

ANIMO

OptiFresh Touch



gebruiksaanwijzing	brugsanvisning
user manual	brukerhåndbok
betriebsanleitung	användarhandbök
mode d'emploi	käyttöohjekirja

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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.



Note

The A-weighted sound pressure level of the machine is below 70 dB.

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 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.

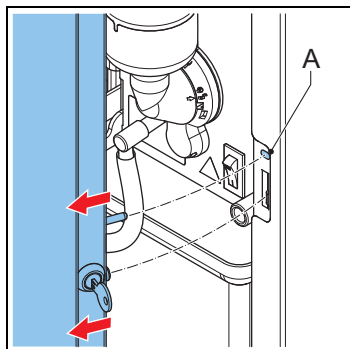
**WARNING**

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" (p. 60).

1.5 Safety devices

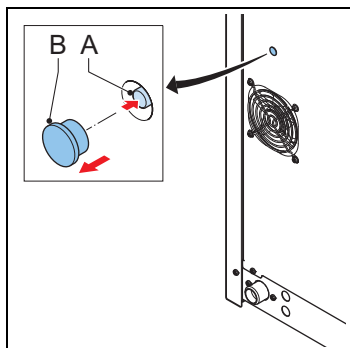
1.5.1 Door switch



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

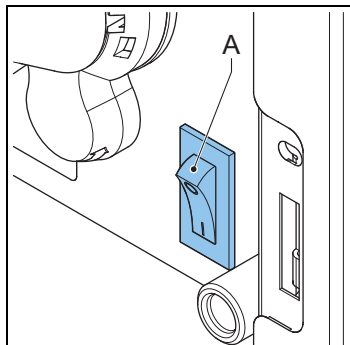
1.5.2 Temperature safety device

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



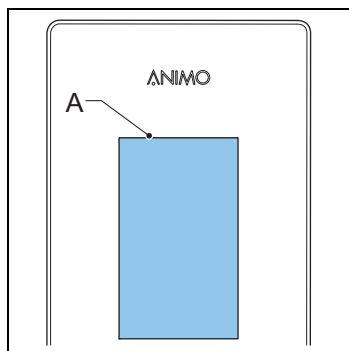
The on/off switch (A) puts the machine in the on/off position. The machine can still be charged after the machine is switched off. Unplug the machine to make sure that the machine is entirely uncharged.



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 Display



The display (A) 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 8 years or older. Consider the respective national regulations for occupational safety and health.
- The machine must not be operated by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless:
 - they are under supervision, or
 - they have been instructed how to use the machine in a safe way, and they understand the hazards involved.
- Children must not play with the machine.
- Cleaning and user maintenance shall not be made by children without 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.

