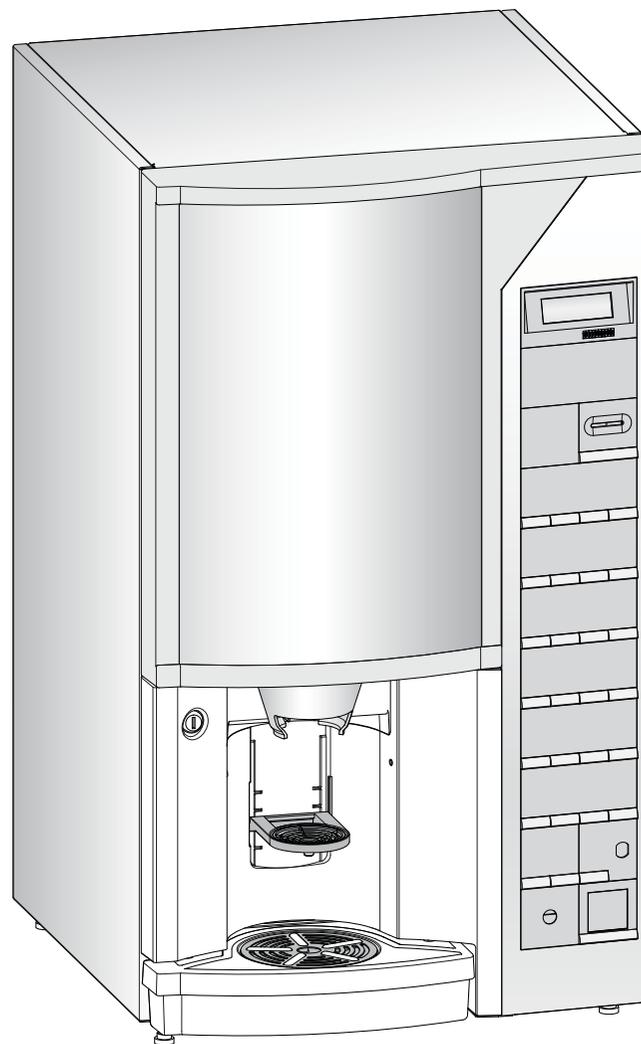


OPERATING INSTRUCTIONS

Gallery 310



DOUWE EGBERTS



75535400

08.2010

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 dispenses

- hot freshbrew drinks
- hot instant drinks
- hot water.

or

- hot freshbrew drinks
- hot/cold instant drinks
- hot water.

Use only freshly ground coffee, ground tea or instant products made for vending machines.

The machine is delivered with direct selection buttons. 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 are designed in a light blue colour (for regular cleaning) and in a dark blue colour (for deep cleaning). All parts of action are supplied in a green colour.

If the vending machine is not used according to its purpose, the manufacturer cannot take on any liability.

This operator manual is valid for several variants of the vending machine. Therefore, it is possible that in this operator manual you may find instructions for operating elements that are not installed in your vending machine.



The manufacturer cannot be held liable for vending machines that were used for purposes other than those specified in this user manual.



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

SAFETY

- Before starting installation and using the machine, it is first necessary to carefully read and understand the instructions contained in this manual, as they offer important information on installation, safety, operating instructions and maintenance.
 - This manual describes the loading and routine maintenance operations which are carried out in areas of the machine accessible with simple use of the door key, without using any other tools.
 - 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 the base cabinet, the machine must be fixed to the wall by means of a bracket.
 - After the machine has been installed, the power supply plug must be accessible.
-  Never touch the power supply plug with wet hands nor 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.

- 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!



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

- To clean the cabinet only use cleaning agents approved by the food industry.
- After cleaning, make sure that all components are correctly reinstalled.
- 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.



When the yellow special key is inserted in the slot of the door switch, voltage is re-established to the machine.

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

If power is turned 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 opened 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.

Technical data

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	Height:	930 mm (-0 mm / +10 mm)
	Width:	540 mm
	Depth:	515 mm (cabinet), 615 mm (cabinet+door)
Weight	(Net/Gross):	90.5 kg / ca. 99.5 kg
Electric connection	Power supply:	230 V +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:	2130W - 2830W
	Connecting cable:	Approx. 1.8-3.5 m (varies, depending on local requirements).
	Fuse:	Transformer, primary: 2A Transformer, secondary (on VMC): 8A
Water connection	Water system connection:	The vending machine must be connected with the potable water system according to the provisions in force in the place of installation of the equipment.
	Min. back pressure	without chiller: 0.8 bar (0.08 MPa)with chiller: 1.5 bar (0.15 MPa)
	Max. pressure:	without chiller: 10 bar (1.0 MPa)with chiller: 8 bar (0.8 MPa).
	Hose connection:	Connect the water network with the 3/4" gas union of the water inlet solenoid valve by means of a tube that can support the network pressure and of a type suitable for foodstuffs (min. inner diameter 6 mm.).

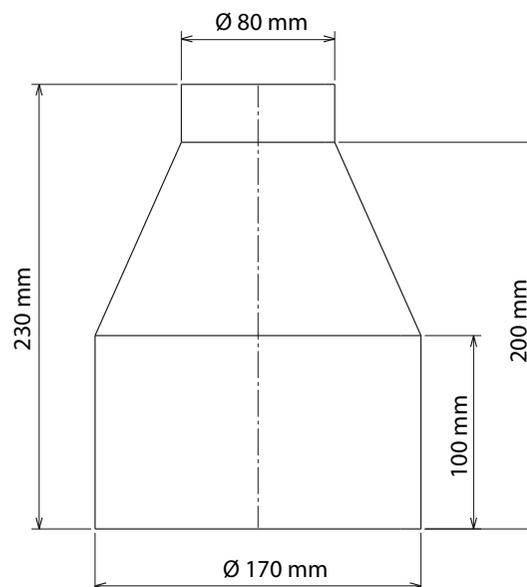
It is recommended to apply a water tap on the water network outside the machine in an accessible position.

Let water come out of the water network until it is clear and free of any trace of dirt.

Capacities

Boiler capacity	3.2 l
Cups:	Approximately 345 cups at 150 ml Approximately 300 cups at 180 ml
Solid waste container:	Approximately 18 l
Drip tray:	Approximately 1 l
Standard Freshbrew ingredient canister:	Approximately 9.5 l
Instant ingredient canister:	80 mm = 3 l, 60 mm = 2 l

Jug dimensions



Technical data

Further system requirements

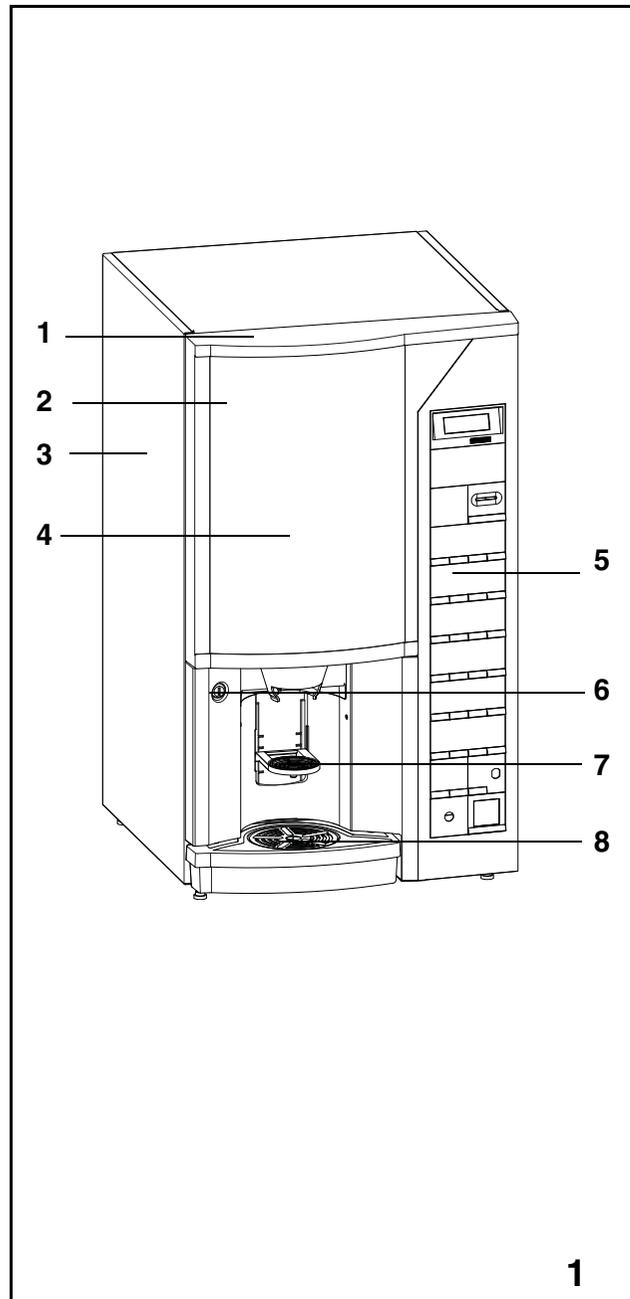
Ambient temperature.

Min. 4°C - max. 36°C (-2/+0) at 80% RH

Acoustic emission:

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

Subject to changes.



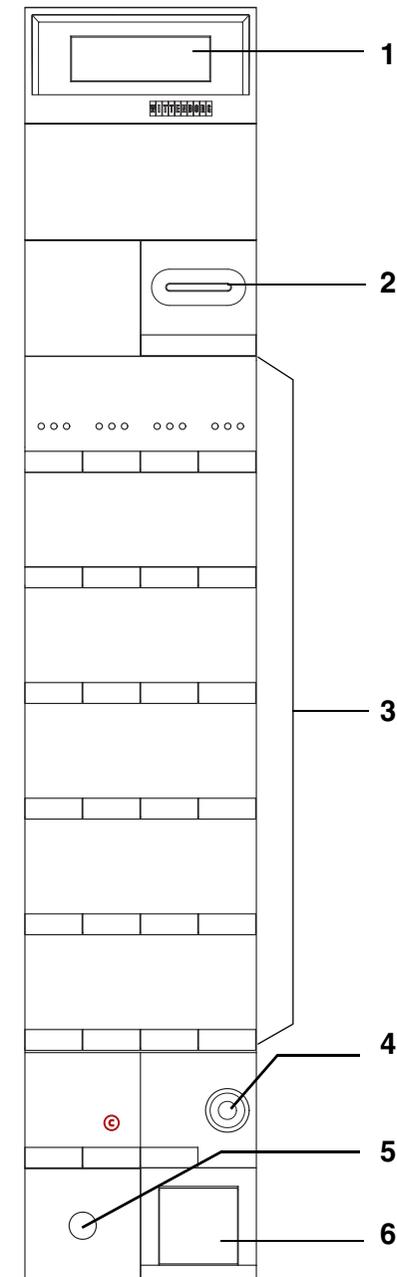
Vending machine components

Machine front (fig 1.):

- 1 Door
- 2 Freshbrew ingredient canister
- 3 Cabinet
- 4 Advertising poster
- 5 Operating panel
- 6 Door lock
- 7 Cup carrier
- 8 Jug platform

Operating panel (fig.2):

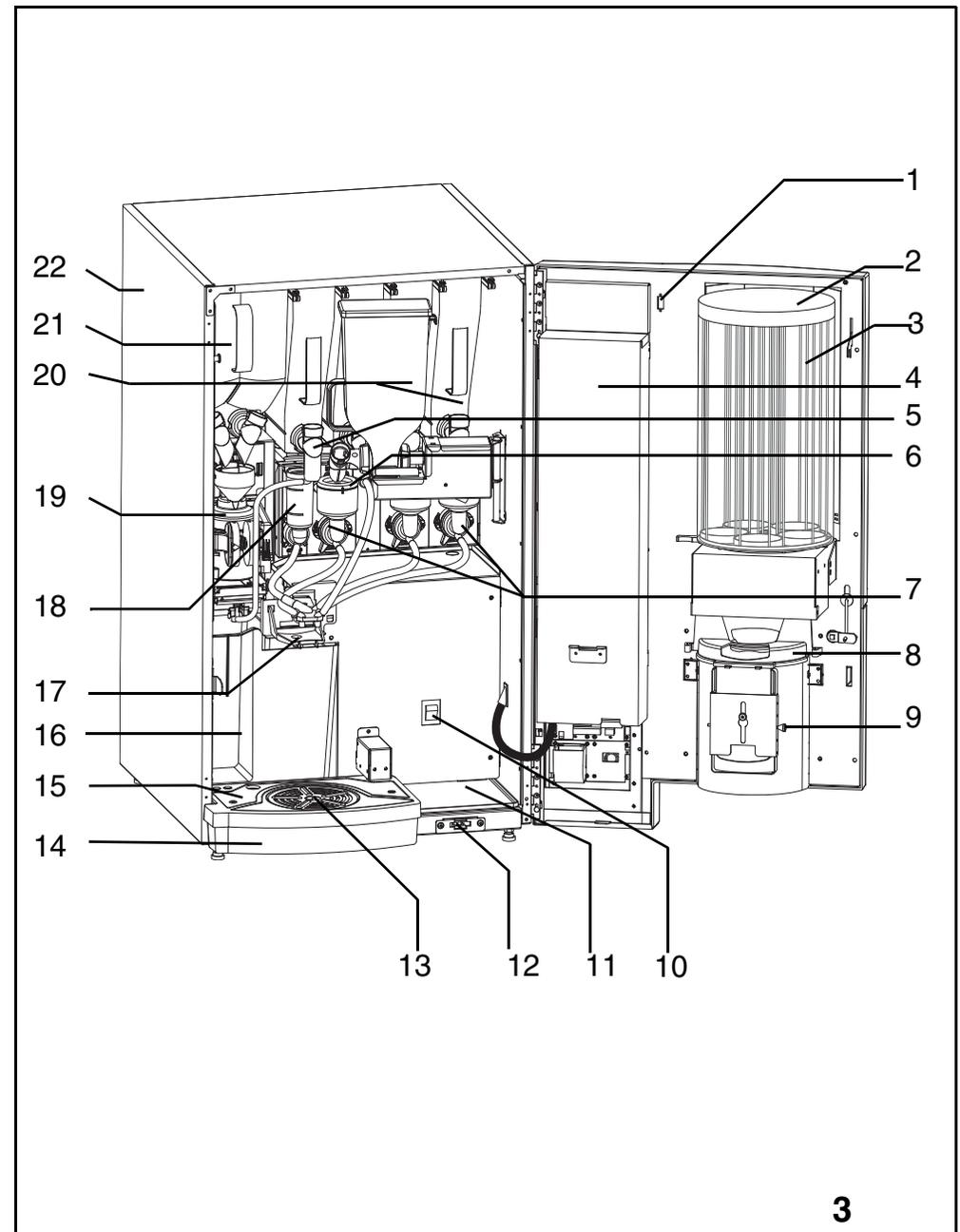
- 1 Display
- 2 Payment panel
- 3 Selection panel
- 4 Jug panel/Discount key
- 5 Optical interface
- 6 Coin return cup



Produktpresentatie

Machine cabinet (fig. 3):

- | | | | |
|----|--|----|-------------------------------|
| 1 | RS232 Plug connection | 17 | Dispense head |
| 2 | Lid for cup tower | 18 | Diffuser / coffee mixer |
| 3 | Cup tower / cup turret | 19 | Brewer |
| 4 | Cover for payment system / CPU board / SPC (Selection Panel Circuit) board | 20 | Instant Ingredient canisters |
| 5 | Outlet spouts | 21 | Freshbrew ingredient canister |
| 6 | Mixing funnel hoods | 22 | Cabinet |
| 7 | Mixing funnels with whipper housings | | |
| 8 | Cup catcher | | |
| 9 | Retaining pin for cup carrier | | |
| 10 | Main switch | | |
| 11 | Base tray | | |
| 12 | Door switch | | |
| 13 | Drip grid | | |
| 14 | Drip tray | | |
| 15 | Jug platform | | |
| 16 | Solid waste container | | |



Jug panel (Multibrew)

How to brew a jug: (fig. 4)

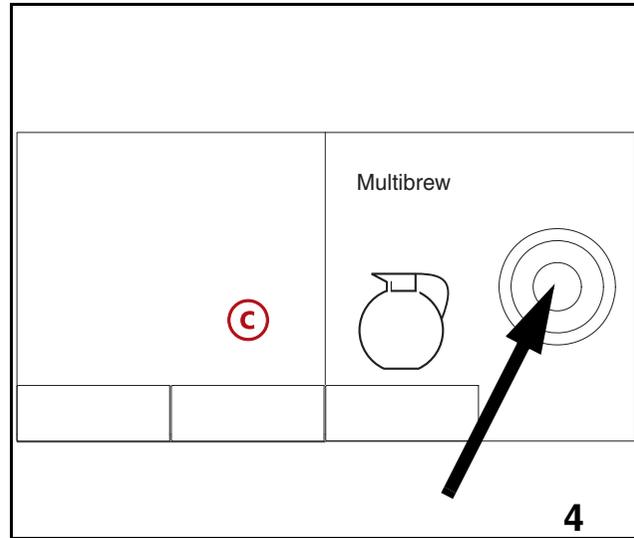
- Insert key in multi-brew lock and turn clockwise.

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.



- 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.

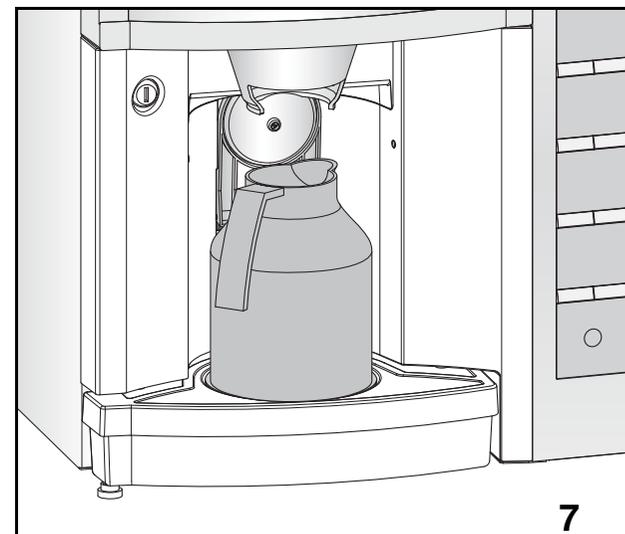
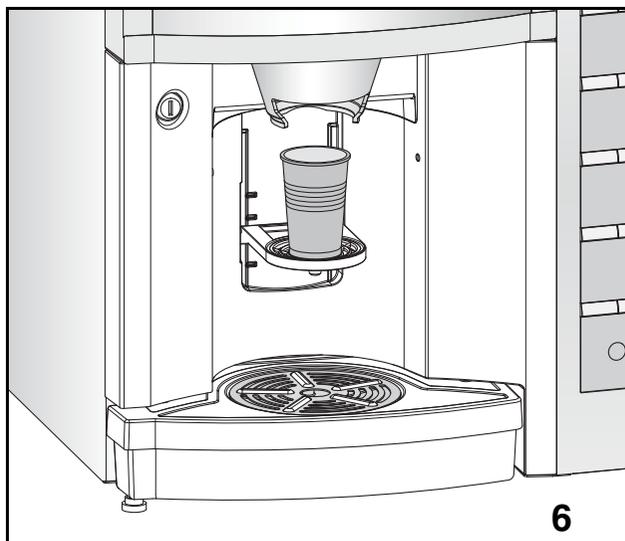
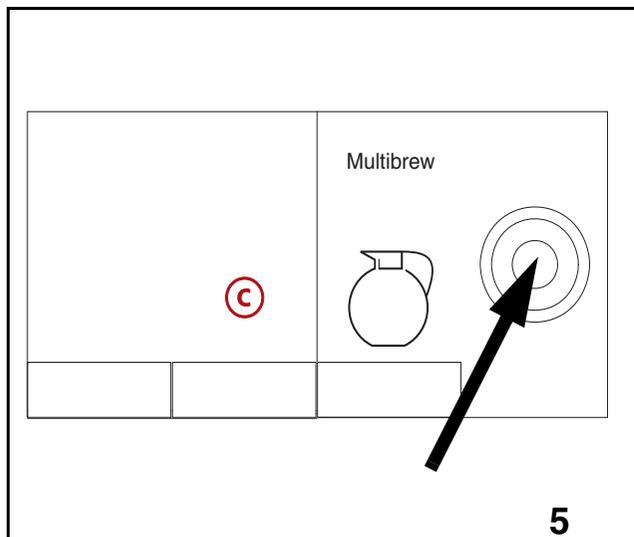
- Remove the jug when the drinks have been dispensed.

- 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.



Discount lock

How to use discount lock: (fig. 5)

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

If you want one or more drinks at a discount:

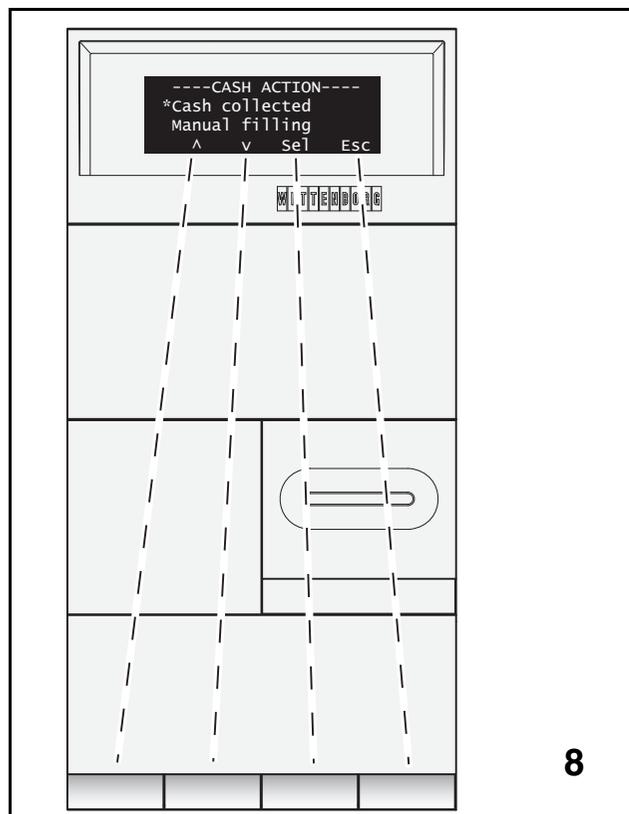
- Insert key in discount lock and turn clockwise.

Drink to be dispensed in cup: (fig. 6)

- 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. 7)

- 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.



Navigation buttons

The four pre-selection buttons are used as navigation buttons for retrieval of sales data, settings, e.g. of prices, and activation of service functions (fig. 8).

(See also diagram “Overview of Operator and Technicians functions” on page 14.)

How to use the navigation buttons

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

Display	Button	Function
<pre> ---SALES AUDIT--- *Total number Total turnover ^ v Sel Esc </pre>		<p>‘Up’ button Press this button to move up one step at a time</p>
<pre> ---SALES AUDIT--- *Total number Total turnover ^ v Sel Esc </pre>		<p>‘Down’ button Press this button to move down one step at a time</p>
<pre> ---SALES AUDIT--- *Total number Total turnover ^ v Sel Esc </pre>		<p>‘Sel’ button’ Press this button to</p> <ul style="list-style-type: none"> • move one step to the right <p>or</p> <ul style="list-style-type: none"> • activate a function, eg. rinsing.
<pre> ---SALES AUDIT--- *Total number Total turnover ^ v Sel Esc </pre>		<p>‘Esc’ button Press this button to</p> <ul style="list-style-type: none"> • move one step to the left <p>or</p> <ul style="list-style-type: none"> • jump to the top of a row, e.g. from “Turnover per drink” to “Total turnover”.

Operation



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.

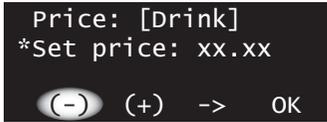
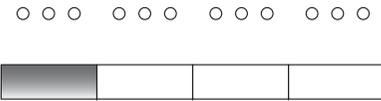
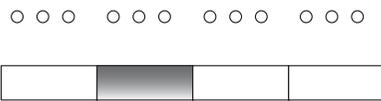
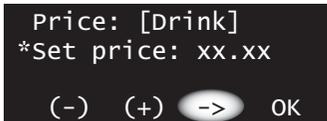
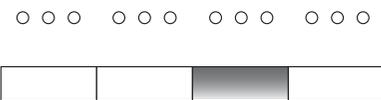
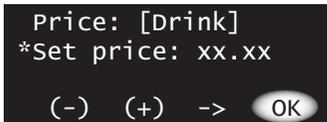
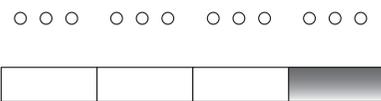
Alternative functions of the navigation keys:

Display	Button	Function
		<p>'OK' button Press this button to confirm an action, e.g. resetting of counters.</p>
		<p>'Esc' button Press this button to exit a function without activating it, e.g. avoid resetting a counter.</p>

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

Operation

Overview of Operator and Technicians functions

This diagram shows a total view of the functions of the Operator and technicians menu (version 7.4).

