

KV2 Premium



190086

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Version: 1.0

Date of preparation: 2022-12-29

Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

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1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

Safety

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Health hazard due to germs!

- The tank must be regularly emptied and disinfected to eliminate the possibility of accumulation of harmful and dangerous germs.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparation of various types of coffee beverages, for example: coffee, cappuccino, espresso, etc.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Automatic coffee machine KV2 Premium
Art. No.:	190086
Material:	plastic
Grinder material:	steel
Number of brew unit groups:	1
Water tank volume, in l:	4
Number of coffee beans containers:	2
Coffee beans container volume, in g:	2 x 1.200
Number of topping containers:	1
Topping container volume, in g:	1.600
Programs, pre-set, individual write-over possible:	30
Pump pressure, in bar:	19
Dregs container volume, no. of cups, approx.:	45
Designed for cups/day:	120
Max. output, number of cups: 120 ml / hour (single cup outlet) 120 ml / hour (dual cup outlet):	75 90
Minimum brewing volume, in ml:	15
Water connection:	fixed connection to water supply ½"
Connected load:	2,5 kW 220-240 V 50/60 Hz
Dimensions (W x D x H), in mm:	380 x 640 x 695
Weight, in kg:	28

Version / Characteristics

- Version: automatic
- Increased flow rate thanks to double pumping system
- Cup counter: per program and total
- Descaling signal
- ON/OFF switch
- Control: touch
- Indicator lights:
 - ON/OFF
 - Error message
 - Coffee bean container fill level
 - Display position
- Setting options:
 - user mode (standard mode, self-service mode, professional mode)
 - coffee dosing
 - beverage names
 - infinitely adjustable grind level
 - amount of milk
 - amount of powder, accurate to the gram thanks to calibration
 - video display
 - pre-brewing quantity
 - water amount
 - water temperature (via boiler up to 98°C)
- Water supply: 3 options
 - water tank
 - fixed water connection
 - barrelled water supply (accessories available as an option required)

Important Indication:

From 5° d.H. (according to German scale) it is strongly recommended to connect the appropriate water softener upstream the appliance.

In the case of water pressure of 30 mbar and more, a pressure reducer is required

- Detachable water tank
- Lockable coffee bean container / topping container
- Dosing of powdered milk/cocoa:

- with to the gram accuracy
 - calibration possible
- Milk supply: 2 options
 - external via a hose
 - from topping container (powdered milk)
- Programs:
 - 30, pre-set, individual write-over possible
 - unlimited storage capacity
 - password protected programming
- Operating system: Android
- Video display:
 - individually savable via USB
 - up to 10 GB of data can be stored
 - during coffee preparation and during breaks
 - 1 video may be selected for all processes
- Hot water function:
 - yes
 - separate drain tap
- Hot milk function
- Grinder:
 - 2 disc grinders
 - calibration possible
 - high capacity
 - infinitely adjustable grind level
- Pressure system: piston pressure
- USB port
- Milk frother
 - yes
 - temperature sensor at the milk hose for optimal steam dosing
- Outlet, height regulation:
 - no
 - 2 cup racks (95 mm + 165 mm)
- Cleaning program:
 - yes
 - cleaning cycles memory

Technical Data

- closure of milk hose valve during milk system cleaning
- Display:
 - error messages, volume, programs, status, maintenance information
 - size: 10.1"
 - advertising recordings, individually programmable
- Automatic switch-off
- Dregs container is dishwasher safe
- Ground coffee option: no
- 2 cup function: yes
- Features:
 - residue container and plate with cut-out have been adapted for automatic residue removal
 - the coffee bean container / topping container and brew unit can be removed without tools

The set includes:

- 1 milk hose, 36 cm
- 1 water supply hose, 150 cm
- 1 water hose, 100 cm
- 1 multi-purpose spanner

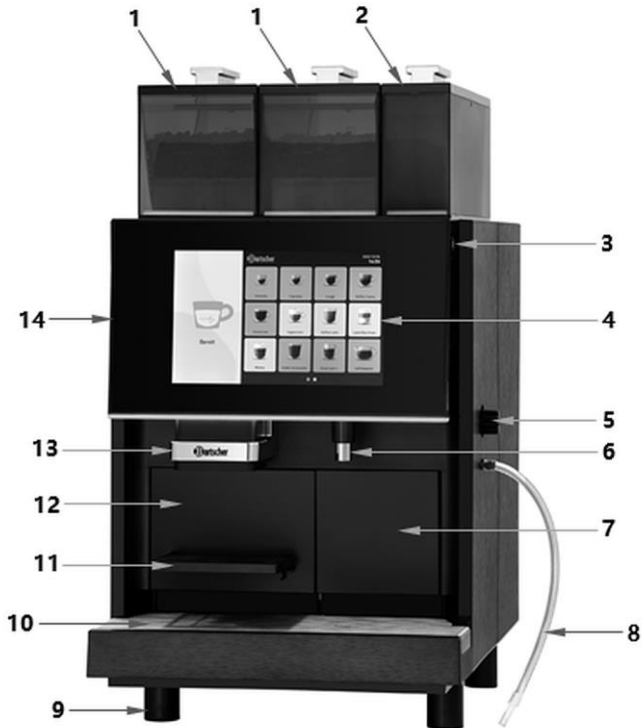
EN

We reserve the right to implement technical modifications.

4.2 Functions of the Appliance

The appliance is designed for preparing various coffee beverages, for example: coffee, espresso, cappuccino, or latte macchiato, with the use of coffee beans and cold water, and it is ideal for cafés, cafeterias and offices.

4.3 List of Components of the Appliance



Rear view

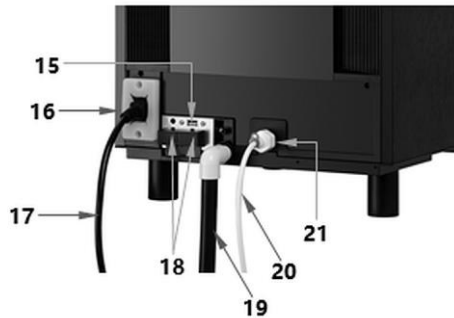


Fig. 1

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Technical Data

List of Components

1. Coffee bean container with lid (2 pcs)
2. Topping container with lid
3. ON/OFF switch
4. Control panel
5. Milk hose cleaning valve
6. Hot water outlet
7. Water tank
8. Milk hose
9. Feet (4 pcs)
10. Collection container with drip grate
11. Shelf for placing small cups
12. Dregs container
13. Coffee/milk outlet
14. Housing
15. USB connection
16. Electric connection
17. Power cord
18. MDB and water pump connection
19. Water drain hose
20. Water supply tube
21. Water connection

User Interface

The appliance is equipped with three different types of user interface: Standard, self-service and professional interface to meet the needs of different applications.

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Standard User Interface



By touching the  'User' symbol, the preferred beverage selection can be set for different users.

The function must be activated in the 'Display Settings' menu before it can be used.

Fig. 2

Self-Service User Interface

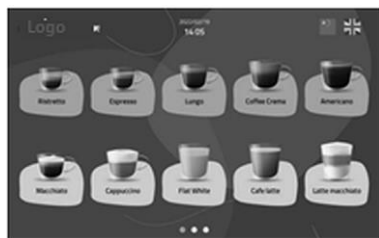


Fig. 3

Here you can quickly select the desired language (the default setting is max. 4 different languages). The languages can be set in the 'Display Settings'.

