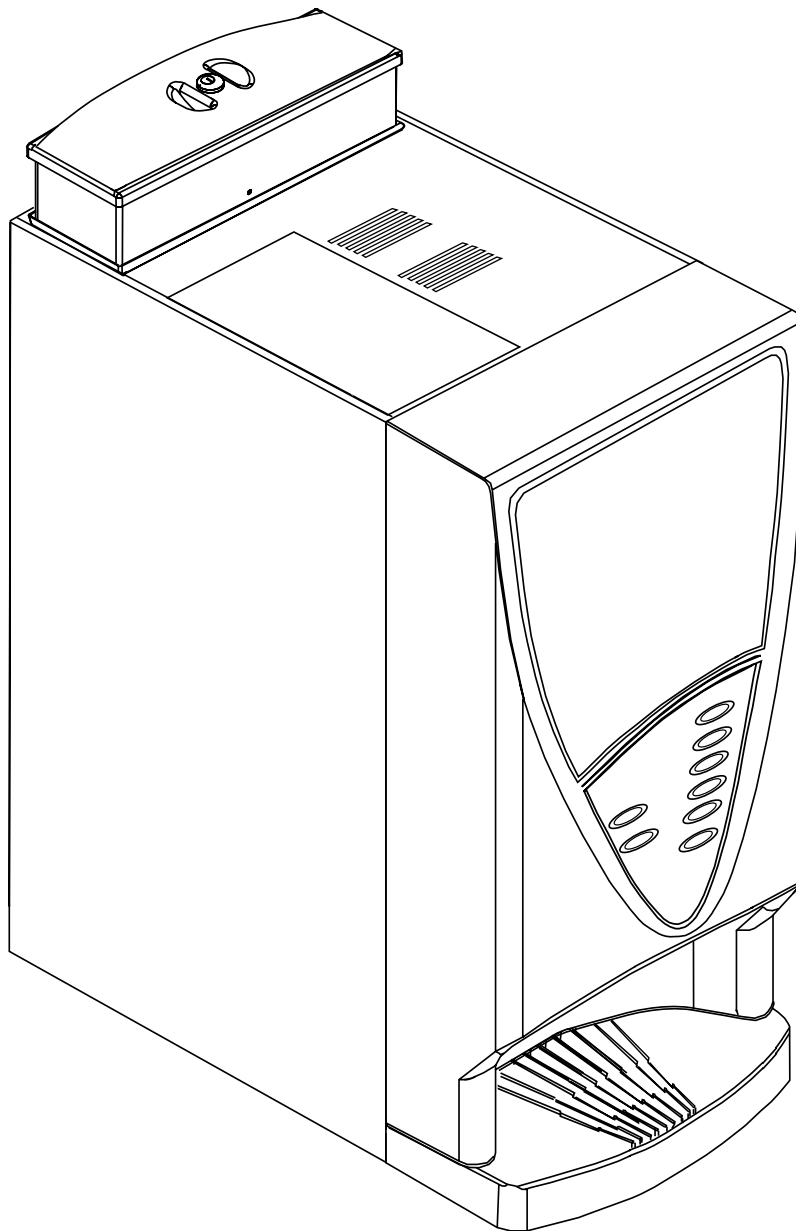


# Instruction for use LP 14





#### Instruction for use LP 14

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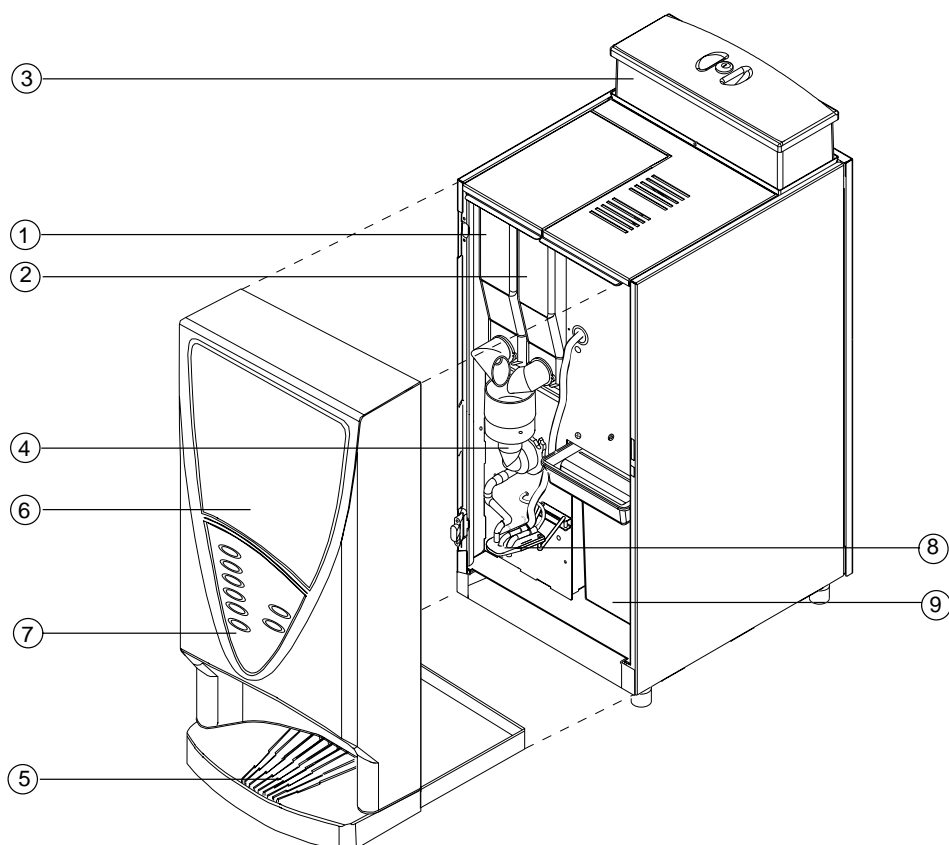
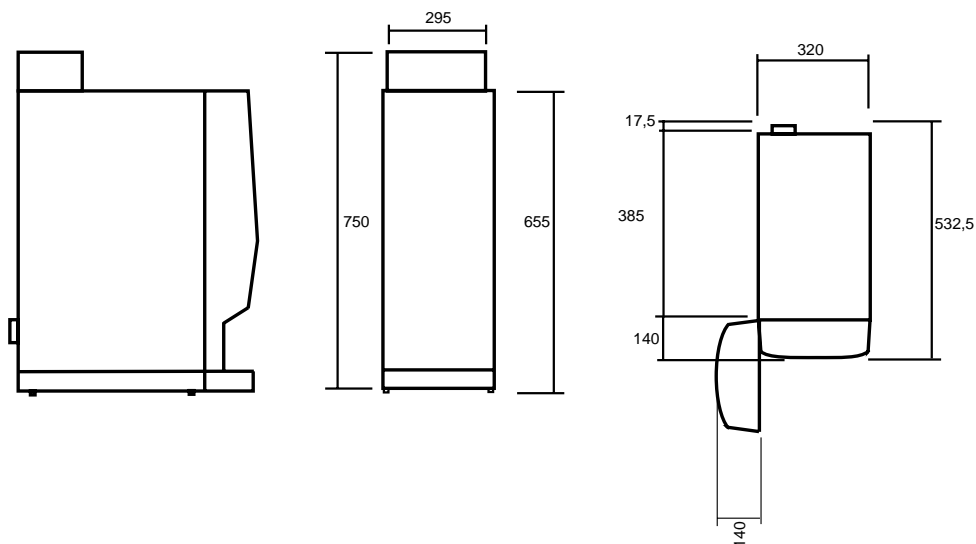
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## 1 SUMMARY OF PARTS



1. Container for instant products 1
2. Container for instant products 2
3. Bean reservoir
4. Mixer parts
5. Drip tray

6. Door
7. Selection panel
8. Dispense head
9. Waste bucket

## 2 INTRODUCTION

How to operate and maintain the LP 14. *Figure 2* is an illustration of the control panel of the LP 14.

