

Cafitesse 600

Operator manual

35278100 - 2007/01

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Introduction

About the dispenser

The Cafitesse 600 is a dispenser for the delivery of drinks in commercial applications.

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

The dispenser can contain two ingredient packs. According to the ingredient packs that you choose, the dispenser can deliver:

- · coffee and espresso
- · decaf coffee and decaf espresso
- milk containing drink
- cocoa containing drink
- tea
- · drinks from 2 ingredients such as cappuccino, café au lait, or tea with milk.

The dispenser is equipped with two mixers and three drink outlets to allow quick and easy delivery of high quality drinks.

The dispenser can deliver drinks in cups and pots of various sizes.

Special dispenser versions provide also:

- delivery into larger pots or pump-action thermos flasks (see "Options").
- delivery of cold drinks (see "Options").

Optionally you can request your Cafitesse system supplier to:

- equip your dispenser with a payment system (see "Options").
- enable/disable specific dispenser versions (see "Options").

About this document

This document describes the main features and functions of the dispenser. Before you start using the dispenser, read this document to ensure you understand the operation of the dispenser and the mandatory safety instructions that apply.

Throughout this document you may see the following symbols that require your attention:



Additional information that may be helpful for you during operation of the dispenser.



Caution:

Information that requires special attention to ensure food safety, avoid personal injury or damage to the dispenser.



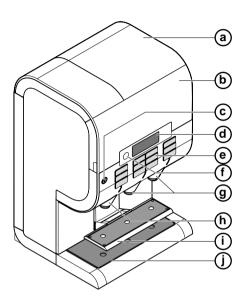
Warning:

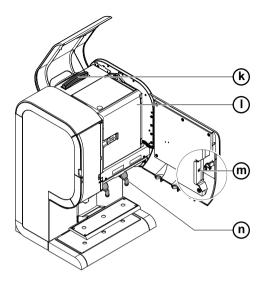
Hazards that could lead to severe personal injury, death or severe damage to the dispenser.

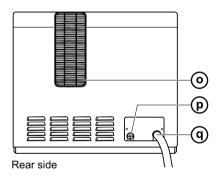


Danger: HAZARDS THAT WILL LEAD TO SEVERE PERSONAL INJURY OR DEATH.

Dispenser Components







- a Housing cover
- b Dispenser door
- c Mechanical lock
- d Touch screen
- e Drink selection buttons
- f Stop button
- g Drink outlets
- h Hot water outlet
- i Cup tray
- j Drip tray with drip grid

- k Air filter
- I Ingredient storage
- m Switch ON/STANDBY/RESET
- n Outlet trough

Rear side of the dispenser:

- o Ventilation ingredient storage
- p Water connection
- q Mains cable connection

Safety Instructions

Before you operate, fill, clean or move the dispenser, carefully read the instructions in this manual.

Take special care that you and anyone else that needs to operate, clean or move the dispenser understands the safety and hygiene aspects of the dispenser and acts accordingly.

You may only use the dispenser for the delivery of drinks according the instructions in this manual. The manufacturer is not liable for any damage or injury if you use the dispenser for other purposes, or if you do not follow the procedures described in this manual.

- Installation, service, repair and programming of the dispenser is restricted to authorised and trained service technicians as assigned by your Cafitesse system supplier.
- Use only original spare parts for the operation of the dispenser.
- Operation, filling and cleaning of the dispenser must be restricted to authorised and trained personnel.
- Place the dispenser on a location where authorised and trained personnel can look after safe and hygienic operation of the dispenser.



Warning:

The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser during delivery of drinks. Keep hands and other body parts away from the dispenser during the flush program. Never leave children unattended near the dispenser.

Installation

Installation and programming of the dispenser is restricted to authorised and trained service technicians as assigned by your Cafitesse system supplier.

The dispenser is designed for indoor installation on a stable flat surface such as a table or a counter.

- Shield the dispenser from frost, rain and direct sunlight.
- · Shield the dispenser from running water, splashes, spray or steam, heat or heavy dust.
- · Make sure that there is sufficient space around the dispenser for ventilation.
- · Keep the front and back accessible for cleaning and service.
- · Connect the dispenser to the drinking water line in compliance with local regulations.

Caution:

/!\

If you plan to use the dispenser for the delivery of cold drinks, test the quality of the water supply to ensure delivery of safe cold drinks according to local regulations.

· Connect the dispenser to a secured electric circuit in compliance with local regulations.

If you connect the dispenser to a wall outlet power supply:

- · Use a grounded safety plug socket complying with local regulations.
- Ensure the electric circuit is secured by means of a fault current safety switch.
- Take care that the power supply plug remains accessible after installation.

<u>^</u>

Warning:

Never touch the power supply or power supply plug when your hands or the power cord or plug are wet.

If you connect the dispenser with a permanently wired power supply (without mains plug) ensure the electric circuit is equipped with a circuit breaker with a contact opening of at least 3 mm that controls all poles.

Transport, storage and operation

Always store and transport the dispenser in its original packaging.

