OPERATING INSTRUCTIONS
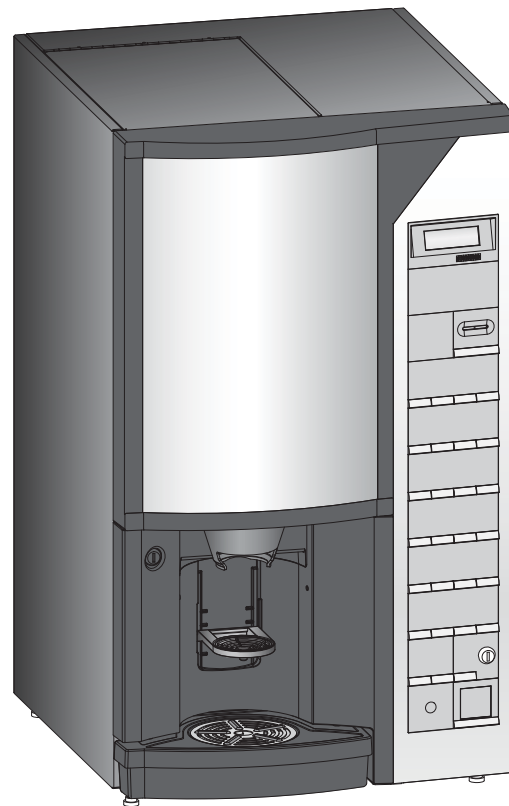
CV 7100 Maxi / CV 7300

The symbol indicates that the machine may not be disposed of as ordinary waste; it must be disposed of in accordance with the provisions of the European directive 2002/96/CE (Waste Electrical and Electronics Equipments - WEEE) and of any resulting national laws, for preventing any possible adverse effects on the environment and on human health.
For correct disposal of the machine, contact the dealer from whom you have purchased the machine or our after sales service.

All packing materials shall be disposed of in a manner which is safe for the environment.

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INTRODUCTION

According to the requirements of the customer, the service technician can program different functions into the vending machine.

The machine works with special disposable ingredient packs. These patented "Bag-in-Box" (BIB) ingredient packs contain high quality liquid drink concentrates.

The machine can contain two ingredient packs. According to the ingredient packs that you choose, the machine can deliver e.g.: coffee or decaf.

Besides the machine can dispense hot, and cold instant drinks as well as hot water.

To operate the vending machine you need
• liquid coffee concentrate (normal or decaffeinated.) stored in non-returnable BIB (Bag-in-box)-packs.
• Instant products made for vending machines, e.g. sugar, milk, various instant drink products other than coffee.

All communication with the machine, such as drink selection, rinsing functions, data retrieval and settings, is carried out by using the direct selection buttons.

All parts to be cleaned under deep cleaning are designed in a blue colour. All parts of action are supplied in a green colour.

These operating instructions are valid for both Cafitesse 2100 which is a semi-automatic machine as well as Cafitesse 3100 which is a fully-automatic machine. Besides the operating instructions are valid for several variants. **Therefore, it is possible that in these operating instructions you may find instructions for operating elements that are not installed in your vending machine or functions that are programmed differently**.

⚠ The manufacturer cannot be held liable for vending machines that were used for purposes other than those specified in these operator instructions.

⚠ Before putting the machine into operation, read the chapter 'Safety'.

This technical documentation is part and parcel of the vending machine and must always follow the machine in case it is moved or by transfer of ownership.

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

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

SAFETY

- Before putting the vending machine into operation, the operation instructions must be carefully read and fully understood, as they offer important information on installation, safety, operating instructions and maintenance.

- The vending machine may not be subject to frost during operation, storage and transport.

  - If there is the risk of frost in the area of the installation site of the machine, voltage to the machine may not be disconnected.
  - If there is the danger of damage due to frost, the service technician must check and replace boiler, hoses and valves, if required, prior to reconnecting the vending machine, and he should additionally carry out a functional test.

- The vending machine may not be installed outside.

- The vending machine should only be installed and repaired by qualified personnel, who are trained in the correct use of the machine according to the standards in force, and who have the specific knowledge of the machine functioning from a point of view of electrical safety and health regulations.

- Safety devices must not be bridged or put out of function.

- The vending machine must be connected to the drinking water line and to the electric line in compliance with local regulations.

- The vending machine has to be placed in a horizontal position.

- The vending machine must be connected to a secured electric circuit.
  We recommend to install a fault current safety switch. The connections must be made using an earthed safety plug socket complying with valid regulations.

- When the machine is placed on a N&W standard base cabinet, the machine must be fixed to the wall by means of a bracket.

- After the vending machine has been installed, the power supply plug must be accessible.

  Never touch the power supply plug with wet hands or plug it in if the plug itself is wet.

  The liquids dispensed by the vending machine are very hot! To prevent scalding, hands (and/or other parts of the body) must be kept away from the outlets while drinks are being prepared and dispensed.

- If the power supply cable of the vending machine is damaged, it may only be replaced by a service technician.

- If the vending machine is not to be used for a shorter period of time (e.g. over the weekend), use the **Main switch** inside the machine.

  As a result, the power supply is not completely disconnected. The ingredient packs continue to be sufficiently cooled in the ingredient storage

- If the vending machine is not used for a very long time period, (e.g. during work holidays), unplug the mains plug, close the water tap, remove the ingredient packs (BIB) and store them in a refrigerator depending on the 'best before date'.

  ⚠ Do not attempt to fill several cups by pressing the jug button. There is danger of injuries.

- Only authorised and qualified personnel may clean, fill up and set the vending machine.

- The vending machine may not be cleaned under a water jet and is not suitable for installation on surfaces next to which water jets are being used (e.g. for cleaning).

- Use only original spare parts.

- Observe the local regulations!

- Regular cleaning of the vending machine is necessary for functional and hygienic reasons.

  ⚠ When cleaning, take care of sharp edges. There is danger of injuries!

- To clean the cabinet only use cleaning agents approved by the food industry.

  ⚠ Clean the inside and outside of the vending machine by using a damp cloth and do not splash/rinse it.

- After cleaning, make sure that all components are correctly reinstalled.

☞ Observe the instructions given on the packs regarding correct handling and storing of the ingredient packs.

- Every machine is identified by its own serial number indicated on the rating plate attached at the rear of the vending machine. This plate is the only one acknowledged by the manufacturer as identification of the machine. The technical data of the vending machine are given on the rating plate.

  ⚠ If repair work has to be made to the ingredient storage always disconnect the machine at the mains plug; the ingredient storage is connected before the main switch.

Safety

⚠️ When the special yellow key is inserted in the slot of the door switch, the machine is re-energized.

The door can be closed only after removing the special key from the door switch.

If power is switched on, be careful not to touch moving parts and electrical components.

⚠️ Door switch:
When the door is opened, a special switch ensures that there is no access to energized or moving parts.

Any operation, requiring the machine to be energized, with the door open must be carried out **exclusively** by qualified personnel informed about the specific risks of such situation.

The machine may be energized by qualified personnel by inserting a special yellow key into the door switch.

Before starting any maintenance or repair of energized or moving parts, the machine must always be switched off and unplugged at the mains plug.

TECHNICAL DATA

The technical data of the vending machine are given on the rating plate.

The vending machine is suitable for indoor use only.

Dimensions vending machine	Cafitesse 2100: Height: Width: Depth:	 930 mm (-0 mm/+10 mm) 540 mm 445 mm (cabinet), 541 mm (cabinet+door)
	Cafitesse 3100: Height: Width: Depth:	 930 mm (-0 mm/+10 mm) 540 mm 510 mm (cabinet), 606 mm (cabinet+door)
	Power cord length:	Approx. 3500 mm
Weight	(Net/Gross):	Cafitesse 2100: 89.0 kg / Approx. 98 kg Cafitesse 3100: 98.5 kg / Approx. 107.5 kg.
Electric connection	Power supply:	230V + 10%/-15%, 50 Hz
	Lines:	Single line+neutral+earth (IEC-standard) Brown = line Blue = neutral Yellow/green = earth

⚠ The vending machine must be earthed! In addition, it is recommended to install a fault current safety switch.

Power consumption:	Machine without chiller unit: Max. 3000 W
Stand-by energy consumption 24 h:	2.40 KWh
Heating element:	2.7 kW
Fuses:	Transformer, primary: 2A Transformer, secondary (on VMC): 8A
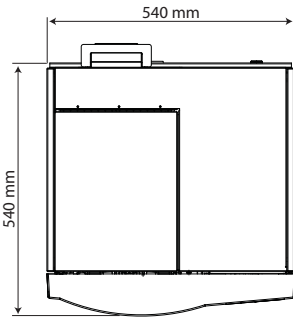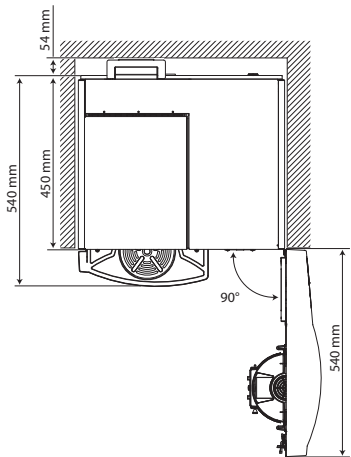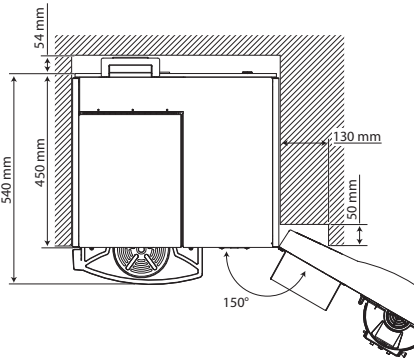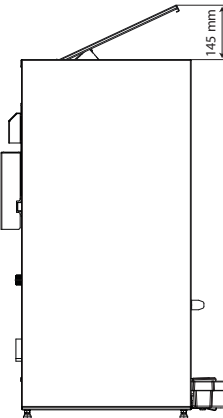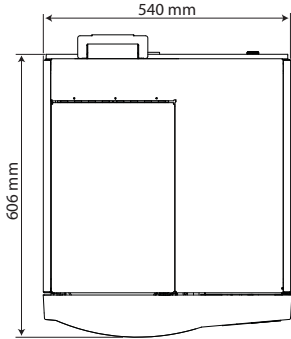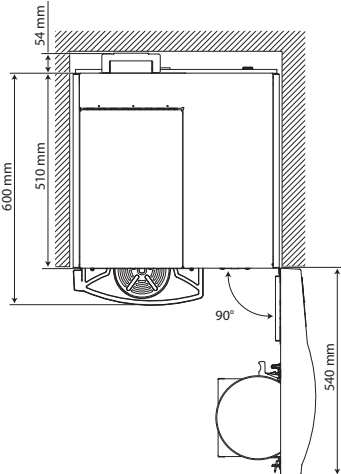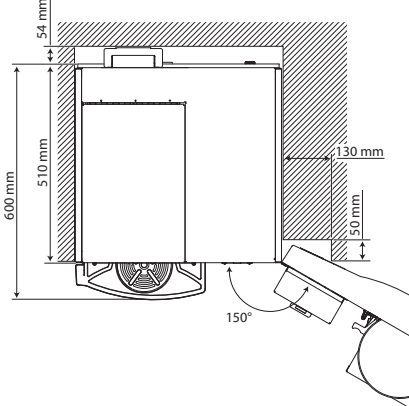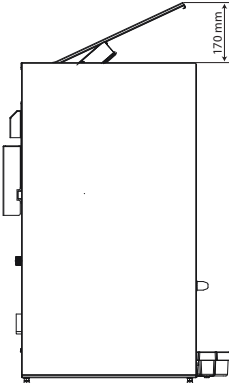
Technical data

Required free space

Top view - Viewed from top, closed door	Top view - viewed from top, open door - freevend version	Top view - viewed from top, open door - payment version	Side view - viewed from side, open lid. Door not shown.
Cafitesse 2100			
- Dimensions	Front: 540 mm Back - From rear side of machine to wall: 54 mm Right Side - From side to wall: 97 mm Top: 145 mm		

Top view - Viewed from top, closed door	Top view - viewed from top, open door - freevend version	Top view - viewed from top, open door - payment version	Side view - viewed from side, open lid. Door not shown.
540 mm 606 mm	54 mm 600 mm / 510 mm 90° 540 mm	54 mm 600 mm / 510 mm 130 mm 50 mm 150°	170 mm
- Dimensions	Front: 540 mm Back - From rear side of machine to wall: 54 mm Right Side - From side to wall: 97 mm Top: 170 mm		

Technical data

Water connection	Connect the vending machine to a cold water supply (potable water).	

Min. pressure (Dynamic):   without chiller: 0.8 bar (0,08 MPa)   with chiller: 1.5 bar (0,15 MPa)
Max. pressure (Static):   without chiller: 10 bar (1,0 MPa)   with chiller: 8 bar (0,8 MPa)
Hose connection: The type of hose connector may differ per country. If the location where you plan to install the dispenser requires a special connection, you may need to order a special adapter for the hose connector.

Boiler capacity   3.2 l

Capacities   Cups[1]:   Approximately 345 cups at 150 ml
Approximately 300 cups at 180 ml

Drip tray: Approximately 1 l

Concentrate capacity: Two packages of 2 l (or 1.25 l when using support adapters) containing coffee concentrate (BIB).

Instant
ingredient canister: 80 mm = 3 l, 60 mm = 2 l, extra sugar canister = 1.2 l.
Optional: Approximately 1,5 l

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1. In Cafitesse 3100 machines, only.

Jug dimensions:

Ø 80 mm

230 mm

200 mm

100 mm

Ø 170 mm
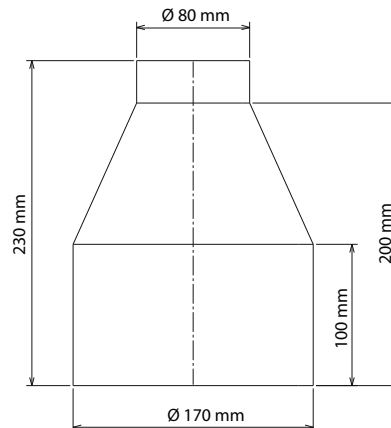
Options Support adapters for 1.25 l ingredient packs (BIB), diverse payment systems.

Further requirements Ambient temperature: Min. 5°C - max. 32°C (41°F - max. 90°F) at 80% RH.

Acoustic emission: The A-weighted sound pressure level is below 70 dB.

Subject to changes.
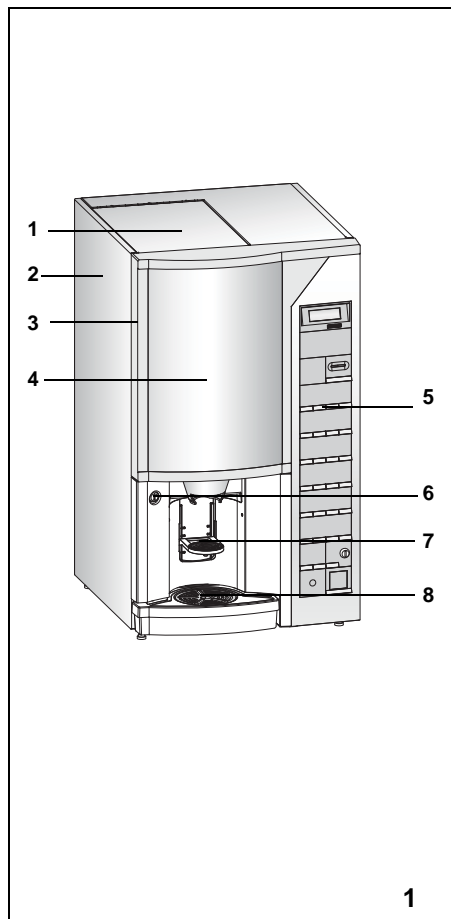
Vending machine components
Machine front *(fig 1.):*

1 Cabinet top lid

2 Cabinet

3 Door

4 Advertising poster

5 Operating panel

6 Door lock

7 Cup carrier

8 Jug platform

Operating panel *(fig.2):*

1 Display

2 Payment panel

3 Selection panel

4 Jug panel/Discount key

5 Optical interface

6 Coin return cup

1

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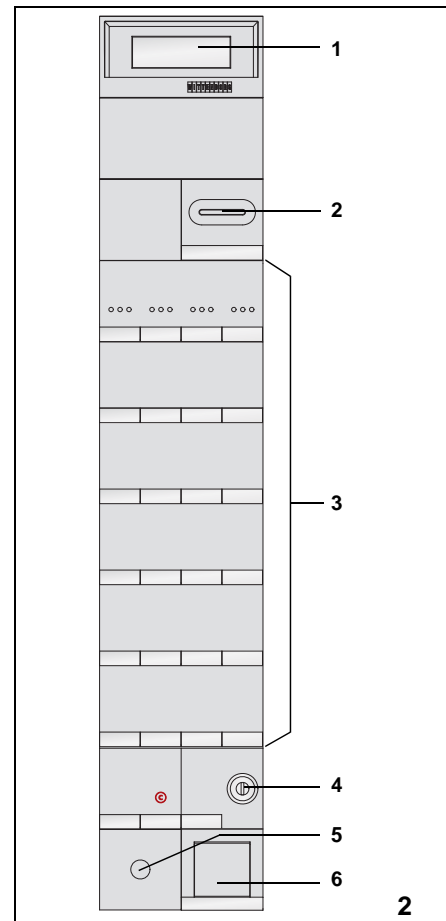
Machine cabinet (Cafitesse 2100) *(fig. 3):*

