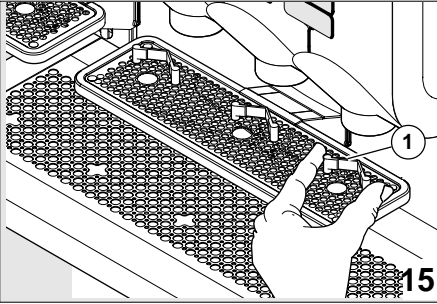


Operation

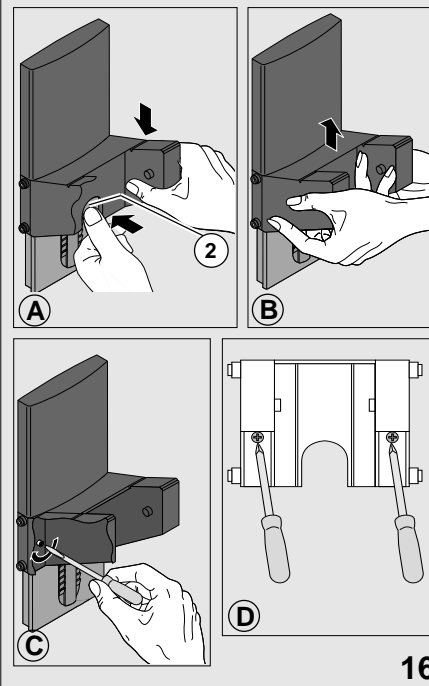


ADJUSTING THE CUP STOP

- Open the dispenser door and use the **ON/STANDBY/CLEAR** switch to activate the **STANDBY** mode.
- Insert the stop (1) in the openings of the cup carrier or the drip grid (fig. 15).
- Adjust the stop (1) according to the size of the vessel, so that its centre is positioned exactly underneath the outlet (fig. 15).



Adjust the stop for each product outlet separately, if vessels of different sizes are used.



ADJUSTING THE CUP CARRIER

Version for pots

- The cup carrier can be adjusted vertically according to the following procedure:
- Loosen the screws (fig. 16C/D)

downwards:

press with the thumb in the recess (2) against the notch locking and push the support downwards (fig.16A).

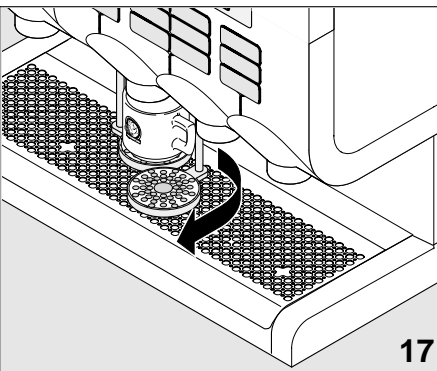
upwards:

hold the support on both sides and push it upwards (fig. 16B).

- When the desired position is reached, fasten the cup carrier on both sides using a screw driver (fig. 16C/D).

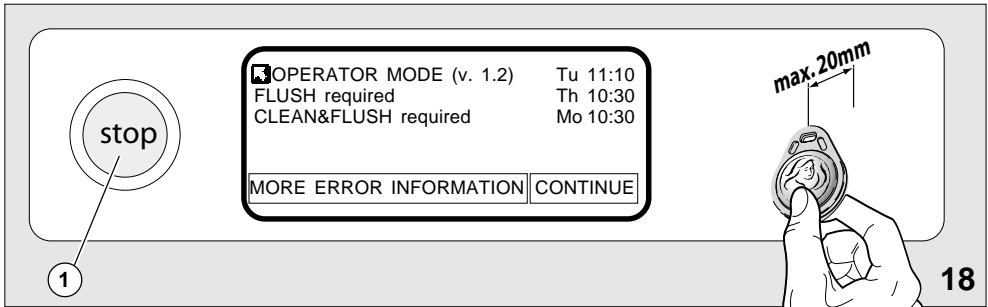


Do not fasten the screws too tightly.




Espresso cup carrier (option)

- When drinks should be delivered into pots, the cup carrier can be swivelled to the side (fig. 17).



ENTERING AND EXITING THE 'OPERATOR MODE'

 The settings on the dispenser may be carried out by authorised personnel only.


- Press the stop button (1) (fig. 18).
- Hold the operator tag max. 20 mm in front of the right area of the touch screen in order to enter the 'Operator Mode' (fig. 18).
- To exit the 'Operator Mode', select the function EXIT on the display menu (fig. 18).

