Saeco

Automatic machine for espresso coffee and hot beverages
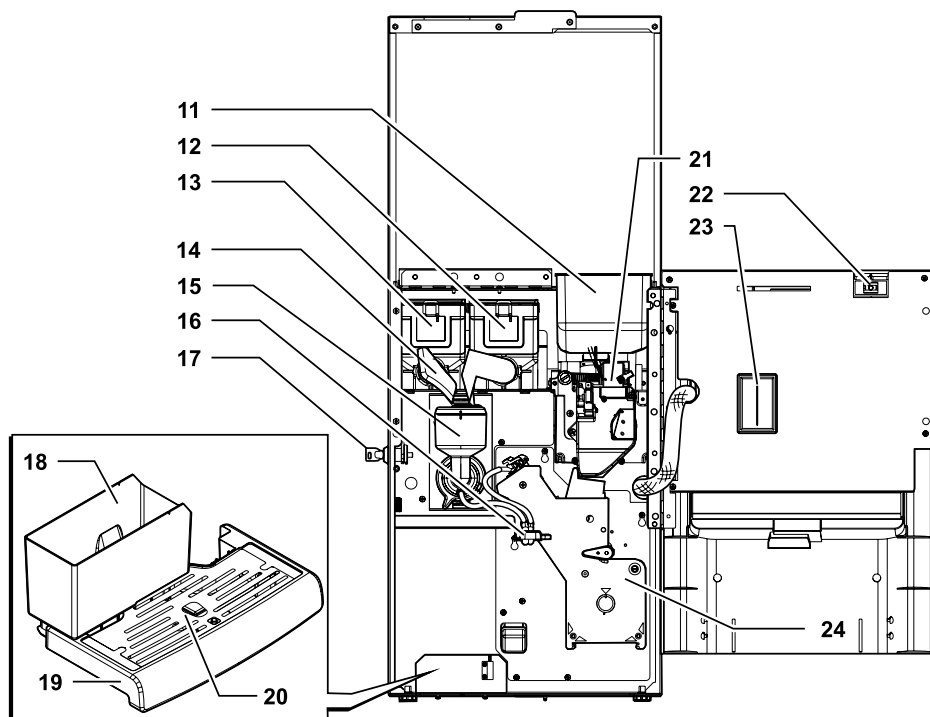
IPERAUTOMATICA PREMIUM
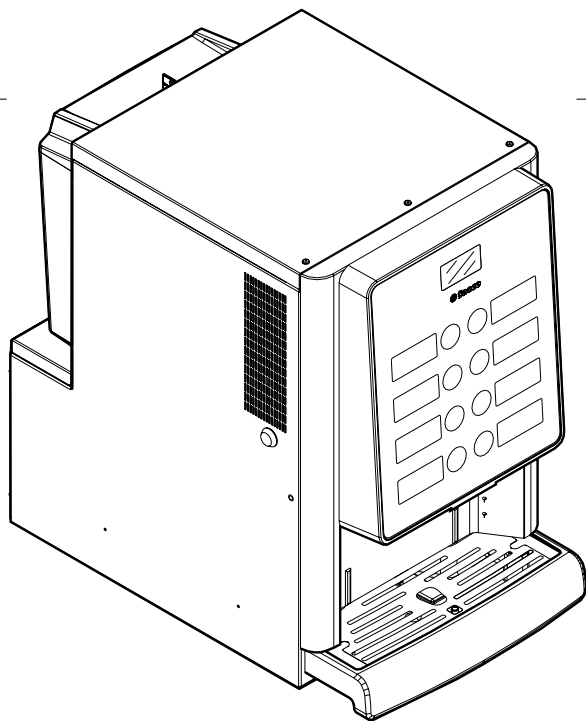
Type: D.A. 3P2016

OPERATION AND MAINTENANCE

EN-GB

MAIN PARTS

MAIN PARTS - ESPRESSO VERSION
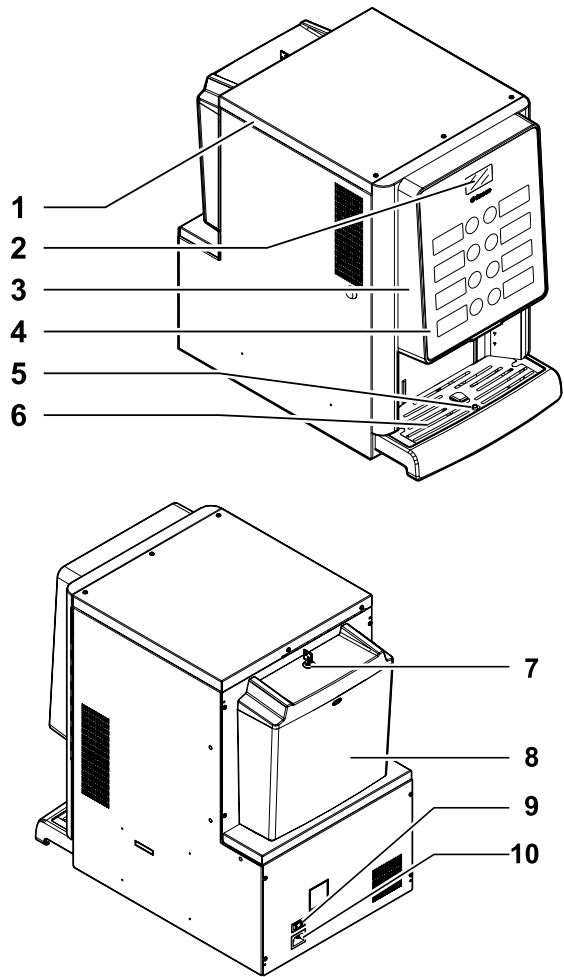
1	Top door
2	Display
3	Front door
4	Keypad
5	Full drip tray float
6	Dispensing outlet (beverage dispensing)
7	Water tank lock
8	Water tank
9	ON/OFF button
10	Power cord socket

11	Coffee bean hopper
12	Container 2 (instant products)
13	Container 1 (instant products)
14	Instants opening
15	Mixer
16	Dispensing arm
17	Door lock

18	Coffee grounds drawer
19	Drip tray
20	Grill
21	Coffee grinder
22	Safety switch
23	CPU card
24	Brew group

SAFETY INSTRUCTIONS

⚠ For professional use only.

⚠ The vending machine cannot be installed outdoors; avoid placing it in areas where the temperature is less than 2°C or more than 32°C and in particularly dump or dusty areas.

⚠ Do not install the appliance in a location where water jets may be used.

⚠ The vending machine must be installed on a flat surface.

⚠ It is forbidden to: use jets of water for cleaning operations.

⚠ The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.

⚠ The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.

⚠ Children must not play with the appliance.

⚠ Children must not carry out any cleaning and maintenance operations without being monitored.

⚠ Do not direct water jets on the components and/or on the vending machine.

⚠ Before connecting the appliance to the water mains, please read and follow the applicable regulations in force in your country.

⚠ If the power cord is damaged, it must be replaced by the manufacturer, its service centre or by adequately qualified personnel in order to avoid any risks.

⚠ Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

⚠ Before performing any maintenance and/or cleaning operation, unplug the power cord.

CONTENTS

1 INTRODUCTION TO THE MANUAL

1.1 Preamble

☞ This publication is an integral part of the vending machine and must be read carefully to ensure the machine is used correctly and in compliance with essential safety requirements.

☞ This manual contains the technical information required for the correct use, installation, cleaning, and maintenance of the vending machine.

☞ Always refer to this manual before carrying out any operation.

This article is marketed under the responsibility of SaGa Coffee S.p.A. which guarantees the product. Saeco is a registered trademark of Koninklijke Philips N.V. and its use is licensed by Koninklijke Philips N.V.

☞ This publication should be kept carefully, together with the vending machine throughout its operational life, even in case of changes of ownership.

1.2 Icons Used

Various kinds of warnings are contained in this manual to highlight the different hazard or competence levels.

The symbol is integrated with a message suggesting use procedures or actions and providing useful information for the correct operation of the machine.

⚠ Warning

Indicates dangerous situations for the users, supply operators and maintenance technicians dealing either with the vending machine or the product to be dispensed.

⊖ Prohibition

It is used to highlight actions/operations not to be performed.

☞ Important

Indicates the operations for keeping the vending machine in good working order.

💡 Suggested solutions

It is used to indicate alternative procedures which make programming and/or maintenance operations quicker.

⚇ User

Indicates the user of the vending machine. Users are not allowed to perform any cleaning or maintenance operations.

⚷ Supply operator

Indicates operations to be carried out only by personnel in charge of supplying and cleaning the vending machine.

Supply operators can not perform any operations requiring a Maintenance Technician.

✎ Maintenance technician

It is used to signal those operations that must be performed only by the specialised maintenance technicians.

The Maintenance Technician is the only person authorized to keep the MICROSWITCH ENABLING KEY, by which the security systems can be disabled.

2   INFORMATION ON THE VENDING MACHINE

2.1   Information for the Maintenance Technician

☞ The vending machine must be installed in a well-lit, dry area, away from bad weather and dust, on a floor suitable to support its weight.

To ensure its correct operation and reliability over time, comply with the following recommendations:
- ambient temperature: from +2°C to +32°C;
- maximum humidity allowed: 80% (non-condensed).

For special installations, not covered by this manual, please contact the dealer or the local importer. If this is not possible, please contact the Manufacturer.

The technical service is available for any explanation or information regarding the correct operation of the vending machine and to satisfy any request for spare parts supply or technical assistance.

The Maintenance Technician must carefully read and observe the safety warnings contained in this manual to ensure that installation, start-up, use and maintenance operations are performed in complete safety.

It is the Maintenance Technician's absolute responsibility to give the keys to access the inside of the vending machine to another operator (Supply Operator), provided that the Maintenance Technician bears full responsibility for all work carried out.

This manual is an integral part of the machine and must be always read carefully before performing any operation.

2.2   Description and Intended Use

The vending machine is intended for automatic distribution of coffee and hot beverages (decaffeinated coffee, cappuccino, chocolate, etc.) and is programmable for every single type of dispensing dosage. The instant products must be consumed immediately, and cannot be preserved for a long time. Using the machine for any other purpose is considered dangerous and as a misuse.

⊖ Do not place any product inside the vending machine which may be dangerous as a result of unsuitable temperatures.

With reference to the definition of "professional appliance" given by the standard EN60335-2-75 for vending machines, this appliance can not be classed as professional.

☞ Misuse voids all forms of warranty, releasing the Manufacturer from any responsibility for damage to property and/or personal injury.

☞ The following are also considered misuse:

- any use other than the intended use and/or employing methods other than those described in this manual;

- any intervention on the vending machine which differs from the instructions given in this publication;

- any tampering with parts and/or safety devices not previously authorised by the Manufacturer and performed by unauthorised personnel;

- any location of the vending machine not provided in this manual.

2.3 Vending Machine Identification

The vending machine is identified by the name, model and serial number which can be found on the relevant data plate.
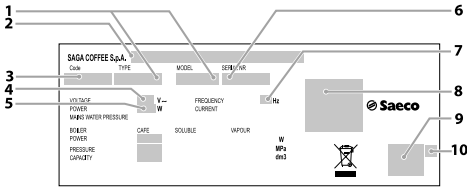
1	Model
2	Name of the Manufacturer
3	appliance code.
4	Supply voltage (V)
5	Electrical power consumption (W)
6	Serial number
7	Supply frequency (Hz)
8	Certifying organization
9	Marks of conformity
10	Year and month of manufacture

⊖ It is strictly forbidden to tamper with or modify the data plate.

☞ When contacting the technical service, always refer to this plate by indicating the technical data shown on it.

2.4 Technical Specifications
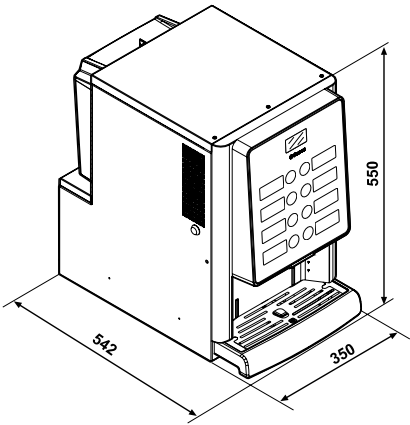
Size (w x h x d)	350 x 550 x 542 mm	
Weight	30 kg	Espresso model
Power consumption	See the data plate	
Supply Voltage	See the data plate	
Electric voltage frequency	See the data plate	
Power cord length	1600 mm	
Water Tank Capacity	4 litres	
A-weighted sound pressure level	less than 70 dB	
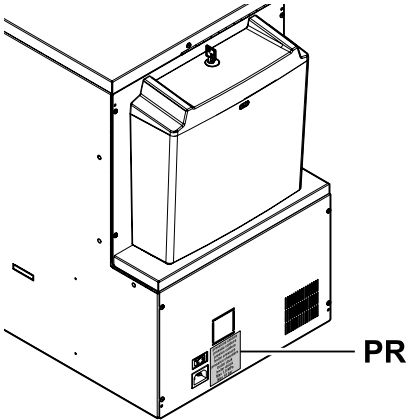
PR   Boiler pressure data plate

Container capacity

Coffee beans	1 kg
Hot Chocolate	0,90 kg
Milk	0.35 kg

3   SAFETY

3.1   Preamble

In compliance with the regulations and directives in force, SaGa Coffee has established at its offices a technical pamphlet relative to the IPERAUTOMATICA appliance.

3.2   General Safety Instructions

⊖ It is forbidden to:

- tamper with or disable the safety systems installed on the vending machine;
- carry out maintenance on the vending machine without unplugging it first;

- install the vending machine on the outside. It is advisable to place it in a dry place where the temperature does not drop below 2°C, in order to prevent any possible freezing.
- use the vending machine for purposes other than those indicated in the sale contract and in this publication;
- electrically connect the appliance using multi-sockets or adapters;
- immerse the appliance in the water;
- use jets of water for cleaning operations.
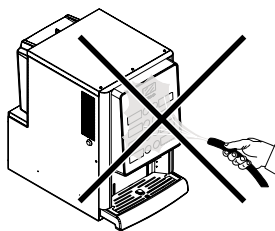
It is mandatory to:
- check conformity of the power supply;

- use original spare parts;
- carefully read the instructions contained in this manual and in the attached documents;

- use personal protective equipment when performing installation, testing and maintenance operations.

- Use a new gasket kit each time you disconnect and connect the machine again to the water system.

Precautionary measures to prevent human errors:
- make the operator aware of safety issues;

- handle the vending machine, either packaged or unpackaged, in safe conditions;
- deeply know the installation procedures, its correct operation and its limits;
- dismantle the vending machine in safe conditions, in accordance with the environmental protection and health and safety laws in force.

⚠ To prevent machining residues from coming into contact with the beverages, dispense about 0.5 l of water for each dispensing path before definitely starting the machine. The dispensed beverages can be drunk only after performing this operation.