1	Bracket for lid interlock	13	Sensors for drip tray
2	Cabinet top lid	14	Main switch
3	Instant ingredient canisters	15	Drip tray with drain hose
4	Cover for payment system / CPU board / SPC (Selection Panel Circuit) board	16	Dispense head
		17	Trough
		18	Handle for trough
5	RS232 Plug connection	19	Mixing funnel hoods
6	Machine door	20	Outlet spouts
7	Retaining pin for cup carrier	21	Ingredient storage door
8	Parking bracket for extra canister in cabinet side	22	Ingredient storage top lid
9	Mixing funnels with whipper housings		
10	Door switch		
11	Jug platform / Drip grid		
12	Drip tray		

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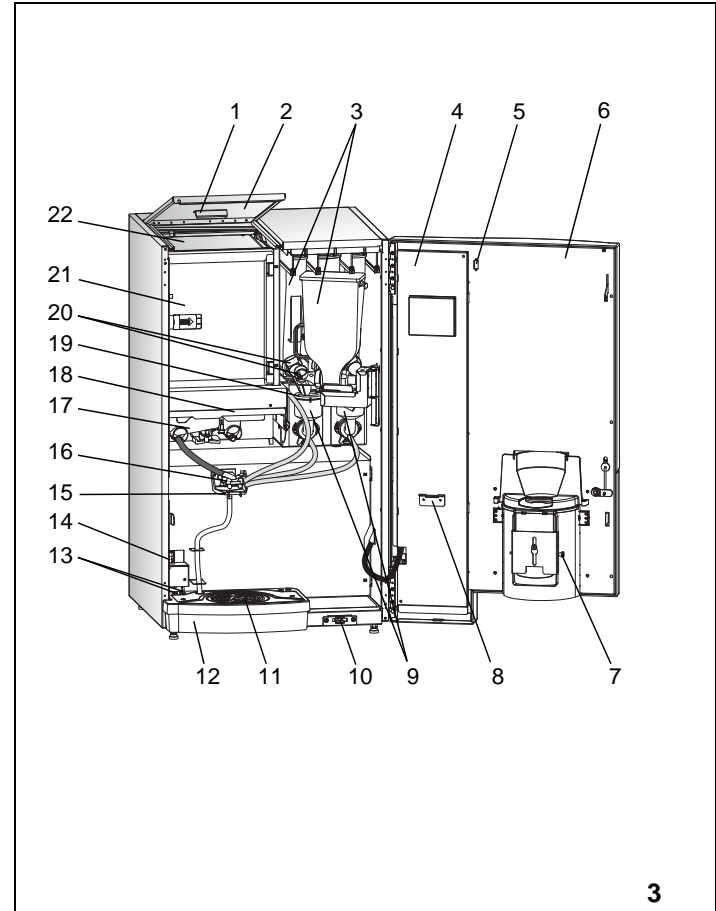
Machine cabinet (Cafitesse 3100) *(fig. 3):*

1	Cabinet top lid	14	Door lock
2	Bracket for lid interlock	15	Jug platform / Drip grid
3	Instant ingredient canisters	16	Drip tray
4	Extra instant ingredient canister in cabinet side	17	Sensors for drip tray
5	Cover for payment system / CPU board / SPC (Selection Panel Circuit board)	18	Main switch
		19	Drip tray with drain hose
		20	Dispense head
6	RS232 Plug connection	21	Trough
7	Lid for cup tower	22	Handle for trough
8	Cup tower / cup magazine	23	Mixing funnel hoods
9	Cup catcher	24	Outlet spouts
10	Retaining pin for cup carrier	25	Ingredient storage door
11	Parking bracket for extra canister in cabinet side	26	Ingredient storage top lid
12	Coin return cup		
13	Mixing funnels with whipper housings		

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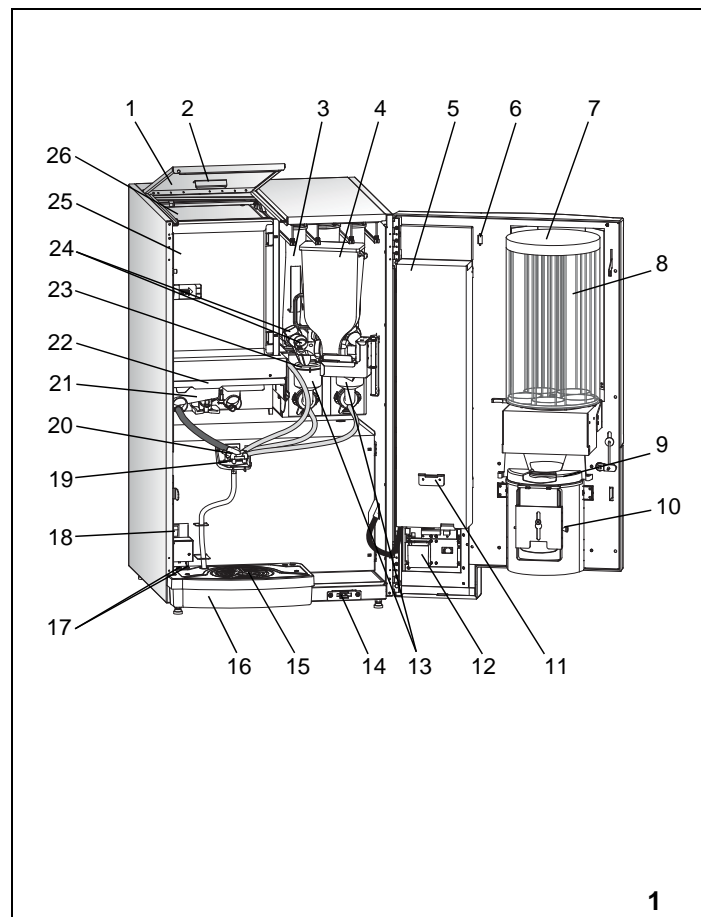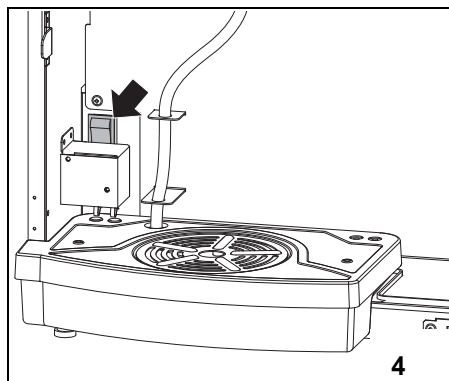
Putting into operation

- Open the water tap.

- Plug in the mains plug.

- Open the door of the vending machine.

- Switch the main switch of the machine **on** *(fig. 4)*.

☞ Keep away from the dispense head. If the dispense head is not in its home position, it will move to its home position.

- Fill the instant ingredient canisters, see *"Filling the instant ingredient canisters" on page 42*

- Insert the ingredient packs in the storage room, see *"Replacing an ingredient pack" on page 15*.

- Insert cups in cup magazine[1].

☞ A message is indicated on the display when the water temperature in the boiler is not correct. The message is cleared as soon as the correct temperature is reached.

☞ If the machine has been out of operation for a very long time period (e.g. during works holidays), put a collecting vessel underneath the hot water outlet, actuate the hot water delivery button and let at least 10 l of hot water flow out before using the machine.

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1. In Cafitesse 3100 machines, only.

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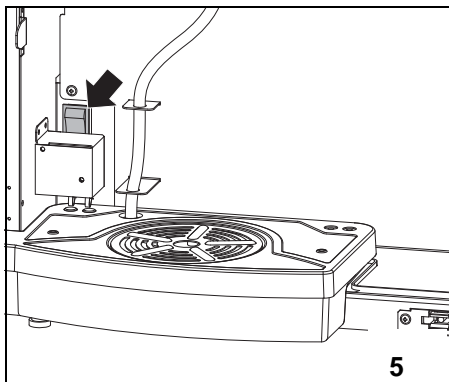
Powering the machine off

Short interruption

☞ If the vending machine is not to be used for a shorter period of time (e.g. over the weekend), use the **main switch** inside the machine *(fig. 4))* or apply the energy save function *(see section "Energy saving periods" on page 83).*

As a result, the power supply is not completely powered off. The ingredient packs continue to be sufficiently cooled in the ingredient storage.

Long interruption

If the vending machine will not be used for a very long time period (e.g. during works holidays), unplug the mains plug, close the water tap, remove the ingredient packs (BIB) and store them in a refrigerator depending on the 'best before date'.

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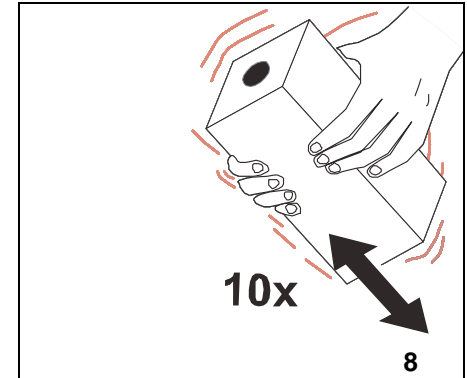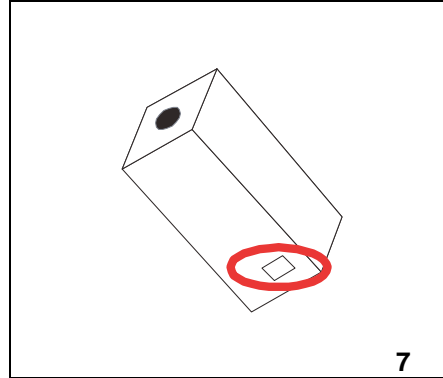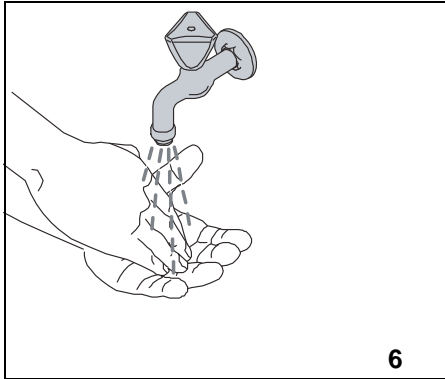
Replacing an ingredient pack

☞ Please follow the "Food Safety Instructions (HACCP" when you thaw ingredient packs).

• Wash your hands before you touch the ingredient packs *(fig. 6)*.

• Take a thawed ingredient pack.

☞ Read the instructions on the back side of the ingredient pack *(fig. 7)*. Do not use damaged ingredient packs. Do not use ingredient packs, if the "Best before" date has passed.

• Shake the pack at least 10 times *(fig. 8)*.

Replacing an ingredient pack

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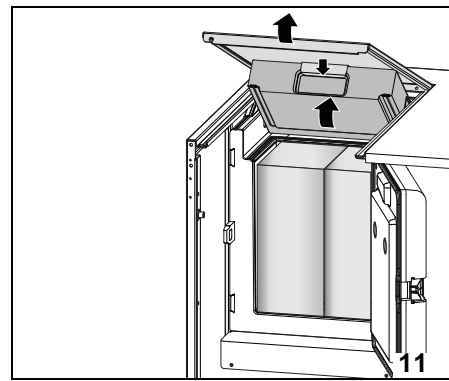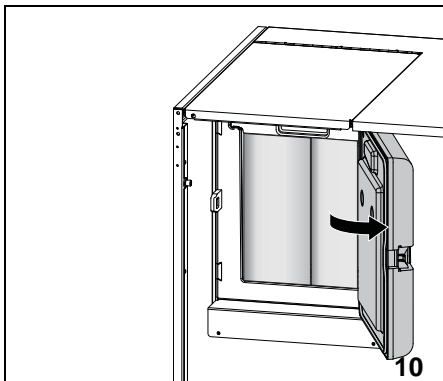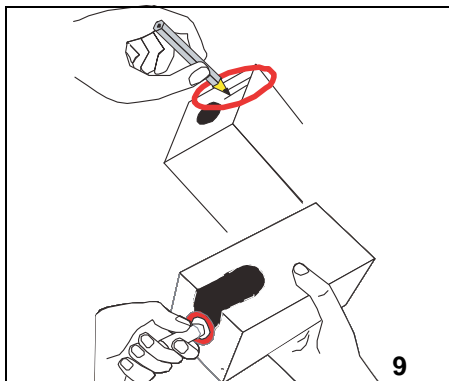
- Remove the plastic wrapper and write the "Expiry date" on the pack *(fig. 9)*.

- Follow the instructions on the pack to unfold the dosing tube. Check that the dosing tube is positioned straight and that the coloured ring on the tube covers the corresponding circle on the pack.

- Open the door of the ingredient storage *(fig. 10)*.

- Tilt open the cabinet top lid with one hand and tilt open the ingredient storage top lid with the other *(fig. 11)*.

- Interlock the two lids in the bracket on the cabinet top lid *(fig. 11)*. to allow free space for replacement of ingredient packs.

12

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14
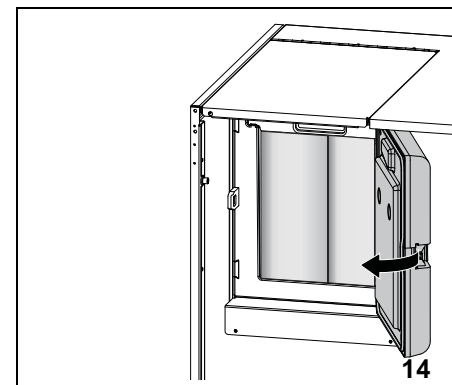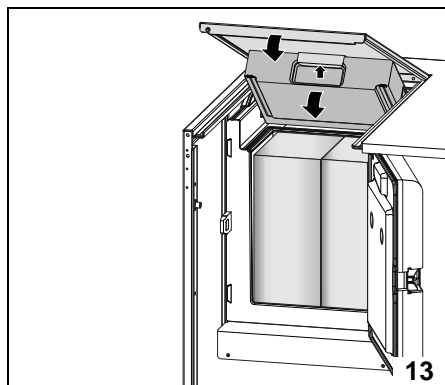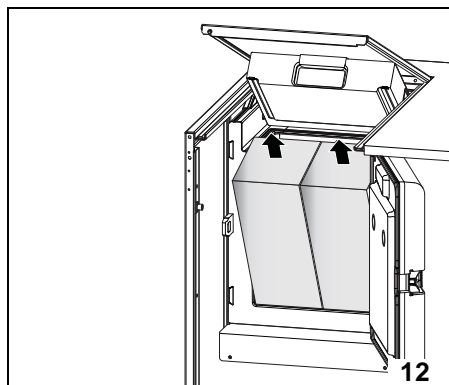
- Remove all ingredient packs *(fig. 12)*.

- Throw away used packs.

- Place the ingredient packs in the ingredient storage.

- Release the ingredient storage top lid from the cabinet top lid *(fig. 13)*, and close both covers.

- Close the door of the ingredient storage *(fig. 14)*.

Jug panel (Multibrew)

How to brew a jug: (fig. 15)

- Insert key in multi-brew lock and turn clockwise.

  A predefined number, eg. '4' is shown in the display.

- Place a jug on the jug platform.

- Press the jug button once or more times for the desired number of portions.

  Pressing again will increase the displayed counter by one, up to the maximum value (15 or lower, set by the technician).

  When the counter reaches the maximum value and the jug button is pressed once more, the counter restarts at the predefined number.

15
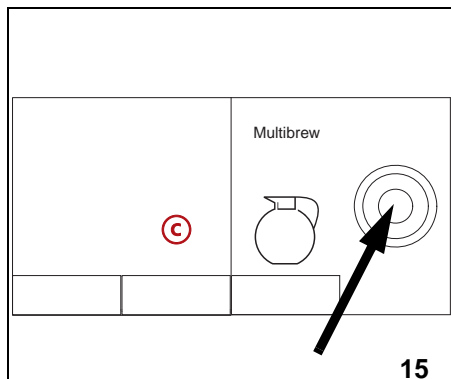
- If the machine is not set to free vend, insert a card with sufficient credit, or insert an amount of coins corresponding to the value of the number of drinks selected or a value above.

- Press the selection button for the wanted drink.

  The display steps back one number each time a portion is dispensed, or if 'optimised multibrew' is active a progressive bar is shown.

- Remove the jug when the drinks have been dispensed.

- Turn key anti-clockwise and remove it to finish the multi-brew function.

  ☞ A jug brew in progress can be stopped immediately, simply by pressing the cancel button ©.

  The jug sensor may not register a jug of transparent material, eg. glass.

16

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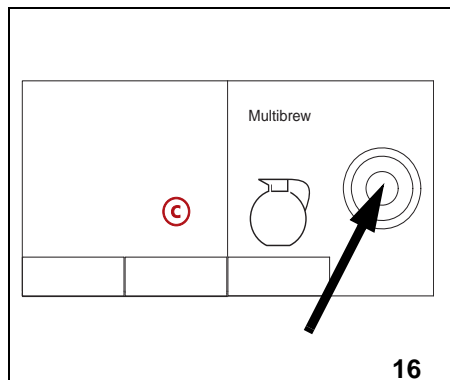
Discount lock

How to use discount lock: *(fig. 16)*

When using the discount lock, drinks can be dispensed at a preset discount. The discount lock can be used for single drinks and for jugs.

If you want one or more drinks at a discount:

• Insert key in discount lock and turn clockwise.
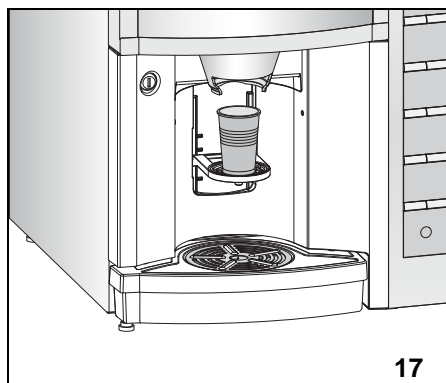
Drink to be dispensed in cup: *(fig. 17)*

• place a cup on the cup platform

• Press the selection button of the desired drink.

