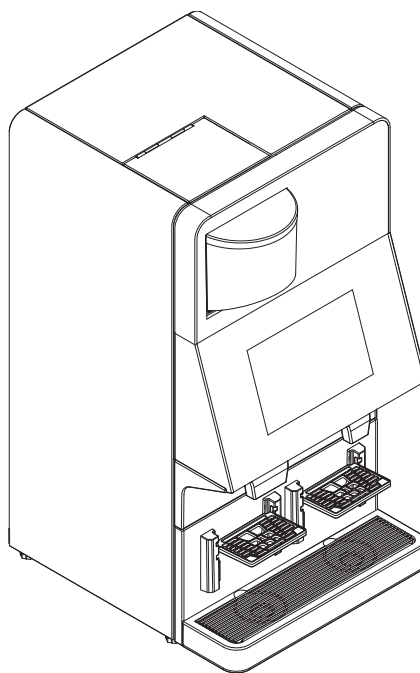
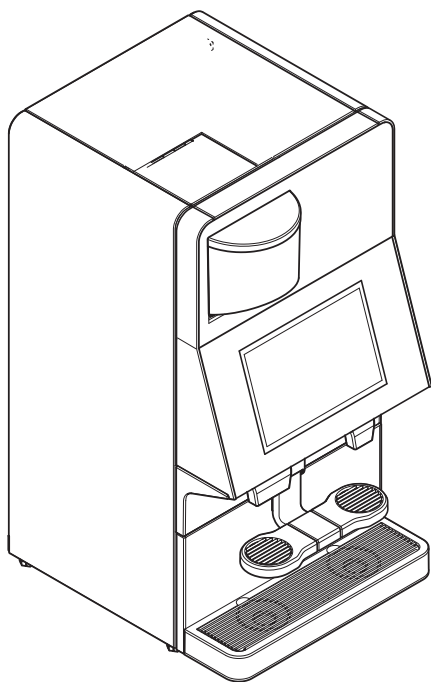


W100 W100 C



EN English

Translation of original instructions



Doc. No. H0642EN03

DECLARATION OF CONFORMITY

CE The EU Declaration of Conformity for this equipment is provided as an annex to the accompanying technical documentation.

The EU Declaration of Conformity is issued under the manufacturer's sole responsibility.

The EU Declaration of Conformity, established by the laws in force, is intended to mention:

- the full name and address of the manufacturer,
- the model, description, code and serial number of the equipment,
- the legal provisions of the European Directives (with the subsequent amendments and integrations thereof),
- the harmonised standards,
- the technical specifications (names) applied in compliance with the safety rules of good practice in force in the EU.
- Place and date of issue
- Name and signature of authorised representative

DEFINITIONS

MANUFACTURER

A natural or legal person who manufactures radio equipment and/or electric material or has it engineered, manufactured or marketed by putting its own trademark or name on it.

IMPORTER

Any natural or legal person, who places on the market a product within the scope of application of the rules originating from a third country.

DISTRIBUTOR

Any natural or legal person in the supply chain, other than the manufacturer or the importer, who offers a product within the scope of application of the rules on the market.

TECHNICAL SUPPORT PERSON

Qualified personnel performing open door operations where there is a risk of access to live or moving parts.

The technical support personnel must be informed on the specific risks involved.

The technical support personnel are in possession of the Access Key and the Override Key.

MAINTENANCE PERSON:

Qualified personnel performing operations intended to fill canisters and clean the equipment.

The maintenance personnel must have been properly trained on the safety and hygiene requirements of the equipment.

The maintenance personnel have an Access Key to access the inside of the machine for maintenance operations.

The maintenance personnel are NOT in possession of the Override Key.

GENERAL WARNINGS

- ☞ **Before starting to install and operate the machine, it is necessary to carefully read and understand the content of the technical documentation of the equipment since it can supply important information on installation safety, operation rules and maintenance operations**
- ☞ An importer or distributor who places radio equipment or electric material on the market by putting its own name or trademark becomes the manufacturer.
- ☞ An importer or distributor who makes any change to radio equipment or electric material already placed on the market to such an extent that the said change may condition the compliance with the listed directives is held to be the manufacturer and it must therefore assume the relative obligations according to the said directives.
- ☞ **This document is an integral part of the equipment and it must therefore accompany the equipment whenever it is either moved or transferred to allow consultation at any time.**
- ☞ The technical documentation is intended for the technical personnel and it is made available in its electronic format.
It can be downloaded from the website at the following URL:

<https://store.evocagroup.com/it/downloads>

or by contacting us and filling in the form on the “Contacts” page.
The documentation is in the PDF (Portable Document Format) electronic format and it can be displayed by using any programme for reading PDF files or a compatible web browser.
The technical documentation may be filed electronically and/or printed by a common A4 printer, according to one’s own needs.