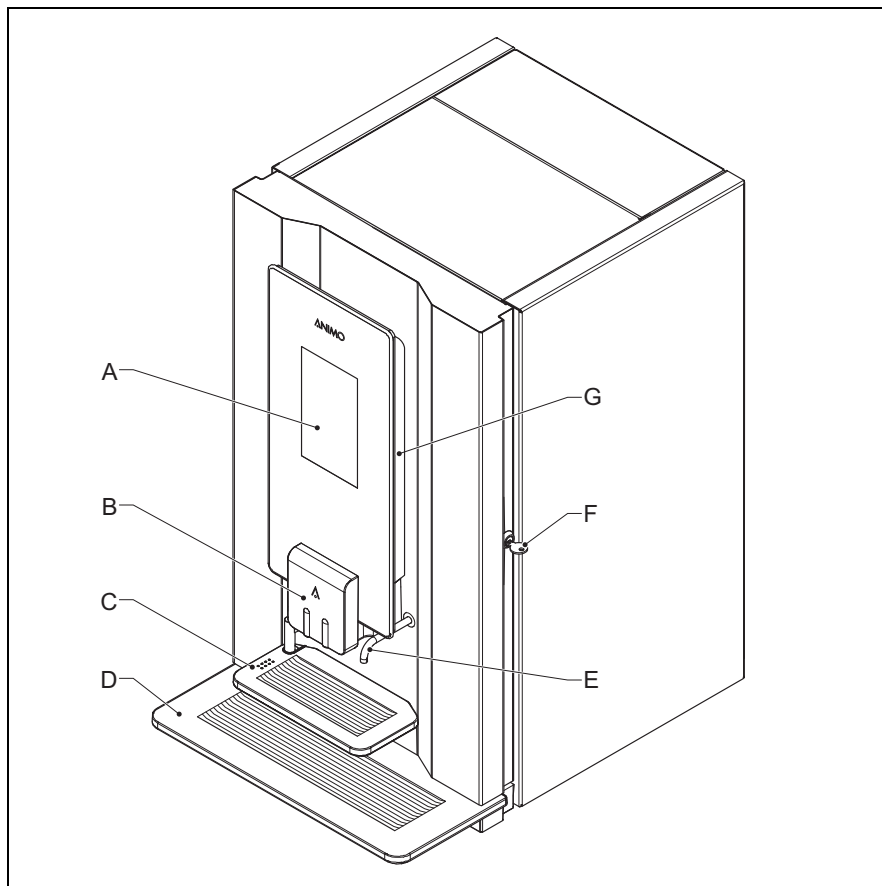
1.11 Further help and information

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

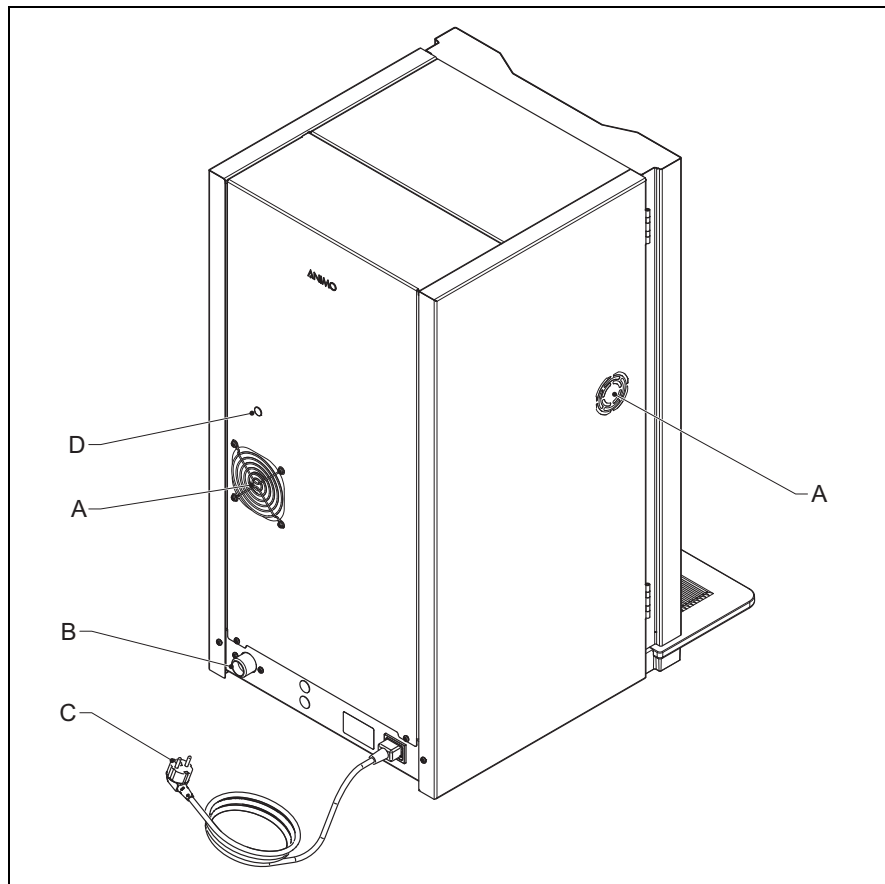
2.1 Overview

2.1.1 Front

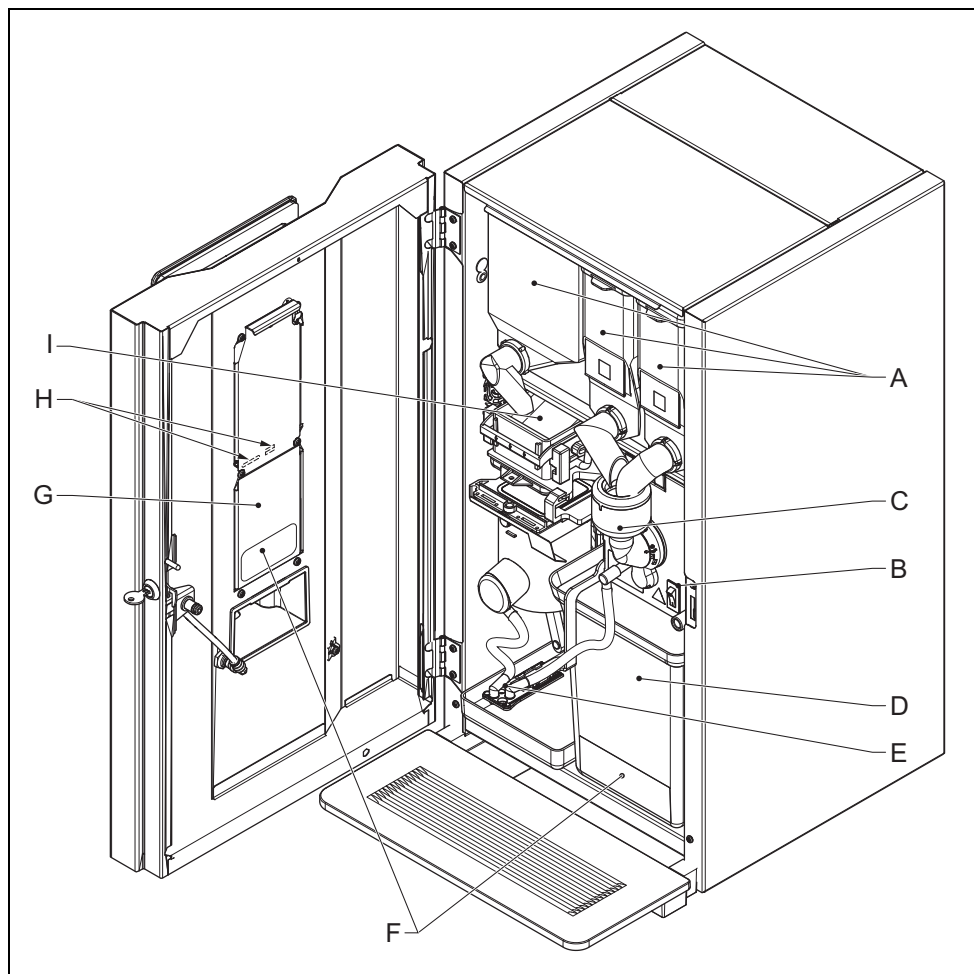


- A:** Touchscreen
- B:** Outlet
- C:** Tray
- D:** Drip tray
- E:** Water outlet
- F:** Door lock
- G:** OptiLight

2.1.2 Back



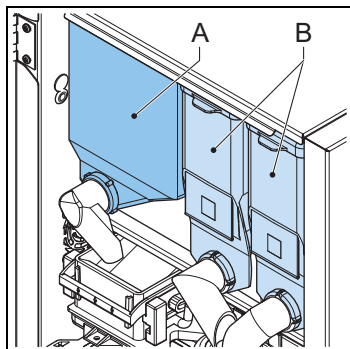
- A:** Fan
- B:** Water connection
- C:** Power cord
- D:** Temperature safety device

2.1.3 Inside

- A:** Canisters
- B:** On/off switch
- C:** Mixer
- D:** Waste bin
- E:** Outlet
- F:** Cleaning instructions stickers
- G:** Cover
- H:** SD card slot and USB port (behind the cover)
- I:** Brewer

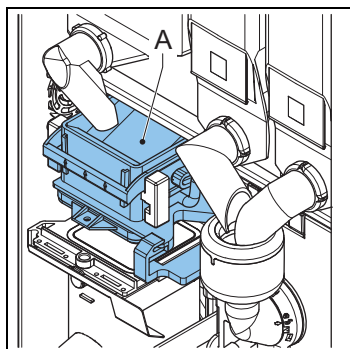
2.2 Working principle

2.2.1 Canisters



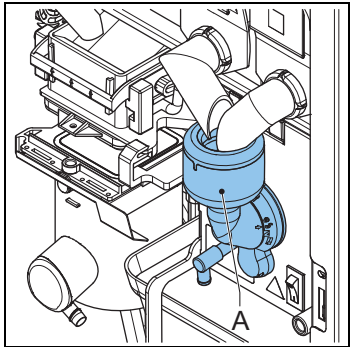
The canisters contain fine grind coffee (A) and instant products (B).

2.2.2 Brewer



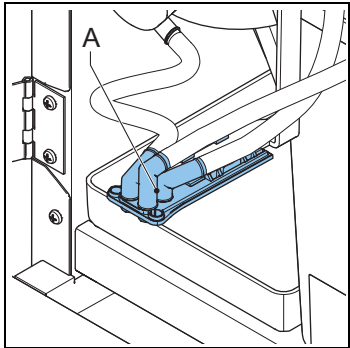
The brewer (A) receives the product from the canister. The product is made by vacuuming hot water through the filter. The brewer piston transfers the product to the outlet. A wiper transfers the residue to the waste bin.

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	7.5 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 Media file specifications



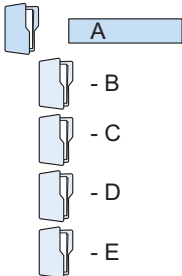
Note

The machine has 400MB of space for media files.

