

# OptiVend NG



<b>gebruiksaanwijzing</b>	<b>betjeningsvejledning</b>
<b>user manual</b>	<b>brugerhåndbok</b>
<b>betriebsanleitung</b>	<b>användarmanual</b>
<b>mode d'emploi</b>	<b>käyttöohjekirja</b>

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

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# 1 Safety

## 1.1 Important information

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

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



### **WARNING**

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



### **WARNING**

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



### **WARNING**

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



### **Note**

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

## 1.2 Warning signs

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

### 1.2.1 *Classification of safety signs*

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



### **WARNING**

Warning sign that identifies a hazard.

## 1.2.2 **Warning, caution and note**



### **WARNING**

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



### **Caution**

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



### **Note**

'Note' is used to highlight additional information.

## 1.3 **Intended use**

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



### **WARNING**

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



### **Note**

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

## 1.4 **Modifications**



### **WARNING**

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



### **WARNING**

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



### **WARNING**

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



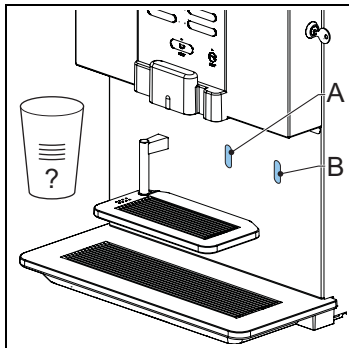
### **WARNING**

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

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

## 1.5 Safety devices

### 1.5.1 Cup detection (optional)

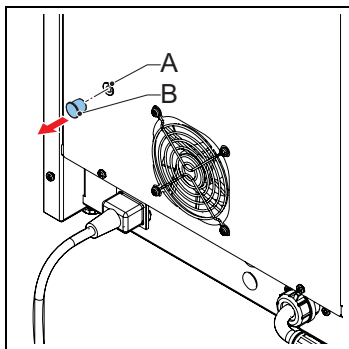


**A:** Cup detection sensor (hot drinks)

**B:** Cup detection sensor (tea water)

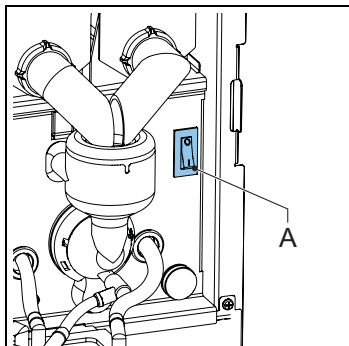
### 1.5.2 Temperature safety device

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



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

## 1.5.3 On/Off switch



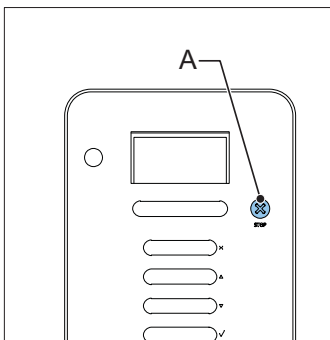
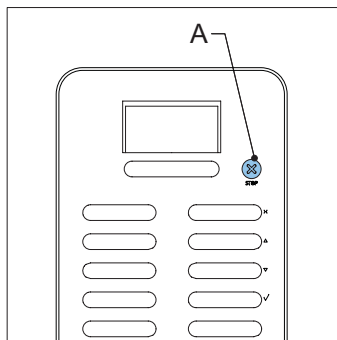
The on/off switch (A) puts the machine in the on/off position. The machine can still be charged after the machine is switched off. Unplug the machine to make sure that the machine is entirely uncharged.



### WARNING

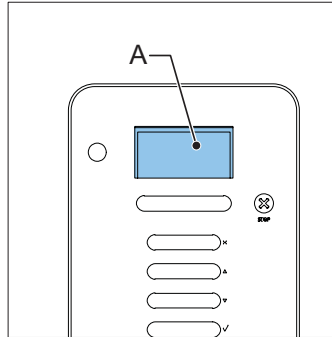
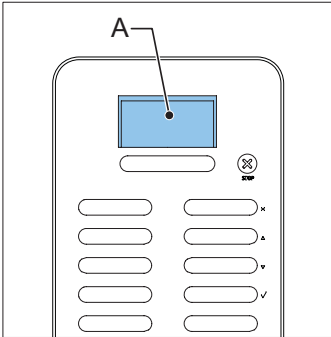
The on/off switch does not switch off all internal parts. Always disconnect the machine from the electricity before opening it.

## 1.5.4 Cancel button



The cancel button (A) cancels the selected recipe.

### 1.5.5 Display



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

## 1.6 Safety precautions

### 1.6.1 General safety precautions

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

### 1.6.2 During installation

- Place the machine in horizontal position at work top height on a firm and flat surface.
- Keep sufficient space around the machine for ventilation.
- Keep the front and back sides of the machine accessible for maintenance and repair purposes.
- Plug the machine into a safety-grounded power outlet.
- If the machine is delivered with a fixed supply cord, incorporate a means for disconnection in the fixed wiring, in accordance with the wiring rules.
- Make sure the machine does not leak.
- Do not place the machine in an area where a water jet could be used.
- Observe local regulations and use approved materials and parts.
- Check if the details on the type plate correspond to the country.
- Do not place the machine in an area with temperatures below 0 °C.  
The ambient temperature for correct operation is between 0°C and 40°C.

### 1.6.3 During normal operation

- Inspect the machine for damage before use.
- Do not tilt the machine.
- Do not submerge or hose down the machine.
- Do not use sharp objects to operate the machine.
- Keep the operating controls free of dirt and grease.
- Ensure the ambient temperature is always between 0°C and 40°C.
- Switch off the machine and unplug the water supply when the machine is not used for a longer period of time.

## 1.6.4 *During maintenance and repair*

- Perform regular maintenance on the machine.
- Do not clean the machine using a water jet.
- The ambient temperature for correct operation is between 0°C and 40°C.



### **Caution**

If the machine is nevertheless frozen:

1. Switch off the machine.
  2. Unplug the machine from mains power.
  3. Unplug the water supply.
  4. Contact the dealer or service engineer.
- Wear protective gloves when performing maintenance.
  - Do not leave the machine during maintenance.
  - Make sure that the repairs are performed by trained and authorised personnel only.
  - Unplug the machine to perform maintenance regarding error messages.



### **WARNING**

To entirely uncharge the machine, unplug the machine.

## 1.6.5 *Replacement instructions*

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



### **WARNING**

To entirely uncharge the machine, unplug the machine.