Before you store or transport the dispenser:

- · Store the ingredient packs in a refrigerator.
- · Clean the dispenser.
- Contact your Cafitesse system supplier and request an authorised and trained service technician to drain the boiler and prepare the dispenser to prevent damage due to frost.



Warning:

The dispenser may not be subject to frost during operation, storage and transport.

• If you suspect damage due to frost after storage or transport request your Cafitesse system supplier to check the dispenser and perform a functional test.

Service the dispenser

Service, repair and programming of the dispenser is restricted to authorised and trained service technicians as assigned by your Cafitesse system supplier.



Warning:

If the power supply cable of the dispenser is damaged, switch off the dispenser and contact your Cafitesse system supplier to replace the cord.

Safety Instructions

Food Safety Instructions (HACCP)

As operator of the dispenser you are responsible for safe and hygienic operation. Follow the instructions in this section to comply with food safety standards.

Storage of ingredient packs

- Store ingredient packs for coffee, tea or cocoa containing drink in a freezer at -18°C (0°F).
- Store ingredient packs for milk containing drink in a refrigerator at +6 °C/43 °F. (Fig. 1)

Note:

To use packs for coffee, tea or cocoa containing drink, you must thaw the packs in a refrigerator at +6°C (43°F). This may take approximately 3 days.

Before you thaw a pack, read the "Best before" date on the label of the pack. (Fig. 2) $% \left(f_{1}^{2},f_{2}^{2}\right) =0$

- Thaw packs according to the "first-in-first-out" principle.
- Do not use packs for which the "Best before" date has expired.
- Shake thawed packs at least 10 times before placement in the dispenser. (Fig. 3)

Handling of ingredient packs

- 1. Wash your hands before you touch ingredient packs. (Fig. 4)
- 2. Read the instructions on the rear of the ingredient pack.
- 3. Check ingredient packs for damage. Do not use damaged ingredient packs.
- 4. Read the date on the "Best before" label on the pack. If the "Best before" date has passed, do not use the pack.
- 5. Consult the ingredient pack for instructions. Write the "Expiry Date" on the pack. (Fig. 5)



Note:

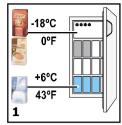
When you handle open ingredient packs, avoid spills of ingredient on clothes, floor, or equipment.

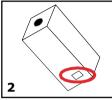


Caution:

Do not touch the tips of the dosing tubes with your hands or cloth you use for cleaning.

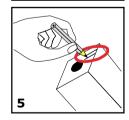
If the dosing tubes need cleaning, rinse them with clean water only.











If you plan not to use the dispenser for a short period of time (e.g. over the weekend), use the ON/STANDBY/RESET-switch to set the dispenser in STANDBY mode.

- This will switch off the boiler and drink delivery to save energy
- This will keep the cooling of the ingredient storage unit operational to preserve the quality of the ingredient packs.

If you plan not to use the dispenser for a long period of time (e.g. during works holidays) follow the instructions as described in ,Switch the dispenser off or on'.

Safety Instructions

Cleaning of the dispenser

Clean your dispenser at regular intervals.

- 1. Clean the surface around the dispenser.
- 2. Wash your hands before you touch the dispenser or ingredient packs. (Fig. 6)
- 3. Clean the dispenser according to the instructions in the operator manual (see "Cleaning the dispenser").
- 4. During cleaning, always check the ,Best before' and ,Expiry date' of the ingredient packs in the dispenser. Replace ingredient packs, for which the ,Best before' or ,Expiry date' has passed.
- 5. Schedule, record and file cleaning activities. (Fig. 7)

Caution:

Clean dispenser parts which are in contact with the ingredients with a cleaning agent.

Use cleaning agents that are approved by the food industry and recommended by your Cafitesse system supplier.

For safe handling, dosing and use of cleaning agents, follow the instructions on the label of the cleaning agent. (Fig. 8)



DO NOT SPRAY OR SPLASH THE DISPENSER WITH WATER. DO NOT USE A WATER JET TO CLEAN THE DISPENSER. NEVER SUBMERGE THE DISPENSER IN WATER.



Danger:

Danger:

NEVER TILT THE DISPENSER TO CLEAN BEHIND OR UNDERNEATH THE DISPENSER. AVOID SCALDING! THE BOILER OF THE DISPENSER CONTAINS VERY HOT WATER THAT MAY FLOW OUT OF THE BOILER WHEN YOU MOVE OR TILT THE DISPENSER.

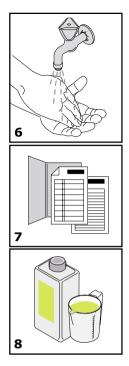
Training

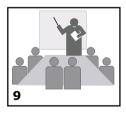
Train new staff regarding the food safety instructions (HACCP). (Fig. 9)

- Train new staff on cleaning schedules and cleaning activities.
- Take care that new staff reads the operator manual before they operate the dispenser.

Keep the manual close to the dispenser for future reference.

If there are any further questions please contact your Cafitesse system supplier.





Drink Delivery

Warning:

To take a drink from the dispenser:

- 1. Place a cup on the cup tray. (Fig. 10)
- 2. Select a drink button. (Fig. 10)

The dispenser will dispense the drink via the corresponding outlet.



