52	The door is open	Close the door or insert the service key
Paper finished	53	The brewing unit has run out of paper	Insert new paper roll
Add cleaning agent	56	Cleaning cycle has been started	Add cleaning agent and press a button to continue
Machine in energy-saving mode	64	Energy-saving mode has been activated	Press a button to temporarily move the machine out of energy saving mode.
Initialising	65	The machine is initialising	Wait until the machine is initialised
Payment system detected	168	Payment system is connected to machine	Wait until message disappears from display
Waste bucket counter has been reset	208	Waste bucket counter has been reset by rinsing or cleaning, or manually	Press any button to continue

error message	code	possible causes	solution
Waste bucket is full	225	The waste bucket counter has reached its maximum	Empty the waste bucket and reset the message
Water filter expired	226	Water filter lifespan has expired	Please contact your supplier to have the water filter replaced
Clean brewing unit	227	The brewing unit requires cleaning	Clean the machine with cleaning agent
Rinse machine	228	The machine requires rinsing	Rinse the machine

5.1.2 Service panel in programming mode

When the user is using programming mode, the following functions are available on the user control panel:

Membrane or capacitive	Smart Touch	Function
+ or -		Navigate through the menu or to increase or decrease values.
ESC		Navigates backward through the menu and cancels the value entered.
ENTER		Confirms the value entered.

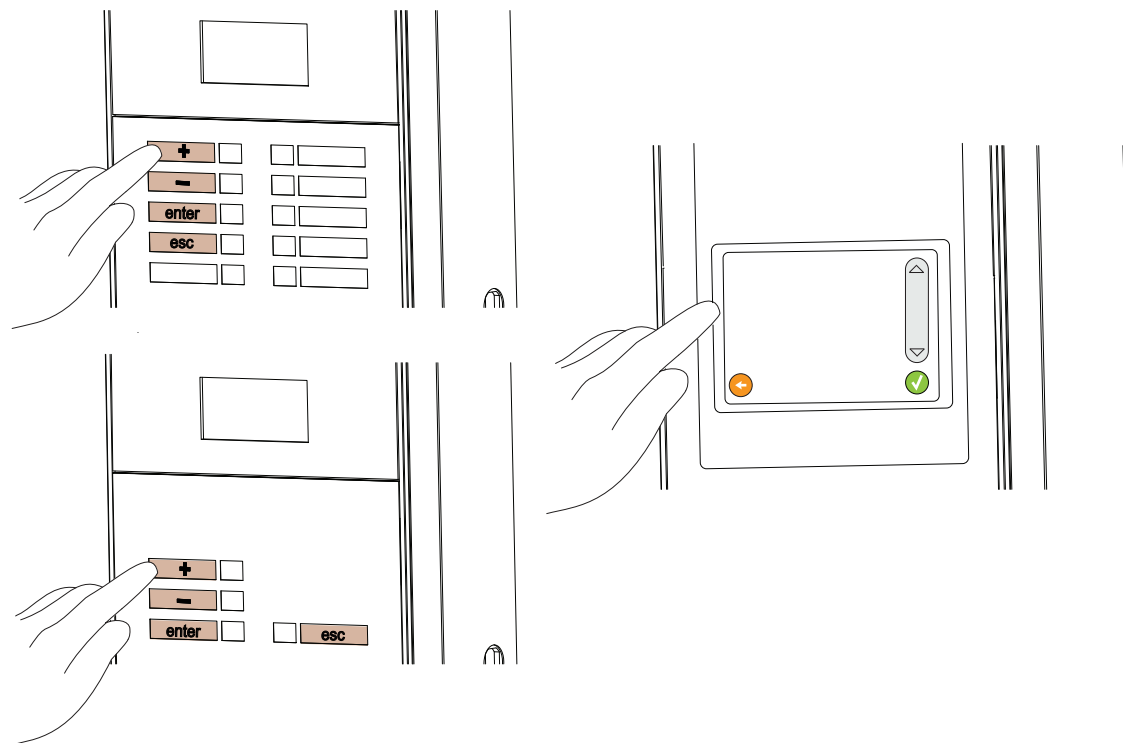


Figure 5-1

5.1.3 User menu (Operator)

Use the service panel inside the machine to enter the pin code.

The standard pin code for the user menu is **#4321#**.

