



BRILLIANCE User Manual / EN



Article no. 1730058 Rev. 090506

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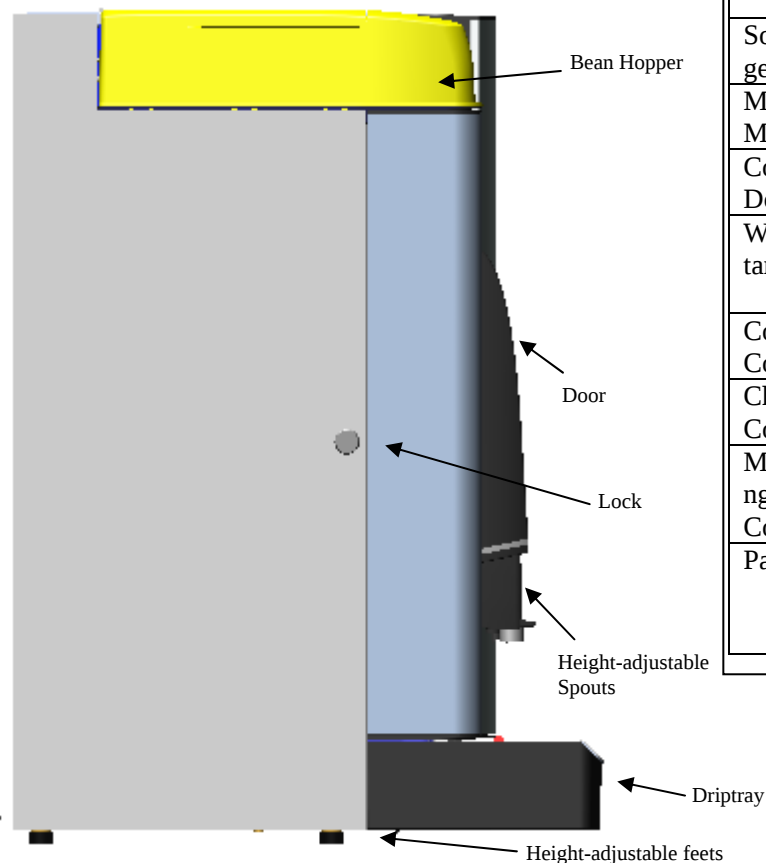
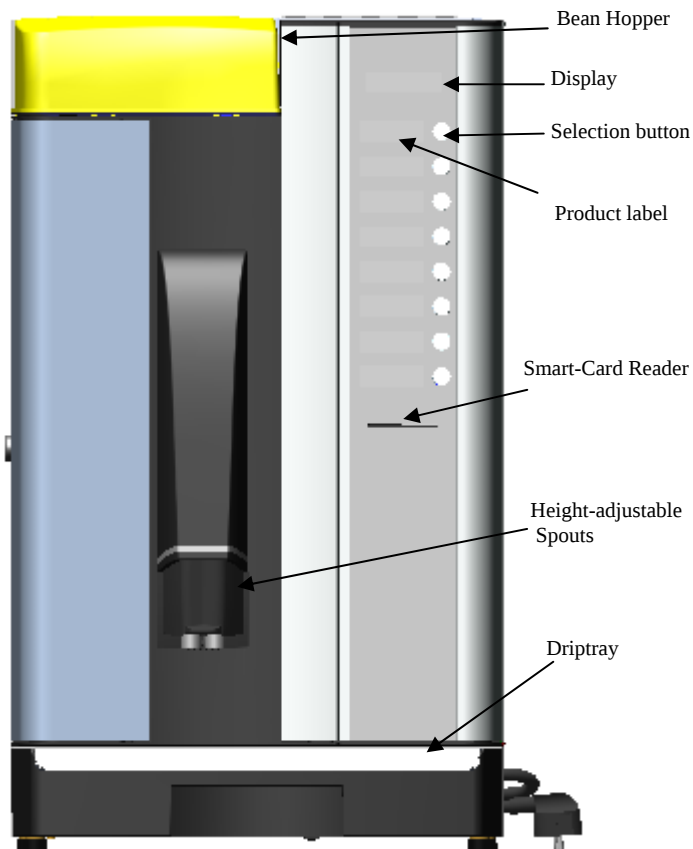
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2 MACHINE DESCRIPTION:

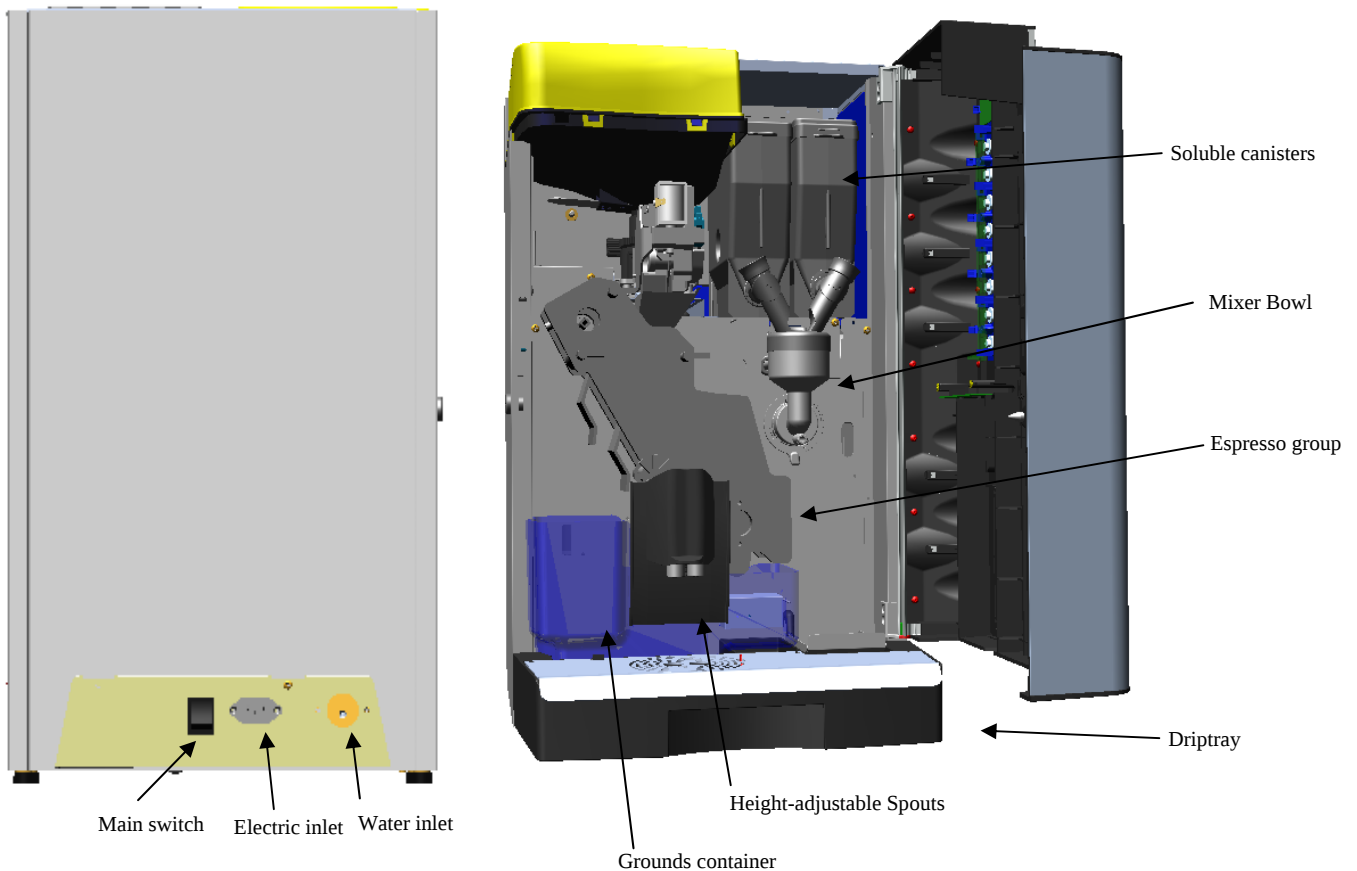
2.1 Front and side



Technical characteristics:

Dimension	Height Width Depth	664 mm 394 mm 474 mm
Weight	Empty Full	Kg 35 Kg 39
Water connection	Connection Incoming pressure	½" outside thread 1,5 - 8 bars.
	Internal deposit	-
Electrical Supply	Power supply Power	230V~ 50Hz 16A 1250 W
Transformer	Primary 230V +/- 10% 220VA Sec. 18VAC VA / 26V 90VA / 30V 120VA	230V 50Hz
Grinder	Voltage Power Fuse	240 VAC / 117 VAC 103W-(240VAC 0.46A) - 110W-(117VAC 0.95A)
Pump	Power supply Power pump	220V 50 Hz /117V 60Hz 50 W Max 15 bar
Pressure boiler	Heating element power Content Rise time	1000 W 0,7 Liter 2 minutes
Soluble products gear motor	Power supply	24 V Dc
Mixing Motor	Power Supply	24 V DC
Coffee Dosage	Power Supply Dosage	24V Dc 7-9 gr.
Water tank	Capacity Capacity Brita Filter	Liter ~145L / 10° kH Max 4 weeks
Coffee Container	Capacity Beans	~ 2 Kg
Chocolate Container	Capacity Chocolate	~ 1 kg
Milk/Topping Container	Capacity Topping/milk powder	~ 0,6 kg
Payment	Ready to receive Coin Validator	Open Collector with a DIL 10 pins connector.

2.2 Rear side & Open door view



3 MACHINE INSTALLATION

3.1 Suitable locations

This distributor is not suitable for outdoors service.

The machine must be installed in dry locals, and should not be cleaned projecting water against it. Machine should not be exposed to temperatures under 1°C.

When installing the machine near a wall, make yourself sure that the door can be wide open and ensure yourself as well, that the fan's grill at the right side of the machine, is not covered.

Don't ever cover the machine with plastic film or cloths.

3.2 Water connection

After unpacking the machine and placing the machine in its final location:

Level the machine by turning its rotating feet.

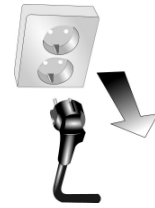
Connect the machine to a water inlet of drinkable water. We recommend to have a valve to cut the water to the machine if necessary. Pressure arriving to the machine should be between 1,5 and 8 bars.

Make sure that the water hose not are kinked anywhere when machine is pushed into place.

Note: It is advised, to split some water out of the water outlet being used, as to let possible dirt out of it.

3.3 Electrical connection

Connect the machine to a grounded 230VAC 50Hz **connection or a grounded 110VAC 60Hz connection (depending on the model); check the adequate voltage and frequency at the back of the machine.**



3.4 Initialization

When the machine is new received, its boiler is not completely full of water. And the Airbreak (a small deposit open to air inside the machine) will be empty. So prior to normal service, the machine's system has to be filled up. As to do that; follow the next procedure:

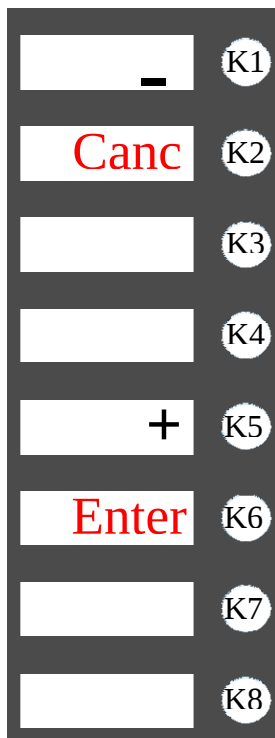
- 1.- First, install the machine correctly in its final location.
- 2.- Connect the machine; and without waiting it to warm up, just press any selection that has espresso on its recipe, or the selection for water for infusion; It is important to use one of these as to really fill up the boiler; filling would not work as well with only soluble drinks.
- 3.- Repeat selecting an espresso / water for tea selection, till water comes out from the coffee or the "water for tea", nozzle. When this happens, boiler is ready.