The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser. Never leave children unattended near the dispenser.

To abort drink delivery, press the STOP button.

Portion controlled or continuous delivery

Upon installation, the service technician has set the dispenser to operate with one of the delivery options listed below.

- Portion controlled delivery Single press delivery. The dispenser automatically stops after delivery of one portion (typically one cup).
- Continuous delivery Keep the drink button pressed until the cup or pot is full. The dispenser stops when you release the drink button.

Note:

In self-service situations where consumers may not be familiar with the operation of the dispenser, we recommend portion delivery with fixed cup sizes.

Consult your Cafitesse system supplier if you would like to change the portion size or type of drink delivery.

Drink delivery with preset drink delivery options

Your dispenser supports preset drink delivery options. Upon installation, the service technician may have programmed the touch screen of your dispenser to show one of the presets listed below:

- drink size (small medium large) (Fig. 11)
- drink strength (mild- normal-strong) (Fig. 12)

To use the preset drink delivery options:

- 1. Place a cup on the cup tray
- 2. Select a preset drink delivery option on the touch screen display.
- Select a drink button.
 The dispenser will dispense the drink via the corresponding outlet.



Warning:

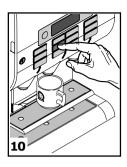
The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser.

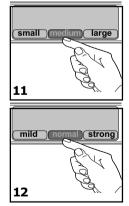


Note:

If you select a preset option but do not select a drink button, the dispenser will return to default state after a few seconds.

To abort drink delivery, press the STOP button.





Placing cups and pots correctly

The dispenser has three product outlets.

- · The left outlet is for hot water
- The middle and the right outlet are for coffee, tea or cocoa containing drink.

Note:

Place your cup or pot underneath the outlet of the drink button of your choice.

- Place your cup on the cup tray. (Fig. 13)
- Place your pot on the drip tray (tilt the cup tray upwards to make room for the pot). (Fig. 14)
- For large pots, you may need a special dispenser foot (see "Options"). (Fig. 15)

Adjusting the cup stop

For accurate cup placement, the cup tray has special cup stops.

For safe operation the cup stop position should match the size of the cup. This means that when a consumer places the cup on the drip tray the centre of the cup will be exactly underneath the outlet.

To adjust the cup stop position: (Fig. 16)

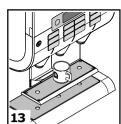
- 1. Squeeze both ends of the cup stop to release it from the cup tray grid.
- 2. Place the cup stop onto the desired position.
- 3. Place a cup.
- 4. Select a drink to verify the correct position.

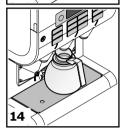


Warning: The liquids delivered by the disper

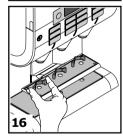
The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser.

5. Repeat steps 1-4 for each product outlet.









Adjusting the cup tray position

At installation your Cafitesse system supplier will install the cup tray at a specific height. If you would like to use different cups, you can change the vertical position of the cup tray:

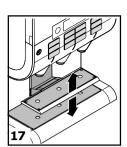
- 1. Open the dispenser door.
- 2. Press the ON/STANDBY/RESET switch to set the dispenser to STANDBY mode.
- 3. Tilt the cup tray upwards and lift it from the cup tray support. (Fig. 17)
- 4. Move the cup tray position as follows:
 - a. Use a screw driver to loosen the 2 screws of the cup tray support. (Fig. 18)
 - b. To move the cup tray upwards, hold the support on both sides and push it upwards. (Fig. 19)
 - c. To move the cup tray downwards (fig. 20):
 - a. Use one hand to press the notch in the recess of the cup carrier. This will unlock the current carrier position.
 - b. Use the other hand to push the support downwards.
 - d. Use a screwdriver to fasten the 2 screws to secure the cup tray position. (Fig. 21)
- 5. Place the cup tray on the support and verify correct position.

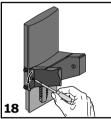


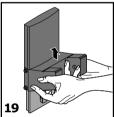
Caution:

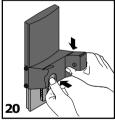
$ar{}$ Do not fasten the screws too tightly.

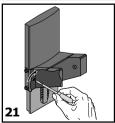
Press the ON/STANDBY/RESET switch again to reactivate the dispenser.











(Re)place ingredient packs

Detect an empty ingredient pack

When an ingredient pack is empty, the ① symbol will appear on the display. (Fig. 22)

• When you touch the i symbol on the display, the dispenser will indicate:

xxxx is empty, please call the operator.

(where xxxx indicates the empty ingredient pack).

 When a user selects a drink and a required ingredient pack is empty, the dispenser will display the message: Sorry this selection is not available. Please make another selection and call the operator. xxxx is empty (where xxxx indicates the empty ingredient pack).

Note:

You can customise part of this message using the operator menu (see "Program the dispenser").

Replace an empty ingredient pack

Caution:

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

- 1. Wash your hands before you tough the ingredient packs. (Fig. 23)
- 2. Take a thawed ingredient pack.



