Easy Plus 550

190096

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	Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.

DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.

WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.

CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electric current

WARNING! – Danger from electric current

Risk of electric shock. Contact with live parts may result in serious injury or death from electric shock.

- Only connect the appliance to a mains voltage that corresponds to the specifications on the rating plate.
- Keep the appliance dry and protect it from moisture.
- Do not allow any liquids to come into contact with the mains plug, connectors or electrical components.
- Do not operate the appliance if the power cable, mains plug or housing is damaged.
- Unplug the mains plug before cleaning, servicing, maintenance or prolonged periods of non-use.
- Secure the appliance to prevent it from being switched on accidentally.

- Do not touch the mains plug with wet hands.
- Never reach for a device that has fallen into water. Disconnect it from the mains immediately.
- If any faults occur with the switches, Control panel or electrical components, take the device out of service immediately and disconnect it from the mains.
- Repairs and work on electrical components must only be carried out by qualified electricians.
- Do not kink, crush, knot or route connection cables over sharp edges.
- Do not allow connection cables to come into contact with Heat sources.
- Never carry the appliance by its connection cable.
- Always pull the mains plug to disconnect the appliance from the mains supply.
- Check the connection cable regularly for damage.
- Take damaged connection cables out of service immediately and have them replaced.

Failure to follow these instructions may result in serious injury, fatal electric shock or damage to property.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Health hazard due to germs!

- The tank must be regularly emptied and disinfected to eliminate the possibility of accumulation of harmful and dangerous germs.

Operator’s responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The device can be used by children of 8 years old and older, as well as by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the device and possible risks. Children should not play with the device.

- Cleaning and user maintenance may not be performed by children.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.
- Under no circumstances should you continue to operate the device if it has a known or reported fault.
- Under no circumstances should you operate the device if there are malfunctions with the switches or control panel.
- Do not operate any devices for which a repair or service order has already been placed.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

– Preparation of various types of coffee beverages, for example: coffee, cappuccino, espresso, etc.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

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2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

The coffee machine contains parts that are subject to wear and tear. As a rule, with correct maintenance of the appliance, the following components that are subject to wear and tear sustain dispensing of the following amounts of beverages:

- Pump, discharge valve, grinder, gaskets: 25.000 dispensing instances
- Brew unit: 50.000 dispensing instances

Failures of these components that are subject to wear and tear after their reaching reference dispensing amounts are not considered to be coffee machine flaw.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	**Automatic coffee machine Easy Plus 550**
Art. No.:	**190096**
Material:	plastic
Grinder material:	steel
Number of brew unit groups:	1
Water tank volume, in l:	4
Number of coffee bean containers:	1
Coffee bean container volume, in g:	550
Programs, pre-set, individual write-over possible:	16
Pump pressure, in bar:	19
Dregs container volume, no. of cups, approx.:	35
Designed for cups/day:	50
Max. output, number of cups: 120 ml / hour (single cup outlet) | 120 ml / hour (dual cup outlet):	60 | 80
Minimum brewing volume, in ml:	15
Height-adjustable outlet from – to, in mm:	80 - 160
Noise level from – to, in dB:	55 - 70
Water connection:	water tank
Connected load:	1,5 kW | 220-240 V | 50/60 Hz
Dimensions (W x D x H), in mm:	350 x 525 x 475
Weight, in kg:	15,2

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Version / Characteristics

- Version: automatic
- Colour: black
- Cup counter: per program and total

- Descaling signal: yes
- Fill level indicator: yes
- ON/OFF switch: yes
- Control: touch
- IoT-capable: no
- Indicator lights: Stand-by
- Setting options:
  - user mode (standard, self-service mode, professional mode)
  - beverage names
  - 4 levels of grinding thickness
  - amount of milk
  - video display
  - pre-brewing quantity
  - water amount
- Detachable water tank: yes
- Molk container: no
- Milk supply:
  - external via a hose
  - manually adjustable in 2 stages (cold and warm milk)
- Programs:
  - 16, pre-set, individual write-over possible
  - unlimited storage capacity
  - password protected menu
- Operating system: Android
- Video display:
  - up to 33 can be saved
  - individual playable via via USB
  - video can be stored for individual process (switch on, standby, preparation)
- Hot water function: yes
- Hot milk function: yes
- Grinder: conical burr grinder
- Pressure system: piston pressure
- USB port: yes
- Milk frother:
  - yes

  - 2-stage adjustment of milk temperature setting
- Cleaning program:
  - yes
  - cleaning cycles memory
- Display:
  - descaling and cleaning info
  - fault messages
  - volume
  - programs
  - status
- Automatic switch-off: yes
- Residues container dishwasher-situable: yes
- Ground coffee option:
  - per cup
  - manually, 5–14 g
- 2 cups function: yes
- Features:
  - residue container and plate with cut-out have been adapted for automatic residue removal
  - high-power heater: 2 x 1,400 W
  - water tank with handle
- The set includes:
  - 1 milk hose, 50 cm
  - 1 multi-purpose spanner

Important Indication:

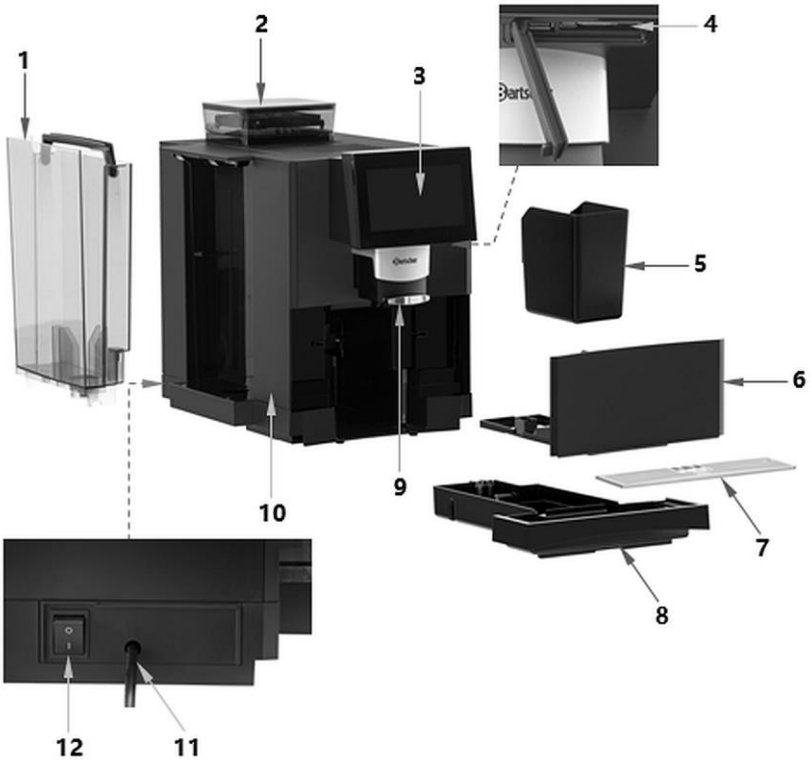
From a water hardness of 5° d.H. upwards, we recommend installing the water filter KV1 109902.

We reserve the right to implement technical modifications.

4.2 Functions of the Appliance

The appliance is designed to prepare a variety of coffee specialities, such as coffee, espresso, cappuccino and latte macchiato, using coffee beans and cold water, and is ideal for use in cafés, breakfast rooms and offices.

4.3 List of Components of the Appliance



1. Water tank with the handle
2. Coffee container with cover
3. Control panel
4. USB connection
5. Dregs container
6. Cover
7. Drip grate
8. Drip tray
9. Beverage outlet
10. Housing
11. Power cord
12. ON/OFF switch

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User Interface

The appliance is equipped with three different types of user interface: Standard, self-service and professional interface to meet the needs of different applications.

Standard User Interface

By touching the 'User' symbol, the preferred beverage selection can be set for different users.

The function must be activated in the 'Display Settings' menu before it can be used.

Self-Service User Interface

Here you can quickly select the desired language (the default setting is max. 4 different languages). The languages can be set in the 'Display Settings'.

This has been specially designed for use in self-service establishments (breakfast establishments and hotels). The user can quickly select the language in the top right corner of the screen without entering the menu.

Professional User Interface

This is typically used in commercial establishments.

Setting options are varied and product queues can be created.

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On-Screen Symbols

Symbol	Name	Description
	User	Access to user settings
Logo	Logo	Access to menu settings
	Scroller	Indications for beverage pages and a current page
	Add	Add products
	Close	Close current page
	Warning	Error message display
	Boiler temperature	Boiler temperature indicator
	Brew unit position	Current brew unit status
	Error message	Current error message indicator
	Water flow rate	Current water flow rate indicator, in ml/s
	Inactive	A beverage is 'inactive' and cannot be prepared
	Thermoblock temperature	Thermoblock temperature indicator
	Work steps	Work steps of the current system initialisation

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Menu Setting Symbols

Symbol	Name	Description
	Exit	Return to the home screen and enter the PIN code to re-enter the menu
	Home screen	Return to the home screen, without entering the PIN code, to re-enter the menu
	Selection	Item is selected or active
	Editing	Editing of an element is allowed

5 Installation Instructions

CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.

CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
  - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
  - Make sure that the designated escape routes are clear.
  - Ensure a stable position.
  - Allow sufficient space for work, maintenance and cleaning.
  - Leave the supply and exhaust air vents, if any, free.
  - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Mind the sufficient clearance from the walls and other flammable objects or objects that are prone to discolouration. This clearance must be at least 5 cm from the back and both sides, and 15 cm from the top. Note the fire safety provisions at the place of installation.
- The appliance should be installed only in a room, in which ambient temperature falls in the range of 5–35°C.
- When in operation, the appliance may not be installed in a cabinet.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

- Do not use the appliance with an external timer or remote control.

