One-Touch Drinks®

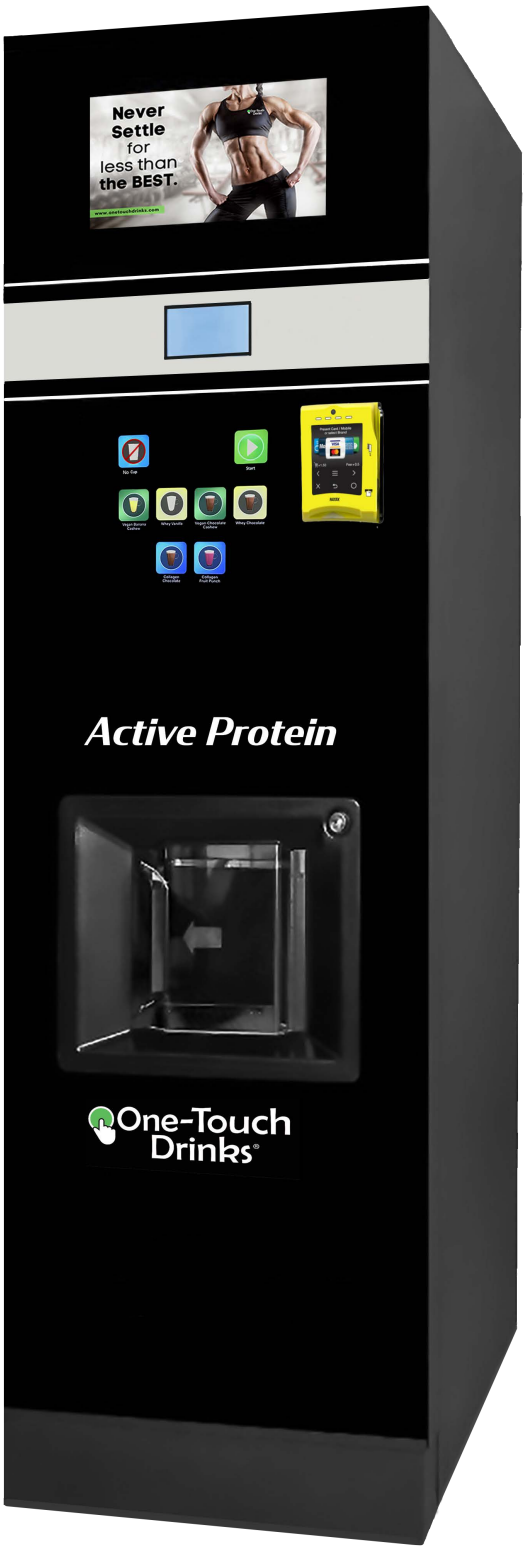
# User Manual

# Active Protein

## Shake Vending

Fresh Protein Shake

Vending Machine



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## Index con't



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**BEFORE USING THIS MACHINE, THIS MANUAL MUST BE READ CAREFULLY.** THE INSTALLATION AND OPERATIONS REQUIRED FOR INITIAL START-UP OF THE MACHINE MUST BE PERFORMED BY QUALIFIED PERSONNEL.

- This manual is an integral part of the machine, and as such, it must always remain inside the machine so that it may be referred to at any time.
- This automatic drink dispenser has been designed and built in accordance with all safety legislation in force.
- The manufacturer hereby guarantees that these machines comply with the following directives:

CE Low Voltage Directive DBT 73/23/CEE and its amendments
CE Electromagnetic Compatibility Directive EMC 89/336/CEE and its amendments
CE Machinery Directive 2006/42/EC and its amendments

- This document contains private property information protected by legislation on intellectual property. All rights are hereby reserved. No part of this document may be photocopied, reproduced or translated without the prior written consent of the manufacturer.
- The manufacturer hereby declines all liability for damages caused to persons or things as a result of the following:
  - Incorrect installation
  - Inadequate electrical and/or hydraulic installation
  - Deficient cleaning or maintenance
  - Incorrect use of the machine
  - Using non-original replacement parts or making unauthorized modifications
- The manufacturer hereby reserves the right to introduce, without prior notice, all improvements to this model derived from its constant research.
- This appliance is not designed to be used by persons (including children) with reduced physical, sensory or mental capabilities, lack of experience or knowledge, unless they are supervised or have been instructed in its use by somebody responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance. Section 7.12 of EN60335.
- Given the characteristics of some food products, these may lead to incorrect operation of the machine if used beyond the parameters of temperature and relative humidity recommended in this manual.
  If it is necessary to move the machine avoid:
  - Tipping the machine
  - Dragging or lifting it with some kind of pulling system (rope, straps, etc.).
  - Shaking or striking the machine, no matter whether it is in protective wrapping or not.

## Installation

- These machines are designed **EXCLUSIVELY FOR INDOOR USE.** They must not be installed in places that may be exposed to sprayed water, and they likewise must not be cleaned using sprayed water.
- The machine should be installed in locations that meet the recommendations of temperature, electrical and water installations, weights, etc., in this manual and performed by qualified personnel.
- The plug of the machine has an earth connection. The outlet must be connected to a good earth connection and must be located in an accessible position once the machine is installed.

## Maintenance

- The user or person responsible for refilling and cleaning the device must follow the instructions set forth in this manual.
- For refilling, only use food products prepared specifically for these kinds of vending machines. Do not touch the product with your hands, and prevent liquids from falling inside the product hoppers.
- All elements that require tools to be disassembled must only be handled by qualified and trained technical personnel.
- **Water must be prevented from freezing in the interior of the machine**. If any maintenance task is going to performed and the machine is going to be disconnected for a long period of time, the boiler must be emptied.

THESE MACHINES SHOULD NOT BE INSTALLED IN PLACES WHERE THEY MAY BE EXPOSED TO STREAMS OF WATER, NOR SHOULD THEY BE CLEANED BY HOSE. CONSULT THE EXTERIOR CLEANING SECTION FOR THOSE INSTRUCTIONS.

## Electrical

- **THE MACHINE HAS COMPONENTS THAT OPERATE AT DANGEROUS VOLTAGES. DO NOT DISCONNECT ANY COMPONENT. ONLY TECHNICAL SERVICE PERSONNEL ARE AUTHORIZED.**

- Ensure that the electrical installation, the outlet and the automatic circuit breaker have the appropriate sizes for machine consumption.

## Symbols used on the machine

This symbol on a label indicates if you need more information, it can be found in the User Manual.

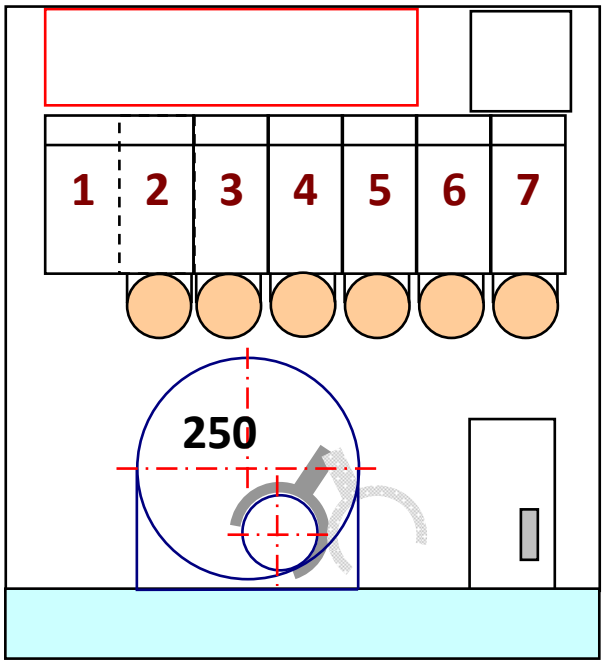
FOR ANY ADDITIONAL INFORMATION THAT IS NOT SPECIFIED HEREIN, CONTACT YOUR DISTRIBUTOR OR A MANUFACTURE TRAINED TECHNICIAN

# CHAPTER 1. GENERAL CHARACTERISTICS

## 1.1.- Description

One-Touch Drinks Active Protein machines dispense protein powder and soluble supplement ingredients for fresh shakes. They are specially designed for use in areas with medium to high consumption.