## 1.7 **Users**

### 1.7.1 *Personnel qualifications*

- The machine is designed only for personnel being 8 years or older. Consider the respective national regulations for occupational safety and health.
- The machine must not be operated by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless:
  - they are under supervision, or
  - they have been instructed how to use the machine in a safe way, and they understand the hazards involved.
- Children must not play with the machine.
- Cleaning and user maintenance shall not be made by children without supervision.
- Only personnel who have been given permission are allowed to work with the machine.
- All personnel must only carry out the work they have been trained to perform. This applies to both maintenance work and the normal machine operation.

- All personnel working with the machine must have free access to the applicable manuals.
- The operators must be familiar with all situations that may occur so that they can act rapidly and effectively in the event of emergencies.

### 1.7.2 **Personal and food hygiene**

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



#### **Caution**

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

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

## 1.8 **Directives**

This machine meets the following EC directives:



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



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



Food contact directive: 1935/2004/EC

## 1.9 **Guarantee**

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

## 1.10 **Disposal**

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



#### **Note**

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

## **1.11 Further help and information**

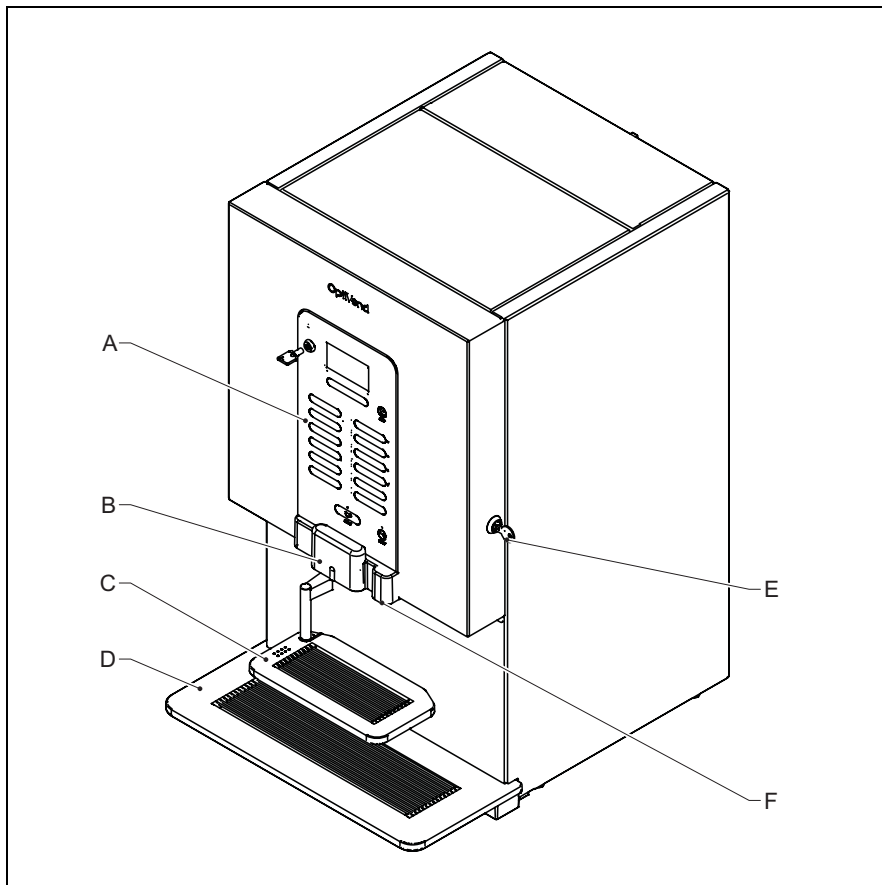
Animo is committed to provide the highest level of support to users and operators of its products. Contact the dealer for information regarding settings, maintenance and repair work, which is not included in this document.



