GENEVA

TECHNICAL MANUAL

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CONTENTS page

FOREWORD

1. The information contained in this service manual is applicable to the Geneva beverage machine. Four versions of each type are available:

   (a) Instant (INST)

   (b) Single Fresh Brew (SFB)

   (c) Double Fresh Brew (DFB)

   (d) Bean To Cup (BTC)

2. The machine described in this manual is the Geneva SFB version, which includes features of all models. Due to customer requirements, however, some features may vary from the one described, e.g. extras fitted, variations in programming etc.

3. Maintenance of the beverage machine must only be undertaken by personnel who are authorised and suitably qualified.

4. The Manufacturer reserves the right to make changes without notice to the design of the beverage machine, which may affect the information contained in this manual.

5. Outline Specification

(a)	Dimensions		
	Height	1830 mm	(6”)
	Depth	680 mm	(27”)
	Width	700 mm	(27 ½ “)
(b)	Weight	100 kg (hot only versions)	
(c)	Operating Environment		
	Temperature	1°C min - 40° max	
	Humidity	TBA max	
(d)	Cup Capability		
	Quantity	Standard Version Plus Versions 73mm	600 cups 950 typical
	Sizes	70, 73 & 78 mm diameter	
(e)	Chiller Unit		
	Weight	20 kg	
	Refrigerant	R134A	
	Refrigerant Weight	TBA	
(f)	Carbonator Unit		
	Weight	26.5 kg	
	Refrigerant	R134A	
	Refrigerant Weight	155 g	

SAFETY WARNINGS

1. Maintenance of the beverage machine is only to be undertaken by trained personnel who are fully aware of the dangers involved and who have taken adequate precautions, e.g. ensuring that, whenever possible, the beverage machine is isolated from the mains electrical supply.

2. Lethal voltages are exposed when any panel inside the cabinet is removed and the mains electrical supply is available (i.e. on/off switch is overridden). The mains electrical supply is maintained to the Carbonator even when the door is open.

3. The beverage machine must be earthed.

4. Keep clear of the Brewer Unit when it is indexing.

5. The beverage machine is a heavy item. Ensure that sufficient personnel are available for lifting and transporting the machine. Use proper lifting procedures and equipment.

6. The water in the heater tank, and the tank itself, are hot enough to scald or burn, even some time after the machine has been switched off. The water heater tank must be drained, filled with cold water and drained again before any attempt is made to handle it or any of its associated parts.

7. The water available from the option shower head cleaning attachment is hot enough to scald or burn. Appropriate care must be taken when using this attachment.

   Note: Initially the water flowing from the attachment will be cool, but will rapidly become extremely hot.

8. The Controller Board is fitted with a lithium battery. Abuse of this type of battery can lead to overheating, venting, explosion, release of potentially hazardous materials and spontaneous ignition.

   The lithium battery must not be charged or connected to any other source of power. The battery must not be short-circuited or forced to discharge its stored energy. The battery must not be subjected to physical damage or overheating. If the Controller Board is to be replaced, it must be handled with care, taking all practical anti-static precautions.

9. Care must be taken to protect the beverage machine from frost. Do not attempt to operate the machine if it becomes frozen. Contact the nearest service agent immediately. Do not restore the machine to operational use until it has been checked and approved for use by the service agent.

10. Young children, the aged and the infirm should not be allowed to operate the beverage machine unsupervised, in order to protect them from the risk of being scalded by hot beverages.

11. Replacement of the Type Y mains cable requires special tools. Should the cable become damaged, a trained person from an approved service agent must only carry out replacement.

Section 1
Technical Information

INTRODUCTION

1. The Geneva range consists of four basic types of coin-operated, microprocessor controlled beverage machines that dispense a range of hot and cold drinks in response to keypad selections. The main difference between the models is the option of either Instant or Fresh Brew drinks with or without a chiller or carbonation unit and optionally enhanced cup capacity.

2. Four versions of each model are available:

   (a) Instant (INST) - Instant Coffee and Tea

   (b) Single Fresh Brew (SFB) - Fresh Brew Tea and Soluble Coffee

   (c) Double Fresh Brew (DFB) - Fresh Brew Tea and Coffee

   (d) Bean to Cup (BTC) - Fresh Brew Tea and Bean Coffee

3. This manual uses the SFB version as the basis for examples. Where significant differences between versions exist, this will be highlighted in main body of the document. Due to customer requirements, however, some features may vary from those described, e.g. extras fitted, variations in programming etc.

4. Three options are available to add a cold drinks capability to machines in the Geneva range. An optional chiller allows the addition of a cold water selection. A chiller incorporating a pair of syrup pumps allows for the addition of two flavoured cold drinks, whilst a carbonator provides the option of two flavours of still and carbonated drinks in addition to cold water. The same options are available on the enhanced cup capacity versions, but the enhanced cup capability is not retrofittable, i.e. it must be specified at the time of order.

5. Cups from a cup drop mechanism are dispensed to contain the drinks. However, a key-operated jug facility is also provided.

6. Selection is made on a 12 button keypad and a LCD display panel shows status and drink selection information.

7. The status of the machine may be monitored, and the configuration altered, by accessing a menu of program options using both internal and external keypads. Each option comprises a number of sub-options, the settings of which can be altered.

8. A feature of the Geneva beverage machines is the mobile dispense head which moves the head to a parked position away from the cup port after each drink is vended, preventing the possibility of any residue from the previous drink dripping into the next one. The dispense head is fitted with two groups of nozzles, one for hot drinks and one for cold. Upon selection, the required group is moved into place above the cup port.

9. The Geneva machines require a single-phase 240V electrical mains supply from a domestic 13A outlet, and a cold water supply from the domestic cold water main. These services enter the machine at the rear of the cabinet.

GENERAL DESCRIPTION

10. The operational components which form a Geneva beverage machine are housed in a metal enclosure, access to which is gained by a swivel door secured by a key operated locking mechanism. Turning the key in the lock releases a door handle, which the locking mechanism to move to the unlocked state and the door to be opened. With the door open the mains isolation switch for ON/OFF operation of the machine is visible in the top left corner of the machine.

11. Equipment inside the cabinet is arranged in two sections: front and rear. On opening the door, the Operator is immediately faced with those items of equipment to which he or she requires access, e.g. Ingredient Canisters, Cup Turrets, Coin Mechanism, CO_2 Bottle, Waste Trays, etc. The remaining items of equipment, e.g. Water Heater, Valves, Electrical and Electronic components, etc, to which specifically the Engineer requires access (and from which the Operator must be shielded) are located behind the Ingredient Canisters and Whipper Motor and Dispense Head Assembly panel, at the rear of the cabinet.

Cabinet Front

12. The Cup Drop Assembly, Coin Mechanism, Controller Board and Cup Station are fitted to the rear of the cabinet door. The Customer's keypad is fitted to the front panel and is connected to the Controller Board via a cable assembly.

13. Ingredient canisters are located on a shelf approximately half way up the cabinet. At the front of the shelf is a duct assembly to which an extractor fan is connected. The fan pulls air from the extract duct, which in turn removes steam/moist air from the mixing systems, which are located on a vertical panel below the canister shelf. The moving dispense head protrudes through and is fastened to this vertical panel and in the case of the Fresh Brew versions this vertical panel also provides the mounting for the Fresh Brew Units.

14. If fitted, the optional cold drinks unit is located in the lower left hand corner of the cabinet. In the case of a carbonated unit, the CO_2 cylinder is placed in the lower right hand corner of the cabinet with the two syrup containers at its side. A gas regulator with associated pressure gauge is fitted to the CO_2 cylinder in addition to an ordinary cylinder pressure gauge. The regulator is set to give an output pressure of 50 psi.

15. On the Fresh Brew versions a large plastic waste bucket is located underneath the Brewer Unit(s), in addition to the smaller one placed at the front of the cabinet, beneath the Cup Station (when the door is closed). Water heater and carbonator overflow pipes, and a waste level probe, are directed into the smaller bucket. When the waste liquid in the bucket(s) reaches the level sensor probe, the water supply inlet is shut off and the machine is rendered inoperable.

Cabinet Rear

16. Access to the components and equipment in the rear section of the cabinet is obtained by removing the ingredient canisters and the relevant back panel.

17. Cold water mains supply enters the cabinet through an aperture in the rear panel and connects to a twin chamber inlet valve for the hot water supply. There is also a similar twin chamber inlet valve dedicated to the cold water supply. This is fitted only in the case where a cold drinks system is required.

18. A length of tubing takes the water supply from the inlet valve into the water heater tank, located at the top of the cabinet. Hot water in the correct quantity is then directed from the tank to the appropriate mixing bowl via a solenoid operated dispense valve. A dispense valve is associated with each ingredient. Any overflow from the tank is directed into the waste bucket via an overflow tube. Fitted to this tube is a high temperature cut-out (or two cut-outs, depending on the model) which, when operated, cuts off the electrical supply to the heater in the tank. The cut-out must then be reset to restore the supply. Another length of tubing facilitates draining of the heater.

19. The Carbonator is provided with three inputs: cold water from the inlet valve; two types of syrup pumped from the syrup containers; and carbon dioxide from the CO_2 cylinder. Still or carbonated water and syrup are taken from the carbonator, via separate tubes, to the dispense head.

20. A level probe is fitted to the rear of the cabinet door and a similar device is located in the fresh brew waste container. When the door is closed these devices act as contact probes allowing the units control system to monitor the liquid level in the waste containers.

21. Two printed circuit boards are fitted to the top right hand side of the cabinet rear panel; the DC Remote Input/Output Board (DC RIO) and the Power Supply Unit (PSU). The DC RIO Board provides the high current drives to operate the output devices (valves, motors, etc.) in response to signals from the Controller Board.

22. A solid-state relay, located beneath the printed circuit boards, pulses current to the heater in response to signals from the DC RIO Board. The DC RIO board receives signal from the Controller Board via an I^2C link. The temperature of the water in the boiler is measured by the Controller Board using an NTC thermistor mounted at the end of a stainless steel probe immersed in the hot water tank.

WATER SYSTEM

23. The cold water mains supply enters the machine via a double-solenoid operated inlet valve at the rear of the cabinet. This valve controls the flow of water to the unit's hot water tank. If an optional cold drink system is fitted, a separate inlet valve is used to connect it to the mains water supply. In this eventuality a special 'Y' shaped mains water supply hose is required.

Hot Water System

24. Water is supplied via the Hot Inlet valve to the heater tank where it is heated to the required temperature by a heating element in the tank. Water temperature is controlled by a combined temperature and level probe assembly in the tank which causes the supply to the heater to be removed when the preset temperature is reached. The probe assembly also acts as a level sensor, causing the Hot Inlet valve to open when the water in the tank falls below a preset level. The probe (i.e. the input device) is monitored by the Controller Board, and the Water Heater and Hot Inlet valve (i.e. the output devices) are controlled by the DC RIO Board in response to signals from the Controller Board.

25. Depending on the type of hot drink selected, hot water from the heater tank is fed via solenoid operated dispense valves to the appropriate mixing bowl or Brewer Unit container. Ingredients and water are mixed in exact quantities in the mixing bowl and then directed to the dispense head. Similarly, water and ingredient are brewed in exact amounts in the Brewer Unit and then directed to the dispense head.

26. Resettable cut-out sensors, mounted on the boiler overfill tube, cuts off the electrical supply to the tank heater circuit if the water in the tank starts to boil. Additionally, if the fluid level in the overflow waste bucket rises above a preset level, it is detected by a level probe and reported to the Controller Board, which responds by closing the inlet valve via the DC RIO Board and rendering the machine inoperable.

Cold Water System

27. Water is supplied from the Cold Inlet valve to the chiller or carbonator unit (if fitted) via a pressure regulator. The chiller/carbonator provides either cold still water or cold carbonated water (carbonator only). The selected type of water (still or carbonated) is controlled by solenoid operated dispense valves. Flavoured syrup, if available, is added to the drink by means of oscillating pumps.