Configuration of the Active Protein Vending range (in plain view):



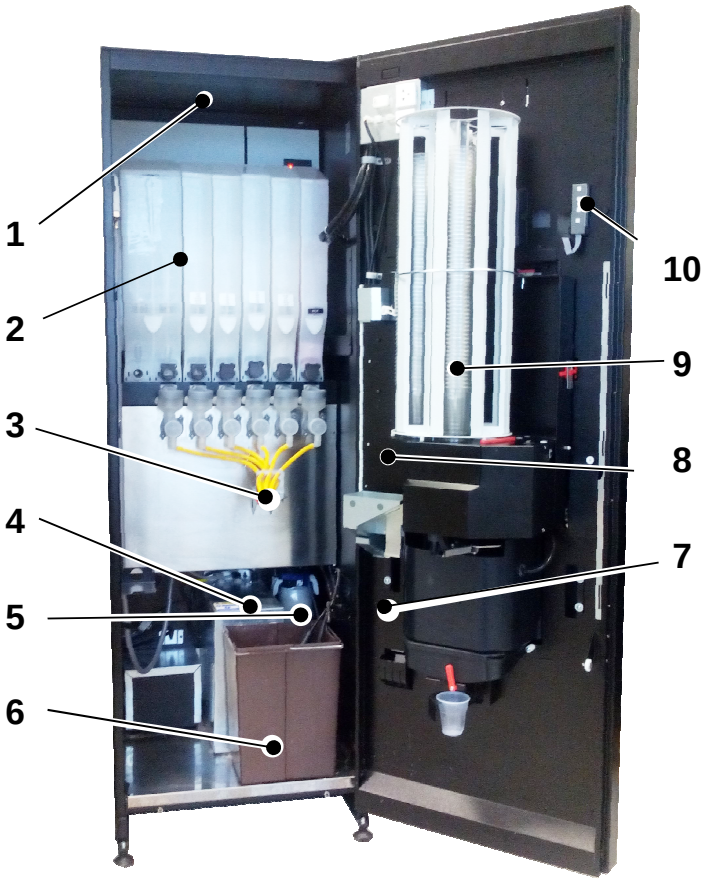

## 1.2.- Main characteristics

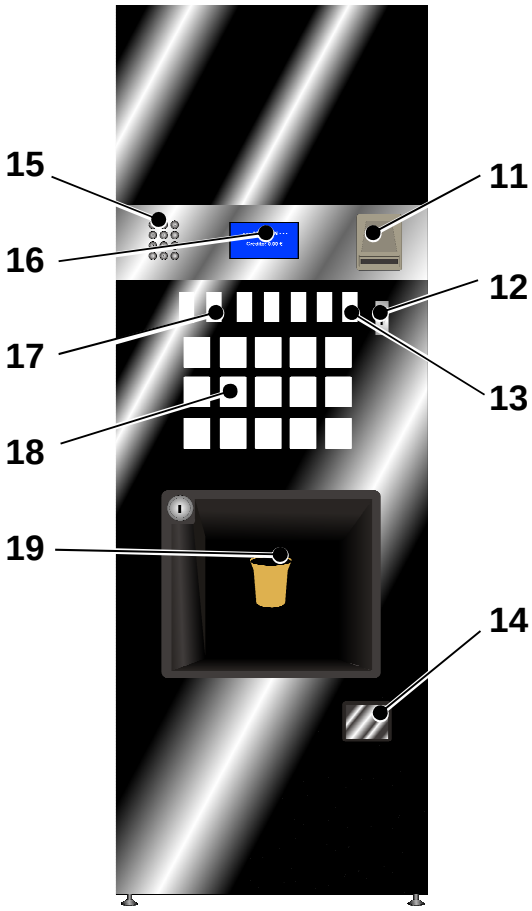
| Dimensions | Inches / mm |
|---|---|
| Depth | 24.6" / 625 |
| Height | 72" / 1830 |
| Width | 23.6" / 600 |
| Weight | 364 lb/ 165 kg |
| **Technical specifications** | |
| Voltage | 110V/60Hz o 230v/50Hz (+6%/-10%) |
| Maximum impedance (at the connection point) | Zmax = 0,28Ω |
| Maximum consumption | 2200 W |

| **Characteristics of the water supply system** | |
|---|---|
| Types of water service connections | Tap water supply system, or stand-alone with a multi-gallon jug |
| Min. pressure of the water supply system | min. 7.2 psi - max. 40 psi |
| Curb cock diameter & recommended tube | 3/8” |
| Boiler capacity | 2800 cc |
| **Cups** | |
| Diameter of the cups | 90 90 mm |
| No. of Cup capacity | 300 |
| **Products and serving selection system** | |
| Max. number of soluble product hoppers | 6 |
| Capacity per soluble product hopper | (5) 6-liter; (1) 10-liter |
| Number of selections | 12 |
| Number of pre-selections | 2 (no cup drop, start) |
| **Cash collection and change return mechanisms** | |
| Coins payout unit or mechanism | Coin validator (exact change) or EXECUTIVE a compatible MDB/ICP. |
| Accepted coins | Depending on the payout unit or validator installed |
| **Other characteristics** | |
| Maximum working inclination | 2º (on any axis) |
| Sound level | <80 dB(A) |
| Optimum exterior temperature environment | > 1ºC - <40ºC; <80% Rel. hum. |

33.8º F < T < 104º F

## 1.3.- Description of the main components




1. Cabinet
2. Soluble product hoppers
3. Gum collector
4. Chiller
5. Water filter
6. Liquid waste tank
7. Coin box
8. Coin system
9. Programmation module
10. Cup extractor/container module
11. Bill reader (optional)
12. Coin inlet slot
13. Coin return button
14. Coin return box
15. Alfanumerical Keyboard (optional)
16. Information screen
17. Pre-Selection buttons
18. Selection button
19. Serving compartment

# CHAPTER 2. INSTALLATION AND STARTING UP

## 2.1.- Electrical Installation

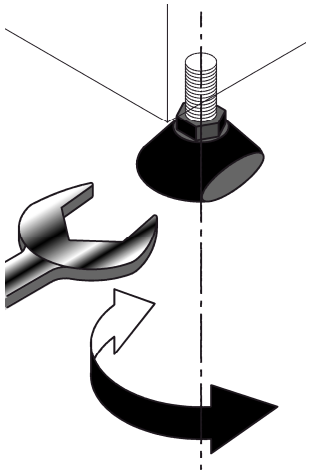
The electrical installation voltage must be the voltage indicated on the characteristics plate and must not exceed the limits established in each country.
Maximum power consumed: in accordance with the characteristics plate.

## 2.2.- Water inlet

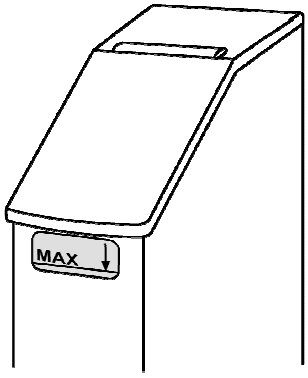
Prepare a water inlet in accordance with the indications of the general characteristics table,
in the place in which the machine is to be situated. The distance between this water inlet and any electric socket must be at least 1 m. In any event,
observe the European Directives.

## 2.3.- Levelling

Level the machine by screwing the legs and put the base of the machine in place.



## 2.4. - Load level labels of the hoppers




Some of the soluble products may require shorter reloading cycles in order to prevent its expiry, or the loss of properties. The machine incorporates "top-level labels" as an additional provision. These will inform the person responsible for the loading the product what is the maximum level of each hopper.
The image shows the maximum height they are to be placed on all the hoppers.

## 2.5.- Installation of the payment systems

Fit the payment and return systems following the instructions supplied with each part.

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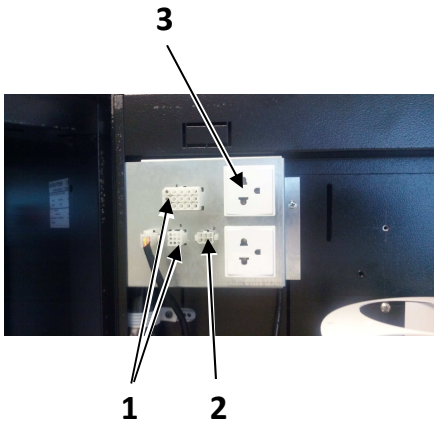



If the element to be installed uses the EXECUTIVE protocol, connect it to the two points indicated in the photo (**1**). If the protocol is MDB, use the No. **2** connector.

Once properly connected, the machine will automatically detect the coin box installed on it.

If you have fitted a banknote or card reader, or similar payment element, then you must activate it in the machine programming.

