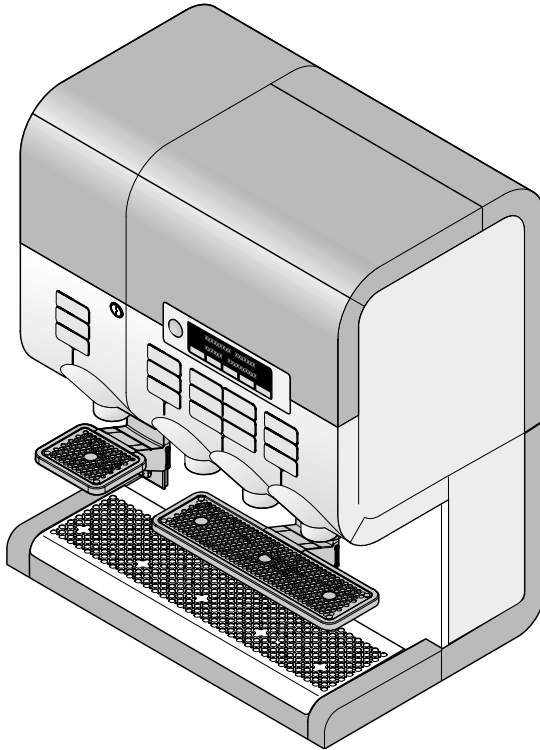




DOUWE EGBERTS



Operator Manual Cafitesse 700

Cafitesse The smarter solution

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Introduction

INTRODUCTION

- The dispenser has especially been developed for commercial applications. The dispenser is excellently suited for the quick and easy delivery of high quality coffee and other hot drinks.
- The dispenser is to be used for the delivery of hot beverages such as coffee, decaf, espresso, tea, lactiferous or cocoa-containing beverages and mixed beverages (e.g. café au lait, cappuccino, Wiener Melange).
- The dispenser is exclusively intended for the operation with special liquid drink concentrates (e.g. coffee, decaf, tea, lactiferous beverages, cocoa-containing beverages) provided in a disposable pack BAG IN BOX (BIB).
- Depending on the dispenser model and equipment the beverages can be delivered into cups, espresso cups, small pots, pots and pump-action thermos flasks.
- Beverages can be simultaneously delivered from two drink outlets.
- For the delivery of e.g. espresso, cappuccino and cocoa-containing beverages the dispenser must be equipped with one or more mixers.
- The dispenser must be placed on a table or a counter.
- On customer's demand, different dispenser functions (e.g. drink recipes) can be programmed by the service technician.
- Different payment systems or a cup heater can be connected to the dispenser.
- Several options are available for the dispenser (see chapter **Options**).
- The Service Technician can change the dispenser over, e.g. for the additional delivery of café cool, iced cappuccino, iced choco (optional).



The manufacturer can not be held liable for dispensers, that were used for purposes other than those specified in this manual.



Before putting the dispenser into operation, read the chapter Safety Instructions.

Symbols



NOTE

Information that requires the operator's particular attention.



WARNING

Vital information that requires recognition in order to prevent injuries or malfunction of the machine.

SAFETY INSTRUCTIONS

General notes

- Before putting the dispenser into operation, the operator manual must be carefully read and fully understood.
- Only authorised and qualified personnel may clean, fill up and set the dispenser via the touch screen.
- The dispenser may only be installed, programmed and repaired by specially trained service technicians who are familiar with the safety and hygiene aspects of the dispenser.
- Use only original spare parts.
- The dispenser may not be installed outside. The dispenser must be placed where it can be looked after by trained personnel.
- The dispenser 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).
- If the dispenser is not to be used for a shorter period of time (e.g. over the weekend), use the **ON/STANDBY/CLEAR** switch to activate the STANDBY mode. As a result, the power supply is not completely interrupted. The product packs continue to be sufficiently cooled in the ingredient storage unit.
- If the dispenser is not used for a very long time period (e.g. during works holidays), unplug the mains plug, close the water tap, remove the product packs (BIB) and store them in a refrigerator depending on the 'best before date'.

- The dispenser may not be subject to frost during operation, storage and transport.
 - In order to prevent damage due to frost, the service technician must completely drain the water from the boiler prior to storage and transport and must also remove any residual water from hoses and valves.
 - It is recommended to store and transport the dispenser in its original packaging.
 - However, 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 dispenser and he should additionally carry out a functional test.

