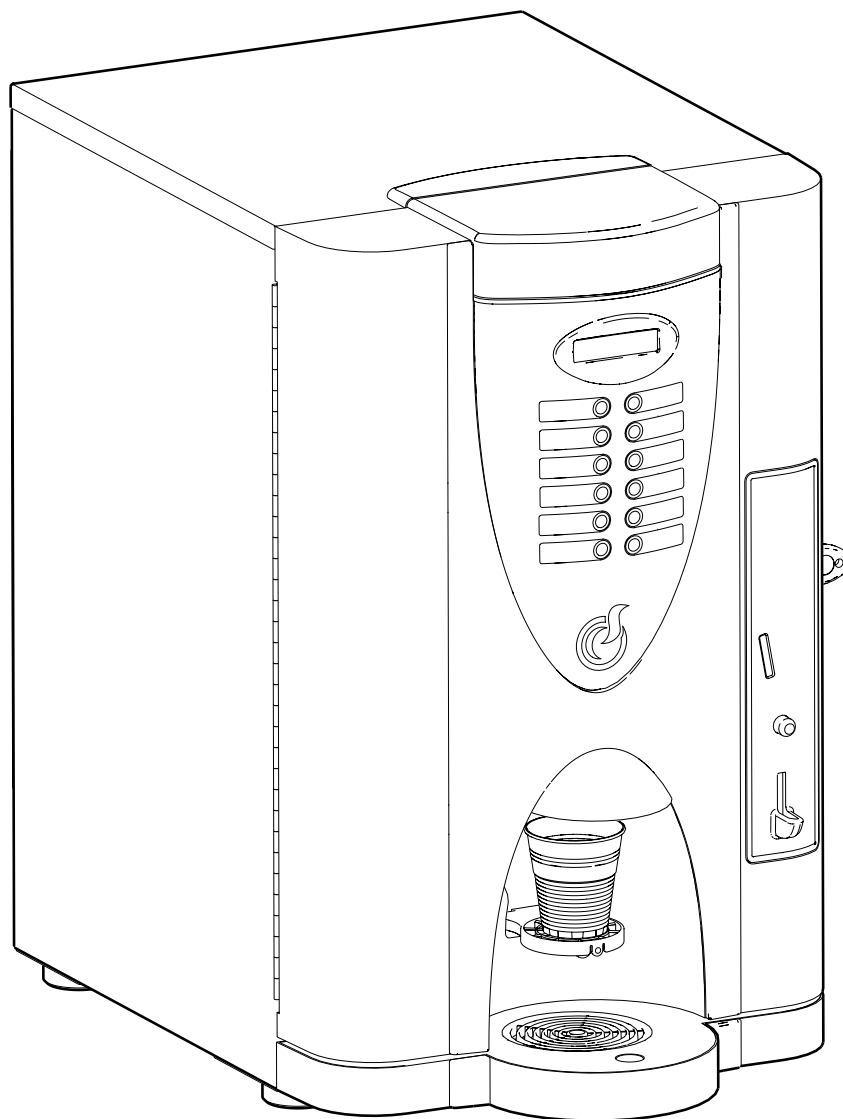




USE AND MAINTENANCE MANUAL



BVM 901 LEISA

CERT. N° 9105 BNVD



UNI EN ISO 9001: 2000

CERT. N° 9191 BNVN



UNI EN ISO 14001:2004

DECLARATION OF CONFORMITY

La **BIANCHI VENDING GROUP S.p.A.**
Corso Africa, 9 - 24040 Zingonia di VERDELLINO (BG) Italia

hereby declares under its own liability that the family of automatic vending machines - model:

"BVM 901 LEIsa"

is complying with the safety measures foreseen by the directives:

- 1. Low Voltage Directive** EEC 73/23 ⇒ EEC 93/68 ⇒ EEC2006/95 - LV -
- 2. Electromagnetic compatibility** EEC 89/336 ⇒ EEC 91/263 ⇒ EEC 92/31⇒
93/68 ⇒ EEC 2004/108 -EMC-
- 3. MATERIALS AND ARTICLES IN CONTACT WITH FOOD**
(1) REG. (EC) 1935/2004 on materials and articles intended to come into contact with food
(2) REG. (EC) 1895/2005 on the restriction of use of certain epoxy derivatives in materials and
articles intended to come into contact with food
(3) DIR. 2002/72 EC relating to plastic materials and articles intended to come into contact
with foodstuffs

The tests have been made in accordance with the Harmonized European Standards

1) LOW VOLTAGE (Electrical safety LV):

EN 60335-1 : 2002 + A1+ A11 (Safety of Household and Similar Electrical Appliances)
EN 60335-2-75: 2004+ A1 (Safety for Vending and dispensing Machines)
EN ISO 11201 + EN ISO 3744 Measurement of acoustic noise
Sound Pressure Level: LpA < 70 dB(A)

2) ELECTROMAGNETIC COMPATIBILITY (EMC)

EN 55014-1:2000+A1+A2
EN 55014-2:1997+A1
EN 61000-3-2: 2000+A2
EN 61000-3-3:1995+A1+A2

EN 61000-4-4
EN 61000-4-5
EN 61000-4-6
EN 61000-4-11
EN 61000-4-2

EN 50366:2003 +A1 Measurement of Electromagnetic field

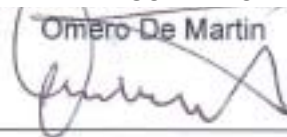
3) MATERIALS AND ARTICLES IN CONTACT WITH FOOD

D.M. 21-03-1973 and its amendments ⇒ D.M. 2006 May 4th nr. 227, and receiptment of European Directives:82/711/EEC, 85/572/EEC, 93/8/EEC, 97/48/EC, 2002/72/EC, 2004/13/EC, 2004/19/EC, 2005/79/EC, Reg. EC n. 1935/04 e Reg.EC n. 1895/2005.

Zingonia di Verdellino (BG), 01/01/2009

CHIEF EXECUTIVE OFFICER

Omero De Martin



INFORMAZIONE AGLI UTENTI

Ai sensi del Decreto Legislativo 25 settembre 2007, n. 185 e dell' art. 13 del Decreto Legislativo 25 luglio 2005, n. 151" Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti".



Il simbolo del cassonetto barrato riportato sull'apparecchiatura indica che il prodotto alla fine della propria vita utile deve essere raccolto separatamente dagli altri rifiuti.

L'utente dovrà, pertanto, conferire l'apparecchiatura giunta a fine vita, agli idonei centri di raccolta differenziata dei rifiuti elettronici ed elettrotecnici, oppure riconsegnarla al rivenditore al momento dell'acquisto di una nuova apparecchiatura di tipo equivalente.

L'adeguata raccolta differenziata per l'avvio successivo dell'apparecchiatura dimessa al riciclaggio, al trattamento e allo smaltimento ambientalmente compatibile, contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il riciclo dei materiali di cui è composta l'apparecchiatura.

Lo smaltimento abusivo del prodotto da parte dell'utente, comporta l'applicazione delle sanzioni amministrative di cui al D.Lgs. n. 22/1997 (articolo 50 e seguenti del D.Lgs. n. 22/1997).

Bianchi Vending Group S.p.A.

Società Unipersonale - Cap. Soc. € 5.000.000,00 i.v.
www.bianchindustry.com info@bianchindustry.com
P.I./C.F./Reg.Impr.BG 01945980223 IT - n° iscrizione R.A.E.E. IT08020000001049



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Dichiarazione di Conformità

Direttiva RoHS

Direttiva 2002/95/CE del Parlamento Europeo e
del Consiglio del 27 Gennaio 2003
sulla restrizione dell'uso di determinate sostanze pericolose
nelle apparecchiature elettriche ed elettroniche

Bianchi Vending Group S.p.A. dichiara che:

dal 1° luglio 2006 qualsiasi prodotto di Bianchi Vending Group S.p.A. immesso sul mercato in Europa è conforme alla Direttiva RoHS, e quindi non contiene concentrazioni che superino i limiti consentiti per le seguenti sostanze:

- Piombo (Pb)
- Mercurio (Hg)
- Cadmio (Cd)
- Cromo esavalente (Cr(VI))
- Bifenile polibromurati (PBB)
- Eteri di difenili polibromurati:
 - o PentaBromoDifenilEtere (PBDE)
 - o OttaBromoDifenilEtere (OttaBDE)
 - o DecaBromoDifenilEtere (DecaBDE)
- Pefluorooctano sulfonato (PFSO)
- PoliCloroNaftalene (PCN)
- Bis(tribromophenoxy)etano PoliCloroBifenile (PCB)
- Benzene

L'Amministratore Delegato

Zingonia di Verdellino (BG), 12 Gennaio 2009

BEFORE USING THE MACHINE, READ THIS MANUAL CAREFULLY FOR ITS CORRECT USE IN ACCORDANCE WITH THE CURRENT SAFETY STANDARDS.



ATTENTION: Important safety indications



READ the instruction manual machine carefully before using the machine



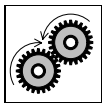
For any service or maintenance **switch off** the machine



ATTENTION: machine switched on



ATTENTION: hot parts in contact!



CAUTION! Parts in motion



Earthing indication



IMPORTANT NOTICES

MAINTENANCE TECHNICIAN

The maintenance technician is defined as being the person responsible for filling up the containers with soluble products, sugar, coffee, stirrers and cups.

The maintenance technician is also responsible for cleaning the distributor (see operations indicated in chapter 7.0). In the event of a fault the maintenance technician must call the installation technician.

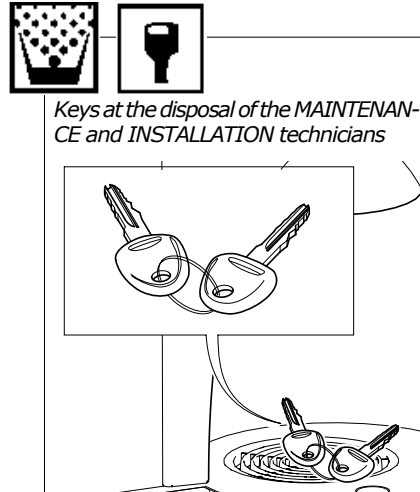


INSTALLATION TECHNICIAN

The installation technician is defined as the person responsible for the installation of the automatic distributor, the starting up operations and the function settings.

Each regulation operation is the exclusive responsibility of the installation technician who also holds the programming access password.





Tools necessary for undertaking interventions on the automatic dispenser.

SOCKET SPANNERS

n° 5,5
n° 7
n° 8
n° 10
n° 20
n° 22

SPANNERS (fork type)

n° 7
n° 8
n° 10
n° 12
n° 14

SCREWDRIVERS

Small size
Medium size
Large size

Normal cross
Small cross
Medium cross
Large cross

Of Teflon, small size for Trimmer regulation.

RATCHET SPANNER no.14

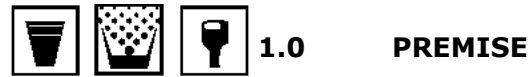
TESTER

ELECTRICIAN'S SCISSORS

PROGRAMMING KIT

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- 1.0 PREMISE**
 - 1.1 Important notices
 - 1.2 General Instructions
- 2.0 TECHNICAL CHARACTERISTICS**
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 - 3.1 Description of the machine
 - 3.2 Scheduled Use
 - 3.3 Models
 - 3.4 Basic instructions for the machine operation
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 - 4.2 Stocking
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 - 4.4 Reception
 - 4.5 Unpacking
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- 9.0 MAINTENANCE AND INACTIVITY**
 - 9.1 Cleaning and loading procedures
 - 9.1.1 Procedure for distributor cleaning
 - 9.1.2 Periodic cleaning by the maintenance technician
 - 9.1.3 Daily cleaning recommended
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 - 9.4 When the unit is not working
- 10.0 DISMANTLEMENT**
- 12.0 ALARMS AND WARNINGS**



1.1 Important notices

This automatic distributor has been designed and constructed in full accordance with current safety regulations and is therefore safe for those who follow the ordinary filling and cleaning instructions as indicated in this manual.



The user must not under any circumstances remove the guards that require a tool for removal.

Some maintenance operations (to be done solely by specialized technicians and indicated in this manual with a special symbol) require that specific safety protections of the machine must be switched off .

In accordance with the current safety regulations, certain operations are the exclusive responsibility of the installation technician, and the ordinary maintenance technician may have access to specific operations on with specific authorization.

The acquaintance and absolute respect, from a technical point of view, of the safety instructions and of the danger notices contained in this manual, are fundamental for the execution, in conditions of minimum risk, for the installation, use and maintenance of this machine.

1.2 General Instructions



Knowledge of the information and instructions contained in the present manual is essential for a correct use of the automatic vending machine on the part of the user .

- *Interventions by the user on the automatic vending machine are allowed only if they are of his competence and if he has been duly trained.*

The installation technician must be fully acquainted with all the mechanisms necessary for the correct operation of the machine.

- *It is the buyer's responsibility to ascertain that the users have been trained and are informed and regulations indicated in the technical documentation supplied.*

Despite the full observance of the safety regulations by the constructor, those who operate on the automatic dispensers must be fully aware of the potential risks involved in operations on the machine.

- *This manual is an integral part of the equipment and as such must always remain inside of the same, so as to allow further consultations on the part of the various operators, until the dismantlement and/or scrapping of the machine.*

- *In case of loss or damage of the present manual it is possible receive a new copy making application to the manufacturer, with prior indication of the data registered on machines' serial number.*

- *The functional reliability and optimization of machine's services are guaranteed only if original parts are used.*

- *Modifications to the machine not previously agreed on with the construction company and undertaken by the installation technician and/or manager, are considered to be under his entire responsibility.*

All the operations necessary to maintain the machine's efficiency, before and during its use are at the users charge.

- Any manipulations or modifications made to the machine that are not previously authorized by the manufacturer, relieve the latter from any responsibility for damages deriving from, and will automatically result in the cancellation of the machine guarantee terms.
- This manual reflects the status at the moment of the emission of the automatic vending machine on the market; possible modifications, upgrading, adaptations that are done to the machine and that are subsequently commercialized do not oblige **Bianchi Vending Group S.p.A.** neither to intervene on the machine previously supplied, nor, neither to update the relative technical documentation supplied together with the machine.
- It is however **Bianchi Vending Group S.p.A.** faculty, when deemed opportune and for valid motives, to adjourn the manuals already present on the market, sending to their customers adjournment sheets that must be kept in the original manual.

Possible technical problems that could occur are easily resolvable consulting this manual; For further information, contact the distributor from whom the machine has been purchased, or contact **Bianchi Vending Group S.p.A.** Technical Service at the following numbers:

 **+39 035 4502111**

When calling it is advisable to be able to give the following information:

- The data registered on the serial number label (Fig.1.1)
- The version of the programme contained in the microprocessor (adhesive label applied to the component assembled on the Master board) (Fig.1.2).

Bianchi Vending Group S.p.A. declines any responsibility for damages caused to people or belongings in consequence to:

- Incorrect installation
 - Inappropriate electrical and/or water connection.
 - Inadequate cleaning and maintenance
 - Not authorized modifications
 - Improper use of the distributor
 - Not original spare parts
- Under no circumstances is **Bianchi Vending Group S.p.A.** obliged to compensate for eventual damage resulting from the forced suspension of drink deliveries as the result of faults.
 - Installation and maintenance operations, must be done exclusively by qualified technical personnel with prior training for carrying out these duties.
 - For refilling use only food products that are specific for automatic vending machines.
 - The automatic distributor is not suitable for external installation. The machine must be installed in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses (ex. big kitchens.).
Do not use water jets to clean the machine.
 - If at the moment of the installation, if conditions differing from those indicated in the present manual, or should the same undergo changes in time, the manufacturer must be immediately contacted before use of the machine.
 - Also check that any other eventual norms or regulations as laid down by national or local legislation are taken into account and applied.

This device is not intended for use by individuals (including children) with reduced physical, sensorial or mental capacities, or by individuals without the required knowledge and experience, unless said individuals have been instructed on the use of the device and are duly supervised by a person responsible for their safety. Children must be monitored to ensure that they do not play with the device, or use it as though it were a toy.

Access to the service area is allowed only by personnel that have been specifically trained accordingly and that have acquired practical experience on the devices.

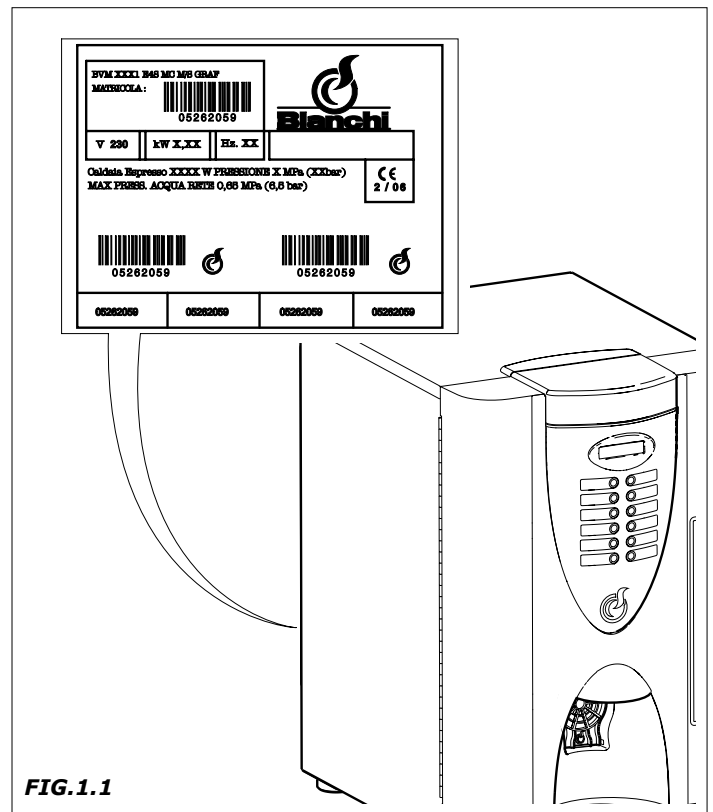


FIG. 1.1

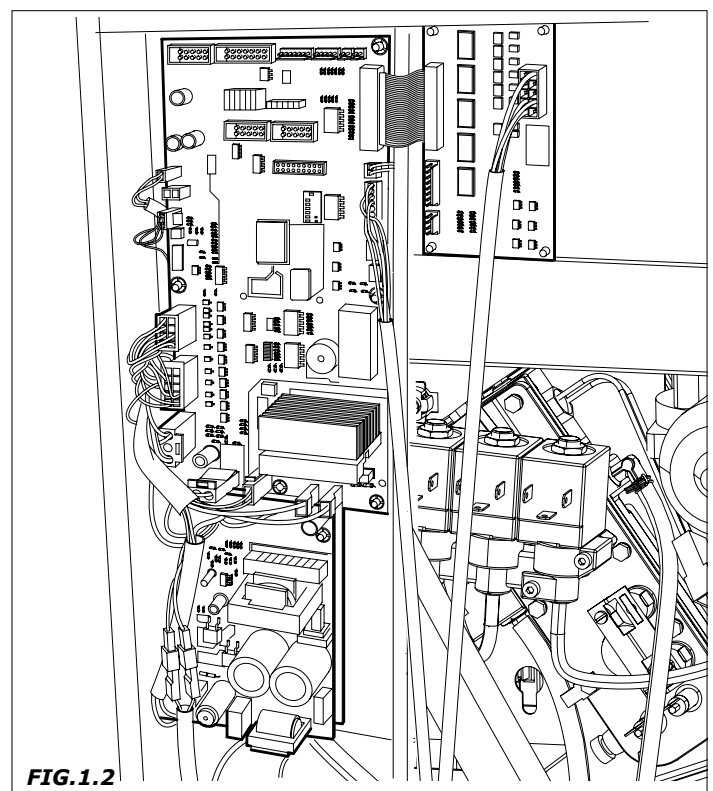


FIG. 1.2

2.0 TECHNICAL CHARACTERISTICS

Height (A)	mm 640
Width (B)	mm 395
Depth (C)	mm 580
Weight	kg 31,5
Power Supply	V 230 - V110
Power frequency	Hz. 50 - Hz. 60
Installed power ⁽¹⁾	From 1,5 kW to 2,5 kW
Nominal current	7,42 A

AVERAGE CONSUMPTIONS:

Water supply connection	3/8" gas
Electrical supply connec.	Schuko plug

WATER SUPPLY

from main supply with pressure between 0.5 and 6.5 bar

BOILER RESISTANCES

of armoured type:

1500 W for the single espresso boiler version

2200 W for the double espresso boiler version

2000 W for the instant powder boiler version

CONTAINER CAPACITY

Coffee bean container	kg 0,8
Single instant powder container	1,75 lt.
Double instant powder container	3,5 lt.

⁽¹⁾ Check the rated output indicated on the data plate applied by the distributor.

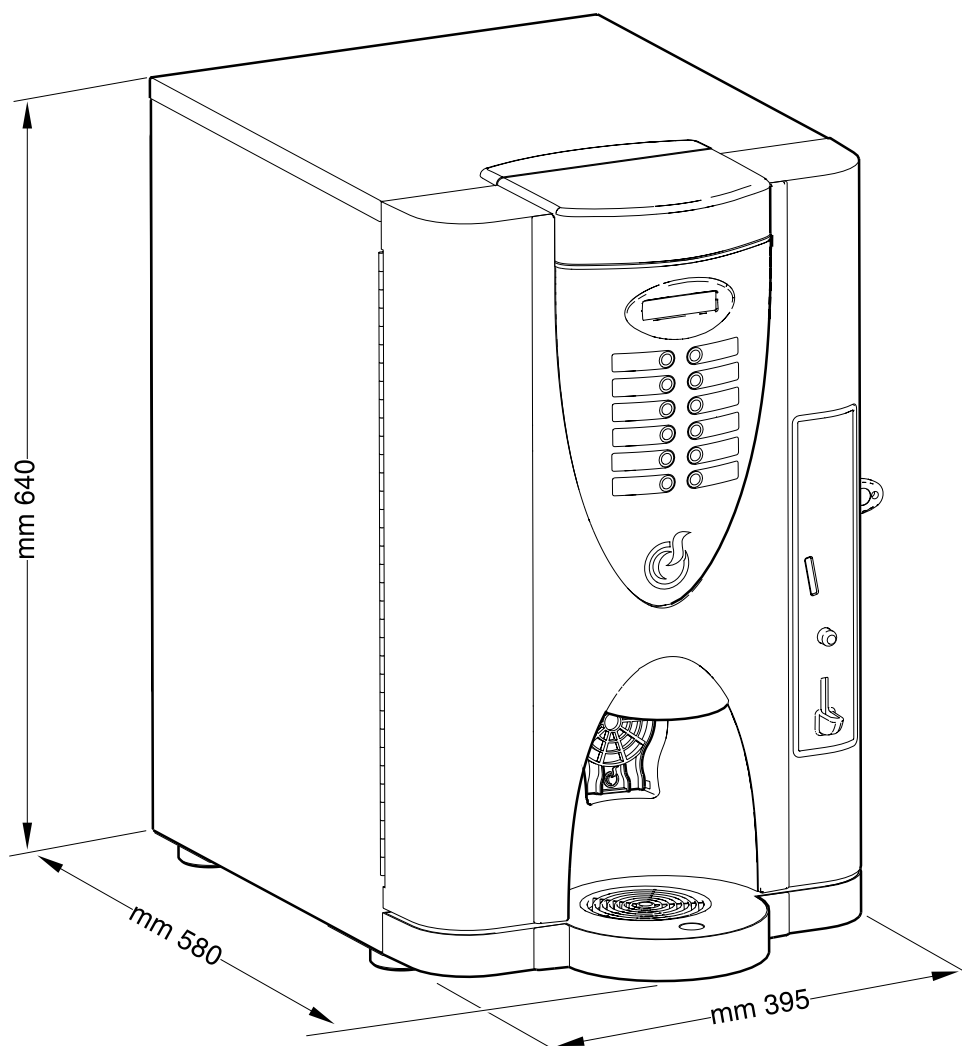


Fig. 2.1

3.0 GENERAL TECHNICAL DESCRIPTIONS

3.1 Machine description (Fig.3.1)

3.1.1 Espresso version

- | | |
|--|--|
| <ul style="list-style-type: none"> 1 Coffee group and grinder 2 Container units for soluble drinks 3 Coffee bean container 4 Coin mechanism 5 Switching 6 Cup holder | <ul style="list-style-type: none"> 7 Instant boiler 8 Dispensing chamber 9 Keyboard 10 Master board 11 Coffee grounds container 12 Self-feeding tank 13 Keyboard cards 14 Second espresso boiler 15 Display control board |
|--|--|

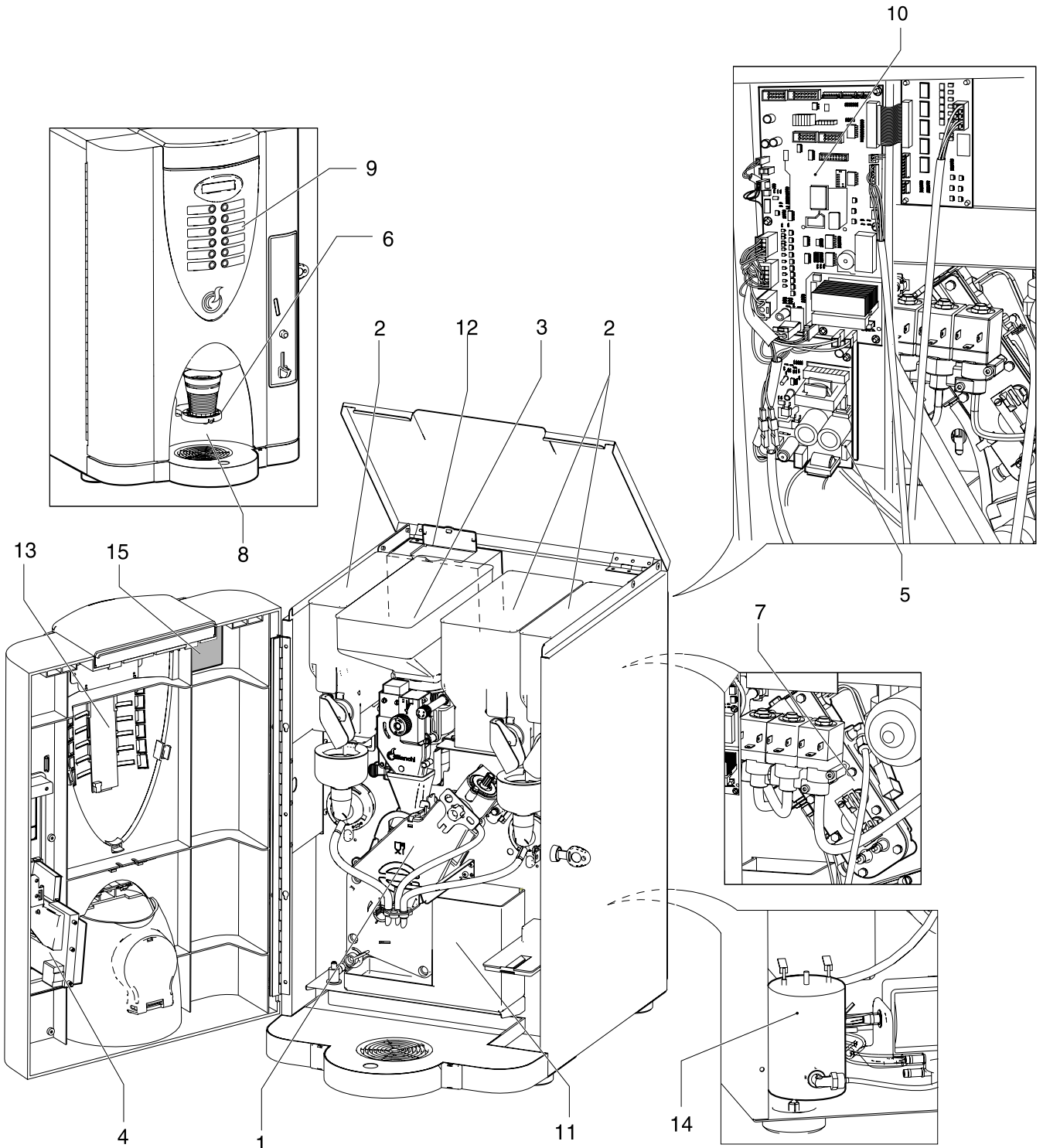


Fig. 3.1

3.1.2 Instant version (Fig.3.2)

- | | |
|--|---|
| <ul style="list-style-type: none"> 1 Container units for soluble drinks 2 Self-feeding tank 3 Switching 4 Keyboard cards 5 Instant boiler | <ul style="list-style-type: none"> 6 Dispensing chamber 7 Keyboard 8 Master board 9 Cup holder 10 Coin mechanism 11 Display control board |
|--|---|

