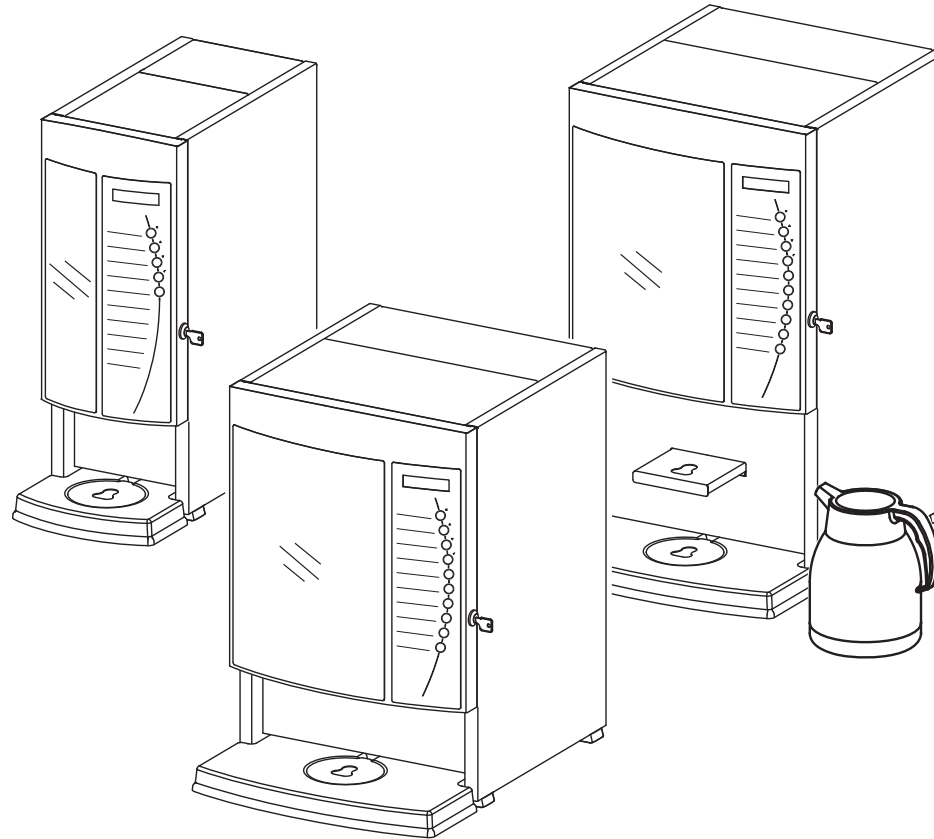


# Animo<sup>®</sup>

## ©PTIVEND

Model 2009



(NL) Gebruiksaanwijzing

(GB) Manual

(D) Betriebsanleitung

(F) Mode d'emploi

## CONTENT

|  |           |
|--|-----------|
| <i>PREFACE</i> .....                                 | 48        |
| <i>Purpose of use</i> .....                          | 50        |
| <i>Safety instructions and danger warnings</i> ..... | 51        |
| <i>Safety provisions</i> .....                       | 52        |
| <i>Devices and the environment</i> .....             | 52        |
| <b>1. GENERAL</b> .....                              | <b>53</b> |
| <b>2. TECHNICAL DATA</b> .....                       | <b>54</b> |
| 2.1 OptiVend standard .....                          | 54        |
| 2.2 OptiVend multi phase execution .....             | 55        |
| 2.3 Tables.....                                      | 56        |
| <b>3. INSTALLATION</b> .....                         | <b>58</b> |
| 3.1 Unpacking.....                                   | 58        |
| 3.2 Placement preparation.....                       | 58        |
| 3.3 Water connection .....                           | 59        |
| 3.3.1 Water treatment.....                           | 59        |
| 3.3.2 Stand alone pump set .....                     | 59        |
| 3.3.3 Base cabinets.....                             | 59        |
| 3.4 Electrical connection .....                      | 60        |
| 3.5 Drip tray discharge.....                         | 61        |
| 3.6 Applying recipe strips.....                      | 61        |
| 3.7 Standard recipe settings .....                   | 62        |
| 3.8 Filling the canisters .....                      | 65        |
| 3.9 Positioning .....                                | 66        |
| 3.9.1 Positioning on the work top .....              | 66        |
| 3.9.2 Base cabinet .....                             | 66        |
| 3.9.4 Base cabinet with built-in cooling unit .....  | 66        |
| <b>4. FIRST USE</b> .....                            | <b>67</b> |
| 4.1 First use / rinsing the hot water system .....   | 67        |
| 4.2 Operator / service menu settings.....            | 67        |
| <b>5. OPERATING PANEL</b> .....                      | <b>68</b> |
| 5.1 Operating panel (front).....                     | 68        |
| 5.2 Service panel (inside the door) .....            | 69        |
| <b>6. MENU STRUCTURE</b> .....                       | <b>70</b> |
| 6.1 The operator menu .....                          | 70        |
| 6.2 Quick recipe.....                                | 72        |
| <b>7. DAILY USE</b> .....                            | <b>73</b> |
| 7.1 Filling (up) the canisters.....                  | 73        |
| 7.2 Preparations .....                               | 73        |
| 7.3 Dispensing cups/mugs.....                        | 74        |
| 7.4 Dispensing jugs .....                            | 74        |

|   |           |
|---|-----------|
| 7.5 Payment system (optional) .....   | 75        |
| 7.5.1 Coin system .....   | 75        |
| 7.5.2 Coin changer.....   | 76        |
| 7.6 Automatic disabling functions .....                                       | 77        |
| 7.7 Display messages during use .....   | 77        |
| <b>8. MAINTENANCE</b> .....   | <b>78</b> |
| 8.1 Rinsing programme .....   | 78        |
| 8.2 Rinsing the mixers (daily) .....  | 78        |
| 8.3 Cleaning the mixer unit OptiVend 1, 2 & Choco (weekly).....               | 79        |
| 8.4 Cleaning the mixer unit OptiVend 3, 4, 3TS, 4TS, HS, HS DUO (weekly)..... | 80        |
| 8.5 Cleaning the mixer extraction filter (monthly) .....                      | 81        |
| 8.6 Cleaning the canister(s).....   | 82        |
| 8.7 Disassembling the canister(s).....  | 82        |
| 8.8 Other maintenance .....   | 83        |
| <b>9. SETTING THE SERVICE MOMENT</b> .....                                    | <b>84</b> |
| <b>10. TEMPERATURE SAFETY DEVICE</b> .....                                    | <b>85</b> |
| <b>11. TRANSPORT / STORAGE</b> .....  | <b>85</b> |
| <b>12. TROUBLESHOOTING</b> .....  | <b>86</b> |
| <b>13. ORDERING CONSUMABLES AND ACCESSORIES</b> .....                         | <b>89</b> |

## DIMENSIONS

|  |     |
|--|-----|
| OptiVend Choco, 1, 2 .....                         | 178 |
| OptiVend Choco, 1, 2 Coin mechanism.....           | 179 |
| OptiVend Choco, 1, 2 Coin changer.....             | 179 |
| <br>OptiVend Choco, 3, 4 (Hot&Cold).....           | 180 |
| OptiVend Choco, 3, 4 Coin mechanism.....           | 181 |
| OptiVend Choco, 3, 4 Coin changer.....             | 181 |
| <br>OptiVend 1 TS , 1 TL .....                     | 182 |
| OptiVend 1 TL Coin mechanism.....                  | 183 |
| OptiVend 1 TL Coin changer .....                   | 183 |
| <br>OptiVend 3 TS , 4 TS (Hot&Cold), HS .....      | 184 |
| OptiVend 1 TS, 3 TS, 4 TS, HS Coin mechanism ..... | 185 |
| OptiVend 1 TS, 3 TS, 4 TS, HS Coin changer.....    | 185 |
| OptiVend HS DUO.....                               | 186 |
| <br>Base cabinet standard.....                     | 187 |
| Base cabinet with cooling unit .....               | 187 |

© 2011 Animo®

All rights reserved.

No part of this document may be reproduced and/or made public in print, microfilm, electronic media or any other form without the manufacturer's prior consent. This also applies to the corresponding diagrams and/or charts.

Animo retains the right to alter parts at any given time without prior or immediate announcement to the consumer. The content of this manual can also be changed without any prior warning. This manual is valid for the standard model of the device. Animo can therefore not be held liable for possible damage resulting from specifications deviating from the standard model for the device supplied to you.

This manual does not provide information on settings, maintenance work or repair. If you would like any information regarding this, please contact the technical department of your supplier.

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



**Please carefully read the instructions in this document: they provide important instructions on safety during installation, use and maintenance. Keep this document in a safe place so that you can consult it at all times.**

## PREFACE

Objective of this document

This document provides directions for use for authorised staff to safely use and maintain this device.

- Authorised staff is considered to be those who operate and maintain the device and can solve small malfunctions.

All chapters and paragraphs are numbered. The various figures referred to in the text can be found in the figures section at the beginning of the manual or with the corresponding subjects.

Pictograms and symbols.



### CAUTION

General indication for: IMPORTANT, CAUTION or REMARK.



### WARNING

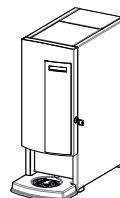
Warning for possible severe damage to the device or injury.

## Introduction

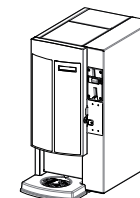
Congratulations on your purchase and welcome to Animo! To fully benefit from the support that Animo offers, register your product at [www.animo.eu/warranty](http://www.animo.eu/warranty)

## Models

These instructions for use are for the following devices: **Model year 2009**



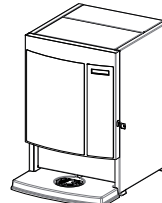
OptiVend Choco  
OptiVend 1  
OptiVend 2



+ coin system



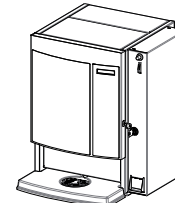
+ coin changer



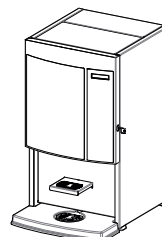
OptiVend 3 (H&C)  
OptiVend 4 (H&C)



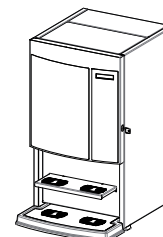
+ coin system



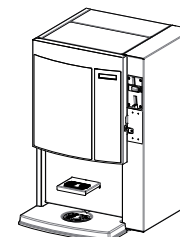
+ coin changer



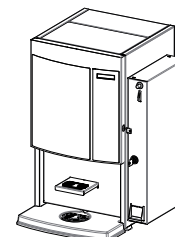
OptiVend 3 TS (H&C)  
OptiVend 4 TS (H&C)  
OptiVend HS



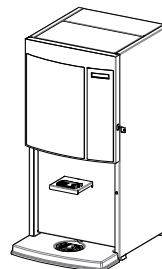
OptiVend HS DUO



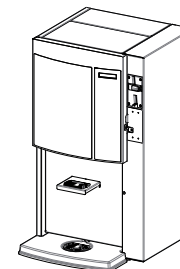
+ coin system



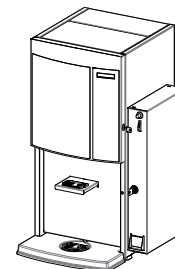
+ coin changer



OptiVend 1 TL



+ coin system



+ coin changer

## Purpose of use

This device can only be used for preparing hot drinks.

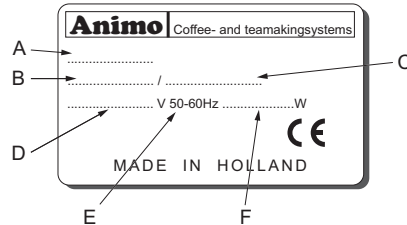
Use for any other purpose is inadmissible and can be dangerous.

The manufacturer cannot be held liable for any damages caused by use for any other purpose than what is described here or by incorrect operation.

## Service and technical support

For information regarding specific settings, maintenance and repair work, which is not included in this document, please contact your dealer. Write down in advance the following data for your device indicated with a #. The below information can be found on the type plate on your device.

- A - Model indication #
- B - Article number #
- C - Machine number #
- D - Electrical connection
- E - Frequency
- F - Power



## Guarantee provisions

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

## Directives

This device meets the following EEC directives:



EMC 92/31/EEG &  
93/68/EEG  
LVD 73/23/EEG.



RoHS 2002/95/EEG  
WEEE 2002/96/EEG



FOOD1935/2004/EEG

## Conditions of the environment

Some water will always remain in the heating system. Therefore never place the device in an area where the temperature can drop below freezing. The operation of this device is guaranteed up to an ambient temperature of 40°C.

## Recommended maintenance products

Descaler : Animo scale remover

Detergent : Animo coffee fur remover

See Chapter 13 for ordering these maintenance products.

## Recommended ingredients

Coffee use only instant coffee or Ristretto coffee (Italian coffee products)

Milk use only creamer or topping (for cappuccino products)

Sugar use only automatic sugar (dissolves better)

Soup use only automatic soup (bouillon or creme soup)

## Safety instructions and danger warnings

This device meets the prescribed safety provisions.

Individuals can be injured and material damage can be caused by inappropriate use.

Before the device can be used safely, the following warnings and safety instructions must be observed:

## Instructions for use



Please carefully read these instructions before using the device. It is safer for you and will prevent damage to the device.

Please adhere to the order of the following actions. Always store these instructions for use close to the device.

## Installation

- Place the device at work top height on a firm, flat surface so that it can be connected to the mains.
- Plug the device into a safety-grounded power outlet.
- Position the device so that it cannot cause any damage in case of any leakage.
- Never tilt the device. Always position and transport the device upright.
- Some water will always remain in the heating system, so never place the device in a room where the temperature can fall below freezing.
- Always observe local regulations and use approved materials and parts.
- When reinstalling the device, please follow the 'Installation' chapter.

## Use

- Inspect the device before use and check whether it is in any way damaged.
- The device must not be submerged or hosed down.
- Never operate the buttons with a sharp object.
- Keep the operating controls free of dirt and grease.
- If the device is not used for a long time, it is advisable to unplug the device and shut down the water supply.

## Maintenance and solving malfunctions

- Overdue maintenance of the heating system can lead to high repair costs and can render the guarantees invalid.
- Do not leave the device during maintenance work.
- Have all repairs done by trained, authorised service engineers.
- If the device must be opened up because of faults or (cleaning) work, make sure that it is unplugged.
- If the safety instructions are not followed, the manufacturer cannot be held responsible for any resulting damage.

## Safety provisions

This device has the following safety provisions:

### Temperature safety device

The device has a temperature safety device that is accessible from the outside. It is located at the back of the device (fig. 1-7). The safety device turns off the heating element if the temperature is too high. This is usually caused by not descaling the device in time.

### On/off switch

The ON/OFF switch turns the device ON and OFF. The device can still be charged after it is switched OFF! In order to ensure that the machine is entirely uncharged, please unplug it.

### Emergency stop multicup (Jug)

The dispensing of a jug recipe is stopped simply by pressing any recipe button. The selected jug recipe is then cancelled and one more cup is dispensed.

### Display warnings

Technical malfunctions are shown on the display by means of an error code (e.g. E1). In that case, read **12. Troubleshooting**.

### Drip tray full warning

If the drip tray is too full, this is shown on the display [ *Out of order Drip tray full*] and the operating panel is disabled. Once the drip tray is emptied, the display message automatically disappears and the operating panel becomes functional again.

## Devices and the environment

### Packaging materials

In order to prevent that your new purchase is damaged, the machine is carefully packaged. The packaging does not harm the environment and mainly consists of the following materials:

- Corrugated cardboard
  - Filler elements made of polyurethane foam >PUR< covered in a polyethylene film >PE-HD<.
- Contact the waste depot of your local council for the removal of these materials.

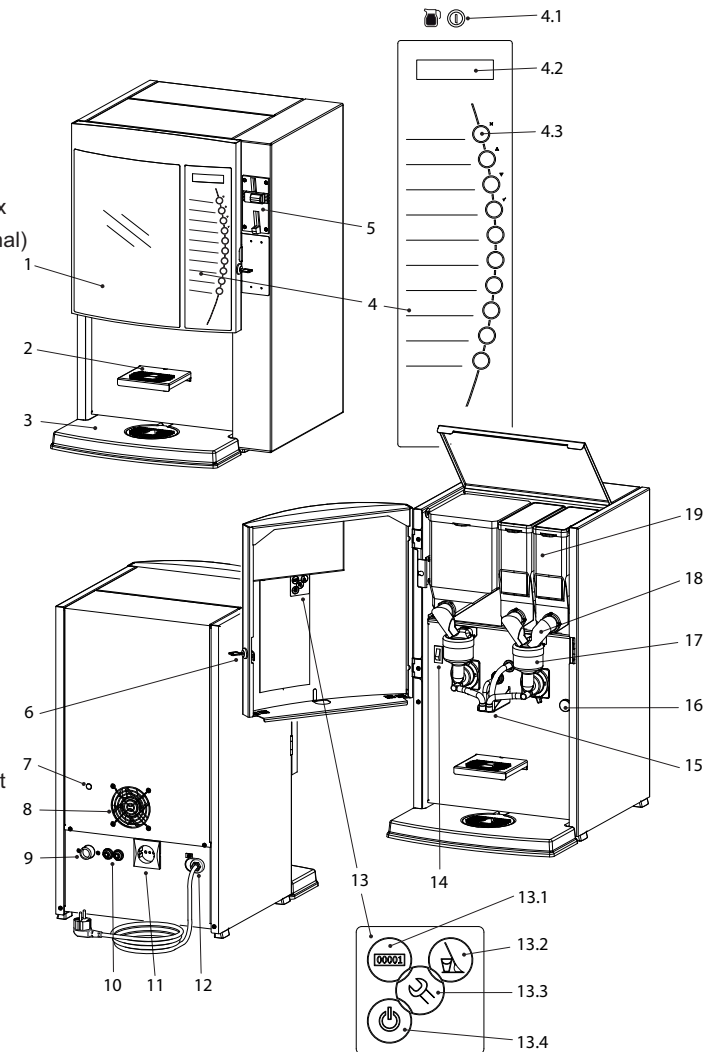
### Replacement of the device

Not one device lasts forever. If you wish to replace your device, it is usually taken back in consultation with your dealer. If not, please contact your local council for the possibilities of re-using the materials. All synthetic parts are coded in a standardised way. Device parts such as circuit boards and their components come under electric and electronic waste. The metal casing is made of stainless steel and be entirely taken apart.

