

Calibration ingredients

- OptiMe
- OptiMe with Fresh Milk option

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1. Basics

This document describes how to calibrate the dosage of each ingredient in the machine.

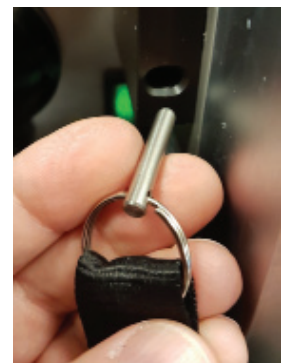
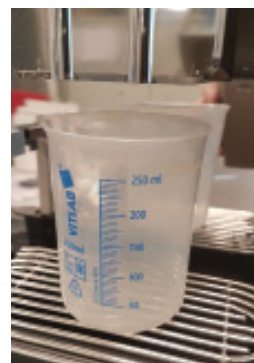
The machine is equipped with a handy calibration menu. The next page describes how to navigate there.

Why calibrate?

To ensure the dosing accuracy of the ingredients.

With coffee, instant milk and instant chocolate, the set weight must be checked and corrected with the actual measured weight.

With Fresh milk (warm milk and milk foam) the set volume must be checked and corrected with the actual measured volume.



For coffee, the calibration must be followed again:

- If the grinder is set differently.
- When using a different coffee blend.
- When the running-in period of (new) grinder discs has expired. (Approx. 5-10 kg Beans)

Required tools:

- Scale (0.1 gr.)
- Paper tray / cup
- Measuring cup min.250ml
- Service pin

2. How to navigate to the calibration menu

Enter the menu by selecting the orange button



Select the operator menu button.



Operator menu

To enter the Operator menu use PIN:

1 1 1 1 1

Select the item 1.07 Service menu

To enter the Service menu use PIN:

2 2 2 2 2

Select service menu item

2.00 INGREDIENT MANAGEMENT

2.00.02 CALIBRATION INGREDIENTS

Left; coffee beans

Middle; *instant products

Right; *Fresh milk variations

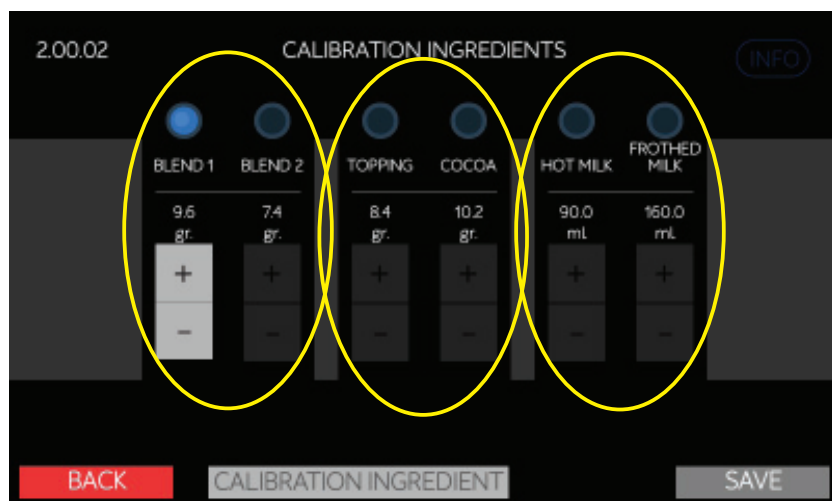
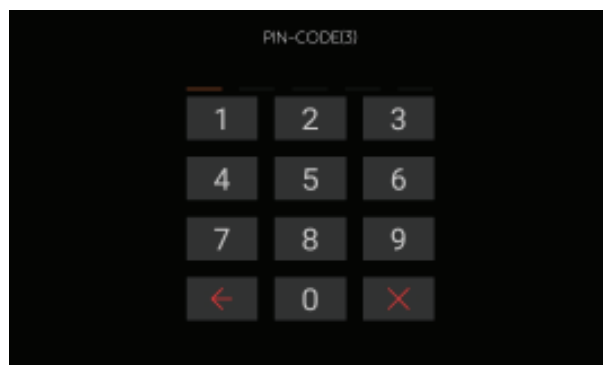
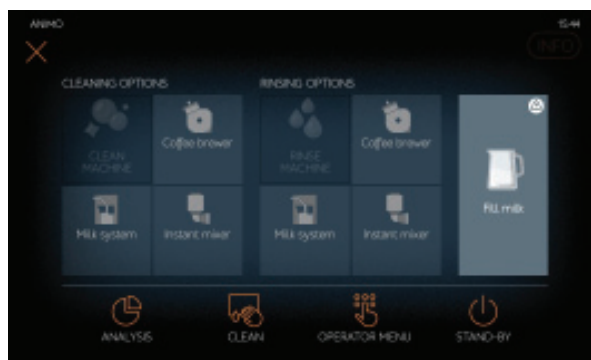
*if available