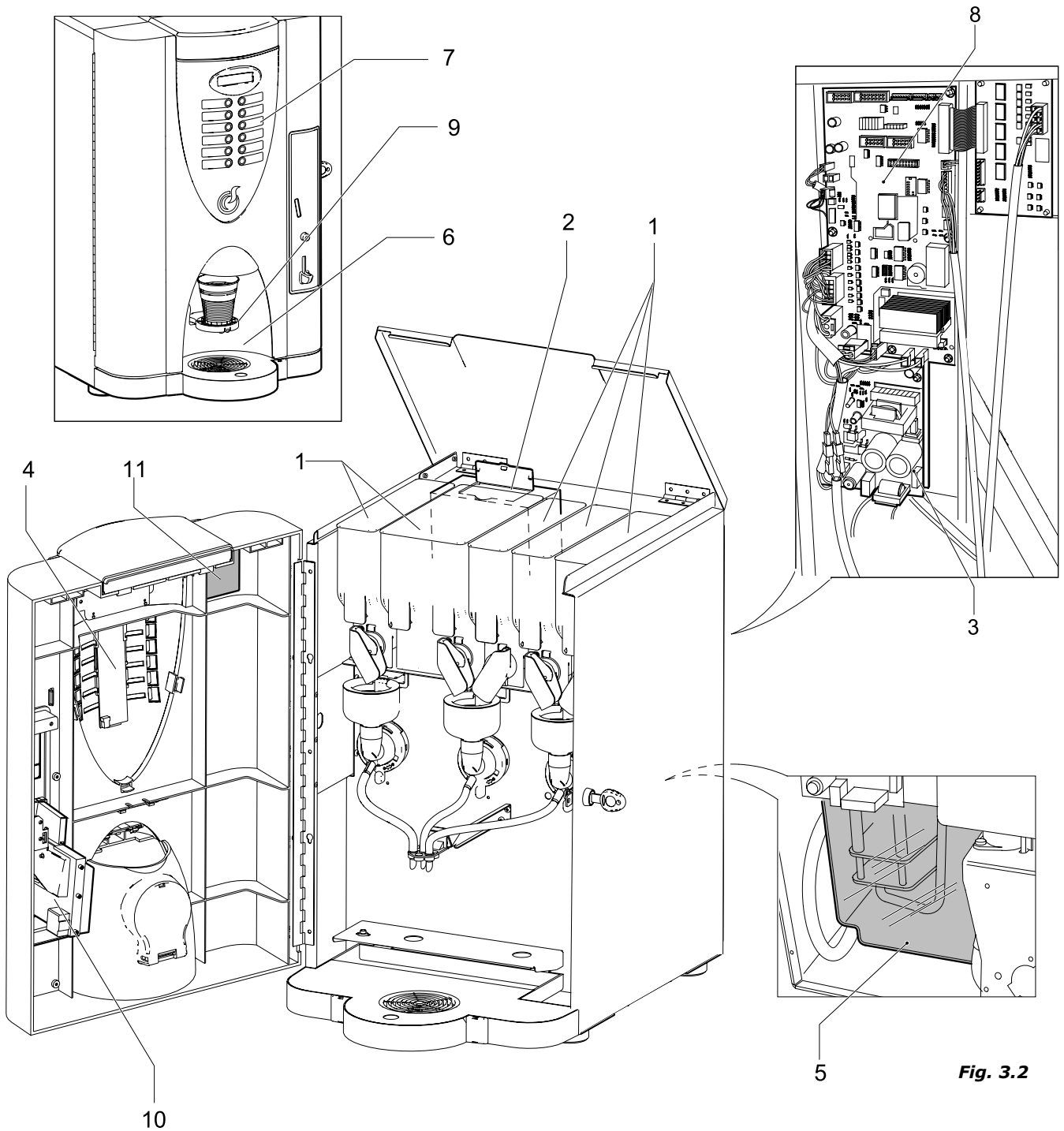


Fig. 3.2

3.2 Foreseen use

The distributor is exclusively for the dispensing of drinks, prepared mixing food substances with water (by infusion as far as concerns coffee). For this purpose use products declared as suitable by the manufacturer for automatic distribution in open containers.

The plastic cups and the stirrers for sugar mixing will be placed at the disposal of the user as they are not automatically dispensed by the mod. BVM 901 LEIsa Distributor.

The drinks must be consumed immediately and in no case are to be kept for subsequent consumption.

3.3 Basic operation concepts

During the normal functioning the distributor remains in standby status.

Introducing the necessary amount, according to the set price, and after pressing the key relative to the desired drink, the drink dispensing cycle is activated and can be divided different processes:

CUP AND SPOON COLLECTION

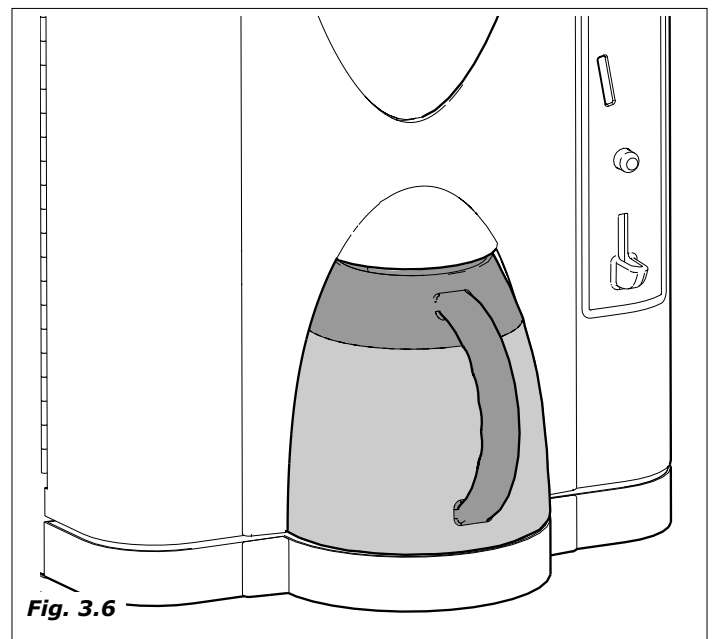
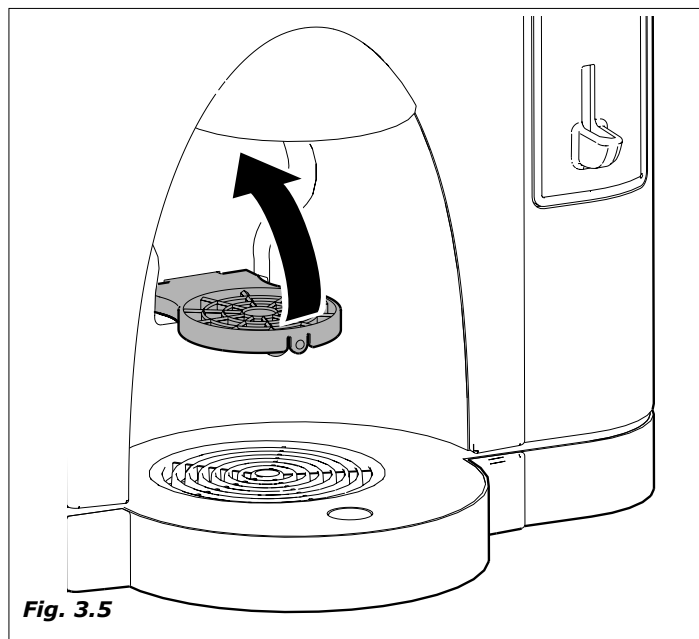
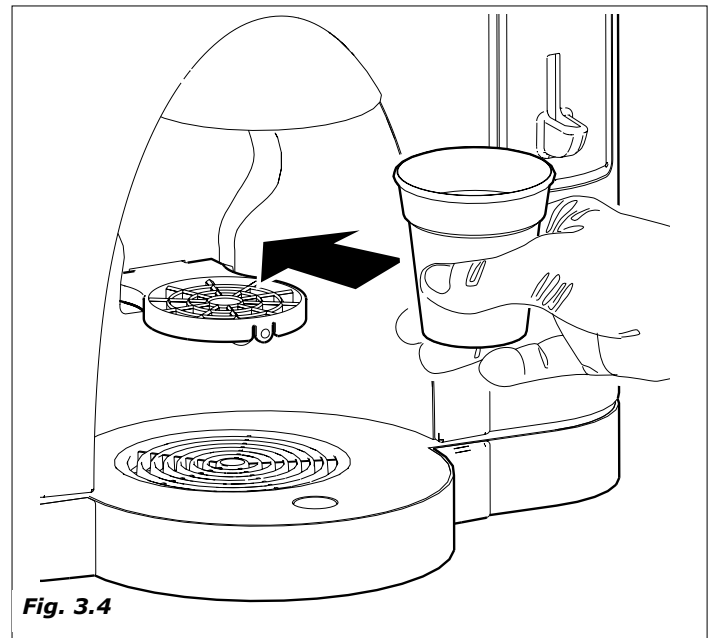
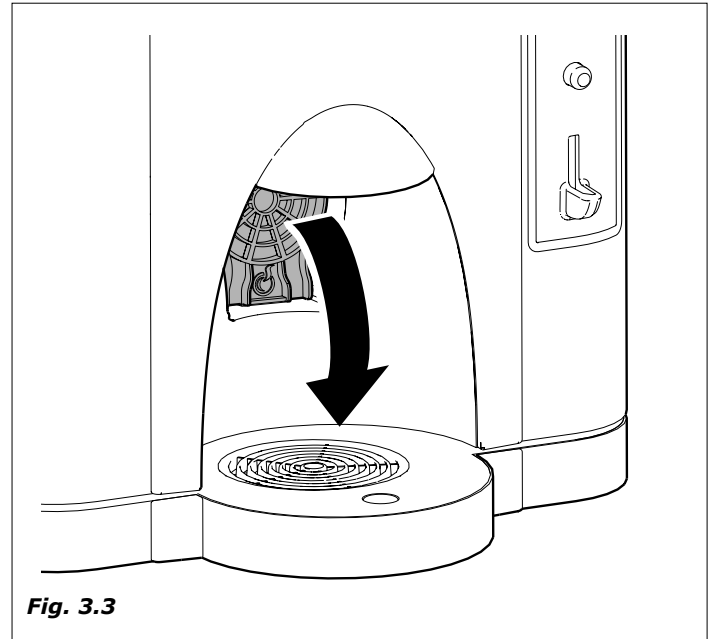
The mod. BVM 901 LEIsa automatic distributor does not feature an automatic cup and spoon distributor.

The user shall therefore independently see to obtaining them via the appropriate dispenser available in the vicinity of the vending machine and shall ensure that they are correctly positioned in the dispensing compartment (fig. 3.3 and 3.4).

It is furthermore possible to request supply of a support element enabling the positioning of a jug (both available on request) inside the dispensing compartment, as illustrated in figures 3.5 and 3.6.

SUGAR DISPENSER

The automatic vending machine version BVM 901 LEIsa in its standard version, is not provided with a sugar dispensing option. The user himself will therefore have to see directly to sugaring the drinks personally.



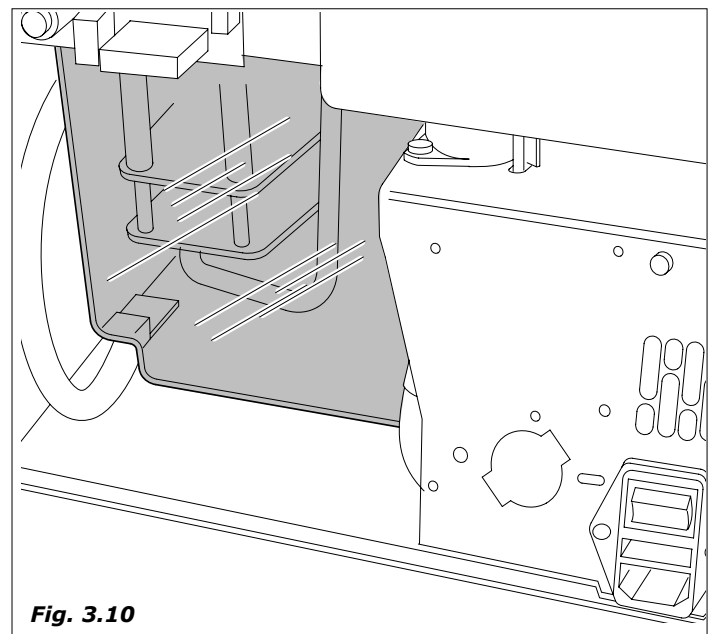
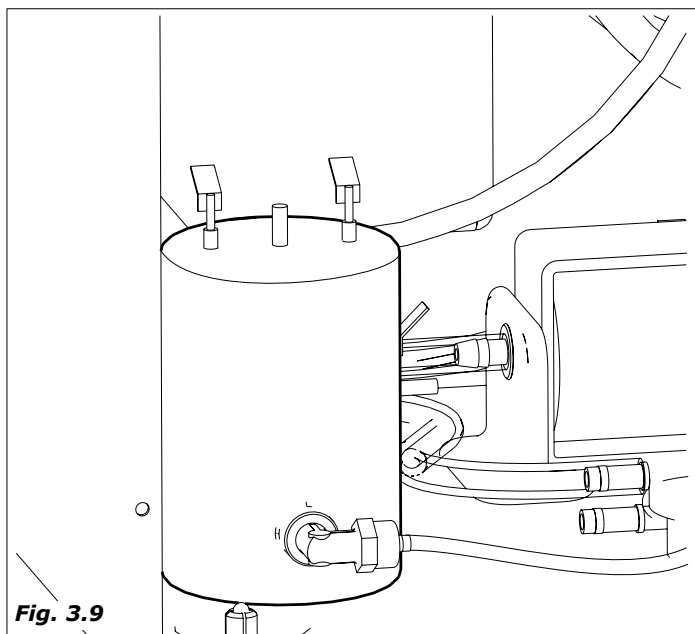
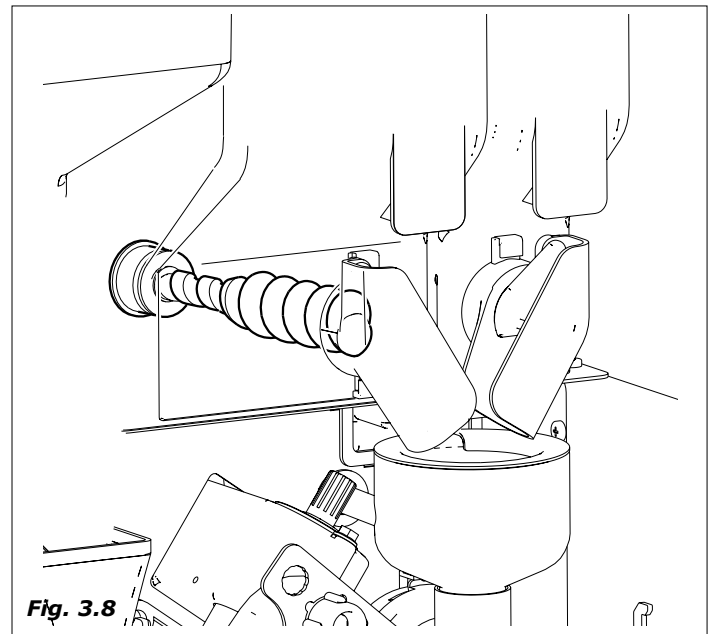
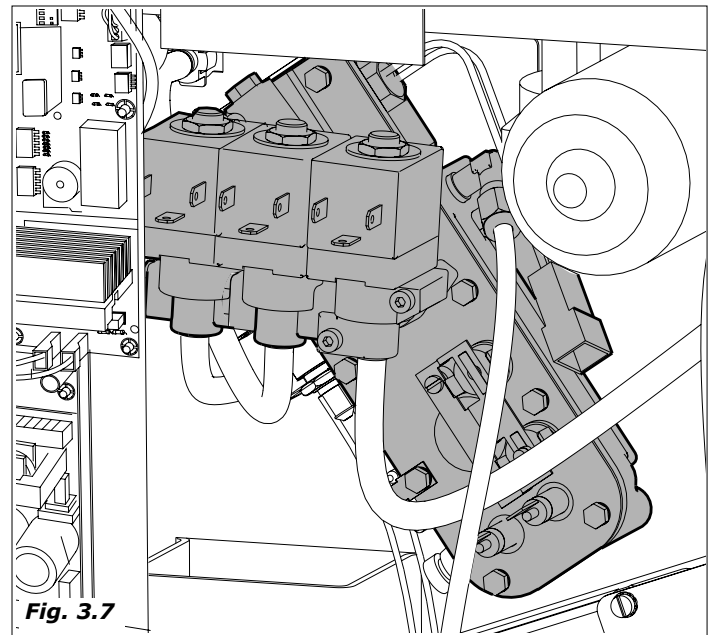
INSTANT DRINKS

According to the type drink requested and to the distributor model, several of the various processes described here below can be activated.

- The solenoid valve fixed to the espresso boiler is engaged in order to deliver the required quantity of water into the mixer (fig.3.7).
- The pump that dispenses the quantity of programmed water is activated and is controlled by an appropriate electronic device. (volumetric counter).
- The instant product geared motor activates the helicoidal screw conveyor so as to dispense the quantity of product programmed into the mixer (in some versions more than one product can be conveyed into the same mixer) (Fig.3.8)
- once the preset quantity of water and powder is dispensed, the whipper motor is switched off.

Fig. 3.9 - Pre-heating boiler

Fig. 3.10 - Instant powder boiler in polysulfone.



ESPRESSO COFFEE

This process only occurs for the versions provided with an express coffee group.

- the grinder is activated until it reaches the dose of ground coffee set by the doser (Fig.3.11)
- the doser electromagnet is activated , causing the opening of the door and consequent fall of the coffee into the brew chamber
- the rotation group geared motor brings it into the dispensing position and simultaneously compresses the ground coffee (Fig.3.12).
- the pump that dispenses the quantity of programmed water and that is controlled by a specific electronic device, (volume meter), withdrawing the water from the coffee boiler (Fig.3.13).
- the coffee group geared motor is activated again so as to bring again into standby position; during this movement the used coffee grounds are expelled (Fig.3.14).

The operational sequence (coffee grinding and release) may occur in an inverse order according to the type of programming involved.

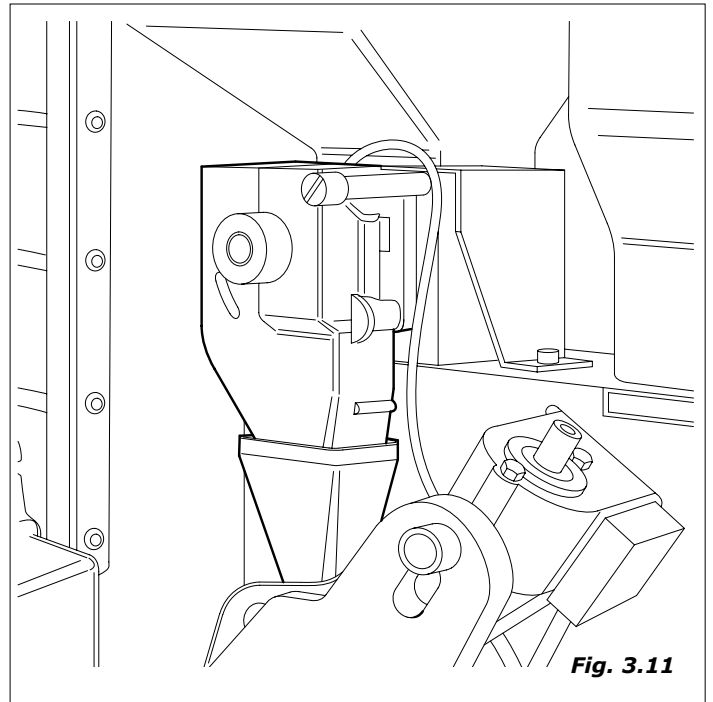


Fig. 3.11

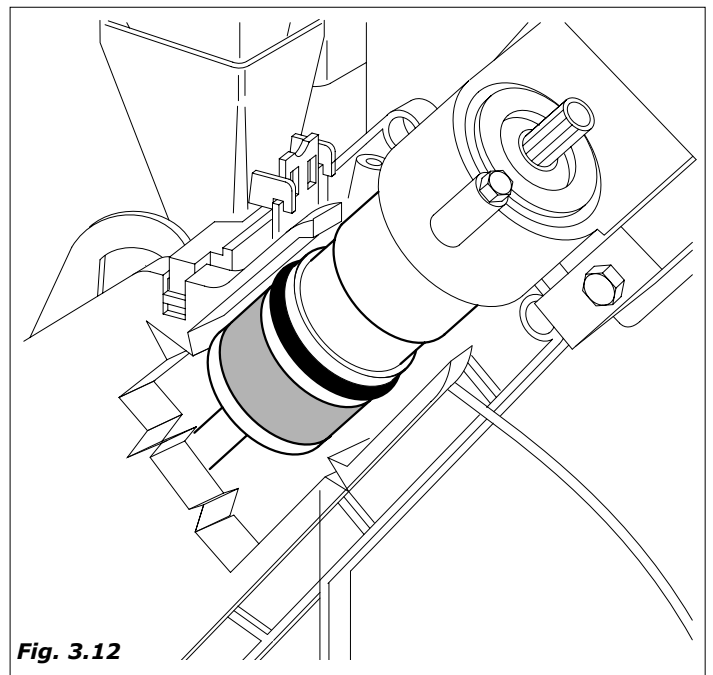


Fig. 3.12

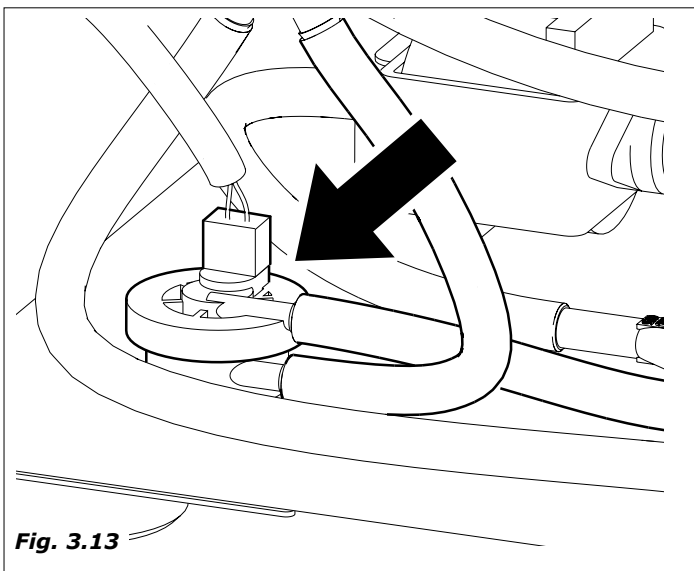


Fig. 3.13

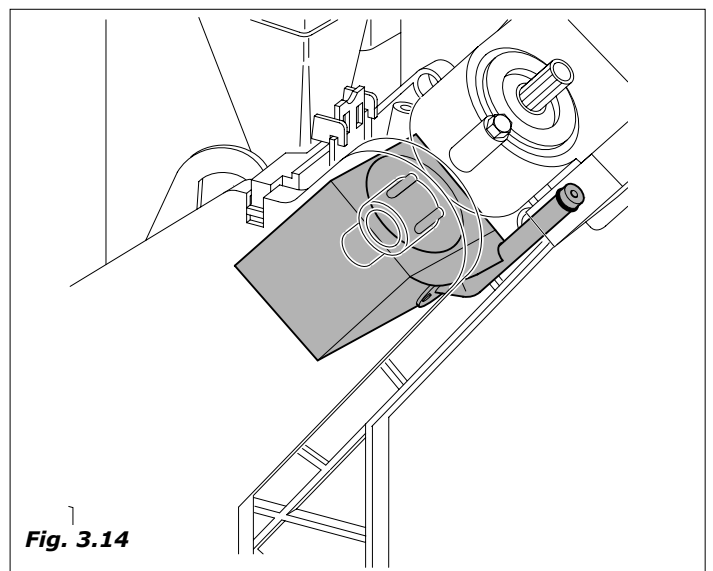


Fig. 3.14



4.0 MOVING AN AUTOMATIC VENDING MACHINE

4.1 Moving and transport (Fig.4.1)

The distributor must be shifted by 2 people (Fig.4.1).



Avoid :

- lifting the distributor with ropes or presses
- dragging the distributor
- upset or lay down the distributor during transport
- give jolts to the distributor

Prevent the distributor from:

- being knocked
- Stacking other objects on it
- Being exposed to the elements
- Positioned in damp places

The construction company is not liable for any damage which may be caused for the partial or complete non-observance of the warning notices indicated above.

4.2 stocking

For eventual stocking, avoid laying several machines over each other, maintain it in vertical position, in dry places with temperatures not inferior to 1°C (Fig.4.2).

4.3 Packing

The distributor is supplied in a cardboard box protected by polystyrene packaging (Fig.4.2). The automatic distributor will be delivered packed, assuring both a mechanical protection and protection against damages from the external environment.

On the package labels are applied indicating:

- maneuver with care
- don't turn upside-down
- protect from the rain
- don't superimpose
- protect from sources of heat
- not resistant against bumps
- type of distributor and serial number.

4.4 Reception

Upon reception of the automatic distributor you need to check that the same has not suffered damages during the transport.

If damages of any nature are noticed place a claim with the forwarder immediately.