• After dispensing, remove the cup.

• Finish vend at a discount by turning and removing the key.
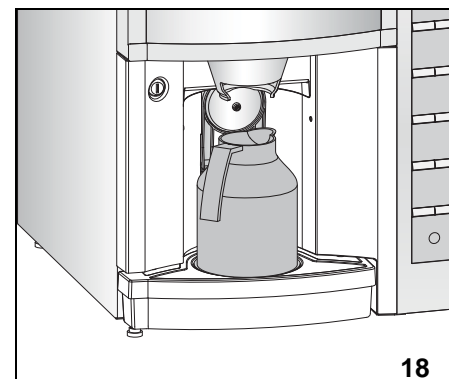
Drink to be dispensed in jug: *(fig. 18)*

• place a jug on the jug platform and press the jug button until the display shows the desired number of dispensings.

• Press the selection button of the desired drink

• After dispensing, remove the jug.

• Finish vend at a discount by turning and removing the key.

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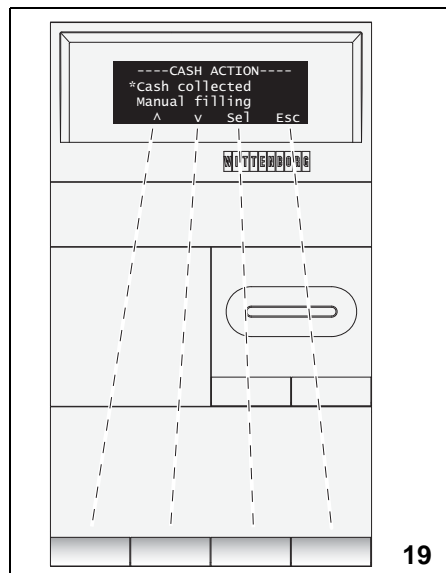
Navigation buttons

The four preselection buttons are used as navigation buttons for retrieval of sales data, settings, e.g. of prices, and activation of service functions *(fig. 19)*.

(See also diagram "Overview of Operator and Technicians functions" on page 23.)

How to use the navigation buttons
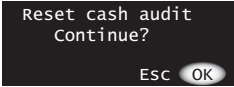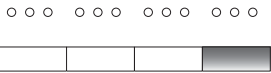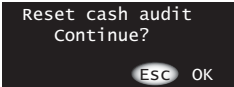
This table describes how the four pre-selection buttons are used as navigation buttons.

Display	Button	Function
----SALES AUDIT---- *Total number Total turnover ∧ v Sel Esc	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	**'Up' button** Press this button to move up one step at a time
----SALES AUDIT---- *Total number Total turnover ∧ v Sel Esc	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	**'Down' button** Press this button to move down one step at a time
----SALES AUDIT---- *Total number Total turnover ∧ v Sel Esc	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	**'Sel' button'** Press this button to • move one step to the right or • activate a function, eg. rinsing.
----SALES AUDIT---- *Total number Total turnover ∧ v Sel Esc	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	**'Esc' button** Press this button to • move one step to the left or • jump to the top of a row, e.g. from "Turnover per drink" to "Total turnover".

The functions of the buttons vary. The 'Sel' button, for example, may change to an 'OK' button to confirm an action. The immediate functions can always be read from the bottom line of the display.

Alternative functions of the navigation keys:
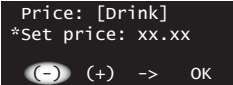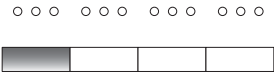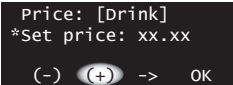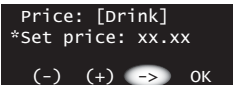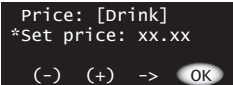
Display	Button	Function
Reset cash audit Continue? Esc **OK**	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	**'OK' button** Press this button to confirm an action, e.g. resetting of counters.
Reset cash audit Continue? **ESC** OK	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	**'Esc' button** Press this button to exit a function without activating it, e.g. avoid resetting a counter.

Settings buttons

In functions that require settings, for example price settings, the functions of the four pre-selection buttons change accordingly.

This table describes how the four pre-selection buttons are used to enter or change numbers.

Display	Button	Function
Price: [Drink] *Set price: xx.xx (-)　(+)　->　OK	○ ○ ○　○ ○ ○　○ ○ ○　○ ○ ○	**'Minus' button** Press this button to decrease a numeric value in increments of one.
Price: [Drink] *Set price: xx.xx (-)　(+)　->　OK	○ ○ ○　○ ○ ○　○ ○ ○　○ ○ ○	**'Plus' button** Press this button to increase a numeric value in increments of one.
Price: [Drink] *Set price: xx.xx (-)　(+)　->　OK	○ ○ ○　○ ○ ○　○ ○ ○　○ ○ ○	**'Next' button** Press this button to continue to the next digit, e.g. in price setting functions.
Price: [Drink] *Set price: xx.xx (-)　(+)　->　OK	○ ○ ○　○ ○ ○　○ ○ ○　○ ○ ○	**'OK' button** Press this button to save changes to settings in the system.

Overview of Operator and Technicians functions

This diagram shows a total view of the functions of the Operator and technicians menu (vers. 7.3.1).

All functions are reached using the four pre-selection buttons to navigate through the menus.

The operator **and/or** the technicians menus are password protected to prevent unintentional and unauthorized use.

As requested by the customer, access through password is requested either
- when entering the operator menus, or
- when entering the technicians menus.

(See explanation on previous pages).

Operator menu - version 7.3.1

Operator				
	Filling/Clean			
		Rinse		
			Rinse Total Machine	
			Rinse Water	
	Counters			
		Sales Audit		
			Total number, nres	
			Total turnover,nres	
			Total number, res	
			Total turnover,res	
			No. per drink, nres	
			No. per drink, res	
			Turn. p. drink,nres	
			Turn. p. drink,res	
			MB per drink, nres	
			MB per drink, res	
			No. per group, nres	
			No. per group, res	
			Turn. p. group,nres	
			Turn. p. group,res	
			Card audit	
				No. per drink, nres
				No. per drink, res
				Turn. p. drink,nres
				Turn. p. drink,res
			Own cup audit *)	
				No. per drink, nres
				No. per drink, res

*) Cafitesse 3100, only

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Operation

Cash Audit	
	Money to tubes
	Money to cash box
	Number of tokens
	Collected money
	Manually filled
	Manually delivered
	Value overpay
	Dispensed change
Cashless Audit	
	Revalued amount
Cup audit	
	Cup number, nres
	Cup turnover, nres
	Cup number, res
	Cup turnover, res
Free vend audit	
	Total no. ,nres
	Total no. ,res
	No. per drink, nres
	No. per drink, res
	No. per group, nres
	No. per group, res
MB. discount audit	
	MB. number, nres
	MB. turnover, nres
	MB. number, res
	MB. turnover, res
Discount key audit	
	D.Key number ,nres
	D.Key turnov. ,nres
	D.Key number ,res
	D.Key turnov. ,res

Time Discount audit	
	T.Disc number ,nres
	T.Disc turnov.,nres
	T.Disc number ,res
	T.Disc turnov.,res
Step prices audit	
	SP. turnover ,nres
	SP. turnover ,res
Test Audit	
	Test no. ,nres
	Test no. ,res
	No. per group, nres
	No. per group, res
Reset Counters	
	Reset sales audit
	Reset cash audit
	Reset Test audit
Printing	
	Not Resetable
	Resetable

Cash action	
	Cash collected
	Dispense coins
	Manual filling
	Reset tube contents

Basic operations	
	Change prices
	Global price
	Price per cup
	Price per drink
	Step prices
	Change quantities
	Drink On/Off
	Change group
	Second sel. On/Off

Operation

Service information		
	Event log book	
	Reset log book	
	Program versions	
	Show menufile ver.	
Machine settings		
	Set Freevend,global	
	Set Beep mode	
	Clock on display	
	Temp. on display	
	Set date and time	
	Key discount	
	Time discount	
		Set Time discount
		Set Day(s)
		Set Time
	Machine Info	
		Machine Code
		Operator Code
		Show Install. Date
		Set Install. Date
	Energy saving	
		Save Energy On/Off
		Set Day(s)
		Set Time
		Set Temperature
		Set Doorlight
	Set counters on/off	
	Selfcheck setting	
	Gr. counters on/off	
	100% discount mode	
	Use EVA-DTS events	
Test		
	Complete selections	

Diagram continued

Technician menu - version 7.3.1

Technician			
	Adjust system		
		Calibration	
			Ingredient
			Valve
			Cold water
		Temperatures	
		Lower cup sensor	
		Cup sensor status	
		Rinse without jug	
		Pot Sensor On/Off	
		Cold water valve	
		Softener counter	
		Ex.WaterCirculation	
		Branch pipe pos	
		Set Rinse Timeout	
		Global dr. scaling	
	Reset relationship		
	Change Comm. route		
		Closed door	
			Serial XModem
			Serial EDDCMP
			IR XModem
			IR EDDCMP
			Back to terminal
		Opened door	
			Terminal Mode
			Configurator Mode
		Set baud rate	

Operation

Payment settings

Single/Multi vend
Set payment type
Set max credit
Set max change
Obligation to buy
Coin inhibit
Low change inhibit
Audit unit Ext/Int
Exact change eq.
Exact change offset
Keyboard inhibit
Price mode
Price to index
Zero vend mode
Zero vend index
Revalue
Immediate change
Currency code(auto)
Currency code(man)
Coin validator
Decimal point pos.
Freevend count.mode
Delayed Paymentmode
Set Cash Sale
Sess. Complete Mode
Autom Cashaudit Res
Pricelist Start Nr.

Diagram continued

Multibrew settings		
Preset value		
Min value		
Max value		
Means of action		
MB Discount		
Change config files		
Set language file		
Set recipe file		
Set menu file		
Diagnostics/Test		
	Overall functions	
		Wittlink test
		Full dispense test
		Test vend
	Cup handling *)	
		Sensor test
		Cup drop test
		Run Cup tower
	User interface	
		Button/Key test
		Display test
		Pre. sel. led test
		Door light toggle
		Test Init.text
		Coin return motor

*) Cafitesse 3100, only

Diagram continued

		Water/power/heat	
			Water sensors
			Pump on/off
			Heater on/off
			Fan on/off
			Test Branchpipe
			Test whipper no. X
			Test all whippers
			Test valve no. X
			Test all IN valves
			Test IN motor no.X
			Test all IN motors
		Liquid unit	
			Mixer test
			BIB test
			Sensor test
	Change password		
	GSM settings		
		GSM On/Off	
		PIN Code	
		Pre-Alarms	
			Set GSM Thresholds
			Reset Pre-Al. cnt
		Bank ID's	
		Reset GSM relations	
	DaylightSaving		
	UP KEY Utility		
		Setup files	
		Statistics files	

Short cuts
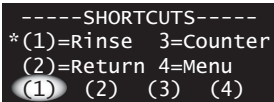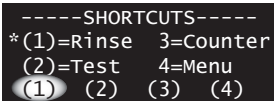
Some functions can be reached through short cuts.

A short cut is a one-step way to select often used functions, which would otherwise require several steps through the Operator menu.

The following functions can be reached via short cuts:
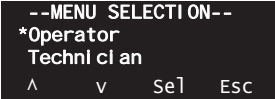
- Rinse function, *see "Rinsing machine" on page 48*.

- Test function, *see "Last check / Test vend" on page 49*[1].

- Counters function, see *"Calling and resetting counters" on page 65*.

- Menu, see *"Overview of Operator and Technicians functions" on page 23*.

How to use the short cuts:

Step	Action	Display
1	• Open and close door. • Wait and turn to the display.	

2	• If the display shows the following short cuts selection window, then go to step 3.	`-----SHORTCUTS-----`
		`*(1)=Rinse  3=Counter`
		`(2)=Return 4=Menu`
		`(1)  (2)  (3)  (4)`

	• If the display shows the following short cuts selection window, then go to step 4.	`-----SHORTCUTS-----`
		`*(1)=Rinse  3=Counter`
		`(2)=Test    4=Menu`
		`(1)  (2)  (3)  (4)`

Step		
3	**If you want to ..**	**then go to ..**
	Perform a rinse function	Step 5
	Read the counters	Step 8
	Proceed to the menu functions	Step 9
	Return to vend mode	Step 6

Step		
4	**If you want to ..**	**then go to ..**
	Perform a rinse function	Step 5
	Perform a test vend	Step 7
	Read the counters	Step 8
	Proceed to the menu functions	Step 9

---

1. This short cut is not present in all machines.

Operation

Step	Action	Display

5	Press "1"
	
	and, if open, close the door to go directly to the rinse functions menu.
	
	From here you can select one of the available rinse functions.
		`-------RINSE-------`
		`*Rinse total machine`
		` Rinse With Stop FB1`
		`^    v   Sel  Esc`

6	Press "2"
	
	With closed door, the machine returns to vend mode.
		`-----SHORTCUTS-----`
		`*(1)=Rinse  3=Counter`
		`(2)=Return 4=Menu`
		`(1)  (2)   (3)   (4)`

7	Press "2"
	
	and, if open, close the door to go directly to the test vend functions.
	
	From here you can select one of the available test vend functions.
		`-------TEST-------`
		`*Complete selections`
		
		`^    v   Sel  Esc`

8	Press "3"
	
	and, if open, close the door to go directly to reading the counters.
	
	From here you can select one of the available counters.
		`----SALES AUDIT---`
		`*Total number,  nres`
		` Total turnover,nres`
		`^    v   Sel  Esc`

Step	Action	Display

9	Press "4"
	
	and, if open, close the door to go directly to the menu selections.
	
	From here you can select one of the menus
		```--MENU SELECTION--```
		```*Operator```
		``` Technician```
		``` ^ v Sel Esc```

Additional Features

👉 The machine can be set to either multi-vend or single-vend.

Multi-vend

• The machine can be set to enable selection of several drinks, one after the other, from only one payment action by coins or card.

Single-vend

• The machine can be set to return coins / release payment card after each drink selection.

20
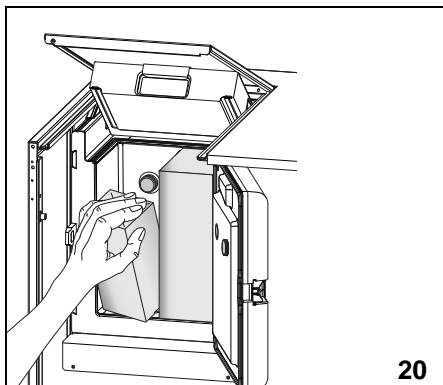
Support adapters for smaller ingredient packs (assessory)

• For the use of 1.25 l ingredient packs, special support adapters (1) are available and are inserted in the ingredient storage and in its door (*fig. 20).*

General instructions

- All items of the schedules in this chapter should be carried out at the following intervals:
  Regular cleaning: Every time replenishing of ingredients is required
  Deep cleaning: Once a week.
  Occasional routines: Once a month.

- If the schedules hereafter are not carried out as indicated, it will influence the reliability of the machine, which will not be covered by guarantee, and there might arise HACCP risks, for which the suppliers of machine and ingredients cannot be held responsible.

  Read the corresponding sections in the operating instructions to enable you to exactly perform the individual tasks.

Make sure that all components are installed correctly after the cleaning procedure.

Never spray off the machine, only wipe the inside and the outside by using a damp cloth.

When replacing the ingredient packs (BIB), pay particular attention to the instructions on the packing of coffee beverages.

Do not pour any water and no cleaning agent into the ingredient storage.

- Use only cleaning agents approved by the food industry, or the supplier of the vending machine. Observe the safety instructions and user instructions given on the packaging.

- Do not use aggressive or abrasive cleaning agents.

Schedule for regular maintenance routines

Interval	Type of work / Check	Tools / Materials for the job
Regular: Every time replenishing of ingredients is required	Opening machine Loading cups[a)] Replacing the ingredient packs Filling the instant ingredient canisters Cleaning the drip tray Cleaning the cup carrier Cleaning the machine inside and outside Mounting of cleaned parts Rinsing machine Last check / Test vend	1 bucket of hot water (60-80°C) with cleaning agent. 1 bucket of clean warm (min. 40°C) water Soft cloths Ingredients

a) In Cafitesse 3100 machines, only.

Schedule for deep and occasional maintenance routines

Interval	Type of work / Check	Exchange kit (hygiene kit)
Deep: Once a week.	Opening machine Loading cups[a] Removing / filling the instant ingredient canisters Cleaning the ingredient storage Inserting ingredient packs Cleaning the trough and lid Cleaning the instant ingredient dispensing system components Cleaning the powder traps Removing and cleaning hoses and dispense head Cleaning the drip tray Cleaning the base tray Cleaning the cup carrier Cleaning machine inside and outside Mounting cleaned parts Rinsing and last check	Mixing funnel hoods Instant ingredient mixer units with whipper wheels and sealing rings Powder traps Distributor head with outlet tubes and hoses. Special brush for cleaning of ingredient storage Trough and lid ----------------- All the above mentioned parts together with the drip guide, the cup slide with shutter, the cup catcher, the waste bucket, the drip trays, and the instant ingredient canisters are dishwasher-proof.

a) In Cafitesse 3100 machines, only

Schedule for occasional maintenance routines

Interval	Type of work / Check	Exchange kit (hygiene kit)
Occasional	Cleaning the instant ingredient canisters	Clean dust filter
Once a month	Cleaning/Replacing the dust filter behind the ingredient storage	

21

22

23
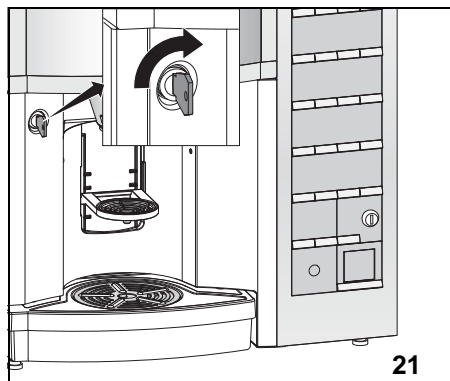
Opening machine

- Turn the door key clockwise in keyhole *(fig. 21)* and open door.

