

Operating Instructions

Melitta® Cafina® XT8-F

Melitta Professional
Coffee Solutions



2



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1 General

1.1 Manufacturer information

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Germany
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1.2 About these instructions

These instructions form part of the equipment. They contain important information on safety, installation, usage, and cleaning. Observing these instructions helps preserve your safety and helps avoid damage to the product.

We reserve the right to make changes to these instructions due to technical modifications. Reprints, translations, and reproductions in any form, including excerpts, require written agreement from the publisher.

The copyright is held by the manufacturer.

1.3 Explanation of symbols

⚠ DANGER

Danger of death!

Identifies hazards that could result in serious harm or even death if the corresponding hazard notice is not observed.

⚠ WARNING

Personal injury!

Identifies hazards that could result in harm if the corresponding warning notice is not observed.

⚠ CAUTION

Minor injuries!

Identifies hazards that could result in minor injuries.

ATTENTION

Property damage!

Identifies the risk of possible property damage.



Note

Identifies usage tips and useful information.

1.4 Description

This machine is a fully automatic filter coffee machine. Depending on the machine equipment level, the following products can be dispensed:

- Coffee products
- Hot water

The products can be dispensed as follows:

- Coffee products from a storage urn (coffee urn) of up to four liters in cups, jugs, or pots.
- Hot water in cups, jugs, or pots.

This machine provides an automatic cleaning program for the filter system and the coffee urn. The housing is made from aluminum and high-quality plastic. The design of this machine facilitates compliance with the following operator requirements:

- HACCP hygiene guidelines
- Accident prevention regulations for electrical safety in the commercial sector



Fig. 1: Overview

- 1 Coffee urn
- 2 Ground coffee container
- 3 Lock of coffee urn lid (behind the machine door)
- 4 Machine door with display (touch screen)
- 5 Chip key contact surface



- 6 Hot water wand (option)
- 7 Beverage outlet (height-adjustable)
- 8 Drip grid
- 9 Service door
- 10 Quantity outlet (option)
- 11 Main switch (behind the machine door)

The nameplate is located on the inside of the service door.

Accessories

Accessories supplied

- 2 green user chip keys
- 1 yellow manager chip key
- 1 microfiber cloth
- Machines with quantity outlet: Splash protection pipe
- 1 box of Melitta® Cafina® Filter Coffee Cleaner Tabs (art. no. 33350)
- 1 set of operating instructions

Accessories available

Quantity outlet	Swivel arm
Cup warmer	XT CW30
Payment systems	Coin acceptor, coin changer, card reader
Water supply	Pressure booster pump
Grounds disposal	Coffee grounds separator

1.5 Conformity

The manufacturer hereby declares that the product described in these operating instructions complies with the EU Directive on “electromagnetic compatibility”, the “Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment”, and, where applicable, the “Machinery Directive” or the “Low Voltage Directive”. Applicable as well as further details can be found in the EU declaration of conformity provided separately.

2 Safety

2.1 Intended use

This machine is a fully automatic filter coffee machine for dispensing coffee products as well as hot water at increased daily requirements of beverages in the gastro-nomic sector.

The following operating modes are available:

- Operation by trained personnel
- Supervised self-service operation
- Operation with fixed water connection
- Stationary installation within dry, enclosed rooms

This machine is **not** intended for the following uses:

- In areas with high air humidity (e.g., areas with considerable amounts of steam) or outdoors.
- On board vehicles or mobile facilities (please contact the manufacturer).

2.2 Safety information

2.2.1 General

The following safety information relate to the machine only. In addition, there may be legal requirements in place for the owner/operator, e.g., regarding food hygiene and safety at work.

- Only use the machine when you have read and understood these instructions in full.
- When operating the machine, always observe all information and guidelines in these instructions.
- Keep these instructions at the place of use of the machine.

2.2.2 Personnel

- This machine can be used by children of 8 years and above as well as persons with reduced physical, sensory, or mental capabilities if supervised or when they have been trained in the safe use of the equipment.
- Children under 8 years of age must be kept away from the machine.
- Children must not be permitted to play with the equipment.
- Cleaning and user maintenance may only be carried out by children if they are properly supervised.
- Persons with limited experience and knowledge must be able to recognize hazards arising from incorrect operation.
- A user is only permitted to operate the machine without supervision if it has been explained in such a way so that the user knows how to operate it safely.
- In self-service operation, the machine must be supervised by trained personnel.
- Repairs and maintenance work may only be carried out by Melitta customer service or by specialist personnel authorized by the manufacturer. Incorrectly performed repair work can result in considerable risk to the user.

- The area reserved specifically for customer service is only to be accessed by persons who have sufficient knowledge and practical experience of the equipment, particularly with regard to safety and hygiene.
- Settings may only be made, and cleaning and preparation work may only be carried out on the machine by persons who have been trained by the installation engineer or by the manufacturer.
- Faulty components may only be replaced with original spare parts. Otherwise warranty claims will be void.

2.2.3 Correct use

- The machine can be damaged by penetrating water. The machine is not protected against jets of water. Protect the machine against water and spray water.
 - Never pour water over the machine.
 - Do not use any water jets, high-pressure cleaners, or steam cleaners to clean the machine.
 - The machine is not suitable for installation on a surface where a water jet might be used.
- When the machine is unattended for extended periods, switch it off at the main switch and close the water tap.
- Never open the covers unless explicitly instructed to do so. Similarly, never remove bolts and the housing parts that they hold in place. Contact with live parts poses a danger of death due to electrical voltage.
- Never reach into a machine opening when the machine is running.



- Do not hold any body parts under the outlets when hot liquids or steam are being dispensed. This occurs in the following situations:
 - After switching on
 - When beverages are being dispensed
 - During automatic cleaning
 - During rinsing processes (e.g., when switching off)
- Do not touch any hot parts.
- When products are being dispensed, there is a risk of scalding from the actual products. Always take care when handling hot beverages.
- Take note of any visible damage or malfunctions. Obvious malfunctions include water leaks, odors and heat formation, unusual noises, as well as error messages on the display. In the event of any unusual situation:
 - Disconnect the mains plug
 - Switch off the water supply
 - Contact customer service
 - Have the machine checked and repaired by customer service
- Clean the machine at least once per day. Impurities could cause health problems.
- Comply with all intervals for cleaning, inspection, and maintenance, as specified in the instructions. Otherwise, the safety, functional reliability, and durability may be impaired.

3 Technical data

Machine specifications

Dimensions (W x D x H)	350 x 580 x 765 mm
Weight	approx. 70 kg
Supply of ground coffee	approx. 7.2 l / approx. 2500 g
Supply in coffee urn	Maximum 4 l coffee

Operating data

Hourly output	approx. 80 l hot water or approx. 500 cups of coffee
Permissible ambient temperature	+ 5-30 °C
Permissible air humidity	< 80 % non-condensing
Noise level	< 70 dB(A)

Electrical connection

Power supply	3N AC 400 V, 50-60 Hz
Power consumption	Maximum 9.5 kW
Fuse protection provided by customer	3 x 16 A (required)
Connection	1.8 m mains cable with mains plug (e.g., CEE 16 A)

Water connection

Fresh water connection	G ¾" outer thread, the delivered fine filter must be installed at the water connection
Fresh water pressure	At least 0.25 MPa (2.5 bar) at approx. 5 l/min, a pressure reducer is required for static pressures higher than 0.6 MPa (6 bar)
Fresh water carbonate hardness	1-3 °dKH: no action required, 4-9 °dKH: Everpure filter, 10 °dKH and above: decarbonization system required (e.g., BRITA-Purity), less than 1 °dKH: consult manufacturer
Waste water connection	At least DN 50 - NW 2"



4 Installation

The machine is set up, installed, and handed over ready for use by customer service. Due to the associated hazards, modifications to the installation or setup must be carried out by customer service only.

Make sure that the following prerequisites are met before you use the machine.

4.1 Water connection

The water connection must be easy to shut off at any time during operation (shut-off valve). The equipment is to be installed to comply with the applicable federal, state, or local plumbing codes and regulations, e.g., EN 61770.

The limit values for water pressure and carbonate hardness as given in the technical data must be observed.

Only use a new hose set. Old or used hose sets are not permitted to be re-connected.

The water drain must only be installed via a fixed connection with odor trap that is protected against backwater and backflow. This prevents contamination in the machine due to backflowing waste water.

4.2 Electrical connection

The supply voltage must match the specifications on the nameplate.

The supply line must be fuse-protected at the site with 3 x 16 A. The connection must also be protected using a residual current circuit breaker (RCCB) (max. 30 mA).

If the equipment is connected permanently, a switch for an all-pole disconnection with at least three millimeters of contact clearance must be provided by the customer.

For connection via a mains plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault.

Due to the high power, a separately fused circuit is required for the machine.