Caution:

Read the instructions on the back side of the ingredien pack. Do not use damaged ingredient packs.

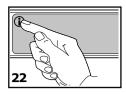
Do not use ingredient packs, if the "Best before" date has passed. (Fig. 24)

- 3. Shake the pack at least 10 times (Fg. 25)
- 4. Remove the plastic wrapper and write the "Expiry date" on the pack. (Fig. 26)
- Follow the instructions on the pack to unfold the dosing tube. Check that the dosing tube is positioned straight and that the colored ring on the tube covers the corresponding circle on the pack. (Fig. 26)
- 6. Open the dispenser and ingredient storage door.
- 7. Place the pack in the dispenser. (Fig. 27)
- 8. Close the ingredient storage and dispenser door.
- 9. Dispense a drink and check color, aroma and taste.

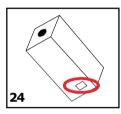
Note:

If your dispenser uses two identical ingredient packs (for example coffee-coffee) your Cafitesse system supplier can enable an automatic pack switch-over mode. In this mode, the dispenser will automatically start dispensing from the second ingredient pack after it detects the first pack is empty.

If this applies to your situation, always switch the dispenser off with the ON/STANDBY/RESET button and again on after replacing a ingredient pack to reset the switch-over sensor.

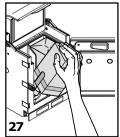














Cleaning the dispenser

You must clean your dispenser at regular intervals. The dispenser has a built-in timer that will prompt you when cleaning is due. The cleaning interval may differ according to the type of dispenser.



For dispenser models that only deliver hot drinks

you must carry out each of the cleaning procedures "Flushing" and "Cleaning & Flushing" once a week.

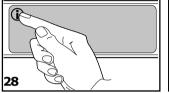
There may not pass more than 3 days between two cleaning procedures.

When you set weekday and time of the cleaning procedures via touch screen, you can only choose respective combinations.

When is cleaning required?

- You can clean the dispenser at any time you like.
- You must clean the dispenser when the display indicates that cleaning is required.

29



Cleaning and flushing is required within 3 hours and 57 minutes.

Sorry, only hot water is available Please call the operator 72: Cleaning & flushing is required

30

When the ① symbol appears on the display, touch it to read the required cleaning procedure. (Fig. 28)

- When cleaning is due, the display will show the remaining time before the dispenser will block delivery of drinks. (Fig. 29)
- When cleaning is overdue, the dispenser will block the delivery of all drinks except water. (Fig. 30)
 Note:
 - Your Cafitesse system supplier can customize the weekday and time when the dispenser will prompt you to clean the dispenser. For food safety regulations, it is not possible to disable the cleaning timer.

The dispenser supports two cleaning procedures, "Flushing" and "Cleaning & Flushing". The display will indicate which procedure is required, and will provide step-by-step instructions to guide you through the procedure.

• **Flushing** is an automatic program of the dispenser that takes approximately one minute. Flushing is required at least once a week. During flushing the dispenser will flush all parts that come into contact with liquid ingredients with hot water.

Caution:

Dispenser models that also deliver cold drinks (café cool) require flushing 6 times a week. For hygienic reasons these dispenser models will also dose small amounts of liquid ingredient during the cold water flushing procedure. Therefore there will always be hints of ingredient concentrate in the flush water.

• **Cleaning and flushing** is an intensive cleaning procedure that takes approximately 3-15 minutes. Cleaning and flushing is required at least once a week.

During the program "Cleaning & Flushing" you must:

- remove the ingredient packs from the ingredient storage
- · clean the ingredient storage and re-insert the ingredient packs into the ingredient storage
- Remove all parts that come in contact with liquid ingredients from the dispenser.
- Clean these parts outside the dispenser with a special cleaning agent.
- Re-insert the parts into the dispenser
- Start the automatic flushing program.

Note:

To reduce cleaning time at the dispenser to 3 minutes, we recommend the use of trough exchange kits, existing of a clean trough and lid.

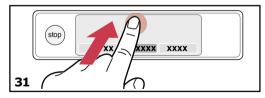
Without exchange kit the cleaning time is determined by the time for soaking the trough and lid in cleaning agent.

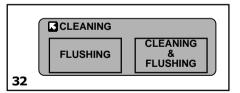


Warning:

The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser during the automatic flush program.

Start the cleaning procedure





- 1. Touch and hold the top centre of the touch screen display for 3 seconds. (Fig. 31)
- 2. Touch the display to select the cleaning procedure:
 - ,FLUSHING' or
 - ,CLEANING & FLUSHING⁴

Note:

If a cleaning procedure is due or overdue, the dispenser will automatically start the required procedure.

3. Proceed as described in the corresponding section below.

Note:

To cancel the cleaning program, touch the small arrow in the upper left corner. (Fig. 32)

Flushing

When you start the program "Flushing" you can select:

- FLUSH WATER SIDE to flush the hot water outlet. or
- ELUSH PRODUCT SIDE to flush the drink outlets



You may skip the hot water flush. This will not block the delivery of drinks by the dispenser. We recommend however to flush the hot water outlet after long periods of inactivity. for example after the weekend

To flush the water outlet

Note

- 1. Place an empty container of 3 litre (3/4 gal) underneath the hot water outlet. (Fig. 33)
- 2. Touch the field 'FLUSH WATER SIDE'. The dispenser will flush the outlet for approximately 5 seconds. Warning:



The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser during the automatic flush program.