The machines are equipped with two auxiliary jacks (**3**) with the nominal voltage of the electrical network of the corresponding country in order to connect communication peripherals, information screens, mini-computers, etc.

## 2.6.- Fitting the hygiene parts

Place plastic brown bin in place to trap cleaning-cycle water and drip tray liquids.

## 2.7.- Starting the machine with cooling equipment

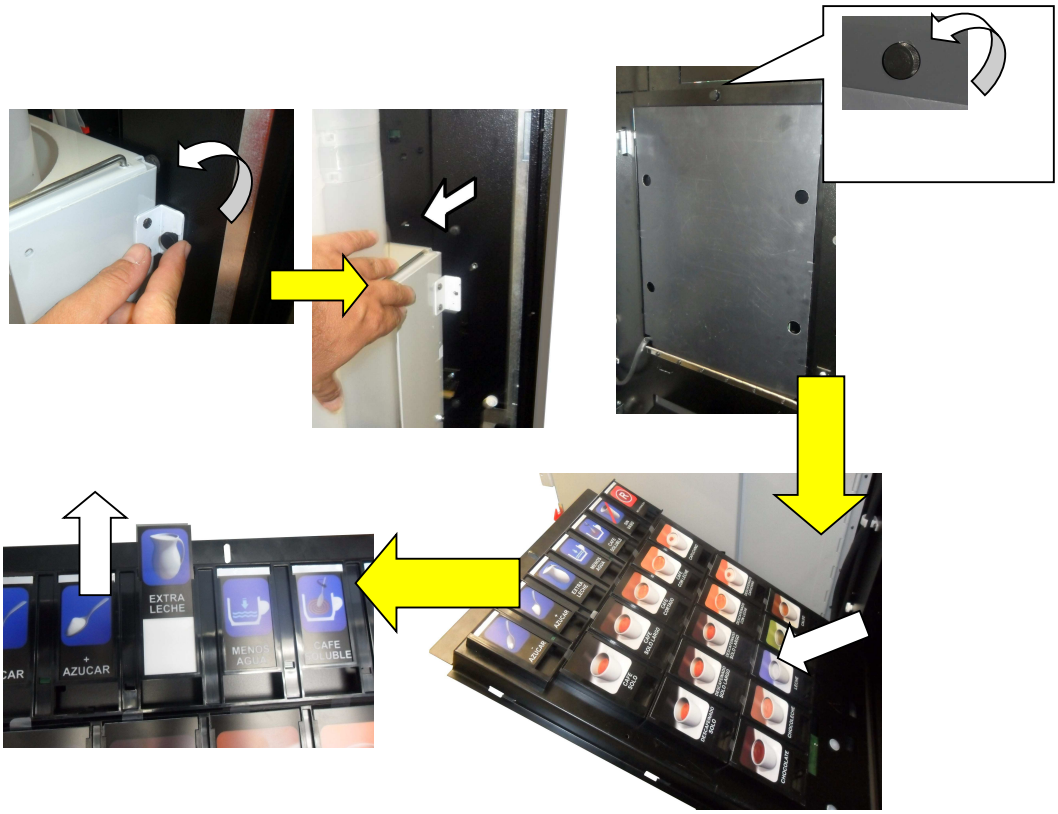
If your machine has cooling equipment built-in, it is important to allow at least 3 litres of water to circulate before leaving it in normal operation in order to prevent the product from acquiring a fowl taste. Allow at least 15 services to run (no product and no cup).

The chiller works like an ice block. In effect, the fridge fills with water, freezes into an ice block and then the water coil tube runs through the block for convection cooling. The chiller does not work with gas or refrigerant.

## 2.8.- Changing the product and price sign

Fit the selection and pre-selection labels supplied with your machine in the correct order. Use the “configuration sheet” sent with the machine documentation. To do so, follow these instructions:

- Open the door of the cup container to access the sign cover.
- Release the screw that holds the metal cover in place.
- Pull the cover down.
- Repeat the same process in reverse order after making the relevant changes.




## 2.9.- Starting up

Once the water hose is connected to the supply and the machine plugged in, turn on the power switch. 1, Fig. 7).

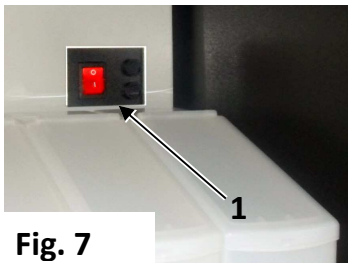



**Fig. 7**

# CHAPTER 3. FILLING THE MACHINE.

## 3.1.- Initial filling with soluble product.

Lift the cover of the hopper to be filled and fill with product. Be careful that the product filled corresponds to product for that hopper (each hopper has a label that indicates the product to be filled).

When the product has been loaded, close the hopper lid, position the ramp suitably and proceed to load the next hopper.

## 3.2.- Filling with cups

Load a column of cups through the top opening of the tube.

**Recommendations:** Make sure that the diameter of the cups is suitable for the extractor fitted on your machine. Do not load the column directly above the cup release.

## 3.3.- Filling the returner tubes.

See the start-up manual of the payout unit installed.
If your machine includes an MDB/ICP payout unit, place the machine in the programming mode (see 5.1) and insert coins through the coin inlet slot.
If any of the coins introduced is not a change return coin, the machine will reject it..

## 3.4.- Initial filling with water

All of the machines automatically fill the boiler when the machine is started.

**BEFORE CONNECTING THE MACHINE, ENSURE THAT THE MACHINE HAS A WATER SUPPLY FOR FILLING THE BOILER (check the connection to the water supply system or verify that the water tank is filled)**

## 3.5.- Initial programming

The machine will be sent with the programming predefined by One-Touch Drinks. In order to modify any of the values of the functions, enter the basic menu (see 5.6) and program the new functions.

**Recommendation: It is a good idea to identify each machine in order to record accounting, consumption, incidents, etc. Function 470 is available to programme said code.**

**ATTENTION: THE ACTIONS DESCRIBED IN POINTS 3.3, 3.4 AND 3.5 MUST BE PERFORMED WITH THE MACHINE "ON" AND THE DOOR OPEN. THEY MAY ONLY BE PERFORMED BY TECHNICAL PERSONNEL AUTHORIZED BY ONE-TOUCH DRINKS.**

# CHAPTER 4. MACHINE OPERATION

## 4.1.- Description of a service

Once the amount of the service is introduced, press the desired selection and the machine will operate as follows:
A cup will drop into the serving compartment, then the machine will provide the requested service and will dispense a stir stick (if this machine is equipped with such a system). While the service is being provided, all of the selected pre-selection and selection buttons will remain illuminated.

## 4.2.- Possible incidents during a service.

- **If the machine turns off or there is a power outage** in the middle of a service, the value of the service will be discounted from the existing credit.
- **If the machine turns off when it has credit** and is waiting for a selection, it maintains the credit intact.
- **If the machine is out of cups**, it allows services without a cup.
- **If the machine is out of service due to a full waste bucket**, the water inlet is shut off and the boiler is turned off until the "out-of-service" mode is reset.

## 4.3.- Configuration of the product hopper containers.

When the machine is initially programmed, each hopper is identified by a number.
It is possible to assign the name of the product that each hopper contains in order to facilitate its identification when programming the machine. To do so, use function **490, HOPPER NAME**. Each hopper has a name assigned by default, which can be changed if desired. To do so, follow the programming instructions in function 490.