4.3 Installation location

The machine is only to be installed and used in enclosed, dry areas; it must not be operated outdoors.

The effects of humidity and temperature may adversely affect the function and safety of the equipment.

The machine must always be installed and stored in frost-free locations.

The installation area must provide sufficient distances from walls and objects due to the heat generated and for operation of the machine.

Distances

To the back	At least 5 cm
To the top	At least 20 cm

In self-service operation, the machine and all accessory units must be installed in such a way that they can be permanently supervised by trained personnel.

The machine must be positioned level and free of vibrations. Adjustable feet are provided so that the unit can be leveled out on slightly uneven surfaces.

4.4 Product material

The ground coffee must be suitable for use in commercial coffee machines. Only use dry and loose material without clumps.

5 Operation

Initial commissioning is carried out by customer service. If you want to put the machine back into operation following a standstill, clean the machine as described (see chapter 8 on page 29).

5.1 Chip keys

Included with the machine are two green user chip keys and one yellow manager chip key.

5.1.1 Green user chip key

The green user chip keys can be used to carry out the following actions:

- Switching on/off the machine.
- Changing the filling level.
- Changing the target supply and managing the coffee supply.
- Carrying out a full cleaning of the machine.
- Cleaning the touch screen.
- Viewing and editing the weekly planner.

5.1.2 Yellow manager chip key

The yellow manager chip key provides the same options as the user chip key. The following additional actions can be carried out:

- Making settings on the machine.
- Editing the dispensing products.
- Creating/editing product groups.
- Displaying consumption and product statistics.

5.1.3 Without chip key

Waiter operation

Without a chip key, the following options are available in waiter operation:

- Dispensing preset products.
- Switching on/off the machine.
- Changing the filling level.
- Changing the target supply and managing the coffee supply.
- Carrying out a full cleaning of the machine.
- Cleaning the touch screen.
- Viewing and editing the weekly planner.

Self-service operation

Without a chip key, you can only dispense preset products in self-service operation.

5.1.4 Logging in with a chip key



Fig. 2: Logging in with a chip key

1. Hold one of the chip keys on the contact surface (1) on the front of the machine so that the inner and outer contact surfaces are fully connected to one another by the chip key.
- ✓ You are logged in and can use the corresponding functions.

5.2 Switching the machine on and off

5.2.1 Switching on

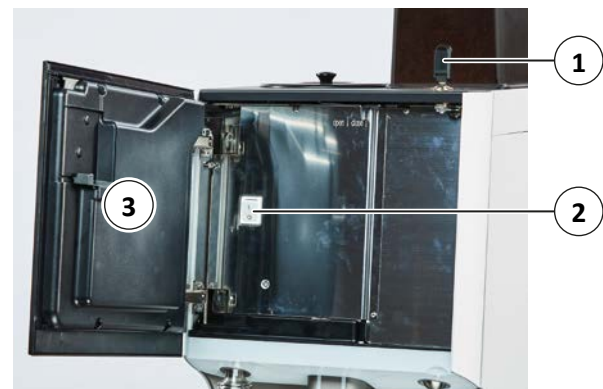


Fig. 3: Switching on the machine

2. Check that the water supply is on.
3. Open the machine door (3) using the key (1).
4. Switch the machine on using the main switch (2).
5. Close the machine door.
6. Continue as described in chapter 5.2.2 on page 10.



Note

The main switch can be used to switch the machine off entirely, e.g., during extended standstills.

5.2.2 Stand-by operation

In daily operation, it is sufficient to switch the machine on and off via the display only (stand-by operation):

- Depending on the operating mode, proceed as follows:
 - Self-service operation:** Hold one of the chip keys on the contact area on the front of the machine (see chapter 5.1.4 on page 9).
 - Waiter operation:** Touch the display.

The question "Switch on unit?" is shown on the display.

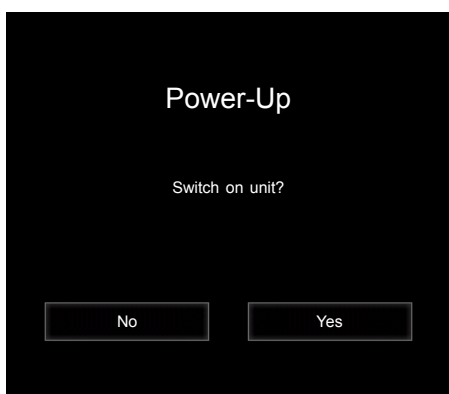


Fig. 4: Switching on the machine

- Confirm this using "Yes".

The switch-on process is started and takes several minutes.

⚠ CAUTION

Danger of burns on the beverage outlet!

Hot water runs out of the beverage outlet when the lines are rinsed.

- Do not reach underneath the outlets.

- The lines are rinsed.
- The machine is heated to the required temperature.

The switch-on process is displayed by a flashing LED next to the chip key contact surface. The LED lights up permanently when the switch-on process is finished.

✓ The machine is ready for operation.

Note

After switching on the machine, the filling level of the ground coffee container must be checked. If necessary, the container must be filled and the filling level confirmed.

If the machine was switched off with a filled coffee urn, the coffee urn will be emptied after switching on when the coffee has turned cold.

5.2.3 Switching off

Note

For hygiene reasons, the machine must be switched off only in a cleaned state.

Always use the "Clean and switch off full system" function. The "Switch off" function (in the manager menu) is permitted to be used only if a cleaning process of the full system has been carried out and no further products have been dispensed.

When switching off, the machine goes into stand-by mode.

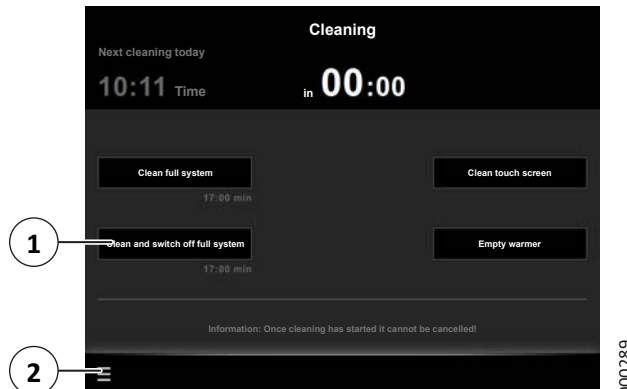


Fig. 5: Switching off the machine

- On the display, press the menu symbol "≡" (2) and then "Cleaning".
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).

2. Press the "Clean and switch off full system" button (1).
 - The next steps are described in chapter 8.7 on page 31.
- ✓ The cleaning program is carried out. The machine is then switched off.

For an extended standstill

If the machine will not be used for an extended period, turn off the water supply and switch off the main switch.

- **Note**
For hygiene reasons, the machine must be switched off only in a cleaned state.

If you want to take the machine out of operation, contact customer service.

5.3 Filling the coffee supply

- **Note**
The filling level must be confirmed at the machine each time the supply container is filled (see chapter 5.4 on page 12).



Fig. 6: Filling the ground coffee container

1. Open the lid of the ground coffee container using the key (3).
2. Remove the lid (2) on the ground coffee container.
3. Fill ground coffee into the container (1).
 - In case you refill ground coffee due to a shortage message (e.g., "Coffee granule container empty"), refill at least 1 kg coffee.
 - The ground coffee container has a protective cover that is not permitted to be removed.
 - Ensure that the powder is not compressed.
4. Re-fit the lid.

- **Note**
Foreign bodies should not get into the coffee urn. Make sure that the area around the lid of the coffee urn is clean and free from ground coffee residues.

5. Wipe the area around the lid of the coffee urn clean.
- ✓ The ground coffee container has been filled.

5.4 Confirming the filling level

The filling level must be confirmed at the machine each time the ground coffee container is filled.

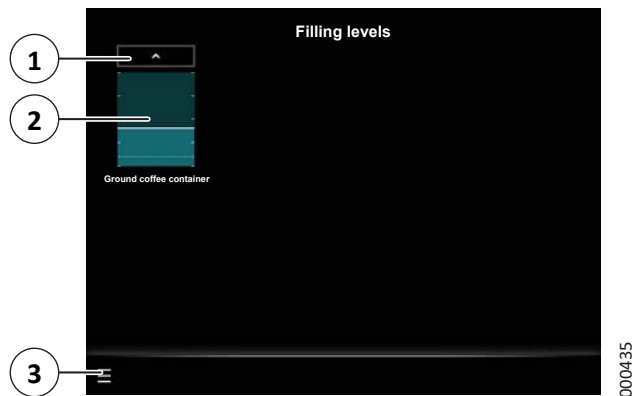


Fig. 7: Confirming the filling level

1. On the display, press the menu symbol “≡” (3) and then “Filling”.
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).
2. Press the “^” button (1) above the filling level display to mark the ground coffee container as full.

✓ The filling level has been confirmed.

