

The image shows a full-body view of the ANIMO coffee machine. It has a tall, rectangular design with a light grey or white body. The central control panel is a large, vertical rectangle with a bright red illuminated border. The panel itself is black and features the 'ANIMO' logo at the top. Below the logo is a small digital display showing '100°C' and '0.5 L'. Under the display is a row of four small circular buttons. Below these are two columns of larger, rectangular buttons for different beverage selections. At the bottom of the panel are two more circular buttons. A white ceramic cup with the ANIMO logo is placed on a black tray under the spout. The machine is set against a plain white background.

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This manual was created with the utmost care, but the manufacturer cannot be held responsible for any mistakes in this document or their consequences.

This manual was originally written in English. All other languages in this document are a translation of the English source text.

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1 Safety

1.1 Important information

This user manual is intended to help you operate this machine safely and effectively. This manual gives information about installation, operation and maintenance of the equipment. Make sure to read and understand the manual before use.

It is your responsibility to operate this machine in accordance with all the safety instructions and procedures in this manual, and with all other safety procedures in your workplace. It is the user's responsibility to make sure that the machine is correctly installed, configured, commissioned, operated, serviced and maintained and that such actions are only carried out by people who have been fully and properly trained for those tasks. It is also the user's responsibility to make sure that the machine is only used in full accordance with laws - and regulations, which have the force of law - in the jurisdiction in which the machine is installed.



WARNING

Before attempting to use the machine, read, understand and know all the safety information in this chapter. Pay particular attention to all warnings and cautions throughout this manual. If you do not follow all the warnings and procedures in this manual, this could lead to serious injury to yourself or others, including death.



WARNING

If there is any safety instruction or procedure that you do not understand, do not use the machine. Contact your supervisor and arrange proper training on the use of the machine. Use of the machine without understanding and following all the safety instructions and procedures in this manual could lead to serious injury to yourself or others, including death.



WARNING

Do not use the machine until you have received adequate and proper training in its safe and effective use. If you are unsure of your ability to use the machine safely and effectively, do not do so. Never attempt to remove, modify, over-ride or frustrate any safety device on the machine. Interfering with safety devices could lead to fatal or other serious personal injury.

1.2 Warning signs

Safety signs are attached to the machine to give safety information. All safety signs are repeated and usually further explained in this manual.

1.2.1 *Classification of safety signs*

Safety signs are of the internationally accepted types and described below.



WARNING

Warning sign that identifies a hazard.

1.2.2 **Warning, caution and note**

**WARNING**

'Warning' identifies a hazard that could lead to personal injury, including death.

**Caution**

'Caution' identifies a hazard that could lead to damage to the machine, damage to other equipment and/or environmental pollution.

**Note**

'Note' is used to highlight additional information.

1.3 **Intended use**

The machine is an assembly to make coffee with grinded fresh brew coffee and hot drinks. Any other or additional use will be considered to be not in conformity with the purpose. The manufacturer cannot be held liable for any damages caused by use for any other purposes than what is described above or by incorrect operation.

**WARNING**

Do not use products that do not comply with the applicable foodstuffs regulations.

**Note**

This machine may only be used for commercial settings. This is not a household appliance.

1.4 **Modifications**

**WARNING**

Do not attempt to make any modifications or alterations to the machine without the prior express agreement of Animo. Unauthorised modifications or alterations to the machine could lead to serious personal injury, including death.

**WARNING**

Do not attempt to change, remove or defeat the safety features.

**WARNING**

Do not attempt to apply changes that violate local, regional or national regulations.

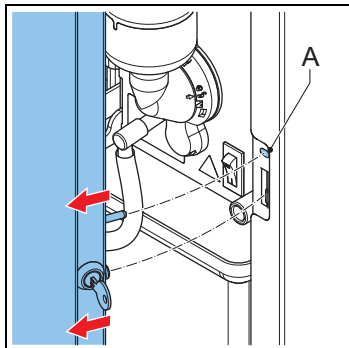
**WARNING**

Make sure the main switch and operating button are freely accessible.

Animo is always willing to discuss improving the value of its machines to users by means of modifications or alterations. Refer to 'Further help and information'.

1.5 Safety devices

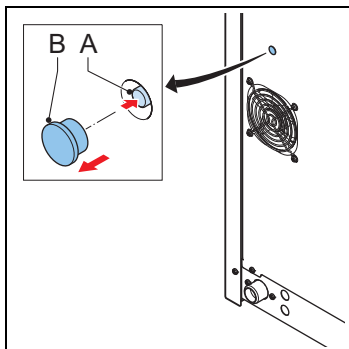
1.5.1 Door switch



The door switch (A) automatically switches off the machine when the door is opened.

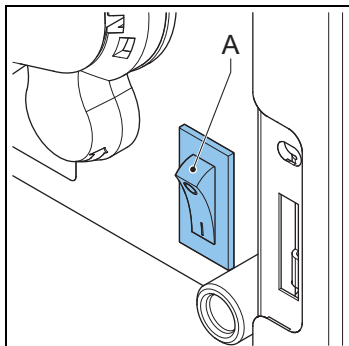
1.5.2 Temperature safety device

The temperature safety device turns off the heating element if the temperature is too high. It prevents the machine from boiling dry. The temperature safety device can be operated manually.



- 1 Remove the cap (B).
- 2 Press the reset button (A).

1.5.3 On/Off switch



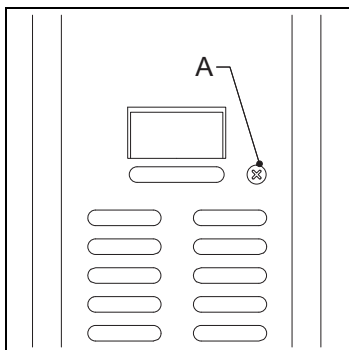
The on/off switch (A) puts the machine in the on/off position. The machine can still be charged after the machine is switched off. Unplug the machine to make sure that the machine is entirely uncharged.



WARNING

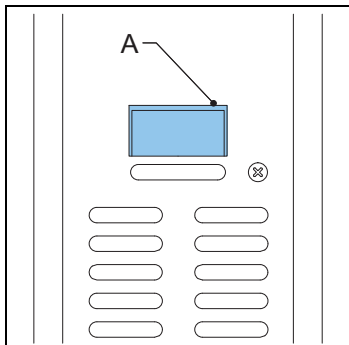
The main power switch does not switch off all internal parts. Always disconnect the machine from the electricity before opening it.

1.5.4 Cancel button



The cancel button (A) cancels or stops the selected recipe.

1.5.5 Display



The display shows technical malfunction with error codes. The display also provides additional user information or warnings.

1.6 Safety precautions

1.6.1 General safety precautions

- Make sure that the environment around the machine is dry, clean and lit sufficiently well;
- Keep away from moving parts;
- Use Animo replacement parts only.
- Use Animo recommended products only.

1.6.2 During installation

- Observe local regulations and use approved materials and parts.
- Do not place the machine in an area with temperatures below 0 °C.
- Do not place the machine in an area where a water jet could be used.
- Place the machine at work top height on a firm and flat surface.
- Plug the machine into a safety-grounded power outlet.
- Make sure the machine does not leak.
- Check if the details on the type plate correspond to the country.

1.6.3 During normal operation

- Inspect the machine for damage before use.
- Do not tilt the machine.
- Do not submerge or hose down the machine.
- Do not use sharp objects to operate the machine.
- Keep the operating controls free of dirt and grease.
- Switch off the machine and unplug the water supply when the machine is not used for a longer period of time.

1.6.4 During maintenance and repair

- Perform regular maintenance on the machine.
- Wear protective gloves when performing maintenance.
- Do not clean the machine using a water jet.

- Do not leave the machine during maintenance.
- Make sure that the repairs are performed by trained and authorised personnel only.
- Unplug the machine to perform maintenance regarding error messages.

**WARNING**

To entirely uncharge the machine, unplug the machine.

1.6.5 Replacement instructions

- If the power supply cord is damaged:
 - If a separate supply cord is delivered with the machine, replace it by a new supply cord in order to avoid a hazard. Use Animo replacement parts only.
 - If the machine is delivered with a fixed supply cord, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always use the new hose-set supplied with the machine. Old hose-sets or other hose-sets should not be used.

**WARNING**

To entirely uncharge the machine, unplug the machine.