To flush the product outlets

- 1. Place an empty container of 3 litre (3/4 gal) underneath both product outlets. (Fig. 34)
- 2. Touch the field 'FLUSH PRODUCT SIDE'. The dispenser will flush the outlet for approximately 45 seconds.

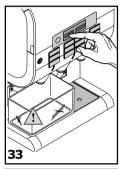


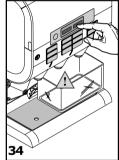
Warning:

The liquids delivered by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser during the automatic flush program.

After the flushing procedure, the dispenser will automatically return to normal delivery mode.

- 3. Select a drink button to test delivery for each hot drink
- 4. Check color, aroma and taste of each drink.
 - If the drink quality is not ok, perform the "Cleaning & "Flushing procedure. If the problem persists, consult your Cafitesse system supplier,
 - If the drink quality is ok, this will complete the flushing procedure.





Cleaning & flushing

Clean the dispenser with a clean, damp cloth. Do not use abrasive cleaning agents.



Caution:

Clean dispenser parts which are in contact with the ingredients with a cleaning agent.

Use cleaning agents that are approved by the food industry and recommended by your Cafitesse system supplier.

For safe handling, dosing and use of cleaning agents, follow the instructions on the label of the cleaning agent.



Warning:

Do not spray or splash the equipment with water, or clean it under a water jet.

Never submerge the dispenser in water.

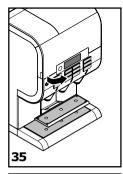
When you start the "Cleaning & Flushing" program, follow the instructions on the display of the dispenser.

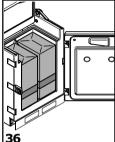
- 1. Remove the ingredient packs.
 - a. Open the door of the dispenser. (Fig. 35)
 - b. Open the ingredient storage door. (Fig. 36)
 - c. Remove all ingredient packs and place them on a clean surface. (Fig. 37)
 - d. Check the "Expiry date" of all ingredient packs.
 If the "Expiry date" of an ingredient pack has passed, replace it by a new ingredient pack.
- 2. Clean the ingredient storage:
 - a. Clean the doser holes in the bottom of the ingredient storage with a clean moist brush (supplied with the dispenser). (Fig. 38)
 - b. Clean the ingredient storage with a clean moist cloth.
 - c. Dry the ingredient storage with a clean dry cloth.
 - d. Re-insert the ingredient packs. *Note:*

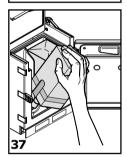


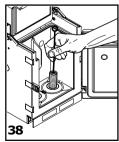
Take care that you re-insert the packs on the correct position, corresponding to the product placement stickers on the dispenser.

e. Close the ingredient storage door and the dispenser door.









3. Clean the trough and lid:

\diamond

Note: To reduce cleaning time at the dispenser to 3 minutes, we recommend the use of trough exchange kits, existing of a clean trough and lid.

Without exchange kit the cleaning time is determined by the time for soaking the trough and lid in cleaning agent.

- a. Remove the cup tray. (Fig. 39)
- b. Pull the outlet cover down. (Fig. 40)
- c. Pull the red bar with yellow sticker to release the trough.
- d. With your other hand, tilt the trough downwards. (Fig. 41)
- e. Remove trough and lid from the dispenser.
- f. Clean the trough and lid: (Fig. 42)
 - Clean the trough and lid in a dishwasher, or
 - Soak the trough and lid in warm water with cleaning agent for 15 minutes.
- g. Flush the trough and lid with clean water and dry them with a clean paper cloth.
- Re-insert the trough and lid. Press trough and lid upwards until you hear a clic.
- 5. Close the door of the dispenser and clean the trays:
 - a. Clean the cup and drip tray grids
 - b. Empty and clean the drip tray.
 - c. Re-insert the cup and the drip tray.
- 6. Continue with flushing the dispenser.

Cleaning of the air filter

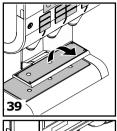
Clean the air filter of the dispenser in regular intervals depending on the ambient conditions to enable a constant cooling of the ingredient storage.

- 1. Open the dispenser door.
- 2. Tilt the housing cover upwards. (Fig. 43)
- 3. Pull the air filter and the support out of its position behind the ingredient storage. (Fig. 43)
- 4. Remove the air filter from its support. (Fig. 44)
- 5. Wash the air filter with water and some cleaning agent, and soak at with clear water.
- 6. Insert the dry air filter into the support, and insert both parts into the dispenser.

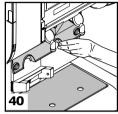


Caution:

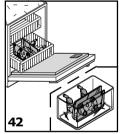
Take care, that the designation ,FRONT' on the air filter support shows to the ingredient storage.