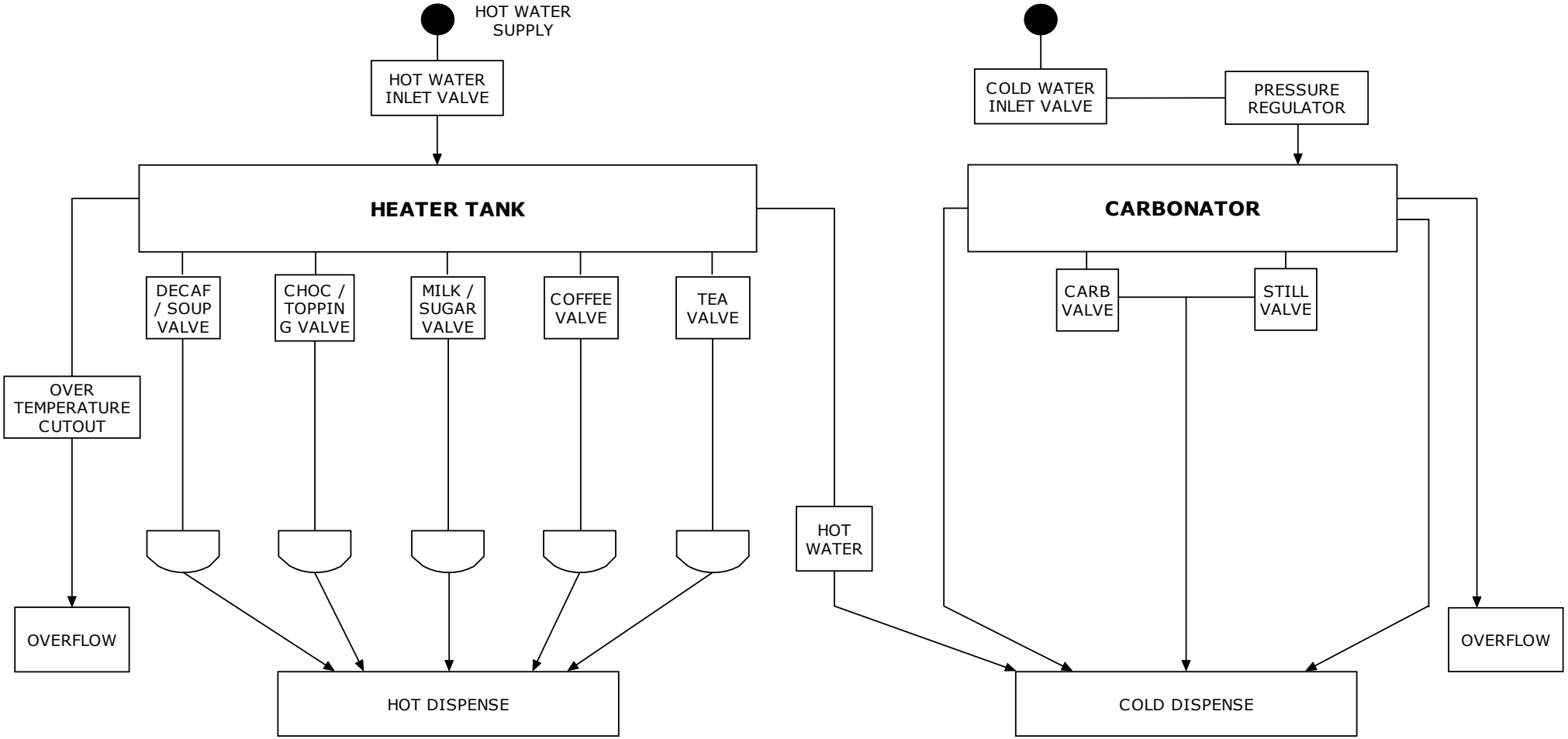


FIG 1.1A WATER SYSTEM FUNCTIONAL DIAGRAM INSTANT

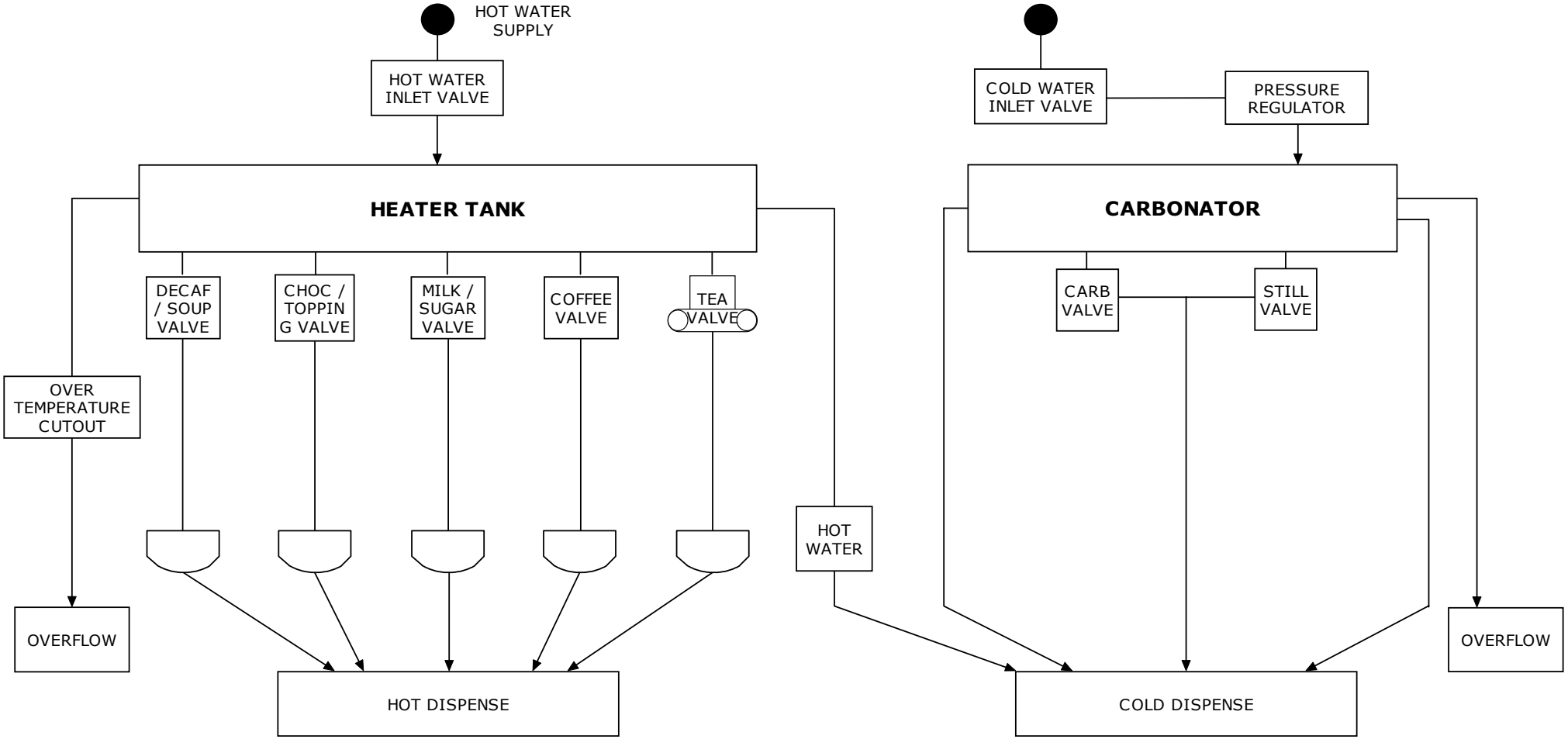


FIG 1.1B WATER SYSTEM FUNCTIONAL DIAGRAM SINGLE FRESH BREW TEA

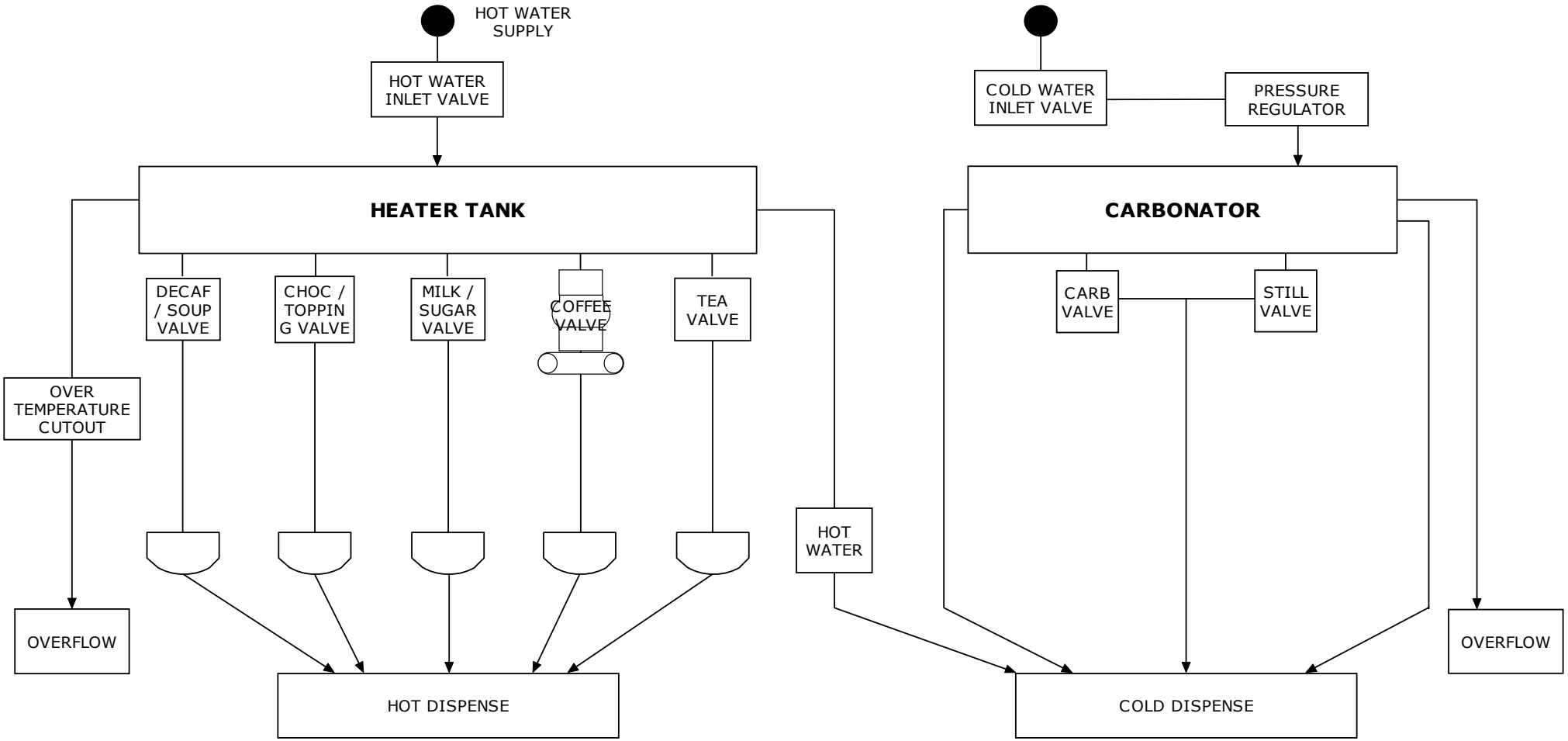


FIG 1.1C WATER SYSTEM FUNCTIONAL DIAGRAM SINGLE FRESH BREW COFFEE

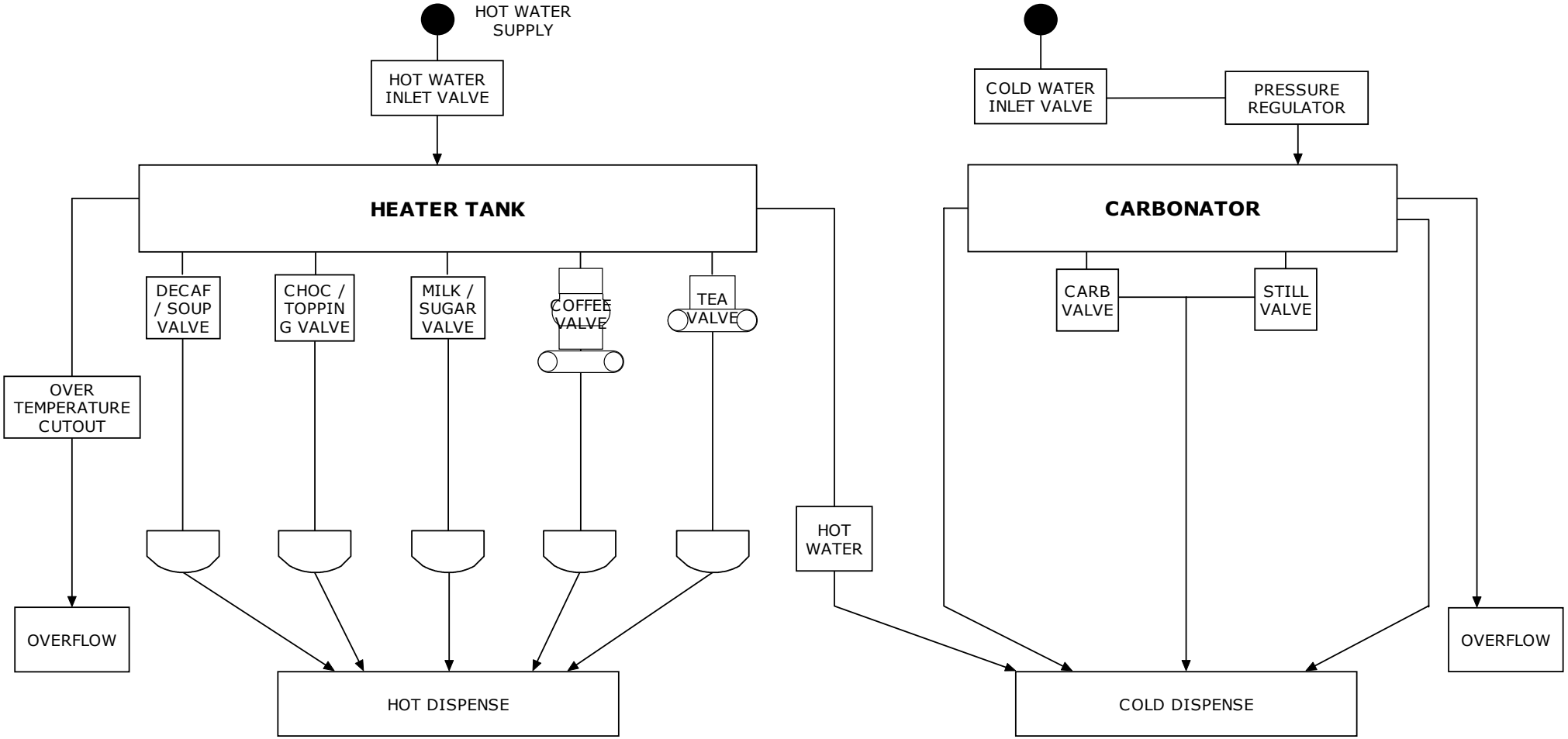
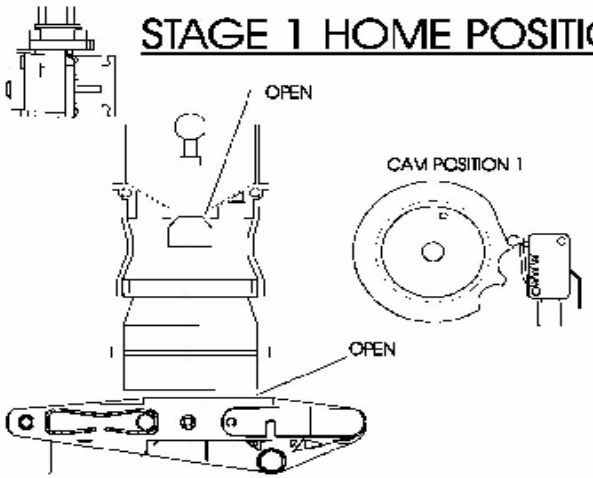
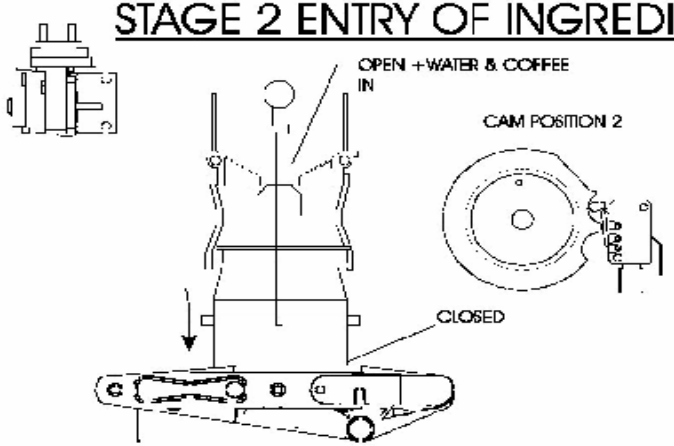