1.7 Users**1.7.1 Personnel qualifications**

- The machine is designed only for personnel being 14 years or older. Consider the respective national regulations for occupational safety and health.
- The machine must not be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision.
- Only personnel who have been given permission are allowed to work with the machine.
- All personnel must only carry out the work they have been trained to perform. This applies to both maintenance work and the normal machine operation.
- All personnel working with the machine must have free access to the applicable manuals.
- The operators must be familiar with all situations that may occur so that they can act rapidly and effectively in the event of emergencies.

1.7.2 Personal and food hygiene

The machine processes drinks for human consumption. So the highest standards of hygiene are to be maintained within the process area.

**Caution**

As an operator, you should have received training in personal and food hygiene from your employer(s). If you have not, do not use the machine or enter the process area. Arrange training with your supervisor or training manager. Working in the process area without a good understanding of hygiene can lead to contamination of drinks.

- Wash your hands thoroughly before entering the process area.
- Remove your watch and any loose jewellery before entering the process area.
- Make sure that the machine is cleaned regularly.

1.8 Directives

This machine meets the following EC directives:



EMC directive: 2004/108/EC
Low voltage directive: 2006/95/EC
Machinery directive: 2006/42/EC



RoHS directive: 2002/95/EC
WEEE directive: 2002/96/EC



Food contact directive: 1935/2004/EC

1.9 Guarantee

The guarantee provisions that apply to this machine are part of the general terms of delivery.

1.10 Disposal

The use and maintenance of the machine includes no environmental dangers. Most parts can be disposed in the regular way.



Note

Ensure compliance with local legislation, regulations, instructions and precautions concerning health, safety and environment.

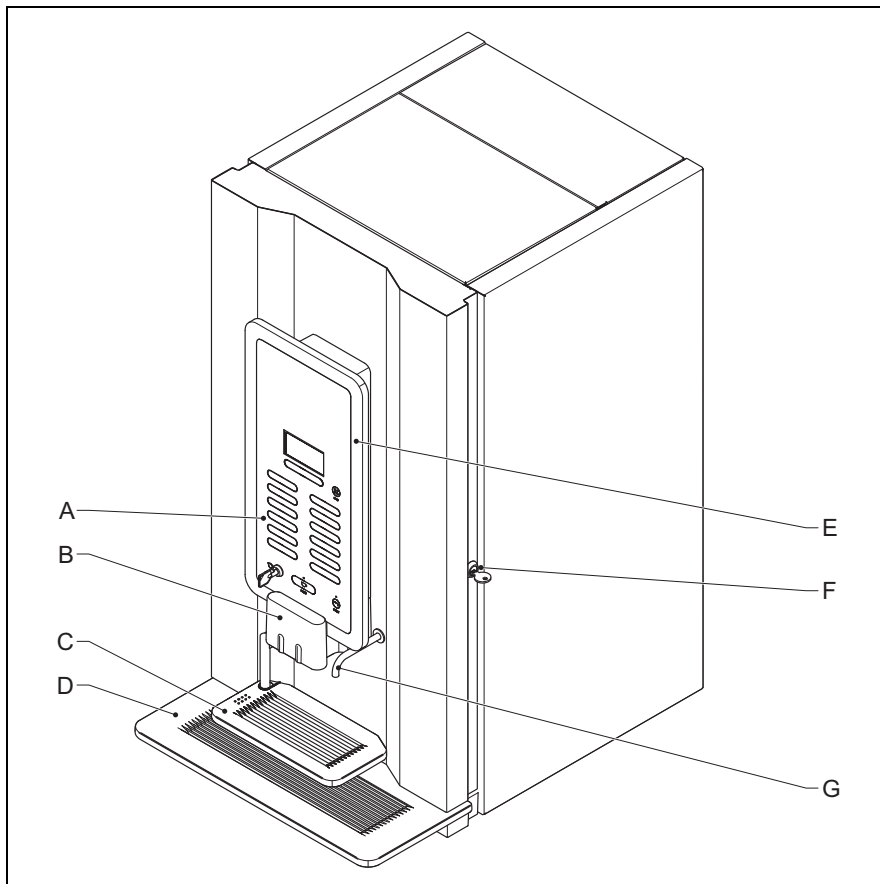
1.11 Further help and information

Animo is committed to provide the highest level of support to users and operators of its products. Contact the dealer for information regarding settings, maintenance and repair work, which is not included in this document.