☞ The power to moving parts is now disconnected.

⚠ If power is turned on, be careful not to touch moving parts and electrical components!
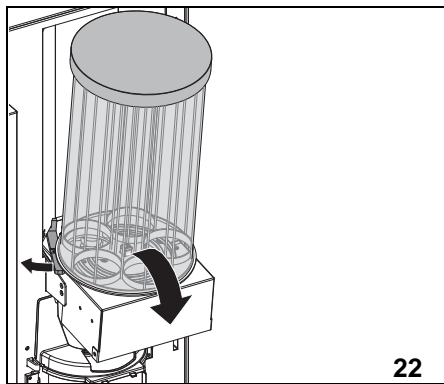
Loading cups[1]

⚠ Never reach underneath the cup dispenser for pushing cups upwards.

☞ To ensure a trouble free delivery of cups only anti-statically treated cups of good quality that are suitable for the use in vending machines may be used.

- Activate the locking clip of the cup dispenser and tilt the dispenser towards the front *(fig. 22)*.
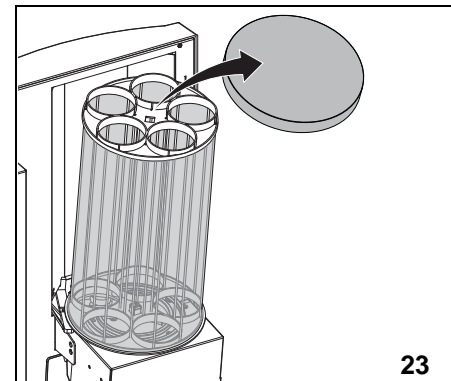
- Remove the lid *(fig. 23)*.

- Open the plastic bag with cups at the bottom end (do not remove it).

☞ Do not touch the cups for hygienic reasons.

---

1. Cup dispenser only in Cafitesse 3100 machines.

24

25

26
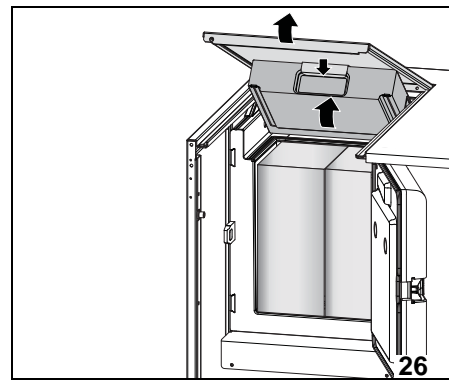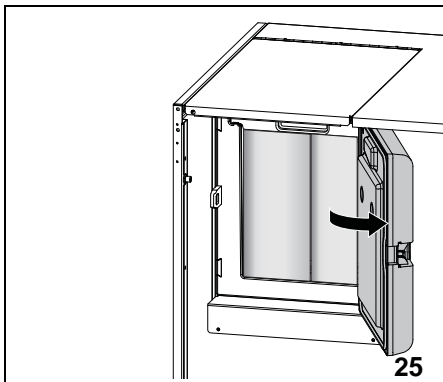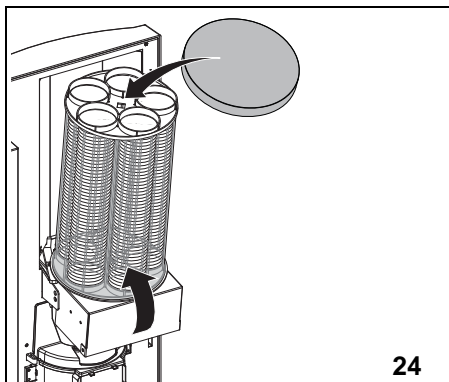
Replacing the ingredient packs

• Check the cups for damage and fill the cup turret sufficiently.

☞ Discard cups if necessary.

• Draw off plastic bag.

• Put lid back on and tilt back cup dispenser *(fig. 24)*.

☞ Please see *"Replacing an ingredient pack" on page 15*.

• Open the door of the ingredient storage room *(fig. 25)*.

• Tilt open the cabinet top lid with one hand and tilt open the ingredient storage top lid with the other *(fig. 26)*.

• Interlock the two lids in the bracket on the cabinet top lid *(fig. 26)* to allow free space for replacement of ingredient packs.
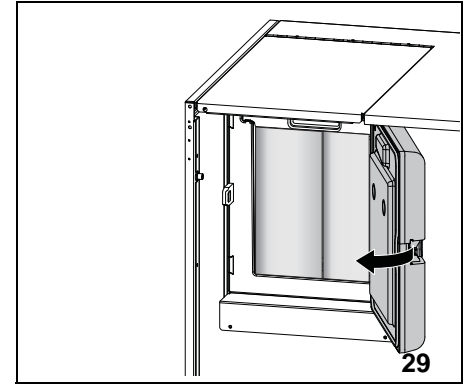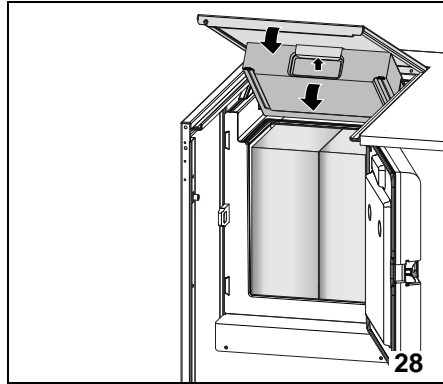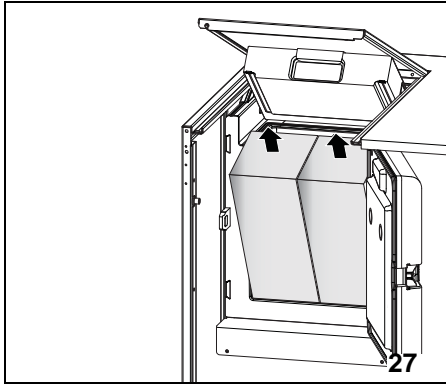
- Remove all ingredient packs *(fig. 27)*.

- Throw away used packs.

- Place the ingredient packs in the ingredient storage.

- Release the ingredient storage top lid from the cabinet top lid and close both covers *(fig. 28)*.

- Close the door of the ingredient storage *(fig. 29)*.
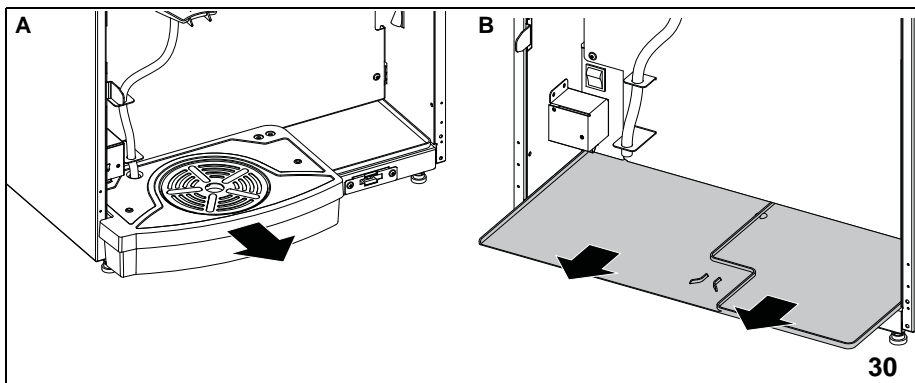
A

B

30

31

Preparing for filling of canisters

- Take out the drip tray and place it outside of machine for cleaning (A) *(fig. 30)*.

- Pull the base tray slightly forwards to prevent pollution (B) *(fig. 30)*.

Filling the instant ingredient canisters

☞ Check ingredient level of instant ingredient canisters daily. Replenish when necessary.

⚠ The instant ingredient canisters should be labelled to avoid ingredients being poured into wrong canisters.

Ingredient canister located in side[1]

- Push the outlet tube upwards to close the outlet spout of the canister *(fig. 31)*.

1. This is an option and may not be present in your machine.
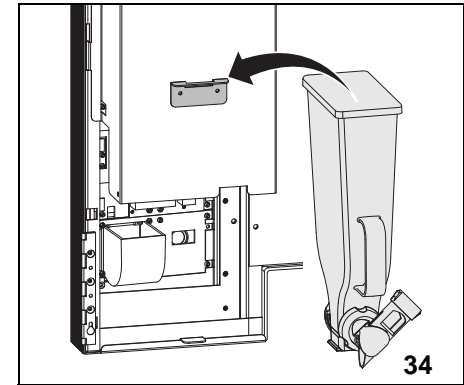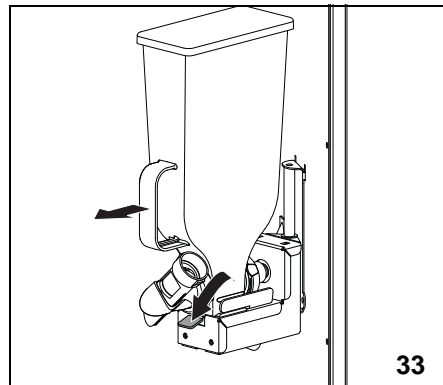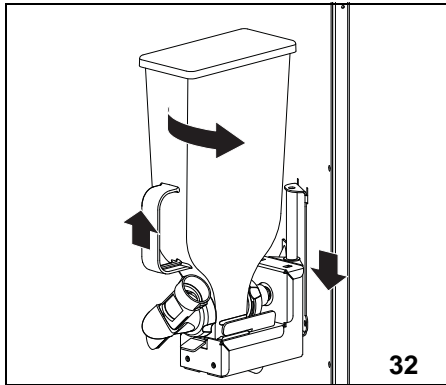
- Take hold of the bracket for canister, raise it slightly upwards and swing it out with canister *(fig. 32)*.

- Press the green release lever on the bracket for canister *(fig. 33)* and remove the canister.

- Hang the canister on its support bracket placed on the cover for selection panel *(fig. 34)*.

- Remove the lid and fill the canister with ingredient.

- Put on the lid again.

- Do not relocate this canister in place until all the cleaned parts are remounted.

Regular cleaning

35

36

37
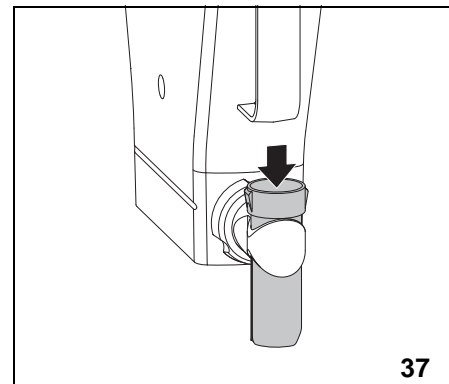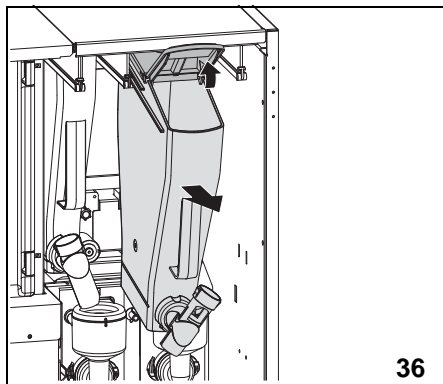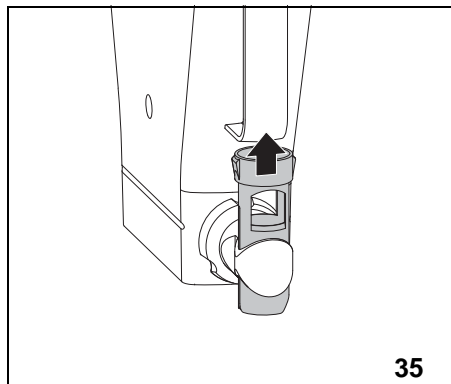
- Push the outlet tube upwards to close the outlet spout of the wanted canister *(fig. 35).*

- Take the canister by the handle and pull it forwards *(fig. 36)* until it is hanging freely at its end stop in guiding rail. The lid is automatically triggered open.

  If required, lift the canister upwards and pull forwards over the end stops in guiding rail. Place canister on a plain, clean surface.

- Fill the canister with instant ingredient, press lid slightly down and push back canister in place.

- Push the outlet tube downwards to open the outlet spout *(fig. 37).*

- Repeat procedure until the required number of canisters have been filled.

38

39

40
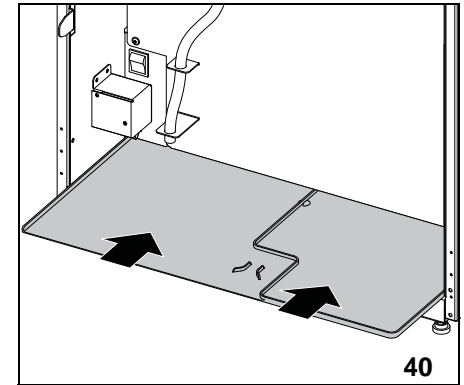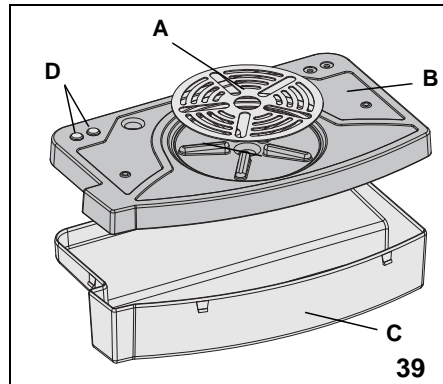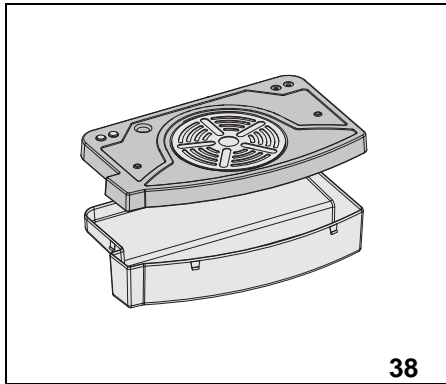
Cleaning the drip tray

• Remove the lid from the drip tray and empty the drip tray (*fig. 38*).

• Remove the drip grid (A) from the lid for drip tray (B)*(fig. 39)*.

• Clean drip grid (A), lid for drip tray (B) and drip tray (C) in hot water with cleaning agent, and finally wipe parts dry *(fig. 39)*.

☞ Wipe sensors in lid for drip tray dry (D)*(fig. 39)*.

• Wipe clean base tray.

• Push base tray back in place *(fig. 40)*.

• Relocate drip tray back in place.

☞ Ensure that the sensors in lid are located under the corresponding contact springs when drip tray is relocated.

41

A

B

42
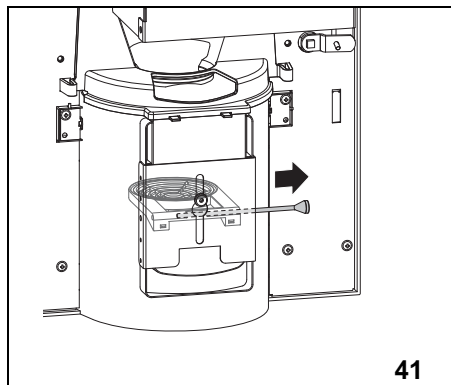
Cleaning the cup carrier

- Remove the cup carrier: Take hold of the cup carrier with your right hand and with your left hand remove the corresponding retaining pin, situated on the rear side of the cup station. *(fig. 41)*.
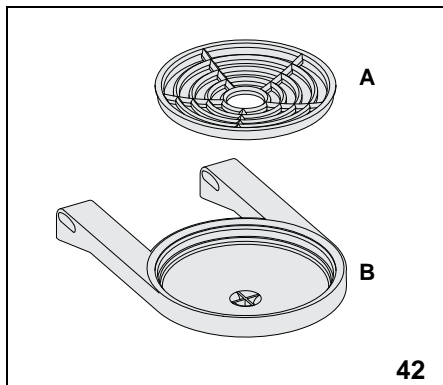
- Disassemble cup carrier (*fig. 42*). Clean the drip grid (A) and tray (B) in hot water with cleaning agent and dry parts.

☞ The complete cup carrier is dish-washer-proof.

Cleaning inside and outside

- Clean the door and the housing inside and outside, and finally the bottom with a clean, damp cloth.

Mounting of cleaned parts

- Remount all parts.

- Relocate the ingredient canister located in the side of the cabinet in its bracket[1].

- Lift up the bracket with canister and swing it back on proper place.

- Push the outlet tube downwards to open the outlet spout of the above mentioned canister.

- Close the door.

---

1. This is an option and may not be present in your machine.

43
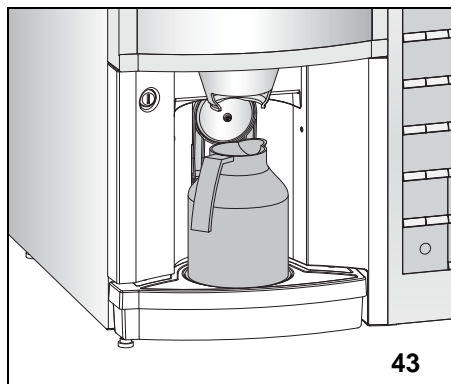
Rinsing machine

- Have an empty jug (min. 1.5 l) ready to place on the jug stand (*fig. 43*).[1]

- Turn to the display and follow the diagram to perform a machine rinse.