Bottom line

START button CALIBRATION

SAVE button

BACK button



3. Calibration coffee bean weights

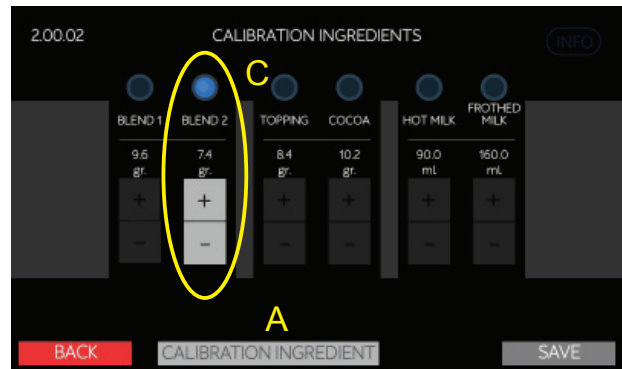
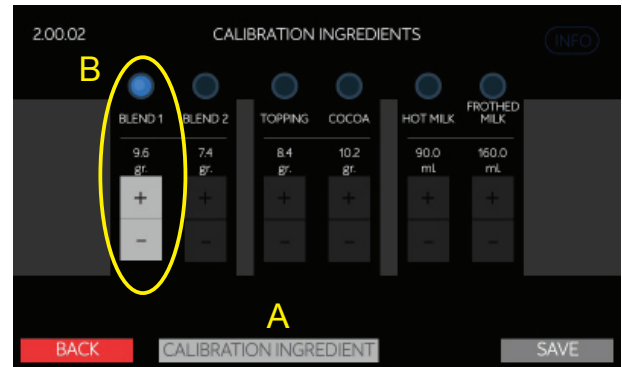
We advise to calibrate the coffee dosage of blend 1 and blend 2 (if present)

1. Select the coffee blend [B or C]you want to calibrate. In case your machine is a executed with one grinder blend 1 only needs to be calibrated.
2. Insert the service pin to run the calibration with open door.



3. Remove the blue cover from the grinder outlet.
4. Switch ON your scale, place an empty cup and press TARRA.
5. Hold a tray under the grinder outlet and press the CALIBRATION INGREDIENT button [A]. The grinder runs for exactly 2 seconds.

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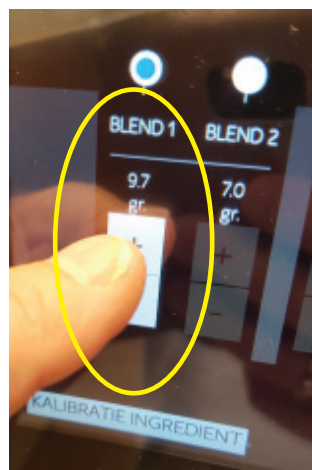


6. Throw the dispensed coffee into the cup on the scale.
7. Repeat point 5 and 6 two extra times (total 3 shots)
8. Divide the total measured weight displayed on the scale by 3. (Example: $29,3 : 3 = 9,7$ gr.).

i if the measured weight deviates a lot, we advise to grind at least 5 coffee shots and then take the average weight



9. Correct the new weight in the screen and press the green **SAVE** button.
10. Blend 1 is now calibrated.
11. Repeat the same steps with blend 2 (if available).
12. Replace the blue cover.



13. The real dispensed coffee weight is displayed in the menu 2.01 Recipe management / Recipe name / 01 Quick recipe Pro.



Example of the exact dispensed coffee weight in the Wiener melange recipe.

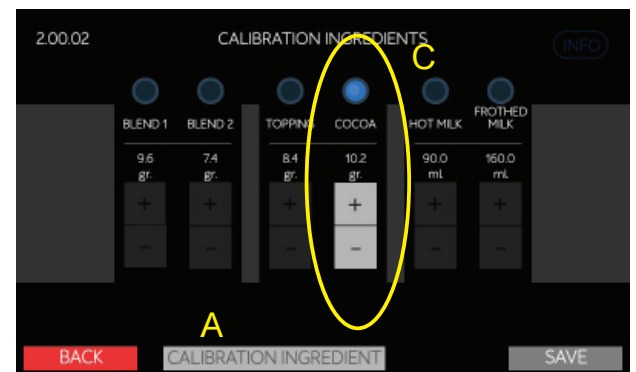
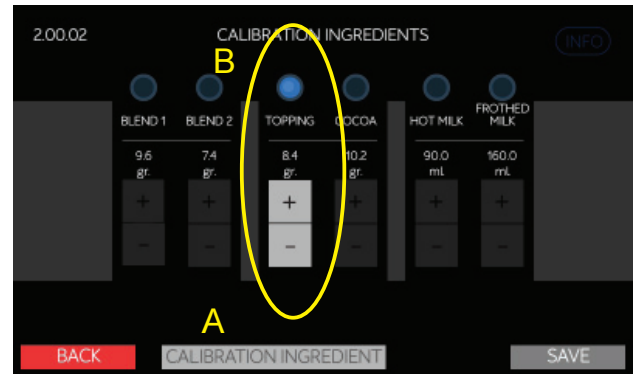
4. Calibration instant product weights