POSSIBLE SETTINGS

- On customer's demand, various functions can be programmed by the service technician, e.g.:
 - max. 2 different languages for the LCD display
 - acoustic signals when
 - the drink delivery is completed
 - the touch screen is actuated
 - an error message is displayed.
- The user is prompted through the different menus by pressing the corresponding fields on the touch screen.

CALLING UP STATUS AND ERROR MESSAGES

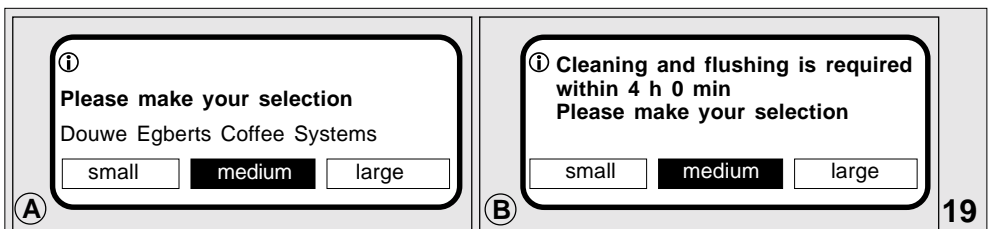
- All status and error messages, e.g. empty indication for product packs, as well as any corrective measures are clearly indicated on the screen.

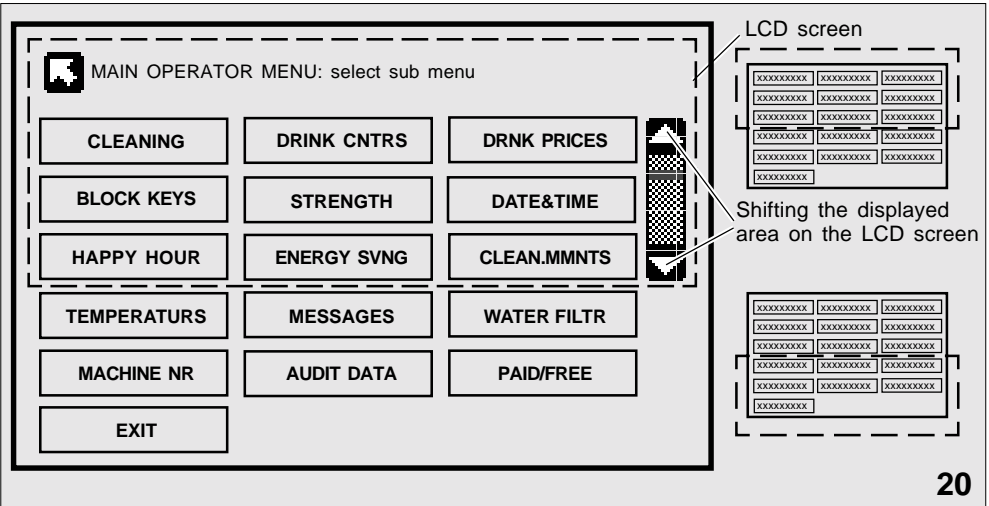
 If the touch screen does not function, call the service technician.

- After having actuated ① status and error messages will be listed (fig. 19 A, B).

DELETING THE ERROR MESSAGES

- Error messages can be deleted in the operator mode by operating the ON/STANDBY/CLEAR switch.





OPERATING THE TOUCH SCREEN (FIG. 20):



Press to display the previous menu.



Scroll bar to shift the displayed section of a menu or list on the screen.



In some submenus, cursor arrows are displayed instead of the scroll bar and must then be used to select the adjustment parameters.

FUNCTIONS OF THE MAIN OPERATOR MENU

- CLEANING** Calling up the cleaning programmes 'Rinsing' and 'Cleaning and Rinsing'
- DRINK CNTRS** Scanning the counter values of individual beverages and the total counter value
- DRNK PRICES** Setting the beverage prices for sales, and Happy Hour 1, 2, 3
- BLOCK KEYS** Locking and unlocking the delivery buttons
- STRENGTH** Setting the beverage strength for individual beverages
- DATE&TIME** Setting the date and time
- HAPPY HOUR** Setting the day of the week, the starting and ending times for up to 3 HAPPY HOUR intervals
- ENERGY SVNG** Setting the starting and ending conditions for energy saving intervals
- CLEAN.MMNTS** Setting the day of the week and the time for the two cleaning programmes
- TEMPERATURS** Inserting and removing the water temperature and the cooling compartment temperature on the screen
- MESSAGES** Inputting the various individual messages
- WATER FILTR** Scanning the water filter: water quantity flown through or time period used
- MACHINE NR** Inputting an operator-internal machine number for the dispenser
- AUDIT DATA** Function for exchanging data with an accounting system
- PAID/FREE** Setting the sale or the free delivery of beverages (in the case of payment systems)
- EXIT** Exiting the operator mode and returning to the delivery mode

CLEANING AND MAINTENANCE


GENERAL NOTES

- For hygienic and technical reasons, the dispenser must be cleaned regularly. The intervals are defined in the program settings.

