

# Animo®

**Software  
V2.0**

**'easy cup volume adjustment'**

**Choco**

**1**

**2**

**3 (H&C)**

**4 (H&C)**

**1 TS / TL**

**2 TS**

**3 TS (H&C)**

**4 TS (H&C)**

**HS**



Recepten

Recipe's

Rezepten

Recette



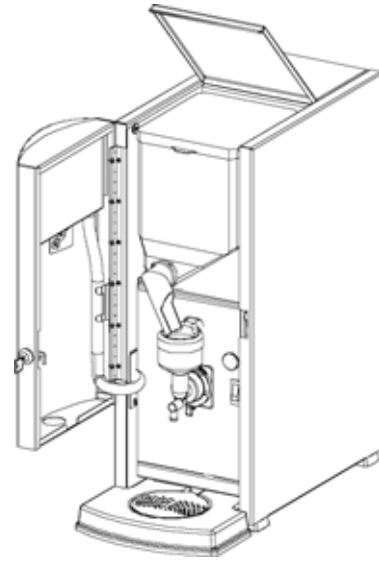


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GB	NL	D	F
COFFEE	KOFFIE	KAFFEE	CAFÉ
COFFEE CRÈME	KOFFIE CREME	KAFFEE CRÈME	CAFÉ CRÈME
COFFEE BLACK	KOFFIE ZWART	KAFFEE SCHWARZ	CAFÉ NOIR
COFFEE MILK	KOFFIE MELK	KAFFEE WEIß	CAFÉ AU LAIT
COFFEE SUGAR	KOFFIE SUIKER	KAFFEE ZUCKER	CAFÉ SUCRÉ
COFFEE MILK & SUGAR	KOFFIE MELK & SUIKER	KAFFEE WEIß & ZUCKER	CAFÉ LAIT SUCRÉ
ESPRESSO	ESPRESSO	ESPRESSO	ESPRESSO
DOUBLE ESPRESSO	DUBBELE ESPRESSO	DOPPELTER ESPRESSO	DOUBLE ESPRESSO
ESPRESSO SUGAR	ESPRESSO SUIKER	ESPRESSO ZUCKER	ESPRESSO SUCRÉ
COFFEE CHOCOLATE	KOFFIE CHOC	KAFFEE SCHOKOLADE	CAFÉ CHOCOLAT
ESPRESSO CHOCOLATE	ESPRESSO CHOC	ESPRESSO SCHOKOLADE	ESPRESSO CHOCOLAT
CAPPUCCINO	CAPPUCCINO	CAPPUCCINO	CAPPUCCINO
CAPPUCCINO SUGAR	CAPPUCCINO SUIKER	CAPPUCCINO ZUCKER	CAPPUCCINO SUCRÉ
WIENER MELANGE	WIENER MELANGE	WIENER MELANGE	CAFÉ VIENNOIS
DECAF	DECAFÉ	DECAFFÉ	DÉCAFÉINÉ
TEA	THEE	TEE	THÉ
HOT WATER	HEET WATER	HEIß WASSER	EAU CHAUDE
ESPRESSO	ESPRESSO	ESPRESSO	ESPRESSO
HOT CHOCOLATE	CHOCOLADE	SCHOKOLADE	CHOCOLAT
SOUP	SOEP	SUPPE	SOUPE
HOT MILK	WARME MELK	WARME MILCH	LAIT CHAUD
COLD WATER	KOUD WATER	KALTES WASSER	EAU FROIDE
CAFE LATTE	KOFFIE VERKEERD	MILCH KAFFEE	CAFE LATTE
CHOCOLATE MILK	CHOCOLADEMELK	SCHOKOLADE MILCH	CHOCOLATE LAIT