Media	Size in pixels	Data format
Image 	480 x 800	PNG with 24 bit
Video Landscape / with sound 	480 x 270	MPEG-4, Bit rate: max. 500 kbps, image frequency: max. 25 fps

Media	Size in pixels	Data format
Video portrait / with sound 	480 x 800	MPEG-4, Bit rate: max. 500 kbps, image frequency: max. 25 fps
Slide show 	480 x 800	PNG with 24 bits
Logo on cup 	120 x 120	PNG with 24 bit. Transparent

2.3.5 Folder structure for media files on USB or SD

Folder structure	File type
	A. Media
	B. Screensaver
	C. Slideshow
	D. Video
	E. Logo_Cup

2.3.6 Capacities - Coffee

Item	Specification
Hour capacity per cup of 120 ml	125 cups
Preparation time per cup of 120 ml	29 sec

Item	Specification
Preparation time per jug of 12 x 120 ml cups	6 min

2.3.7 Capacities - Cocoa

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

2.3.8 Capacities - Hot water

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

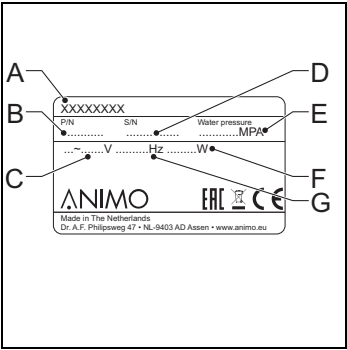
2.3.9 Capacities - Cold water

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

2.3.10 Ambient conditions

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

2.3.11 Type plate



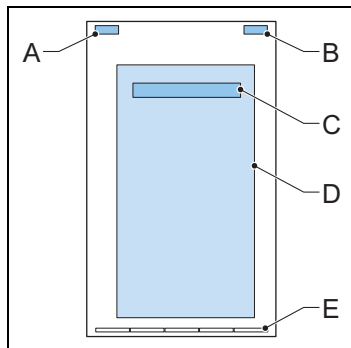
- A: Model number
- B: Article number
- C: Supply voltage [V]
- D: Machine number
- E: Water pressure [MPa]

F: Power [W]

G: Frequency [Hz]

2.4 Touchscreen

2.4.1 Main Screen



A: Optional, shows the brand name

B: Optional, shows the time

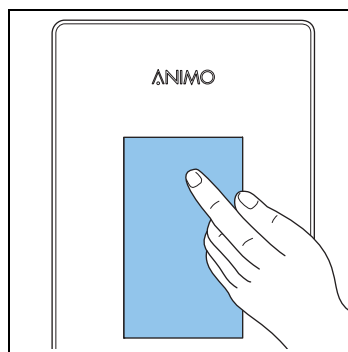
C: Enter the management menu (tap and hold to open the menu)

D: Selection panel














E: Page indicator (navigation bar)







2.4.2 Operate the touchscreen

- 1 Use your finger to tap or swipe on the icons, prompts, or slider bars on the touchscreen.



2.4.3 Icons

Icon	Name	Description
	Service warning	The machine needs urgent service. Turn the machine off and contact your dealer.
	Stand-by	Tap and enter the PIN code to leave this mode.
	ECO - energy safe mode	Tap to leave this mode.
	Start	Confirm your selection.
	Stop	Cancel selection.
	Back button	Return to the selection screen.
	Glass cup	Cup mode. Select a beverage, or confirm your selection.
	Progress bar	Wait.
	Jug	Jug mode. Select a beverage, or confirm your selection.
	Beverage quantity (decrease)	Less beverage.
	Beverage quantity (increase)	More beverage.
	Dot active	Tap to indicate your taste preference on the selection slider bars.
	Dot inactive	Indicates your taste preference on the slider bar.

Icon	Name	Description
	Beverage strength (decrease)	Weaker taste.
	Beverage strength (increase)	Stronger taste.
	Milk quantity (decrease)	Less milk.
	Milk quantity (increase)	More milk.
	Sugar quantity (decrease)	Less sugar.
	Sugar quantity (increase)	More sugar.

2.5 Configuration menu

2.5.1 Main menu



Note

To enter the Operator menu, tap and hold the main message on the main screen. Tap item 0.06 and enter the pincode: 11111.



Note

Tap the arrow icon to go 1 step back. Tap the cross icon to exit the menu.

Screen	Title	Level	See
0	Main	Operator	2.4.1
1.00	Free vend	Operator	2.5.2
1.01	Clock	Operator	2.5.3
1.02	Switching times	Operator	2.5.4
1.03	Recipe counters	Operator	2.5.5
1.04	Quick recipe	Operator	2.5.6
1.06	Software / Hardware	Operator	2.5.7
1.07	Service menu	Service	2.5.8
1.08	Optilight	Operator	2.5.9
1.09	Brightness display	Operator	2.5.10
1.10	Cup sensors	Operator	2.5.11
1.11	Sound and vision	Operator	2.5.12
1.12	Change operator pin	Operator	2.5.13
1.13	Change free vend pin	Operator	2.5.14
1.14	Refill canisters	Operator	2.5.15

2.5.2 Free vend

Screen	Item	Description
1.00.00	Activate the free vend	To activate free dispensing on machines with a payment system [cancel ok]
1.00.01	Pin function	To disable the free vend after the set number of cups (1.00.02) and to disable the free vend after the set time (1.00.03)
1.00.02	Number of cups	To set the number of cups [default: 2]
1.00.03	Time duration	To set the time duration [default: 5 mins]

2.5.3 Clock

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

2.5.4 Switching times

Screen	Item	Description
1.02.00	Monday - Friday	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.
1.02.01	Saturday	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.
1.02.02	Sunday	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, LCD, OptiLight, and boiler temperature in energy safe mode. See 2.6.

2.5.5 Recipe counters

Screen	Item	Description
1.03.00	Recipe 1-xx	To show the amount of free, paid-low rate, paid-high rate, test recipes, tokens, jug and total cups [0-99999 cups].
1.03.01	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].
1.03.02	Service counters	To show the amount of rinsing and cleaning of the system [0-99999] and the most recent day when the rinsing or cleaning was done.
1.03.03	Reset counters	If available, to reset all counters.
1.03.04	Save counters	To save counters.

2.5.6 Quick recipe¹

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

2.5.7 Software / Hardware

Screen	Item	Description
1.06.00	Software	To show the software version.
1.06.01	Hardware	To show the hardware version [main print/interface print].

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

2.5.8 Service menu¹

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

2.5.9 OptiLight¹

Screen	Item	Description
1.08.00	Red	To set the amount of red in the color [0-100%]
1.08.01	Green	To set the amount of green in the color [0-100%]
1.08.02	Blue	To set the amount of blue in the color [0-100%]
1.08.03	Random	To show all of the colors of the complete color spectrum [0-60%]

2.5.10 Brightness display

Screen	Item	Description
1.09	Contrast	To set the contrast of the display [25-50-75-100%].