2 Description

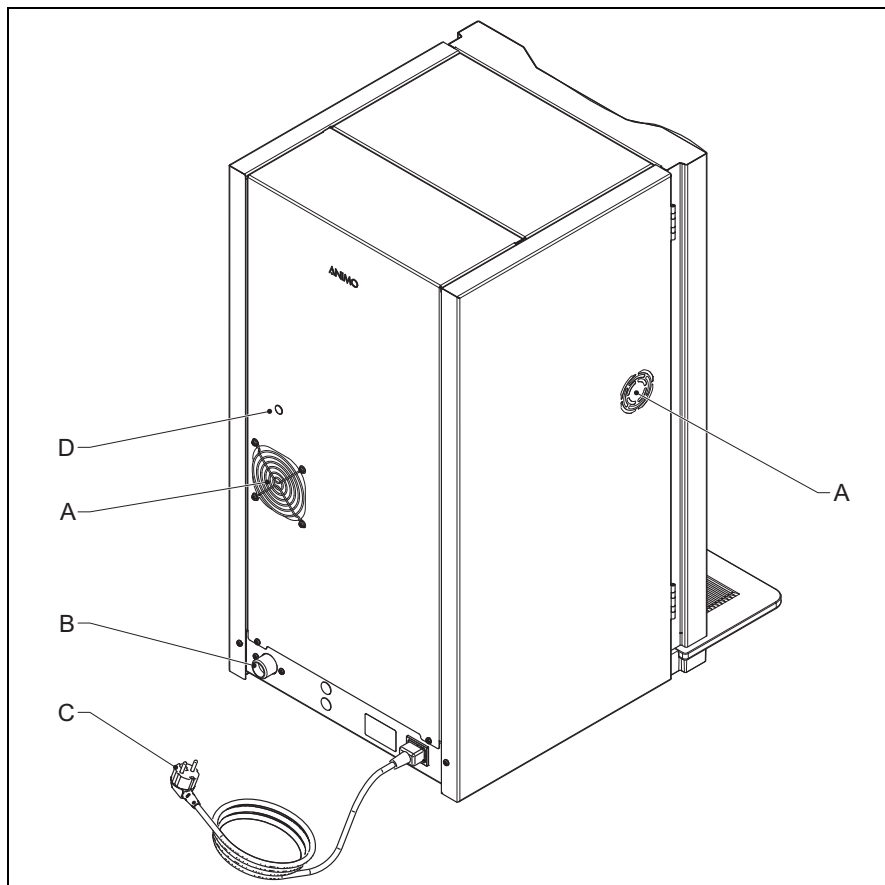
2.1 Overview

2.1.1 Front

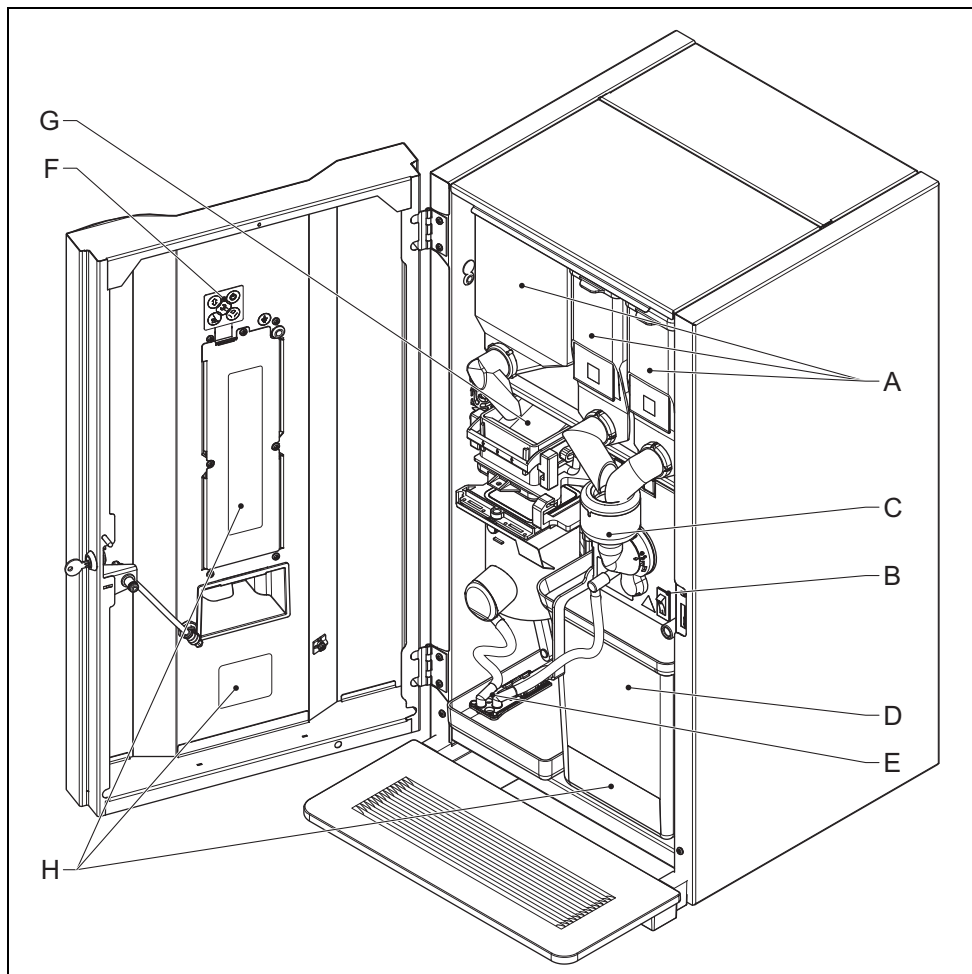


- A:** Control panel
- B:** Outlet
- C:** Tray
- D:** Drip tray
- E:** OptiLight
- F:** Door lock
- G:** Water outlet

2.1.2 Back



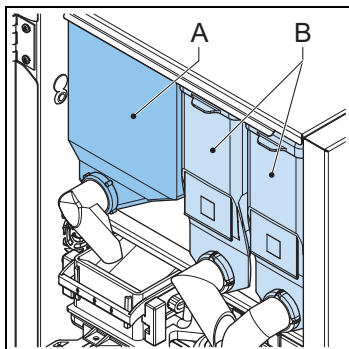
- A:** Fan
- B:** Water connection
- C:** Power cord
- D:** Temperature safety device

2.1.3 Inside

- A:** Canisters
- B:** On/off switch
- C:** Mixer
- D:** Waste bin
- E:** Outlet
- F:** Control panel
- G:** Brewer
- H:** Cleaning instructions sticker

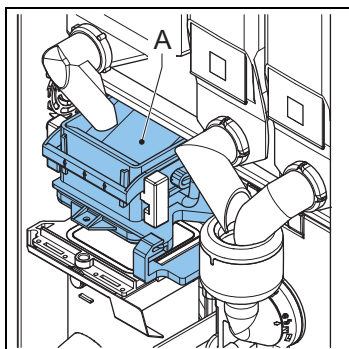
2.2 Working principle

2.2.1 Canisters



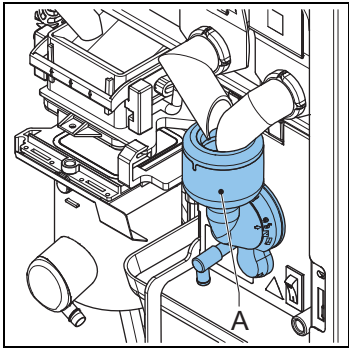
The canisters contain fine grind coffee (A) and instant products (B).

2.2.2 Brewer



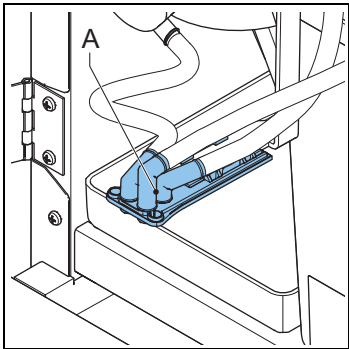
The brewer (A) receives the product from the canister. The product is made by vacuuming hot water through the filter. The brewer piston transfers the product to the outlet. A wiper transfers the residue to the waste bin.

2.2.3 Mixer



The mixer (A) mixes the instant products with hot water and transfers the product to the outlet.

2.2.4 Outlet



The outlet (A) transfers the product into the cup or jug.

2.3 Specifications

2.3.1 Standard machine

Item	Specification
Machine dimensions	402 x 570 x 770 mm
Weight: empty/full	35/47 kg
Pressure	2-10 bar
Water inlet temperature	5-60 °C
Water hardness	> 5 °dH
Water acidity	6.5 < pH < 8.5
Boiler volume	3 l
Boiler heating time	5 min

Item	Specification
Boiler temperature	95 °C
Acoustic pressure	< 70 dB(A)

2.3.2 Electrical system

Item	Specification
Voltage	220-240 V
Frequency	50-60 Hz
Power	2275 W
Heating element power	2200 W
Fuse	10 A

2.3.3 Power consumption (according to EVA - EPM standard)

Item	Specification
Reaching operating temperature (HU)	244 Wh
Operating mode without dispensing (IM)	70 Wh/Litre
Operating mode with dispensing (ECPL)	105 Wh/Litre
Standby (ESM)	0 Wh
Heat up from standby (HU-ESM)	150 Wh

2.3.4 Capacities - Coffee

Item	Specification
Hour capacity per cup of 120 ml	125 cups
Preparation time per cup of 120 ml	29 sec
Preparation time per jug of 12 x 120 ml cups	6 min

2.3.5 Capacities - Cocoa

Item	Specification
Hour capacity per cup of 120 ml	300 cups
Preparation time per cup of 120 ml	12 sec

2.3.6 Capacities - Hot water

Item	Specification
Hour capacity per cup of 120 ml	360 cups
Preparation time per cup of 120 ml	8 sec

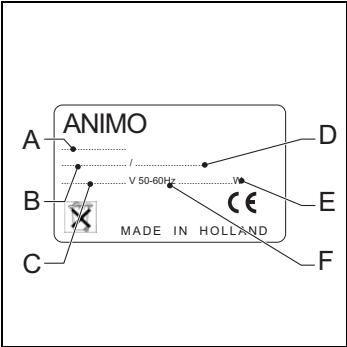
2.3.7 Capacities - Cold water

Item	Specification
Hour capacity per cup of 120 ml	80 cups
Preparation time per cup of 120 ml	3 sec
Preparation time per jug of 6 x 120 ml cups	32 sec

2.3.8 Ambient conditions

Item	Specification
Temperature	0 °C < T < 40 °C
Relative humidity	80%

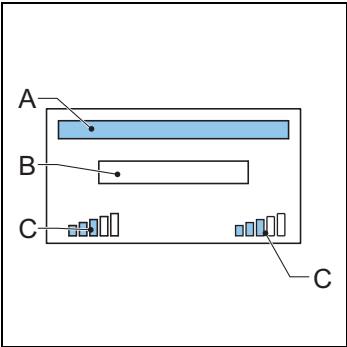
2.3.9 Type plate



- A:** Model number
- B:** Article number
- C:** Supply voltage [V]
- D:** Machine number
- E:** Power [W]
- F:** Frequency [Hz]








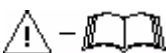



2.4 Display

2.4.1 Main Screen



- A:** Product name area
- B:** Instruction/Message area
- C:** Strength icon

2.4.2 Display icons

Icon	Name	Description
	Rinsing	The machine is rinsing. The machine must be rinsed.
	Waste Bin Missing	The waste bin is missing.
	Waste Bin Full	The waste bin is full.
	Boiler Heating	The boiler is heating up.
	Boiler Filling	The boiler is filling up.
	Door Open	The door of the machine is open.
	Drip Tray Full	The drip tray is full.
	Error	The machine generated an error.
	Standby	The machine is on standby.
	Cleaning	The machine must be cleaned.
	Replace brewer filter	The brewer filter must be replaced.