FIG 1.1D WATER SYSTEM FUNCTIONAL DIAGRAM DOUBLE FRESH BREW & BTC+SFBT

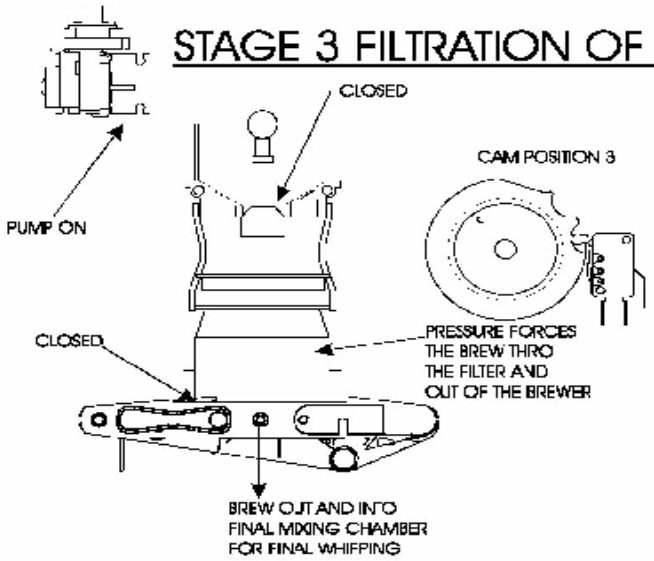
STAGE 1 HOME POSITION



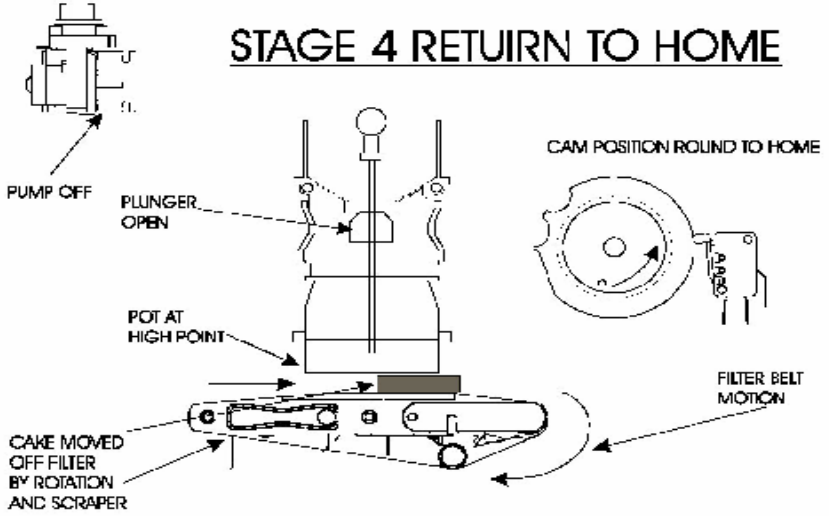
STAGE 2 ENTRY OF INGREDIENTS



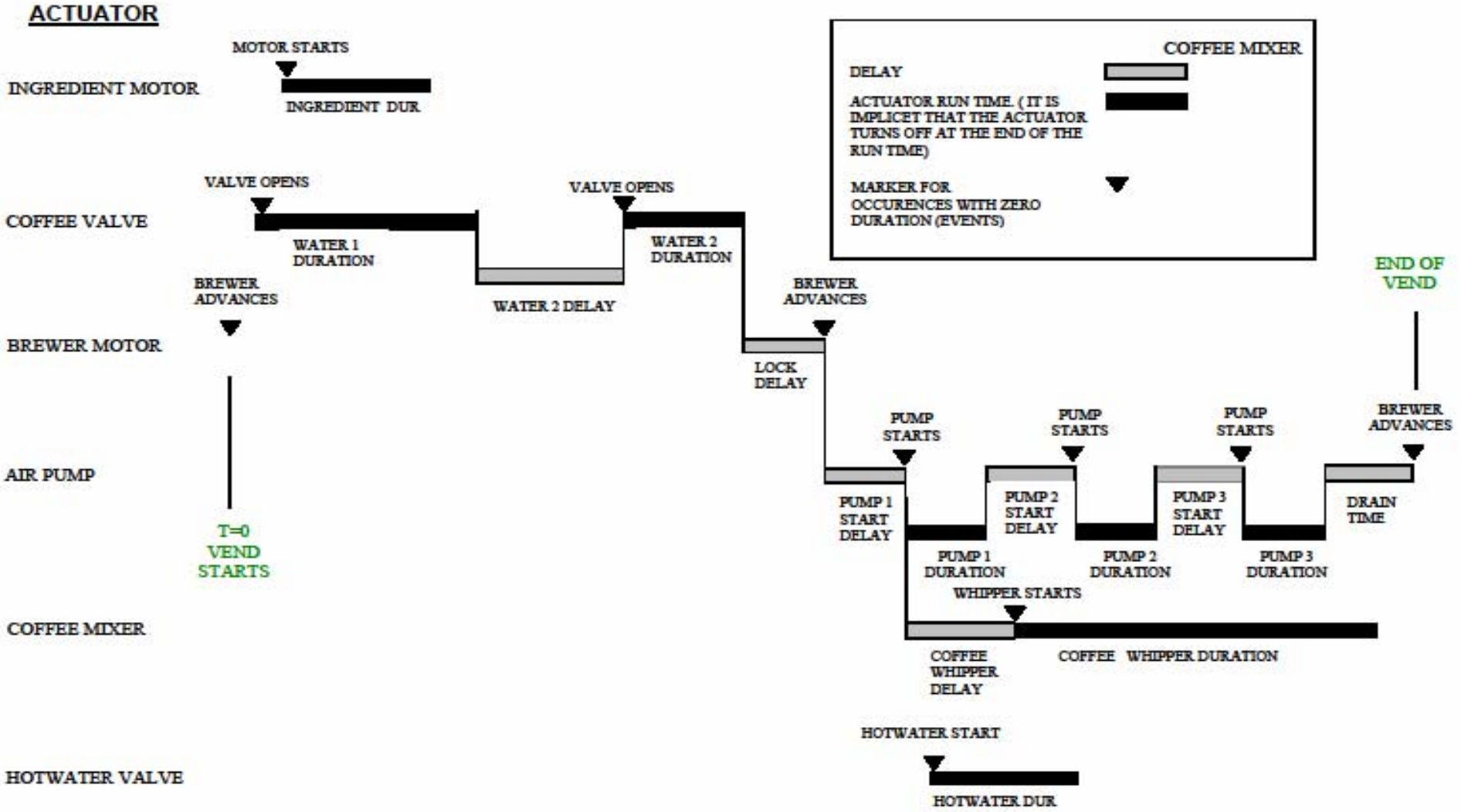
STAGE 3 FILTRATION OF INGREDIENTS



STAGE 4 RETUIRN TO HOME



Coffetek Coffee Brewer Timing Relationships



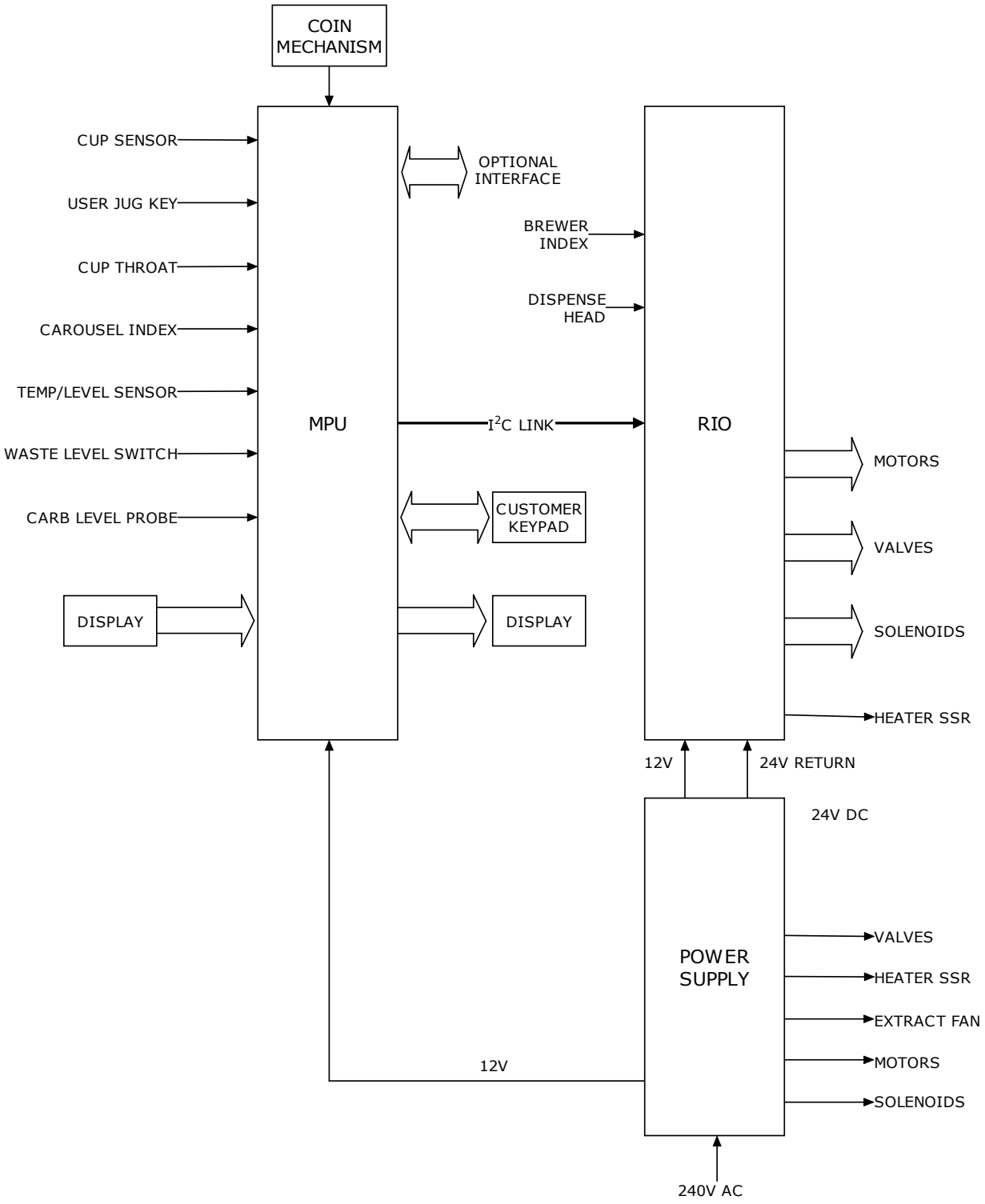


FIG 1.2 ELECTRICAL & ELECTRONIC SYSTEM – FUNCTIONAL DIAGRAM

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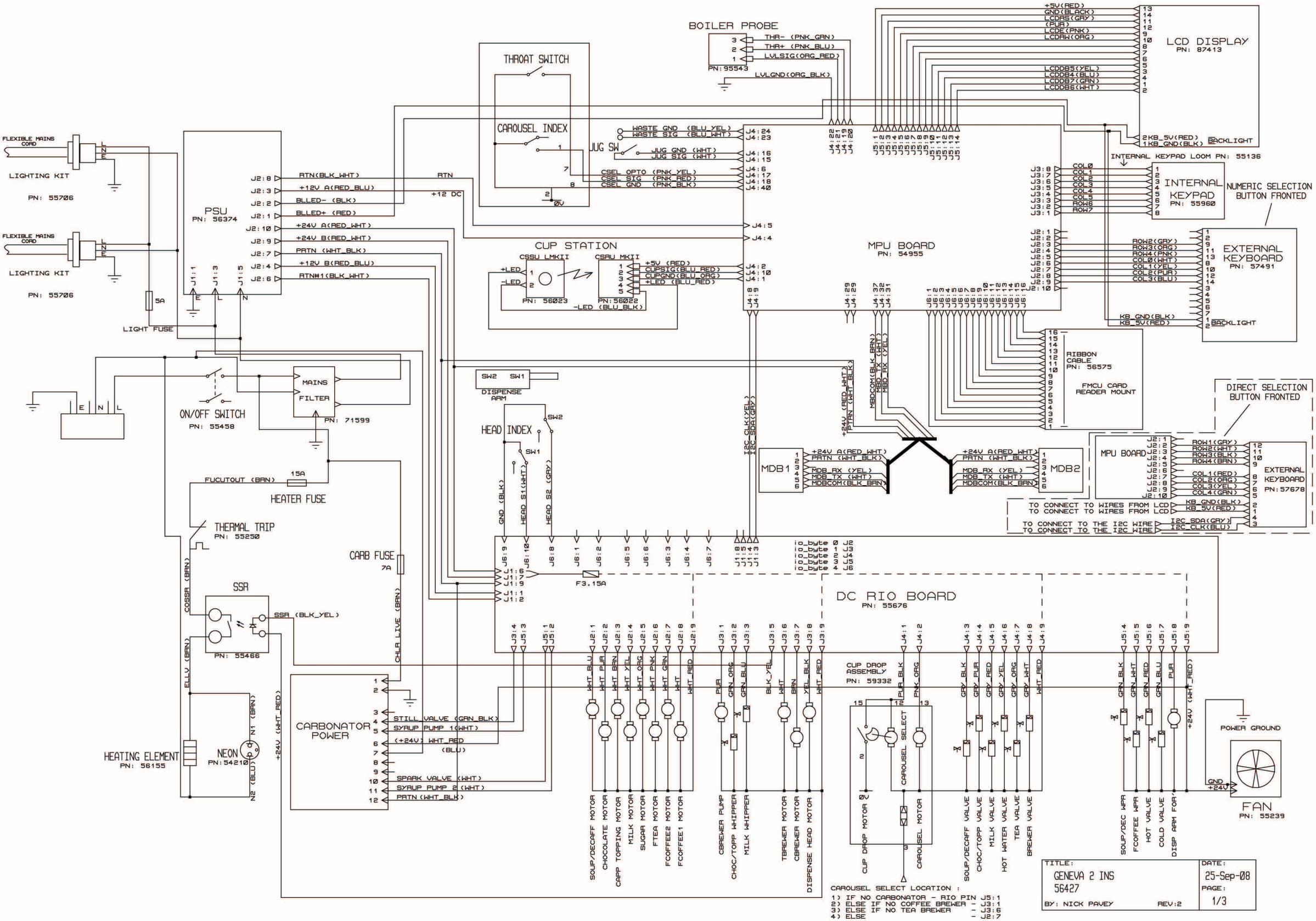
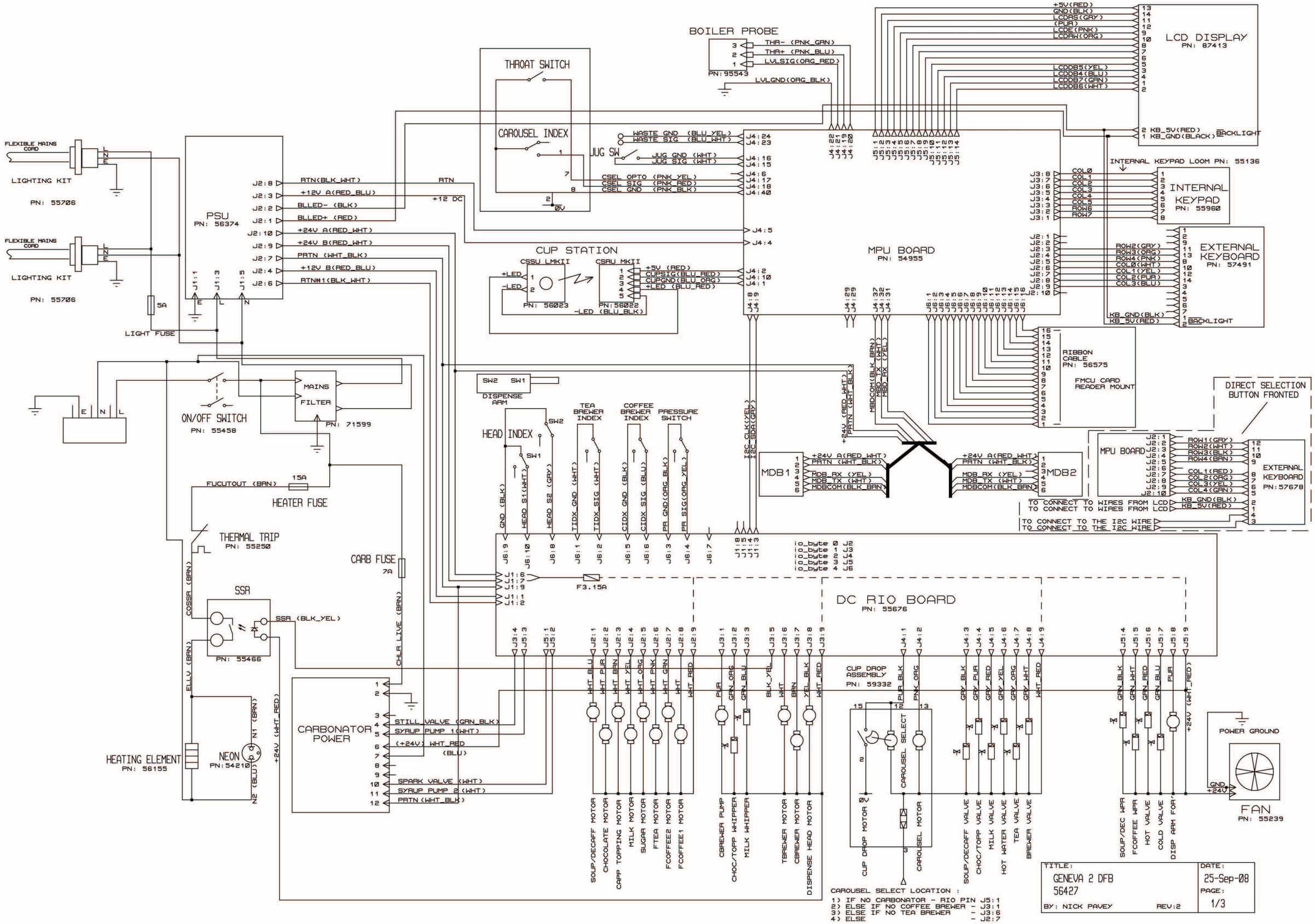

BOILER PROBE
PN:95543
THR- (PNK_GRN)
THR+ (PNK_BLU)
LVLSIG(ORG_RED)
LVLGND(ORG_BLK)
THROAT SWITCH
CAROUSEL INDEX
JUG SW
WASTE GND (BLU_YEL)
WASTE SIG (BLU_WHT)
JUG GND (WHT)
JUG SIG (WHT)
CSEL OPTO (PNK_YEL)
CSEL SIG (PNK_RED)
CSEL GND (PNK_BLK)
LCD DISPLAY
PN: 87413
+5V(RED)
GND(BLACK)
LCDAS(GRY)
(PUR)
LCDE(PNK)
LCDRW(ORG)
LCDDB5(YEL)
LCDDB4(BLU)
LCDDB7(GRN)
LCDDB6(WHT)
2KB_5V(RED)
1KB_GND(BLK)
BACKLIGHT
INTERNAL KEYPAD LOOM PN: 55136
INTERNAL KEYPAD
PN: 55960
NUMERIC SELECTION BUTTON FRONTED
EXTERNAL KEYBOARD
PN: 57491
ROW2(GRY)
ROW3(ORG)
ROW4(PNK)
COL0(WHT)
COL1(YEL)
COL2(PUR)
COL3(BLU)
KB_GND(BLK)
KB_5V(RED)
BACKLIGHT
MPU BOARD
PN: 54955
RIBBON CABLE
PN: 56575
FMCU CARD READER MOUNT
DIRECT SELECTION BUTTON FRONTED
MPU BOARD
ROW1(GRY)
ROW2(WHT)
ROW3(BLK)
ROW4(BRN)
COL1(RED)
COL2(ORG)
COL3(YEL)
COL4(GRN)
EXTERNAL KEYBOARD
PN:57678
KB_GND(BLK)
KB_5V(RED)
I2C_SDA(GRY)
I2C_CLK(BLU)
TO CONNECT TO WIRES FROM LCD
TO CONNECT TO WIRES FROM LCD
TO CONNECT TO THE I2C WIRE
TO CONNECT TO THE I2C WIRE
FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
PSU
PN: 56374
RTN(BLK_WHT)
+12V A(RED_BLU)
BLLED- (BLK)
BLLED+ (RED)
+24V A(RED_WHT)
+24V B(RED_WHT)
PRTN (WHT_BLK)
+12V B(RED_BLU)
RTNH1(BLK_WHT)
RTN
+12 DC
5A
LIGHT FUSE
CUP STATION
CSSU LMKII
CSAU MKII
+LED
-LED
PN: 56023
PN:56022
+5V (RED)
CUPSIG(BLU_RED)
CUPGND(BLU_ORG)
+LED (BLU_RED)
-LED (BLU_BLK)
ON/OFF SWITCH
PN: 55458
MAINS FILTER
PN: 71599
SW2 SW1
DISPENSE ARM
HEAD INDEX
SW1
SW2
GND (BLK)
HEAD S1(WHT)
HEAD S2 (GRY)
FUCUTOUT (BRN)
15A
HEATER FUSE
THERMAL TRIP
PN: 55250
CARB FUSE
7A
F3.15A
SSR
SSR (BLK_YEL)
PN: 55466
COSSR (BRN)
ELLV (BRN)
CHLR LIVE (BRN)
+24V (WHT_RED)
N1 (BRN)
N2 (BLU)
HEATING ELEMENT
PN: 56155
NEON
PN:54210
CARBONATOR POWER
STILL VALVE (GRN_BLK)
SYRUP PUMP 1(WHT)
(+24V) WHT_RED (BLU)
SPARK VALVE (WHT)
SYRUP PUMP 2 (WHT)
PRTN (WHT_BLK)
MDB1
MDB2
+24V A(RED_WHT)
PRTN (WHT_BLK)
MDB_RX (YEL)
MDB_TX (WHT)
MDBCOM(BLK_BRN)
I2C CLK(YEL)
I2C SDA(GRY)
DC RIO BOARD
PN: 55676
io_byte 0
io_byte 1
io_byte 2
io_byte 3
io_byte 4
CUP DROP ASSEMBLY
PN: 59332
CUP DROP MOTOR
CAROUSEL SELECT
CAROUSEL MOTOR
CAROUSEL SELECT LOCATION :
1) IF NO CARBONATOR - RIO PIN J5:1
2) ELSE IF NO COFFEE BREWER - J3:1
3) ELSE IF NO TEA BREWER - J3:6
4) ELSE - J2:7
SOUP/DECAFF MOTOR
CHOCOLATE MOTOR
CAPP TOPPING MOTOR
MILK MOTOR
SUGAR MOTOR
FTEA MOTOR
FCOFFEE2 MOTOR
FCOFFEE1 MOTOR
CBREWER PUMP
CHOC/TOPP WHIPPER
MILK WHIPPER
TBREWER MOTOR
CBREWER MOTOR
DISPENSE HEAD MOTOR
SOUP/DECAFF VALVE
CHOC/TOPP VALVE
MILK VALVE
HOT WATER VALVE
TEA VALVE
BREWER VALVE
SOUP/DEC WPR
FCOFFEE WPR
HOT VALVE
COLD VALVE
DISP ARM FOR
POWER GROUND
GND
+24V
FAN
PN: 55239
TITLE:
GENEVA 2 INS
56427
BY: NICK PAVEY
REV:2
DATE:
25-Sep-08
PAGE:
1/3

FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
5A
LIGHT FUSE
PSU
PN: 56374
J2:8 RTN(BLK_WHT)
J2:3 +12V A(RED_BLU)
J2:2 BLLED- (BLK)
J2:1 BLLED+ (RED)
J2:10 +24V A(RED_WHT)
J2:9 +24V B(RED_WHT)
J2:7 PRTN (WHT_BLK)
J2:4 +12V B(RED_BLU)
J2:6 RTN#1(BLK_WHT)
RTN
+12 DC
THROAT SWITCH
CAROUSEL INDEX
0V
BOILER PROBE
PN: 95543
THR- (PNK_GRN)
THR+ (PNK_BLU)
LVLSIG(ORG_RED)
LVLGND(ORG_BLK)
JUG SW
WASTE GND (BLU_YEL)
WASTE SIG (BLU_WHT)
JUG GND (WHT)
JUG SIG (WHT)
CSEL OPTO (PNK_YEL)
CSEL SIG (PNK_RED)
CSEL GND (PNK_BLK)
CUP STATION
CSSU LMKII
CSRU MKII
PN: 56023
PN: 56022
+LED
-LED
+5V (RED)
CUPSIG(BLU_RED)
CUPGND(BLU_ORG)
+LED (BLU_RED)
-LED (BLU_BLK)
MPU BOARD
PN: 54955
LCD DISPLAY
PN: 87413
+5V(RED)
GND(BLK)
LCDRS(GRY)
(PUR)
LCDE(PINK)
LCDRW(ORG)
LCDDB5(YEL)
LCDDB4(BLU)
LCDDB7(GRN)
LCDDB6(WHT)
2KB_5V(RED)
1KB_GND(BLK)
BACKLIGHT
INTERNAL KEYPAD LOOM PN: 55136
INTERNAL KEYPAD
PN: 55960
NUMERIC SELCTION BUTTON FRONTED
COL0
COL1
COL2
COL3
COL4
COL5
ROW6
ROW7
EXTERNAL KEYBOARD
PN: 57491
ROW2(GRY)
ROW3(ORG)
ROW4(PNK)
COL0(WHT)
COL1(YEL)
COL2(PUR)
COL3(BLU)
KB_GND(BLK)
KB(5V(RED)
BACKLIGHT
RIBBON CABLE
PN: 56575
FMCU CARD READER MOUNT
MBDCOM(BLK_BRN)
MBD_TX (WHT)
MBD_RX (YEL)
+24V (RED_WHT2)
PRTN (WHT_BLK)
DIRECT SELECTION BUTTON FRONTED
MDB1
MDB2
+24V A(RED_WHT)
PRTN (WHT_BLK)
MDB_RX (YEL)
MDB_TX (WHT)
MDBCOM(BLK_BRN)
MPU BOARD
EXTERNAL KEYBOARD
PN:57678
ROW1(GRY)
ROW2(WHT)
ROW3(BLK)
ROW4(BRN)
COL1(RED)
COL2(ORG)
COL3(YEL)
COL4(GRN)
KB_GND(BLK)
KB_5V(RED)
TO CONNECT TO WIRES FROM LCD
TO CONNECT TO THE I2C WIRE
ON/OFF SWITCH
PN: 55458
MAINS FILTER
PN: 71599
FUCUTOUT (BRN)
15A
HEATER FUSE
THERMAL TRIP
PN: 55250
CARB FUSE
7A
SSR
PN: 55466
COSSR (BRN)
ELLV (BRN)
CHLA LIVE (BRN)
SSR (BLK_YEL)
HEATING ELEMENT
PN: 56155
NEON
PN:54210
N1 (BRN)
N2 (BLU)
+24V (WHT_RED)
CARBONATOR POWER
STILL VALVE (GRN_BLK)
SYRUP PUMP 1(WHT)
(+24V) WHT_RED (BLU)
SPARK VALVE (WHT)
SYRUP PUMP 2 (WHT)
PRTN(WHT_BLK)
SW2 SW1
DISPENSE ARM
HEAD INDEX
SW1
SW2
TEA BREWER INDEX
GND (BLK)
HEAD S1(WHT)
HEAD S2 (GRY)
TIDX GND (WHT)
TIDX SIG (WHT)
I2C CLK(YEL)
I2C SDA(GRY)
F3.15A
DC RIO BOARD
PN: 55676
CUP DROP ASSEMBLY
PN: 59332
CUP DROP MOTOR
CAROUSEL SELECT
CAROUSEL MOTOR
SOUP/DECAFF MOTOR
CHOCOLATE MOTOR
CAPP TOPPING MOTOR
MILK MOTOR
SUGAR MOTOR
FTEA MOTOR
FCOFFEE2 MOTOR
FCOFFEE1 MOTOR
CBREWER PUMP
CHOC/TOPP WHIPPER
MILK WHIPPER
TBREWER MOTOR
CBREWER MOTOR
DISPENSE HEAD MOTOR
SOUP/DECAFF VALVE
CHOC/TOPP VALVE
MILK VALVE
HOT WATER VALVE
TEA VALVE
BREWER VALVE
SOUP/DEC WPR
FCOFFEE WPR
HOT VALVE
COLD VALVE
DISP ARM FOR
POWER GROUND
GND
+24V
FAN
PN: 55239
CAROUSEL SELECT LOCATION :
1) IF NO CARBONATOR - RIO PIN J5:1
2) ELSE IF NO COFFEE BREWER - J3:1
3) ELSE IF NO TEA BREWER - J3:6
4) ELSE - J2:7
TITLE:
GENEVA 2 SFBT
56427
BY: NICK PAVEY REV:2
DATE:
26-Sep-08
PAGE:
1/3

FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
5A
LIGHT FUSE
PSU
PN: 56374
J2:8 RTN(BLK_WHT)
J2:3 +12V A(RED_BLU)
J2:2 BLLED- (BLK)
J2:1 BLLED+ (RED)
J2:10 +24V A(RED_WHT)
J2:9 +24V B(RED_WHT)
J2:7 PRTN (WHT_BLK)
J2:4 +12V B(RED_BLU)
J2:6 RTN#1(BLK_WHT)
RTN
+12 DC
THROAT SWITCH
CAROUSEL INDEX
0V
BOILER PROBE
PN: 95543
THR- (PNK_GRN)
THR+ (PNK_BLU)
LVLSIG(ORG_RED)
LVLGND(ORG_BLK)
JUG SW
WASTE GND (BLU_YEL)
WASTE SIG (BLU_WHT)
JUG GND (WHT)
JUG SIG (WHT)
CSEL OPTO (PNK_YEL)
CSEL SIG (PNK_RED)
CSEL GND (PNK_BLK)
J4:24
J4:23
J4:16
J4:15
J4:6
J4:17
J4:18
J4:40
J4:5
J4:4
CUP STATION
CSSU LMKII
+LED
-LED
PN: 56023
CSRU MKII
PN:56022
-LED (BLU_BLK)
+5V (RED)
CUPSIG(BLU_RED)
CUPGND(BLU_ORG)
+LED (BLU_RED)
J4:2
J4:10
J4:1
J4:8
J4:9
MPU BOARD
PN: 54955
J4:29
J4:29
J4:37
J4:32
J4:31
J1:1
J1:3
J1:5
E
L
N
SW2 SW1
DISPENSE ARM
HEAD INDEX
SW1
SW2
GND (BLK)
HEAD S1(WHT)
HEAD S2 (GRY)
COFFEE BREWER INDEX
PRESSURE SWITCH
CIDX GND (BLK)
CIDX SIG (BLU)
PR GND(ORG_BLK)
PR SIG(ORG_YEL)
I2C CLK(YEL)
I2C SDA(GRY)
MAINS FILTER
PN: 71599
ON/OFF SWITCH
PN: 55458
E N L
FUCUTOUT (BRN)
15A
HEATER FUSE
THERMAL TRIP
PN: 55250
CARB FUSE
7A
SSR
PN: 55466
COSSR (BRN)
SSR (BLK_YEL)
ELLV (BRN)
CHLR LIVE (BRN)
+24V (WHT_RED)
HEATING ELEMENT
PN: 56155
NEON
PN:54210
N1 (BRN)
N2 (BLU)
CARBONATOR POWER
1
2
3 STILL VALVE (GRN_BLK)
4 SYRUP PUMP 1(WHT)
5 (+24V) WHT_RED
6 (BLU)
7
8
9
10 SPARK VALVE (WHT)
11 SYRUP PUMP 2 (WHT)
12 PRTN (WHT_BLK)
F3.15A
J6:9
J6:10
J6:8
J6:1
J6:2
J6:5
J6:6
J6:3
J6:4
J6:7
J1:6
J1:7
J1:9
J1:1
J1:2
J1:8
J1:5
J1:3
J1:4
DC RIO BOARD
PN: 55676
J3:4 J5:3 J5:1 J5:2
J2:1 WHT BLU
J2:2 WHT PUR
J2:3 WHT BRN
J2:4 WHT YEL
J2:5 WHT ORG
J2:6 WHT PNK
J2:7 WHT GRN
J2:8 WHT
J2:9 WHT RED
J3:1 PUR
J3:2 GRN ORG
J3:3 GRN BLU
J3:5 BLK_YEL
J3:6 WHT
J3:7 BRN
J3:8 YEL BLK
J3:9 WHT RED
SOUP/DECAFF MOTOR
CHOCOLATE MOTOR
CAPP TOPPING MOTOR
MILK MOTOR
SUGAR MOTOR
FTEA MOTOR
FCOFFEE2 MOTOR
FCOFFEE1 MOTOR
CBREWER PUMP
CHOC/TOPP WHIPPER
MILK WHIPPER
TBREWER MOTOR
CBREWER MOTOR
DISPENSE HEAD MOTOR
CUP DROP ASSEMBLY
PN: 59332
J4:1 PUR BLK
J4:2 PNK ORG
15
12
13
CUP DROP MOTOR
CAROUSEL SELECT
CAROUSEL MOTOR
J4:3 GRY BLK
J4:4 GRY PUR
J4:5 GRY RED
J4:6 GRY YEL
J4:7 GRY ORG
J4:8 GRY WHT
J4:9 WHT RED
SOUP/DECAFF VALVE
CHOC/TOPP VALVE
MILK VALVE
HOT WATER VALVE
TEA VALVE
BREWER VALVE
J5:4 GRN BLK
J5:5 GRN WHT
J5:6 GRN RED
J5:7 GRN BLU
J5:8 PUR
J5:9 +24V (WHT_RED)
SOUP/DEC WPR
FCOFFEE WPR
HOT VALVE
COLD VALVE
DISP ARM FOR
POWER GROUND
GND
+24V
FAN
PN: 55239
CAROUSEL SELECT LOCATION :
1) IF NO CARBONATOR - RIO PIN J5:1
2) ELSE IF NO COFFEE BREWER - J3:1
3) ELSE IF NO TEA BREWER - J3:6
4) ELSE - J2:7
+5V(RED)
GND(BLK)
LCDRS(GRY)
(PUR)
LCDE(PNK)
LCDRW(ORG)
LCDDB5(YEL)
LCDDB4(BLU)
LCDDB7(GRN)
LCDDB6(WHT)
LCD DISPLAY
PN: 87413
2KB_5V(RED)
1KB_GND(BLK)
BACKLIGHT
INTERNAL KEYPAD LOOM PN: 55136
INTERNAL KEYPAD
PN: 55960
NUMERIC SELECTION BUTTON FRONTED
COL0
COL1
COL2
COL3
COL4
COL5
ROW6
ROW7
EXTERNAL KEYBOARD
PN: 57491
ROW2(GRY)
ROW3(ORG)
ROW4(PNK)
COL0(WHT)
COL1(YEL)
COL2(PUR)
COL3(BLU)
KB_GND(BLK)
KB_5V(RED)
BACKLIGHT
RIBBON CABLE
PN: 56575
FMCU CARD READER MOUNT
MDBCOM(BLK_BRN)
MDB_TX (WHT)
MDB_RX (YEL)
+24V (RED_WHT)
PRTN (WHT_BLK)
MDB1
MDB2
+24V A(RED_WHT)
PRTN (WHT_BLK)
MDB_RX (YEL)
MDB_TX (WHT)
MDBCOM(BLK_BRN)
DIRECT SELECTION BUTTON FRONTED
MPU BOARD
ROW1(GRY)
ROW2(WHT)
ROW3(BLK)
ROW4(BRN)
COL1(RED)
COL2(ORG)
COL3(YEL)
COL4(GRN)
KB_GND(BLK)
KB_5V(RED)
EXTERNAL KEYBOARD
PN:57678
TO CONNECT TO WIRES FROM LCD
TO CONNECT TO WIRES FROM LCD
TO CONNECT TO THE I2C WIRE
TO CONNECT TO THE I2C WIRE

TITLE: GENEVA 2 SFBC 56427	DATE: 25-Sep-08
BY: NICK PAVEY REV:2	PAGE: 1/3


FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
5A
LIGHT FUSE
PSU
PN: 56374
J2:8 RTN(BLK_WHT)
J2:3 +12V A(RED_BLU)
J2:2 BLLED- (BLK)
J2:1 BLLED+ (RED)
J2:10 +24V A(RED_WHT)
J2:9 +24V B(RED_WHT)
J2:7 PRTN (WHT_BLK)
J2:4 +12V B(RED_BLU)
J2:6 RTN#1(BLK_WHT)
RTN
+12 DC
THROAT SWITCH
CAROUSEL INDEX
ØV
BOILER PROBE
PN:95543
THR- (PNK_GRN)
THR+ (PNK_BLU)
LVLSIG(ORG_RED)
LVLGND(ORG_BLK)
JUG SW
WASTE GND (BLU_YEL)
WASTE SIG (BLU_WHT)
JUG GND (WHT)
JUG SIG (WHT)
CSEL OPTO (PNK_YEL)
CSEL SIG (PNK_RED)
CSEL GND (PNK_BLK)
CUP STATION
CSSU LMKII
CSRU MKII
+LED
-LED
PN: 56023
PN:56022
+5V (RED)
CUPSIG(BLU_RED)
CUPGND(BLU_ORG)
+LED (BLU_RED)
-LED (BLU_BLK)
MPU BOARD
PN: 54955
+5V(RED)
GND(BLK)
LCDRS(GRY)
(PUR)
LCDE(PNK)
LCDRW(ORG)
LCDDB5(YEL)
LCDDB4(BLU)
LCDDB7(GRN)
LCDDB6(WHT)
LCD DISPLAY
PN: 87413
2 KB_5V(RED)
1 KB_GND(BLACK)
BACKLIGHT
INTERNAL KEYPAD LOOM PN: 55136
COL0
COL1
COL2
COL3
COL4
COL5
ROW6
ROW7
INTERNAL KEYPAD
PN: 55960
ROW2(GRY)
ROW3(ORG)
ROW4(PNK)
COL0(WHT)
COL1(YEL)
COL2(PUR)
COL3(BLU)
EXTERNAL KEYBOARD
PN: 57491
KB_GND(BLK)
KB_5V(RED)
BACKLIGHT
RIBBON CABLE
PN: 56575
FMCU CARD READER MOUNT
MBDCOM(BLK_BRN)
MBD_TX (WHT)
MBD_RX (YEL)
+24V (RED_WHT)
PRTN (WHT_BLK)
MDB1
MDB2
MDB_RX (YEL)
MDB_TX (WHT)
MDBCOM(BLK_BRN)
DIRECT SELECTION BUTTON FRONTED
MPU BOARD
ROW1(GRY)
ROW2(WHT)
ROW3(BLK)
ROW4(BRN)
COL1(RED)
COL2(ORG)
COL3(YEL)
COL4(GRN)
EXTERNAL KEYBOARD
PN:57678
TO CONNECT TO WIRES FROM LCD
KB_GND(BLK)
KB_5V(RED)
TO CONNECT TO THE I2C WIRE
MAINS FILTER
PN: 71599
ON/OFF SWITCH
PN: 55458
FUCUTOUT (BRN)
15A
HEATER FUSE
THERMAL TRIP
PN: 55250
CARB FUSE
7A
SSR
PN: 55466
COSSR (BRN)
ELLV (BRN)
SSR (BLK_YEL)
CHLR LIVE (BRN)
HEATING ELEMENT
PN: 56155
NEON
PN:54210
N1 (BRN)
N2 (BLU)
+24V (WHT_RED)
CARBONATOR POWER
STILL VALVE (GRN_BLK)
SYRUP PUMP 1(WHT)
(+24V) WHT_RED
(BLU)
SPARK VALVE (WHT)
SYRUP PUMP 2 (WHT)
PRTN (WHT_BLK)
SW2 SW1
DISPENSE ARM
HEAD INDEX
SW2
SW1
GND (BLK)
HEAD S1(WHT)
HEAD S2 (GRY)
TEA BREWER INDEX
TIDX GND (WHT)
TIDX SIG (WHT)
COFFEE BREWER INDEX
CIDX GND (BLK)
CIDX SIG (BLU)
PRESSURE SWITCH
PR GND(ORG_BLK)
PR SIG(ORG_YEL)
I2C CLK(YEL)
I2C SDA(GRY)
F3.15A
DC RIO BOARD
PN: 55676
SOUP/DECAFF MOTOR
CHOCOLATE MOTOR
CAPP TOPPING MOTOR
MILK MOTOR
SUGAR MOTOR
FTEA MOTOR
FCOFFEE2 MOTOR
FCOFFEE1 MOTOR
CBREWER PUMP
CHOC/TOPP WHIPPER
MILK WHIPPER
TBREWER MOTOR
CBREWER MOTOR
DISPENSE HEAD MOTOR
CUP DROP ASSEMBLY
PN: 59332
CUP DROP MOTOR
CAROUSEL SELECT
CAROUSEL MOTOR
SOUP/DECAFF VALVE
CHOC/TOPP VALVE
MILK VALVE
HOT WATER VALVE
TEA VALVE
BREWER VALVE
SOUP/DEC WPR
FCOFFEE WPR
HOT VALVE
COLD VALVE
DISP ARM FOR
+24V (WHT_RED)
POWER GROUND
GND
+24V
FAN
PN: 55239
CAROUSEL SELECT LOCATION :
1) IF NO CARBONATOR - RIO PIN J5:1
2) ELSE IF NO COFFEE BREWER - J3:1
3) ELSE IF NO TEA BREWER - J3:6
4) ELSE - J2:7
TITLE:
GENEVA 2 DFB
56427
BY: NICK PAVEY
REV:2
DATE:
25-Sep-08
PAGE:
1/3