This has been specially designed for use in self-service establishments (breakfast establishments and hotels). The user can quickly select the language in the top right corner of the screen without entering the menu.

Professional User Interface



Fig. 4

This is typically used in commercial establishments.





Setting options are varied and product queues can be created.

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On-Screen Symbols

Symbol	Name	Description
	User	Access to user settings
	Logo	Access to menu settings
	Add	Add products
	Close	Close current page
	Warning	Error message display
	Boiler temperature	Boiler temperature indicator
	Thermoblock temperature	Thermoblock temperature indicator

Technical Data

	Brew unit position	Operating status of the current brew unit
	Error message	Current error message indicator
	Water flow rate	Current water flow rate indicator, in ml/s
	Inactive	A beverage is 'inactive' and cannot be prepared

Menu Setting Symbols

Symbol	Name	Description
	Exit	Return to the home screen and enter the PIN code to re-enter the menu
	Home screen	Return to the home screen, without entering the PIN code, to re-enter the menu
	Selection	Item is selected or active
	Editing	Editing of an element is allowed

5 Installation Instructions



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

5.1 Installation

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:

Installation Instructions

- even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
 - Mind the sufficient clearance from the walls and other flammable objects or objects that are prone to discolouration. This clearance must be at least 5 cm from the back and both sides, and 15 cm from the top. Note the fire safety provisions at the place of installation.
 - The appliance should be installed only in a room, in which ambient temperature falls in the range of 5–35°C.
 - When in operation, the appliance may not be installed in a cabinet.

Unpacking and Installing the Coffee Bean Container and Coffee Container

1. Unpack the coffee bean container and the topping container.
2. Before first use, clean them observing instructions in section 'Cleaning and Maintenance'.
3. Fit the containers into the machine.
Observe instructions in sections '**Emptying the Coffee Bean Container**' (points 1, 2, 3, 6, 7) and '**Emptying the Topping Container**' (points 1, 2, 3, 6, 7).

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

Water Connection

ATTENTION!

To ensure the required water quality, starting with water of 5 °dH hardness, a suitable water softening system must be connected.

We recommend the following products from our range:

- Water filtering system for coffee makers, art. No. **109881**
- Water softener, TKD 13400 FB, art. No. **109878**

Water Quality

Total hardness:	4–8 °dH GH 70–140 ppm (mg/l)
Carbonate hardness:	3–6 °dH KH / 50–105 ppm (mg/l)
Acidity / pH value:	6.5–7.5 pH
TDS:	30–150 ppm (mg/l)
Electrical conductivity:	50–200 µS/cm (microsiemens)
Iron content:	<0,3 mg/l

ATTENTION!

Make sure that the correct water hardness is always entered in the appliance settings.

Tap Water Connection

The distance between the coffee machine and the water connection should not be more than 1 metre. Use only the enclosed water supply hose to connect the appliance.

1. Connect one end of the delivered water supply hose (with 1/2" thread) to the water connection at the back face of the appliance, and the second end with the water mains system connection.

The water pressure must be 2–4 bar, for water pressures above 3 bar we recommend connecting a pressure reducer.

Connection to Barrelled Water Supply (Tank)

In the case of connection to a barrelled water supply tank, a pump must additionally be installed to the appliance. The installation of this pump is the ideal alternative for the supply of water in large quantities — wherever a mains water connection is not available.

Accessories (not included in the delivery)



Fig. 5

KV2 Premium water pump

Material: plastic

Designed for: KV2 Premium coffee machine

The set includes:

- attachment material
- bracket
- pump
- suction pipe, 40 cm
- connection hose
- water supply hose, 57 cm

Dimensions: 50 x D 1,120 x H 120 mm

Weight: 0.38 kg

Art. No. 190087

Installing the Pump



Fig. 6

1. Attach the supplied bracket to the rear of the unit using the attachment material provided. Fit the pump.
2. Connect the pump to a suitable connection (2).
3. Connect the water supply hose (3).

EN

Drain Hose Connection

The distance between the water drain and the coffee machine should not be more than 1 metre.

Ensure that the water drain hose does not hang loosely so that the water can drain properly.

6 Operation and Maintenance Instructions

Important indications

- Fill the water tank solely with fresh potable water.
- Never fill the water tank with warm/hot water, milk nor any other liquid.
- Never fill the coffee container (ground coffee container) any instant coffee, cocoa nor any other powder mixtures. The appliance might get damaged.
- Never fill the coffee container with specially prepared coffee beans (e.g. coated with cocoa or sugar), as this might cause damage to the appliance.
- The coffee container may be filled only with roasted coffee beans. Rice, soy beans, cocoa beans, nuts, sugar, spices, etc., are prohibited.
- Always store coffee beans in dry, shaded place. Humid beans may damage the grinder.
- Do not keep coffee beans in the coffee container if the appliance is not to be used for a longer period of time. Coffee beans may attract humidity and clog the grinder.

6.1 Switching-On

Appliance Preparation

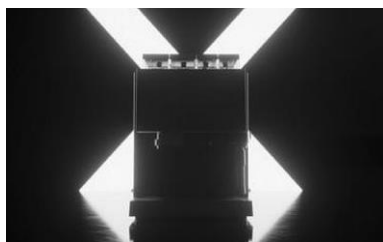
1. Before use, clean the appliance, observing instructions in section '**Cleaning**'.
2. To safely start up the appliance, read the following indications carefully.
3. Plug the appliance into a suitable single socket.

First Start-Up

When the coffee machine is switched on for the first time, the start program settings may be accessed. Proceed the following way:



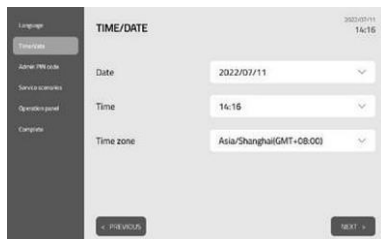
1. Lift the front control panel and press the mains switch.
2. Press the screen start button.



The screen is switched on.

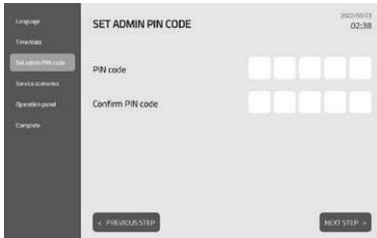


3. Select the desired language.

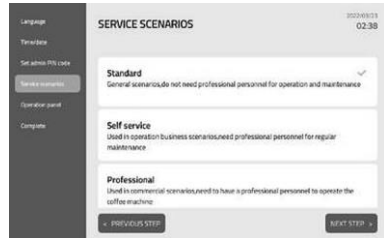


4. Set the time and date.

Operation and Maintenance Instructions



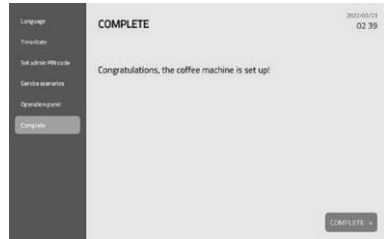
5. Optionally input PIN code.



6. Select user interface.



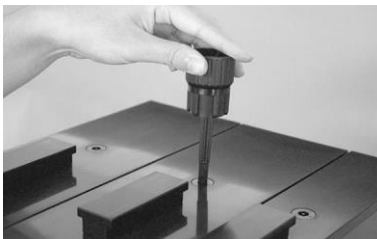
7. Set screen messages.