- There are two different cleaning procedures, which must each be carried out once a week at a certain time:

- Flushing
- Cleaning and flushing

- The cleaning times can be set by the service technician or the operator in accordance with individual requirements.

 It is recommended to carry out the cleaning procedure inbetween, if required.

- If one of the cleaning procedures has not been carried out in time, the drink delivery would automatically be blocked. Hot or cold (option) water can then be dispensed only.

- A special cleaning agent must be used for cleaning, which is approved by the food industry.



Do not use any scouring agents for cleaning.



Under all circumstances observe the instructions concerning dosing and handling given on the packing of the special cleaning agent.



It is recommended to have a special container at hand for cleaning.

- All items of the schedule mentioned below must be carried out in the indicated intervals, otherwise the guarantee will be null and void.



Make sure that all components are installed correctly after cleaning.



When replacing the product packs (BIB) pay particular attention to the instructions on the packing of coffee, tea, milk, and cocoa containing beverages.

Maintenance Schedule (Danger of injuries because of sharp edges and hot water)

Interval	Type of work
Flushing once a week	Any parts that come into contact with the product are flushed with hot water. The display will prompt you step by step through the flushing procedure. Flushing takes less than 1 minute.
Cleaning and flushing once a week	Any parts that come into contact with the product are removed from the dispenser. They are cleaned outside the dispenser with a special cleaning agent or they are replaced by parts from an exchange kit and are then fitted to the dispenser. The display will prompt you step by step through the cleaning procedure. Cleaning and flushing will take approx. 2.5 minutes.

WHEN IS CLEANING REQUIRED?

Cleaning is due

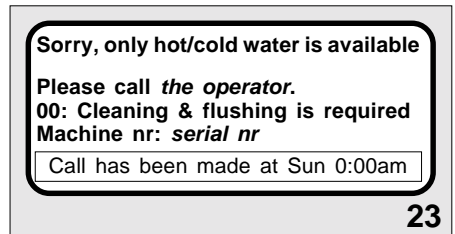
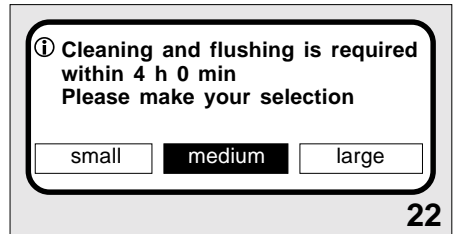
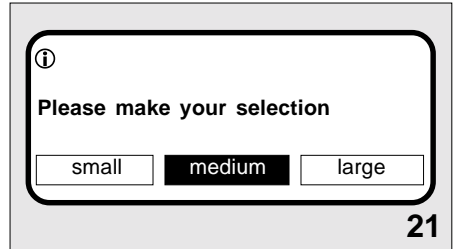
When 'flushing' or 'cleaning and flushing' is required, the symbol ⓘ will be indicated on the display (fig. 21).

- Touch the symbol ⓘ on the screen. The time remaining for the cleaning process will be indicated (fig. 22).

Cleaning should be carried out within the indicated time otherwise the drink delivery will be blocked.

Cleaning is overdue

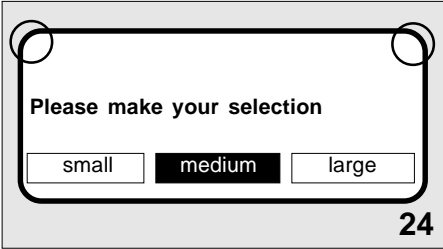
When the set time for cleaning is expired, the drink delivery will be blocked and a corresponding error message will be indicated on the display (fig. 23).