6 Operation and Maintenance Instructions

Important indications

- Fill the water tank solely with fresh potable water.
- Never fill the water tank with warm/hot water, milk nor any other liquid.
- Never fill the coffee container (ground coffee container) any instant coffee, cocoa nor any other powder mixtures. The appliance might get damaged.
- Never fill the coffee container with specially prepared coffee beans (e.g. coated with cocoa or sugar), as this might cause damage to the appliance.
- The coffee container may be filled only with roasted coffee beans. Rice, soy beans, cocoa beans, nuts, sugar, spices, etc., are prohibited.
- Always store coffee beans in dry, shaded place. Humid beans may damage the grinder.
- Do not keep coffee beans in the coffee container if the appliance is not to be used for a longer period of time. Coffee beans may attract humidity and clog the grinder.

6.1 Switching-On

Appliance Preparation

1. Before use, clean the appliance, observing instructions in section **'Cleaning'**.
2. To safely start up the appliance, read the following indications carefully.
3. Plug the appliance into a suitable single socket.

First Start-Up

When the coffee machine is switched on for the first time, the start program settings may be accessed. Proceed the following way:

1. Press the ON/OFF switch at the back of the appliance.

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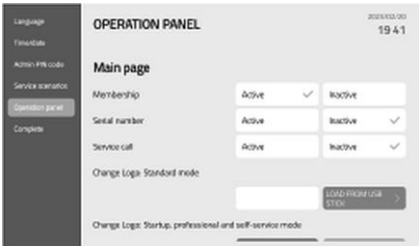
2. Select the language of choice.

3. Set time and date.

4. Optionally input PIN code.

5. Select user interface.



6. Configure the control panel display

7. Click ‘Complete’ to complete the settings.

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Filling with Coffee Beans

1. Remove the coffee bean container cover.

2. Fill the coffee bean container with coffee beans.

3. Reinstall the coffee bean container lid.

CAUTION

Never put any objects into the coffee bean container or the grinder. Otherwise splinters may be ejected, which may lead to injury.

NOTE!

Never pour ground coffee into the coffee bean container.

Do not pour any liquids into the coffee bean container.

Water Tank Filling

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1. Remove the water tank from the appliance.

2. Fill the water tank with fresh potable water.

3. Reinstall the water tank in the appliance.
4. Make sure that the water tank is installed in correct position.

ATTENTION!

The water tank can only be filled up to the MAX mark.

Do not fill the water tank with hot water, as this may damage the coffee machine.

Connecting Milk Hose

1. Connect the milk hose to the milk frother in the appliance.

2. Insert the milk hose into the milk container.

ATTENTION!

Ensure that the milk hose is properly seated on the connector so that it cannot suck in air at the connection point.

NOTE!

If possible, put the milk container in the milk chiller.

6.2 Preparing Beverages

Beverage Preparation with Standard User Interface

When the coffee machine is switched on, the start program settings may be accessed. Proceed the following way:

1. Place a suitable cup under the beverage outlet.

2. Touch the symbol of your beverage of choice.

The selected beverage is prepared.

By touching '<' or '>' you can change the parameters while the beverage is being prepared.

Touch 'Order' to select the next beverage of choice (if this menu item is active).

Stop the beverage preparation by touching 'Stop'.

Process bar

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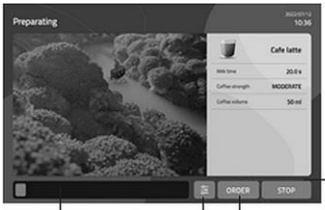
Beverage Preparation with Self-Service User Interface

1. Place a suitable cup under the beverage outlet.

2. Touch the symbol of your beverage of choice.

The selected beverage is prepared.



Interrupt beverage preparation by touching 'Stop'.

Process bar

Touch 'Order' to select the next desired beverage

Changing parameters during beverage preparation

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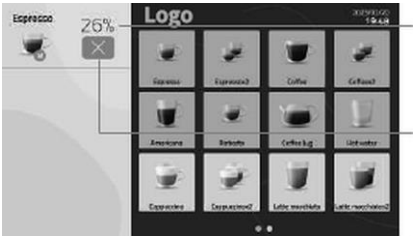
Beverage Preparation with Professional User Interface

1. Place a suitable cup under the beverage outlet.

2. Touch the symbol of your beverage of choice.

The selected beverage is prepared.



Status indicator

Interrupt beverage preparation

The queue function can be used when one beverage is being prepared and another beverage is selected in the meantime.

3. Touch the Espresso symbol to prepare another coffee.

The Espresso will appear in the waiting list as shown.

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Grinding Coarseness Setting

1. Remove the cover of the ground coffee compartment to access the grinding thickness adjustment.
2. Set the grinding thickness of choice using the key provided.

The grinding thickness can be set to 4 levels.

Setting Milk System

Milk is dispensed from the milk system via the milk hose.

An adjustment option is available on the milk system, whereby the temperature of the milk can be manually adjusted in 2 stages.

The standard position of the regulator is **'1'**.

The position of the regulator can be changed manually from **'1'** to **'2'** (and vice versa) by rotating it.

The selected position must be aligned with the setting mark (arrow).