We advise to calibrate the product dosage of the topping and the chocolate.

1. Select the instant product [B or C] you want to calibrate. In case your machine is executed with one instant product only this needs to be calibrated.
2. Insert the service pin to run the calibration with open door.



3. Remove the chutes [D] from the instant canisters outlet.

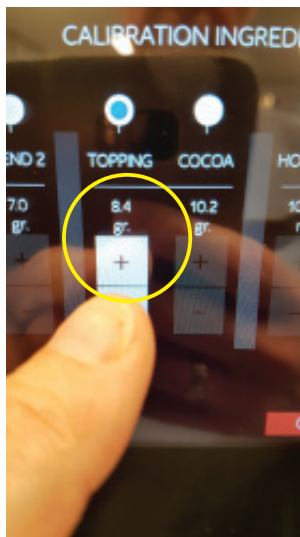


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4. Switch ON your scale, place an empty cup and press TARRA.
5. Hold an paper cup under the canister outlet and press the CALIBRATION INGREDIENT button [A], the canister motor runs for exactly 2 seconds. Throw the dispensed instant product into the cup on the scale.
6. Repeat point 5 two extra times (total 3 shots)
7. Divide the total measured weight displayed on the scale by 3. (Example: $29 : 3 = 9,7$ gr.).



8. Correct the new weight in the screen and press the green SAVE button.
9. The Topping ingredient is now calibrated.
10. Repeat the steps 1-8 with chocolate (if available).
11. Place the chutes back.





12. The exact dispensed chocolate weight is displayed in the menu 2.01 Recipe management / 01 Quick recipe Pro.

2.01.00

WIENER MELANGE

INFO

BREWER		-	+	50 mL	MIXER		-	+	36 mL
BLEND 1		-	+	7.60 gr.	TOPPING		-	+	0.00 gr.
BLEND 2		-	+	0.00 gr.	COCOA		-	+	7.31 gr.
PAUSE		-	+	0.5 s	FRESH MILK		-	+	34 mL
CUP VOLUME							-	+	120 mL

BACK

TEST RECIPE

SAVE

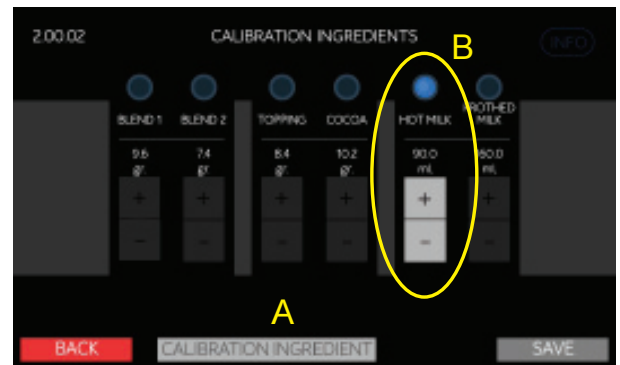
Example of the exact dispensed chocolate weight in the Wiener melange recipe.

5. Calibration fresh milk volumes

We advice to calibrate the milk volumes from the hot milk and frothed milk.

Hot milk

1. Select hot milk [B].
2. Place a measuring cup under the outlet.
3. Start the CALIBRATION INGREDIENT [A].
Hot milk will be dispensed for 20 sec. long and stops automatically.
4. Read the exact milk volume from the measuring cup.
5. Correct the hot milk volume setting [B] in the screen and press the green **SAVE** button.



Frothed milk

1. Select frothed milk [C].
2. Place a measuring cup under the outlet.
3. Start the CALIBRATION INGREDIENT [A].
Frothed milk will be dispensed for 20 sec. long and stops automatically.
4. Read the exact frothed milk volume from the measuring cup.
5. Correct the frothed milk volume setting [C] in the screen and press the green **SAVE** button.