## 1. GENERAL

### Major parts (fig.1)

1. Illustration
2. Cups tray (TS models)
3. Drip tray
4. Operating panel
  - 4.1 Jug lock
  - 4.2 Display
  - 4.3 Drink selection 10x
5. Coin mechanism (optional)
6. Door lock
7. Dry-boil protection
8. Fan
9. Water connection
10. Water connection for cooling unit \*
11. Power supply for cooling unit \*
12. Electricity lead
13. Operator panel
  - 13.1 Counters
  - 13.2 Clean mixer(s)
  - 13.3 Operator menu
  - 13.4 Stand-by
14. ON/OFF switch
15. Drink outlet & Hot- / Cold \* water outlet
16. Boiler draining tube
17. Mixer unit(s)
18. Dispensing pipe(s)
19. Ingredient canister(s)



\* OptiVend Hot & Cold execution (option)

Fig. 1

OptiFresh 3 TS Hot&Cold + coin system is model shown

## 2. TECHNICAL DATA

## 2.1 OptiVend standard 230V

| Model  | OptiVend<br>CHOCO<br>1 / 2      | OptiVend<br>3 / 4<br>1 TS / TL<br>3 TS / 4 TS | OptiVend<br>3 (TS) Hot & Cold<br>4 (TS) Hot & Cold |
|--|---------------------------------|---|--|
| <b>Capacity (coffee)</b>                             |                                 |   |  |
| Hour capacity per cup of 120 ml                      | 360 cups                        | 360 cups                                      | 360 cups   |
| Preparation time per cup of 120 ml                   | abt. 7 sec.                     | abt. 7 sec.                                   | abt. 7 sec.  |
| Preparation time various jugs                        | -                               | see table 1                                   | see table 1  |
| Canister capacity                                    | see table 5                     | see table 5                                   | see table 5  |
| Hour capacity hot water                              | abt. 40 liter                   | abt. 40 liter                                 | abt. 40 liter                                      |
| Boiler volume  | 2,5 liter                       | 5,5 liter                                     | 5,5 liter  |
| Boiler heating time                                  | 4 min.                          | 8,5 min.                                      | 8,5 min.   |
| <b>Capacity cold water (optional Hot &amp; Cold)</b> |                                 |   |  |
| Hour capacity per cup of 120 ml                      | -                               | -   | 80 cups  |
| Preparation time per cup of 120 ml                   | -                               | -   | abt. 2,5 sec.                                      |
| Preparation time per jug (12 cups)                   | -                               | -   | abt. 32 sec.                                       |
| Hour capacity cold water                             | -                               | -   | abt. 10 liter                                      |
| <b>Electrical system</b>                             |                                 |   |  |
| Voltage  | 1N~ 220-240V                    | 1N~ 220-240V                                  | 1N~ 220-240V                                       |
| Frequency  | 50-60Cy                         | 50-60Cy                                       | 50Cy   |
| Total power  | 3275W                           | 3275W   | 3500W (incl. cool unit)                            |
| Heating element power                                | 3200W                           | 3200W   | 3200W  |
| Fuse   | 16 A                            | 16 A  | 16A  |
| Safety class   | I                               | I   | I  |
| Internal circuit                                     | 24VDC                           | 24VDC   | 24VDC  |
| <b>Water system</b>                                  |                                 |   |  |
| Water hardness                                       |                                 | min. 5°dH                                     |  |
| Water conductivity                                   |                                 | 70 µ Siemens/cm                               |  |
| Water connection                                     |                                 | 3/4" external pipe thread                     |  |
| Adjustable water temperature                         |                                 | 70 - 97 °C                                    |  |
| Min.-max water pressure                              |                                 | 0,2 MPa (2 bar) - 1 MPa (10 bar)              |  |
| Flow pressure  |                                 | 6 l. / min.                                   |  |
| <b>Materials</b>                                     |                                 |   |  |
| Casing / door  |                                 | stainless steel                               |  |
| Boiler   |                                 | stainless steel 18/10 (1.4404) (AISI 316L)    |  |
| Drip tray  |                                 | plastic <PS> black                            |  |
| Dimensions   | see last pages of this document |   |  |
| Weight   | see table 6                     |   |  |

All technical details are subject to change

## 2.2 OptiVend multi phase execution

| Model                              | OptiVend<br>1 TS TL<br>3 TS / 4 TS | OptiVend<br>HS                             | OptiVend<br>HS DUO |
|------------------------------------|------------------------------------|--|--------------------|
| <b>Capacity (coffee)</b>           |                                    |  |                    |
| Hour capacity per cup of 120 ml    | 665 cups                           | 900 cups                                   | 875 cups           |
| Preparation time per cup of 120 ml | abt. 7 sec.                        | abt. 5 sec.                                | abt. 8 sec.        |
| Preparation time various jugs      | see table 2                        | see table 3                                | see table 4        |
| Canister capacity                  | see table 5                        | see table 5                                | see table 5        |
| Hour capacity hot water            | abt. 80 liter                      | abt. 118 liter                             | abt. 118 liter     |
| Boiler heating time                | 5,5 liter                          | 5,5 liter                                  | 5,5 liter          |
| Boiler heating time                | 5 min.                             | 3 min.                                     | 3 min.             |
| <b>Electrical system</b>           |                                    |  |                    |
| Voltage                            | 2N~ 380-415V                       | 3N~ 380-415V                               | 3N~ 380-415V       |
| Frequency                          | 50-60Cy                            | 50-60Cy                                    | 50-60Cy            |
| Total power                        | 6475W                              | 9675W                                      | 9675W              |
| Heating element power              | 2 x 3200W                          | 3 x 3200W                                  | 3 x 3200W          |
| Fuse                               | 2 x 16 A                           | 3 x 16 A                                   | 3 x 16A            |
| Safety class                       | I                                  | I  | I                  |
| Internal circuit                   | 24VDC                              | 24VDC                                      | 24VDC              |
| <b>Water system</b>                |                                    |  |                    |
| Water hardness                     |                                    | min. 5°dH                                  |                    |
| Water conductivity                 |                                    | 70 µ Siemens/cm                            |                    |
| Water connection                   |                                    | 3/4" external pipe thread                  |                    |
| Adjustable water temperature       |                                    | 70 - 97 °C                                 |                    |
| Min.-max water pressure            |                                    | 0,2 MPa (2 bar) - 1 MPa (10 bar)           |                    |
| Flow pressure                      |                                    | 6 l. / min.                                |                    |
| <b>Materials</b>                   |                                    |  |                    |
| Casing / door                      |                                    | stainless steel                            |                    |
| Boiler                             |                                    | stainless steel 18/10 (1.4404) (AISI 316L) |                    |
| Drip tray                          |                                    | plastic <PS> black                         |                    |
| Dimensions                         | see last pages of this document    |  |                    |
| Weight                             | see table 6                        |  |                    |

All technical details are subject to change



## 2.4 Tables

| TABLE 1 Capacity information Optivend 1TS, 1TL, 3TS, 4TS - 3200W |             |                |     |                           |
|--|-------------|----------------|-----|---------------------------|
| Dosing coffee  | Dosing time | Number at ones |     | Recovery time max. dosing |
|  | Sec.        | Jug            | Cup | Sec.                      |
| 2x120ml  | 12          | 11             | 22  | 4                         |
| 1,2 liter  | 50          | 2              | 24  | 80                        |
| 1,5 liter  | 60          | 2              | 25  | 95                        |
| 2,0 liter  | 80          | 1              | 16  | 125                       |
| 2,2 liter  | 90          | 1              | 18  | 138                       |

| TABLE 2 Capacity information Optivend 1TS, 1TL, 3TS, 4TS - 6400W |             |                |     |                           |
|--|-------------|----------------|-----|---------------------------|
| Dosing coffee  | Dosing time | Number at ones |     | Recovery time max. dosing |
|  | Sec.        | Jug            | Cup | Sec.                      |
| 2x120ml  | 12          | 240            | 480 | -                         |
| 1,2 liter  | 50          | 73             | 730 | -                         |
| 1,5 liter  | 60          | 53             | 662 | -                         |
| 2,0 liter  | 80          | 44             | 733 | -                         |
| 2,2 liter  | 90          | 40             | 733 | -                         |

| TABLE 3 Capacity information Optivend High Speed - 9600W |             |                |     |                           |
|--|-------------|----------------|-----|---------------------------|
| Dosing coffee  | Dosing time | Number at ones |     | Recovery time max. dosing |
|  | Sec.        | Jug            | Cup | Sec.                      |
| 1 x 240ml  | 9           | 400            | 800 | -                         |
| 1,2 liter  | 40          | 90             | 900 | -                         |
| 1,5 liter  | 50          | 72             | 900 | -                         |
| 2,0 liter  | 66          | 54             | 900 | -                         |
| 2,2 liter  | 72          | 50             | 916 | -                         |

| TABLE 4 Capacity information Optivend High Speed DUO - 9600W |             |                |     |                           |
|--|-------------|----------------|-----|---------------------------|
| Dosing coffee  | Dosing time | Number at ones |     | Recovery time max. dosing |
|  | Sec.        | Jug            | Cup | Sec.                      |
| 2 x 120ml  | 12          | -              | 600 | -                         |
| 1 x 1,5 liter  | 80          | 45             | 562 | -                         |
| 2 x 1,5 liter  | 102         | 70             | 875 | -                         |


| TABLE 5    |   | Capacity ingredient canisters |          |            |                     |
|------------|---|-------------------------------|----------|------------|---------------------|
| Ingredient | Dimension   | Volume                        | Instant  | Cups/120ml | OptiVend model      |
| Coffee     |  | 2,3 ltr                       | 500 gr.  | 360 cups   | 2 / 4               |
| Topping    |   |                               | 1000 gr. | -          | 2 / 3 / 4           |
| Chocolate  |   |                               | 1600 gr. | 80 cups    | 2 / 3 / 4           |
| Sugar      |   |                               | 2000 gr. | -          | 4                   |
| Coffee     |  | 5,1 ltr                       | 1200 gr. | 860 cups   | 1 / 3 / HS / HS DUO |
| Topping    |   |                               | 2200 gr. | -          |                     |
| Chocolate  |   |                               | 3400 gr. | 170 cups   | 1                   |

| TABLE 6                                |  | Weights (kg) |         |                 |
|--|--|--------------|---------|-----------------|
| Model                                  |  | Empty        | Filled* | incl. packaging |
| OptiVend CHOCO                         |  | 16,2         | 21,7    | 19,0            |
| OptiVend 1                             |  | 16,2         | 19,5    | 19,0            |
| OptiVend 2                             |  | 16,5         | 18,4    | 19,3            |
| OptiVend 3                             |  | 22,3         | 31,3    | 25,9            |
| OptiVend 4                             |  | 22,3         | 32,4    | 25,9            |
| OptiVend 1 TS                          |  | 23,0         | 29,5    | 26,6            |
| OptiVend 1 TL                          |  | 24,4         | 31,0    | 28,0            |
| OptiVend 3 TS                          |  | 24,6         | 33,6    | 28,2            |
| OptiVend 4 TS                          |  | 25,0         | 35,1    | 28,6            |
| OptiVend HS                            |  |              |         |                 |
| OptiVend HS DUO                        |  |              |         |                 |
| OptiVend HS DUO Cappuccino #           |  |              |         |                 |
| * = full ingredient holders and boiler |  |              |         |                 |
| # = Optional model                     |  |              |         |                 |

| TABLE 6a  | Power consumption [Wh]         |                             |                             |                                     |
|---|--------------------------------|-----------------------------|-----------------------------|-------------------------------------|
| Model   | To reach operating temperature | Operating mode <sup>1</sup> | Operating mode <sup>2</sup> | For each hour stand by <sup>3</sup> |
| OV choco, 1 & 2   | 212                            | 53                          | 100                         | 42                                  |
| OV 3, 4, 1 TS, 1 TL, 3 TS, 4TS, HS, HS DUO  | 433                            | 91                          | 127                         | 57                                  |
| <sup>1</sup> without dispensing / <sup>2</sup> dispensing of 200ml coffee each 30 minutes / <sup>3</sup> boiler kept warm on 60°C |                                |                             |                             |                                     |

### 3. INSTALLATION

This device should only be placed and connected by an authorised service engineer. The following must be taken into account:

- Only suitable for indoor use 
- Unsuitable for use in damp areas
- Unsuitable in areas with a risk of explosion

#### 3.1 Unpacking

In order to prevent any damage to your new purchase, the device is carefully packaged. You should carefully remove the packaging without using any sharp objects. Check whether the device is complete. In order to protect the device, the stainless steel sections are partly wrapped in protective foil. This foil should be removed during installation.

The device is supplied with the following accessories:

|                             | Number |                              | Number |
|-----------------------------|--------|------------------------------|--------|
| Measuring cup 0,25L         | 1      | Recipe strips (set)          | 1      |
| Drip tray + grid            | 1      | 0.5 m Drain hose (Drip tray) | 1      |
| Coffee fur remover (sachet) | 1      | 1.5 m Connection hose        | 1      |
| Brush                       | 1      | User manual                  | 1      |
| Door keys                   | 2      | Service manual               | 1      |

If some parts are missing or damaged, please contact your dealer.

#### WARNING

Some water will always remain in the heating system. Therefore never place the device in an area where the temperature can drop below freezing.

#### 3.2 Placement preparation

- Place the device at work top height on a firm, flat surface so that it can support the weight of the (filled) device.
- Make sure that the device is level and cannot cause damage in case of any leakage.
- Make sure that the ventilation openings at the back of the device are not obstructed.
- The water supply and electricity plug should be no further than half a meter away from the position of the device.
- These installation technical preparations must be out sourced by the user and should be carried out by an authorised fitter according to the general and local regulations.
- Only the service engineer can connect the device to the prepared connection points.

### 3.3 Water connection

Connect the device to a well accessible tap with air valve, which can be turned off quickly in case of problems. The minimal water pressure must not fall below 2 bar (at 6 l/min flow pressure).

If necessary, the OptiVend can be connected to hot water. We explicitly advise you to use a special hot water connection tube (fig. 2).

- Hot water connection tube Art. No. 08175.

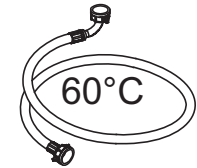


Fig. 2

#### 3.3.1 Water treatment (fig. 3)

We explicitly advise you to use a water softener and/or water filter 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 device too often.

- Filter system Brita Purity C150 Art.No. 99671
- Filter system Brita Purity C300 Art.No. 99672
- Filter system Brita Purity C500 Art.No. 1000293
- incl. cartridge and connection tube set
- Cartridge Brita Purity C150 Art.No. 07982
- Cartridge Brita Purity C350 Art.No. 07983
- Cartridge Brita Purity C500 Art.No. 1000293

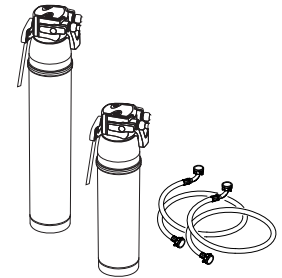


Fig. 3

#### 3.3.2 Stand-alone pump set (fig. 4)

If no fixed water connection point is present near the machine, a stand-alone pump set can be supplied as an option.

- Water pump stand-alone Art. No. 93500
- Water tank 18 litre stand-alone Art. No. 01013

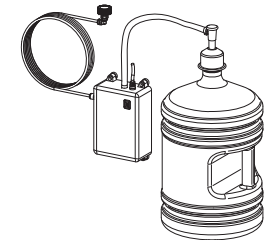


Fig. 4

#### 3.3.3 Base cabinets (fig. 5)

A number of base cabinets are available as an option for the OptiVend machines.

- Base cabinet Art. No. 65055  
Prepared for building in a stand-alone pump set and for fitting a water filter at the back.
- Work top small Art. No. 03315
- Work top large Art. No. 03316
- Base cabinet with cooling unit Art. No. 65015  
Prepared for building in a cooling unit (OptiVend Hot & Cold) and for fitting a water filter at the back.

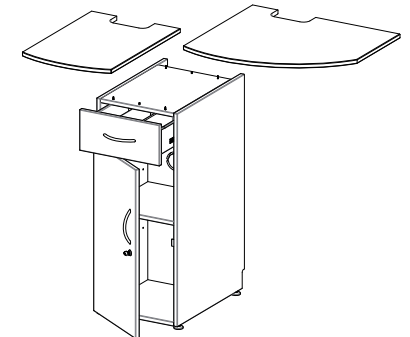


Fig. 5

### 3.4 Electrical connection

#### ⚠ WARNING

- Supply voltage and frequencies can differ per country.
- Check if the appliance is suitable for connection to the local power mains.
- Check if the details on the type plate (fig. 6) correspond.
- Connect the appliance to an earthed wall socket.