Health notes



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



**The liquids delivered by the dispenser are hot!
In order to prevent scalds, keep your hands and other body parts out of the delivery area during dispensation.**

Safety instructions

Electrical connection

- If the power supply cable of the dispenser is damaged it may only be replaced by a workshop approved by the manufacturer, as special tools are needed for the replacement.
- The dispenser must be connected to the drinking water line and to the electric line in compliance with local regulations.
- The dispenser must be connected to a secured electric circuit.
We recommend to install a fault current safety switch. The connection must be made using an earthed safety plug socket complying with valid regulations.



After the dispenser has been installed, the power supply plug must be accessible.

Observe the local regulations!

- If the dispenser is operated with a permanently wired current supply (without mains plug) the electric circuit must be equipped with a circuit breaker with a contact opening of at least 3 mm that controls all poles.

Hygiene

- Observe the instructions given on the packs regarding correct handling and storing of the product packs (BIB).



The drinking water quality must be checked prior to the delivery of cold beverages. Observe the regulations specific for the country!

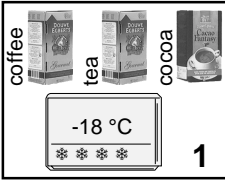
- Regular cleaning of the dispenser is necessary for functional and hygienic reasons.



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

- To clean the housing only use cleaning agents approved by the food industry.
- The special cleaning agent must be used for cleaning.
- Clean the inside and outside of the dispenser by using a damp cloth and do not splash it.

HACCP GUIDELINES

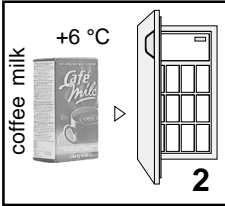


Guidelines

- For correct operation of the dispenser, at least the guidelines mentioned below must be observed. The operator is held responsible for the correct operation.

Storage of the Cafitesse products

- Store coffee, tea and cocoa in a freezer at -18 °C/0 °F (fig. 1).
- Thaw coffee, tea and cocoa in a refrigerator at +6 °C/43 °F (this takes approx. 3 days).
- Store milk in a refrigerator at +6 °C/43 °F (fig. 2).
- Always use the packs according to the 'first-in-first-out' principle (observe the 'best before date' on the pack).



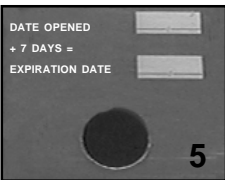
Handling of the products

- Ensure hygienic handling:
 - wash hands (fig. 3),
 - keep the working area tidy,
 - work hygienically.
- Check the pack for any damage and shake it vigorously (10 times) before use (fig. 4).
- Observe the user instructions on the pack.
- Mark the actual date on the pack and insert the pack into the dispenser (fig. 5).
- Dispense a cup and check it.
- Use packs within the recommended time period (see indications on the pack).



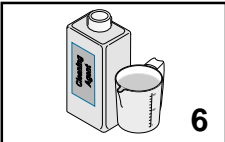
Cleaning of the dispenser

- Observe the cleaning instructions for the dispenser.
- Only use cleaning agents that are approved by the food industry and recommended by the Cafitesse supplier (fig. 6).



! Observe the safety and operating instructions indicated on the cleaning agent.

- Fill in the cleaning record card.

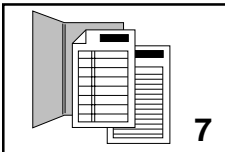


Filing

- File service and maintenance reports of DECS representatives (fig. 7).

Service of the dispenser

- When the display indicates an error message, follow the corresponding instructions on the screen.



Training

- Keep the operator manual close to the dispenser.
- Implement the activities on the work schedules.
- Train new staff on HACCP guidelines (fig. 8).
- If there are any further questions please contact your DECS representative.



Technical Data

TECHNICAL DATA

Dimensions:

	Version for cup	Version for pot	Version for large pot
Height:	707 mm/27.8 in	808 mm/31.8 in	915 mm/36.0 in
Width:	692 mm/27.2 in	692 mm/27.2 in	692 mm/27.2 in
Depth:	450 mm/17.7 in	450 mm/17.7 in	450 mm/17.7 in

Weight:

Version for cup: ~ 62.5 kg/137.8 lbs empty, ~ 84.0 kg/185.2 lbs filled
 Version for pot: ~ 70.5 kg/155.4 lbs empty, ~ 92.0 kg/202.8 lbs filled

Water connection:

1/2" or 3/8" supply line with 3/4" BSP connecting piece.