## OptiVend Choco (model 0)

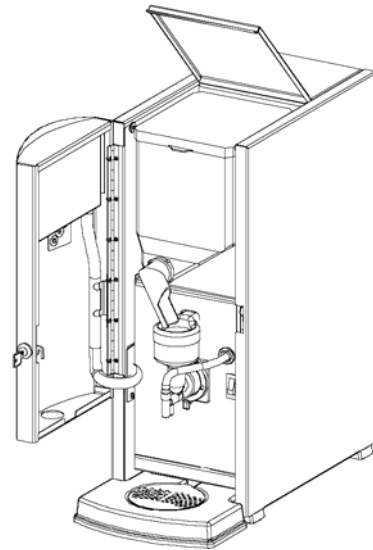


Canister	Ingredient
1	Chocolate

Recipe name	HOT CHOCOLATE cup		HOT CHOCOLATE mug		Options																
	1	2	3	4	5	6	7	8	9	10	Option 1	Option 1	Option 3	Option 4	Option 5	Option 6	Option 7	Option 8	Option 9	Option 10	
<b>V3.1a</b>																					
OptiVend Choco	1	2	3	4	5	6	7	8	9	10											
<b>2.1.x</b>																					
2.1.x.0 Recipe active	Yes	Yes	No	No	No	No	No	No	No	No	x	x	x	x	x	x	x	x	x	x	x
2.1.x.1 Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2 Cup volume	120	200	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.3 Multicup	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.4 Cycle 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.5 Water 1	100	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.6 Ingredient 1 WT	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.7 Ingredient 1	60	60	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.8 Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9 Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10 Mixer 1 WT	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.11 Mixer 1	105	105	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.12 Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13 Water 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.14 Ingredient 3 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.15 Ingredient 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.16 Ingredient 4 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17 Ingredient 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18 Mixer 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.19 Mixer 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.20 Cycle 3 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.21 Water 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.22 Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.23 Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24 Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25 Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
Quantity	100	100	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

## OptiVend 1 (model 1)

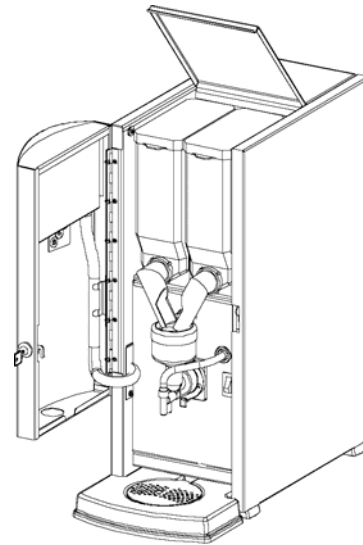
Canister	Ingredient
1	Coffee



Recipe name		COFFEE BLACK	COFFEE CRÈME	ESPRESSO	HOT WATER	inactive	inactive	inactive	inactive	inactive	inactive	SOUP	Option 2	Option 3	Option 4	Option 5	Option 6	Option 7	Option 8	Option 9	Option 10
	V3.1a	1	2	3	4	5	6	7	8	9	10										
	OptiVend 1	1	2	3	4	5	6	7	8	9	10										
2.1.x																					
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	No	No	No	No	No	No	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	120	70	120	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.3	Multicup	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.5	Water 1	104	68	133	0	0	0	0	0	0	0	68	0	0	0	0	0	0	0	0	0
2.1.x.6	Ingredient 1 WT	10	10	10	0	0	0	0	0	0	0	10	0	0	0	0	0	0	0	0	0
2.1.x.7	Ingredient 1	16	16	54	0	0	0	0	0	0	0	21	0	0	0	0	0	0	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	0	10	10	0	0	0	0	0	0	0	10	0	0	0	0	0	0	0	0	0
2.1.x.11	Mixer 1	0	73	138	0	0	0	0	0	0	0	73	0	0	0	0	0	0	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.14	Ingredient 3 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.15	Ingredient 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.19	Mixer 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.20	Cycle 3 WT	10	10	0	0	0	0	0	0	0	0	10	0	0	0	0	0	0	0	0	0
2.1.x.21	Water 3	22	49	0	100	0	0	0	0	0	0	49	0	0	0	0	0	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	0	0	0	0	0	0	100	0	0	0	0	0	0	0	0	0

## OptiVend 2 (model 2)

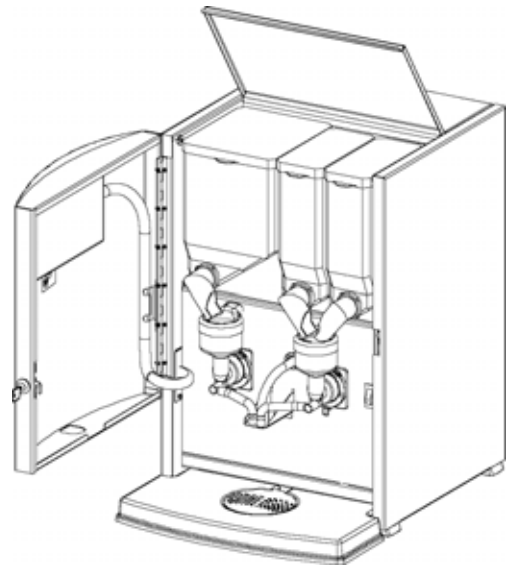
Canister	Ingredient
1	Coffee
2	Chocolate