2.5 Configuration menu

2.5.1 Main menu

Screen	Title	Level	See
0	Main	Operator	2.4.1
1.0	Free dispensing	Operator	2.5.2

Screen	Title	Level	See
1.1	Clock	Operator	2.5.3
1.2	Switching times	Operator	2.5.4
1.3	Recipe counters	Operator	2.5.5
1.4	Quick recipe	Operator	2.5.6
1.6	Software and hardware	Operator	2.5.7
1.7	PIN-code	Service	2.5.8
1.8	OptiLight	Operator	2.5.9
1.9	Contrast	Operator	2.5.10
1.10	Cup sensors	Operator	2.5.11

2.5.2 Free dispensing

Screen	Item	Description
1.0	Free dispensing	To activate free dispensing on machines with a payment system [yes no]

2.5.3 Time

Screen	Item	Description
1.1.0	Time	To set the time [hour:min]
1.1.1	Date	To set the date [dd - mm - yyyy]

2.5.4 Switching times

Screen	Item	Description
1.2.0	Mo-Fri	To set the on and off time from Mondays until Fridays [hour:min] 00:00 = not active. To set the pricing time from Mondays until Fridays [hour:min]. 00:00 = not active. To set the price choice from Mondays until Fridays [price low/free]. Available if pricing time is active. There are 3 switching times available.
1.2.1	Sa	To set the on and off time on Saturdays [hour:min] 00:00 = not active. To set the pricing time on Saturdays [hour:min]. 00:00 = not active. To set the price choice on Saturdays [price low/free]. Available if pricing time is active. There are 3 switching times available.
1.2.2	Su	To set the on and off time on Sundays [hour:min] 00:00 = not active. To set the pricing time on Sundays [hour:min]. 00:00 = not active. To set the price choice on Sundays [price low/free]. Available if pricing time is active. There are 3 switching times available.
1.2.3	Energy safe mode	To activate and set the energy safe mode: active / not active, backlight on/off, OptiLight on/off and boiler temperature in energy safe mode. See 2.6.

2.5.5 Recipe counters

Screen	Item	Description
1.3.0	Recipe 1-12	To show the amount of free, paid-low rate, paid-high rate, test recipes, tokens, jug and total cups [0-99999 cups].
1.3.1	Recipe total	To show the total amount of free, paid-low rate, paid-high rate, test recipes, tokens, jug and total cups [0-99999 cups].
1.3.2	Service counters	To show the amount of rinsing of the brewer and mixer [0-99999].
1.3.3	Reset counters	If available, to reset all counters.
1.3.4	Save counters	To save counters.

2.5.6 Quick recipe¹

Screen	Item	Description
1.4.0-11	Recipe: <recipe name>	To set the volume, strength of coffee, cocoa, topping and sugar per recipe.

2.5.7 Software and hardware

Screen	Item	Description
1.6.0	Software	To show the software version.
1.6.1	Hardware	To show the hardware version [main print/interface print.

2.5.8 PIN-code²

Screen	Item	Description
1.7	PIN-code	To enter the service menus.

2.5.9 OptiLight

Screen	Item	Description
1.8.0	Red	To set the amount of red in the colour [0-100%].
1.8.1	Green	To set the amount of green in the colour [0-100%].
1.8.2	Blue	To set the amount of blue in the colour [0-100%].
1.8.3	Random	To show all colours of the complete colour spectrum [0-60 min]. 0 = not active.

2.5.10 Contrast

Screen	Item	Description
1.9	Contrast	To set the contrast of the display [0-100%].

2.5.11 Cup sensors

Screen	Item	Description
1.10.1	Cup sensor left	To set the cupsensor left [Yes/No].

1. The quick recipe menu is only available if it has been activated by the service engineer.

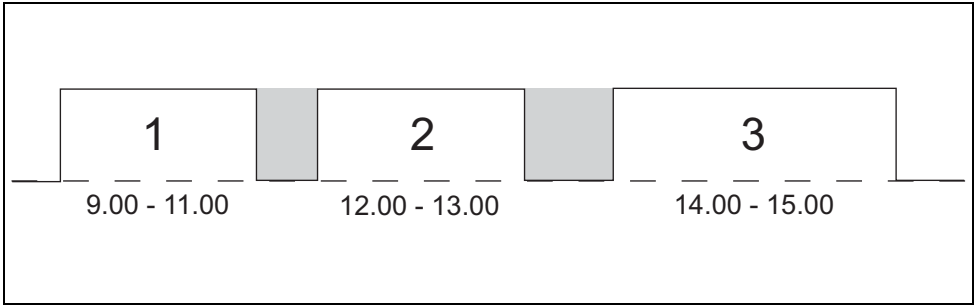
2. For service personnel only.

Screen	Item	Description
1.10.2	Cup sensor right	To set the cupsensor right [Yes/No].

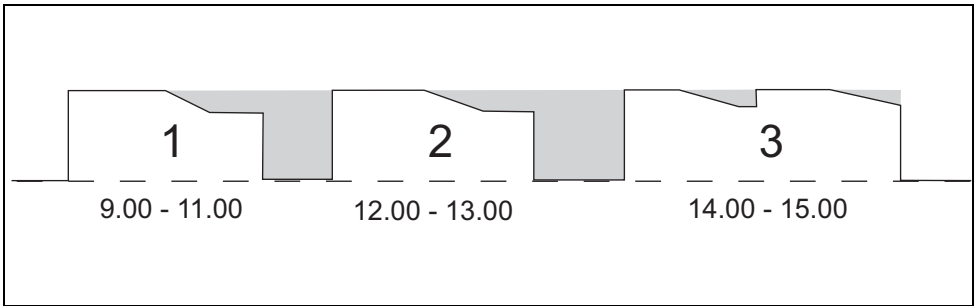
2.6 Energy safe mode

The machine in energy safe mode uses less energy. The recipe buttons are still active and the boiler cools down in steps of 5 °C. After choosing a recipe the machine needs some time to heat up the boiler.

Example:
Three set switching times



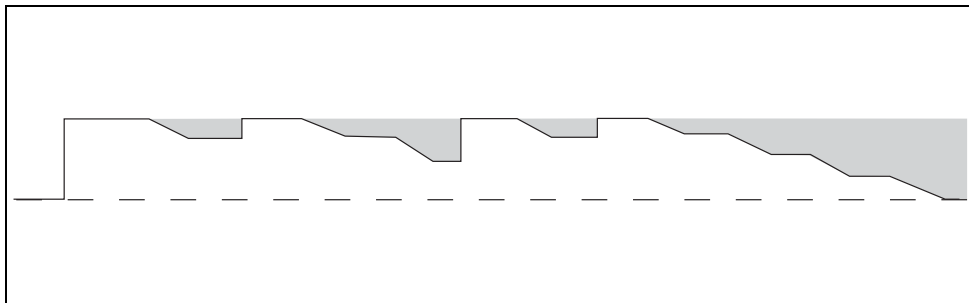
The machine switches on at 9.00/12.00/14.00 automatically. The machine is on standby at 11.00/13.00/15.00. During standby mode the control panel is switched off and the boiler temperature drops to the set boiler temperature.



If the machine is switched on after being on standby and there is no dispensing, the machine will be in energy safe mode after 30 min. The temperature of the boiler drops every 30 min. with 5 °C. If there is dispensing after 2 hours the machine is reactivated. The machine uses less energy if there is no dispensing or is left switched on.

Energy safe mode with three set switching times

Energy safe mode without switching times



If the machine is switched on and there is no dispensing, the machine will be in energy safe mode after 30 min. The temperature of the boiler drops every 30 min. with 5 °C. If there is dispensing after 2 hours the machine is reactivated. The machine uses less energy if there is no dispensing or is left switched on.

3 Transport & Installation

3.1 Transport

3.1.1 General

When the machine and its additional equipment is delivered:

- Check the machine for possible transport damage.
- Make sure the delivery is complete. Refer to the sales and delivery conditions.

3.2 Installation



Caution

- Use a filter system with a water softener if the tap water has been chlorinated or is too hard. This increases the quality of the drink and will ensure that you do not have to descale the machine too often.
- Do not place the machine in an area with temperatures below 0 °C.
- Only use the supplied hose-set.

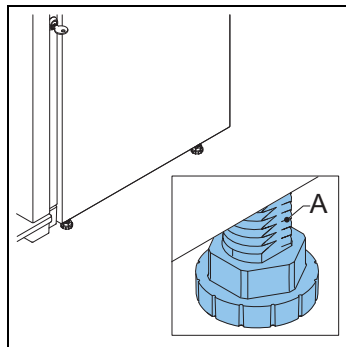
3.2.1 Package contents

The machine is supplied with the following accessories:

- 1x coffee residue litter bin
- 1x drip tray + grid
- 2x door key
- 2x bean canister key
- 1x door pin
- 2x jug lock key
- Recipe strips
- Ingredient stickers
- Strength strips
- 1x power cord
- 1x connection hose
- 1x bowl
- 1x filter disassembly tool
- 1x coffee cleaner (sachet)
- 1x extra permanent filter
- 1x cleaning brush
- 1x user manual
- 1x product registration card

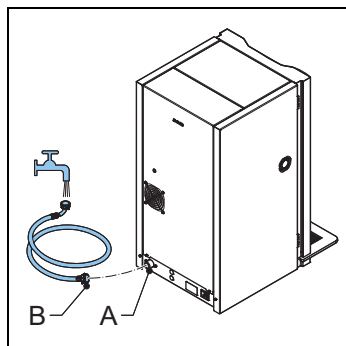
3.2.2 Positioning

- 1 Place the machine at work top on a firm, flat surface.
- 2 If available, place the machine on a base cabinet.
- 3 Make sure that the area on the left of the machine is at least 11 cm to open the door.
- 4 Make sure that the area above the machine is at least 22 cm to remove and/or refill the canisters.
- 5 Turn one of the feet (A) to level the machine.