All functions are reached using the four preselection 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 7.4

Operator	
Filling/Clean	
	Rinse
	Rinse Total Machine
	Rinse With Stop FB1
	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

Continued on next page

Diagram continued

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

Continued on next page

Diagram continued

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

Continued on next page

Diagram continued

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

Continued on next page

Diagram continued

Technician menu - version 7.4

Technician		
	Adjust system	
		Calibration
		Ingredient
		Valve
		Cold water
		Temperatures
		Lower cup sensor
		Cup sensor status
		Brewing profile
		Rinse without jug
		Pot Sensor On/Off
		Cold water valve
		Undosed water
		Softener counter
		Ex. WaterCirculation
		Branch pipe pos
		Set Rinse Timeout
		Brewer assembly chk
		Clogged filter chk
		Global dr. scaling
		Use both canisters
	Reset relationship	
	Change Comm. route	
		Closed door
		Serial XModem
		Serial EDDCMP
		IR XModem
		IR EDDCMP
		Back to terminal

Continued on next page

Diagram continued

	Opened door
	Terminal Mode
	Configurator Mode
	Set baud rate
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.

Continued on next page

Diagram continued

Multibrew settings	Preset value
	Min value
	Max value
	Means of action
	MB Discount
	Optimised multibrew
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

Continued on next page

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
Sigma brewer 1	Brewer positions
	Move piston forward
	Move piston back
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

Operation

Short cuts

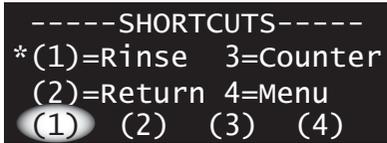
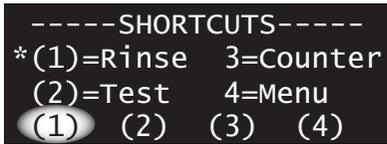
Some functions can be reached through short cuts.

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 the machine” on page 39.*
- Test function, see *“Last check” on page 40¹⁾.*
- Counters function, see *“Calling and resetting counters” on page 61.*
- Menu, see *“Overview of Operator and Technicians functions” on page 14.*

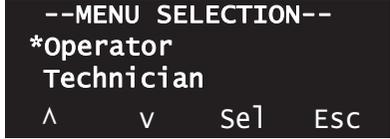
How to use the short cuts:

Step	Action	Display										
1	<ul style="list-style-type: none"> • Open and close door. • Wait and turn to the display. 											
2	<ul style="list-style-type: none"> • If the display shows the following short cuts selection window, then go to step 3. 											
	<ul style="list-style-type: none"> • If the display shows the following short cuts selection window, then go to step 4 											
3	<table border="1"> <thead> <tr> <th>If you want to ..</th> <th>then go to ..</th> </tr> </thead> <tbody> <tr> <td>Perform a rinse function</td> <td>Step 5</td> </tr> <tr> <td>Read the counters</td> <td>Step 8</td> </tr> <tr> <td>Proceed to the menu functions</td> <td>Step 9</td> </tr> <tr> <td>Return to vend mode</td> <td>Step 6</td> </tr> </tbody> </table>		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
	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											
4	<table border="1"> <thead> <tr> <th>If you want to ..</th> <th>then go to ..</th> </tr> </thead> <tbody> <tr> <td>Perform a rinse function</td> <td>Step 5</td> </tr> <tr> <td>Perform a test vend</td> <td>Step 7</td> </tr> <tr> <td>Read the counters</td> <td>Step 8</td> </tr> <tr> <td>Proceed to the menu functions</td> <td>Step 9</td> </tr> </tbody> </table>		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
	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.

Step	Action	Display
5	<p>Press "1"</p>  <p>and, if open, close the door to go directly to the rinse functions menu.</p> <p>From here you can select one of the available rinse functions.</p>	<pre> -----RINSE----- *Rinse total machine Rinse with Stop FB1 ^ v Sel Esc </pre>
6	<p>Press "2"</p>  <p>With closed door, the machine returns to vend mode.</p>	<pre> -----SHORTCUTS----- *(1)=Rinse 3=Counter (2)=Return 4=Menu (1) (2) (3) (4) </pre>
7	<p>Press "2"</p>  <p>and, if open, close the door to go directly to the test vend functions.</p> <p>From here you can select one of the available test vend functions.</p>	<pre> -----TEST----- *Complete selections ^ v Sel Esc </pre>
8	<p>Press "3"</p>  <p>and, if open, close the door to go directly to reading the counters.</p> <p>From here you can select one of the available counters.</p>	<pre> ----SALES AUDIT---- *Total number, nres Total turnover, nres ^ v Sel Esc </pre>

Operation

Step	Action	Display
9	<p>Press "4"</p>  <p>and, if open, close the door to go directly to the menu selections.</p> <p>From here you can select one of the menus</p>	

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.

Cleaning and maintenance

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 operator manual to enable you to exactly perform the individual tasks.
- Use only cleaning agents approved by the food industry, or the supplier of the vending machine.
- Do not use aggressive or abrasive cleaning agents.
- As well as cleaning every week and/or every 1,000 dispensings, a nylon brewer filter or the gasket for a metallic filter must be replaced after a certain amount of selections, even if apparently still efficient:
Nylon filter for coffee: every 25,000 dispensings
Gasket for metal filter: every 50,000 dispensings.



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



Clean the inside and outside of the vending machine by using a clean damp cloth, and do not splash it.



Be sure to use correct nylon filter for tea / coffee brewing:

- nylon tea filter has a red seal.
- nylon coffee filter has a neutral white seal.

Maintenance routines

Schedule for regular maintenance routines

Interval	Type of work / Check	Tools / Materials for the job
<p>Regular: Every time replenishing of ingredients is required</p>	<p>Opening the door Loading cups Filling the ingredient canisters Filling the freshbrew ingredient canister Cleaning the drip tray Removing and emptying the solid waste container Cleaning the cup carrier Cleaning the machine interior and exterior Mounting the cleaned parts Rinsing the machine Last check</p>	<p>1 bucket of hot water (60-80°C) with cleaning agent. 1 bucket of clean warm (min. 40°C) water Soft clean cloths or paper towels Ingredients</p>

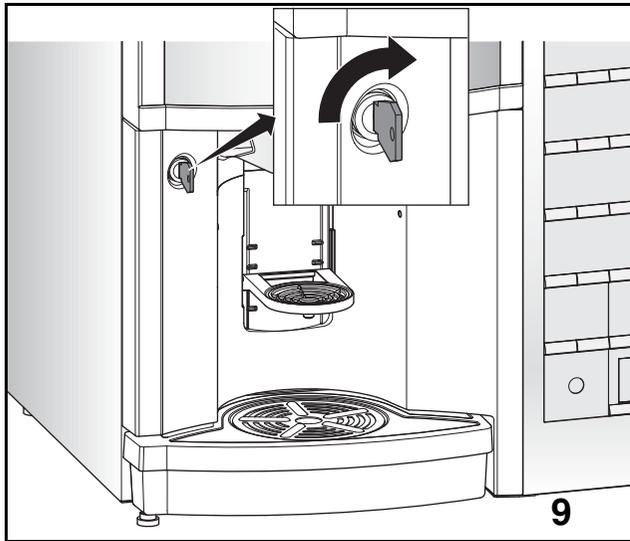
Cleaning and maintenance

Schedule for deep and occasional maintenance routines

Interval	Type of work / Check	Exchange kit (hygiene kit)
<p>Deep: Once a week.</p>	<p>Opening the door Loading cups Filling the instant ingredient canisters Filling the freshbrew ingredient canister Disconnecting the machine Cleaning the ingredient dispensing system components Cleaning the powder traps Cleaning the diffuser / coffee mixer Removing the dispense head Cleaning the freshbrewer parts Cleaning the drip tray Removing and emptying the solid waste container Cleaning the base tray Cleaning the cup carrier Cleaning machine interior and exterior Mounting cleaned parts Rinsing and last check</p>	<p>Mixing funnel hoods Instant ingredient mixer units with whipper wheels and sealing rings Powder traps Diffuser / coffee mixer (option) Hood for diffuser Whipper wheel for coffee mixer (option) Dispense head with outlets and hoses Brewer cylinder with mixing funnel, mixing funnel hood and valve Filter and support for filter Scraper Cup carrier. ----- All the above mentioned parts together with the solid waste container, the drip trays as well as the instant ingredient canisters are dishwasher-proof. (max. 30 minutes at 60°C, max. 30 seconds at 80°C).</p>

Interval	Type of work / Check	Exchange kit (hygiene kit)
Occasional Once a month	Cleaning the instant ingredient canisters Cleaning the coffee canister Replacing the brewer filter and gasket Rinsing / descaling the brewer	

Regular cleaning



Opening and disconnecting machine

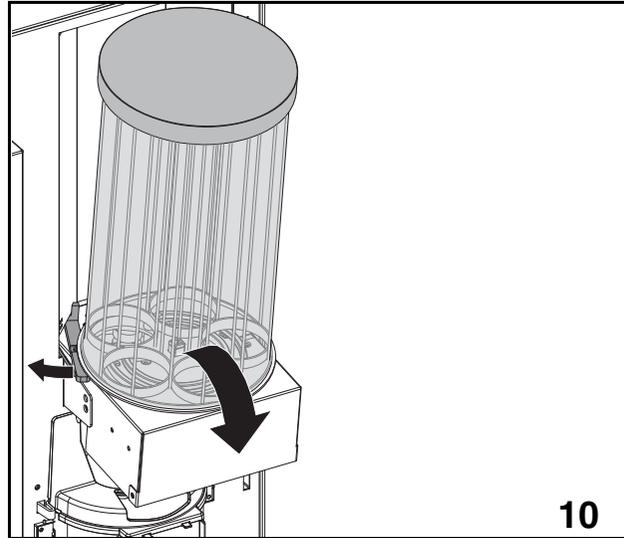
- Turn the door key clockwise in keyhole (*fig. 9*) and open door.



The power to the brewer motor/s is now disconnected.



If power is turned on, be careful not to touch moving parts and electrical components!



Loading cups

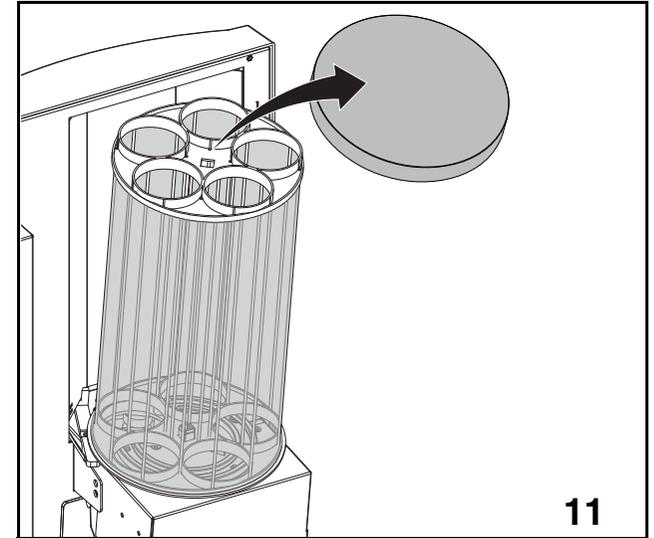


Never reach underneath the cup dispenser for pushing cups upwards.

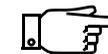


To ensure a trouble free delivery of cups only anti-statically treated cups of good quality that are suitable for the use in vending machines may be used.

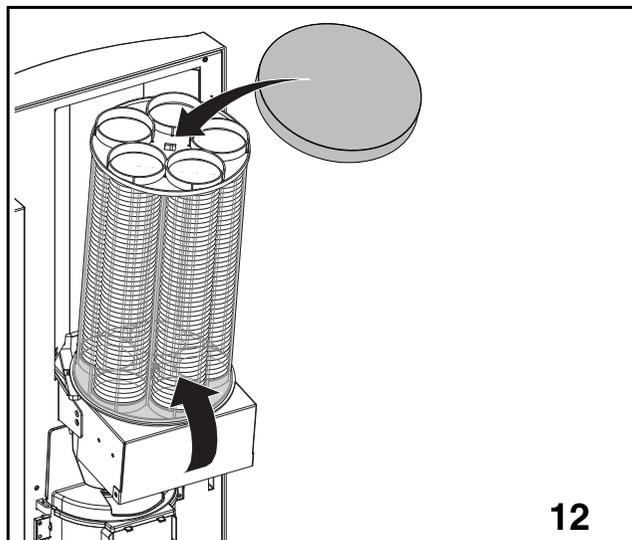
- Activate the locking clip of the cup dispenser and tilt the dispenser forwards (*fig. 10*).



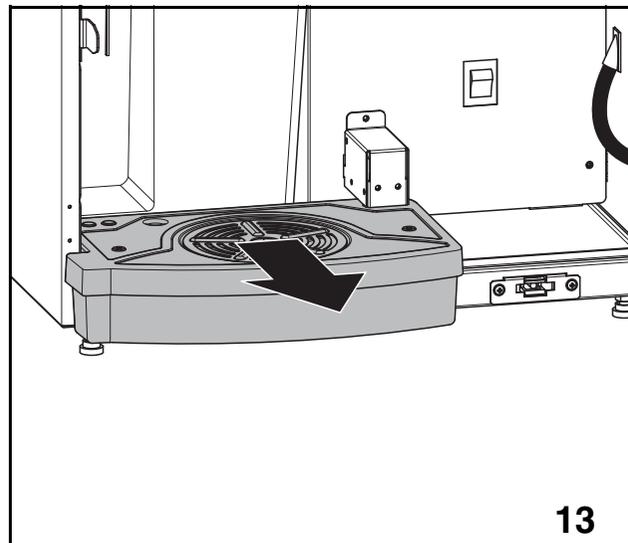
- Remove the lid (*fig. 11*).
- Open the plastic bag with cups at the bottom end (do not remove it).



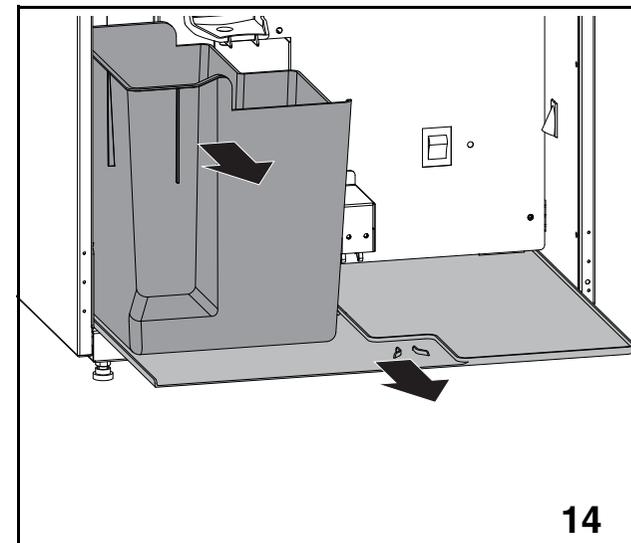
Do not touch the cups for hygienic reasons.



12



13



14

Preparing for filling of canisters

- 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. 12*).

- Lift and take out the drip tray and place it outside of machine for cleaning (*fig. 13*).
- Pull slightly forwards solid waste container), and the base tray (*fig. 14*) to prevent pollution.

Filling the instant ingredient canisters

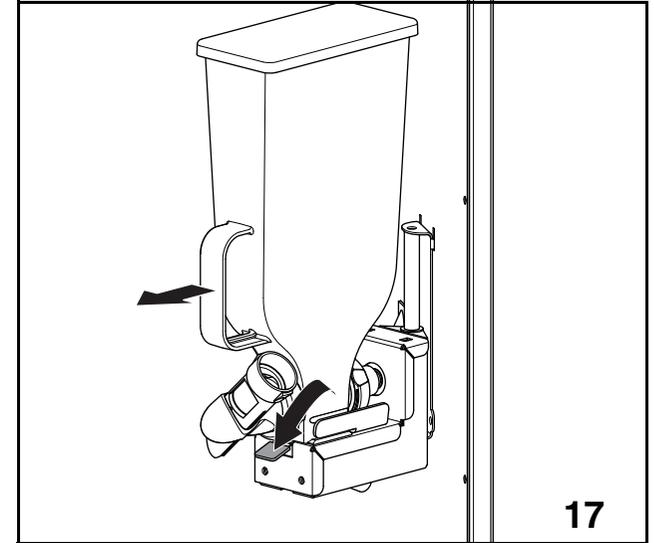
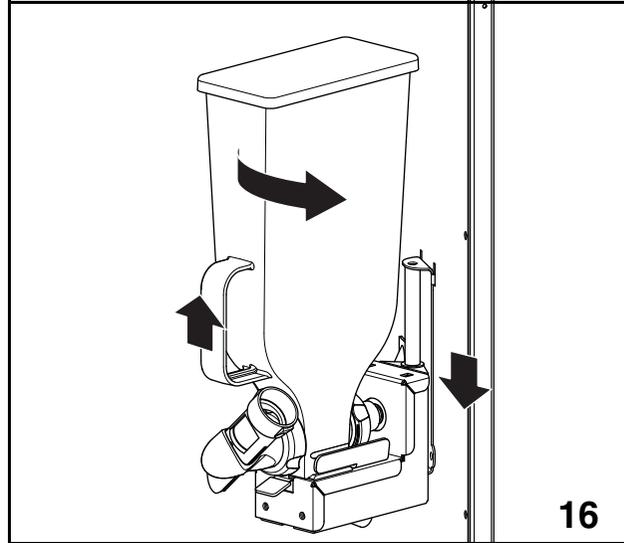
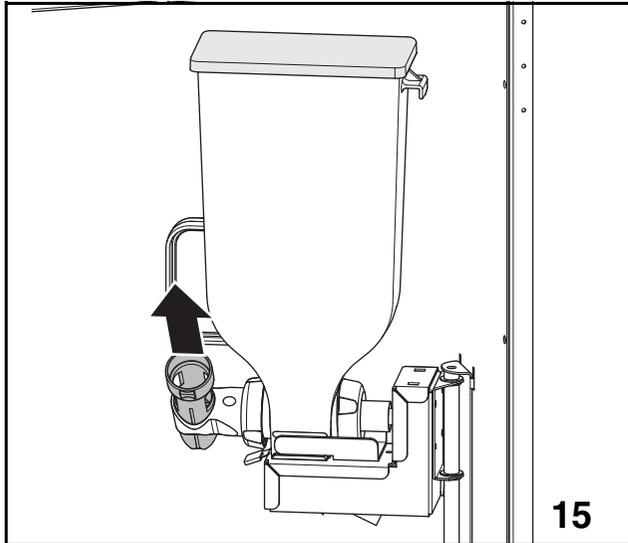


Check ingredient level of instant ingredient canisters daily. Replenish when necessary.



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

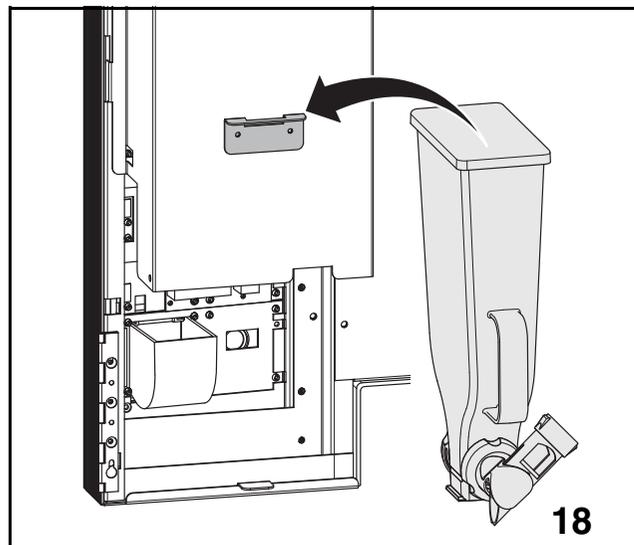
Regular cleaning



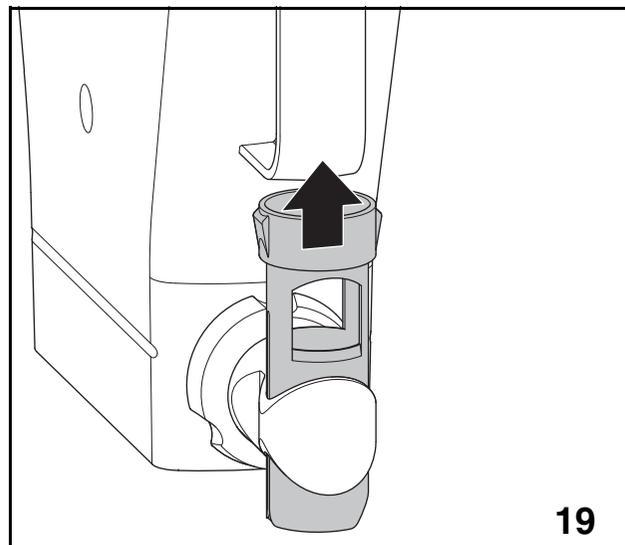
Ingredient canister located in side¹

- Push the outlet tube upwards to close the outlet spout of the canister (*fig. 15*).
- Take hold of the bracket for canister, raise it slightly upwards and swing it out with canister (*fig. 16*).
- Press the green release lever on the bracket for canister (*fig. 17*) and remove the canister.

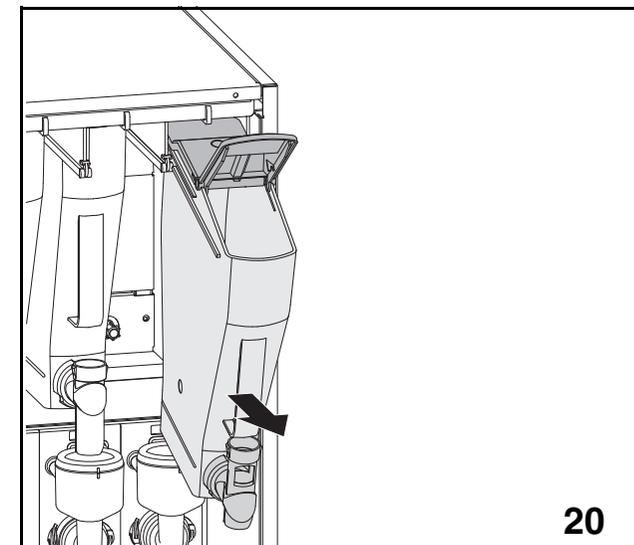
1. This is an option and may not be present in your machine.



- Hang the canister on its support bracket placed on the cover for selection panel (*fig. 18*).
- 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.



- Push the outlet tube upwards to close the outlet spout of the wanted canister (*fig. 19*).

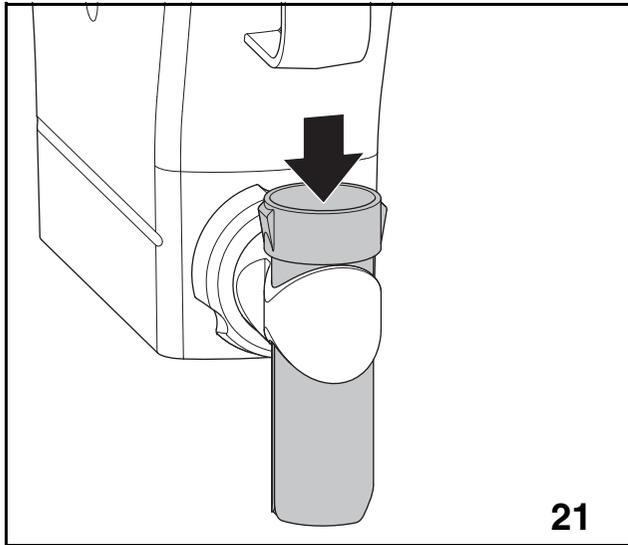


- Take the canister by the handle and pull it forwards (*fig. 20*) until it is hanging freely at its end stop in guiding rail. The lid is automatically triggered open.

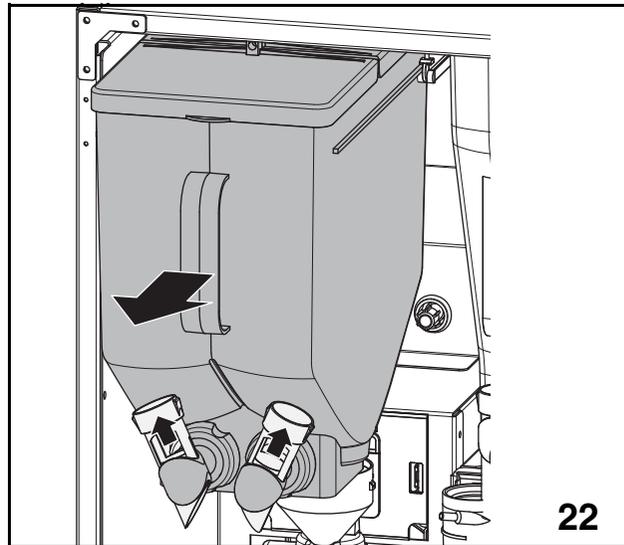
If required, lift the canister upwards and pull forwards over the end stops in guiding rail. Place canister on a plain, clean surface.

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

Regular cleaning



- Push the outlet tube downwards to open the outlet spout (*fig. 21*).
- Repeat procedure until the required number of canisters have been filled.