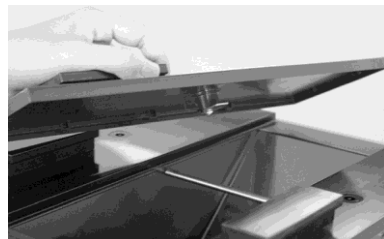
8. Press 'Complete' to save the settings.

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Filling with Coffee Beans



1. Unscrew the bean container cover using the key provided.



2. Remove the coffee container cover.



3. Fill the coffee container with coffee beans.



4. Re-attach the cover and lock it (if required).

ATTENTION!

Never put any objects into the bean container or the grinder. Otherwise splinters may be ejected, which may lead to injury.

NOTE!

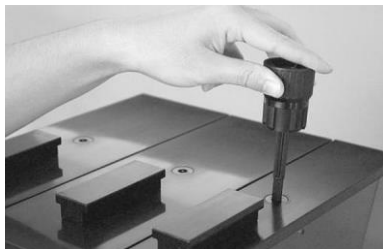
When filling with coffee beans, take care that they do not fall into the gap between bean containers.

Never pour ground coffee into the bean container.

Do not pour any liquids into the bean container.

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Filling with Powdered Topping (Milk or Cocoa)



1. Open the topping container cover using the key provided.



2. Remove the topping container cover.



3. Fill the topping container with appropriate milk powder or cocoa powder.

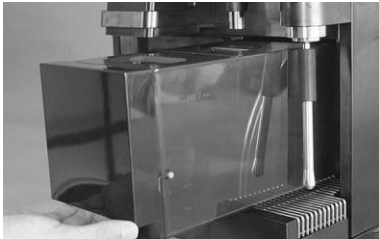


4. Re-attach the cover on the topping container and lock it (if required).

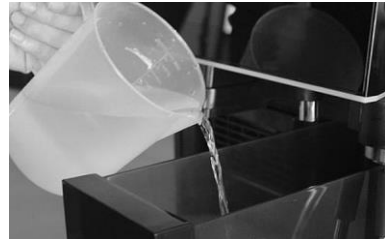
NOTE!

**Never fill the topping container with ground coffee.
Do not pour any liquids into the topping container.**

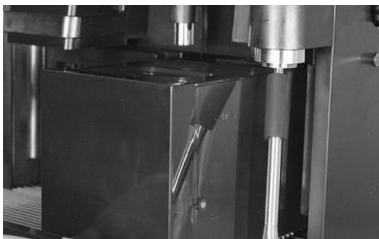
Water Tank Filling



1. Remove the water tank from the appliance.



2. Fill the tank with fresh water.



3. Re-attach the water tank into the appliance.
4. Make sure that the water tank is installed in correct position.

ATTENTION!

The water tank can only be filled up to the MAX mark.

Do not fill the water tank with hot water, as this may damage the coffee machine.

Connecting the Milk Hose



1. Connect the milk hose to the coffee machine.
2. Insert both the milk hose and the sensor into the milk container.

NOTE!

If possible, set the milk container in the milk chiller.

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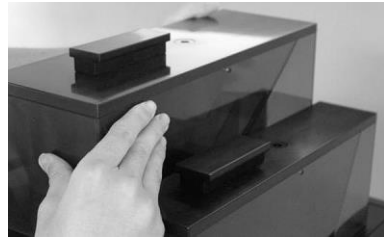
Emptying the Bean Container



1. Unlock the control panel with the key (if required).
2. Lift the front control panel.



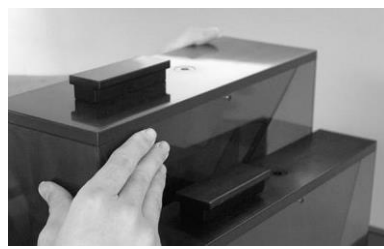
3. Pull the locking slide forward as far as possible.



4. Pull the bean container upwards.



5. Empty the bean container, clean it thoroughly and dry it.



6. Re-attach the bean container.



7. Press the locking slide until it engages.

NOTE!

Make sure that the bean container is always completely dry after cleaning and before using it again.

WARNING!

Improper handling may cause the control panel to fall and create a risk of crushing hands or fingers.

Pay attention to the position of the control panel during operation.

Emptying the Topping Container



1. Unlock the control panel with the key (if required).



2. Lift the front control panel.



3. Pull the locking slide forward as far as possible.



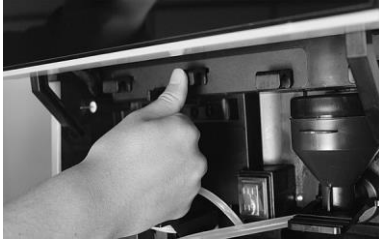
4. Pull the bean topping upwards.



5. Empty the topping container, clean it thoroughly and dry it.



6. Re-attach the topping container.



7. Press the locking slide until it engages.

NOTE!

Make sure that the topping container is always completely dry after cleaning and before using it again.

Switching the Appliance ON

The process of switching the appliance on is described in section 'First Start-Up'.



1. Lift the control panel and press the mains switch by switching it to 'I' position.



2. Press the screen ON/OFF switch.

6.2 Preparing Beverages

Beverage Preparation with Standard User Interface

When the coffee machine is switched on for the first time, the start program settings may be accessed. Proceed the following way:

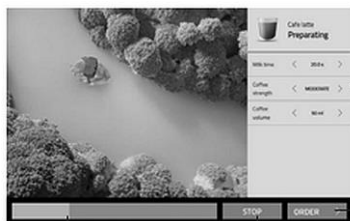


1. Place a suitable cup under the beverage outlet.



2. Touch the symbol of your chosen beverage.

The selected beverage is prepared.



By touching '<' or '>' you can change the parameters while the beverage is being prepared.

Touch 'Order' to select the next desired beverage (if this menu item is active).

Stop the beverage preparation by touching 'Stop'.

Process bar

Beverage Preparation with Self-Service User Interface



1. Place a suitable cup under the beverage outlet.



2. Touch the symbol of your chosen beverage.

The selected beverage is prepared.



Interrupt beverage preparation by touching 'Stop'.



Touch 'Order' to select the next desired beverage



Changing parameters during beverage preparation

Beverage Preparation with Professional User Interface



1. Place a suitable cup under the beverage outlet.



2. Touch the symbol of your chosen beverage.

The selected beverage is prepared.



Status indicator

Interrupt beverage preparation



The queue function can be used when one beverage is being prepared and another beverage is selected in the meantime.

3. Touch the Espresso symbol to prepare another coffee.

The Espresso is displayed in the queue, as shown below.

Grinding Coarseness Setting

The grinding coarseness may be changed using the Multi-Tool.

ATTENTION!

Reducing the grinding degree (finer) is only possible while the grinder is running, this requires access to the service menu.

6.3 Settings

6.3.1 Program Settings

Menu Access



1. Touch the logo symbol in the upper left corner.
2. Enter the PIN code and touch the 'Complete' key.
If no PIN code has been assigned, you can confirm directly with the 'Complete' key.



3. Select the destination menu.

NOTE!

PIN codes can be set for the first time in the start program. If no PINs have been assigned, the standard codes are blank.