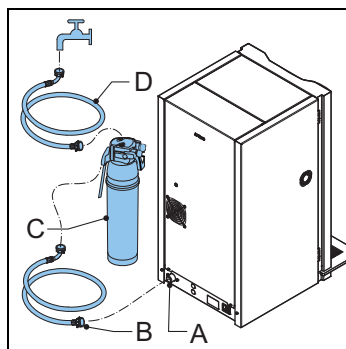


3.2.3 Water connection

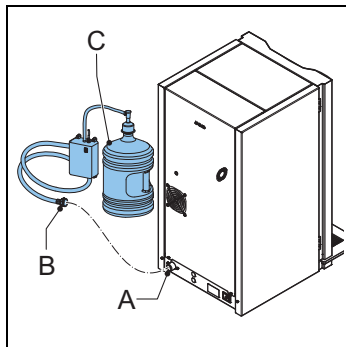
- 1 Connect the machine (A) to a tap (B) with air valve.
- 2 Open the tap and check for leakage.



- 3 If necessary, connect the machine (A) with the hose (B) to the filter system (C) and connect the filter system with the hose (D) to a tap.

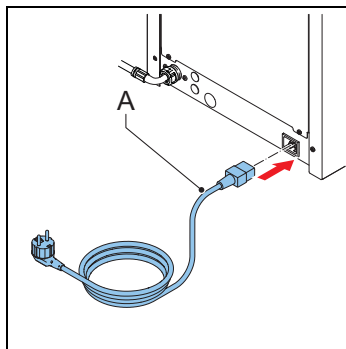


- 4 If necessary, connect the machine (A) with the hose (B) to the stand-alone pump set (C).
- 5 Make sure that the minimal water pressure is not below 2 bar (at 5 l/min flow pressure).



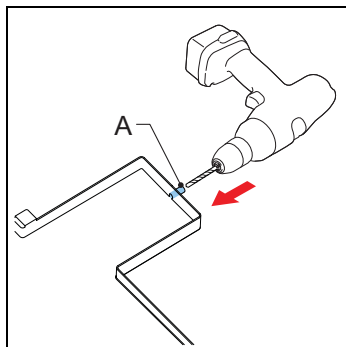
3.2.4 Electrical connection

- 1 Connect the power cord with the machine.



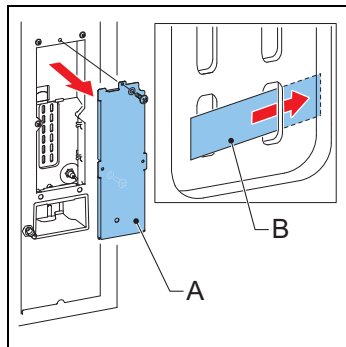
3.2.5 Drip tray discharge

- 1 Open the drip tray discharge (A) with a drill (Ø 6 mm).
- 2 Connect a waste hose to the drip tray.



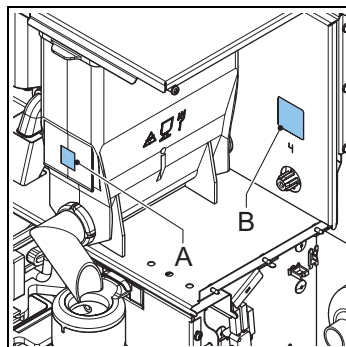
3.2.6 Applying the recipe strips

- 1 Open the machine door.
- 2 Remove the screws and remove the cover (A).
- 3 Insert the recipe strip (B).



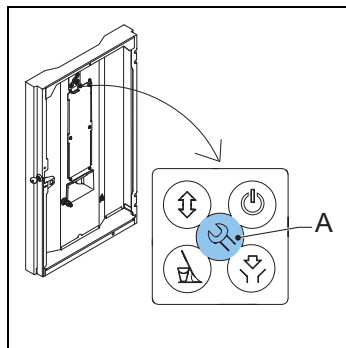
3.2.7 Applying the ingredient stickers

- 1 Open the machine door.
- 2 Place the stickers as shown (A & B).

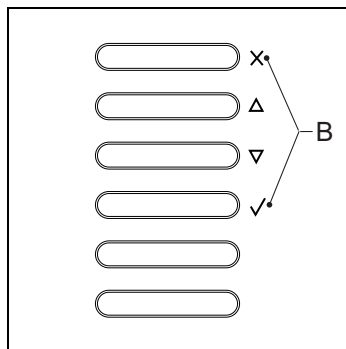


3.2.8 Setting the software for first use

- 1 Open the machine door.
- 2 Press the configuration menu button (A).



- 3 Use the recipe buttons (B) to navigate through the menu.
- 4 Select clock to set the time and date.
- 5 Select switching time / energy save mode to set the mode.
- 6 Select OptiLight to set the colour setting.



3.2.9 Using the machine for the first time

- 1 Plug the machine into an earthed socket.
- 2 Switch on the machine and follow the instructions on the display.
- 3 Place a bowl (min. 1.5 l) under the outlet.
- 4 Select a recipe and press the start dispensing button.
- 5 Check whether the taste and quantity is as desired.
- 6 Repeat the previous steps for every recipe to ensure all recipes are as desired.
- 7 If the taste or quantity is not as desired, inform your dealer.

4 Operation



WARNING

- Inspect the machine for damage before use.
- Do not submerge or hose down the machine.
- Do not use sharp objects to operate the buttons.
- Keep the operating controls free of dirt.
- Unplug the machine and unplug the water supply when the machine is not used for a longer period of time.



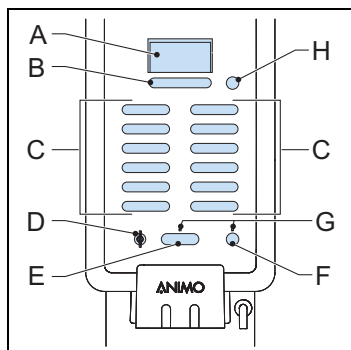
Note

The energy safe mode is activated by default.

Only use the following products:

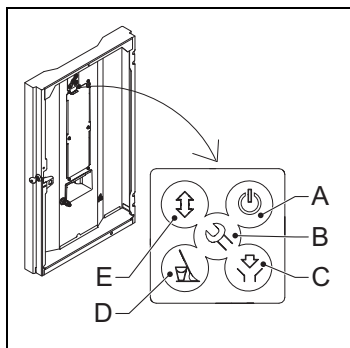
- Fine grind coffee
- Instant products
- Sugar suitable for vending machines

4.1 Overview control panel



- A:** Display
- B:** Strength buttons
- C:** Recipe selection buttons / Cancel button / Navigation buttons / Confirm button
- D:** Jug lock
- E:** Recipe dispensing button
- F:** Water dispensing button
- G:** Dispensing LED
- H:** Stop button

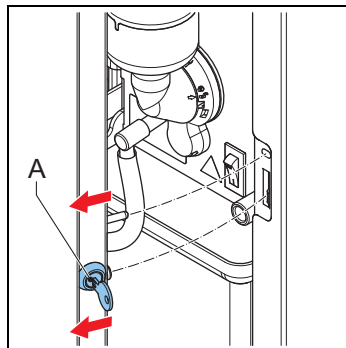
4.2 Overview control panel (inside)



- A:** Standby button
- B:** Configuration menu button
- C:** Cleaning button
- D:** Rinsing button
- E:** Brewer open / close button

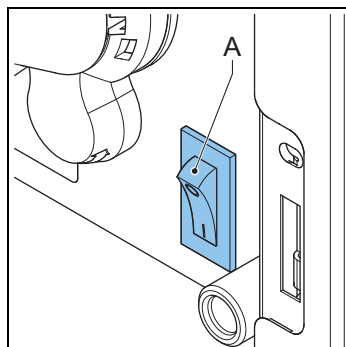
4.3 Opening the door

- 1 Place the key in the door lock (A).
- 2 Turn the key and open the machine door.