⚠ In case of failure or malfunctioning, please refer only to the qualified personnel of the technical service.

3

☞ The manufacturer is not liable for damage to persons or property resulting from failure to follow the safety instructions provided in this section.

3.3 Operator Requirements

Three operators with different skills are required in order to guarantee the appliance's safety:

🧍 User

Access to the internal part of the vending machine is forbidden to the user.

🔑 Supply operator

The Maintenance Technician assigns the safekeeping of the access key to the Supply operator who is in charge of product supply, external cleaning, and starting up / stopping of the vending machine.

⛔ The Supply operator is not allowed to carry out operations indicated in this manual as competence of the Maintenance Technician.

🔧 Maintenance technician

The maintenance technician is the only person authorised to service the machine, start the programming procedures and perform the adjustment, set up and maintenance operations.

⚠ Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

3.4 Safety devices

The vending machine is equipped with:
- a safety switch which cuts out the voltage to all the inside components any time the front door is opened.
- A microswitch blocks vending machine operation when the drip tray is not correctly positioned. A message indicating the incorrectly positioned part appears on the display.
- A sensor blocks vending machine operation when the water tank is empty. The message "Fill water tank" is displayed.
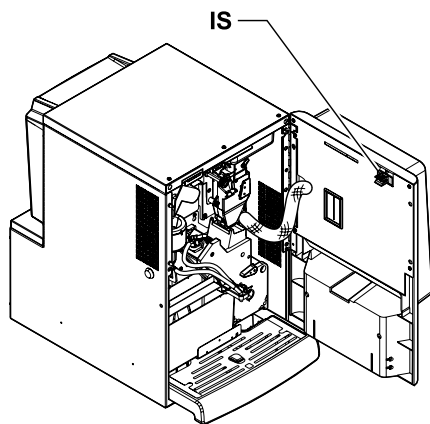
IS   Safety switch

🔧 Maintenance technician

In case of programming or setting up operations only the Maintenance Technician can intervene by inserting the relevant key into the safety switch and resetting the voltage even if the door is open.

⚠ This operation, necessary for starting up the vending machine, disables the safety system.

⚠ It must therefore be carried out by qualified personnel (Maintenance Technician) aware of the risks resulting from the presence of live or moving components.

☞ Before brewing a beverage make sure that the previous one has already been picked up and that the cup support is empty.

3.5   Residual Risks

⚠ Risk of burning if the hands are placed inside the outlet during beverage brewing.

⚠ Before removing the cup from the outlet, please wait for the message "REMOVE CUP" on display.

4   HANDLING AND STORAGE

4.1   Unloading and Handling

Unloading and handling operations after transportation must be carried out only by qualified personnel and using suitable equipment.

The vending machine will be delivered in a package, so as to ensure protection against any mechanical and environmental agent.
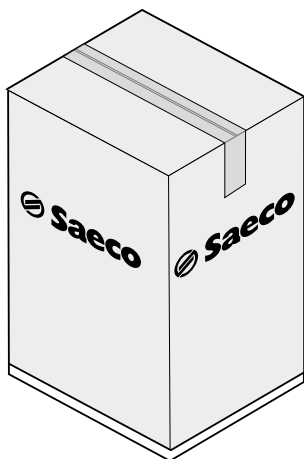
⚠ The vending machine must always be kept in the upright position.

⊖ Do not:

• dragging the vending machine;
• overturning or laying the vending machine flat during transport and handling;
• shaking the vending machine;
• lifting the vending machine with ropes or cranes;
• leaving the vending machine exposed to the elements, in humid areas or close to heat sources.

⊖ Avoid that:

• being bumped into
• being overloaded with other parcels

4.2   Storage

If the vending machine is not installed immediately, it should be stored in a sheltered area, conforming to the following instructions:

• the packaged vending machine must be stored in a closed, dry area at a temperature between 1°C and 40°C;
• do not put other appliances or boxes on the vending machine;
• it is always good practice to protect the vending machine from any deposits of dust or other material.
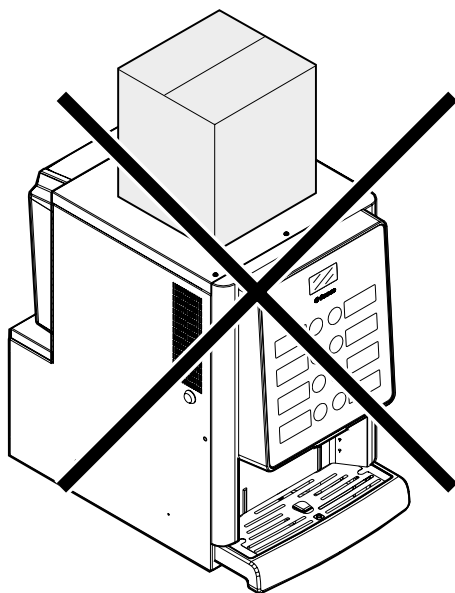
5   INSTALLATION

5.1   Cautions

⚠ The vending machine cannot be installed outdoors; avoid placing it in areas where the temperature is less than 2°C or more than 32°C and in particularly dump or dusty areas. It should neither be installed in places where water jets are used for cleaning operations nor where there is a risk of fire or explosion.

Make sure that the installation place is compatible with the following specifications, before unpacking the appliance:

- the power socket must be located in an easily accessible area, not more than 1.5 meters away;

- the socket voltage must correspond to that indicated on the appliance data plate.

- the surface or floor must NOT have a gradient of more than 2°.

⚠ The vending machine must be installed on a flat surface.

If the vending machine needs to be positioned close to a wall, it is necessary to leave a space of at least 15 cm between the back and the wall in order to keep the air outlet grille free.

⊖ Under no circumstances cover the vending machine with cloths or similar.
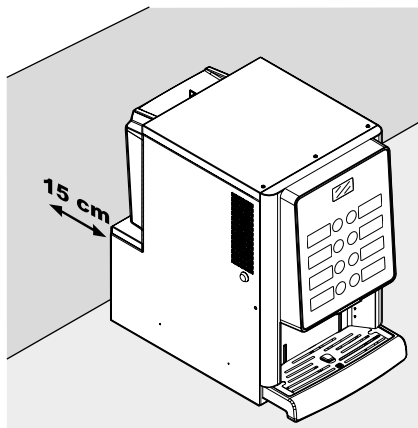
5.2   Unpacking and Positioning

On receipt of the vending machine make sure that it has not been damaged during transportation and that package has not been tampered with or that internal parts have not been removed.

A bag, called "CUSTOMER KIT", is supplied with the vending machine. It contains the following items:

- Instruction manual.
- Power cord
- Door safety microswitch disabling keys (Maintenance Technician)
- Product labels and prices

The vending machine is placed on a cardboard base - protected by a cardboard cover in the upper part - and is delivered in a box.

Take the key from the dispensing outlet.
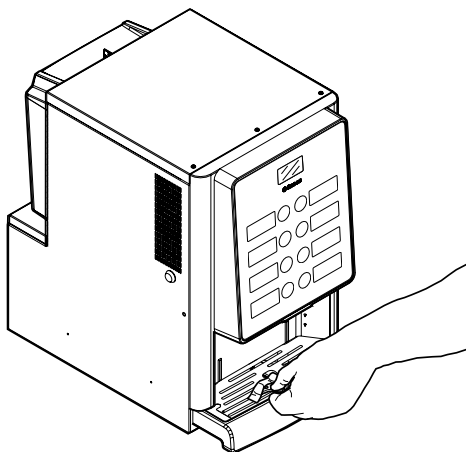
Insert the key into the lock, turn clockwise and open the door.
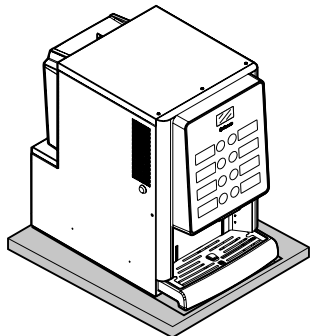
If damage of any kind is found, the courier must be informed and notice must be immediately given to the importer or to the seller.

If these are not in the purchaser's country, please contact the manufacturing company directly.
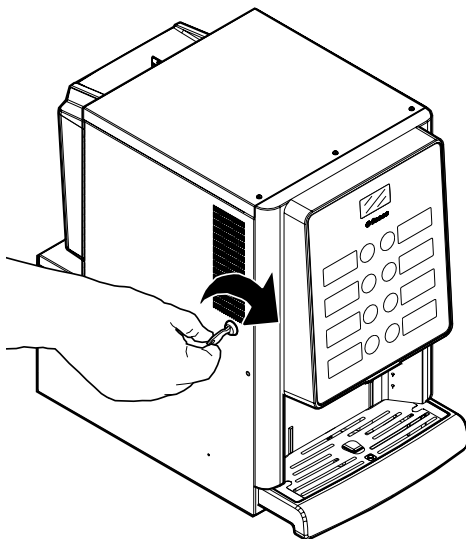
5.3   Label application

5.3.1   Product labels

Open the door. By using a screwdriver, unscrew the 5 screws fixing the protection carter to the door.
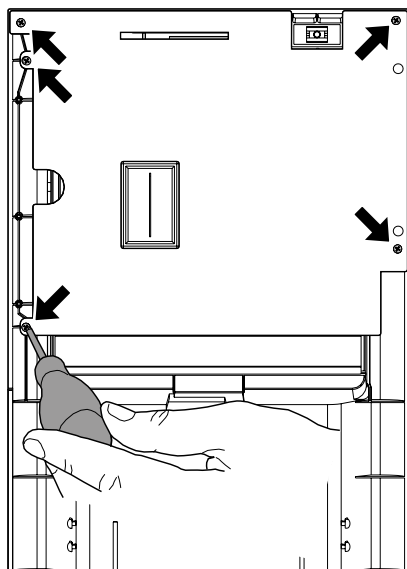
Remove the carter.
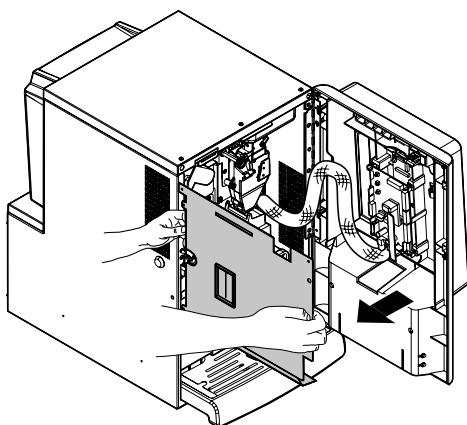
Unscrew the 2 screws that secure the 2 label plates with a screwdriver.
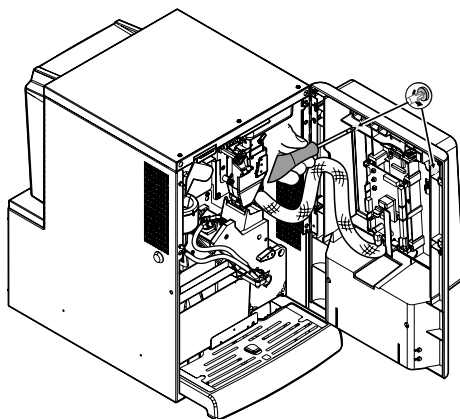
Remove the 2 label plates.

Take out the product label sheet included in the customer kit.
Remove the labels from the product label sheet by following the pre-cut line.
Cut the labels as shown in the figure to make the left ones or the right ones.

Left labels

Right labels

5
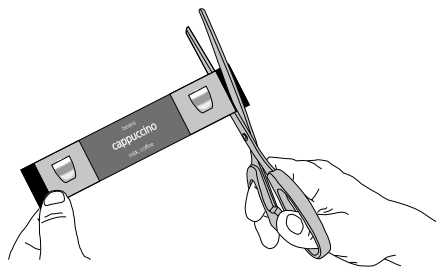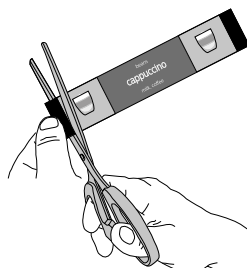
Insert the product labels.
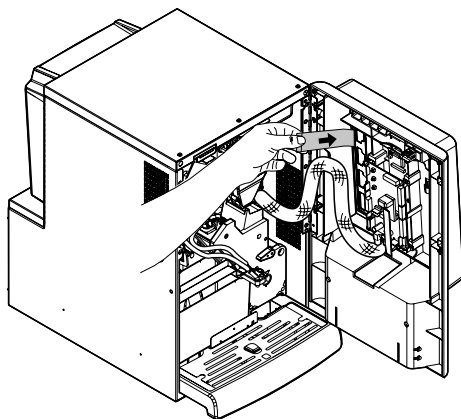
Check the exact position of the labels against the selection key. Reinsert the 2 label plates. Tighten the 2 screws previously removed. Insert the door protection carter back into place. Tighten the 5 screws previously removed.

For printing labels other than those supplied, we recommend using paper with the following features: 170-g matte coated paper.

Standard product configuration

Iperautomatica Espresso 2 instant products
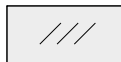
beans espresso coffee			beans cap-ciok milk, chocolate, coffee
beans long coffee			beverage with taste of hot milk
beans coffee with milk milk, coffee			beverage with taste of hot chocolate
beans cappuccino milk, coffee			beverage with taste of hot dark chocolate

5.4 Installation of Payment Systems

The vending machine is designed for the installation of various payment systems, such as:

- cashless reader;
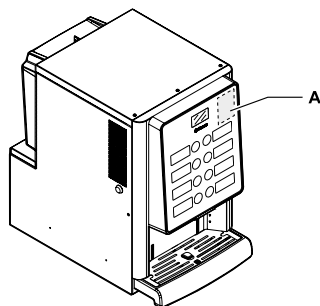
A   cashless reader

☞ The vending machine is not supplied with any payment system, which must be installed by the person in charge of its fitting.

☞ After the chosen payment system has been installed, the corresponding parameters can be set through the programming menu (see section "Programming menu").

⚠ The Manufacturer declines any liability for any damage to the vending machine, to property and/or injury to persons, caused by the installation of the payment system. The responsibility falls to the person who carried out the installation.

5.5 Connection to the Electric Network

⚠ The Maintenance Technician, who is responsible for the installation of the vending machine, must ensure that:

- the power supply system complies with the safety instructions in force;
- the voltage corresponds to that indicated on the appliance data plate.

⚠ In case of doubt, do not proceed with the installation and ask qualified and authorised personnel to accurately check the system.

The vending machine is equipped with a power cord which must be plugged into the appropriate socket on the vending machine back panel.

Do not use adapters or multi-sockets.

☞ Make sure that the power cord plug is easily reachable after installation.

6 DESCRIPTION OF CONTROLS

6.1 Power button

It is located in the lower left part in the rear of the machine.

If set to the "I" position the machine turns on (electrical functions enabled).