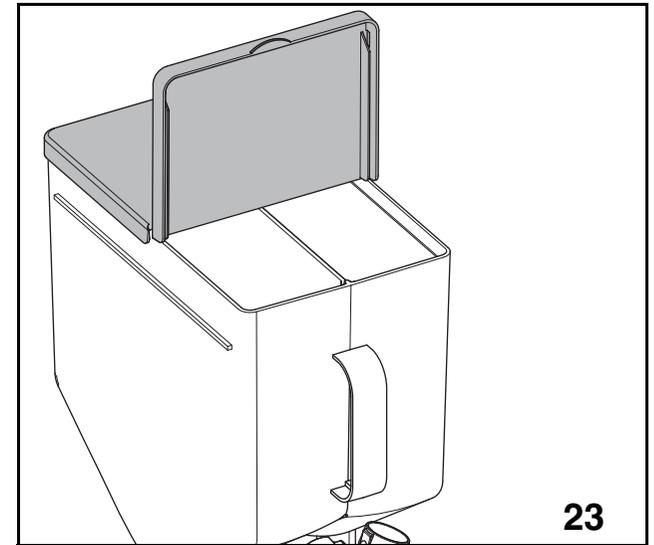
Filling the freshbrew ingredient canister

- Close the outlet spouts.
- Pull out and take out the freshbrew ingredient canister (*fig. 22*).

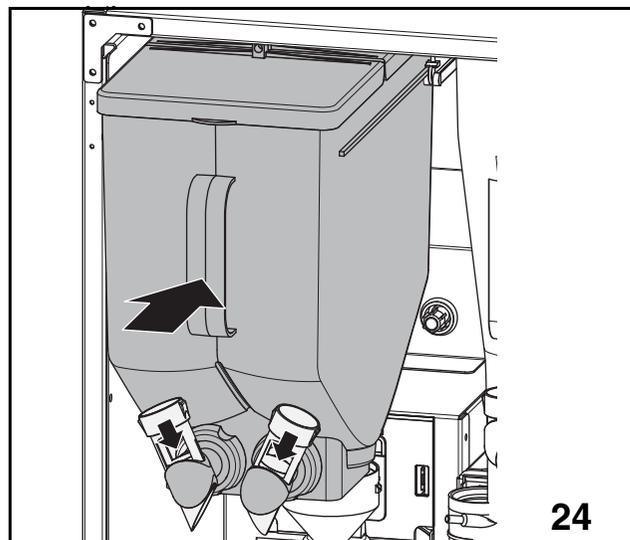


Fill according to use of ingredient.

Do not use pressure to force more coffee / tea into the canister as this could damage the dosing system.



- Open the lid (*fig. 23*).
- Fill the canister chamber/s with freshbrew product.
- Close the lid.

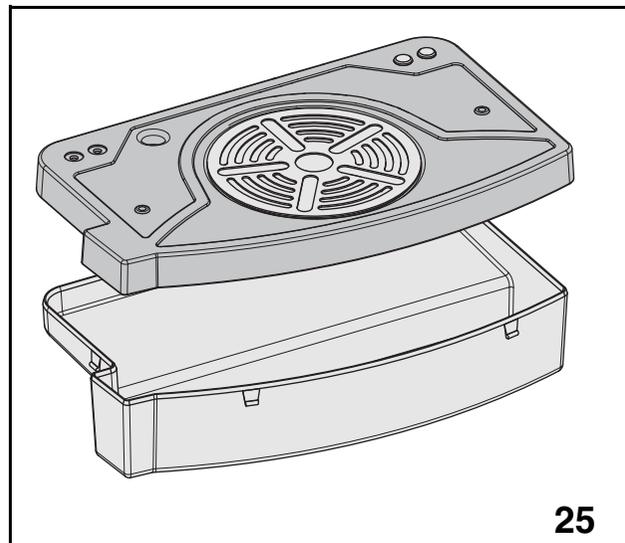


24

- Relocate canister and push it back in place (*fig. 24*).
- Open the outlet spouts.



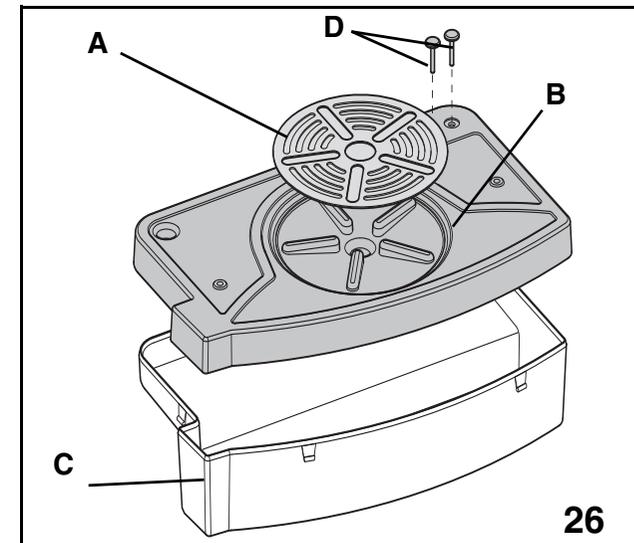
Check to make sure that the canister is locked in place.



25

Cleaning the drip tray

- Remove the lid from the drip tray and empty the drip tray (*fig. 25*).



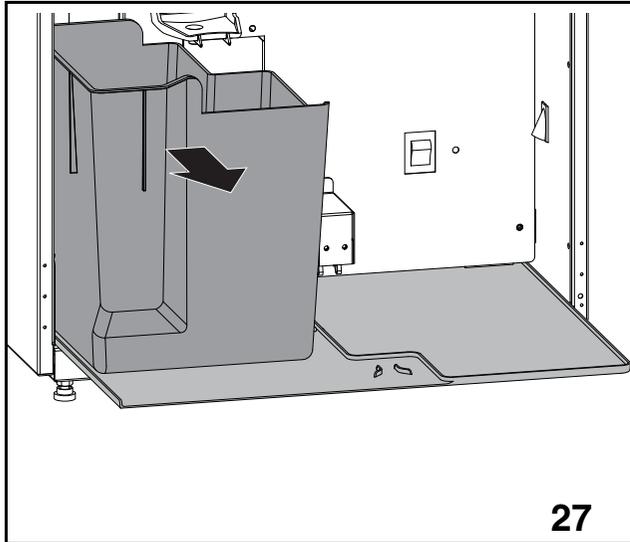
26

- Remove the drip grid (A) from the lid for drip tray (B) (*fig. 26*).
- 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. 26*).



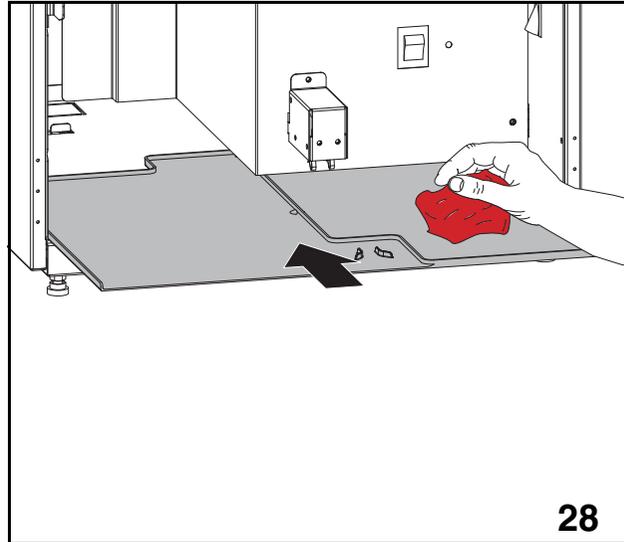
Wipe sensors in lid for drip tray dry (D) (*fig. 26*).

Regular cleaning

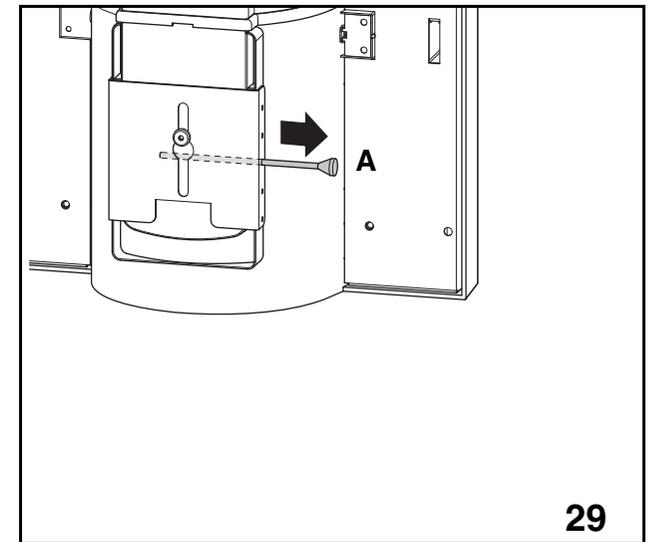


Removing and emptying the solid waste container

- Take out the solid waste container (*fig. 27*).
- Remove plastic bag from container, and insert a new liner.

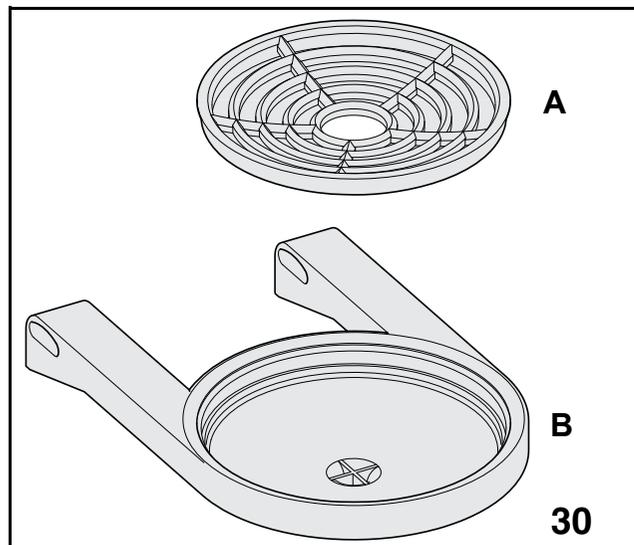


- Wipe clean base tray.
- Push base tray back in place (*fig. 28*).



Cleaning the cup carrier

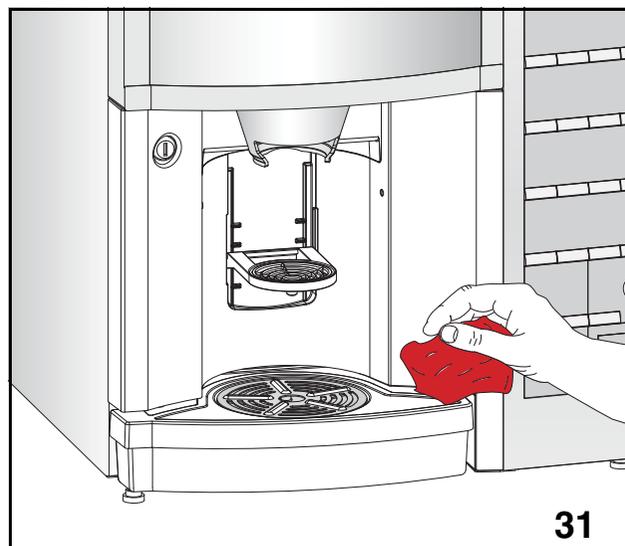
- Remove the cup carrier: Take hold of the cup carrier with your right hand and with your left hand remove the corresponding retaining pin (A), situated on the rear side of the cup station. (*fig. 29*).



- Disassemble cup carrier (*fig. 30*). Clean the drip grid (A) and tray (B) in hot water with cleaning agent and dry parts.



The complete cup carrier is dishwasher-proof.



Cleaning inside and outside

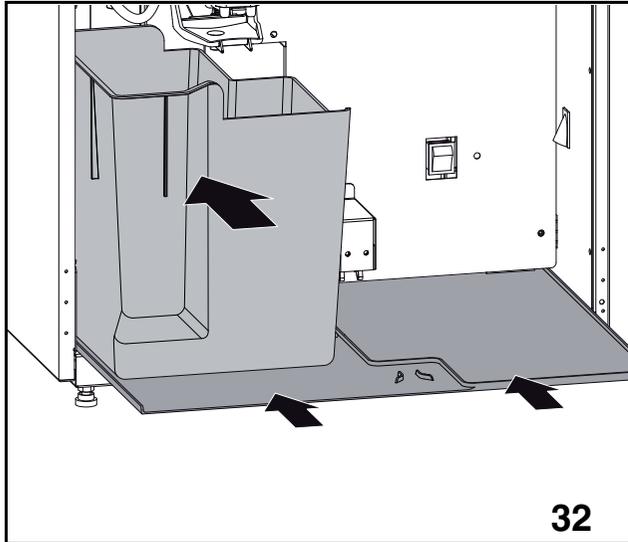
- Clean the door and the housing inside and outside, and finally the bottom with a clean, damp cloth (*fig. 31*).

Mounting of cleaned parts

- Remount all parts.
- Relocate the ingredient canister located in the side of the cabinet in its bracket¹.
- 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.

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

Regular cleaning



- Relocate the waste container.
- Locate the drip tray back in place.

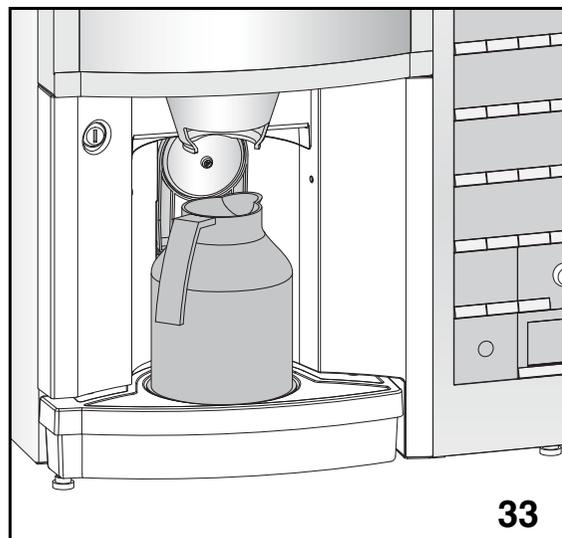


Ensure that the sensors in lid are located under the corresponding contact springs when drip tray is relocated.



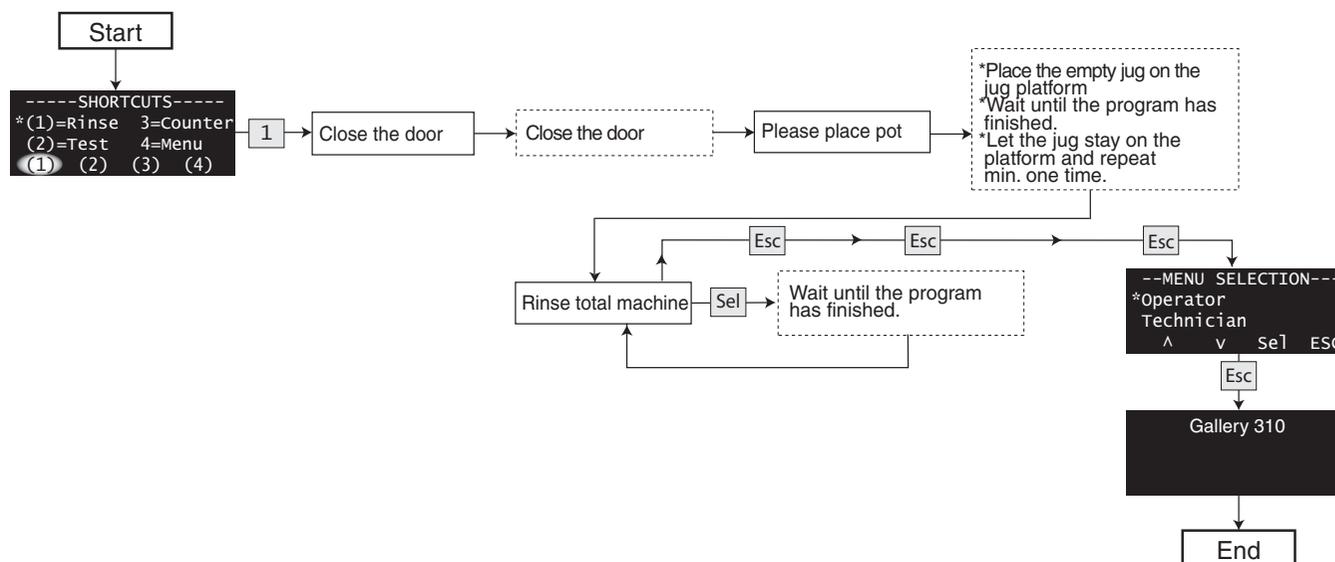
Ensure that the solid waste container is relocated correctly. Front side facing forward!

- Close the door.

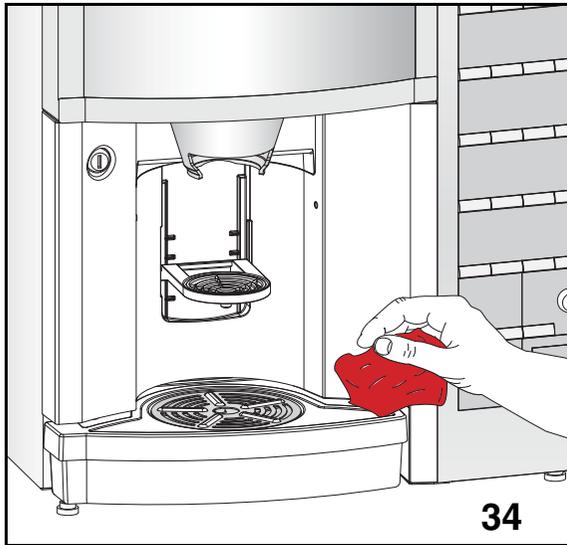


Rinsing the machine

- Have an empty jug (min.1,5 l) ready to place on the jug platform (*fig. 33*)
- Turn to the display and follow the diagram to perform a machine rinse.



Regular cleaning

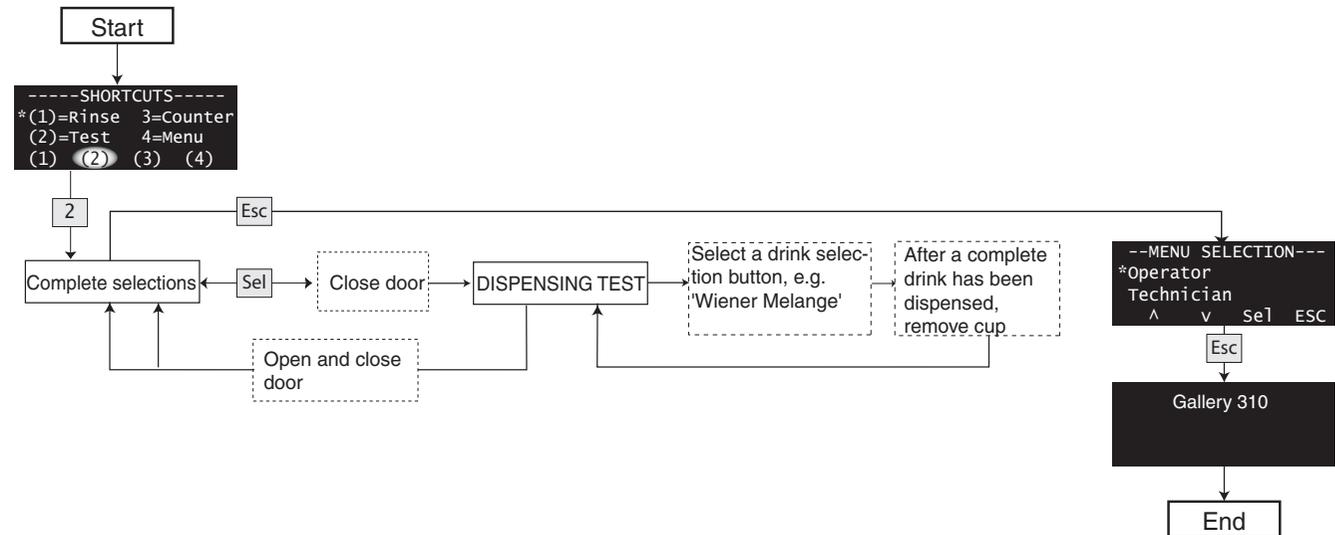


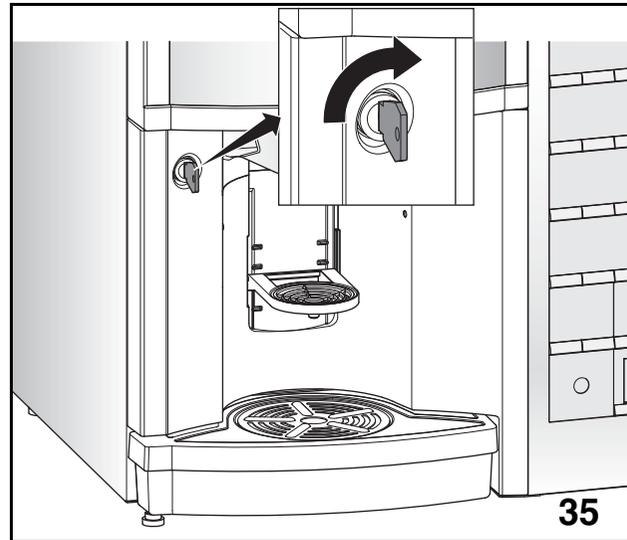
Last check

- Clean the machine with a damp cloth on the outside (*fig. 34*).
- Perform a test dispensing by pressing
 - the selection button for coffee with sugar or tea with sugar, 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 61).



There is a risk of scalding from hot water.





Opening the machine

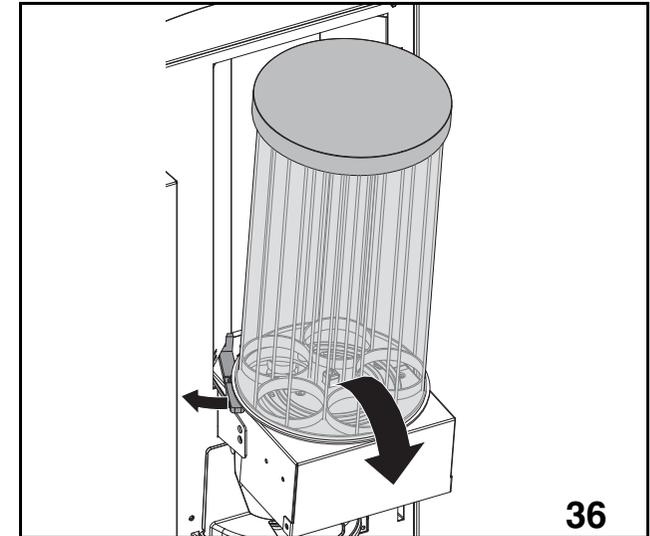
- Turn the door key clockwise in keyhole (fig. 35) and open the door.



The power to the brewer motor/s is now disconnected.



If power is turned on, be careful not to touch moving parts and electrical components!



Loading cups



Never reach underneath the cup dispenser for pushing cups upwards.



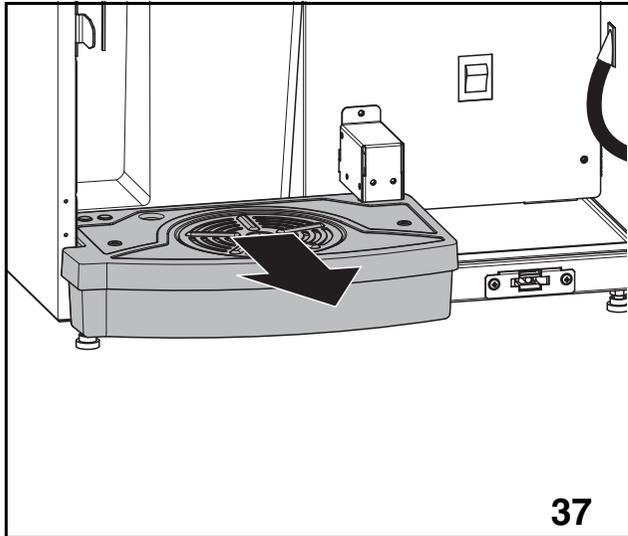
To ensure a trouble free delivery of cups only anti-statically treated cups of good quality that are suitable for the use in vending machines may be used.

- Load cups (fig. 36). See “Loading cups” on page 30.

Hygiene kit

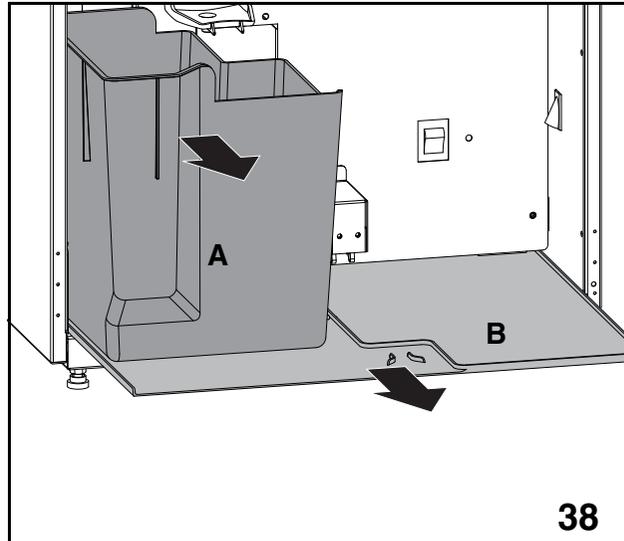
- In order to save time when cleaning and filling it is recommended to have a hygiene kit consisting of:
 - mixing funnel hoods.
 - instant ingredient mixer unit with whipper wheels and sealing rings
 - powder traps
 - diffuser/coffee mixer (option)
 - hood for diffuser
 - whipper wheel for coffee mixer (option)
 - dispense head with outlets and hoses
 - brewer cylinder with mixing funnel, mixing funnel hood and valve
 - filter and support for filter
 - scraper
 - cup carrier.