At the end of the transport the packing must result without damages which means it must not :

- present dents, signs of bumps, deformations or damages of the external packaging
- present wet zones or signs that could lead to suppose that the packing has been exposed to rain, cold or heat.
- present signs of tampering

4.5 Unpacking

Remove the distributor from its packaging, lifting the polysterene panels and removing it from the box (Fig.4.2)

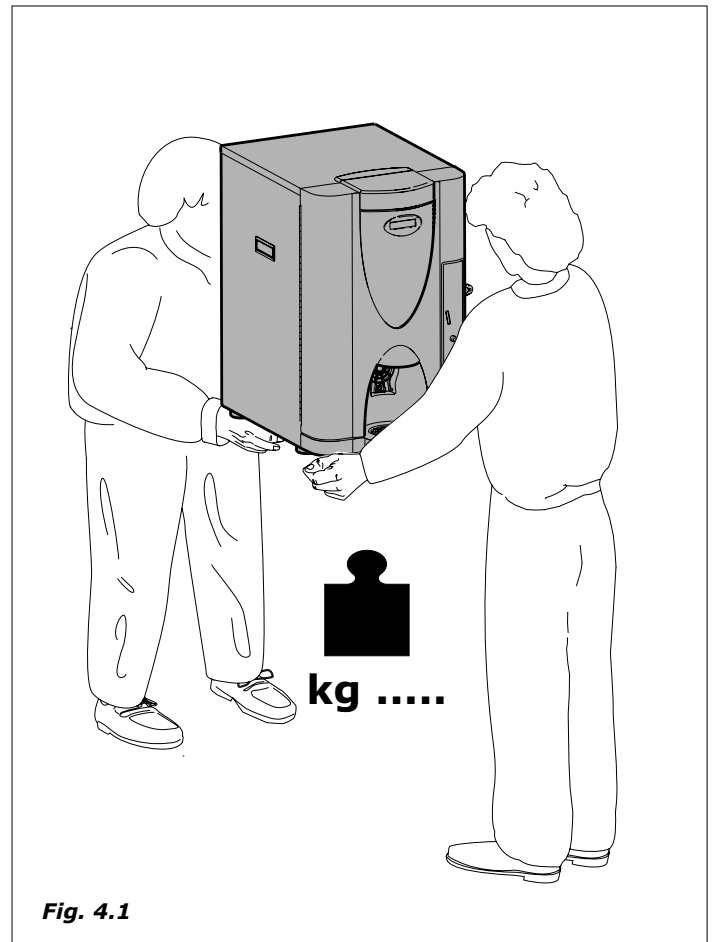


Fig. 4.1

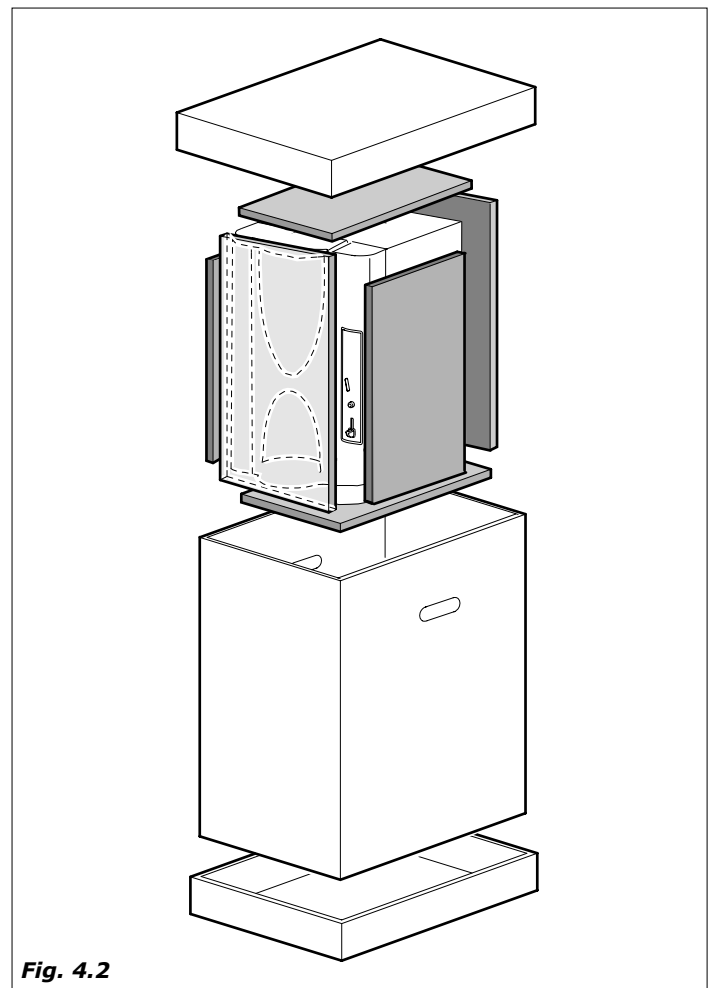


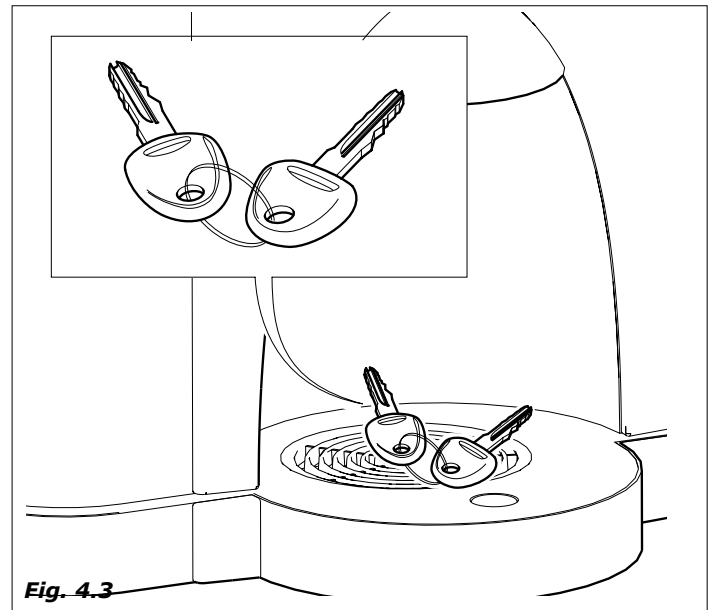
Fig. 4.2

- remove the key from the drink dispensing chamber (Fig.4.3)
- open the door of the distributor and remove the adhesive tape from the components listed here below:

- coin mechanism cover / keyboard cards
- product containers



The packing material must not be left accessible to others, as it is a potential environmental pollution sources. For the disposal contact qualified companies authorized.



5.0 SAFETY NORMS



ATTENTION!

- before using the automatic distributor, read this manual carefully.
- The installation and maintenance operations must be performed exclusively by qualified technical personnel.
- The user must not in any circumstance be able accede to those parts of the automatic distributor that are protected and require a tool in order to be accessible.
- The knowledge and the absolute respect, from a technical point of view of the safety instructions and of the danger notices contained in this manual, constitute the basis for the operation, in conditions of minimum risk, of the installation, starting and maintenance of the machine.



Always disconnect the POWER CABLE before maintenance or cleaning interventions.



ABSOLUTELY DO NOT INTERVENE ON THE MACHINE AND DO NOT REMOVE ANY PROTECTION BEFORE THE COOLING OF THE HOT PARTS!

- The functional reliability and optimization of machine's services are guaranteed only if original parts are used.
- **The distributor is not suitable for external installation. The machine must be connect in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses (ex. big kitchens). Do not use water jets to clean the machine.**
- In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of -1°C and a maximum of +32°C end humidity of not over 70%.
- In order to guarantee a regular operation, always maintain the automatic distributor in perfect cleaning conditions
- **Bianchi Vending Group S.p.A.** declines all responsibility for damages product to people or belongings in consequence to:
 - Incorrect installation
 - Inappropriate electrical and/or water connection.
 - Inadequate cleaning and maintenance
 - Not authorized modifications
 - Improper use of the distributor
 - Not original spare parts
- Futhermore verify observance of any other eventual local and national standards.

6.0 INSTALLATION



6.1 Positioning

- As already specified in paragraph 5.0, "Safety regulations", the distributor is not suitable for external installation. The machine must be connect in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses(ex. big kitchens.) . It must be installed in places without danger of explosions or fires.
- If positioned near to a wall, there must be a minimum distance from the wall of at least 5 cm. (Fig.6.1) so as to allow a regular ventilation. In no case cover the distributor with cloths or similar.



WARNING! Do not position the device near inflammable objects, keep a minimum safety distance of 30 cm.

Bianchi Vending group S.p.A. declines all responsibility for inconveniences due to the non observance of the above mentioned installation norms.

If the installation is made in safety evacuation corridors make sure that with the distributor door open there is anyhow sufficient space to pass by (Fig.6.1).

So as to avoid that the floor gets dirty, due to accidental spilling of the products, use, if necessary, under the distributor, a protection sufficiently wide to cover the distributors' operating space.

6.2 Self-feeding tank (standard supply)

The water tank that is provided to the rear of the dispenser must be filled directly by the operator in charge of maintenance.

The tank's maximum capacity amounts to 3.8 litres.

Fill up the self-feeding tank by lifting the tank cover positioned on the machine's top panel, as illustrated in figure 6.2.

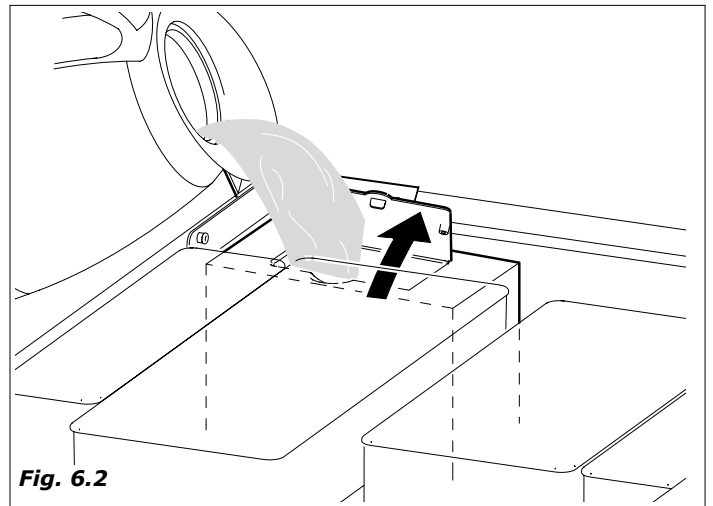


Fig. 6.2

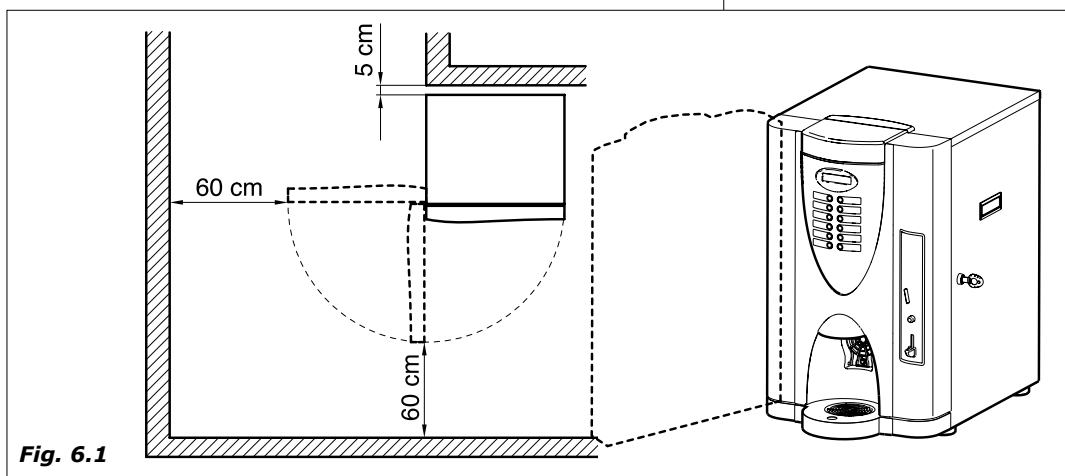


Fig. 6.1



6.3 Connection to the main water supply kit (optional)

Before proceeding with the connection of the distributor to the water main supply verify the following water characteristics:

- that it is drinkable (eventually through an laboratory's analysis certification)
- it has a pressure comprised between 0.5 and 6.5 bar (if this should not be the case, use a pump or a water pressure, reducer according to the case).
- install, if not present, a tap in an accessible position to isolate the machine from the water mains should it be found to be necessary (Fig.6.3).
- before making water connections, make some water flow out of the tap so as to eliminate possible traces of impurities and dirt (Fig.6.4)
- connect the cock to the distributor, using a pipe in nylon material suitable for food products and suitable for the mains pressure. In the event of the use of a flexible pipe it is necessary to fit the reinforcement bush supplied inside (Fig. 6.5).
- the foreseen connection is a 3/ 8 gas (Fig.6.6).

Figure 6.7 illustrates the mains water supply connection diagram.

For the installation operations related to the mains water supply connection kit, please refer to the relative instruction sheet supplied together with the kit itself.

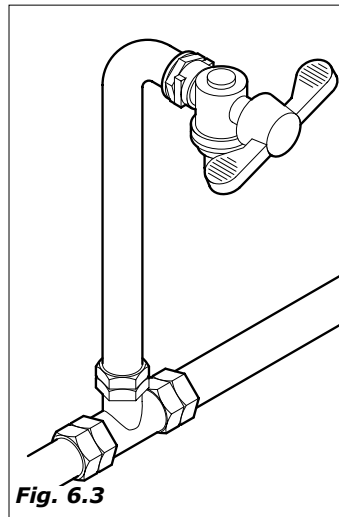


Fig. 6.3

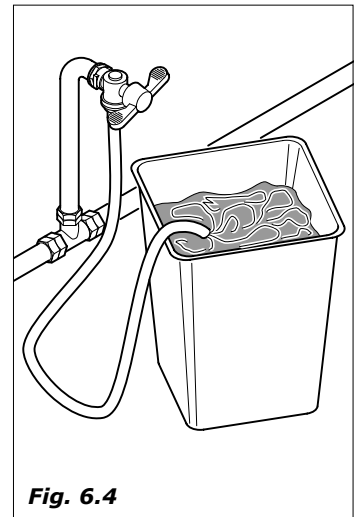


Fig. 6.4

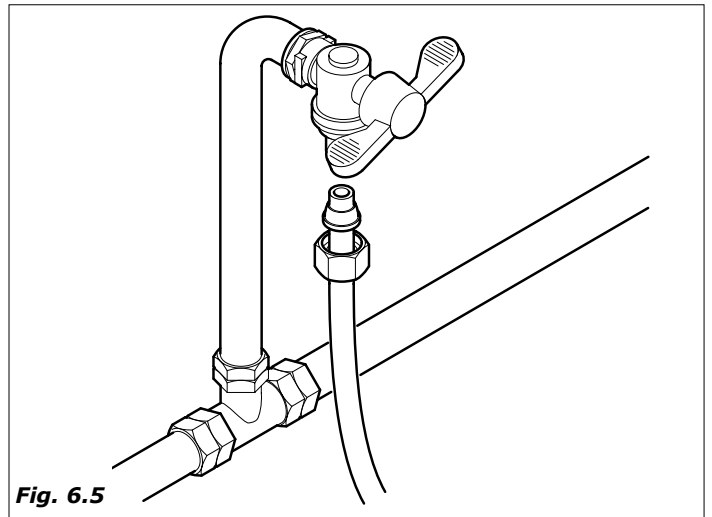


Fig. 6.5

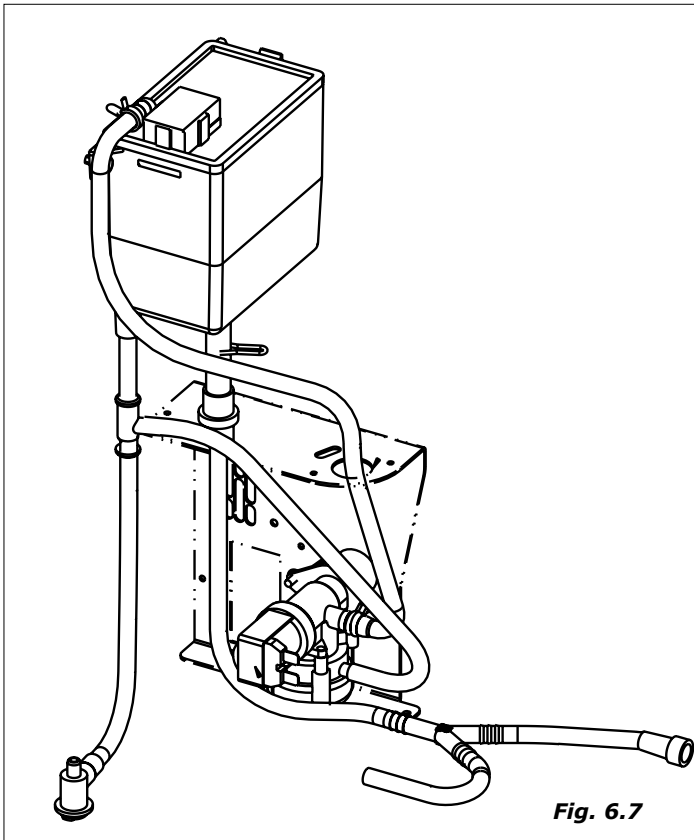


Fig. 6.7

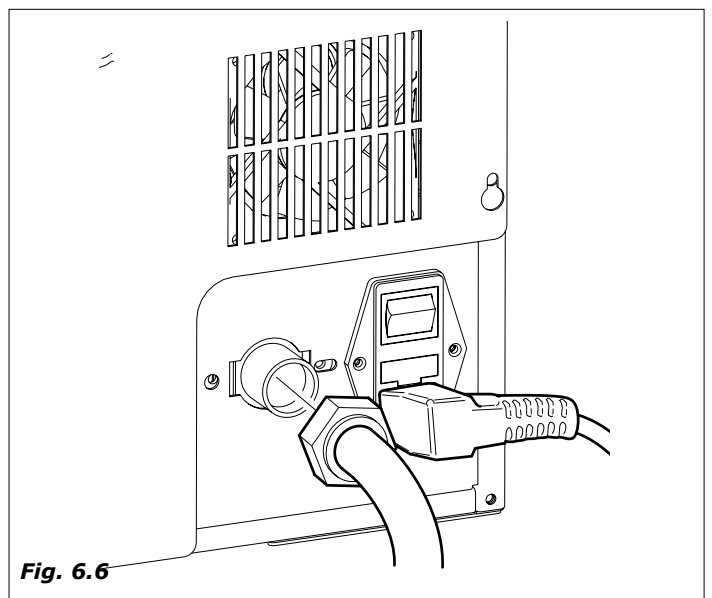


Fig. 6.6

6.4 Main Power supply connection

The distributor is suitable for operation at single-phase voltage of 230 volt and is protected by 2 12.5 A fuses and by a 10A fuse on the MASTER card.

We suggest to check that:


- the tension of net of 230 V doesn't have a difference of more than $\pm 10\%$
- The power supply output is able to bear the power load of the machine.
- use a system of diversified protection
- position the machine in such a way as to ensure that the plug remains accessible

The machine must be connected to earth in observance with the current safety norms.

For this reason, verify the plant's earth wire connection to ascertain that it is efficient and it answers national and European safety electric standards. If necessary require the intervention qualified personnel for the verification of the plant.

- The distributor is equipped with a power supply cable of H05VV-F 3x1 mm², with SCHUKO plug (Fig.6.8).
- The sockets that are not compatible with that of the machine must be replaced. (Fig.6.9).
- The use of extension, adapters and/ or multiple plugs is forbidden.

Bianchi Vending Group S.p.A. declines all responsibility for damages deriving for the complete or partial failure to observe these warnings.

 **The power supply cables are to be replaced by skilled personnel.**

6.5 Starting up of the unit

The distributor is provided with a connection cable for connection to the mains water supply (fig.6.10) and a switch which cuts off the power from all users each time that it is operated (fig.6.11).

Should it be necessary to operate inside the distributor for any ordinary or special maintenance operates, it is necessary to isolate the user appliances by activating the switch (fig.6.11), bearing in mind that with the electrical connection engaged, the power terminals are live.

Each time the distributor is switched on a diagnosis cycle is performed in order to verify the position of the mobile parts and the presence of water and of some products.

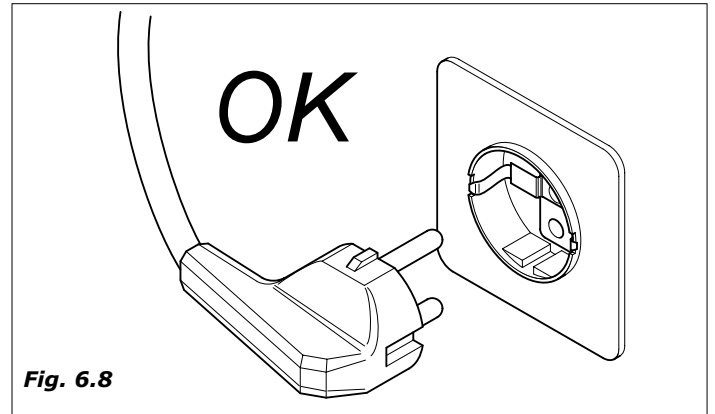


Fig. 6.8

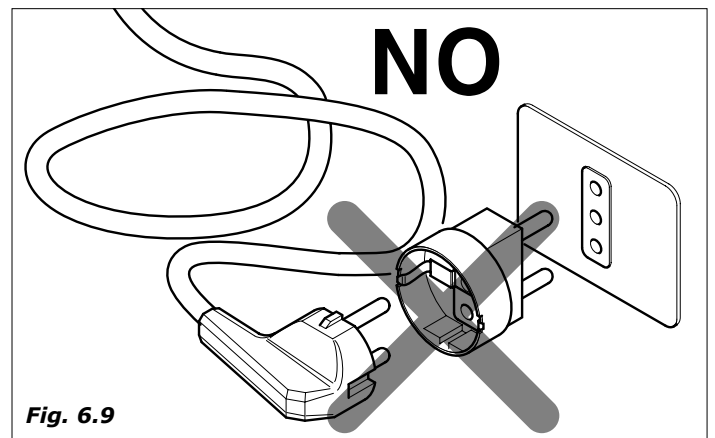


Fig. 6.9

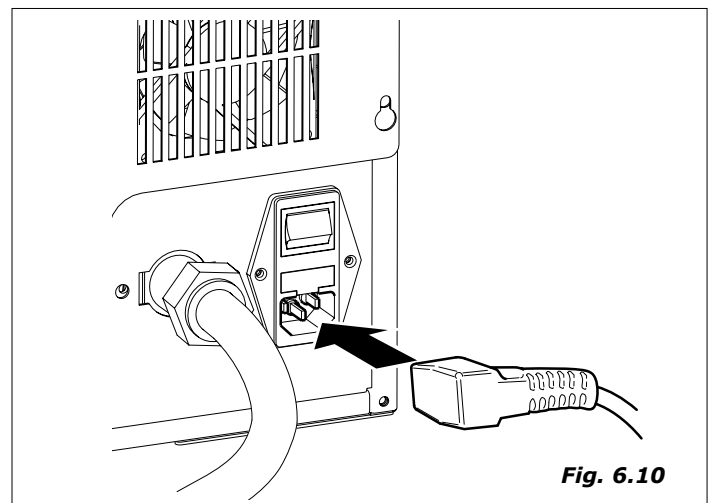


Fig. 6.10

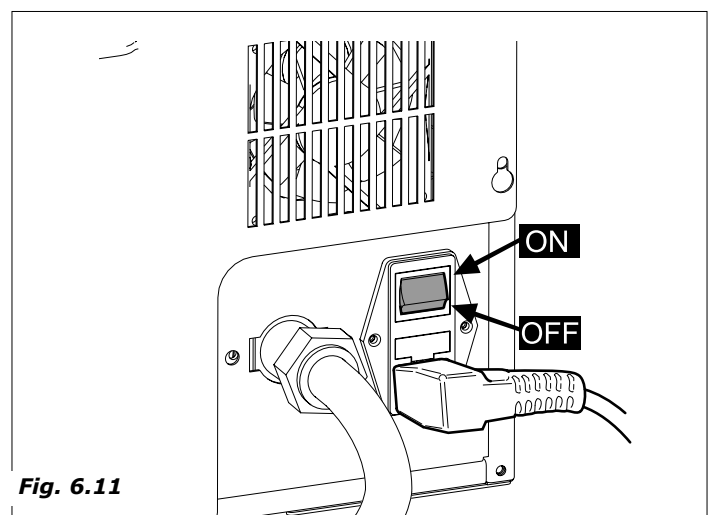


Fig. 6.11



6.6 Installation

6.6.1 Filling the water circuit

The appliance undertakes automatic filling of the water supply circuit.

The sequence:

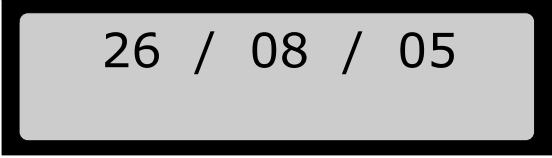
Machine starting up.

First self installation mode.

At the first machine start up will be performed a self installation.

At first machine start-up, the system will perform an auto-installation run that will also fill-up the espresso boiler with 300cc.

- At the end of said auto-installation and fill-up, the system will request entry of the date.



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- at the end of the water filling (Fig. 6.13), effect a cleaning cycle of the mixer group so as to fill all the circuits and remove eventual residues from the boiler.

First self installation mode

For Espresso single boiler:

When the distributor is started up the airbreak is filled with water.

When the float is in the upper position the machine will start loading water automatically and this will go on until 300cc of water are counted by the fan (coffee will therefore be dispensed via the coffee electro valve).

The procedure will be carried out with resistance off.

At the end a date will be shown on the display.

For Instant boiler :

Upon switching on of the dispenser, the polysulfone boiler starts filling up until it reaches the probe's maximum level.

The pump starts up for 5 sec, the system requests entry of the date, then the heat-up process begins.



Before connecting up the machine's power supply, check to ensure that you have connected the dispenser up to the water supply mains and that you have opened the water supply tap.



Perform the first installation procedure for VMs with self-feeding tank, by removing the filter, if present, from the tank itself.