1. Frame the optical code shown here to access the documentation page
2. Enter the machine code in the search field “MACHINE CODE”.
The machine code is shown on the label in the declaration of conformity
3. You will be shown the documentation available for the machine code you have entered

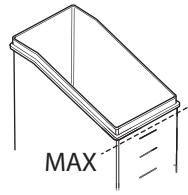


- ☞ The machine may be used by children of at least 8 years of age and by persons with reduced physical, sensory or mental capabilities, or lack of experience or the necessary knowledge, provided that they are supervised or have received instructions concerning the safe use of the machine and understanding of the dangers involved. Children must be supervised to ensure that they do not play with the machine. Cleaning and maintenance intended to be carried out by the user must not be done by unsupervised children.
- ☞ This machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been supervised or instructed in its use by a person responsible for their safety.

GENERAL SAFETY WARNINGS

- ☞ The installation and any subsequent maintenance and cleaning operation shall be carried out by the personnel skilled and trained on the utilisation of the machine according to the safety and hygiene rules in force.
- ☞ The machine is intended for use in domestic and similar applications such as: personal kitchens, shops, offices and other work environments, farms and hotels as well as other residential environments, home and breakfast environments, catering and similar non-retail applications.
- ☞ The machine is not suitable for installation outdoors.
- ☞ The machine cannot be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc...) and/or exposed to direct sun rays.
- ☞ The machine is to be installed in a dry room and far from any source of heat, at a temperature between 4°C (39.2°F) and 34°C (93.2°F).
- ☞ If the equipment is frozen, it must be conditioned to an ambient temperature of 20°C (68°F) for at least 6 hours.
- ☞ The power supply cable shall be neither damaged nor crushed by the equipment; if damaged, the cable must be replaced by the manufacturer or by its authorised technical assistance centre or by qualified personnel.
- ☞ The power supply cable must not be connected to a multiple socket.
- ☞ The equipment must be supplied with drinkable water according to the provisions in force in the country of installation of the equipment.
- ☞ Use only new gaskets and water connection hoses supplied with the machine, do not reuse old ones.
- ☞ The pressure values for machines connected to the water supply network must be between the values mentioned on the data label on the equipment.
- ☞ The sound pressure level is below 70 dB.
- ☞ **Only technical support personnel who have been trained on the safety and hygiene requirements of the equipment are allowed inside the equipment.**
- ☞ The machine may be used by children of at least 8 years of age and by persons with reduced physical, sensory or mental capabilities, or lack of experience or the necessary knowledge, provided that they are supervised or have received instructions concerning the safe use of the machine and understanding of the dangers involved. Children must be supervised to ensure that they do not play with the machine. Cleaning and maintenance intended to be carried out by the user must not be done by unsupervised children.
- ☞ This machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or instructed in its use by a person responsible for their safety.
- ☞ The vending machines of drinks in open canisters may be only used for selling and dispensing food drinks the manufacturer will declare to be “suitable for vending” in open canisters.
- ☞ Always refer to the pull date, storage specifications and holding temperature of the product. All products are to be consumed immediately. Under no circumstance shall they be preserved and/or packed for later consumption.

- ☞ When filling/loading products, ensure that powders and liquids do not exceed the maximum level. The maximum level on canisters is generally indicated with a reference notch or mark; in other cases, it coincides just below the point where the lid rests.



WARNINGS FOR INSTALLATION

- ☞ Before starting to install and operate the equipment, it is necessary to carefully read and understand the content of the documentation since the manual can supply important information on installation safety.
- ☞ **Installation and any subsequent maintenance operation for technical support must be carried out when the machine is live and, therefore, by the personnel skilled and trained on the use of the machine as well as aware of the specific risks such a condition may involve.**
- ☞ **Installation and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.**
- ☞ **The equipment shall only be installed in an environment where it can be supervised by qualified maintenance personnel.**
- ☞ The equipment must be placed on a flat and horizontal surface.
- ☞ The equipment can be installed near a wall; however, it must be min. 4 cm. far from the wall in order to provide for ventilation.
- ☞ The machine is equipped with automatic washing functions. If the machine is not used for some time (e.g. weekends, etc.), even for pauses longer than two days, it is recommended to enable automatic washing functions (e.g. before starting to use it).
- ☞ After installing the equipment, it is necessary to sanitise the water circuits and the parts in contact with foodstuffs in order to remove any bacteria that may have built up during the storage of the machine.
- ☞ The use of kits and/or accessories not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.
- ☞ The installer will be the sole person responsible for any damage improper installation may cause to the machine or to things and people.
- ☞ Some illustrations in this manual may show details that differ from those on the equipment, but do not change the essential information.
- ☞ The manufacturer declines all responsibility for the use of non type-approved components.
- ☞ Never cover the machine with cloths or similar items.