## 2 Description

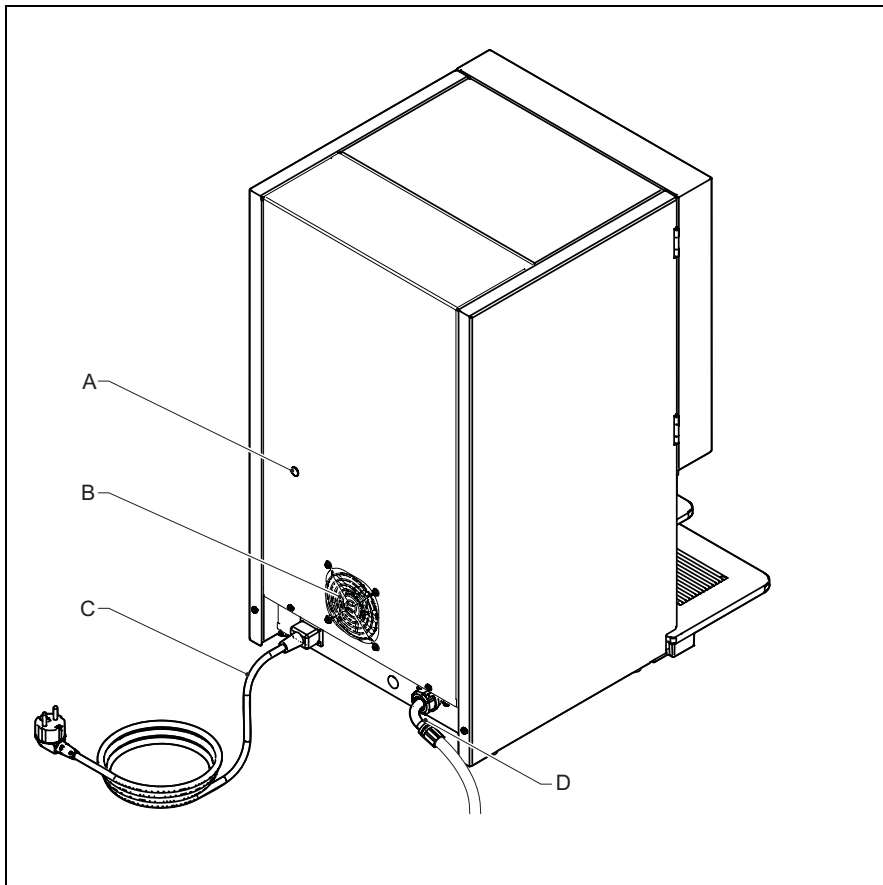
### 2.1 Overview

#### 2.1.1 Front



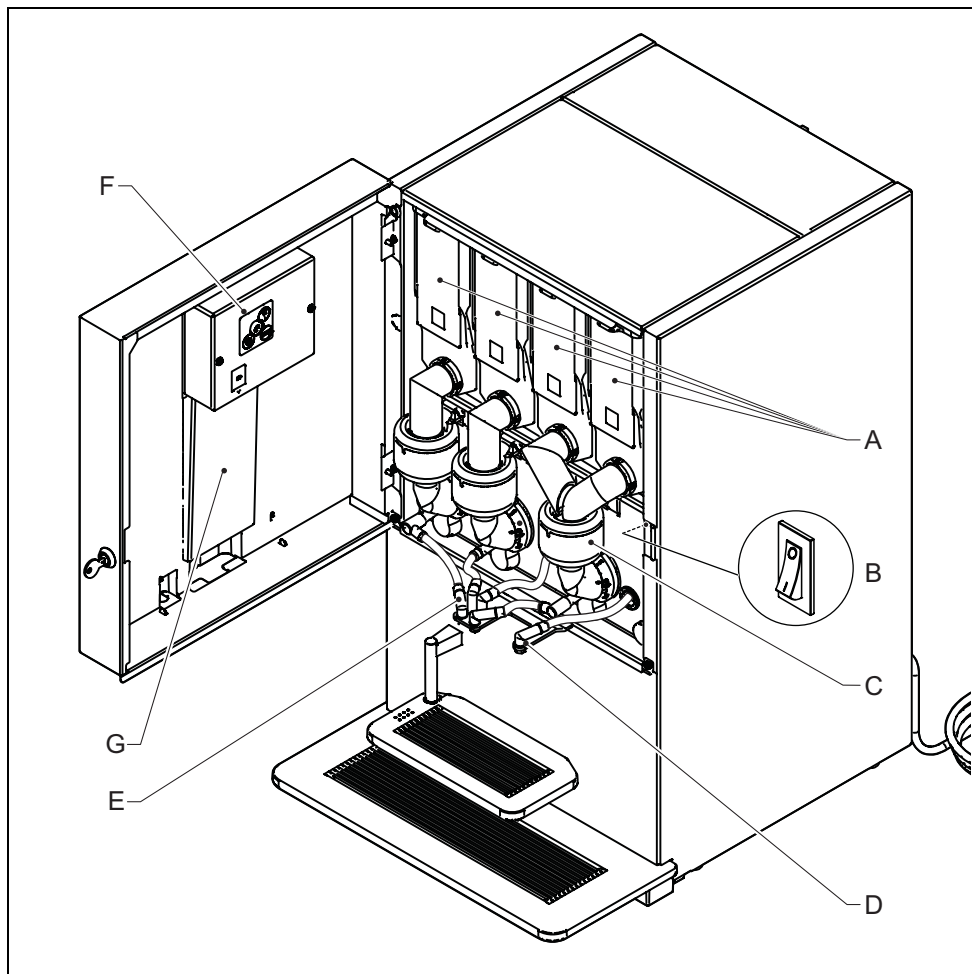
- A:** Control panel
- B:** Outlet - hot drinks
- C:** Cup tray
- D:** Drip tray
- E:** Door lock
- F:** Outlet - tea water

## 2.1.2 Back



- A:** Temperature safety device
- B:** Fan
- C:** Power cord<sup>1</sup>
- D:** Water connection

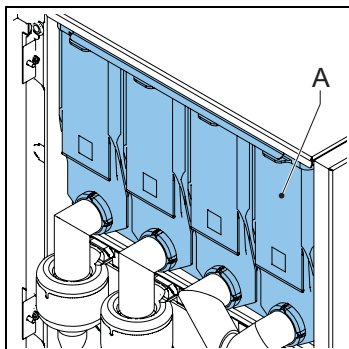
1. The delivered power cord depends on the chosen power configuration. By default a separate cable is delivered. If configured for 2-phase or 3-phase power, the machine is delivered with a fixed cable without plug.

**2.1.3 Inside**

- A:** Canisters
- B:** On/off switch
- C:** Mixer
- D:** Outlet - tea water
- E:** Outlet - hot drinks
- F:** Control panel
- G:** Cleaning instructions sticker

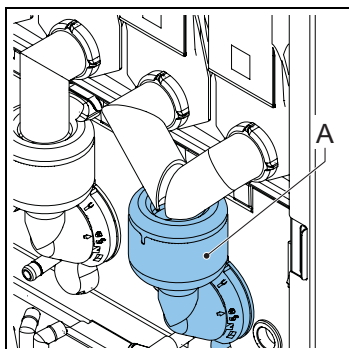
## 2.2 Working principle

### 2.2.1 Canisters



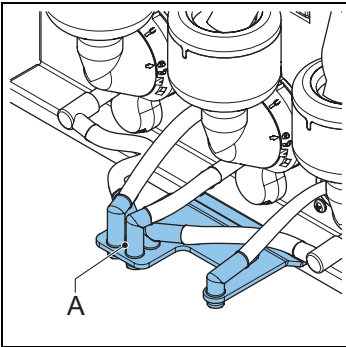
The canisters (A) contain instant products.

### 2.2.2 Mixer



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

2.2.3 Outlet



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

2.3 Specifications

2.3.1 Standard equipment

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
Item	Specification			
Machine dimensions (d x b x h mm)	500 x 224 x 568	500 x 224 x 686	520 x 386 x 568	520 x 386 x 686 520 x 386 x 805
Weight: empty/full	17/22 kg	18/23 kg	22/32 kg	23/33 kg 24/34 kg
Water pressure	2-10 bar			
Water inlet temperature	5-60 °C			
Water hardness	> 5 °dH			
Water acidity	6,5 < pH < 8,5			
Boiler volume	2,8 l	2,8 l	5,5 l	5,5 l
Boiler heating time	ca 4 min	ca 4 min	ca 9 min	ca 9 min
Boiler temperature	85 °C			

## 2.3.2 Electrical system

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
<b>Item</b>	<b>Specification</b>			
Voltage	220-240 V			
Frequency	50-60 Hz			
Power	3275 W			
Heating element power	3200 W			
Fuse	16 A			

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
	<b>Optional</b>			
	2275W, 10 A			
	2N~380-415 V, 6475 W (2x 3200 W, 2x 16 A)			
	3N~380-415 V, 9675 W (3x 3200 W, 3x 16 A)			

## 2.3.3 Power consumption (according to EVA - EMP standard) (3200W, 230V)

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
<b>Item</b>	<b>Specification</b>			
Reaching operating temperature (HU)	252 Wh		465 Wh	
Operating mode without dispensing (IM)	38 Wh/h		54 Wh/h	
Vending phase Measurement (VM)	345 Wh		531 Wh	
Average Drink Volume Measurement (DV)	3,8 L		6,1L	
Number of Drinks delivered (NOD)	30		49	
Average Drink Temperature Measurement (DT)	77 °C		75 °C	
Standby (ESM)	9 Wh/h		9 Wh/h	
Heat up from standby (HU-ESM)	110 Wh		218 Wh	