To return to the start screen, proceed as follows:

- **Self-service operation:** On the display, press the menu symbol “≡” (3) and then “Logout”.
- **Waiter operation:** On the display, press the menu symbol “≡” (3) and then “Selection”.

You can adjust the filling level even more accurately.

3. Press the filling level display of the ground coffee container (2).
 - A new window opens.

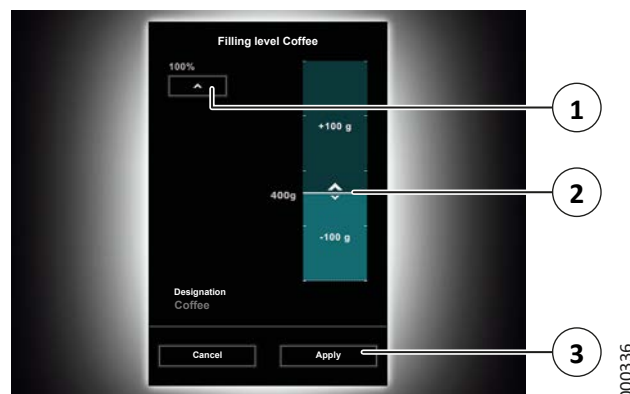


Fig. 8: Adjusting the filling level more accurately

4. Select one of the following options:
 - Press the “^” button (1) to mark the container as full.
 - Touch the filling level display above or below the bar (2) to adjust the filling level in steps.
 - Slide the bar (2).
5. Press the “Apply” button (3) to adopt the settings and return to the previous screen.

✓ The filling level has been confirmed.

If the filling level for the ground coffee drops below a set value, a warning will appear on the display. If you confirm that the ground coffee has been refilled, you can then adjust the new filling level straight away in a similar dialog as shown in Fig. 8.

5.5 Managing the coffee supply

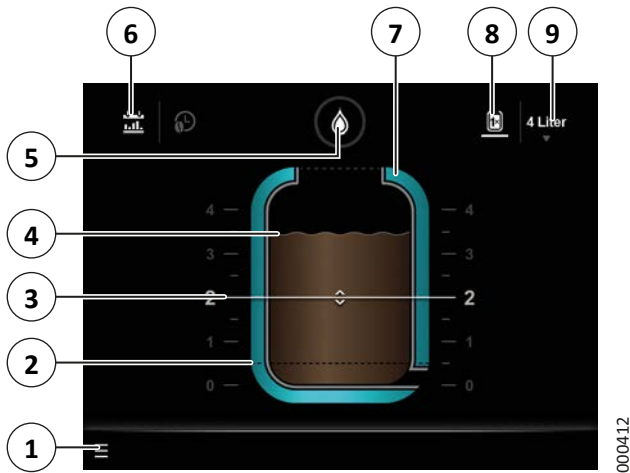


Fig. 9: Managing the coffee supply

- On the display, press the menu symbol “≡” (1) and then “Target supply”.
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).

A visual representation of the coffee urn will be displayed. In the coffee urn the brewed coffee supply is stored. The representation shows the current coffee supply (4) and various settings in liters:

Setting	Function
Mixing supply (2)	Minimum quantity of coffee that should remain in the coffee urn to keep the taste consistent (customer service setting). If this amount is undershot, the coffee output will be suspended until coffee has been brewed again.
Target supply (3)	Quantity of coffee where, when undershot, coffee will be brewed again in automatic mode.

When the target supply is not administered by the weekly planner, you can activate or deactivate the automatic rebrewing with the button above the representation (5):



Automatic mode. An automatic rebrewing is performed according to the set target supply quantity.



Manual mode. The automatic rebrewing is deactivated and you can brew coffee manually as needed or empty the machine at the end of the day.

In case this button is displayed with a red border, a brewing cannot be performed due to a shortage. A running brewing is indicated by a rotating border.

The current state of the coffee urn is shown with colors (7):

Color	State
Blue	Everything is in order: For a dispensing of coffee there is a sufficient amount of coffee in the coffee urn.
Red	Dispensing of coffee temporarily not possible: Coffee is being brewed.
Gray	The machine is passive: The automatic rebrewing is deactivated (manual mode or target supply is zero) and the supply of coffee is depleted.

5

5.5.1 Setting the target supply (automatic mode)

For the automatic mode you have to set the target supply quantity of the coffee urn (minimum quantity is 1 liter). The amount and threshold for a rebrewing are managed by the machine automatically depending on the consumption.

- Select one of the following options:
 - Touch a liter indication on one of the filling level scales to set the target supply to this level directly.
 - Slide the target supply bar (3) (see Fig. 9).
 - The bar snaps to half-liters.

✓ The target supply has been set.

If you are setting a target supply between 1-4 liters, an automatic rebrewing will be initiated once the set level is undershot. If you are setting 0 liters, the automatic rebrewing is deactivated.

5.5.2 Setting the target supply (weekly planner)

Instead of managing the target supply quantity by hand you can administer the target supply using the weekly planner (see chapter 5.6 on page 14).

With the calendar symbol (6) (see Fig. 9) you can activate or deactivate the administration of the target supply via the weekly planner:



Target supply is administered by the weekly planner. The target supply quantity cannot be changed.



Administration of the target supply via the weekly planner is deactivated. You can set the target supply for the automatic mode yourself or operate the machine in manual mode.

5.5.3 Filling the coffee supply manually

In manual as well as automatic mode you can fill up the coffee supply manually. With this you can in automatic mode, for example, respond to rush hours by starting a full brewing.

1. By using the menu (9) (see Fig. 9) select the desired period in which the coffee supply should be topped up continuously.
2. Start the manual brewing with the button "Brewing" (8) (see Fig. 9).
 - If there is enough coffee in the coffee urn, the brewing may be delayed.

✓ The manual brewing is carried out.

5.6 Viewing the weekly planner

If this function is enabled by customer service, you can view and edit the timetable for the fully automatic operation of the machine with the weekly planner.

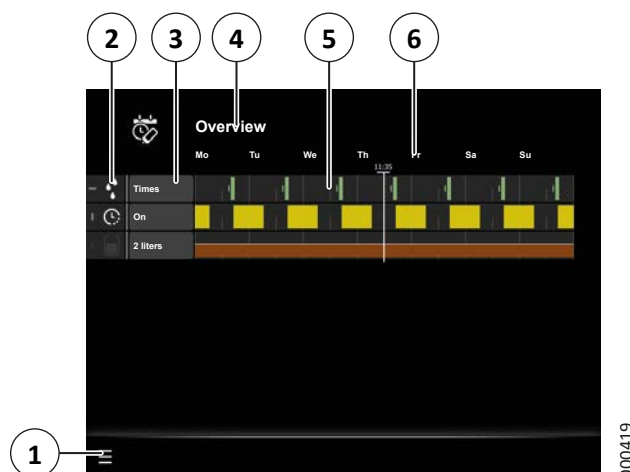


Fig. 10: Weekly planner

1. On the display, press the menu symbol "≡" (1) and then "Weekly planner".
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).

The fully automatic operation can be configured per weekday. Each row is one operating parameter which can be set over the course of one week:



Cleaning times



Switching on/off



Target supply



Note

If enabled by customer service, you can specify settings here as described in chapter 7.6.3 on page 26.

The symbols (2) indicate whether the fully automatic operation by the weekly planner is activated or deactivated for the corresponding parameter.

The field next to the symbols determines the base setting of the parameter, for example, for “switching on/off”, if the base setting of the machine is principally “on” and switch-off times are specified, or “off” and switch-on times are specified.

2. Press a row (5) to view the events set for the parameter in question.
 - The check mark at the bottom right closes the display of the events for the corresponding parameter.
3. Press a weekday (6) to display the selected weekday in 24 hours.
 - When pressing a time of day, you can zoom in on the timeline further.
 - With the buttons “<” and “>” you can scroll the timeline.
 - Press the title (4) to return to the previous display.

✓ The weekly planner has been viewed.

5.7 Unlocking and locking the coffee urn

You can unlock or lock the lid of the coffee urn.

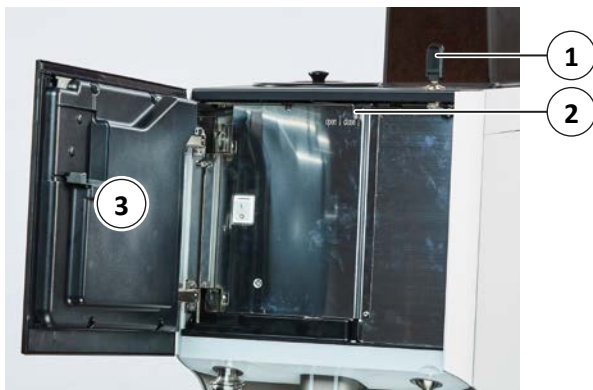


Fig. 11: Unlocking and locking the coffee urn

4. Open the machine door (3) using the key (1).
5. Select one of the following options:
 - Unlocking the coffee urn: Slide the lock of the coffee urn (2) to the left as far as it will go.
 - Locking the coffee urn: Slide the lock of the coffee urn to the right as far as it will go.
6. Close the machine door.