- ☞ After unpacking, make sure that the equipment is intact; in case of doubt, never use the equipment.
- ☞ No packing material (plastic bags, foam polystyrene, nails, etc.) must be left within the reach of children since they are potential sources of danger.
- ☞ Packing materials shall be disposed of in respect of the environment, in authorised dump sites, and recyclable ones shall be collected by specialised companies.
- ☞ **Technical support personnel shall check the machine intactness and its compliance with the rules in force for relevant installations at least once a year.**

WARNINGS FOR HYGIENE AND CLEANING

- ☞ The manual shows the potential weak points and gives the instructions necessary to control any bacterial proliferation.
- ☞ The vending machines of drinks are to be used exclusively for selling and dispensing food drinks obtained by: brewing products, such as coffee and/or tea; reconstituting instant or freeze-dried packed products.
These products shall be declared as “suitable for vending” in open canisters by the manufacturer. Dispensed products shall be consumed just after the dispensing cycle. Under no circumstance shall they be preserved and/or packed for later consumption.
- ☞ Before cleaning and loading, wash your hands and wear disposable gloves: the use of gloves is not removing the need for hand hygiene.
- ☞ According to the health and safety rules in force, the operator of the vending machine shall apply the self-control procedures established in compliance with the provisions of the HACCP (Hazard Analysis Critical Control Point) directive and the national laws.
- ☞ Never forget to power off the machine before carrying out any maintenance operation requiring the disassembly of components.
- ☞ Whenever products are loaded or more frequently, according to the use of the machine, the inlet water quality and the products in use, sanitise the machine carefully to guarantee the hygiene of dispensed products.
- ☞ Sanitisation is carried out by using disinfection products while taking care to mechanically remove visible residues and films, by using the accessories provided (pipe cleaners and/or brushes if any) and by following the instructions in the manual section on cleaning.
- ☞ It is allowed to use cleaning products suitable for food contact; for dosage and application times refer to the instructions supplied by the product.
- ☞ It is good practice to also sanitise the surfaces not directly in contact with the foodstuffs inside the equipment.
- ☞ Never use solvents and/or detergents that are too much flavoured.
- ☞ Some parts of the machine can be damaged by aggressive detergents. The producer disclaims all responsibility for any damage caused by the non-observance of the above or by the use of aggressive or toxic chemical agents.
- ☞ Never use water jets for cleaning the equipment.

WARNINGS FOR THE ENVIRONMENT

- ☞ Some tricks will help you to protect the environment:
- ☞ Use biodegradable products to clean the machine;
- ☞ Properly dispose of all the packages of the products used to fill and clean the equipment;
- ☞ Power off the machine during inactivity for considerable energy saving.

WARNINGS FOR DISMANTLING AND DISPOSAL

When dismantling the machine, it is recommended to destroy its rating plate.



This symbol shows that the machine can not be disposed of as common waste, but it must be disposed of as it is established by the laws in force and by the relevant national laws in order to prevent any negative consequence for environment and human health.

The differentiated collection of the machine at the end of its life is organised and managed by the manufacturer.

The proper differentiated collection of the parts composing the machine promotes the re-utilisation and/or recycling of the materials building the equipment.

For the correct disposal of the machine contact the sales point where you have purchased the machine or our after-sales service.

The unlawful disposal of the machine by its owner has a negative impact on environmental and health conditions and it implies the enforcement of the administrative sanctions provided for by the rules in force.

WARNINGS FOR PRIVACY

Only for the machines having a video camera and/or webcam.

The video camera and/or webcam for factory settings is disabled; if enabled, it shoots soundless images without being able to store them.

The Customer acknowledges that he/she will become the Holder of the personal data acquired if the video camera and/or webcam built in the equipment is activated.

Starting from that time, the Holder will assume all the relative rights and duties according to the provisions in force on the matter.

WARNINGS FOR SPARE PARTS

- ☞ It is recommended to use original spare parts available on the manufacturer's e-commerce site.
- ☞ Use original spare parts only to guarantee maximum reliability and product quality. Original parts have been specifically designed and tested to operate with the equipment to reduce the risk of failures, malfunctions and incompatibility to a minimum.
- ☞ Original spare parts are designed to fulfil the safety standards established by the manufacturer. The use of non-original parts and/or not authorised by the manufacturer compromises the safety of the equipment, it may cause damage to persons, things and animals as well as harm the end user's health.
- ☞ Non-original spare parts might be not compatible with the equipment, thus causing malfunctions or making further changes necessary.
- ☞ The manufacturer disclaims all responsibility for the use of non-original components and/or not authorised by the manufacturer.

INCORPORATION OF RADIO MODULES

In compliance with Article 17 of Directive 2014/53/EU (RED), the manufacturer checks whether the radio equipment is in compliance with the essential requirements of article 3 of the Directive.