2.5.11 Cup sensors²

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

2.5.12 Sound and vision

Screen	Item	Description
1.11.00	Advertising screen	To customize the touchscreen experience.
1.11.01	Sounds	To adjust the volume of the video [default: 20] and the system [default: 10] [0-100%].
1.11.02	Show logo on cup?	To customize the logo on the cup.
1.11.03	Favourites	Not available
1.11.04	Show repeat recipe	To repeat the recipe [Yes/No].
1.11.05	Show all allergens info?	To show the allergens information [Yes/No].
1.11.06	Menu access with door lock	To enable/disable access to the Operator menu [Yes/No].

2.5.13 Change operator pin

Screen	Item	Description
1.12	Operator pin	To change and confirm the operator pin.

1. For service personnel only.

2. The menu is available only if it is activated by the service engineer.

2.5.14 Change free vend pin

Screen	Item	Description
1.13	Free vend pin	To change and confirm the free vend pin.

2.5.15 Refill canisters¹

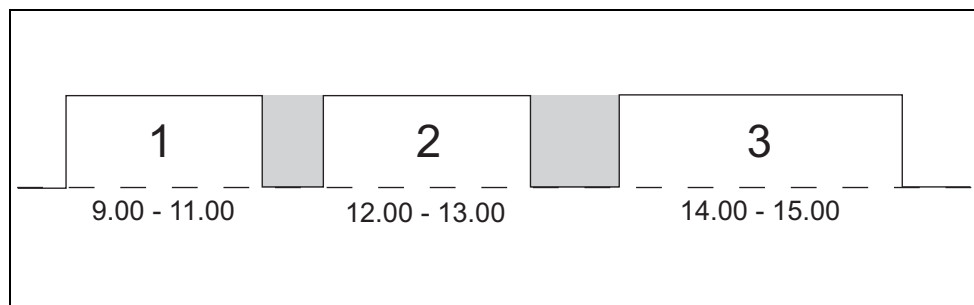
Screen	Item	Description
1.14	Canisters refilled?	To send the refill information to the telemetry system [Yes/No].

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.

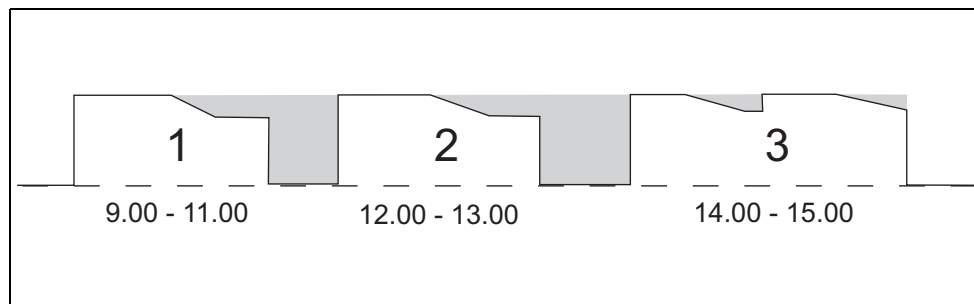
Example:

Three set switching times



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

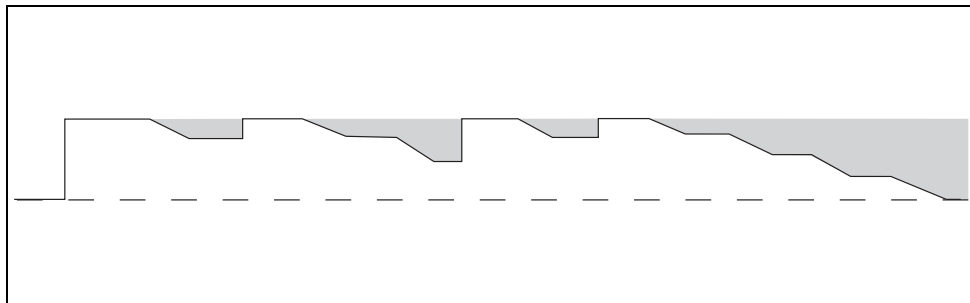
Energy safe mode with three set switching times



1. The menu is available only if it is activated by the service engineer.

If the machine is switched on after being on stand-by 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 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.

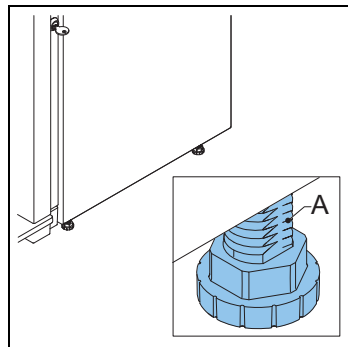
3.2.1 Package contents

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
- Ingredient stickers
- 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

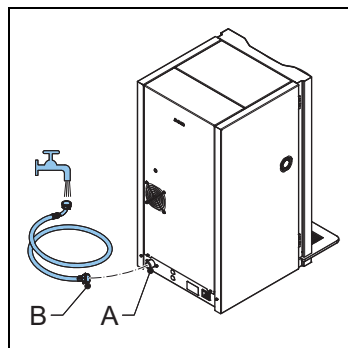
3.2.2 Positioning

- 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.

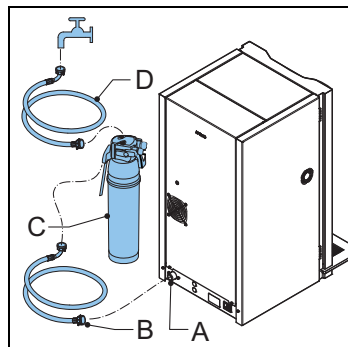


3.2.3 Water connection

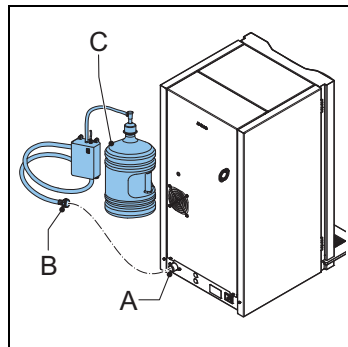
- 1 Connect the machine (A) to a tap (B) with air valve.
- 2 Open the tap and check for leakage.



- 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.

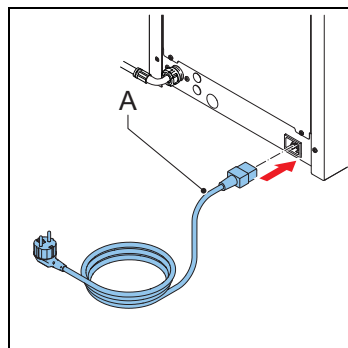


- 4 If necessary, connect the machine (A) with the hose (B) to the stand-alone pump set (C).
- 5 Make sure that the minimal water pressure is not below 2 bar (at 5 l/min flow pressure).