If set to the "O" position the machine turns off (electrical functions disabled).
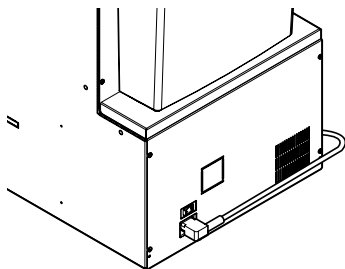
6.2 Display

The display shows the messages during normal operation and during the programming and maintenance phase.

6.3 Keypad

☞ Each key function changes according to the vending machine mode (ordinary dispensing or programming mode).

☞ Each key has a double function that varies according to the vending machine status (standard operation or programming).
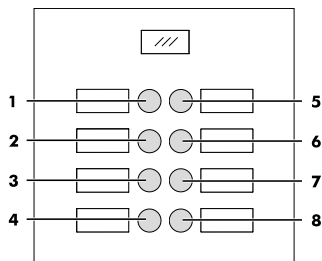
6.4 Button Description during Normal Operation

6.4.1 Set 1 Pre-selection button

The function connected to the button may be chosen from the following options:
A. Beverage 5
B. Pre-selection of beverages 9-16
C. Disabled

6.4.2 Keys (1 to 8)

By pressing these keys, the programmed beverages are dispensed.

6.5 CPU card keys

The CPU electronic board has 3 buttons to allow the Maintenance Technician to carry out programming and maintenance operations.
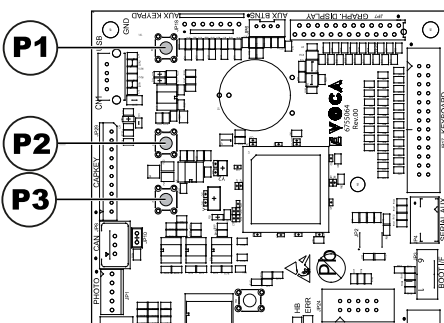
P1   Programming menu key
P2   Maintenance menu key
P3   Machine Ready / Free Button

7 SUPPLY AND START UP

7.1 Container Configuration

7.1.1 Espresso Version

☞ The containers delivered are designed to dispense the following products:
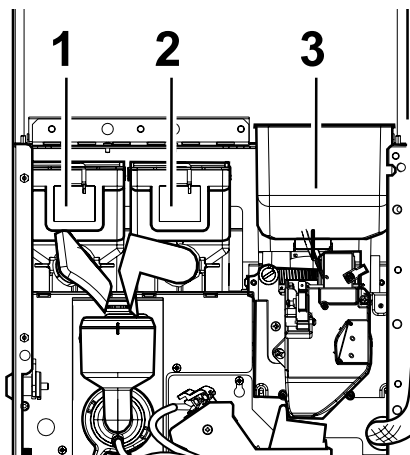
Container 1	Milk
Container 2	Hot Chocolate
Container 3	Coffee beans

7.2 Instant product supply
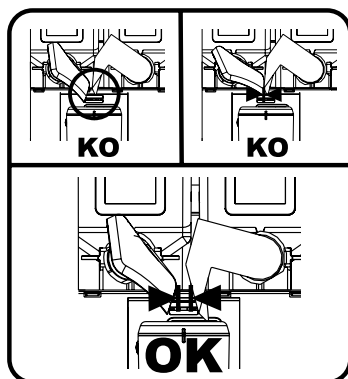
Open the vending machine front door. Open the top door. Open the cover of the container to be supplied.
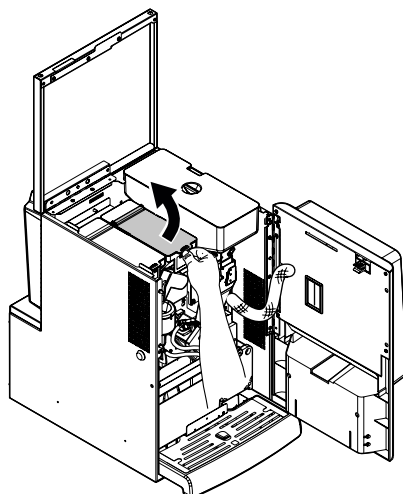
Pour the instant product into the container.
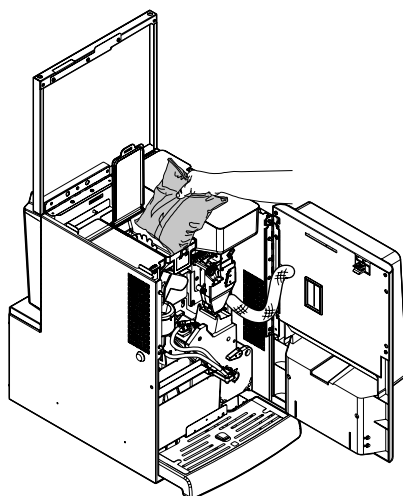
Close the hopper lid.

7.3   Coffee Bean Supply

Open the vending machine front door. Open the top door. Remove the container cover.
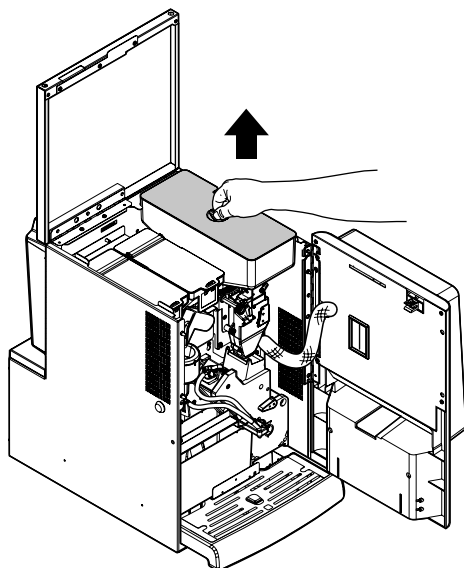
Pour the coffee beans into the hopper.
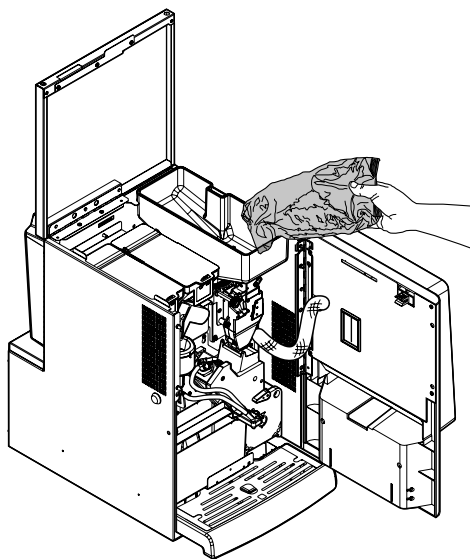
Put the cover back on the container.

☞ If the message "NO MORE COFFEE" is displayed, refill the vending machine, turn it off and then on again.

7.4   Filling the Water Tank

Rotate the special key inside the lock of the water tank lid.
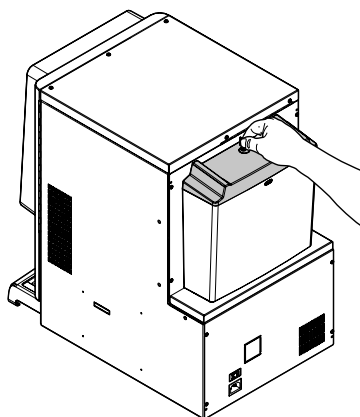
Remove the lid with lock.
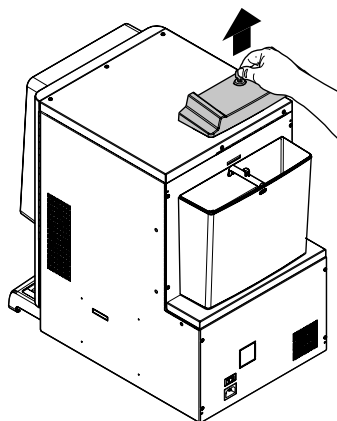
Remove the tank and place it under a water tap.
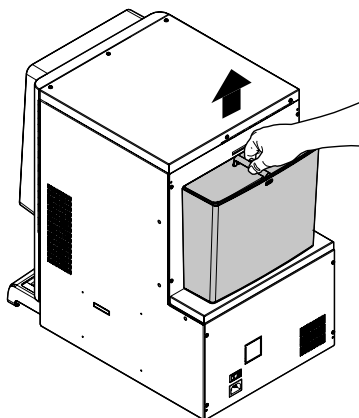
Replace the lid with lock.
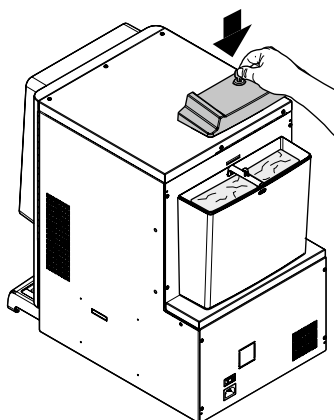
Fill the tank with tap water.

H_2O
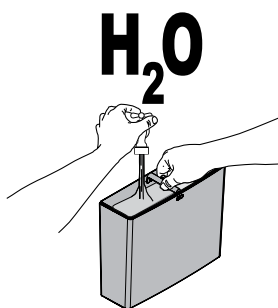
Secure the cover by turning the key in the lock.
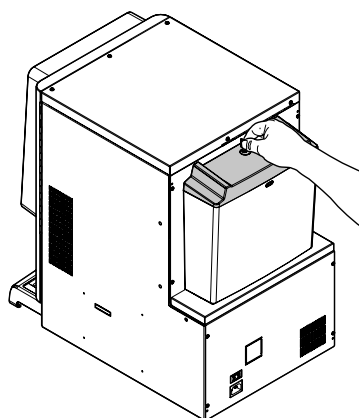
Put the water tank back in place.
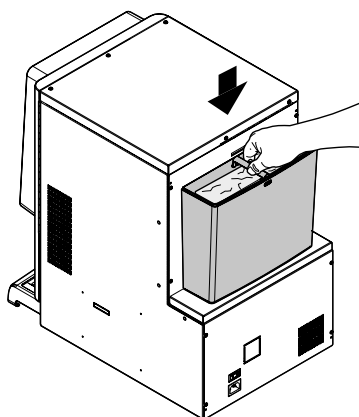
7.5 Dose calibration

The vending machine is delivered with standard calibration values set by the manufacturer.
Dose calibration can be performed by means of two calibration levels:

• remove the cover;
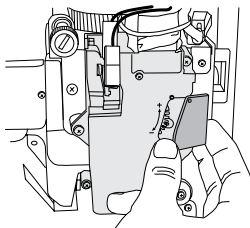
• free the adjusting lever from the rack and put the internal divider pulling peg into one of the 4 possible positions in the basic coffee quantity area (7 gr - 8 gr - 9 gr - 10 gr);
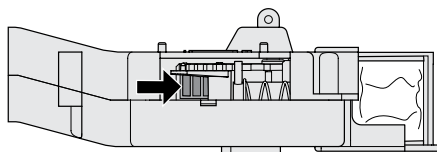
• move the adjusting lever into the rack and select the slot corresponding to the dose required.
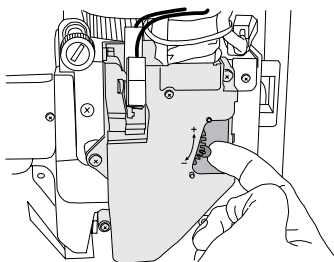
7.6 Coffee Grind Adjustment

Turn the ring until the required results are obtained.

After any calibration three selections are necessary before the new setting becomes effective.
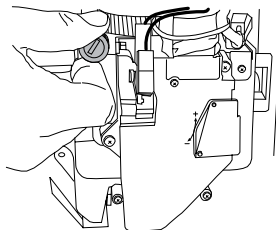
7.7 First start-up of the vending machine

Supply the vending machine (following the instructions given previously) and plug it into the power supply (see section "Power Grid Connection").

At this point the message "IPERAUTOMATICA" will appear on the display and the self-diagnosis phase is activated to check the correct positioning of the machine devices.
Any faults detected during the self-configuration cycle are stored so that the vending machine can display them at the end of the self diagnostic phase.

Carry out the grinder adjustment as indicated in the instructions at section "Coffee Grinder Adjustment" after refilling the water circuit.

7.8 Water circuit filling

At first VM start-up, the boiler is filled automatically.

7.8.1 Filling the boiler manually

After switching the vending machine on it is possible to fill the boiler by activating the following procedure:

Procedure A

• press the P2 key to enter the maintenance menu;

• Enter the Maintenance/Washes menu and start the automatic washing cycle;

Procedure B

- press the P2 key to enter the maintenance menu;

- Enter the Maintenance/ Boiler Refill menu and start the automatic refill cycle;

☞ The rinsing operation must be repeated until water flows out of the brewing nozzles regularly.

7.9 Washing the Parts coming into Contact with Food

Clean all the parts of the VM which are in contact with foodstuffs.

- Thoroughly wash your hands.
- Prepare a chlorine-based, antibacterial disinfecting solution (the products can be purchased at the chemist's) following the concentrations indicated on the product.
- Remove all the product containers from the vending machine.
- Remove the container lids and product chutes. Immerse all these parts in the previously prepared solution.

7.10 Use of the vending machine

The beverage selection modes are indicated in chapter "Operation and Use".

8   PROGRAMMING AND MAINTENANCE MENU

☞ This section illustrates how to set up or modify the vending machine programming and maintenance settings.

☞ Therefore it is necessary to carefully read it and to understand the exact sequence of operations before performing them.

8.1   Key description of programming and maintenance phases

To scroll through the vending machine menu, the keys described below are used.

"e" Key: ENTER
By pressing this key it is possible to enter the following programming or maintenance level. It is also possible to modify or confirm the values set in the entries of the programming or maintenance menus.

"c" Key: CANCEL
By pressing this key it is possible to go back to the previous level of the programming or maintenance menu. It is also possible to avoid storing the previously modified values.

"v" Key: DOWN
Pressing this key it is possible to access the previous entry inside the same level. If used after a setting modification request, the value of this setting decreases.

"^" Key: UP
By pressing this key it is possible to access the next entry inside the same level. If used after requesting the change of a setting, the value of this setting increases.
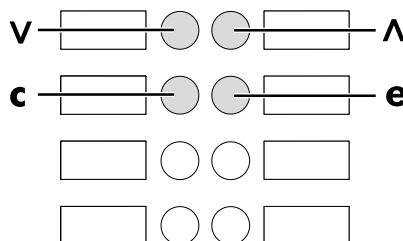
8.2   Programming Menu

The structure of the programming menu is indicated in section "Structure of the Programming Menu".

The section "Description of Messages in the Programming Menu" describes all the items in the programming menu.