The procedure used to check compliance is at the manufacturer's discretion.

If a radio module is built in a "non-radio" equipment, the subject incorporating the module will become the manufacturer of the end product and it must therefore check the end product compliance with the essential requirements of the 2014/53/EU (RED) Directive.

As a matter of fact, the incorporation of radio modules in other products can influence the end product compliance with the essential requirements of the Directive.

Symbology

DANGER



Electrical danger

It is located near points where there is a danger of electrical contact.
Power off the equipment before accessing these points.



General danger

The additional hazard text is made available, alongside the symbol



Hot surface danger

It is located near points where there is a surface temperature above 60°C (140°F)



Steam output danger.

Only for machines with steam boiler



Inflammable material danger

Only for machines with refrigerant gas

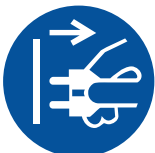
OBLIGATION



Mandatory to read the instructions



Mandatory to ensure earth connection



Mandatory to disconnect the equipment from the power supply

PROHIBITION



Forbidden to spray with water

Foreward

TRANSPORT AND STORAGE

TRANSPORT

For the transport and handling, the weight and dimensions of the appliance should be considered.

The appliance must only be moved using lifting equipment suitable for its size and weight, such as a forklift truck.

The use of lifting equipment is only permitted to personnel who meet the necessary requirements.

During handling, there is a risk of crushing hands and/or feet: suitable Personal Protective Equipment (PPE) such as gloves and safety work should therefore be worn at all times.

To avoid damage to the appliance and people, the handling of the appliance requires special care and attention.

Do not:

- tip over and/or tilt the appliance;
- drag or lift the appliance with ropes or similar;
- lift the appliance with lateral grips;
- shake or toss the appliance and its packaging.

STORAGE

The storage area needs to be dry and at a temperature between 0 and 40°C.

If the appliance freezes, it must be allowed to return to room temperature (20°C) for at least 3 hours.

IN THE EVENT OF MALFUNCTION

In most cases, technical problems can be resolved through small interventions; we therefore suggest that you read this manual carefully before contacting us.

If the anomalies or malfunctions cannot be resolved, please contact:

Evoca S. p. A.

Via Roma 24

24030 Valbrembo

Italy - Tel No. +39 035606111

APPLIANCE IDENTIFICATION AND FEATURES

Each piece of equipment is identified by a specific serial number, which can be found on the data plate.

The plate is located inside the appliance and displays its relative details.

The nameplate is the only one recognised by the manufacturer and contains all the information that allows the manufacturer to quickly and safely provide all kinds of technical information and easily manage the spare parts



DO NOT remove, DO NOT tamper with and DO NOT modify the data present

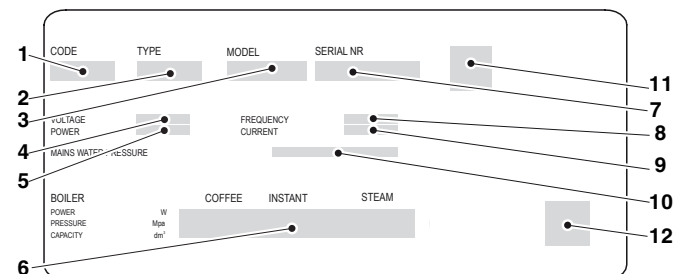


Fig. 1

1. Product code
2. Type
3. Model
4. Operating voltage
5. Absorbed power
6. Heating unit details
7. Serial number
8. Operating voltage frequency
9. Current
10. Water mains characteristics
11. Certification body
12. Declaration of conformity

TECHNICAL SPECIFICATIONS

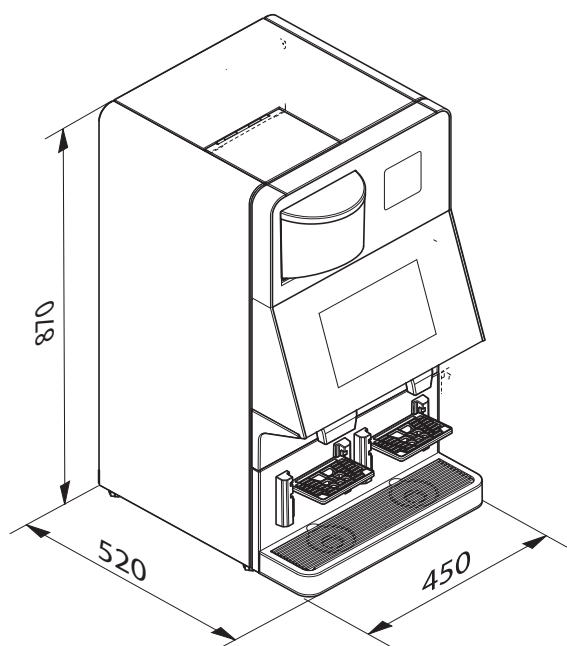
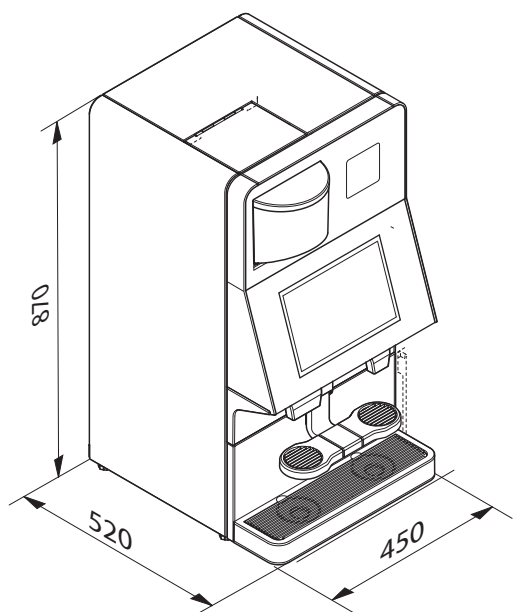