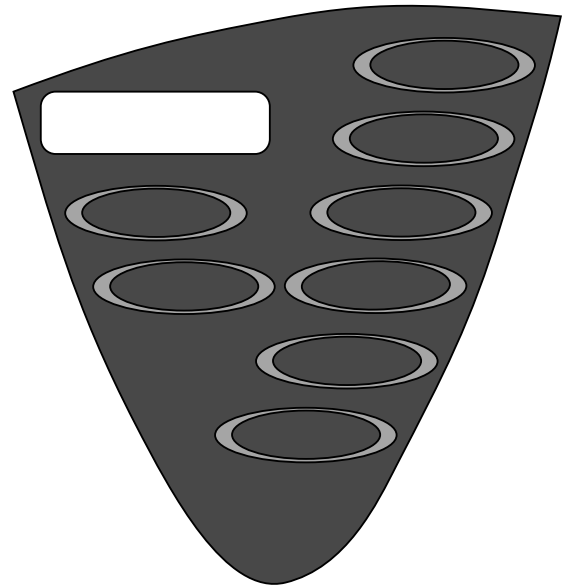


Figure 2-1 Overview of the buttons on the selection panel of the LP 14

The LP 14 delivers	Café crème, espresso, cappuccino, chocolate espresso, chocolate, café au lait, Wiener melange, hot water.
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These instructions are intended for users, maintenance staff and others who work with the machine. We advise you to read the instructions carefully and to keep them safely. Consult your supplier if you have additional questions.

*Chapter 3* describes the safety instructions. *Chapter 4* explains the activities that must be carried out before the machine is ready for use. *Chapter 5* relates to the operation of the machine. *Chapter 6* explains maintenance that must be carried out on the machine. Warnings about minor faults and how these can be remedied are described in *chapter 7*. Finally, *chapter 8* contains some technical information.

### 3 SAFETY INSTRUCTIONS



The LP 14 meets all the requirements associated with the CE mark.

The following symbols are used in these instructions:



This means: take care, danger of damage to the machine



This means: take care, you are taking a risk



This means: important information



This means: tip

The following safety instructions should be observed during maintenance operations on the machine. Neither the manufacturer nor the supplier will be liable for injury occurring as a result of irresponsible actions.

- Only qualified staff may remove protection plates installed in the machine.
- Never work on the machine while someone else is using it.
- Never use the machine without water in the boiler.
- Dismantling or modifications to the machine may only be carried out by qualified staff.
- Modifications to the equipment are subject to written authorisation from ETNA Vending Technologies b.v..
- Connect the machine to the water supply in accordance with local regulations.
- Connect the mains cable to an earthed wall socket.
- Never attempt to clean the machine with a water jet, or to use it in an area where hoses are used.
- If the connection has to be relocated, contact the service department of your supplier.

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### 4 PREPARING THE MACHINE FOR USE

Before the LP 14 is ready for use, several operations must be carried out. Although these must be carried out by qualified staff, they are described here step-by-step.

The machine must first be set up in a suitable location (see paragraph 4.1) and the packaging removed (see paragraph 4.2). The machine must then be connected up (see paragraph 4.3). The next step is to fill up the container (see paragraph 4.4) and also the bean container on top of the machine (see paragraph 4.4.3). Once this procedure has been carried out, the machine is ready for use.

#### 4.1 Setting up the machine

To be suitable, the location of the coffee machine must satisfy a number of requirements.

- The supporting surface must be flat and stable. Moreover there must be sufficient room to open the door.
- Other requirements are that the space where the machine is installed must not be liable to frost, never hotter than 45°C (113°F) and not too humid.
- If wall mounted, note that the maximum angle at which the machine may be operated is 10 degrees.
- Finally, from a hygiene point of view it is not advisable to install the machine too close to a toilet.

#### 4.2 Removal of packaging material

The following components are packed in the waste container of the machine: operating manual, adjustable feet, cleaning tablets, bean container and a service key.

1. Remove the external packaging.
2. Screw the adjusting feet under the machine and adjust these so that the machine is level.
3. Fit the bean container.



In the case of damage or missing parts you must immediately contact the supplier.