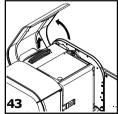


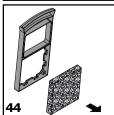
Operation





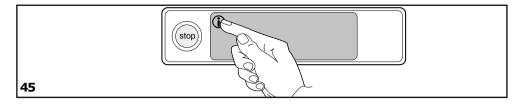






Status and error messages

When the ① symbol appears on the screen, touch the symbol to display the active status message.



In most cases the message will indicate an empty ingredient pack or a reminder to clean the dispenser.

Follow the instructions on the display to resolve the error.

Alternatively you can set the dispenser in operator mode to display all active status and error messages.



Note:

To reset error messages, start the operator mode. Press the ON/STANDBY/RESET switch to reset the messages.

Switch the dispenser off or on

Switch off the dispenser

If you plan not to use the dispenser **for a short period of time** (e.g. over the weekend), use the ON/ STANDBY/RESET switch to set the dispenser in STANDBY mode.

- This will switch off the boiler and drink delivery to save energy.
- This will keep the cooling of the ingredient storage unit operational to preserve the quality of the ingredient packs.

If you plan not to use the dispenser for a long period of time (e.g. during works holidays):

- 1. Remove the ingredient packs and read the written "Expiry Date" on the packs.
 - If the expiration date is before you plan to use the dispenser again, dispose the ingredient packs.
 - If the expiration date is after you plan to use the dispenser again, store the ingredient packs in a refrigerator until you switch on the dispenser again.



Warning: Do not freeze thawed ingredient packs again.

- 2. Clean and flush the dispenser.
- 3. Unplug the power cord from the wall outlet.
- 4. Close the water tap.

Putting into operation

If the dispenser is in standby mode:

- 1. Open the door of the dispenser.
- Press the button ON/STANDBY/RESET to activate the dispenser. The dispenser will re-activate the boiler. Delivery of drinks will remain blocked until the boiler has reached the correct temperature.
- 3. Wait until the message "boiler is heaing up, please wait" has disappeared (10-30 minutes).
- 4. Flush both hot water and product outlets of the dispenser.
- 5. Select a drink button to test delivery for each drink.
- 6. Check color, aroma and taste of the drink.

If the dispenser was switched off:

- 1. Open the water tap.
- 2. Plug in the mains plug power cord.

The dispenser will start heating the boiler water and cooling the ingredient storage compartent. *Note:*

Subject to the electrical specifications of the dispenser (see "Technical specifications") and the ambient temperature, heating the boiler may take 30-120 minutes. Cooling the ingredient storage may take 24 hours or more.

- 3. Wait until the dispenser display indicates the ingredient storage has reached the correct temperature.
- 4. Insert the ingredient packs.
 - a. Read the "Best before" and "Expiry Date" on the pack. Do not use packs for which the "Best before" or "Expiry Date" has passed.
 - b. Mark the product placement stickers on the dispenser and insert the packs on the corresponding position.
- 5. Clean and flush the dispenser to ensure safe and hygienic operation.



If the dispenser has been out of operation for a very long time (for example during the holidays), repeat the flushing procedure for hot water at least 4 times.

- 6. Select a drink button to test delivery for each drink.
- 7. Check color, aroma and taste of the drink.

Program the dispenser

The dispenser has a special operator menu mode, that allows you to view/modify settings using the touch screen display of the dispenser. The menus of the operator mode will guide you through the options listed below.



Note:

Possibly not all of the below mentioned options are available for your dispenser.

In case of questions please consult your Cafitesse system supplier.

CLEANING	Start the cleaning programmes 'Flushing' and 'Cleaning and Flushing'		
DRINK CNTRS	View the counter values of individual drinks and the total counter value		
DRNK PRICES	Set the drink prices for sales, and Happy Hour 1, 2, 3		
BLOCK KEYS	Lock and unlock the delivery buttons		
STRENGTH	Set the drink strength for individual drinks		
DATE&TIME	Set the date and time		
HAPPY HOUR	Set the day of the week, the starting and ending times for up to 3 HAPPY HOUR intervals•		
ENERGY SVNG	Set the starting and ending conditions for energy saving intervals		
CLEAN.MMNTS	Customise the schedule timer for the two cleaning programmes.		
TEMPERATURS	View temperature values of hot water (boiler) and ingredients (cooling compartment).		
MESSAGES	Customise dispenser messages such as:The name and telephone number of the operator.Commercial welcome messages on the display		
WATERFILTR	View the water filter: water quantity flown through or time period used		
MACHINE NR	Input an operator-internal machine number for the dispenser		
AUDIT DATA	Exchange data with an accounting system, if applicable.		
PAYMENT	 Customise the options if the dispenser is equipped with a payment system: Enable/disable payment Drink prices Happy Hour 		

Start the operator mode

Your dispenser type will work with one of the two methods listed below to access the operator mode:

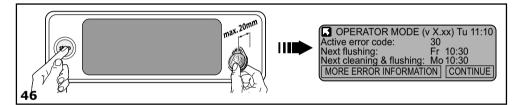
- Access the operator mode with the operator tag.
- Access the operator mode with the access code.
 - Note:

To avoid unauthorised access to the operator mode, we recommend you keep the operator tag or access code in a safe place.