Recipe name																					
	V3.1a OptiVend 2	COFFEE CRÈME	ESPRESSO	HOT CHOCOLATE	COFFEE-SCHOKO	HOT WATER	inactive	inactive	inactive	inactive	inactive	COFFEE BLACK	SOUP	CAPPUCCINO	CAFE LATTE	Option 5	Option 6	Option 7	Option 8	Option 9	Option 10
<b>2.1.x</b>																					
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	No	No	No	No	No	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	70	120	120	120	0	0	0	0	0	120	120	120	120	0	0	0	0	0	0
2.1.x.3	Multicup	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.5	Water 1	68	133	112	84	0	0	0	0	0	0	104	68	133	68	0	0	0	0	0	0
2.1.x.6	Ingredient 1 WT	10	10	0	10	0	0	0	0	0	0	10	10	83	10	0	0	0	0	0	0
2.1.x.7	Ingredient 1	16	54	0	16	0	0	0	0	0	0	16	21	29	16	0	0	0	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	10	10	0	0	0	0	0	0	0	0	10	10	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	65	41	0	0	0	0	0	0	0	0	58	19	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	10	10	10	10	0	0	0	0	0	0	0	10	10	10	0	0	0	0	0	0
2.1.x.11	Mixer 1	73	138	117	89	0	0	0	0	0	0	73	138	73	0	0	0	0	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.14	Ingredient 3 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.15	Ingredient 3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.19	Mixer 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.20	Cycle 3 WT	10	0	10	10	0	0	0	0	0	0	10	10	0	10	0	0	0	0	0	0
2.1.x.21	Water 3	49	0	16	37	100	0	0	0	0	0	22	49	0	49	0	0	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	0	0	0	0	0	100	100	100	100	0	0	0	0	0	0

## OptiVend 3 (H&C) (model 3)

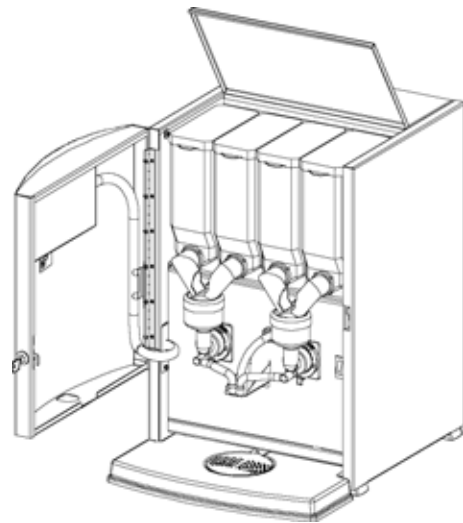
Canister	Ingredient
1	Coffee
3	Topping
4	Chocolate



Recipe name	V3.1a																					
	OptiVend 3	COFFEE BLACK	COFFEE CRÈME	ESPRESSO	HOT CHOCOLATE	COFFEE-SCHOKO	CAPPUCCINO	WIENER MELANGE	HOT WATER	inactive	inactive	SOUP	HOT MILK	ESPRESCHOC	CHOCOLATE MILK	CAFE LATTE	TEA	LATTE MACCHIATO	COLD WATER	Option 9	Option 10	
<b>2.1.x</b>																						
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	x	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	120	70	120	120	120	120	120	0	0	120	120	120	120	120	120	160	120	0	0	0
2.1.x.3	Multicup	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	83	33	0	0	0	0	0	0	0	0	0	875	0	0	0	0
2.1.x.5	Water 1	104	68	133	0	49	58	36	0	0	0	68	0	50	0	65	68	58	0	0	0	0
2.1.x.6	Ingredient 1 WT	10	10	10	0	10	10	10	0	0	0	10	0	10	0	10	10	10	0	0	0	0
2.1.x.7	Ingredient 1	16	16	54	0	16	29	15	0	0	0	21	0	30	0	16	16	24	0	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	0	10	10	0	10	10	10	0	0	0	10	0	10	0	10	10	10	0	0	0	0
2.1.x.11	Mixer 1	0	73	138	0	54	63	41	0	0	0	73	0	55	0	73	73	63	0	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	0	0	0	112	84	75	97	0	0	0	0	100	83	100	68	0	75	0	0	0	0
2.1.x.14	Ingredient 3 WT	0	0	0	0	10	10	10	0	0	0	0	10	10	10	10	0	5	0	0	0	0
2.1.x.15	Ingredient 3	0	0	0	0	11	58	75	0	0	0	0	75	11	11	19	0	63	0	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	10	10	0	66	0	0	0	0	0	10	10	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	60	70	0	24	0	0	0	0	0	70	70	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	0	0	10	10	10	10	0	0	0	0	10	10	10	10	0	10	0	0	0	0
2.1.x.19	Mixer 2	0	0	0	117	89	80	102	0	0	0	0	105	88	105	73	0	80	0	0	0	0
2.1.x.20	Cycle 3 WT	10	10	0	10	0	0	0	0	0	0	10	10	0	10	0	10	0	0	0	0	0
2.1.x.21	Water 3	22	49	0	16	0	0	0	100	0	0	49	25	0	25	0	49	0	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	44	0	0	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	100	100	100	0	0	100	100	100	100	100	100	100	100	0	0	0