**ALTHOUGH ONE-TOUCH DRINKS CONFIGURES THE MACHINE WITH SPECIFIC SELECTIONS, YOU MAY CONFIGURE YOUR OWN SELECTIONS ACCORDING TO YOUR NEEDS.**

## 4.4.- Cup storage and dispensing

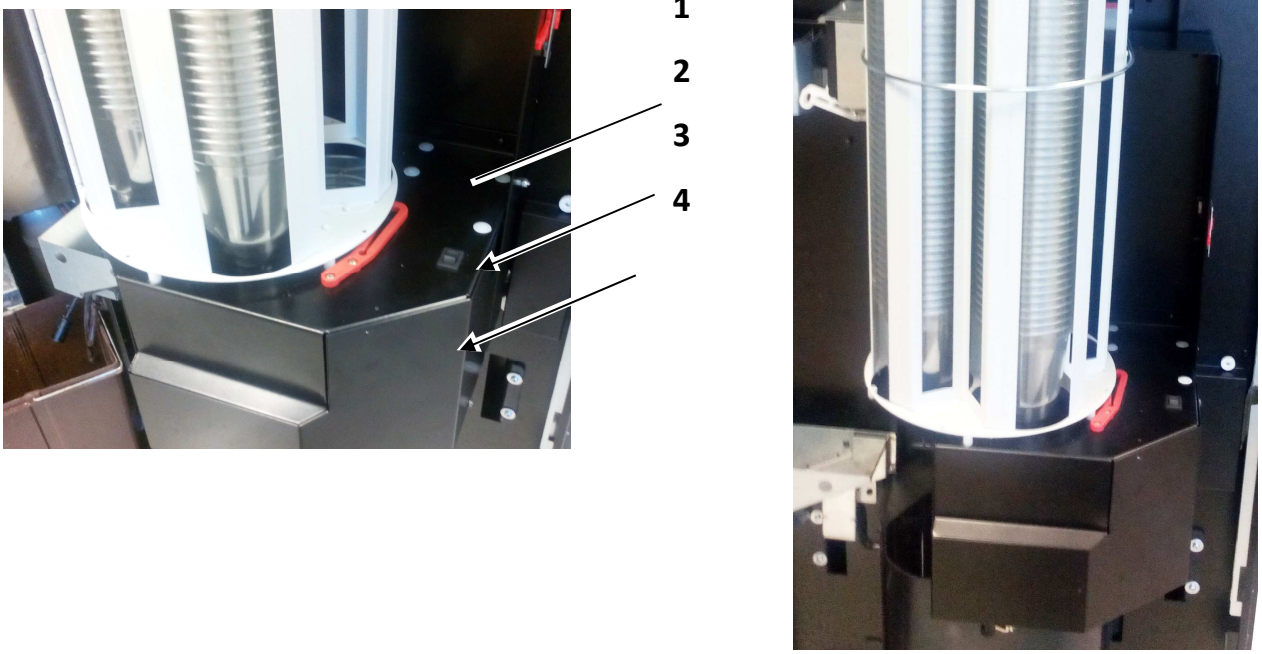
The system is divided into two parts: Cup container and dispenser. The cup container is a rotating cup storage system that automatically positions the column of cups to be dispensed according to its needs.
When one of the columns is empty of cups, the container rotates, thereby positioning the next column in the dispensing position by activating the positioner switch lever.

### 4.4 Cup storage and dispensing- con't

The cup dispenser is a mechanism activated by a low-voltage motor that is in charge of dispensing a cup positioned in the cup container.
The system is equipped with a dispensing switch that, when activated, dispenses a cup.

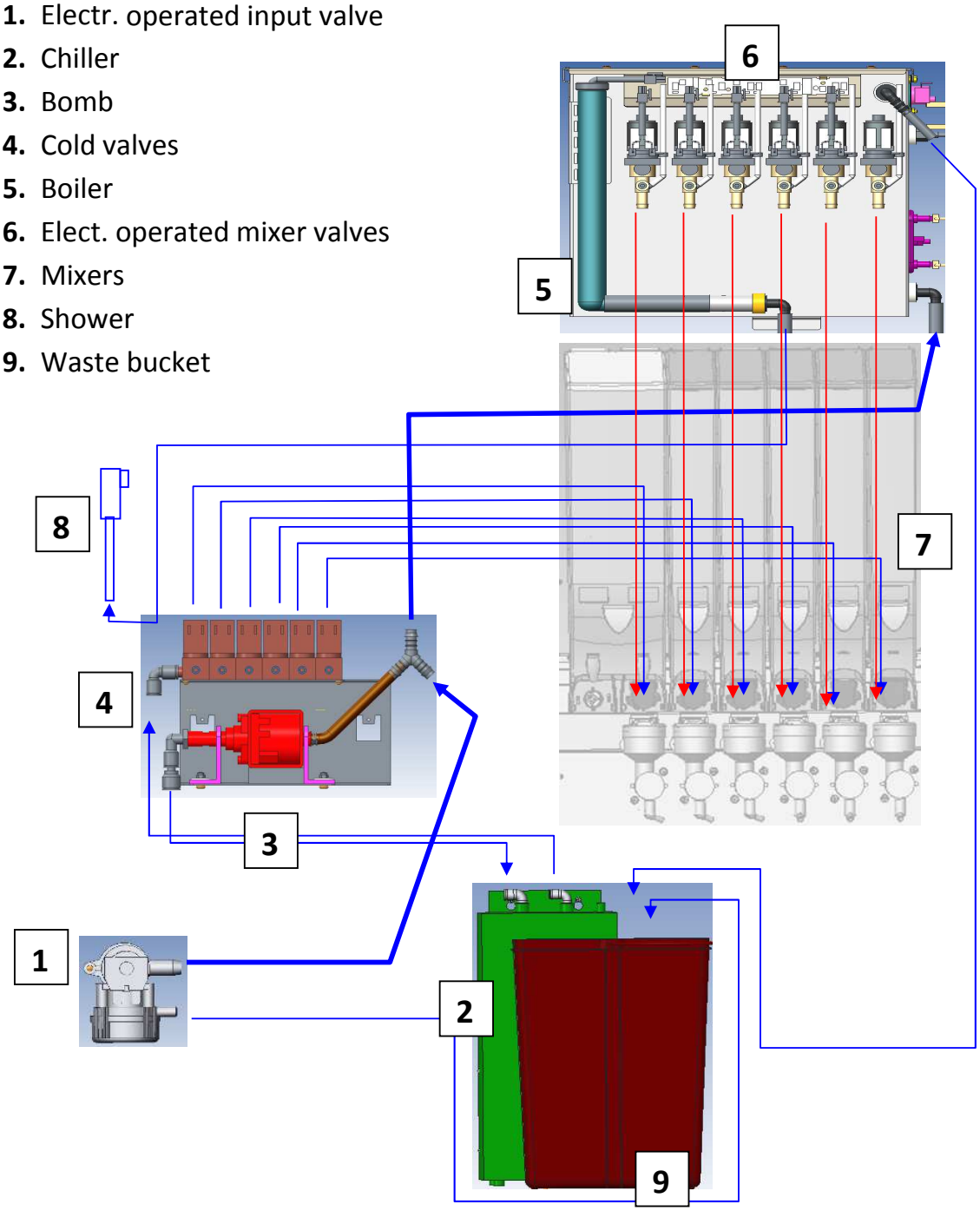
**Fig. 10**

1. Cup container
2. Positioner switch lever
3. Dispensing switch
4. Cup dispenser



## 4.5.- Diagram of the hydraulic circuit

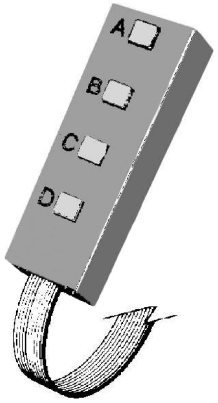
1. Electr. operated input valve
2. Chiller
3. Bomb
4. Cold valves
5. Boiler
6. Elect. operated mixer valves
7. Mixers
8. Shower
9. Waste bucket



# CHAPTER 5. CONFIGURATION AND PROGRAMMING

## 5.1.- What is programming?

The machine is cable of performing a series of functions that you can configure. The programming is the actions that you establish in order to determine how the machine will operate in certain functions.
There are two ways to program the machine:
Through the Basic Menu. These are the most frequent functions, and they have quick access.
Through the personalised access of the remaining configurable functions.
Some of these functions can be added to the Basic Menu (up to 32).
The machine has a portable keypad with four keys with which it is possible to control the machine during both normal operation and while programming the functions.




## 5.2.- Programming control unit

The keys of the programming control unit can be activated in two ways: by simply pressing the key once and by holding the key down for more than 3 seconds. Operation of the programming control unit in the normal sales mode.

| | SINGLE PRESS OF THE KEY | KEY HELD |
|---|---|---|
| **Key A** | One free sale | Enters into the hierarchical programming menu. |
| **Key B** | Blender wash | Shows the temp. on the display |
| **Key C** | Enters into the basic programming menu | Runs a function directly. |
| **Key D** | Allows external programming | Programming of the basic menu functions |

**Operation of the programming control unit in the programming mode.**

There are four “editing modes” for communicating with the machine in order to program values in the functions.