8.2.1   Access to the Programming Menu

Open the door, disable the safety device (see section "Safety Devices") and press the P1 key to enter the programming menu.
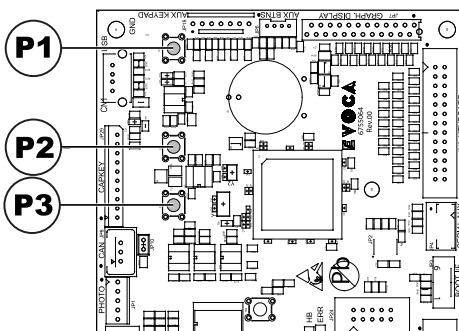
If no password has been assigned, the programming menu is entered directly.

☞ If a password was assigned to the vending machine to enable the programming menu, the message "PASSWORD 000000" will appear on the display with a flashing cursor on the first digit.

☞ Now the password should be entered using the UP and DOWN keys. Confirm the digit entered by pressing the ENTER key.

Proceed as follows to exit the programming menu and return to standard operation of the vending machine:

- Press the CANCEL button repeatedly until "EXIT ?" appears. Select YES and press ENTER;

- remove the key from the safety switch in order to turn off the vending machine;
- close the door and wait for the self-configuration process to end.

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8.2.2 Structure of the Programming Menu

OPTION NO.	MENU ITEM	
I.	SYSTEM MANAGEMENT	
I.1.	VM Code	
I.2.	Stops	*
I.2.1.	Stop coffee	*
I.2.2.	Stop Pre-ground	*
I.2.3.	Stop beverages	*
I.2.4.	CofGrounds contr.	*
I.2.5.	Stop CofGrounds	*
I.2.6.	Reset	*
I.3.	Water filter	*
I.3.1.	Last replacement	*
I.3.2.	Remaining qty	*
I.3.3.	Filter limit	*
I.3.4.	Filter reset	*
I.3.5.	Filter enabled	*
I.4.	Boiler 1 temp.	
I.4.1.	Min. Temperature	
I.4.2.	Max. Temperature	
I.5.	Water tank	
I.6.	Energy save	
I.6.1.	Stand-by timeout	
I.7.	Preheating	
I.7.1.	Coffee preheating	
I.7.2.	RINSING	
I.7.3.	Delay	
I.8.	EV Water Assign	
I.9.	Rinsing time	
I.9.1.	Rinsing cycle	
I.10.	Pre-grinding	
I.11.	Programmable Texts	
I.11.1.	Ready	
I.11.2.	Preselection	*
I.11.3.	Brewing	
I.11.4.	Out of service	
I.12.	Contrast	
I.13.	Pulse counter	
I.14.	Clock	
I.14.1.	Time	
I.14.2.	Date	
I.14.3.	Date/time format	
I.15.	Audit Msg. Enable	
I.16.	Reset Enabling	
I.17.	Free vend key	*
I.18.	Presel. button	*
I.19.	Language	*
I.20.	Change Password	*
I.20.1.	Password prog.	*
I.20.2.	Service Password	*
I.21.	On/Off time	
I.21.1.	On 1	
I.21.2.	Off 1	
I.21.3.	On 2	
I.21.4.	Off 2	
I.22.	Audit Device	*
I.22.1.	Protocol	

OPTION NO.	MENU ITEM	
I.22.2.	EA1..2 (Events)	
I.22.3.	EA3..5 (Readouts)	
I.22.4.	LA1-Prices Lists	
I.22.4.1.	LA1 Normal Prices	
I.22.4.2.	LA1 Diff1 Prices	
I.22.4.3.	LA1 Diff2 Prices	
I.22.4.4.	LA1 Card Prices	
I.22.4.5.	LA1 Free	
I.22.4.6.	LA1 Test	
I.22.5.	PA - Products	
I.22.5.1.	PA2	
I.22.5.2.	PA7	
I.22.6.	VA1..3 Sales	
I.22.7.	BA1-CA15-Cash	
I.22.8.	DA1..7-CashLess	
I.22.9.	Quick Reading	
I.22.10.	Extended Time-outs	
I.22.11.	Baud Rate	
I.22.12.	Enhanced BaudRate	
I.23.	Multiple beverage	*
I.23.1.	Multiple beverage	*
I.23.2.	Enable Multiple Bev.	*
I.23.3.	Free	*
I.24.	Complete menus	
I.25.	Grouping Powders	
I.25.1.	Enable	
I.25.2.	Grouping Powders	
I.26.	VM Model	
I.27.	Default Menu	
I.27.1.	Factory default	
I.27.2.	Custom Default	
I.27.2.1.	Read Custom	
I.27.2.2.	Write Custom	
I.28.	System Info	
2.	PAYMENT SYSTEMS	
2.1.	Protocol	
2.2.	Parallel Coiner	
2.2.1.	Enable	
2.2.2.-9	Coin Values	
2.3.	Banknote Validator	
2.3.1.	Enable	
2.3.2.	Inhibition Level	
2.3.3.-7	Banknote Value	
2.4.	MDB settings	
2.4.1.	Recharge Enabled	
2.4.2.	Max Card Recharge	
2.4.3.	Max Card Value	
2.4.4.-8	Coins Enabling	
2.4.5.	Alt. payout	
2.4.6.	Max change	
2.4.7.	Exact change policy	
2.4.8.	Min Tube Level	
2.4.9.	Manual Tube Filling	
2.4.10.	Manual Tube Empty	
2.4.11.	Commit to vend	
2.4.12.-2	Bill Enabling	
2.4.13.	Bill Escrow	
2.4.14.	MDB Slave Address	

OPTION NO.	MENU ITEM	
2.4.15.	no change =no bills	
2.5.	Max credit	
2.6.	Multivend	
2.7.	Overpay Time	
2.8.	Fixed Zeroes	
2.9.	Decimal Digits	
2.10.	Credit Wdog	
2.11.	Preselection	
2.11.1.	Pre-selection Time	
2.11.2.	clear pre-selection	
2.12.	Cash sale cmd sending	
2.13.	(EXE/PHD) safe mode	
3.	PRODUCT SETUP	
3.1.-6	Product Before	*
3.2.	Beverage Enabling	*
3.3.	Beverage Preparation	
3.3.	Sequence	
3.3.	H2O / Coffee	
3.3.	Just water	
3.3.	% instant product #:	
3.3.	% pump #:	
3.3.	InstProdDelay #:	
3.3.	Instant prod. dose #:	
3.3.	Inst. prod. water #:	
3.3.	Beverage test	
3.4.	Prebrewing [ml]	
3.5.	Pre-brew. pause[s/10]	
3.6.	Beverage Stop	
4.	SALE MANAGEMENT	
4.1.-2	Price table	
4.2.	Beverage price	
4.2.1.	Normal	
4.2.1.1.	Global price	
4.2.1.2.	Single Prices	
4.2.2.	Differentiated 1	
4.2.2.1.	Global price	
4.2.2.2.	Single Prices	
4.2.3.	Differentiated 2	
4.2.3.1.	Global price	
4.2.3.2.	Single Prices	
4.2.4.	Card	
4.2.4.1.	Card Prices	
4.2.4.2.	Global price	
4.2.4.3.	Single Prices	
4.3.	Free	
4.4.	Free On	
4.5.	Free Off	
4.6.	Diff Prices 1-On	
4.7.	Diff Prices 1-Off	
4.8.	Diff Prices 2-On	
4.9.	Diff Prices 2-Off	

(*) = Visible only if complete menus are enabled.

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8.2.3   Description of Messages in the Programming Menu

DISPLAY	Description
1. SYSTEM MANAGEMENT …	The SYSTEM MANAGEMENT items are:
1.1. VM Code 1100	Enables an identification code to be assigned to the vending machine.
1.2. Stops …	Enables setting of the maximum amount of beverage or coffee. Once the maximum amount is reached, the vending machine stops dispensing the relevant beverages.
1.2.1. Stop coffee	Enables setting of the maximum number of coffee cups to be dispensed before the stop.
1.2.2. Stop Pre-ground	It allows setting the maximum number of pre-ground product servings to be brewed before stopping the pre-grinding.
1.2.3. Stop beverages	Enables setting of the maximum number of beverages to be dispensed before the stop.
1.2.4. CofGrounds contr.	Enables or disables control of the number of grounds discharged into the coffee grounds drawer. When set to "YES" the machine will allow a certain number of cups of coffee to be brewed before requiring the drawer to be emptied (see "STOP COFGROUNDS"). When set to "NO" the machine will not control the number of grounds discharged into the drawer.
1.2.5. Stop CofGrounds	It allows you to set the maximum number of coffee cups to be brewed, corresponding to maximum dump box capacity. Once reached the set quantity, coffee-based beverages dispensing is stopped. Five cups of coffee before the lock is engaged, a blinking message appears on the display, "EMPTY COFGROUNDS". Important This lock can be reset by removing the coffee grounds drawer for at least 10 seconds. Suggested solutions It is advisable to set a max. of 30 coffees when using the dump box supplied with the machine. Do not set any stop value if you are using the machine together with the supporting cabinet, which is equipped with its own dump box which is not controlled electronically.
1.2.6. Reset	Enables resetting of all partial counters relative to product quantity stop functions.
1.3. Water filter …	Allows the use of the water filter to be checked.
1.3.1. Last replacement 31/01/2017	Date of the last filter reset.
1.3.2. Remaining qty 95	Number of litres of water that can still be dispensed before the filter needs to be regenerated. When this value is less than 1, a Warning (W83) is recorded in the Error LOG.
1.3.3. Filter limit 100	Number of litres of water that can still be dispensed from the filter.
1.3.4. Filter reset	Select YES to indicate a new filter has been installed This operation returns "Remaining Qty" to the same value as "Filter Limit" and the date in the "Last Filter Change" is changed to today's date.

DISPLAY	Description
1.3.5. Filter enabled yes	Enables management of the "Remaining Qty" countdown. Important From the maintenance menu (button P2 on the CPU), you can access "Water Filter", "Last Filter Change", "Remaining Qty" and "Filter Reset".
1.4. Boiler 1 temp.	This menu option allows setting the operating temperature of the boiler.
1.4.1. Min. Temperature 94	It allows you to set the temperature that the vending machine keeps for a few minutes after a beverage has been brewed. The set value is expressed in centigrade.
1.4.2. Max. Temperature 102	It allows you to assign the temperature to which the vending machine is brought after a certain time from the last dispensing, so that the natural lowering of the temperature of the hydraulic circuits can be compensated. The set value is expressed in centigrade.
1.5. Water tank	It allows selecting whether the vending machine must operate with its own tank (setting = YES) or with an external one (or with water network connection).
1.6. Energy save	The "Stand-by" and "ECO" modes allow reducing the energy consumption of the machine. It is possible to select one or both modes.
1.6.1. Stand-by timeout	The "Stand-by" mode is activated after some minutes of inactivity which can be set by means of this menu option. By setting it to zero the function is disabled. In"Stand-by" mode the coffee and steam boilers are turned off (instant product boiler remains on) and the display shows the message "Stand-by". To exit the "Stand-by" mode, press any button or insert some credit. When normal operation is restored, the boilers are turned on and the vending machine starts the warm-up phase.
1.7. Preheating	This menu allows setting the parameters related to the the preheating operations for the brew group, the brewing circuits for instant products or the steam dispensing circuit.
1.7.1. Coffee preheating 00	It allows enabling (ON/OFF) a pre-heating cycle of the brew group if it remains inactive for a period of time.
1.7.2. RINSING	It allows enabling a rinse cycle to pre-heat the brew group when turning on the vending machine and when exiting the "Stand-by" mode if a certain period of time (that can be set at item "1.7.3") has passed from the last use of the brew group. The rinse cycle can be stopped by pressing one of the beverage buttons. Through this menu it is possible to set the quantity of water to be used. The settable values are: 0 (zero) rinse cycle disabled, from 1 to 200 ml. The default value is 0.
1.7.3. Delay	Through this menu you can set the number of minutes of inactivity after which the initial pre-heating or rinse cycle of the brew group must be performed. The settable values are: from 1 to 60. The default value is 5.
1.8. EV Water Assign 0	By setting the "W" value in the product list, hot water will be dispensed. This menu allows choosing the solenoid valve to be used for dispensing If the "hot water solenoid valve" kit is installed, set the value to 0 (zero) or select the solenoid valve operating on the desired circuit among the available ones.
1.9. Rinsing time	

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DISPLAY	Description
1.9.1. Rinsing cycle yes	It allows enabling of the automatic rinsing of the mixing bowls. The automatic rinsing is performed as follows: the first rinsing takes place 10 minutes after the "machine ready" status; if necessary, other rinses occur 7 hours after the last dispensing.
1.10. Pre-grinding yes	Enables instant pre-grinding of the coffee dose.
1.11. Programmable Texts …	
1.11.1. Ready IperAutomat ica	It enables setting the message appearing on the display when the vending machine is in standard operating mode.
1.11.2. Preselection Barley beverages	It allows setting the message appearing on the display when the preselection mode of the preselection key is active.
1.11.3. Brewing Please wait	it allows setting the message appearing on the display when the vending machine is dispensing a product.
1.11.4. Out of service Call service centre.	It enables setting the text on the display when the vending machine stops due to a fault.
1.12. Contrast	Adjusts the contrast of the display.
1.13. Pulse counter Coffee	Enables selection of whether the 24 V dc electromechanical pulse counter (optional - to be connected to the CPU card) has to count the coffees or all dispensed beverages.
1.14. Clock …	Enables setting of the hour, minute, day of the week, day of the month, month and year.
1.14.1. Time 08:00	
1.14.2. Date 01/01/2008	
1.14.3. Date/time format	Enables date and time display in US format - enables temperature display in °F
1.15. Audit Msg. Enable	It allows displaying for a few seconds the selection counters (total and since last reset) during the machine start-up phase.
1.16. Reset Enabling no	It allows enabling of the "RESET" for data in the statistics maintenance menu.
1.17. Free vend key no	It enables the P3 key of the CPU card for free dispensing of a product during standard operation.