✓ The lid of the coffee urn is unlocked or locked.

5.8 Locking product dispensing

You can lock product dispensing temporarily.

1. Hold the manager chip key on the contact area on the front of the machine (see chapter 5.1.4 on page 9).
2. On the display, press the “Unit” button.
3. On the display, press the “Lock product choice” button.

✓ Product dispensing has been locked.

To activate product dispensing again, hold one of the chip keys on the contact surface on the front of the machine (see chapter 5.1.4 on page 9).

5.9 System messages

5.9.1 Messages in self-service operation

In self-service operation, system messages are indicated by a notice symbol.



Fig. 12: System messages

You can view the system messages by pressing the symbol (1).

5.9.2 Messages in waiter operation

In waiter operation, system messages are displayed, for example, if a product material has run out (e.g., “Coffee granule container empty”), directly on the display.

A notice symbol to the right of the lower bar will then refer you to any system messages that have not been rectified. You can view the system messages by pressing the symbol.

6 Dispensing products

Note
Before dispensing products, all supply containers must be inserted and filled as otherwise no more products can be dispensed.

Once the machine has heated up, the products that can be dispensed are listed on the display. Products that are not available, e.g., due to a shortage, are grayed out. Coffee can only be dispensed if a suitable amount is present in the coffee urn (see chapter 5.5 on page 13).

⚠ CAUTION

Danger of burns due to hot products!

Contact with the product dispensed can result in burns.

- Do not reach underneath the outlets during operation.

6.1 Product dispensing

To dispense a product, press the corresponding product button on the display.



Fig. 13: Product dispensing in waiter operation

Groups and dispensing settings are labeled using the following symbols:

- Pressing a product button without a symbol dispenses the listed product (1) once.
- Pressing and holding a product button with the “o” symbol dispenses the product (3) until contact is ceased.
- The symbol “≡” identifies a product group (2).

You can select dispensing products sorted into groups by opening the specified group via touch and accessing the required product for dispensing. After a product from a group has been dispensed, use the “←” symbol (4) (top left in self-service operation) to return to the start screen, or wait for a short while until the start screen appears automatically.

Display language

The display language which is displayed by default and the languages available for self-service operation are determined via the machine settings in the manager menu (see chapter 7.7.3 on page 28).



Fig. 14: Product dispensing in self-service operation

In self-service operation, the user can change the display language temporarily via the language selection symbol (1).

6.2 Canceling the product dispensing

Depending on the product preset, you can cancel the ongoing product output by pressing “X” during dispensing (see, for example, Fig. 20).

6.3 Dispensing coffee products



Fig. 15: Dispensing products

1. Pull the beverage outlet (1) upwards so that the required cup fits underneath.
2. Position the cups, pots, or glasses underneath the beverage outlet on the drip grid (2).
3. Move the beverage outlet downwards until just over the cup edge.
4. Press the corresponding product button on the display.

✓ The product is dispensed.

6.4 Dispensing hot water (option)

► Note

If there is no hot water wand fitted, hot water is also dispensed via the beverage outlet.

During a brewing, hot water will be dispensed with interruptions only.



Fig. 16: Dispensing hot water

1. Hold the cup underneath the hot water wand (1) or position it underneath the wand on the drip grid (2).
2. On the display, press the button for dispensing hot water.

✓ The product is dispensed.

6.5 Dispensing coffee via quantity outlet (option)

Depending on the equipment, a quantity outlet may be available. With the quantity outlet, you can dispense coffee in larger receptacles (e.g. pots).



Fig. 17: Dispensing coffee via the quantity outlet

1. Position the receptacle underneath the quantity outlet (1) on the drip grid (2).
2. On the display, press the corresponding product button for a product via the quantity outlet.

✓ The product is dispensed via the quantity outlet.

For receptacles that do not fit underneath the quantity outlet on the drip grid, you can mount a swivel arm.



Fig. 18: Mounting the swivel arm

1. Press the lever (1) on the swivel arm.
2. Mount the swivel arm (2) from behind onto the quantity outlet.
3. Lock the lever of the swivel arm at the quantity outlet.



Fig. 19: Dispensing coffee via the swivel arm

4. Position or hold the receptacle (2) underneath the outlet of the swivel arm (1).
5. Press the corresponding product button for a product via the quantity outlet on the display.

✓ The product is dispensed via the swivel arm.

6.6 Dispensing quick start products

Depending on the preset in the manager menu (see chapter 7.1 on page 20), you can use the quick start buttons to dispense preset products (hot water) either in parallel with normal product dispensing or directly after the currently running product component.



Fig. 20: Product dispensing with quick start buttons

1. During product dispensing press the symbol for the product (1) that you wish to additionally dispense in parallel or directly following the product component currently being dispensed.

✓ The product is dispensed.

6.7 Multiple dispensing of a single product

Multiple portions of a product can be requested as necessary and dispensed directly in sequence. The advantage of multiple dispensing is that you do not need to select the product again for every subsequent portion.

1. Position a cup underneath the beverage outlet.
2. Press the corresponding product button on the display.
3. While the product is being dispensed, press "+" multiple times in succession depending on the number of additional portions that you would like to dispense.
 - The products are prepared and dispensed in succession.
4. Once a portion has been dispensed, put the cup aside and place another cup underneath the beverage outlet.

✓ The multiple dispensing operation is complete.

6.8 Batch mode

If this function is enabled by customer service, you can preselect several products with the batch mode and dispense them in sequence.



Fig. 21: Batch mode

Depending on the preset in the manager menu (see chapter 7.1 on page 20), the batch mode (1) can be open or closed by default.

To open or close the batch mode manually, press the symbol “◀” (open) or “▶” (close) (3) to the right of the lower bar.

Product dispensing in batch mode

1. With the batch mode open, press the products to be dispensed in sequence.
2. Press the “▶” button (2) on the display to start dispensing the first product.

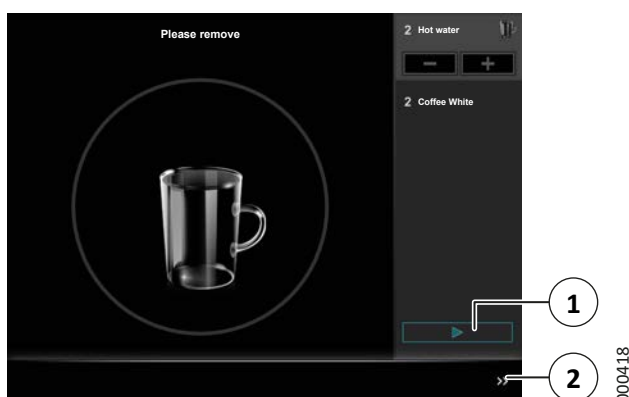


Fig. 22: Dispensed product in batch mode

3. Once a product has been dispensed from the batch, remove it and position a suitable container for the next product underneath the corresponding beverage outlet.

4. Press the “▶” button (1) to continue dispensing the products.
 - Once all products from the batch have been dispensed, the machine returns to the start screen.

You can bring forward the dispensing of a product or multiple selection of a product from the batch so that it is the next in the sequence:

1. Press the required product or the multiple selection of a product in the batch.
 2. Press the “▶” button (1) to continue dispensing the products with the selection.
 - Once all products from the batch have been dispensed, the machine returns to the start screen.
- ✓ The products have been dispensed and the batch mode is finished.

Adding or removing products in batch mode

Products which are already in the batch can be added or removed.



Fig. 23: Product dispensing in batch mode

1. Press the required product or the multiple selection of a product in the batch.
 2. Press the “+” (add) or “-” (remove) button (1) to add or remove the product once each time.
- ✓ The product is added to or removed from the batch.

Products which are not already in the batch can be added.

1. Select one of the following options:
 - Once a product has been dispensed from the batch, close and open the batch with the symbol in the bar (2) (see Fig. 22).
 - While the product is being dispensed, press the “Pre-set batch input” button (2).
 2. Press the products to be dispensed in succession.
- ✓ The products are added to the batch.

7 Settings

The machine is preset to ensure that it is ready for immediate use for normal operation.

The functions described here are only accessible if enabled by customer service.

7.1 Opening the manager menu

The manager menu gives you access to advanced settings. You can find them in the bar at the bottom of the screen.