Enter different PIN codes for different menu entitlements. The specific permission assignment setting for PIN codes can be checked and changed in the menu: System Settings / User / Maintenance Rights.

Program Settings Menu Overview

Maintenance	Rinsing	Cleaning	Descaling	Common functions
--------------------	---------	----------	-----------	------------------

Beverages	Beverage settings	Beverage selection display
------------------	-------------------	----------------------------

System	Water supply	Maintenance	Accessory	ON/OFF	Reset
---------------	--------------	-------------	-----------	--------	-------

Control panel	User interface	Home screen	Beverage preparation	Advertising	Advanced settings
----------------------	----------------	-------------	----------------------	-------------	-------------------

User	Administrator PIN code	Maintenance PIN code	Maintenance rights
-------------	------------------------	----------------------	--------------------

Statistics	Overview	Beverages	Cleaning	Descaling and emptying the system
-------------------	----------	-----------	----------	-----------------------------------

Help	Information
-------------	-------------

6.3.2 Maintenance menu

Cleaning Menu Overview

Maintenance	Rinsing	Cleaning	Descaling	Common functions
	Brew unit rinsing	Brew unit cleaning with tablet	Coffee circuit	Screen cleaning
	Milk frother rinsing	Milk system cleaning	Steam circuit	Restarting the appliance
	Internal milk hose rinsing			Switching the appliance OFF
	Mixer rinsing			

Rinsing



Brew unit rinsing

Rinse the brew unit. Select the 'Brew unit rinsing' function and perform the rinse before switching the appliance off.

Milk frother rinsing

Rinse the milk frother with hot water immediately after pouring coffee.

Internal milk hose rinsing

Rinse the milk hose with hot water immediately after pouring coffee.

Mixer rinsing

Rinse the mixer immediately with hot water after pouring coffee.

Rinsing the external milk hose

Remove the milk hose from the milk bag and insert it into the drip grate. Perform the rinse.

Cleaning



Brew unit cleaning with tablet

Perform the brew unit cleaning program immediately when the message 'Brew unit cleaning with tablet' appears on the screen. Cleaning tablets are required for cleaning.

The total cleaning time is approximately 20 minutes.

Milk system cleaning

Cleaning of the milk system should be done daily for hygiene and health reasons.

The total time is approximately 10 minutes.

Descaling



Coffee circuit

Start the descaling program when the message 'Coffee circuit descaling' appears on the screen. Descaling can be carried out using powdered or liquid descaling agent.

The total time is approximately 40 minutes.



Steam circuit

Start the steam circuit descaling program when the message 'Steam circuit descaling' appears on the screen.

Descaling can be carried out using powdered or liquid descaling agent.

The total time is approximately 40 minutes.

ATTENTION!

If descaling is not carried out in time, the appliance screen will be blocked after the default forced descaling time has elapsed, and it will only be possible to use the appliance again once the descaling process has been completed

Common functions



Screen cleaning

After touching the 'Screen cleaning' field, the appliance will be locked for 15 seconds.

Now use a cloth to clean the screen surface.



Restarting the appliance

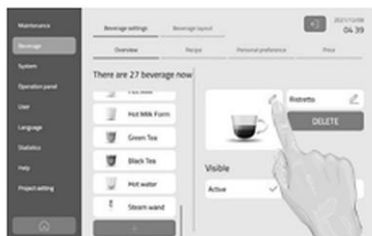
Restart the appliance by touching the 'Restart' field.

6.3.3 Beverage menu

Beverage Settings Overview

Beverages	Beverage setting	Beverage display
	Overview	Display type
	Recipes	Milk system cleaning
	Personalised settings	Column per row
	Price	

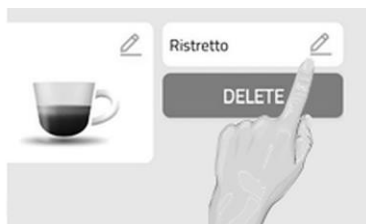
Beverage settings



Inputting settings for 'Overview'

1. Beverage icons change

Change the beverage icon after clicking the edit symbol. The image uploaded from the USB stick can be used as the beverage icon.



2. Beverage name change

Change the name of the beverage after clicking the edit symbol. The input method can be used to enter a new name for the beverage.



3. Beverage status

Select 'Active' to prepare a beverage. If 'Inactive' is selected, the beverage in question is blocked and cannot be prepared.



4. Deleting a beverage

Click 'Delete' under a beverage to remove the beverage from the beverage list.



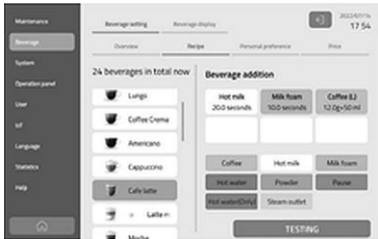
5. Adding a new beverage

Click 'Add' to select the new beverage to be added from the pop-up list. After adding to the menu list, change and delete the name and symbol of a new beverage.

Recipe Settings

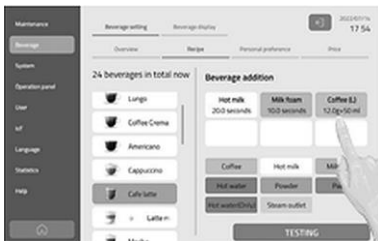
Example: Latte recipe

When the Latte icon is touched, this takes you to the recipe page, where you can change the beverage parameters.



Checking the current recipe

The order from left to right corresponds to the order in which the beverage is poured: Hot milk – Hot frothed milk – Coffee.



Changing the recipe order

Press the recipe symbol (e.g. Coffee) and drag to change the position of the recipe.



Changing recipe parameters

Click on a recipe to change the recipe parameters. The range of values to be set must correspond to the limitations of the software.



Deleting a recipe

Open the recipe page and click the 'Delete' field.



Adding a recipe

1. The list of factory equipment appears here. After clicking, the recipe is automatically entered in the list of beverage recipes.
2. The range of beverage recipes that can be added: 1–6.
3. The special range of values that can be set must correspond to the limitations of the software.
4. Each recipe parameter that can be set is shown as in the left figure.

Recipe parameters that can be added

Coffee

Parameter	Setting values	Remarks
Coffee bean container	Left or right	Standard: left
Ground coffee weight	5–16 g	Default setting: 10 g
Pre-brewed amount	0–35 ml	Default setting: 0 ml
Coffee amount	15–240 ml	Default setting: 50 ml
Single brewing process	yes or no	Default: yes
Brewing times	1–4 times	Default setting: 1 time

Hot milk and hot froth

Parameter	Setting values	Remarks
Temperature (Americano)	Warm/hot	Standard: Hot
Time	5–120 sec.	Default setting: 10 sec.

Hot water

Parameter	Setting values	Remarks
Water amount	25–450 ml	Default setting: 150 ml
Water temperature	High – medium – low – cold	Default setting: High

Ground coffee

Parameter	Setting values	Remarks
Ground coffee weight	0–32 g	Standard: left
Water temperature	High – medium – low – cold	Default setting: High

Water for tea

Parameter	Setting values	Remarks
Water amount	25–450 ml	Default setting: 100 ml
Water temperature	High – medium – low – cold	Default setting: High

Pause

Parameter	Setting values	Remarks
Time	1–20 sec.	Default setting: 5 sec.

Test:

Click the 'Testing' field to prepare a beverage based on the changed recipe after the recipe settings have been completed and check whether the beverage meets expectations.