The earthed wall socket and the fused group with a main switch belong to the electrical installation. No heavy machines that could cause variations in power when being switched on, can be connected to this group.

A machine with power current (two or three phase) is supplied from the factory without plug. At delivery, the machine must be provided with an electrically suitable plug as advised and provided by the installer. Depending on the appliance's electrical set-up, it must be connected as below.

(fig. 7) 1 N~ 230V (3 core cable)

(fig. 8) 2 N~ 400V (4 core cable)

(fig. 9) 3 N~ 400V (5 core cable)

(fig. 10) 3 ~ 230V (4 core cable)

The following points should be observed when wiring a new plug:

1. The GREEN/YELLOW colored wire [ EARTH ] should be connected to the terminal which is either marked with the letter [ PE ], the "earth" symbol (⏏), or colored green/yellow.
2. The BLUE colored wire [ NEUTRAL ] should be connected to the terminal which is either marked with the letter [ N ] or colored black.
3. The BROWN, BLACK and GRAY colored wire [ PHASE ] should be connected to the terminal which is either marked with the letter [ L1, L2 and L3 ].


 If the installation instructions are not met, the supplier cannot be held liable for any consequences.



Fig. 6

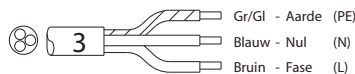


Fig. 7

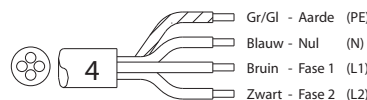


Fig. 8

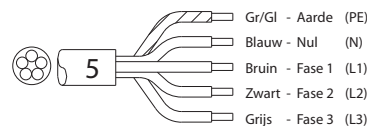


Fig. 9

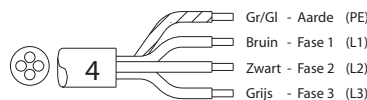


Fig. 10

### 3.5 Drip tray discharge

The overflow hose of the machine empties into the drip tray. It is possible to fit a drain hose to the drip tray.

Drill a drain hole in the back and fit the drain hose in accordance with fig. 11.

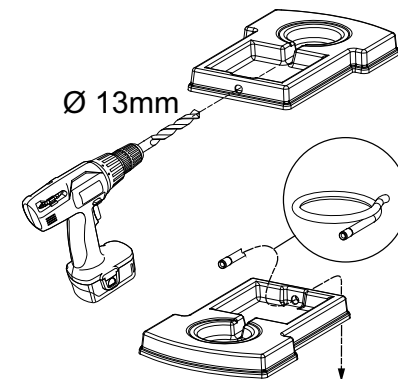


Fig. 11

### 3.6 Applying recipe strips

The factory does not yet apply the recipe strips next to the buttons. The device is always delivered together with a sheet of various recipe strips.

Please slide the recipe strip that is applicable to your situation in the window next to the corresponding button (fig. 12).

Section 3.7 Standard recipe settings will show you which recipes (drinks) correspond to the factory setting.

Table 7 = OptiVend Choco / 1 / 2 / 3 / 4

Table 8 = OptiVend 1 TS/TL / 2 TS / 3 TS / 4 TS

Table 9 = OptiVend HS / HS DUO / HS DUO Cappuccino

The optional recipes mentioned in this tables can only be programmed by your service technician.

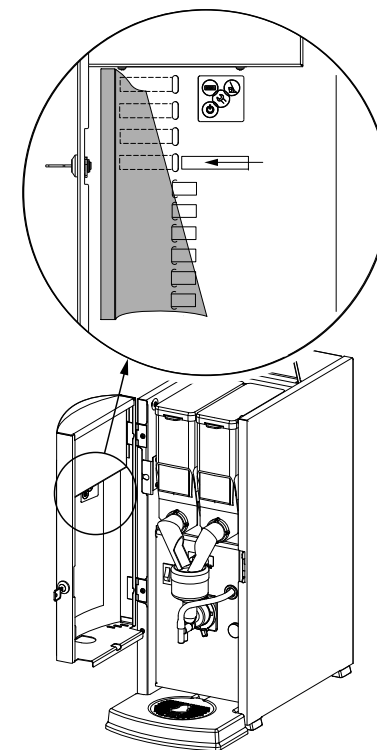
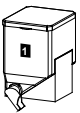
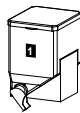

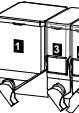

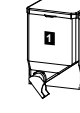

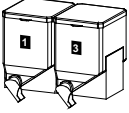
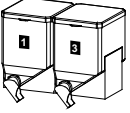

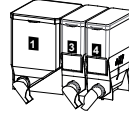



Fig. 12

## 3.7 Standard recipe settings

| Table 7            | OptiVend Choco | OptiVend 1  | OptiVend 2  | OptiVend 3 (Hot & Cold)   | OptiVend 4 (Hot & Cold)   |
|--------------------|----------------|---|---|---|---|
| Canisters          | 1              | Chocolate   | Coffee  | Coffee  | Coffee  |
|                    | 2              | -   | -   | Chocolate   | -   |
|                    | 3              | -   | -   | -   | Topping   |
|                    | 4              | -   | -   | -   | Chocolate   |
|                    |                |  |  |  |  |
|                    | Button         |   |   |   |   |
| Standard recipes   | 1              | Chocolate small   | Coffee Black  | Coffee Creme  | Coffee Black  |
|                    | 2              | Chocolate large   | Coffee Creme  | Espresso  | Coffee Creme  |
|                    | 3              | -   | Espresso  | Hot Chocolate   | Espresso  |
|                    | 4              | -   | Hot Water   | Coffee Chocolate  | Hot Chocolate   |
|                    | 5              | -   | -   | Hot Water   | Coffee Chocolate  |
|                    | 6              |   |   | Cappuccino  | Hot Chocolate   |
|                    | 7              |   |   | Wiener Melange  | Coffee Chocolate  |
|                    | 8              |   |   | Hot Water   | Cappuccino  |
|                    | 9              |   |   | -   | Wiener Melange  |
|                    | 10             |   |   | -   | Hot Water   |
| Optional recipes # |                | Double Espresso   | Double Espresso   | Double Espresso   | Double Espresso   |
|                    |                | Decaf   | Decaf   | Decaf   | Decaf   |
|                    |                | Chocolate   | Chocolate   | Espresso Chocolate  | Espresso Choc   |
|                    |                | Hot Milk  | Hot Milk  | Hot Milk  | Hot Milk  |
|                    |                | Jug Coffee  | Jug Hot Water   | Jug Hot Water   | Jug Hot Water   |
|                    |                | Soup  | Jug Coffee  | Jug Coffee  | Jug Coffee  |
|                    |                | Tea   | Soup  | Coffee latte  | Coffee latte  |
|                    |                | Coffee Black  | Tea   | Coffee Black  | Latte Macchiato   |
|                    |                | Coffee Creme  |   | Chocolate Milk  | Chocolate Milk  |
|                    |                | Espresso  |   | Cappuccino  | Cold water *  |
|                    |                |   |   | Coffee Milk   | Coffee Milk   |
|                    |                |   |   | Coffee Sugar  | Coffee Sugar  |
|                    |                |   |   | Soup  | Soup  |
|                    |                |   |   | Tea   | Tea   |
|                    |                | * = OptiVend with cold water option only  |   |   |   |
|                    |                | # = can be programmed by dealer only  |   |   |   |

| Table 8            | OptiVend 1 TS/TL | OptiVend 2 TS   | OptiVend 3 TS (Hot & Cold)  | OptiVend 4 TS (Hot & Cold)  |
|--------------------|------------------|---|---|---|
| Canisters          | 1                | Coffee  | Coffee  | Coffee  |
|                    | 2                | -   | -   | -   |
|                    | 3                | -   | Chocolate   | Topping   |
|                    | 4                | -   | -   | Chocolate   |
|                    |                  |  |  |  |
|                    | Button           |   |   |   |
| Standard recipes   | 1                | Coffee Black  | Coffee Black  | Coffee Creme  |
|                    | 2                | Coffee Creme  | Coffee Creme  | Espresso  |
|                    | 3                | Espresso  | Espresso  | Hot Chocolate   |
|                    | 4                | Hot Water   | Hot Chocolate   | Coffee Chocolate  |
|                    | 5                | Jug Coffee 1/2  | Coffee Chocolate  | Cappuccino  |
|                    | 6                | Jug Coffee  | Hot Water   | Wiener Melange  |
|                    | 7                | Jug Hot Water 1/2   | Jug Hot Water   | Hot Water   |
|                    | 8                | Jug Hot Water   | Jug Coffee  | Jug Hot Water   |
|                    | 9                | -   | -   | Jug Coffee  |
|                    | 10               | -   | -   | Jug Coffee  |
| Optional recipes # |                  | Double Espresso   | Double Espresso   | Double Espresso   |
|                    |                  | Decaf   | Decaf   | Decaf   |
|                    |                  | Hot Chocolate   | Espresso Chocolate  | Espresso Chocolate  |
|                    |                  | Hot Milk  | Hot Milk  | Hot Milk  |
|                    |                  | Soup  | Jug Hot Water 1/2   | Jug Hot Water 1/2   |
|                    |                  | Tea   | Cappuccino  | Coffee Black  |
|                    |                  |   | Coffee latte  | Coffee latte  |
|                    |                  |   | Latte Macchiato   | Latte Macchiato   |
|                    |                  |   | Chocolate Milk  | Chocolate Milk  |
|                    |                  |   | Coffee Milk   | Cold water *  |
|                    |                  |   | Coffee Sugar  | Coffee Milk   |
|                    |                  |   | Soup  | Coffee Sugar  |
|                    |                  |   | Tea   | Soup  |
|                    |                  | * = OptiVend with cold water option only  |   |   |
|                    |                  | # = can be programmed by dealer only  |   |   |
|                    |                  |   | Tea   | Tea   |

| Table 9                              | OptiVend HS   | OptiVend HS DUO   | OptiVend HS DUO Cappuccino  | OptiVend 3 Sugar  | OptiVend 3 TS Sugar   |
|--------------------------------------|---|---|---|---|---|
| Canisters                            | 1   | Coffee  | Coffee  | Coffee  | Coffee  |
|                                      | 2   | -   | -   | Topping / Chocolate   | -   |
|                                      | 3   | Coffee  | Coffee  | Coffee  | Topping   |
|                                      | 4   | -   | -   | Topping / Chocolate   | Sugar   |
|                                      |  |  |  |  |  |
| Standard recipes                     | Button  |   |   |   |   |
|                                      | 1   | Coffee Black  | Coffee small  | Coffee small  | Coffee Creme  |
|                                      | 2   | Coffee Creme  | Coffee large  | Cappuccino  | Coffee Milk   |
|                                      | 3   | Espresso  | Hot Water   | Hot Water   | Coffee Sugar  |
|                                      | 4   | Hot Water   | Double Coffee small   | Double Coffee small   | Coffee Milk Sugar   |
|                                      | 5   | Jug Coffee 1/2  | Double Coffee large   | Double Cappuccino   | Espresso  |
|                                      | 6   | Jug Coffee  | Double Hot Water  | Double Hot Water  | Double Espresso   |
|                                      | 7   | Jug Hot Water 1/2   | Double Jug Coffee   | Jug Coffee  | Espresso Sugar  |
|                                      | 8   | Jug Hot Water   | Jug Hot Water   | Jug Hot Water   | Cappuccino  |
|                                      | 9   |   | Jug Coffee  | Double Jug Coffee   | Cappuccino Sugar  |
|                                      | 10  |   | Double jug Hot Water  | Double jug Hot Water  | Hot Water   |
| Optional recipes #                   |   | Double Espresso   |   | Coffee large  | Decaf *   |
|                                      |   | Decaf   |   | Hot Milk  | Hot Milk *  |
|                                      |   | Coffee small  |   | Hot Chocolate   | Jug Hot Water   |
|                                      |   | Coffee large  |   | Double Hot Chocolate  | Jug Coffee  |
|                                      |   |   |   | Double Hot Milk   | Coffee latte  |
|                                      |   |   |   | Coffee Milk   | Latte Macchiato   |
|                                      |   |   |   | Double Coffee Milk  | Coffee Black  |
|                                      |   |   |   | Coffee Choc   | Cold water *  |
|                                      |   |   |   | Double Coffee Choc  | Jug Hot Water 1/2   |
|                                      |   |   |   | Cafe Latte  | Jug Coffee 1/2  |
|                                      |   |   |   | Double Cafe Latte   | Soup *  |
|                                      |   |   |   |   | Tea *   |
|                                      |   |   |   |   |   |
|                                      |   |   |   |   |   |
| # = can be programmed by dealer only |   |   |   |   |   |

### 3.8 Filling the canisters

Fill the ingredient canisters with the relevant instant product according to previous table 7, 8 or 9.

1. Open the device lid (fig. 15).
2. Turn the dispensing outlet into a horizontal position.
3. Move the canister(s) forward and take them out of the device.
4. Fill the canister(s) with the appropriate products (fig. 16). See table 7, 8 or 9.
5. Place the canister(s) back in the right order. Make sure that the drive mechanism of the canister falls over the cog in the back wall and that the fastening ridge goes into the hole of the plate (fig. 17).
6. Turn the dispensing outlet back to their correct position (fig. 18)

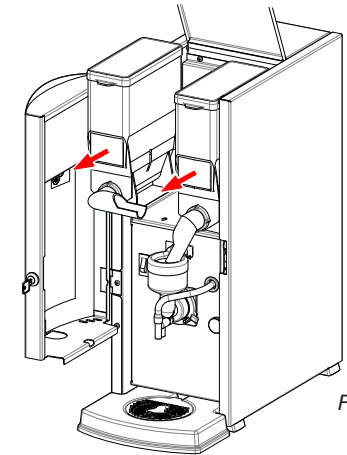


Fig. 15

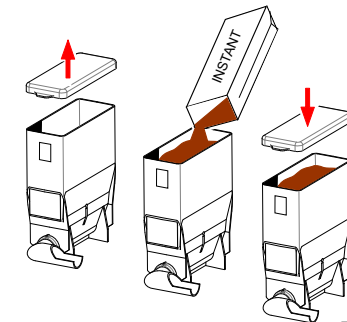


Fig. 16

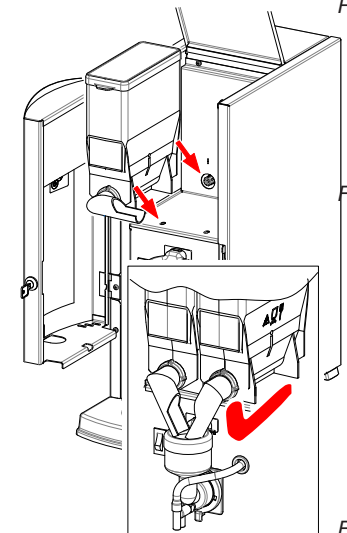


Fig. 17

Fig. 18

## 3.9 Positioning

### 3.9.1 Positioning on the work top

1. Position the device on an appropriate flat work area.
2. Allow an area of at least 7 cm to the left of the device so that the door can be opened.
3. Allow an area of at least 22 cm above the device so that the lid can be opened all the way.
4. Check whether the specifications of the type plate correspond to the mains voltage.
5. Connect the device to the water mains with the supplied connection tube.
6. Close the door and place the drip tray under the machine. It is possible to connect a drain to the drip tray (chapter 3.5). There is a nozzle on the back side of the drip tray. Drill through it and connect the drain.
7. The device is now ready for first use.

### 3.9.2 Base cabinet (fig. 19)

Follow the instructions provided with the base cabinet.

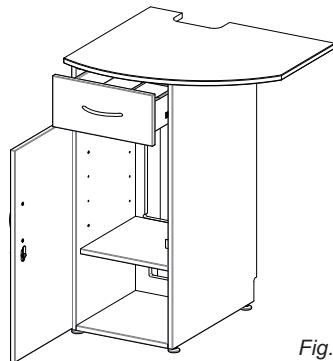


Fig. 19

### 3.9.3 Base cabinet with built-in cooling unit (fig. 20)

This base cabinet has a flow cooler supplying cooled water to the OptiVend Hot&Cold.

Follow the instructions provided with the base cabinet.

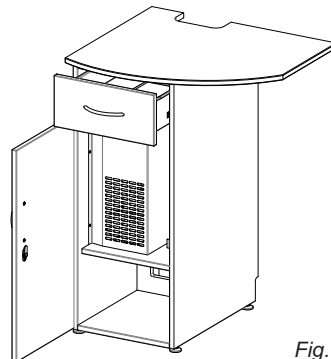


Fig. 20

## 4. FIRST USE



Before using the device for the first time, chapter 3. INSTALLATION must be completed.

- During its first use, the device works according to its standard factory settings.
- The various settings can be modified later by trained, authorised service staff. Please see the separate service appendix, chapter 2.2. THE SERVICE MENU.
- This chapter is about rinsing the hot water system if the device is about to be used for the first time or if the device has been out of operation for more than 1 week, for example after the holidays.

### 4.1 First use / rinsing the hot water system

1. Turn the water tap open and check whether the swivel connections do not leak.
2. Plug the device into an earthed socket.
3. Turn the device on by switching the ON/OFF switch (fig. 1-14) on. The display lights up and there is a beeping sound.
4. The display first shows the following words [Out of order, Boiler Filling] and then [Out of order, Boiler Heating]. During the heating phase, the settings of the device can be adjusted as described in the next chapter 4.2.
5. After the device has heated up the following words appear [Make your choice].
6. Place an empty cup of at least 120 ml under the relevant outlet and select your drink.
7. The drink in question is prepared. Please discard the first 2 cups of every choice of drink.
8. Again make a choice of drink and check whether the taste and quantity is appropriate. Repeat this for every drink. If taste and quantity are fine, then the device is ready for use.
9. If the volume does not meet your wishes, please read chapter 6.2 Quick recipe.