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DISPLAY	Description
1.18. Presel. button Beverage	The function connected to the button may be chosen from the following options: A. Beverage 5 B. Set 1 Pre-selection C. Disabled A - Beverage button 5: this is the default function. Button 9 functions as a regular button. B - Set 1 pre-selection: by choosing this function, the button becomes a pre-selection button for the 9-16 beverage set. When pressed, the vending machine shows the pre-selection message on the display (" DECAFF " as default) and makes the new beverage group available. C Disabled: pressing the key has no effect.
1.19. Language	It allows to select the language to be used by the machine. The available languages are: Italian, English, French, German, Spanish, Portuguese and Dutch.
1.20. Change Password	Enables setting of a password or modification of the current one. The password consists of a number between 000001 and 999999. The 0000 value (default value) means no password. To set the password, press the UP and DOWN keys and confirm using the ENTER key.
1.20.1. Password prog.	Allows setting a password to access the programming menu.
1.20.2. Service Password	Allows setting a password to access the maintenance menu.
1.21. On/Off time	Allows setting the vending machine's automatic on and off time ranges over the course of a week.
1.21.1. On 1 Immgvsd 00:00	On 1
1.21.2. Off 1 Immgvsd 00:00	Off 1
1.21.3. On 2 Immgvsd 00:00	On 2
1.21.4. Off 2 Immgvsd 00:00	Off 2
1.22. Audit Device	It allows selecting the protocol to be used for transferring data from the VMC (DDCMP o DEX) and which data category has to be transferred during an audit session.
1.22.1. Protocol	
1.22.2. EA1..2 (Events)	
1.22.3. EA3..5 (Readouts)	
1.22.4. LA1-Prices Lists	

DISPLAY	Description
1.22.4.1. LA1 Normal Prices	
1.22.4.2. LA1 Diff1 Prices	
1.22.4.3. LA1 Diff2 Prices	
1.22.4.4. LA1 Card Prices	
1.22.4.5. LA1 Free	
1.22.4.6. LA1 Test	
1.22.5. PA - Products	It enables categories in report EVA-DTS
1.22.5.1. PA2	It enables categories in report EVA-DTS
1.22.5.2. PA7	It enables categories in report EVA-DTS
1.22.6. VA1..3 Sales	
1.22.7. BA1-CA15-Cash	
1.22.8. DA1..7-CashLess	
1.22.9. Quick Reading	Delete value = 0 data from EVA-DTS report
1.22.10. Extended Time-outs	Prolongation of response waiting time from EVA-DTS data players
1.22.11. Baud Rate	It allows you to set the "Baud Rate" communication speed on the serial line dedicated to EVA-DTS devices. Note: the selected speed will be used if Enhanced mode is not selected,
1.22.12. Enhanced BaudRate	Select YES to set the communication speed automatically adapted to that of the slowest device (starting from 2400 Baud). Select NO to use the Baud Rate set in the Baud Rate menu
1.23. Multiple beverage ...	Allows selecting which beverages will be enabled for multiple brewing and the number of brewings. The upper line will remain the same for all following operations, while the lower line will display the number of consecutive beverages. It is possible to set a value between 2 and 8.
1.23.1. Multiple beverage 000	

DISPLAY	Description
1.23.2. Enable Multiple Bev.	It allows to enable or disable the beverage keys. By pressing a disabled key during operation, the message "NOT AVAILABLE" will be displayed.
1.23.3. Free	enables the free-of-charge dispensing of the multi beverage, even if the machine works upon payment. If the parameter is set on NO, machine settings apply to the multi beverage.
1.24. Complete menus	Enables selection of whether the entries of the programming menu should be shown fully or only partially.
1.25. Grouping Powders	It enables creating a group of 2 instant product containers. The groups of containers can be used when a higher capacity of instant powder is required for a particular product (e.g. when chocolate is largely used in a certain location, 2 chocolate powder containers can be dedicated accordingly). The machine software will be responsible for alternatively starting the two powder motors, to guarantee equal product consumption in the 2 containers. To use the instant product groups proceed as follows: enter the System Management through the Groups option enable groups management select the pair of containers you would like to group together programme the beverage recipe by introducing one of the 2 instant products that have been grouped.
1.25.1. Enable	Enables the instant product containers groups
1.25.2. Grouping Powders	Choosing the powder motor pair to be grouped together
1.26. VM Model	It allows selecting the current model of the vending machine. The vending machine model is specified on the label located in the inside of the right-hand side panel.
1.27. Default Menu	Management of default values for machine configurations. The user can create and recall their own configuration.
1.27.1. Factory default	It allows reverting the programmable parameters to factory preset values. This operation does not reset the product counter.
1.27.2. Custom Default	Management of the configuration which has been created by the user
1.27.2.1. Read Custom	Restore on machine the configuration saved by user
1.27.2.2. Write Custom	Saving the user machine configuration
1.28. System Info	System Info This option allows accessing a page showing the overall machine configuration. The display shows the following information: FIRST ROW: Sw version ("x.yy.zz" format) / Program CRC ("abcd" format) Example: "SW v1.02.12/087c" SECOND ROW: Boot loader version ("xx" format) and name of the file searched for by the boot loader on the USB key (".s19" extension not displayed) Example: "Boot 08SAE_DA5P" THIRD ROW: Memory version ("xxx.yyy." format) / Content CRC ("zzz" format) Example: "Mem 123.456.789"
2. PAYMENT SYSTEMS …	The entries of the PAYMENT SYSTEMS are:

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DISPLAY	Description
2.1. Protocol	It allows you to choose the protocol used by the vending machine to dialogue with the payment system installed on it: EXECUTIVE Protocol; PRICE HOLDING/DISP Protocol; BDV Protocol; MBD Protocol; NO PROTOCOL (no serial protocol); Master/Slave executive (the Vending machine operates as Master for another vending machine); PHD Master/Slave (the Vending machine operates as Master for another vending machine that works with the PRICE HOLDING/DISP protocol); MDB SLAVE (the Vending machine acts as Slave to another vending machine); PHD REMOTE (select if you want to use the app Breasy to select products); The "NO PROTOCOL" setting will be used when a payment system operating with one of the protocols provided by the other settings "EXECUTIVE", "PRICE HOLDING", "BDV", "MDB" "MDB SLAVE" or "EXEC MASTER/SLAVE" is not installed on the VM. This setting is necessary to allow the VM to continuously checks for dialogue with the provided payment system. If the VM detects no dialogue, it signals this fault on the display and shows the message "NO LINK".
2.2. Banknote Validator ...	Allows enabling of the parameters of the parallel coiner, the mechanical coiner, the cancelling machine and the choice of values to be assigned to the single money channels. Entry description:
2.2.1. Enable no	By setting "Y", the parallel coiner, the mechanical coiner and the cancelling machine control are enabled. If set on "N", the parallel coiner (if any) connected to the vending machine will be excluded.
2.2.2.-9 Coin Values ...	It allows you to set the value of the coins forwarded to the vending machine by the parallel coiner, the mechanical coiner and the punching machine. The following "PAIRING TABLE" indicates how channels and related payment systems are connected to each other.
2.3. Banknote Validator ...	It enables the parameters of the parallel banknote validator and the choice of values to be assigned to single banknote channels. Entry description:
2.3.1. Enable no	By setting "Y", the management of the parallel reader is enabled. By setting "N", a parallel reader which may be connected to the vending machine is always disabled.
2.3.2. Inhibition Level 0	Enables setting of the active level of the banknote reader inhibition signal.
2.3.3.-7 Banknote Value ...	Enables setting of the value of banknotes transferred to the vending machine from the parallel reader.
2.4. MDB settings ...	Enables access to particular functions of the MDB protocol.
2.4.1. Recharge Enabled no	It allows disabling or enabling the possibility of performing any Saeco Card recharge operation By setting RECHARGE = NO the vending machine will only deduct the cost from MDB cards.
2.4.2. Max Card Recharge 10.00	Enables setting of the maximum credit level, beyond which all recharge operations (if enabled) are ineffective. By setting MAX RECHARGE = 20.00, the credit on the vending machine will be transferred to the card if the sum does not exceed 20.00.

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DISPLAY	Description
2.4.3. Max Card Value 120.00	It enables to set the maximum credit level, beyond which the card is rejected by the system. By setting MAX CARD VALUE = 25.00, the vending machine will reject all cards with a credit which exceeds this amount. If this card is detected, the display will not show the credit but a " ⸻" message will be displayed and no sale will be carried out.
2.4.4.-8 Coins Enabling …	Enables selecting which coins can be accepted by the coin return. If set on "Y", the specified coin will be accepted. On the contrary, if set on "N", the specified coin will be rejected by the coin return. The coins with a value lower than the scale factor of the vending machine are always disabled and marked with "N".
2.4.5. Alt. payout no	It enables / disables the use of Alternative Payout for the level 3 MDB change-giving coiner. By setting "Yes" the change-giver is called on to dispense change. Change is limited to 255 times the scaling factor (typically € 12.75 for the Euro area - with scaling factor of 5). By setting "No" change is given by exploiting the machine's algorithm. Max. change is 60000 units (typically € 600 for the Euro area).
2.4.6. Max change 10.00	Enables setting of the maximum amount of change which can be dispensed by the change-giving coiner. Default = 10.00.
2.4.7. Exact change policy 0	With MDB coin return, the "no change available" status can be selected through the "CHANGE TABLE". Notes Even if the no change available message is displayed, the vending machine continues to give change as long as coins are present in the channels. The minimum level (the same for all channels) can be set on a special menu item.
2.4.8. Min Tube Level 4	Enables setting of the minimum number of coins in the channels. Default = 4.
2.4.9. Manual Tube Filling	Allows the coin return tubes to be filled by hand. Press Esc to exit the channel loading mode.
2.4.10. Manual Tube Empty	Allows the change-giving coiner channels to be emptied by pressing the beverage selection keys.
2.4.11. Commit to vend yes	By setting "N", the credit inserted can be returned even if no sale has been made. This function may be useful, for example, for changing banknotes into coins. By setting "Y", the credit inserted can be returned as change only after the sale has been completed. Default = YES.
2.4.12.-2 Bill Enabling …	It allows you to select the bills accepted by the MDB bill reader. If set on "Y", this specific bill will be accepted. On the contrary,if set on "N", the bill reader will reject this specific bill. Default = All enabled.
2.4.13. Bill Escrow no	By setting "Y", an inserted banknote is stored in the escrow position by the banknote reader (if supported); this function is supported by the banknote reader. In this way, if the sale fails or the card system fails to charge, the banknote will be returned. By setting "N", any inserted banknote goes to the banknote reader's stacker, so that the banknotes cannot be returned. Default = No.

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DISPLAY	Description
2.4.14. MDB Slave Address 0x40	When the vending machine is in Master mode, this menu enables setting of the address of any slave connected vending machine. If the vending machine is in Slave mode, it enables setting of its address. Possible addresses are 0x40, 0x48 and 0x50. Default = 0x40.
2.4.15. no change =no bills …	Allows you to disable the bill reader if there is no change.
2.5. Max credit 20.00	It allows the user to set the maximum credit which can be accepted by the vending machine. Once this limit has been reached, the payment systems are disabled so that no more credit can be accepted. Default = 20.00.
2.6. Multivend no	Enables the user to use any residual credit to purchase other beverages. By setting "N" (no), the residual credit will be collected by the vending machine.
2.7. Overpay Time 180	It establishes the maximum time (expressed in seconds) beyond which the vending machine collects the displayed residual credit. The time is adjustable at intervals of 10 seconds. Setting "000" the function is disabled.
2.8. Fixed Zeroes 0	Enables setting of the number of fixed zeros of the credit.
2.9. Decimal Digits 2	Enables setting of the position of the decimal point of the credit.
2.10. Credit Wdog 2	Enabling this option, an internal control is activated, which resets the communication with the payment systems if the communication is blocked.
2.11. Preselection	Management of pre-selection options
2.11.1. Pre-selection Time 8	Pre-selection time duration (in seconds)
2.11.2. clear pre-selection yes	It enables the current pre-selection deletion by pressing any button other than sugar buttons and by pressing the change return button of the change giver.
2.12. Cash sale cmd sending yes	It enables the management of the cash sale notification command (for card reader MDB)
2.13. (EXE/PHD) safe mode yes	"safe" mode of protocol EXE/PHD. It does not accept selling controls outside the pre-selection time of the machine.
3. PRODUCT SETUP …	
3.1.-6 Product Before …	It allows selecting the instant product for which you wish to enable powder dispensing before water dispensing. This brewing cycle will be carried out only when the quantity of powder to be brewed does not exceed 34.
3.2. Beverage Enabling yes	It allows to enable or disable the beverage keys. By pressing a disabled key during operation, the message "NOT AVAILABLE" will be displayed.

DISPLAY	Description
3.3. Beverage Preparation …	The vending machine is able to dispense 14 beverages. Each beverage can be prepared by using ground coffee and/or instant products. Technicians can select the desired products for the recipe (max 4) and their order of use. Each component is identified by a number or a digit.
3.3. Sequence 0C00	Defines with which and the dispensing order of the products composing the beverage. The possible choices are: 0 =does not dispense any product 1 = dispenses product 1 2 = dispenses product 2 3 = dispenses product 3 4 = dispenses product 4 5 = dispenses product 5 C = dispenses coffee using freshly ground coffee F = brews "fresh brew" coffee using pre-ground coffee P = brews espresso coffee using pre-ground coffee B = dispenses "fresh brew" coffee using freshly ground coffee W = dispenses hot water S = disp. steam in Cappuccinatore Consequently, the combination of "3C00" or "30C0" or "03C0" will always dispense product 3 and coffee beans. The settings of products making up the beverage will be requested according to the sequence.
3.3. H2O / Coffee 38	Sets the quantity of water to be dispensed for the programmed coffee type (C or B). The quantity can be set from "1" to "999".
3.3. Just water 110	Defines the amount of hot water to be dispensed. The quantity can be set from "1" to "999".
3.3. % instant product #: 100	It determines the instant powder delivery rate. The value can be set between 10 and 100. The lower the value the smaller the powder delivery rate.
3.3. % pump #: 100	It determines the water delivery rate. The value can be set between 20 and 100. The lower the value the smaller the water delivery rate. Important If the sequence includes several instant products, the sequence "INSTANT PRODUCT - WATER - DELAY INSTANT PRODUCTS - % OF INSTANT PRODUCT" will be shown again. If the setting relative to the instant product ("INSTANT PRODUCT - WATER") means that the powder dispensing lasts longer than the water dispensing, the vending machine stops powder dosing (to avoid insufficient rinsing of the mixer) and emits a beep. Readjust the set parameters in order to have a correct dispensing procedure, i.e. the powder dispensing should stop a few seconds before the water stops flowing out. This is intended to allow correct mixer washing.
3.3. InstProdDelay #:	Delay (in tenths of second) between instant product and water start
3.3. Instant prod. dose #: 55.0	This defines the quantity of instant product to be brewed. Example: "5.0" quantity indicates that the motor of the instant product 3 will be activated for 5 tenths of a second. The quantity of instant product is adjustable from "0.1 to "500.0" in steps of 0,1. Brewing of the instant product does not occur when the parameter is set at "000.0" (in this case water is brewed).