<table>
<tr><td rowspan="5">Numerical</td><td></td><td colspan="2">PRESSING THE KEY</td></tr>
<tr><td>Key A</td><td>Increases the digit being edited</td><td rowspan="2">(if it is a sign, it changes)</td></tr>
<tr><td>Key B</td><td>Decreases the digit being edited</td></tr>
<tr><td>Key C</td><td>It returns to editing the previous digit</td><td rowspan="2">(if it is the first number, it edits the sign, and if it is the sign, it exits and validates).</td></tr>
<tr><td>Key D</td><td>It advances to editing the next digit</td></tr>
<tr><td rowspan="6">Alfanumerical</td><td></td><td colspan="2">PRESSING THE KEY</td></tr>
<tr><td>Key A</td><td colspan="2">The digit being edited goes up one character in the table.</td></tr>
<tr><td>Key B</td><td colspan="2">The digit being edited goes down one character in the table.</td></tr>
<tr><td>Key C</td><td colspan="2">Erase the digit being edited, and it returns to editing the previous digit.</td></tr>
<tr><td rowspan="2">Key D</td><td>SINGLE PRESS OF THE KEY</td><td>KEY HELD</td></tr>
<tr><td>The character is validated, and it goes to editing the next digit.</td><td>The character being edited is not validated, and it exits from the editing mode.</td></tr>
<tr><td rowspan="4">Options List</td><td colspan="3">PRESSING THE KEY</td></tr>
<tr><td>Key A</td><td colspan="2">The next option on the list is accessed (if it is the last option, it goes to the first).</td></tr>
<tr><td>Key B</td><td colspan="2">The previous option on the list is accessed (if it is the first option, it goes to the last)</td></tr>
<tr><td>Key C</td><td colspan="2">It goes up one execution level</td></tr>
</table>

## 5.3.- Accessing and working with the Basic Menu

The Basic Menu contains a series of machine functions that are grouped together due to their frequent use, and they have quick and easy access.

The way to operate with the Basic Menu functions is as follows:

- Open the machine and press de safety switch (see 2.5).
- Press key C on the programming keypad. If there have been any incidents throughout the service cycle (breakdowns, returner tubes out of change, etc.),

**5.3.- Accessing and working with the Basic Menu- con't**

these incidents will appear on the screen. Then press key A in order to access the Basic Menu (if there are no incidents, just pressing key C once will be sufficient).

- The first function included on the basic menu is displayed.
- The first function is displayed (001 EMPTY RET. TUBE).
- Press key A or the COIN RETURN button in order to advance to the next Basic Menu function.
- Press key B to return to the previous function.
- Press key C to exit programming.
- Press key D to access programming of the function displayed on the screen.

The way to edit or program the function will be explained in detail in the section, “List of configurable functions.”

## 5.4.- Configuring the Basic Menu

When other functions are used frequently, they may be added to the Basic Menu if desired. The Basic Menu allows a maximum number of 31 functions. This menu is configured as follows:

1. Open the machine.
2. Press D for a few seconds in order to enter programming of the basic menu.
3. The screen shows the first function. The “P” before the function description means that function is included in the Basic Menu, if display shows “-“ means that function is not included in the Basic Menu.
4. Press key A in order to advance to the next function on the list.
5. Press key B to go back to the previous function on the list.
6. Press key D to change the value from “P” to “-“ or vice versa.
7. Press key C to validate the selection up to this point and exit programming of the basic menu.

## 5.5.- Direct access to a function.

By keeping C pressed, the screen displays FUNCTION 000. Choose a function following the numerical editing method.

## 5.6.- List of functions

Machine programming is "hierarchical," meaning that when the programming functions are entered, the first level corresponds to GROUPS of functions. These groups order the functions according to the kind of action that they perform.
Once located in the group that includes the function to be programmed, press D in order to access the next level.
The second level is the sub-group of functions, for example Sub-group 000: COIN ACTIONS, 010 communication.
Once located in the desired sub-group, press D to access to the first function that it contains.
If D is pressed at 000 ACTIONS, it will access function 001 DISCHARGE RET. Press A or B to advance or go back through the list of functions of that sub-group. To go back to the previous level, press C.
The following list details all of the programming functions of the machine in the order in which they are displayed on the machine, thereby indicating the message that will be displayed on the screen, a brief description of the function and a comment about how to operate with the function, if necessary.
The symbol of the editing mode that is used with the function is displayed next to each function. The symbols are the following:

- EXE Direct execution function.
- AB1 Alphanumeric editing mode.
- Numerical editing mode.
- -01 Negative number editing mode.
- ABC Option list editing mode.
- PROP Editing mode proper to the function.

The programming of the machine is directly related to the original ex-factory specification. It is possible that not all options are fitted to the machine and, therefore, information about these additional functions will not appear in the display.

| **GROUP 000: ACTIONS** | | | | |
|---|---|---|---|---|
| | *SUB-GROUP 000: COIN ACTIONS* | | | |
| | | 001 EMPT.OUT TUB | ABC | EMPTIES RETURNER TUBES |
| | | Choose the desired returner tube and press D to withdraw coins. Repeat with the other returner tubes. | | |

| | | | | |
|---|---|---|---|---|
| | | 002 FILL IN TUBE | 001 | FILLS RETURNER TUBES |
| | | Insert coins and the MDB payout unit will select them. It will reject all coins that are not change coins. | | |
| | *SUB-GROUP 010: COMMUNICATION* | | | |
| | | 010 LISTING | ABC | SENDS DATA TO PRINTER BY OPTION LIST. |
| | | SEND DATA>PRN | EXE | Sends accounting data to the printer. |
| | | SEND LOG>PRN | EXE | Sends recorded events to the printer. |
| | | SEND LOG>DISP | ABC | Shows recorded events on the display. |
| | | Sends a printout of the requested data to the RS-232-C output in ASCII format with lines of 40 columns. | | |
| | *SUB-GROUP 030: TESTING* | | | |
| | | 030 TEST MACHINE | ABC | MACHINE TEST BY OPTION LISTS. |
| | | Choose the elements to test. | | |
| | *SUB-GROUP 080: CONFIGURATION MAINTENANCE (Reserved for maintenance personnel)* | | | |
| | | 081 SAVE CONFIG. | EXE | SAVES THE MACHINE CONFIGURATION IN AN EXTERNAL DEVICE |
| | | 082 REC.DEF.CFG | EXE | RECOVERS A MACHINE CONFIG. FROM EXTERNAL DEVICES. |
| | *SUB-GROUP 090: MAINTENANCE* | | | |
| | | 090 SW.VERSIONS | ABC | DISPLAY OF THE SOFTWARE VERSIONS BY OPTION LIST |
| | | The software reference and the creation date are presented for each module. | | |
| | | 099 INITIALISATION | EXE | DELETES MEMORY EXCEPT FOR EVENTS AND FACTORY CONFIGURATION |
| | | By pressing key D, it will delete the machine configuration. After restarting, the machine will use the default configuration. | | |

| | | | |
|---|---|---|---|
| **GROUP 100: ACCOUNTING** | | | |
| | *SUB-GROUP 110: SEE ACCOUNTING BY SELECTION* | | |
| | 110 MONEY/SELECT | EXE | SALES BY SELECTION (CASH) |
| | 111 UNITS/SELECT | | SALES BY SELECTION (UNITS) |
| | 113 UTS/SEL F.V. | | SALES PER SELECTION UNDER FREE SALE |
| | Press the desired selection and the screen will display the amount of that selection. Press a new selection in order to continue reading the various amounts. | | |
| | *SUB-GROUP 120: SEE TOTAL ACCOUNTING* | | |
| | 120 TOTAL MONEY | EXE | TOTAL AMOUNT OF SALES |
| | 121 TOTAL UNITS | | TOTAL UNITS SOLD |
| | 122 TOT.CSH.F.V. | | TOTAL SALES UNDER FREE SALE |
| | 125 MON/PRESEL. | | ACCOUNTING BY PRE-SELECTIONS (CASH) |
| | 126 UNITS PRESEL | | ACCOUNTING BY PRE-SELECTIONS (UNITS) |
| | The requested data are displayed on screen. | | |
| | *SUB-GROUP 140: SEE CASH COLLECTIONS BY ITEMS* | | |
| | 141 MON.CASH BOX | EXE | CASH IN COIN BIN |
| | 142 MON.IN CH.G. | | CASH IN THE RETURNER TUBES |
| | 143COINS IN C.G | | NUMBER OF COINS IN EACH RETURNER TUBE |
| | 145 CASH RET.MAN | | CASH DISPENSED MANUALLY |
| | 146 MON.NOT GIV. | | VALUE OF CHANGE NOT GIVEN |
| | 147 CREDIT CARD | | MONEY IN CREDIT WITHDRAWN FROM PREPAID CARDS |
| | 148 CRE.CARD DEC | | CASH COLLECTED FOR PREPAID CARD RECHARGES. |
| | 149 BANKNOTES | | CASH IN BILLS |
| | The requested data are displayed on screen. | | |