### 4.2 Operator / service menu settings

The following data must be set in the operator and service menus immediately after the machines first use. The language factory setting is English.

Operator menu: press  on the service panel at the inside of the door.

- **1.1 Clock**
  - 1.1.0 Time (present time)
  - 1.1.1 Date (present date)
- **1.7 PIN-code** (see chapter 2.1 of the service appendix)
- **2.4 Settings** (Settings)
  - 2.4.0 Language (Language )
- **2.6 Descaling / filter**
  - 2.6.0 Time for service (descaling / filter counter)

Leave the menu by pressing  again on the service panel.

Study the rest of the setting options of the service menu later.  
The device is now ready for use.

## 5. OPERATING PANEL

The device has two operating panels.

- The front operating panel (fig. 21) is for normal daily use.
- The operating panel at the inside of the door (fig. 22) can be used by the operator to gain access to the operator and service menus (only with PIN code).

### CAUTION

- Never operate the buttons using a sharp object.
- Keep the operating panel free of dirt and grease.


### 5.1 Operating panel (front)

#### A. Illuminated Display

#### B. Option button 5-10x, set as mentioned in chapter 3.7 Standard recipes

#### C. Menu navigation buttons 1 to 4 have a second function after the operator menu has been activated. (see chapter 6.1 Operator menu)

#### D. Jug lock (Optional)

If the device is equipped with this option, the jug buttons are only activated after the jug lock  has been switched on.

Emergency stop (Jug): the dosing of the Jug recipe can be simply stopped by pressing on any recipe button. After the button is pressed, the selected jug recipe will be cancelled and just one more cup is dispensed.

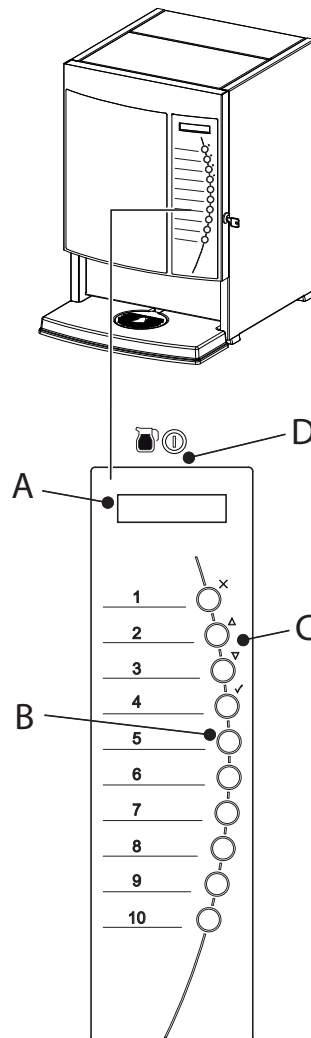


Fig. 21

### 5.2 Service panel (inside the door)

#### A. Counter button

After pressing this button you can press on the relevant product button to read out the quantity of drinks dispensed (free and paid). Press this button again to leave the Counter item.

#### B. Standby

With this button you can set the device on standby. The product buttons are turned off and the boiler is kept at 60°C.

Display: [Not in use - Standby]. Push this button again to reactivate the machine.

#### C. Operator menu button

With this button the Operator menu appears on the display. See chapter 6.1 Operator menu. Press this button again to leave the Operator menu.

#### D. Mixer(s) rinsing programme

With this button the rinsing programme for the mixer(s) will be started. For detailed instructions, see chapter 8.2 Cleaning the mixer unit.

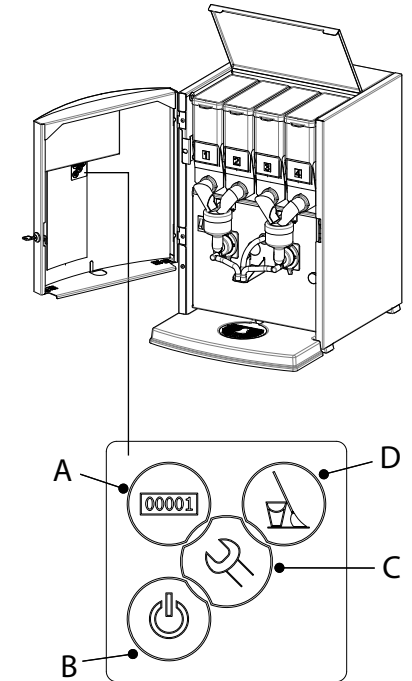
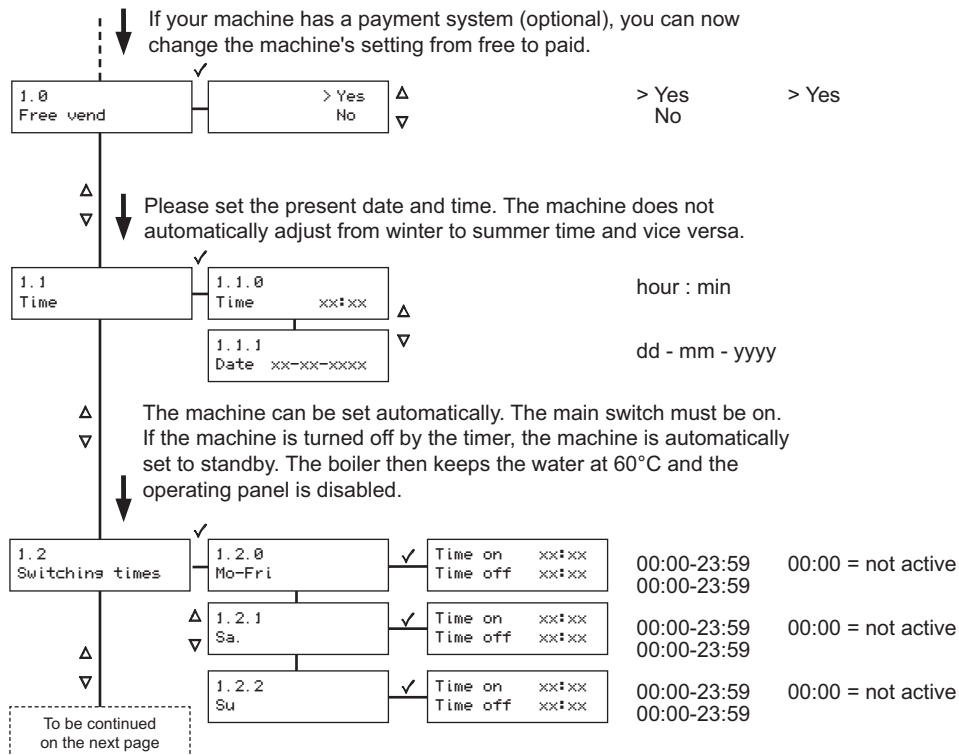
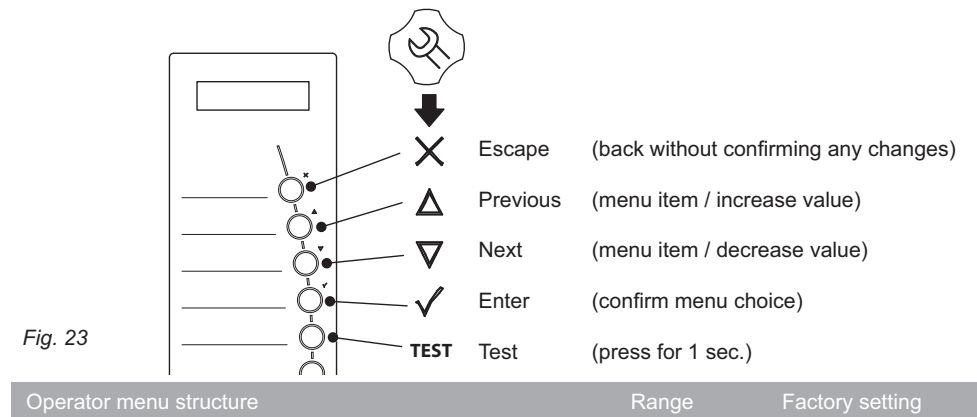


Fig. 22

## 6. MENU STRUCTURE

## 6.1 The operator menu



Operator menu structure

Range

Factory settings

Use this menu to read out the counter. The reset function is only available if it has been activated by the service engineer.

1.3 Recipe counters

1.3.0 Recipe 1

1.3.09 Recipe 10

1.3.12 Recipe total

1.3.13 Rinse counters

1.3.14 Reset counters

Total

Free

Paid

Jus

Mixer(s)

0-99999 cups

0-99999 cups

0-99999 cups

0-99999 cups

0-99999

if available!

The quick recipe menu is only available if it has been activated by the service engineer. It allows you to easily set the volume and strength of coffee, milk and sugar per recipe (drink button) yourself. Only the ingredients that apply to the recipe in question are visible.

For more information about the use of the quick recipe, see chapter 6.2.

1.4 Quick recipe

1.4.0 Recipe: <recipe name>

1.4.09 Recipe: <recipe name>

1.x.0.0 Cup volume

1.x.0.1 Ingredient 1

1.x.0.2 Ingredient 2

1.x.0.3 Ingredient 3

1.x.0.4 Ingredient 4

50-250 ml 120 ml

-20% +20% 0%

-20% +20% 0%

-20% +20% 0%

-20% +20% 0%

Confirm ✓ your change. Place a empty cup and TEST your setting by pressing key No 5 for 1 second.

1.6 Software

SW ????

1.7 PIN-code

PIN-code <20>

x x x x x

Only applicable for the service engineer.


Only applicable for the service engineer.

## 6.2 Quick recipe

With the quick recipe (fig. 24) you can easily adjust the volume for each drink (recipe).

- The quick recipe menu is only available if it has been activated by the service engineer.
- Only the ingredients that are relevant for the recipe in question are shown.

The example below shows how you can increase the **volume** and quantity of **milk** in the recipe for **coffee Milk & Sugar**.

 If the **volume** is increased, the **coffee strength** is automatically proportionately adjusted. Ingredients such as **topping** and **sugar** are also adjusted automatically.

If after you set the volume, you are not satisfied with the strength of the coffee, you can adjust the quantity of coffee. Of course, other ingredients like topping and sugar can also be adjusted separately.

1. Open the operator menu (fig. 24-1).
2. Go to 1.4 **Quick recipe** (fig. 24-2) and press enter.
3. Go to the recipe you wish to change **Recipe: Coffee Milk Sgr** (fig. 24-3) and press enter twice.
4. The display shows the set volume. Change the volume (fig. 24-4) to 150 ml and press enter to accept the new setting.
5. Go to **Ingredient 3 (topping)** (fig. 24-5) and press enter. Increase the dosage of milk by 5% and press enter to accept the new setting.
6. Place a cup under the outlet and press dispensing button No. 5 (fig. 24-6) for one sec. Your drink is now prepared according to the changed settings.
7. Repeat these actions for this drink or other drinks if necessary.
8. Close the Operator menu (fig. 24-1).

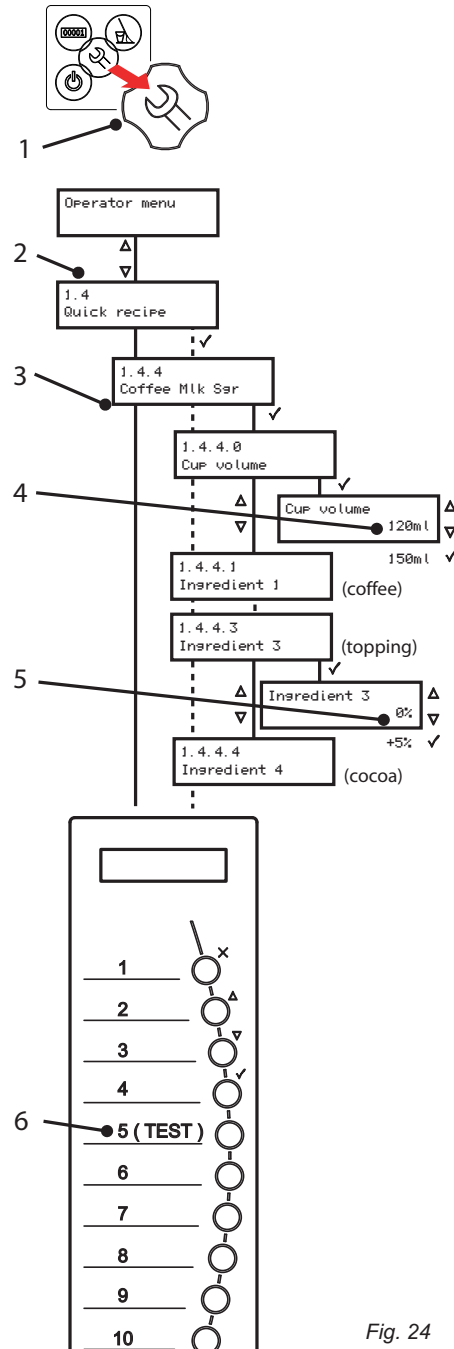


Fig. 24

## 7. DAILY USE


### 7.1 Filling (up) the canisters

Never fill the ingredient canisters with more than what is required for one day in order to ensure that the products remain fresh at all times!

Always ensure that the transport auger is covered in approx. 3 cm of ingredient. Shake canister(s) containing plenty of product to prevent the contents from 'caving in'.

To fill up the canisters, you must remove them from the device.

1. Take the canister(s) from the device by pulling it/ them towards you (fig. 25).

2. Fill the canister(s) with the appropriate product (fig. 26).  
 Fill the canisters with the relevant instant products (see previous table 7 till 9).

3. Place the canister(s) back into the machine in the right order. Make sure that the drive mechanism of the canister falls over the cog in the back wall and that the fastening ridge goes into the hole of the plate (fig. 27).

4. Turn the dispensing outlets(s) back to their correct position (fig. 28).

- Make sure that the correct canister is placed in its rightful place (see numbers on the canister and the device).
- Rinse off any product that was spilt in the mixer(s) by using the cleaning programme.

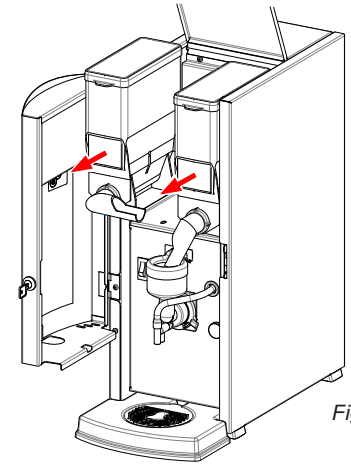


Fig. 25

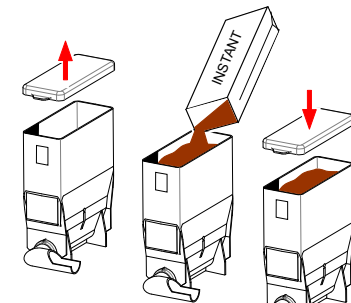


Fig. 26

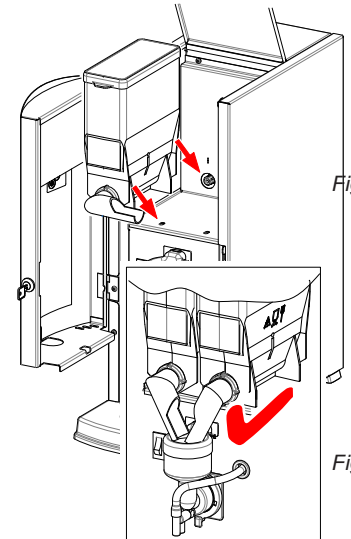



Fig. 27

### 7.2 Preparations

1. Turn on the device by using the main switch. The display lights up.
2. Close the door and lock it.
3. The device is filled [ *Boiler filling* ] and then starts heating the water [ *Boiler Heating* ].
4. If necessary, fill up the canister(s) when the boiler is heating up (see 7.1 **Filling (up) the canisters**)
5. Once the device has warmed up, the display shows [ *Make your choice* ].
6. Place an empty collection tray under the outlet and carry out the brewer and mixer rinsing programme (see chapter 8.2 **Cleaning the mixer unit**).
7. The device is now ready for use.


Fig. 28


### 7.3 Dispensing cups/mugs


1. Place an empty cup under the outlet (fig. 29).
2. Make your selection .
3. Your selection will be prepared [ One moment ].
4. Your drink is ready when the display shows the text: [ Make your choice . . . ]

### 7.4 Dispensing jugs

The machines TS, TL and HS can fill thermos jugs.

1. Place an empty jug under the outlet (fig. 30).
2. Turn the jug lock (optional) to the right.
3. Make your selection .
4. Your selection will be prepared [ One moment ].

 **Attention:** coffee preparation progress is indicated on the display. The coffee is made and poured into the jug per cup.

 **Emergency stop:** The dosing of a Jug recipe can be stopped by simply pressing any button. The selected recipe is then cancelled and one more cup is dispensed.

5. Your drink is ready when the display shows the text: [ Make your choice . . . ]
6. When you are finished, turn back the jug lock and retrieve the key.

#### Jug lock (optional)

If the machine is equipped with an optional jug lock, only the person who has the key, has the possibility to dispense a jug (fig. 30).

#### Cups tray

Pull the Cups tray (fig. 31) forward.