#### 4.3 Connection

1. Connect to the tap using a water hose with the correct thread (3/ 4 inch BSP) and turn on the tap. Check that there are no leaks.
2. Connect the mains cable to an earthed wall socket. Consult *chapter 8* for technical data on the machine.
3. When you have closed the door or inserted the service key in the lock, the machine needs to be installed. A password is required for this purpose. Your supplier's installation team will provide one.

#### 4.4 Filling containers

The containers hold the ingredients needed for preparing drinks. Containers for instant products have a capacity of 2.3 litres. The coffee container has a capacity of 3.5 litres. There are two ways of filling the containers for instant products: by taking them out of the machine or by lifting the top cover and filling them while they remain inside the machine.

##### 4.4.1 Filling the containers outside the machine

1. Open the machine door.
2. Lift the containers from the holder and pull them towards you.
3. Remove the cover from the container and fill it with the desired ingredient. Make sure that the ingredients are placed in the correct container.
4. Replace the container. Make sure you replace the container correctly and that the drive bearing slides over the sprocket.



Place a cup under the distribution nozzle.

Press the selection button for the product concerned a few times until the dosing case is completely filled.

### 4.4.2 Filling the containers inside the machine

1. Open the machine door.
2. Lift the upper lid.
3. Remove the cover from the container and fill it with the desired ingredient. Ensure that the correct ingredients are placed in the containers intended for them.
4. Replace the cover on the container and shut the upper lid.



Place a cup under the distribution nozzle.

Press the selection button for the product concerned a few times until the dosing case is completely filled.

### 4.4.3 Filling coffee container

1. Open the machine door.
2. Remove the bean reservoir cover using the key.
3. Fill with coffee beans. The coffee reservoir has a capacity of approx. 1 kg (2.2 lbs) of beans.
4. Close the coffee bean reservoir.
5. Close the door.



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### 5 OPERATING THE MACHINE

The LP 14 machines are easy to use. The way in which a drink is selected is described in the next paragraphs.

The LP 14 is supplied without a payment system as standard, however a coin mechanism can be fitted to the machine. The installation instructions are supplied with the assembly kit for the coin mechanism and can be obtained from ETNA Vending Technologies b.v.. The notice indicating that drinks are not free is described in (see paragraph 5.2). The optional lock switch used with the jug function in the case of a machine with a payment system, is also described in this chapter.

#### 5.1 Choosing a drink

The actions that must be carried out when choosing a cup of coffee or hot water are described in table 5-1. Other drinks are chosen in the same way.

Table 5-1 Choosing a drink

You would like	COFFEE	HOT WATER
1.	Place a mug or cup on the tray	Place a mug or cup on the tray
2.	Press <b>COFFEE</b>	Press <b>HOT WATER</b>

#### 5.2 Drinks following payment

If the machine dispenses free drinks, the following message appears:

Display
SELECT A DRINK
HH:MM DD:MM:YY

The following is displayed on a LP 14 that is equipped with a coin mechanism:

Display
SELECT A DRINK
HH:MM <1.00>

Where <1.00> is displayed, the current credit is 1.00 for example.

The following is displayed if the credit is lower than the cost of the drink selected:

Display
SELECT A DRINK
1.25 <1.00>

Where <1.00> is displayed, the current credit is 1.00 for example and the 1.25 is the price of the selected drink.

#### 5.3 “Container empty” message

The software includes a “container empty” message. This is NOT a default setting.

Example of resetting the counter for ingredient 1:

1. Press key 5 on the service panel.
2. Press key 1 on the selection panel until “reset ingredient 1” appears in the display.
3. Press key 2 on the selection panel to reset the container counter.

Example of resetting the counter for ingredient 2:

1. Press key 5 on the service panel.
2. Press key 1 on the selection panel until “reset ingredient 2” appears in the display.
3. Press key 2 on the selection panel to reset the container counter.

## 6 MAINTENANCE

The quality of this product is guaranteed providing the machine receives thorough maintenance on a regular basis. A few vital machine parts are very sensitive to dirt. Use of this machine requires both daily (*see paragraph 6.1*) and weekly (*see chapter 6.2*) maintenance.