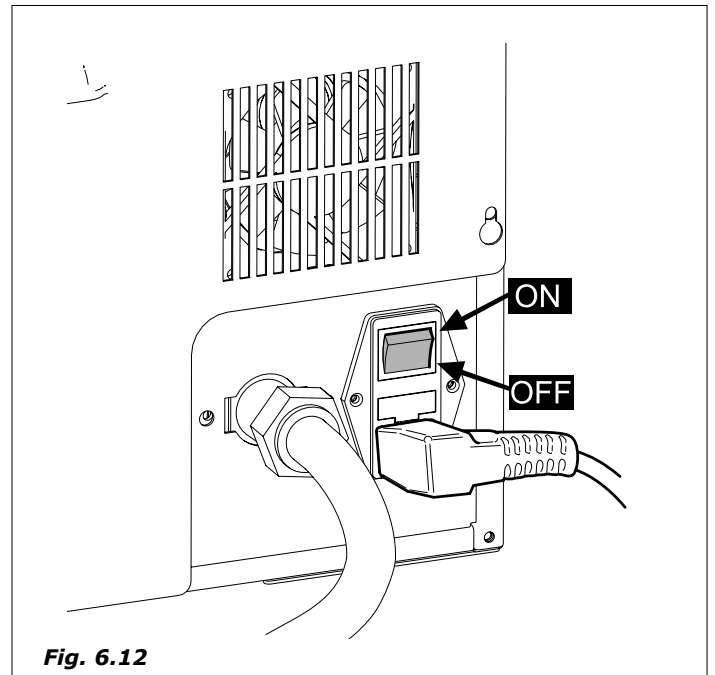


Fig. 6.12

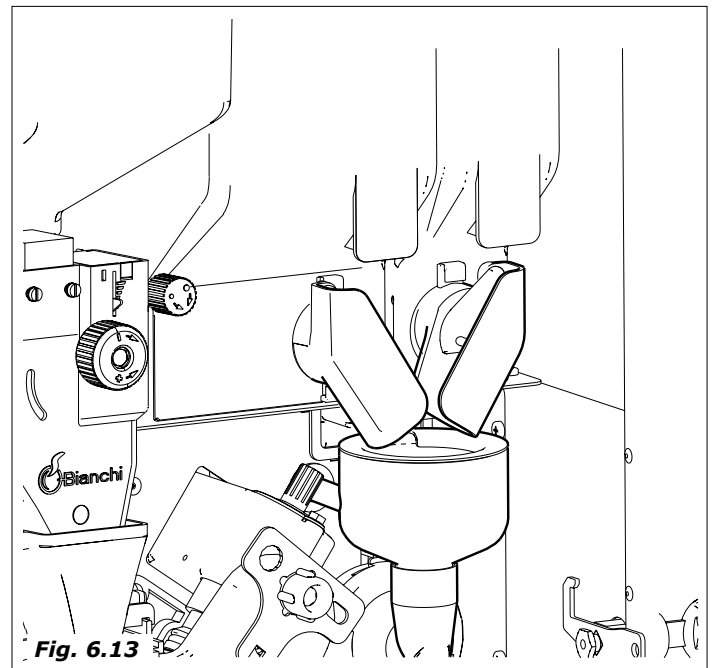



Fig. 6.13

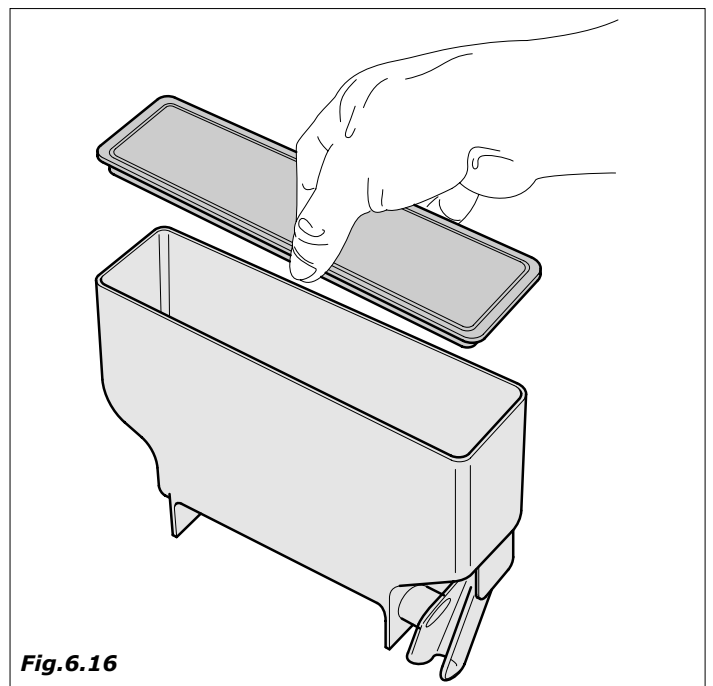
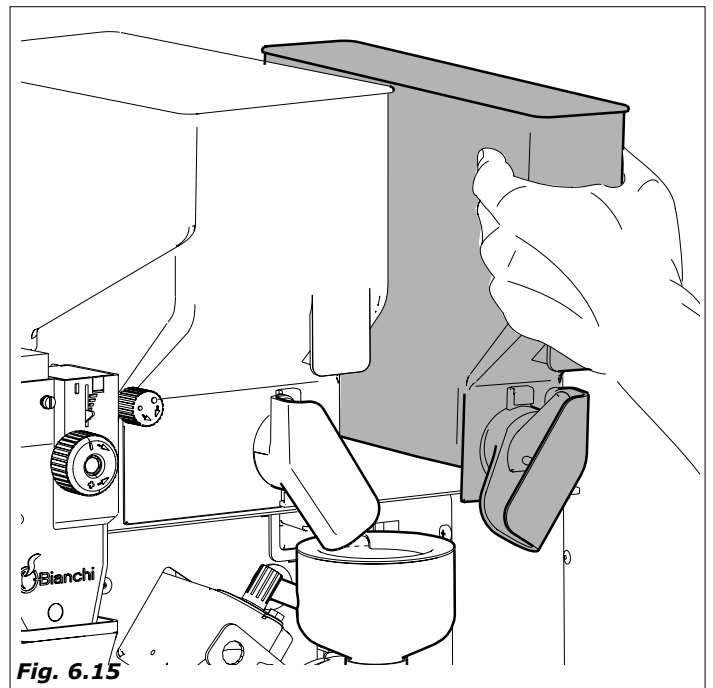
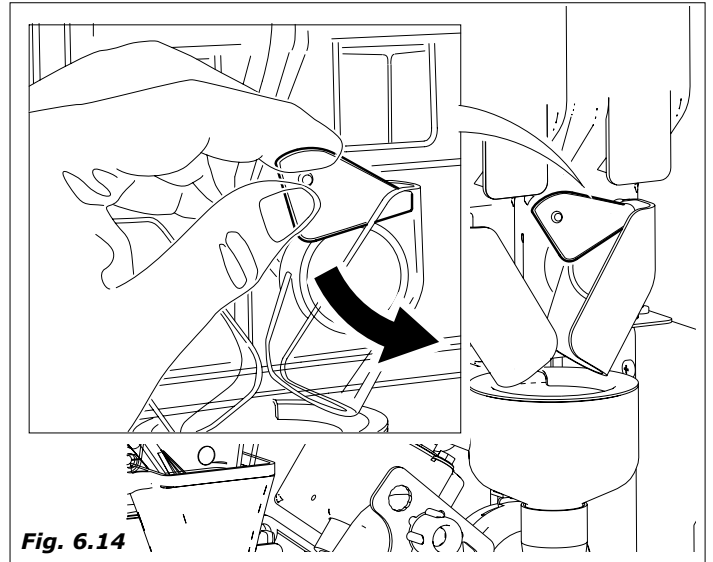
6.6.2 Cleaning of the parts in contact with food substances

With distributor switched on effect a cleaning of the mixers pressing the buttons according to what is described in the service functions so as to eliminate any dirt from the coffee boiler and the instant boiler.

- wash your hands carefully
- prepare an anti-bacterial cleaning solution with a chlorine base (products that can be purchased in pharmacies) following the concentrations given on the product instruction labels.

 Before removing the container lower the flap in order to prevent the accidental escape of the soluble product inside the same (fig. 6.14).

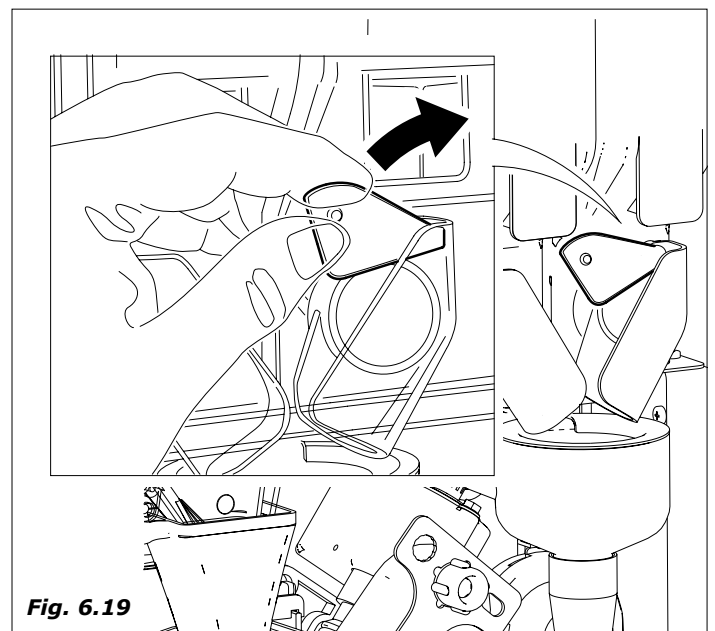
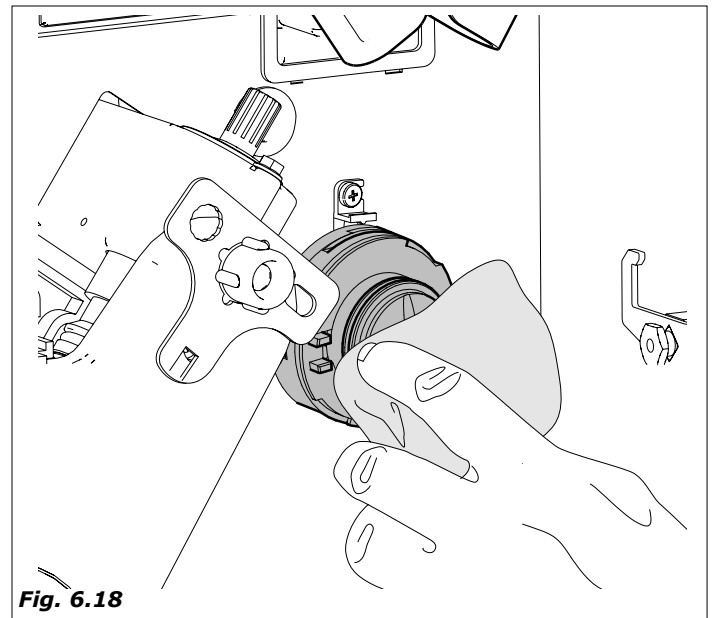
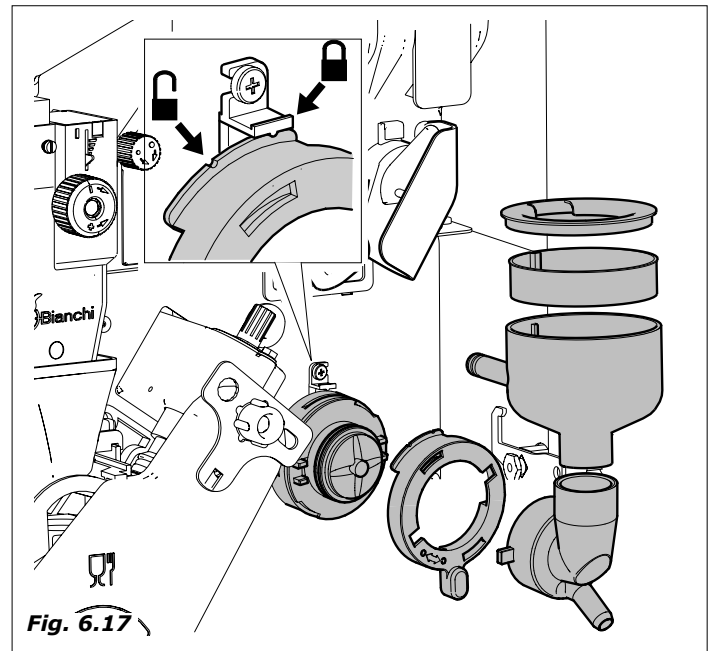
- remove all the product containers from the distributor (fig. 6.15).
- remove the lids from the product containers covers and product chutes (Fig.6.16). Dip all in the solution previously prepared



- remove all the powder chutes, water funnels, mixing bowls and whippers and silicone tubes and dip these parts also in the prepared solution (Fig.6.17)
- with a cloth soaked with the solution clean the whipper assembly base (Fig.6.18)
- the parts must soak in the solution for the time indicated on the solutions' instruction label.
- Recover all the parts, rinse them abundantly, dry them perfectly and proceed with the re-assembly in the distributor.

! After re-positioning the container undertake to raise the flap in order to reset the correct function (fig. 6.19).

! For further safety after the assembly of the parts, effect some automatic cleaning cycles so as to eliminate any eventual residues.





6.7 Product container loading (with machine off)

6.7.1 Loading containers

Filling is possible keeping the containers inserted, and by raising the upper flap of the distributor (Fig. 6.20) or by extracting each container.

For granulated coffee in particular it is necessary to close the closure plat before extracting the container.(Fig.6.21).

- remove the covers of each container and load the product according to the product indicated on the label (Fig.6.22-Fig.6.23).
- pay attention that there are no clots, avoid pressing the product and using an excessive quantity, so as to avoid its aging in relation to the consumption foreseen in the time period between two loadings.

Check the container product capacity in the section TECHNICAL CHARACTERISTICS.

6.7.2 Payment system installation

The distributor does not have a payment system; any possible damages to the distributor itself and/or objects and/or people deriving from its incorrect installation are responsibility of who installs the payment system.

In-series arrangement for connection of the validator unit, 12-24 V.
For Executive/MdB kit payment systems.

The switches are to be directly connected to the keyboard card, the executive serial systems require the payment system kit supplied separately.

Then go into programming for the correct settings.

Consult chapter " 7.0 SOFTWARE INSTRUCTIONS " so as to verify setting of the parameters, that must be coherent with the system used.

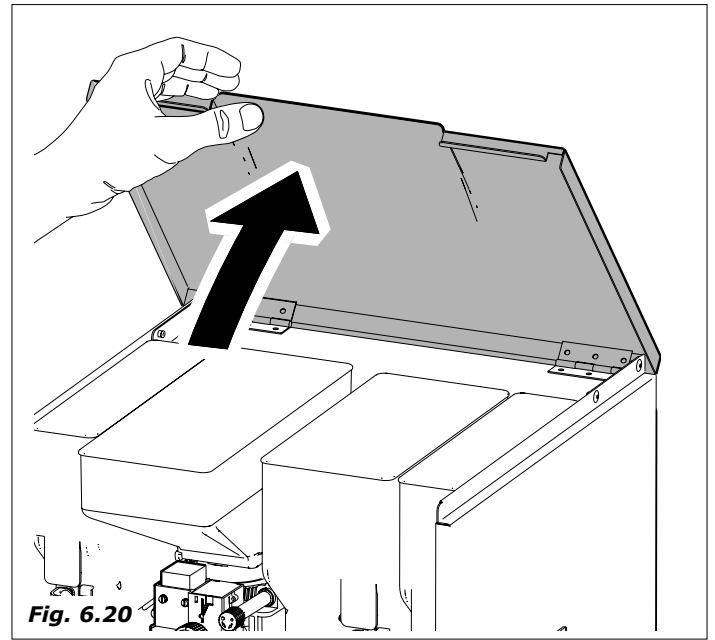


Fig. 6.20

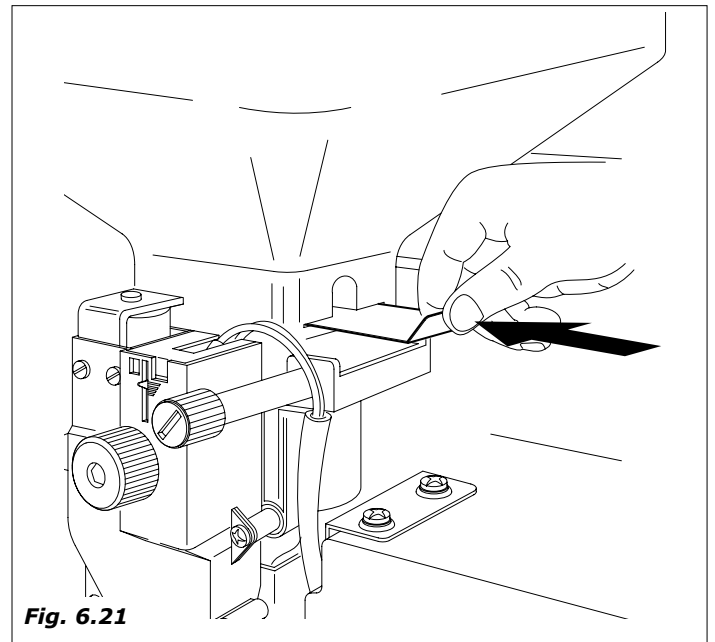


Fig. 6.21

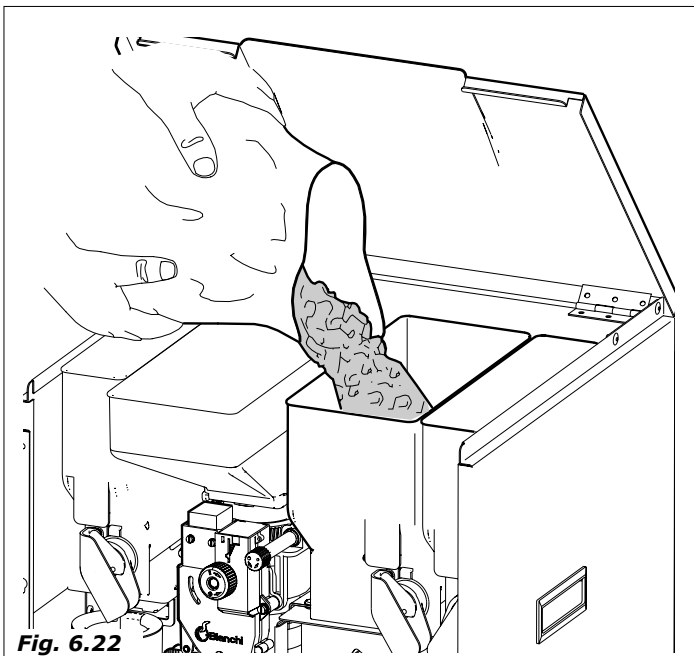


Fig. 6.22

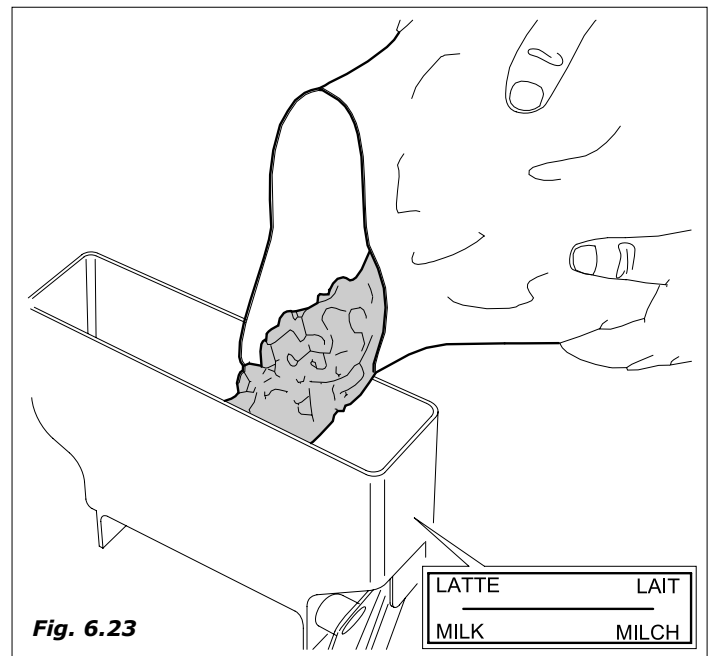


Fig. 6.23

7.0 SOFTWARE INSTRUCTIONS

STANDARD MODE

PUSHBUTTON PANEL

The pushbuttons provided are meant for:

- Key **1**: Selection 1
- Key **2**: Selection 2
- Key **3**: Selection 3
- Key **4**: Selection 4
- Key **5**: Selection 5
- Key **6**: Selection 6
- Key **7**: Selection 7
- Key **8**: Selection 8
- Key **9**: Selection 9
- Key **10**: Selection 10
- Key **11**: Selection 11
- Key **12**: Selection 12

All the keys can also be used for the pre-selection functions.

On the SF0519A circuit board:

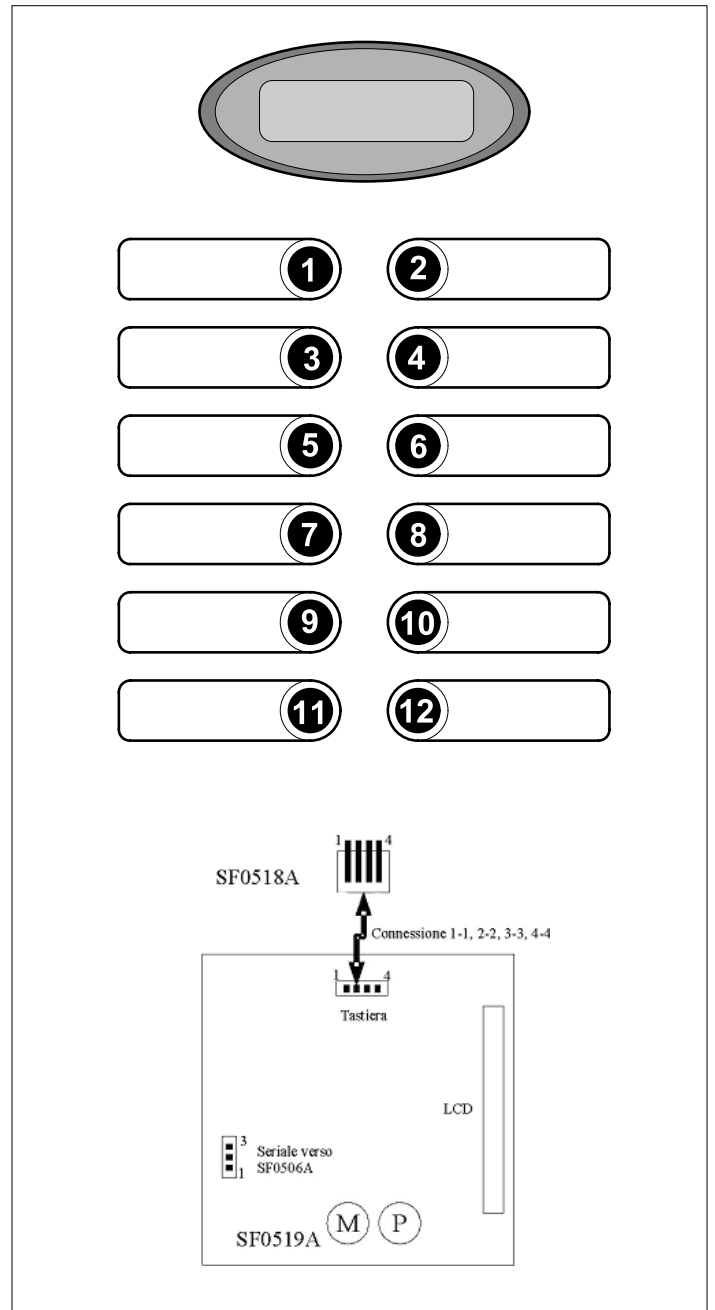
- Key **P**: Programming
- Key **M**: Maintenance

Please consult the description hereunder concerning the use of the DP1 and DP2 pre-selection functions.

By programming either the DP1 or DP2 pre-selection function on one of the P1 or P2 keys, then pressing on either the DP1 or DP2 pre-selection keys followed by a second key, will activate selection options numbered 13 to 24 according to the following table:

Key number	BVM901
DP1 + Key 1	
DP1 + Key 2	
DP1 + Key 3	Selection 13
DP1 + Key 4	Selection 14
DP1 + Key 5	Selection 15
DP1 + Key 6	Selection 16
DP1 + Key 7	Selection 17
DP1 + Key 8	Selection 18
DP1 + Key 9	
DP1 + Key 10	
DP1 + Key 11	
DP1 + Key 12	
DP2 + Key 1	
DP2 + Key 2	
DP2 + Key 3	Selection 19
DP2 + Key 4	Selection 20
DP2 + Key 5	Selection 21
DP2 + Key 6	Selection 22
DP2 + Key 7	Selection 23
DP2 + Key 8	Selection 24
DP2 + Key 9	
DP2 + Key 10	
DP2 + Key 11	
DP2 + Key 12	

Note: on the keys programmed for pre-selection, the relative selection options will obviously not be available.



1. BLOCKING ALARMS

Out of order Alarm In these circumstances, the machine is blocked. It will be possible to access the maintenance or the programming mode.

2. RESET

Diagnosis Reset Upon machine start-up a machine reset cycle is run and the reset message stays on display until cycle-end.

3. WARM-UP

Please wait for warm up This message is displayed at machine switch-on after the reset cycle if the boiler temperature has gone under the minimum temperature.

4. CLEANING

Cleaning The above message is displayed once the washing procedure is started up and stays on display until the end of the washing operations. For further details refer to the washing management paragraph under the operation section.

5. DISPENSING

Please wait machine dispensing This message is displayed during the drink dispensing cycle.

6. READY

Select product Ready Line 1: the four messages programmed under MS0014, MS0015, MS0016, MS0017 are displayed in sequence and alternated by a 2sec interval each. If the payment system that has been activated to give change is currently not capable of doing so, message MS0017 is replaced by message MS0018. Line 2: permanent message MS0030 is displayed.

7. STAND-BY

Off 15:38 Line 1: permanent message " Off " Line 2: the clock time is displayed, if present.

ITEMS THAT CAN BE ACCESSED FROM THE DISPENSER

The programming mode is accessed by keeping pushbutton P pressed in. The pushbuttons provided are meant for:

- Key 1: Increment
- Key 2: Esc
- Key 3: Decrement
- Key 4: -
- Key 5: Cursor
- Key 6: -
- Key 7: Enter
- Key 8: -
- Key 9: -
- Key 10: -
- Key 11: -
- Key 12: -

ACCESS MENU

Code 00000

A password entry code is requested to access the programming menu for the special functions management. The available passwords are as follows:

1. Complete menu programming password: this pw will access all the menu items that are worth programming and as actually needed. Programmable parameter.
2. Limited menu programming password: this pw will access only the items enabled via the reduced menu options present in the WinBianchi windows program, i.e. only the items that are worth programming and as actually needed. Programmable parameter.
3. Sales menu access password: this pw will access the relative sales menu. If this password is the same as that provided for complete menu programming or for the limited menu programming, the sales menu is displayed also via said menus. Programmable parameter.

Any possible equalities, sameness or correspondence that there may be will have priority according to the order specified above.

MENU (MENU SELECTION)

Menu Selection Configuration

The sub menus available for selection are as follows:

1. Configuration (" Configuration ")
2. Options (" Options ")
3. Temperature (" Temperature ")
4. Time and thresholds ("Time and thresholds ")
5. Preselections (" Preselections ")
6. Doses (" Doses ")
7. Extra motors (" Extra Motors ")
Visible only if the Vega slave is connected.
8. Spirals sequence ("Spirals Sequence")
Visible only if the Vega slave is connected.
9. Item number (" Item Number ")
10. Payment systems ("Payment sys. ")
11. Prices (" Prices ")
12. Price-Selections ("Price-Selections")
13. Discounts (" Discounts ")
14. Promotions (" Promotions ")
15. Sales (" Sales ")
16. Preventive action ("Prev. Action")
17. Instant powders decouplers (" Decouplers ")
18. Clock (" Clock ")
Visible if clock is present.
19. Remote connection (" Remote Connec. ")
Visible only if the modem is present.
20. Default data ("Default data")

MENU 1 (CONFIGURATION)

Self-feeding tank No Sets the water load management mode. The entry data allowed here is: No or Yes.

MENU 2 (OPTIONS)

Machine number 00000000 Sets the V.M. lease number Is memorised on the master board's and the main slave's memory boards. The entry data allowed here is: 0 to 99999999.

Lease number 00000 Sets the V.M. lease number The entry data allowed here is: 0 to 65535.