**STARTING THE CLEANING PROGRAMS
WITHOUT OPERATOR TAG**

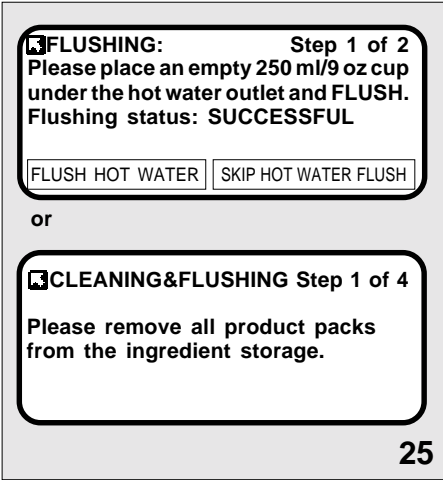
Start

- Simultaneously touch the upper two corners of the screen for more than 2 seconds (fig. 24).




Due or overdue

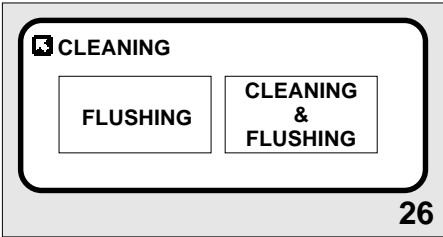
If 'cleaning' or 'flushing & cleaning' is due or overdue, the corresponding program will start automatically (fig. 25).



Between two intervals

If 'cleaning' or 'flushing & cleaning' is not due or overdue, the following message will be displayed (fig. 26):

- Please select the desired program by touching the corresponding field.
- Touch  to exit the cleaning program, if requested.



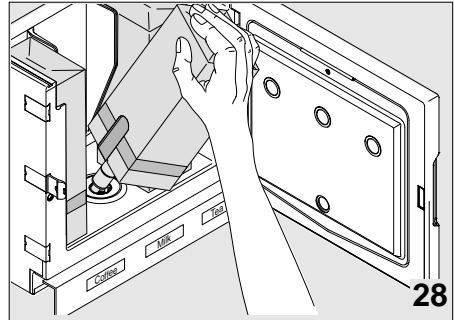
It is recommended to carry out the cleaning inbetween too.

Cleaning and Maintenance

CLEANING & FLUSHING (4 STEPS)

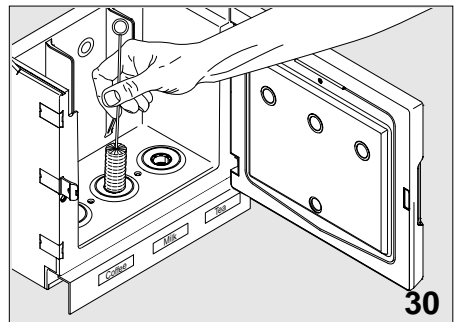
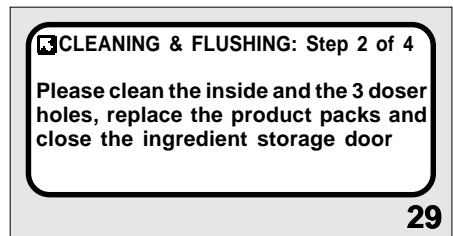
If the 'cleaning & flushing' program is started, **step 1** is indicated on the display (fig. 27).

- Open the dispenser door.
- Open the ingredient storage door.
- Remove all product packs and place them in a clean site (fig. 28).

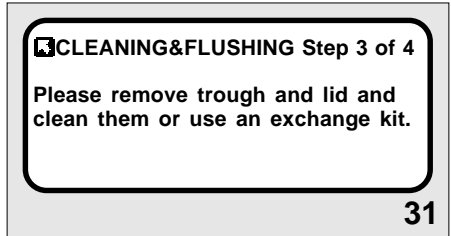


When all product packs are removed, **step 2** is indicated on the display (fig. 29).

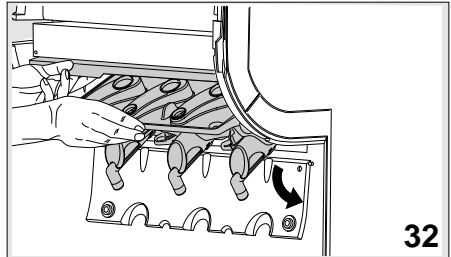
- Clean the ingredient storage with a clean damp cloth.
- Clean the doser and outlet holes in the bottom of the ingredient storage with a damp special brush (fig. 30).
- Dry the ingredient storage with a clean cloth.
- Reinsert the product packs into the ingredient storage.
- Close the ingredient storage door.