3.5 Water softener

It is strongly recommended to use a water softener / filter to supply water to the machine. This will remove estrange flavors from the water, and will avoid any limescale to build up and provoke problems.

4 INTERFACE:

4.1 Buttons



Eight buttons are available as to select 8 different beverages. Moreover, this buttons have some supplementary functions as below (while in settings menu):

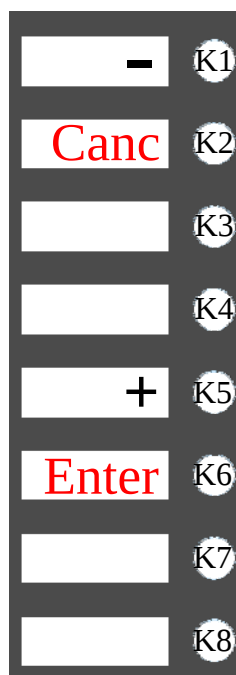
Button	Supplementary function	Function description
K1	- (Minus)	Decreases the numerical value or the selection of the option on the screen on that moment
K2	Canc	Exits the actual menu; on the main menu, exits settings menu
K5	+ (plus)	Increases the numerical value or the selection of the option on the screen on that moment
K6	Enter	Confirms the option on the screen on that moment

Note: An option exists on the settings menu, that inverts the position of the keys on the keyboard (see the keyboard number inversion section on this manual). If the Keyboard is not responding as expected, check that this option is not enabled.

5 TECHNICAL PROGRAMMING

To set which button makes what on the machine, set prizing, and adjust different parameters of the machine.

5.1 Getting into the settings menu

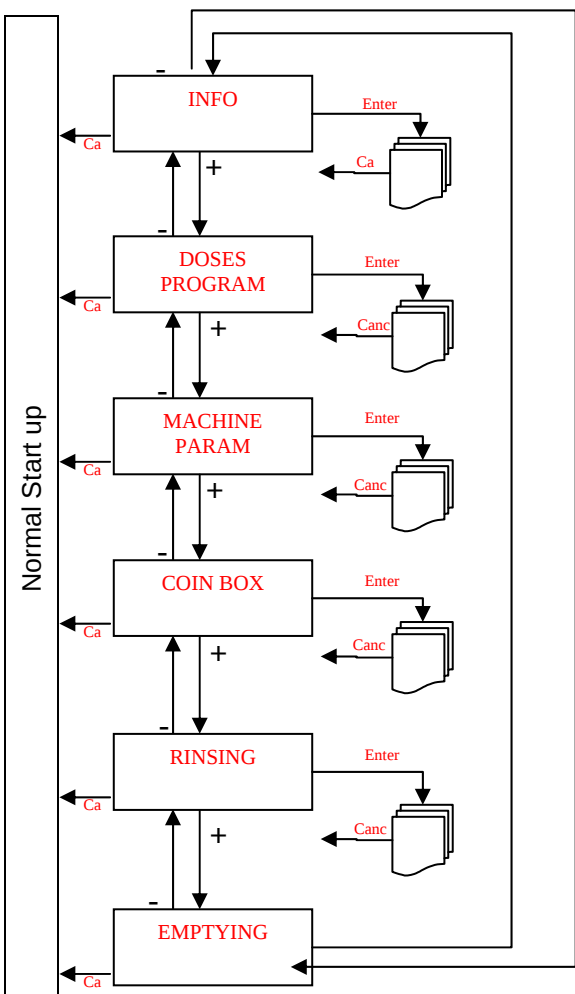


With the door open and the power switched off, hold buttons 1&5 pressed and connect the power of the machine. Wait for the display of the machine to show “info” (it will take 1 sec. Aprox.), then you can release the 1 & 5 buttons. Now you are in the settings menu.



Some times, it is hard to maintain pressed both buttons at the same time. If when trying to access the

settings menu, you get in the display “Please Wait” or any other message than “INFO”, please begin again from turning off the machine as to get into the settings menu.



5.2 Note

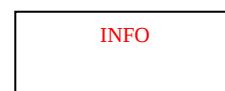
On the following explanations we will often represent the Screen of the machine and the information shown on it at each moment as follows:

A group of screens under a certain option, to make a clearer scheme, will be shown as:



5.3 General Scheme of the settings menu

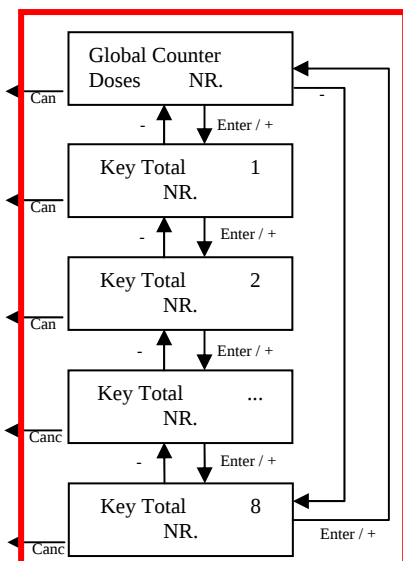
Once entered the settings menu, the first menu shown at the display is the **INFO** menu:



Being in the **Info** menu, to proceed to the following menu, we will have to push the “+” button. To return to the previous menu, we will have to push the “-” button. To get into the selected menu, press “enter”. To go to the normal start up of the machine, just press the “Cancel” button.

5.4 INFO Menu

The Info Menu is the first one to appear in the settings menu:



Now accepting with button K6(Enter), the general totals of the erogations made by the machine are shown. On the display we get:

Where NR. is the total number of erogations made by the machine.

Pressing the “+” or the “enter” button the menu will move to the counter of the button 1. Showing us the total amount of services made with this selection.

Pressing the “+” button or the “enter” button the menu will proceed to the next counter.

Pressing “-“ will go back to the previous counter.

Whenever we want to return to the main menu, we just have to press the “exit” button.

Note that the maximum value for NR. is 65535; once arrived to this amount, the counter will begin again the count.

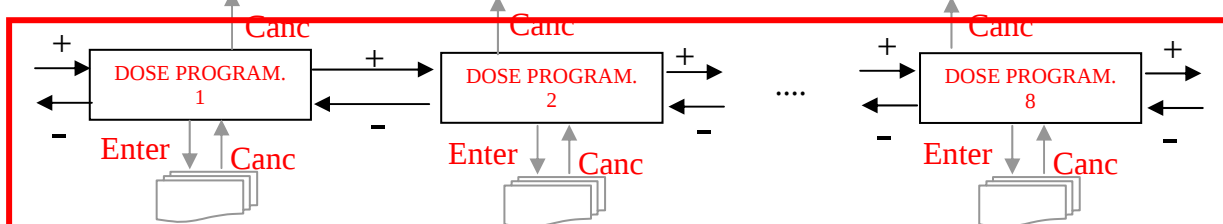
5.5 Menu Doses Program

This menu allows the adjustment of the ingredients and doses of them used in each of the available selections.

We access to this menu through the following screen: “Doses program”:

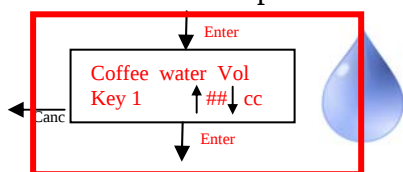
Pressing the “Enter” button, we get into the menu. The display shows then the selection “1” available to be adjusted:

Now we can either press “canc” and begin to adjust the “recipe” of selection nr. 1, or press “esc” (button K2) and go back to the superior menu, or move to the next/previous selection to be adjusted by pressing “+” / “-“:



5.5.1 Doses Adjustment

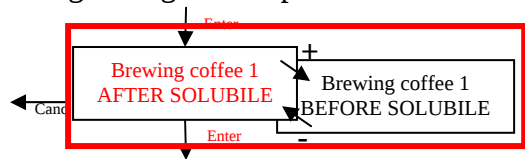
Supposing we just pressed “enter” having “dose program 1” on the screen, we begin the adjustment of the different parameters of button 1(We could return to superior menus, by pressing “canc”).:



The first adjustment available is the “Coffee Water Vol.”. With it the volume of water pumped to brew the espresso is set. With “+” and “-”, the volume is adjusted. With “enter” the quantity set is accepted, and next parameter will be shown on the screen. The volume is measured in Cubic centimeters.

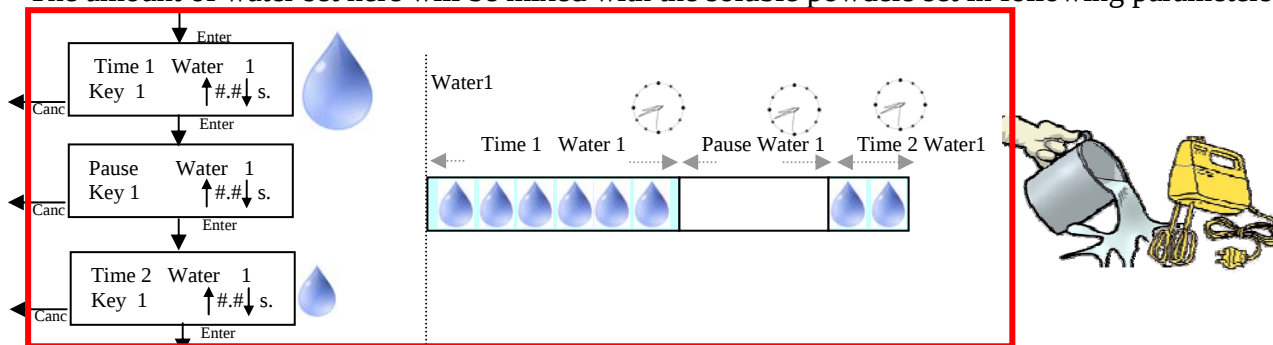
Accordingly to this setting, during normal service of the machine, when button 1 is selected, the machine will automatically grind the needed beans of coffee, and brew the espresso with the set

volume of water. If the quantity is set to 0, no espresso will be brewed on the selection, neither grinding will be performed.

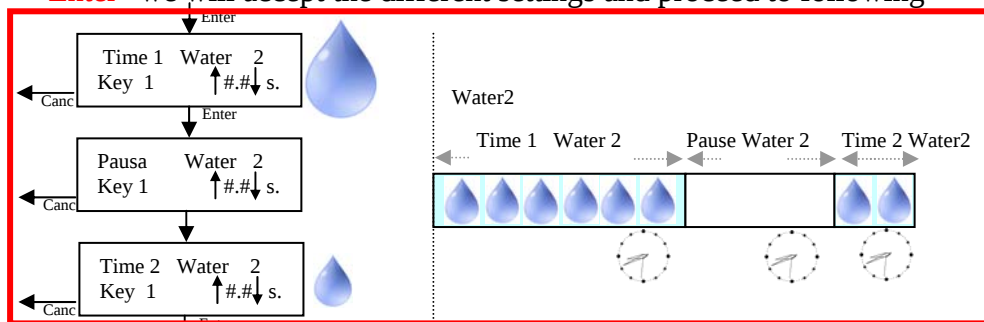


Next setting, will adjust if the brewing of the espresso will be done before, or after having brewed the part of soluble drinks. One or the other option can be set by pressing “+” or “-“. With “enter” the selection set is accepted, and next parameter will be shown on the screen.