| | | | |
|---|---|---|---|
| | *SUB-GROUP 160: SEE ACCOUNTING BY SPECIAL ITEMS* | | |
| | 162.TOKEN COLLEC | EXE | COLLECTION OF TOKENS |
| | The requested data are displayed on screen. | | |
| | *SUB-GROUP 170: DELETE ACCOUNTING* | | |
| | 171 DELETE ACC | EXE | DELETES ACCOUNTED |
| | By pressing D, the machine accounting will be deleted, except for the returner tube accounting. | | |
| | 174 DEL. ACC. RET | EXE | DELETES RETURNER TUBE ACCOUNTING |
| | By pressing D, the returner tube accounting is deleted. | | |
| | *SUB-GROUP 180: PERPETUAL ACCOUNTING (CANNOT BE DELETED)* | | |
| | 180 TOTAL SALES | EXE | PERPETUAL ACCOUNTING OF TOTAL SALES |
| | 183P/MONEY CASH | | PERPETUAL ACCOUNTING OF CASH IN COIN BIN |
| | 185 P/MON.G.MAN. | | PERPETUAL ACCOUNTING OF CASH DISPENSED MANUALLY |
| | 186 P/M.NOT GIV. | | PERPETUAL ACCOUNTING OF CHANGE NOT GIVEN |
| | 187P/CRED. CARD | | PERPETUAL ACCOUNTING OF PREPAID CARD PURCHASES |
| | 188 P/M.CARD REC | | PERPETUAL ACCOUNTING OF PREPAID CARD CASH |
| | 189 P/BILLS | | PERPETUAL ACCOUNTING OF CASH IN BILLS |
| | 190 P/TOK.COLEC. | | |
| | | | |
| **GROUP 200: PRICE AND SALES MODE PROGRAMMING** | | | |
| | *SUB-GROUP 200: PRICE PROGRAMMING* | | |
| | 201 PRICES PROGR | 001 | PRICES WITH COINS |
| | Press the selection and enter the new price. To program another selection, press the selection and repeat the steps. Press C to end. | | |

| | | | | |
|---|---|---|---|---|
| | | 204 SINGLE PRICE | 001 | SINGLE PRICE FOR ALL SELECTIONS |
| | | Program a price. This price is assigned to all selections. | | |
| | | 209 PRICE/PRESEL | 001 | PRE-SELECTION PRICES |
| | | Press the pre-selection and enter the new price. To program another pre-selection, press the pre-selection and repeat the steps. Press C to end. | | |
| | *SUB-GROUP 220: SALES MODE PROGRAMMING* | | | |
| | | 220 FREE SALE | ABC | FREE SALE |
| | | Select the desired option | | |
| | | 221 VEND MODE | EXE | |
| | | MULTIVEND | ABC | MULTI-SALE |
| | | OBLIG. SALE | ABC | MANDATORY SALE |
| | | Select the desired option. | | |
| | | MAX. CRED | 001 | MAXIMUM CREDIT |
| | | Program the desired data. | | |
| **GROUP 300: SELECTION PROGRAMMING** | | | | |
| | *SUB-GROUP 300: SELECTION PROGRAMMING* | | | |
| | | 300 SELECTIONS | ABC | SELECTION-SERVICE ASSOCIATION |
| | | Select the name of the service to associate. Press the desired key where the service is going to be located. | | |
| | *SUB-GROUP 310: COFFEE SELECTION PROGRAMMING* | | | |
| | | 315 SERV.PROGRAM | | PROP SERVICE PROGRAMMING |
| | | See point 5.8 | | |
| | | 317 PRESEL PROGR | | PROP PRE-SELECTION PROGRAMMING |
| | | See point 5.9 | | |
| | | 320 PREHEAT UP | EXE | PREHEATING OF A SERVICE |
| | | SERVICE x | ABC | YES/NO |
| | | preheating per service | | |

| | | | | |
|---|---|---|---|---|
| **GROUP 400: MACHINE CONFIGURATION** | | | | |
| | *SUB-GROUP 400: MACHINE OPTIONS* | | | |
| | | 401 MACHINE TYPE | EXE | MACHINE TYPE |
| | | Programs the minimum configuration for the machine to work. | | |
| | *SUB-GROUP 410: COIN SYSTEM OPTION* | | | |
| | | 412 ACCEPT.COINS | ABC | INPUT COINS (BLOCKING/VALUE) |
| | | Select whether or not to allow the coin that appears on the display. Every time that the programming of a coin is validated, programming of the next coin that the payout unit allows will be accessed. To exit this function, press key C. | | |
| | | 416 MAX. ADMIS. | 001 | MAXIMUM ALLOWED PER TYPE OF COIN |
| | | Program, code by code, the maximum number of coins of a particular code that the machine will accept in the same service. | | |
| | | 418 ADM.IN NO CH | 001 | COIN ADMISSION OUT OF CHANGE |
| | | Program the maximum amount of coins to be admitted with the machine out of change. | | |
| | | 419 NO CHANGE | ABC | OUT OF CHANGE CALCULATION FUNCTION |
| | | Program the minimum number of coins in each returner tube in order to consider an out-of-change status. | | |
| | *SUB-GROUP 420: MESSAGE PROGRAMMING* | | | |
| | | 420 ADVERT.MESS. | AB1 | ADVERTISING MESSAGE |
| | | 421 EFFECT. MESS | AB1 | SPECIAL EFFECT MESSAGE |
| | | 424 FAULT MESS. | AB1 | OUT-OF-SERVICE MESSAGE |
| | | Program the message. Remember that the letter that is blinking is not included in the message. | | |
| | *SUB-GROUP 430: DISPLAY OPTIONS* | | | |
| | | 430 LANGUAGE | ABC | LANGUAGE |
| | | Select the language that the machine will use for programming and service. The programmable messages do not change. They must be reprogrammed. | | |

| | | | | |
|---|---|---|---|---|
| | | 431 COIN NAME | AB1 | NAME OF THE MONETARY UNIT |
| | | Edit the name of the coin used. | | |
| | | 432 DECIMALS | 001 | NUMBER OF DECIMALS |
| | | Program the number of decimals used by the machine. If 0 is programmed, the decimal point is not used. | | |
| | *SUB-GROUP 450: DEVICE PROGRAMMING* | | | |
| | | 452 BEEP YES/NO | ABC | BUZZER YES/NO |
| | | Select whether or not the buzzer is operational. | | |
| | | 454 CARD READER | ABC | CARD READER |
| | | Select whether or not the card reader is operational. | | |
| | | 455 BILL READER | ABC | BILL READER |
| | | Select whether or not the bill reader is operational. Indicate if the bill reader has ESCROW or not. | | |
| | | 459 M/S MDB | ABC | MASTER/SLAVE MDB |
| | | Select whether the machine is MASTER or SLAVE. If it is the MASTER, indicate whether or not it has contact with the SLAVE. | | |
| | *SUB-GROUP 460: PRODUCT DISPENSING OPTIONS* | | | |
| | | 461 TEMPERATURE | 001 | BOILER TEMPERATURE |
| | | 463 AUTOMAT.WASH | ABC | AUTOMATIC WASH |
| | | Choose the automatic wash frequency (15m, 30m, 1h, 3h, 6h, 12h) | | |
| | | 465 AUTONOMY | ABC | STAND ALONE UNIT YES/NO |
| | | 466 SPOON | ABC | STIR STICKS YES/NO WITH SUGAR |
| | | 467 CUPS | ABC | SERVICE WITHOUT CUP (PROGRAMMING BY SERVICE) |
| | | Program Yes or No. | | |
| | *SUB-GROUP 470: IDENTIFICATION OPTIONS* | | | |
| | | 470 SERIAL NUMB. | AB1 | MACHINE IDENTIFICATION NUMBER (6 CHARACTERS) |