Fig. 2

WEIGHT

Approximately between 60 and 65 kg depending on the version.

POWER SUPPLY AND POWER

For voltage, frequency, and maximum power, refer to the data plate inside the appliance. See "Appliance identification and specifications."

NOISE LEVEL

The level of continuous, equivalent, weighted acoustic pressure is less than 70 dB.

POWER SUPPLY

For voltage, frequency and maximum power values refer to the nameplate on the inside of the equipment.

WATER SUPPLY

Water supply from mains with water pressure between 0.05 and 1 Mpa (0.5 and 10 Bar).

The appliance's software has been designed to control the water supply from an internal tank (optional kit).

PERMISSIONS

- Detection of glasses and/or cups (not foreseen on W100 C)
- Water present
- Coffee container present (coffee version only)
- Brewing unit position (coffee version only)
- Liquid tray vacuum
- Liquid residue tray present
- Solid residue tray present (coffee version only)
- Operating temperature reached
- Upper door opening sensor

SAFETY DEVICES

- sustained action button
- main switch
- door opening sensor
- microswitch for disabling grinders and handling the brew unit without coffee canister (coffee version only)
- manually resettable boiler safety thermostat
- air break float jam
- water inlet solenoid valve with anti-flooding device
- liquid residue tray level sensor
- heating unit cut-in/short circuit control probe

COUNTDOWN PROTECTION DEVICE OF THE:

- Pump
- Coffee unit gear motor (coffee version only)
- Coffee dispensing (coffee version only)

THERMAL PROTECTION DEVICE OF THE:

- Motor-dosers
- Coffee unit gear motor (coffee version only)
- Coffee-releasing electromagnet (coffee version only)
- Pump
- Mixer motors

ACCESSORIES E KIT

The appliance can be fitted with accessories and kits in order to vary its performances.

The accessories and kits that can be attached to the appliance are available from the manufacturer.

The accessories and kits are supplied with installation and test instructions, which should be scrupulously followed in order to keep the appliance operating safely.

The party that performed the installation is responsible for any damage that may occur to the appliance, or to things and people due to incorrect installation.

Important!

Accessories and kits that have not been approved by the manufacturer may not comply with the safety standards, most especially in regards to live parts.

The manufacturer is not liable if non-approved components are used.

The installation and subsequent test operations must be performed by qualified personnel, with specific knowledge of the appliance's operation both from an electrical safety and hygiene point of view.

INTENDED USE

Vending machines in open containers (glasses, cups, carafes, etc.) are to be used exclusively for the sale and distribution of food beverages obtained for:

- Brewing of coffee or tea;
- Reconstitution of instant or freeze-dried products;

All products used must be declared by the manufacturer as “suitable for vending” in open containers.

The dispensed products must be consumed immediately.

It is forbidden to retain and/or package for subsequent consumption.

Any other use shall be considered improper and therefore potentially hazardous.

SWITCHES AND SAFETY DEVICES

MAIN SWITCH

The main switch (manual type), located at the bottom right (under the mixer shelf), de-energises the appliance.

When carrying out normal cleaning and product loading tasks, the appliance does not have to be switched off.

DOOR SENSOR

When the door is opened, a special switch disables the connectivity components of the appliance so that the below-described loading and routine cleaning operations can safely be carried out.

⚠ All operations which require the appliance to be live with the door open, must be performed EXCLUSIVELY by qualified personnel who are aware of the specific risks that the machine entails in this condition.

SUSTAINED ACTION BUTTON

If any.

The sustained action button prevents material damage and injury in the event of unexpected or uncontrolled machine movements.

The sustained action button is only active in conjunction with the use of the yellow key.