Button	Function
Selection	Activate products for dispensing, create/manage product groups (see chapter 7.4 on page 21)
Product	Edit dispensing products (see chapter 7.5 on page 23)
Unit	Clean/switch off the machine and change the filling level (see chapter 7.6 on page 25)
Operation	Set up the machine, show dispensing statistics, and display important events (see chapter 7.7 on page 27)

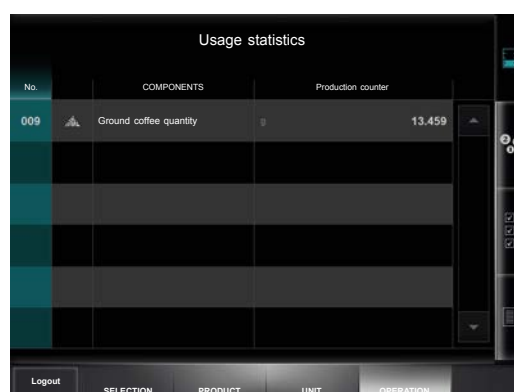


Fig. 24: Manager menu

1. Hold the manager chip key on the contact area on the front of the machine.
- ✓ The display shows the manager menu.

7.2 Carrying out inputs

The machine allows you to enter designations and quantities via a screen keyboard.

When the screen keyboard appears on the display, you can use the following functions:



Fig. 25: Carrying out inputs

- Write using the letter/number field (2).
- Delete the entered characters (3).
- Save the input (4).
- Switch between upper and lower case (5).
- Cancel the input (1).

Some keys are also assigned with special characters (e.g., "S" key). Press the keys for a longer time to display the special characters.

7.3 Exiting the manager menu

1. Once you have carried out the required function, press the "Logout" button.
- ✓ The manager menu is closed.

7.4 Menu option "Selection"

Here you can select which pre-programmed products are displayed for dispensing.

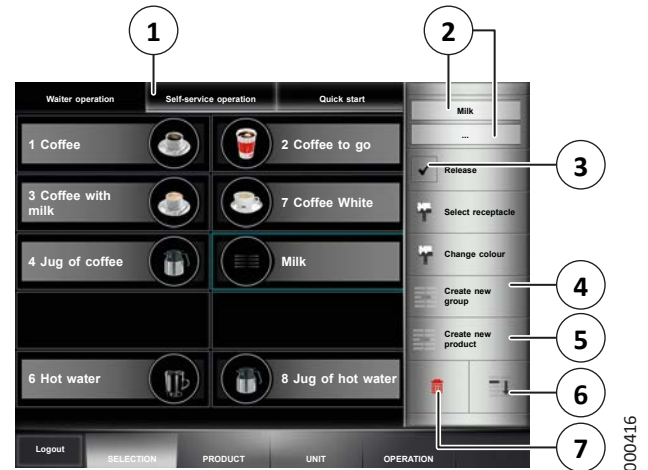


Fig. 26: Menu option "Selection"

For self-service and waiter operation, and for the quick start buttons, you can manage or create different dispensing products and product groups. You therefore always need to start by selecting the operating mode (1) for which you would like to create, delete, or edit products or product groups.

7.4.1 Product groups

In self-service and waiter operation, you have the option to group related products together. This means you can display and output more than ten assigned products.

7.4.2 Creating product groups

1. Tap a free dispensing position.
2. On the display, press the "Create new group" button (4).
 - A new group appears on the display.
3. To name the group, press the button for the first or second line of the name (2).
 - A new window opens.

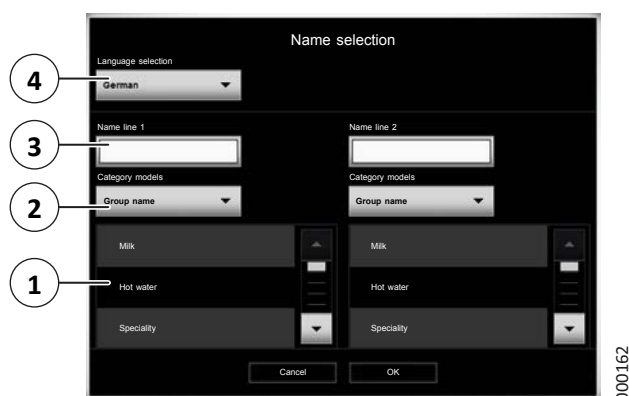


Fig. 27: Selecting or entering a name

4. Under “Language selection” (4), select the language that should be used for the name.
 - You can adjust the languages available for selection under the machine settings (see chapter 7.7.3 on page 28).
 5. Select one of the following options to enter a name for the line in question:
 - Select a default name: Under “Category models” (2), select a category and then select a name from the list below (1).
 - Enter your own name: Press the corresponding line (3) and enter a name using the screen keyboard (see chapter 7.2 on page 21).
 6. Confirm the name with the “OK” button.
 7. Press the “Release” button (3) (see Fig. 26) to activate the created group for dispensing.
 - If you do not release the group, it will not be displayed on the dispensing interface.
- ✓ The new product group has been created.

7.4.3 Adding dispensing products

Self-service and waiter operation

1. If you wish to add a dispensing product to a product group, open the required product group by pressing the symbol twice.
2. Tap a free dispensing position.
3. Press the “Create new product” button (5) (see Fig. 26).
4. Select the required dispensing product from the product list.
5. Press the “Release” button (3) (see Fig. 26) to activate the created product for dispensing.
 - If you do not release the product, it will not be displayed on the dispensing interface.

✓ The dispensing product has been added.

Quick start buttons

1. Tap a free dispensing position.
 2. Open the dispensing position by tapping it again.
 3. Select the required dispensing product from the product list.
 - Products to be displayed in this list must be set up accordingly by customer service.
- ✓ The dispensing product has been added.

7.4.4 Sorting the dispensing view

1. Press the required product group or product button.
 2. Press the “Down” button (6) (see Fig. 26) to move the product group or product button downward.
 3. Sort the dispensing view.
 - Start with the last product group or product button at the bottom and end with the first product group or product button at the top.
- ✓ The dispensing view has been sorted.

7.4.5 Editing the dispensing view

1. Press the required product group or product button.
2. Select one of the following options to edit the display of a product group or dispensing product:

Button	Function
Release	Activate/deactivate for dispensing
Select receptacle	Assign an icon of a dispensing receptacle to a group
Change colour	Change the color of the button or the text; you can specify your own colors in the machine settings (see chapter 7.7.3 on page 28)

- ✓ The dispensing view has been edited.

7.4.6 Delete displays

1. Press the required product group or product button.
2. Press the delete symbol (7) (see Fig. 26).
3. If prompted to confirm the deletion, press the "Delete" button to delete the product group or product button.

► **Note**
Only the display on the screen is deleted. The products remain stored on the machine.

- ✓ The display for the product group or dispensing product has been deleted.

7.5 Menu option "Product"

Here you can change the values for product and coffee preparation, if enabled by customer service.

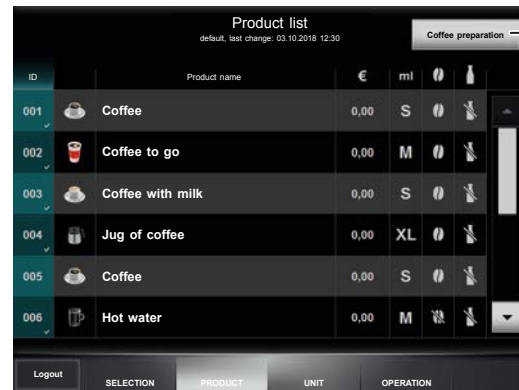


Fig. 28: Product list

7.5.1 Changing products

1. Select the "Product" menu to display a list of all products.
2. Use the "▲" and "▼" buttons to move the list to display all the programmed products.
3. Press on a product to edit it.
4. Use the "▲" and "▼" buttons to scroll through the various settings options.
5. Select the component to be modified or value to be changed.
 - The naming is performed in a similar dialog as in Fig. 27.
6. Change the values for the product using the screen keyboard.

► **Note**
Products marked with an * in the ID cannot be edited. These products are pre-programmed in the basic settings for the machine.

7. Save your changes using the "Save" button.
 - Otherwise you will be prompted to confirm whether you want to discard the changes or whether you want to go back to save the changes.

- ✓ The values of the product components have been changed.

7.5.2 Duplicating a product

You can duplicate an existing product and then use it as a basis for a new product.

1. Select the required product from the product list.

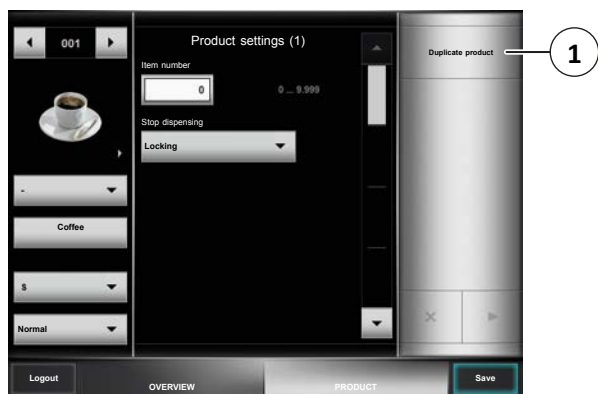


Fig. 29: Duplicating a product

2. Press the button (1).
 - The prompt “Duplicate product” appears on the display.
3. Confirm the prompt with “Duplicate”.