BOILER PROBE
PN:95543
THR- (PNK_GRN)
THR+ (PNK_BLU)
LVLSIG(ORG_RED)
LVLGND(ORG_BLK)

THROAT SWITCH
CAROUSEL INDEX
JUG SW
WASTE GND (BLU_YEL)
WASTE SIG (BLU_WHT)
JUG GND (WHT)
JUG SIG (WHT)
CSEL OPTO (PNK_YEL)
CSEL SIG (PNK_RED)
CSEL GND (PNK_BLK)

LCD DISPLAY
PN: 87413
+5V(RED)
GND(BLK)
LCDRS(GRY)
(PUR)
LCDE(PNK)
LCDRW(ORG)
LCDDB5(YEL)
LCDDB4(BLU)
LCDDB7(GRN)
LCDDB6(WHT)
KB_5V(RED)
KB_GND(BLK)
BACKLIGHT

INTERNAL KEYPAD LOOM PN: 55136
INTERNAL KEYPAD
PN: 55960
COL0
COL1
COL2
COL3
COL4
COL5
ROW6
ROW7

NUMERIC SELCTION BUTTON FRONTED
EXTERNAL KEYBOARD
PN: 57491
ROW2(GRY)
ROW3(ORG)
ROW4(PNK)
COL0(WHT)
COL1(YEL)
COL2(PUR)
COL3(BLU)
KG_GND(BLACK)
KB_5V(RED)
BACKLIGHT

FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
FLEXIBLE MAINS CORD
LIGHTING KIT
PN: 55706
5A
LIGHT FUSE

PSU
PN: 56374
J2:8 RTN(BLK_WHT)
J2:3 +12V A(RED_BLU)
J2:2 BLLED- (BLK)
J2:1 BLLED+ (RED)
J2:10 +24V A(RED_WHT)
J2:9 +24V B(RED_WHT)
J2:7 PRTN (WHT_BLK)
J2:4 +12V B(RED_BLU)
J2:6 RTN#1(BLK_WHT)
RTN
+12 DC

CUP STATION
CSSU LMKII
+LED
-LED
PN: 56023
CSAU MKII
PN:56022
+5V (RED)
CUPSIG(BLU_RED)
CUPGND(BLU_ORG)
+LED (BLU_RED)
-LED (BLU_BLK)

MPU BOARD
PN: 54955

RIBBON CABLE
PN: 56575
FMCU CARD READER MOUNT
MBDCOM (BLK_BRN)
MBD_TX(WHT)
MBD_RX (YEL)
+24V (RED_WHT)
PTRN (WHT_BLK)

DIRECT SELECTION BUTTON FRONTED
MPU BOARD
ROW1(GRY)
ROW2(WHT)
ROW3(BLK)
ROW4(BRN)
COL1(RED)
COL2(ORG)
COL3(YEL)
COL4(GRN)
EXTERNAL KEYBOARD
PN: 57678
TO CONNECT TO WIRES FROM LCD
TO CONNECT TO WIRES FROM LCD
KB_GND(BLK)
KB_5V(RED)
TO CONNECT TO THE I2C WIRE
TO CONNECT TO THE I2C WIRE

MDB1
MDB2
+24V A(RED_WHT)
PRTN (WHT_BLK)
MDB_RX (YEL)
MDB_TX (WHT)
MDBCOM(BLK_BRN)

ON/OFF SWITCH
PN: 55458
MAINS FILTER
PN: 71599
E N L

SW2 SW1
DISPENSE ARM
HEAD INDEX
SW1
SW2
GND (BLK)
HEAD S1(WHT)
HEAD S2 (GRY)
TEA BREWER INDEX
TIDX GND (WHT)
TIDX SIG (WHT)
COFFEE BREWER INDEX
CIDX GND (BLK)
CIDX SIG (BLU)
PRESSURE SWITCH
PR GND(ORG_BLK)
PR SIG(ORG_YEL)
I2C CLK(YEL)
I2C SDA(GRY)

FUCUTOUT (BRN)
15A
HEATER FUSE
THERMAL TRIP
PN: 55250
CARB FUSE
7A
SSR
PN: 55466
COSSR (BRN)
SSR (BLK_YEL)
CHLR LIVE (BRN)
ELLV (BRN)
HEATING ELEMENT
PN: 56155
NEON
PN:54210
N1 (BRN)
N2 (BLU)
+24V (WHT_RED)
CARBONATOR POWER
STILL VALVE (GRN_BLK)
SYRUP PUMP 1(WHT)
(BLU)
SPARK VALVE (WHT)
SYRUP PUMP 2 (WHT)
PRTN (WHT_BLK)

F3.15A
DC RIO BOARD
PN: 55676
io_byte 0
io_byte 1
io_byte 2
io_byte 3
io_byte 4

CUP DROP ASSEMBLY
PN: 59332
CUP DROP MOTOR
CAROUSEL SELECT
CAROUSEL MOTOR
CAROUSEL SELECT LOCATION :
1) IF NO CARBONATOR - RIO PIN J5:1
2) ELSE IF NO COFFEE BREWER - J3:1
3) ELSE IF NO TEA BREWER - J3:6
4) ELSE - J2:7

SOUP/DECAFF MOTOR
CHOCOLATE MOTOR
CAPP TOPPING MOTOR
MILK MOTOR
SUGAR MOTOR
FTEA MOTOR
FCOFFEE2 MOTOR
GRINDER MOTOR
CBREWER PUMP
CHOC/TOPP WHIPPER
MILK WHIPPER
TBREWER MOTOR
CBREWER MOTOR
DISPENSE HEAD MOTOR
SOUP/DECAFF VALVE
CHOC/TOPP VALVE
MILK VALVE
HOT WATER VALVE
TEA VALVE
BREWER VALVE
SOUP/DEC WPR
FCOFFEE WPR
HOT VALVE
COLD VALVE
DISP ARM FOR'
+24V (WHT_RED)

POWER GROUND
GND
+24V
FAN
PN: 55239

GRINDER
SW_LIVE(BRN)
FNEUTRAL(BLU)
G'NEUTRAL(BLU)
2 WHT_GRY
1 WHT_RED
CUTOUT
RELAY

TITLE: GENEVA 2 BTC 56427	DATE: 25-Sep-08
BY: NICK PAVEY REV:2	PAGE: 1/3

Section 2
Internal Keypad Functions

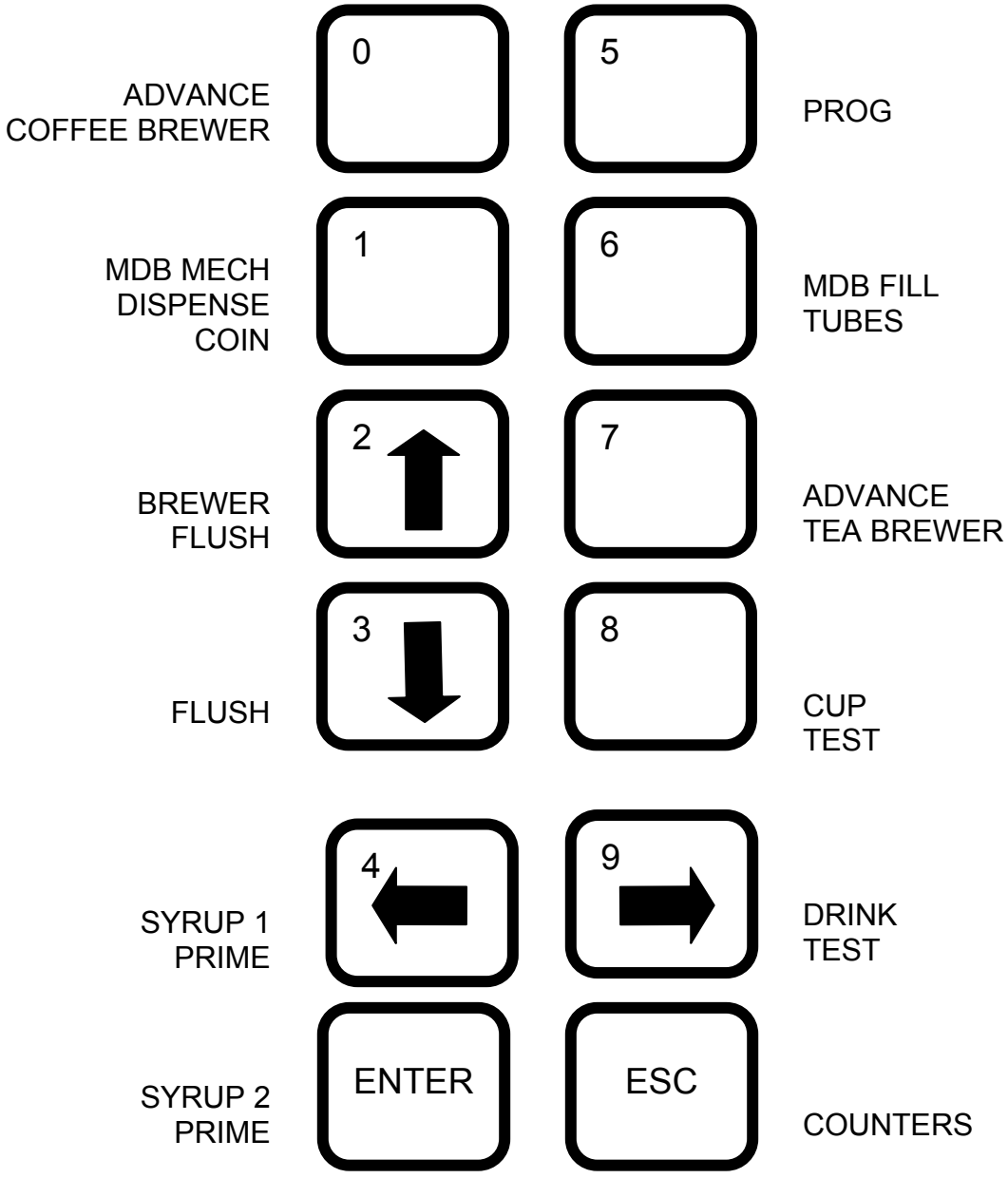


FIG 2.1 GENEVA INTERNAL KEYPAD

1. The internal keypad provides the facility to carry out a number of frequently required machine functions without the necessity to enter any of the user programs.

2. In most cases a single press of the key initiates the function associated with each button. If a further key press is necessary to end the action, it will be the escape key.

3. The functions available from the internal keypad are as follows:

(a) Advance Coffee Brewer

If a coffee brewer is fitted, a single depression of this key will cause the brewer unit to index to its next position in the cycle. The purpose of this function is to allow the brewer to be locked prior to a flush cycle so that cleaning agents can be added.

(b) MDB Mech Dispense Coin

This key provides a method to empty the change tubes of an MDB coin mechanism, which does not itself possess the necessary buttons to do so. On pressing the key the external display will change to: -

EMPTY TUBE
£0.05 , ↓ ENTER OR ESC

The currency value shown will be that of the lowest value coin tube in the coin mechanism. The function of the EXTERNAL keys will change as described in section **3** to allow actions to be performed on either the internal or external keypad. Pressing ENTER will cause a coin to be dispensed from the currently selected tube. Pressing the or ↓ selects the next/previous coin tube. Repeated use of the , ↓ & ENTER keys enables all tubes to be emptied. Pressing the ESCAPE key ends the process.

(c) Brewer Flush

This key provides the means to initiate a flush cycle of the fresh brew units. A single press of this key will initiate a cleaning cycle for all brewers fitted to the machine simultaneously. In the case of the instant version this function is redundant.

(d) Syrup 1 Prime

Manually controls the pump associated with flavoured syrup number 1. The first press turns on the pump; a second press turns it off again. Pressing the ESC key will also turn off the pump.

(e) Syrup 2 Prime

Manually controls the pump associated with flavoured syrup number 2. The first press turns on the pump; a second press turns it off again. Pressing the ESC key will also turn off the pump.

(f) Prog

This key activates the code entry sequence required to access the protected levels of the machine control programs. See section 3.

(g) MDB Fill Tubes

If an MDB coin mechanism is fitted, this function allows the change tubes to be filled. On pressing the key the external display will change to:

INSERT FLOAT
£0.00

As coins are inserted the value displayed will reflect the total value of the money inserted. Pressing ESCAPE will cause the machine to return to normal operation and zero the credit.

(h) Advance Tea Brewer

If a tea brewer is fitted, a single depression of this key will cause the brewer unit to index to its next position in the cycle. The purpose of this function is to allow the brewer to be locked prior to a flush cycle so that cleaning agents can be added.