This button must be held down to allow movement of the functional units with the door open (e.g. to reposition the brew unit).



All the operations requiring the machine to be live when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

SAFETY DEVICES IN THE PRESENCE OF COFFEE CONTAINER

(coffee version only)

When the coffee container is removed, the safety mechanism disables the movement of the grinders and brewing unit.

SAFETY DEVICES IN THE PRESENCE OF SOLID RESIDUE TRAY

(coffee version only)

When the solid residue tray is removed, the system disables the operation of the grinders and brewing unit.

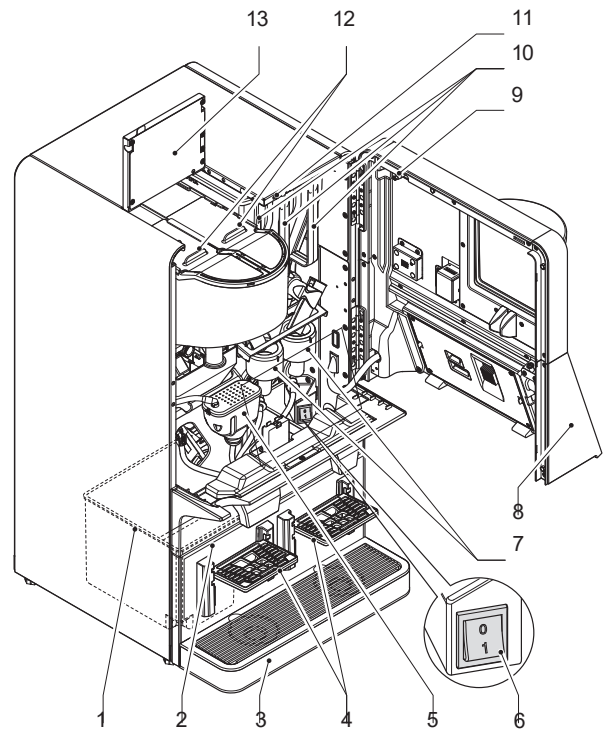
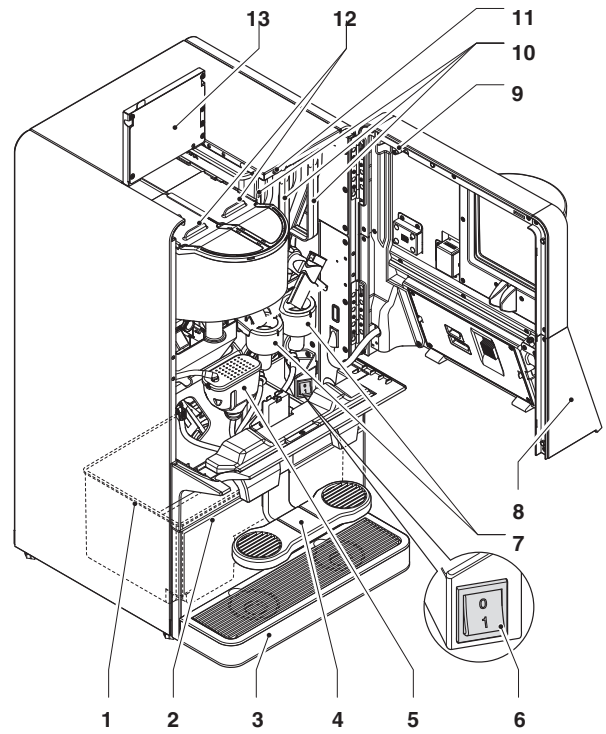


Fig. 3

1. Solid residue tray*
 2. Lower door
 3. Liquid residue tray
 4. Cup support
 5. Diffuser*
 6. main switch
 7. Mixer
 8. Door
 9. sustained action button
 10. Handle for instant powder container
 11. Door sensor
 12. Coffee container lid handles*
 13. Upper door
- *. (coffee version only)

Installation

The installation and the subsequent maintenance operations shall be carried out with the **appliance connected to the power supply** and therefore by specialised personnel trained to use the appliance and who have been informed of the specific risks deriving from such a situation.

UNPACKING THE MACHINE

After removing the packaging, check the integrity of the machine.

If in doubt, do not use the machine.

Packaging materials (plastic bags, expanded polystyrene, nails, etc.) must be kept out of reach of children as they pose potential hazards.

The packaging materials need to be disposed of in authorised waste disposal centers. Recyclable materials should be given to specialised recycling companies.

POSITIONING THE VENDING MACHINE



The appliance is not suitable for outdoor installations. It must be installed in a dry environment that is away from heat sources, with a temperature between 4°C and 34°C and cannot be installed in environments where jets of water are used for cleaning (e.g. large kitchens, etc) and/or exposed to direct sunlight.