Personalised settings

Options: **Active** or **Inactive**

Default setting: **Inactive**



The function for setting the power in standard mode is available when personalised preferences are activated.

The option to set is displayed when the beverage symbol is touched.



The function for setting the power in self-service mode is available when personalised preferences are activated.

The option to set is displayed when the beverage symbol is touched.



The function for setting the cup size in professional mode is available when personal preferences are activated.

The option to set is displayed when the beverage symbol is touched.

Beverage display

There are two types of beverage display: grid layout and menu cards.

Grid layout



Menu cards



Grid layout

The parameters for the grid layout are set as follows:

Parameter	Setting values	Remarks
Column	1x1 2x1 3x1 4x1 5x1 3x2 4x2	Standard: 4x2

Menu cards

The beverages in the beverages list can be sorted into different menu cards. Menu card numbers: 2–7.

1. Touch the title picture of a menu card to replace it with a new one. The new title photo can be selected from the photo gallery or uploaded from a USB stick.
2. Touch 'Update alias' to change the alias.
3. Touch the second level to select beverages from the beverages list and add them to the menu cards.
4. The effect of activating 'Display second level beverages in first page' as shown in the figure below.



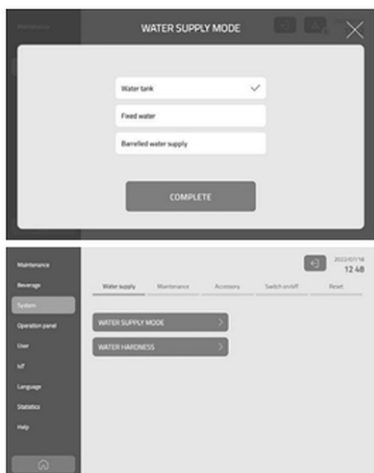
Second level list

6.3.4 System Menu

System Menu Overview

		System		
Water connection	Maintenance	Accessory	Switching Off	Reset
Water supply mode	Rinsing	Barrelled water	Automatic switch-off	Beverage reset
Water hardness	Cleaning	Milk chiller	Automatic switch-off after time setting	Factory settings reset
	Descaling	Water filter	ON/OFF switch	
	Emptying dregs container		Automatic switch-off after time setting	

Water supply mode / Water hardness



Mains water connection and barrelled water (tank) available.

Select the appropriate water supply mode. The standard setting is supply from the water tank.

Use of the tank function requires activation in the accessory settings.

Water hardness

This is where you set the degree of water hardness for the appliance.

Standard setting: 15° dH.

Setting maintenance parameters

Rinsing

The parameters for rinsing are set as follows:

Parameter	Setting values	Remarks
Pre-rinsing	30 minutes 1–4 hours	Default setting: 30 min.
Brew unit auto rinsing	OFF 5–20 min.	Default setting: OFF
Mixer auto rinsing	OFF 5–20 min.	Default setting: 20 min.
Milk frother auto rinsing	OFF 5–20 min.	Default setting: 20 min.

Cleaning

Parameter setting for cleaning the brew unit with tablets, as shown below:

Parameter	Setting values	Remarks
Cleaning the brew unit with tablets according to the warning**	≥0 cups	Default setting: 300 cups
Compulsory brew unit cleaning after clogging	≥0 cups	Default setting: 450 cups

**ATTENTION!

The coffee machine locks when the required number of cups is reached and must first be cleaned/descaled before further use.

Descaling

Water hardness, water shortage and whether or not to install a water filter, which determine the water flow in litres and the time remaining for descaling. Set the descaling parameters as below:

Parameter	Setting values	Remarks
Descaling of the coffee line / water line	≥0 litres	Default setting: 2,500 litres
Mandatory descaling of coffee line / water line	≥0 litres	Default setting: 3,600 litres
Descaling of the steam line / water line	≥0 seconds	Default setting: 18,880 litres
Mandatory descaling of the steam line / water line	≥0 seconds	Default setting: 25,160 litres

Emptying dregs container

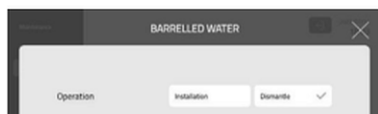


If the setting 'Active' is selected, 'Empty dregs container' is displayed on the screen after 45 seconds of preparation.

If the setting 'Inactive' is selected, 'Empty dregs container' is no longer displayed on the screen.

Accessories (not included in the delivery)

Barrelled water (tank)



1. Select 'Not connected' if the machine is not connected to a barrelled water.
2. Select 'Connect' here and click 'Completed' if a barrelled water should be used.

The appliance will restart to complete the settings.

The standard setting is 'Not connected'.

Water filter



1. If a water filter is not being installed, select 'Not connected'.
2. If a water filter is to be installed or replaced, select 'Connected'.
3. Here, select the type of water filter and the required absorption capacity.

The standard setting is 'Not connected'.

Switching the Appliance OFF

Countdown to automatic switching-off

Set the countdown to automatic switching-off here, e.g. automatic switching-off of the unit in 8 hours.

Parameter	Setting values	Remarks
Countdown to automatic switching-off	1–24 hours / no switching-off	Default setting: 10 hours



Automatic switching-off after a given hour

Here you can set the time for automatic switching-off, e.g. 9:15.

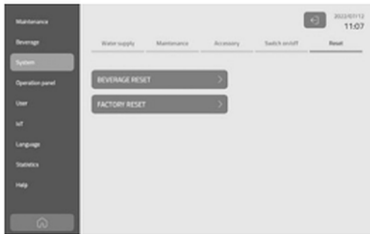
Switching-off

1. Select the 'Active' option.
2. To switch the screen off, hold down the ON/OFF button for 3 sec.
3. Select 'Inactive', then the function of the ON/OFF button for the screen is deactivated.



ON/OFF button for screen

Reset



Beverage resetting

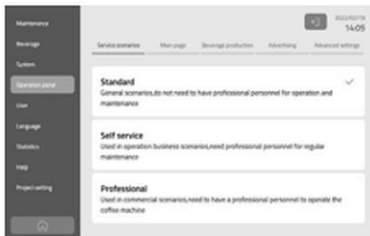
Resets all relative beverage parameters to the factory settings.

Factory settings reset

Resets all beverage parameters to the factory settings.

6.3.5 Control Panel

Usage Scenarios



Selection of the user interface displayed on the screen. For a detailed introduction to each user interface displayed on the screen, refer to the section 'User Interfaces'.

Home screen

User function

Options: **Active** or **Inactive**



1. Select 'Active'; click the user key in the upper right corner of the screen and create a list of user beverages and a list of favourite beverages.
2. If 'Inactive' is selected, the user key will not be displayed.

Serial numbers

Options: **Active** or **Inactive**



1. Select the 'Active' option.

The serial number of the appliance is displayed in the lower left corner of the screen.

2. If 'Inactive' is selected, the serial number of the appliance will not be displayed.

Service number

Options: **Active** or **Inactive**



1. Select the 'Active' option.

The service number is displayed in the lower right corner of the screen.

2. To prevent the service number from being displayed, select 'Inactive'.

The service number must be saved by a service technician in the service settings.

Logo replacement

Options: **Active** or **Inactive**



1. Touch the edit key to change the logo displayed on the screen.

The new logo image can be uploaded from a USB stick.