The regulator position can be selected between **'1'** (for room temperature milk) and **'2'** (for chilled milk). When switched from **'1'** to **'2'**, the milk flow rate in the milk system decreases; more hot steam reaches the milk and the temperature increases. However, the amount of milk dispensed at that time decreases.

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6.3 Settings

6.3.1 Program Settings

Menu Access

1. Touch the logo symbol in the upper left corner.

2. Enter the PIN code and touch the 'Complete' key.

   If no PIN code has been assigned, you can confirm directly with the 'Complete' key.

3. Select the destination menu.

NOTE!

PIN codes can be set in the start program. If no PINs have been assigned, the standard codes are blank.

Enter different PIN codes for different menu entitlements. The specific permission assignment setting for PIN codes can be checked and changed in the menu: System Settings / User / Maintenance Rights.

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Program Settings Menu Overview

Maintenance	Rinsing	Cleaning	Descaling	Common functions

Beverages	Beverage settings	Beverage selection display

System	Water supply	Maintenance	Accessory	ON/OFF	Reset

Control panel	User interface	Home screen	Beverage preparation	Advertising	Advanced settings

User	Administrator PIN code	Maintenance PIN code	Maintenance rights

Language	

Statistics	Overview	Beverages	Cleaning	Descaling and emptying the system

Help	Information

EN

6.3.2 Maintenance menu

Cleaning Menu Overview

Maintenance	Rinsing	Cleaning	Descaling	Common functions
	Brew unit rinsing	Brew unit cleaning with tablet		Screen cleaning
	Milk frother rinsing	Milk system cleaning		Restarting the appliance
	Rinsing the external milk hose			Switching the appliance OFF

Rinsing

Brew unit rinsing

Rinse the brew unit.
Select the 'Brew unit rinsing' function and perform the rinse before switching the appliance off.

Milk frother rinsing

Rinse the milk frother with hot water immediately after pouring coffee.

Rinsing the external milk hose

Remove the milk hose from the milk bag and insert it into the drip grate. Perform the rinse.

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Cleaning

Brew unit cleaning with tablet

Perform the brew unit cleaning program immediately when the message 'Brew unit cleaning with tablet' appears on the screen. Cleaning tablets are required for cleaning.

The total cleaning time is approximately 10 minutes.

Milk system cleaning

Cleaning of the milk system should be done daily for hygiene and health reasons.

The total time is approximately 10 minutes.

Descaling

Descaling can be carried out using powdered or liquid descaling agent.

The total time is approximately 40 minutes.

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ATTENTION!

If descaling is not carried out in time, the appliance screen will be blocked after the default forced descaling time has elapsed, and it will only be possible to use the appliance again once the descaling process has been completed

Common functions

Screen cleaning

After touching the 'Screen cleaning' field, the appliance will be locked for 15 seconds.

Now use a cloth to clean the screen surface.

Restarting the appliance

Restart the appliance by touching the 'Restart' field.

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6.3.3 Beverage menu

Beverage Settings Overview

Beverages	Beverage setting	Beverage display
	Overview	Display type
	Recipes	Column per row
	Price	

Beverage settings

Inputting settings for 'Overview'

1. Beverage icons change

Change the beverage icon after clicking the edit symbol. The image uploaded from the USB stick can be used as the beverage icon.

2. Beverage name change

Change the name of the beverage after clicking the edit symbol.

The input method can be used to enter a new name for the beverage.

3. Beverage status

Select 'Active' to prepare a beverage. If 'Inactive' is selected, the beverage in question is blocked and cannot be prepared.

4. Deleting a beverage

Click 'Delete' under a beverage to remove the beverage from the beverage list.

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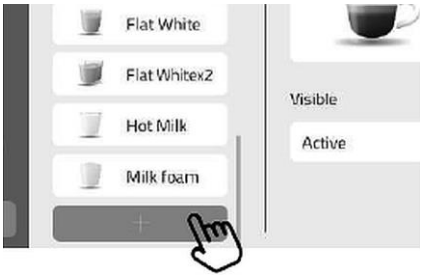


5. Adding a new beverage

Click 'Add' to select the new beverage to be added from the pop-up list. After adding to the menu list, change and delete the name and symbol of a new beverage.

Recipe Settings

Example: Latte Macchiato recipe

When the Latte Macchiato icon is touched, this takes you to the recipe page, where you can change the beverage parameters.

Checking the current recipe

The order from left to right corresponds to the order in which the beverage is poured: Froth – Hot milk – Coffee.

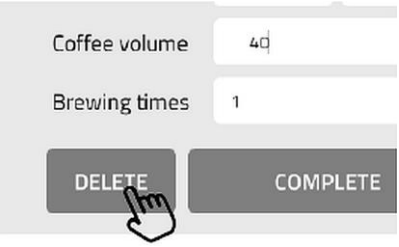
Changing the recipe order

Press the recipe symbol (e.g. frothed milk) and drag to change the position of the recipe.

EN

Changing recipe parameters

Click on a recipe to change the recipe parameters. The range of values to be set must correspond to the limitations of the software.