(i) Cup Test

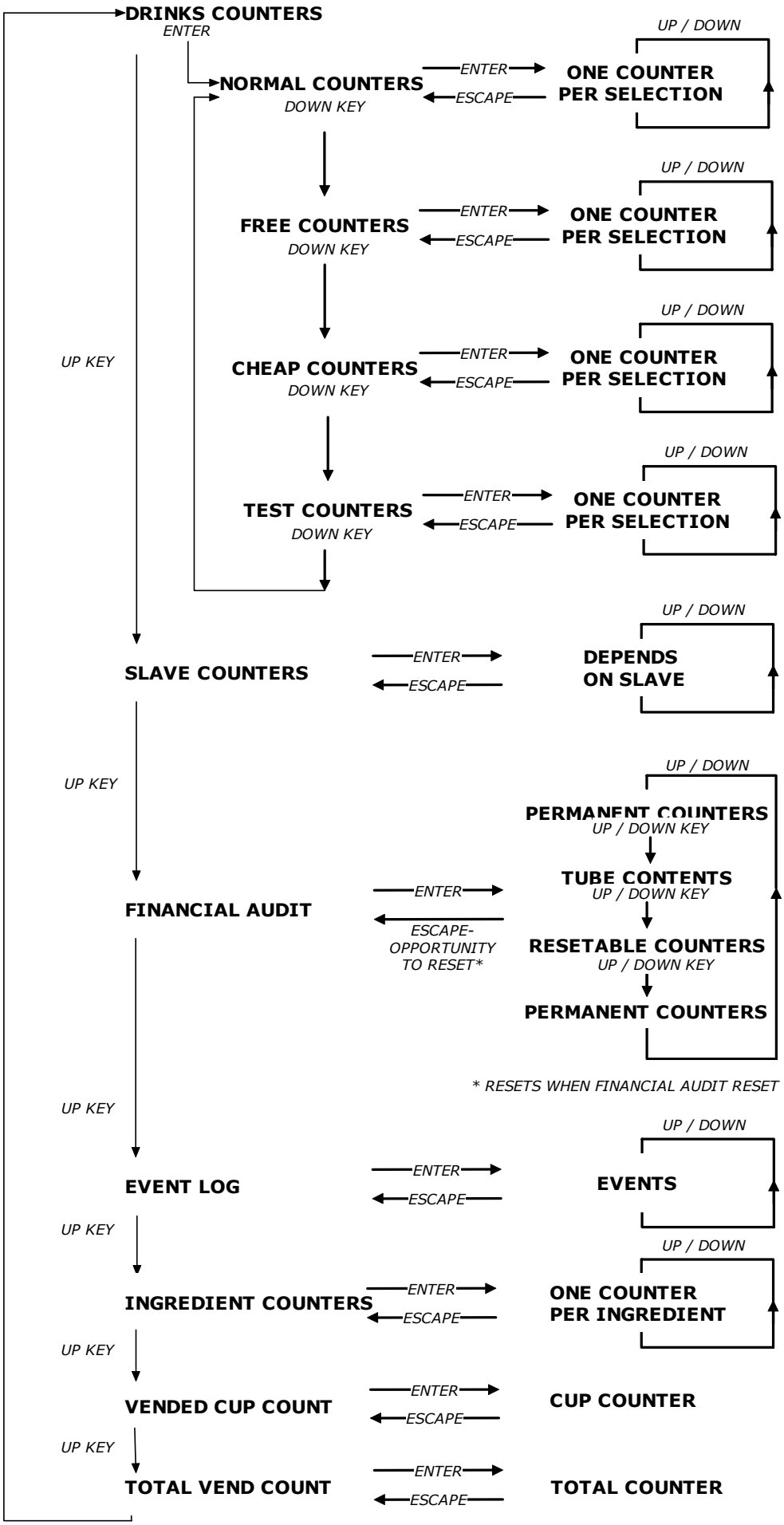
Causes a cup to be dispensed by the cup drop mechanism. The cup carousel will not index, unless a selection is made or a cup test performed. This reduces the possibility of damage; prevents damage to the carousel occurring because the cup stack has been pushed up from below causing a false out of cups signal to the control board.

(j) Drink Test

Allows the next selection to be taken as a free vend.

(k) Counters

Pressing the counters key places the machine in manual audit mode. Audit data is accessed via a series of menus. The chart below shows the menu headings in bold text whilst the key presses required to navigate the menu are shown in *italics*. Whilst in this mode, the functions of the EXTERNAL keypad change to allow the menus to be accessed from the same side of the door as the display – see section 3 paragraph 5 for button functions in this mode.


DRINKS COUNTERS
ENTER
NORMAL COUNTERS
DOWN KEY
ENTER
ESCAPE
ONE COUNTER PER SELECTION
UP / DOWN
FREE COUNTERS
DOWN KEY
ENTER
ESCAPE
ONE COUNTER PER SELECTION
UP / DOWN
CHEAP COUNTERS
DOWN KEY
ENTER
ESCAPE
ONE COUNTER PER SELECTION
UP / DOWN
TEST COUNTERS
DOWN KEY
ENTER
ESCAPE
ONE COUNTER PER SELECTION
UP / DOWN
UP KEY
SLAVE COUNTERS
ENTER
ESCAPE
DEPENDS ON SLAVE
UP / DOWN
UP KEY
FINANCIAL AUDIT
ENTER
ESCAPE- OPPORTUNITY TO RESET*
PERMANENT COUNTERS
UP / DOWN KEY
TUBE CONTENTS
UP / DOWN KEY
RESETABLE COUNTERS
UP / DOWN KEY
PERMANENT COUNTERS
UP / DOWN
* RESETS WHEN FINANCIAL AUDIT RESET
UP KEY
EVENT LOG
ENTER
ESCAPE
EVENTS
UP / DOWN
UP KEY
INGREDIENT COUNTERS
ENTER
ESCAPE
ONE COUNTER PER INGREDIENT
UP / DOWN
UP KEY
VENDED CUP COUNT
ENTER
ESCAPE
CUP COUNTER
UP KEY
TOTAL VEND COUNT
ENTER
ESCAPE
TOTAL COUNTER

Section 3
Programming

1. The Geneva vending machine has a comprehensive configuration program to allow the behaviour and function of the machine to be changed to meet a customer's requirement. There are three levels of access to the configuration functions of the machine. Access each level is protected by means of a four-digit code. The facilities available at each level are shown below:

   (1) Operator level access

   - Access to price related features only
   - Factory default Code 1111

   (2) Manager level access

   - Limited range modification of recipes
   - Access to price related features
   - Set date and time
   - Inhibit selections
   - Set the free drink code
   - Change the name of a selection
   - Change Operator level access code
   - Factory default Code 3333

   (3) Engineer level access

   - Full access to all features
   - Factory default code 4444

ACCESSING THE USER PROGRAMS

2. The programs are accessed by pressing key 5 (PROG) on the INTERNAL keypad. The EXTERNAL display will then prompt for input of a four-digit entry code. The code is input using the numbers printed on the keys of the INTERNAL keypad.

   (1) After pressing the PROG key the display will change to: -

PLEASE ENTER **ACCESS CODE**

   (2) Use the numbered keys on the INTERNAL keypad to enter the correct code. It is not necessary to press ENTER. The code will be checked on entry of the fourth digit. Three attempts are allowed before the PROG key must be pressed again. On entry of a valid code the display will change to the menu heading appropriate to the level of access. Whilst in programming mode, the functions of the external keypad change to facilitate navigation of the program using the EXTERNAL keypad.

3. In the event that the code has been lost or when fitting an un-programmed replacement board, it is necessary to complete the circuit between the two pins of the two pin header labelled ENG LINK on the Control Board. This bypasses the entry of the four-digit code, giving engineer level access immediately upon pressing the PROG key. **If the ENG LINK is left in place during power up, the machine will boot straight into the engineer's program with full access.**

NOTE REGARDING POWER UP PROBLEMS

4. The Geneva electronics control system has two major elements. These are the Control Board and the DC RIO board. The two boards communicate via a three wire Inter Integrated Circuit bus (I^2C bus). Some faults affecting the I^2C bus or Control Board configuration can result in persistent system resets. To allow recovery / diagnosis from such situations, the control system provides an Access Window to a special 'safe mode' shortly after power is switched on. It is possible to enter engineer's mode during this window.

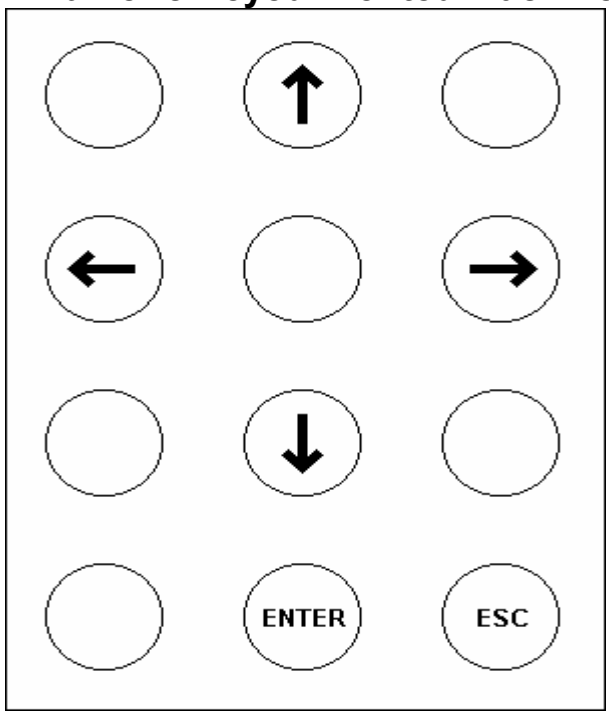
   Some configuration faults related to unintialised boards do not allow the system to get even this far through start up, in which case it is necessary to insert the ENG LINK before switching the power on. In this case the machine will boot straight into the engineer's program.

   In both cases the I^2C bus linking the electronics boards is disabled. Without communication between the DC RIO board and the Control board the OUTPUT TEST facility is ineffective and the state of some inputs will be misreported in the INPUT TEST routines. As a reminder to this effect the sound associated with a key press is truncated to a very short pip rather than a beep.

EXTERNAL KEYPAD FUNCTIONS IN PROGRAMMING MODE

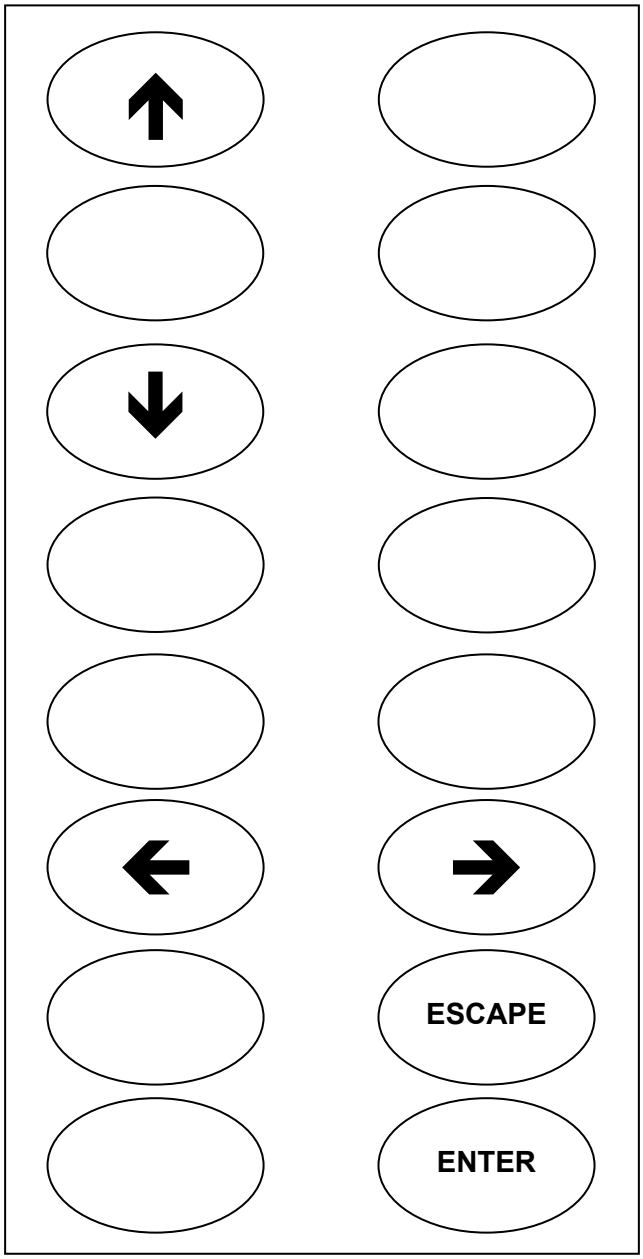
5. Having entered a valid code, the keys on the EXTERNAL keypad are used to navigate and use the functions of the user programs. In programming mode the keys assume the following alternative functions:

Numeric Keyed Fronted Machine



FUNCTION	KEY
Move up a list of menu options or increment a number.	↑
Move down a list of menu options or decrement a number.	↓
Move the cursor left.	←
Move the cursor right.	→
Move to previous menu option or reject values entered.	**ESC**
Enter the menu option displayed or accept the changes made.	**ENTER**

Direct Selection Fronted Machine



FUNCTION	KEY
Move up a list of menu options or increment a number.	↑
Move down a list of menu options or decrement a number.	↓
Move the cursor left.	←
Move the cursor right.	→
Move to previous menu option or reject values entered.	**ESCAPE**
Enter the menu option displayed or accept the changes made.	**ENTER**

PROGRAM FUNCTIONS

6. The following table shows the functions available and the access level required to use them within the Geneva configuration program:

FUNCTION	ACCESS LEVEL REQUIRED		
	OPERATOR	MANAGER	ENGINEER
INGREDIENT TIMES		• limited	•
SET DATE /TIME		•	•
SET PRICING MODE	•	•	•
CHANGE PRICES	•	•	•
INHIBIT DRINK		•	•
ALTER DRINK NAME		•	•
TIMED ACTIVITIES			•
TEMP SETTINGS			•
OUTPUT TEST			•
INPUT TEST			•
SET PRODUCT CONSTS			•
MACHINE STATUS			•
SET DRY VEND MODE			•
SERIAL NUMBER			•
CONFIGURE MACHINE			•
MDB CONFIG			•
EVA-DTS CONFIG			•
PRODUCT CODES			•
OPERATORS CODE		•	•
MANAGERS CODE			•
ENGINEERS CODE			•
FREE DRINK CODE		•	•
EDIT DRINK MAP			•
CARD ACTIONS			•
SET CUP TYPES			•
CONFIGURE SLAVE			•
ECONOMY MODE			•
DEPRESSURISE COFFEE BREWER			•

PROGRAMMING SEQUENCE OF OPERATIONS

7. The method of navigating the menu structure is consistent throughout the program. The ↑ and ↓ keys are used to index through the headings in a particular level or increment / decrement a value. Pressing ENTER will select a submenu or confirm a change, whilst ESCAPE will reject a change or return to the previous menu level. The sequence for accessing a menu option and then accessing a submenu within that option and finally selecting and changing a parameter's value is shown diagrammatically in Fig 3.1.

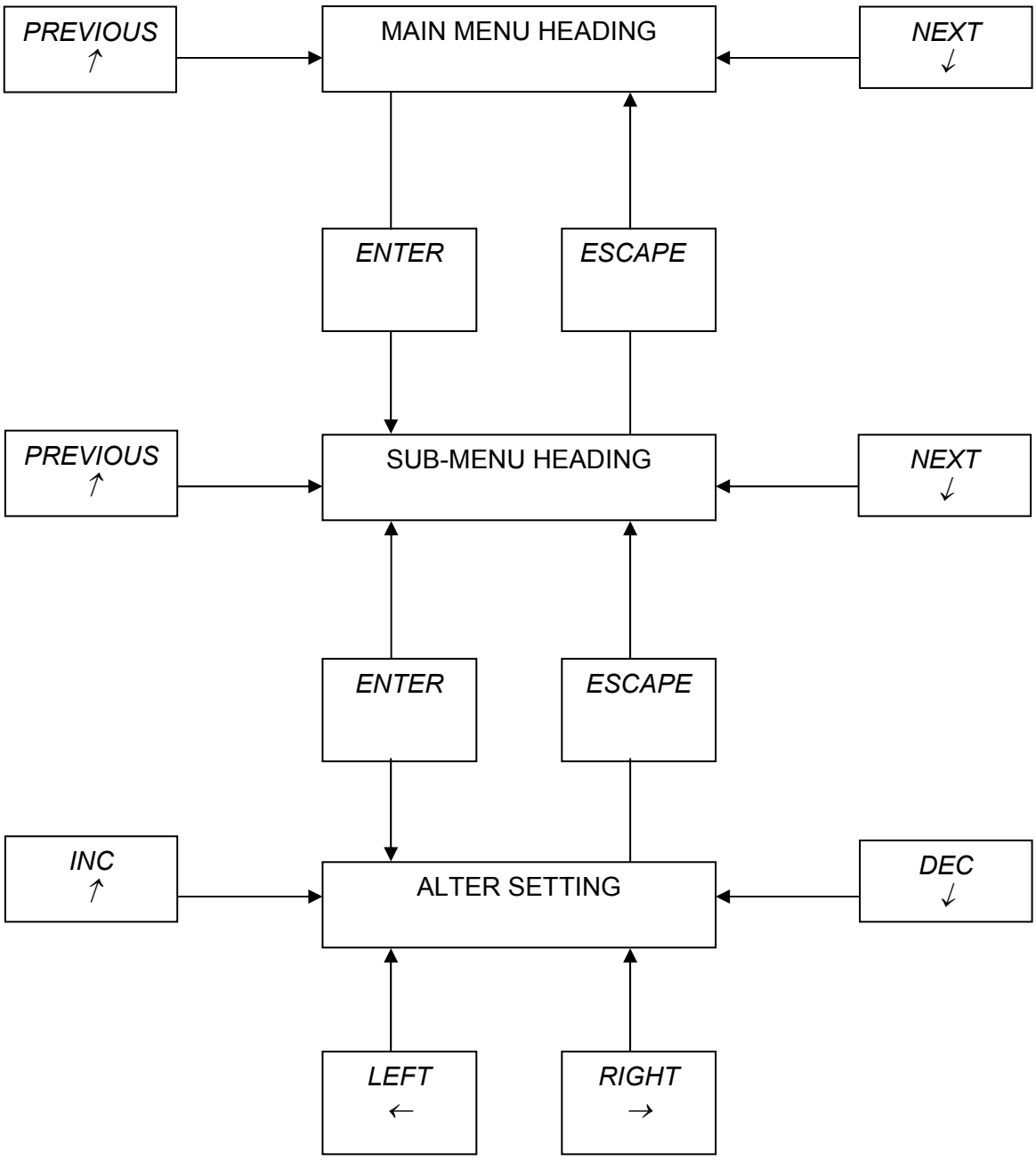


FIG 3.1 ACCESSING AN OPTION SETTING – FLOW DIAGRAM

MENU OPTIONS

Ingredient Times

8. INGREDIENT TIMES provides access to a set of submenus, which allow modification of the parameters controlling the recipe and dispensing of individual drinks. The actual content of the submenu is dependent on the configuration of the machine. That is, for example, a Geneva Instant Hot version will have different drinks in its INGREDIENT TIMES submenu to a Double Fresh Brew version fitted with a carbonator. In general the entries of the INGREDIENT TIMES menu will consist only of the drinks available on that particular configuration of machine. The Geneva range has a number of pre-defined configurations. For each configuration each selection button is associated with a particular drink. This association is predefined for each configuration, but can be modified within narrow limits using the EDIT DRINK MAP menu.