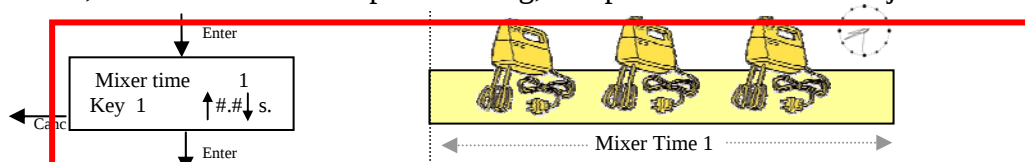
Now it comes the time to set the water times for the soluble drinks brewed on the mixer. These times set the quantity of water used to brew the selection. With buttons “+” and “-“ we adjust the times; with “enter” we accept the set times, and proceed to the next adjustment. **The Time 1**, sets the time to get the main quantity of water for the brewing; the time 2, adjust the amount of water to flush the mixer clean. Between them the pause can be adjusted with the time for “**Pause Water 1**”. The amount of water set here will be mixed with the soluble powders set in following parameters.



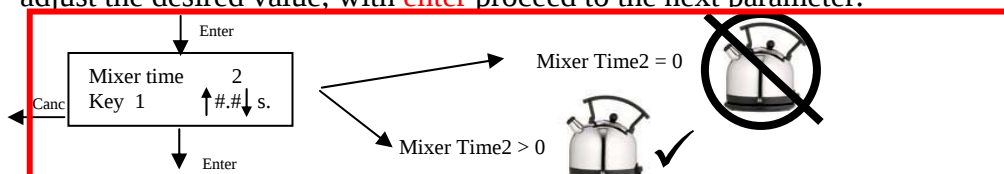
The next three parameter set the hot water coming out from the hot water spout. This water will not be mixed with any soluble. Here we can set the “**Pause Water 2**” and the “**Time 2 Water 2**” to 0. With “Enter” we will accept the different settings and proceed to following



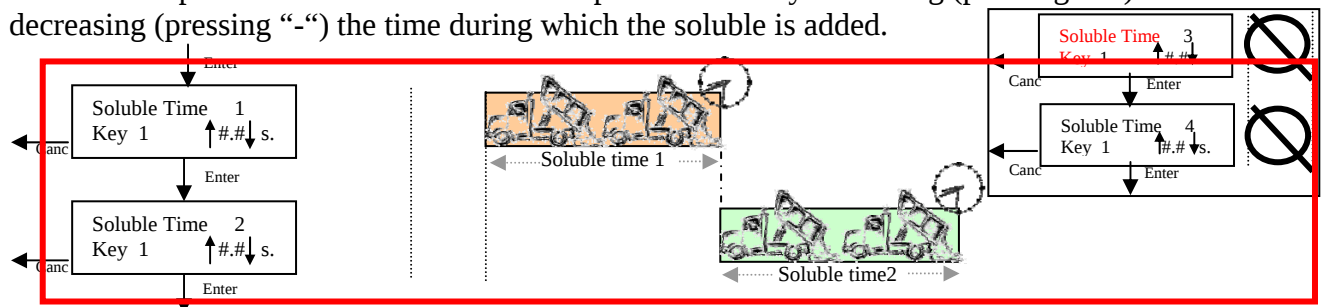
Now we will set the times for the mixer (**Mixer Time 1**). This time setting, adjusts how long will the mixer run while receiving the water and the powder. With buttons “+” and “-“ we adjust the time; with “enter” we accept the setting, and proceed to the next adjustment



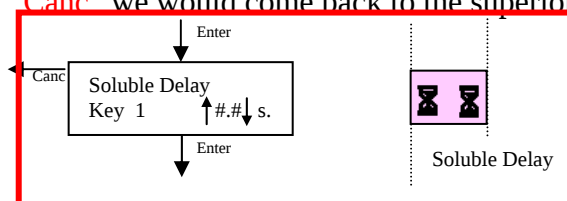
The following parameter (**Mixer time 2**) controls if water will come out or not from infusion water spout; set it to 0 as to stop water from coming out the hot water for infusion spout. Make it bigger than 0 as to allow the machine to dispose the hot water from this spout. With buttons “+” and “-“ adjust the desired value; with **enter** proceed to the next parameter.



Now it comes the adjusting of the soluble ingredients. The quantity of soluble powder that will be added to the actual recipe. Two canisters are available. Soluble time 3&4 are not used in this machine: keep them set to 0. Each amount of product is set by increasing (pressing “+”) or decreasing (pressing “-”) the time during which the soluble is added.

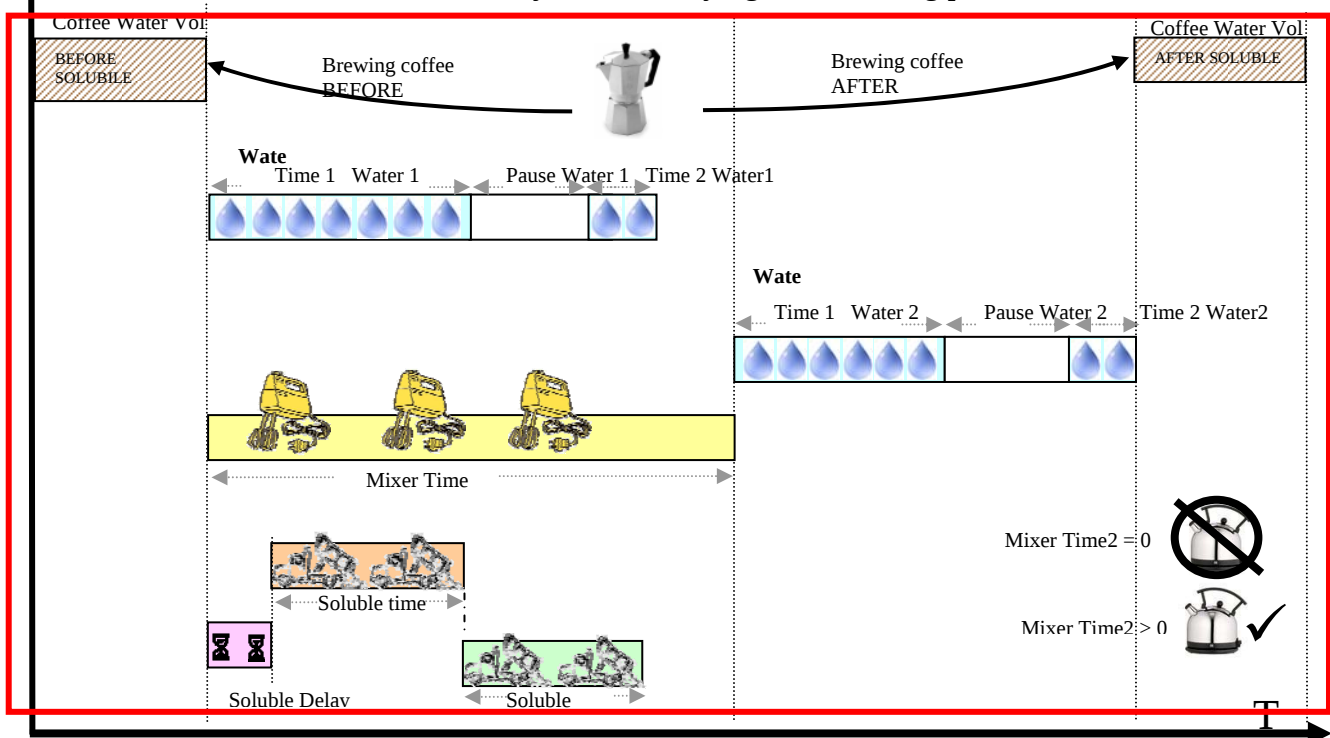


Finally we have to set the delay with which the solubles will be brewed. With buttons “+” and “-” adjust the desired value; with “enter” we would begin adjusting parameters of button “2”. With “Canc” we would come back to the superior menu.



5.6 Doses Adjustment Time Scheme

Each one of the 8 selections can be adjusted, modifying the following parameters:



5.7 Doses recommendations (examples):

On an attached document, different adjusting sets will be found depending on the country.

Note: Set the times as for the soluble ingredients to stop always around 1 second before the stop of the pumping of water.

Set as well the mixer to work always around 2 seconds longer than the stop of the water and/or the soluble ingredients. Not respecting this rules, will cause the mixer to clog.

5.8 Machine Parameters Menu

After the doses menu, we arrive to the **Machine Parameters** menu:

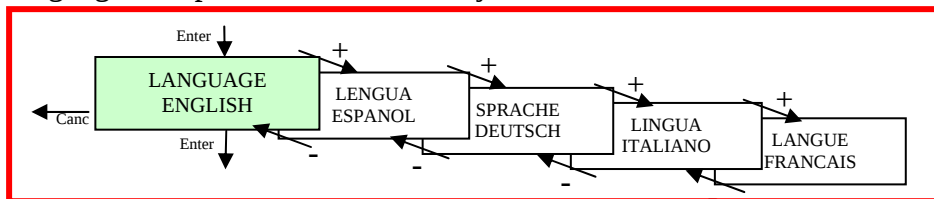
MACHINE PARAM.

In this menu we will be able to adjust important parameters of the machine.

Pressing the “**Enter**” button, we get into the menu and the display shows the first parameter available to be adjusted:

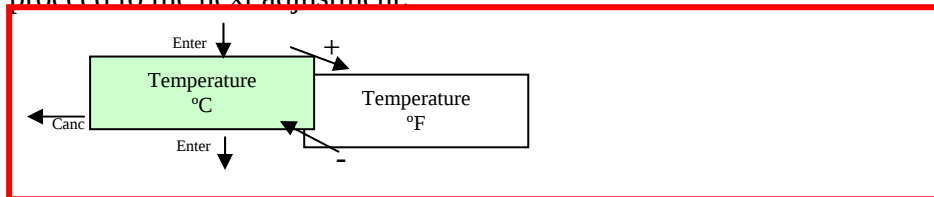
5.8.1 Language:

With buttons “+” and “-“ we select the different languages; with “**enter**” we accept the selected language, and proceed to the next adjustment.



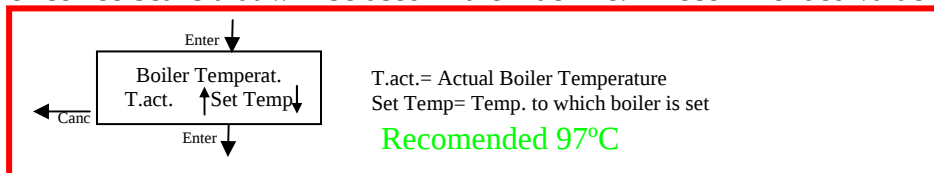
5.8.2 Boiler Temperature units

This parameter sets the units for the temperature of the boiler. With buttons “+” and “-“ we change between Celsius “°C” and Fahrenheit “°F”; with “**enter**” we accept the selected language, and proceed to the next adjustment.