The appliance can be positioned close to a wall but there must be a gap of at least 4 cm between the wall and the back of the appliance for ventilation purposes. Under no circumstance should the machine be covered with cloths or similar.

❗ The machine must be positioned so that the maximum inclination does not exceed 2°.

WATER SUPPLY

The dispenser should be supplied with potable water, taking into account the current regulations of where the equipment is installed.

Use the hose provided to connect the appliance to the potable water mains with a water pressure between 0.05 and 1 Mpa (0.5 and 10 bar)

Run the water from the mains until it is clear and dirt free.

We recommend installing a tap on the water mains outside the appliance, in an accessible position.



To connect the machine to the water mains, only use new seal and hose sets.

Do not reuse any existing or restored materials.

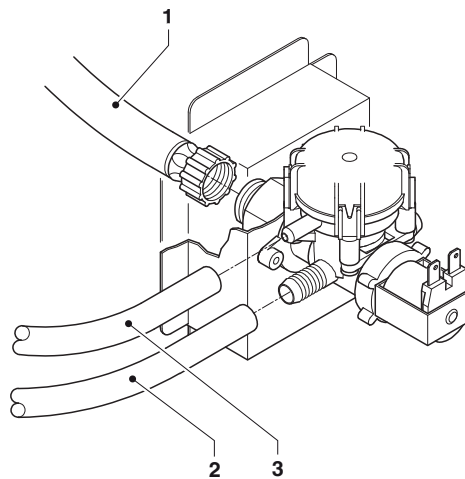


Fig. 4

1. Water inlet pipe
2. Delivery pipe
3. Overflow pipe

ANTI-FLOODING DEVICE

Certain models only.

The water inlet solenoid valve is equipped with an anti-flooding device to block the water inlet mechanically following a malfunction of the solenoid valve itself or the water level control mechanism.

To restore normal operation, proceed as follows:

1. Drain the water in the overflow pipe;
2. Shut off the appliance's external water mains tap;
3. Loosen the fitting that secures the solenoid valve feed pipe in order to relieve the residual mains water pressure and tighten it again;
4. Open the tap and supply power to the appliance.

FROM THE TANK

For models with a tank only.

Use the specific self-supply kit for the appliance; the kit is supplied with installation and test instructions, which should be scrupulously followed in order to preserve appliance safety.

Important!

The use of kits not approved by the manufacturer does not guarantee compliance with safety standards, particularly for live parts.

The manufacturer is not liable if non-approved components are used.

The installation and subsequent test operations must be performed by qualified personnel, with specific knowledge of the appliance's operation both from an electrical safety and hygiene point of view.

WATER SOFTENER

The appliance is not supplied with a water softener.

In the case of connection to a very hard water supply, a water softener must be installed.

Use water softeners that have a big enough capacity to be effectively used in the appliance.

If the appliance uses a water tank, appropriate filter cartridges can be used.

The cartridges will need to be replaced periodically depending on the water quality and the instructions given by the manufacturer.

The water softeners (also available as accessory) need to be periodically regenerated or replaced according to the instructions provided by the manufacturer.

ELECTRICAL CONNECTION

The appliance requires a single-phase voltage of 230-240 V~.

Before connecting the appliance, make sure that the details on the plate correspond to those of the mains, in particular: the value of the supply voltage falls within the recommended limits for the connection points.

MANDATORY: Use a primary switch that adheres to the prevailing installation standards and ensure that it is situated in a readily accessible area. The switch must possess the appropriate attributes to endure the highest demanded load and guarantee a complete disconnection from the power source in situations involving overvoltage category III. This is necessary to safeguard the circuit against ground faults, overloads and short circuits.

The switch, socket and plug must all be placed in an accessible position.

The appliance is to be considered electrically safe only when it has been correctly connected to an efficient earthing system, in accordance with the current safety regulations.



Check this fundamental safety requirement. If in doubt, have the system carefully checked by a qualified professional.

The replacement cable is available from the manufacturer or their service agent.

The cable must be replaced by the manufacturer, an authorised service centre or qualified personnel.

The use of adapters, multiple plugs and/or extension leads is FORBIDDEN.

The manufacturer accepts no liability for damage caused by failure to observe the above precautions.



the electric cable must not be damaged and/or crushed by the equipment.

The electric cable must not be in the proximity of liquids and/or submerged.

The electric cable must not be near heat sources.