You can now change the various components in the duplicated product. Proceed as described in chapter 7.5.1 on page 23.

4. Save your changes using the “Save” button.
 - Otherwise you will be prompted to confirm whether you want to discard the changes or whether you want to go back to save the changes.

✓ The product has been duplicated.

7.5.3 Changing the coffee preparation

You can adjust the coffee preparation of the brew batches that are brewed, depending on the consumption or your selection, into the coffee urn. There are brew batches available for different coffee quantities.

1. Press the button “Coffee preparation” (1) (see Fig. 28).
2. In the corresponding brew batch select the value to be changed (e.g., for coffee).



Note

For a more intensive usage of the coffee you can configure a steeping time with the parameter “Brewing time”. As a result the brewing time will increase and the output of cups will decrease.

3. Change the values for the brew batch using the screen keyboard.
4. Save your changes using the “Save” button.
 - Otherwise you will be prompted to confirm whether you want to discard the changes or whether you want to go back to save the changes.

✓ The values of the brew batch have been changed.

7.6 Menu option “Unit”

Here you have the option of adjusting the filling level, cleaning the machine, or switching it off, as well as programming a fully automatic operation.

7.6.1 Menu option “Filling levels”

Besides confirming the filling level as described in chapter 5.4 on page 12, you can also make further settings on the filling level in the manager menu.

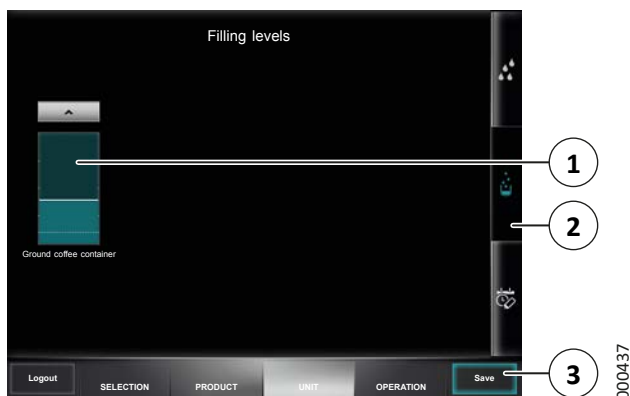


Fig. 30: Filling level

1. Press the button “Filling levels” (2).
2. Press the filling level display of the ground coffee container (1).
 - A new window opens.



Fig. 31: Further filling settings

3. The “Designation” button (2) can be used to change the name of the container.

If the filling level drops below a set value, a warning will appear on the display.

4. The “Limit value” button (1) is used to set a percentage at which a warning is issued for the filling level.
 - Enter the number “Zero” to switch this warning off.
5. Press the “Apply” button (3) to adopt the settings and return to the previous screen.
6. Save your changes using the “Save” button (3) (see Fig. 30).
 - Otherwise you will be prompted to confirm whether you want to discard the changes or whether you want to go back to save the changes.

✓ The filling level settings have been changed.

7.6.2 Menu option “Maintenance”

Here you have the option of cleaning the machine or switching it off.

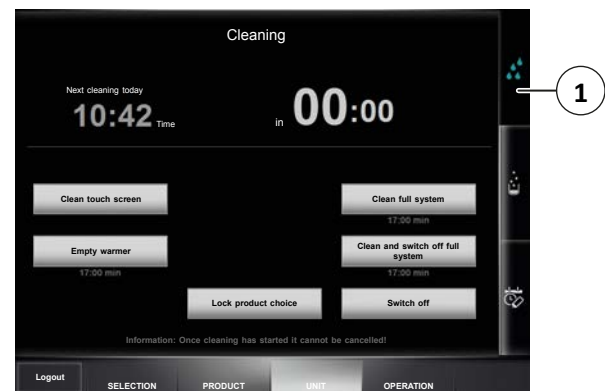


Fig. 32: Maintenance

1. Press the “Maintenance” button (1).

A time until the next cleaning and the time of the next prompt for cleaning are shown on the display.

2. Carry out the required option:



Note

For hygiene reasons, the machine must be switched off only in a cleaned state.

The “Switch off” function is permitted to be used only if a cleaning process of the full system has been carried out and no further products have been dispensed.

Option	Options
Clean touch screen	Clean the touch screen while the display is locked, see chapter 8.8 on page 33
Clean full system	Clean the brewing system, then continue machine operation, see chapter 8.7 on page 31
Empty warmer	If required, empty the coffee urn via the jug outlet (quantity outlet), cup outlet (beverage outlet) or into the drain (see also chapter 8.6 on page 31)
Clean and switch off full system	Clean the brewing system, then switch off the machine, see chapter 5.2.3 on page 10
Lock product choice	Lock product dispensing temporarily, see chapter 5.8 on page 15
Switch off	Switch off the machine

✓ The selected option is carried out.

7.6.3 Menu option “Weekly planner”

Besides viewing the weekly planner as described in chapter 5.6 on page 14, you can configure the fully automatic operation if enabled by customer service.

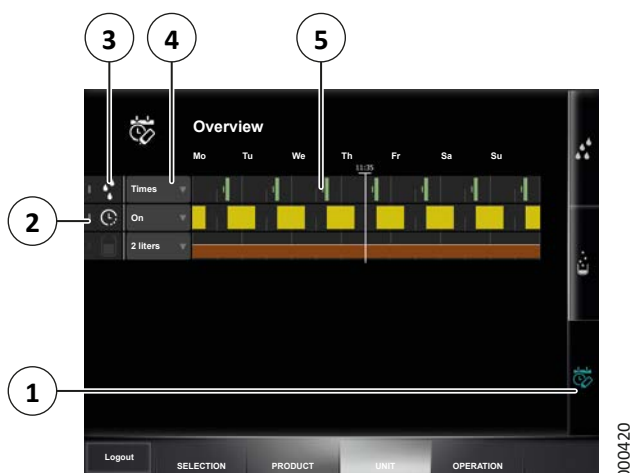


Fig. 33: Weekly planner

1. Press the “Weekly planner” button (1).
2. Activate or deactivate a parameter for the fully automatic operation by pressing the symbol (3).
 - In case the preceding line is horizontal, you cannot change the operating state of this parameter.
3. Determine the base setting of the parameter with the field next to the symbol (4).

Parameter	Base setting
Cleaning times	Once per day a cleaning of the full system is required. Either set cleaning times for the automatic cleaning prompt on the display according to times of day or state the latest time of day.
Switching on/off	Machine is principally “on” and switch-off times are specified, or machine is principally “off” and switch-on times are specified.
Target supply	General quantity of coffee in liters that should be stockpiled. Deviations, e.g., to account for rush hours, can be specified.

4. Press a row (5) to set up or edit events.



Note

If you cannot confirm an event, the event is in conflict with an already configured event.

- ✓ The weekly planner has been edited.

7.7 Menu option “Operation”

Here you can read off the consumption and product statistics and adjust settings for the machine.

7.7.1 Opening usage statistics

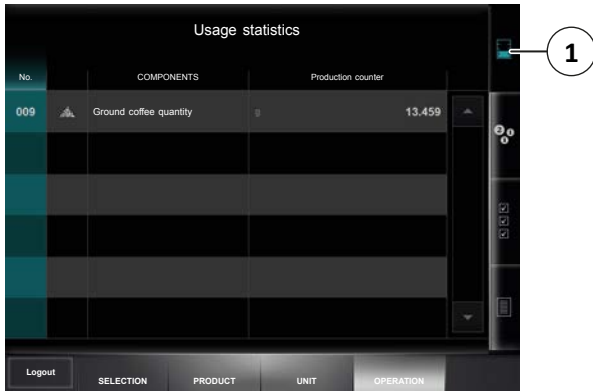


Fig. 34: Usage statistics

1. Press the “Usage statistics” button (1) to open the usage statistics for ground coffee.

✓ The usage statistics are opened.