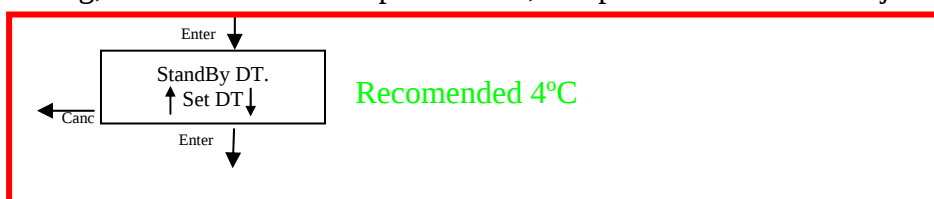
5.8.3 Boiler Temperature

In this screen we can see the actual temperature of the boiler, and adjust the temperature that we wish for it. On the left of the display the actual temperature of the boiler can be seen. On the right hand and flashing, the temperature to which we wish to adjust the boiler. With buttons “+” and “-“ we adjust this setting; with “**enter**” we accept the value, and proceed to the next adjustment. The temperature can be set between 60 and 107°C. The adequate temperature depends on the type of coffee beans that will be used in the machine. A recommended value is 97°C.



5.8.4 Stand-by state

After the machine has been idle for 4 minutes, to compensate the loss of temperature in the espresso group, the temperature of the boiler will be increased accordingly with this parameter. This is the “**StandBy DT**”, which can be adjusted between 0 and 5°C. With buttons “+” and “-“ we adjust this setting; with “**enter**” we accept the value, and proceed to the next adjustment.



5.8.5 Espresso group enabling/disabling

The next screen enables the Express group. This setting must be set to “**enabled**”, as to allow the express group to work. With buttons “+” and “-“ we change between “**enabled**” and “**disabled**”; with “**enter**” we accept the selected language, and proceed to the next adjustment.



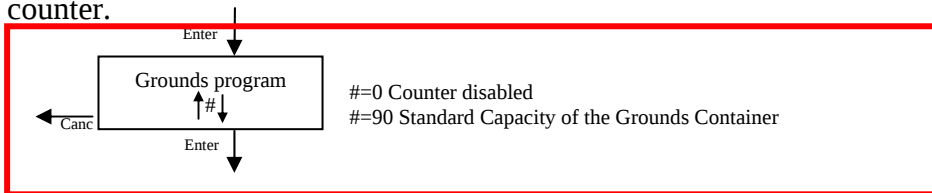
5.8.6 Grounds counter

We will now adjust the “**Grounds program**”. This is a setting that enables a counter that takes care of not overflowing the grounds container. It should be adjusted to 90 when using the standard inner container of the machine. When the machine has brewed that number of services involving espresso, it will prevent any more brewing of beverages involving espresso until the coffee grounds tray is emptied.

If we are using the cabinet for the machine, we have to set the Grounds program to 0. This will turn off the counter and allow uncounted services to be brewed.

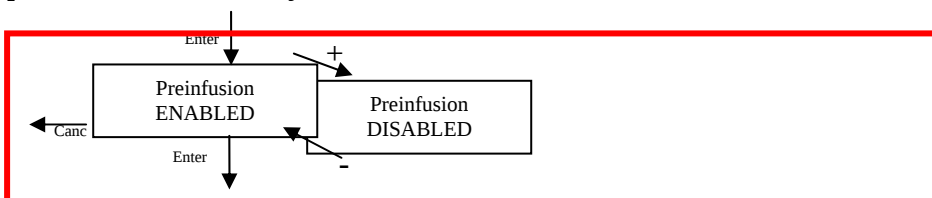
With buttons “+” and “-“ we adjust this setting; with “enter” we accept the value, and proceed to the next adjustment.

Note: As to empty the Grounds container once the error “**empty grounds container**”, open the door of the machine and remove and empty the grounds container always with the machine connected (on), otherwise, the machine cannot detect that the container was removed, and will not reset the counter.



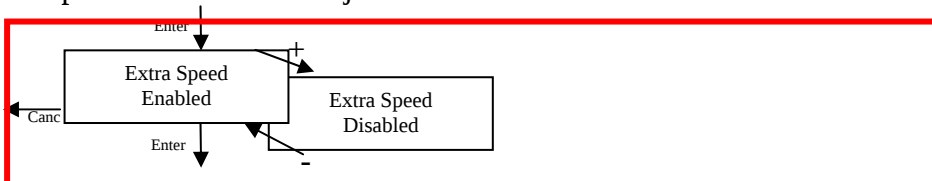
5.8.7 Pre-infusion

Next parameter is the pre-infusion setting: This setting allows a little pause at the beginning of the erogation of the espresso (a little pause in the pumping). This lets the necessary time to the coffee as to reach the right moistureness allowing to get the best quality out of it. Disabling this function will save a little of time; but quality of erogated coffee will be affected. With buttons “+” and “-“ we change between “**enabled**” and “**disabled**”; with “**enter**” we accept the selected language, and proceed to the next adjustment.



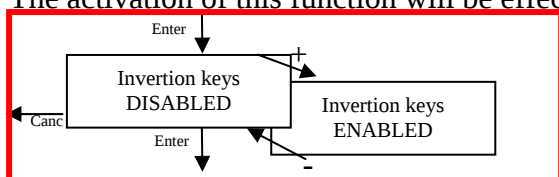
5.8.8 Pre-grinding / extra speed

his setting enables the pre-grinding function; which saves some erogation time, by having always ready the grinded coffee dose for the next espresso. This means that the machine grinds the coffee after erogating the espressos. So always is ready to begin erogating the next one. With buttons “+” and “-“ we change between “**enabled**” and “**disabled**”; with “**enter**” we accept the selected language, and proceed to the next adjustment.



5.8.9 Keyboard number inversion

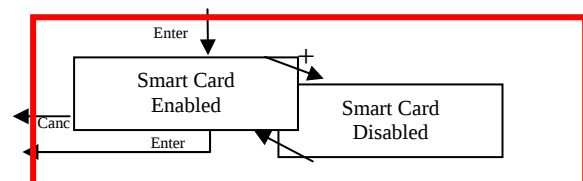
This setting invert the numeration of the keyboard. This means that button nr. 1 becomes button nr.8; button nr. 2 becomes button nr. 7, and so on. With buttons “+” and “-“ we change between “enabled” and “disabled”; with “enter” we accept the setting, and proceed to the next adjustment. The activation of this function will be effective when exiting the settings menu.



5.8.10 Smart Card enabling

The option of enabling / disabling the Smartcard is set in this screen. The utilities and further explanations regarding the “Smart Cards” are explained in another point of the manual. Once again, with buttons “+” and “-“ we change between “enabled” and “disabled”; with “enter” we accept the selected language, and return to the superior menu as this is the last option.

Note that when the Smart Card is Enabled, the prices set in the Coin Box section are effective. If the machine should work without the need of inserting credit, consult the section Free Services.



5.9 Coin Box menu

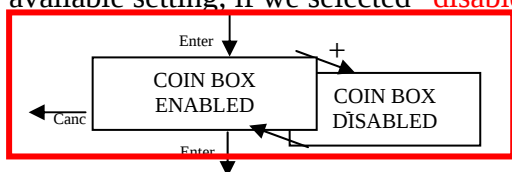
After the Parameters menu, we arrive to the Coin Box menu:



In this menu we will be able to adjust payment parameters of the machine. Pressing the “Enter” button, we get into the menu and the display shows the first parameter available to be adjusted:

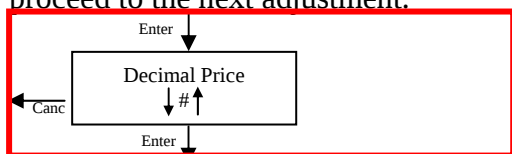
5.9.1 Coin Box enabling / disabling

In this setting we will enable /disable the coin mechanism; if we leave it disabled, no more setting options will appear next to this first setting. We can enable / disable this mechanism by “+” and “-“ buttons. With “enter” we accept the selection and if we chose “enabled” it will move to the next available setting; if we selected “disabled”, it will return to the superior menu.



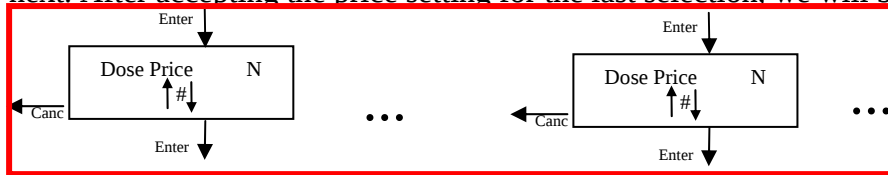
5.9.2 Number of decimals in pricing

In this setting, we will set the number of decimals to set the prices. Typically this will be set to 2 decimals. With buttons “+” and “-“ we adjust this value; with “enter” we accept the value, and proceed to the next adjustment.



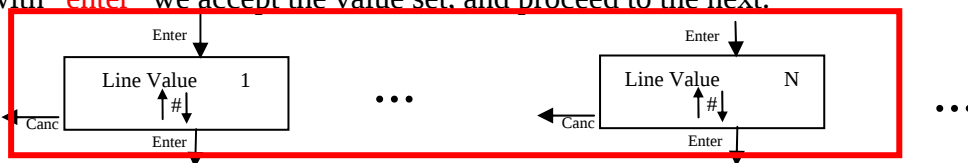
5.9.3 Prices setting

Now it comes the adjusting of each selection's price. On the first row of the display we see which selection price (from 1 to 9) we are adjusting. At the second row, we see the price assigned to it. With buttons “+” and “-“ we adjust this value; with “**enter**” we accept the value, and proceed to the next. After accepting the price setting for the last selection, we will begin with the next setting.



5.9.4 Coin value (lines) setting

At this point the 6 communications lines with the coin validator will be adjusted. Each value has to match the set value of the validator mechanism. With buttons “+” and “-“ we adjust this values; with “**enter**” we accept the value set, and proceed to the next.



When we are finished adjusting the line values, and accept the last setting, the superior menu will appear again.

5.10 Rinsing

The rinsing function facilitates a utility for a routine cleaning of the outlet conducts of the machine. This utility flushes the different outlet conducts of the machine, beginning on the mixer conducts, and finishing by the espresso group conducts.

RINSING

Just press “**enter**” to execute this function, and wait till the cycle is over. The process can be canceled by pressing “**canc**”.

This function takes about 1min 15secs, and pours around 150cc of water.

5.11 Emptying airbreak

As to facilitate small transportations / movements of the machine, a function is available as to reduce the amount of water in the AirBreak (the small, inner, open-air deposit), avoiding the dripping inside the machine when moving.