## OptiVend 4 (H&C) (model 4)

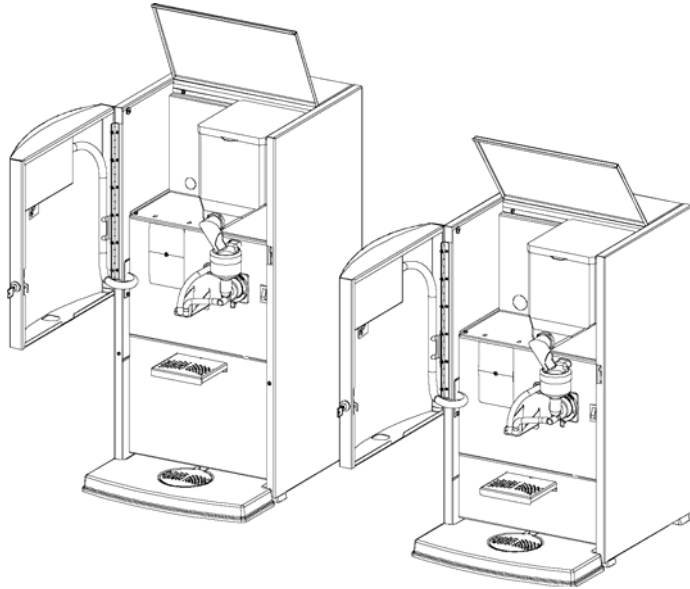
Canister	Ingredient
1	Coffee
2	Sugar
3	Topping
4	Chocolate



Recipe name	V3.1a																				
	COFFEE CRÈME	COFFEE MILK	COFFEE SUGAR	COFFEE MILK & SUGAR	ESPRESSO	HOT CHOCOLATE	COFFEE-SCHOKO	CAPPUCCINO	WIENER MELANGE	HOT WATER	COFFEE BLACK	SOUP	CAPPUCCINO SUGAR	HOT MILK	ESPRESCHOC	CHOCOLATE MILK	CAFE LATTE	LATTE MACCHIATO	COLD WATER	Option 10	
OptiVend 4	1	2	3	4	5	6	7	8	9	10											
2.1.x																					
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	x	x	x	x	x	x	x	x	x	x	
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	
2.1.x.2	Cup volume	120	120	120	120	70	120	120	120	120	120	120	120	120	120	120	120	120	160	120	0
2.1.x.3	Multicup	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	0	83	33	0	0	0	83	0	0	0	0	875	0	
2.1.x.5	Water 1	68	65	68	65	133	0	50	57	35	0	104	133	58	0	50	0	65	58	0	
2.1.x.6	Ingredient 1 WT	10	10	10	10	10	0	10	10	10	0	10	0	10	0	10	0	10	10	0	
2.1.x.7	Ingredient 1	16	16	16	16	54	0	16	29	15	0	16	0	29	0	30	0	16	24	0	
2.1.x.8	Ingredient 2 WT	0	0	10	10	0	0	0	0	0	0	0	35	10	0	0	0	0	0	0	
2.1.x.9	Ingredient 2	0	0	13	13	0	0	0	0	0	0	0	32	13	0	0	0	0	0	0	
2.1.x.10	Mixer 1 WT	10	10	10	10	10	0	10	10	10	0	10	10	10	0	10	0	10	10	0	
2.1.x.11	Mixer 1	73	70	73	70	138	0	55	63	40	0	0	138	63	0	55	0	72	63	0	
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
2.1.x.13	Water 2	0	68	0	68	0	112	83	76	98	0	0	0	76	112	83	100	68	75	0	
2.1.x.14	Ingredient 3 WT	0	10	0	10	0	0	10	10	10	0	0	0	10	10	10	10	10	5	0	
2.1.x.15	Ingredient 3	0	11	0	11	0	0	12	59	76	0	0	0	59	75	12	12	19	63	0	
2.1.x.16	Ingredient 4 WT	0	0	0	0	0	0	10	10	0	67	0	0	0	0	10	10	0	0	0	
2.1.x.17	Ingredient 4	0	0	0	0	0	0	60	70	0	24	0	0	0	0	70	70	0	0	0	
2.1.x.18	Mixer 2 WT	0	10	0	10	0	10	10	10	10	0	0	0	10	10	10	10	10	10	0	
2.1.x.19	Mixer 2	0	73	0	73	0	117	88	81	103	0	0	0	81	117	88	105	73	80	0	
2.1.x.20	Cycle 3 WT	10	0	10	0	0	10	0	0	0	0	10	0	10	0	10	0	0	0	0	
2.1.x.21	Water 3	49	0	49	0	0	16	0	0	0	100	22	0	16	0	25	0	0	0	0	
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	44	
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	
	Quantity	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	