---
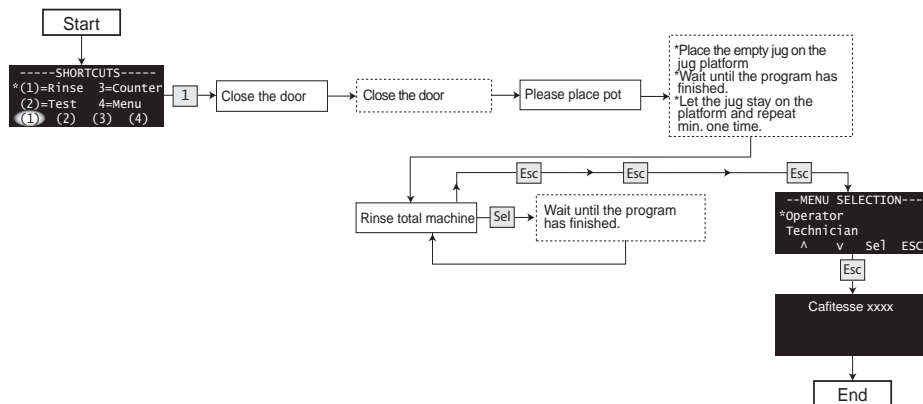
1. The cup carrier is easily tilted upwards when you place the jug.
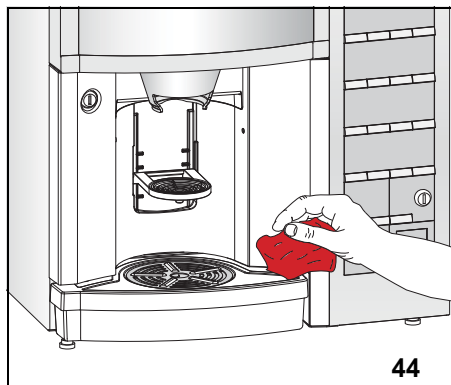
44

Last check / Test vend

- Clean the machine with a damp cloth on the outside *(fig. 44)*.

- Perform a dispensing test by:
  - pressing the drink selection button 'Wiener Melange',

  or

  - Using the 'Dispensing Test' Option in the operator menu (see diagram above). In this case the drink will not be included in the Sales Audit counter (*see "Calling and resetting counters" on page 65*).

  ⚠ There is a risk of scalding from hot water.
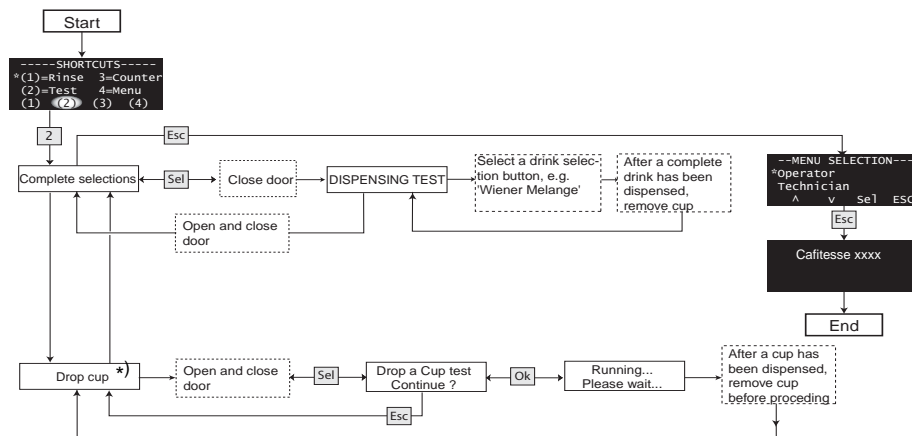
*) The cup drop test is only available in Cafitesse 3100 machines.

45

46

Hygiene kit

- In order to save time when cleaning and
  filling it is recommended to have a
  hygiene kit consisting of:

  - mixing funnel hoods.
  - instant ingredient mixer unit with whipper
     wheels and sealing rings.
  - powder traps
  - distributor head with tubes and hoses
  - cup slide with shutter
  - cup catcher
  - special brush for cleaning of cooling
     compartment.
  - Trough and lid.
  - Filter for ingredient storage
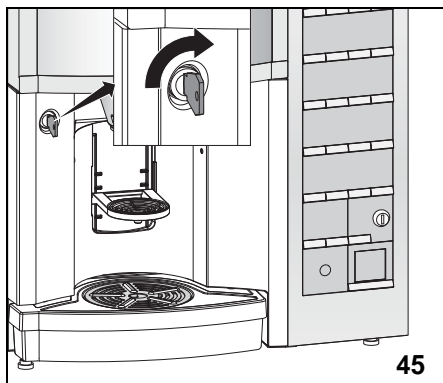
Opening machine

Turn the door key clockwise in keyhole
(fig. 45) and open the door.

☞ The power to the moving parts is
now disconnected.

⚠ If power is turned on, be careful not
to touch moving parts and electri-
cal components!
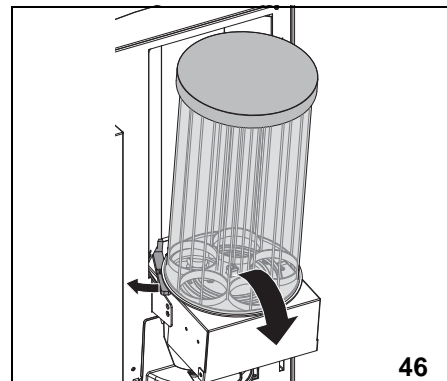
Loading cups[1]

⚠ Never reach underneath the cup
dispenser for pushing cups
upwards.

☞ To ensure a trouble free delivery of
cups only anti-statically treated
cups of good quality that are
suitable for the use in vending
machines may be used.

- Load cups *(fig. 46)*. See *"Loading cups"
  on page 39*.

---

1. Cup dispenser only available in Cafitesse
   3100 machines.
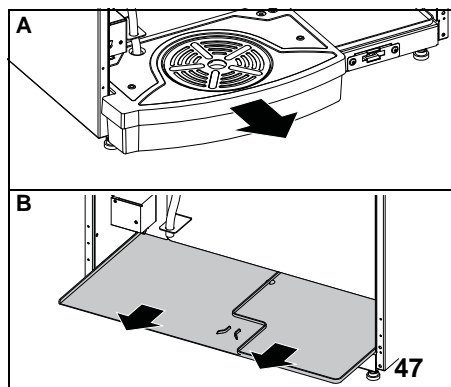
47

48

49

Preparing for filling of canisters

- Take out the drip tray and place it outside of machine for cleaning (A) *(fig. 47)*.
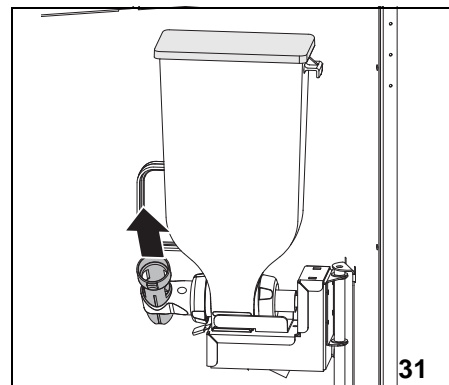
- Pull the base tray slightly forwards (B) *(fig. 47)*.
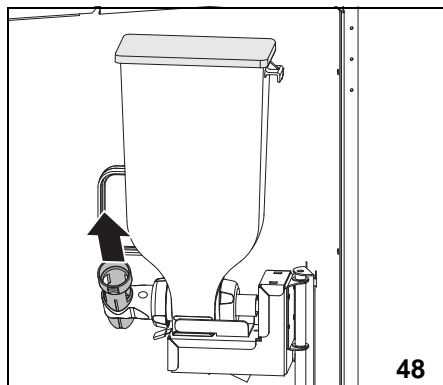
Removing and filling the ingredient canister located in side[1]

- push the outlet tube upwards to close the outlet spout of the canister *(fig. 48)*.
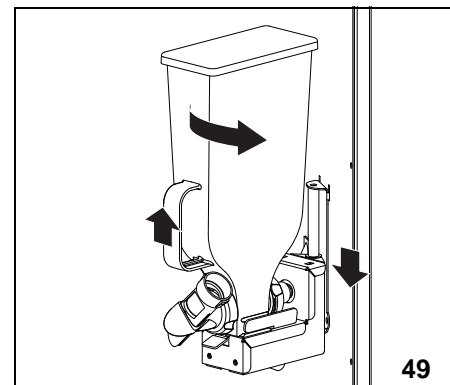
- Take hold of the bracket for canister, raise it slightly upwards and swing it out with canister *(fig. 49)*.

---

1. This is an option and may not be present in your machine

Deep cleaning

50

51

52
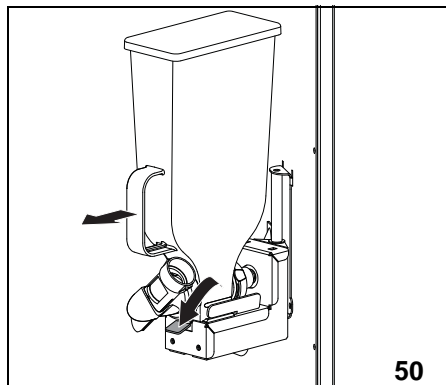
- Press the green release lever on the bracket for canister and remove the canister *(fig. 50)*.
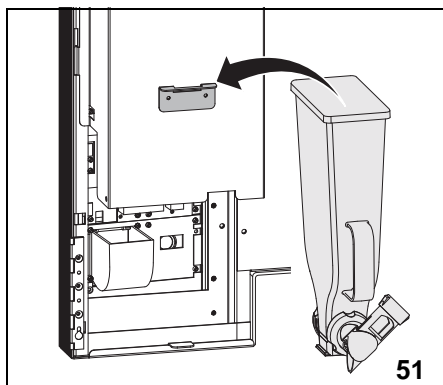
- Hang the canister on its support bracket on the cover for selection panel *(fig. 51)*.

- Fill canister, see "*regular cleaning*".

- Do not relocate this canister in place until all the cleaned parts are remounted.
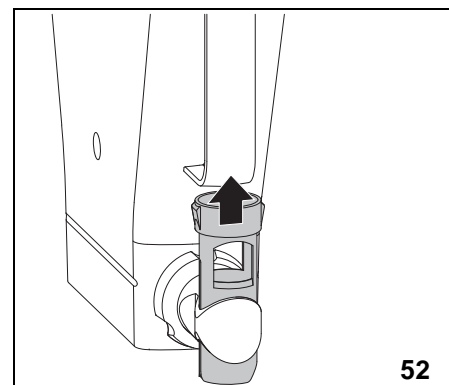
Filling the instant ingredient canisters

- Push the outlet tube upwards to close the outlet spout of the wanted canister *(fig. 52)*.

53

54

55
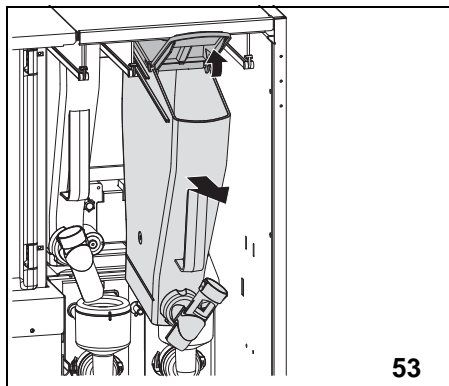
- Pull forwards and fill the instant ingredient canisters one by one as described in *regular cleaning (fig. 53)*.

- Wipe clean the shelf under the instant ingredient canisters with a clean and moist cloth.

- Leave the outlet spouts closed, and push canisters back in place.
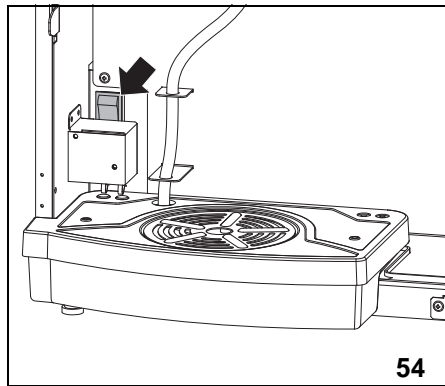
Disconnecting machine and cleaning the parts

- Turn machine **off** with main switch *(fig. 54)*.

- Soak all parts which will be disassembled, at least for 15 minutes, in a bucket with hot water with cleaning agent[1]

Cleaning the ingredient storage

- Open the ingredient storage door *(fig. 55)*.
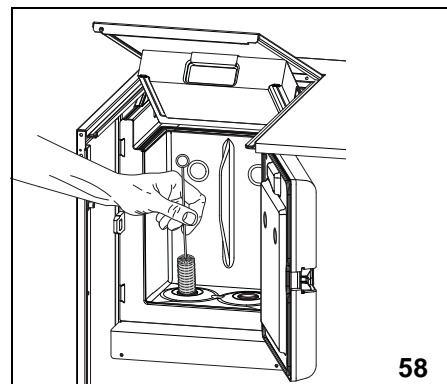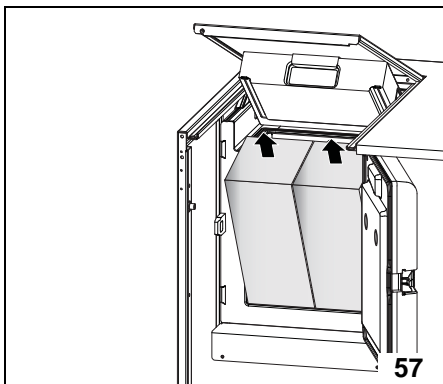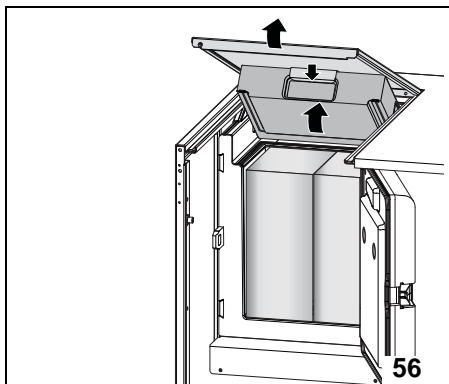
---

1. For cleaning: refer to the HACCP guidelines (see Quick Reference Guide).

Deep cleaning

56

57

58

- Tilt open the cabinet top lid with one hand and tilt open the ingredient storage top lid with the other *(fig. 56)*.

- Interlock the two lids in the bracket on the cabinet top lid *(fig. 56)*.

- Remove **both** ingredient packs and place them on a clean surface *(fig. 57)*.

- Check the "Expiry date" of the ingredient packs. If the "Expiry date" of an ingredient pack has passed, replace it by a new one.

- Clean the doser holes in the bottom of the ingredient storage with a clean moist special brush *(fig. 58)*.

- Clean the ingredient storage with a clean moist cloth.

⚠ Do not pour any water and no cleaning agent into the ingredient storage.
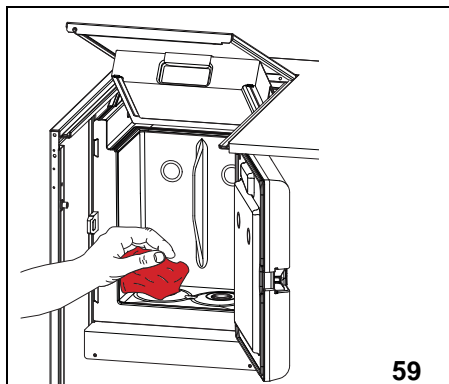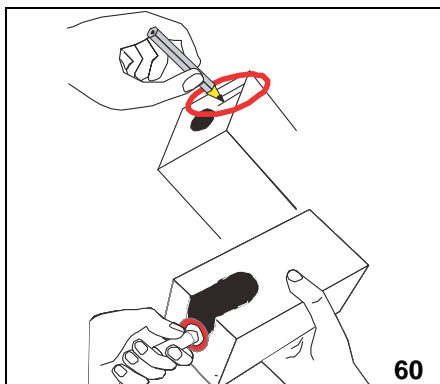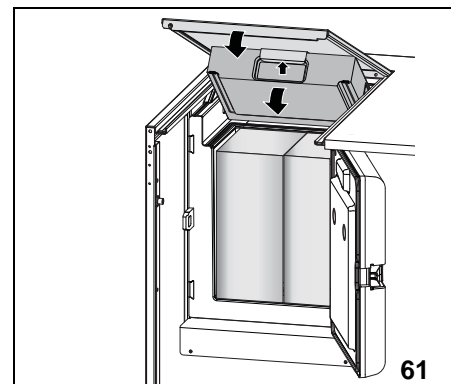
59	**60**	**61**

Inserting ingredient packs

- Dry the ingredient storage with a clean dry cloth *(fig. 59)*.

- For this purpose observe the instructions given on the ingredient packs *(fig. 60)*.

- Note the dates on the ingredient packs to be inserted and observe the expiration date on already opened packs.

- Place the two ingredient packs in the two sections of the ingredient storage.

☞ If inserting an already opened pack, make sure to insert this pack first. Otherwise insert the oldest pack first. The machine always starts with the ingredient pack first inserted.

- Release the ingredient storage top lid from the cabinet top lid and close both covers *(fig. 61)*.