7.7.2 Opening product statistics

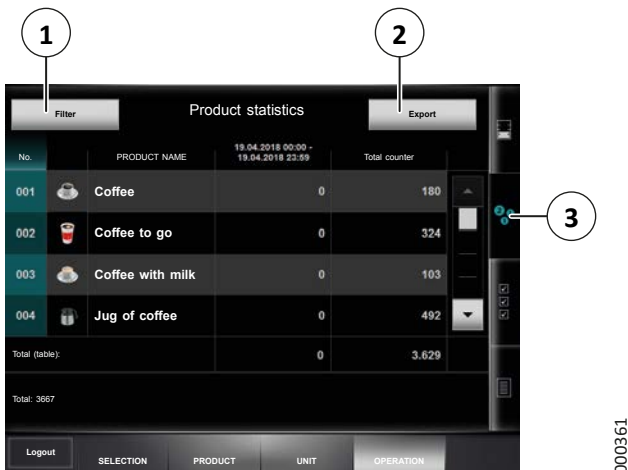


Fig. 35: Product statistics

1. Press the “Product statistics” button (3) to see how many times a product has been dispensed.

2. Use the “▲” and “▼” buttons to move the list to display all the programmed products.
3. Press the “Filter” button (1) to display products according to various criteria.

✓ The product statistics are opened.

You can export the product statistics list to a USB stick, e.g., for further processing. The exported data will be stored in CSV format in the USB stick’s root directory.

4. Open the machine door using the key.



Fig. 36: Inserting the USB stick

5. Slide the cover on the inside of the machine door (1) to the side.
6. Insert a suitable USB stick (2) into the USB slot.
 - Not every USB stick is suitable for use. The machine door must be able to close when the USB stick is inserted.
7. Close the machine door.
8. Press the “Export” button (2) (see Fig. 35).
9. Select one of the following options:
 - Press the “Filtered” button to only export the displayed, filtered section of the product statistics.
 - Press the “All” button to export the entire product statistics list.
10. Open the machine door.
11. Remove the USB stick and slide the cover back.
12. Close the machine door.

✓ The product statistics list has been exported.

7.7.3 Machine settings

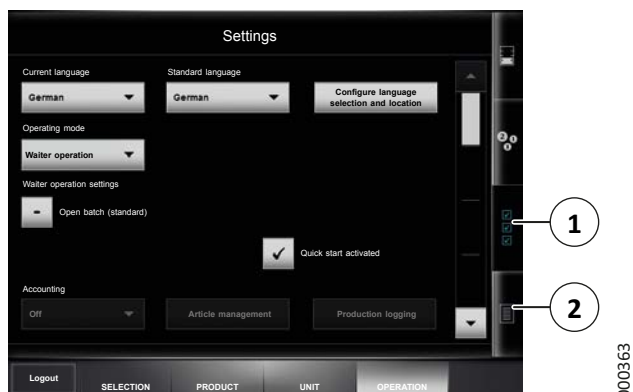


Fig. 37: Machine settings

1. Press the “Settings” button (1) to display and edit the basic settings for the machine.
2. Use the “▲” and “▼” buttons to move the list to show all the settings options:

Button	Settings
Current language	Set the display language.
Standard language	Language to be displayed by default in self-service operation. If a different language has been set, this language will be displayed again after five minutes without any input.
Configure language selection and location	Select the languages for “Current language” and “Standard language” and set the location (country).
Operating mode	Set the default mode for the machine: Self-service operation or waiter operation.
Waiter operation settings	For waiter operation, set whether or not the batch processing is to be open by default and whether or not the quick start buttons are displayed.
Accounting	If a payment system is connected, adjust settings for the accounting. You can choose between “Off”, “Normal billing”, and “Free operation”.
Date	Set the current date using the screen keyboard.
Time	Set the current time using the screen keyboard.
Summer time	Choose between the settings “Automatic” and “No”.

Display brightness	Set the display brightness.
Display brightness (standby)	Set the display brightness for stand-by mode.
Output lighting	Set the brightness for the output lighting.
Front light colour	Set the color of the front lights.
User interface	Select the visual style of the dispensing view from different presets and specify colors for the product buttons and the background of the dispensing view.
Screensaver	Select the screensaver.
Touch calibration	Calibrate the touch screen. To finish the calibration, press the center of the display.
User-defined localization	Adjust the decimal point and the thousands separator, the time and date format, or currency symbol to local requirements.

3. Save your changes using the “Save” button.
 - Otherwise you will be prompted to confirm whether you want to discard the changes or whether you want to go back to save the changes.
- ✓ The machine settings have been changed.

7.7.4 Logging

1. Press the “Logging” button (2) to display important events or error messages on the machine.
 - You can use the filter to display events according to various criteria.
- ✓ The log is displayed.



8 Cleaning

Clean the coffee machine carefully in accordance with the following specifications to maintain the value and hygiene of the machine.

► **Note**
The following website provides all specific information on the machine and cleaning agents:
www.planerhandbuch.de

8.1 Safety measures

⚠ DANGER

Risk of fatal electric shock!

Contact with live parts poses a danger of death.

- Never open covers unless explicitly instructed to do so.
- Never remove bolts and the housing parts that they hold in place.
- Do not clean the machine or the installation area of the machine with a water jet, high-pressure cleaner, or steam cleaner.
- Never pour water over the machine.
- Only clean the machine with a damp cloth.

ATTENTION

Machine damage!

Water penetration can damage the machine and cause a short circuit.

- Do not clean the machine or the installation area of the machine with a water jet, high-pressure cleaner, or steam cleaner.
- Never pour water over the machine.
- Only clean the machine with a damp cloth.

8.2 Cleaning intervals

Interval	Which parts?	How to clean
Daily	Brewing system	Start cleaning program.
Daily	All systems/parts that have been used at least once	Clean with a clean, damp cloth.
Daily	Coffee grounds separator	Empty and clean.
1x weekly	Bottom of beverage outlet	Clean with a clean, damp cloth; use a damp brush if necessary.
Following an extended standstill	Brewing system	Start cleaning program.
As required (at least once a month)	Housing parts <ul style="list-style-type: none"> • Surfaces, plastic parts, painted surfaces 	Clean externally with a clean, damp cloth.

8.3 Cleaning prompt and dispensing lock

If cleaning is required (e.g., one of the programmed cleaning times has been exceeded), the cleaning prompt appears on the display. Products can then only be dispensed for a limited time or number of products.

If no cleaning work is carried out, product dispensing is then locked. The products are no longer displayed and cannot be dispensed.

To reset the cleaning prompt or dispensing lock, the machine must be cleaned.



8.4 Cleaning agents

Only use the cleaning agents listed as these are best suited to the automatic cleaning program:

- Melitta® Cafina® Filter Coffee Cleaner Tabs (art. no. 33350)

▲ CAUTION

Damage to health due to cleaning agents!

The components in the cleaning agents may irritate eyes and skin, and may be harmful to health if inhaled or swallowed.

- Keep all information about the cleaning agents easily accessible in case of emergency.
- Always keep cleaning agents out of the reach of children.
- Only use the cleaning agents listed in the instructions, otherwise the legal warranty will become void.
- Wear gloves when handling cleaning tablets.
- Observe warning notes on the packaging of the cleaning agents.
- Observe the recommended usage quantity.

8.5 Emptying and cleaning the coffee grounds separator

If you are using a coffee grounds separator, it must be emptied and cleaned regularly.

▲ CAUTION

Risk of scalding!

There is a danger of burns due to hot liquids. Do not empty the coffee grounds separator when a brewing or cleaning program is running.

- Make sure that no cleaning is running. On the display, the dispensing view should be visible.
- In the menu „Target supply“ deactivate the automatic mode (see chapter 5.5 on page 13). If necessary, you have to deactivate the weekly planner first (see chapter 5.5.2 on page 14).
- In case a brewing is running (see chapter 5.5 on page 13), wait until this has finished.

1. Remove the container of the coffee grounds separator.
2. Empty the coffee grounds into the household waste.
3. Clean the container.
 - Rinse the container with water.
4. Re-insert the container of the coffee grounds separator.

- ✓ The coffee grounds separator has been cleaned.



Note

Ensure that the hose between the machine and the coffee grounds separator is laid in such a way that it does not sag anywhere. A “water reservoir” in the hose must be prevented, otherwise it will lead to malfunctioning.

8.6 Emptying the coffee urn

The coffee urn must be emptied daily and the cleaning program (see chapter 8.7 on page 31) will prompt you to do so. If required, you can empty the coffee urn manually as well.

► Note

For machines in automatic mode: If an automatic rebrewing should not be performed afterwards, deactivate the automatic mode (see chapter 5.5 on page 13).

- On the display, press the menu symbol “≡” (1) (see Fig. 40) and then “Cleaning”.
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).
- Press the “Empty warmer” button.