## OptiVend 1 TS/ TL (model 5)

Canister	Ingredient
3	Coffee

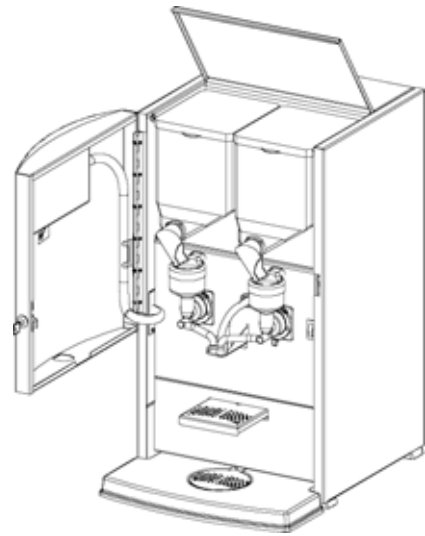


Recipe name	V3.1a																					
	OptiVend 1 TS/TL	COFFEE BLACK	COFFEE CRÈME	ESPRESSO	HOT WATER	COFFEE ½ jug (1,5L)	COFFEE jug (1,5L)	HOT WATER ½ jug (1,5L)	HOT WATER jug (1,5L)	inactive	inactive	SOUP	COFFEE jug (1,2L)	HOT WATER jug (1,2L)	COFFEE jug (1,8L)	HOT WATER jug (1,8L)	COFFEE jug (2,2L)	HOT WATER jug (2,2L)	Option 8	Option 9	Option 10	
<b>2.1.x</b>																						
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	x	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	120	70	120	125	125	125	125	0	0	120	120	120	180	180	122	122	0	0	0	0
2.1.x.3	Multicup	0	0	0	0	6	12	6	12	0	0	0	10	10	10	10	18	18	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.5	Water 1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.6	Ingredient 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.7	Ingredient 1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.11	Mixer 1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	104	68	133	0	104	104	0	0	0	68	104	0	104	0	104	0	104	0	0	0	0
2.1.x.14	Ingredient 3 WT	10	10	10	0	10	10	0	0	0	10	10	0	10	0	10	0	10	0	0	0	0
2.1.x.15	Ingredient 3	16	16	54	0	16	16	0	0	0	16	16	0	21	0	19	0	19	0	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	10	10	0	10	10	0	0	0	10	10	0	10	0	10	0	10	0	0	0	0
2.1.x.19	Mixer 2	0	73	138	0	10	10	0	0	0	73	10	0	10	0	10	0	10	0	0	0	0
2.1.x.20	Cycle 3 WT	10	10	0	0	10	10	0	0	0	10	10	0	10	0	10	0	10	0	0	0	0
2.1.x.21	Water 3	22	49	0	100	22	22	100	100	0	0	49	22	100	22	100	22	100	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	100	100	100	0	0	100	100	100	100	100	100	100	0	0	0	0



## OptiVend 2 TS (optional model) (model 6)

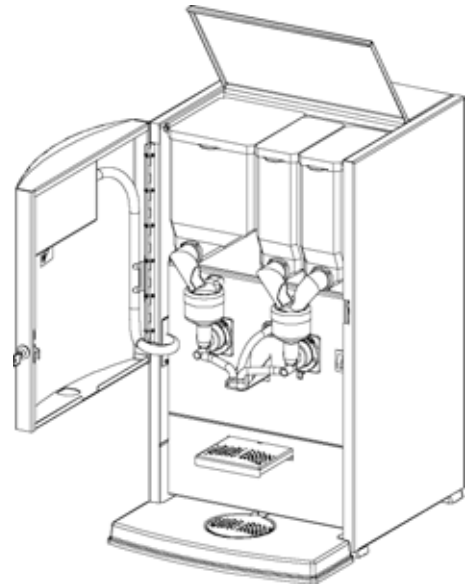
Canister	Ingredient
1	Coffee
3	Chocolate