Deep cleaning

62

63

64
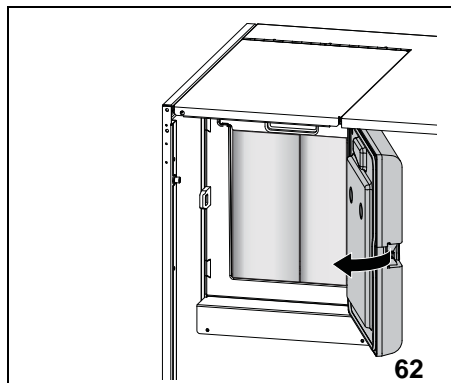
Cleaning the trough and lid

- Close the ingredient storage door *(fig. 62).*
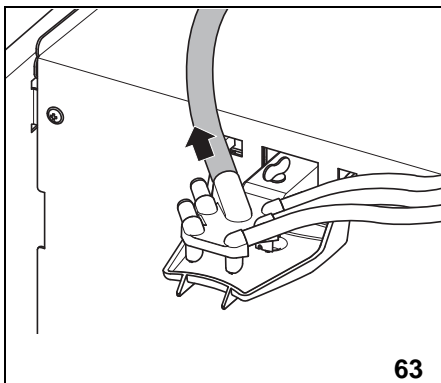
- Remove the outlet hose from the dispense head *(fig. 63).*
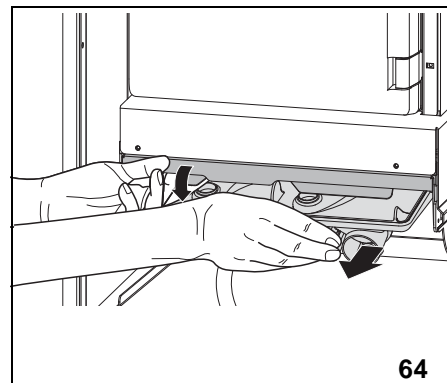
- Pull forward the red rail to release the trough and the lid *(fig. 64).*

- Disconnect the outlet hose from the trough.

65

66

67
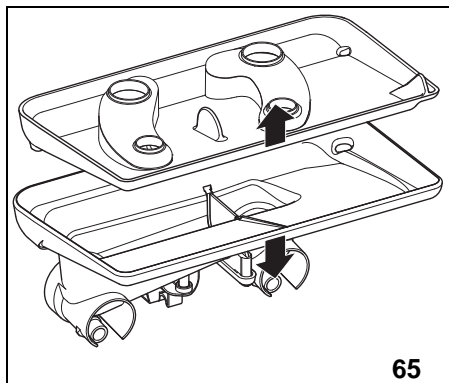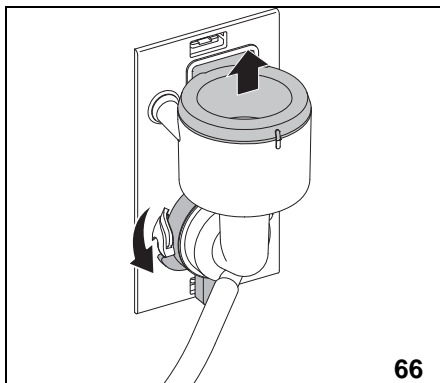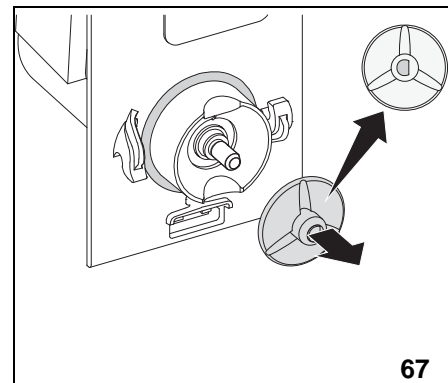
- Separate the trough and the lid *(fig. 65)*.

- Soak for 15 minutes in warm water with cleaning agent.

Cleaning the instant ingredient dispensing system components

- Remove the mixing funnel hoods by lifting them off *(fig. 66)*.

- Loosen the locking rings of the mixing funnels by pressing the release lever anti-clockwise and pull out the mixing funnel leaving the hose back on *(fig. 66)*.

- Remove the sealing ring *(fig. 67)*.

- Pull off the whipper wheel *(fig. 67)*.

- Repeat procedure until all mixing funnels have been removed.

68

69

70
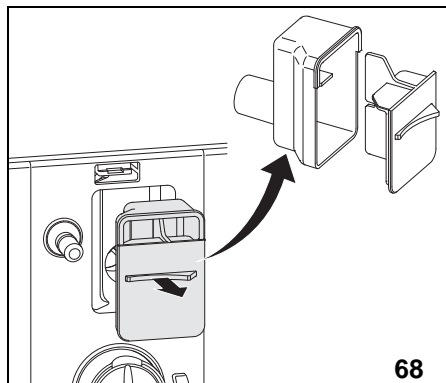
Cleaning the powder trap

- Take hold of the small handle on the powder trap and pull out *(fig. 68)*.

- Separate front and rear parts *(fig. 68)*.

- Soak both powder trap components in hot water with cleaning agent.

- Rinse parts in clean hot water, dry and relocate items in reverse order.
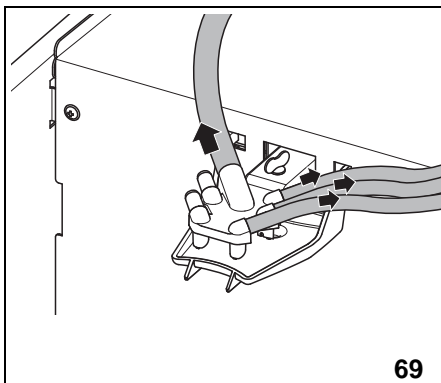
Removing the outlet hoses

- Remove outlet hoses from dispense head *(fig. 69)*.
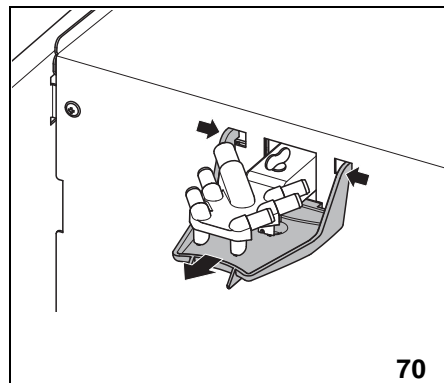
- Unclip and remove the drip tray with drain hose under the dispense head *(fig. 70)*.

71

72

73
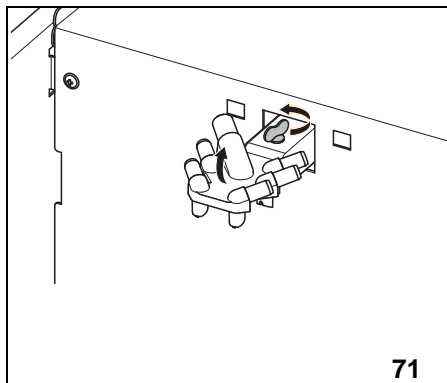
Removing the dispense head

- Turn the wing head stud and lift off the dispense head *(fig. 71)*.
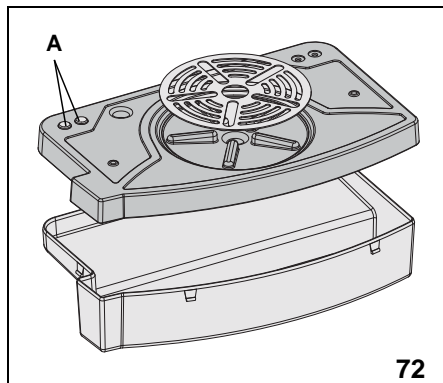
Cleaning the drip tray

- Remove the lid from the drip tray and empty the drip tray.

- Clean the drip tray and its parts (*(fig. 72)*) (*see regular cleaning*).

  ☞ Always wipe the sensor (A) in the lid dry *(fig. 72)*.
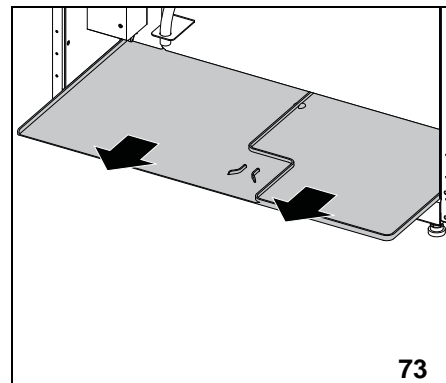
Cleaning the base tray

- Remove the base tray from the machine *(fig. 73)*.

- Clean the base tray.

Deep cleaning

74

A

B

75

76
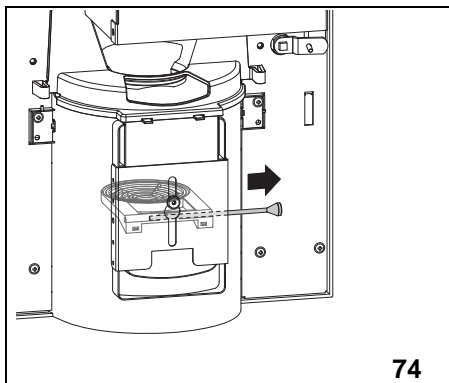
Cleaning the cup carrier

• Remove the cup carrier *(fig. 74)* (see *regular cleaning*).
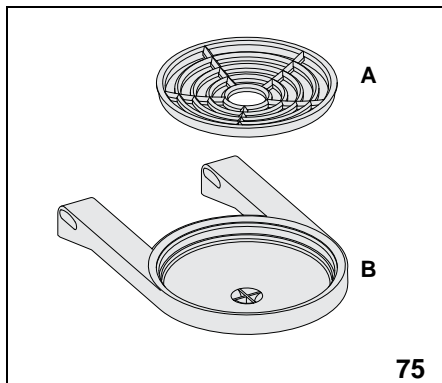
• Clean the drip grid (A) and tray (B) *(fig. 75)* (see *regular cleaning*).

•
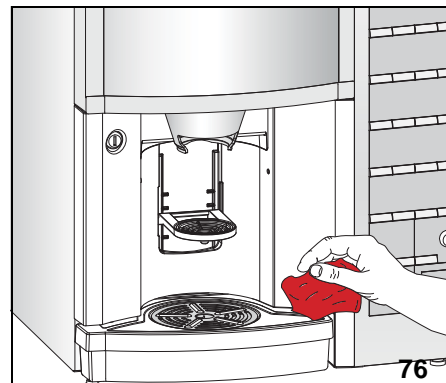
Cleaning inside and outside

• Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth *(fig. 76)*.

• Flush all parts which have been soaking thoroughly with clean and warm water.

• Dry all parts with a dry cloth.
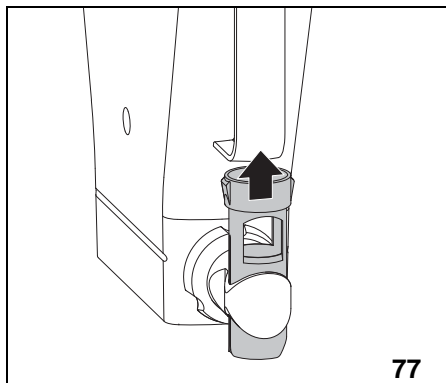
77
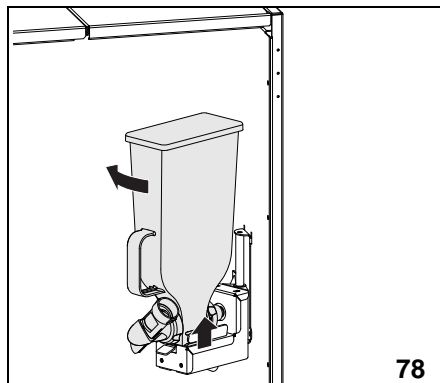
78
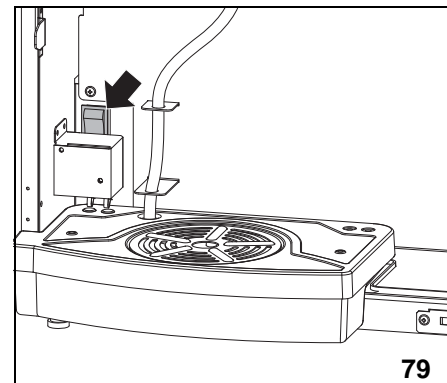
79

Mounting cleaned parts

☞ Check that no dirt or cleaning agent remains on the parts.

• Remount all parts in reverse order.

• Push the outlet tubes downwards to open the outlet spouts of the canisters *(fig. 77)*.

• Relocate the ingredient canister located in the side of the cabinet in its bracket[1].

• Lift up the bracket with canister and swing it back on proper place *(fig. 78)*.

• Push the outlet tube downwards to open the outlet spout of the above mentioned canister.

• Close the door of the machine.

Rinsing and last check

• Turn on machine with the main switch *(fig. 79)*.

• Rinse machine twice (see *regular cleaning*).

• Clean outside of machine with a clean damp cloth.

• Perform a test dispensing:
  - by pressing a selection button e.g. coffee with milk and sugar, or

  - by using the "Dispensing Test"-function, see *"Last check / Test vend" on page 49.*
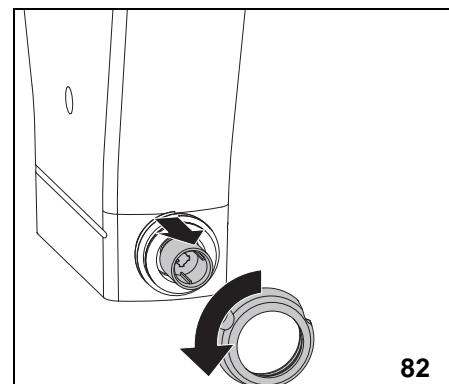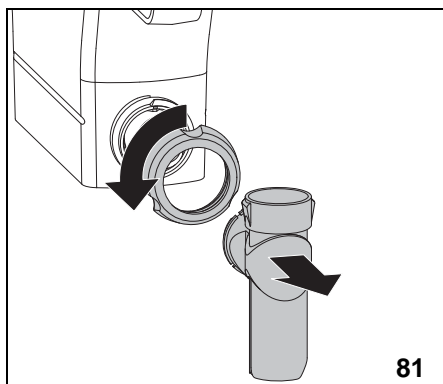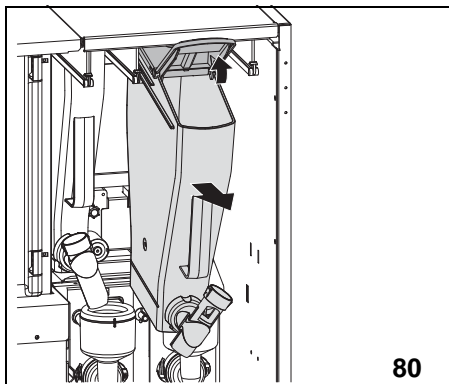
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1. This is an option and may not be present in your machine.

Cleaning the instant ingredient canisters

- Push the outlet tube upwards to close the outlet spout of the canister.

- Take the canister by the handle and pull it forwards *(fig. 80))* until end stops in guiding rail. Lift the canister upwards and pull forwards over the end stops. The lid is automatically triggered open.

- Empty the ingredient of the canister into a plastic bag or a clean container.

- Unscrew locking nut on front side of canister and remove the outlet spout *(fig. 81)*.

- Unscrew locking nut on back side of canister and remove the dosing system *(fig. 82)*.

83

84
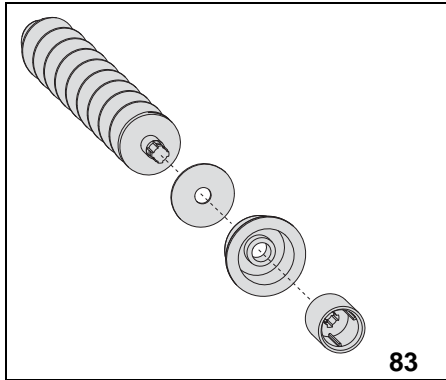
- Separate dosing system *(fig. 83)*:
  - coupling
  - sealing bushing
  - auger
  - felt disc

☞ All parts of the instant ingredient canisters are dishwasher-proof, except the felt disc.

- Soak all components in hot water with cleaning agent, except felt disc.

- Rinse all items thoroughly in hot clean water

- Let components dry completely

- Reassemble instant ingredient canister in reverse order.
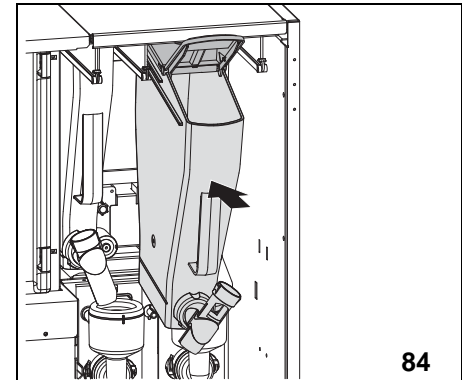
- Return canister to its former position *(fig. 84)*.

- Fill canister with instant ingredient.

- Repeat procedure for all canisters.

☞ Ensure that the outlet tube points the open end downwards.

The canisters must always be returned to their original position.

85

86
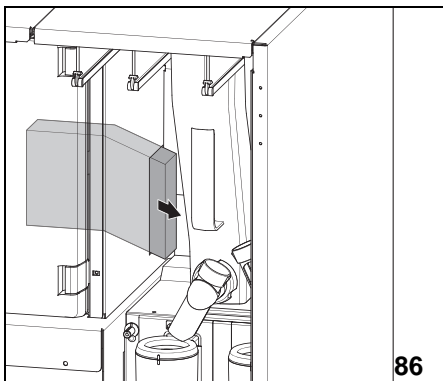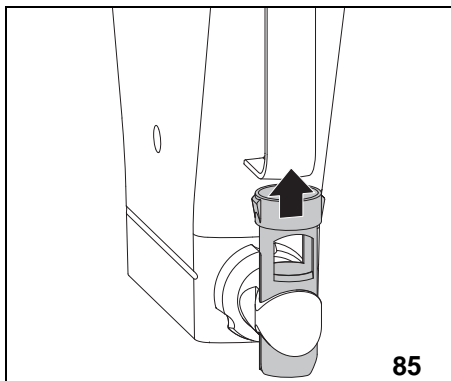
Cleaning the dust filter behind the ingredient storage

• Push the outlet tube upwards *(fig. 85)* to close the outlet spout of the leftmost instant canister.