EMPTYING

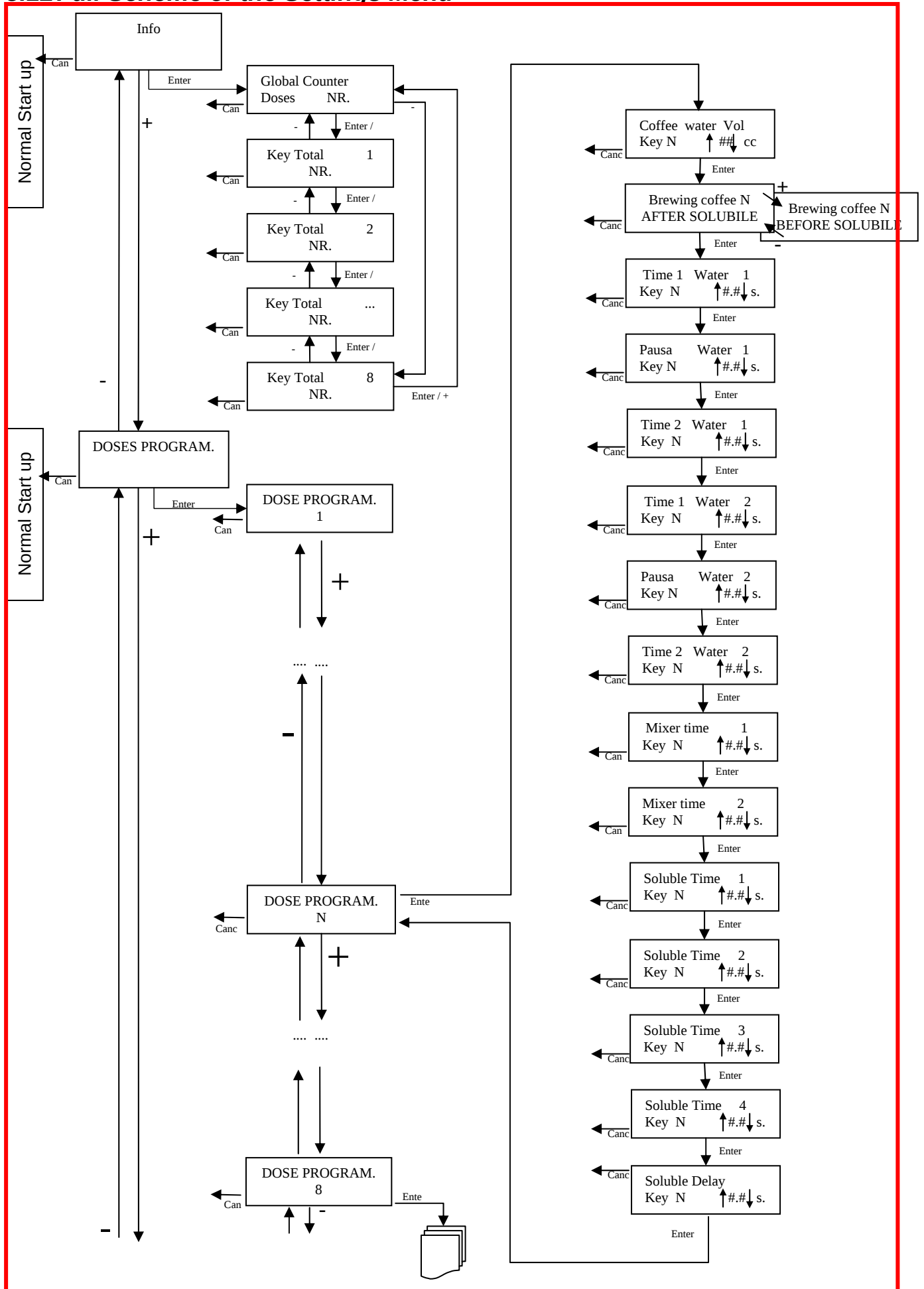
To execute the function just press “**enter**”. The process can be canceled by pressing “**canc**”. When finished “**EMPTYING completed**” will be shown on the screen. To return to normal functioning of the machine, turn off and again on the power.

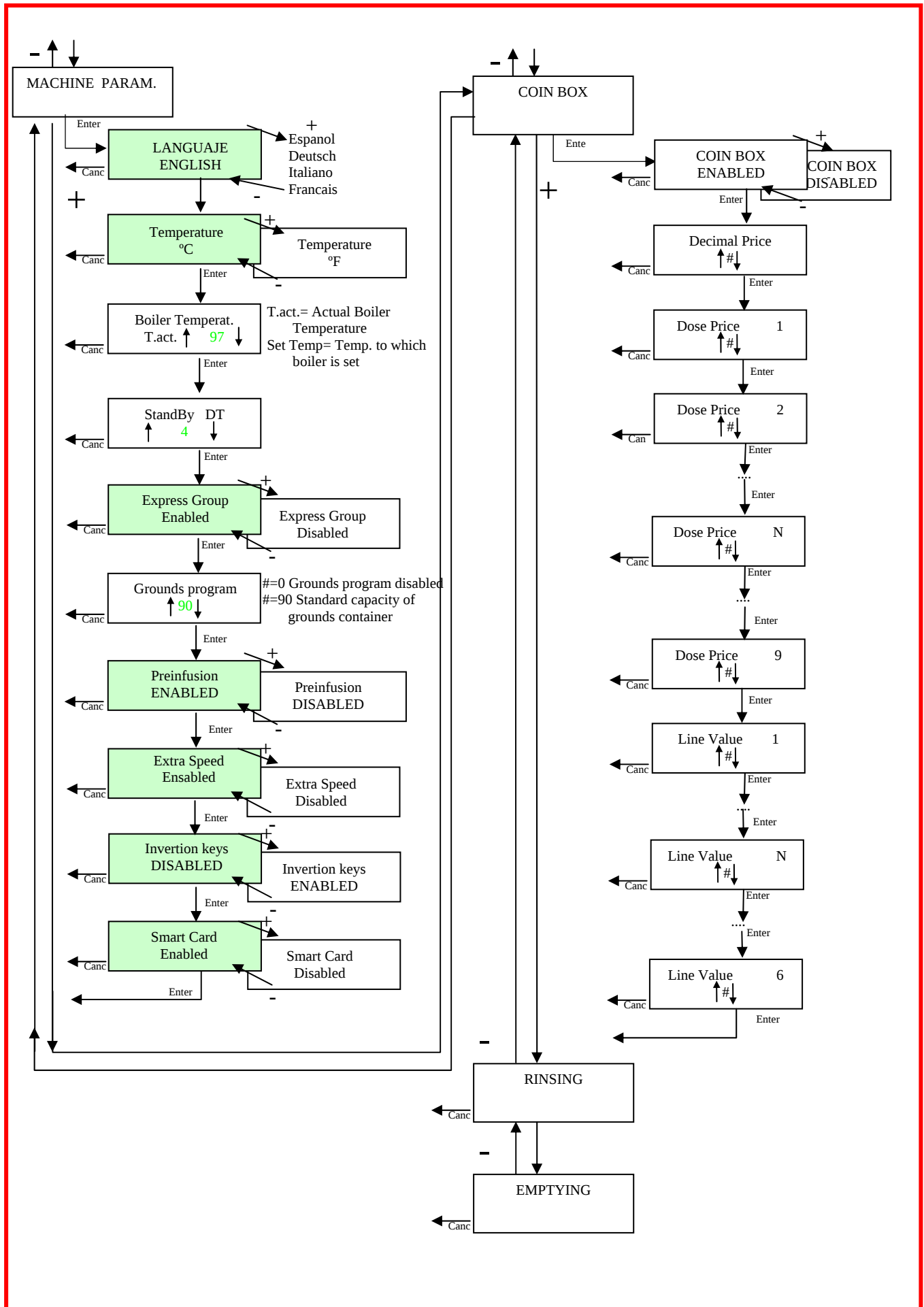
Warning: Never use this function with empty airbreak. Making the pump work without water, will damage it in a very short time.

The flowchart illustrates the control logic for a coffee machine, organized into several functional blocks:

- Normal Start up:** The initial state of the machine.
- Info:** A menu for displaying information, accessible via 'Can' (Cancel) or 'Enter'.
- Global Counter Doses NR.:** A menu for setting the number of doses, accessible via 'Can' or 'Enter /'.
- Key Total NR.:** A series of menus for setting individual dose parameters (1, 2, ..., 8), accessible via 'Can' or 'Enter /'.
- DOSES PROGRAM.:** A menu for selecting a dose program, accessible via 'Can' or 'Enter'.
- DOSE PROGRAM. 1 to 8:** Individual dose programs, accessible via 'Can' or 'Enter'.
- Brewing coffee N AFTER SOLUBILE:** The main brewing sequence, accessible via 'Can' or 'Enter'.
- Brewing coffee N BEFORE SOLUBILE:** A sub-menu for setting parameters before the soluble phase, accessible via 'Can' or 'Enter'.
- Time 1, Time 2, Pausa, Mixer time, Soluble Time, Soluble Delay:** A series of menus for setting specific brewing parameters (Key N, time in seconds), accessible via 'Can' or 'Enter'.

The flowchart uses arrows to indicate the sequence of operations, with 'Can' (Cancel) and 'Enter' (Execute) actions labeled on the arrows. The 'Normal Start up' block is a vertical rectangle, while the other blocks are horizontal rectangles. The flowchart is enclosed in a red border.





6 MACHINE FUNCTION

6.1 Start up process

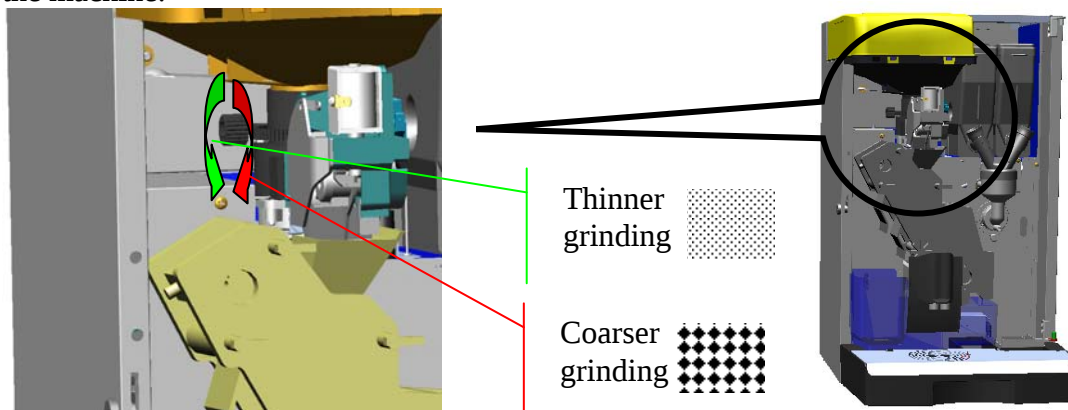
When the machine is supplied with energy, it checks that the internal Air Break deposit has enough water; if not, it opens the inlet electro valve as to fill this deposit. During this filling process, the heating of the boiler is disabled and the display shows “Please wait, Boiler Filling up”.

Note: If the air break remains unfilled after a certain security time; you will get a “Time-out alarm Filling Up”.

Once the airbreak is conveniently full of water, boiler heat up will start. During heat up of the boiler; “please wait” will be shown on the display.