DISPLAY	Description
3.3. Inst. prod. water #: 80	It defines the amount of water to be mixed with the instant powder. Example: "3" indicates that water will be mixed with the instant product 3. "022" indicates that 22 units of water will be brewed with the instant product. The reference unit is preset by the manufacturer. The amount of water can be adjusted from "1" to "1500" in steps of 1.
3.3. Beverage test	Enables brewing tests to be carried out on the beverage just set. By pressing ENTER the message "PRESS KEY" is displayed and it is possible to choose the key to be pressed, relative to the type of brewing test: 3 key = Full beverage; 7 key = Water only; 8 key = Powder only.
3.4. Prebrewing [ml]	Prebrewing water quantity
3.5. Pre-brew. pause[s/10]	Prebrewing pause duration
3.6. Beverage Stop	It allows to stop dispensing by pressing any button
4. SALE MANAGEMENT …	The SALE MANAGEMENT items are:
4.1.-2 Price table …	99 price levels can be set.
4.2. Beverage price …	Enables association of one of the price levels set in the PRICE TABLE to each beverage. The association can be:
4.2.1. Normal …	
4.2.1.1. Global price P00 0.50	All beverages are given the same price level. Global price setting By pressing the UP and DOWN keys and confirming with ENTER, it is possible to choose the price level to associate to all beverages.
4.2.1.2. Single Prices B01:P00 0.40	Each beverage will be given a specific price level. Single price setting Enables selection of the price level to associate to each beverage. Select the beverage to associate to a price using the UP and DOWN keys and confirm with ENTER, then select the price level (from 001 to 099) again with the UP and DOWN keys and confirm with ENTER.
4.2.2. Differentiated 1 …	
4.2.2.1. Global price P00 0.50	All beverages are given the same price level. Global price setting By pressing the UP and DOWN keys and confirming with ENTER, it is possible to choose the price level to associate to all beverages.
4.2.2.2. Single Prices B01:P00 0.40	Each beverage will be given a specific price level. Single price setting Enables selection of the price level to associate to each beverage. Select the beverage to associate to a price using the UP and DOWN keys and confirm with ENTER, then select the price level (from 001 to 099) again with the UP and DOWN keys and confirm with ENTER.

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DISPLAY	Description
4.2.3. Differentiated 2 ...	
4.2.3.1. Global price P00 0.50	All beverages are given the same price level. Global price setting By pressing the UP and DOWN keys and confirming with ENTER, it is possible to choose the price level to associate to all beverages.
4.2.3.2. Single Prices B01:P00 0.40	Each beverage will be given a specific price level. Single price setting Enables selection of the price level to associate to each beverage. Select the beverage to associate to a price using the UP and DOWN keys and confirm with ENTER, then select the price level (from 001 to 099) again with the UP and DOWN keys and confirm with ENTER.
4.2.4. Card ...	This function enables the application of differentiated prices if the card is used for payment.
4.2.4.1. Card Prices no	By setting CARD PRICES = YES a new menu entry will appear in PRICE MANAGEMENT, enabling setting the price level to be applied to the product (beverage or snack) if payment is made by card.
4.2.4.2. Global price P00 0.50	All beverages are given the same price level. Global price setting By pressing the UP and DOWN keys and confirming with ENTER, it is possible to choose the price level to associate to all beverages.
4.2.4.3. Single Prices B01:P00 0.40	Each beverage will be given a specific price level. Single price setting Enables selection of the price level to associate to each beverage. Select the beverage to associate to a price using the UP and DOWN keys and confirm with ENTER, then select the price level (from 001 to 099) again with the UP and DOWN keys and confirm with ENTER.
4.3. Free Never	Allows you to select if the beverages will be provided free-of-charge, upon payment, or free-of-charge within a time range.
4.4. Free On Immgvsd 00:00	Allows the beginning and end of the free-of-charge beverage supply to be set.
4.5. Free Off Immgvsd 00:00	
4.6. Diff Prices 1-On Immgvsd 00:00	Allows the beginning and end of beverage supply with differentiated prices to be set.
4.7. Diff Prices 1-Off Immgvsd 00:00	
4.8. Diff Prices 2-On Immgvsd 00:00	Allows the beginning and end of beverage supply with differentiated prices to be set.
4.9. Diff Prices 2-Off Immgvsd 00:00	

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PAIRING TABLE

Channel	Payment system
1	Coin validator
2	Coin validator
3	Coin validator
4	Coin validator
5	Coin validator
6	Coin validator
7	Cancelling machine

CHANGE TABLE

No.	Description
0	L or M or HL or HH
1	L or M
2	HL or HH
3	L or HH
4	L
5	M
6	HL
7	L and HH
8	HL and HH
9	L and M
10	L and M and HL and HH
11	L and HL or L and HH
12	L or HL and HH
13	HH
14	L and M and HL
15	Never (change always available)

Key:

L = channel with the lowest coin value below the minimum level

M = channel with the medium-low coin value below the minimum level

HL = channel with the medium-high coin value below the minimum level

HH = channel with the highest coin value below the minimum level

BUTTON - BEVERAGE NUMBER CONNECTION
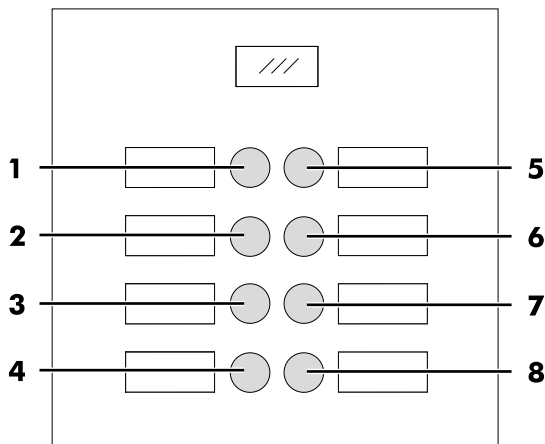
IPERAUTOMATICA BUTTONS TABLE

KEY 5 = BEVERAGE 5	
BUTTON	**Press BUTTON**
1	Beverage 1
2	Beverage 2
3	Beverage 3
4	Beverage 4
5	Beverage 5
6	Beverage 6
7	Beverage 7
8	Beverage 8

| KEY 5 = PRESELECTION		
BUTTON	**Press BUTTON**	**Press PRESEL. +KEY**
1	Beverage 1	Beverage 9
2	Beverage 2	Beverage 10
3	Beverage 3	Beverage 11
4	Beverage 4	Beverage 12
5	Preselection	Preselection
6	Beverage 6	Beverage 14
7	Beverage 7	Beverage 15
8	Beverage 8	Beverage 16

8

8.3   Maintenance menu

The structure of the maintenance menu is indicated in section "Structure of the Maintenance Menu".

The section "Description of Messages in the Maintenance Menu" describes all the options in the maintenance menu.

8.3.1   Access to the Maintenance Menu

Open the door, disable the safety device (see section "Safety Devices") and press the P2 key to enter the maintenance menu.
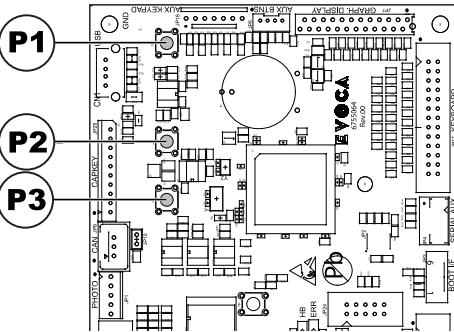
To exit the maintenance menu and return to the standard operation of the vending machine:

- Press the CANCEL button repeatedly until "EXIT ?" appears. Select YES and press ENTER;

- remove the key from the safety switch in order to turn off the vending machine;

- close the door and wait for the self-configuration process to end.

8.3.2   Structure of the Maintenance Menu

OPTION NO.	MENU ITEM	
1.	Maintenance	
1.1.	Error log	
1.2.	Rinsing time	
1.3.	Water filter	
1.3.1.	Last replacement	
1.3.2.	Remaining qty	
1.3.3.	Filter reset	
1.4.	Calibrations	
1.4.1.	Coffee dosing unit	
1.4.2.	Brew Group Calib.	
1.5.	Cool Down Boiler	
1.6.	Drain boiler	
1.7.	Boiler filling	
2.	STATISTICS	
2.1.	Total sales	
2.2.	Overpay	
2.3.	Card-In	
2.4.	Card-Out	
2.5.	Total coins	
2.6.	Total banknotes	
2.7.	Counters	
2.8.	Free	
2.9.	Beverage test	
2.10.	VM Code	
2.11.	Slave sales	
2.12.	Reset	
3.	USB KEY functions	
3.1.	Write on USB KEY	
3.1.1.	Parameters writing	
3.1.2.	Counters writing	
3.1.3.	Write Param.+Count.	
3.2.	Read from USB KEY	

(*) = Visible only if complete menus are enabled.

8.3.3 Description of Messages in the Maintenance Menu

DISPLAY	Description
1. Maintenance ...	This function allows to show and reset the errors that may be present. It is also possible to carry out maintenance on the vending machine. To reset the errors, use the menu under the maintenance item. Important To correct errors see chapter "Troubleshooting" and section "5-button Keypad".
1.1. Error log ...	The VM stores in its internal storage significant incidents occurring in the VMC (for example errors, trouble signals etc.) Recording takes place when the error condition is detected and consists of saving the following information: 1- error code (or warning code) occurred 2- location of signal source (e.g., which spiral motor, if the error is due to a spiral motor, or which coffee or instant product) 3- day, month, hour and minute of error detection (this information is available only if the VM is equipped with a timekeeper). The recordings are included in a list which may contain up to 50 elements; when this limit is exceeded the information is input again starting from position 1 (previous information will be lost). Display:
1.2. Rinsing time ...	It allows to rinse the brewing circuits of instant products. By pressing the ENTER key the automatic cycle starts, thus activating in sequence each instant product circuit.
1.3. Water filter ...	Allows the use of the water filter to be checked.
1.3.1. Last replacement ...	Date of the last filter reset.
1.3.2. Remaining qty ...	Number of litres of water that can still be dispensed before the filter needs to be regenerated. When this value is less than 1, a Warning (W83) is recorded in the Error LOG.
1.3.3. Filter reset ...	Select YES to indicate a new filter has been installed This operation returns "Remaining Qty" to the same value as "Filter Limit" and the date in the "Last Filter Change" is changed to today's date.
1.4. Calibrations ...	
1.4.1. Coffee dosing unit ...	Allows you to check the coffee dose in the dosing unit. To perform the check, you must: remove the brew group position a container under the dosing unit to collect the coffee that will be ground. select YES from the menu. When you press the ENTER button, a coffee dose will be ground and discharged by the dosing unit. Check that the weight of the coffee dose is within the limits for the brew group used (between 6 and 9 grams for Group 7 g, or between 7 and 11 grams for Group 9 g).
1.4.2. Brew Group Calib. ...	Brew group settings.
1.4.2.1. Test ...	Allows handling the coffee brew group.

| DISPLAY	Description
1.4.2.2. BU Home delay …	"setting for brew unit timing." Off position (any higher number corresponds to greater clockwise movement of the brew group)
1.4.2.3. BU Work delay …	"setting for brew unit timing." Working position.
1.5. Cool Down Boiler …	Allows quick cooling of the boiler. By selecting the item " BOILER COOLING " the VM dispenses water until the temperature detected by the sensor placed on the boiler has fallen below 50°C. A coloured bar on the display indicates the current temperature of the boiler. When the bar disappears the temperature detected is less than 50° and the cooling down operation is completed; the VMC must be turned off.
1.6. Drain boiler …	It enables start-up of the automatic discharge cycle of the boiler.
1.7. Boiler filling …	Allows you to automatically fill the coffee boiler with water. Repeat the cycle until the boiler is full (until water is dispensed from the coffee nozzle).
2. STATISTICS …	
2.1. Total sales …	The total revenue from the sales of all selections and beverages is displayed. Push "ENTER" to see the details of these proceeds according to: beverages (further divided according to price level, if required), cups sold discounts and increases made
2.2. Overpay …	The amount of credit collected when the OVERPAY time has elapsed is displayed.
2.3. Card-In …	The amount of credit collected from cards is displayed.
2.4. Card-Out …	The amount of credit charged on cards is displayed.
2.5. Total coins …	The total value of the coins inserted is displayed.
2.6. Total banknotes …	The total value of the banknotes inserted is displayed. By pressing "ENTER" it is possible to display the number of banknotes inserted according to their denomination.
2.7. Counters …	In this menu it is possible to display the total and partial number of beverages, following the price band.
2.8. Free …	The total number of free beverages dispensed is displayed.
2.9. Beverage test …	The total number of test beverages dispensed is displayed.
2.10. VM Code …	Assigned by the manufacturer.
2.11. Slave sales …	The amount of sales made by the Slave is displayed.

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DISPLAY	Description
2.12. Reset …	Allows resetting the statistical data.
3. USB KEY functions …	by entering this menu, the user can access reading and writing functions from and on USB key memory
3.1. Write on USB KEY …	enters the submenu which allows the user to write machine parameters, statistic (counters) parameters - or both - on the USB key
3.1.1. Parameters writing …	copies machine parameters on the USB key
3.1.2. Counters writing …	copies the machine counters on the USB key (these values cannot be transferred to another machine: they just can be displayed with external devices). Reserved for future use.
3.1.3. Write Param.+Count. …	copies machine parameters and counters on the USB key Reserved for future use.
3.2. Read from USB KEY …	upload to the machine the parameters stored in the file within the USB key

LOG TABLE

Exx	WHAT ==>	xx code error/warning alarm
aabb	WHERE ==>	if Myy = spiral motor yy
aabb	WHERE ==>	if Syy = yy instant product dispensing
aabb	WHERE ==>	if Lyy = yy instant product rinsing
aabb	WHERE ==>	if C — = coffee brewing
aabb	WHERE ==>	if aabb = hexadecimal codes
dd MMM	WHEN ==>	day in figures, month in string (3 letters)
hh:mm	WHEN ==>	hour:minutes
ii	error index in LOG	
NN	number of errors in LOG	

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8.4   Machine Ready / Free Button

Open the door, disable the safety device (see section "Safety Devices") and press the P3 key.
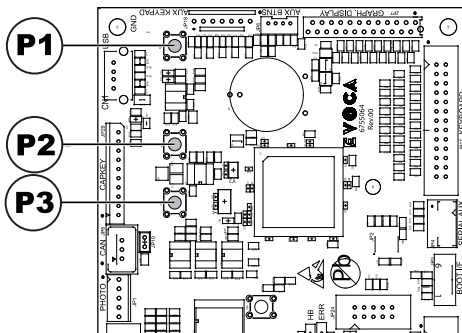
If pressed during the initial warm-up, this button allows inducing the "MACHINE READY" status before the boilers reach their set temperature.

If pressed after the "MACHINE READY" status is reached, this button allows dispensing a free product (this function can be enabled from the menu "FREE BUTTON").

9   OPERATION AND USE

☞ The use by children older than 8 years or by persons with reduced physical, mental or sensory abilities or with lack of experience and skills is allowed, provided that they are supervised or instructed on how to use the appliance correctly and that they understand the hazards involved.

☞ Children must not play with the appliance. Children must not carry out any cleaning and maintenance operations without being monitored.