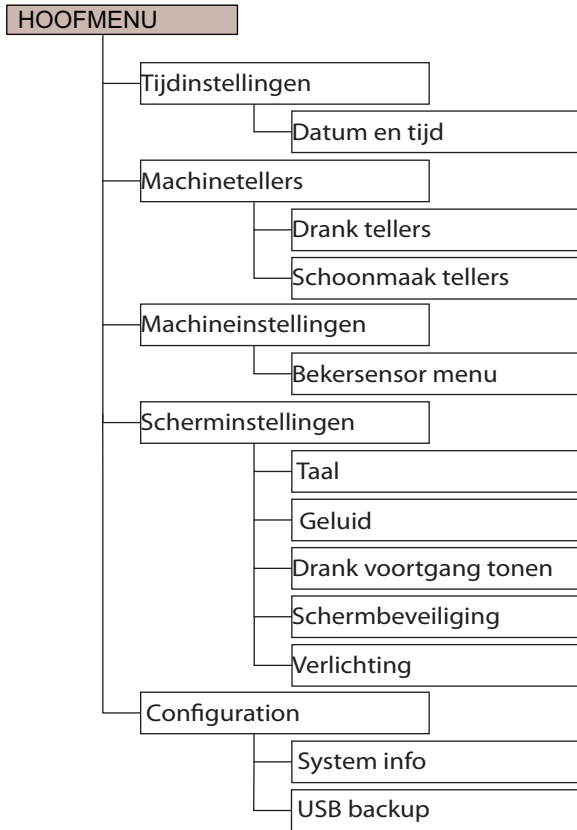


Figure 5-2

6 TECHNICAL SPECIFICATIONS

6.1 Electrical system



For the correct configuration for the machine, consult name plate, see paragraph 1.7.

Description	Value
Voltage	230 V
Frequency	50 Hz
Power consumption	3 kW

6.2 Water system

Description	Value
Water connection	G 3/4" - outer ring
Minimum water pressure	1.5 bar (150 kPa)
Maximum permitted water pressure	8 bar (800 kPa) ¹

1. If the pressure is higher, a pressure reducer must be installed.

6.3 Sound level

Description	Value
In operation	max. 70 dB(A)



Measurements according to DIN 45635, with normal use.

6.4 Ambient conditions

Description	Value
Ambient temperature	5 - 40 °C



Never place the machine in a room in which the temperature may drop below 0°C. This is to keep the water in the machine from freezing.

6.5 Dimensions and weight

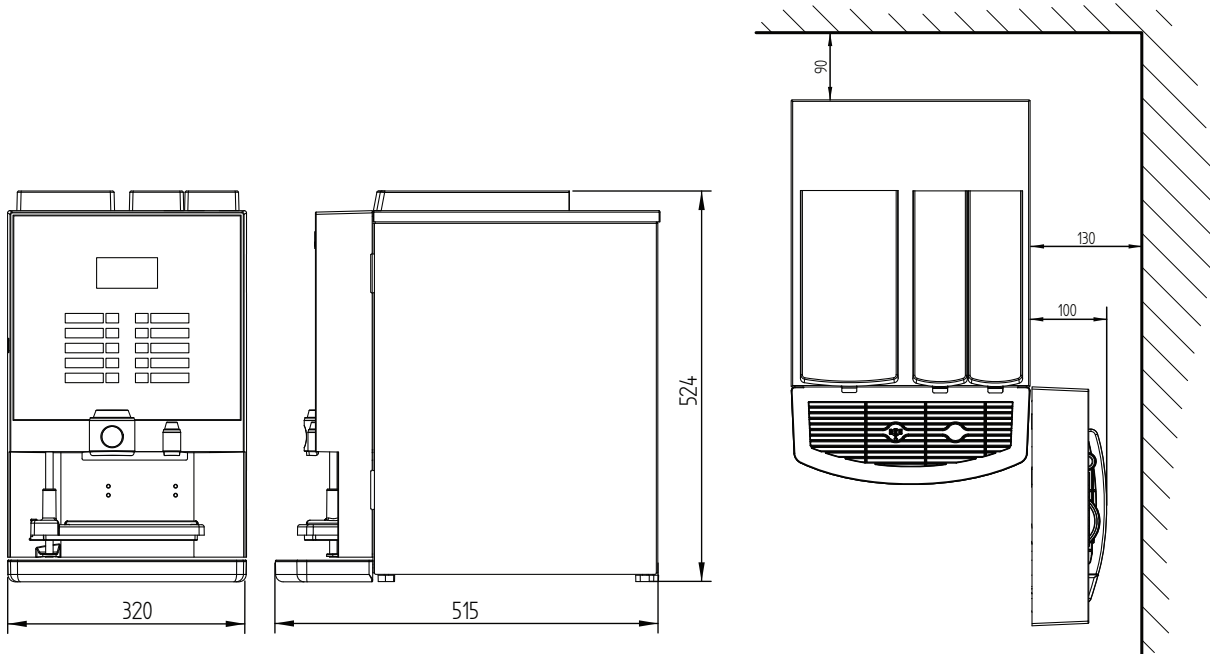


Figure 6-1

Description	Value
Height ¹	524 mm
Width	320 mm
Depth	515 mm
Weight when empty	25 kg

1. Minimum height Exact height depends on adjustable legs