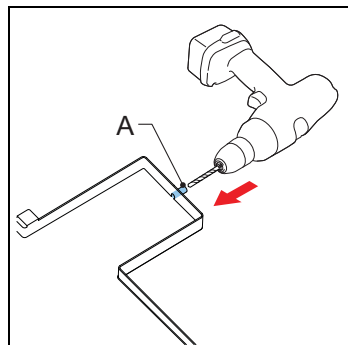
3.2.4 Electrical connection

- 1 Connect the power cord with the machine.



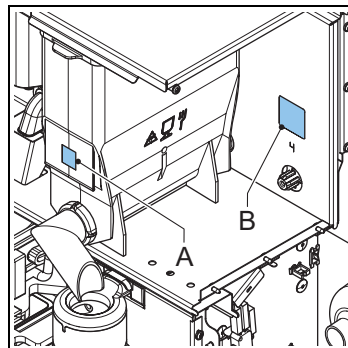
3.2.5 Drip tray discharge

- 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 ingredient stickers

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



3.2.7 Setting the software for first use



Note

The software is set by your dealer. You do not have to set up the software for first use.

- 1 Contact your dealer if the settings of the software are incorrect.

3.2.8 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 Use the touchscreen to select a recipe and dispense the beverage.
- 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.

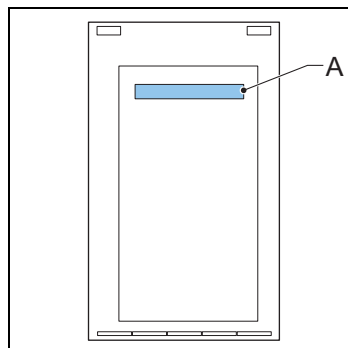
3.3 Customize the touchscreen

3.3.1 Access the Sound and Vision menu

**Note**

You must have a login code to access the Operator menu.

- 1 At the main screen of the touchscreen, tap and hold on the main message (A).
- 2 Tap to select the Operator menu.
- 3 Insert the login code: 11111.
- 4 Tap to select 1.11 Sound and Vision.



3.3.2 Upload media files

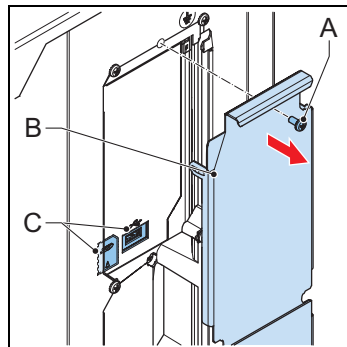
**Note**

- Use a USB storage device or an SD storage device to upload your media files.
- The media files must be of the correct specification. Refer to 2.3.4
- The folder structure of the storage device must be in the correct configuration. Refer to 2.3.5
- To upload a movie file, after Step 2, tap the Full screen video button and select No for landscape, or Yes for the full screen portrait. Refer to 3.3.6

- 1 Access the Sound and Vision menu. Refer to 3.3.1
- 2 Navigate to the <Advertising screen> or the <Logo on cup screen>. Refer to 2.5.12
- 3 Select the desired media format.
- 4 Connect the storage device to the port. Refer to 3.3.3
- 5 Tap the button of the type of the storage device.
- 6 Select the file type and confirm your choice.
- 7 When the file is loaded, tap the confirmation button.

3.3.3 Connect the storage device to the port

- 1 Open the machine door. Refer to 4.1
- 2 Behind the door, remove the screw (A) and the cover (B).
- 3 Connect the storage device to the port (C).



3.3.4 Delete media files

- 1 Access the Sound and Vision menu. Refer to 3.3.1
- 2 Navigate to the <Advertising screen> or the <Logo on the cup> screen.
- 3 Select the media type of the screensaver for deletion.
- 4 Tap the button to remove the media type.
- 5 Select the files to delete and confirm your choice.

3.3.5 Configure an image as a screensaver

- 1 Upload the media file. Refer to 3.3.2
- 2 Tap on the <Image> button
- 3 Tap on the <Choose image> button.
- 4 Select the image file, and confirm your choice.
- 5 When the file is loaded, tap the confirmation button.
- 6 Tap <X> to close the Sound and Vision menu.

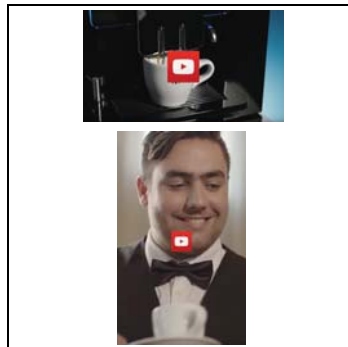


Note

The screensaver will open after the delay time is elapsed. To set the delay time refer to 3.3.9.

3.3.6 Configure a movie as a screensaver

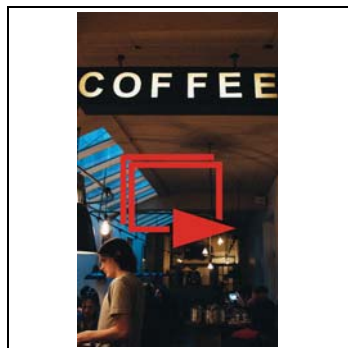
- 1 Upload the media file. Refer to 3.3.2
- 2 Tap on the <video> button.
- 3 Tap on the <Select video> button.
- 4 Select the video file, and confirm your choice.
- 5 When the file is loaded, tap the confirmation button.
- 6 Tap <X> to close the Sound and Vision menu.

**Note**

The screensaver will open after the delay time is elapsed. To set the delay time refer to 3.3.9.

3.3.7 Configure a slideshow as a screensaver

- 1 Upload the media file. Refer to 3.3.2.
- 2 Tap on the <slideshow> button.
- 3 Tap on the <Choose images> button.
- 4 Select the slideshow file, and confirm your choice.
- 5 Tap on the <Effect duration time> button.
- 6 Set the duration time for each slide. Follow the touchscreen prompts.
- 7 Tap on the <Slideshow effect> button, then tap the confirmation button.
- 8 Tap <X> to close the Sound and Vision menu.

**3.3.8 Configure your logo on the cup buttons**

- 1 Upload the media file. Refer to 3.3.2.
- 2 Tap on the <Show logo on the cup> button
- 3 Tap on the <Choose the logo> button.
- 4 Select the logo file, and confirm your choice.
- 5 Tap <X> to close the Sound and Vision menu.



3.3.9 Set the delay timer on the screensaver

- 1 Access the Sound and Vision menu. Refer to 3.3.1
- 2 Tap on the <Sound and Vision> button.
- 3 Tap on the <Screensaver delay time> button.
- 4 Set the delay time of the screensaver.
- 5 Tap the confirmation button.
- 6 Tap <X> to close the Sound and Vision menu.

3.3.10 Show or hide text and / or the touch symbol

- 1 Access the Operator menu. Refer to 3.3.1
- 2 Tap on the <Sound and Vision> button.
- 3 Tap on the <Advertising screen> button.
- 4 Tap on the <Show text and touch symbol> button.
- 5 Tap on the <Show text > or the <Show touch symbol> button.
- 6 Tap on the <Yes> button or tap on the <No> button.
- 7 Tap the confirmation button.
- 8 Tap <X> to close the Sound and Vision menu.