Deep cleaning

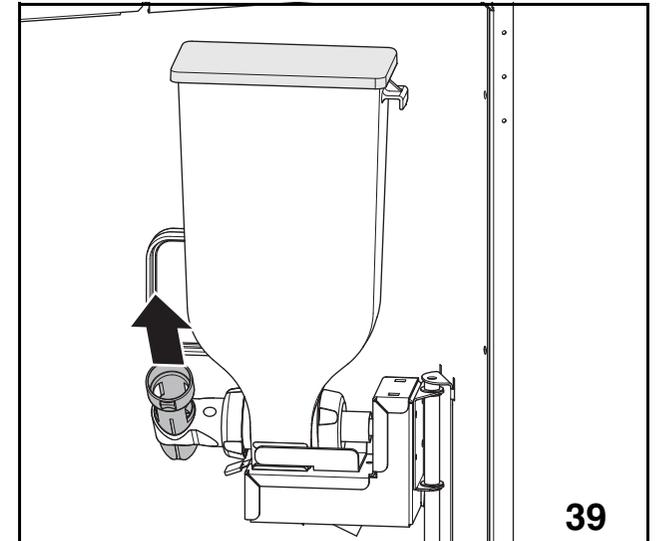


Preparing for filling of canisters

- Lift and take out the drip tray and place it outside of machine for cleaning (*fig. 37*)



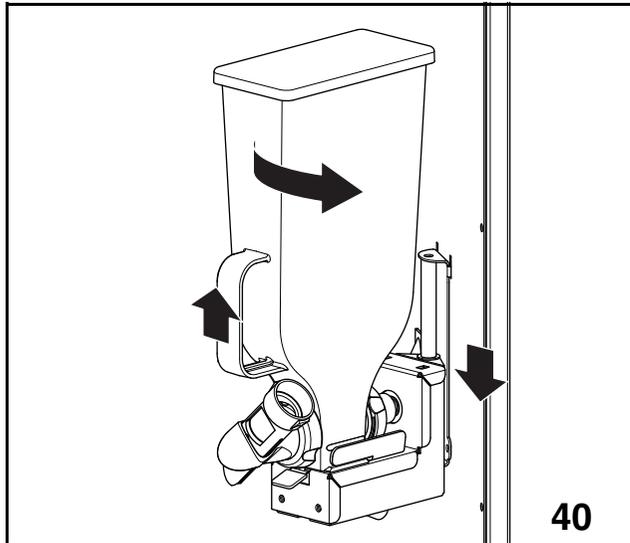
- Pull slightly forwards solid waste container (A) (*fig. 38*).
- and base tray (B) (*fig. 38*).



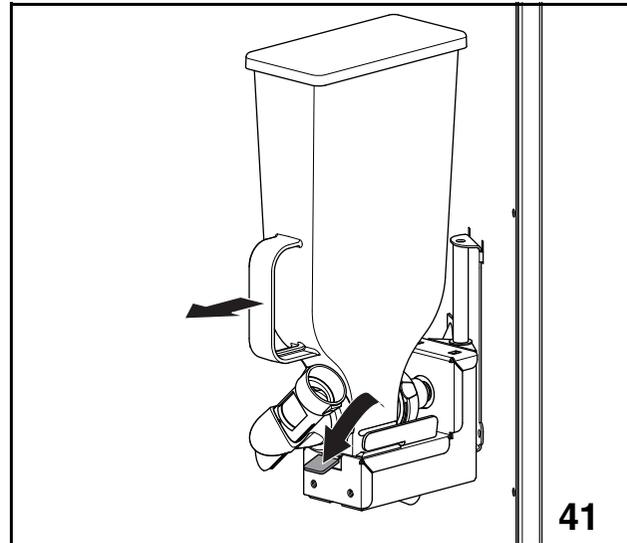
Removing and filling the ingredient canister located in side¹

- push the outlet tube upwards to close the outlet spout of the canister (*fig. 39*).

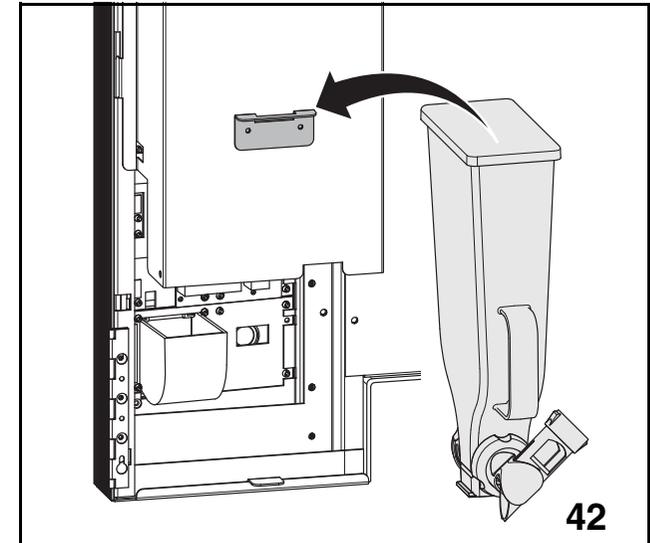
1. This is an option and may not be present in your machine



- Take hold of the bracket for canister, raise it slightly upwards and swing it out with canister (*fig. 40*).

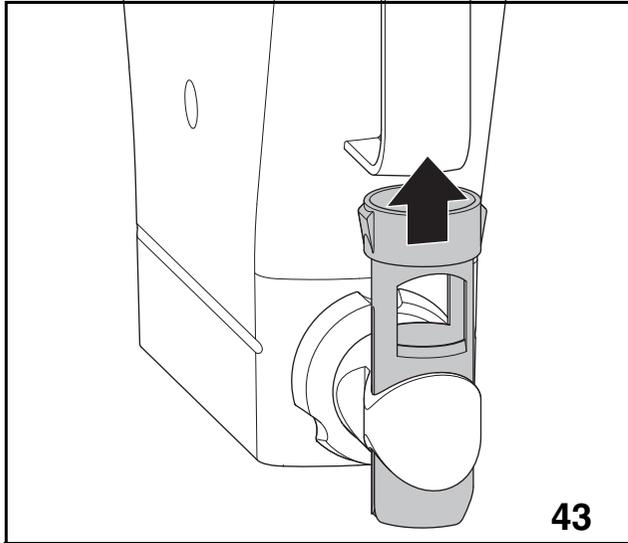


- Press the green release lever on the bracket for canister and remove the canister (*fig. 41*).



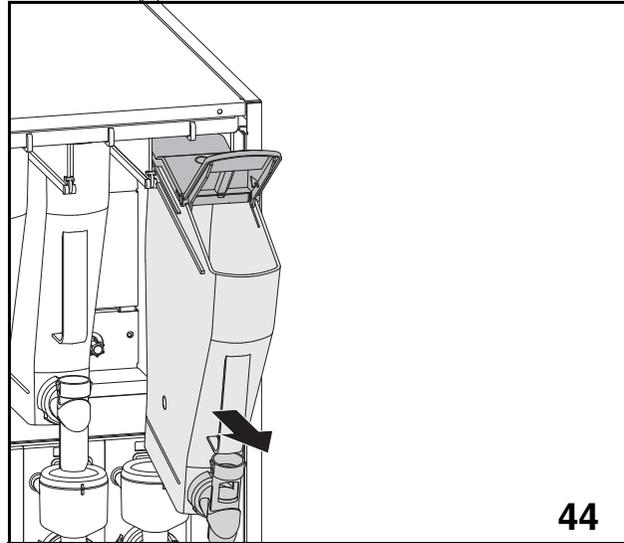
- Hang the canister on its support bracket on the cover for selection panel (*fig. 42*).
- Fill canister, see “regular cleaning”.
- Do not relocate this canister in place until all the cleaned parts are remounted.

Deep cleaning

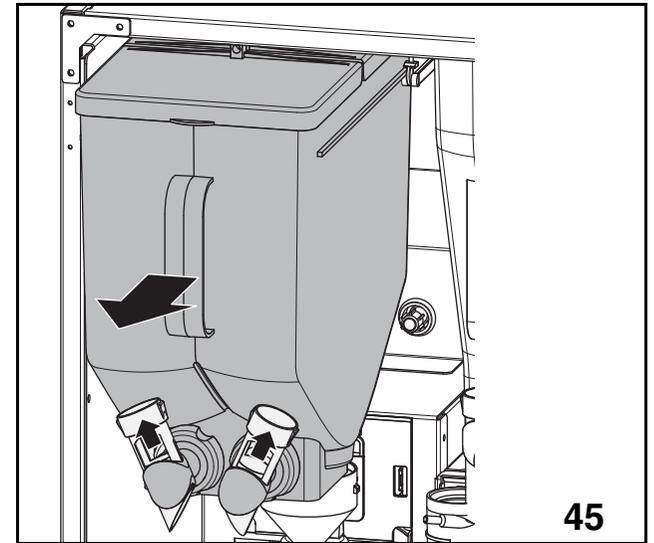


Filling the instant ingredient canisters

- Push the outlet tube upwards to close the outlet spout of the wanted canister (*fig. 43*).

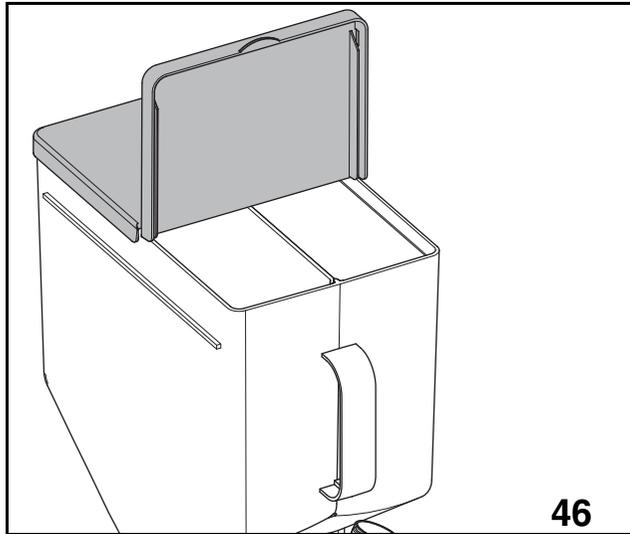


- Pull forwards and fill the instant ingredient canisters one by one as described in *regular cleaning (fig. 44)*.
- Wipe clean the shelf under the instant ingredient canisters with a clean and moist cloth.
- Leave the outlet spouts closed, and push canisters back in place.



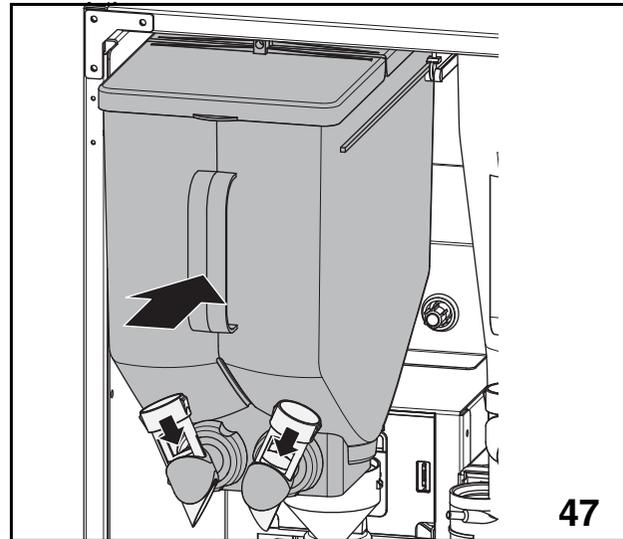
Filling the freshbrew ingredient canister

- Close the outlet spouts.
- Pull and take out the freshbrew ingredient canister. (*fig. 45*).



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- Open the lid (*fig. 46*).
- Fill the canister chamber/s with freshbrew product.
- Close the lid.



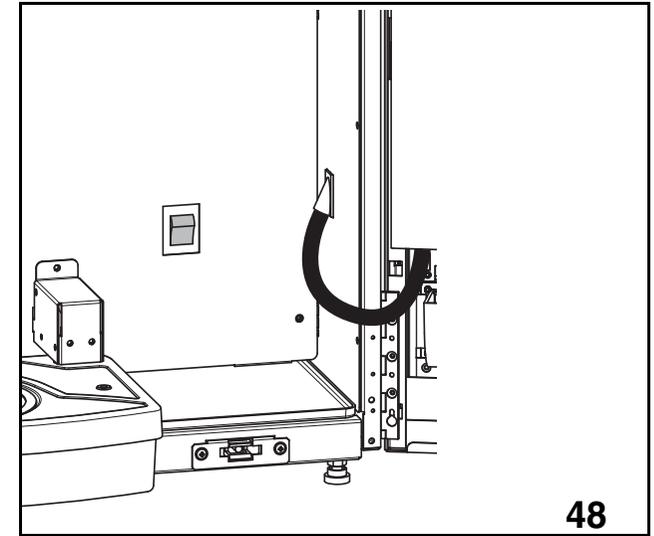
47

- Relocate canister and push it back in place (*fig. 47*).
- Open the outlet spouts.



Check to ensure that the canister is locked in place (*fig. 42*).

Do not use pressure to force more coffee / tea into the canister as this could damage the dosing system.



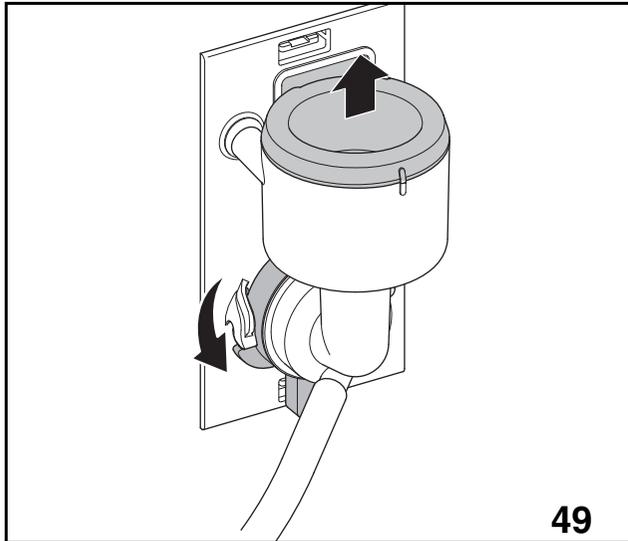
48

Disconnecting machine

- Turn machine **off** with main switch (*fig. 48*).
- Soak all parts which will be disassembled, at least for 15 minutes, in a bucket with hot water with cleaning agent¹

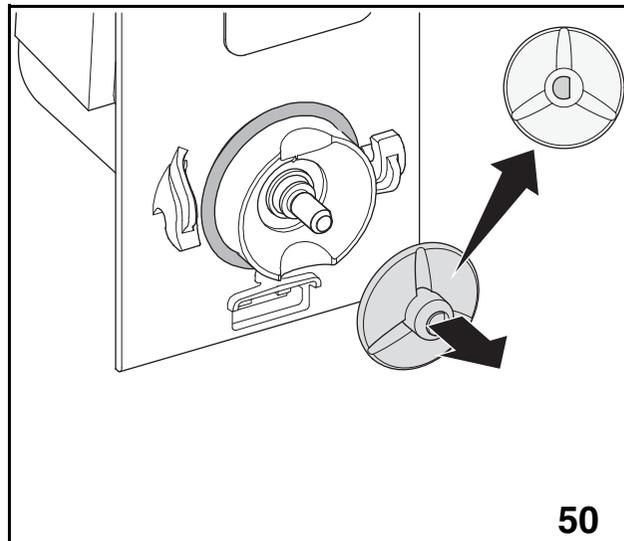
1. For cleaning: refer to the HACCP guidelines (see Quick Reference Guide).

Deep cleaning

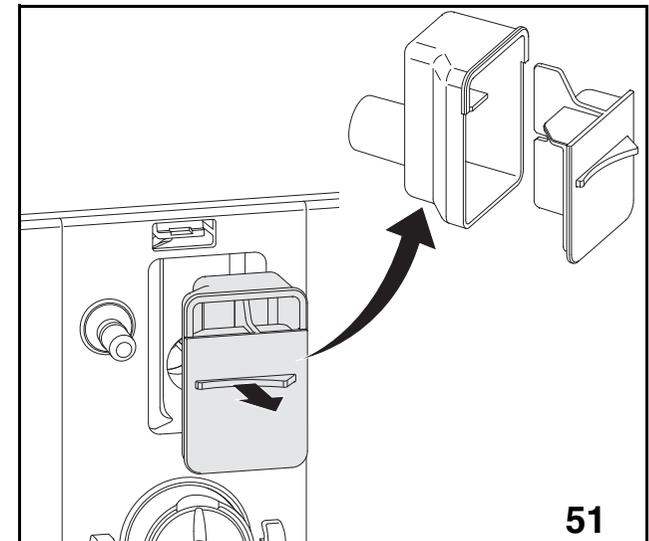


Cleaning the instant ingredient dispensing system components

- Remove the mixing funnel hoods by lifting off (*fig. 49*).
- Loosen the locking ring of mixing funnels by pressing release lever anti-clockwise and pulling out mixing funnel leaving the hose back on (*fig. 49*).

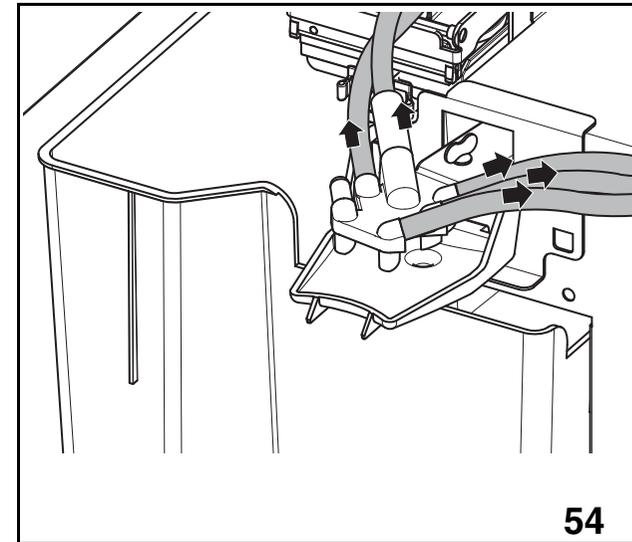
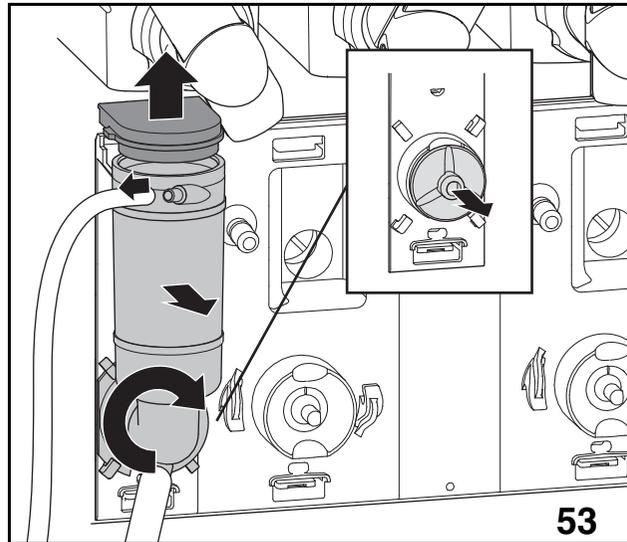
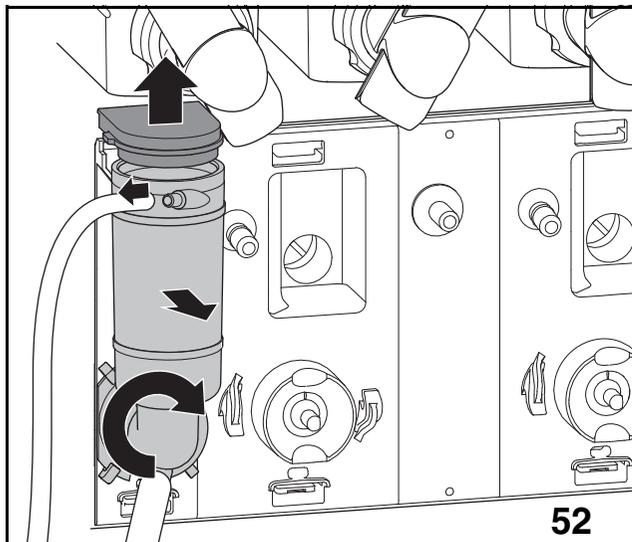


- Remove the sealing ring (*fig. 50*).
- Pull off the whipper wheel (*fig. 50*).
- Repeat procedure until all mixing funnels have been removed.



Cleaning the powder trap

- Take hold of the small handle on the powder trap and pull out (*fig. 51*).
- Separate front and rear parts (*fig. 51*).
- Soak both powder trap components in hot water with cleaning agent.
- Rinse parts in clean hot water, dry and relocate items in reverse order.



Cleaning the diffuser

- Remove brewer hose from diffuser (*fig. 52*).
- Remove the hood for diffuser and the upper sealing ring (*fig. 52*).
- Turn the diffuser clockwise and pull it off leaving the outlet hose back on (*fig. 52*).
- Remove the lower sealing ring.



The machine is fitted with a diffuser **or** a coffee mixer.

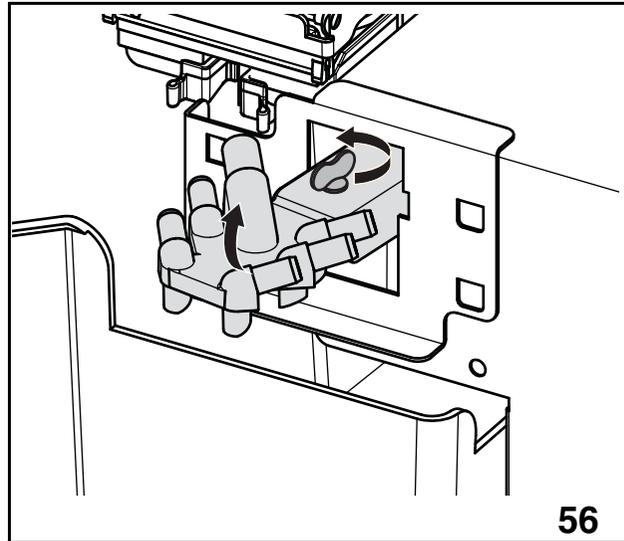
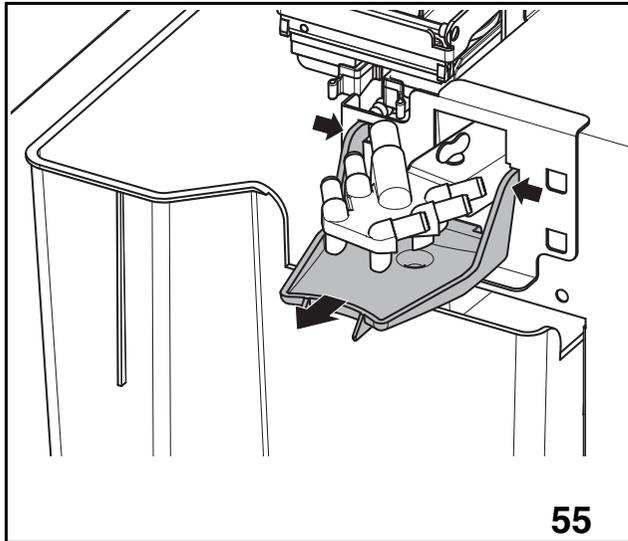
Cleaning the coffee mixer

- Remove brewer hose from diffuser (*fig. 53*).
- Remove the hood for diffuser and the upper sealing ring (*fig. 53*).
- Turn the diffuser clockwise and pull it off leaving the outlet hose back on (*fig. 53*).
- Pull off the whipper wheel (*fig. 53*) and the lower sealing ring.
- Soak all removed parts in hot water with cleaning agent.

Removing the outlet hoses

- Remove outlet hoses from dispense head (*fig. 54*).

Deep cleaning



Removing the dispense head

- Unclip and remove the drip tray with drain hose under the dispense head (*fig. 55*).
- Turn the wing head stud and lift off the dispense head (*fig. 56*).