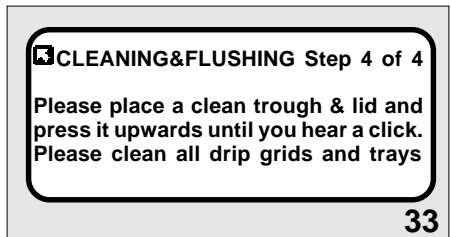
When all product packs are reinserted, **step 3** is indicated on the display (fig. 31).



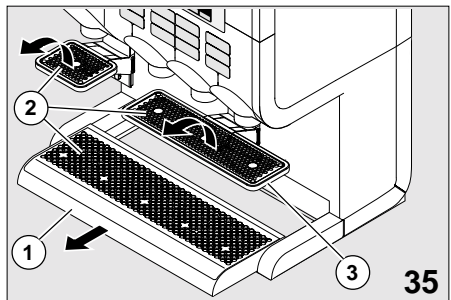
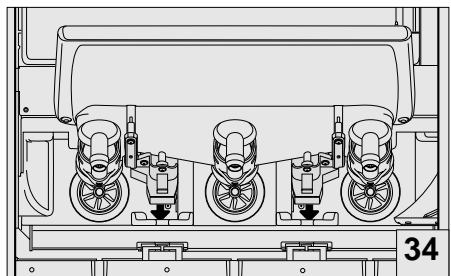
- Remove trough and lid from the dispenser. Clean the removed parts (see chapter "Cleaning Trough and Lid") or use an already cleaned exchange kit (hygiene kit) (fig. 32).



When trough and lid are removed from the dispenser, **step 4** is indicated on the display (fig. 33).



- Reinsert trough and lid (fig. 34).
- Close the dispenser door.
- Empty and clean the drip tray (1), all drip grids (2) and cup carriers (3) if equipped with (fig. 35).
- Continue with the 'flush' program.



Cleaning and Maintenance

FLUSHING (2 steps)

If the 'flushing' program is started, **step 1** is indicated on the display (fig. 36).

- Please place an empty container (250 ml/9 floz) underneath the hot water outlet (fig. 37).
- Touch the field 'FLUSH HOT WATER'.



Danger of being scalded! Hot liquid is dispensed for approx. 5 seconds.



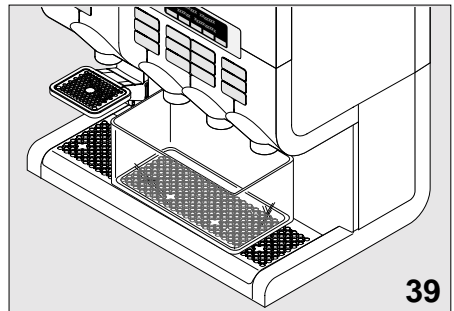
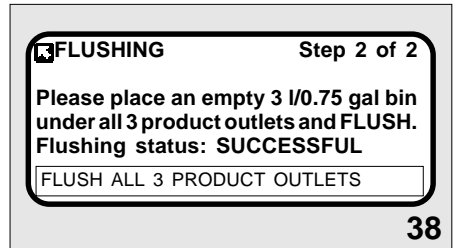
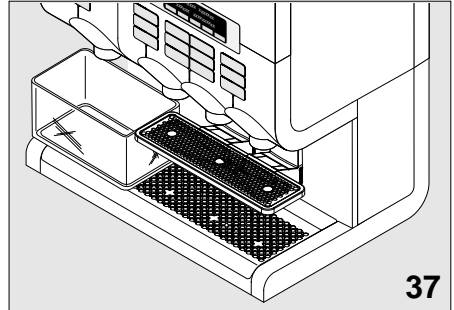
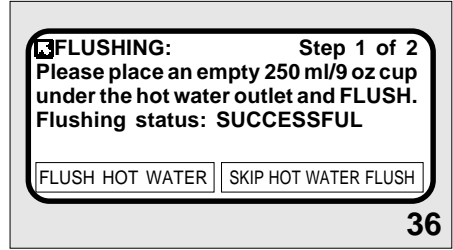
This function is optional and can be skipped by touching the field 'SKIP HOT WATER FLUSH'.

When the hot water outlet has been flushed or this function has been skipped, step 2 is indicated on the display (fig. 38).

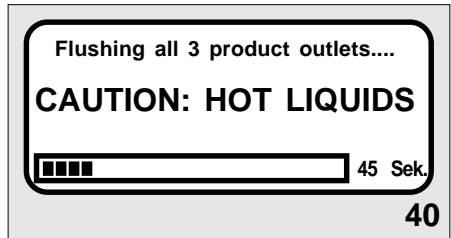
- Please place an empty container with a capacity of 3 1/3/4 gal underneath all 3 product outlets (fig. 39).
- Touch the field 'FLUSH ALL 3 PRODUCT OUTLETS'.