4 Operation



WARNING

- Inspect the machine for damage before use.
- Do not submerge or hose down the machine.
- Unplug the machine and unplug the water supply when the machine is not used for a longer period of time.



Note

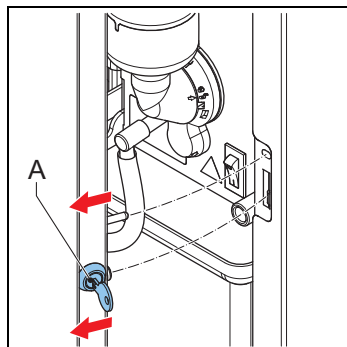
The energy safe mode is activated by default.

Only use the following products:

- Coffee beans
- Instant products
- Sugar suitable for vending machines

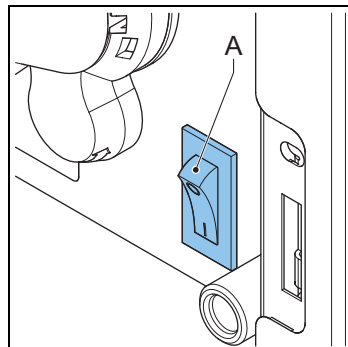
4.1 Opening the door

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



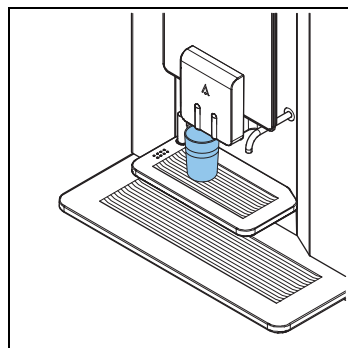
4.2 Switching on and off

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



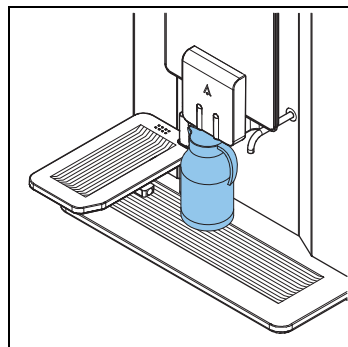
4.3 Start dispensing cups

- 1 Place a cup on the tray.
- 2 On the touchscreen, select a recipe or tap on the hot water icon.
- 3 If required, use the selector functions on the touchscreen to set the strength of the coffee, milk and chocolate.
- 4 Tap the start dispensing icon.



4.4 Start dispensing jugs (optional)

- 1 Turn away the cup tray.
- 2 Place a jug on the drip tray under the correct outlet.
- 3 On the touchscreen, select a recipe or tap on the hot water icon.
- 4 Enter the PIN code.
- 5 If required, use the selector functions on the touchscreen to set the amount of cups for 1 jug.
- 6 Tap the start dispensing icon.



4.5 Stop dispensing cups or jugs

- 1 Press the stop button.

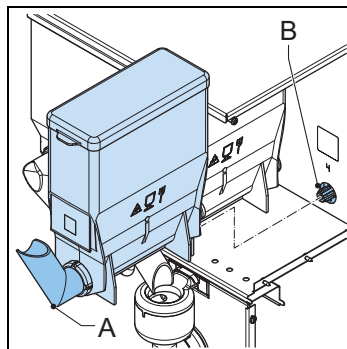


Caution

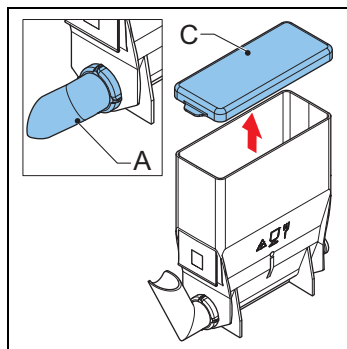
Do not pull away a cup or jug. A running cycle will still have to be finished first.

4.6 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).

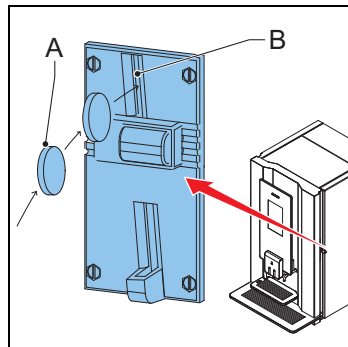


- 4 Remove the cover (C).
- 5 Fill the instant canister. Make sure that you do not overfill the instant canister.
- 6 Replace the cover.
- 7 Replace the canister into the socket.
- 8 Make sure the canister locks into place with the pin in the hole.
- 9 Turn the canister's outlet downwards (A).
- 10 Close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



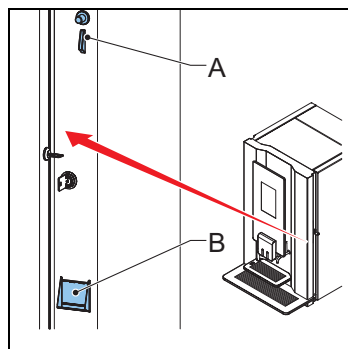
4.7 Using the coin mechanism (optional)

- 1 Place a cup on the tray.
- 2 Use the touchscreen to select a recipe or tap on the hot water icon.
- 3 Insert the correct amount of money (A) into the coin mechanism (B). The touchscreen indicates when sufficient money is inserted.
- 4 Use the selectors on the touchscreen to set the strengths for the recipe, sweetener and milk.
- 5 Tap the start dispensing icon.



4.8 Using the coin changer (optional)

- 1 Place a cup on the tray.
- 2 Use the touchscreen to select a recipe or tap on the hot water button.
- 3 Insert the correct amount of money (A). The touchscreen indicates if sufficient money is inserted.
- 4 Use the selectors on the touchscreen to set the strengths for the recipe, sweetener and milk.
- 5 Tap the start dispensing icon.
- 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

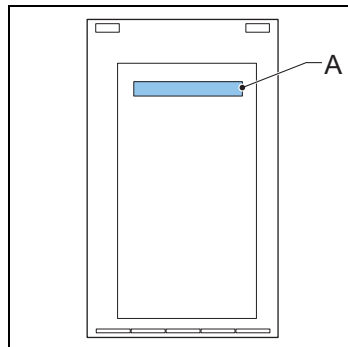
Machine part	Dishwasher proof	See
Brewer	No	5.2.5
Mixer	No	5.2.11
Outlet	No	5.2.13
Exterior & Interior	No	5.2.9

5.2.3 Monthly cleaning

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

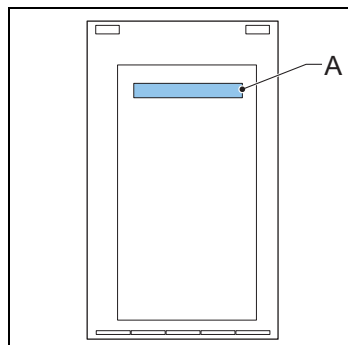
5.2.4 Using the rinsing program

- 1 On the touchscreen, tap and hold your finger on 'make your choice' (A) for several seconds.
- 2 Tap 'Rinse'.
- 3 Place a bowl (min. 1.5 l) under the outlet.
- 4 Follow the instructions on the touchscreen.