Deleting a recipe

Open the recipe page and click the 'Delete' field.

Adding a recipe

1. The list of factory equipment appears here. After clicking, the recipe is automatically entered in the list of beverage recipes.
2. The range of beverage recipes that can be added: 1–6.
3. The special range of values that can be set must correspond to the limitations of the software.
4. Each recipe parameter that can be set is shown as in the left figure.

EN

Recipe parameters that can be added

Coffee

Parameter	Setting values	Remarks
Pre-brewed amount	0–30 ml	Default setting: 25 ml
Coffee amount	15–240 ml	Default setting: 150 ml
Single brewing process	yes or no	Default: yes
Brewing times	1–4 times	Default setting: 1 time

Hot milk

Parameter	Setting values	Remarks
Time	5–120 sec.	Default setting: 10 sec.

Froth

Parameter	Setting values	Remarks
Time	5–120 sec.	Default setting: 10 sec.

EN

Hot water

Parameter	Setting values	Remarks
Water amount	25–450 ml	Default setting: 100 ml
Water temperature	High – Medium – Low – Cold	Default setting: High

Pause

Parameter	Setting values	Remarks
Time	1–20 sec.	Default setting: 5 sec.

Test:

Click the 'Testing' field to prepare a beverage based on the changed recipe after the recipe settings have been completed and check whether the beverage meets expectations.

Beverage display

There are two types of beverage display: grid layout and menu cards.

Grid layout

Menu cards

Grid layout

The parameters for the grid layout are set as follows:

Parameter	Setting values (Standard/Self-service)				Remarks
Column	1x1	2x1 3x1	4x1 5x1 3x2	4x2 5x2	Standard: 5x2

Parameter	Setting values (Professional)			Remarks
Column	2x1 3x2	3x3 2x2	4x3	Standard: 4x3

Menu cards

The beverages in the beverages list can be sorted into different menu cards. Menu card numbers: 2–7.

1. Touch the title picture of a menu card to replace it with a new one. The new title photo can be selected from the photo gallery or uploaded from a USB stick.
2. Touch 'Update alias' to change the alias.
3. Touch the second level to select beverages from the beverages list and add them to the menu cards.
4. The effect of activating 'Display second level beverages in first page' as shown in the figure below.

EN

Second level list

6.3.4 System Menu

System Menu Overview

System				
Water connection	**Maintenance**	**Accessory**	**Switching OFF**	**Reset**
Water supply mode	Rinsing	Water filter	Automatic Switching OFF	Beverage reset
Water hardness	Cleaning		Automatic switch-off after time setting	Factory settings reset
	Descaling			
	Empty the dregs container			

EN

Water supply mode / Water hardness

Water Supply

Select the appropriate water supply mode.

The standard setting is supply from the water tank.

Water hardness

This is where you set the degree of water hardness for the appliance.

Standard setting: 15° dH.

EN

Setting maintenance parameters

Rinsing

The parameters for rinsing are set as follows:

Parameter	Setting values	Remarks
Brew unit auto rinsing	OFF 5–20 min.	Default setting: OFF
Milk frother auto rinsing	OFF 5–20 min.	Default setting: 10 min.

Cleaning

Parameter setting for cleaning the brew unit with tablets, as shown below:

Parameter	Setting values	Remarks
Cleaning the brew unit with tablets according to the warning**	≥0 cups	Default setting: 350 cups
Compulsory brew unit cleaning after clogging	≥0 cups	Default setting: 450 cups

****ATTENTION!**

The coffee machine locks when the pre-set required number of cups is reached and must first be cleaned/descaled before further use.

Descaling

Water hardness, water flow and whether or not to install a water filter, determine the water flow in litres and the time remaining for descaling. Set the descaling parameters as shown below:

EN

Parameter	Setting values	Remarks
Warning Decalcification	≥0 litres	Default setting: 2,500 litres
Compulsory descaling	≥0 litres	Default setting: 3,600 litres

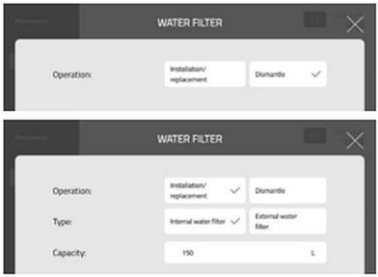
Emptying dregs container

If the "Active" setting is selected, "Empty dregs container" message is displayed on the screen after preparation of approx. 30 cups.

If the 'Inactive' setting is selected, 'Empty dregs container' message is no longer displayed on the screen.

Accessories (not included in the delivery)

Water filter



1. If a water filter is not being installed, select 'Not connected'.
2. If a water filter is to be installed or replaced, select 'Connected'.
3. Here, select the type of water filter and the required absorption capacity.

The standard setting is 'Not connected'.

NOTE!

From 5° d.H. (according to the German scale) of water hardness, the installation of a KV1 water filter is strongly recommended, art. no. 109902.