Drinking water line with stop valve.

Connection to a hot water supply via copper pipes only.

Supply system requirements:

Water inlet temperature: max. 75 °C/167 °F
 Dynamic pressure: min. 0.8 bar at 10 l/min.
 Static pressure: max. 10 bar

Cold water connection:

Dynamic pressure: min. 0.8 bar at 1.2 l/min.

Water filling volume:

13.5 l/3.6 gal

Beverage capacity:

100 cups at 100 cc (3.3 floz USA) per hour and kW heating capacity

Concentrate capacity:

Packs with a capacity of 2 l/0.53 gal or 1.25 l/0.33 gal (when using support magnets), containing coffee or milk product, cocoa-containing beverage and tea product.

Connected load:

For the connected loads refer to the rating plate. Different settings can be carried out by the service technician.

Maximum loads:

1-phase operation Europe max. 3.2 kW at AC 230V/2.5kW at AC 200V

3-phase operation Europe max. 7.8 kW at 3N AC 400V

1-phase operation USA max. 1.8 kW at AC 120V

2-phase operation USA

max. 2.4/3.1 kW at AC 208/240 V/2.6/3.5 kW at AC 208/240 V

max. 4.2/5.5 kW at AC 208/240 V/6.4/8.5 kW at AC 208/240 V

Electrical connection:

Only by power cable and plug, otherwise a contact breaking device for all poles must be installed.



The dispenser must be earthed!

We recommend to install a fault current safety switch.

Length

of the power cable:

1.80 m/70.9 in

Acoustic emission:

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

Further requirements for installation:

The dispenser must be operated at an ambient temperature between 5 °C/41 °F and 32 °C/90 °F.

Options:

Adapters for 1.25 l/0.33 gal product packs (BIB), espresso cup carrier, water tank, café cool, drainage kit, diverse payment systems

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.

Modifications

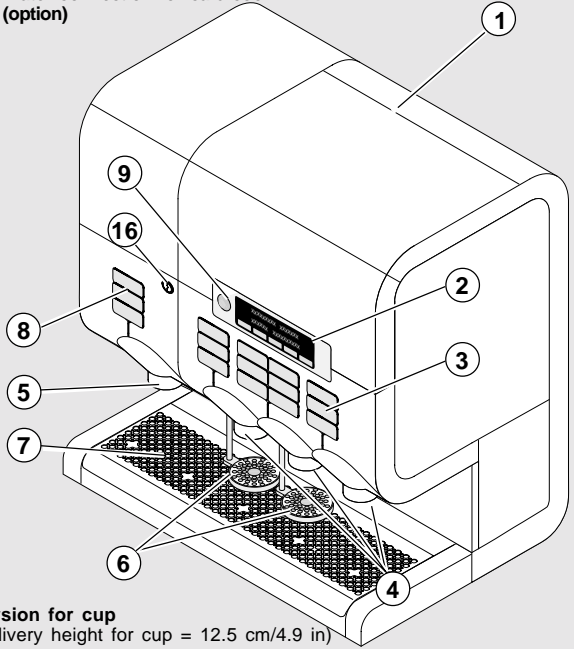
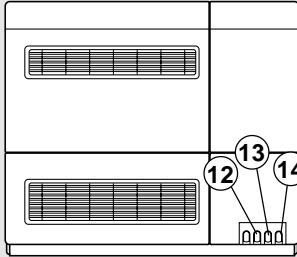
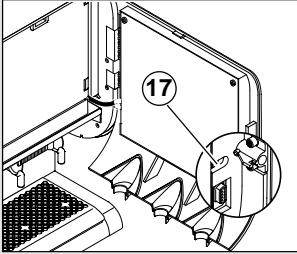
(FCC 15.21)

Changes or modifications to this equipment not expressly approved by the manufacturer may void the user's authority to operate this equipment.

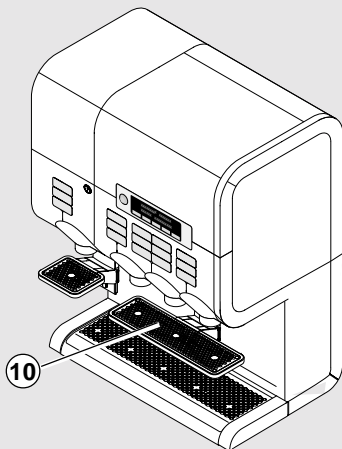
Subject to changes!