## 2.3.4 Capacities - Coffee (3200W, 230V)

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
<b>Item</b>	<b>Specification</b>			
Hour capacity per cup of 120 ml	300 cups	450 cups	450 cups	450 cups
Preparation time per cup of 120 ml	12 sec	8 sec	8 sec	8 sec
Preparation time per jug of 12 x 120 ml		63"		63"

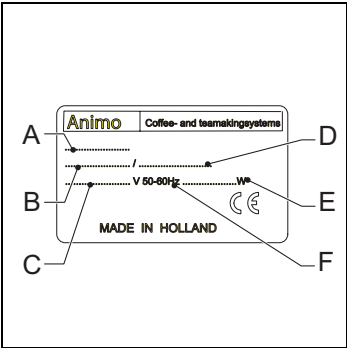
2.3.5 Capacities - Hot water (3200W, 230V)

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
Item	Specification			
Hour capacity per cup of 120 ml	600 cups			
Preparation time per cup of 120 ml	6 sec			
Preparation time per jug of 12 x 120 ml		1'20"		1'20"

2.3.6 Ambient conditions

	OV s NG	OV s TS NG	OV NG	OV TS NG OV TL NG
Item	Specification			
Temperature	0 °C < T < 40 °C			
Relative humidity	80 %			

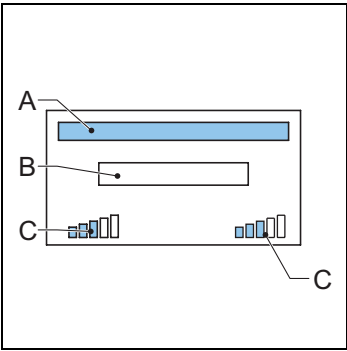
2.3.7 Type plate



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

## 2.4 Display

### 2.4.1 Main Screen



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

### 2.4.2 Display icons

Icon	Name	Description
	Rinsing	The machine is rinsing. The machine must be rinsed.
	Boiler Heating	The boiler is heating up.
	Boiler Filling	The boiler is filling up.
	Drip Tray Full	The drip tray is full.
	Error	The machine generated an error.
	Standby	The machine is on standby.



## 2.5 Configuration menu

### 2.5.1 Main menu

Screen	Title	Level	See
0	Main	Operator	2.4.1
1.0	Free dispensing	Operator	2.5.2
1.1	Time	Operator	2.5.3
1.2	Switching times	Operator	2.5.4
1.3	Recipe counters	Operator	2.5.5
1.4	Quick recipe	Operator	2.5.6
1.6	Software and hardware	Operator	2.5.7
1.7	PIN-code	Service	2.5.8
1.9	Contrast	Operator	2.5.9
1.10	Cup sensors	Operator	2.5.10

### 2.5.2 Free dispensing

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

### 2.5.3 Time

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

### 2.5.4 Switching times

Screen	Item	Description
1.2.0	Mo-Fri	To set the on and off time from Mondays until Fridays [hour:min] 00:00 = not active. To set the pricing time from Mondays until Fridays [hour:min]. 00:00 = not active. To set the price choice from Mondays until Fridays [price low/free]. Available if pricing time is active. There are 3 switching times available.
1.2.1	Sa	To set the on and off time on Saturdays [hour:min] 00:00 = not active. To set the pricing time on Saturdays [hour:min]. 00:00 = not active. To set the price choice on Saturdays [price low/free]. Available if pricing time is active. There are 3 switching times available.

Screen	Item	Description
1.2.2	Su	To set the on and off time on Sundays [hour:min] 00:00 = not active. To set the pricing time on Sundays [hour:min]. 00:00 = not active. To set the price choice on Sundays [price low/free]. Available if pricing time is active. There are 3 switching times available.
1.2.3	Energy safe mode	To activate and set the energy safe mode: active / not active, backlight on/off and boiler temperature in energy safe mode. See 2.7.

## 2.5.5 *Recipe counters*

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

## 2.5.6 *Quick recipe<sup>1</sup>*

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

## 2.5.7 *Software and hardware*

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

## 2.5.8 *PIN-code<sup>2</sup>*

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

## 2.5.9 *Contrast*

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

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

**2.5.10 Cup sensors**

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

**2.6 Canister configuration**

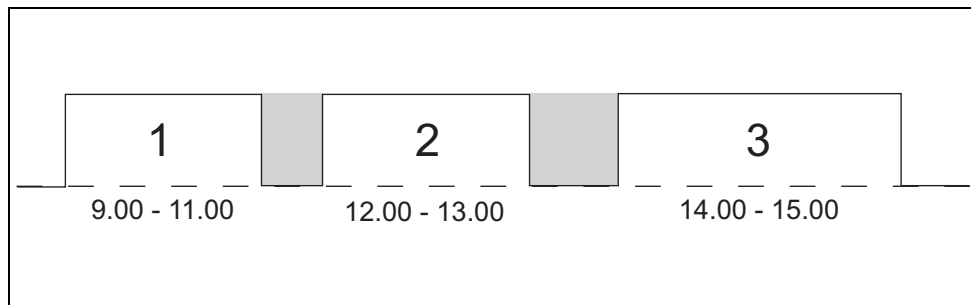
Model	Model code	Canisters (left to right)					
OV 11s NG	2V1A	coffee					
OV 11 TS NG	2V2A						
OV 11 TL NG	2V2A						
OV 21s NG	2V3A	coffee	topping				
OV 22 TS NG	2V4A						
OV 32s NG	2V5A	cocoa	topping	coffee			
OV 32 NG	2V6A						
OV 32 TS NG	2V6A						
OV 33 NG	2V7A	cocoa	coffee	topping			
OV 33 TS NG	2V7A						
OV 42 NG	2V8A	cocoa	topping	coffee	sugar		
OV 42 TS NG	2V8A						
OV 43 NG	2V9A						
OV 43 TS NG	2V9A						
OV 53 NG	2VAA	coffee	coffee (decaf)	sugar	cocoa	topping	
OV 53 TS NG	2VAA						
OV 63 NG	2VBA	coffee	coffee (decaf)	sugar	tea	cocoa	topping
OV 63 TS NG	2VBA						