5.2.5 Using the cleaning program

- 1 On the touchscreen, tap and hold your finger on 'make your choice' (A) for several seconds.
- 2 Tap 'Clean'.
- 3 Follow the instructions on the touchscreen.

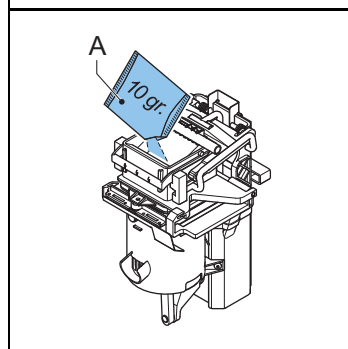


- 4 Put the cleaning product (A) in the brewer chamber.
- 5 Follow the instructions on the touchscreen.

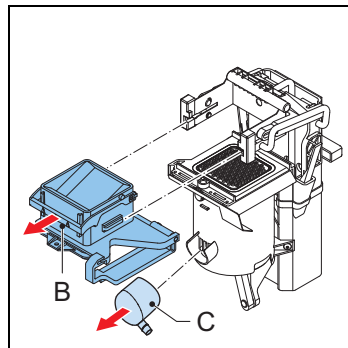


Note

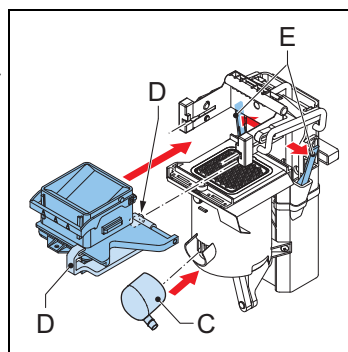
The cleaning program is in progress and will rinse the brewer in three cycles. At the end of the cycle, the brewer chamber moves up.



- 6 Open the machine door.
- 7 Remove and clean the brewer chamber (B).
- 8 Clean the surface of the brewer with the cleaning brush.
- 9 Remove and clean the coffee outlet (C).

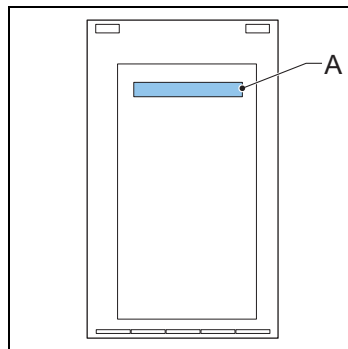


- 10 Make sure the wiper (D) is centered. The wiper should be in between the two arms (E).
- 11 Replace the brewer chamber. Make sure the brewer chamber is connected to its place.
- 12 Replace the coffee outlet (C).
- 13 Close the machine door.
- 14 Press the confirm button. The brewer chamber moves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

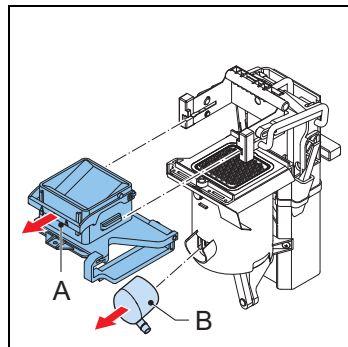


5.2.6 Replacing the filter

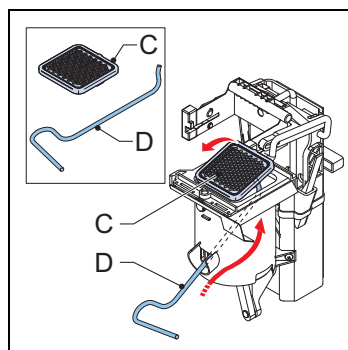
- 1 On the touchscreen, tap and hold your finger on 'make your choice' (A) for several seconds.
- 2 Tap 'Open/Close brewer'.



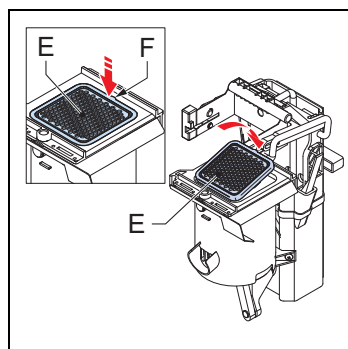
- 3 Open the machine door.
- 4 Remove the brewer chamber (A).
- 5 Clean the surface of the brewer with the cleaning brush.
- 6 Remove the coffee outlet (B).



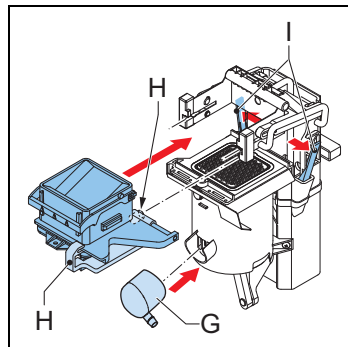
- 7 Use the filter disassembly tool (D) to loosen the filter (C).
- 8 Remove the filter. You can clean the filter for reuse. Refer to 5.2.7.



- 9 Replace a clean filter (E).
- 10 Make sure the filter is locked to its place (F).



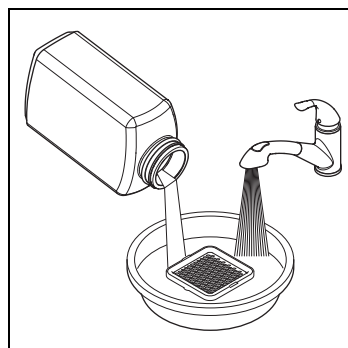
- 11 Make sure the wiper (H) is centered. The wiper should be in between the two arms (I).
- 12 Replace the brewer chamber. Make sure the brewer chamber is connected to its place.
- 13 Replace the coffee outlet (G).
- 14 Close the machine door.
- 15 Tap 'OK' to close the brewer.



5.2.7 Cleaning the filter

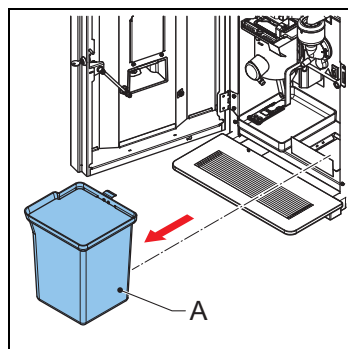
A used filter can be cleaned for reuse.

- 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.