Recipe name	V3.1a																					
	OptiVend 2 TS/TL	COFFEE BLACK	COFFEE CRÈME	ESPRESSO	HOT CHOCOLATE	COFFEE-SCHOKO	HOT WATER cup	HOT WATER jug (1,5L)	COFFEE jug (1,5L)	inactive	inactive	COFFEE jug (1,2L)	HOT WATER jug (1,2L)	COFFEE jug (1,8L)	HOT WATER jug (1,8L)	COFFEE jug (2,2L)	HOT WATER jug (2,2L)	LATTE MACCHIATO	Option 8	Option 9	Option 10	
2.1.x																						
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	x	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	120	70	120	120	120	125	125	0	0	120	120	180	180	122	122	160	0	0	0	0
2.1.x.3	Multicup	0	0	0	0	0	0	12	12	0	0	10	10	10	10	18	18	0	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	875	0	0	0	0
2.1.x.5	Water 1	104	68	133	0	48	0	0	104	0	0	104	0	104	0	104	0	58	0	0	0	0
2.1.x.6	Ingredient 1 WT	10	10	10	0	10	0	0	10	0	0	10	0	10	0	10	0	10	0	0	0	0
2.1.x.7	Ingredient 1	16	16	54	0	16	0	0	16	0	0	16	0	16	0	16	0	24	0	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	0	10	10	0	10	0	0	10	0	0	10	0	10	0	10	0	10	0	0	0	0
2.1.x.11	Mixer 1	0	73	138	0	53	0	0	10	0	0	10	0	10	0	10	0	63	0	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	0	0	0	112	85	0	0	0	0	0	0	0	0	0	0	0	75	0	0	0	0
2.1.x.14	Ingredient 3 WT	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0	5	0	0	0	0
2.1.x.15	Ingredient 3	0	0	0	60	41	0	0	0	0	0	0	0	0	0	0	0	63	0	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0	10	0	0	0	0
2.1.x.19	Mixer 2	0	0	0	117	90	0	0	0	0	0	0	0	0	0	0	0	80	0	0	0	0
2.1.x.20	Cycle 3 WT	10	10	0	10	0	0	0	10	0	0	10	0	10	0	10	0	0	0	0	0	0
2.1.x.21	Water 3	22	49	0	16	0	100	100	22	0	0	22	100	22	100	22	100	0	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	100	100	100	0	0	100	100	100	100	100	100	100	100	0	0	0

## OptiVend 3 TS (H&C) (model 7)

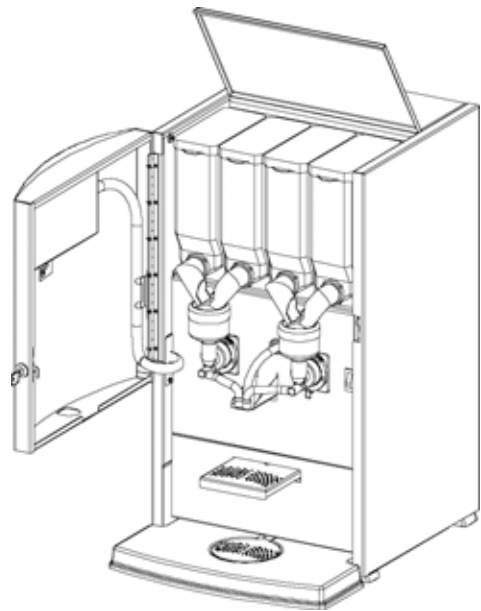
Canister	Ingredient
1	Coffee
3	Topping
4	Chocolate



Recipe name	V3.1a																			
	COFFEE CRÈME	ESPRESSO	HOT CHOCOLATE	COFFEE-SCHOKO	CAPPUCCINO	WIENER MELANGE	HOT WATER	HOT WATER jug (1,5L)	COFFEE jug (1,5L)	inactive	COFFEE BLACK	COFFEE jug (1,2L)	HOT WATER jug (1,2L)	COFFEE jug (1,8L)	HOT WATER jug (1,8L)	COFFEE jug (2,2L)	HOT WATER jug (2,2L)	LATTE MACCHIATO	COLD WATER	Option 10
2.1.x																				
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	70	120	120	120	120	125	125	0	120	120	120	180	180	122	122	160	120	0
2.1.x.3	Multicup	0	0	0	0	0	0	0	12	12	0	10	10	10	10	18	18	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	83	33	0	0	0	0	0	0	0	0	0	0	875	0	0
2.1.x.5	Water 1	68	133	0	48	58	35	0	0	104	0	104	104	0	104	0	104	0	58	0
2.1.x.6	Ingredient 1 WT	10	10	0	10	10	10	0	0	10	0	10	10	0	10	0	10	0	10	0
2.1.x.7	Ingredient 1	16	54	0	16	29	15	0	0	16	0	16	16	0	16	0	16	0	24	0
2.1.x.8	Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	10	10	0	10	10	10	0	0	10	0	0	10	0	10	0	10	0	10	0
2.1.x.11	Mixer 1	73	138	0	54	63	40	0	0	10	0	0	10	0	10	0	10	0	63	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	0	0	112	85	76	98	0	0	0	0	0	0	0	0	0	0	0	75	0
2.1.x.14	Ingredient 3 WT	0	0	0	10	10	10	0	0	0	0	0	0	0	0	0	0	0	5	0
2.1.x.15	Ingredient 3	0	0	0	11	59	76	0	0	0	0	0	0	0	0	0	0	0	63	0
2.1.x.16	Ingredient 4 WT	0	0	10	10	0	67	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	60	70	0	24	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	0	10	10	10	10	0	0	0	0	0	0	0	0	0	0	0	10	0
2.1.x.19	Mixer 2	0	0	117	100	81	103	0	0	0	0	0	0	0	0	0	0	0	80	0
2.1.x.20	Cycle 3 WT	10	0	10	0	0	0	0	0	10	0	10	10	0	10	0	10	0	0	0
2.1.x.21	Water 3	49	0	16	0	0	0	100	100	22	0	22	49	100	22	100	22	100	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	44	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	100	100	100	0	100	100	100	100	100	100	100	100	100	0