• Take the left canister by the handle and pull it forwards until end stops in guiding rail. Lift the canister upwards and pull forwards over the end stops, see *Cleaning the instant ingredient canisters*.

• Remove the filter *(fig. 86)* and replace or wash it in lukewarm water containing cleaning agent.

• Rinse it thoroughly in clean lukewarm water.

⚠ Never re-insert filter until it is completely dry.

☞ If the filter is very worn, replace it.

Calling and resetting counters

Follow this diagram to check and reset counters.

Sales turnover and numbers of items sold are available as totals as well as by individual types of drink selections.

```
Start

------SHORTCUTS------
*(1)=Rinse  3=Counter
 (2)=Return 4=Menu
  (1)  (2)  (3)  (4)
```

3

Esc

Sel

Total number, nres → Sel / OK → Total: xxxxxxx

v ^

Sales Audit

Esc   Sel

Total turnover, nres → Sel / OK → Total: 00000.00

Esc   v ^

Total number, res → Sel / OK → Total: xxxxxxx

Esc   v ^

Total turnover, res → Sel / OK → Total: 00000.00

Esc   v ^

No. per drink, nres → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

v ^

Coffee w sugar → Sel / OK → Total: 000.00

Esc

v ^

No. per drink, res → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

v ^

Coffee w sugar → Sel / OK → Total: 000.00

Esc

v ^

Cash audit

Turn. p. drink, nres

```
--MENU SELECTION---
*Operator
 Technician
```

Esc

```
Cafitesse xxxx
```

End

Continued on next page

Additional routines

Sales audit

No. per drink, res

∨ ∧

Turn. p. drink,nres → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

∨ ∧

Coffee w sugar → Sel / OK → Total: 000.00

Turn. p. drink,res → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

∨ ∧

Coffee w sugar → Sel / OK → Total: 000.00

MB per drink, nres → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

∨ ∧

Coffee w sugar → Sel / OK → Total: 000.00

MB per drink, res → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

∨ ∧

Coffee w sugar → Sel / OK → Total: 000.00

Esc

∨ ∧

No. per group, nres

Cash audit

Diagram continued

Sales audit

MB per drink, res

| v | ^ |

No. per group, nres → Sel / Esc → Group 1 → Sel / OK → Total: xxxxxx

Esc

v ^

Group 2 → Sel / OK → Total: 000.00

No. per group, res → Sel / Esc → Group 1 → Sel / OK → Total: xxxxxx

Esc

v ^

Group 2 → Sel / OK → Total: 000.00

v ^

Turn. p. group,nres → Sel / Esc → Group 1 → Sel / OK → Total: xxxxxx

Esc

v ^

Group 2 → Sel / OK → Total: 000.00

v ^

Turn. p. group,res → Sel / Esc → Group 1 → Sel / OK → Total: xxxxxx

Esc

v ^

Group 2 → Sel / OK → Total: 000.00

v ^

Card audit → Sel / Esc

Esc

Cash audit

v ^

Additional routines

Sales audit

Turn. p. group,res

Esc

v   ^

Card audit → Sel → No. per drink, nres → Sel → Coffee → Sel → Total: 0000000
Esc ← ← Esc ← OK ←

v   ^

Coffee with milk → Sel → Total: 0000000
OK

v   ^

No. per drink, res → Sel → Coffee → Sel → Total: 0000000
Esc ← OK ←

v   ^

Coffee with milk → Sel → Total: 0000000
OK

v   ^

Turn. p. drink,nres → Sel → Coffee → Sel → Total: 0000000.00
Esc ← OK ←

v   ^

Coffee with milk → Sel → Total: 0000000.00
OK

v   ^

Turn. p. drink,res → Sel → Coffee → Sel → Total: 0000000.00
Esc ← OK ←

v   ^

Coffee with milk → Sel → Total: 000.00
OK

v   ^

Cash audit

Diagram continued

Sales audit

v	^

Cash audit — Sel → Money to tubes — Sel → Amount: 00000.00
Cash audit ← Esc — Money to tubes ← OK

Esc

v	^

Money to cash box — Sel → Amount: 00000.00
Money to cash box ← OK

Esc | v | ^ |

Number of tokens — Sel → Number: 0000000
Number of tokens ← OK

Esc | v | ^ |

Collected money — Sel → Amount: 00000.00
Collected money ← OK

Esc | v | ^ |

Manually filled * — Sel → Amount: 00000.00
Manually filled * ← OK

Esc | v | ^ |

Manually delivered — Sel → Amount: 00000.00
Manually delivered ← OK

Esc | v | ^ |

Value overpay — Sel → Amount: 00000.00
Value overpay ← OK

Esc | v | ^ |

Dispensed change — Sel → Amount: 00000.00
Dispensed change ← OK

Esc

Cashless audit

* Applicable only to BDV and MDB/
ICP coin mechanisms.

Additional routines

Cash audit

v   ^

Cashless audit → Sel / Esc → Revalued amount → Sel / Esc → Amount: 00000.00

Esc

v   ^

Freevend audit → Sel / Esc → Total no. ,nres → Sel / OK → Number: xxxxx

Esc

v   ^

Total no. ,res → Sel / OK → Number: xxxxx

Esc

v   ^

No. per drink, nres → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

Esc

v   ^

Coffee w sugar → Sel / OK → Total: 000.00

v   ^

No. per drink, res → Sel / Esc → Coffee black → Sel / OK → Total: xxxxxx

Esc

v   ^

Coffee w sugar → Sel / OK → Total: 000.00

MB. discount audit

No. per group, res

Diagram continued

Free vend audit

No. per group, nres — Sel / Esc — Group 1 — Sel / OK — Total: xxxxxx

v / ^

Group 2 — Sel / OK — Total: 000.00

v / ^

No. per group, res — Sel / Esc — Group 1 — Sel / OK — Total: xxxxxx

v / ^

Group 2 — Sel / OK — Total: 000.00

v / ^

MB. discount audit — Sel / Esc — MB. number, nres — Sel / OK — Number: xxxxx

v / ^

MB. turnover, nres — Sel / OK — Amount: 00000.00

v / ^

MB. number, res — Sel / OK — Number: xxxxx

v / ^

MB. turnover, res — Sel / OK — Amount: 00000.00

v / ^

Discount key audit — Sel / Esc — D.Key number, nres — Sel / OK — Number: xxxxx

v / ^

D.Key turnover, nres — Sel / OK — Amount: 00000.00

v / ^

D.Key number res — Sel / OK — Number: xxxxx

v / ^

D.Key turnover, res — Sel / OK — Amount: 00000.00

v / ^

Time Discount audit

Additional routines

Discount key audit

| v | ^ |

Time Discount audit — Sel → T.Disc number ,nres — Sel → Number xxxxxxx
Esc
Esc

v ^

T.Disc turnov., nres — Sel → Number xxxxxxx
OK

Esc v ^

T.Disc number ,res — Sel → Number xxxxxxx
OK

Esc v ^

T.Disc turnov., res — Sel → Number xxxxxxx
OK

Esc

v ^

Step price audit

    CV 7100 Maxi / CV 7300   **07.2009**

Diagram continued

Time Discount Audit

Esc

v ^

Step price audit → Sel → Sp. turnover, nres → Sel → Step price, nres (+) Amount: 000.00 → Step price, nres (-) Amount: 000.00 → OK
Esc   Esc

Esc

v ^   v ^

Sp. turnover, res → Sel → Step price, res(+) Amount: 000.00 → Step price, res(-) Amount: 000.00 → OK
Esc

Esc

Test audit → Sel → Test no. , nres → Sel → AUDIT PER DRINK [Drink] → Sel → Number sold of [drink] Total: 0000000 → OK
Esc   Esc   Esc

Esc

v ^   v ^

Test no. , res → Sel → AUDIT PER DRINK [Drink] → Sel → Number sold of [drink] Total: 0000000 → OK
Esc   Esc

Esc

v ^   v ^

No. per group, nres → Sel → AUDIT PER GROUP [Group] → Sel → Number sold of [group] Total: 0000000 → OK
Esc   Esc

Esc

v ^   v ^

No. per group, res → Sel → AUDIT PER GROUP [Group] → Sel → Number sold of [group] Total: 0000000 → OK
Esc   Esc

Esc

Reset counters → Sel → Reset sales audit → Continue ? → OK → Reset of sales audit finished
Esc   Esc

Esc

v ^   v ^

Reset cash audit → Sel → Continue ? → OK → Reset of cash audit finished
Esc

Esc

v ^   v ^

Reset test audit → Sel → Continue ? → OK → Reset of test audit finished
Esc

Printing

Esc

Additional routines

Reset counters

Printing — Sel/Esc — Not resettable — Sel/Esc — Overall — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Selections Counters — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Time Bands — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Free Vend — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Discounts — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Errors — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Cash Audit — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Test Audit — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Group Counters — Sel/OK — Printing audit Continue? — OK — Please wait Printing in progress

Resettable

Diagram continued

Printing — Sel — Not resettable
Esc

v ^

Resettable — Sel — Overall — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc

Esc

v ^

Selections Counters — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Time Bands — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Free Vend — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Discounts — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Errors — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Cash Audit — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Test Audit — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

v ^

Group Counters — Sel — Printing audit Continue? — OK — Please wait Printing in progress
Esc — OK

87

Emptying the cash box

- Open the door of the vending machine.

- Insert cash box key into keyhole and turn it clockwise.

- Pull out the cash box and empty it. *(fig. 87)*

- Turn to the display and follow the diagram to register the removed amount electronically.

The amount is registered under "Collected money" (See "Calling and resetting counters" on page 65).

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"
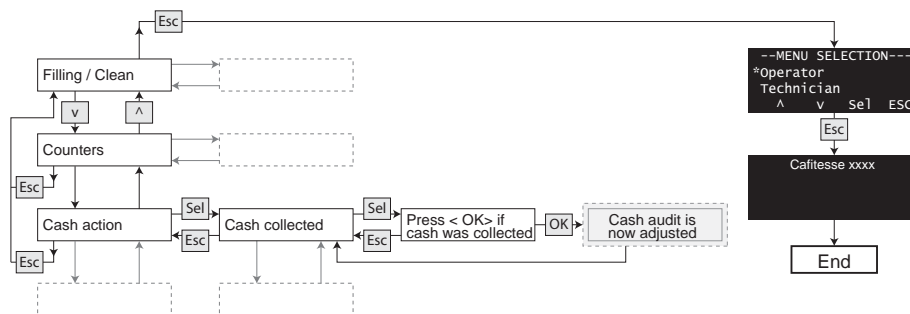
Adding change manually

👉 This procedure is applicable only to BDV and MDB/ICP coin mechanisms.

Insert the change amount into the machine through the coin slot.

Follow the diagram to electronically register the inserted amount as change.

The inserted amount is registered under "Manually filled" (See "Calling and resetting counters" on page 65)

```
              Start

        -----SHORTCUTS-----
        *(1)=Rinse  3=Counter
        (2)=Return 4=Menu
         (1)  (2)  (3)  (4)

   4              Esc                                      --MENU SELECTION---
                                                          *Operator
                                                           Technician
   Filling / Clean                                           ^   v   Sel ESC
        v      ^
                                                                Esc

   Counters                                                 Cafitesse xxxx
Esc  v      ^

   Cash action   Sel   Cash collected                         End
Esc            Esc
                     v      ^

                    Dispense coins
              Esc    v      ^

                    Manual filling *   Sel   Press < OK> to    Cash audit is
              Esc                 Esc        adjust audit  OK  now adjusted
```
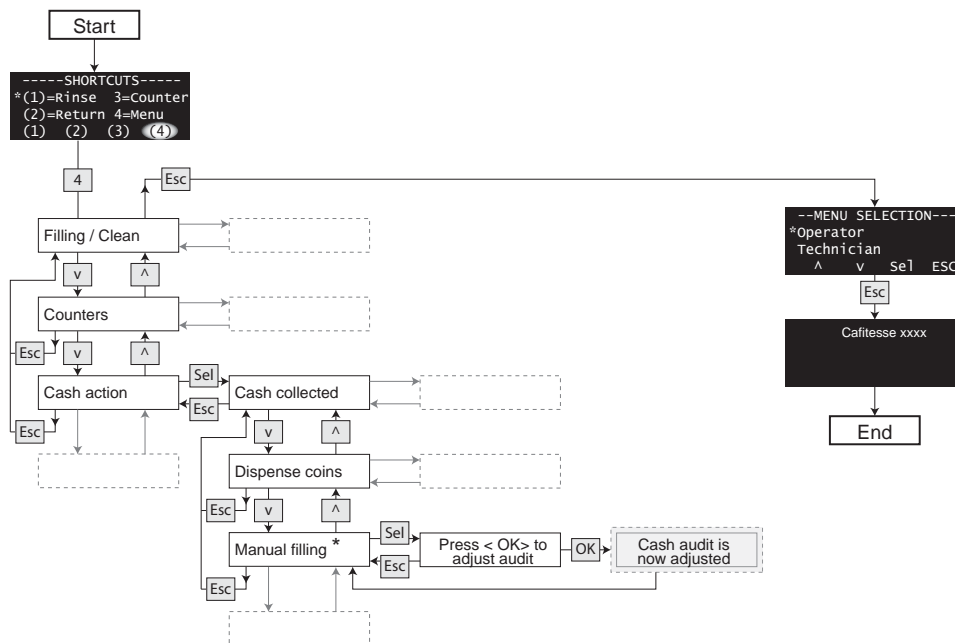
* Applicable only to BDV and MDB/ICP coin mechanisms.

Changing prices

Follow this diagram to change the price of a drink.

See the section Settings buttons on page 22 for an explanation of how to use the Plus (+), Minus (-), Next (->) and Save (OK) buttons.

Start

4

Esc

```
------SHORTCUTS-----
*(1)=Rinse  3=Counter
 (2)=Return 4=Menu
 (1)   (2)   (3)  (4)
```

Filling/Clean

```
--MENU SELECTION---
*Operator
 Technician
    ^    v  Sel ESC
```

Esc

Cafitesse xxxx

Counters

End

Esc

Cash action

Esc

Basic operations | Sel | Change prices | Sel | Global price | Sel | Price per cup
Set value: 0000.00
(+)   ->   Esc OK | OK

Esc

Price per cup | Sel | Price per cup
Set value: 0000.00
(-)   (+)   ->   OK | OK

Esc

Price per drink | Sel | Select drink | Sel | Price: Coffee black
Value: 0000.00
(-)   (+)   ->   OK | OK

Esc

Step prices | Sel | Price On/Off | Sel | Step price(s)
(Off = 0, On = 1) : 0
(-)   (+)   Esc OK | OK

Esc

Set step price(s) | Sel | Select drink | Sel | Preselection 1(+) | Sel | Set step price
Value : 00.00
(-)   (+)   ->   OK | OK

Preselection 1(-)

Esc

Global stepprice(+) | Sel | Global price (+)
Set value : 00.00
(-)   (+)   ->   OK | OK

Esc

Global stepprice(-) | Sel | Global price (-)
Set value : 00.00
(-)   (+)   ->   OK | OK

Esc

Setting of free vend and key discount

Follow this diagram to

- turn free vend on or off

or

- set or change key discount rates

Vælg "Menu" -> "Enter Password" -> "Test" -> "Bediener" -> "Füllen/Spülen".


```
                                    Esc

    Filling / Clean

       v      ^

    Counters
Esc    v      ^

    Cash action
Esc    v      ^

    Basic operations
Esc    v      ^

    Service information
Esc    v      ^

    Machine settings   Sel   Set freevend, global   Sel   (Off = 0, On = 1):1   OK
Esc                    Esc                           Esc

                              v      ^


                        Esc   v      ^

                              Key discount   Sel   Set percentage: 000   OK
                        Esc                  Esc
```

```
--MENU SELECTION---
*Operator
 Technician
   ^    v   Sel  ESC

      Esc

   Cafitesse xxxx


      End
```
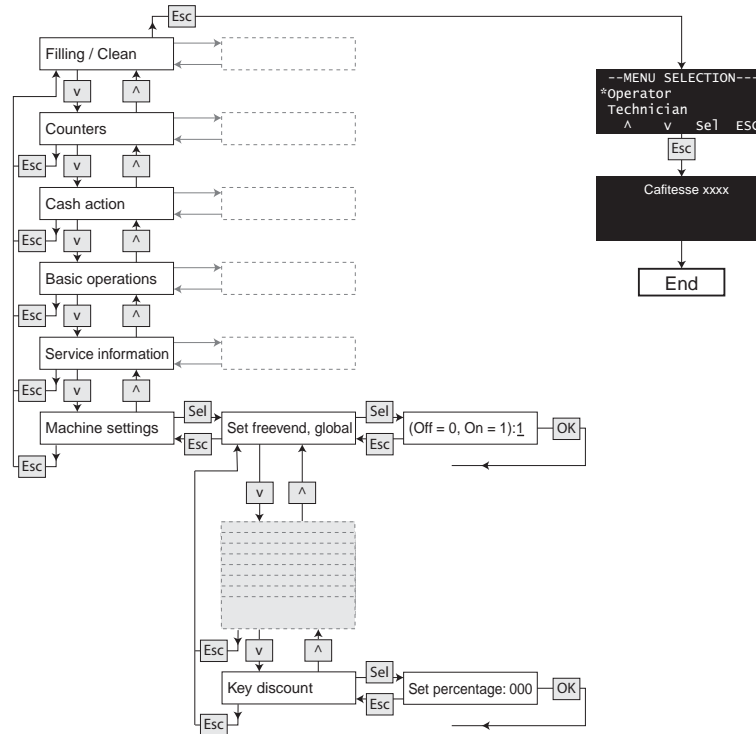
Time Discount

The Time discount option is used to set time periods during which drinks are to be sold at a discount.