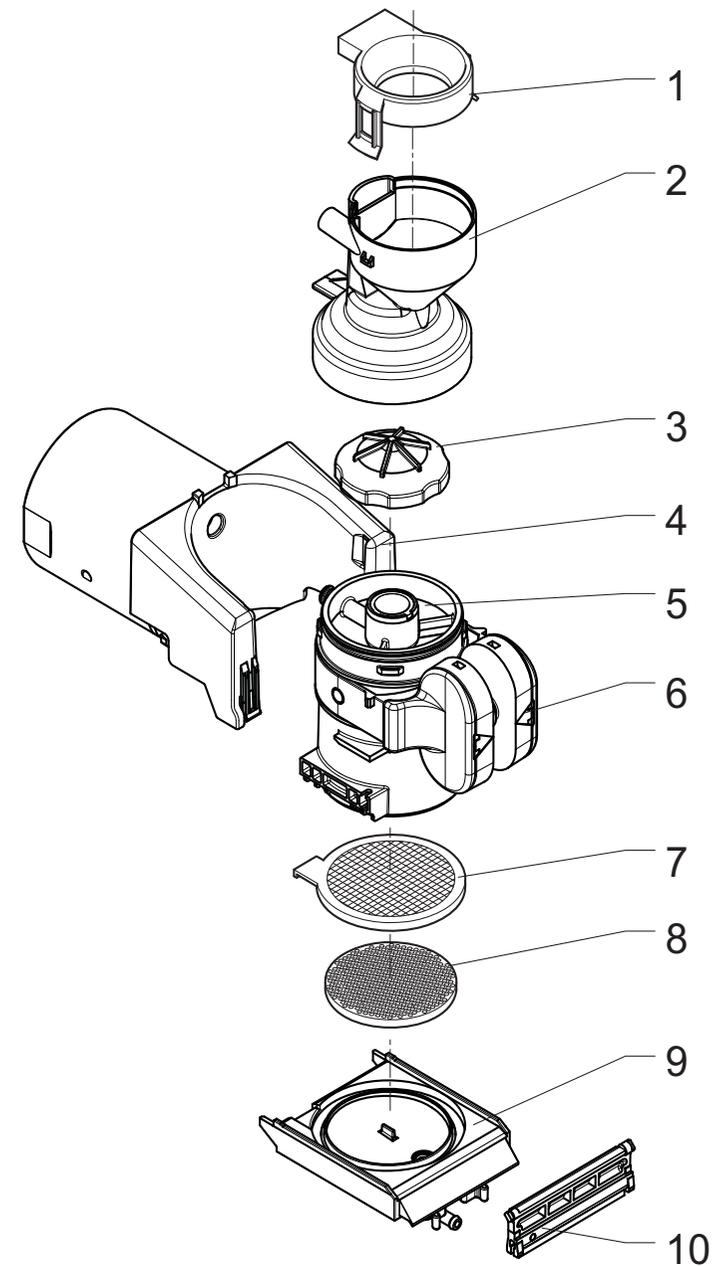
Cleaning the freshbrew unit

- Periodically, according to the operating condition of the machine and in any case at least weekly, it will be necessary to clean all parts that come in contact with the drink.
- Washing can be carried out in a dishwasher (60°C max.) or using normal dish detergent.
- The fresh-brewer consists in the following parts, see illustration:

Note: Only clean the air cylinder, when necessary!

Legend to illustration

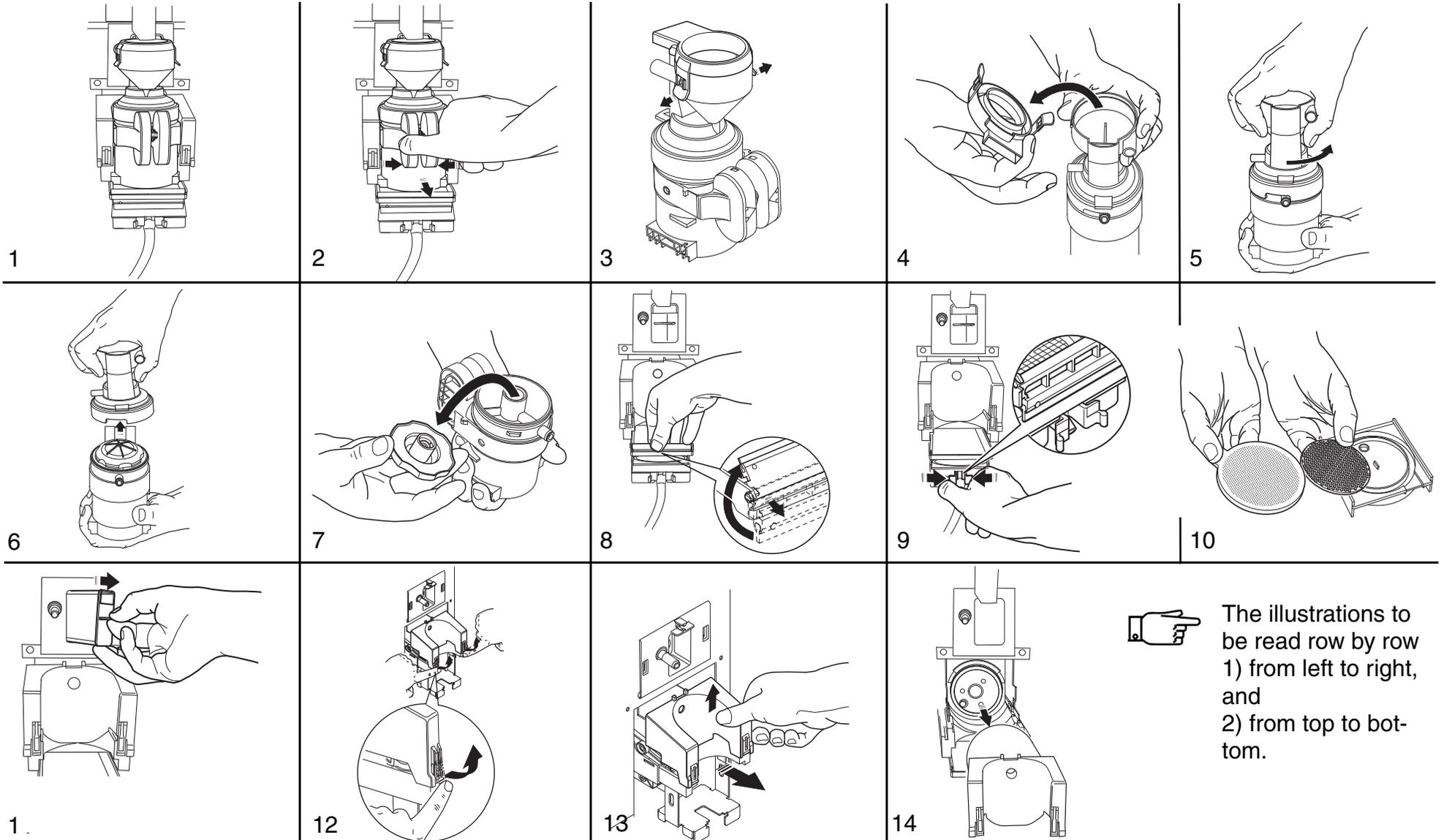
- 1 - Mixing funnel hood
- 2 - Mixing funnel
- 3 - Upper valve
- 4 - Air cylinder
- 5 - Brewer cylinder
- 6 - Cylinder grip
- 7 - Filter
- 8 - Filter gasket
- 9 - Filter support spring
- 10 - Scraper



Deep cleaning

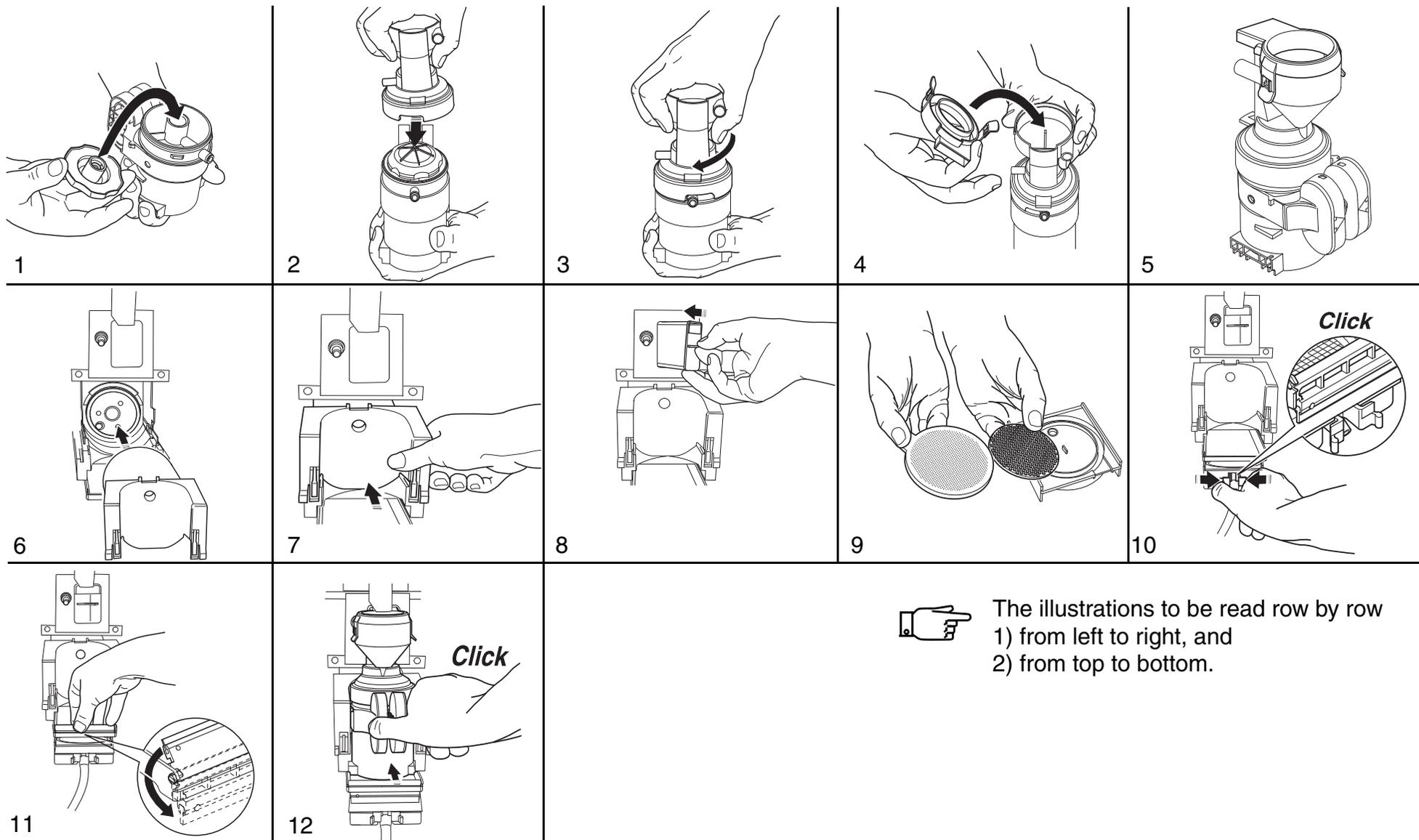
Disassembling the freshbrew unit

The parts to be cleaned are disassembled in the sequence indicated below:



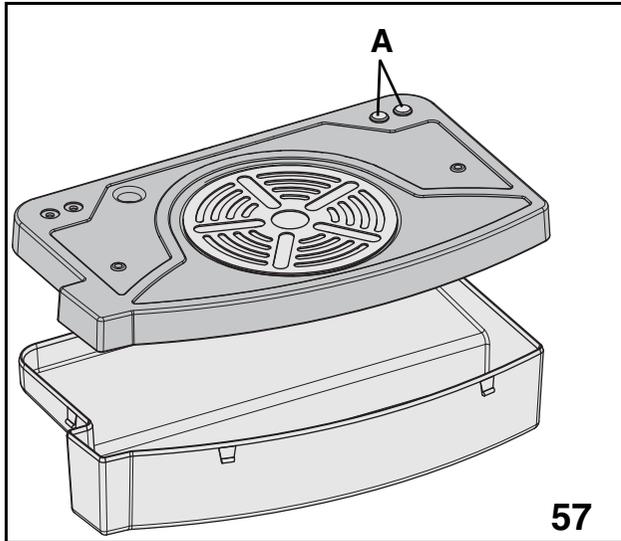
Reassembling the freshbrew unit

The parts of the freshbrew unit are reassembled in the sequence indicated below:



The illustrations to be read row by row
 1) from left to right, and
 2) from top to bottom.

Deep cleaning

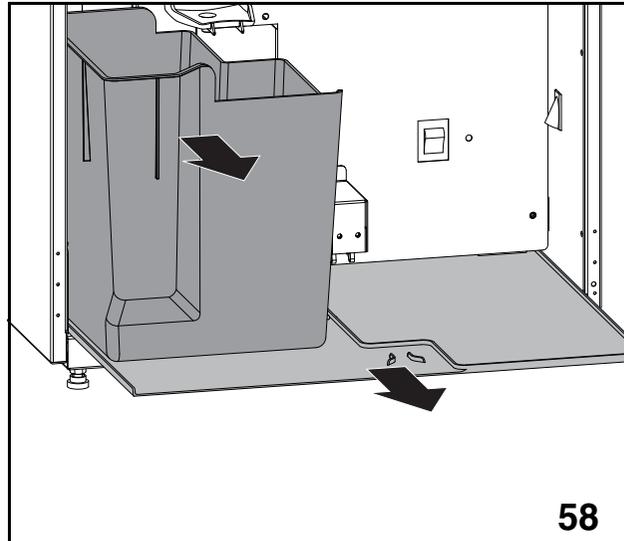


Cleaning the drip tray

- Remove the lid from the drip tray and empty the drip tray.
- Clean the drip tray and its parts ((*fig. 57*)) (*see regular cleaning*).

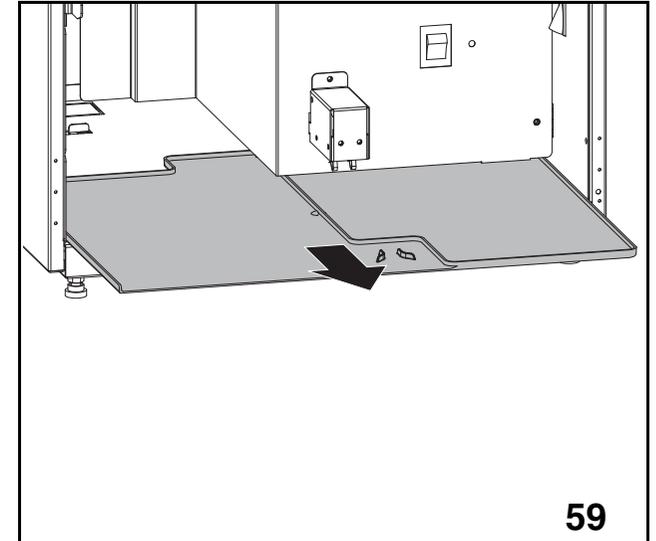


Always wipe the sensor (A) in the lid dry (*fig. 57*).



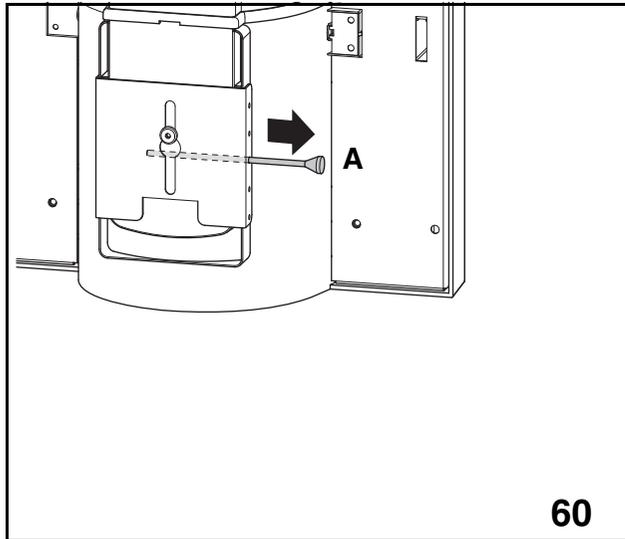
Emptying the solid waste container

- Take out the solid waste container, empty it and insert a new liner (*fig. 58*).



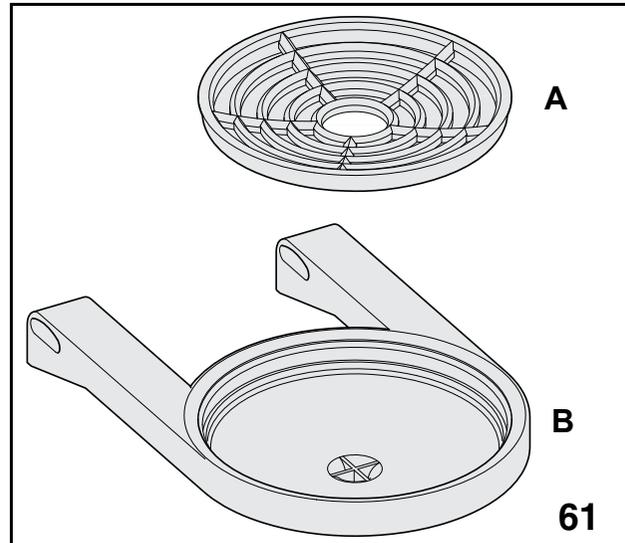
Cleaning the base tray

- Remove and clean the base tray from machine (*fig. 59*).

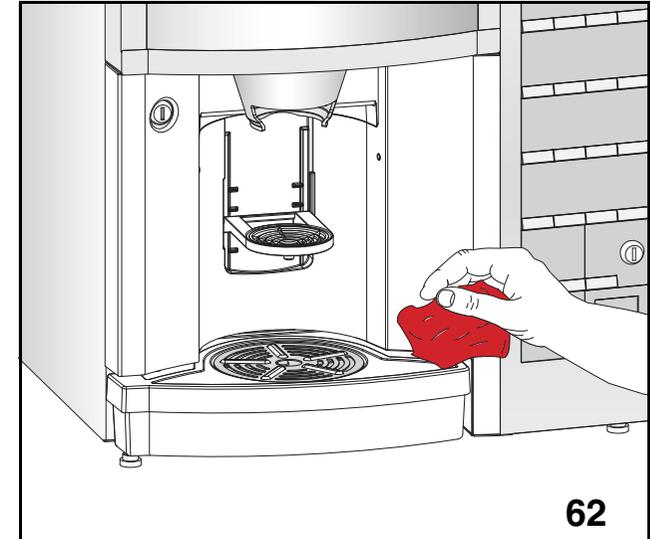


Cleaning the cup carrier

- Remove the cup carrier (A) (*fig. 60*) (see *regular cleaning*).



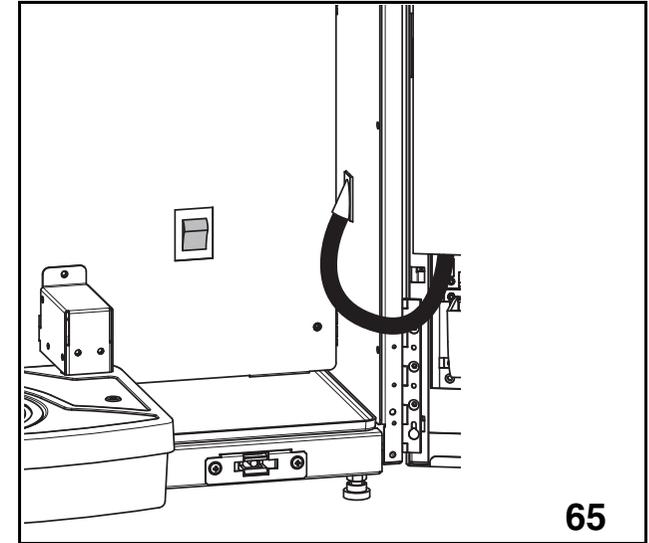
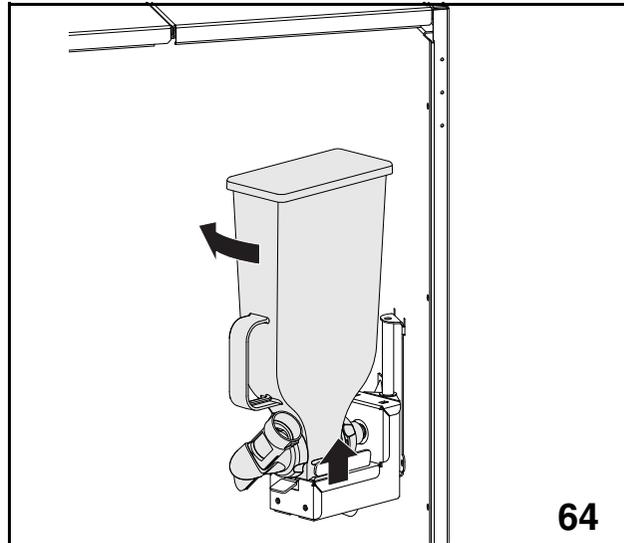
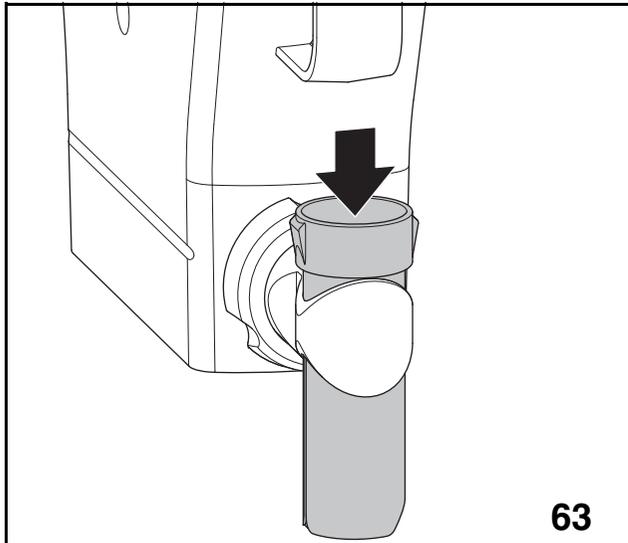
- Clean the drip grid (A) and tray (B) (*fig. 61*) (see *regular cleaning*).



Cleaning inside and outside

- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth (*fig. 62*).
- Flush all parts which have been soaking thoroughly with clean and warm water.
- Dry all parts with a dry cloth.

Deep cleaning



Mounting cleaned parts



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

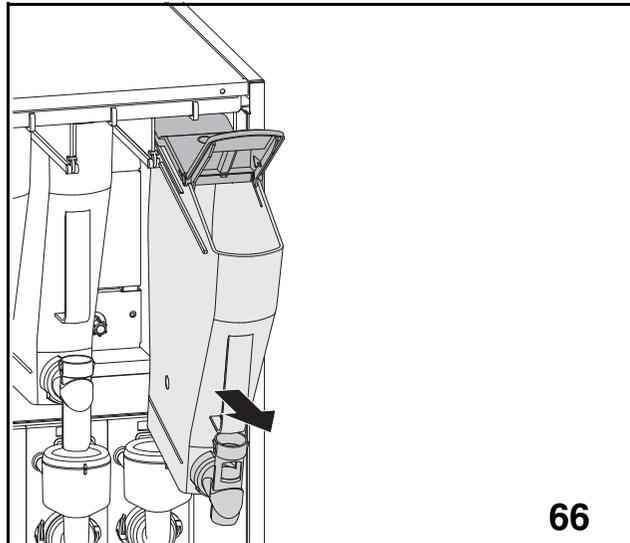
- Remount all parts in reverse order.
- As to the freshbrew unit, see “Reassembling the freshbrew unit” on page 51
- Remount all canisters and push the outlet tubes downwards to open the outlet spouts of the canisters (fig. 63).

- Relocate the ingredient canister located in the side of the cabinet in its bracket¹.
- Lift up the bracket with canister and swing it back on proper place (fig. 64).
- Push the outlet tube downwards to open the outlet spout of the above mentioned canister.

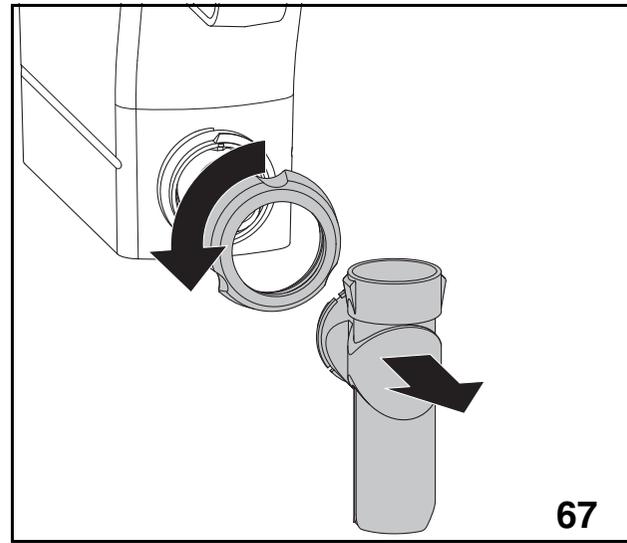
1. This is an option and may not be present in your machine.