Preparing Beverages

Stopping the preparation of a beverage

Options: **Active** or **Inactive**



1. If 'Active' is selected, the beverage preparation can be interrupted by pressing 'Stop'.
2. If 'Inactive' is selected, 'Stop' will not be displayed.

Adjusting the beverage

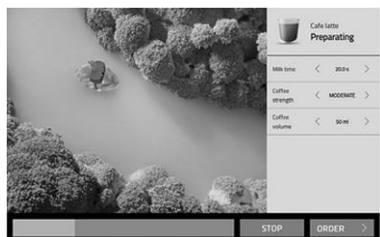
Options: **Active** or **Inactive**



1. If 'Active' is selected, beverage recipes can be adjusted by touching the left and right arrow keys while the beverage is in production.
2. If 'Inactive' is selected, beverage recipes cannot be adjusted when the beverage is in production.

Beverage quantity display

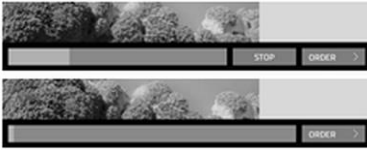
Options: **Active** or **Inactive**



1. If 'Active' is selected, the beverage quantity is displayed when the beverage is in preparation.
2. If 'Inactive' is selected, the beverage quantity is not displayed when the beverage is in preparation.

Placing orders

Options: **Active** or **Inactive**



1. Select the 'Active' option.
2. Touch the 'Order' field to select the next beverage.
3. If 'Inactive' is selected, the 'Order' field will not be displayed.

Advertising

Stand-by

When the appliance is in Stand-by mode, video advertisements can be set up. Advertising resources can be loaded from a USB stick.

Parameter	Setting values	Remarks
Stand-by time	0–100 seconds	Default setting: 60 sec.
Volume	0–100%	Default setting: 20%
Cycle type	Infinite loop, exit after playback	Default setting: Infinite
Single shot	Automatic exit after playback	Automatic exit after playback
Playback time	0–100 seconds	Default setting: 10 sec.

NOTE!

Advertising settings are possible to be introduced here; videos and images can be loaded from a USB stick.

Welcome

Setting of video advertisements at start-up.

Parameter	Setting values	Remarks
Volume	0–100%	Default setting: 20%
Single image play time	0–100 seconds	Default setting: 5 sec.

NOTE!

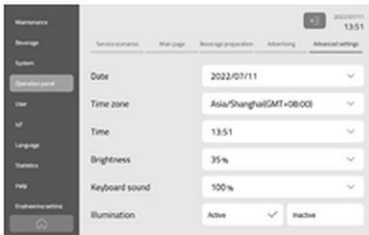
Video requirements: MP4 format; aspect ratio: 16:9; recommended resolution: 1,280x800; video bit rate less than 3,000 kbps and 100 MB; image formats: PNG, JPG, JPEG; recommended resolution: 1,280x800.

Preparing beverages

Set advertising images when the beverage is in production.

Parameter	Setting values	Remarks
Volume	0–100%	Default setting: 30%
Single image play time	0–100 seconds	Default setting: 5 sec.

Advanced settings



Date

Local date setting

Time zone

Local time zone setting

Time

Local time setting

Brightness

Brightness setting — standard: 60%.

Keyboard sound

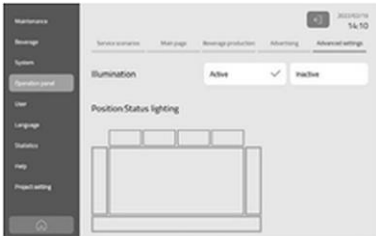
Setting the volume of the keyboard sound — default setting: 20%

Lighting

Active, Inactive

Lighting

Options: **Active** or **Inactive**



1. Select the 'Active' option.

The screen, coffee bean container and topping container are illuminated.




2. Click the desired lighting setting position, e.g. on the 'left coffee bean container'.



3. Enter the colour menu to set the colour for Stand-by and alarm lighting.

4. Select the desired colour from the various pre-set colours, as shown in the left image.



In addition, an individual colour can be set. The customisation interface can be accessed by touching '+'.


User

The screenshot shows a user settings interface with a date and time display (2023/02/19 14:11) and three tabs: Administrator PIN code, Maintenance PIN code, and Maintenance rights. The Administrator PIN code section is active, showing a 'New PIN code' field with five input boxes and a 'Confirm new PIN code' field with five input boxes.

Various user rights can be assigned using the corresponding PIN code.

Administrator PIN code

The screenshot shows the same user settings interface, but the Maintenance PIN code section is active. It features a 'New PIN code' field with four input boxes and a 'Confirm new PIN code' field with four input boxes. The date and time display is 2023/02/19 14:11.

Set the administrator PIN code, which consists of 5 digits.

The administrator PIN code allows access to the appliance settings.

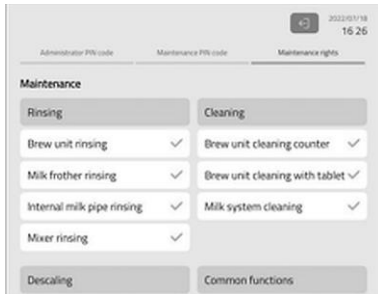
Maintenance PIN code

The screenshot shows the same user settings interface, with the Maintenance PIN code section active. It features a 'New PIN code' field with four input boxes and a 'Confirm new PIN code' field with four input boxes. The date and time display is 2023/12/09 06:32.

Set the maintenance PIN code, which consists of 4 digits.

Entering a valid PIN code will enable viewing the assigned privileges of the maintenance level.

Maintenance level PIN rights



Maintenance level PIN rights can be set here.

Languages



The available languages are displayed here.

Select the language.

The default setting is English.

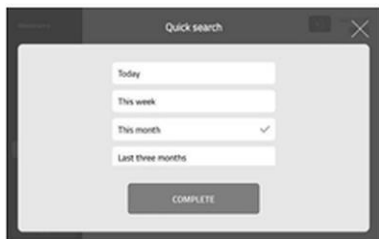
EN

Statistics



Here you can view the history of the various beverage preparation dates, the total number of beverages, care and maintenance.

Beverages

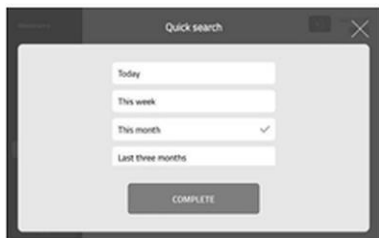


Quick search

Data can be viewed by 1 week, 1 month, 3 months, current date, half year, year and all.

The view of data from a specific time can be customised. Data can be presented in two ways: tables and graphs.

Cleaning



Here you can see specific time records for the various cleaning processes. These include start time, end time and cleaning duration.

Descaling / emptying

Maintenance	Start	End	Time
Coffee circuit	2022-07-08 10:41:11	2022-07-08 11:43:30	1.0 hours
Coffee circuit	2022-07-08 10:06:39	2022-07-08 10:08:48	2.1 minutes
Coffee circuit	2022-07-08 09:48:56	2022-07-08 10:02:07	13.2 minutes
Coffee circuit	2022-07-05 08:17:29	2022-07-05 11:43:09	2.4 hours
Coffee circuit	2022-07-04 19:13:40	2022-07-04 19:46:17	32.6 minutes

Here you can see specific time records for the various cleaning processes. These include start time, end time and cleaning duration.