DISPENSER COMPONENTS FRONT/REAR SIDE

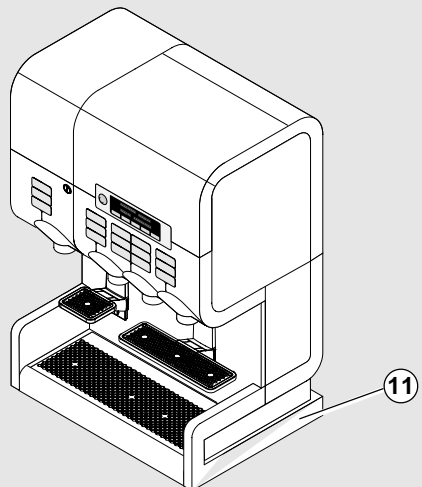
- | | | |
|---|--|--------------------------------|
| 1 - Housing cover, tiltable | 9 - Stop button | 15 - right-hand dispenser door |
| 2 - Touch screen | 10 - Cup carrier (Version for pot) | 16 - Mechanical lockloss |
| 3 - Drink selection buttons | 11 - Dispenser foot (Option) | 17 - Switch - ON/STANDBY/CLEAR |
| 4 - Outlet spout (left-hand side, middle, right-hand side) | 12 - Water connection | |
| 5 - Hot water outlet | 13 - Mains cable connection | |
| 6 - Swivelling cup carrier for positioning espresso cups (option) | 14 - Water connection for café cool (option) | |
| 7 - Drip tray with drip grid | | |
| 8 - Hot water selection button | | |



Version for cup
(delivery height for cup = 12.5 cm/4.9 in)

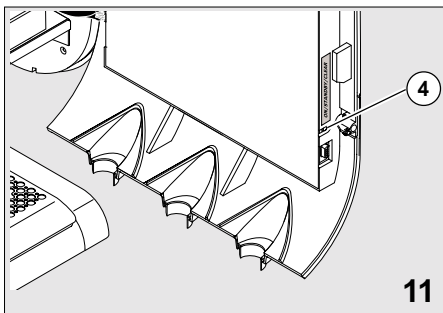
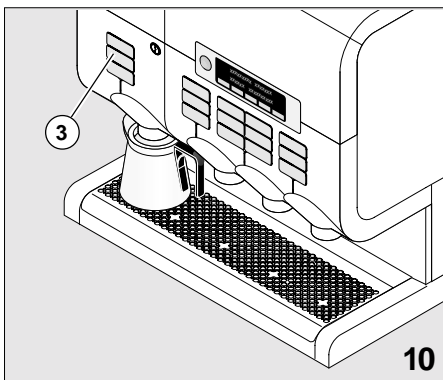
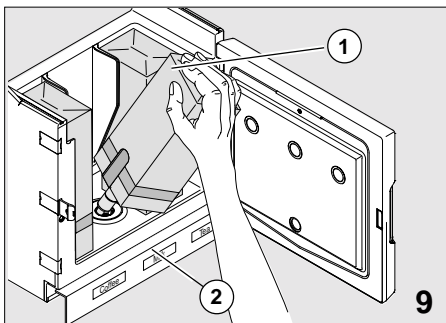


Version for pot
(delivery height for small pot = 22.5 cm/8.8 in)
(delivery height for cups = 9-16 cm/3.5-6.3 in)

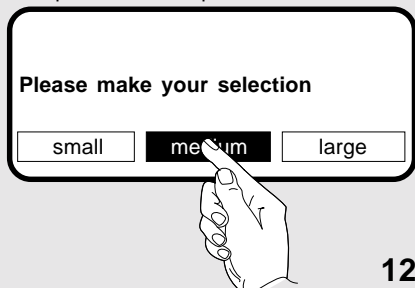


Version for large pots and/or thermos flasks
(delivery height for large pots = 34 cm/13.4 in)

Operation



Delivery of beverages
with pre-selection options



OPERATION

PUTTING INTO OPERATION

- Open the water tap and plug in the mains plug.
- Wait until the correct ingredient storage temperature is reached. The display indicates a corresponding message.
- Insert the product packs (1). Please observe the product sticks (2) when doing so (fig. 9).



Mark the date on the pack.



The stickers at the panel indicate which product pack (BIB) must be inserted at which position.

