# VINO

# Recipe management (Quick recipe Pro)

- OptiMe
- OptiMe with Fresh Milk option

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- 3. Fine tuning a recipe
- 4. Change a recipe name
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#### 1. Basics

Enter the menu by selecting the orange button on the user interface.



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If the menu button is not visible unlock the door to activate it.

Select this button to enter the Operator menu.



Use pin code 1 1 1 1 1 to enter the Operator menu





User interface



Main menu





Select 1.07 service menu

Use pin code 2 2 2 2 2 to enter the Service menu.





Select 2.01 Recipe management.

- 1. On the left side of this screen you can a SELECT a RECIPE (drink) [1].
- By selecting POSITION SCREEN [2] an miniature user screen is displayed. From here you can PROGRAM, COPY and REMOVE a selected recipe.
- By selecting THE QUICK RECIPE PRO button [3] you get access to the most important settings like cup volume, grams of coffee, pre infusion, etc. to finalise your drink.
- 4. With the BACK button [4] you can return to the recipe management screen.

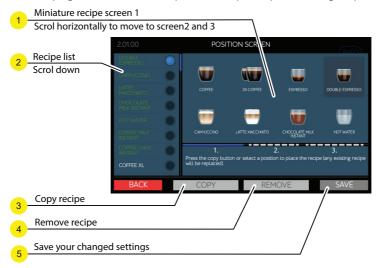






## 2. Assign a recipe to a screen position

Use this screen to program all the desired recipes on the requested positions using the position screen button.



- 1. After selecting the POSITION SCREEN button (see one page earlier) an miniature screen [1] is shown and shows you the programmed recipes.
  - By swiping over the miniature screen you can go to screen 2 and 3. On each screen 8 recipes can be programmed, 24 in total.
- 2. RECIPE LIST: on the left of the screen all the available recipes are listed [2] which can be made with this machine configuration. Seek for the drink you need by scrolling down the list [2]. From software version V1.3.0 the used recipes will be marked green.

PROGRAM a recipe by selecting it from the list and press an empty spot (position) on one of the 3 screens. The recipe will be assigned to that position on the screen.

MOVING a recipe works the same as program, just select the recipe and press an empty spot (position) on one of the 3 screens. The recipe will be removed from the old screen position and assigned to the new position.

- If you place a new recipe on top of a existing recipe position its not lost. Its still selectable from the list on the left. Existing recipe settings from the overwritten recipe are kept saved, only its not longer assigned to that screen position.
- The machine model code decides which ingredients are used in the machine. If you cannot find any chocolate recipes in your screen don't program anything yet!
  - Change the machine model code first. Go to the last chapter in this document 5. Change the machine ingredients configuration for the instructions.





3. COPY an recipe: select a recipe from the list [2] or select a recipe on the miniature screen (buttons) and press the COPY button, press an empty spot (position) on one of the 3 screens. An exact copy of the recipe then assigned to that position on the screen.

The name of a copied recipe looks a follows; Cappuccino (1), which means its a copy of the original Cappuccino recipe. The recipe settings of this copy can be altered, which makes it an completely separate recipe.

The Recipe copy can be found in the recipe list [2], a copied recipe is always added at the <u>very bottom</u> of the recipe list [2].



- If you want to change the name of a recipe see the chapter 4. Change a recipe name explains
  you how to change a recipe name.
- Its not possible to change the recipe pictogram (icon).
- REMOVE an recipe: select a recipe from the list or select a recipe on the miniature screen (buttons) and press the REMOVE button.
  - If you remove an recipe from the miniature screen its not lost. Its still selectable from the list on the left. Existing settings form the removed recipe are kept saved, only its not longer assigned anymore to a screen position.
- 5. SAVE button: to save your altered settings. Green; settings are not saved yet / Gray: settings are saved.
  - If you don't save your settings and press the BACK button you will we asked if you are sure you want to go back without saving your changes.





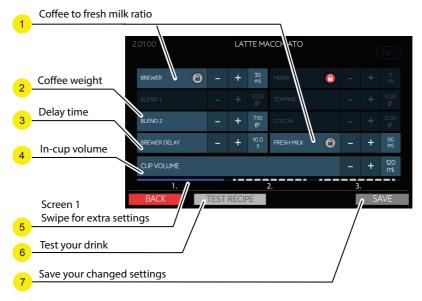


### 3. Fine tuning a recipe

#### Screen 1 from 3

Use this menu to fine tune all your drinks.

Below explanation helps you to learn to work with all the available settings.