| | | | | |
|---|---|---|---|---|
| | *SUB-GROUP 480: COMMUNICATION OPTIONS* | | | |
| | | 483MODEM CONFIG. | ABC | MODEM CONFIGURATION |
| | | Detailed information in the manual of the corresponding kit. | | |
| | *SUB-GROUP 490: PRODUCT OPTIONS* | | | |
| | | 490 HOPPER NAME | AB1 | NAME OF THE HOPPERS |
| | | Program the text assigned to each hopper. | | |
| | | 491 SERV. NAME | AB1 | NAME OF THE SERVICES |
| | | Program the text assigned to each service. | | |
| **GROUP 500: CLOCK** | | | | |
| | *SUB-GROUP 510: CLOCK ADJUSTMENTS* | | | |
| | | 510 DATE/TIME | 001 | ADJUST TIME AND DATE |
| | | Program the date and then the time. | | |
| | *SUB-GROUP 520: CLOCK OPTIONS* | | | |
| | | 520 CLOCK OPTIONS | ABC | CLOCK OPTIONS |
| | | Program whether or not the clock is displayed on screen, the time format (24-hour or AM/PM) and automatic adjustment of daylight savings time. | | |
| | *SUB-GROUP 530: EVENT SCHEDULE PROGRAMMING* | | | |
| | | 531 WEEKLY CYCLE | 001<br>ABC | WEEKLY CYCLE OF MACHINE ON TIME |
| | | Weekly on and off time of the machine. If the times are left at “00:00:00,” the function is deactivated. | | |
| | | 532 MACH.ON/OFF | 001 | MACHINE ON TIME |
| | | Daily on and off time of the machine. If the times are left at “00:00:00,” the function is deactivated. | | |

## 5.7.- Service programming

### 5.7.1.- What is a service?

A service is the act that the machine performs every time that a customer presses a selection. More specifically, a service is the steps that the machine must take in order to complete the operation that has been selected.

### 5.7.1 Service Programming- con't

It is also a good idea for the actions to overlap each other in order to shorten the service time and to get the optimum mixture.

### 5.7.2.- Function 315 PRG SERVICE

Function 315 allows you to programme the entire configuration of each service.
In each configuration, you can programme the different steps the machine should perform to provide the service, when it begins during the service and how long it lasts.

After accessing function 315, choose the service to programme by pressing the relevant selection button or using the A and B keys to locate the service if it is not on the selection panel.

You can then:

- MODIFY a step which has already been programmed
- ADD a new step to a new service, or
- DELETE a step from a service

If you choose the MODIFY A STEP option, the machine will display the CONFIGURATION PANEL for that step.

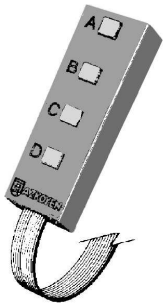
Use the programming control keys to change the values. The keys work as follows:

- A or B – To move up and down through the “steps”
- C or D – To increase or decrease the quantities (extend or cut the bar on the graph) The water volumes are measured in seconds.

To Delete a step or Create a new one, use key B to select the desired option and press D. If after recording a step, the machine detects that a product has been programmed without water, then a message will appear to that effect and, if it is an error, then the step with the mistake should be reprogrammed.

# CHAPTER 6. ANOMALY CONTROL

## 6.1.- Reset

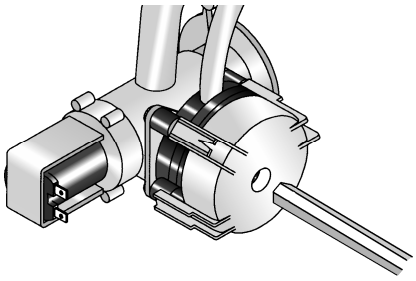



If the machine is out of service, enter and exit programming by pressing key C on the programming box twice.

## 6.2.- List of anomalies

Upon entering programming or when an incident list is requested from the machine, it will show us the record of events as from the last time that it was consulted.
Appendix 1 details all of the possible incident codes and their possible variables, as well as the message that is displayed on screen by the machine if necessary.

## 6.3.- Water inlet electrovalve blocked

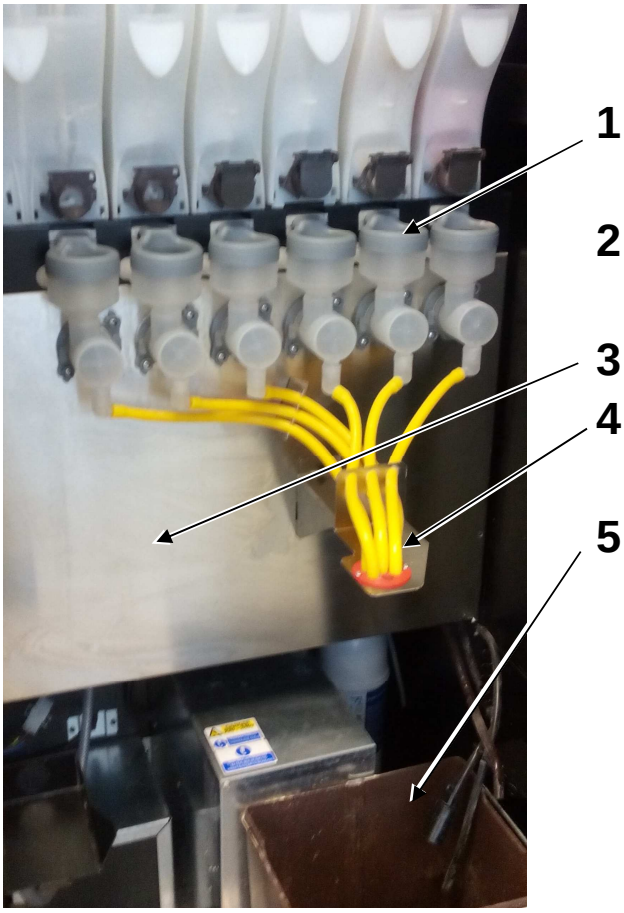


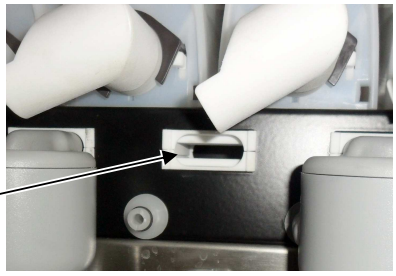
Shut off the pressure from the water supply system.
If this is not possible, in the interior of the hole located on top of the electrovalve give a soft, sharp blow using a round instrument that has no point, such as an Allen wrench.

**Before opening the cup container door, make sure that the arm is in cup position. If it is not, reset the machine by switching it off and turning it back on again to position the arm (3, fig. 1) in cup position.**

# CHAPTER 7. CLEANING THE MACHINE.

**PRECAUTIONS: IT IS ESSENTIAL TO AVOID WATER FREEZING INSIDE THE MACHINE. IF YOU ARE GOING TO CARRY OUT ANY MAINTENANCE WORK INVOLVING THE MACHINE BEING DISCONNECTED FOR A LONG PERIOD OF TIME, THE BOILER MUST BE EMPTIED.**



1. Mixers
2. Suction tunnel
3. Stainless-steel embellisher
4. Rubber manifold
5. Liquid waste tank

## 7.1.- Components that require regular cleaning.

Depending on the number of services that the machine provides, the machine components must be cleaned more or less regularly.
In order to maintain the machine properly and ensure good product quality, the instructions must be followed at all times.

The following chart lists the recommended cleaning process and schedule.

| | |
|---|---|
| Once a week or every 700 services | • Check the product ramps. Clean with a dry cloth if necessary.<br>• Clean the Mixers (Pressing B on the programming box)<br>• Clean the stainless-steel embellisher in the blender area.<br>• Empty the liquid waste tank<br>• Clean the serving compartment<br>• Having performed all the operations, clean the glass front |
| Once a month or every 5000 services | • Remove the mixers and the rubber manifold. Clean with hot water or replace with the elements sent as cleaning provisions.<br>• Clean the stainless steel embellisher fully with the blenders dismantled.<br>• Clean the stainless steel base with the buckets removed<br>• Clean the suction manifolds<br>• Remove the product hoppers and clean the base in the area<br>• Change the anti-drip cup<br>• Clean the cup holder (part that holds the cups when they drop for a service) |
| Lime scale filter | • Replace the cartridge according to the manufacturer's specifications. |

## 7.2.- Cleaning the service compartment

Release and extract the SERVICE COMPARTMENT TRAY (**1**). Release and extract the GRILLE (**2**).
Once clean, put them back in place, ensuring that they are properly positioned in the service compartment.