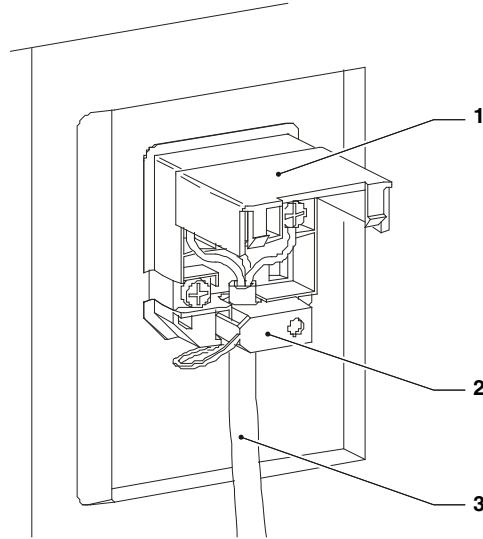


Fig. 5

- 1. Liftable cover*
- 2. Cable clamp terminal*
- 3. Power supply cable*

INITIAL START-UP

When switching on the appliance for the first time, the wizard sequence for preliminary settings (model, language, appliance name, etc) is displayed.

The hydraulic circuit is then filled (installation cycle).

The installation procedure varies depending on whether the appliance obtains its water supply from a tank or the water mains.

MAINS WATER SUPPLY

- When the unit is switched on, the mains solenoid valve opens until the air-break is filled.
- A heating unit solenoid valve opens to vent the air in the circuit.

ⓘ If there is a lack of water during the installation cycle, the appliance will stop and wait for the water.

ⓘ If substantial water pockets form in the hydraulic circuit, then the hydraulic circuit must be filled using the special “manual installation” function.

After filling the hydraulic circuit, the brewing unit moves to the operating position.

The display shows in sequence:

- the software version of the appliance;
- the heating cycle status.

After the heating cycle has finished, the beverages will be available.

WATER SUPPLY FROM A TANK

- When switched on, the self-priming pump is activated for 10 seconds. The display shows “no water”.
- Use the “heating unit filling/emptying” function in the “System” menu.
- After filling the hydraulic circuit, reset the “water vacuum” fault.

FIRST SANITISATION

At installation, it is necessary to perform complete sanitisation of the hydraulic circuits and parts in contact with food to eliminate any bacteria formed during storage.

Wash hands and wear disposable gloves before proceeding with the cleaning operations: the use of gloves does not replace the need for hand hygiene.

The components to be cleaned are:

- The mixer;
- Dispensing nozzles;
- Liquid residue bucket;
- The water tank (if present);
- Product containers;
- Brewing unit. (coffee version only)

Do not use water jets directly on the appliance when cleaning it.



Sanitisation is carried out using sanitising products.

ⓘ The device has automatic washing functions for the mixers with a hydraulic circuit and the brewing unit.

If the appliance has breaks in use (e.g. weekends, etc.) even of less than two days, it is practical to enable the automatic washing functions (e.g. before the start of use of the appliance).

PERIODIC OPERATIONS AND CLEANING

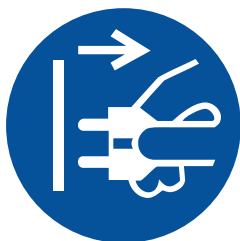
Wash hands and wear disposable gloves before proceeding with the cleaning and loading operations: the use of gloves does not replace the need for hand hygiene.

In accordance with current health and safety regulations, the machine operator must apply self-control procedures based on the principles of the HACCP (Hazard Analysis Critical Control Point) directive.

The use of cleaning products approved for contact with food is permitted. Refer to the manufacturer's instructions on the product label for correct dosage and application times.

It is good practice to also use sanitising products when cleaning the surfaces that do not come into direct contact with the food products. The manufacturer shall not be held responsible for any damage caused due to the non-observance of the above or the use of aggressive or toxic chemical products.

Disconnect the appliance from the mains power supply before carrying out any maintenance operations that require the removal of components.



Do not use water jets directly on the appliance when cleaning it.



Every time the appliance is filled and/or weekly or more frequently depending on its use, the quality of the water and the products used, it is necessary to sanitize:

- The mixer;
- Dispensing nozzles;
- Liquid residue bucket;
- Product containers;
- The water tank (if present);
- Brewing unit. (coffee version only)

The sanitisation must be performed using disinfectants, whilst taking care to mechanically remove the residues and visible films using swabs and/or brushes.

PRODUCT LOADING

ⓘ Before loading products, ensure they have been stored according to the manufacturer's instructions regarding storage and holding temperature.



Before loading the products, check the expiry date.

The products must be declared by the manufacturer as "suitable for automatically dispensing" into open containers.

Products may also be loaded with partially-full containers.

Make sure not to exceed the maximum level of the containers.

The maximum level on containers is generally indicated.

Do not exceed the maximum capacity of the containers.

The maximum level on containers is generally indicated by a mark or reference line. In other cases, it is just below the point of support of the lid.

The Manufacturer reserves the right to modify the features of the equipment described in this publication without prior notice. The Manufacturer also declines all liability for any inaccuracies that may result from printing and/or transcription errors contained herein.

Any future improvements or adaptations made to the equipment do not oblige the Manufacturer to modify units previously supplied or to update the associated technical documentation.

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