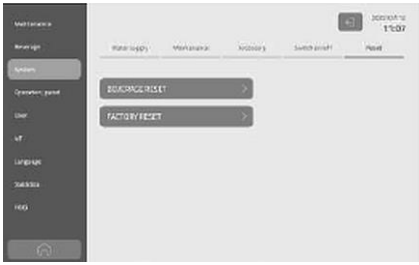
Switching Appliance OFF

Countdown to automatic switching-off

Set the countdown to automatic switching-off here, e.g. automatic switching-off of the unit in 8 hours.

Parameter	Setting values	Remarks
Countdown to automatic switching-off	30 minutes / 1–24hours / no switching-off	Default setting: 4 hours

Reset



Beverage resetting

Resets all relative beverage parameters to the factory settings.

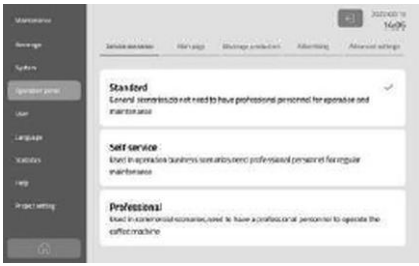
Factory settings reset

Resets all beverage parameters to the factory settings.

EN

6.3.5 Control Panel

Usage Scenarios



Selection of the user interface displayed on the screen. For a detailed introduction to each user interface displayed on the screen, refer to the section 'User Interfaces'.

Home screen

User function

Options: **Active** or **Inactive**

1. Select 'Active'; click the user key in the upper right corner of the screen and create a list of user beverages and a list of favourite beverages.
2. If 'Inactive' is selected, the user key will not be displayed.

Serial numbers

Options: **Active** or **Inactive**

1. Select the 'Active' option.

The serial number of the appliance is displayed in the lower left corner of the screen.

2. If 'Inactive' is selected, the serial number of the appliance will not be displayed.

EN

Service number

Options: **Active** or **Inactive**

1. Select the 'Active' option.

The service number is displayed in the lower right corner of the screen.

2. To prevent the service number from being displayed, select 'Inactive'.

The service number must be saved by a service technician in the service settings.

Logo replacement

Options: **Active** or **Inactive**

1. Touch the edit key to change the logo displayed on the screen.

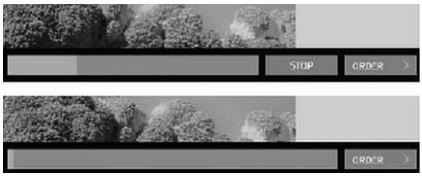
The new logo image can be uploaded from a USB stick.

EN

Preparing Beverages

Stopping the preparation of a beverage

Options: **Active** or **Inactive**



1. If 'Active' is selected, the beverage preparation can be interrupted by pressing 'Stop'.
2. If 'Inactive' is selected, 'Stop' will not be displayed.

Adjusting the beverage

Options: **Active** or **Inactive**

1. If 'Active' is selected, beverage recipes can be adjusted by touching the left and right arrow keys while the beverage is in production.
2. If 'Inactive' is selected, beverage recipes cannot be adjusted when the beverage is in production.

Beverage quantity display

Options: **Active** or **Inactive**

1. If 'Active' is selected, the beverage quantity is displayed when the beverage is in preparation.
2. If ‘Inactive’ is selected, the beverage quantity is not displayed when the beverage is in production.

EN

Placing orders

Options: **Active** or **Inactive**

1. Select the 'Active' option.
2. Touch the 'Order' field to select the next beverage.
3. If 'Inactive' is selected, the 'Order' field will not be displayed.

Advertising

Stand-by

When the appliance is in Stand-by mode, video advertisements can be set up. Advertising resources can be loaded from a USB stick.

Parameter	Setting values	Remarks
Stand-by time	0–100 seconds	Default setting: 60 sec.
Cycle type	Infinite loop, automatic exit after playback	Default setting: OFF
Single image play time	0–100 seconds	Default setting: 10 sec.

NOTE!

Advertising settings are possible to be introduced here; videos and images can be loaded from a USB stick.

Welcoming screen

Set video advertisements at start-up.

Parameter	Setting values	Remarks
Single image play time	0–100 seconds	Default setting: 5 sec.

NOTE!

Video requirements: MP4 format; aspect ratio: 16:9; recommended resolution: 1,280x800; video bit rate less than 3,000 kbps and 100 MB; image formats: PNG, JPG, JPEG; recommended resolution: 1,280x800.

Preparing beverages

Set advertising videos when the beverage is in production.

Parameter	Setting values	Remarks
Single image play time	0–100 seconds	Default setting: 5 sec.

EN

NOTE!

Video requirements: MP4 format; aspect ratio: 4:3; recommended resolution: 890x700; video bit rate less than 3,000 kbps and 100 MB; image formats: PNG, JPG, JPEG; recommended resolution: 890 x 700.

Advanced settings

Date

Local date setting

Time zone

Local time zone setting

Time

Local time setting

Brightness

Brightness setting — standard: 60%

EN

User

Various user rights can be assigned using the corresponding PIN code.

Administrator level PIN code

Set the administrator level PIN code, which consists of 5 digits.