**Under no circumstance should cleaning utensils that may scratch the embellishers on the machine be used.**


## 7.3.- Manual activation of blender wash.

With the machine in service mode, press B on the programming keypad.

## 7.4.- Detection of waste level

By means of a float in the waste bucket connected to microswitch, the machine detects the filling level of the bucket. The machine goes out of service until the bucket is emptied.
The machine is also equipped with an anti-flooding system governed by a preostat connected to the waste bucket.
As soon as the waste bucket is full (8, Fig.1) the machine will let you know by means of a message on the information screen.

## 7.5.- Exterior cleaning

Do not use a spray! Use warm water (between 20º C and 40º C) and any of the following products: dishwasher detergent, neutral shampoo for hair or glass cleaner without alcohol.
Rinse with an aqueous solution of vinegar (acetic acid) at a 2% concentration and dry with a soft cloth or chamois.
In the event of persistent stains (grease, beverages, etc.), use a solution of water and sanitary alcohol (96º ethanol) at a 1% concentration.

# Appendix 1. List of incidents

The incidents, which can be anomalies or simply notification of refilling product, water, etc., are identified by 4-digit codes, although some can show a meaningful “FAULT MESSAGE” on screen.
The digits on the left indicate the type of incident and the two on the right specify the variant
Some anomalies interrupt the normal service of the machine by placing it OUT OF SERVICE
(O.S.), which requires solving the reasons for the anomaly and resetting the machine.

| NUM. | | O.S. | DESCRIPTION | BREAKD. MESSAGE |
|---|---|---|---|---|
| 08 | | | Returner tube fault, fault type 1 MDB: | |
| | nn | | Returner tube number | F.CHG.GIVER |
| 09 | | | Returner tube fault, fault type 2 MDB: Jam in tube | |
| | | | | |
| 0A | | | Returner tube fault, fault type 3 | |
| | nn | | Returner tube number | F.CHG.GIVER |
| 0B | | | Returner tube fault, fault type 4 | |
| | | | | |
| 0C | | | Returner tube fault, fault type 5 | |
| | nn | | Returner tube number | F.CHG.GIVER |
| 0D | | | Selector fault | |
| | 00 | | MDB: Selector disconnected | F.VALIDATOR |
| | 01 | | MDB: ROM checksum error | F.VALIDATOR |
| | 02 | | MDB: Coin jam | F.VALIDATOR |
| | 03 | | VALID: Coin signal error | F.VALIDATOR |
| | | | | |
| 11 | | | Communication error with payout unit | |
| | 02 | | MDB: Incorrect payout unit response | F.MONEY SYST. |
| | 03 | | MDB: Incorrect bill reader response | F.MONEY SYST. |

| NUM. | | O.S. | DESCRIPTION | BREAKD. MESSAGE |
|---|---|---|---|---|
| | | | | |
| | 05 | | MDB: Incorrect resp. from satellite (slave) | F.MONEY SYST. |
| | 81 | | MDB: Product expired in satellite (slave) | F.MONEY SYST. |
| | 82 | | MDB: Product output sensor error (slave) | F.MONEY SYST. |
| | 83 | | MDB: Keypad error on satellite (slave) | F.MONEY SYST. |
| | | | | |
| 13 | | | Selection keypad fault | |
| | nn | | Keypad number | F.KEYBOARD |
| | EB | | Cup dispenser button fault | F.CUP.S.BUTTON |
| | | | | |
| 14 | | | Selection keypad fault, no keypad | F.KEYBOARD |
| 15 | | | Card reader fault | |
| | 00 | | MDB: Card error | F.CARD READER |
| | 01 | | MDB: Card not valid | F.CARD READER |
| | 02 | | MDB: Tamper Error (Falsification?) | F.CARD READER |
| | 03 | | MDB: Error defined by manufacturer | F.CARD READER |
| | 04 | | MDB: Communication error | F.CARD READER |
| | 05 | | MDB: Reader requires repair | F.CARD READER |
| | 06 | | MDB: Not assigned | F.CARD READER |
| | 07 | | MDB: Error defined by manufacturer | F.CARD READER |
| | 08 | | MDB: Reader error | F.CARD READER |
| | 09 | | MDB: Communication error | F.CARD READER |
| | 0A | | MDB: Card jam | F.CARD READER |
| | 0B | | MDB: Error defined by manufacturer | F.CARD READER |
| | 0C | | MDB: Credit return error | F.CARD READER |
| 16 | | | Bill reader error | |
| | 00 | | MDB: Defective motor | F BILL READER |

| NUM. | | O.S. | DESCRIPTION | BREAKD. MESSAGE |
|---|---|---|---|---|
| | 01 | | MDB: Defective sensor | F BILL READER |
| | 02 | | MDB: ROM checksum error | F BILL READER |
| | 03 | | MDB: Jam | F BILL READER |
| | 04 | | MDB: Coin bin not present | F BILL READER |
| | 05 | | MDB: Reader disabled | F BILL READER |
| 17 | | YES | Out of service due to prices not program. | PRICE NOT PROGR |
| 18 | | YES | Out of service due to all coins blocked | ALL COINS INHIB |
| 20 | | | Machine on | |
| 21 | | | Machine off | |
| 22 | | | Activation of infrared reception | |
| 23 | | | Communic. following One-Touch Drinks protocol | |
| 25 | | | Communication following EVADTS protocol | |
| 30 | | YES | Configuration initialisation | M.NOT CFG. |
| 31 | | | Initialisation of prog. channels, prices, etc. | |
| 32 | | | Initialisation of prog. messages | |
| 33 | | | Initialisation of accounting | |
| 37 | | YES | Error in EEPROM | EEPROM ERROR |
| 38 | | YES | Low network voltage | LOW MAINS VOLTG. |
| 39 | | | Complete memory delete order | |
| 50 | | | Software module by EVADTS received | |
| 51 | | | Software module by MDB received | |
| 60 | | YES | Heating system fault | F.BOILER |
| | 01 | YES | Error in the temperature probe | TEMP. SENSOR ERR. |
| | 02 | YES | Heating element error | RESIST. FAULTY |
| 61 | | YES | Water inlet circuit fault | WATER LEVEL ERR. |
| | 02 | YES | The volumetric metre does not function | F.VOL.COUNTER |
| | 03 | YES | Error in the cold cup level (no water) | FAIL.WATER LEVEL |

| NUM. | | O.S. | DESCRIPTION | BREAKD. MESSAGE |
|---|---|---|---|---|
| 63 | | YES | Arm fault: has not reached a position | ARM ERROR |
| | 01 | YES | The arm has not reached the cup position | F.ARM-CUP POS. |
| | 02 | YES | The arm has not reached the liquid pos. | F.ARM-LIQ.POS. |
| | 03 | YES | The arm has not reached the sugar pos. | F.ARM-SUG.POS. |
| | 04 | YES | The arm has not reached the stir stick pos. | F.ARM-SP. POS. |
| 65 | | | Cup extractor system fault | F.CUP SYSTEM |
| | 01 | YES | Error in microswitch of the cup-hopper | CUP HOPPER ERROR |
| | 02 | | Cup hopper empty after 5 rotations | NO CUPS |
| | 04 | YES | Error in microswitch of the cup dispenser | CUP EXT. ERROR |
| | 05 | YES | The cup arm is rotating | CUP ARM SPIN’ |
| | 06 | YES | The cup dispenser is rotating | CUP EXT.SPIN’ |
| | 07 | YES | The cup hopper is rotating | CUP TUB.SPIN’ |
| 66 | | | Stir stick dispenser system fault | SPOON ERROR |
| | 01 | | The stir stick arm is rotating | SP. ARM SPIN’ |
| 67 | | | Espresso brewing unit fault | ERROR UNIT |
| | 01 | | Error in the limit micro switch of the doser | ERROR DOSAGE |
| | 02 | | Error in unit positioning | F.EXP.SYS.POS |
| | 03 | | No coffee in the grinder | NO COFFEE BEANS |
| | 04 | | There is no brewing unit | UNIT MISSING |
| | 05 | | Brewing time too long | LONG DISTRIB. TIME |
| 68 | | YES | Waste/coffee puck bucket fault | F.WASTE BIN |
| | 00 | YES | Waste bucket full | WASTE BIN FULL |
| | 01 | YES | There is no coffee puck bucket | NO WASTE BIN |
| | | | | |