   Note: Changes to the menu will lead to initialisation of all machine.

9. For each selection a user with manager level access is granted a limited range adjustment on a subset of the parameters. This allows the site-based personnel to perform minor taste profile modifications without the need to call an engineer. The limited range adjustment is implemented as a multiplying scale factor of between 75% and 125%. In manager's mode the limited range of adjustment permitted is displayed as a signed value between –25% and +25% and can be changed in 5% increments. For example, the limited range strength control for the coffee ingredient of an Espreschoc selection, which has had its coffee ingredient increased by 5% would appear to a manager level user as:

   OP: COFFEE MOD
   +5%

   When viewed with engineer level access this would appear as:

   OP: COFFEE MOD
   105

   In each case the same parameter is being viewed.

10. The following tables describe the parameters that can be adjusted for each drink, and indicate the parameters visible at the different access levels. The drinks available in each configuration are described in Table 14.b later in this Section.

INSTANT COFFEE

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Instant Coffee ingredient duration control	.1s	E
COFFEE ADJUST	Increment applied to coffee auger run time when strong selected	.1s	E
WATER TIME	Coffee water dispense valve open duration	.1s	E
COF MIXER TIME	Coffee whipper motor run duration	.1s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
MILK TIME	Auger run time for optional ingredient if selected	.1s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and coffee valves. If white/sugar drink is bigger than black version decrease, if bigger increase	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E ,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to COF WATER TIME The actual dispense valve open time will be: COF' WATER TIME x OP: Water Mod /100	%	E,M

CHOCOMILK

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
CHOCOLATE START	Start time for the chocolate components of the drink referenced to t=0	.1s	E
CHOCOLATE TIME	Auger run time for Chocolate ingredient	.1s	E
TOPPING START	Start time for the topping components of the drink referenced to t=0	.1s	E
TOPPING TIME	Auger run time for Topping ingredient	.1s	E
WATER TIME	Topping/chocolate dispense valve open duration	.1s	E
MIXER TIME	Chocolate mixer motor run time	.1s	E
OP: Topping Mod	Manager level control applied to TOPPING TIME The actual topping auger run time will be: TOPPING TIME x OP: Topping Mod /100	%	E,M
OP: Chocolate Mod	Manager level control applied to CHOCOLATE TIME The actual chocolate auger run time will be: CHOCOLATE TIME x OP: Chocolate Mod /100	%	E,M
OP: Water Mod	Manager level control applied to WATER TIME The actual dispense valve open time will be: WATER TIME x OP: Water Mod /100	%	E,M

CHOCOLATE

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
CHOCOLATE TIME	Auger run time for Chocolate ingredient	.1s	E
WATER TIME	Chocolate dispense valve open duration	.1s	E
MIXER START	Chocolate mixer start time	.1s	E
MIXER TIME	Chocolate mixer motor run time	.1s	E
OP: Chocolate Mod	Manager level control applied to CHOCOLATE TIME The actual chocolate auger run time will be: CHOCOLATE TIME x OP: Chocolate Mod /100	%	E,M
OP: Water Mod	Manager level control applied to WATER TIME The actual dispense valve open time will be: WATER TIME x OP: Water Mod /100	%	E,M

DECAF COFFEE (INSTANT)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Decaf ingredient duration control	.1s	E
COFFEE ADJUST	Increment applied to decaf auger run time when strong selected	.1 s	E
WATER TIME	Coffee water dispense valve open duration	.1s	E
MIXER TIME	Coffee whipper motor run duration	.1s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
MILK TIME	Auger run time for optional ingredient if selected	.1s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and coffee valves. If white/sugar drink is bigger than black version decrease, if bigger increase	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual decaf auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to COF WATER TIME The actual dispense valve open time will be: COF' WATER TIME x OP: Water Mod /100	%	E,M

CAPPUCCINO (INSTANT COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE WTR TIME	Coffee water dispense valve open duration	.1s	E
TOPPING WTR TIME	Topping water dispense valve open duration	.1s	E
SUGAR WATER TIME	Sugar water dispense valve open duration	.1s	E
TOPPING TIME	Auger run time for topping ingredient	.1s	E
COF MIXER TIME	Coffee whipper motor run duration	.1s	E
COFFEE TIME	Auger run time for coffee ingredient	.1s	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
COFFEE START	Offset from t=0 applied to all coffee related components. Ensures drink with white head	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Topping Mod	Manager level control applied to TOPPING TIME The actual topping auger run time will be: TOPPING TIME x OP: Topping Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP:Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod /100	%	E,M

CAFÉ LATTE (INSTANT COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Coffee ingredient auger control	.1s	E
COFFEE ADJUST	Increment applied to coffee auger run time when strong selected	.1s	E
WATER TIME	Coffee water dispense valve open duration	.1s	E
COF MIXER TIME	Coffee whipper motor run duration	.1s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
MILK TIME	Auger run time for Milk ingredient	.1s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and coffee valves. If white/sugar drink is bigger than black version decrease, if bigger increase	.1s	E
COFFEE DELAY	Time after t=0 that coffee components of drink start	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E ,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod/100	%	E,M

ESPRESSO (INSTANT COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Coffee ingredient auger control	.1s	E
COFFEE ADJUST	Increment applied to coffee auger run time when strong selected	.1s	E
WATER TIME	Coffee water dispense valve open duration	.1s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
MILK TIME	Auger run time for optional ingredient if selected	.1s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and coffee valves. If white/sugar drink is bigger than black version decrease, if bigger increase	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME. The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod /100	%	E,M

CAFÉ MOCHA (INSTANT COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
CHOCOLATE START	Chocolate ingredient start time referenced to t=0	.1s	E
CHOCOLATE TIME	Chocolate ingredient auger run time	.1s	E
TOPPING START	Topping ingredient start time referenced to t=0	.1s	E
TOPPING TIME	Topping ingredient auger run time	.1s	E
WATER TIME	Total amount of valve opening time for this selection allocation of water to the three bowls is automatic	.1s	E
COFFEE START	Start time for coffee component of this selection. Offset from t=0 for ingredient, water and mixer	.1s	E
COFFEE TIME	Coffee ingredient auger run time	.1s	E
CHOC MIXER TIME	Chocolate mixer run time referenced to t=0 other mixer times are calculated automatically	.1s	E
OP: Topping Mod	Manager level control applied to TOPPING TIME The actual topping auger run time will be: TOPPING TIME x OP: Topping Mod /100	%	E,M
OP: Choc Mod	Manager level control applied to CHOCOLATE TIME The actual chocolate auger run time will be: CHOCOLATE TIME x OP: Choc Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual chocolate auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	As engineers mode equivalent however the factor is displayed as a value between –25 and +25 %; the increments are 5%	%	E,M

WHIPPED COFFEE (INSTANT)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Coffee ingredient auger control	.1s	E
COFFEE ADJUST	Increment applied to coffee auger run time when strong selected	.1s	E
WATER TIME	Coffee water dispense valve open duration	.1s	E
MIXER TIME	Coffee mixer motor run time	.1s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
MILK TIME	Auger run time for optional ingredient if selected	.1s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and coffee valves. If white/sugar drink is bigger than black version decrease, if bigger increase	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E ,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to COF WATER TIME The actual dispense valve open time will be: COF' WATER TIME x OP: Water Mod/100	%	E,M

WHIPPED DECAF COFFEE (INSTANT)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Decaf ingredient auger control	.1 s	E
COFFEE ADJUST	Increment applied to decaf auger run time when strong selected	.1 s	E
WATER TIME	Coffee water dispense valve open duration	.1 s	E
MIXER TIME	Coffee mixer motor run time	.1 s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1 s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1 s	E
MILK TIME	Auger run time for optional ingredient if selected	.1 s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1 s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and coffee valves. If white/sugar drink	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual decaf auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to COF WATER TIME The actual dispense valve open time will be: COF' WATER TIME x OP: Water Mod /100	%	E,M

** E indicates engineer access level*
M indicates manager access level

INSTANT TEA

Parameter Name	Function	Units	Level See *
TEA TIME	Auger run time for Tea ingredient	.1s	E
TEA ADJUSTMENT	Increment applied to tea auger run time when strong selected	.1s	E
WATER TIME	Tea water dispense valve open duration	.1s	E
WATER SPLIT	Fraction of total water time, above, to be allocated to the milk sugar valve if milk or sugar is selected	%	E
SUGAR TIME	Auger run time for Optional ingredient if selected	.1s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1s	E
MILK TIME	Auger run time for optional ingredient if selected	.1s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1s	E
VALVE FACTOR	Compensating variable to account for differing flow rates between milk/sugar and tea valves. If white/sugar drink is bigger than black version decrease, if bigger increase	8-14	
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Tea Mod	Manager level control applied to TEA TIME The actual tea auger run time will be: TEA TIME x OP: Tea Mod /100	%	E,M
OP: Water Mod	Manager level control applied to WATER TIME The actual dispense valve open time will be: WATER TIME x OP: Water Mod/100	%	E,M

SOUP

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
SOUP TIME	Auger run time for Soup ingredient	.1 s	E
WATER TIME	Soup water dispense valve open duration	.1s	E
MIXER TIME	Soup mixer motor run time	.1s	E
MIXER START	Soup mixer motor start time referenced to t=0	.1s	E
OP: Soup Mod	Manager level control applied to SOUP TIME The actual soup auger run time will be: SOUP TIME x OP: Soup Mod /100	%	E,M
OP: Water Mod	Manager level control applied to WATER TIME The actual dispense valve open time will be WATER TIME x OP: Water Mod/100	%	E,M

LEMON (STILL DRINK 1)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
WATER TIME	Chilled water dispense valve open duration	.1s	E
SYRUP 1 TIME	Syrup pump one operating time	.1s	E
OP: Water Mod	Manager level control applied to WATER TIME The actual valve opening time will be: WATER TIME x OP: Water Mod /100	%	E,M
OP: Syrup 1 time	Manager level control applied to SYRUP 1 TIME The actual syrup pump run time will be: SYRUP 1 TIME x OP: Syrup 1 time /100	%	E,M

ORANGE (STILL DRINK 2)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
WATER TIME	Chilled water dispense valve open duration	.1s	E
SYRUP 2 TIME	Syrup pump two operating time	.1s	E
OP: Water Mod	Manager level control applied to WATER TIME The actual valve opening time will be: WATER TIME x OP: Water Mod /100	%	E,M
OP: Syrup 2 time	Manager level control applied to SYRUP 2 TIME The actual syrup pump run time will be: SYRUP 2 TIME x OP: Syrup 2 time /100	%	E,M

COLD WATER

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
WATER TIME	Chilled water dispense valve open duration	.1s	E
OP: Water Mod	Manager level control applied to WATER TIME The actual valve opening time will be: WATER TIME x OP:Water Mod /100	%	E,M

COLA (SPARKLING DRINK 1)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
WATER TIME	Sparkling water dispense valve open duration	.1s	E
SYRUP 1 TIME	Syrup pump one operating time	.1s	E
OP: Water Mod	Manager level control applied to WATER TIME The actual valve opening time will be: WATER TIME x OP: Water Mod /100	%	E,M
OP: Syrup 1 time	Manager level control applied to SYRUP 1 TIME The actual syrup pump run time will be: SYRUP 1 TIME x OP: Syrup 1 time /100	%	E,M

ORANGE (SPARKLING DRINK 2)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
WATER TIME	Sparkling water dispense valve open duration	.1s	E
SYRUP 2 TIME	Syrup pump two operating time	.1s	E
OP: Water Mod	Manager level control applied to WATER TIME The actual valve opening time will be: WATER TIME x OP: Water Mod /100	%	E,M
OP: Syrup 2 time	Manager level control applied to SYRUP 2 TIME The actual syrup pump run time will be: SYRUP 2 TIME x OP: Syrup 2 time/100	%	E,M

SPARKLING WATER

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
WATER TIME	Sparkling water dispense valve open duration	.1s	E
OP: Water Mod	Manager level control applied to WATER TIME The actual valve opening time will be: WATER TIME x OP:Water Mod /100	%	E,M

HOT WATER

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
HOT WATER TIME	Hot water dispense valve open duration	.1s	E
OP: Hot Water Mod	Manager level control applied to HOT WATER TIME The actual valve opening time will be: HOT WATER TIME x OP: Water Mod /100	%	E,M

FRESH BREW TEA

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
TEA WATER TIME	Tea water dispense valve open duration	.1s	E
SUGAR WATER TIME	Milk/Sugar dispense valve opening time if optional ingredient selected. This will be deducted from the TEA WATER TIME if so used.	.1 s	E
TEA TIME	Auger run time for tea ingredient	.1s	E
TEA ADJUSTMENT	Increment applied to tea auger run time when strong selected	.1 s	E
TEA MIXER START	Mixer start time for the optional milk/sugar component That is the milk/sugar mixer start time ref t=0	.1 s	E
TEA MIXER TIME	Mixer run time for the optional milk/sugar component	.1 s	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1 s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.01 s	E
MILK TIME	Auger run time for optional ingredient if selected	.01 s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1 s	E
PAUSE TIME	Delay between first dose of water through brew chamber and the second dose	.1s	E,M
DRAIN TIME	Time to allow tea to drain from the brew chamber before allowing the head to move	.1s	E,M
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Tea Mod	Manager level control applied to TEA TIME The actual tea auger run time will be: TEA TIME x OP: Tea Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod/100	%	E,M

FRESH BREW COFFEE

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
INFUSION TIME	Delay after coffee & water are added to brew chamber before brewer closes	.1s	E
WATER START TIME	Time after start that coffee water valve opens	.1s	E
WATER TIME	Coffee brewer dispense valve open duration	%	E
M&S WATER TIME	Milk & sugar valve opening time		E
VALVE FACTOR	Balancing factor to account for difference in flow rate between milk/sugar valve and brewer valve. If white/sugar drink is smaller than black version increase VALVE FACTOR and vice versa. Range 8-14	Ratio X 10	E
COFFEE ING TIME	Coffee ingredient auger control	.1 s	E
STRENGTH ADJUST	Increment applied to coffee auger run time when strong selected	.1s	E
SUGAR TIME	Auger run time for optional ingredient if selected	1. s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.01 s	E
MILK TIME	Auger run time for optional ingredient if selected	.01 s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1 s	E
PUMP 1 DURATION	Duration of first air pump operation	.1 s	E
PUMP 1 DELAY	Inactive period following first air pump operation	.1 s	E
PUMP 2 DURATION	Duration of second air pump operation	.1 s	E
PUMP 2 DELAY	Inactive period following second air pump operation	.1 s	E
MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
HOT WATER TIME	Duration for which hot water valve opens to supplement brewer volume for larger drinks	.1 s	E
BLACK DRAIN TIME	Idle time before head retracts following dispense of selection with no optional components	.1 s	E
WHITE DRAIN TIME	Idle time before head retracts following dispense of selection where milk or sugar have been selected	.1 s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP: Tea Mod /100	%	E,M
OP: Water Mod	Manager level control applied to WATER TIME The actual dispense valve open time will be: WATER TIME x OP: Water Mod /100	%	E,M

FRESH BREW DECAF COFFEE

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
INFUSION TIME	Delay after coffee & water are added to brew chamber before brewer closes	.1s	E
WATER START TIME	Time after start that coffee water valve opens	.1s	E
WATER TIME	Coffee brewer dispense valve open duration	%	E
M&S WATER TIME	Milk & sugar valve opening time		E
VALVE FACTOR	Balancing factor to account for difference in flow rate between milk/sugar valve and brewer valve. If white/sugar drink is smaller than black version increase VALVE FACTOR and visa versa. Range 8-14	Ratio X 10	E
COFFEE ING TIME	Decaf ingredient auger control	.1 s	E
STRENGTH ADJUST	Increment applied to decaf auger run time when strong selected	.1s	E
SUGAR TIME	Auger run time for optional ingredient if selected	1. s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.01 s	E
MILK TIME	Auger run time for optional ingredient if selected	.01 s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1 s	E
PUMP 1 DURATION	Duration of first air pump operation	.1 s	E
PUMP 1 DELAY	Inactive period following first air pump operation	.1 s	E
PUMP 2 DURATION	Duration of second air pump operation	.1 s	E
PUMP 2 DELAY	Inactive period following second air pump operation	.1 s	E
MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
BLACK DRAIN TIME	Idle time before head retracts following dispense of selection with no optional components	.1 s	E
WHITE DRAIN TIME	Idle time before head retracts following dispense of selection where milk or sugar have been selected	.1 s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual decaf auger run time will be: COFFEE TIME x OP: Tea Mod /100	%	E,M
OP: Water Mod	Manager level control applied to WATER TIME The actual dispense valve open time will be: WATER TIME x OP: Water Mod /100	%	E,M