## OptiVend 4 TS (H&C) (model 8)

Canister	Ingredient
1	Coffee
2	Sugar
3	Topping
4	Chocolate

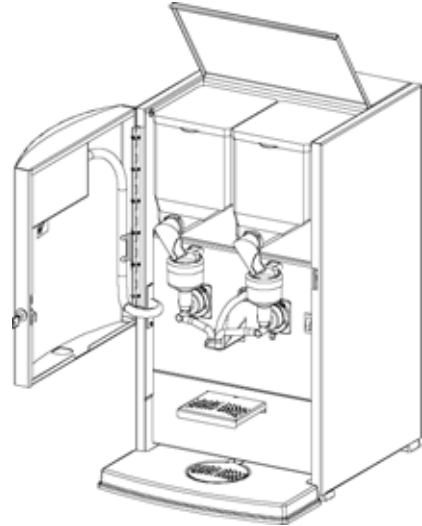


Recipe name	V3.1a																					
	OptiVend 4 TS/TL	COFFEE CRÈME	COFFEE MILK	COFFEE SUGAR	COFFEE MILK & SUGAR	HOT CHOCOLATE	COFFEE-SCHOKO	CAPPUCCINO	HOT WATER	HOT WATER jug (1,5L)	COFFEE jug (1,5L)	COFFEE BLACK	COFFEE jug (1,2L)	HOT WATER jug (1,2L)	COFFEE jug (1,8L)	HOT WATER jug (1,8L)	COFFEE jug (2,2L)	HOT WATER jug (2,2L)	LATTE MACCHIATO	COLD WATER	Option 10	
2.1.x																						
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	x	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	120	120	120	120	120	120	120	125	125	120	120	120	180	180	122	122	160	120	0	0
2.1.x.3	Multicup	0	0	0	0	0	0	0	0	12	12	0	10	10	10	18	18	0	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	83	0	0	0	0	0	0	0	0	0	0	875	0	0	0
2.1.x.5	Water 1	68	65	68	65	0	50	58	0	0	104	104	104	0	104	0	104	0	58	0	0	0
2.1.x.6	Ingredient 1 WT	10	10	10	10	0	10	10	0	0	10	10	10	0	10	0	10	0	10	0	0	0
2.1.x.7	Ingredient 1	16	16	16	16	0	16	29	0	0	16	16	16	0	16	0	16	0	24	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	13	13	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	10	10	10	10	0	10	10	0	0	10	0	10	0	10	0	10	0	10	0	0	0
2.1.x.11	Mixer 1	73	70	73	70	0	55	63	0	0	10	0	10	0	10	0	10	0	63	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	0	68	0	68	112	83	76	0	0	0	0	0	0	0	0	0	0	75	0	0	0
2.1.x.14	Ingredient 3 WT	0	10	0	10	0	10	10	0	0	0	0	0	0	0	0	0	0	5	0	0	0
2.1.x.15	Ingredient 3	0	11	0	11	0	12	59	0	0	0	0	0	0	0	0	0	0	63	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	0	60	70	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	10	0	10	10	10	10	0	0	0	0	0	0	0	0	0	0	10	0	0	0
2.1.x.19	Mixer 2	0	73	0	73	117	88	81	0	0	0	0	0	0	0	0	0	0	80	0	0	0
2.1.x.20	Cycle 3 WT	10	0	10	0	10	0	0	0	0	10	10	10	0	10	0	10	0	0	0	0	0
2.1.x.21	Water 3	49	0	49	0	16	0	0	100	100	22	22	22	100	22	100	22	100	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	44	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	0	0
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	0

# OPTIVEND



## OptiVend HS (1 TS High Speed 9kW) (model 9)

Canister	Ingredient
1	Coffee
3	Coffee



Recipe name																					
	V3.1a OptiVend HS	COFFEE BLACK	COFFEE CRÈME	ESPRESSO	HOT WATER	COFFEE ½ jug (1,5L)	COFFEE jug (1,5L)	HOT WATER ½ jug (1,5L)	HOT WATER jug (1,5L)	inactive	inactive	Option 1	Option 1	Option 3	Option 4	Option 5	Option 6	Option 7	Option 8	Option 9	Option 10
<b>2.1.x</b>																					
2.1.x.0	Recipe active	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	x	x	x	x	x	x	x	x	x	x
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	120	120	70	120	250	250	125	125	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.3	Multicup	0	0	0	0	3	6	6	12	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.4	Cycle 1 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.5	Water 1	56	52	67	0	56	56	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.6	Ingredient 1 WT	10	10	10	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.7	Ingredient 1	8	8	27	0	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.8	Ingredient 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.9	Ingredient 2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.10	Mixer 1 WT	0	10	10	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.11	Mixer 1	0	57	72	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.12	Cycle 2 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.13	Water 2	56	52	67	0	56	56	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.14	Ingredient 3 WT	10	10	10	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.15	Ingredient 3	8	8	27	0	8	8	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.16	Ingredient 4 WT	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.17	Ingredient 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.18	Mixer 2 WT	0	10	10	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.19	Mixer 2	0	57	72	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.20	Cycle 3 WT	10	10	0	0	10	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.21	Water 3	16	22	0	100	16	16	100	100	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.22	Water 4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v	v
	Quantity	100	100	100	100	100	100	100	100	0	0	0	0	0	0	0	0	0	0	0	0