1. Coffee to milk ratio setting.

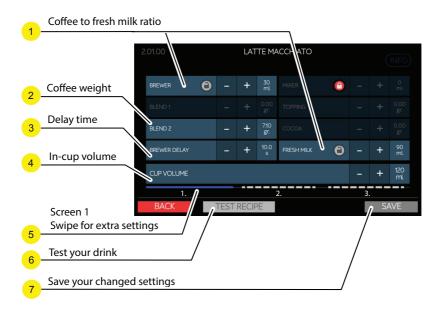
If the milk volume is increased the brewer water (coffee) will be automatically decreased. The in-cup volume [4] remains the same.

The fresh milk volume is only accurate when the hot milk and frothed milk volumes are calibrated. See Menu 2.00 Ingredient management / 2.00.02 Calibration ingredients / hot- and frothed milk.

LOCK buttons (a): Only in the case an recipe is made by three (3) product flows, for example Wiener melange, made with Fresh Milk, Chocolate and Espresso you can use this LOCK buttons. To change the ratio of one of the three product flows only the two products with the green lock (a) can be changed. A Product marked with a red lock (a) is fixed. To unlock such a product you must press one of green the product locks to fixate it, the red lock changes in a green lock and you are able to make your alterations.







- 2. Ground coffee weight setting for blend 1 and 2.
  - The displayed weight is only accurate when the grinders are calibrated.

    See Menu 2.00 Ingredient management / Calibration ingredients / blend 1 /2

Is this example blend 2 is not active (dark). The factory recipe setting does not allow you use it. The factory settings can only be altered in the menu 2.03 recipe settings.

We don not recommend to do any alteration in this menu without understanding the game rules which belong to it!

- 3. BREWER DELAY time setting between dispensing Fresh Milk and Coffee. (This function is only interesting for Latte Macchiato only).
- 4. CUP VOLUME: volume setting of the whole recipe.
  - Fresh milk recipe: The displayed recipe volume is only accurate when the fresh milk variations are calibrated. See Menu 2.00 Ingredient management / 2.00.02 Calibration ingredients / Hot milk and Frothed milk. You only need a measuring cup to perform the calibration process.
  - Instant milk/chocolate recipe; Changing the cup volume will also proportionally change any instant ingredient (if its part of a recipe). De grinded coffee dispensed stays fixed, to prevent over-dispensing of the brewer chamber.
- Marker line which shows you on which swipe screen you are on. Swipe to enter a following screen for more settings, see next chapter.





- 6. Press the TEST RECIPE and START your drink without leaving the menu.
  - Only during a <u>coffee</u> and <u>espresso</u> recipe below display shows you the process timer (see red box).



- SAVE button: to save your altered settings. Green SAVE button; settings are not saved / grey SAVE button: settings are saved.
- If you don't save your settings and press the BACK button you will we asked if you are sure you want to go back without saving your changes.



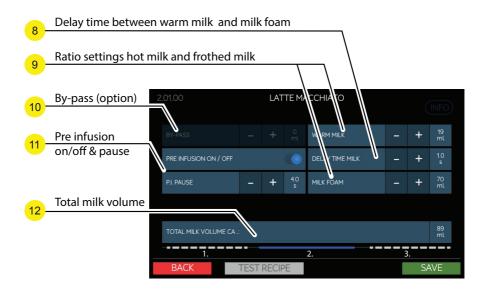




#### Screen 2 from 3

The second screen gives you the opportunity to change additional settings

Only when the buttons a highlighted the settings can be changed.



- Delay time between dispensing hot milk and milk foam. Only available if the recipe uses two milk qualities.
  - This setting is only available if the recipe uses two qualities of milk.
- 9. Ratio settings hot milk and frothed milk. If you increase the warm milk, the milk foam decrease the same amount and vice-versa. The total milk volume (hot milk and milk foam) is controlled with the setting '[12]
  - Only when the buttons a highlighted the settings can be changed.
- 10. Coffee to Hot water (by-pass) ratio setting. Attention the By-pass valve is optional. Americano recipe = first espresso, followed with hot water via By-pass valve Long black recipe = first hot water via By-pass valve, followed with espresso

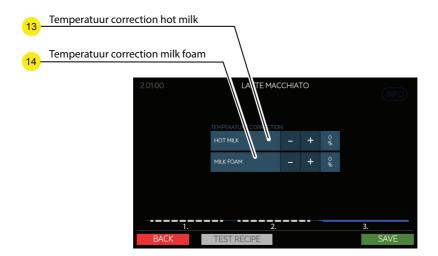




- 11. Pre infusion ON/OFF switch OFF: no water infusion in the pressed coffee puck, the brewing process start immediately.
  ON: water infused in pressed coffee puck, the brewing process start after the set pause has expired
  - P.I. Pause, the time the infused water wells up de coffee for a optimum flavours extraction.
- 12. The total milk volume shows the sum of Hot milk & frothed milk.
  - The displayed milk volume is only accurate when the fresh milk variations are calibrated. See Menu 2.00 Ingredient management / 2.00.02 Calibration ingredients / Hot milk and Frothed milk.