Customer number 00000	Sets the V.M. customer number The entry data allowed here is: 0 to 65535.
Language Italian	Sets the V.M. language. 9 languages are available. The message displayed in line 2 is no. 169 in the message file.
Currency code 000	Sets the currency code. The entry data allowed here is: 0 to 999.
Code 1 00000	Sets password for accessing the complete menu. The entry data allowed here is: 0 to 99999.
Code 2 00001	Sets password for accessing the reduced menu. The entry data allowed here is: 0 to 99999.
Code 3 00002	Sets password for accessing the sales menu. The entry data allowed here is: 0 to 99999.
EVA-DTS level 3	Sets the EVA-DTS data level for download via handheld, via Modules and via PC. The entry data allowed here is: 1 to 3
Instant grind No	Enables the instant grind function. The entry data allowed here is: No or Yes.
Cleaning No	Enables wash cycle. The entry data allowed here is: No or Yes.
Wash cycle No	Enables periodical wash cycle. The entry data allowed here is: No or Yes.

MENU 3 (TEMPERATURE)

Boiler temp. 90 °C	Sets the temperature for the cartridge boiler. The first number in line 1 is permanent. The entry data allowed here is: .70 to 110 °C
-----------------------	--

MENU 4 (TIMING AND THRESHOLDS)

Grinder timeout 13.0 s	Sets grinder timeout. The entry data allowed here is: 0.0 to 25.5 s.
Grinder threshold 11.0 A	Sets maximum current value absorbed by the grinder. The entry data allowed here is: 0.0 to 25.5A.
Group timeout 10.0 s	Sets group timeout. The entry data allowed here is: 0.0 to 25.5s.
Pump timeout 60 s	Sets the maximum activation time timeout by the pump. The entry data allowed here is: 0 to 90 s.
Load timeout 90 s	Sets the maximum water load time timeout The entry data allowed here is: 5 to 240 s.
Cleaning cycle time 10.0 s	Sets cleaning cycle time/cc, based on flow meter presence. The entry data allowed here is: 0.0 to 25.5s. or 0 to 255 cc.
Fan 60	Sets fan speed for when drink is not being dispensed. The entry data allowed here is: 60-100%

MENU 5 (PRE-SELECTIONS)

Txx pre-selec tions key	Select the Txx key for which the pre-selection programming is required. The entry data allowed here is: 1 to12.
----------------------------	--

MENU 5.1 (TXX PRE-SELECTIONS)

Txx pre-sel. option No pre-selection	Entry of the pre-selection option associated with the Txx key. The entry data allowed here is: 1. No pre-selection :No pre-selection 2. Product absent :Product absent 3. Double product 1:Double product 1 4. Double product 2:Double product 2 5. INC product :product increase 6. DEC product :product decrease 7. Ge. pre-selection :General pre-selection 8. User jug :General user jug 9. Cup :Cup 10. No cup :No cup
---	---

Txx pre-sel. product Instant powder 1	Selects the product associated with the pre-selection. Will only be displayed for pre-selections 2,5,7. The entry data allowed here is: Instant powders 1 to 6.
--	---

Txx INC Key 01	Selects the Txx key associated with the product decrease pre-selection function being programmed. Will only be displayed for pre-selection 6. The entry data allowed here is: 1 to 12.
-------------------	--

Txx prod. timing 00.0 s	This is for programming the extra product time associated with pre-selection. Will only be displayed for pre-selections 5,7. The entry data allowed here is: 00.0 to 25.5 s
----------------------------	---

Txx prod. + timing 00.0 s	This is for programming the extra product time associated with pre-selection. Will only be displayed for pre-selection 7. The entry data allowed here is: 00.0 to 25.5 s
------------------------------	--

Enable extra Txx No	Activates --o ++ product associated with the pre-selection. Will only be displayed for pre-selection 7. The entry data allowed here is: No-Yes. (Yes==++)
------------------------	---

Note: it is possible to program only one pair of product INC/DEC pre-selections. Following are a few examples of dose calculations using the INC/DEC pre-selection function:

1. Instant powder dose=4s, extra instant powder dose=2s, the instant powder bar is set on 5 of 8 grids: the new instant powder dose will be equal to the whole instant powder dose of 4s plus ¼ extra instant powder dose, thus making a total of 4.5s.
2. Instant powder dose=4s, extra instant powder dose=2s, the instant powder bar is set on 3 of 8 grids: the new instant powder dose will be equal to only ¾ of the instant powder dose, for a total of 3s.
3. Generally speaking, the first 4 bar grids each correspond to ¼ of the instant powder dose, whilst the second 4 bar grids each correspond to ¼ of the extra instant powder dose.

No. of bar grids	Instant powder dose	Extra instant powder dose	Dose dispensed
0	4	2	0
1	4	2	1
2	4	2	2
3	4	2	3
4	4	2	4
5	4	2	4,5
6	4	2	5
7	4	2	5,5
8	4	2	6

MENU 6 (DOSES)

Doses
 Drink P××
 Selects the drink to be programmed.
 With P×× going from P1 to P24.

MENU 6.1 (DRINK PROGRAMMING)

Drink? P××
 No
 Enables drink dispensing cycle.
 With P×× going from P1 to P24.
 The entry data allowed here is: NO or YES.

Jug P××
 00
 Sets the number of jugs associated with the drink. With P×× going from P1 to P24.
 The entry data allowed here is: 0 to 99.
 With zero standing for the jug management function being deactivated.

Cup? P××
 No
 Enables cup dispensing cycle.
 With P×× going from P1 to P24.
 The entry data allowed here is: NO or YES.

Stirrer? P××
 No
 Enables stirrer dispensing cycle.
 With P×× going from P1 to P24.
 The entry data allowed here is: NO or YES.

Free P××
 No
 Enables dispensing free of charge.
 With P×× going from P1 to P24.
 The entry data allowed here is: NO or YES.

Sugar timing P××
 00.0 s
 Sets the timing allowed for the espresso sugar function. With P×× going from P1 to P24.
 The entry data allowed here is: 0.0 to 25.5 s.

Ev. Nr. # P××
 0
 Sets the electro valve number.
 With P×× going from P1 to P24.
 # stands for the order of the electro valve number, i.e.: 1, 2. The entry data allowed here is: 0 to the max number of electro valves.

Ev. # P××
 000 cc dose
 Stands for the electro valve dose setting
 With P×× going from P1 to P24.
 # stands for the order of the electro valve number, i.e.: 1, 2.
 The entry data allowed here is:
 0 to 999 cc for espresso machines.
 0 to 99.9 s for soluble powder machines.

Ev. # P××
 00.0 s delay
 Sets the electro valve delay time.
 With P×× going from P1 to P24. (*)
 # stands for the order of the electro valve number, i.e.: 1, 2.
 The entry data allowed here is: 0.0 to 25.5 s.

Ev. # Mixer P××
 00.0 s time
 Sets the time of the associated mixer with the electro valve With P×× going from P1 to P24. # stands for the order of the electro valve number, i.e.: 1, 2. (*)
 The entry data allowed here is: 0.0 to 25.5 s.

Ev. # Mixer P××
 00.0 s delay
 Sets the delay time of the mixer associated with the electro valve With P×× going from P1 to P24. # stands for the order of the electro valve number, i.e.: 1, 2. (*)
 The entry data allowed here is: 0.0 to 25.5 s.

Ev.sol. × P××
 00.0 s time
 Sets the time of the soluble powders × (1 to 3) associated with the electro valve With P×× going from P1 to P24. # stands for the order of the electro valve number, i.e.: 1, 2. (*)
 The entry data allowed here is: 0.0 to 25.5 s.

Ev.sol. × P××
 00.0 s delay
 Sets the time of the soluble powders × (1 to 3) associated with the electro valve With P×× going from P1 to P24. # stands for the order of the electro valve number, i.e.: 1, 2. (*)
 The entry data allowed here is: 0.0 to 25.5 s.

Ev.sol. × P××
 00.0 s onT
 Sets the soluble powders on time × (1 to 3) associated with the electro valve. With P×× going from P1 to P24. # stands for the order of the electro valve number, i.e.: 1, 2. (*)
 The entry data allowed here is: 0.0 to 25.5 s.

Ev.sol. × P××
 00.0 s offT
 Sets the soluble powders off time × (1 to 3) associated with the electro valve. With P×× going from P1 to P24. # stands for the order of the electro valve number, i.e.: 1, 2. (*)
 The entry data allowed here is: 0.0 to 25.5 s.

(*)Note: these fields will be displayed provided the programmed electro valve number is not equal to null and provided that it is not the coffee electro valve.

MENU 9 (ITEM NUMBER)

Item Number ×## sets the Item Number relative to the selection or the sector.
 Meaning of the fields:
 × stands for the slave
 Letter P (P) hot selections SF0506A
 Letter A (A) slave SF0493A
 ## stands for parameter selection or sector to be set. Values allowed (0 to 254)

MENU 10 (PAYMENT SYSTEMS)

Payment sys. The sub menus available for selection are as follows:

General param. 1. Generated param. ("Gener. Parameters")
 2. Coins/Line ("Coins/Line")
 3. Banknotes/Line ("Banknotes/Line")
 4. Enable coins ("Enable coins")
 5. Enable banknotes ("Enable banknotes")

MENU 10.1 (GENERATED PARAMETERS)

Parallel protocol Sets the type of payment system.
 Available options are:
 Parallel :coin selector
 Executive :Executive system
 Diff. ECS :Executive system with differentiated ECS
 Price Holding :Executive system with Price Holding
 MDB coin/token box: MDB system

Decimal point 000.00 Sets the decimal point as per the Parallel protocol.
 The entry data allowed here is: 00000, 0000.0, 000.00, 00.000. Visible only if the Parallel protocol has been set.

Credit timeout 000 s Sets credit timeout.
 The entry data allowed here is: 0 to 180 s.
 Visible only if the Parallel or the MDB protocol have been set.

Multivend No Sets multivending management.
 The entry data allowed here is: NO or YES.
 Visible only if the Parallel or the MDB protocol have been set.

Price timeout 10.0 s Sets price timeout.
 The entry data allowed here is: 02.0 to 25.0 s.
 Visible only if the Executive ECS or PH protocol has been set.

Immediate change No Enables the immediate change function.
 The entry data allowed here is: NO or YES.
 Not visible if the Parallel protocol has been set.

Maximum change 00.00 Sets maximum change amount.
 The entry data allowed here is: 0 to 9999 and display depends on the decimal point.
 Visible only if the MDB protocol has been set.



Max. coin credit 000.00	Sets the maximum coin credit enabled. The entry data allowed here is: 0 to 65535 and display depends on the decimal point. Visible only if the MDB protocol has been set.
Max. key credit 000.00	Sets the maximum key credit enabled. The entry data allowed here is: 0 to 65535 and display depends on the decimal point. Visible only if the MDB protocol has been set.
Coin changer No	Enables the coin changing function. The entry data allowed here is: NO or YES. Visible only if the MDB protocol has been set.
Ignore ExChg No	Enables the ignore exact change function. The entry data allowed here is: NO or YES. Visible only if the MDB protocol has been set.
Enab. Token No	Enables token management. The entry data allowed here is: NO or YES. Visible only if the MDB protocol has been set.
Change for Token No	Enables the possibility of giving change for tokens. The entry data allowed here is: NO or YES.
Recharge Token No	Enables the possibility of recharging key systems with credit from tokens. The entry data allowed here is: NO or YES. Visible only if the MDB protocol has been set.
ExChg & Token No	Enables the exact change plus token function. The entry data allowed here is: NO or YES. Visible only if the MDB protocol has been set.
Key recharging No	Enables the possibility of recharging key systems. The entry data allowed here is: NO or YES. Visible only if the MDB protocol has been set.
Recharge with bankn. No	Enables the possibility of recharging key systems with banknotes. The entry data al- lowed here is: NO or YES. Visible only if the MDB protocol has been set.
Min tube x level 10	Sets the minimum coin level for tube x. Where "x" = 1 to 5 The entry data allowed here is: 1 to 20. Vi- sible only if the MDB protocol has been set.
Token x 000.00	Sets the value to be associated with token x. Where x = 1 to 3. The entry data allowed here is: 0 to 65535 and display depends on the decimal point. Visible only if the MDB protocol has been set.

MENU 10.2 (COINS/LINE)

Coin xx 000.00	Sets the value to be associated with coin xx. Where xx = 1 to 16 The entry data allowed here is: 0 to 65535 and display depends on the decimal point.
-------------------	--

MENU 10.3 (BANKNOTES/LINE)

Banknote xx 000.00	Sets the value to be associated with banknote xx. Where xx = 1 to 16 The entry data allowed here is: 0 to 65535 and display depends on the decimal point.
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MENU 10.4 (ENABLE COIN)

Enab. coin xx Yes	Enables the banknote specified with xx. Where xx = 1 to 16 The entry data allowed here is: NO or YES.
----------------------	---

MENU 10.5 (ENABLE BANKNOTE)

Enab. Bankn. xx Yes	Enables the banknote specified with xx. Where xx = 1 to 16 The entry data allowed here is: NO or YES.
------------------------	---

MENU 11 (PRICES)

Price xx 001.00	For price setting. Characters xx x specify the number of the price amount being programmed, that can go from price 1 to 50. The entry data allowed here is: 0 to 65535 and display depends on the decimal point.
--------------------	--

MENU 12 (PRICE-SELECTIONS)

All at price 1 No	Sets that all selections are to be associated with price 1. The entry data allowed here is: NO or YES.
Pre-sel. price xx x nn -vvvvv	Setting of the price associated to the pre-selection xxx. Meaning of the fields: xxx stands for the pre-selection function number Vvvvv stands for the price associated with parameter nn nn is the parameter to be set. Values allowed (1 to 50)
Price P## nn -vvvvv	Associates price to relative selection. Meaning of the fields: ## stands for the selection Vvvvv stands for the price associated with parameter nn nn is the parameter to be set. Values allowed (1 to 50)
JugP## price nn -vvvvv	Associates price to relative jug. Meaning of the fields: ## stands for the selection Vvvvv stands for the price associated with parameter nn nn is the parameter to be set. Values allowed (1 to 50)
Sect. A## price nn -vvvvv	Associates price to the relative Vega sector. Meaning of the fields: ## stands for the sector Vvvvv stands for the price associated with parameter nn nn is the parameter to be set. Values allowed (1 to 50)

MENU 15 (SALES)

Sales Inc.Tot.Coll., n.r.	The sub menus available for selection are as follows: 1. Total cash collected for hot drinks ("Tot. Coll. Hot") 2. Total collect. snack ("Tot. Coll. Snack ") 3. Total collected ("Total collected") 4. Discount (" Discount ") 5. Overpay (" Overpay ") 6. Total selections (" Total selections ") 7. Paid selections (" Paid selections ") 8. Free (" Free ") 9. Jug (" Jug ") 10. Test (" Test ") 11. Preselections (" Pre-selections ") 12. Coins (" Coins ") 13. Banknotes (" Banknotes") 14. Sales code (" Sales code ") 15. Coin/token box audit ("Coin/token box audit")
------------------------------	--

MENU 16 (PREVENTIVE ACTION)

Water treatment unit 00000	Water treatment unit decouner Decrementated at every dispensing cycle requiring the supply of water. Entry data allowed: 0-65535
Boiler 00000	Boiler decouner. Decrementated at every dispensing cycle requiring the supply of water. Entry data allowed: 0-65535
HACCP Sanitization 00000	HACCP sanitization de-counter Decrementated at every dispensing cycle requiring the supply of water. Entry data allowed: 0-65535
Electro valves 00000	Electro valves decouner Decrementated at every dispensing cycle requiring the supply of water. Entry data allowed: 0-65535
Seals 00000	Seals decouner Decrementated every time the group is closed. Entry data allowed: 0-65535
Coffee grinders 00000	Coffee grinders decouner. Decrementated every time the grinder is activated. Entry data allowed: 0-65535
Coffee filters 00000	Coffee filters decouner. Decrementated at every coffee dispensing cycle. Entry data allowed: 0-65535
Coffee grounds reload 050	Coffee grounds reload value. Entry data allowed: 0-255
Coffee grounds 000	Coffee grounds decouner. Decrementated at every coffee dispensing cycle. Entry data allowed: 0-255

MENU 17 (DECOUNTERS)

Decounters General param.	The sub menus available for selection are as follows: 1. General parameters ("General param. ") 2. Decouner value (" Decount. Val. ") 3. Reserve (" Reserve ") 4. Reload (" Reload ")
------------------------------	--

MENU 17.1 (GENERAL PARAMETERS)

Enab. Decounters No	Enables decouner management. Entry data allowed: No or Yes.
Enable reset No	Enables reset. Entry data allowed: No or Yes.
Enable chip card No	Enables chip card Entry data allowed: No or Yes.

MENU 17.2 (DECOUNTER VALUES)

Powder x decnt. 00000	Instant powder x decouner value, where x=1 - max. number of instant powders. Entry data allowed: 0-65535
Decount. Beans 00000	Beans decouner value. Entry data allowed: 0-65535
Decount. Cups 00000	Cups decouner value. Entry data allowed: 0-65535
Sect. Axx decount. 00000	Vega sector xx decouner value with xx=1-max. number of sectors. Entry data allowed: 0-65535

MENU 17.3 (RESERVE)

Enab.Powd.Res. No	Enables instant powder decouner reserve management. Entry data allowed: No or Yes.
Enab.BeansRes. No	Enables beans decouner reserve management. Entry data allowed: No or Yes.
Enab.CupRes. No	Enables cup decouner reserve management. Entry data allowed: No or Yes.
Enab.Sect.Res. No	Enables sectors decouner reserve management. for Vega. Entry data allowed: No or Yes.
Powders Reserv. x 00000	Instant powders x decouner reserve value with x=1-max. number of instant powders. Entry data allowed: 0-65535
Beans reserve 00000	Beans decouner reserve value. Entry data allowed: 0-65535
CupsReserve 00000	Cups decouner reserve value. Entry data allowed: 0-65535
Sect. Axx reserve 00000	Vega sector xx decouner reserve value with xx=1-max. number of sectors. Entry data allowed: 0-65535

MENU 17.4 (RECHARGE)

Enab.Powd.Rech. No	Enables instant powder decouner recharge management. Entry data allowed: No or Yes.
Enab.BeansRech. No	Enables beans decouner recharge management. Entry data allowed: No or Yes.
Enab.CupsRech. No	Enables cups decouner recharge management. Entry data allowed: No or Yes.
Enab.Sect.Rech. No	Enables sectors decouner recharge management for Vega. Entry data allowed: No or Yes.
Powd. Recharge x 00000	Instant powders x decouner recharge value with x=1-max. number of instant powders. Entry data allowed: 0-65535
Beans recharge 00000	Beans decouner recharge value. Entry data allowed: 0-65535
Cup Recharge 00000	Cups decouner recharge value. Entry data allowed: 0-65535
Sect.AxxRecharge 00000	Vega sector xx decouner recharge value with xx=1-max. number of sectors. Entry data allowed: 0-65535

MENU 18 (CLOCK)

Clock Set hours/minutes	The sub menus available for selection are as follows: 1. Sets hours and minutes ("Set hour/minutes") Visible only if the clock chip is provided. 2. Date (" Date ") Visible only if the clock chip is provided. 3. Switch ON-switch OFF ("Switch on") 4. Wash cycles (" Wash cycles ")
----------------------------	--



MENU 18.1 (SET HOURS AND MINUTES)

Sets hours/minutes 1:40 Changes the clock chip time.
The format provided is: hours:minutes.
The hours go from 0 to 23 and the minutes go from 0 to 59.

MENU 18.2 (DATE)

Date We 23/11/05 Changes the clock chip date.
The format provided is: weekday dd/mm/yy.
Where: weekday is Su, Mo, Tu, We, Th, Fr, Sa
dd is 0 to 31
mm is 0 to 12
yy is 0 to 99

MENU 18.3 (SWITCH ON-SWITCH OFF)

V.M. Off No Enables machine boiler switch-off to machine off
Entry data allowed: No or Yes.

Start x 00:00 Sets the start time for time slot x.
Where x = 1 or 2
The format provided is: hours:minutes.
The hours go from 0 to 23 and the minutes go from 0 to 59.

End x 00:00 Sets the ending time for time slot x.
Where x = 1 or 2
The format provided is: hours:minutes.
The hours go from 0 to 23 and the minutes go from 0 to 59.

The programmed time slot relates to the switch-on time slot and switch-off time slot functions based on activation of the machine's "switch-off" parameter that can be set via the windows program.

If the start value is bigger or equal to the end value, the time-slot is not activated.

MENU 18.4 (CLEANING CYCLES)

Cleaning cycle x 00:00 Sets the " x " cleaning cycle time.
Where x = 1 to 4
The format provided is: hours:minutes.
The hours go from 0 to 23 and the minutes go from 0 to 59.

MENU 19 (REMOTE CONNECTION)

SIGNAL INTENS.
nn x G Displays data related to the GSM signal and the GPRS service.
Meaning of the fields:
nn GSM signal intensity
x connection mode
G whether the GPRS service is present or not

Telemetry NONE Sets the type of telemetry to be implemented.
Available options are:
NONE : no telemetry
Bianchi : Bianchi telemetry
The message are permanent messages.

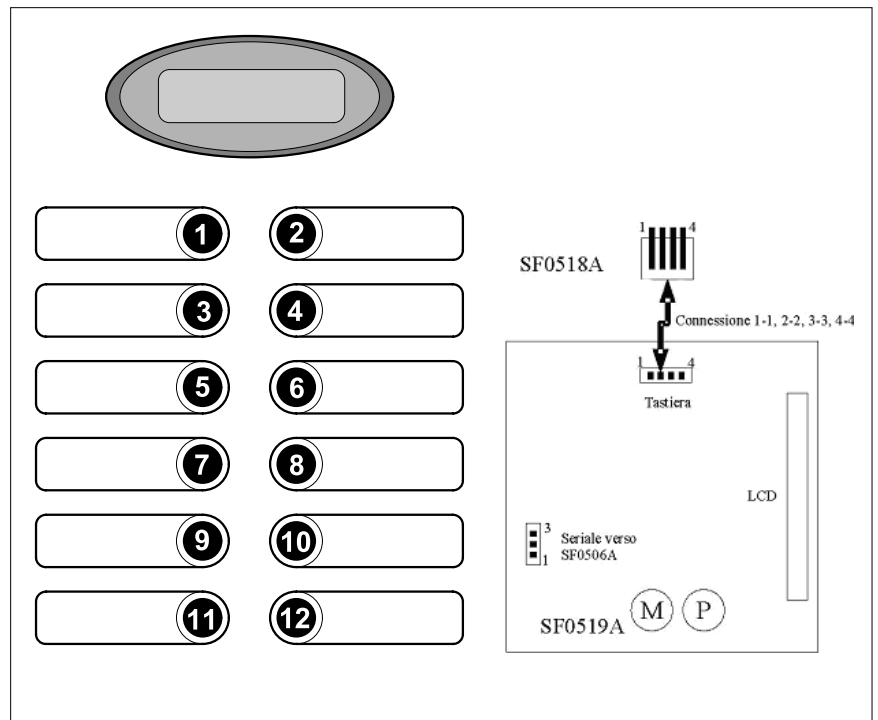
MENU 20 (DEFAULT DATA)

Code 0000 Password entry is requested for access to the menu for re-entry of the default data.
The password is constant, whereby 6666 is valid.

Reset? No Confirm only if the data must be reactivated with the default data.
The entry data allowed here is: NO or YES.

8.0 MAINTENANCE

Key 1:	Alarms scroll-down 2nd level function
Key 2:	Alarm reset Alarm reset
Key 3:	Test run complete -
Key 4:	Only water test -
Key 5:	Mixer test -
Key 6:	Group movements -
Key 7:	View total selections MDB tube filling
Key 8:	Cleaning MDB tube emptying
Key 9:	Translator motion
Key 10:	Cup release
Key 11:	Stirrer release
Key 12:	-



When in the maintenance mode, the following messages come up on display:

1Maintenance 90

In the event that any alarms have tripped off or there are any warnings, the relative alarm message or signal is displayed in line two. The last three character of the line are reserved to viewing the boiler temperature. If no alarms are present, key 1 activates the second level key functions and the following is displayed:

2Maintenance 90

To exit the second level functions it will be sufficient to press on key 1 again.

To exit the maintenance mode it will be sufficient to press on the maintenance key.

ALARM RESET

Upon pressing the key all alarms and warnings are reset, then the reset procedure is activated. If the instant grinder function is not enabled (menu 4) the micro doser is verified for possible activation of the grinder for filling of the doser unit. The factory data are restored only if the Eeprom alarm is triggered off as well. During reset, the following message comes up on display:

Maintenance

Reset

ALARMS AND WARNINGS SCROLL-DOWN

This function can be implemented if there are alarm or signal messages present. If there are, pressing the relative scroll-down key it is possible to scroll through the list of alarms and warnings present and displayed in line 2.

COMPLETE TEST RUN

This function allows the operator to run test selections of the possible drinks available. Once the function is activated it will be necessary to press the key relative to the selection to be tested. During the test run servings, the preventive action menu de-counters are managed whilst the sales menu counters will not be increased. If the complete test run mode is accessed and you wish to exit without entering any test selections, simply press the Maintenance pushbutton. The following message comes up on display in line 1:

Test run complete

ONLY WATER TEST

This function allows the operator to run test selections of the possible drinks available without the powders being dispensed.

Once the function is activated it will be necessary to press the key relative to the selection to be tested. During the test run servings, the preventive action menu de-counters are managed whilst the sales menu counters will not be increased. If the only water test run mode is accessed and you wish to exit without entering any test selections, simply press the Maintenance pushbutton. The following message comes up on display in line 1:

Only water test

MIXER TEST

This function enables in-sequence activation of the mixers for a time interval of 4 seconds each. The following message will come up on display:

Mixer test

Dispensing

GROUP ROTATION

The coffee group reset procedure consisting in activating the group exit function for a complete rotation run, is activated. During group rotation, the following message comes up on display in line 2:

Reset

CLEANING

The wash procedure is activated (please consult the washing/cleaning management paragraph under the operation section). During the wash cycle, the following message comes up on display in line 2:

Cleaning

SELECTION DISPLAY

The selection counter display procedure is activated. Below is a list of the selection counters that are displayed. The two line description on the display will have the following meanings:

Total selections 0	Displays the total selections counter. Resettable.
Total hot drinks 0	Displays the hot drinks selection counter. Resettable.
Total snacks 0	Displays the total snacks selections counter. Resettable.

For the alarms and signals present, please consult chapter 11.0.

9.0 MAINTENANCE AND INACTIVITY



9.1 Cleaning and Loading



So as to guarantee the correct functioning of the distributor during time it is necessary to effect some operations periodically, some of which are indispensable for the observance of the health standard norms. These operations must be done with the distributor open and switched off.

The cleaning operations must be effected before the loading of the products. In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of -1°C and a maximum of $+32^{\circ}\text{C}$ and humidity of not over 70%. Must not be installed in places where cleaning is done with water hoses (ex. big kitchens.). Do not use water jets to clean the machine.

9.1.1 Procedure for distributor cleaning

Recommended equipment:

For those responsible for filling up and maintenance of the machine the recommended equipment is as follows:

- Tool carrier case
- Clean uniform
- Disposable gloves
- Clamp for closing the
- Roll of kitchen paper
- Wood or plastic stick
- Bottle of detergent
- Bottle of disinfectant
- "Distributor out of action" sign
- Small table for resting items (optional)

Never use:

- Sponges, scourers, cloths
- Brushes
- Screwdrivers or metallic objects.