Help

Display of machine information



Here you can see information about the appliance, including:

Ctr version (PCB software)

HMI version (screen software)

Android version

Calibration version

Machine serial number

Information on the IMEI number of the appliance
Available screen memory

Software update via USB stick

The appliance software can be updated via a USB stick.

NOTE!

The software update must be performed by a professional technician.

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

Cleaning Frequency Overview

Frequency	Activity	Cleaning type
Daily (or as needed)	Brew unit rinsing	automatically by the machine
	Milk frother rinsing	automatically by the machine
	Mixer rinsing	automatically by the machine
	Brew unit fully rinsing	automatically by the machine
	Drip tray emptying	
	Dregs container emptying	
	Strainer cleaning	
	Steam nozzle cleaning	
	Milk frother cleaning	

Cleaning and Maintenance

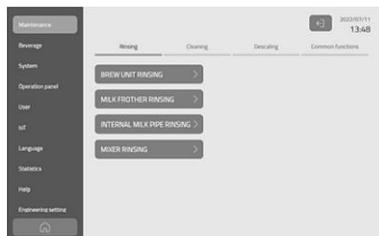
Frequency	Activity	Cleaning type
Weekly	Brew unit cleaning	manually
	Coffee bean container cleaning	manually
	Topping container cleaning	manually
	Mixer cleaning	manually
	Water tank cleaning	manually
When prompted	Brew unit cleaning	with the on-screen message
	Milk system cleaning	with the on-screen message
	Descaling	with the on-screen message
	Water filter replacement	with the on-screen message

Preparation of cleaning agents / aids

Cleaning agents / aids	Purpose
Cleaning tablet	Brewing group cleaning with tablets
Place to insert the tablet	Add tablet for cleaning the brewing group
Milk system cleaning agent	Milk system cleaning
Descaling powder/liquid	Descaling

7.2.1 Daily Cleaning

Rinsing the Brew Unit / Milk Frother / Mixer



1. The frequency of the automatic rinsing can be set in the menu / maintenance settings. Rinsing then takes place automatically when the pre-set condition is reached, at the latest when the machine is switched off.



2. Immediate rinsing can be selected manually. Go to the 'Maintenance/Rinsing' menu and touch each rinsing option for immediate rinsing.

EN

Emptying and cleaning the dregs container

ATTENTION!

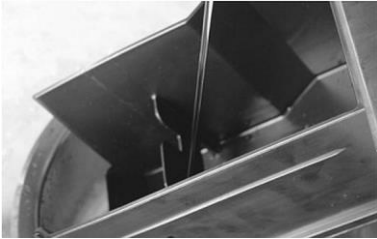
The dregs container should be emptied at least once a day.



1. Remove the dregs container.



2. Dump the dregs.



3. Wash the dregs container thoroughly with fresh water.



4. Dry the dregs container and put it back in the machine.

Drip tray cleaning

NOTE!

The drip tray is located under the dregs container. Clean the drip tray as required (at least once a day).



1. Remove the drip tray.



2. Pour the water out.



3. Wash the drip tray thoroughly with fresh water.

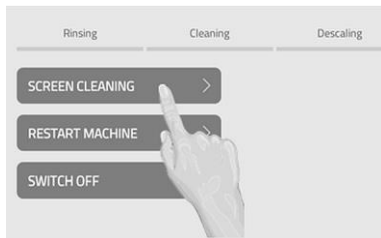


4. Dry the drip tray and put it back in place.

ATTENTION!

The two metal plates in front of the drip tray must be cleaned and kept dry, otherwise the message 'Empty drip tray' will be displayed incorrectly.

Screen cleaning



1. Select 'Maintenance/Common function'.
2. Select SCREEN CLEANING to start a 15-second count down.

The screen can now be wiped with a dry cloth.

7.2.2 Weekly Cleaning

Milk frother manual cleaning

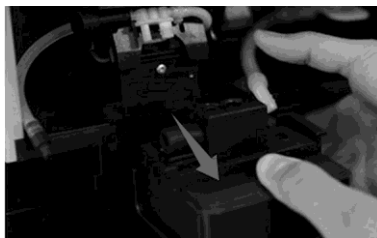
1. Switch off the appliance and open the control panel.



2. Press the switch and pull the milk frother nozzle upwards.



3. Loosen the tube connection.



4. Pull the milk frother forward.

Cleaning and Maintenance



5. Remove the milk frother.

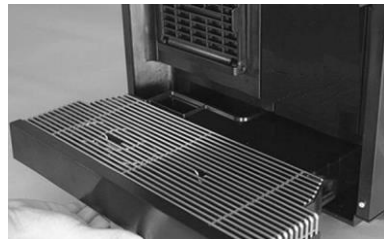


6. Wash the milk frother with fresh water and reassemble.

Manual cleaning of the brew unit

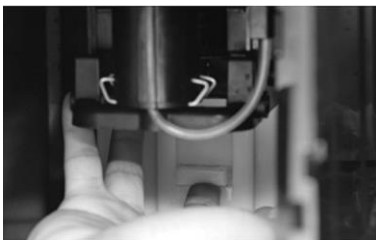


1. Switch the appliance off and pull the plug out



2. Remove the dregs container and drip tray.

The brew unit is now fully accessible.



3. With one hand reach into the slot under the brew unit, push the lock upwards and let go.



4. Guide the brew unit slowly all the way down, tilt and pull forward.
5. Pull the brew unit out while holding it firmly.



6. Wash the brew unit under running water.



7. Dry the brew unit with a cloth.
8. Dry it completely before placing it back in the machine.

Coffee bean container cleaning

NOTE!

The bean containers can be cleaned as required and at regular intervals (recommended: weekly).



1. Switch the appliance off and pull the plug out
2. Remove the lid from the coffee bean container.
3. Open the display board with the key and lift it upwards.
4. To unlock the container, pull the locking plate of the coffee bean container.
5. Pull out the coffee bean container.
6. Empty the coffee bean container.
7. Clean the coffee bean container with a soft, damp cloth.
8. Dry the coffee bean container completely, reinsert it and lock it.
9. Lock the strainer and put it back on.

NOTE!

For detailed procedures for mounting and dismantling the coffee bean container, please refer to the section 'First Start-Up' / 'Emptying the Bean Container'.

Topping container cleaning



1. Switch the appliance off and pull the plug out
2. Remove the topping container cover.
3. Open the display board with the key and lift it upwards.
4. To unlock the container, pull the locking plate of the topping container.
5. Pull out the topping container.
6. Empty the topping container.
7. Clean the topping container with a soft, damp cloth.
8. Dry the topping container completely, put it back on and lock it.
9. Lock the strainer and put it back on.

NOTE!

For detailed procedures for mounting and dismounting the topping container, please refer to the section 'First Start-Up' / 'Emptying the Topping Container'.