#### Screen 3 from 3

The third screen gives you the opportunity to change milk temperatures used in the recipe.



- 13. Hot milk temperature adjustment based on this recipe only.
  Use this only in the event of deviation from the standard milk temperature for this particular recipe.
- 14. Frothed milk temperature adjustment based on this recipe only.
  Use this only in the event of deviation from the standard milk temperature for this particular recipe.





### 4. Change a recipe name

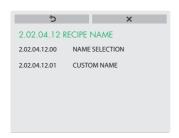
Its possible to change the recipe name of a drink.

In below example the Cappuccino recipe name is changed in Cappuccino Special.





- Enter the Service menu and navigate to the recipe name you want to change 2.02.xx.12 RECIPE NAME
- 2. Select Name Selection







3. A keyboard appears.



- 4. Type in your new drink name.
- 5. There are two solutions if the name is to long:
  - Cappuccino#Special -> use a hashtag (#) and no spaces between the words.
     The text will looks like example A
  - Cappuccino Special -> when only a space is used (no hashtag #) between the words the text is a running text, see example B.
  - If you want to use capital letters (fast) double click the shift button twice  $\begin{cases} \begin{cases} \bea$
- After confirming the new recipe name select Custom and confirm with OK.
   The Default recipe name always stay in the program.









# 5. Change the machine ingredients configuration

The different machines models marked with a \* are factory-set to the in the table mentioned ingredients canister configuration.

Example; If you receive an OptiMe 11 machine without fresh milk its set as mode 3M **2A** (1x coffee/**Topping**)

The machine is set for one coffee grinder build-in and the instant product canister contains Topping.

If your customer does not want Topping but need instant Chocolate instead you must change the model code into 3M 7A (1x coffee/Chocolate).



When you change the machines model code:

- all the custom made recipe settings are lost.
- all the recipe counters are lost.
- the machine language is English again.

OptiMe model code		Canister configuration		Fresh Milk
Auto T	10	1x coffee / -	3M 1A	3M 1M
	11*	1x coffee / Topping	3M 2A	3M 2M
	11	1x coffee / Chocolate	3M 7A	3M 7M
	12*	1x coffee / Topping + Chocolate	3M 3A	3M 3M
	12	1x coffee / Topping + Sugar	3M 9A	-
A1400	20	2x coffee / -	3M 4A	3M 4M
	21*	2x coffee / Topping	3M 5A	3M 5M
	21	2x coffee / Chocolate	3M AA	3M AM
	22*	2x coffee / Topping + Chocolate	3M 6A	3M 6M
	22	2x coffee / Chocolate + Sugar	3M CA	3MCM

XX\* = default model

continued on next page





### How to change the model code

- Enter the Service menu and navigate to 2.10 Load default values.
- 2. Select the OptiMe model code of your choice.

SELECT MODEL	SELECT MODEL
3M 1× bb00	3М 1× ЬЬОО
3M 2× bb00	3M 2× bb00
3M 3× bb00	3М 3х ЬЬ00
3M 4× bb00	3
3M 5× bb00	3/ MOMENT PLEASE  MODEL IS BEING LOADED
3M 6× bb00	3M 6× bb00
3M 7× bb00	3М 7х ЬЬОО
3M 9× bb00	3М 9х ЬЬ00
3M A× bb00	3M A× bb00
3M C× bb00	3M C× bb00

- 3. The selected model (3M xx) is being loaded, all the pre-programmed drinks are set on the display.
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When you change the machines model code all the settings are lost (included the recipe counters) and the machine language is English again.

	x c			
SERV	SERVICE MENU			
2.00	INGREDIENT MANAGEMENT			
2.01	RECIPE MANAGEMENT			
2.02	RECIPE BUTTON SETTINGS			
2.03	RECIPE SETTINGS			
2.04	SETTINGS			
2.05	RESET COUNTERS			
2.06	SERVICE MANAGEMENT			
2.07	HARDWARE TEST			
2.08	READ LOG FILE			
2.09	REMOVE LOG FILE			
2.10	LOAD DEFAULTS VALUES 🛑			
2.11	SD/USB MENU			
2.12	CHANGE SERVICE PIN			