## 2.7 Energy safe mode

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

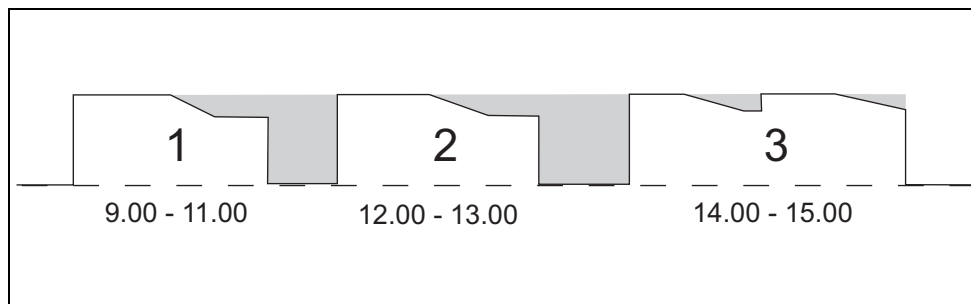
Example:

Three set switching times



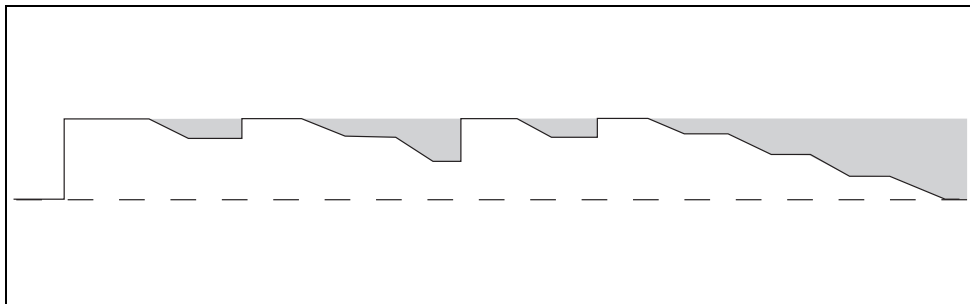
*The machine switches on at 9.00/12.00/14.00 automatically. The machine is on stand-by at 11.00/13.00/15.00. During stand-by mode the control panel is switched off and the boiler temperature drops to the set boiler temperature.*

Energy safe mode with three set switching times



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

## Energy safe mode without switching times



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

## 3 Transport & Installation

### 3.1 Transport

#### 3.1.1 General

When the machine and its additional equipment is delivered:

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

### 3.2 Installation



#### Caution

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

#### 3.2.1 Package contents

The machine is supplied with the following accessories:

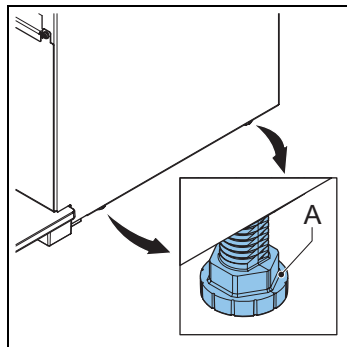
- 1x drip tray + grid
- 2x door key
- Recipe strips
- Ingredient stickers
- Strength strips
- 1x user manual
- 1x connection hose
- 1x product registration card
- 1x coffee cleaner (sachet)
- 1x power cord<sup>1</sup>
- 1x bowl

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1. Power cord only included when the machine is not configured for 2-phase or 3-phase power.

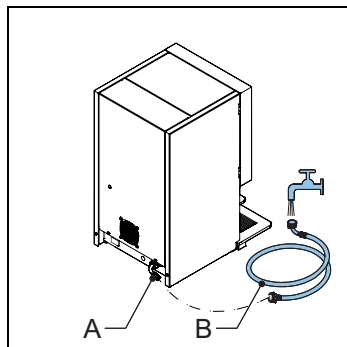
### 3.2.2 Positioning

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

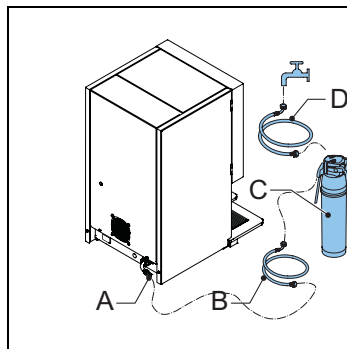


### 3.2.3 Water connection

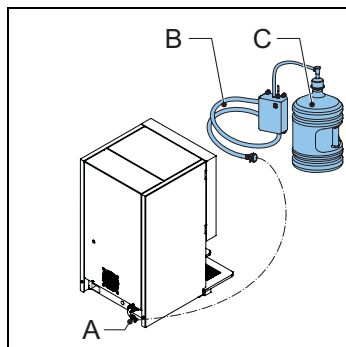
- 1 Connect the machine (A) to a tap (B) with air valve.
- 2 Open the tap and check for leakage.



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



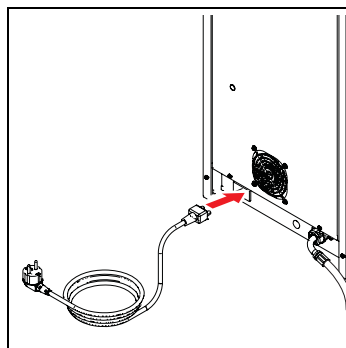
- 4 If necessary, connect the machine (A) with the hose (B) to the stand-alone pump set (C).
- 5 Make sure that the minimal water pressure is not below 2 bar (at 5 l/min flow pressure).



### 3.2.4 Electrical connection

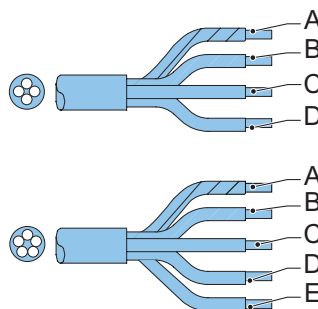
For a machine delivered with a separate power cord:

- 1 Connect the power cord with the machine.



For a machine delivered with a fixed power cord:

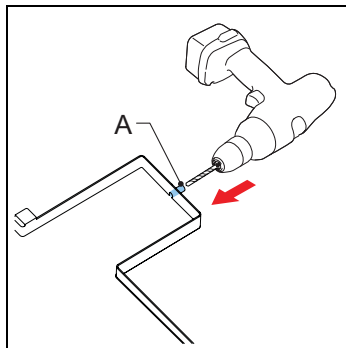
- 1 Attach a suitable plug to the power cord, as advised by the dealer or service engineer.
  1. Connect the yellow/green coloured core (A) to the terminal marked with 'E', marked with the earth symbol or colored yellow/green.
  2. Connect the blue coloured core (B) to the terminal marked with 'N'.
  3. Connect the brown coloured core (C) to the terminal marked 'L1'.
  4. Connect the black coloured core (D) to the terminal marked 'L2'.
  5. If power cord contains 5 cores, connect the grey coloured core (E) to the terminal marked 'L3'.