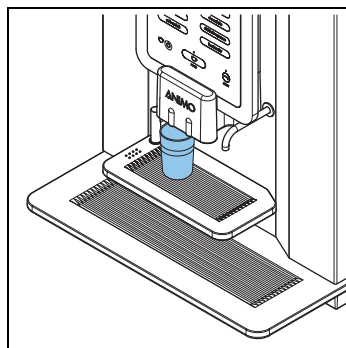
4.4 Switching on and off

- 1 Open the machine door.
- 2 Press the on/off switch (A) to switch the machine on or off.



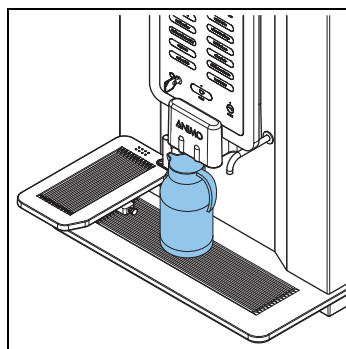
4.5 Start dispensing cups

- 1 Place a cup on the tray.
- 2 Press a recipe or press the hot water button. The dispensing LED starts to flash.
- 3 If required, press the strength button to set the strength of the coffee, milk and chocolate.
- 4 Press the start dispensing button.



4.6 Start dispensing jugs

- 1 Place the key into the jug lock.
- 2 Turn the key to activate the jug mode.
- 3 Turn away the tray.
- 4 Place a jug on the drip tray.
- 5 Press a recipe or press the hot water button
- 6 If required, press the strength button to set the amount of cups for 1 jug.
- 7 Press the start dispensing button.



4.7 Stop dispensing cups or jugs

- 1 Press the stop button.

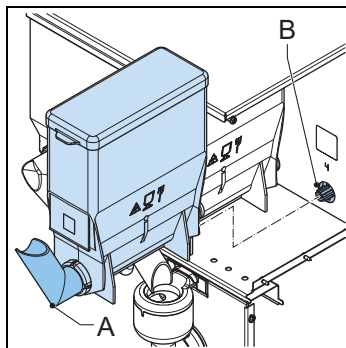


Caution

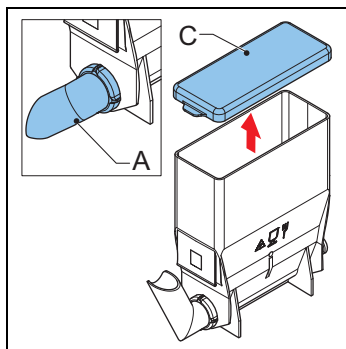
Do not pull away a cup or jug. A running cycle will still have to be finished first.

4.8 Filling the instant canisters

- 1 Open the machine door.
- 2 Turn the canister's outlet upwards (A).
- 3 Lift the canister from the socket and pull it out from the rotor (B).

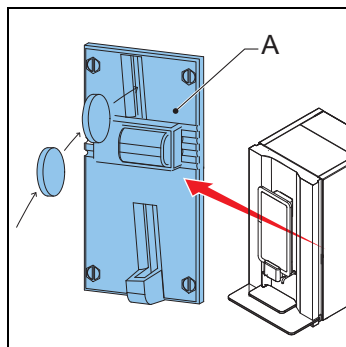


- 4 Remove the cover (C).
- 5 Fill the instant canister. Make sure that you do not overfill the instant canister.
- 6 Replace the cover.
- 7 Replace the canister into the socket.
- 8 Make sure the canister locks into place with the pin in the hole.
- 9 Turn the canister's outlet downwards (A).
- 10 Close the machine door.



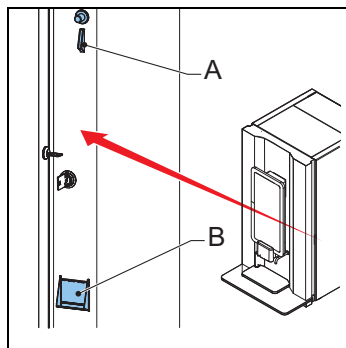
4.9 Using the coin mechanism (optional)

- 1 Place a cup on the tray.
- 2 Press a recipe or press the hot water button.
- 3 Insert the correct amount of money. The dispensing LED starts to flash if sufficient money is inserted.
- 4 Press the strength button to set the strength.
- 5 Press the start dispensing button.



4.10 Using the coin changer (optional)

- 1 Place a cup on the tray.
- 2 Press a recipe or press the hot water button.
- 3 Insert the correct amount of money (A). The dispensing LED starts to flash if sufficient money is inserted.
- 4 Press the strength button to set the strength.
- 5 Press the start dispensing button.
- 6 If required remove the change from the machine (B).



5 Maintenance

5.1 Cleaning and disinfecting detergents



WARNING

- Do not use other chemicals unless it is approved by Animo.
- Do not put the machine parts in a dishwasher except for the instant canister.
- Dry the canister thoroughly before replacing it.

Purpose	Product	Remarks
Mixer cleaning	Coffee cleaner (sachets)	art. no. 49009
Brewer cleaning		
Brewer filter cleaning	Brewer filter cleaner (can)	art. no. 00002

5.2 Cleaning

5.2.1 Daily cleaning

Machine part	Dishwasher proof	See
Brewer	No	5.2.4
Mixer	No	5.2.4
Waste bin	No	5.2.8
Drip tray	No	5.2.10

5.2.2 Weekly cleaning

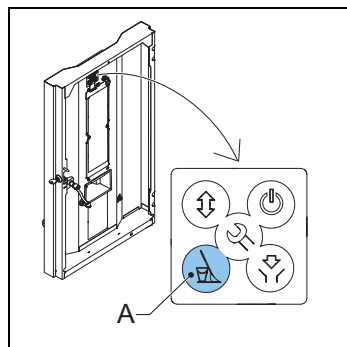
Machine part	Dishwasher proof	See
Brewer	No	5.2.5
Mixer	No	5.2.11
Outlet	No	5.2.13
Exterior & Interior	No	5.2.9

5.2.3 Monthly cleaning

Machine part	Dishwasher proof	See
Instant canister	Yes	5.2.12
Replace brewer filter	No	5.2.6

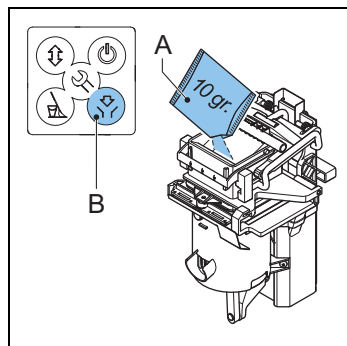
5.2.4 Using the rinsing program

- 1 Open the machine door.
- 2 Press the rinsing button (A) from the control panel on the inside of the machine.
- 3 Close the machine door.
- 4 Place a bowl (min. 1.5 l) under the outlet.
- 5 Follow the instructions on the display.



5.2.5 Using the cleaning program

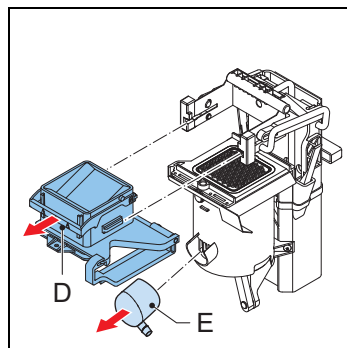
- 1 Open the machine door.
- 2 Put the cleaning product (A) in the brewer chamber.
- 3 Press the cleaning button (B) from the control panel on the inside of the machine.
- 4 Close the machine door.
- 5 Place a bowl (min. 1.5 l) under the outlets.
- 6 Follow the instructions on the display.



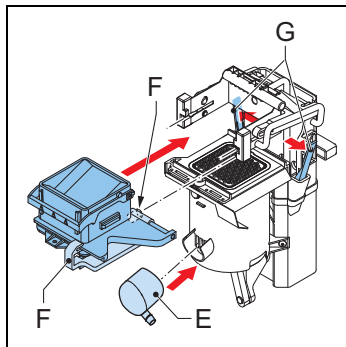
Note

The cleaning program is in progress and will rinse the brewer in three cycles. At the end of the cycle, the brewer chamber moves up.