## Jug settings

Jug volume					
			Multicup	Multicup	Cup volume
	1,0 L	=	8x	4x	125 ml
	1,2 L	=	10x	5x	120 ml
	1,5 L	=	12x	6x	125 ml
	1,8 L	=	10x	5x	180 ml
	2,0 L	=	16x	8x	125 ml
	2,2 L	=	18x	9x	122 ml
	2,4 L	=	20x	10x	120 ml

## Cup volume adjustment (new in Software V2.0)

Example: Coffee Crémé

2.1.x.0	Recipe active	Yes
2.1.x.1	Price	0,10
2.1.x.2	Cup volume	120
2.1.x.3	Multicup	0
2.1.x.4	Cycle 1 WT	0
2.1.x.5	Water 1	68
2.1.x.6	Ingredient 1 WT	10 <10
2.1.x.7	Ingredient 1	16
2.1.x.8	Ingredient 2 WT	0 <10
2.1.x.9	Ingredient 2	0
2.1.x.10	Mixer 1 WT	10 <10
2.1.x.11	Mixer 1	73
2.1.x.12	Cycle 2 WT	0 <10
2.1.x.13	Water 2	0
2.1.x.14	Ingredient 3 WT	0 <10
2.1.x.15	Ingredient 3	0
2.1.x.16	Ingredient 4 WT	0 <10
2.1.x.17	Ingredient 4	0
2.1.x.18	Mixer 2 WT	0 <10
2.1.x.19	Mixer 2	0
2.1.x.20	Cycle 3 WT	10 <10
2.1.x.21	Water 3	49
2.1.x.22	Push & Hold	No
2.1.x.23	Leak out time	40
2.1.x.24	Test product	v
	Quantity	100

Default time unit  
100 ml X Cup volume = executed time unit

Example	$\frac{16}{100 \text{ ml}} \times 120 \text{ ml} = 19$	$\frac{16}{100 \text{ ml}} \times 150 \text{ ml} = 24$	$\frac{16}{100 \text{ ml}} \times 180 \text{ ml} = 29$
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In the software V2.0 all the default recipe settings are based on 100 ml cups!  
The software automatically re-calculates each setting (which are >10) by using the above formula.

Default Cup volume = 120 ml cups (Espresso = 70 ml, Chocolate mug = 200 ml)

## Notes

Recipe name		Recipe 1	Recipe 2	Recipe 3	Recipe 4	Recipe 5	Recipe 6	Recipe 7	Recipe 8	Recipe 9	Recipe 10
	V3.1a	1	2	3	4	5	6	7	8	9	10
<b>2.1.x</b>											
2.1.x.0	Recipe active	No	No	No	No	No	No	No	No	No	No
2.1.x.1	Price	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10	0,10
2.1.x.2	Cup volume	0	0	0	0	0	0	0	0	0	0
2.1.x.3	Multicup										
2.1.x.4	Cycle 1 WT										
2.1.x.5	Water 1										
2.1.x.6	Ingredient 1 WT										
2.1.x.7	Ingredient 1										
2.1.x.8	Ingredient 2 WT										
2.1.x.9	Ingredient 2										
2.1.x.10	Mixer 1 WT										
2.1.x.11	Mixer 1										
2.1.x.12	Cycle 2 WT										
2.1.x.13	Water 2										
2.1.x.14	Ingredient 3 WT										
2.1.x.15	Ingredient 3										
2.1.x.16	Ingredient 4 WT										
2.1.x.17	Ingredient 4										
2.1.x.18	Mixer 2 WT										
2.1.x.19	Mixer 2										
2.1.x.20	Cycle 3 WT										
2.1.x.21	Water 3										
2.1.x.22	Water 4										
2.1.x.23	Push & Hold	No	No	No	No	No	No	No	No	No	No
2.1.x.24	Leak out time	40	40	40	40	40	40	40	40	40	40
2.1.x.25	Test product	v	v	v	v	v	v	v	v	v	v
	Quantity	0	0	0	0	0	0	0	0	0	0

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## ©PTIVEND

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