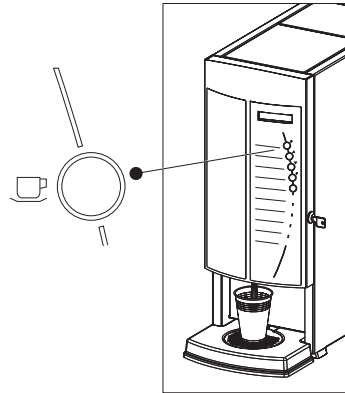


Fig. 29

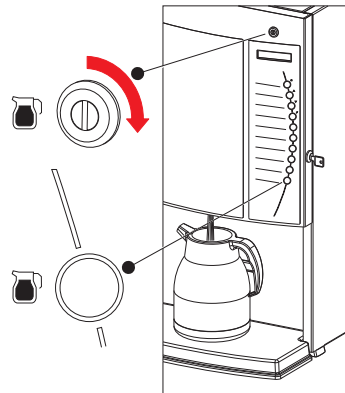


Fig. 30

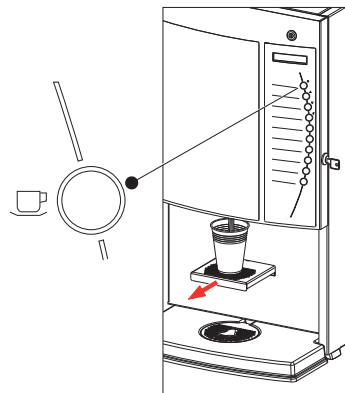


Fig. 31

### 7.5 Payment system (optional)

#### 7.5.1 Coin system

Major parts (fig. 32):

1. Coin acceptor slot
2. Returns button
3. Money return slot
4. Money tray
5. Door lock is also money tray lock

#### Set to paid

1. Open the operator menu (see chapter 6).
2. Go to **1.0 Free vend.**
3. Change Yes into No and confirm your choice.
4. The machine is now set to paid dispensing.  
[ Make your choice and insert exact money ]

#### Set to free

1. Open the operator menu (see chapter 6).
2. Go to **1.0 Free vend.**
3. Change No into Yes and confirm your choice.
4. The machine is now set to free dispensing.  
[ Make your choice ]

#### Using paid vending

See fig. 33

1. Place a cup (select the desired drink if price is unknown). The display shows the price of your drink on the left and the inserted amount on the right (Cr.).

|                |          |
|----------------|----------|
| Coffee mlk s&r |          |
| 0.50           | Cr. 0.00 |

2. Insert the correct change.
3. Make your choice
4. Your drink is prepared.

For setting / changing product prices, see chapter 2.3 Service menu in the service book or contact your dealer.

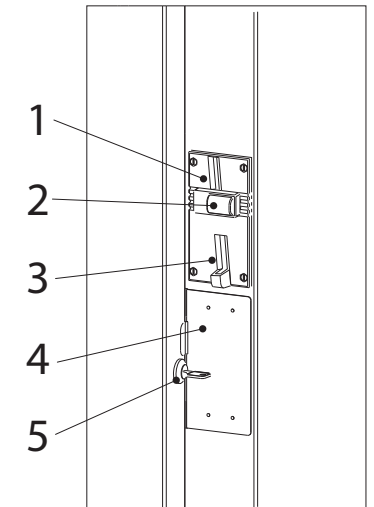


Fig. 32

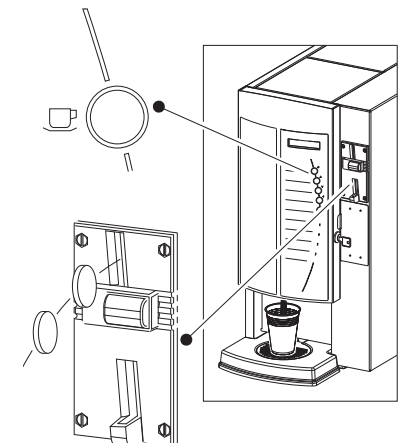


Fig. 33

### 7.5.2 Coin changer

The OptiVend is available with an optional coin changer suitable for euros (€0.05 - €2.00). Other currencies are available on request.

The coin changer has 6 coin tubes (€ 0.05 / 2x 0.10 / 0.20 / 0.50 / 1,00).

#### Major parts (fig. 34):


1. Return button
2. Coin insert
3. Lock
4. Change

#### Set to free

1. Open the operator menu (see chapter 6).
2. Go to **1.0 Free vend.**
3. Change No into Yes and confirm your choice.
4. The machine is now set to free dispensing.  
[ *Make your choice* ]

#### Set to paid

1. Open the operator menu (see chapter 6).
2. Go to **1.0 Free vend.**
3. Change Yes into No and confirm your choice.
4. The machine is now set to paid dispensing.  
[ *Make your choice and insert money* ]

 If the coin changer does not have enough money available, the display shows the following message: [ *Make your choice and insert exact money* ]

#### Using paid vending

See fig. 35

1. Place a cup (select the desired drink if price is unknown). The display shows the price of your drink on the left and the inserted amount on the right (Cr.).

|                |          |
|----------------|----------|
| Coffee mlk s&r |          |
| 0,50           | Cr. 0,00 |

2. Insert the money.
3. Make you choice
4. Your drink is prepared and change will return.

For setting / changing product prices, see chapter 2.3 Service menu in the service book or contact your dealer.

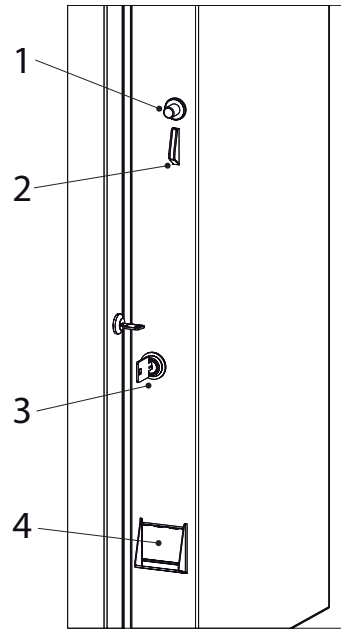


Fig. 34

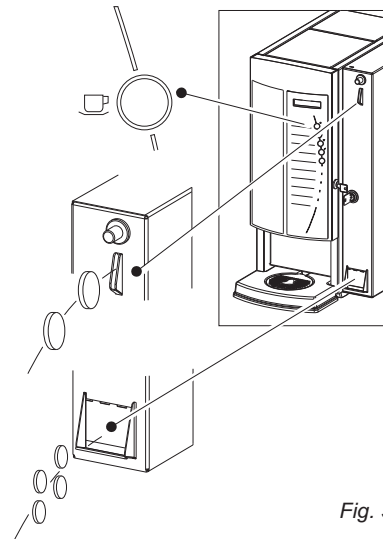


Fig. 35

### 7.6 Automatic disabling functions

During use, the following display messages (fig. 36) can appear and automatically disable the drink selection buttons:

1. **Boiler filling up;** Water pressure is gone or the water tank (stand-alone setup) is empty.
2. **Boiler heating up;** The boiler temperature is (temporarily) too low because of too much water consumption. As soon as the temperature is fine, the message automatically disappears and the drink selection buttons will work again.
3. **Drip tray is full;** Once the drip tray is emptied, the message automatically disappears and the drink selection buttons will work again.
4. **Standby;** The machine is set to standby. This function could have been set manually (see chapter 5.2-B) or automatically (see chapter 6.1 Operator menu item 1.2 Timer settings).

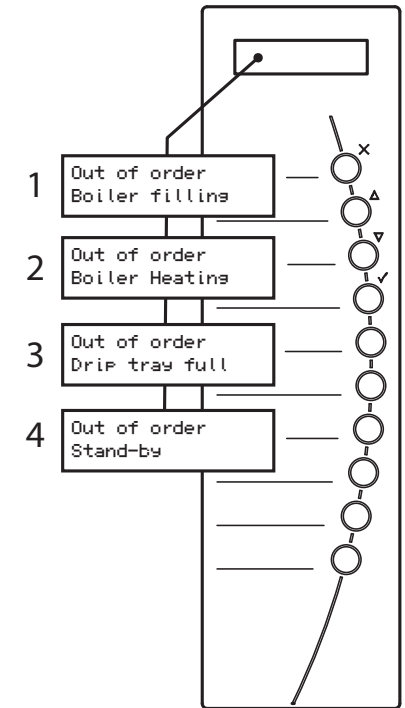


Fig. 36

### 7.7 Display messages during use

The following display messages (fig. 37) can appear immediately after the machine is switched on:

**Descaling / filter;** The machine must be descaled or the water filter must be replaced. Contact your dealer for technical maintenance.

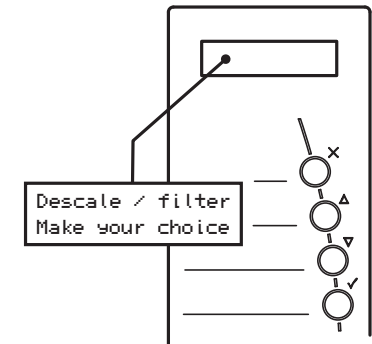


Fig. 37

## 8. MAINTENANCE

### ⚠ WARNING

- The device must not be submerged or hosed down.
- Do not leave the device during maintenance.

You can follow the HACCP hygiene code instructions of your organisation for the use of cleaning products. Look or search under object: Machine of hot drinks. Don't give bacteria a chance: maintain your device according to regulations!

### 8.1 Rinsing programme

The machine has a rinsing programme for the daily rinsing of the mixer system (fig. 24-1).

- We advise you to run the rinsing programme both at the beginning and at the end of normal office hours.
- The rinsing water must be collected in a rinsing tray below the machine.

### 8.2 Rinsing the mixers (daily)

The mixer casing is in regular contact with the product and must therefore be cleaned thoroughly and regularly.

The mixers are rinsed with hot water during the cleaning procedure.

Duration: approx. 20 sec. (rinsing water approx. 250 ml). Requirements:

- Measuring cup of at least 0.25 litres.

#### For rinsing the mixers;

1. Open the door of the machine and press the mixer cleaning button (fig. 38-1) and close the door.
2. Follow the instructions shown on the display (fig. 38-3) and use the X and V buttons on the operating panel (fig. 38-2).

#### Stopping the cleaning cycle?

- The start of the mixer cleaning procedure can be cancelled with the X button.
- Increasing the boiler temperature and soaking the brewer can be skipped with the X button.
- The rinsing process can be interrupted with the X button.

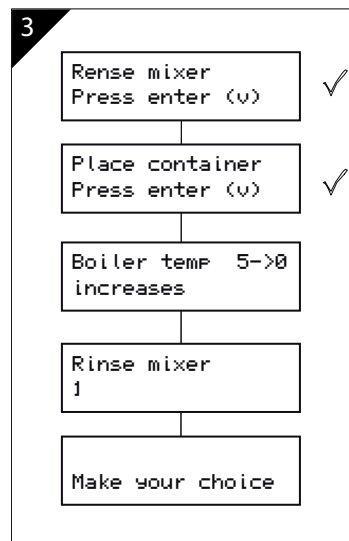
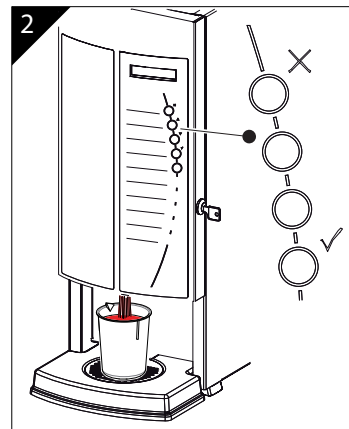
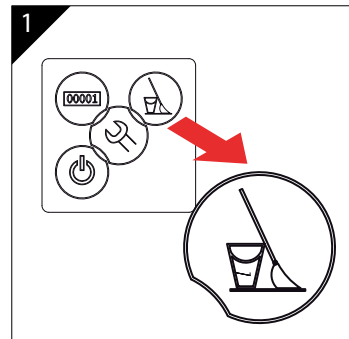


Fig. 38

## 8.3 Cleaning the mixer unit OptiVend 1, 2 & Choco (weekly)

✎ If the machine is used very frequently, carry out this cleaning procedure up to a few times a week!

Duration: approx. 5 min.

Requirements:

- Normal detergent / coffee deposit remover
- Rinsing facility
- Tea towel
- Hygiene set (for quick cleaning)

Cleaning mixer(s) (fig. 39):

1. Remove the hot water tube. Remove the ingredient canisters from the device (turn the dispensing outlets up so that no ingredients fall out).
2. Turn the green mounting ring to the right and remove the mixer casing by pulling it towards you.
3. Pull the mixer fan towards you to remove it from the mixer axis and remove the green mounting ring.
4. Clean the removed parts in warm water with a normal detergent.
5. Fit the parts in the opposite order.

**CAUTION:** ensure that the arrow on the mixer fan points towards the flat side of the axis and push the mixer fan over the axis until you hear a clear 'click' (don't push it too far down!).

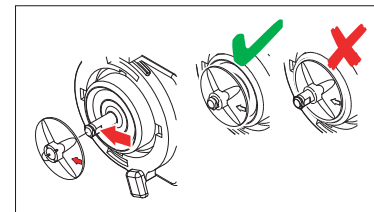


Fig. 39a

6. Place the mixer case back onto the mixer. Turn the green mounting ring to the left.
7. Secure the tube again onto the hot water outlet between. Place the canisters back and turn the dispensing outlets back into the correct position.

Switch the device back on and try a few test drinks to check the correct operation.

- \* Use a normal detergent. In case of persistent stains, use our tried and tested coffee fur remover!

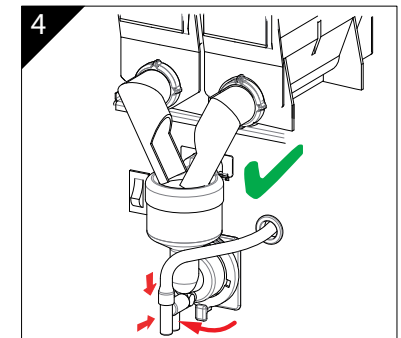
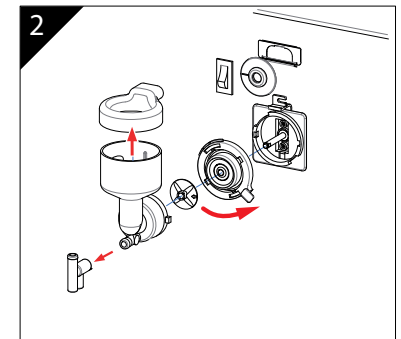
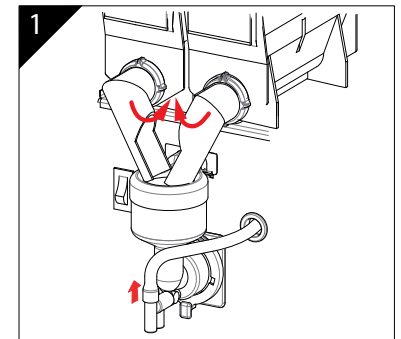


Fig. 39

## 8.4 Cleaning the mixer unit OptiVend 3, 4, 3TS, 4TS, HS, HS duo (weekly)

**If the machine is used very frequently, carry out this cleaning procedure up to a few times a week!**

Duration: approx. 8 min.

Requirements:

- Normal detergent / coffee deposit remover
- Rinsing facility
- Tea towel
- Hygiene set (for quick cleaning)

Cleaning mixer(s) (fig. 40):

1. Remove the tubes between the mixer(s) and the outlet. Remove the ingredient canisters from the device (turn the dispensing outlets up so that no ingredients fall out).
2. Turn the green mounting ring to the right and remove the mixer casing by pulling it towards you.
3. Pull the mixer fan towards you to remove it from the mixer axis and remove the green mounting ring.
4. Clean the removed parts in warm water with a normal detergent.
5. Fit the parts in the opposite order.

**CAUTION:** ensure that the arrow on the mixer fan points towards the flat side of the axis and push the mixer fan over the axis until you hear a clear 'click' (don't push it too far down!).

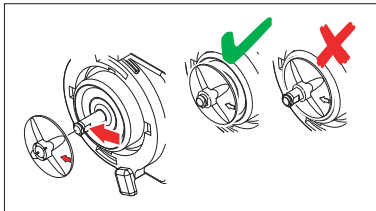


Fig. 40a

6. Place the mixer case back onto the mixer. Turn the green mounting ring to the left.
  7. Secure the tubes between the mixer(s) and the outlet. Place the canisters back and turn the dispensing elements back into the correct position.
- Switch the device back on and try a few test drinks to check the correct operation.

\* Use a normal detergent.  
In case of persistent stains, use our tried and tested coffee fur remover!

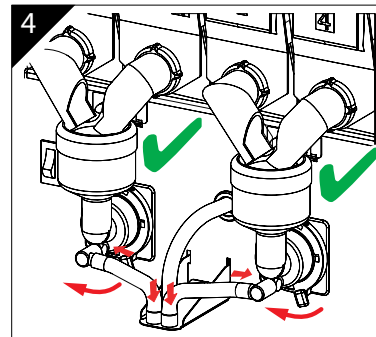
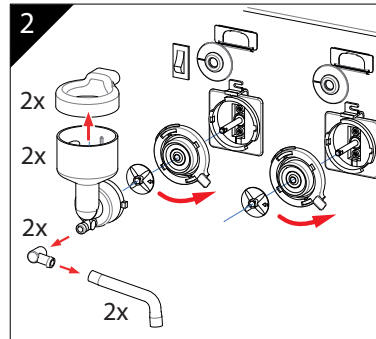
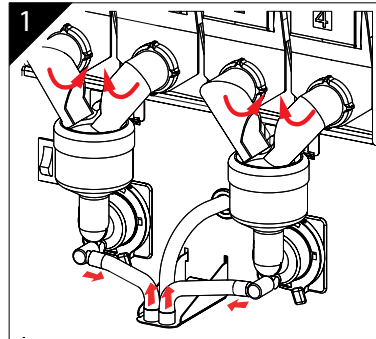


Fig. 40

## 8.5 Cleaning the mixer extraction filter (monthly)

First carry out chapter 8.3 or 8.4 Cleaning the mixer unit (weekly)!