### 6.1 Daily maintenance

The following operations must be performed daily:

- Check the containers
- Empty the waste container
- Clean the drip-tray
- Rinse the mixers and brewers

#### 6.1.1 Checking containers

Open the door and check that the containers for instant products still contain sufficient ingredients. Check that the bean reservoir on top of the machine is sufficiently full. If not, top it up as described in *paragraph 4.4*.

#### 6.1.2 Emptying the waste container

1. Open the door.
2. Remove and empty the waste container.
3. Clean the container using water.
4. Put the container back in the machine.
5. Put the service key into the interlock switch.
6. Press key 5 on the service panel.
7. Press button 2 on the selection panel to reset the waste counter.
8. To complete the reset procedure, take the service key out of the lock and close the door.

#### 6.1.3 Cleaning drip tray

1. Take the drip tray out of the machine carefully.
2. Empty the drip tray and clean it with water.
3. Replace the drip tray in the machine.

#### 6.1.4 Rinsing mixer and brewer

Rinse mixer:

1. Open the door and switch on the current with the service key.
2. The guide rod must be detached from the dispensing arm.
3. Place a cup under the vending nozzle. Press button 2 on the service panel. The mixer is rinse.
4. Complete the operation by removing the service key.
5. Close the door.

Rinse the brewer:

1. Open the door and switch on the current with the service key.
2. Place a cup under the vending nozzle. Press button 3 on the service panel. The brewer is rinsed.
3. Complete the operation by removing the service key.
4. Close the door.

### 6.2 Weekly maintenance

The parts used to prepare the drinks must be cleaned regularly. The LP 14 must be cleaned thoroughly once a week.



Use a damp cloth to clean the machine on the inside and outside.

#### 6.2.1 Cleaning brewer

1. Open the door and switch on the current with the service key
2. Place a cup below the dispensing nozzle. Press button 4 on the service panel. The brewer will now be cleaned. This takes approximately 15 minutes.
3. After a while, the display will request a cleaning tablet. Put the cleaning tablet into the cleaning tube.
4. Press button 4 on the service panel.
5. The cleaning process will be started.
6. Complete the operation by removing the service key.
7. Close the door.

## Instruction for use LP 14

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### 6.2.2 Cleaning the mixer components

During weekly maintenance you must clean the following parts:

- the hood / extractor
  - the mixing chamber
  - the hoses
1. Open the door.
  2. Remove the ingredient containers from the machine.
  3. Remove the extractor.
  4. Remove the mixing chamber.
  5. Remove the outlet from the mixing chamber.
  6. Remove the mixer chamber by turning to the right and then pulling towards you.
  7. Clean the extractor, the mixing chambers and the mixing chambers in hot water and dry them.
  8. Clean the inside of the machine with a damp cloth.
  9. Replace the cleaned parts.

## 7 ERROR MESSAGES AND SOLUTIONS FOR SMALL FAULTS

messages will be displayed. A number of possible faults and solutions are given in the following table.

In spite of all the precautionary measures taken, faults can occur in the LP 14. In that case error

Sign	Error message 1	Error message 2	Cause	Solution
		Please fill bean container	The bean reservoir is (almost) empty	Fill the bean container
	Empty the drip tray		The overflow tray is full	Empty the overflow tray
			The drip tray sensor is wet	Dry the drip tray sensor
	No water		No water supply to the machine	Check the tap, the intake valve and the hose
	Water problem		No water supply to the machine	Check the tap, the intake valve and the hose
	The temperature is too low	Temperature, one moment please	Boiler temperature is too low	Wait until the boiler has warmed up
	Fault, empty the waste container		Waste container is full	Empty the waste container
The machine is not working			The plug is not (fully) in the socket	Push the plug firmly into the wall socket
Taste is not up to standard			The container for instant products and/or the bean reservoir are empty	Fill the container for instant products and/or the bean reservoir

### 8 TECHNICAL DATA

Dimensions:	Height excluding bean container:	655 mm
	Height including bean container:	750 mm
	Breadth:	410 mm
	Depth:	580 mm
	Weight:	40 kg
Maximum consumption:		2.7 kilowatts
Required water pressure:		1.5 - 8 bar dynamic
Water connection:		3/ 4 inch BSP on the intake valve
Electrical connection:		230 V - 50 Hz - 2700 Watt