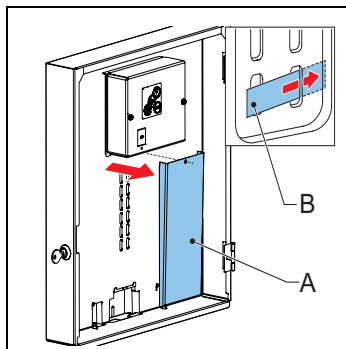
### 3.2.5 Drip tray discharge

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



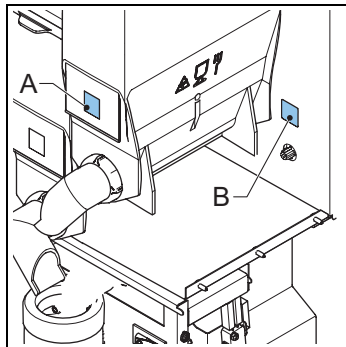
### 3.2.6 Applying the recipe strips

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



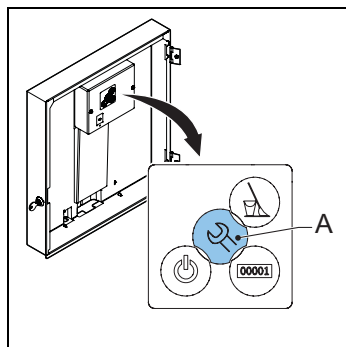
### 3.2.7 Applying the ingredient stickers

- 1 Open the machine door.
- 2 Place the stickers as shown (A & B). See 'Canister configuration' for the order of canisters.

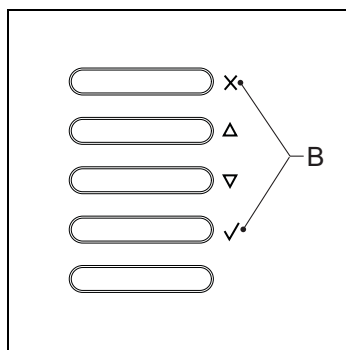


## 3.2.8 *Setting the software for first use*

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



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



## 3.2.9 *Using the machine for the first time*

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

## 4 Operation



### WARNING

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



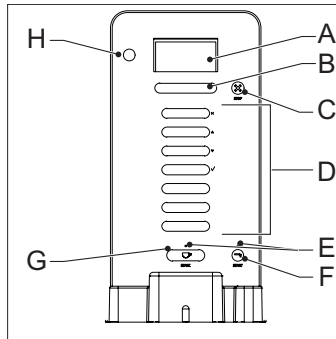
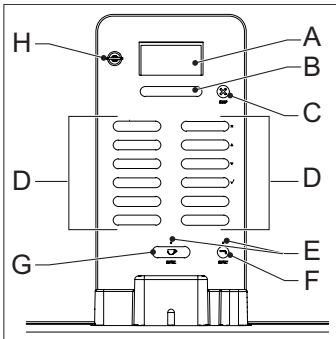
### Note

The energy safe mode is activated by default.

Only use the following products:

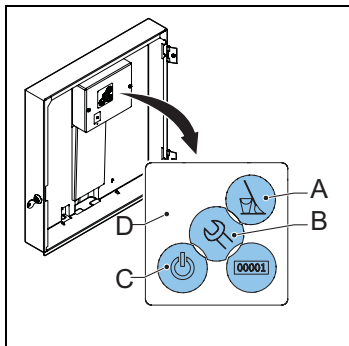
- Instant products
- Sugar suitable for vending machines

### 4.1 Overview control panel



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

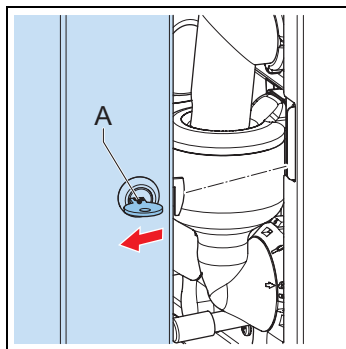
## 4.2 Overview control panel (inside)



- A:** Rinsing button
- B:** Configuration
- C:** Standby
- D:** Counters

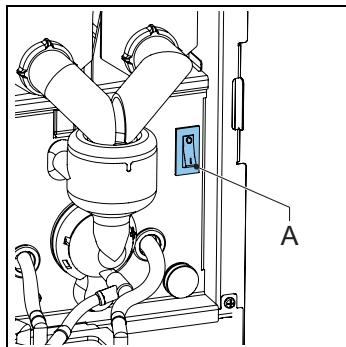
## 4.3 Opening the door

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



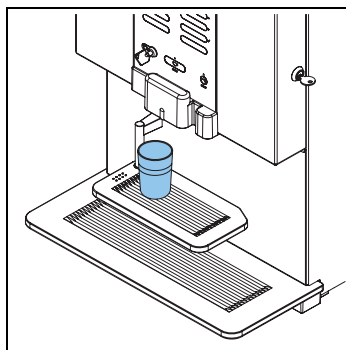
#### 4.4 Switching on and off

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



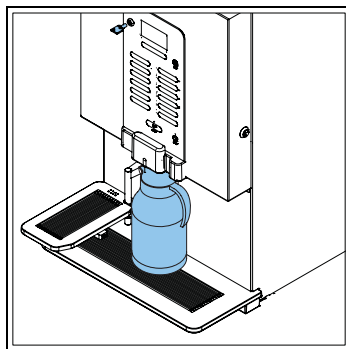
#### 4.5 Start dispensing cups

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



#### 4.6 Start dispensing jugs (optional)

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



## 4.7 Stop dispensing cups or jugs

- 1 Press the stop button.



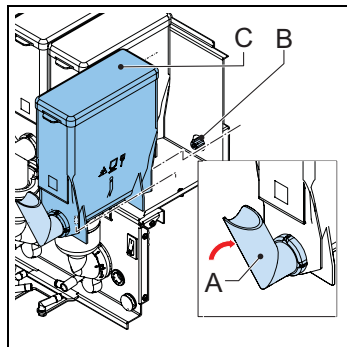
### Caution

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

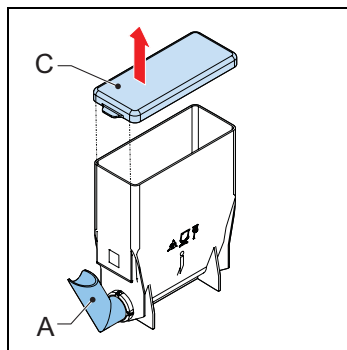
## 4.8 Filling the instant canisters

See 'Canister configuration' for the order of canisters.