9.1   Beverage Selection

The vending machine IPERAUTOMATICA is able to dispense 14 beverages. The conditions necessary to select a beverage are the following:

• the vending machine has reached the set temperature after the start-up. Otherwise, once a beverage key is pressed, the display shows the message "HEATING";

• the credit available is sufficient or the vending machine has been set in free mode. If this is not the case, the display shows the message "INSERT XXX";

• There is no error condition that prevents brewing beverages. If this is not the case, the display shows the error message "OS BEVERAGES XXX" alternated with "NOT AVAILABLE";

• the selected beverage is enabled. If this is not the case, the message "NOT AVAILABLE" will be displayed;

• there is no block condition for the beverage selected. If this is not the case, the message "BEVERAGE XXX" alternated with "NOT AVAILABLE" is displayed before the key is pressed. After the key is pressed, the display shows the message "NOT AVAILABLE";

☞ When dispensing a beverage:

• payment systems are disabled;

• the first line on the display shows the programmable dispensing message (default message is: "WAIT FOR PRODUCT").

Beverage selection

If the vending machine is not set to dispense free beverages, insert the credit required.

Press the button corresponding to the beverage required.

When the beverage is dispensed, the message "REMOVE CUP" is displayed. Take the beverage out of the dispensing outlet.

⚠️ To avoid scalding, wait for the end of brewing signal (the message "REMOVE CUP" will appear on the display) before placing your hand in the dispensing outlet.

⚠️ If an anomalous condition occurs during the brewing phase, e.g. a fault or a product shortage, a message indicating the causes of the block will be displayed.

⚠️ Special messages and signals are indicated in chapter "Troubleshooting".

9.2   Warning signals

The table below shows a list of messages displayed during the standard operation.

Message	Cause	Action
IperAutomatica	The vending machine is in stand-by.	---
WAIT FOR PRODUCT	Product dispensing in progress.	---
REMOVE CUP	Product dispensing finished.	Take the product.
COFFEE NOT AVAILABLE	The coffee beans hopper is empty.	Carry out the supply.
NOT AVAILABLE	A type of product not available.	---
NO CHANGE AVAILABLE	The level of coin stacking tubes is below the preset limit.	Add coins into the change-giving coiner.
NO LINK	No dialogue with the selected payment system is detected by the VM.	Check for dialogue with the payment system.

9

10 CLEANING AND MAINTENANCE

⚠ Before performing any maintenance and/or cleaning operation, unplug the power cord.

⚠ It is prohibited to perform cleaning or maintenance operations on the internal components of the vending machine with the safety microswitch disabling key inserted.

⚠ The Manufacturer is not liable for damage or malfunctions caused by a wrong or lack of maintenance.

☞ During the loading operations do not stress any of the live electrical parts and do not clean them with damp cloths.

⚠ Avoid using chlorine-based tablets so as to prevent oxidation phenomena inside the vending machine.

10.1 General Notes for Correct Operation

⚠ The vending machine and its non-removable components must be cleaned using non abrasive sponges or damp cloths.

⛔ Do not direct water jets on the components and/or on the vending machine.

Check for correct brewing of beverages and adjust the grinding when necessary.

To guarantee the correct operation of the vending machine it is recommended to conform to the instructions and times indicated in the "MAINTENANCE SCHEDULE".

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10.2   Cleaning and Scheduled Maintenance

⚠ All parts must be washed with lukewarm water only and without using detergents or solvents that could change their shape or performance.

⊖ All removable parts cannot be washed in the dishwasher.

⊖ During the cleaning and maintenance operations do not stress the following electrical components: CPU card; starter port; interconnection port.

⊖ Do not clean the electric parts with wet cloths and/or with degreasing detergents. Remove any dust residues with a jet of dry compressed air or with an antistatic cloth.

10

10.2.1 Maintenance Schedule

COMPONENTS TO BE CLEANED	Maintenance	A	B	C	D
Display	Use a cloth dampened with cleansers suitable for contact with food.	X	-	-	-
Beverage dispensing outlet	Use a cloth dampened with cleansers suitable for contact with food.	X	-	-	-
Keypad	Use a cloth dampened with cleansers suitable for contact with food.	X	-	-	-
Drip Tray and Dump box	See section "Cleaning Drip Tray and Dump box".	-	X	-	-
Brew group	See section "Cleaning the Brew Group".	-	X	-	-
Mixer	See section "Cleaning the Instant Product Dispenser and the Mixer".	-	X	-	-
Coffee bean hopper	See section "Cleaning the Containers".	-	-	X	-
Instant products container	See section "Cleaning the Containers".	-	-	X	-
Water tank	See section "Cleaning the Containers".	-	-	X	-
Dispensing arm	See section "Cleaning the Brewing Arm".	-	-	-	X
Coffee grinder	See section "Cleaning the Coffee Grinder".	-	-	-	X

A   Daily
B   Weekly
C   At each supply
D   Every month

10.2.2 Brew Group Cleaning

Disconnect the pipe from the brew group.

Wash the brew group with lukewarm water and clean the upper filter carefully.
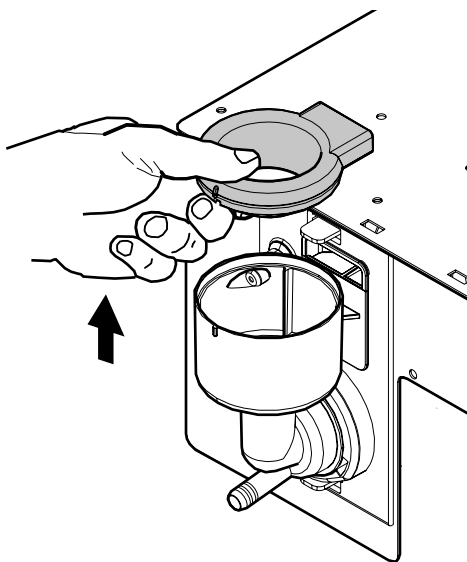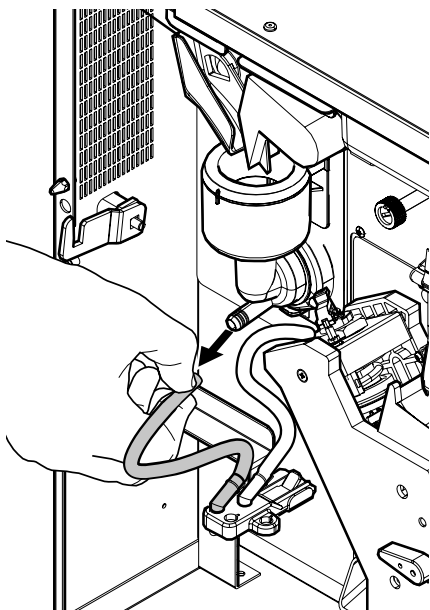

FS ————
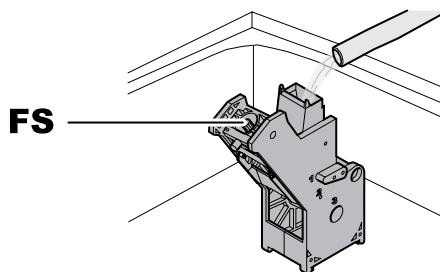
FS   Upper filter

☞ When inserting the brewing group, make sure that the reference arrows are aligned. If this is not the case, align them using the key provided.
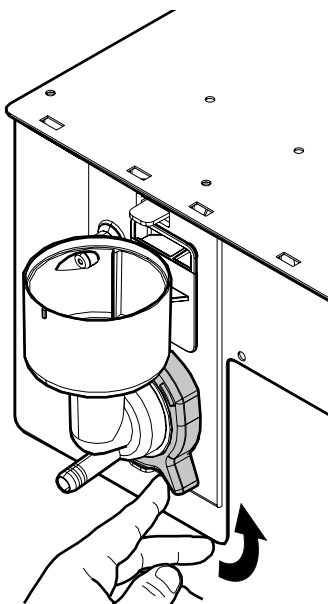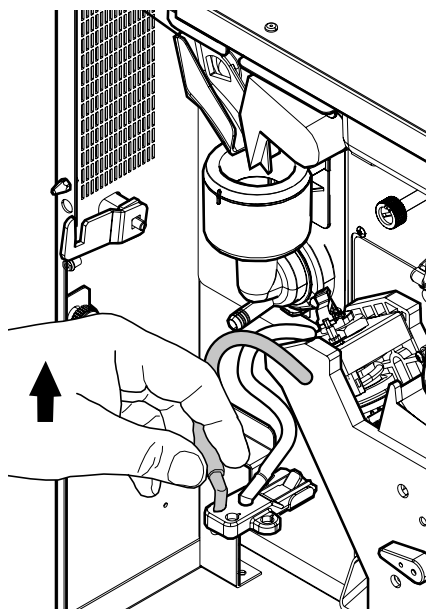
Remove the brew group keeping the lever in 3 position.

10.2.3 Cleaning the instant product dispenser and the mixer

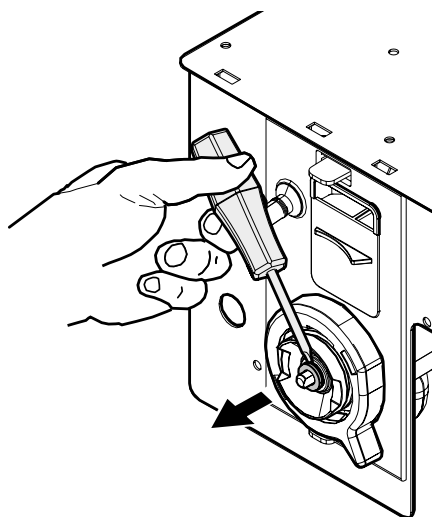Disconnect the dispensing hose from the nozzle and from the dispensing arm.
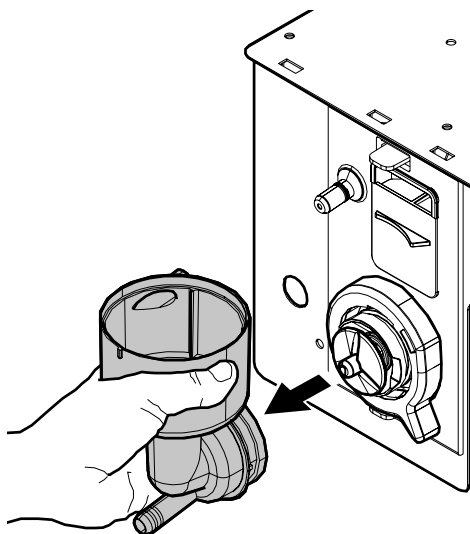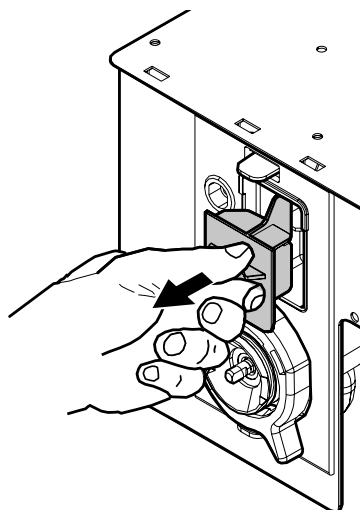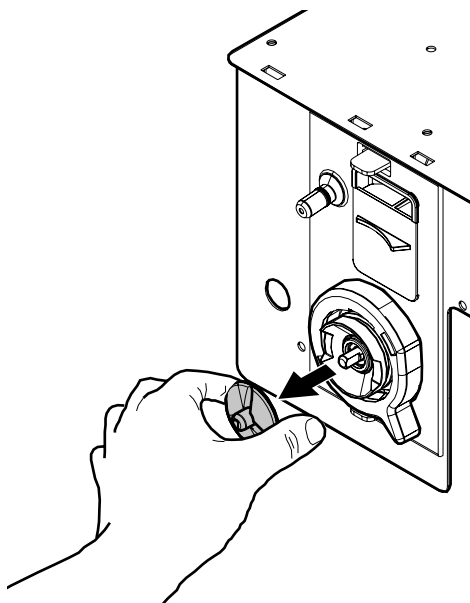
Remove the lid.

Rotate the locking ring nut counter-clockwise and remove the mixer housing.
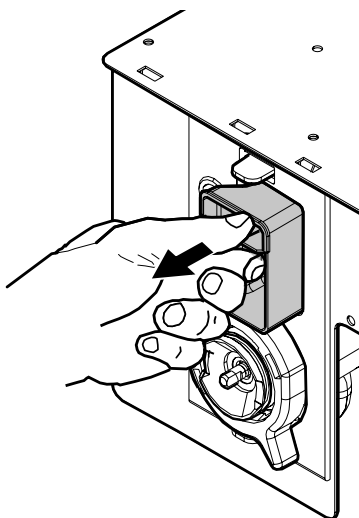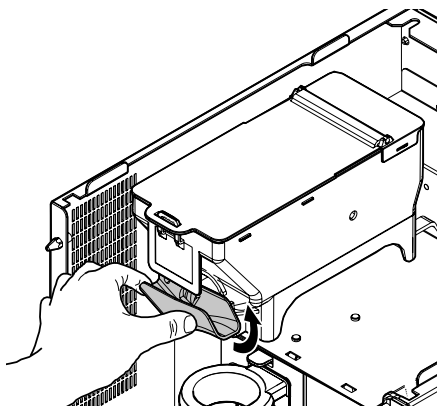
Remove the gasket.

Remove the fan.

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To clean an instant products container, follow the instructions below:
• Rotate the dispenser as shown in the figure.

Wash all components with lukewarm water and pay particular attention not to damage the fan. Assemble the components in reverse order and connect the dispensing hose correctly.
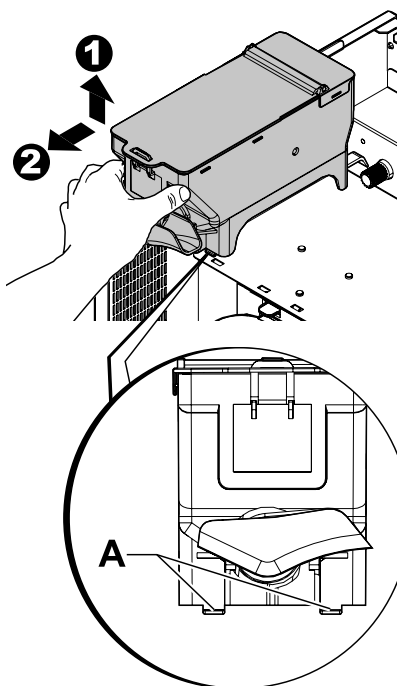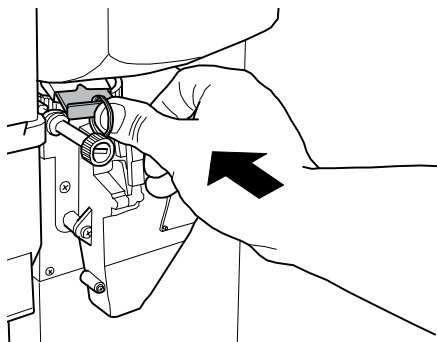
10.2.4 Cleaning the Containers

Wash regularly using non abrasive detergentsand dry with care:
• the water tank.