To ensure hygiene:

- Use disinfectants

For cleaning:

- Use detergents and/or deterative products

The purpose of the disinfectants is to destroy any surface bacteria which may be present. The detergents act to eliminate the dirt. Products exist on the market which are both detergents/disinfectants and are usually sold at the chemist's.

On application of the HACCP certain hygienic regulations are laid down for company self-checking procedures concerning :

- Cleaning of the premises
- Product transportation
- Machinery maintenance
- Waste disposal
- Drinking water procurement
- Personnel hygiene
- Food product characteristics
- Personnel training
- (Directive 93/43 CEE)

The cleaning operations may be undertaken:

- 1 at the site of installation of the automatic distributor
- 2 at the premises of the company that provides the service

Example of a recommended cleaning procedure of a hot drink automatic distributor:

The person responsible for machine hygiene, before opening the distributor must check the cleanliness of the surrounding environment and put up a sign to tell any potential consumers that:

- the machine is "out of use as maintenance is in progress"
- it is important that the person responsible for cleaning never has to interrupt his work in order to operate the machine.

9.1.2 Periodic cleaning by the maintenance technician

First step: disposal of the waste inside the waste bins (used cups, stirrers, paper, tissues etc). Once the waste has been disposed of it is possible to clean the surrounding area.

- elimination of the coarse dirt
- disinfecting of the flooring and walls of the area surrounding the machine up to a radius of 1 metre around the distributor
- once this is complete proceed with opening the distributor.

9.1.3 Daily cleaning recommended

The objective is that to avoid the creation of bacteria in the food zone areas.



For all cleaning operations follow the instructions indicated in paragraph 9.1.1.

Operate as follows:

- clean all the visible parts in the dispensing area. (Fig. 9.1 e Fig. 9.2)

remove and clean carefully:

- funnels and powder chutes (Fig. 9.3-pos.1)
- water funnel (2), mixing bowls (3) whipper assembly (4)

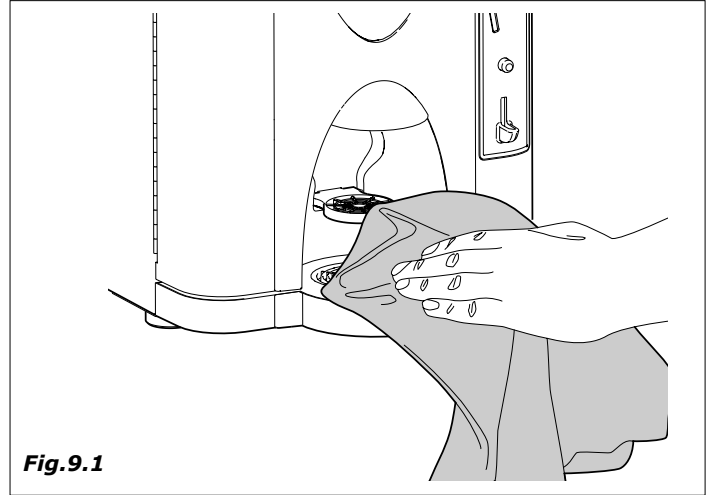


Fig.9.1

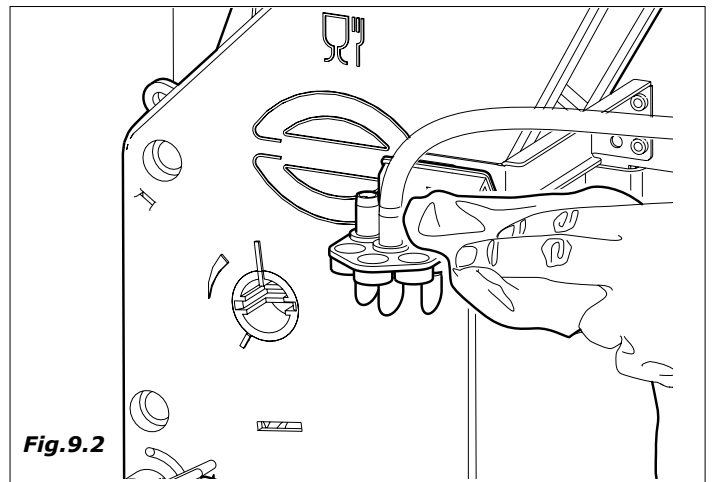


Fig.9.2

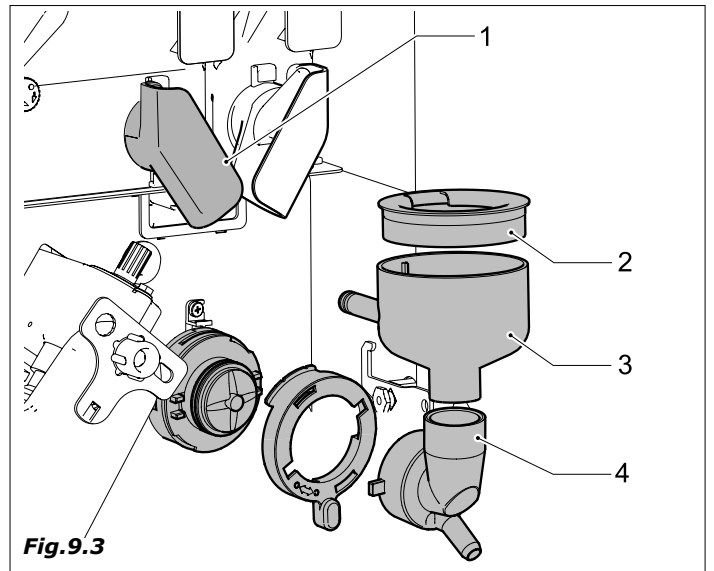


Fig.9.3

- silicone water dispensing tubes.
- dispensing chamber (Fig. 9.4)
- coffee funnel and chute (Fig. 9.5)

Before effecting the re-assembly operations clean all the elements carefully.

- remove all coffee powder residue; the unit can be removed from its housing to make the task easier (Fig. 9.6)

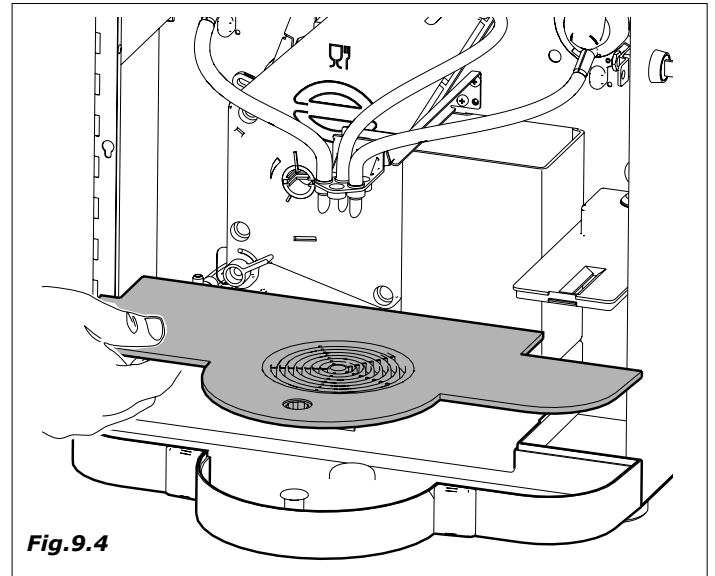


Fig.9.4

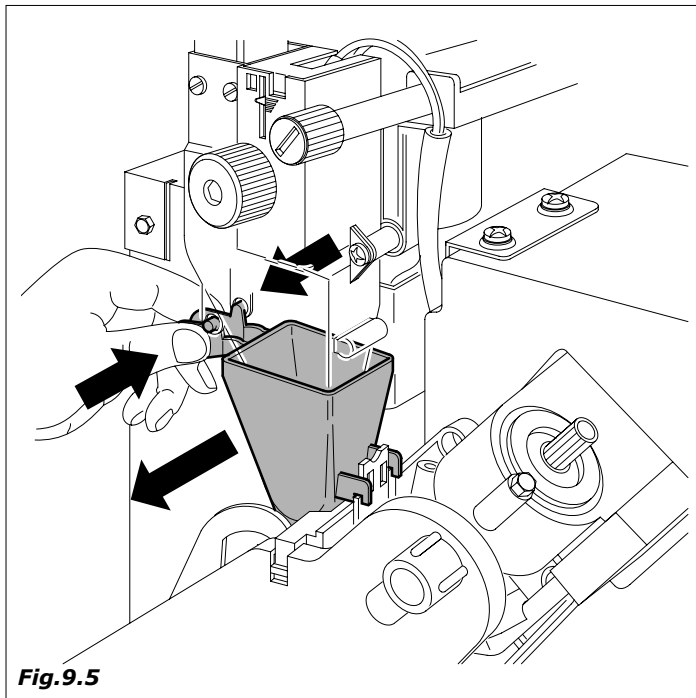


Fig.9.5

- empty the waste liquids bin clean it and/or substitute it (Fig. 9.7).
- substitute the coffee spent grounds container (coffee in beans versions) (Fig. 9.8).

Last step: coin collection.

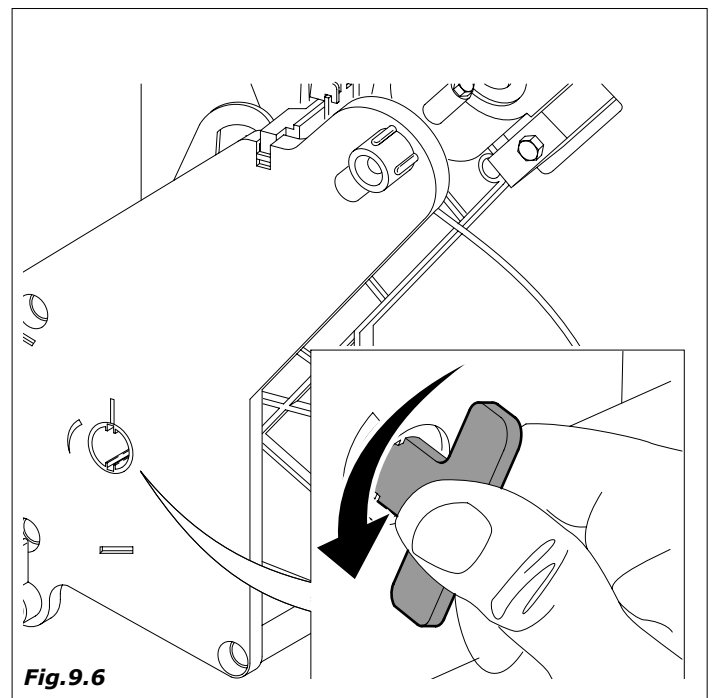


Fig.9.6

9.1.4 Weekly cleaning

Remove all the containers and clean with a wet cloth all the container support parts, as well as the bottom of the distributor and the outside of the distributor, in particular the dispensing area. (Fig. 9.9).

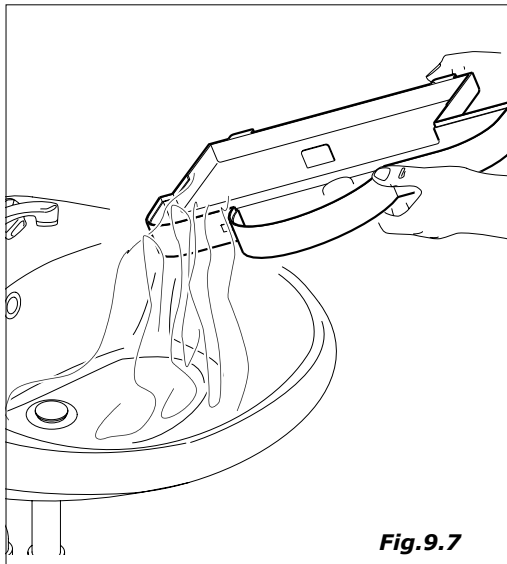


Fig.9.7

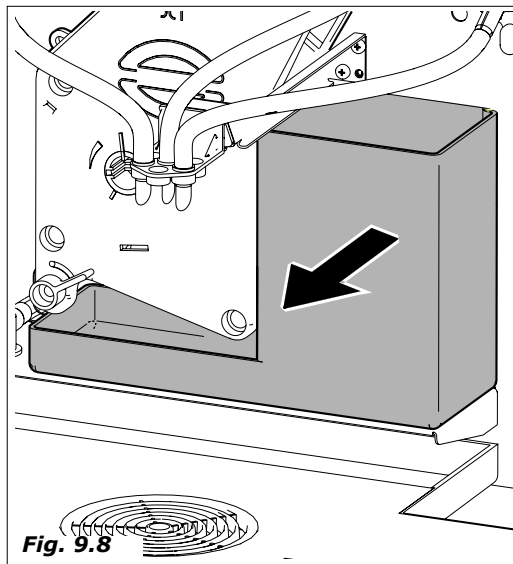


Fig. 9.8



Fig. 9.9

9.1.5 Product loading

When necessary provide for the loading of the products and/or consumption materials of the automatic vending machine. For these operations please refer to the operations described under chapter 6.0 (first installation).



9.2 Recommended maintenance

TYPE OF INTERVENTION	TIME / No. of COUN		
	EVERY DAY	EVERY WEEK	20000 COUN OR MAX EVERY MONTH
Remove and wash all visible parts in the delivery area with sanitizing liquid.	•		
Empty the liquid ground collecting buckets and clean them with sanitizing liquid.	•		
Empty the coffee ground collecting tank and wash it with sanitizing liquid	•		
Remove all containers and clean with a wet cloth all container supporting parts, as well as the bottom and the outside of the distributor, in particular the delivery area; then proceed to sanitization.		•	
* Sanitization kits including plastic parts for the passage of pulverized or liquid product (cups, pipes, delivery flange, nozzles,...). For any further information, please contact directly our offices.			•
* Bianchi Vending Group has prepared specific kits expressly designed for every distributor mode			

9.2.1 Ordinary and Extraordinary Maintenance

The operations described in this section are purely indicative as they are tied to variable factors such as the water hardness, humidity, products used and workload, etc.



For all operations that require the disassembly of the distributors' components, make sure that the latter is switched off.

Entrust the operations mentioned here below to qualified personnel.

If the operations require that the distributor be switched on, entrust them to specially trained personnel.

For more complicated interventions, such as removing the lime build-up in the boilers a good knowledge of the equipment is necessary.

Monthly effect the debacterisation of all the parts in contact with food substances using chlorine based solutions following the operations already described under *chapter 6.5*.

9.2.3 Coffee group maintenance

Monthly extraction of the unit and thorough rinsing in hot water is recommended.

The necessary requirement for this operation is that the coffee unit is in idle position.

Then detach the pipe indicated in Fig. 9.10, unscrew knob **A**, rotate lever **B** (Fig. 9.11) and then remove the entire coffee unit.

Every 5000 vends and anyhow monthly, it is advisable to lubricate all the mobile parts of the group, using silicone grease for alimentary use (Fig. 9.12):

- lower filter piston (1)
- connecting bar (2)
- piston guide (3)

Every 10000 vends we advise to substitute the gaskets and the filters.

- gaskets
- Loosen the screw (Fig. 9.13), wash the filter and replace if necessary.
- re-assemble everything in the inverse order.

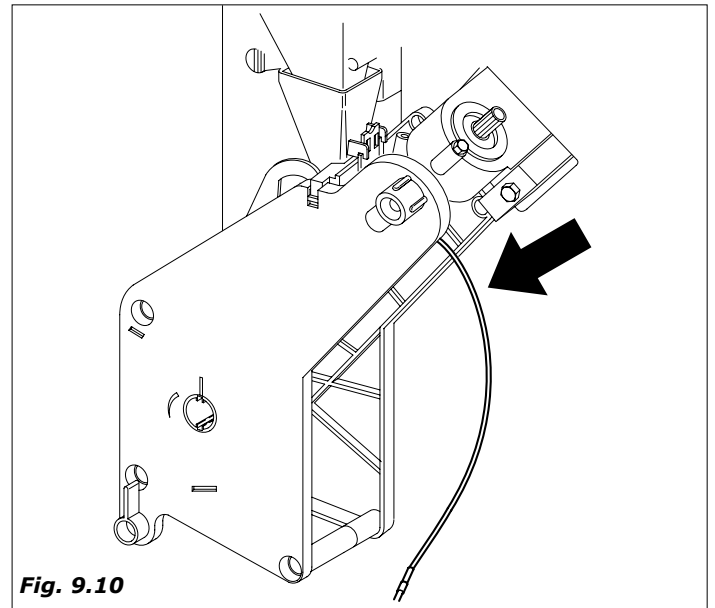


Fig. 9.10

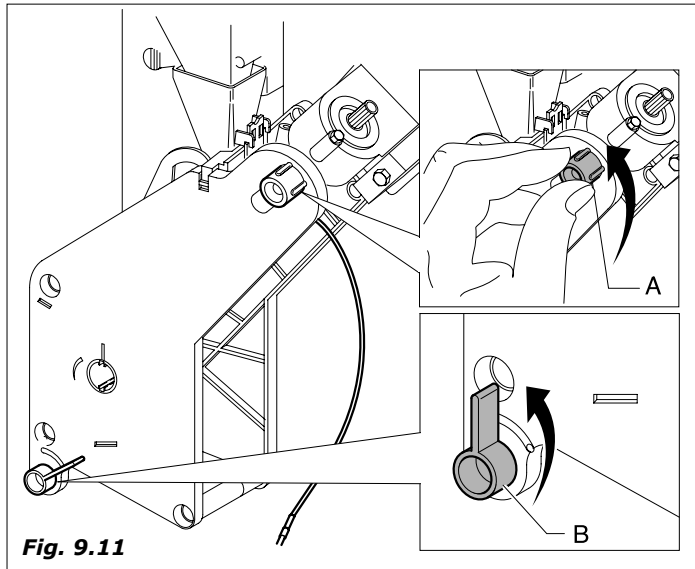


Fig. 9.11

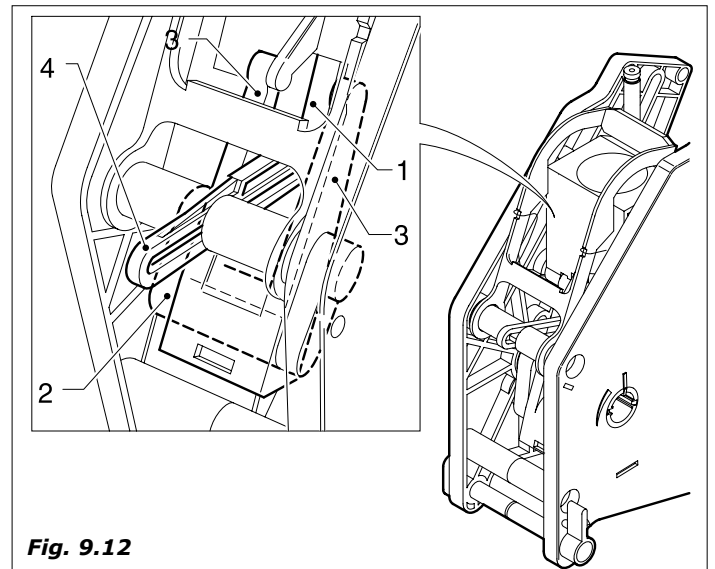


Fig. 9.12

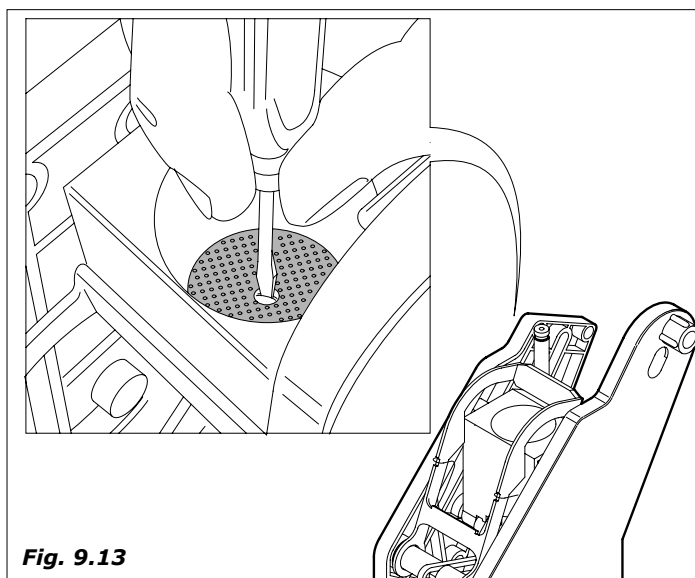


Fig. 9.13

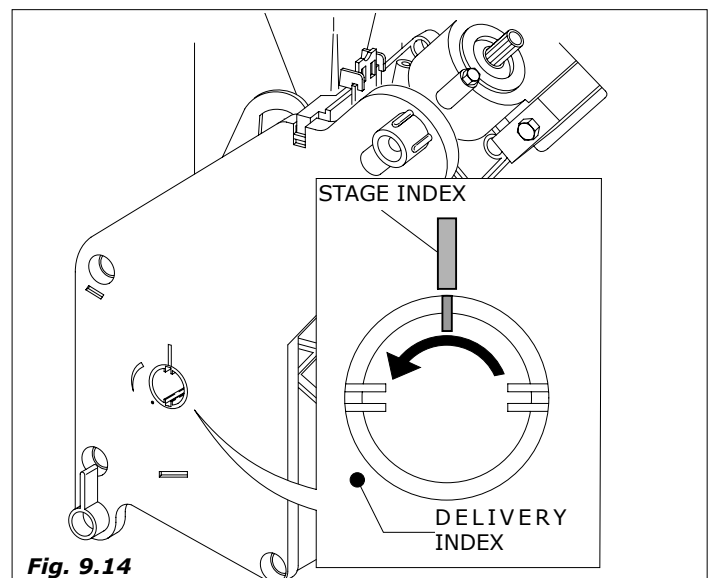


Fig. 9.14

COFFEE MACHINE TIMING CHECK PROCEDURE

Ensure that during the idle state, the rotating index is aligned with the stage index (see fig.9.14)

Ensure that during the delivery stage that the rotating index is not more than 1.5 mm in advance of the delivery reference point

(the rotating index must be at a delivery position of between 0 and 1.5 mm from the delivery point).



9.3 Regulations

9.3.1 Dosage and grinding regulations

The distributor is supplied regulated with standard values and i.e.:

- TEMPERATURE of the coffee in the cup of about 78°C for 38 cc of dispensed product
- TEMPERATURE of the instant products in the of about 73°C
- grams of coffee powder, about 7,0 grams
- grams of instant powder products according to what is indicated on the specific tables.

In order to obtain the best results with the product used we advise to check:

- *Ground coffee gram weighting:* vary the quantity using the knob positioned on the measuring device (Fig.9.15).
Each notch of the regulation knob corresponds to a value of 0.05 grams.
By turning in a clockwise sense the amount decreases.
By turning in an anti-clockwise sense the amount increases.
The variation in the product can be controlled by means of the reference notches on the body of the measuring unit (see figure 9.15)
Coffee pellets must be have a compact consistency and be slightly damp.
- *Regulation of the degree of grinding.* Turn the screw (fig.9.16) to obtain the desired results.
Turn clockwise for fine grinding, turn anti-clockwise for coarser grinding.
After regulation, three product regulations must be carried out in order to assess the efficiency of the regulation, the finer the granules the greater the time required for product delivery.

9.3.2 Regulation of the instant solenoid water delivery valves (version soluble only)

In the case of soluble products you can regulate the quantity of water and the powder dosage electronically by varying the standard parameter, according to the procedure indicated in chapter 7.0 SOFTWARE INSTRUCTIONS.

Due to problems caused by the formation of lime scale the instant solenoid valves can have a reduced water delivery.



9.4 Inactivity

If the automatic vending machine remains inactive for a long time it is necessary to perform some prevention operations:

- disconnect the machine electrically and hydraulically.
- empty completely the instant boiler and the floater reservoir removing the plug located on the hose along the drain chute.
- Put the plug back in once the draining has been done.
- unload all the product from the containers (Fig. 9.17)
- perform a thorough cleaning of all the parts in contact with food substances according to what has already been described.
- empty the liquid waste bin carefully
- eliminate the spent grounds bag
- clean with a cloth all the internal and external surfaces of the machine.
- protect the outside of the machine with a plastic film wrapping or bag.
- stock in a dry and protected place where the temperature is not less than 1° C.

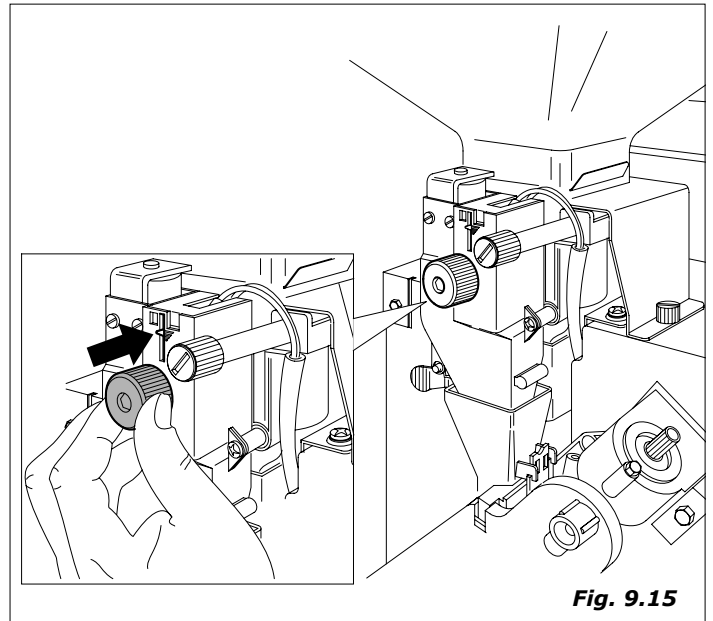


Fig. 9.15

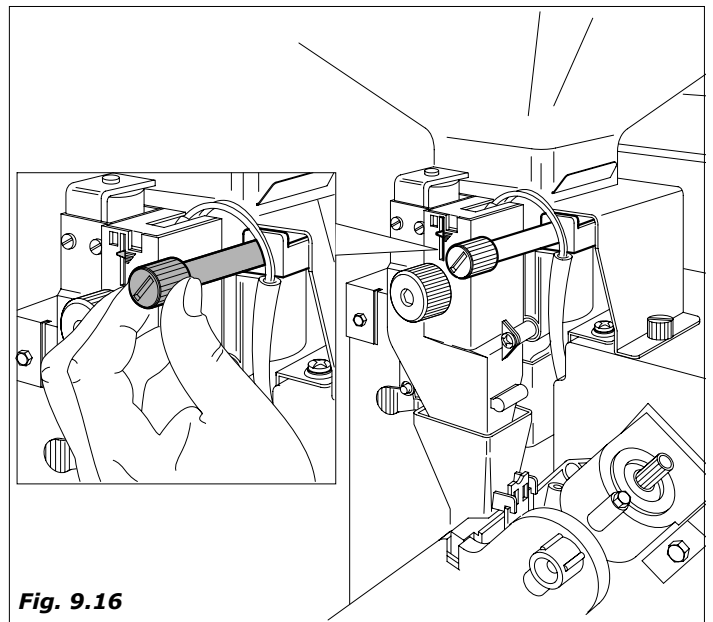


Fig. 9.16

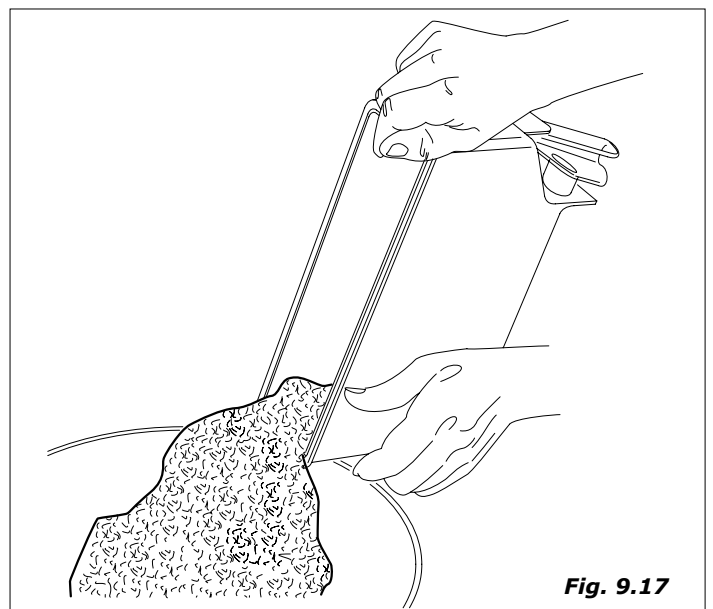


Fig. 9.17

10.0 DISMANTLEMENT

Proceed with the emptying of the products and of the water as described in the previous paragraph.