**If the machine is used very frequently, carry out this cleaning procedure every week!**

Duration: approx. 2 min.

Requirements:

- Normal detergent / coffee fur remover
- Tea towel
- Hygiene set (for quick cleaning)

Cleaning brewer filter (fig. 41):

1. Turn the green mounting ring right and remove the mixer case from the mixer by pulling it towards you. Pull the extraction filter(s) from the machine.
2. Remove the top plate and the blue filter.
3. Clean\* and dry the filter or use a clean filter from the hygiene set.
4. Place the filter back in its position and reapply the top plate.
5. Put the extraction filter(s) back in place. Place the mixer case back on to the mixer. Turn the green mounting ring to the left. Secure the tubes between the mixer(s) and the outlet.

Turn the device back on and try a few test drinks to check correct operation.

\* Use a normal detergent.  
In case of very persistent stains use our coffee fur remover!

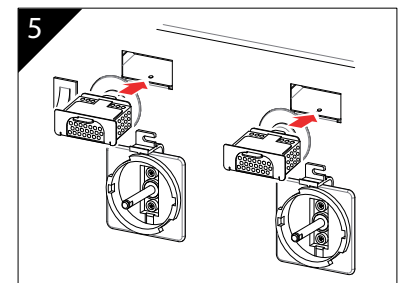
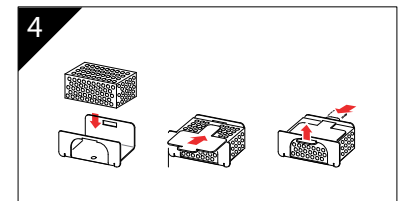
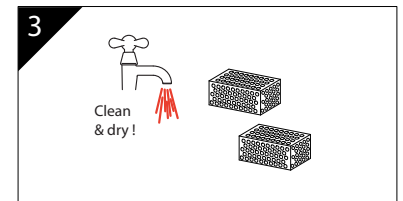
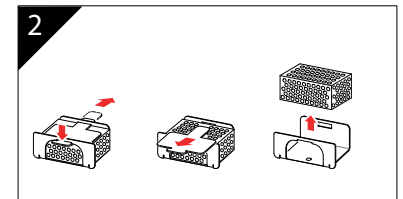
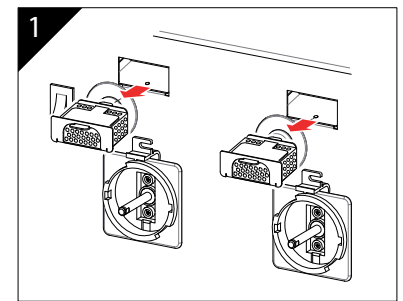


Fig. 41

## 8.6 Cleaning the canister(s)

Clean the dispensing opening (fig. 42-1) and the dispensing outlet (fig. 42-2) every day with a dry dusting brush.

Daily clean with a dry dusting brush:


- dispensing opening (fig. 42-1).
- dispensing outlet (fig. 42-2).

Weekly cleaning:

- empty the ingredient canister(s).
- clean with a dry dusting brush.
- remove any caked residue.


Monthly cleaning:

- empty the ingredient canister(s).
- wash with a mild detergent.

 The canisters are dishwasher-safe. Ensure the canisters are **COMPLETELY** dry before refilling them.

## 8.7 Disassembling the canister(s)

If necessary the transport auger (fig. 43-2) can be removed by unscrewing the front (fig. 43-4) and back swivel (fig. 43-1). The entire auger can then be removed.

 Pay attention when fitting the dispensing opening of the instant canister (fig. 43-3). The opening must be pointed **upwards**. Make sure you keep every transport augers with its own canister during reassembly.

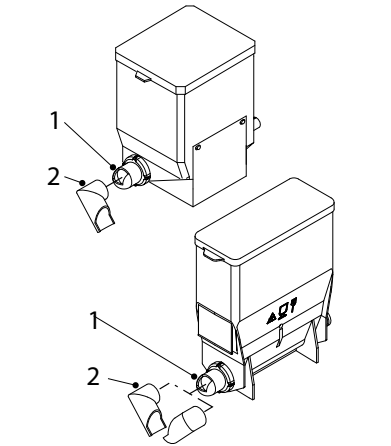


Fig. 42

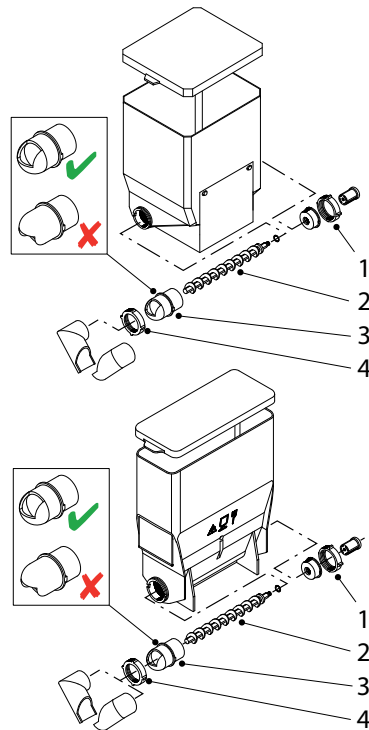



Fig. 43

## 8.8 Other maintenance

### Casing

Daily clean and dry the stainless steel exterior with a clean damp cloth.

Do not use any abrasives as this can cause scratches or dull areas.

 Do not use chlorine or chlorinated detergent as this will damage the stainless steel.

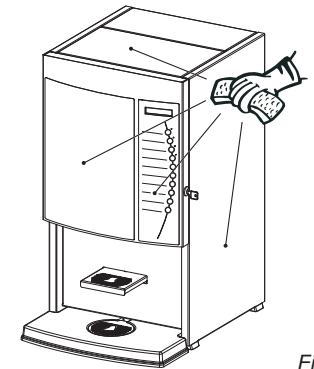


Fig. 44

### Interior


Daily clean and dry the door and the bottom plate with a damp cloth.

Weekly clean and dry the canister compartment with a clean damp cloth.

### Drip tray and cup tray\*

Daily empty and clean the drip tray with grid. Clean it with a clean damp cloth and dry it.

Weekly clean drip tray and grid in hot water.

 The drip tray has a safety feature with an electronic sensor that switches the device off when the maximum level is exceeded.

\* Model 1TS, 1TL, 3TS, 4TS, HS, HS DUO

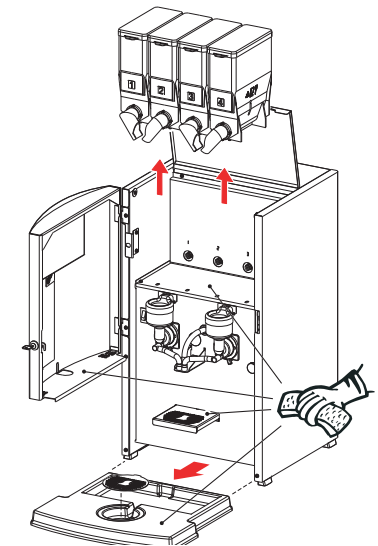


Fig. 45

**⚠ WARNING**


- In order to descale the water reservoir, the device must be opened. This will expose live parts of the machine, which can be touched easily. This can lead to highly dangerous situations!

**⚠ WARNING**

- The device must not be submerged or hosed down.
- Always stay with the device during maintenance work.

**9. SETTING THE SERVICE MOMENT**

During the installation of the device, your service engineer set a time for the device to be serviced.

-  The dispensed drinks are counted during use. If the set time for service is reached, the display shows the following message: Descale / filter (fig. 46).

When this message appears, you can continue to use the device as usual.

The message indicates that the device must be descaled. If a water filter was fitted (advised), this is also an indication that the filter must be replaced.

For safety reasons, users are not advised to descale the machine and/or replace the filter. We advise you to have an authorised service engineer descale and maintain the device.

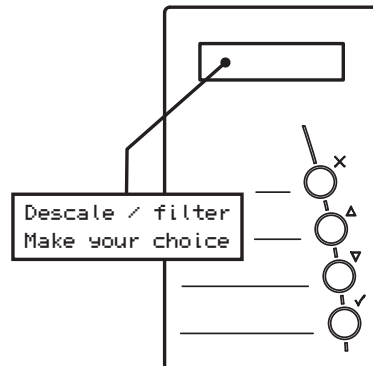


Fig. 46

**Water hardness table**

| Water Quality | Hardness |       |       |         |           | Limescale Indicator ...cups |
|---------------|----------|-------|-------|---------|-----------|-----------------------------|
|               | °D       | °F    | °C    | mmol/l  | mgCaCo3/l |                             |
| Very hard     | 18-30    | 32-55 | 11-18 | 3,2-5,3 | 321- 536  | 5000                        |
| Hard          | 12-18    | 22-32 | 7-18  | 2,2-3,2 | 214-321   | 8500                        |
| Average       | 8-12     | 15-22 | 5-7   | 1,4-2,2 | 268-214   | 12.500*                     |
| Soft          | 4-8      | 7-15  | 2-5   | 0,7-1,4 | 72-268    | 20.500                      |
| Very soft     | 0-4      | 0-7   | 0-2   | 0- 0,7  | 0-72      | 0 = off                     |

Table 10

**10. DRY BOIL PROTECTION**

The device has a dry boil protection that is accessible from the outside. It is located at the back of the device (fig. 47). The dry boil protection turns off the heating element if the temperature is too high. This is usually caused by not descaling the device in time. If the appliance is no longer heating the water, please do the following:

1. Allow the device to cool down.
2. Remove the black protective knob (fig. 47-2).
3. Now press the visible button (fig. 47-1) and push the protective knob back into place.

If the safety device turned off the machine and the message [ *Descal / filter* ] is visible when restarting the machine, then have the machine descaled. See chapter 9. **Time for service.**

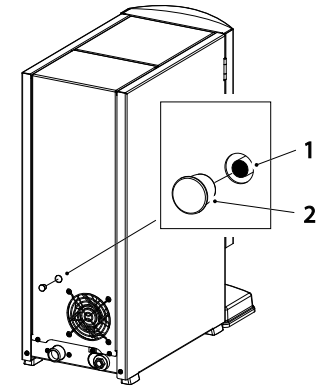


Fig. 47

**11. TRANSPORT / STORAGE**

Please do the following before transporting or putting the device in storage.

1. Carry out the brewer and mixer unit cleaning programme.
2. Clean the ingredient canister(s), mixer system, leaking tray and casing as described in chapter 8. **Maintenance.**
3. Switch off the device and remove the plug from the wall socket (fig. 48-1).
4. Close the water supply tap and disconnect the water connection tube (fig. 48-2).
5. Drain the water reservoir (max. 5,5liter) by using the draining tube (fig. 49-3).
6. Put the parts mentioned in point 5 back in their place.
7. The device is now ready for transport.
8. Before reinstalling the device, please ensure chapter 3. Installation is followed.

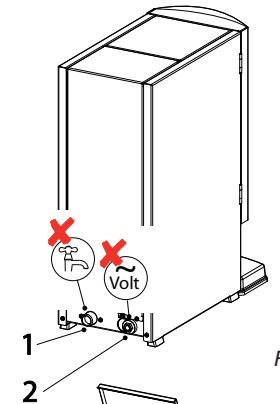


Fig. 48

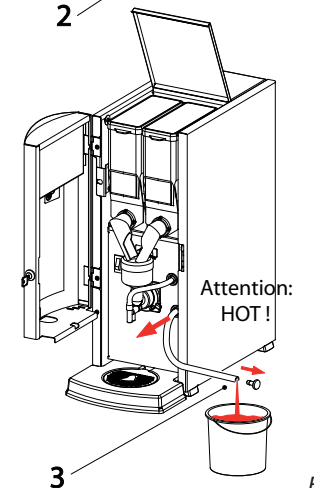


Fig. 49

## 12. TROUBLESHOOTING

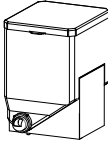



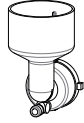











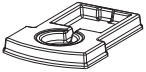
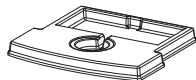
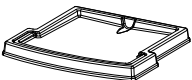
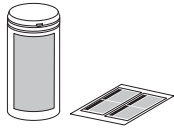

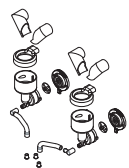

| Display messages and errors    | Possible cause  | Action  |
|--------------------------------|---|---|
| Out of order<br>Boiler filling | When used for the first time: boiler is still empty and is being filled.  | No action required. When boiler achieves the appropriate level, the display will show 'Boiler is heating up'.                                   |
|                                | During use: boiler is not filling up or is filling up too slowly. After 60 sec. 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.                                   |
| Out of order<br>Boiler heating | The boiler temperature is (temporarily) too low because too much water has been used.                                   | Once the temperature is fine, the message automatically disappears and the drink selection buttons are enabled again.                           |
| Out of order<br>Drip tray full | Drip tray full.   | Once the drip tray is emptied, the message automatically disappears and the drink selection buttons are enabled again.                          |
| Out of order<br>Stand-by       | The machine is on stand-by.   | This function can be set manually (see chapter 5.2-B) or automatically (see chapter 6.1 menu item 1.2 Timer settings).                          |
| E1 Level error                 | Sensor level problem.   | Call your dealer or service engineer.   |
| E2 Level error                 | Boiler is filling up to slowly. There is no water pressure or the water tank (standalone setup) is empty.               | Check the water pressure, turn the water supply tap completely open, check the connection tube for any kinks. Turn the device 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. Turn the device off and on again. |
| E6 Boiler temp                 | Temperature sensor problem.   | Call your dealer or service engineer.   |
| E7 MM1 error                   | Mixer 1 overload.   | Mixer 1 is unclean or incorrectly fitted. Clean and/or check whether the rotor can run freely. Switch the device off and on again.              |
| E8 Mixer 2 error               | Mixer 2 overload.   | Mixer 2 is unclean or incorrectly fitted. Clean and/or check whether the rotor can run freely. Switch the device off and on again.              |
| E10 Valve error                | Valve overload.   | Call your dealer or service engineer.   |

| Display messages and errors          | Possible cause   | Action  |
|--------------------------------------|--|---|
| E11 Ingr. m. error                   | Ingredient motor overload.                                   | The gear motor of one of the canisters is not running smoothly. Empty and thoroughly clean the canister(s). See chapter 8.6 <b>Cleaning the canisters</b> . Switch the device off and on again. |
| E12 Fan error                        | Fan overload.  | Call your dealer or service engineer.   |
| E13 Mixer error                      | Mixer group overload.  | Clean and/or check whether the rotor can run freely. Switch the device off and on again.  |
| E14 Exit error                       | Ingredient motor group overload.                             | The gear motor of one of the canisters is not running smoothly. Empty and thoroughly clean the canister(s). See chapter 8.6 <b>Cleaning the canisters</b> . Switch the device off and on again. |
|                                      | Valve group or fan overload.                                 | Call your dealer or service engineer.   |
| Out of order<br>E16 Level error      | Boiler level suddenly much to low.                           | Call your dealer or service engineer.   |
| Out of order<br>E17 MDB              | No communication with the paying system.                     | Switch the device off and on again. Call your dealer or service engineer.   |
| Out of order<br>E18 mixer FET error  | Mixer motor output remains active.                           | Call your dealer or service engineer.   |
| Out of order<br>E19 Output FET error | Ingredient motor / valve / ventilator output remains active. | Call your dealer or service engineer.   |
| Out of order<br>E20 Software error   | Software failure.  | Reset machine. Call your dealer or service engineer.  |
| Out of order<br>E21 Boiler timeout   | Boiler heating problem.                                      | Call your dealer or service engineer.   |