To clean the coffee bean hopper, follow the procedure below:
• push the moving shutter inwards;
• Brew a few coffee cups as a test, to remove the coffee beans from the coffee grinder;
• Lift up the container and remove the bean residues using an aspirator;
• Wash the inside of the container and dry it carefully before reassembling it.

• remove the container by lifting it upwards;

• wash the inside of the container and dry it carefully before reassembling it;
• To reinstall the hopper proceed in reverse order, making sure that the two retainers A are inserted into the special slots.

10.2.5 Cleaning the dispensing arm

Disconnect the hoses from the dispensing arm.
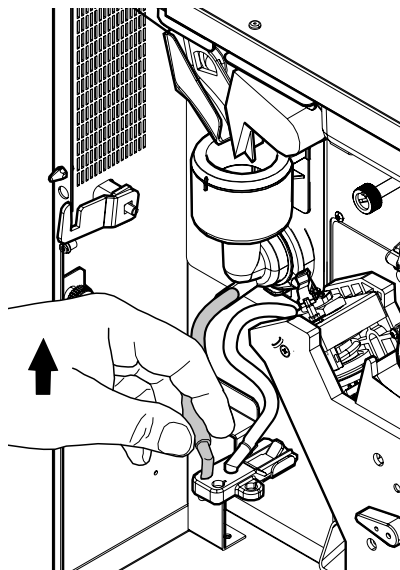
Remove the brewing unit.

Wash the arm with lukewarm water and follow the above procedure in the reverse order to refit into place
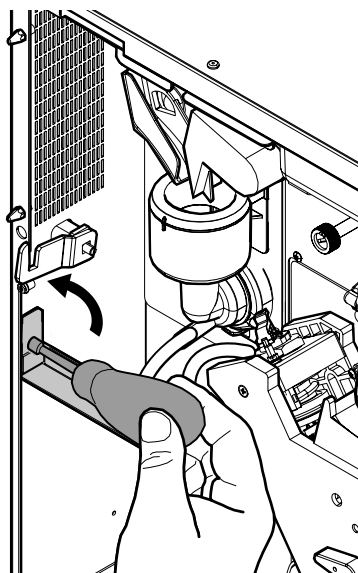
10.2.6 Cleaning the coffee grinder

Each month, clean the coffee grinder of any residues that might lead to deposits. After removing the coffee bean hopper (see section "Cleaning the Containers"), clean the coffee grinder carefully with an aspirator.

10.2.7 Cleaning the drip tray and coffee grounds drawer

Open the door. Take out the drip tray assembly.
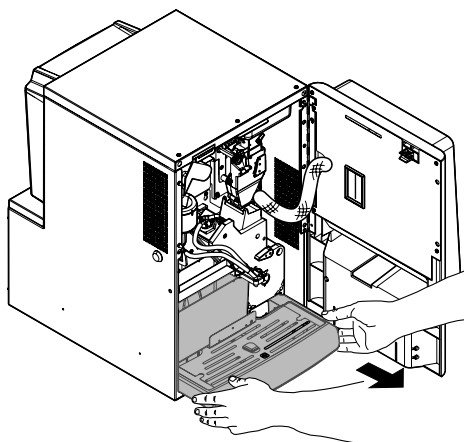
Remove, empty and thoroughly clean the coffee grounds drawer.

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Empty out the liquid in the drip tray assembly. Separate the upper part of the drip tray assembly from the lower part. Thoroughly clean the two disassembled parts.

Reassemble the upper part of the drip tray assembly with the lower part. Insert the coffee grounds drawer back into place. Insert the drip tray assembly back into the vending machine.
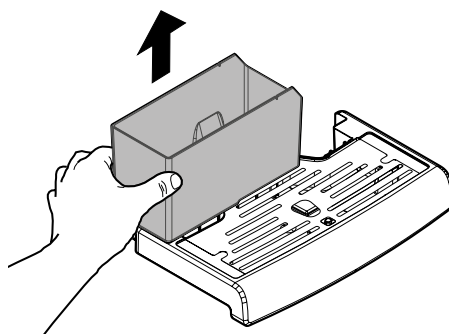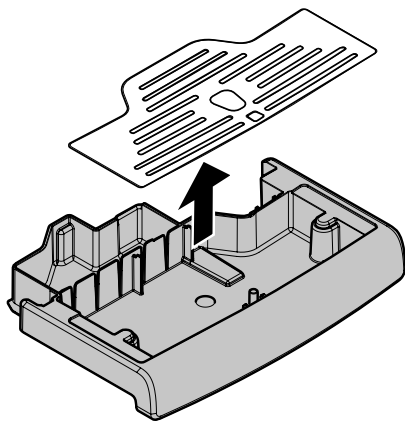
10.3   Unscheduled maintenance

The operations described in this section are intended as an example as they depend on different variables, such as: water hardness, humidity, products used, conditions and quantity of work.

⚠ Make sure the vending machine is off before performing any operation requiring to disassemble some of its parts.

Have the following operations performed by qualified personnel only. If the operations are to be performed with the machine on, choose trained personnel.
More complex interventions, such as removing limescale from the boiler, require a deep knowledge of the machine.
Disinfect all the parts in contact with foodstuffs using chlorine-based products on a monthly base, as described in section "Cleaning the parts in contact with foodstuffs".

10.3.1   Brew group maintenance

Plastic group. It is advisable to remove it and rinse carefully with hot water on a monthly base; every 5,000 strokes and, in any case, every month all moving parts of the group must be lubricated with silicon grease for food use:

• lower filter rod (1)
• connecting rod (2)
• rails (3).
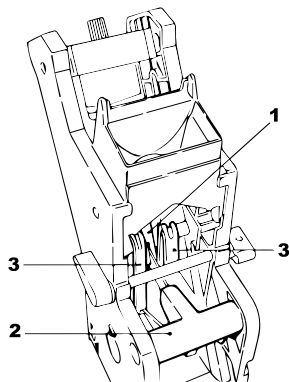
Replace gaskets and filters every 10,000 strokes.

Upper filter:

• loosen the upper pin (1) using the key (not supplied)

• manually unscrew the filter (2).

Lower filter:

• unscrew the two side screws (1) and remove the upper piston stop (2)

• manually rotate using the key (not supplied) until the lower filter is flush with the cup
• unscrew screw (1) and replace filter (2)
• reassemble all the parts following the reverse order.
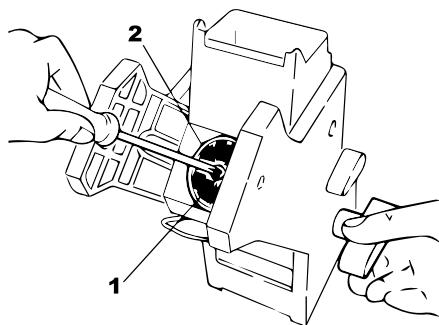
☞ Carefully blot the upper and lower filter and blow with compressed air.

10.4   Software update

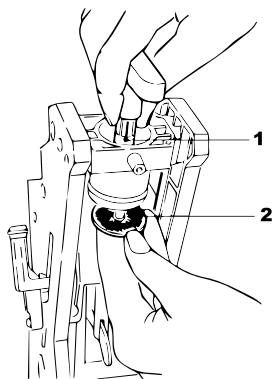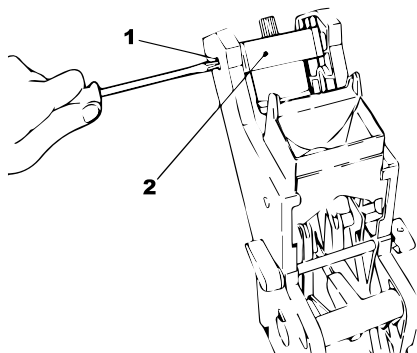The vending machine management program is stored in the flash memory inside the CPU board.

The software update can be performed by using:

• a USB key (Pen Drive);
• a file containing the new software to be loaded.

Update procedure:

• copy the file received for update "XXXXX.prg" (where XXXXX is the version number) onto a USB key* (the file should be stored on the device root);

• switch off the vending machine;

• insert the USB key into the CN1 connector;
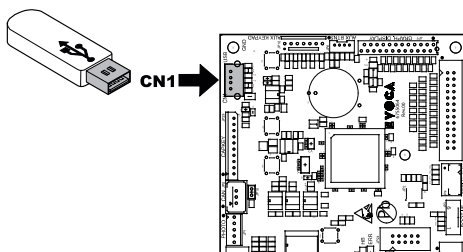
• Switch on the vending machine;

• The CPU recognises the USB stick and searches for the file with the software to be loaded. The software loading bar with the completion percentage is shown on the display;

• In the event of an error, an error message appears on the display.

• The USB stick should be removed when loading is complete, as indicated on the display.

*All common USB keys used on PCs are suitable. Some restrictions are:

• the device has to be FAT12, FAT16 or FAT32 formatted

10.5   Management of default values

The vending machine software allows you to create and recall the set of the default values.

To recall the factory preset values, the function to be used is "Factory default".

If you wish to create a set of default values you can recall later, the function to be used is "Custom default".

The "Custom default" function allows you to create and recall later your own set of default values.

To create the set of values, use the "Write custom" subfunction.

To recall your saved set of values, use the "Read custom" subfunction.

☞ The parameters which are affected by the Factory/Custom default functions are all those contained within the Programming Menu.

11   TROUBLESHOOTING

The following table indicates the possible error or alarm causes which may lead to a partial or total arrest of the vending machine.

The following is reported for each cause:
- associated code, reported in the error LOG;
- the consequence of the occurred event on the vending machine operation when the VM works as a single machine for hot beverage brewing;
- the consequence of the occurred event on the vending machine operation when the VM works in association with one or two spiral slaves;
- a note to help identifying the warning and restore the normal operation.

Cause	Error code	Effect	Notes / Recommended Intervention
Flowmeter pulses not detected	1	Vending machine out of service	Check the water network connection or fill in the water tank
Coffee dosing unit filling not detected (no more coffee?)	2	Coffee beverages not available	Fill in the coffee bean hopper. Or check the coffee dosing unit operating condition.
Group gearmotor movement not detected	3 and 4	Coffee beverages not available	Check the brew group gearmotor and/or the positioning microswitches.
reading of coffee boiler temperature sensor out of range	14	Vending machine out of service	Check the coffee boiler (connections, thermostats, temperature sensor)
Brew group not detected	20	Coffee beverages not available	Warning report only in the LOG. "No more coffee beans" message is displayed. Check the brew group inserting status.
Water tank not detected	21	The message requesting to insert the water tank appears on the display. Machine blocked and waiting for servicing.	Warning report only in the LOG. Insert water tank.
Abnormal coffee brewing flow detected	22	Coffee beverages not available	Check the brew group cleaning. Set a coarser coffee grind. Check the flowmeter.
pump used beyond maximum time limit	23	Warning only	Check: beverage programming, flowmeter and water circuit.
No filling of the instant product boiler	24	Models with 2 boilers ==>beverages with instant products not available. Instant Models ==> Vending machine out of service	Check the instant product boiler water circuit.
Decimal point position setting not consistent with the payment system	31	Vending machine out of service	Check for consistency between decimal point settings in the vending machine and in the payment system
Credit management restart	32	Warning only	Warning report only in the LOG.
Warning for normal situation restoring after abnormal flow	34	Warning only	Warning report only in the LOG. Check the ground coffee granulometry.
MDB slave error detected	35	Warning only	Warning report only in the LOG.
Slow coffee boiler warm-up	36	Vending machine out of service	Check the coffee boiler (connections, thermostats)

Cause	Error code	Effect	Notes / Recommended Intervention
Credit Manager warning	42	Warning only	The credit management system has overcome a possible blocking condition (credit watch-dog enabling).
Watchdog operation	72	Warning only	Warning report only in the LOG.
MDB coin return error message	80	Warning only	Warning report only in the LOG. Check the coin return.
Consumed softener filter signal	83	Warning only	Maintain the softener filter
I stop funds intervened	84	Coffee products disabled	Remove and empty the coffee grounds drawer
Boiler filling procedure not completed successfully	85	Blocked V. M.	Repeat automatic filling (turn the vending machine off and on again) Check water circuit
Sensor type incorrect (probably a wrong VM model has been selected)	87	Blocked V. M.	Select the correct vending machine model (System Management Menu) Check connections of temperature sensors
Flowmeter pulses not detected during loader steam cycle	88	Steam stop	Check flowmeter, water pump and steam solenoid valve operation.
Steam boiler sensor error	92	Beverages with steam not available	Check the steam boiler (connections, thermostats, temperature sensor).
Both boilers out of service	93	Blocked V. M.	Check boilers (connections, thermostats, temperature sensor)
Slow steam boiler warm-up	94		Check the steam boiler (connections, thermostats, temperature sensor).
Coffee boiler filling failed	95	Coffee beverages not available	Check the water circuit (pump, flowmeter).
No dreg drawer detected	98	"Insert coffee grounds drawer" message displayed	Warning report only in the LOG. Insert coffee grounds drawer.

12 STORAGE - DISPOSAL

12.1 Location Change

Should the vending machine be positioned in another site it is necessary to carry out the following operations:

- unplug the vending machine;

- Empty the instant product containers and the coffee bean hopper

- carry out the boiler draining cycle (maintenance menu);

- Empty the drip tray and the coffee grounds drawer (see paragraph "Cleaning the Drip Tray andthe Coffee Grounds Drawer")

- carry out the general cleaning of the vending machine as indicated in chapter "Cleaning and Maintenance";

- put the parts back into place and close the doors;

- lift and place the vending machine in the assigned location following the instructions given in section "Vending Machine Unpacking and Positioning".

12.2 Inactivity and Storage

If the vending machine needs to be stored or remains inactive for a long period, carry out the same operations as described in section "Change Location", therefore:

- wrap the vending machine in a tarpaulin to protect it from dust and damp;

- check that the vending machine is in a suitable place (the temperature should not be less than 1°C) taking care not to place any boxes or appliances over it.

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13 INSTRUCTIONS FOR END OF OPERATIONAL LIFE DISPOSAL

INFORMATION TO THE USER
pursuant to Art. 13 of Legislative Decree no. 151 of 25 July 2005 "And in compliance with the provisions of the RAEE Directive relative to the reduction of the use of hazardous substances in electric and electronic appliances, as well as the disposal of the waste".

The crossed-out wheeled bin icon on the appliance or its packaging indicates that the product must be disposed of separately from other waste at the end of its operational life.

Separate collection of the appliance at the end of its operational life is organised and managed by the manufacturer. Therefore, for an appropriate disposal, the user must contact the manufacturer and observe its separate collection management adopted for this appliance at the end of its operational life.

Separating this product for subsequent recycling, treatment and environmental-friendly disposal will help prevent potential environmental and health risks, and allow the materials which make up the appliance to be re-used and/or recycled.

Specific administrative sanctions provided for by current regulations will be applied for illicit disposal of the product by the user.

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