Access the operator mode with the operator tag

Use this method if your dispenser was delivered with operator tag.

- 1. Press and hold the stop button. (Fig. 46)
- Hold the operator tag in front of the area to the right of the touch screen until the dispenser will display the access screen for the operator mode. (Fig. 46)
 - · The dispenser will display:
 - · software version of the dispenser
 - Active error code (if applicable)
 - Next day and time when you will need to flush or clean and flush the dispenser.
- 3. Press the field CONTINUE to see the operator mode.
- 4. Navigate the operator menu to select the option you wish to view or change.

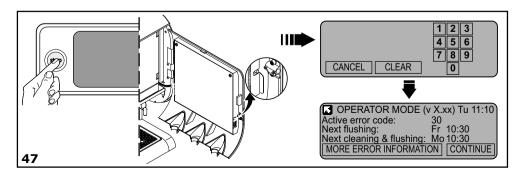


Access the operator mode with the access code

Use this method if your dispenser was delivered without operator tag.

The access code for the operator mode is printed on the last page of this document.

- 1. Open the door of the dispenser.
- 2. Press and hold the STOP button. (Fig. 47)
- 3. Press and hold the ON/STANDBY/RESET switch until the dispenser will display the access screen for the operator mode.



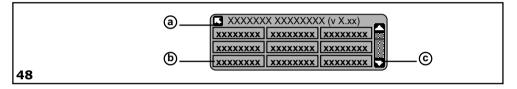
Program the dispenser

- 4. Close the door of the dispenser and use the numeric fields to enter the 4-digit access code.
 - When you enter the wrong code, the "Enter Access Code" screen will remain on the display.
 - a. Select the field CLEAR to clear the input.
 - b. Enter the correct access code and try again.
 - When you enter the correct code, dispenser will display:
 - · software version of the dispenser
 - Active error code (if applicable)
 - Next day and time when you will need to flush or clean and flush the dispenser.
- 5. Press the field CONTINUE to see the operator mode.
- 6. Navigate the operator menu to select the option you wish to view or change.

Navigate the operator menu

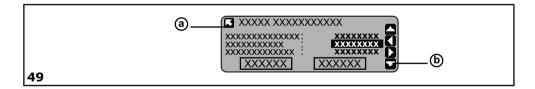
The operator mode has more options than can fit in the touch screen display of the dispenser. To scroll through all options use the navigation controls to display all options (fig. 48):

- a. Touch the top left arrow icon to exit operator mode.
- b. Touch a menu button to enter a dialog or program screen.
- c. Touch the arrow icons on the right to scroll for more items in the operator mode.



In some of the dialog screens, you will also find left and right arrow icons (fig. 49):

- a. Touch the top left arrow icon to return to the main menu of the operator mode.
- b. Touch the arrow icons on the right to select the different items of the dialog screen.



Technical specifications

The features and options listed in this section may not apply in each country. Please consult your Cafitesse system supplier for more information.

Dispenser versions	Standard version hot drinks - cup & pot delivery. Café Cool version hot and cold drinks - cup & pot delivery.		
Dimensions • Height • Width • Depth	cup and pot 806 mm/31.7 in 506 mm/19.9 in 450 mm/17.7 in	cup and large pot 915 mm/36.0 in 506 mm/19.9 in 450 mm/17.7 in	NSF version 812 mm (32.0 in) 506 mm (19.9 in.) 450 mm (17.7 in.)
Weight empty filled 	50 kg/110.2 lbs 65 kg/143.3 lbs		52 kg/114.6 lbs 67 kg/147.7 lbs
Maximum cup/pot height:	 Cups: 9-16 cm (3,5-6,3 in) using the cup tray Pots: 22 cm (8,8 in.) with cup tray folded Air pots: 33 cm (13,4 in.) when using the optional air pot extension. ("Options") 		
Ingredient capacity:	 2 disposable Bag-in-Box (BIB) ingredient packs with a capacity of: 2 litre/0.53 gal, or 1.25 litre/0.33 gal. (Use the small optional adapters for ingredient packs ("Options")) 		
Drink capacity:	100 cups at 100 cc (3.3 fl. oz. USA) per hour per kW heating capacity (see electrical specifications below)		
Standard water connection:	 1/2" or 3/8" supply line with 3/4" BSP connecting piece. Drinking water line with stop valve. max. water inlet temperature 60°C/140°F 		
 Dynamic pressure : Static pressure : 	min. 0.8 bar at 10 l/min. max. 10 bar		
Boiler capacity:	10 litre/2,6 gal		
Hot water connection: (with a pre-heater see "options")	 Via copper pipes only. only with a special inlet valve (please consult your Cafitesse system supplier) max. water inlet temperature 75 °C/167 °F 		
Connection water cooling unit:	Dynamic pressure: min. 0.8 bar at 1.2 l/min.		
Electrical Specifications	 By power cord and plug (1.80 m/70.9 in.) Direct power connection according to the Safety Instructions For the connected loads refer to the rating plate. 1-phase operation Europe: max. 3.5 kW at AC 230V-240V 3-phase operation Europe: max. 8.1 kW at 3N AC 400V 1-phase operation USA: max. 1.71 kW at AC 120V 2-phase operation USA: • max. 2.77/3.65 kW at AC 208/240 V • max. 4.30/5.70 kW at AC 208/240 V • max. 6.42/8.62 kW at AC 208/240 V Consult your Cafitesse system supplier for alternative settings. 		
Environmental specifications Acoustic Emission Ambient Temperature 	The A-weighted sound pressure level of the dispenser is below 70 dB		
Ambient Temperature for installation & operation Compliancy	Between 5 °C/41 °F and 32 °C/90 °F. European market: CE label (Directive about electrical equipment of low voltage, directive about electromagnetic compatibility, EC machine directive) USA and canadian market: UL/cUL label		
	FCC Statements (for USA):		
	Labeling Requirements (FCC 15.19) This device complies with Part 15 of FCC rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.		
The manufacturer reserves the rid	approved by the operate this equi	ipment.	bid the user's authority to