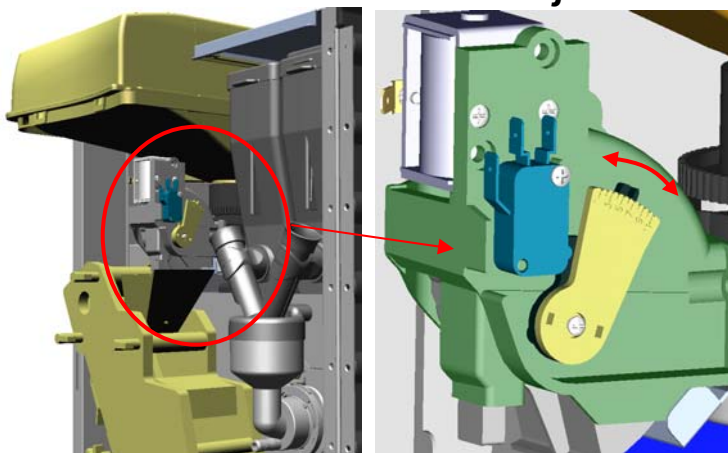
6.2 Grinder adjuster

The grinder’s adjuster, is reached through the space left between Coffee Hopper and the chassis of the machine.



To adjust the grade of thinness of the grinder actuate on the grinder’s adjuster. Rotating the adjuster counterclockwise, grinding gets thinner; rotating the adjuster clockwise, grinding gets coarser. Take into account that after having moved the adjuster, the effect is not immediate in the erogated espresso. It takes about 3 espresso cycles for the new grinded coffee to arrive to the doser. So to test the newly selected thinness grade, observe the third or fourth espresso erogated after the change. The thinner the grinding, the slower the espresso will come out, and longer time will be needed to brew the espresso and vice versa.

6.3 Grinded coffee doser adjustment



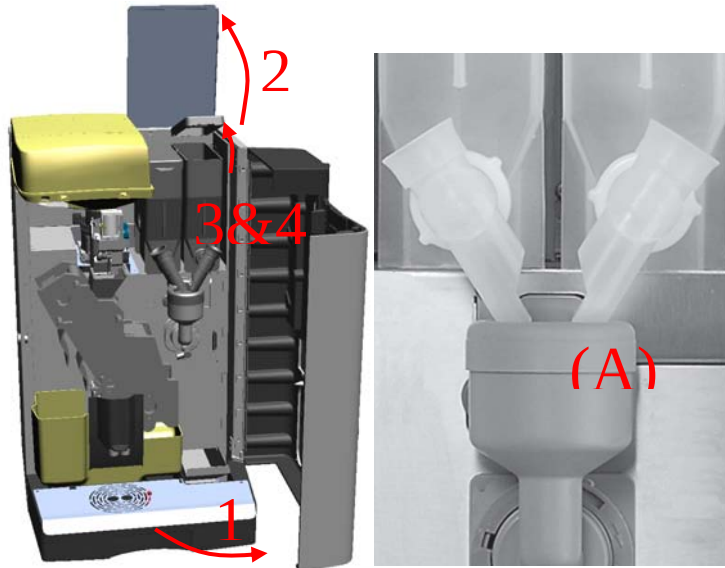
Dosers are devices suitable for dosing ground coffee with an adjustment facility. Coffee dosage adjustment is achieved mechanically by means of a pointer adjustable in a scale (shown in the following pictures).

Doser must be adjusted between position 4 and 8; never go any further, as over charging the group can cause it to break; and under-charging it, will produce a poor espresso. To adjust the doser, push slightly the pointing selector, and displace it over the scaled part.

Doser Position	4	5	6	7	8
Gram Throw	7	7,5	8	8,5	9

6.4 Filling canisters

In order to refill the canisters:

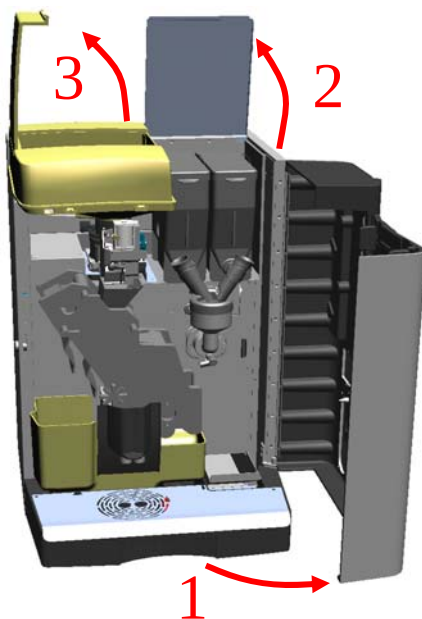


- 1.- Open the main door of the machine.
- 2.- Open the superior Cover.
- 3.- Take out (this to avoid unnecessary spillage in the machine) ingredient canisters.
- 4.- Remove lid and fill canister with ingredients.
- 5.- Reassemble canisters.

Make sure that the outlet pipes on the ingredient canisters are well oriented into the steam trap (A)
Note: Always use soluble powder drinks suitable for automatic distributors. Using another kind of soluble powders, will cause the mixer to clog, and a flooding to occur.

6.5 Filling Coffee Hopper

In order to refill the coffee hopper:



- 1.- Open the main door of the machine.
- 2.- Open the superior Cover.
- 3.- Open the lid of the Coffee Hopper.
- 4.- Refill the Hopper with Coffee.

Note: always use natural roasted coffee beans. Lower quality coffee beans (those toasted with slight sugar added), will cause the coffee beans hopper to clog.

7 HYGIENE AND MAINTENANCE

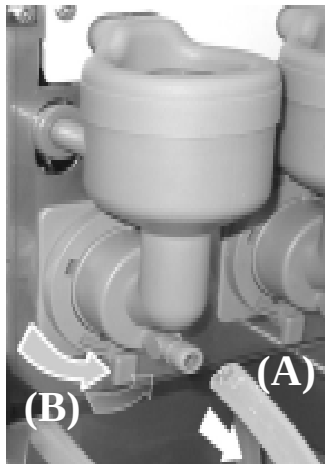
Following today's directives regarding sanitation and security, the operator of an automatic distributor is responsible of the hygiene of the materials in contact with food. Therefore he is responsible of maintaining the automatic distributor as to prevent bacteria to appear.

7.1 *Cleaning*

It is important to regularly clean some mayor parts of the machine. It is necessary for the good performance of the machine, the quality of beverages served, and to honor sanitations directives. Maintenance has to be done with power turned off and preferably with empty hopper and canisters. Cleaning has to be done typically at installation, and weekly or even more often depending on the use on the machine. Neutral detergents (avoid solvents that could damage paint or plastics) are to be used in this operation. Never clean the machine projecting water against it. On next steps, different components of the machine will be dismounted as to proceed with the cleaning.

7.2 *Cleaning the mixing system*

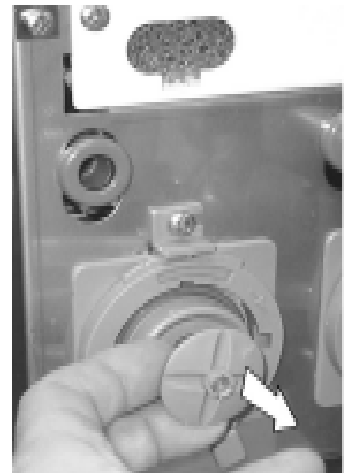
1. Loosen outlet hose (A) and turn lock knob (B) anti-clockwise.



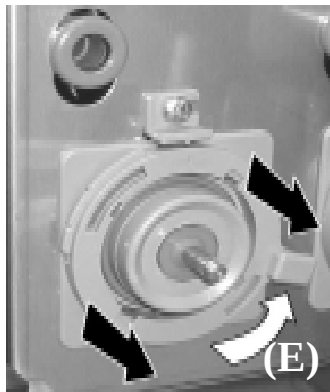
2. Loosen mixer bowl. Pull apart (C).



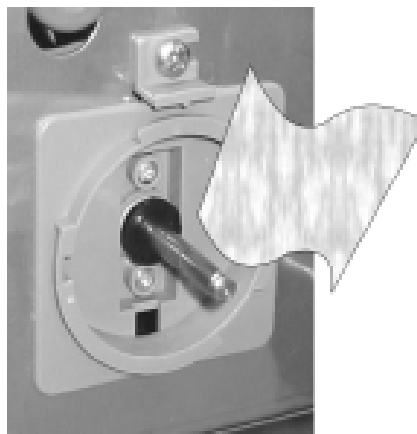
3. Loose whipper (D), pull whipper straight out from the machine.



4. Turn lock knob anticlockwise.(E) until it stops; and again, pull this part straight out from the machine



5. Clean with a wet rag and drought drily.

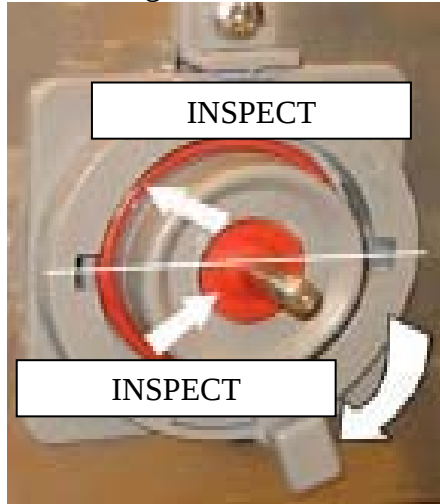


6. Wash all the different parts: Mixer Bowl, Steam trap, whipper and assembly plate:

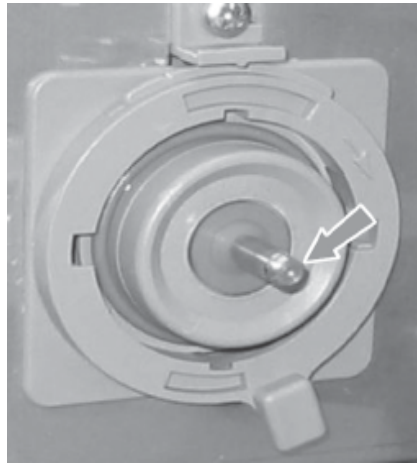


7.3 Reassembly of mixer system

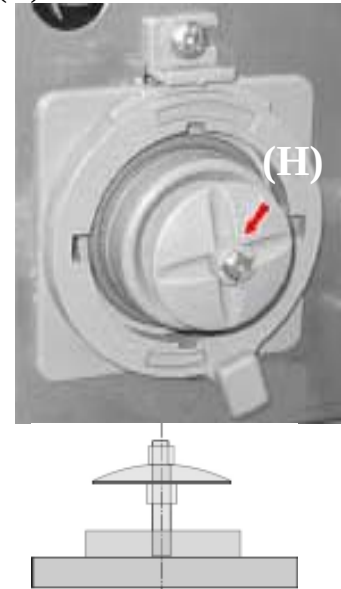
7. Reassemble the assembly plate by turning lock knob (F) clockwise. INSPECT gaskets.



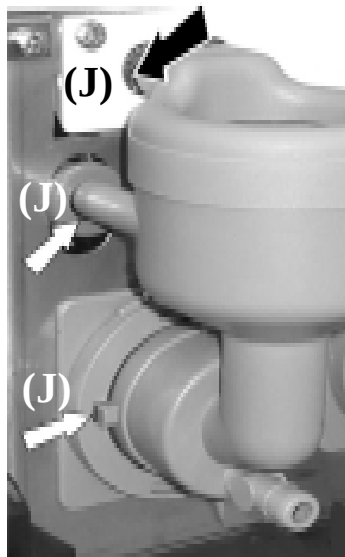
8. Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next (G) and picture (H)



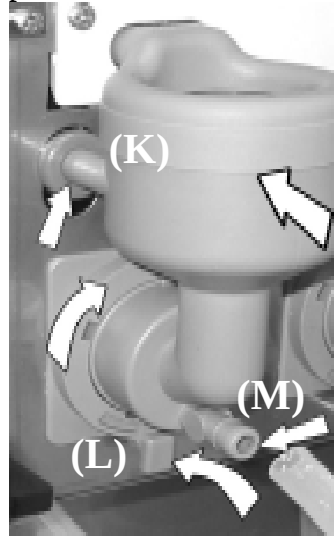
9. Assemble whipper , pull until you hear a clicking noise. (H).