A percentage rate is given as a discount on all drinks during the set periods.

Seven different discount periods can be programmed on a weekly basis.

For each period a start day and time, and an end day and time must be defined.

The start and end days are identified by progressive numbers: (Monday=0, Tuesday=1, etc.) and all weekdays (ALL=7).

This means:

- A time discount period that crosses midnight requires two period settings, see Example 1, periods 1 and 2.

- If a time discount is to apply within the same period of time every day of the week, e.g. from 10 a.m. to 2 p.m. (10:00 to 14:00), one period setting stating ALL as start and end day is sufficient. If a time discount should apply only some of the days of a week, e.g. Saturdays and Sundays, separate periods must be defined for each of these days, see Example 2 next page.

- A period cannot have a 'start time' later than the 'end time', see Non Example next page.

- The same time period cannot include days from different weeks, i.e. a period cannot be set from Monday to Monday.

Example 1:

• A time discount is to apply Monday to Friday from 10:00 p.m. to 06:00 a.m. Furthermore, time discount is to apply all day during week-ends. Three period settings are required to define this combination of time discounts:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	Set end time	23:59
Result: Time discount is given between 10:00 p.m. and midnight of the same day.			
Period 2			
Set start day	ALL=7	Set start time	00:00
Set end day	ALL=7	Set end time	06:00
Result:Time discount is given between midnight and 06:00 a.m. of the same day.			
Period 3			
Set start day	Sa=5	Set start time	06:00
Set end day	Su=6	Set end time	23:59
Result: Time discount is given continuously all through the week-end.			

Example 2:

• A time discount is to apply Saturdays and Sundays between 10:00 a.m. and 2:00 p.m. Separate periods must be defined for each of the two days:

Period 1			
Set start day	Sa=5	Set start time	10:00
Set end day	Sa=5	Set end time	14:00
Period 2			
Set start day	Su=6	Set start time	10:00
Set end day	Su=6	Set end time	14:00
Result: Time discount is given on Saturdays and Sundays between 10:00 a.m. and 2:00 p.m.			

Non example:

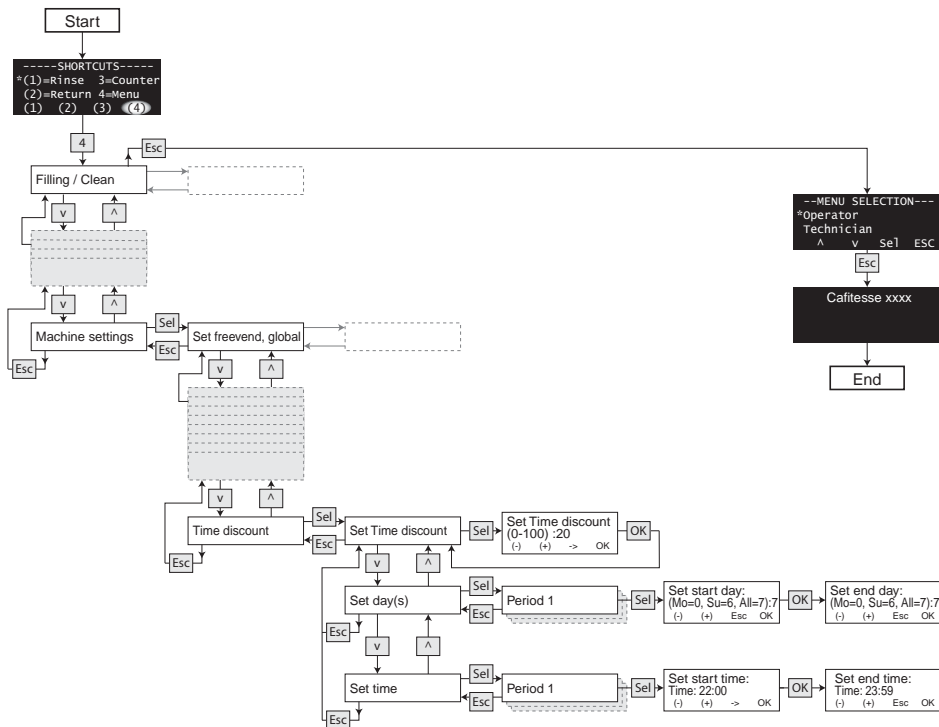| Period 1			
Set start day	All=7	Set start time	22:00
Set end day	All=7	Set end time	06:00
Result: No time discount will be given as the *end time* cannot be earlier than the *start time* for the same 'day' or 'ALL'. In this case a time discount up till midnight and another one from midnight and onwards should have been defined. (See Example 1, Periods 1 and 2)			

Setting time discount

- Follow this diagram to set the discount percentage rate and to define one or more time periods (up to seven periods) in which it is to apply.

☞ If the discount key is used during an active Time discount period, the higher of the two discount rates will apply.

Energy saving periods

In order to save electric power when the machine is not in use, this function is used to lower the water temperature in the boiler and to switch off the door light.

The energy saving function is enabled / disabled in 'Set state'.

7 energy saving periods can be programmed on a weekly basis.

For each period a start day and time, and an end day and time must be defined. The start and end days are identified by progressive numbers: (Monday=0, Tuesday=1, etc.) and all weekdays (ALL=7).

This means:

- An energy saving period that crosses midnight requires two period settings, see Example, periods 1 and 2.

- If the periods are set overlapping, the machine will be shut down as long as it is covered by one of these periods, see. Example: Period 3.xThe same time period cannot include days from different weeks, i.e. a period cannot be set from Monday to Monday.

- A period cannot have a 'start time' later than the 'end time', see Non Example 2.

- Non Examples 1 and 2 illustrate settings which will give unintended results.

The temperature during the energy saving period is set in 'set temperature'

Example

The vending machine is to run Monday to Friday from 07:00 till 22:00. The remaining time of the week and during the weekend the machine is set to energy saving. Three periods have to be set as follows:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	set end time	23:59
Result: The machine is 'shut down' every day from 22:00 till midnight the same day.			

Period 2			
Set start day	ALL=7	Set start time	00:00
Set end day	ALL=7	set end time	07:00
Result: The machine is 'shut down' from midnight 00:00 till 07:00 in the morning the same day.			

Period 3			
Set start day	Fr=4	Set start time	22:00
Set end day	Su=6	set end time	23:59
Result: The machine is shut down from Friday evening at 22:00 till Sunday evening at 23:59.			

Non Example 1:

Period 1			
Set start day	Mo=0	Set start time	22:00
Set end day	Fr=4	set end time	07:00
Result: The machine is 'shut down' Monday at 22:00 till Friday at 07:00 which was not the intention.			

Non Example 2:

Period 1			
Set start day	All=7	Set start time	22:00
Set end day	All=7	set end time	07:00
Result: The machine is not 'shut down' as the *end time* must not be earlier than the *start time* for the same day or the setting 'ALL'.			

Additional routines

Switching off the door light during the energy saving mode is enabled / disabled in 'set doorlight'.

If a selection button is activated during an energy saving period, the machine leaves the energy saving mode and returns to the vend mode. As soon as the temperature in the water tank has reached the 'nominal temperature', the selected drink is dispensed.
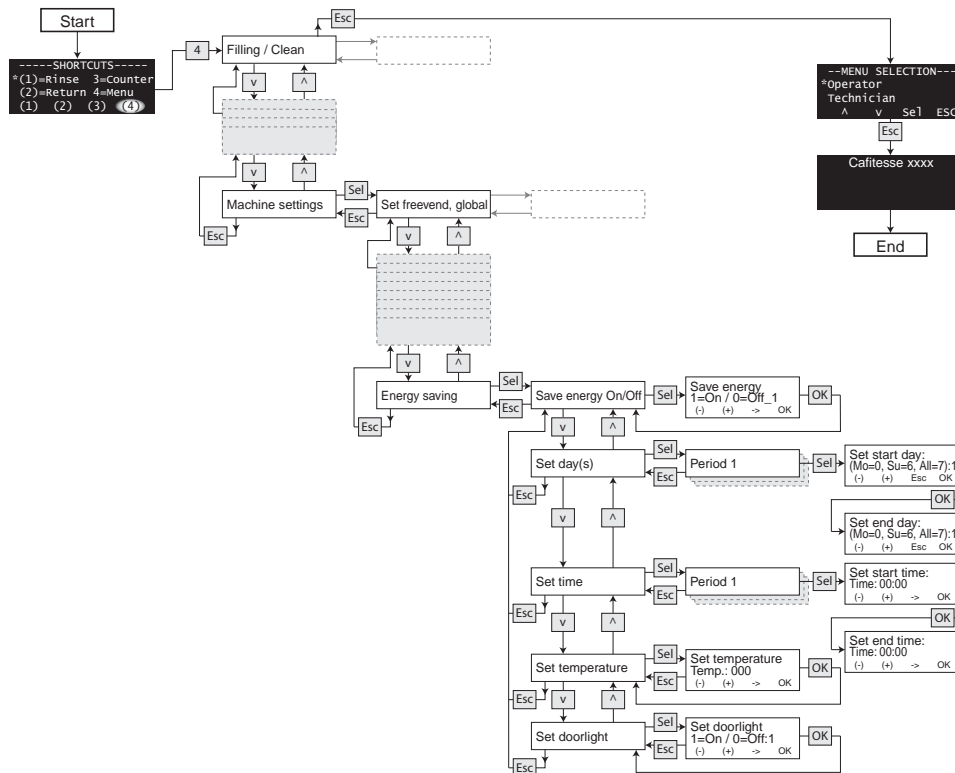
When the selection buttons have been left untouched for more than 10 minutes after the last drinks dispensing, and an energy saving period is still in force, the machine returns to the energy saving mode.

Setting energy saving periods

- Follow this diagram to define one or more energy saving periods (up to seven periods).

- Setting a period means scheduling the machine to reduce the temperature for the boiler heating to the temperature set in 'Set temperature' and to switch off the door light, if 'Set doorlight' is enabled.

☞ Temperature should never be set below 65 °C.

Start

```
-----SHORTCUTS-----
*(1)=Rinse  3=Counter
(2)=Return 4=Menu
(1)  (2)  (3)  (4)
```

4 → Filling / Clean

Machine settings — Sel — Set freevend, global

Esc

Energy saving — Sel — Save energy On/Off — Sel — Save energy 1=On / 0=Off_1 (-) (+) -> OK

Esc

Set day(s) — Sel — Period 1 — Sel — Set start day: (Mo=0, Su=6, All=7):1 (-) (+) Esc OK — OK

Esc

Set end day: (Mo=0, Su=6, All=7):1 (-) (+) Esc OK

Set time — Sel — Period 1 — Sel — Set start time: Time: 00:00 (-) (+) -> OK — OK

Esc

Set end time: Time: 00:00 (-) (+) -> OK

Set temperature — Sel — Set temperature Temp.: 000 (-) (+) -> OK — OK

Esc

Set doorlight — Sel — Set doorlight 1=On / 0=Off:1 (-) (+) -> OK — OK

Esc

Esc

```
--MENU SELECTION---
*Operator
Technician
  ^   v  Sel ESC
```

Esc

Cafitesse xxxx

End

Display messages

If the vending machine shows one of the display messages mentioned below, please follow the suggestions for remedy under Corrective action. If the error remains, please call for service.

If a display message appears that is not mentioned here, please call for service..

Display message	Reason and/or Corrective action
Cleaning required	• The 'rinse time period' is exceeded. Clean the machine and use one of the rinse functions, see *"Rinsing machine" on page 48*.
Energy saving mode	• Energy saving is active. At the press of a selection button, the machine will return to vend mode. When the water is sufficiently heated, the machine is ready to dispense drinks. If the selection panel is left untouched for 10 minutes, the machine will return to energy saving.
Out of service	• Turn the machine off and on.
Temperature low	• Wait until the water is heated sufficiently (maximum 6 minutes).
Water level low	• Open water tap. • Descale water inlet valve. • Remove impurities from water filter. Replace if necessary. • Remove impurities from water supply connection.
Base tray full	• Empty and clean base tray. Wipe it dry.
Drip tray full	• Empty and clean drip tray. Wipe sensor dry.
Please remove cup	• Remove cup from cup carrier.
Please remove jug	• Remove jug from jug platform.

Display message	Reason and/or Corrective action
Branch pipe error	• Switch machine off and on. • Remove blocking cup[a] • Clean branch pipe system, i.e. dispense head, hoses and mixing funnels
Cup not delivered[a]	• Load cups into cup magazine. • Remove blocking cup from cup ring.
No cups, use own cup[a]	• Load cups into cup magazine.
T	• Install the trough correctly.
	• Symbols indicating the state of the two ingredient packs (BIB). - first symbol indicates that the product pack is full - second symbol indicates that the product pack is in use - third symbol indicates that teh product pack is empty. Replace with new one.

a) In Cafitesse 3100 machines, only.

Trouble shooting

If the vending machine does not function correctly and does not show a display message, check the following points before calling for service.

Fault	Corrective action
Machine dispenses drinks for free.	• Check prices. Reset as necessary. • Switch off free vend.
Flavour of drink is not satisfactory.	• Wrong ingredients. Use correct ingredients, i.e. correct whitener for coffee and tea. Use only ingredients recommended for vending machines. • Check if components are clean. Replace and rinse thoroughly as necessary. • Ensure that canisters are located in their correct place. • Ensure that hoses from ingredient canisters are located correctly in the dispense head.
Too little water or no water is dispensed.	• Ensure that water pipes are not blocked.
Only water is dispensed, no ingredient.	• Ensure that canister spout(s) is (are) open. • Check if the ingredient canisters are empty. Refill as necessary. • Ensure that canisters are properly located. • Ensure that canister coupling is fitted in canister. • Check if the mixing funnels are blocked. Clean and relocate.
Ingredients are moist and become lumpy in canisters.	• Remove dust from grid at rear of machine with a vacuum cleaner from outside or take out fan and clean box from the inside of the machine. • Check for blockage around mixing funnels. Remove and install components as necessary.

Fault	Corrective action
Mixing system overflows.	• Mixing funnel(s) blocked. Replace or clean blocked part(s). Check if they are positioned correctly. • Leak in mixing system. Check if the sealing ring is missing at the mixing funnel.
Quantity of drink is inadequate or dispensing hose has a kink.	• Replace or clean clogged components. Install hose of correct length.
Coins have difficulties being accepted.	• Press the coin return button. • Please confer with suppliers manual.
Machine is out of function.	• Check the power supply cord and connect it correctly if required. • Check fuses outside of the machine, replace as necessary. • Check if the drip tray or base tray is empty. Empty, wipe and dry sensors. • Ensure that the door is properly closed.
No cups are dispensed[a)]	• Check cup mechanism and cup magazine. Remove jammed cups, and refill cups as necessary.
Drinks dispensed, but no cups and no display messages[a)]	• Cup sensor glasses are soiled, Wipe dry.
The drip tray is full with liquid	• Empty drip tray
Machine does not shut down when drip tray is full.	• Check if sensors in drip tray are soiled. Clean as necessary.
Liquid escaping from machine.	• Ensure that drip trays, mixing funnels and dispensing hoses are positioned correctly. • Check if sensors for drip tray is soiled. Clean as necessary.
No drinks are delivered.	• Check if mixing funnels are blocked, and clean as necessary.

a) In Cafitesse 3100 machines, only.

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Odense, 01/03/2009

VERKLARING VAN OVEREENSTEMMING
DECLARATION OF CONFORMITY   CE

De machine beschreven op het identificatieplaatje
is conform de wetsbepalingen van de Europese
Richtlijnen die hiernaast vermeld worden en latere
amendementen en aanvullingen.

The machine described in the identification plate
conforms to the legislative directions of the
European directives listed at side and further
amendments and integrations

De geharmoniseerde normen of technische
specificaties (aanwijzingen) die toegepast werden
volgens de in de EU van kracht zijnde eisen van
goed vakmanschap inzake veiligheid zijn de
volgende:

The harmonised standards or technical
specifications (designations) which comply with
good engineering practice in safety matters in force
within the EU have been applied are:

Identificatie
Identification

Machine type: _____

Serial number: _____

Europese Richtlijnen: **Vervangen door:**
European directives: **Repealed by:**

98/37/EC
73/23/EC + 93/68/CE   2006/95/CE
89/336/EC + 92/31/CE +   2004/108/EC
93/68/CE
90/128/EC   2002/72/CE
80/590/EEC and   EC 1935/2004
89/109/EEC

Geharmoniseerde Normen. Technische Specificaties
Harmonised standards.   Technical specifications

IEC EN 60335-1 : 2002 + A11:20005 +A1:2005 +
A12:2006 + A2:2006
IEC EN 60335-2-75 : 2004 + A1:2005 + A11:2006
EN 50366:2003 + A1:2006
EN ISO 11201 and EN ISO 3744
EN 55014-1 + A1+ A2
EN 55022 + A1 + A2
EN 55014-2 + A1
EN 61000-3-2
EN 61000-3-3 + A1
EN 61000-4-2 + A1 + A2
EN 61000-4-3 + A1 + A2
EN 61000-4-4 + A1
EN 61000-4-5 + A1
EN 61000-4-6 + A1
EN 61000-4-11 + A1

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