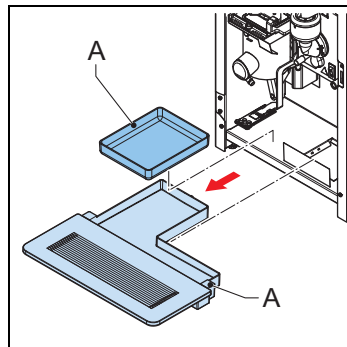


5.2.9 Cleaning the exterior and interior

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

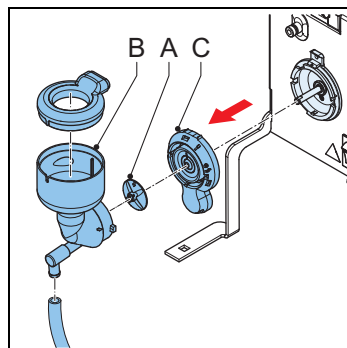
5.2.10 Cleaning/Emptying the drip trays

- 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.

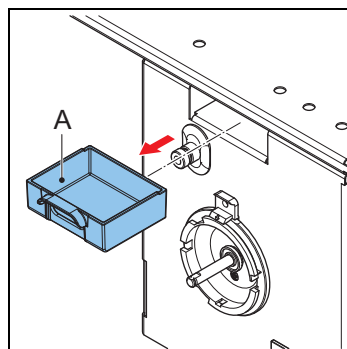


5.2.11 Cleaning the mixer

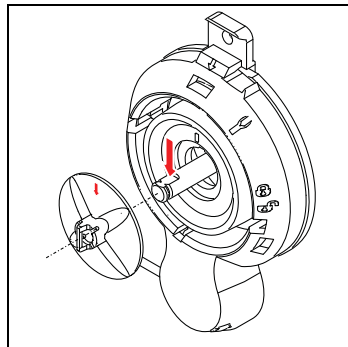
- 1 Turn the canister's outlet upwards.
- 2 Remove the outlet hose from the mixer.
- 3 Turn the mounting ring (C) counterclockwise.
- 4 Take off the mixer housing (B).
- 5 Pull off the mixer fan (A).
- 6 Turn the mounting ring (C) further counterclockwise.
- 7 Remove the mounting ring.
- 8 Clean the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



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

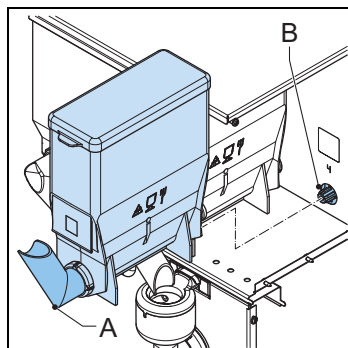


- 12 Replace the mounting ring and turn it clockwise to lock the ring into place.
- 13 Replace the mixer fan. Make sure that the mixer fan locks into place.
- 14 Replace the mixer housing.
- 15 Turn the mounting ring clockwise to lock the mixer into place.
- 16 Replace the outlet hose.

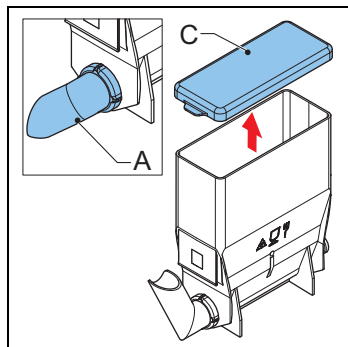


5.2.12 Cleaning the instant canisters

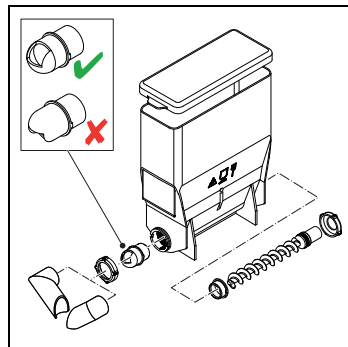
- 1 Open the machine door.
- 2 Turn the canister's outlet upwards (A).
- 3 Lift the canister from the socket and pull it out (B).



- 4 Remove the cover (C).

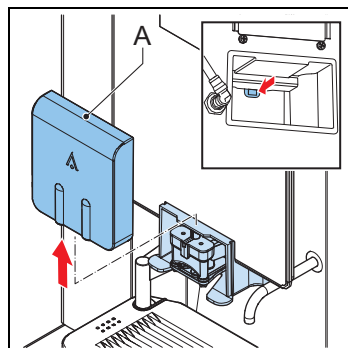


- 5 Clean the instant canister and its parts.
- 6 Dry the parts thoroughly.
- 7 Replace the cover.
- 8 Replace the canister into the socket.
- 9 Make sure the canister locks into place with the pin in the hole.
- 10 Turn the canister's outlet (A) downwards.
- 11 Close the machine door.

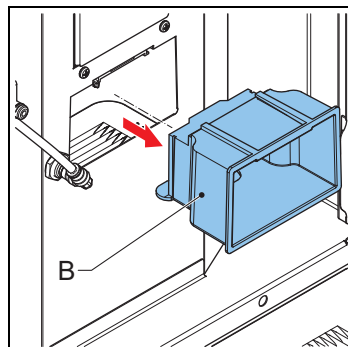


5.2.13 Cleaning the outlets

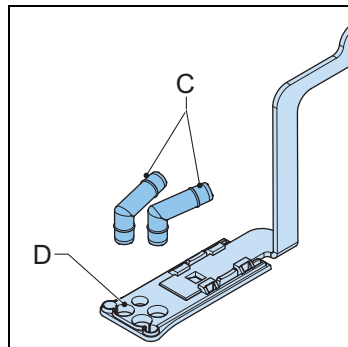
- 1 Open the machine door.
- 2 Remove the outlet front (A) while holding the tab at the back of the front.



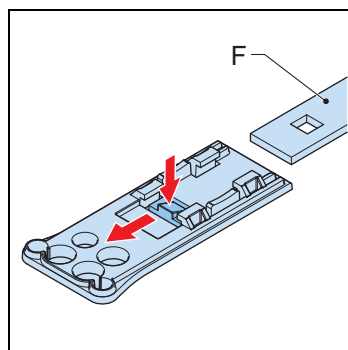
- 3 Take out the outlet housing (B).
- 4 Clean the outlet housing.
- 5 Replace the outlet housing.
- 6 Replace the outlet front.



- 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	Boiler is still empty, boiler is not filling up or is filling up too slowly.	No action required.
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 drip tray.
Out of order waste bin full	Waste bin full	Empty waste bins.
Out of order waste bin is missing	Waste bin is missing.	Replace the waste bins.
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 stand-by.	Remove the stand-by 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.
Service boiler	The boiler needs service.	Contact the dealer or service engineer.
Cup sensor left error	There is a problem with the left cup sensor.	Contact the dealer or service engineer.
Cup sensor middle error	There is a problem with the middle cup sensor.	Contact the dealer or service engineer.
Cup sensor right error	There is a problem with the right cup sensor.	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.
	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.

Problem	Possible cause	Correction
	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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