10. Assemble mixer bowl and steam trap (J) see picture. Pay attention to the steam trap to be well oriented towards its hole in the chasis.



11. Easily push the mixer bowl towards, according to (K) and lock with lock knob (L). Connect outlet hose (M). (NOTE! make sure that all water hose are connected at right place



7.4 Removing the espresso group

To remove the espresso group follow the following steps:



7.4.1 Push down Spout holder

As to allow the maximum free place to work, move down the Spout holder:

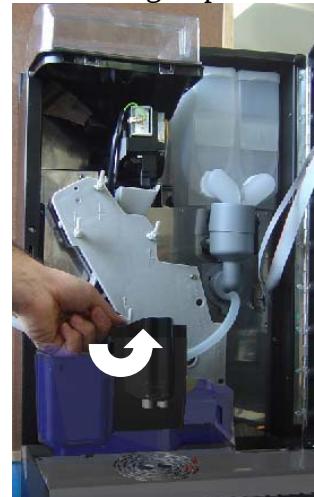


7.4.2 Release the espresso conduct

Release the espresso conduct from the espresso group:

7.4.3 Release the Holding Hooks

Push each hook inwards and rotate it till the long leaf points upwards. This frees the group.

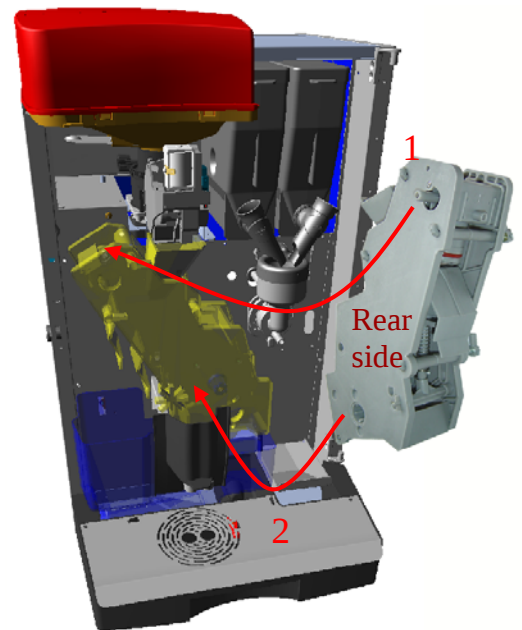
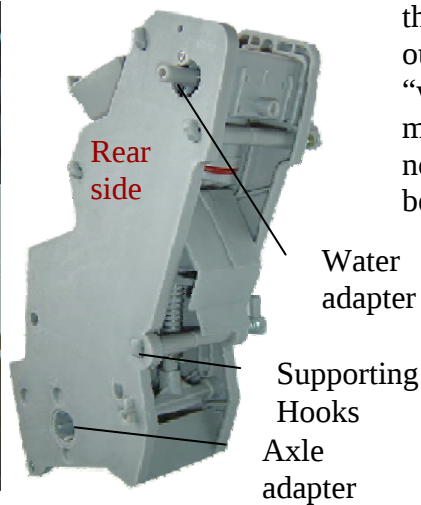


7.4.4 Remove the group

Pull out the group, being careful with the grinded coffee doser, and the mixer conducts.

7.5 Re-assembling the coffee group in place

To place the espresso group back in place, make sure that on the front side of the espresso group, the mark on the group's axle, match the outer triangle symbol. This is the normal "wait" position of the group in the machine. When the machine is working normally, the adapter to the group will be waiting for the group in this position.



When placing back in place the espresso group, begin by (1) inserting the axle of the group in the axle adapter. Once this axle line up with the adapter axle, proceed to insert the (2) water connection of the espresso group to the machine.

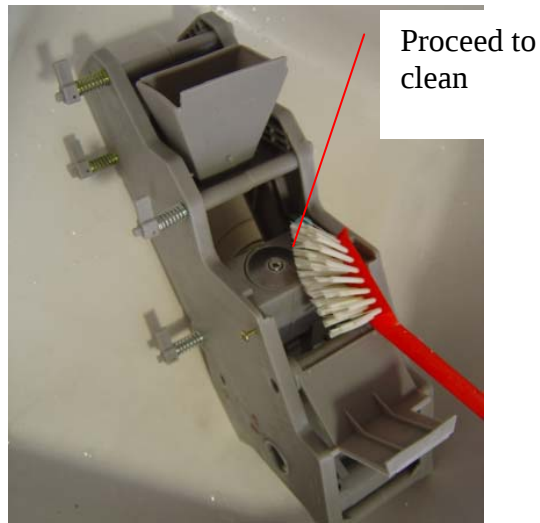
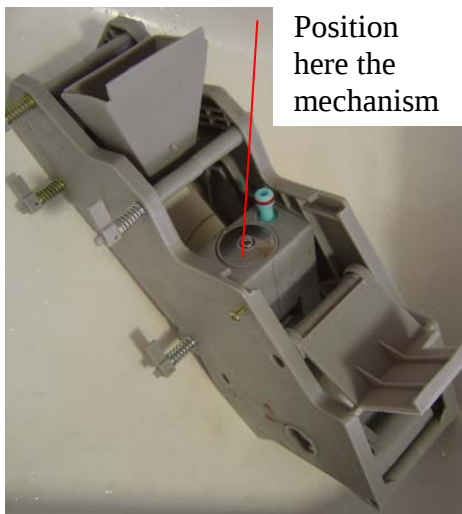
7.6 Cleaning the group

First, dismount the espresso group from the machine as explained in this manual. Then proceed to clean it up with neutral detergents (avoid solvents that could damage paint or plastics). Disinfectant products as Chlorine-detergents are preferred.

The producer declines all responsibilities due to the use of caustic/aggressive detergents. Loose the screw shown on the picture as to open the easy - access to cleaning the group.



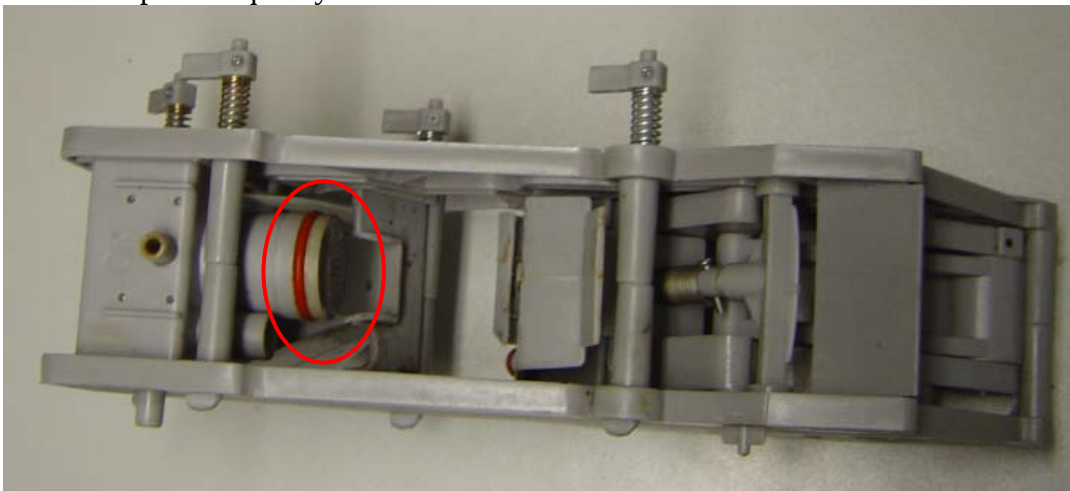
Once the lid opened, turn the axle of the group as to position the inner mechanism close to the opening as to proceed to its cleaning:



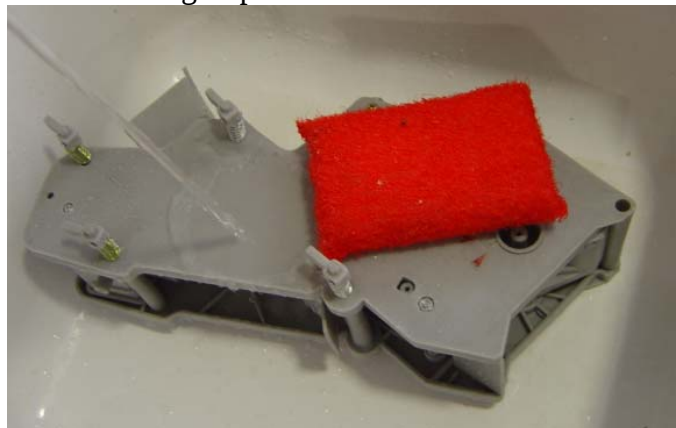
Very important:

Now, turn the group around, and proceed to clean the upper filter of the espresso chamber. (See it rounded in the attached picture)

Note: whenever the quality or speed of the outgoing espresso changes, proceed to clean thoroughly this filter, it will be very likely partially clogged with tiny coffee bean's powder. Cleaning this filter will solve the speed & quality issues.



After this, proceed to clean the remaining surfaces of the group..



After the cleaning, proceed to dry the mechanism up. Invert it and shake it as to force water out as maximum as possible. Dry up all the surfaces, and pay special attention to dry up the superior cone of the group, as this is the one receiving the grinded coffee. Case this one was humid, this would cause the cone to clog with coffee powder.

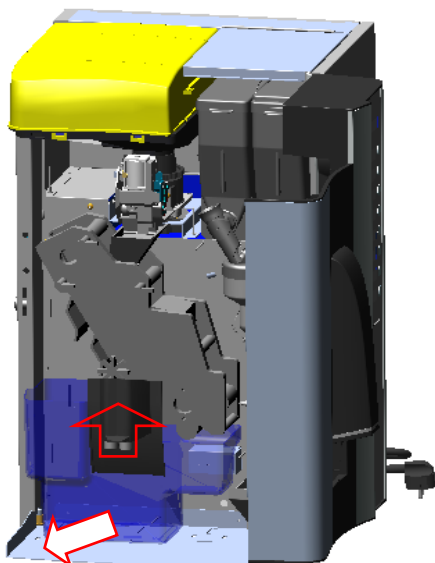
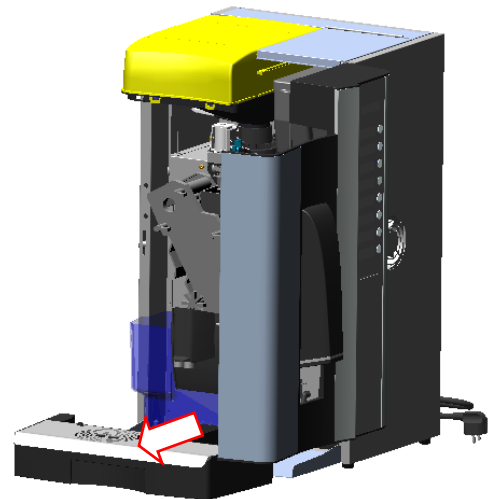
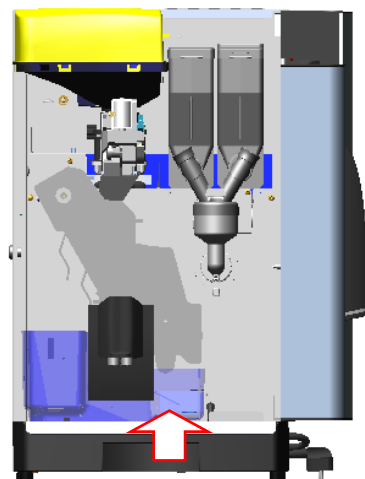


Once finished the cleaning, close the cleaning vane and re-tighten the aforementioned screw that keeps it close, and proceed to reinstall the group on the machine.