For the dismantlement we advise to disassemble the machine dividing the parts according to their composition (plastic, metal etc.).

Subsequently entrust to specialised companies the parts divided in this manner.

Attention! Check that the machine disposal is performed with respect of environmental rules and according to the regulations in force

11.0 ALARMS AND WARNINGS

SYSTEM-STORED ALARMS

EBI translator unit Translator unit alarm. This alarm is displayed if the translator unit time-out expires during relative exit cycle. Said alarm is removed by running the alarm reset procedure.

NON-STORED ALARMS

ECM Eeprom# Err. Eeprom alarm. This alarm is triggered when the board is programmed with a firmware version different to the previous one.

Said alarm is removed by running the alarm reset procedure. Further to the elimination of the alarm, this also entails re-entry of all the related default data. Meaning of the fields:

means that there is a board alarm, with
M = Master, A = Vega A

EAM No Token. Coin/token box missing alarm This alarm is triggered if either an MDB or an Executive payment system is programmed and then the connection with said system is cut off. The alarm is auto-resetting therefore it will reset itself immediately as soon as the serial connection is restored.

ECF No Slave Alarm due to no slave board picked up at reset. This alarm occurs if at machine switch-ON, no power board is detected. It is necessary to switch the V.M. off and to verify the power board.

No heat-up by EC1C No heating alarm relative to the main boiler unit. It occurs if boiler 1 does not reach the programmed temperature within the maximum set time of 15 minutes. Said alarm is removed by running the alarm reset procedure.

EAJ Scale Factor Scale factor alarm. This alarm relates to the Executive and Executive ECS payment systems. This alarm is triggered when at least one programmed price divided by the payment system's basic currency amounts to more than 250. The alarm is auto-resetting and it will therefore disappear as soon as the price that is higher than the test parameter, is reprogrammed.

EBB Cups Cup(s) alarm This alarm is triggered if the cups release motor is activated for longer than 10 seconds. Said alarm is removed by running the alarm reset procedure.

EDP Water Level Water level alarm. This alarm is triggered if the water load management system detects anomalies in the water load levels (for details, please refer to the water load management description).

EDF_1 Sug.Conv. Sugar conveyor alarm.

ECK No Expan. No expansion alarm.

EGN too full. Liquid collector tray too full alarm. This alarm is triggered when the input related to the collector tray micro remains at a high logic level for more than 2 seconds. The management of said alarm does not occur during dispensing cycles. The alarm is auto-resetting therefore it will reset itself immediately as soon as the input is restored.

ECE Slave O.O.O. Slave out of order alarm. Triggered when during standard operations, communication is lost between a CPU board and a Vega power board. The alarm is auto-resetting therefore it will reset itself immediately as soon as the serial connection is restored.



SYSTEM-STORED WARNINGS

EDT_1 Grinder β	Grinder warning. This warning occurs when grinder operations last longer than the maximum programmed time. Said warning alarm is removed by running the alarm reset procedure.
EDU_1 Doser β	Doser unit warning. This warning occurs if doser unit operations does not detect doser micro release after one second from the actual release. Said warning alarm is removed by running the alarm reset procedure.
EFN_1 Pump	This is a pump warning. This warning occurs when pump operations last longer than the maximum programmed time. Said warning alarm is removed by running the alarm reset procedure.
EEK Group	This is group unit warning. This warning occurs when group unit operations last longer than the maximum programmed time. Said warning alarm is removed by running the alarm reset procedure.
EJK_A Vega NTC	Machine Vega board NTC probe failure warning.
EJJ_A Saf.Delta	Vega safety delta warning.
EJL_A VegaSens.	Vega product delivery sensor warning.

NON-STORED WARNINGS

EDM_1 NTC probe	Boiler NTC probe warning. Occurs if an anomaly is detected on the NTC probe. The warning is auto-resetting therefore it will reset itself immediately as soon as the NTC probe is restored.
EDF_2 Stirrers	Stirrer warning. This warning alarm occurs if the stirrer release motor is activated for longer than 10 seconds. Said warning alarm is removed by running the alarm reset procedure.
EEJ No group	This is a group unit not present warning. This warning occurs if the group unit presence micro is detected as open. Said warning alarm is auto-resetting therefore it will reset itself immediately as soon as the input is restored.
Water treatment unit	Water treatment unit decouner not blocking warning. Occurs if the water treatment unit decouner is null. Said warning alarm is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.
Boiler	Water boiler decouner not blocking warning. Occurs if the boiler decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.
HACCP Sanitization	HACCP sanitising decouner not blocking warning. Occurs if the HACCP decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.
Electro valves	Electro valve decouner not blocking warning. Occurs if the electro valve decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.

Seals	Seals decouner not blocking warning. Occurs if the seals decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.
Coffee grinder	Coffee grinder decouner not blocking warning. Occurs if the coffee grinder decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.
Coffee filters	Coffee filters decouner warning. Occurs if the coffee filters decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.
Coffee grounds	Coffee grounds de-couner warning. Occurs if the coffee grounds decouner is null. The alarm warning is auto-resetting therefore it will reset itself immediately as soon as the decouner value is programmed.

OMNIFET ALLARMS

ECQ Omnifet ##	Omnifet alarm ## displays the relative alarm number (as per the table hereunder)
ECQ Omnifet A##	Vega spiral motor alarm. Meaning of the fields: ## stands for the sector

For the corresponding meaning of the omnifet ## alarms related to the master board, check the following table:

ECQ Omnifet ##	Relative output	Description
0	OUT2:2	Rotary pump assembly
1	OUT2:3	Mixer 1
2	OUT2:4	Fan
3	OUT2:7	Instant powder 1
4	OUT2:8	Instant powder 2
5	OUT2:9	Coffee release/mixer 2
8	OUT3:2	Water entry EV
9	OUT3:3	Ev. 1 - Espresso coffee EV
10	OUT3:4	Ev2
11	OUT3:7	Ev3
12	OUT3:8	Cup Station Lighting
13	OUT3:9	Instant powder 3
16	OUT6:2	Mixer 3
17	OUT6:3	Mixer 4
18	OUT6:6	Instant powder 4
19	OUT6:7	Instant powder 5
20	OUT6:8	Instant powder 6
24	OUT6:4	Ev4
25	OUT6:5	Ev5

SPIRALS OUT OF SERVICE WARNING

EJB_A VegaSetA##	Vega spirals out of order ## stands for the sector
------------------	---

ALARMS/WARNINGS LOG

The alarms/warnings that are displayed, are stored in logs listing 15 events. Obviously, as soon as a new alarm/warning occurs, the oldest alarm on the log will be overwritten. Said alarm and warnings log can be viewed via Windows application tools or by downloading the EVA-DTS data.



SCHEDA RAPPORTO DI PRIMA INSTALLAZIONE

ATTIVAZIONE GARANZIA

Si prega il Gentile Cliente di ritornare via fax o e-mail la presente scheda (S.R.I.) alla Bianchi Vending Group S.p.A. dopo aver ultimato le operazioni d'installazione del distributore in caso di buon fine dell'installazione. In caso di problematiche, utilizzare il presente modulo per segnalare alla Bianchi la problematica e richiedere pezzi di ricambio in garanzia.

Si fa notare che la spedizione di questo modulo compilato è la condizione per l'attivazione della Garanzia sulla matricola, che altrimenti andrà regolarmente a decadere ad un anno dalla data di consegna da Bianchi Italia della matricola stessa.

[Condizioni di garanzia disponibili nel manuale di uso della macchina e sul sito \[www.bianchivendig.com\]\(http://www.bianchivendig.com\)](#)

DA INVIARE FAX: +39 035 883304 o e mail: customercare@bianchivendig.com

Modello:		Matricola	
Mittente: <i>(nome società)</i>		N° tel. Cliente <i>(per eventuale ricontatto da parte personale Bianchi)</i>	
Data installazione		Indirizzo e-mail/N.ro Fax <i>(per conferma attivazione garanzia)</i>	

PROBLEMI DURANTE PRIMA INSTALLAZIONE?

SI

NO

SE SI, PROBLEMATICHE RISCONTRATE

--

IN CASO DI PROBLEMI ALLA PRIMA INSTALLAZIONE, LISTA RICAMBI NECESSARI:

	Codice	Quantità
Particolari mancanti		
Cablaggi		
Schede elettroniche		
Centralina alimentatore		
Pulsantiera		
Circuito idraulico		
Pompa		
Elettrovalvole		
Motori/Elettromagneti		
Microinterruttori		
Gruppo caffè		
Macinino dosatore		
Distributore bicchiere		
Distributore palette		
Gruppo frigorifero		
Filtro		
Altro		

NOTE SULLA SODDISFAZIONE DEL PRODOTTO:

<p><i>(Riportare eventuali note sul prodotto e/o sul servizio offerto dalla Bianchi Vendig S.p.A., per avere, nel futuro, un prodotto che vada sempre maggiormente incontro alle Sue aspettative)</i></p>	
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SCHEDA RICHIESTA RICAMBI IN GARANZIA

Si prega il Gentile Cliente di ritornare via fax o e-mail la presente scheda alla Bianchi Vending Group S.p.A. per la richiesta dei pezzi di ricambio in garanzia, descrivendo il dettaglio delle anomalie riscontrate sulla macchina. La Bianchi Vending Group S.p.A. si riserva di richiedere in reso il/i pezzo/i anomalo/i smontato/i dalla macchina e di rivalersi con il cliente, in caso di mancato riscontro dell'anomalia lamentata.

[Condizioni di garanzia disponibili nel manuale di uso della macchina e sul sito www.bianchivending.com](#)

DA INVIARE FAX: +39 035 883304 o e mail: customercare@bianchivending.com

Modello:		Matricola	
Mittente: (nome società)		N° tel. Cliente (per eventuale ricontatto da parte)	
Data intervento		Indirizzo e-mail/N.ro Fax (per conferma attivazione garanzia)	

PROBLEMATICHE RISCONTRATE

--

LISTA RICAMBI NECESSARI:

	Codice	Quantità
Particolari mancanti		
Cablaggi		
Schede elettroniche		
Centralina alimentatore		
Pulsantiera		
Circuito idraulico		
Pompa		
Elettrovalvole		
Motori/Elettromagneti		
Microinterruttori		
Gruppo caffè		
Macinino dosatore		
Distributore bicchiere		
Distributore palette		
Gruppo frigorifero		
Filtro		
Altro		

NOTE SULLA SODDISFAZIONE DEL PRODOTTO:

(Riportare eventuali note sul prodotto e/o sul servizio offerto dalla Bianchi Vendig S.p.A., per avere, nel futuro, un prodotto che vada sempre maggiormente incontro alle Sue aspettative

--



ITALIANO

- 1 Scatola polvere brodo/dek
- 2 Scatola polvere zucchero
- 3 Scatola polvere caffè
- 4 Scatola polvere cioccolata
- 5 Scatola polvere latte
- 6 Tappo
- 7 Blocchetto elettrovalvole solubili
- 8 Caldaia
- 9 Clixon antiebollizione
- 10 Strozzatura per elettrovalvola antitrabocco
- 11 Supporto ugelli erogazione
- 12 Vaschetta raccoglieliquidi
- 13 Elettrovalvola antitrabocco
- 14 Raccordo di scarico
- 15 Spirale té
- 16 Mixer + camera di miscelazione

- A = Tubo silicone 3x6 AM (C)
B = Tubo silicone 5x9 AM (C)
C = Tubo silicone 8x12
D = Tubo silicone 8x11
E = Tubo silicone 5x9
* = molla

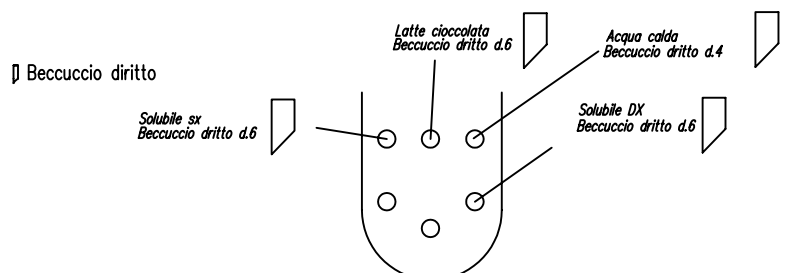
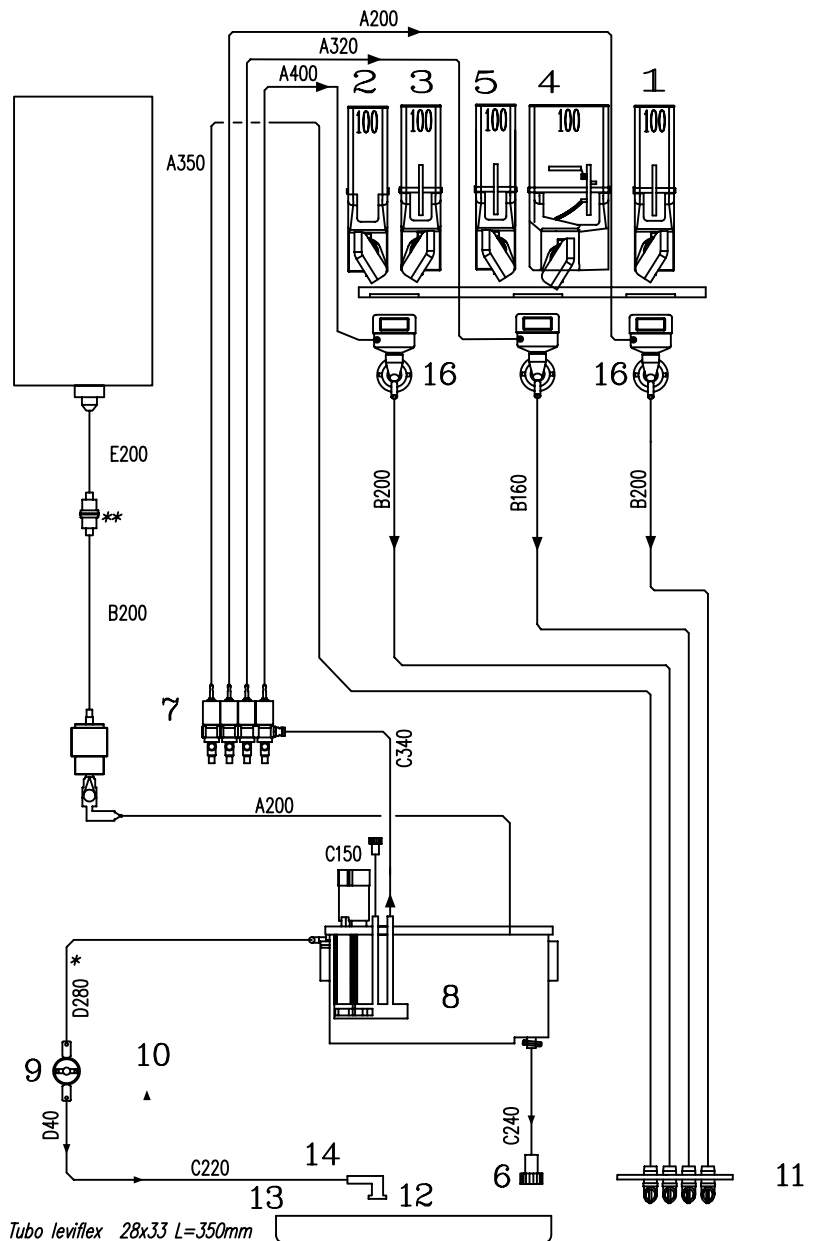
DENOMINAZIONE
BV 901 Instant

ENGLISH

- 1 Soupe or dek product box
- 2 Sugar product box
- 3 Coffee product box
- 4 Chocolate product box
- 5 Milk product box
- 6 Cap
- 7 Instant valve
- 8 Boiler
- 9 Clixon
- 10 "T" junction for inlet valve
- 11 Cup station
- 12 Liquid collection tray
- 13 Inlet valve with waterblock
- 14 Junction for waste bin
- 15 Pipes junction
- 16 Motor mixer + mixer chamber

FRANCAIS

- 1 Trémie doseuse soup ou dek
- 2 Trémie doseuse Sucre
- 3 Trémie doseuse Café
- 4 Trémie doseuse chocolat
- 5 Trémie doseuse lait
- 6 Cap
- 7 Soupape eletrique solubles
- 8 Chaudière
- 9 Clixon
- 10 Étranglement pour soupape eletrique entrée eau
- 11 Ensemble receptacle
- 12 Bac a egoutture
- 13 Soupape eletrique entrée eau
- 14 Raccord de Déchargé
- 15 Serpentin de té
- 16 Mixer + corp de mixer



APPROVATO:

VERIFICATO:

ITALIANO

- 1 Scatola polvere brodo/dek
- 2 Scatola polvere zucchero
- 3 Scatola polvere caffè
- 4 Scatola polvere cioccolata
- 5 Scatola polvere latte
- 6 Tappo
- 7 Blocchetto elettrovalvole solubili
- 8 Caldaia
- 9 Clixon antiebollizione
- 10 Strozzatura per elettrovalvola antitrabocco
- 11 Supporto ugelli erogazione
- 12 Vaschetta raccogli liquidi
- 13 Elettrovalvola antitrabocco
- 14 Raccordo di scarico
- 15 Spirale té
- 16 Mixer + camera di miscelazione

ENGLISH

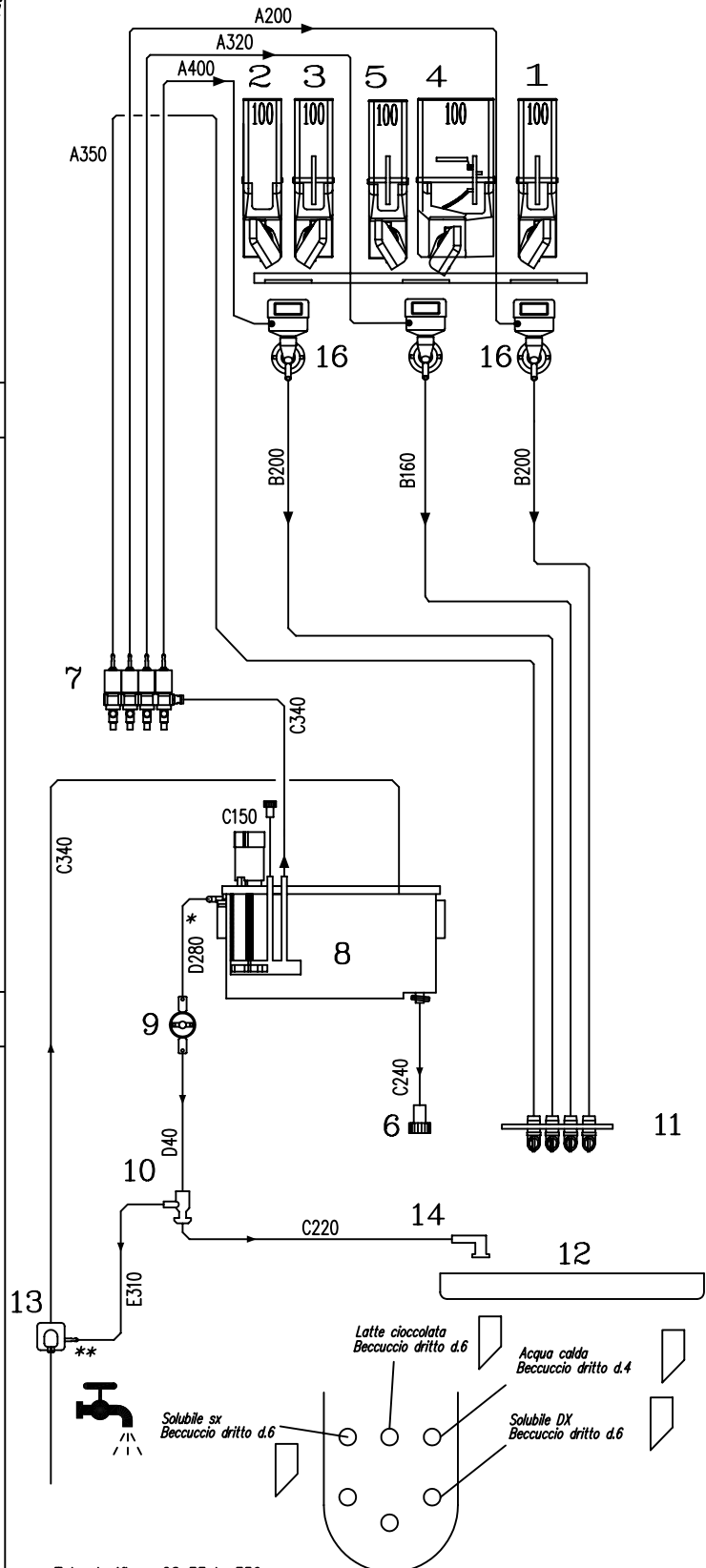
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- 2 Sugar product box
- 3 Coffee product box
- 4 Chocolate product box
- 5 Milk product box
- 6 Cap
- 7 Instant valve
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- 9 Clixon
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- 16 Motor mixer + mixer chamber

FRANCAIS

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- 11 Ensemble receptacle
- 12 Bac a egoutture
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- 15 Serpentin de té
- 16 Mixer + corp de mixer

A = Tubo silicone 3x6 AM (C)
B = Tubo silicone 5x9 AM (C)
C = Tubo silicone 8x12
D = Tubo silicone 8x11
E = Tubo silicone5x9
* = molla

DENOMINAZIONE
BV 901 Instant



APPROVATO:

VERIFICATO:

Tubo leviflex 28x33 L=350mm

ITALIANO

- 1 Scatola dosatrice solubile
- 2 Scatola dosatrice cioccolata
- 3 Scatola dosatrice latte
- 4 Caldaia
- 5 Elettrovalvola tre vie caffè
- 6 Gruppo caffè
- 7 Blocchetto elettrovalvole solubili
- 8 Frullino
- 9 Raccordo a "Y"
- 10 Raccordo di scarico
- 11 Filtro acqua
- 12 Seconda caldaia
- 13 Vaschetta raccoglifondi
- 14 Rilevatore di flusso d 1.8 mm
- 15 Pompa EX5
- 16 Cup station
- 17 Vaschetta raccogli liquidi

ENGLISH

- 1 Soluble canister
- 2 Chocolat canister
- 3 Lait canister
- 4 Boiler
- 5 Coffee valve
- 6 Coffee unit
- 7 Instant valve
- 8 Mixer
- 9 "Y" Junction
- 10 Junction for waste bin
- 11 Water filter
- 12 2nd boiler
- 13 Waste bin
- 14 Flussimeter d 1.8 mm
- 15 Pump EX5
- 16 Cup station
- 17 Waste bin

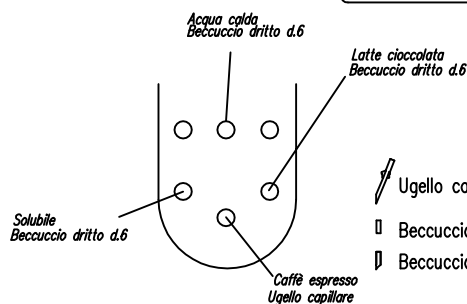
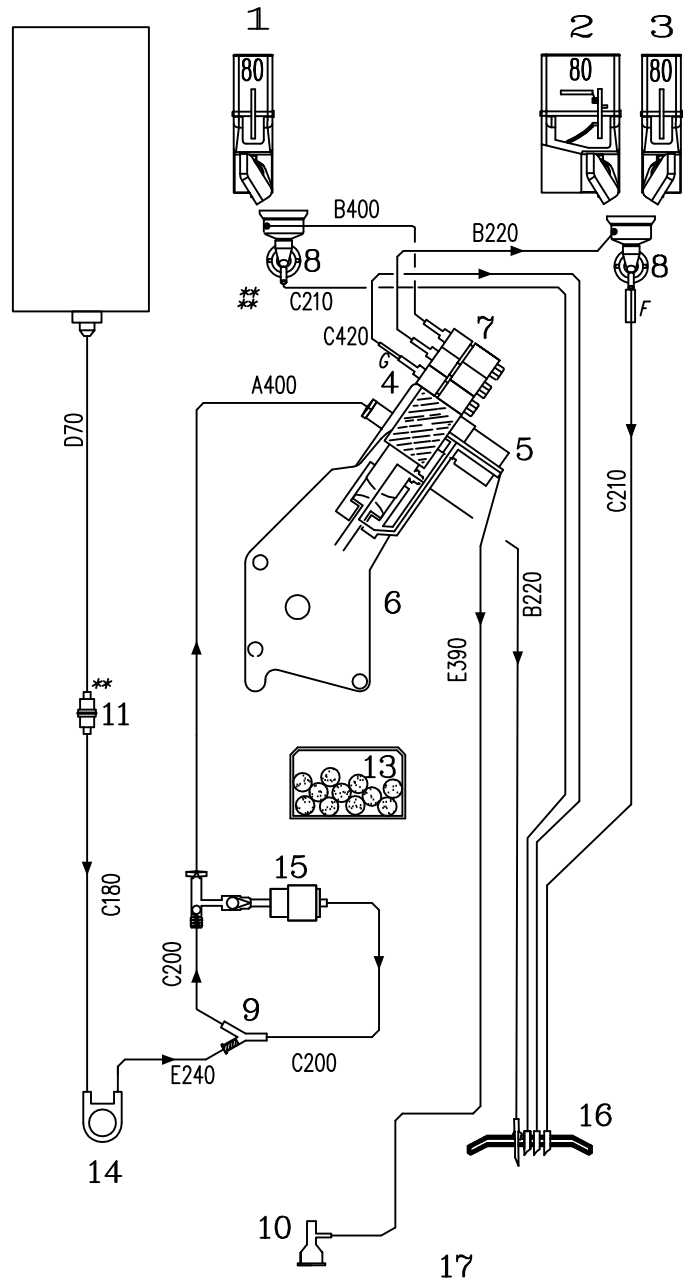
FRANCAIS