- 7 Open the machine door.
- 8 Remove and clean the brewer chamber (D).
- 9 Clean the surface of the brewer with the cleaning brush (E).

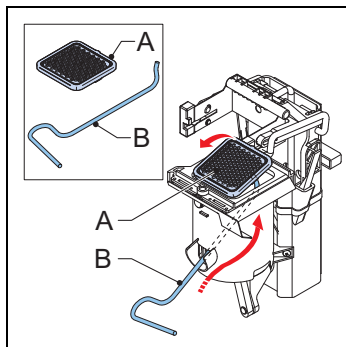
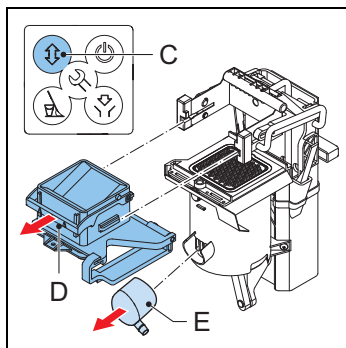


- 10 Remove and clean the coffee outlet (E).
- 11 Make sure the wiper (F) is centered. The wiper should be in between the two arms (G).
- 12 Replace the brewer chamber. Make sure the brewer chamber is connected to its place.
- 13 Replace the coffee outlet (E).
- 14 Close the machine door.
- 15 Press the confirm button. The brewer chamber moves down.

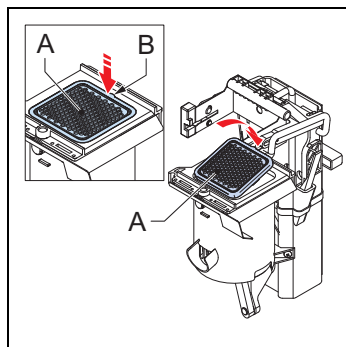


5.2.6 Replacing the filter

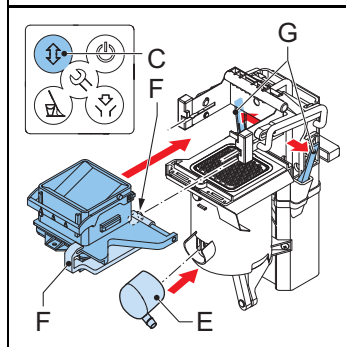
- 1 Open the machine door.
 - 2 Press the Brewer open / close button (C) from the control panel on the inside of the machine. The brewer chamber moves up.
 - 3 Remove the brewer chamber (D).
 - 4 Clean the surface of the brewer with the cleaning brush.
 - 5 Remove the coffee outlet (E).
-
- 6 Use the filter disassembly tool (B) to loosen the filter (A).
 - 7 Remove the filter. You can clean the filter for reuse. Refer to 5.2.7.



- 8 Replace a clean filter (A).
- 9 Make sure the filter is locked to its place (B).



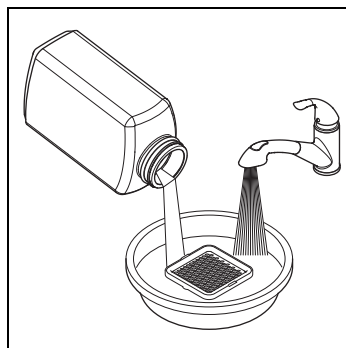
- 10 Make sure the wiper (F) is centered. The wiper should be in between the two arms (G).
- 11 Replace the brewer chamber. Make sure the brewer chamber is connected to its place.
- 12 Replace the coffee outlet (E).
- 13 Press the Brewer open / close button (C) from the control panel on the inside of the machine.
- 14 Close the machine door.
- 15 Press the confirm button. The brewer chamber moves down.



5.2.7 Cleaning the filter

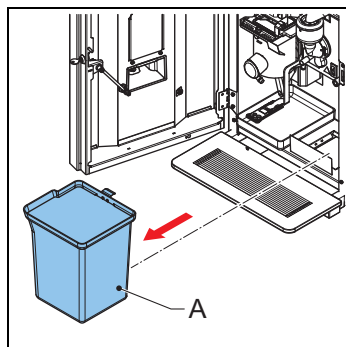
A used filter can be cleaned for reuse.

- 1 Put an amount of brewer filter cleaner in a washing bowl. Add hand warm water 4 times the amount of brewer filter cleaner. Refer to section 5.1 for the correct filter cleaner.
- 2 Put the filter in the washing bowl for at least 8 hours.
- 3 Rinse the filter thoroughly with tap water.



5.2.8 Cleaning/Emptying the waste bin

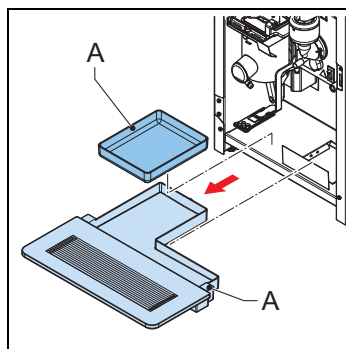
- 1 Open the machine door.
- 2 Lift the outlet. See cleaning instructions sticker on the waste bin (A).
- 3 Take out the waste bin.
- 4 Clean/Empty the waste bin.
- 5 Replace the waste bin.
- 6 Lower the outlet.
- 7 Close the machine door.

**5.2.9 Cleaning the exterior and interior**

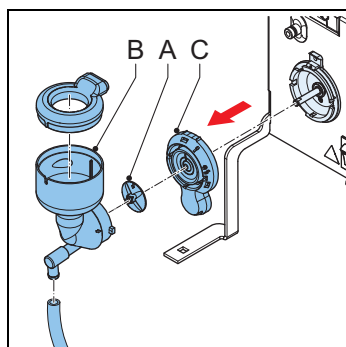
- 1 Clean the exterior and interior with a damp cloth.

5.2.10 Cleaning/Emptying the drip trays

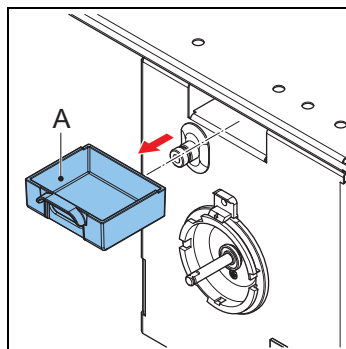
- 1 Remove the drip trays (A) under the machine.
- 2 If required, remove the drip tray hose.
- 3 Clean the drip trays.
- 4 Replace the drip tray hose.
- 5 Replace the drip trays.

**5.2.11 Cleaning the mixer**

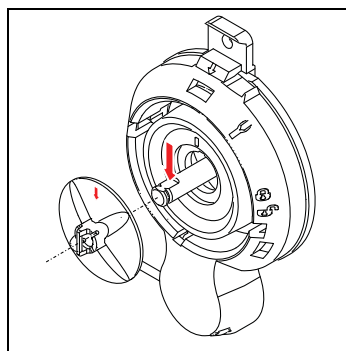
- 1 Turn the canister's outlet upwards.
- 2 Remove the outlet hose from the mixer.
- 3 Turn the mounting ring (C) counterclockwise.
- 4 Take off the mixer housing (B).
- 5 Pull off the mixer fan (A).
- 6 Turn the mounting ring (C) further counterclockwise.
- 7 Remove the mounting ring.
- 8 Clean the parts.



- 9 Remove the dust tray (A).
- 10 Clean and dry the dust tray.
- 11 Replace the dust tray.

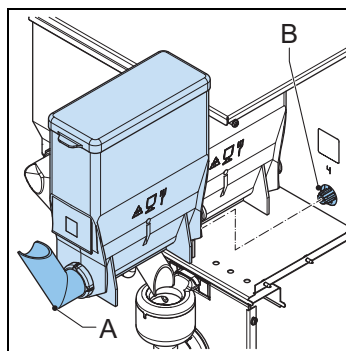


- 12 Replace the mounting ring and turn it clockwise to lock the ring into place.
- 13 Replace the mixer fan. Make sure that the mixer fan locks into place.
- 14 Replace the mixer housing.
- 15 Turn the mounting ring clockwise to lock the mixer into place.
- 16 Replace the outlet hose.