Danger of being scalded! Hot liquids are dispensed for approx. 45 seconds.



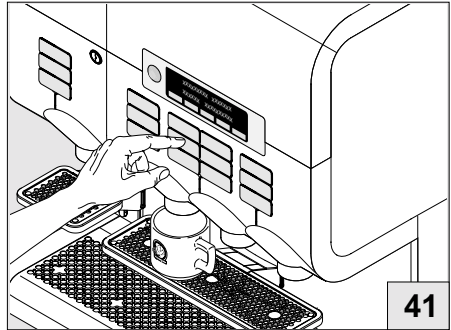
During the flushing process the display indicates the following message (fig. 40):



The program automatically returns to the delivery mode after the flushing process.

- Proceed a test delivery for each hot drink (fig. 41).

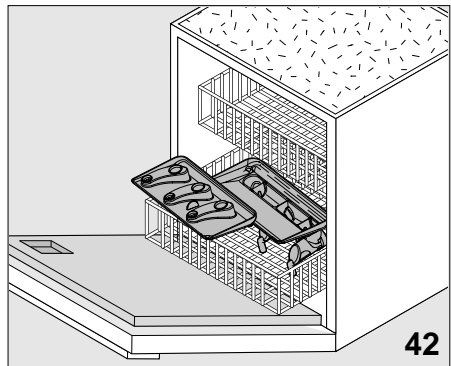
Now the flushing process is completed.



CLEANING TROUGH AND LID

- Preferably clean trough and lid in a dishwasher (fig. 42).
- If a dishwasher is not available, soak trough and lid for 15 minutes in warm water with cleaning agent*).
- Flush trough and lid and dry the parts with a paper cloth.

It is recommended to provide a clean trough and lid exchange kit (Hygiene kit).



*) Only use cleaning agents that are approved by the food industry and recommended by the Cafitesse supplier.



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

Options

OPTIONS

DRAINAGE FOOT

- The dispenser can be equipped with a special foot to drain off liquids from the drip tray.
- For this purpose, the 'drainage for the drip tray' kit must be installed by a service technician. This requires the possibility of connecting to a drain.

CAFÉ COOL

- The dispenser can be converted for the additional delivery of cold beverages (café cool, iced choco, iced cappuccino).
- Prior to the installation of the café cool kit by the service technician, the following information must be taken into account:



Prior to the delivery of café cool, check the drinking water quality first. Observe country-specific regulations!

- Prior to the delivery of café cool
 - and especially whenever the dispenser is not to be used for a longer period of time (e.g. overnight, over the weekend)
 - rinse the dispenser 1x in order to rinse any residual water out of the pipelines.

WATER TANK

- If a water connection is not available or the drinking water quality is poor, the dispenser can be equipped by the service technician with an additional tank for manual filling with water.
- Filling the dispenser:
Plug the power supply plug into the socket.
- While the boiler is being filled with water, make sure that there is always enough water in the water tank.



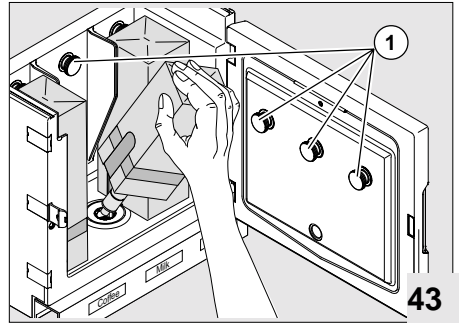
If there is not enough water in the boiler, an error message will appear in the display.



To fill the tank with water, use drinking water only. Renew the water on a daily basis.

MAGNETIC ADAPTERS FOR SMALLER PRODUCT PACKS

- For the use of 1.25 l/0.33 gal product packs, special magnetic adapters (1) are available and are inserted in the ingredient storage unit and in its door (fig. 43).



Do not place retaining magnets next to magnetic cards/credit cards.

ESPRESSO CUP CARRIER

- Up to two swing-out espresso cup carriers can be installed for more precise positioning of the espresso cups.

DISPENSER FEET

- Special dispenser feet can be used to position the dispenser 4.5 cm/1.77 in from the surface of the table or counter.
- This makes it possible to clean underneath the dispenser.

PAYMENT SYSTEMS

- The dispenser has been prepared so that it can be equipped with various types of payment systems.
- Further information on the possibilities regarding the use of payment systems can be obtained from the service technician.