Fig. 52

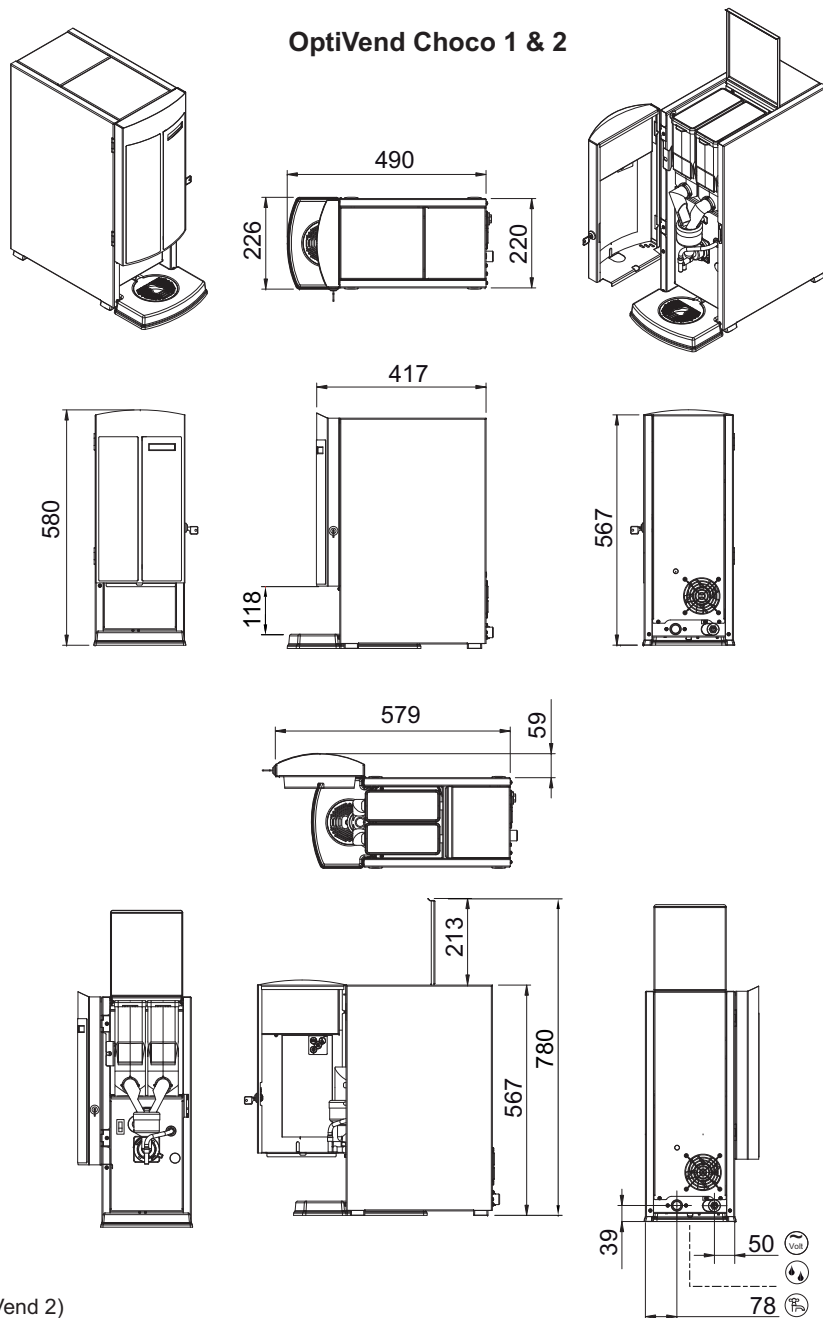
| Malfunction                                    | Possible cause                      | Action  |
|--|-------------------------------------|---|
| The device does not work.                      | Fuses (distribution board).         | Check fuses.  |
|  | Main switch (distribution board).   | Check main switch.                                      |
|  | The plug and lead.                  | Check main cable.                                       |
| The device does not respond.                   | The device is in standby.           | Switch off stand-by modus.                              |
| There are complaints about the products taste. | Canister (almost) empty.            | (Re)fill ingredient canister.                           |
|  | Incorrectly canister position.      | Check position.   |
|  | Canister outlet blocked.            | Clean outlet.   |
|  | Canister auger is loose or damp.    | Check or clean auger.                                   |
|  | Canister distributor does not work. | Check distributor.                                      |
|  | Wrong ingredient                    | Check if the right ingredient is used.                  |
|  | Ingredient is solidified (caked)    | Replace ingredient                                      |
|  | Mixer(s) not cleaned/rinsed         | Run rinsing programme                                   |
|  | Ingredient expired                  | Replace ingredient                                      |
|  | Boiler temperature too low          | Please warn your supplier                               |
|  | Damp ingredient                     | Check the ventilation system and replace the ingredient |

## 13. ORDERING CONSUMABLES AND ACCESSORIES

|   |  |  |   |
|---|--|--|---|
|    |                             |                                     |                          |
| 03258   | 03284  | 03259  | 03260   |
|    |                             | <br>OptiVend 1 & 2                  | <br>OptiVend 1 & 2       |
| 03255   | 03253  | 03261  | 03262   |
|    |                             |                                     |                          |
| 03254   | 03326  | 03256  | 03257   |
|    | <br>OptiVend 1 & 2          |  |                          |
| 02797   | 03273  |  | 08419   |
|  |                           |                                   |                        |
| 13380   | 03997  | 03998  | 03975   |
|  | <br>OptiVend Choco, 1 & 2 | <br>OptiVend 3 & 4 (TS), HS (DUO) | <br>OptiVend 1 TS, 1TL |
| 00008 49009   | 11827  | 11828  | 11829   |

Afmetingen / Dimensions / Abmessungen / Dimensions

OptiVend Choco 1 & 2

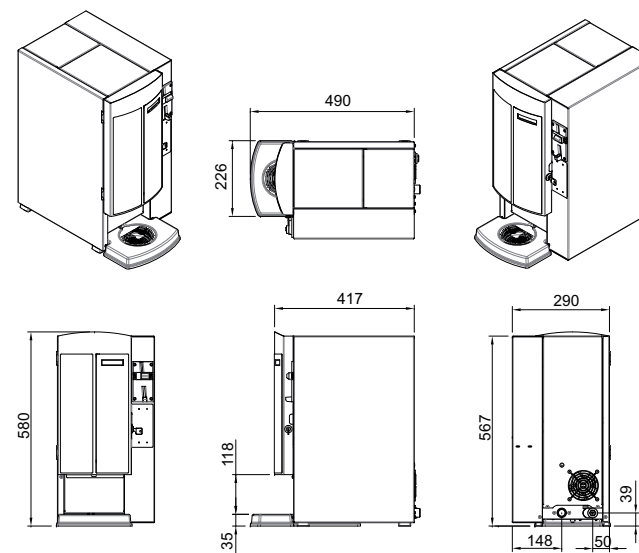


(OptiVend 2)

Afmetingen / Dimensions / Abmessungen / Dimensions

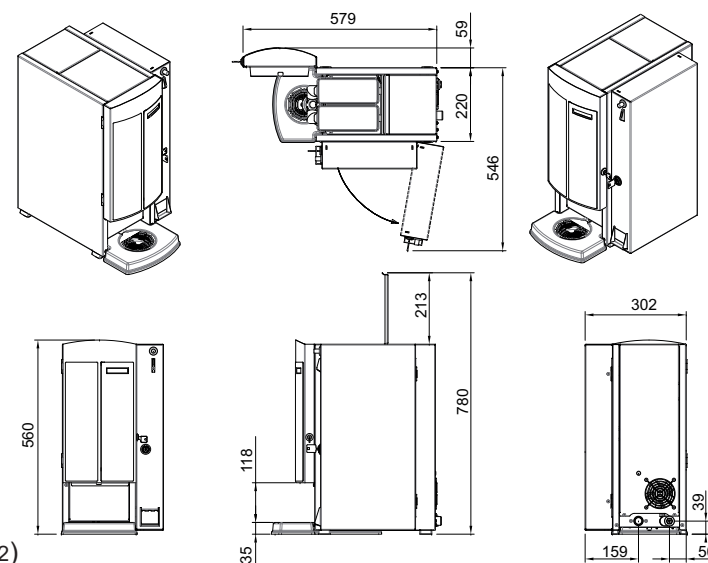
OptiVend Choco, 1 & 2

Muntmechannisme / Coin system / Münzprüfer System / Système monnayeur



OptiVend Choco, 1 & 2

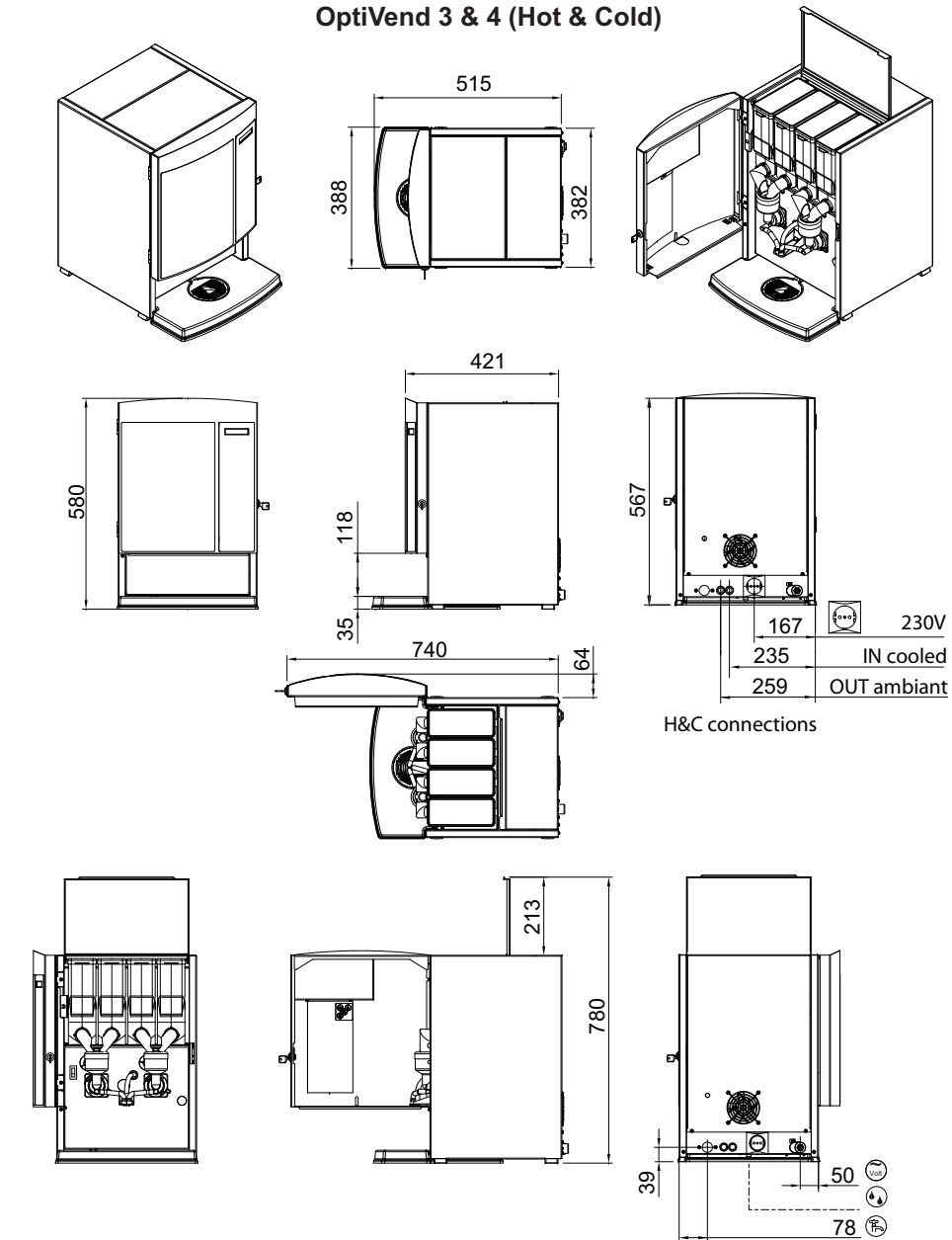
Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur



(OptiVend 2)

Afmetingen / Dimensions / Abmessungen / Dimensions

OptiVend 3 & 4 (Hot & Cold)

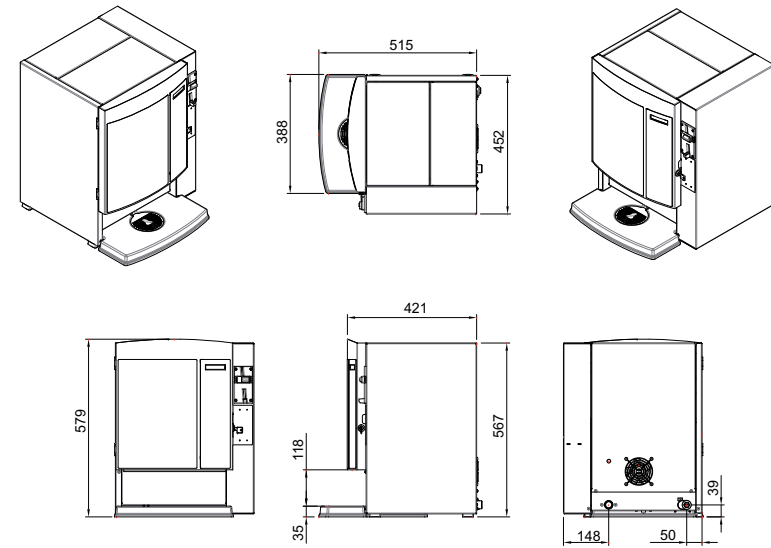


(OptiVend 4 H&C)

Afmetingen / Dimensions / Abmessungen / Dimensions

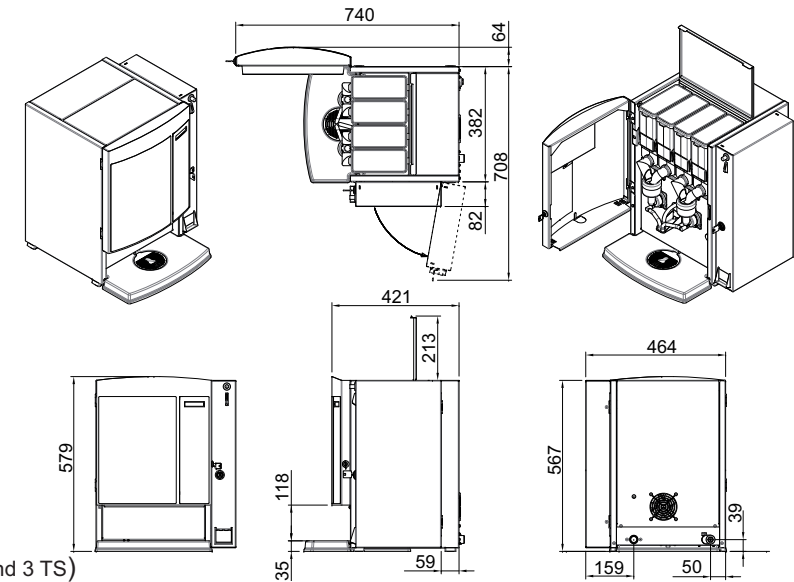
OptiVend 3 & 4

Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur



OptiVend 3 & 4

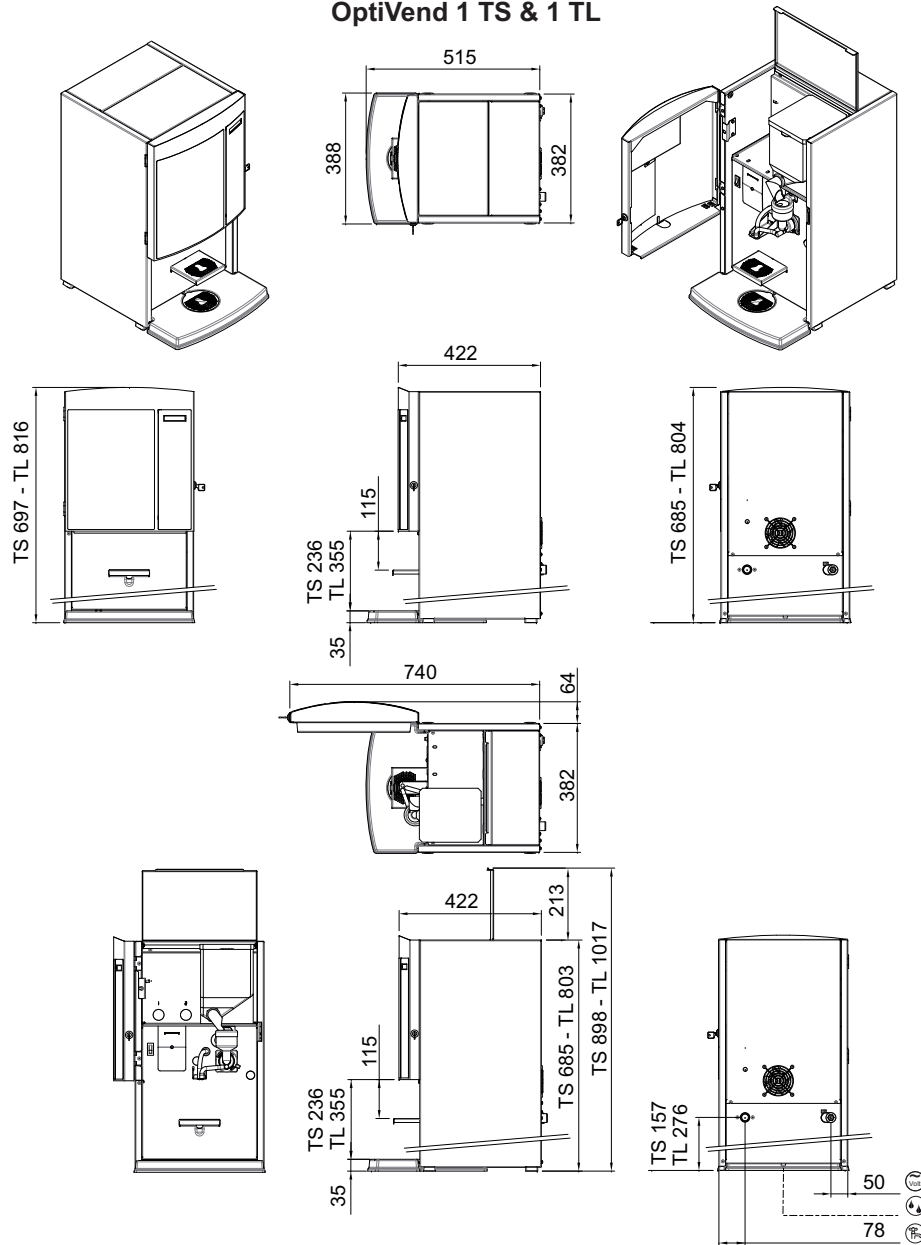
Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur



(OptiVend 3 TS)

Afmetingen / Dimensions / Abmessungen / Dimensions

OptiVend 1 TS & 1 TL

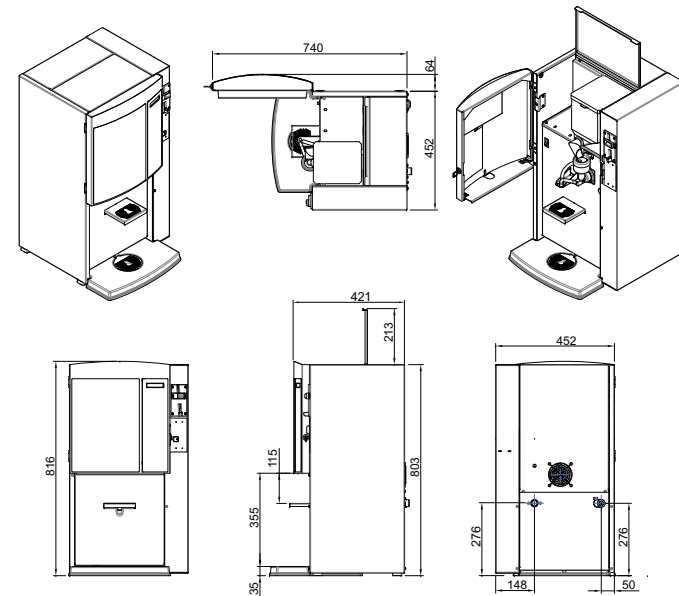


(OptiVend 4 H&C)

Afmetingen / Dimensions / Abmessungen / Dimensions

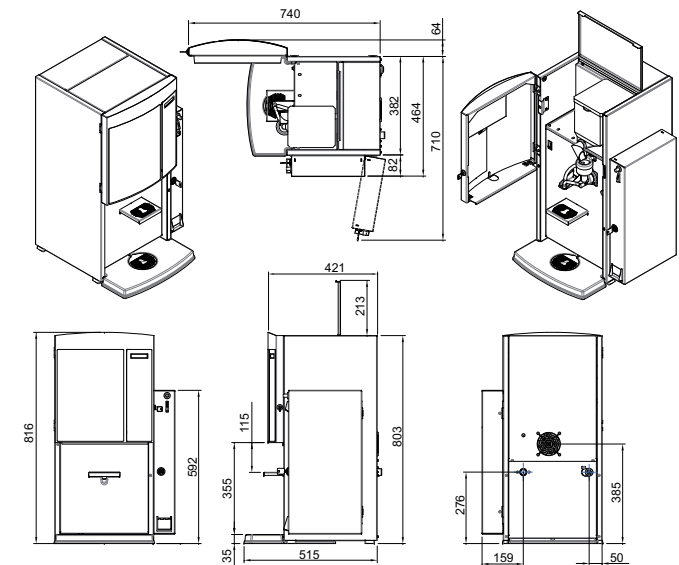
OptiVend 1 TL

Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur



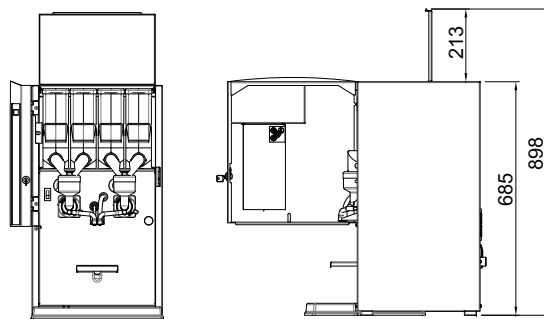
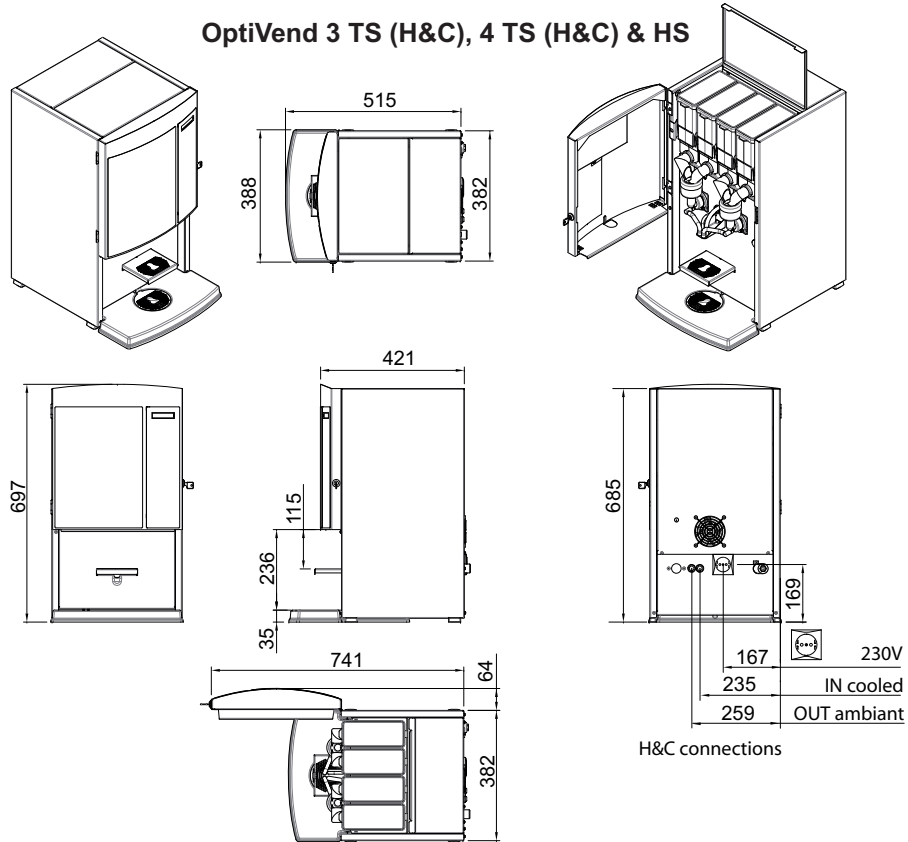
OptiVend 1 TL

Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur

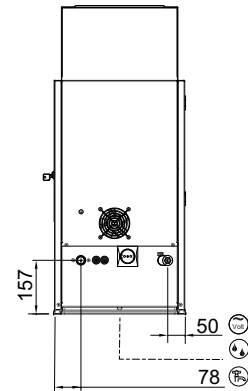


## Afmetingen / Dimensions / Abmessungen / Dimensions

### OptiVend 3 TS (H&C), 4 TS (H&C) & HS



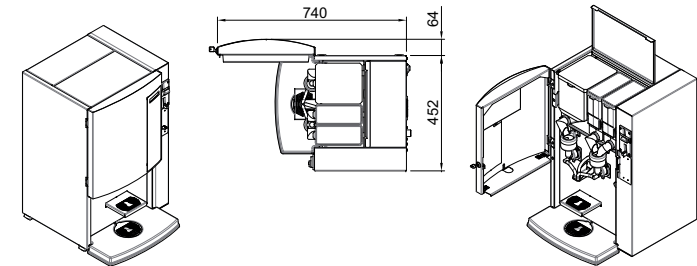
(OptiVend 4 TS H&C)



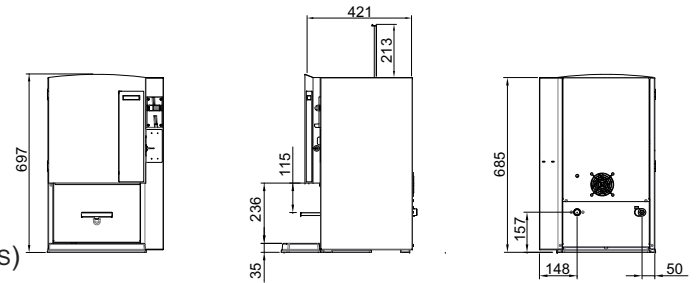
### Afmetingen / Dimensions / Abmessungen / Dimensions

### OptiVend 1 TS, 3 TS (H&C), 4 TS (H&C) & HS

**Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur**

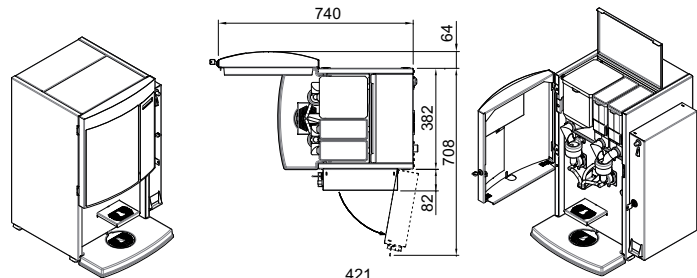


(OptiVend 3 TS)

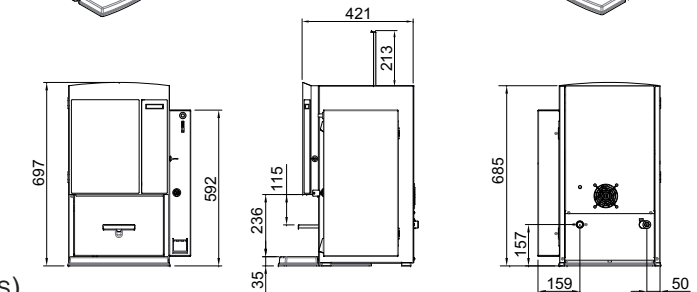


### OptiVend 1 TS, 3 TS (H&C), 4 TS (H&C) & HS

**Muntwisselaar / Coin changer / Münzwechsler / Monnayeurs-rendeur**

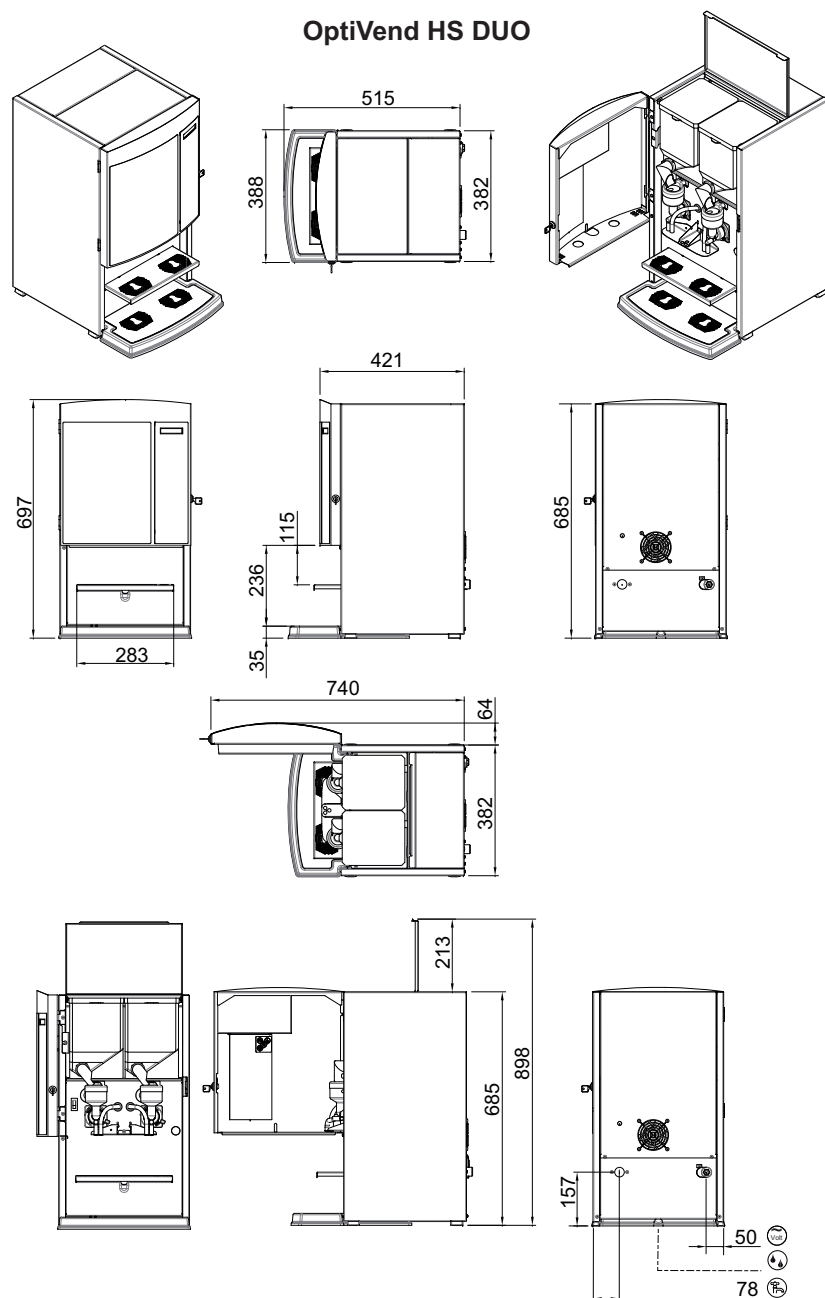


(OptiVend 3 TS)



## Afmetingen / Dimensions / Abmessungen / Dimensions

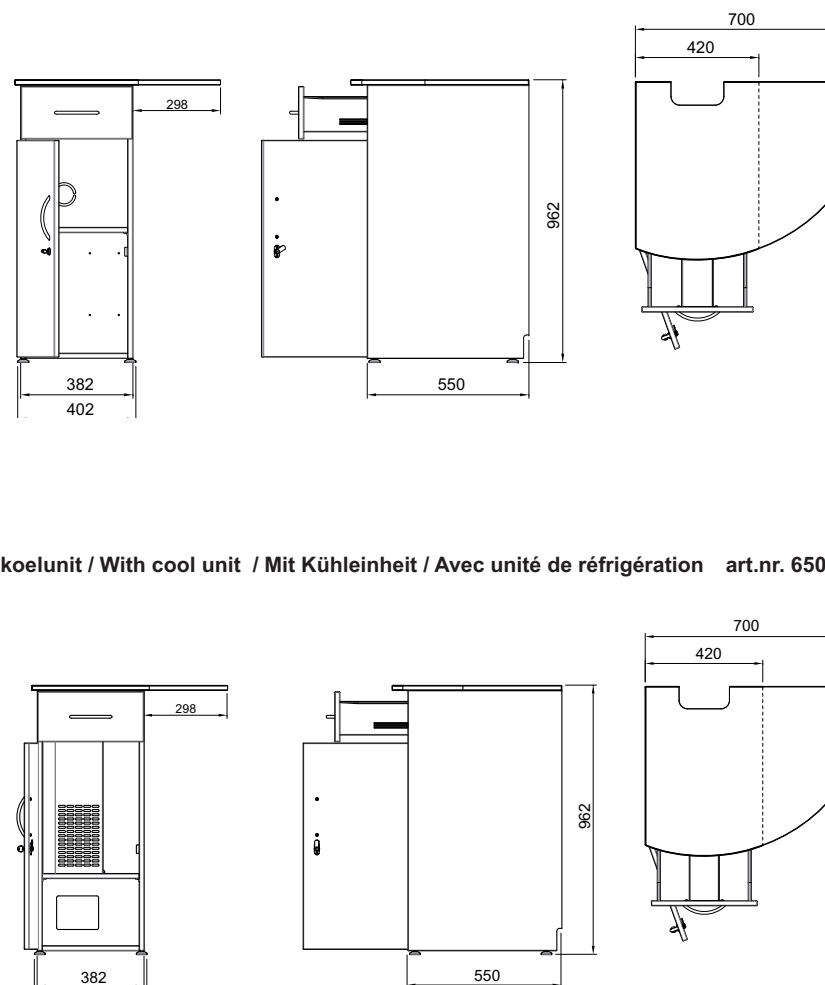
## OptiVend HS DUO



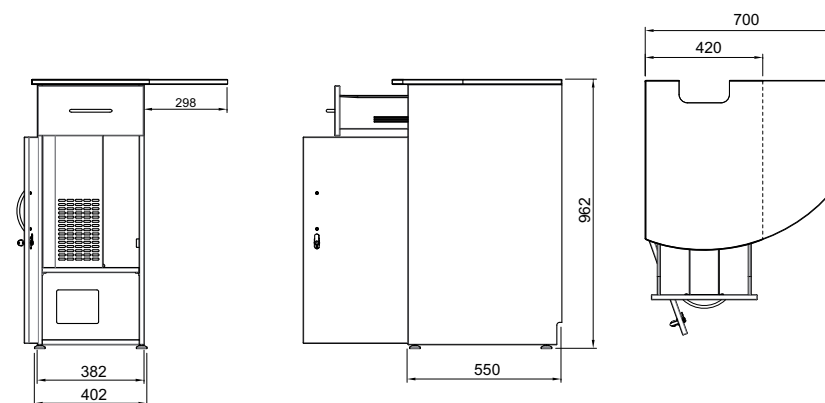
## Afmetingen / Dimensions / Abmessungen / Dimensions

## Onderkast / Base cabinet / Unterschrank / Table support

art.nr. 65055



## Met koelunit / With cool unit / Mit Kühleinheit / Avec unité de réfrigération art.nr. 65015



**Animo<sup>®</sup>**  
**©PTIVEND** Model 2009

Animo B.V. Headoffice  
Dr. A.F. Philipsweg 47  
P.O. Box 71  
9400 AB Assen  
The Netherlands  
Tel. no. +31 (0)592 376376  
Fax no. +31 (0)592 341751  
E-mail: [info@animo.nl](mailto:info@animo.nl)  
Internet: <http://www.animo.eu>

Rev. 7.4 08/2011 Art.nr 09898