Mixer cleaning

1. Switch the appliance off and pull the plug out



2. Open the display board with the button and lift it upwards.



3. Loosen the locking plate in the mixer to unlock it.



4. Pull the mixer forward by the handle.



5. Pull the hose off that leads from the mixer to the outlet and remove it.



6. Clean the mixer with a damp cloth.



7. Dry the mixer completely, put it back on and lock it in place.

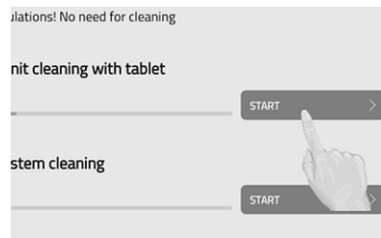
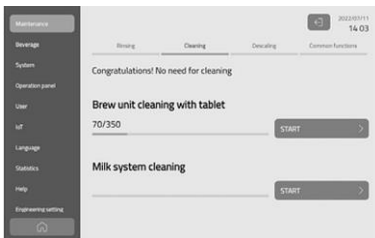
8. Reconnect the hose to the mixer.

NOTE!

Cleaning the mixer should be carried out more frequently, depending on the powder consumption.

7.2.3 Cleaning the Brew Unit When Prompted

The message 'Brew unit cleaning with tablet' appears on the screen when the system requires cleaning with a tablet. The total cleaning time is approx. 10 minutes.



1. Go to the 'Maintenance/Cleaning' menu.

2. Touch the 'Start' field.



3. Touch the 'Confirm' key to start cleaning.

4. Perform each step according to the message displayed on the screen.

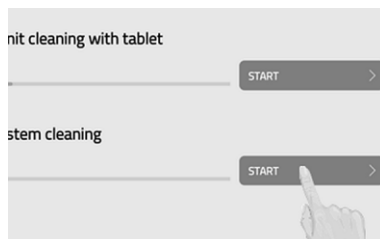
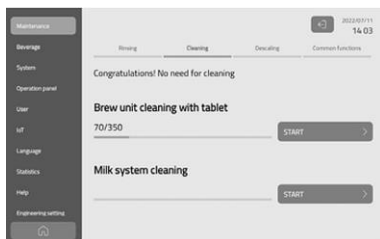
NOTE!

If the cleaning of the brew unit with the tablet is not carried out in time, the unit will be blocked at the end of the mandatory cleaning period and you will not be able to use the unit again until the cleaning process has been completed.

7.2.4 Milk System Cleaning

ATTENTION!

The milk system must be cleaned daily.



1. Go to the 'Maintenance/Cleaning' menu.
2. Touch the 'Start' field.



3. Touch the 'Confirm' key to start cleaning.

4. Perform each step according to the message displayed on the screen.

WARNING!

When cleaning and descaling, a hot cleaning or descaling solution flows from the outlet. Therefore, never put your hands under the outlet during cleaning and descaling.

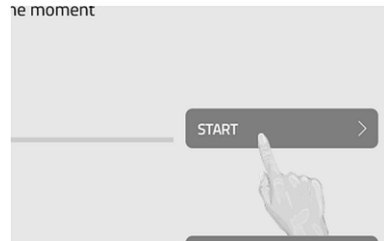
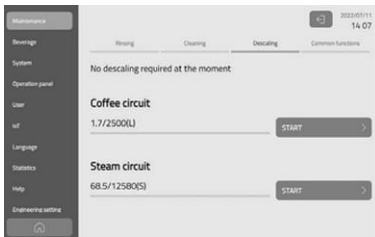
7.2.5 Descaling When Prompted

The water hardness, water level and use of the water filter determine the descaling schedule. This point in time is calculated and displayed by the appliance.

Coffee circuit descaling

ATTENTION!

If descaling is not carried out in time, the appliance screen will be blocked after the default forced descaling time has elapsed, and it will only be possible to use the appliance again once the descaling process has been completed



1. Go to the 'Maintenance/Cleaning' menu.

2. Touch the 'Start' field.



3. Touch the 'Confirm' key to start descaling.

4. Perform each step according to the message displayed on the screen.

WARNING!

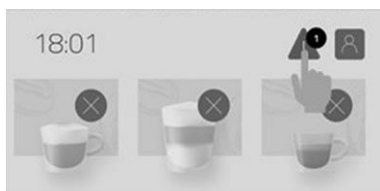
When cleaning and descaling, a hot cleaning or descaling solution flows from the outlet. Therefore, never put your hands under the outlet during descaling.

8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error messages in the digital display



In the event of an error, the appliance will display an error message indicated by a red triangle in the top right corner of the control panel. Click on this symbol for more information.

EN

Display message	Possible solution
Insert the water tank	Check that the water tank is correctly installed or reset it.
Close the control panel	Close the control panel
Place the drip tray	Put the drip tray back in
Place dregs container	Place dregs container back in
Place the left bean hopper	Place the left bean hopper back in
Place the right bean hopper	Place right bean hopper back in
Place ground coffee container	Insert ground coffee container again
Low water level in the water tank	Fill the water tank with fresh water

Possible Malfunctions

Display message	Possible solution
Empty drip tray	Pour the water out. If the drip tray has been emptied but messages still appear, clean and dry the two metal water level sensors on the drip tray.
Fill the left bean hopper	Fill the left bean hopper with coffee beans
Fill the right bean hopper	Fill the right bean hopper with beans
Fill the topping container	Fill the topping container with powder
Use lower temperature milk	Use milk with a temperature of 2–10°C
Use milk with a higher temperature	Use milk with a temperature of 2–10°C
Install brew unit	Install the brew unit

Error Code Messages

ATTENTION!

A message with an error code is automatically displayed when the entire system is affected by an error. If serious problems occur, restart the appliance.

EN

1. Switch off the appliance using the mains switch if the appliance is to be restarted.
2. Contact a service technician if the appliance does not want to start or we cannot start the appliance.

Error code	Description	Possible solution
E1	Error on the motherboard	<ol style="list-style-type: none"> 1. Restart the appliance. 2. If the error message still appears after restarting, switch off the appliance and contact customer service.
E2	Boiler temperature too high	
E3	Thermoblock temperature too high	
E4	Boiler temperature too low	
E5	Thermoblock temperature too low	

Error code	Description	Possible solution
E6	Boiler heating too fast	<ol style="list-style-type: none"> 1. Restart the appliance. 2. If the error message still appears after restarting, switch off the appliance and contact customer service.
E7	Thermoblock heating too fast	
E8	Boiler heating too slow	
E9	Thermoblock heating too slow	
E10	Boiler heating error	
E11	Thermoblock heating error	
E12	Water tank error detected	
E13	Water mixing valve error	
400	Coffee circuit error	
E401	Steam circuit error	
E402	Brew unit error	
E403	Coffee multi-way valve error	
E404	Steam multi-way valve error	
E405	Mixer error	
E406	Left powder motor error	

9 Decommissioning

Preparations for decommissioning

1. Clean the appliance observing indications in section 'Cleaning and Maintenance'.
2. After emptying, clean the coffee bean container and the topping container.
3. Clean the beverage outlet and the milk line manually.
4. Clean the brew unit manually.
5. Clean the mixer manually.
6. Clean the drip tray and dregs container.

Short-term decommissioning (up to one month)

1. Empty the coffee circuit. Have the coffee machine emptied by a service technician.
2. Disconnect the appliance from mains power supply.
3. Close the water supply.
4. Switch the accessories off (e.g. milk chiller) and disconnect them from the electricity supply.

Long-term decommissioning (over one month)

Some components may not function as intended if the appliance has been stored or not used for a long period of time.

Have the coffee machine serviced, installed and cleaned before using it again after a long period of non-use.

1. Have the coffee machine maintained and installed by a service technician.
2. If the machine has been stored for more than 6 months, it may need to be repaired after restarting.
Contact a service company.

10 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.