Once completed this cleaning, and after re-installing the espresso group back in place, we recommend to perform an auto-cleaning cycle (see the chapter in this manual).

7.7 Removing the drip tray

To remove the drip tray, wide open the door, and then move the drip tray up around 10mm and then remove it normally.



7.8 Removing the grounds tray

First remove the drip tray as already explained. Now, to remove the grounds tray, displace upwards the spout holder, as to allow the maximum free space to remove the grounds container. And simply, slide out the grounds container.

7.9 Cleaning the machine

Cleaning has to be done typically at installation, and weekly or even more often depending on the use on the machine. Neutral detergents (avoid solvents that could damage paint or plastics) are to be used in this operation.

Machine should be turned off when cleaning it. Never clean the machine projecting water against it. To clean the different elements of the machine use preferably disinfectant products as Chlorine-detergents are preferred.

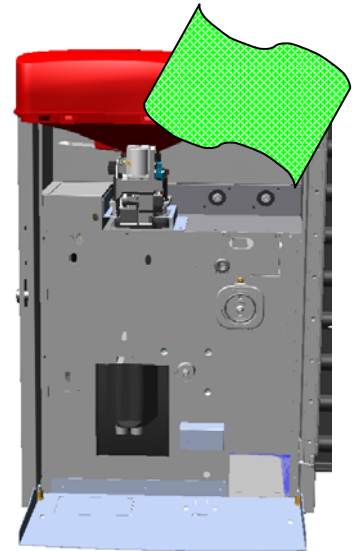
The producer declines all responsibilities due to the use of caustic/aggressive detergents.

On next steps, different components of the machine will be dismantled as to ease the cleaning.



7.9.1 Outside cleaning;

use a soft rag and liquid cleaning agent to prevent scratches.



7.9.2 Inside cleaning

With the door of the machine open, dismount the canisters, the group, remove the drip-tray and the grounds tray, remove the mixer removable parts, and proceed to clean all the surfaces of the machine.

8 CARD READER

The card reader allows to copy/write the settings from one machine to another. It uses a Siemens SLE4442 chip card.

In actual software version , when inserting a new card (a card that has not been configured as a money card) it is possible to:

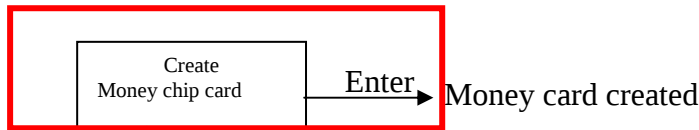
- copy data programmed from the machine to the card and vice versa.
- create a money card.

If the inserted card has been already configured as a money card, it cannot be used as a data card anymore; and the money inserted into the coin mech. is loaded to the money card. Then when a selection is made, the system decreases the cost from the money card.

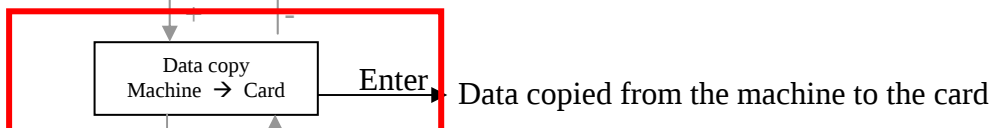
Note that the “**Smart Card**” enabling option on the settings menus has to be active as for these functions to work.

8.1 New Smart Cards & Data SmartCards:

When a new Smart Card is inserted, (with the Smart Card enabled in the settings menu), this is what is shown in the screen:



In the “**Create Money chip card**” screen, pressing the “**Enter**” button, we configure the card as a money card. Note that this is a “only once” way; when transformed into a money card, the card cannot be used to store data. Pressing the “+” and “-” buttons we will navigate to the other options.



In the “**Data copy; Machine -> Card**” screen, the option to save the settings of the machine to a card is given. Here, by pressing “**Enter**”, all the actual settings of the machine will be stored in the card. Pressing the “+” and “-” buttons we will navigate to the other options.



In the “**Data copy; Card -> Machine**” screen, the option to save the settings stored on the card to the machine is given. Here, by pressing “**Enter**”, all the actual settings of the machine will be overwritten with those stored in the card.

Pressing the “+” and “-” buttons we will navigate to the other options.

8.1.1 Money SmartCard

When a card has been already configured as a money card, it cannot be used as a data card anymore.

If a money card is in the Card Reader, and money is inserted into the coin mechanism, the amount of money is increased into the money card’s credit. Then when a selection is made, the system decreases the cost of the selection from the money card.

Note that the “**Smart Card**” enabling option on the settings menus has to be active as for these functions to work.

8.1.2 Free services

Whenever the “**Smart Card**” enabling option is “on”, the prices set on the “**coin box**” section, will be considered, even if the Coin Box option is disabled. So if you intend the machine to work without using a “**money smart Card**” you will have to set the prices of every button to 0.

8.2 RS232

A connector RS232 (TTL) is available on the board of the machine as to establish serial transmissions.

9 ALARMS & DISPLAY MESSAGES

There are two levels of alarms & messages:

9.1 Temporary warnings & messages

This warnings or messages, once solved the issue, will vanish and let the machine work.

9.1.1 Insuff. Credit

A selection was made without having enough credit on the inserted SmartCard. Proceed to recharge the credit of your SmartCard. And select again the desired beverage.

9.1.2 Empty Coffee Tray

After a certain number of espressos erogated, an “Empty Coffee Tray” will appear on the screen. This is to obligate the user to empty the grounds tray.

To amend this warning: with the machine turned on, open the door of the machine, take out the drip tray, and the grounds container and empty them. Once emptied, reinstall them on the machine, and close the door. On the screen, the error will have been erased.

The machine has to be powered as to detect if the grounds tray is removed or not. In the case of emptying the grounds tray and replacing in on the machine, with it being powered off, the espresso counter will not be reset to 0, and the error “Empty Coffee Tray” will appear on the next service. This maximum number of espressos is set in the settings menu inside of the “Grounds Program” option.

9.1.3 Alarm Coffee Tray

Whenever the Grounds coffee tray is removed from its place, an “alarm coffee tray” will appear on the screen. This alarm resets the espressos counter to 0, (when it remains on for more than 2 secs). During normal functioning of the machine when replacing the grounds coffee tray to its place, the alarm will vanish. But, if this alarm lights up during the start up of the machine, we will have to restart it as to make it vanish.

9.1.4 Take Cup

When the machine is brewing a beverage, once the beverage is ready, this message will appear on the display for some seconds, advising to pick the cup.

9.1.5 Please wait Boiler FillingUp

Some times we will see this message appearing on the screen for a short while. During this short time, the machine will be temporarily unavailable, as it will be performing an internal refilling of an interior water deposit.

9.2 Fixed alarms

This alarms require amending the problem, and then turn off and on the machine, in order to erase last alarm.

9.2.1 “No Coffee”

When the machine runs out of Coffee beans, it shows on the display a “No Coffee” error. This is detected after a certain time of being the grinder active, doser doesn’t fill up.

When the machine is showing “No Coffee” on the display, will not erogate any beverages that include espresso.

If you are refilling coffee beans after having get the “No Coffee” signal, the machine will be showing the error “No Coffee”. To reset this error after having refilled the machine, restart the machine, turning off the main switch, and again, turning it on.

9.2.2 Stop irregular cycle

If due to any reason, the group does not reach certain positions in a determined time, we will get a “Stop irregular cycle”. In this case, the machine has to be revised by your technical service.

9.2.3 T.Probe Unconnect

The electronics of the machine has detected a failure in the connection of the water Temperature probe. Disconnect the machine and make the machine be revised by the technical service.

9.2.4 Time-out alarm Filling Up

An excessive time has been detected to fill up the Airbreak deposit. Check that the water connection to the machine is correctly open. A pressure at the inlet too low will cause the same problem.

Note: Some times more than one automatic machine are connected to the same water supply; and from time to time, both machines will try to get water simultaneously from the supply, failing the supply to give enough water for both demands, causing this alarm to appear. This can be solved connecting each machine to an independent water supply.

9.2.5 No water

If after beginning pumping water during erogation of an espresso, no water is detected flowing through the flow measurer, a “No water error” will appear on the screen.

This can be caused by:

- Commonly this will be caused by the adjustment of the grinder being too thin, preventing the water from getting through. Try to adjust a coarser grade on the grinder; then try making two more espressos, as to clean the already remaining grinded coffee in the interior of the grinder; watch the results with the third coffee.
- Or much more rarely, maybe there is a problem with the flow measurer. Then the machine has to be checked by the Technician.

9.2.6 Coffee doser error

If after activating the opening of the grinded coffee doser, the machine detects a failure on its detector, an “Error dosific.” will be displayed. Disconnect the machine and make the machine be revised by the technical service.

9.2.7 Security anti flooding

If, for any reason, there is some kind of leakage of water inside the machine, and the machine detects a consumption of water without any requested beverage; the third time that the machine has to refill the Air break being the machine idle, we will get the “Alarma Time-Out inundacion” alarm. Disconnect the machine and make the machine be revised by the technical service.

9.2.8 Alarm temperature Boiler

Case that the temperature probe of the boiler, sensed a temperature over a certain security value for more than 5 secs, o in case that the temperature probe got short-circuited for any reason, on the display we would get an “alarm temperature Boiler” and the heater would get disconnected. The error will remain as long as the defect is present.

We recommend that in this case, the machine get disconnected and got sent to the technical service.

9.3 What to do if

9.3.1 Outgoing speed of espresso decreases

Very likely the espresso group is missing regular cleaning. Proceed to clean it as described in the “cleaning the group” section, paying special attention to the group’s filters.

9.3.2 The mixer “clogs”

The clogging of the mixer, will cause water to be dripped out of the machine.

If this happens from the very first time you use the machine; this will be very likely caused by using inappropriate soluble products.

If this happens in any time later: check that all the components of the mixer are correctly assembled, and that the steam trap is well oriented (well connected to its connecting hole on the machine).

9.3.3 Water under the machine

Are the mixer, espresso group, steam trap and tubes well assembled?.

Have you installed a water softener to the machine?. If water hardness is too low, it might be causing a defective level sensing in the machine. Just adjust the water hardness to a level between 3 and 5 ° (French degree) (30mg/l). Lower levels will cause corrosion in the inner parts of the machine.

9.4 Remarks:

Weather conditions; mainly humidity, affect the speed of the outgoing espresso. That is something that must be had into consideration.

When weather becomes more humid, the speed of the outgoing espresso will be affected. Consider adjusting the grinder a little coarser in the humid months of the year, and a little thinner in those more dry.