Rinsing and last check

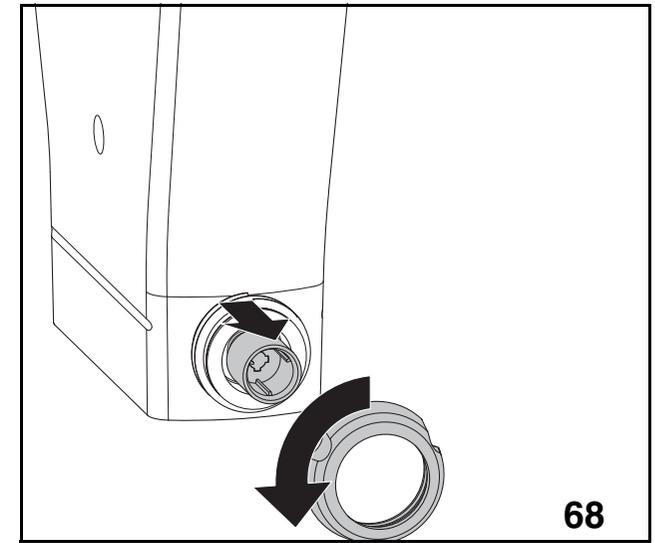
- Turn on machine with the main switch (fig. 65).
- Rinse machine twice (see *regular cleaning*).
- Clean outside of machine with a clean damp cloth.
- Perform a test dispensing:
 - by pressing a selection button e.g. coffee with milk and sugar, or
 - by using the “Dispensing Test”-funktionen, see “Last check” on page 40.



66



67

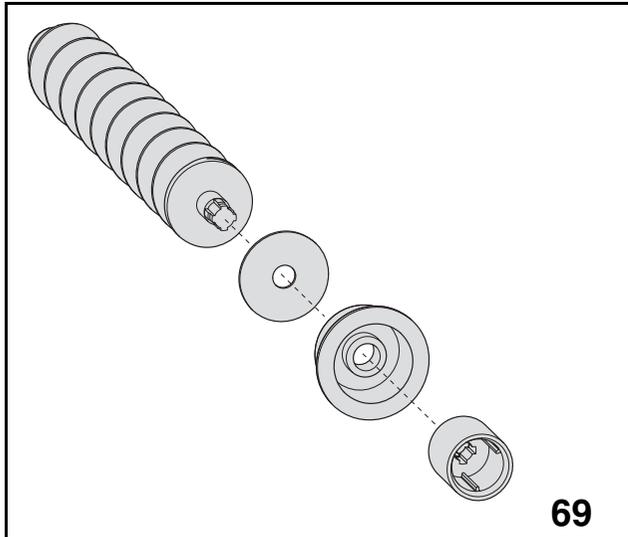


68

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. 66*) 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. 67*).
- Unscrew locking nut on back side of canister and remove the dosing system (*fig. 68*).

Occasional routines

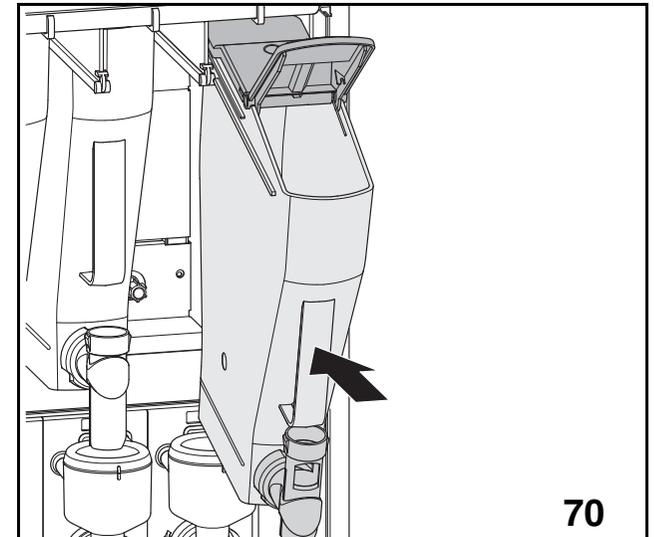


- Separate dosing system (*fig. 69*):
 - coupling
 - sealing bushing
 - auger
 - felt disc



Allé 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.

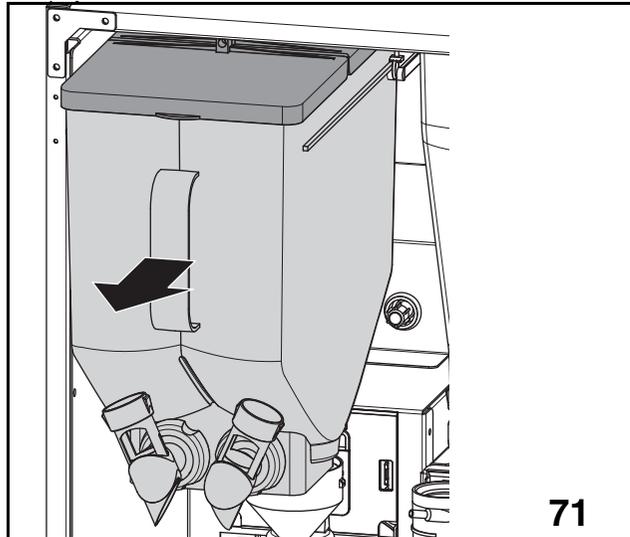


- Return canister to its former position (*fig. 70*).
- Fill canister with instant ingredient.
- Repeat procedure for all canisters.

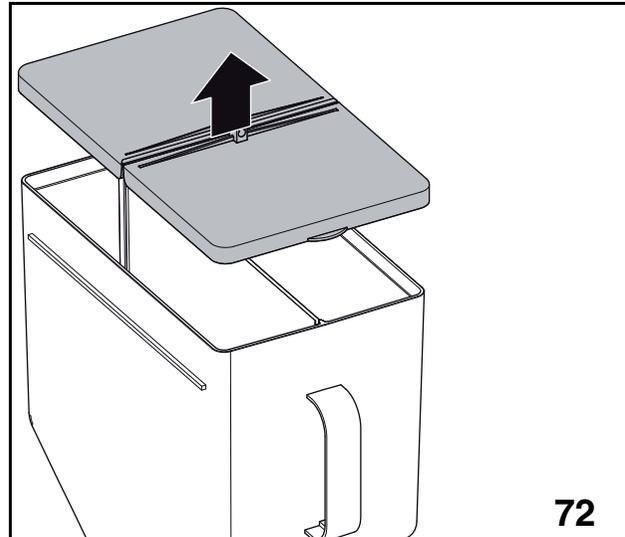


Ensure that the outlet tube points the open end downwards.

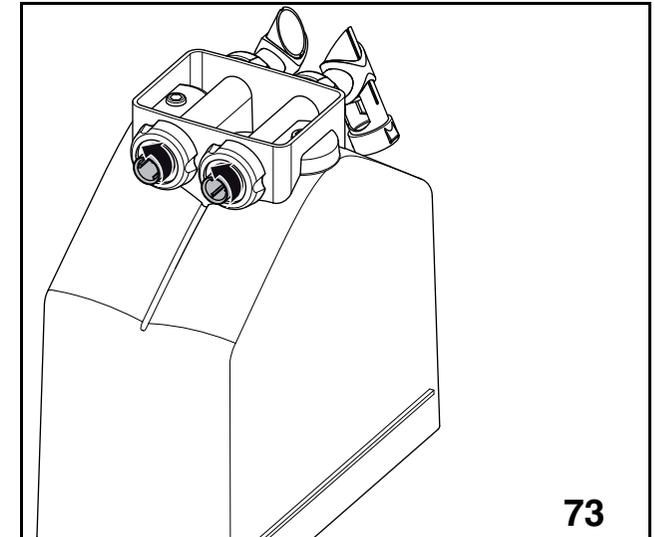
The canisters must always be returned to their original position.



71



72



73

Cleaning the coffee canister

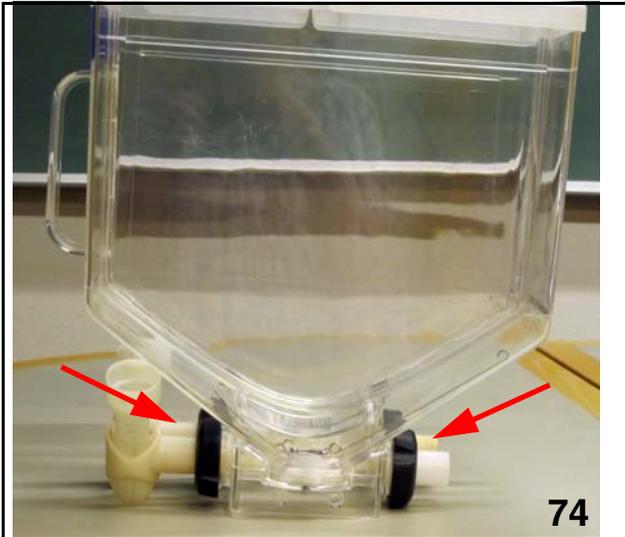
- Close the outlet spouts (*fig. 71*).
- Pull forwards and remove the freshbrew ingredient canister from its suspensions rails (*fig. 71*)
- Remove the lid and empty the contents of the canister into a plastic bag or a clean container (*fig. 72*).
- Place the canister upside down on a table.
- Loosen the remaining coffee by turning the coupling (*fig. 73*) and by knocking on the bottom of the dosing systems.
- Wipe the inside of the canister with a soft, clean and dry brush.



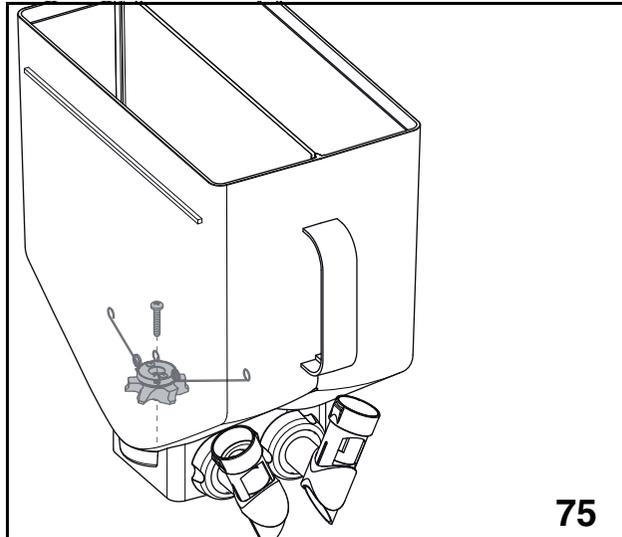
Take care not to damage the mixing wires.

The canister and canister parts are **not** dishwasher-proof.

Occasional routines



- For a heavily soiled canister, unscrew locking nuts on front side of canister and remove the outlet spouts(*fig. 74*).
- Unscrew locking nuts on back side of canister(*fig. 74*).



- Remove separating wall inside canister(*fig. 75*).
- Loosen the retaining screw of each auger (*fig. 75*) and carefully remove the dosing systems.



Take care not to damage the mixing wires.

Do not use a brush.

- Clean the canister in hot water.

- Dry the canister.
- Assemble canister and dosing systems.
- Fill canister with freshbrew ingredient and reinsert in machine.

Replacing brewer filter and gasket

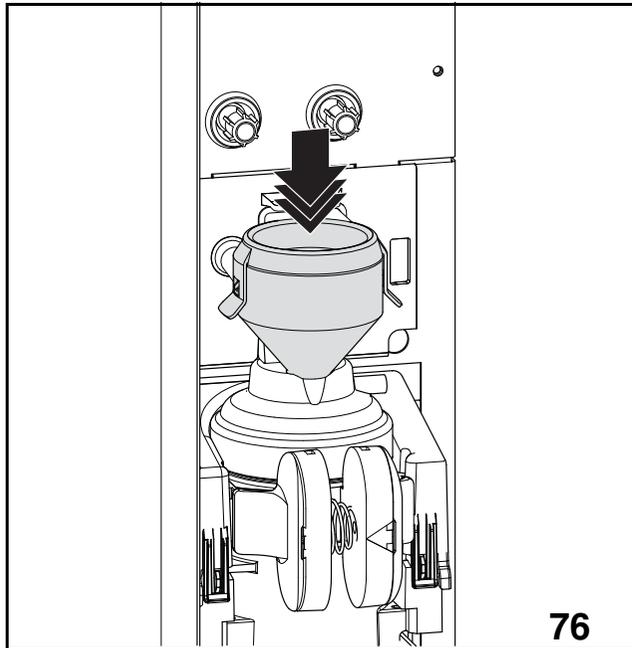
- As well as cleaning every week and/or every 1,000 selections, a nylon brewer filter or the gasket for a metallic filter must be replaced after a certain amount of selections, even if apparently still efficient:
 - Nylon filter for coffee: every 25.000 dispensings
 - Gasket for metal filter: every 50.000 dispensings.



Be sure to use correct nylon filter for tea / coffee brewing:

- nylon tea filter has a red seal.
- nylon coffee filter has a neutral white seal.

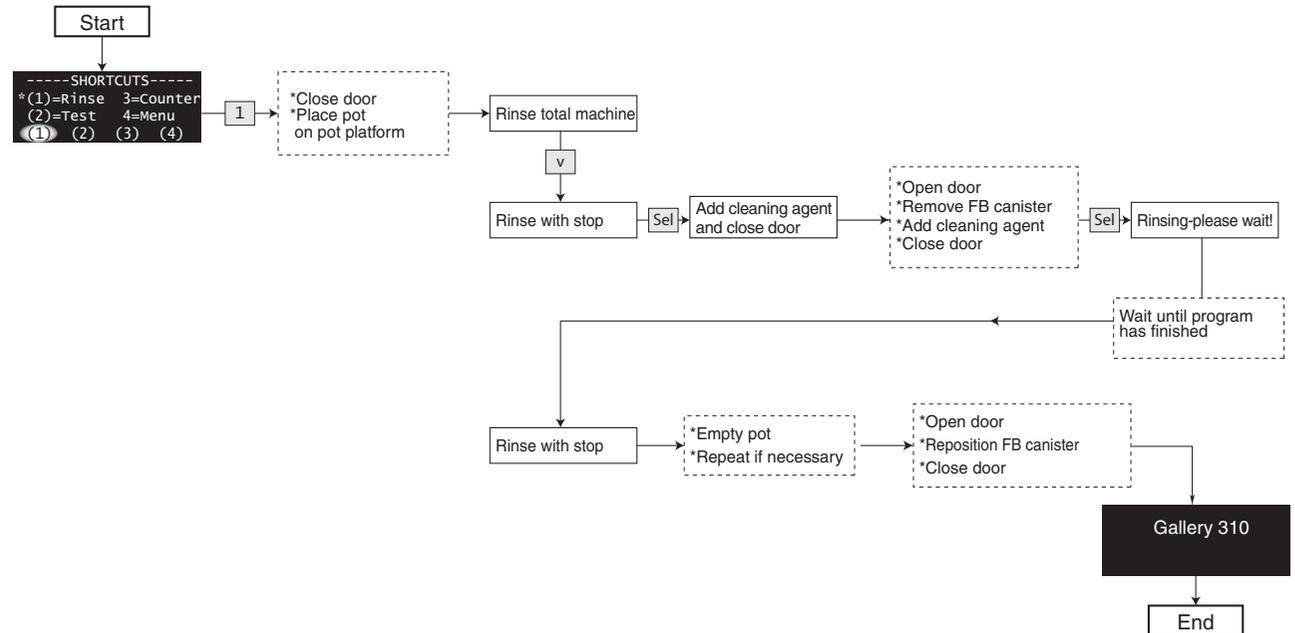
Occasional routines



Rinsing / descaling the brewer

The brewer rinse procedure automatically carries out four rinse cycles, one time with cleaning agent and three times with clean water (fig. 76).

- Have an empty jug (min. 1.5 l) and cleaning or descaling agent ready.
- Open the door, remove the coffee canister, turn to the display and follow the diagram to perform a rinse of the brewer.



Do not stop the rinsing before the full four cycles are completed as otherwise residues of the cleaning or descaling agent may remain in the brewer and outlet hose.



Should the procedure be interrupted, e.g. if the door is accidentally opened too early, the brewer must either be disassembled and rinsed manually or a new rinse procedure must be performed.



There is a risk of scalding from hot water.

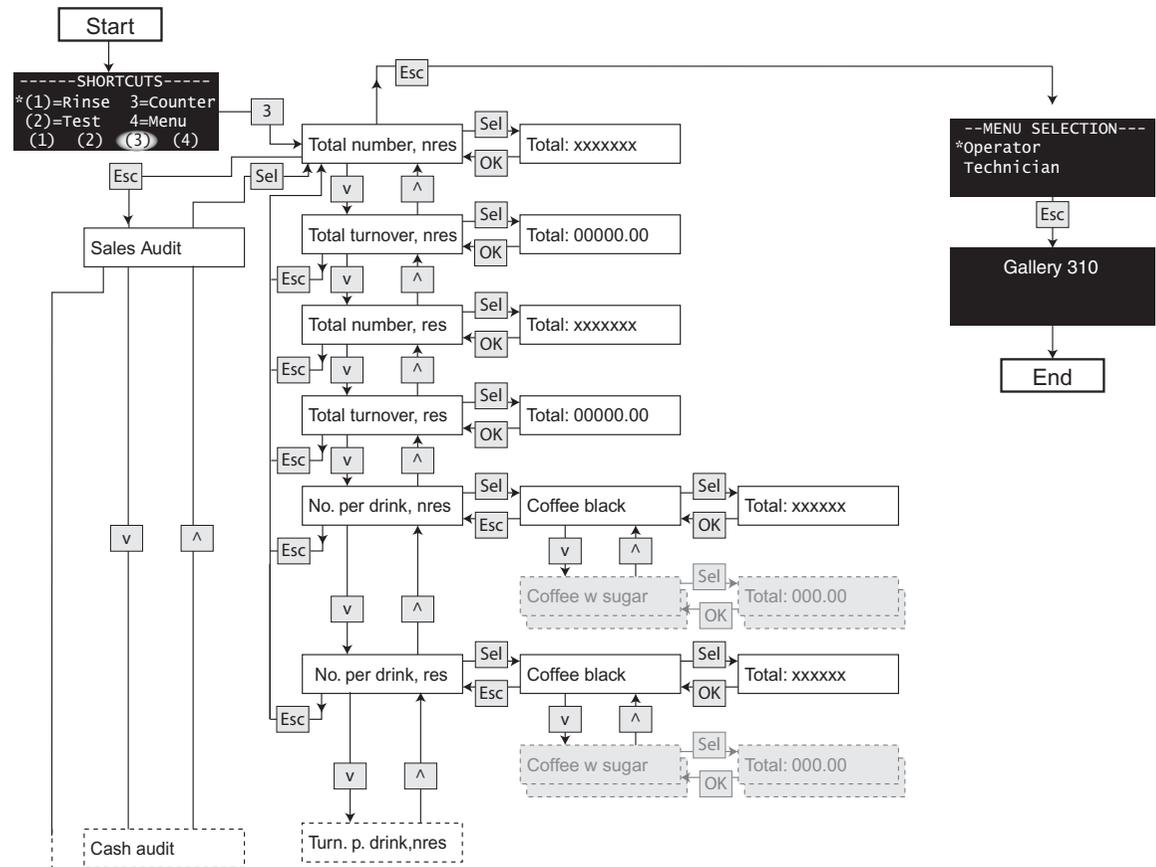


Most descaling agents are caustic. To protect your eyes and your skin follow the manufacturer's instructions

Calling and resetting counters

Follow this diagram to check and reset counters.

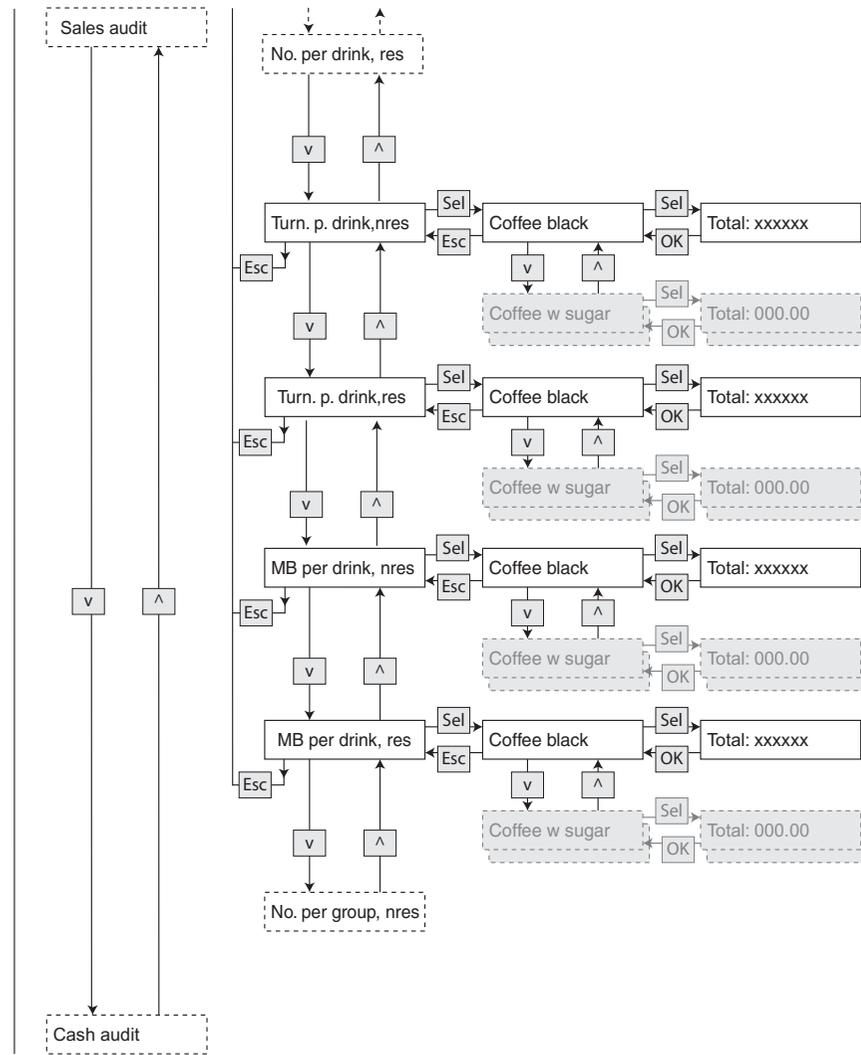
Sales turnover and numbers of items sold are available as totals as well as by individual types of drink selections.