The manufacturer reserves the right to change specifications without prior notice. 01.2007

Options

The features and options listed in this section may not apply in each country. Please consult your Cafitesse system supplier for more information.

Software options

On customer demand the service technician can enable or disable specific functions of your dispenser. For example:

- * Dual language support for the touch screen (like English and French)
- * Acoustic signals for special events such as drink delivery completed, ingredient pack empty, dispenser errors or confirmation of touch screen selection.
- * Alternative settings for drink recipes, varieties, strength or cup volume.
- * Enable/disable preset selections such as drink strength (mild, normal, strong) or cup size (small, medium, large).
- * Portioned or continuous delivery.
- * Single or double drink dispensing.
- * Automatic ingredient pack switch (when using 2 equal ingredient packs).
- * Custom energy saving moments.
- * Custom cleaning moments according to your preference.

Hardware accessories

Adapters for small ingredient packs

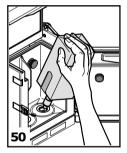
To use the dispenser with 1.25 litre/0.33 gal ingredient packs, your Cafitesse system supplier can provide special magnetic adapters for the ingredient storage to secure the packs into their position. (Fig. 50)

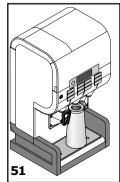
Dispenser feet

To allow easy cleaning underneath the dispenser, the service technician can install special dispenser feet to raise the position of the dispenser with approximately 4.5 cm (1.77 in.) from the counter surface.

Air pot Extension

To allow the use of large pots like pump-action pots, the service technician can install a special dispenser foot to increase the delivery height of the dispenser outlets to 33 cm (13.4 in.). (Fig. 51)





Drainage foot

To minimize the need for emptying the drip tray the service technician can install a special drainage foot to connect the drip tray directly to a sewer or drain tank.

Water cooling unit

For the additional delivery of cold water, the service technician can equip your dispenser with a special water cooling unit.



Caution:

Test the quality of the water supply to ensure delivery of safe cold drinks according to local regulations.

Hot water valve

If you would like to operate your dispenser with a pre-heater, the service technician must equip your dispenser with a special hot water valve.

Water tank

In situations where there is no water supply available near the dispenser, or water supply does not supply water of drinking quality the service technician can equip the dispenser with a water tank. (Fig. 52)

A dispenser with water tank requires you to (re)fill the tank with fresh drinking water at regular intervals. If the tank is empty, the dispenser will automatically display an error message.

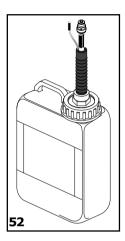


Caution:

A dispenser with water tank requires you to renew the water in the tank every day.

Payment system

If you would like to enable your dispenser for vending of drinks, the service technician can extend your dispenser with various payment systems. At your request the service technician can program specific prices per drink and schedule "happy hour" moments for vending at reduced prices.



Trouble shooting

Symptom	Cause	Possible solution
An ① symbol appears in the upper left corner of the display	The dispenser indicates that user intervention is required.	Touch the ① symbol and follow the instuctions on pages 15 and 20 of this manual.
One of the messages ,Flushing is required' or ,Cleaning and flushing is required' appears on the display.	The respective cleaning program must be performed.	Press the upper center of the touch screen and follow the instructions, see page 16 of this manual.
Error 30 is shown on the display.	The temperature inside the ingredient storage is too high.	Check / clean the air filter (see page 19). If the problem persists contact your Cafitesse-system-supplier.
Milk leaks from the product outlet.	Incorrectly installed ingredient (milk) pack.	Check if the red ring of the dosing tube is turned completely (see the instructions on the package).
Water leaks from the hot water outlet or a product outlet.	Scale particles block the respective outlet valve, it cannot close completely.	Perform the program ,Flushing'. If the problem persists contact your Cafitesse-system-supplier.
The dispenser does not respond to pressing a button or touch screen input.	A software jam has occured.	Reset the dispenser: Disconnect the power supply and connect again after 5 seconds. If the problem persists contact your Cafitesse-system-supplier.