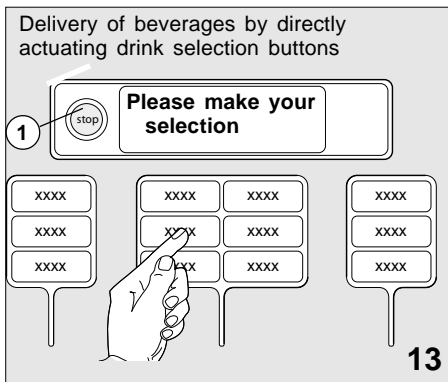


A corresponding message is indicated on the display when the water temperature in the boiler is not correct if this function has been programmed. The message is cleared as soon as the correct temperature is reached.

- If the dispenser has been out of operation for a very long time period (e.g. during works holidays), put a collecting vessel underneath the hot water outlet, actuate a hot water delivery button (3) and let at least 10 l of hot water flow out before using the dispenser (fig.10).

SWITCHING THE DISPENSER OFF

- If the dispenser is not to be used for a shorter period of time (e.g. over the weekend), use the **ON/STANDBY/CLEAR** switch (4) to activate the **STANDBY** mode (fig. 11). As a result, the power supply is not completely interrupted. The product packs continue to be sufficiently cooled in the ingredient storage unit.
- If the dispenser will not be used for a very long time period (e.g. during works holidays), unplug the mains plug, close the water tap, remove the product packs (BIB) and store them in a refrigerator depending on the 'best before date'.



DELIVERY OF BEVERAGES

- Depending on the dispenser model and programming, drink delivery is triggered by
 - making a corresponding pre-selection (e.g. portion size or drink strength) on the touch screen (fig. 12) **and**
 - actuating the corresponding delivery button (fig. 13)



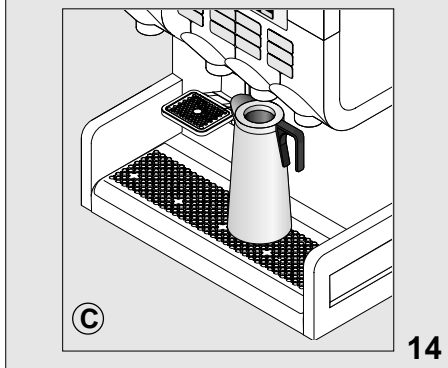
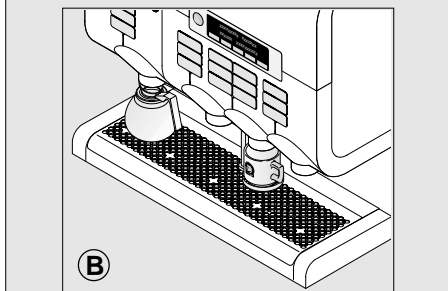
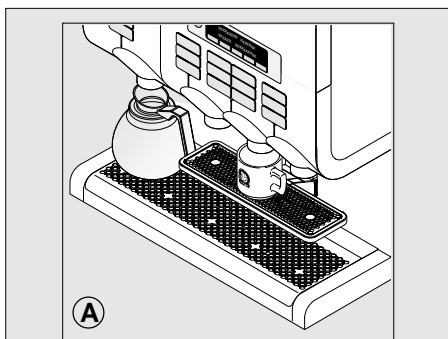
If the stop button is pressed after a pre-selection has been made or if a delivery button is not pressed within a certain time period, the dispenser will return to the standard pre-selection setting.

- actuating the corresponding drink selection button directly (fig. 5)



The liquids delivered by the dispenser are hot!
In order to prevent scalds, keep your hands and other body parts out of the delivery area during dispensation.

- When pressing the **stop button** (1, fig. 13) the delivery of beverages or hot water will be interrupted at once (fig. 13).



DELIVERY OPTIONS

- Depending on how the dispenser has been adjusted during installation, the mode for the delivery of beverages and hot water will be one of the following:

Portioned delivery:

Drinks are delivered in portions, the volume of which can be set by the service technician.

Continuous delivery:

The delivery is continued as long as the corresponding delivery button is pressed.



Possible portion sizes can be set by the service technician.

- For further delivery modes, especially for milk and lactiferous beverages, please ask your service technician.

PLACING VESSELS CORRECTLY

- Depending on the dispenser model, place cups or pots on the cup carrier or on the drip tray underneath the corresponding outlet (fig. 14A, B, C)