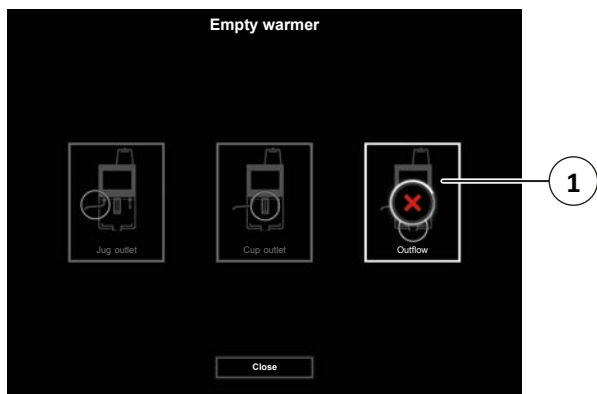


Fig. 38: Emptying the coffee urn

The different possibilities for emptying the coffee urn are shown:

Button	Function
Jug outlet	Emptying via the quantity outlet
Cup outlet	Emptying via the beverage outlet
Outflow	Emptying into the drain

- Press the required button, e.g., the button to empty the coffee urn into the drain (1).
 - By pressing the button again, you can stop the emptying.
 - Afterwards you can select another type of emptying or close the window.

✓ The coffee urn has been emptied.

8.7 Running the cleaning program

No products can be dispensed during the cleaning process. Product dispensing can be continued only after the cleaning program has been ended.

⚠ CAUTION

Danger of burns!

There is a danger of burns from hot components or due to hot liquids.

- Do not hold any body parts underneath the beverage outlet while the cleaning program is running or during the rinsing processes.
- Note that the water in the drip tray may be hot.

8.7.1 Preparatory activities (option)

The preparatory activities only have to be carried out when a quantity outlet is present.



Fig. 39: Splash protection pipe

- Place the splash protection pipe (1) under the quantity outlet.
 - With this the running rinsing liquid is drained into the drip tray.

8.7.2 Starting the cleaning program

The machine cleaning program runs to the greatest possible extent automatically.

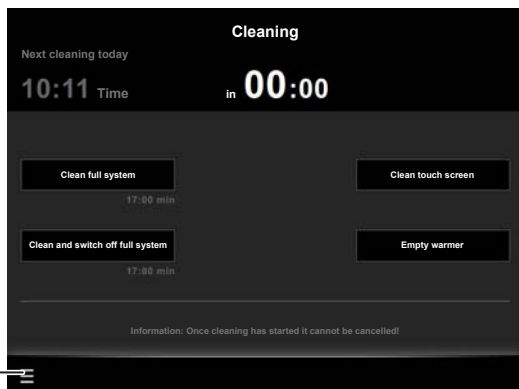


Fig. 40: Starting the cleaning program

1. On the display, press the menu symbol “≡” (1) and then “Cleaning”.
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).
2. Select one of the following options:

Button	Function
Clean full system	Clean the brewing system, then continue machine operation
Clean and switch off full system	Clean the brewing system, then the machine switches off

If the coffee urn has not been emptied, the prompt “Empty warmer” is shown on the display.

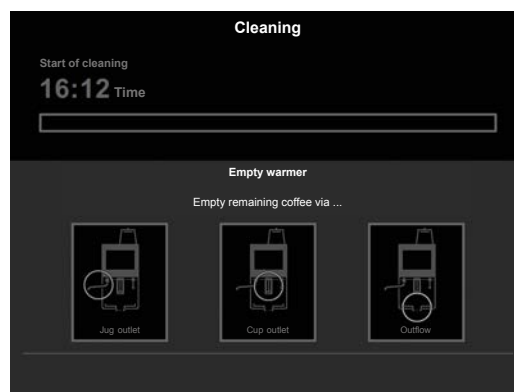


Fig. 41: Emptying the coffee urn

3. Empty the coffee urn as described in chapter 8.6 on page 31.
 - Afterwards the machine performs a pre-rinsing.

The prompt “Cleaning agent brewing system” is shown on the display.

Note
Foreign bodies should not get into the coffee urn. Make sure that the area around the lid of the coffee urn is clean and free from ground coffee residues.



Fig. 42: Cleaning tablet

4. Remove the lid of the coffee urn.
 - If necessary, you have to unlock the lid of the coffee urn first (see chapter 5.7 on page 15).

5. Put a cleaning tablet (1) into the coffee urn.
6. Re-fit the lid.
 - Insert the lid at the rear first.
7. Press the “OK” button to confirm that the cleaning tablet has been added.
 - The machine starts the automatic cleaning process.
 - The cleaning process takes a few minutes.

► **Note**

The touch screen can be cleaned while the cleaning program is running without the need to deactivate the display for inputs beforehand (see also chapter 8.8 on page 33).

The machine is then switched off or, depending on the selection, it goes back to operational readiness mode.

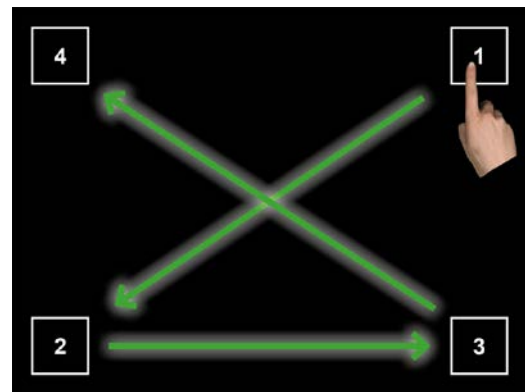
8.7.3 Final activities

1. Remove the splash protection pipe from under the quantity outlet.
 2. Clean the dispensing area once the automatic cleaning process is complete (see chapter 8.9 on page 34).
- ✓ The cleaning is complete.

8.8 Cleaning the touch screen

Cleaning is required if there is any visible dirt.

1. On the display, press the menu symbol “≡” (1) (see Fig. 40) and then “Cleaning”.
 - In self-service operation, you must first log in with a user chip key (see chapter 5.1.4 on page 9).
2. Press the “Clean touch screen” button.
 - The display is now blocked for inputs.
3. Clean the screen with a microfiber cloth or a damp cloth.
 - If you use a damp cloth, make sure that the touch screen is completely dry and free of streaks before you continue using the unit.
4. After cleaning, enable the display for inputs again by touching the numbers 1-4 in the corners of the display.



000304

Fig. 43: Cleaning the touch screen

- ✓ The cleaning of the touch screen is complete.

8.9 External cleaning



Note

Do not use any abrasive agents or sharp objects.

- Clean the parts with a clean, damp cloth only.

1. Wipe down the plastic parts, painted surfaces, and surfaces with a damp cloth.



Fig. 44: External cleaning

2. Remove the drip grid (3).

⚠ CAUTION

Risk of scalding!

The water in the drip tray may still be hot.

- Allow the water to cool down.

3. Wipe the drip tray (1) thoroughly.
4. Clean the bottom of the beverage outlet (2) thoroughly with a clean, damp cloth, and a standard, damp brush if necessary.

- ✓ The external cleaning is complete.

9 Maintenance

If you have any questions concerning service, maintenance, or disposal, please contact your official dealer. Repairs and maintenance may only be carried out by Melitta customer service or by specialist personnel authorized by the manufacturer.

When contacting, have the following details from the nameplate (inside of the service door) at hand:

- Type/Typ
- Serial no./Geräte-Nr.

9.1 Intervals

After every 80,000 cups or twelve months of operation (whichever occurs first), the machine and all accessory units must be serviced by customer service (for a fee).

- Ensure that the maintenance work date is scheduled in due time to avoid unnecessary wear.
- Observe the intervals given in the manufacturer's instructions for changing the filter.
- Replace the water filter every twelve months at the latest to prevent germs and water contamination.

On request, the manufacturer offers a comprehensive maintenance contract that also ensures that all inspection and maintenance intervals are observed.

By law, commercial operators are required to have their systems inspected by an authorized electrical engineer once every four years to make sure that everything is in order. These inspections must be performed and documented accordingly. Customer service can take care of this for you and certify that everything has been completed correctly (no other inspection is required prior to initial commissioning).



9.2 Faults

In the event of faults, have the unit inspected and, where applicable, repaired by customer service before you start using it again. Incorrectly performed repair work can result in considerable risk to the user.

⚠ WARNING

Malfunctions!

If there are visible signs of damage or any obvious malfunctions, some key safety functions might not be working properly.

Obvious malfunctions include water leaks, odors, and heat formation, as well as error messages on the display.

In the event of a malfunction:

- Disconnect the mains plug.
- Switch off the water supply.
- Have the machine checked and repaired by customer service.

10 Recycling and disposal

This machine has been designed and manufactured to allow environmentally friendly disposal.

10.1 Waste disposal

The waste produced during brewing is purely organic and can therefore be disposed of in normal household waste.

10.2 Waste water disposal

The waste water produced during the brewing and cleaning processes complies with the definitions of general domestic waste water and can therefore be drained into the normal sewerage system.

10.3 Disposal of cleaning agents

The cleaning agents recommended in these instructions conform to legal requirements when used correctly and can therefore be drained into the normal sewerage system with the rinse water without further measures.

10.4 Disposal of the machine

This machine contains high-quality raw materials that should be recycled.



Do not dispose of equipment in domestic waste!

During disposal, observe the appropriate national and regional laws and guidelines.

Melitta macht Kaffee zum Genuss®



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