The administrator level PIN code allows access to the appliance settings.

Maintenance level PIN code

Set the maintenance level PIN code, which consists of 4 digits.

Entering a valid PIN code will enable viewing the assigned privileges of the maintenance level.

Maintenance level PIN rights

Maintenance level PIN rights can be set here.

EN

Languages

The available languages are displayed here.

Select the language.

The default setting is English.

Statistics

Here you can view the history of the various beverage preparation dates, the total number of beverages, care and maintenance.

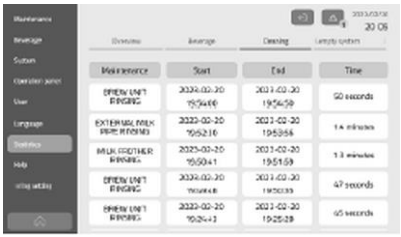
Beverages

Quick search

Data can be viewed by 1 week, 1 month, 3 months, current date, half year, year and all.

The view of data from a specific time can be customised. Data can be presented in two ways: tables and graphs.

Cleaning



Here you can see specific time records for the various cleaning processes. These include start time, end time and cleaning duration.

EN

Descaling / emptying

Here you can see detailed records of the various processes for descaling and draining the water system.

Help

Display of appliance information

Here you can see information about the appliance, including:

Ctr version (PCB software)

HMI version (screen software)

Android version

Calibration version

Appliance serial number

Information on the IMEI number of the appliance Available screen memory

Software update via USB stick

The appliance software can be updated via a USB stick.

NOTE!

The software update must be performed by a professional technician.

EN

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

Cleaning Frequency Overview

Frequency	Activity	Cleaning type
Daily (or as needed)	Brew unit rinsing	automatically or manually
	Milk frother rinsing	automatically or manually
	Drip tray emptying	manually
	Emptying dregs container	manually
	Screen cleaning	manually
	Milk frother cleaning	manually
Weekly	Brew unit cleaning	manually
	Coffee bean container cleaning	manually
	Water tank cleaning	manually
When prompted	Brew unit cleaning	with the on-screen message
	Milk system cleaning	with the on-screen message
	Descaling	with the on-screen message
	Water filter replacement	with the on-screen message

EN

Preparation of cleaning agents / aids

Cleaning agents / aids	Purpose
Cleaning tablet	Brewing group cleaning with tablets
Milk system cleaning agent	Milk system cleaning
Descaling powder/liquid	Descaling
Key	Grinding coarseness setting
Cleaning brush	Manual cleaning of the milk hose
Moist cloth	Cleaning bean hopper, screen, housing

7.2.1 Daily Cleaning

Rinsing the brew unit / milk frother / external milk hose

1. The frequency of the automatic rinsing can be set in the menu / maintenance settings. Rinsing then takes place automatically when the pre-set condition is reached, at the latest when the appliance is switched off.

2. Immediate rinsing can be selected manually. Go to the 'Maintenance/Rinsing' menu and touch each rinsing option for immediate rinsing.

EN

Emptying and Cleaning Dregs Container

ATTENTION!

The dregs container should be emptied at least once a day.

1. Remove the drip tray together with the dregs container.

2. Dump the dregs.

3. Wash the dregs container thoroughly with fresh water.

4. Dry the dregs container and put it back in the appliance.

Drip Tray cleaning

NOTE!

The drip tray should be cleaned at least once a day or as needed

EN

1. Remove the drip tray.

2. Pour the water out.

3. Wash the drip tray thoroughly with fresh water.

4. Dry the drip tray and place it back in the appliance.

ATTENTION!

The two metal plates at the back of the drip tray must be cleaned and kept dry, otherwise the 'Empty drip tray' message will be displayed incorrectly.

Screen cleaning

1. Select 'Maintenance/Common Function'.
2. Select SCREEN CLEANING to start a 15-second count down.

The screen can now be wiped with a dry cloth.

EN

7.2.2 Weekly Cleaning

Milk frother manual cleaning

1. Pull down the milk frother.

2. Disassemble the milk frother.

3. Wash the individual components of the milk frother in fresh water.

4. Reassemble the milk frother components and install it anew.

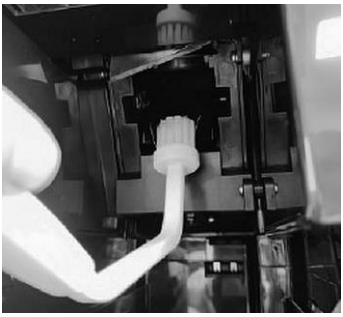
ATTENTION!

Assemble the milk frother correctly after cleaning.

The selected position of the regulator must coincide with the setting mark (arrow).

EN

Manual cleaning of the brew unit



The brew unit clogs if coffee beans are ground too finely.

We recommend cleaning the brew unit weekly with a brush.

1. Switch the appliance off and pull the plug out.
2. Remove the drip tray and the dregs container from the appliance.
3. Clean the brew unit with a brush (fig. to the left).

Coffee bean container cleaning

NOTE!