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

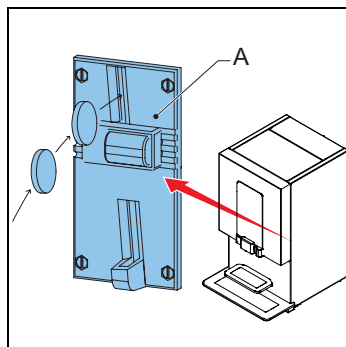


- 4 Remove the cover (C).
- 5 Fill the instant canister. Make sure that you do not overfill the instant canister.
- 6 Replace the cover.
- 7 Replace the canister into the socket.
- 8 Turn the canister's outlet downwards (A).
- 9 Make sure the canister locks into place with the pin in the hole.
- 10 Close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



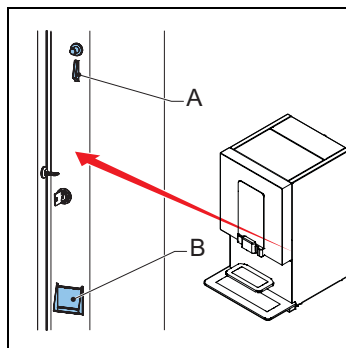
#### 4.9 Using the coin mechanism (optional)

- 1 Place a cup on the cup tray under the correct outlet.
- 2 Press a recipe selection.
- 3 Insert the correct amount of money (A). The dispensing LED starts to flash if sufficient money is inserted.
- 4 If required, press the strength button to set the strength.
- 5 Press the start dispensing button.



#### 4.10 Using the coin changer (optional)

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



## 5 Maintenance

### 5.1 Cleaning and disinfecting detergents



#### WARNING

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

Purpose	Product	Remarks
Mixer cleaning	Coffee cleaner (sachets)	art. no. 49009

### 5.2 Cleaning

#### 5.2.1 Daily cleaning

Machine part	Dishwasher proof	See
Mixer	No	5.2.4
Drip tray	No	5.2.6

#### 5.2.2 Weekly cleaning

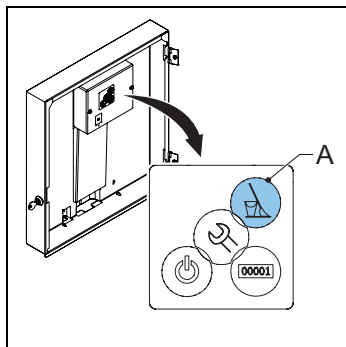
Machine part	Dishwasher proof	See
Mixer	No	5.2.7
Outlet	No	5.2.9
Exterior & Interior	No	5.2.5

#### 5.2.3 Monthly cleaning

Machine part	Dishwasher proof	See
Instant canister	Yes	5.2.8

#### 5.2.4 Using the rinsing program

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



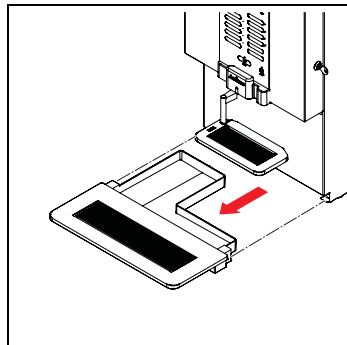


**5.2.5     *Cleaning the exterior and interior***

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

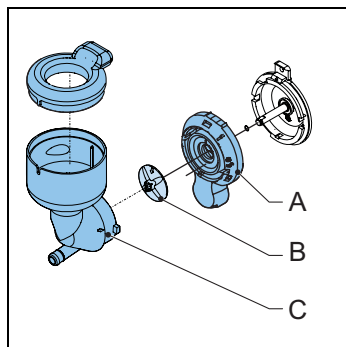
**5.2.6     *Cleaning/Emptying the drip trays***

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

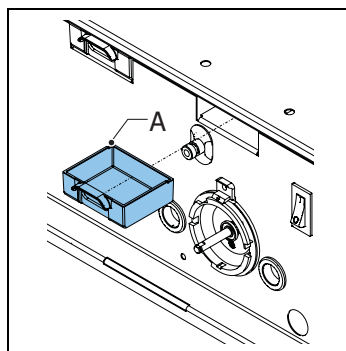


## 5.2.7 Cleaning the mixer

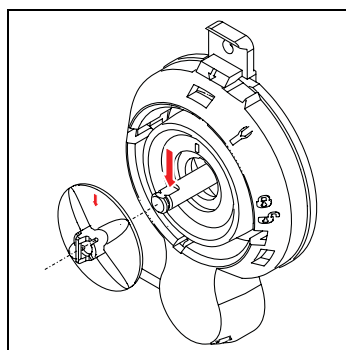
- 1 Turn the canister's outlet upwards.
- 2 Remove the outlet hose from the mixer.
- 3 Turn the mounting ring (A) counterclockwise.
- 4 Take off the mixer housing (C).
- 5 Pull off the mixer fan (B).
- 6 Turn the mounting ring (A) further counterclockwise.
- 7 Remove the mounting ring.
- 8 Clean the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



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

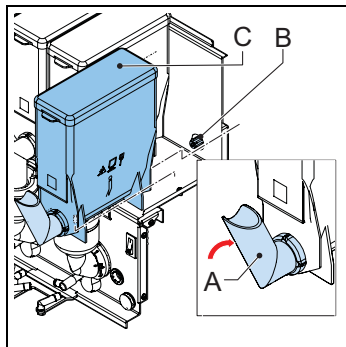


- 12 Replace the mounting ring and turn it clockwise to lock the ring into place.
- 13 Replace the mixer fan. Make sure that the mixer fan locks into place.
- 14 Replace the mixer housing.
- 15 Turn the mounting ring clockwise to lock the mixer into place.
- 16 Replace the outlet hose.

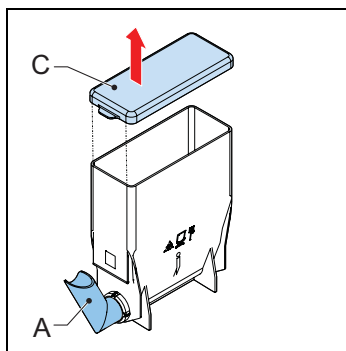


**5.2.8 Cleaning the instant canisters**

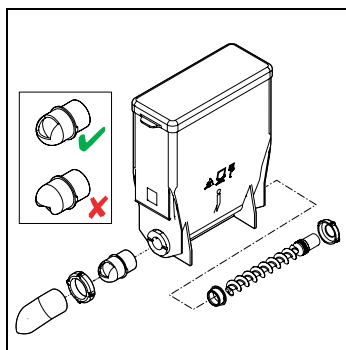
- 1 Open the machine door.
- 2 Turn the canister's outlet upwards (A).
- 3 Lift the canister from the socket and pull it out (B).



- 4 Remove the cover (C).