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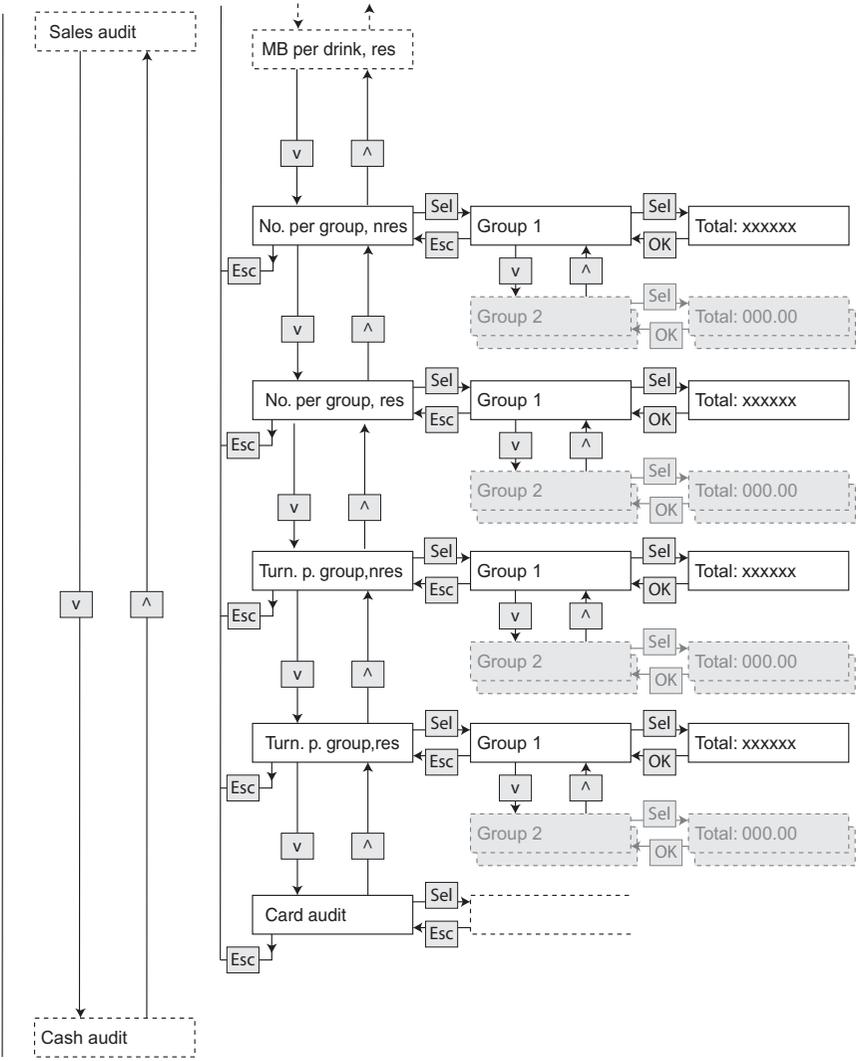
Additional routines

Diagram continued



Continued on next page

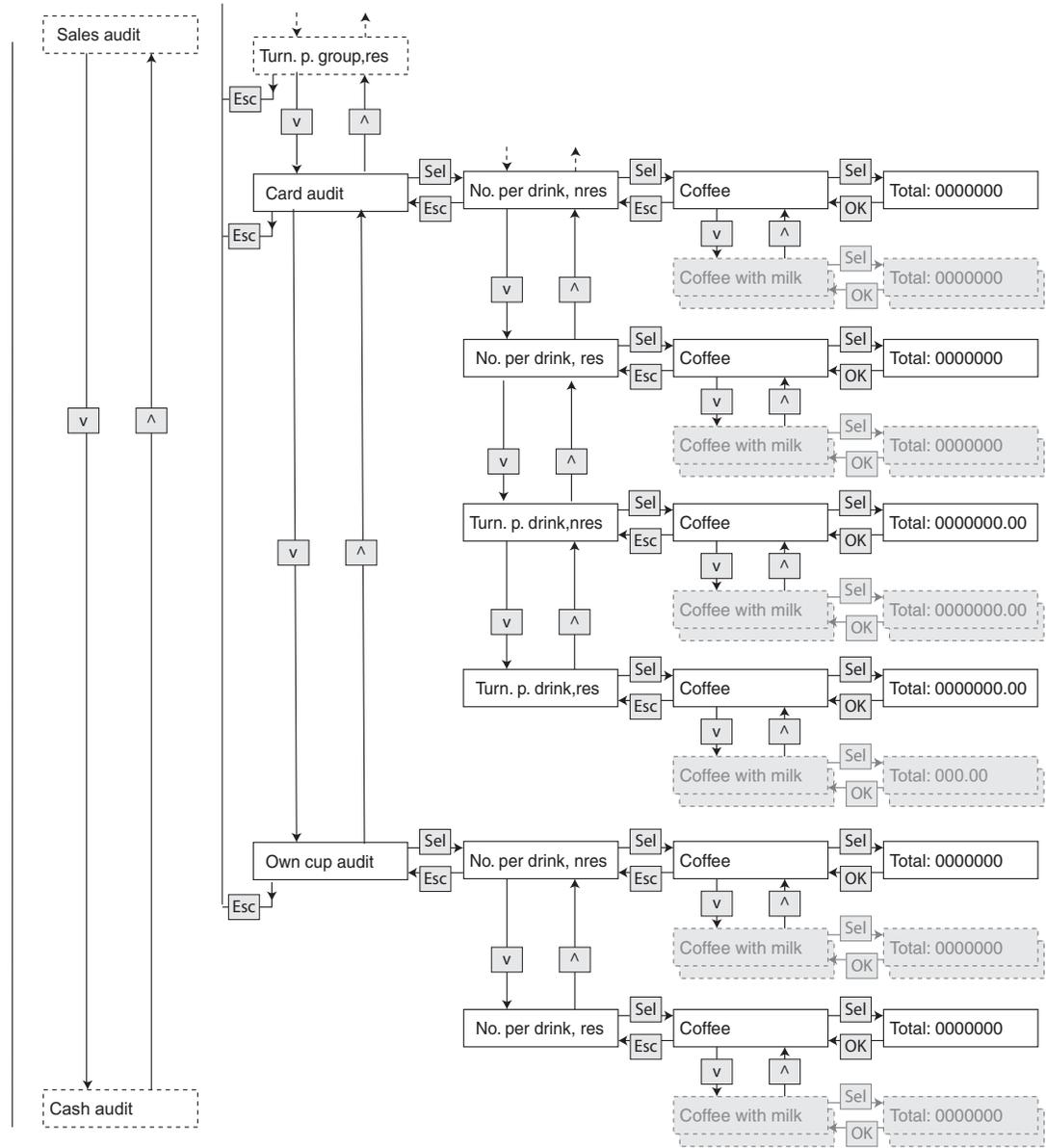
Diagram continued



Continued on next page

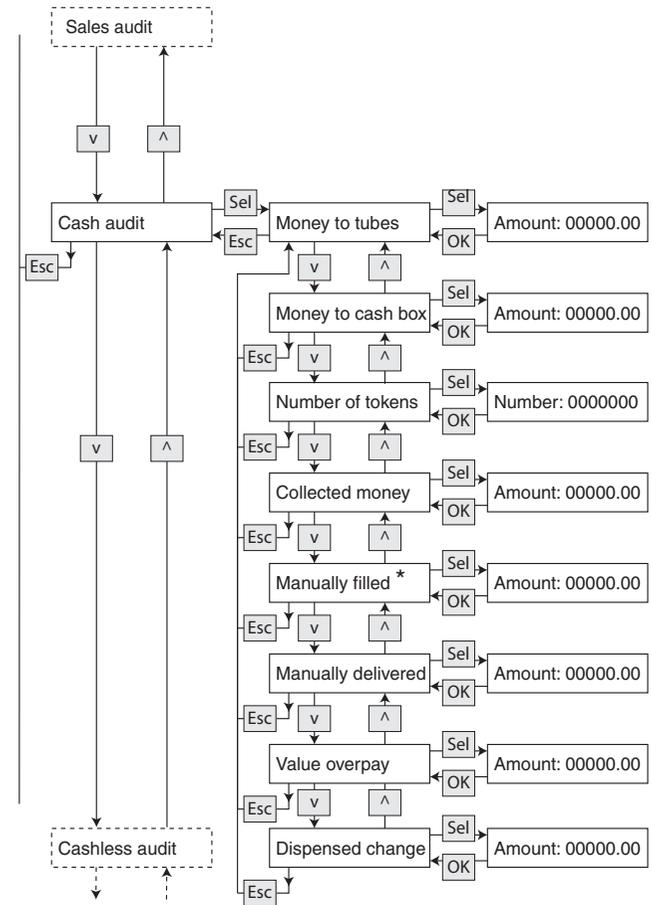
Additional routines

Diagram continued



Continued on next page

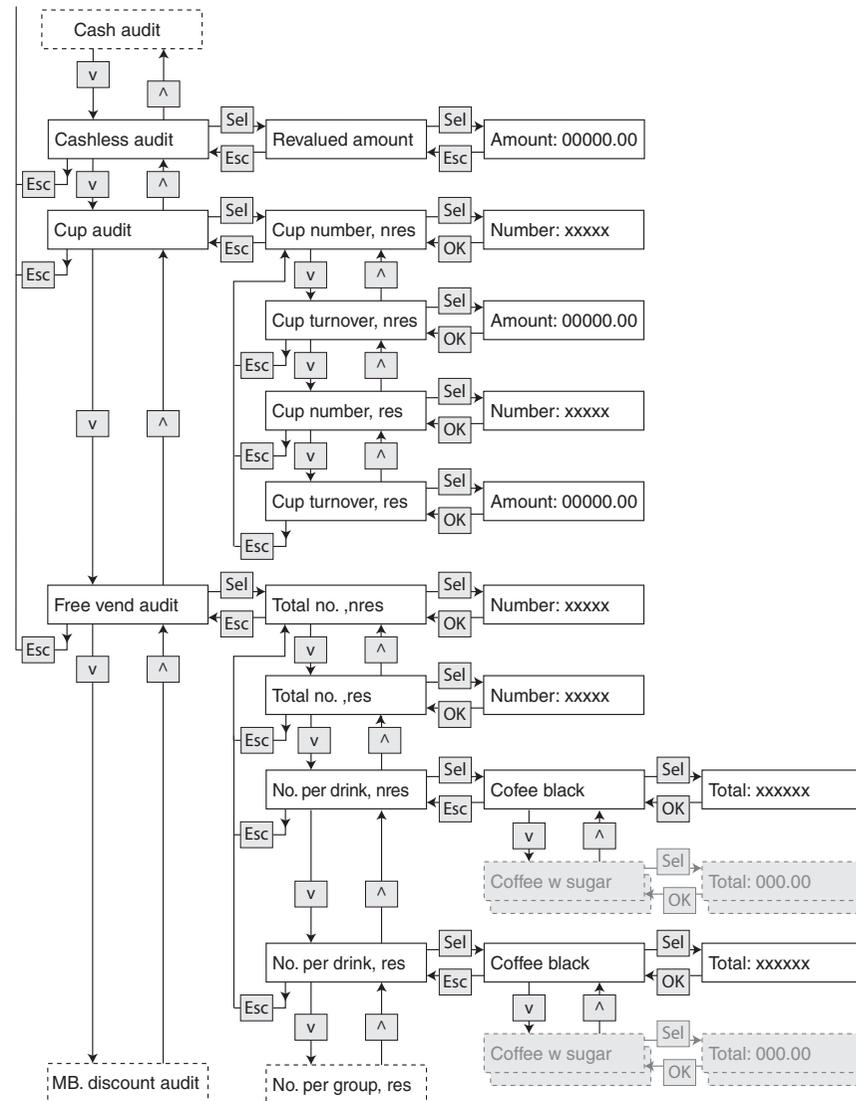
Diagram continued



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

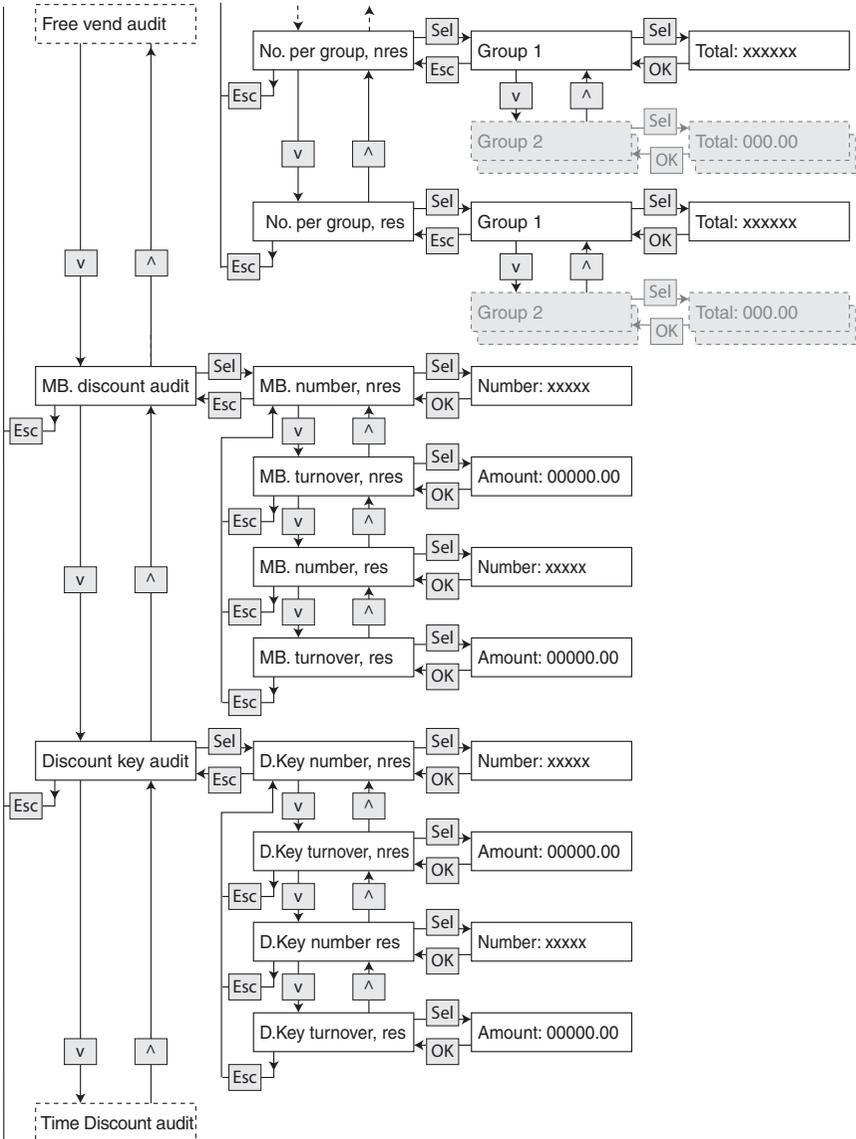
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Diagram continued



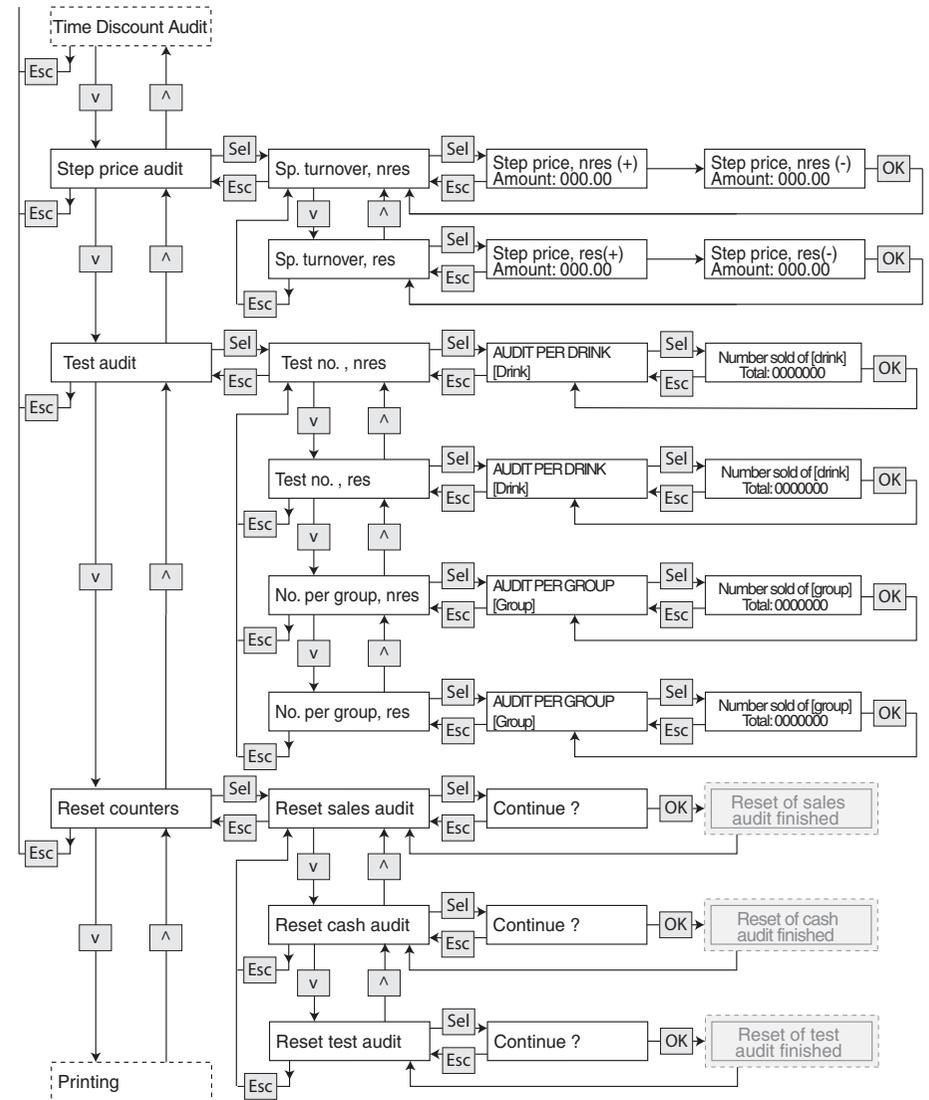
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Diagram continued



Continued on next page

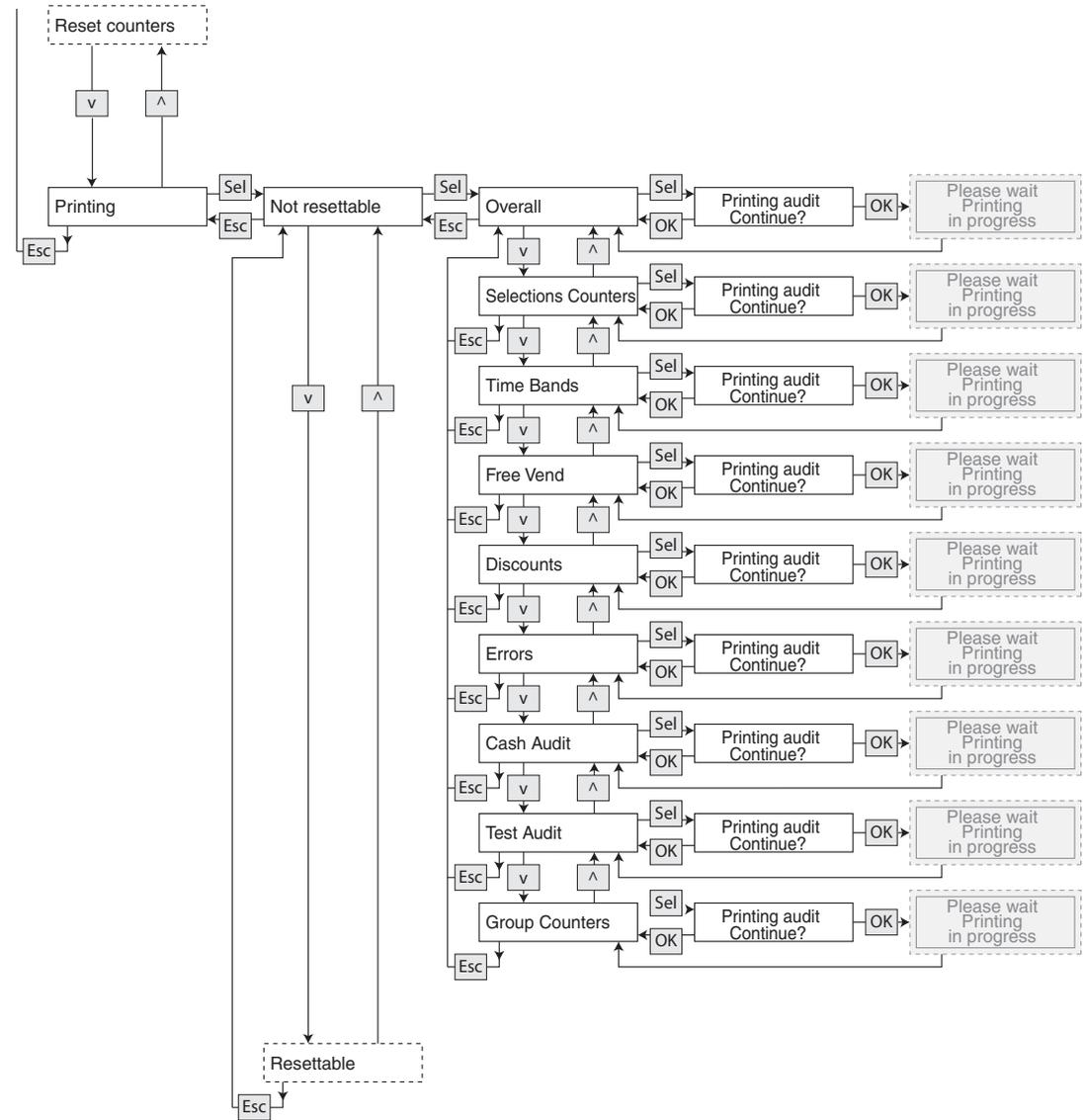
Diagram continued



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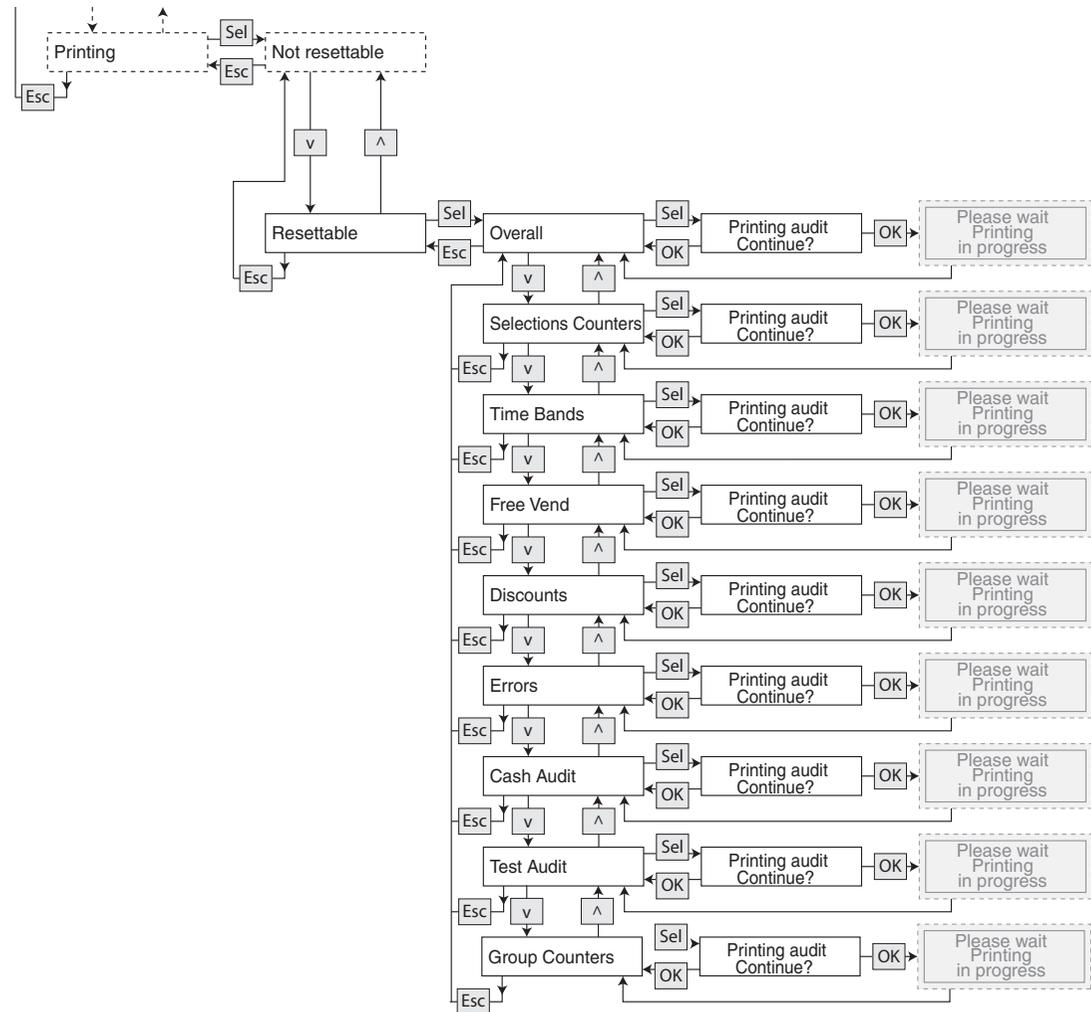
Additional routines

Diagram continued

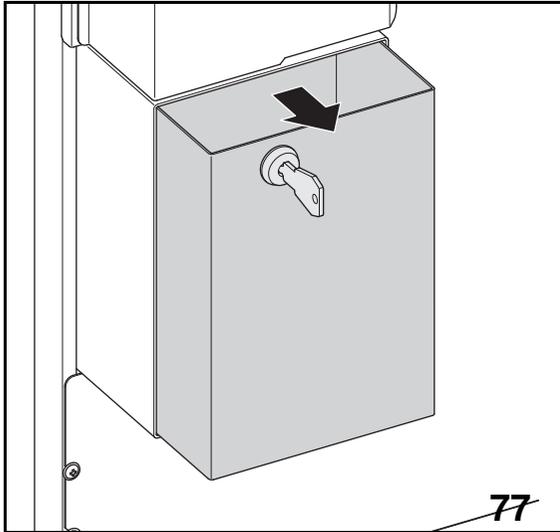


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Diagram continued



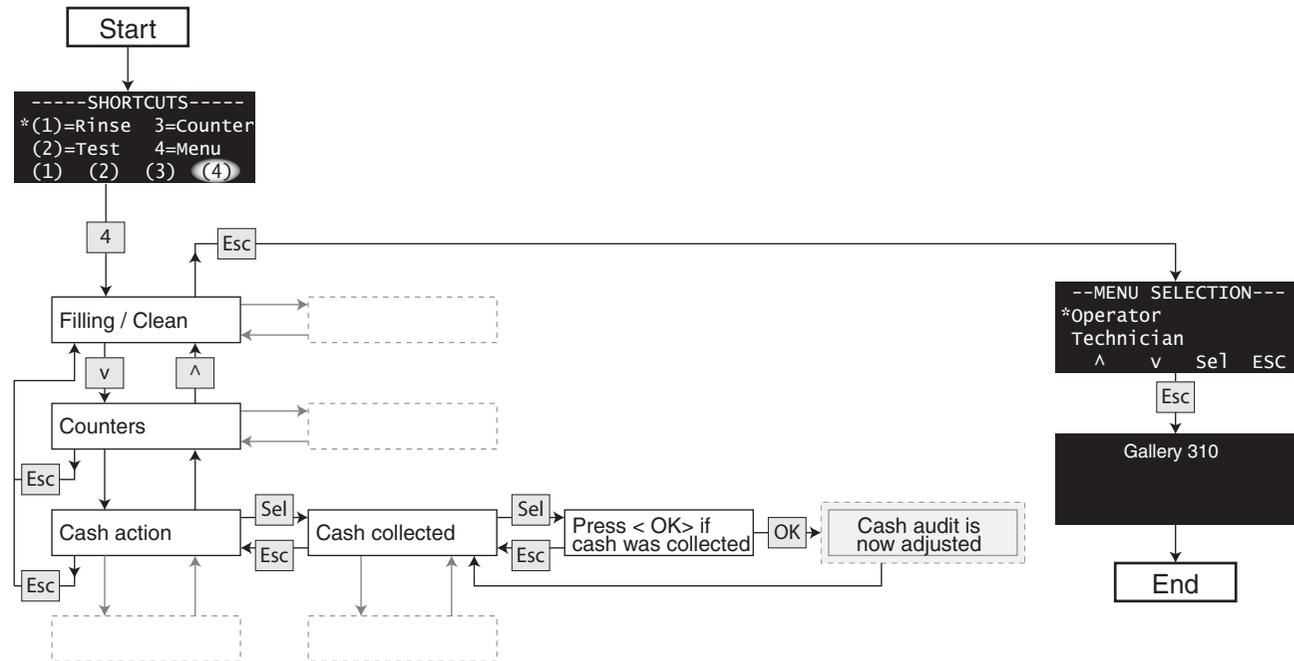
Additional routines



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. 77)
- 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 61).