The coffee bean containers can be cleaned as required and at regular intervals (recommended: weekly).

4. Remove the lid from the coffee bean container.
5. Clean the coffee bean container with a soft, dry cloth.
6. Replace the cover.

EN

7.2.3 Cleaning the Brew Unit When Prompted

The 'Brew unit cleaning with tablet' message appears on the screen when the system requires cleaning with a tablet. The total cleaning time is approx. 10 minutes.

1. Go to the 'Maintenance/Cleaning' menu.

2. Touch the 'Start' field.

3. Touch the ‘Confirm’ key to carry out the cleaning.

4. Perform each step according to the message displayed on the screen.

   NOTE!

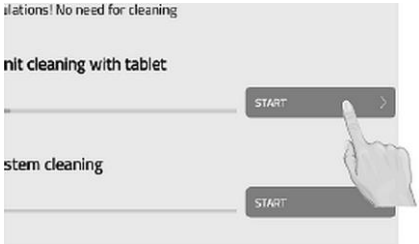
   If the cleaning of the brew unit with the tablet is not carried out in time, the unit will be blocked at the end of the mandatory cleaning period and you will not be able to use the unit again until the cleaning process has been completed.

7.2.4 Milk System Cleaning

EN

ATTENTION!

The milk system must be cleaned daily.



1. Go to the 'Maintenance/Cleaning' menu.
2. Touch the ‘Milk system cleaning’ field.
3. Touch the 'Start' field.

4. Touch the 'Confirm' key to start cleaning.

5. Perform each step according to the message displayed on the screen.

WARNING!

When cleaning and descaling, a hot cleaning or descaling solution flows from the outlet. Therefore, never put your hands under the outlet during cleaning and descaling.

7.2.5 Descaling When Prompted

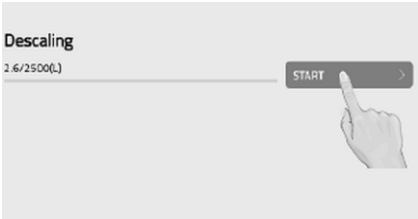
The water hardness, water level and use of the water filter determine the descaling schedule. This point in time is calculated and displayed by the appliance.

EN

ATTENTION!

If descaling is not carried out in time, the appliance screen will be blocked after the default forced descaling time has elapsed, and it will only be possible to use the appliance again once the descaling process has been completed

1. Go to the 'Maintenance/Cleaning' menu.



2. Touch the 'Start' field.

3. Touch the ‘Confirm’ key to carry out descaling.

4. Perform each step according to the message displayed on the screen.

   WARNING!

   When cleaning and descaling, a hot cleaning or descaling solution flows from the outlet. Therefore, never put your hands under the outlet during descaling.

8 Possible Malfunctions

EN

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Error Messages in Digital Display

In the event of an error, the appliance will display an error message indicated by a red triangle in the top right corner of the control panel. Click on this symbol for more information.

Display message	Possible solution
Insert the water tank	Make sure that the water tank is installed correctly or place it back in the appliance.
Fill the water tank	Pour water into the water tank
Attach the drip tray	Set the drip tray aside
Empty drip tray	Empty the drip tray
Empty dregs container	Empty the dregs container
Coffee system empty	Check coffee circulation
Steam system empty	Check steam circuit
Multi-way valve warning	Check multi-way steam valve
Brew unit reset	Check the brew unit
Software error	Restart the appliance
Serial port error. Check serial port connection	Check the motherboard

Error Code Messages

ATTENTION!

A message with an error code is automatically displayed when the entire system is affected by an error. If serious problems occur, restart the appliance.

1. Switch off the appliance using the ON/OFF switch if the appliance is to be restarted.
2. Contact a service technician if the appliance does not want to start or we cannot start the appliance.

Error code	Description	Possible solution
E2	NTC sensor detects when thermoblock (coffee) temperature is higher than 105°C	Restart the appliance
E3	NTC sensor detects when thermoblock (steam) temperature is higher than 185°C	Restart the appliance
E43	Gearmotor error	Check the gearmotor
E33	No communication between CTR and HMI	Check the motherboard
E1	Main board error	Restart the appliance

9 Decommissioning

Preparations for decommissioning

1. Clean the appliance observing indications in section 'Cleaning and Maintenance'.
2. After emptying, clean the coffee bean container.
3. Clean the beverage outlet and the milk hose manually.
4. Clean the brew unit manually with a brush.
5. Clean the drip tray and dregs container.

Short-term decommissioning (up to one month)

1. Remove the water tank and empty it.
2. Empty the water circuit. Have the coffee machine emptied by a service technician.
3. Disconnect the appliance from mains power supply.

Long-term decommissioning (over one month)

Some components may not function as intended if the appliance has been stored or not used for a long period of time.

Have the coffee machine serviced, installed and cleaned before using it again after a long period of non-use.

1. Have the coffee machine maintained and installed by a service technician.
2. If the appliance has been stored for more than 6 months, it may need to be repaired after restarting.

   Contact a service company.

10 Disposal

Electrical Appliance

	Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

EN