- 1 Trémie doseuse soluble
- 2 Trémie doseuse chocolat
- 3 Trémie doseuse lait
- 4 Chaudière
- 5 Soupape électrique 3 voies
- 6 Groupe café
- 7 Pompe
- 8 Mixer
- 9 Raccord 3 voies "Y"
- 10 Raccord de déchargé
- 11 Filter de l'eau
- 12 2nd chaudière
- 13 Cuvette fonds café
- 14 Indicateur de flux d 1.8 mm
- 15 Pompe EX5
- 16 Cup station
- 17 Cuvette ramasse liquide

- A = Tubo silicone 5x9 rosso con calza
 B = Tubo silicone 3x6 AM (C)
 C = Tubo silicone 5x9 AM (C)
 D = Tubo silicone 8x12
 E = Tubo silicone 5x9
 F = Riduzione
 G = Riduzione

- * = Vite + rondella per ferma tubo
 (cod.vite.32010226 cod.rondella.35155216)
 ** = Aggiunta tubo 6x9
 comé spessore su filtro

DENOMINAZIONE
 BV 901 ES S/A



Tubo aspirazione destro in leviflex 340 mm
 Tubo aspirazione sinistro in leviflex 520 mm

** Kit aggiuntivo di serie serpentina the

Tubo 7x11 AM L= 710
 molla serpentina the
 d.est=11 d.int=0.8

- Ugello capillare
- Beccuccio a gomito
- Beccuccio dritto



vite 3.5x10 autofilettante
 rondella piana 4.3x9x0.8

APPROVATO:

VERIFICATO:

ITALIANO

- 1 Scatola dosatrice solubile
- 2 Scatola dosatrice cioccolato
- 3 Scatola dosatrice latte
- 4 Caldaia
- 5 Elettrovalvola tre vie caffè
- 6 Gruppo caffè
- 7 Blocchetto elettrovalvole solubili
- 8 Frullino
- 9 Raccordo a "Y"
- 10 Raccordo di scarico
- 11 Filtro acqua
- 12 Seconda caldaia
- 13 Vaschetta raccoglifondi
- 14 Rilevatore di flusso d 1.8 mm
- 15 Pompa EX5
- 16 Cup station
- 17 Vaschetta raccogli liquidi

ENGLISH

- 1 Soluble canister
- 2 Chocolat canister
- 3 Lait canister
- 4 Boiler
- 5 Coffee valve
- 6 Coffee unit
- 7 Instant valve
- 8 Mixer
- 9 "Y" Junction
- 10 Junction for waste bin
- 11 Water filter
- 12 2nd boiler
- 13 Waste bin
- 14 Flussimeter d 1.8 mm
- 15 Pump EX5
- 16 Cup station
- 17 Waste bin

FRANCAIS

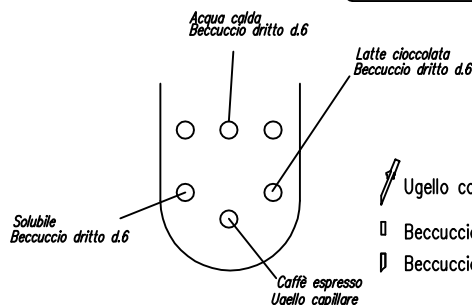
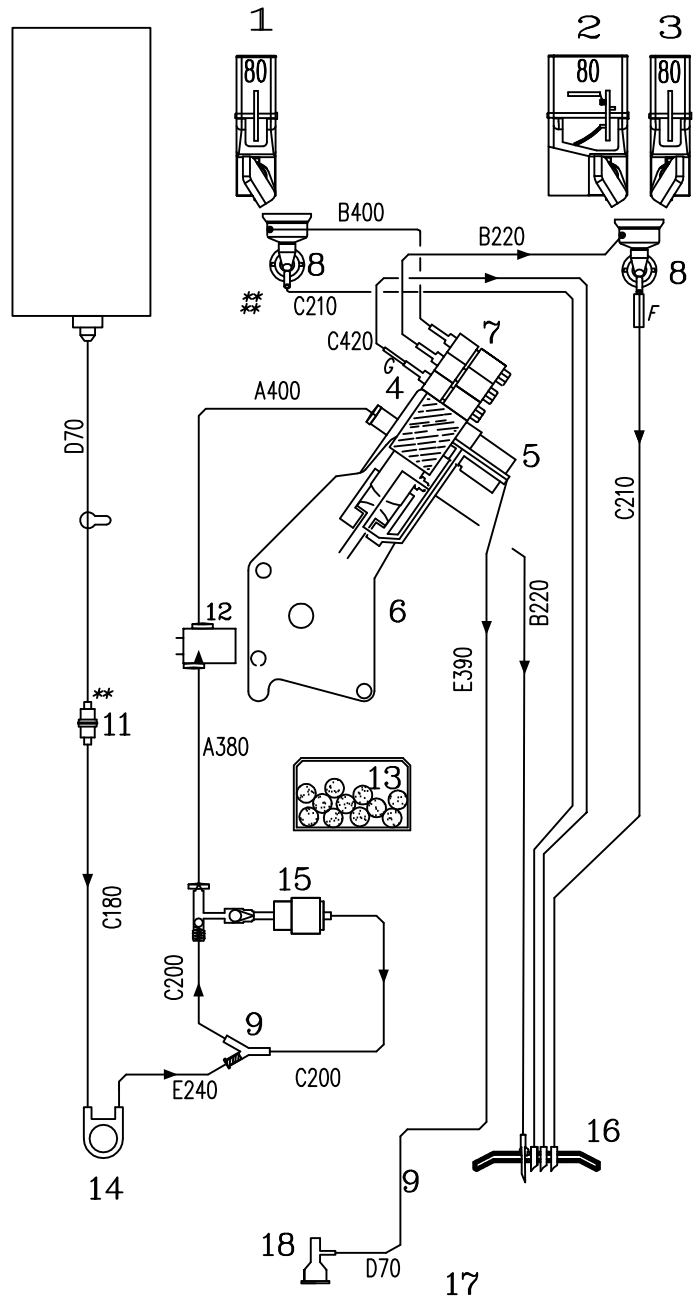
- 1 Trémie doseuse soluble
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- 4 Chaudière
- 5 Soupape électrique 3 voies
- 6 Groupe café
- 7 Pompe
- 8 Mixer
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- 10 Raccord de déchargé
- 11 Filter de l'eau
- 12 2nd chaudière
- 13 Cuvette fonds café
- 14 Indicateur de flux d 1.8 mm
- 15 Pompe EX5
- 16 Cup station
- 17 Cuvette ramasse liquide

- A = Tubo silicone 5x9 rosso con calza
 B = Tubo silicone 3x6 AM (C)
 C = Tubo silicone 5x9 AM (C)
 D = Tubo silicone 8x12
 E = Tubo silicone 5x9
 F = Riduzione latte
 G = Riduzione

* = Vite + rondella per ferma tubo
(cod.vite.32010226 cod.rondella.35155216)

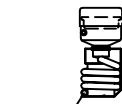
** = Aggiunta tubo 6x9
come spessore su filtro

DENOMINAZIONE
BV 901 ES SA
DOPPIA CALDAIA



** Kit aggiuntivo di serie serpentina the

Tubo 7x11 AM L= 710
molla serpentina the
d.est=11 d.int=0.8



vite 3,5x10 autofilettante
rondella piana 4,3x9x0,8

Tubo aspirazione destro in leviflex 340 mm
Tubo aspirazione sinistro in leviflex 520 mm

APPROVATO:

VERIFICATO:

ITALIANO

- 1 Scatola dosatrice solubile
- 2 Scatola dosatrice cioccolata
- 3 Scatola dosatrice latte
- 4 Caldaia
- 5 Elettrovalvola tre vie caffè
- 6 Gruppo caffè
- 7 Blocchetto elettrovalvole solubili
- 8 Raccordo a "T"
- 9 Raccordo a "Y"
- 10 Vaschetta acqua
- 11 Filtro acqua
- 12 Seconda caldaia
- 13 Vaschetta raccoglifondi
- 14 Rilevatore di flusso d 1.8 mm
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- 16 Cup station
- 17 Vaschetta raccogli liquidi
- 18 Raccordo di scarico
- 19 Frullino
- 20 Ev ingresso acqua antitrabocco

A = Tubo silicone 5x9 rosso con calza
 B = Tubo silicone 3x6 AM (C)
 C = Tubo silicone 5x9 AM (C)
 D = Tubo silicone 8x12
 E = Tubo silicone 5x9
 F = Riduzione latte
 G = Riduzione

* = Vite + rondella per ferma tubo
 (cod.vite.32010226 cod.rondella.35155216)
 ** = Aggiunta tubo 6x9
 comè spessore su filtro

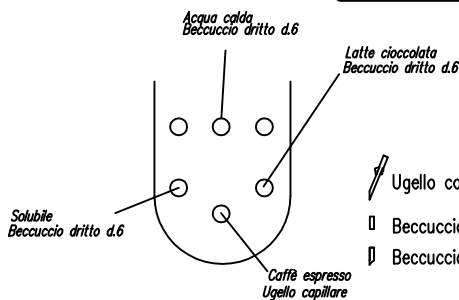
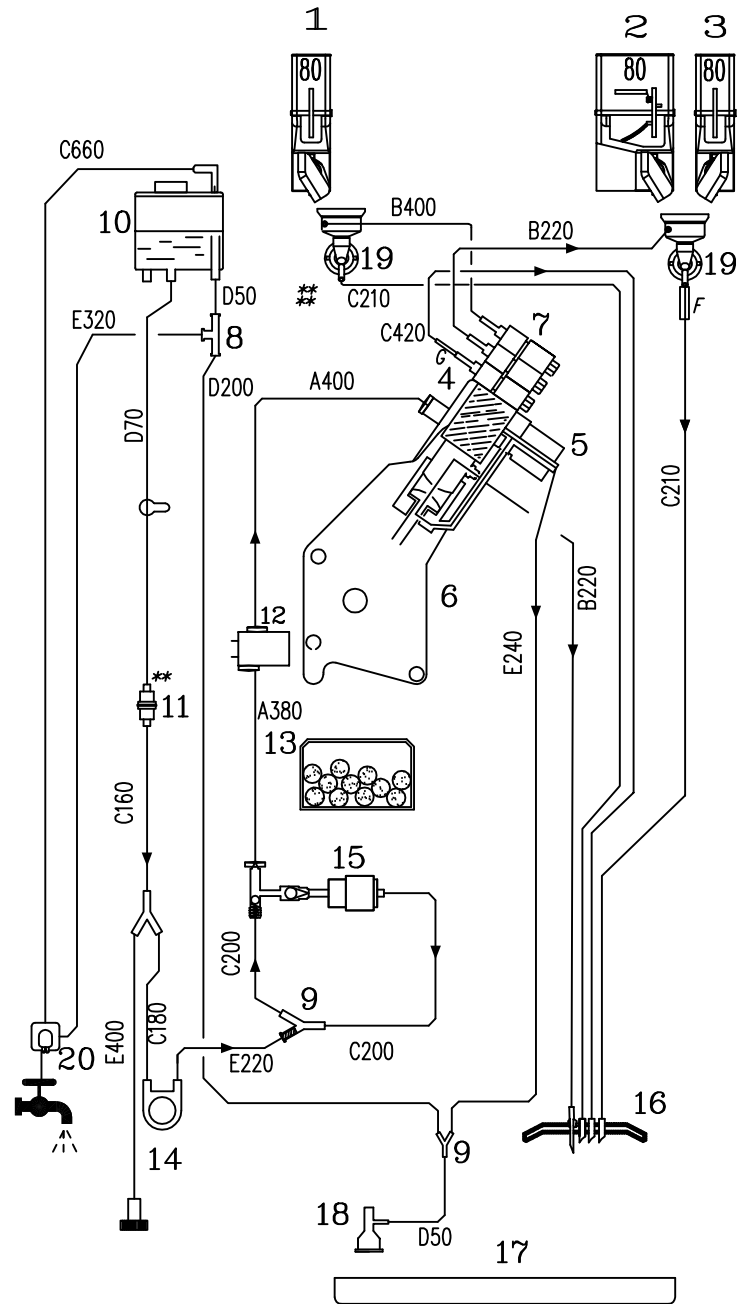
DENOMINAZIONE
BV 901 ES AR
DOPPIA CALDAIA

ENGLISH

- 1 Soluble canister
- 2 Chocolat canister
- 3 Lait canister
- 4 Boiler
- 5 Coffee valve
- 6 Coffee unit
- 7 Instant valve
- 8 "T" Junction
- 9 "Y" Junction
- 10 Water canister
- 11 Water filter
- 12 2nd boiler
- 13 Waste bin
- 14 Flussimeter d 1.8 mm
- 15 Pump EX5
- 16 Cup station
- 17 Waste bin
- 18 Junction for waste bin
- 19 Mixer
- 20 EV inlet water

FRANCAIS

- 1 Trémie doseuse soluble
- 2 Trémie doseuse chocolat
- 3 Trémie doseuse lait
- 4 Chaudière
- 5 Soupape eletrique 3 voies
- 6 Groupe café
- 7 Pompe
- 8 Raccord 3 voies "T"
- 9 Raccord 3 voies
- 10 Eau
- 11 Filter de l'eau
- 12 2nd chaudière
- 13 Cuvette fonds café
- 14 Indicateur de flux d 1.8 mm
- 15 Pompe EX5
- 16 Cup station
- 17 Cuvette ramasse liquide
- 18 Raccord de déchargé
- 19 Mixer
- 20 EV eau



Tubo aspirazione destro in leviflex 340 mm
 Tubo aspirazione sinistro in leviflex 520 mm

** Kit aggiuntivo di serie serpentina the

Tubo 7x11 AM L= 710
 molla serpentina the
 d.est=11 d.int=0.8

Ugello capillare

Beccuccio a gomito

Beccuccio dritto



vite 3,5x10 autofilettante
 rondella piana 4,3x9x0,8

APPROVATO:

VERIFICATO:

ITALIANO

- 1 Scatola dosatrice solubile
- 2 Scatola dosatrice cioccolato
- 3 Scatola dosatrice latte
- 4 Caldaia
- 5 Elettrovalvola tre vie caffè
- 6 Gruppo caffè
- 7 Blocchetto elettrovalvole solubili
- 8 Raccordo a "T"
- 9 Raccordo a "Y"
- 10 Vaschetta acqua
- 11 Filtro acqua
- 12 Seconda caldaia
- 13 Vaschetta raccogli fondi
- 14 Rilevatore di flusso d 1.8 mm
- 15 Pompa EX5
- 16 Cup station
- 17 Vaschetta raccogli liquidi
- 18 Raccordo di scarico
- 19 Frullino
- 20 Ev ingresso acqua antitrabocco

ENGLISH

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- 2 Chocolat canister
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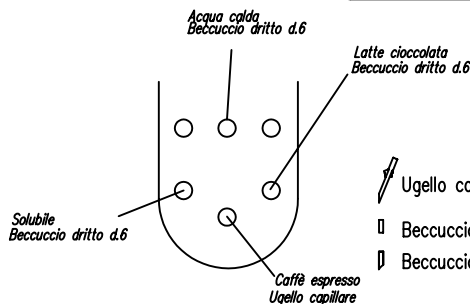
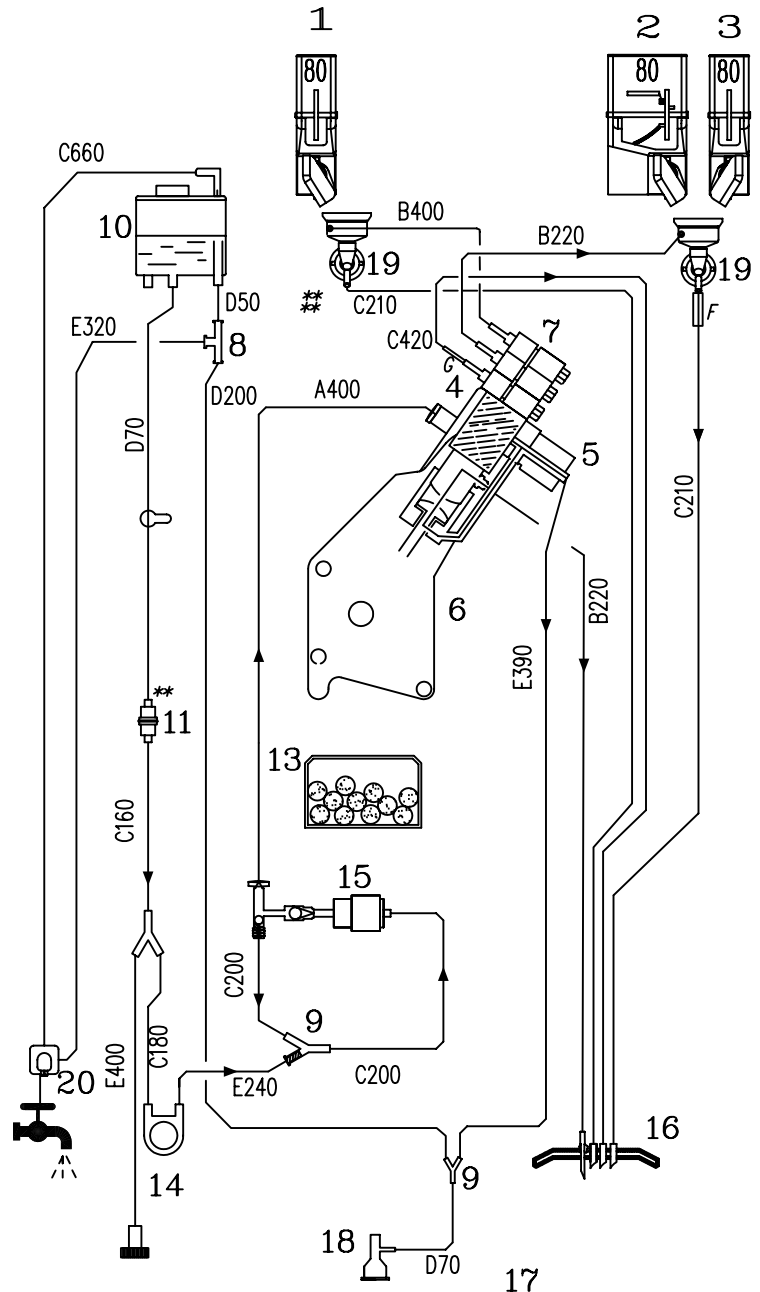
FRANCAIS

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- 2 Trémie doseuse chocolat
- 3 Trémie doseuse lait
- 4 Chaudière
- 5 Soupape électrique 3 voies
- 6 Groupe café
- 7 Pompe
- 8 Raccord 3 voies "T"
- 9 Raccord 3 voies
- 10 Eau
- 11 Filter de l'eau
- 12 2nd chaudière
- 13 Cuvette fonds café
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(cod.vite.32010226 cod.rondella.35155216)
** = Aggiunta tubo 6x9
come spessore su filtro

DENOMINAZIONE
BV 901 ES AR



Tubo aspirazione destro in leviflex 340 mm
Tubo aspirazione sinistro in leviflex 520 mm

** Kit aggiuntivo di serie serpentina the

Tubo 7x11 AM L= 710
molla serpentina the
d.est=11 d.int=0.8



vite 3,5x10 autofilettante
rondella piana 4,3x9x0,8

APPROVATO:

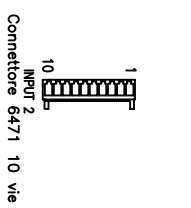
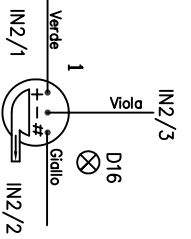
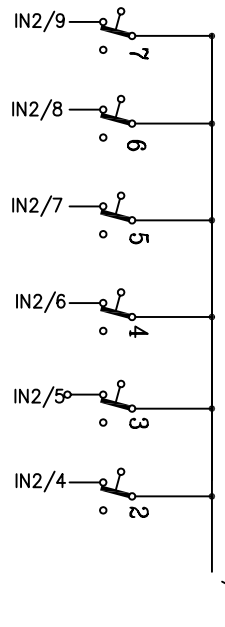
VERIFICATO:

POS. COMPONENTI

- A Interr. generale di sicurezza
- B Fusibile 10A
- C Filtro rete
- D Triac controllo temp. solubile
- E Protettore termico caldaia ritorno automatico 110°C
- F Protettore termico caldaia ritorno automatico 135°C
- G Protettore termico caldaia ritorno automatico 65°C
- H Protettore termico caldaia ritorno automatico 110°C

INGRESSI

- 1 Rilevatore di flusso
- 2 Micro vuoto acqua
- 3 Micro presenza pieno
- 4 Micro presenza gruppo
- 5 Micro rotazione gruppo
- 6 Micro dosatore caffè
- 7 Micro fondi caffè
- 8 Micro sportello per dek
- 9 Micro reset fondi caffè



Pin	Descrizione	Colore	Pin	Descrizione	Colore
1	+5V rilevatore di fusibile	Verde	6	Micro presenza gruppo	Grigio
2	Rilevatore di flusso	Giallo	7	Micro rotazione gruppo	Verde
3	Comune	Viola	8	Micro dosatore	Rosa
4	Micro vaschetta	Azzurro	9	Micro fondi	Bianco
5	Micro troppo pieno	Rosso	10	Comune	Giallo

INGRESSI

INPUT2

Pin	Descrizione	Colore	Pin	Descrizione	Colore
1	+24Vdc	Rosso	1	Display pulsantiera	Azzurro
2	N.C.	N.C.	2	Display pulsantiera	Rosso
3	GND	Nero 1.5mmq	3	Display pulsantiera	Nero

USCITE

OUT1 (resistenza)

Pin	Descrizione	Colore
1	Resistenza	Bianco 1.5mq
2	Fuse 230V	Bianco 1.5mq

OUT2

Pin	Descrizione	Colore
1	Comune	Giallo/Rosso
2	Motore pompa caldaia solubile/gruppo	Giallo/Rosso
3	Motofrullatore 1	Grigio/Nero
4	Ventilatore	Bianco/Nero
5	Comune	Giallo/Nero
6	Motore polvere 1	Viola/Marrone
7	Motore polvere 2	Nero/Azzurro
8	Motofrullatore 2	Marrone/Nero

OUT3

Pin	Descrizione	Colore
1	Comune	Giallo/Nero
2	Elettrovalvola ingresso acqua	Bianco/Viola
3	Elettrovalvola 1 (EV. gruppo caffè)	Giallo/Viola
4	Elettrovalvola 2	Aranco/Blu
5	Elettrovalvola 3	Aranco/Giallo
6	Illuminazione cup station	Bianco/Blu
7	Motore polvere 3	Aranco/Bianco

OUT4

Pin	Descrizione	Colore
1	Pompa espresso	Bianco
2	Fuse	Bianco

OUT5

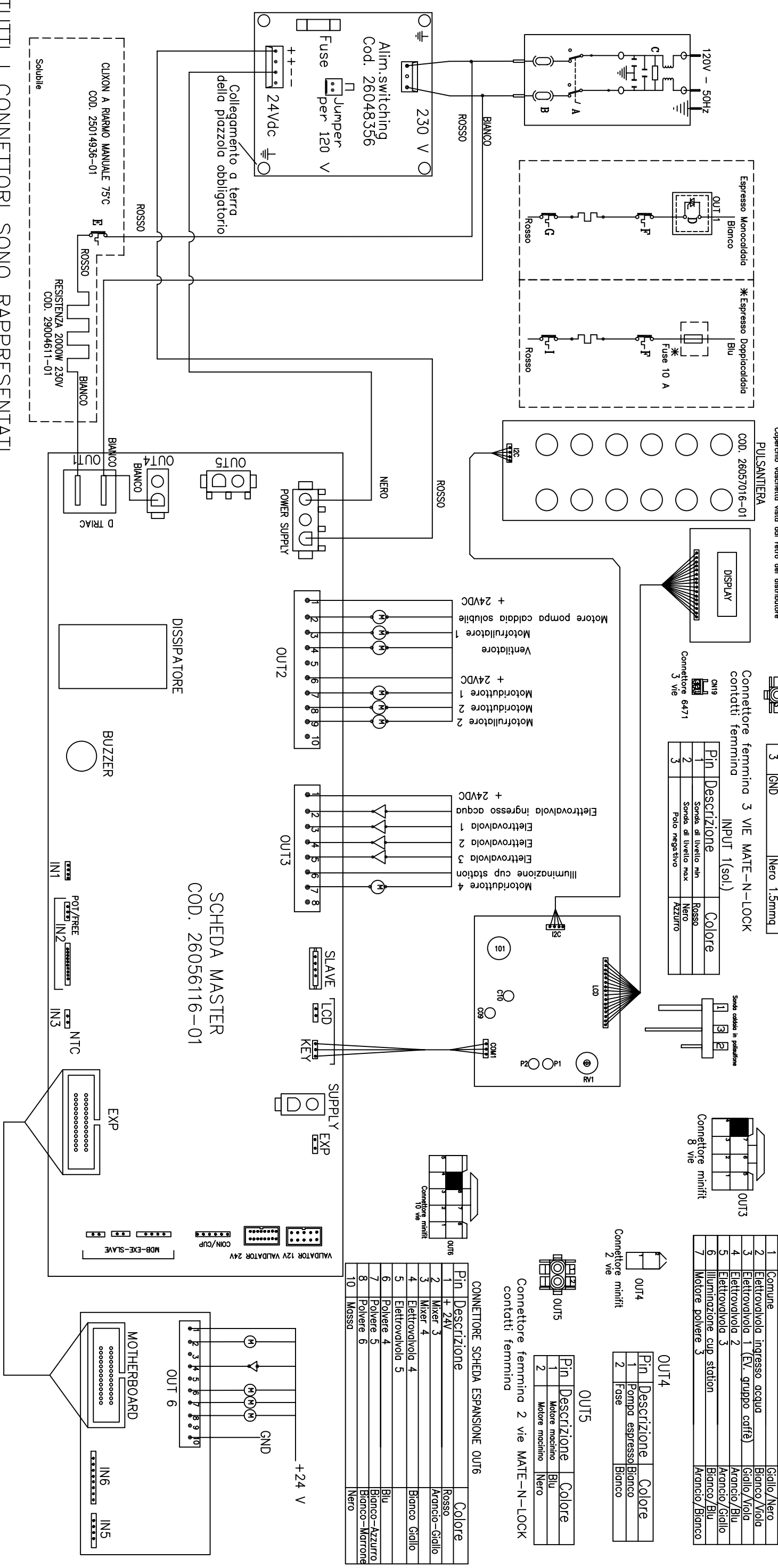
Pin	Descrizione	Colore
1	Motore macchina	Blu
2	Motore macchina	Nero

Connettore femmina 2 vie MATE-N-LOCK contatti femmina

CONNETTORE SCHEDA ESPANSIONE OUT6

Pin	Descrizione	Colore
1	+24V	Rosso
2	Mixer 3	Aranco-Giallo
3	Mixer 4	Bianco/Giallo
4	Elettrovalvola 4	Bianco/Giallo
5	Elettrovalvola 5	Bianco/Giallo
6	Polvere 4	Blu
7	Polvere 5	Bianco-Azzurro
8	Polvere 6	Bianco-Marrone
10	Mossa	Nero

SCHEDA MASTER
COD. 26056116-01



TUTTI I CONNETTORI SONO RAPPRESENTATI DAL RETRO

LEGENDA
■ Non utilizzato

Data 09-10-2009
Disegn. Bertoldi
A3(0.6-1)DP A2



SCHEMA ELETTRICO - SCHEMA ELECTRIQUE
BVM 901

Cod. 11114311
Pagina 1 di 1

Verificato Approvato



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