Adding change manually

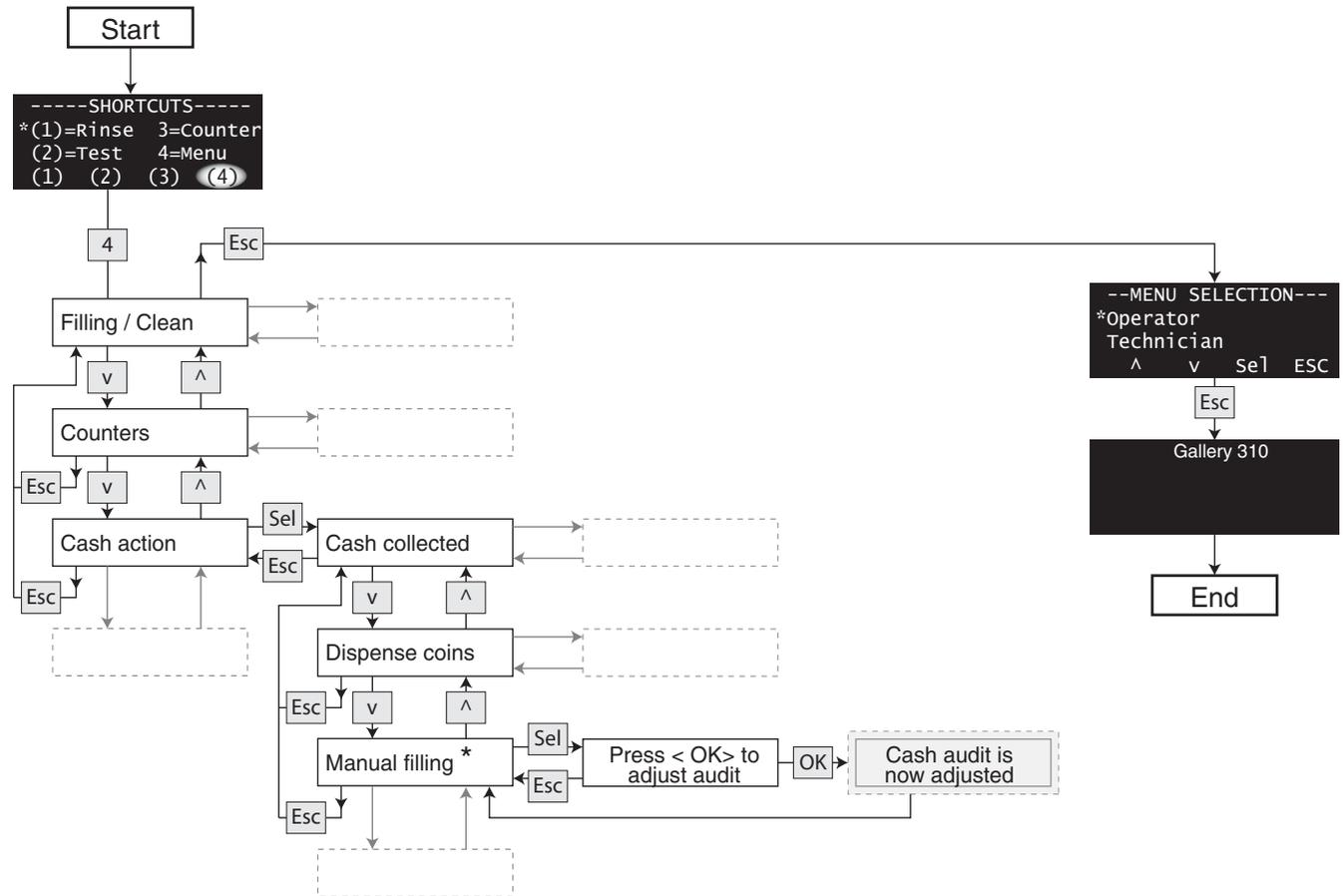


This procedure is applicable only to BDV and MDB/ICP coin mechanisms.

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 61)



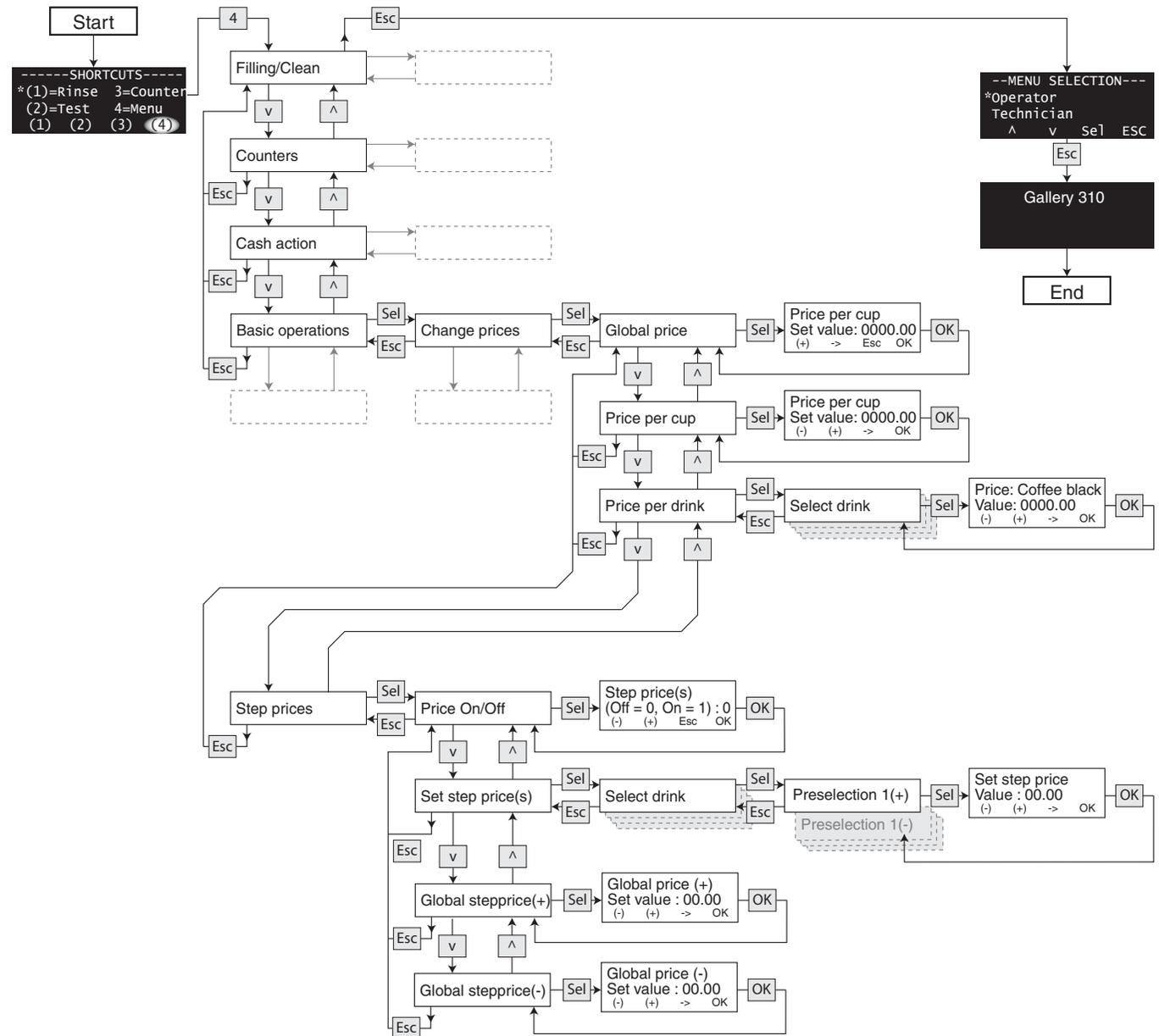
* Applicable only to BDV and MDB/ICP coin mechanisms.

Additional routines

Changing prices

Follow this diagram to change the price of a drink.

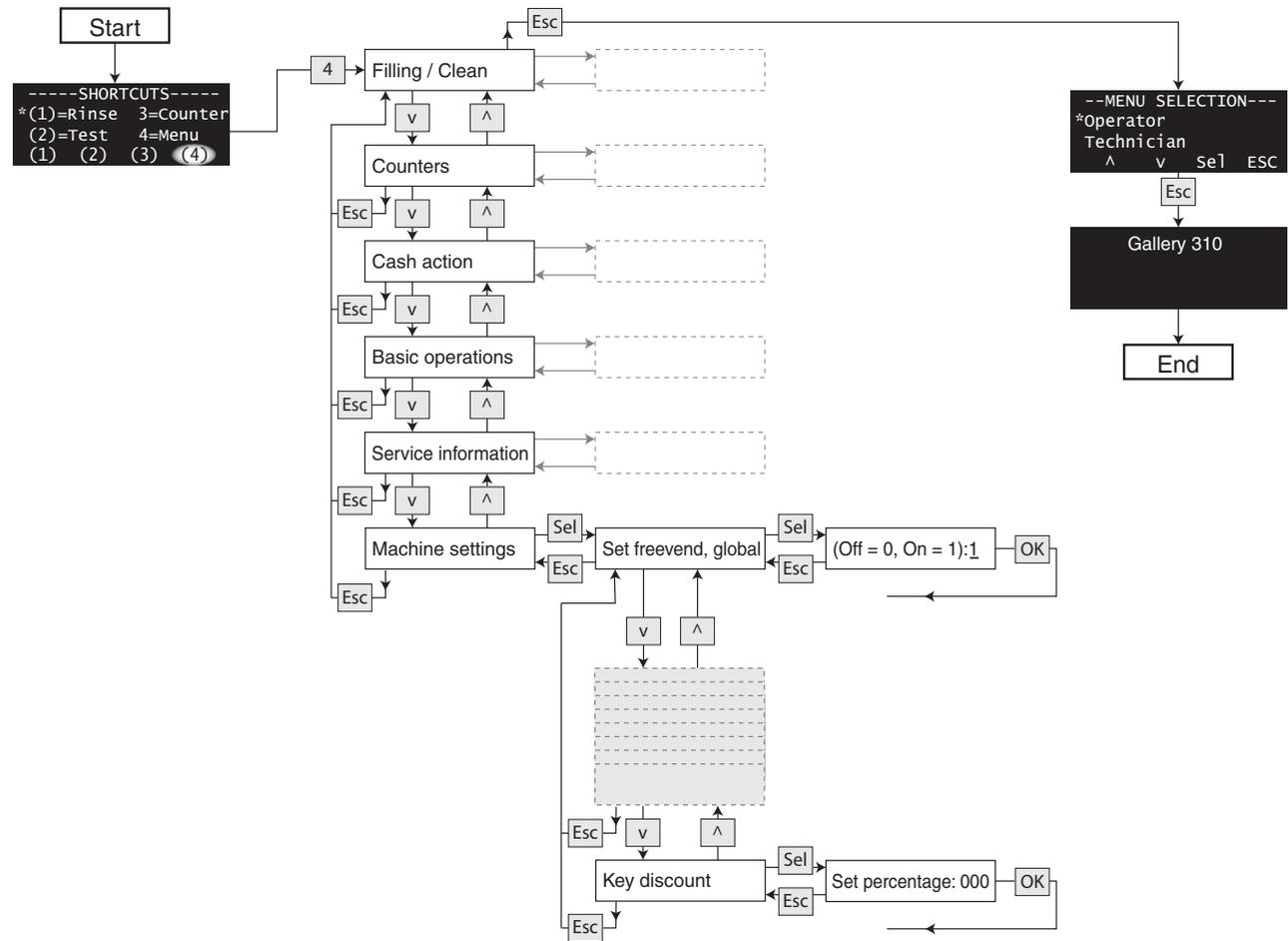
See the section *Settings buttons* on page 13 for an explanation of how to use the Plus (+), Minus (-), Next (->) and Save (OK) buttons.



Setting of free vend and key discount

Follow this diagram to

- turn free vend on or off
- or
- set or change key discount rates



Additional routines

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 <i>end time</i> cannot be earlier than the <i>start time</i> 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)			

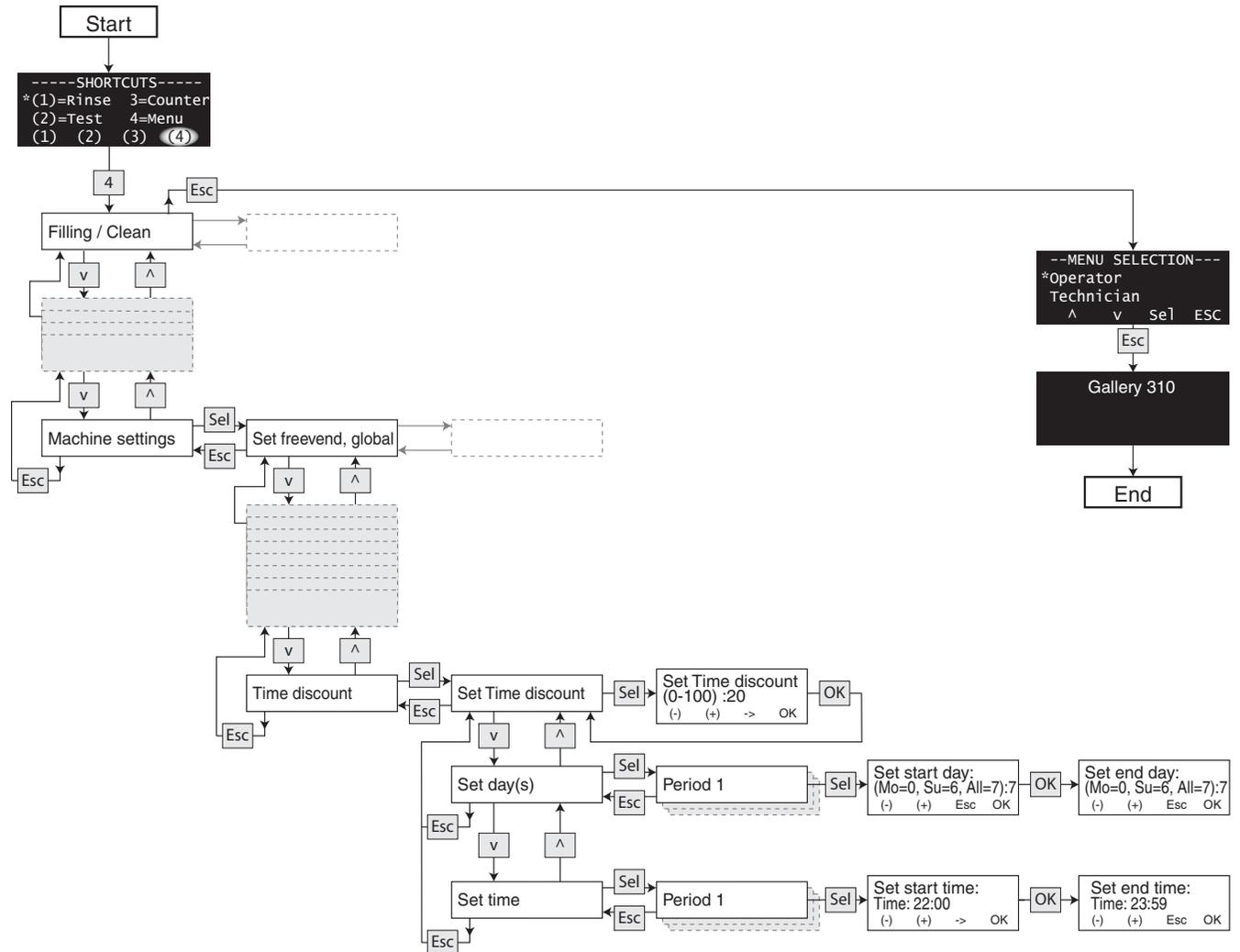
Additional routines

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 <i>end time</i> must not be earlier than the <i>start time</i> 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 machine is ready for vend and a drink can be selected.

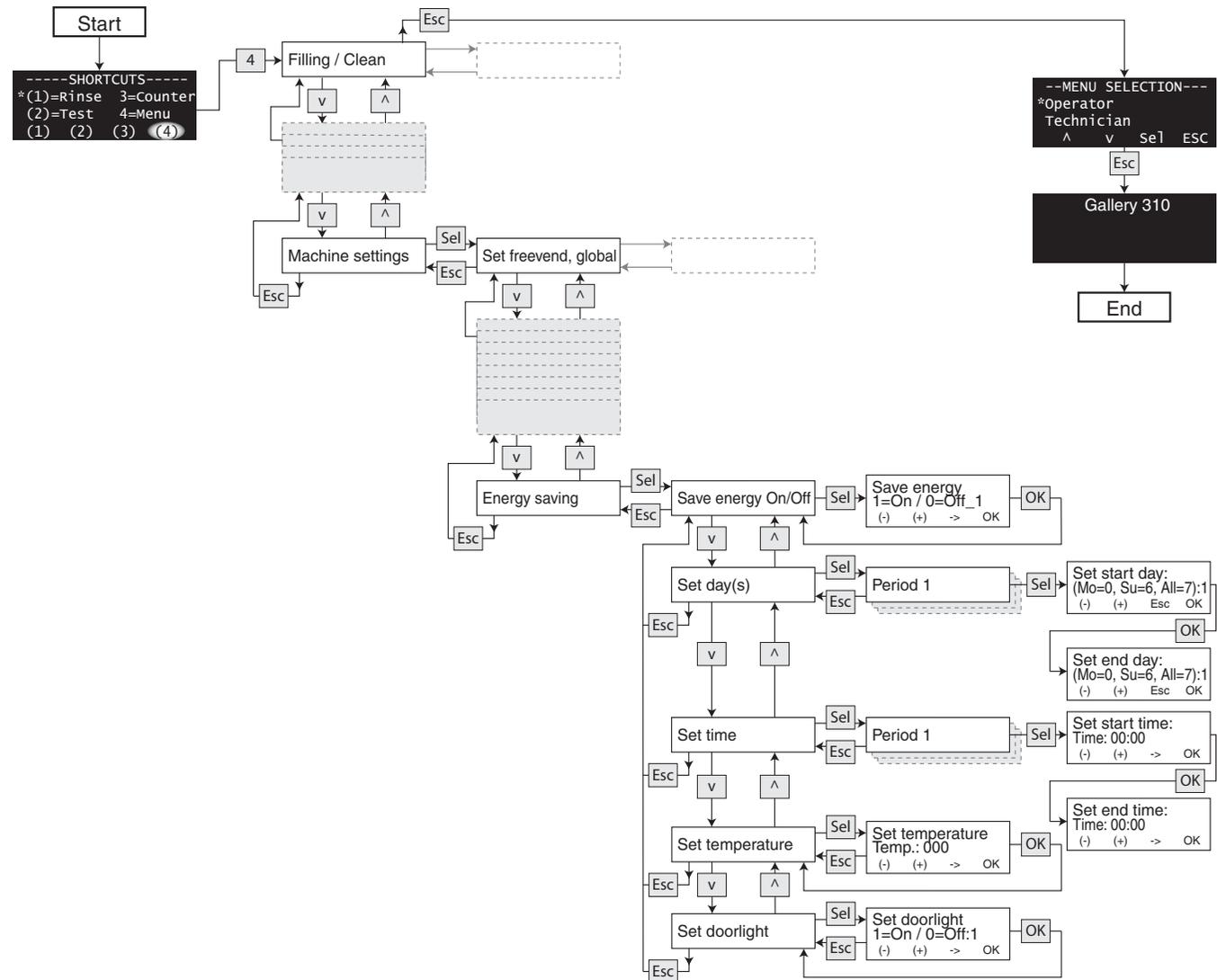
When the selection buttons have been left untouched for more than 10 minutes after the last drinks dispensing, and an energy saving period is still in force, the machine returns to the energy saving mode.

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.



Display messages and trouble shooting

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
Base tray full	<ul style="list-style-type: none">• Empty and clean base tray. Wipe it dry.
Cleaning required	<ul style="list-style-type: none">• The 'rinse time period' is exceeded. Clean the machine and use one of the rinse functions, see "<i>Rinsing the machine</i>" on page 39.
Drip tray full	<ul style="list-style-type: none">• Empty and clean drip tray. Wipe sensor dry
Energy saving mode	<ul style="list-style-type: none">• 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 mode.
No SB1 (or2) cyl. pressure	<ul style="list-style-type: none">• Remove blocking object from upper valve of brewer cylinder.
Out of service	<ul style="list-style-type: none">• Turn the machine off and on.
Please remove cup	<ul style="list-style-type: none">• Remove cup from cup carrier.
Please remove pot	<ul style="list-style-type: none">• Remove jug from jug platform.
Rinse in progress..	<ul style="list-style-type: none">• Wait until machine has finished automatic rinse function.
SB Piston error	<ul style="list-style-type: none">• Clean the brewer unit.
SB Scraper error	<ul style="list-style-type: none">• Clean the brewer unit.

Display message	Reason and/or Corrective action
Temperature low	<ul style="list-style-type: none">• Wait until the water is heated sufficiently (maximum 13 minutes).
Water level low	<ul style="list-style-type: none">• Descale water inlet valve.• Remove impurities from water filter. Replace if necessary.• Remove impurities from water supply connection.
Branch pipe error	<ul style="list-style-type: none">• Switch machine off and on.• Remove blocking cup• Clean branch pipe system, i.e. dispense head, hoses and mixing funnels

Display messages and trouble shooting

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
Coins have difficulties being accepted.	<ul style="list-style-type: none">• Press the coin return button• Please confer with suppliers manual.
Drinks are cold	<ul style="list-style-type: none">• Check if power has been interrupted recently or check if thermostat is defective.
Flavour of drink is not satisfactory	<ul style="list-style-type: none">• 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.
Freshbrewer unit is malfunctioning.	<ul style="list-style-type: none">• Reassemble freshbrewer unit correctly.
Ingredients are moist and become lumpy in canisters	<ul style="list-style-type: none">• 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 reinstall components as necessary.
Liquid escaping from machine	<ul style="list-style-type: none">• Ensure that solid waste container, trays, canisters, mixing funnels and dispensing hoses are positioned correctly.• Check if sensor for drip tray lid is soiled. Clean as necessary.

Fault	Corrective action
Liquid in bottom of machine.	<ul style="list-style-type: none"> • One or more hoses of the dispense head are not in place. • A whipper housing seal is missing.
Machine dispenses drinks for free	<ul style="list-style-type: none"> • Check prices. Reset as necessary. • Switch off free vend.
Machine is out of function	<ul style="list-style-type: none"> • 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.
Mixing system overflows.	<ul style="list-style-type: none"> • 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.
No drinks are dispensed	<ul style="list-style-type: none"> • Check if mixing funnels are blocked, and clean as necessary. • Check the coffee/tea filter, and clean as necessary.
Only water is dispensed, no ingredient	<ul style="list-style-type: none"> • 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.
Quantity of drink is inadequate or dispensing hose has a kink	<ul style="list-style-type: none"> • Replace or clean clogged components. Install hose of correct length.

Display messages and trouble shooting

Fault	Corrective action
The drip tray or the solid waste container is full with water or waste	<ul style="list-style-type: none">• Empty
Too little water or no water is dispensed	<ul style="list-style-type: none">• Ensure that water pipes are not blocked.
No cups are dispensed	<ul style="list-style-type: none">• Check cup mechanism and cup turret. remove jammed cups and refill cups as necessary.
Drinks dispensed, but no cups and no display messages	<ul style="list-style-type: none">• Cup sensor glasses are soiled, wipe dry.
Machine does not shut down when drip tray is full.	<ul style="list-style-type: none">• Check if sensors in drip tray are soiled. Clean as necessary.

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Odense, 01/01/2010

OVERENSTEMMELSESRKLÆRING 
DECLARATION OF CONFORMITY

Maskinen beskrevet på identifikations-pladen stemmer overens med lovgivningerne, der er indeholdt i de europæiske direktiver listet til højre, og med de efterfølgende ændringer og tillæg.

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 harmoniserede standarder eller tekniske specifikationer, der er i overensstemmelse med god konstruktionspraksis i.h.t. gældende sikkerhedsforskrifter, der er i kraft i EF er:

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:

Identifikation
Identification

Machine type: Gallery 2100 / Gallery 3100

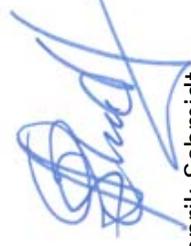
Serial number: _____

Europæiske direktiver: European directives:	Erstattet af: Repealed by:
2006/42/EC 73/23/EC + 93/68/CE 89/336/EC + 92/31/CE + 93/68/CE 90/128/EC 80/590/EEC and 89/109/EEC	2006/95/CE 2004/108/EC 2002/72/CE EC 1935/2004

Harmoniserede standarder. Tekniske specifikationer
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

Det tekniske dossier er udarbejdet i:
The technical file is compiled at:
Wittenborg ApS.



Henrik Schmidt
Plant manager

O900022DA