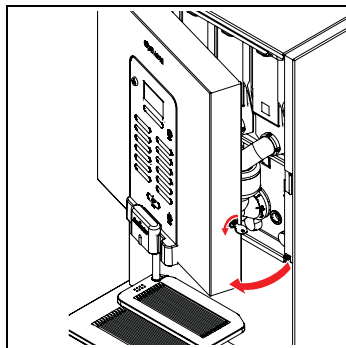


- 5 Clean the instant canister and its parts.
- 6 Dry the parts thoroughly.
- 7 Replace the cover.
- 8 Replace the canister into the socket.
- 9 Turn the canister's outlet (A) downwards.
- 10 Make sure the canister locks into place with the pin in the hole.
- 11 Close the machine door.

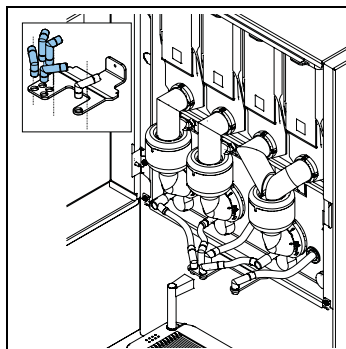


## 5.2.9 *Cleaning the outlets*

- 1 Open the machine door.



- 2 Take out the drink outlets from the front piece of the outlet arm.



## 6 Troubleshooting

### 6.1 Error messages

Problem	Possible cause	Correction
<b>E1 Level error</b>	Sensor level problem.	Contact the dealer or service engineer.
<b>E2 Level error</b>	Boiler is filling up too slowly. There is no water pressure or the water tank is empty.	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
<b>E3 Fill error</b>	Boiler is not filling up.	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
<b>E6 High temp</b>	Temperature sensor problem.	Contact the dealer or service engineer.
<b>E7 Mixer 1 error</b>	Mixer 1 overload/stuck. Mixer 1 is unclean or incorrectly fitted. The control switched off the outlets.	Remove the mixer from the machine, clean and install the mixer correctly. Check whether the rotor can run freely. Switch the machine off and on again.
<b>E8 Mixer 2 error</b>	Mixer 2 overload/stuck. Mixer 2 is unclean or incorrectly fitted. The control switched off the outlets.	Remove the mixer from the machine, clean and install the mixer correctly. Check whether the rotor can run freely. Switch the machine off and on again.
<b>E9 Mixer 3 error</b>	Mixer 3 overload/stuck. Mixer 3 is unclean or incorrectly fitted. The control switched off the outlets.	Remove the mixer from the machine, clean and install the mixer correctly. Check whether the rotor can run freely. Switch the machine off and on again.
<b>E10 Valve error</b>	Valve or ventilator overload/stuck. Valve or ventilator outlet overload. The control switched off the outlet.	Contact the dealer or service engineer.

<b>Problem</b>	<b>Possible cause</b>	<b>Correction</b>
<b>E11 Ingr. m. error</b>	Ingredient motor overload/stuck. Ingredient motor outlet overload. The prime mover of one of the outlets is not running smoothly.	Clean the canisters. Refer to 5.2.8. Switch the machine off and on again.
<b>E13 Mixer group error</b>	Brewer and mixer group overload. The control switched off the outlets.	Clean the mixer rotor. Check whether the rotor can run freely. Switch the machine off and on again.
<b>E14 Output error</b>	Ingredient motor group overload/stuck. The prime mover of one of the outlets is not running smoothly. The control switched off the outlets.	Clean the canisters. Refer to 5.2.8. Switch the machine off and on again.
	Valve outlet group or fan overload. The control switched off the outlets.	Contact the dealer or service engineer.
<b>E16 Level error</b>	Boiler level suddenly much too low.	Contact the dealer or service engineer.
<b>E17 MDB error</b>	There is no communication between the machine and MDB payment system.	Switch the machine off and on again. Contact the dealer or service engineer.
<b>E18 Mixer FET error</b>	Brewer or mixer motor output still active	Contact the dealer or service engineer.
<b>E19 Output FET error</b>	Ingredient motor, valve or ventilation motor still active	Switch the machine off and on again. Contact the dealer or service engineer.
<b>E20 Software error</b>	Software error	Switch the machine off and on again. Contact the dealer or service engineer.
<b>E21 Boiler timeout</b>	Boiler is not heating.	Contact the dealer or service engineer.
<b>E26 Low temperature</b>	Temperature sensor problem.	Contact the dealer or service engineer.
<b>E27 NTC short circuit</b>	Temperature sensor problem.	Contact the dealer or service engineer.
<b>E28 NTC not detected</b>	Temperature sensor problem.	Contact the dealer or service engineer.

## 6.2 Display messages

Problem	Possible cause	Correction
<b>Out of order boiler filling</b>	When used for the first time: boiler is still empty, boiler is being filled.	No action required.
<b>Out of order boiler filling</b>	Boiler is not filling up or is filling up too slowly. After 60 seconds the display will show "E3 Fill error".	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
<b>Out of order boiler heating</b>	The boiler temperature is too low because too much water is used.	Wait until the boiler temperature has reached the correct level.
<b>Out of order drip tray full</b>	Drip tray is full.	Empty the drip trays.
<b>Out of order stand-by</b>	The machine is on standby.	Remove the standby mode in the configuration menu.
<b>Rinse</b>	The rinsing program has not been carried out.	Carry out the rinsing program. Refer to 5.2.4.
<b>Service boiler</b>	The boiler needs service.	Contact the dealer or service engineer.
<b>Cup sensor left error</b>	There is a problem with the left cup sensor.	Contact the dealer or service engineer.
<b>Cup sensor middle error</b>	There is a problem with the middle cup sensor.	Contact the dealer or service engineer.
<b>Cup sensor right error</b>	There is a problem with the right cup sensor.	Contact the dealer or service engineer.

## 6.3 Malfunctions

Problem	Possible cause	Correction
<b>The machine does not work.</b>	Broken fuse.	Check the fuses.
	The machine is switched off.	Switch on the machine.
	Broken cable.	Check the power cable.
<b>The machine does not respond.</b>	The machine is in stand-by.	Switch off the stand-by mode.
<b>Bad product taste.</b>	The canister is empty.	Fill the canister.
	The canister is incorrectly positioned.	Position the canister correctly.
	The outlet of the canister is blocked.	Clean the outlet of the canister.
	The distributor of the canister does not work.	Check the distributor of the canister or clean the canister.
	Wrong ingredient.	Use the correct ingredient.
	The ingredient is solidified (caked).	Replace the ingredient.
	The mixer is not cleaned.	Clean the mixer.

Problem	Possible cause	Correction
	The ingredient has expired.	Replace the ingredient.
	The boiler temperature is too low.	Contact the dealer or service engineer.
	The ingredient is damp.	Check the ventilation system and replace the ingredient.





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