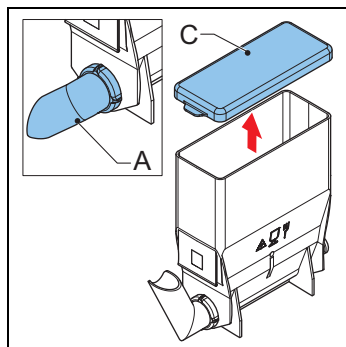


5.2.12 Cleaning the instant canisters

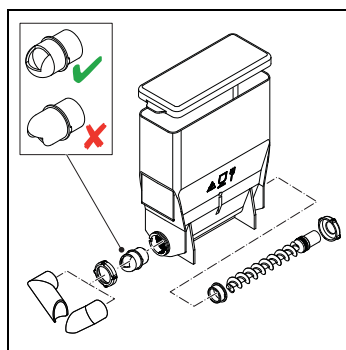
- 1 Open the machine door.
- 2 Turn the canister's outlet upwards (A).
- 3 Lift the canister from the socket and pull it out (B).



- 4 Remove the cover (C).

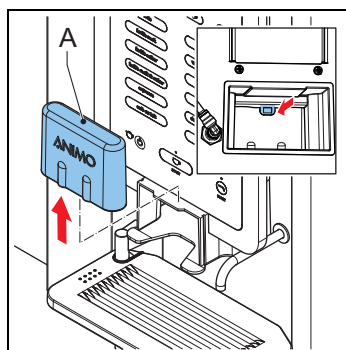


- 5 Clean the instant canister and its parts.
- 6 Dry the parts thoroughly.
- 7 Replace the cover.
- 8 Replace the canister into the socket.
- 9 Make sure the canister locks into place with the pin in the hole.
- 10 Turn the canister's outlet (A) downwards.
- 11 Close the machine door.

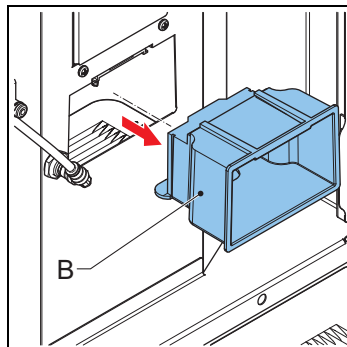


5.2.13 Cleaning the outlets

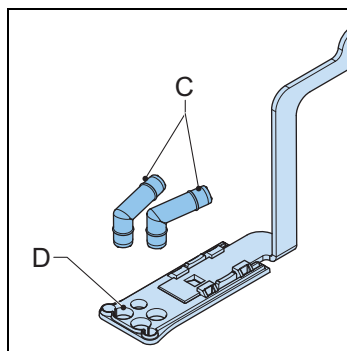
- 1 Open the machine door.
- 2 Remove the outlet front (A) while holding the tab at the back of the front.



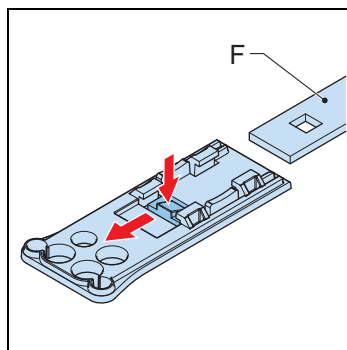
- 3 Take out the outlet housing (B).
- 4 Clean the outlet housing.
- 5 Replace the outlet housing.
- 6 Replace the outlet front.



- 7 Take out the drink outlets (C) from the front piece of the outlet arm (D).



- 8 Remove the front piece from the outlet arm (F).
- 9 Clean the parts.
- 10 Replace the outlet hoses.



6 Troubleshooting

6.1 Error messages

Problem	Possible cause	Correction
E1 Level error	Sensor level problem.	Contact the dealer or service engineer.
E2 Level error	Boiler is filling up too slowly. There is no water pressure or the water tank is empty.	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
E3 Level error	Boiler is not filling up.	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
E4 Brewer error	Brewer has not started from its initial position.	Check whether the brewer is correctly placed into its bracket. Switch the machine off and on.
E5 Brewer error	Brewer has not returned to its initial position.	Check the brewer. Switch the machine off and on.
E6 Boiler temp	Temperature sensor problem.	Contact the dealer or service engineer.
E7 BM error	Brewer motor overload/stuck. The brewer is stuck or fitted incorrectly.	Remove the brewer from the machine, clean and install the brewer correctly. Switch the machine off and on again.
E8 Mixer 2 error	Mixer 2 overload/stuck. Mixer 2 is unclean or incorrectly fitted. The control switched off the outlets.	Remove the mixer from the machine, clean and install the mixer correctly. Check whether the rotor can run freely. Switch the machine off and on again.
E9 Mixer 3 error	Mixer 3 overload/stuck. Mixer 3 is unclean or incorrectly fitted. The control switched off the outlets.	Remove the mixer from the machine, clean and install the mixer correctly. Check whether the rotor can run freely. Switch the machine off and on again.
E10 Valve error	Valve or ventilator overload/stuck. Valve or ventilator outlet overload. The control switched off the outlet.	Contact the dealer or service engineer.

Problem	Possible cause	Correction
E11 Ingr. m. error	Ingredient motor overload/stuck. Ingredient motor outlet overload. The prime mover of one of the outlets is not running smoothly.	Clean the canisters. Refer to 5.2.12. Switch the machine off and on again.
E12 Fan error	Fan overload/stuck. The control switched off the outlets.	Contact the dealer or service engineer.
E13 Mixer group error	Brewer and mixer group overload. The control switched off the outlets.	Clean the mixer rotor. Check whether the rotor can run freely. Switch the machine off and on again.
E14 Exit error	Ingredient motor group overload/stuck. The prime mover of one of the outlets is not running smoothly. The control switched off the outlets.	Clean the canisters. Refer to 5.2.12. Switch the machine off and on again.
	Valve outlet group or fan overload. The control switched off the outlets.	Contact the dealer or service engineer.
E16 Level error	Boiler level suddenly much too low.	Contact the dealer or service engineer.
E17 MDB error	There is no communication between the machine and MDB payment system.	Switch the machine off and on again. Contact the dealer or service engineer.
E18 Mixer FET error	Brewer or mixer motor output still active	Contact the dealer or service engineer.
E19 Output FET error	Ingredient motor, valve or ventilation motor still active	Switch the machine off and on again. Contact the dealer or service engineer.
E20 Software error	Software error	Switch the machine off and on again. Contact the dealer or service engineer.
E21 Boiler timeout	Boiler is not heating.	Contact the dealer or service engineer.

6.2 Display messages

Problem	Possible cause	Correction
Out of order boiler filling	When used for the first time: boiler is still empty, boiler is being filled.	No action required.
Out of order boiler filling	Boiler is not filling up or is filling up too slowly. After 60 seconds the display will show "E3 Level error".	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
Out of order boiler heating	The boiler temperature is too low because too much water is used.	Wait until the boiler temperature has reached the correct level.
Out of order drip tray full	Drip tray is full.	Empty the drip trays.
Out of order waste bin full	Waste bin full.	Empty the waste bin.
Out of order waste bin is missing	Waste bin is missing.	Check the waste bin.
Out of order door open	The door is open.	Close the door or use the door pin.
Out of order stand-by	The machine is on standby.	Remove the standby mode in the configuration menu.
Close door	The door is not closed correctly.	Close the door.
Rinse	The rinsing program has not been carried out.	Carry out the rinsing program. Refer to 5.2.4.
Clean	The cleaning program has not been carried out.	Carry out the cleaning program. Refer to 5.2.5.
Change brewer filter	The brewer filter needs to be replaced by a clean brewer filter.	Refer to 5.2.6.
Service boiler	The boiler needs service.	Contact the dealer or service engineer.
Service brewer	The brewer needs service.	Contact the dealer or service engineer.

6.3 Malfunctions

Problem	Possible cause	Correction
The machine does not work.	Broken fuse.	Check fuses.
	The machine is switched off.	Switch on the machine.
	Broken cable.	Check the power cable.
The machine does not reponse.	The machine is in standby.	Switch off the standby mode.
Bad product taste.	The canister is empty.	Fill the canister.
	The canister is incorrectly positioned.	Position the canister correctly.

Problem	Possible cause	Correction
	The outlet of the canister is blocked.	Clean the outlet of the canister.
	The distributor of the canister does not work.	Check the distributor of the canister or clean the canister.
	Wrong ingredient.	Use the correct ingredient.
	The ingredient is solidified (caked).	Replace the ingredient.
	The mixer is not cleaned.	Clean the mixer.
	The ingredient has expired.	Replace the ingredient.
	The boiler temperature is too low.	Contact the dealer or service engineer.
	The ingredient is damp.	Check the ventilation system and replace the ingredient.



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