ESPRESSO

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
INFUSION TIME	Delay after coffee & water are added to brew chamber before brewer closes	.1s	E
WATER START TIME	Time after start that coffee water valve opens	.1s	E
WATER TIME	Coffee brewer dispense valve open duration	%	E
M&S WATER TIME	Milk & sugar valve opening time		E
SUGAR TIME	Auger run time for optional ingredient if selected	1. s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.01 s	E
MILK TIME	Auger run time for optional ingredient if selected	.01 s	E
MILK ADJUSTMENT	Increment applied to milk auger run time when extra milk selected	.1 s	E
COFFEE ING TIME	Coffee ingredient auger control	.1 s	E
VALVE FACTOR	Balancing factor to account for difference in flow rate between milk/sugar valve and brewer valve. If white/sugar drink is smaller than black version increase VALVE FACTOR and vice versa. Range 8-14	Ratio X 10	E
PUMP 1 DURATION	Duration of first air pump operation	.1 s	E
PUMP 1 DELAY	Inactive period following first air pump operation	.1 s	E
PUMP 2 DURATION	Duration of second air pump operation	.1 s	E
PUMP 2 DELAY	Inactive period following second air pump operation	.1 s	E
MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
BLACK DRAIN TIME	Idle time before head retracts following dispense of selection with no optional components	.1 s	E
WHITE DRAIN TIME	Idle time before head retracts following dispense of selection where milk or sugar have been selected	.1 s	E
STRENGTH ADJUST	Increment applied to coffee auger run time when strong selected	.1s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE ING TIME The actual coffee auger run time will be: COFFEE ING TIME x OP: Tea Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod /100	%	E,M

CAPPUCCINO (FRESH BREW COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
TOPPING START	Start time topping & sugar components. Referenced to t=0	.1s	E
INFUSION TIME	Delay after coffee & water are added to brew chamber before brewer closes	.1 s	E
WATER START TIME	Time after start that coffee water valve opens	.1s	E
WATER TIME	Coffee brewer dispense valve open duration	.1 s	E
TOPPING WATER TIME	Topping dispense valve open duration	.1s	E
MILK MIXER TIME	Topping mixer motor run time	.1s	E
COFFEE ING TIME	Coffee ingredient auger control	1. s	E
COFFEE MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
MILK MIXER TIME	Run time for topping mixer motor	.1 s	E
SUGAR WATER TIME	Sugar valve open time if sugar selected if not water is added to topping water	.1 s	E
SUGAR TIME	Auger run time for optional ingredient if selected	.01 s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1 s	E
TOPPING TIME	Auger run time for Topping ingredient	.1 s	E
PUMP 1 DURATION	Duration of first air pump operation	.1 s	E
PUMP 1 DELAY	Inactive period following first air pump operation	.1 s	E
PUMP 2 DURATION	Duration of second air pump operation	.1 s	E
PUMP 2 DELAY	Inactive period following second air pump operation	.1 s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to TOPPING TIME The actual topping auger run time will be: TOPPING TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE ING TIME The actual coffee auger run time will be: COFFEE ING TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod /100	%	E,M

CAFÉ LATE (FRESH BREW COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE ING TIME	Coffee ingredient auger control	.1s	E
INFUSION TIME	Delay after coffee & water are added to brew chamber before brewer closes	.1 s	E
WATER START TIME	Time after start that coffee water valve opens	.1s	E
WATER TIME	Coffee brewer dispense valve open duration	.1 s	E
PUMP 1 DURATION	Duration of first air pump operation	.1 s	E
PUMP 1 DELAY	Inactive period following first air pump operation	.1 s	E
PUMP 2 DURATION	Duration of second air pump operation	.1 s	E
PUMP 2 DELAY	Inactive period following second air pump operation	.1 s	E
MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
MILK START	Start time milk & sugar components. Referenced to t=0.	.1s	E
MILK TIME	Auger run time for Milk ingredient	.1 s	E
MILK WATER TIME	Milk/Sugar dispense valve open duration	.1 s	E
SUGAR TIME	Auger run time for optional ingredient if selected	.1 s	E
SUGAR ADJUSTMENT	Increment applied to sugar auger run time when extra sugar selected	.1 s	E
OP: Sugar Mod	Manager level control applied to SUGAR TIME The actual sugar auger run time will be: SUGAR TIME x OP: Sugar Mod /100	%	E,M
OP: Milk Mod	Manager level control applied to MILK TIME The actual milk auger run time will be: MILK TIME x OP: Milk Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE ING TIME The actual coffee auger run time will be: COFFEE ING TIME x OP: Coffee Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP:Water Mod/100	%	E,M

WHIPPED FRESH BREW COFFEE

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
Note : All other settings for this drink are shared with the normal fresh brew coffee drink			

WHIPPED FRESH BREW DECAF COFFEE

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
Note : All other settings for this drink are shared with the normal fresh brew decaf coffee drink			

CAFÉ MOCHA (FRESH BREW COFFEE)

** E indicates engineer access level*
M indicates manager access level

Parameter Name	Function	Units	Level See *
COFFEE TIME	Coffee ingredient auger control	1. s	E
WATER START TIME	Time after start that coffee water valve opens	.1s	E
COFFEE WATER	Coffee brewer dispense valve open duration	.1 s	E
COFFEE MIXER TIME	Run time for coffee mixer motor referenced to the beginning of the first air pump activity	.1 s	E
TOPPING TIME	Auger run time for ingredient	.1 s	E
CHOCOLATE TIME	Auger run time for ingredient	.1s	E
CHOC WATER TIME	Choc/topping dispense valve open duration	.1s	E
CHOC MIXER TIME	Run time for choc/topping mixer motor	.1 s	E
BREWER START	Brewer cycle start time	.1s	E
PUMP 1 DURATION	Duration of first air pump operation	.1 s	E
PUMP 1 DELAY	Inactive period following first air pump operation	.1 s	E
PUMP 2 DURATION	Duration of second air pump operation	.1 s	E
PUMP 2 DELAY	Inactive period following second air pump operation	.1 s	E
OP: Topping Mod	Manager level control applied to TOPPING TIME The actual topping auger run time will be: TOPPING TIME x OP: Topping Mod /100	%	E,M
OP: Choc Mod	Manager level control applied to CHOCOLATE TIME The actual chocolate auger run time will be: CHOCOLATE TIME x OP: Choc Mod /100	%	E,M
OP: Water Mod	Manager level control applied to water times The actual dispense valve open times will be: <TIME> x OP: Water Mod /100	%	E,M
OP: Coffee Mod	Manager level control applied to COFFEE TIME The actual coffee auger run time will be: COFFEE TIME x OP: Coffee Mod /100	%	E,M

Set Date and Time

11. Entering SET DATE & TIME provides access to a submenu consisting of SET DATE and SET TIME.

    (a) Set Date

    The SET DATE option allows the programmer to change the displayed date.

    (b) Set Time

    The SET TIME option allows the programmer to change the displayed time.

    The battery fitted to the 54955 Control Board has an open circuiting link to prevent discharge during extended periods of storage. When commissioning a new board, the links labelled CLOCK BAT on the control board must be fitted otherwise the board will not maintain the time when power is removed.

    The 54955 Control Board contains a lithium battery. Care should be taken to dispose of this in an appropriate manner, should a board be scrapped. The board should not be disposed of by burning.

Set Pricing Mode

12. Entering SET VEND PRICING allows the programmer to select one of the following Pricing modes:

    - NORMAL PRICES
    - ALL DRINKS FREE
    - CHEAP PRICES

    The selected mode becomes the default setting to which the machine will return after any timed activities.

Change Prices

13. Entering CHANGE PRICES provides access to the following submenu:

    - NORMAL PRICES
    - CHEAP PRICES
    - CUP PRICE
    - ALL CHEAP DRINK PRICES
    - ALL NORMAL PRICES
    - OWN CUP DISCOUNT

    Entering NORMAL PRICES or CHEAP PRICES provides access to a list of drinks with corresponding prices. The price of a displayed drink can be changed by pressing ENTER, altering the value shown, and pressing ENTER again.

    Entering CHANGE CUP PRICE allows the programmer to select the price of a plastic cup (and is preset at 0 pence). The value entered here is deducted from the normal price of a drink when there is no requirement for a dispensed plastic cup, i.e. when customers' own cups or mugs are used.

    Entering ALL NORMAL PRICES or ALL CHEAP PRICES provides access to a list of drinks with corresponding prices. The price of a displayed drink can be changed by pressing ENTER, altering the value shown, and pressing ENTER again.

Entering OWN CUP DISCOUNT allows the programmer to select the price of a plastic cup (and is preset at 0 pence). The value entered here is deducted from the normal price of a drink when there is no requirement for a dispensed plastic cup, i.e. when customers' own cups or mugs are used.

Inhibit Drinks

14. Entering INHIBIT DRINKS provides access to a submenu of drinks, each one suffixed with the availability (AVAILABLE or INHIBITED). The status of a displayed drink can be changed by pressing ENTER, altering the status by using the ↑ or ↓ keys, and pressing ENTER again.

Alter Drink Name

15. The ALTER DRINK NAME menu allows the name displayed when a particular drink is selected to be changed to one of a number of pre-defined alternatives.

    To avoid confusion the drink retains its original name is this submenu. The alternative name will be used to reference that selection for all other display and audit activities. The reason retaining the original reference to the name in this submenu is that, for example, it could be that both syrup drinks are to be orange temporarily. Once the lemon name had been changed to orange it would not be possible to tell the altered drink from the existing one when it came time to change it back again.

16. The list of alternative drink names is as follows:

CHOC-O-CINO	BLACKCURRANT	LEMON
COLA	ORANGE	VEG.SOUP
TOMATO SOUP	BEEF SOUP	CAPPUCCINO
LEMON	PEACH	SOUP
LIME	MUSHR'M SOUP	MILO
CAFE MOCHA	ESPRESCHOC	CAFE CREME
ESPRESSO X 2	CHICKEN SOUP	PEPSI COLA
TROPICAL FRUIT	COCA COLA	DIET COCA COLA
PEPSI-MAX	PEPSI	DIET PEPSI
TANGO ORANGE	TANGO LEMON	STILL JUSODA
SPARKLING JUSODA	DIET TANGO LEMON	IRN-BRU
STILL IRN-BRU	FIZZY IRN-BRU	COFFEE
WHIPPED COFFEE	SOUP	LEMON TEA
COLA	VIMTO	ELDERFLOWER

Note

Changing a drinks name **does not affect** the actual parameters that control the drink. It only affects the name displayed when that selection is chosen or audited. If the name of the chocolate selection is changed to LIME, the chocolate ingredient motor, valves and mixer will still run when that selection is taken.

Timed Activities

17. The TIMED ACTIVITIES option allows the machine to be set to different states on a timed basis. The states currently available are as follows:

    (a) Cheap causes the machine to offer drinks at the reduced rate.

    (b) Free causes the machine to offer drinks free.

    (c) Flush causes the machine to flush it instant components.

    (d) Fl'Brew causes the machine to flush its brewers.

    (e) Shutdown causes the machine to stop vending.

    (f) Unused timed activity slot not used, operate as normal.

    (g) Economy causes the machine to temporarily shutdown until a drink is requested. The water in the boiler is maintained at a reduced temperature and a message prompting potential users to press start and so cause the machine to heat and return to operation is displayed. After a period of inactivity the machine returns to low power mode.

18. Entering TIMED ACTIVITIES provides access to a submenu consisting of ten timed activities. Two types of timing routine, Daily and Block, are available for each activity.

    (a) Daily

    ```
    DAILY 0930 1730
    M0N>FRI REDUCED
    ```

    The above display describes a timed activity where, between 9:30am and 5:30pm, Monday to Friday, the machine operates in the reduced prices mode.

    (b) Block

    ```
    BL0CK 0930 M0N>
    1730 FRI REDUCED
    ```

    The above display describes a timed activity where, between 9:30am on Monday and 5:30pm on Friday, the machine operates continually in the reduced prices mode.

19. When entering a SELF CLEAN state into a daily routine, a comma will appear between the start and end times, indicating that flushing will occur at the two specified times and not between them. Where only one SELF CLEAN per day is required, the time entered in the second slot should be 1 minute later than the first. If both times entered are the same flushing may not take place.

Note

The Flush and FL'Brew state must not be entered in a block routine.

20. The displayed activity can be changed by altering the data using the ←, →, ↑ and ↓ keys. With the correct data entered, the ENTER key is pressed to move to the next activity, or ESCAPE pressed to leave.

Temperature Settings

21. Entering TEMP SETTINGS provides access to the following submenu:

- DESIRED TEMP
- MINIMUM TEMPERATURE

(a) Desired Temperature allows the desired water heater temperature to be set.

(b) Minimum Temperature allows the minimum temperature at which vending may commence to be set.

The above values are set in degrees centigrade. The minimum possible temperature the control system can measure is 57ºC, and it is not possible to set a desired temperature below this value. The minimum temperature can be set to zero to allow operation with a cold tank for test purposes. The value read by the analogue to digital converter on the control board corresponding to the temperature set is displayed in parenthesis next to the ºC value.

Output Test

22. The OUTPUT TEST allows any of the output devices to be turned on and off to aid with diagnostics. On entering output test the display will show the device name, a prompt indicating that the↑, ↓ and ENTER keys are active and a number indicating the position of the device in the list. The arrow keys are used to scroll through the list of devices whilst the ENTER key will activate and deactivate the device.

Note 1

It should be noted that some specific devices specifically the SSR, Carousel Motor and the Inlet Valves may not respond as anticipated to OUTPUT TEST. The software controlling these devices is constantly running and will quickly override the control action of the output test. The output test function for the dispense arm is another special case. If either of the dispense arm actuators (DISPENSE ARM or DISP. ARM FORWARD) is invoked in output test, the arm will advance to the HOT position, and then return to the home position.

Note 2

The output test function will not work if the engineer's program was entered when the machine was powered up with the ENG LINK in place. See section 3 paragraph 4.

Input Test

23. The INPUT TEST function allows the state of the control board input signals to be examined. The input test menu is common to all three versions of the Geneva range and as such contains references to all possible input devices. The state of brewer position index inputs will be visible even if the brewers themselves are not fitted on a particular version.

On entering input test, the display will show the device name of the first device in the list and logical state associated with the condition of its input. That is to say the meaning of the state of the input is displayed rather than a simple high or low value. Thus the values displayed for the waste probe are WET or DRY. The screen will dynamically reflect the condition of the input. The ↑ ↓ keys are used to step through each input in turn. The following input signals can be examined:

INPUT DEVICE	STATE 1	STATE 2
Coffee brewer index	CBREWER HOME	CBREWER NOT HOME
Carousel throat switch	CUPS AVAILABLE	CUPS NOT AVAILABLE
Carousel position switch	CUP DROP IN POS	CUP DROP OUT POS
Dispense arm 'vend position' micro switch	IN V POS i.e. forward and ready to vend	NOT IN V POS
Dispense arm 'HOME position' micro switch	ARM NOT HOME	DISP ARM HOME
Boiler level probe	BOILER IS WET	BOILER IS DRY
Waste tub probe	WASTE IS WET	WASTE IS DRY
Cold Level Input	COLD LEVEL WET	COLD LEVEL DRY
User cup sensor	CUPSNS:NO CUP	CUPSNS:CUP PRESENT
Tea brewer index switch	TBREWER NOT HOME	TBREWER HOME
Brewer pressure switch	NO PRESSURE	PRESSURE
Jug switch	0 (Normal)	1 (1=jug or free)
Free Input	OFF	ON (To work must be enabled in General Settings)
Security input	OFF	ON (To work must be enabled in General Settings)
PIR off/on	OFF (not fitted as standard)	ON (part of economy mode)

Set Product Constants

24. The Geneva control system maintains a counter for the amount of each ingredient consumed. For these counters to work correctly the throw rate in grams per second actually dispensed from each ingredients canister must be input. One way to determine the correct value is to catch the ingredient dispensed during ten vends of a particular type and then divide the weight of ingredients so dispensed by the auger run time figures set for that vend. For this to work all scale factors must be set to 100.

    If the ingredient counters are not required, this facility can safely be ignored. The values entered are for audit purposes only and do not affect the drink formulations or machine operation in any way.

Machine Status

25. Entering MACHINE STATUS provides access to the status of the following machine features:

- TEMP STATUS
- 1^2C HEALTH
- MEMORY USAGE*
- SOFTWARE VERSION

(a) TEMP STATUS

This display provides information relating to the heater control circuit. A power (PWR) level value and a graphical representation of the drive waveform to the heater are displayed. The temperature reading in degrees centigrade derived from the thermistor probe in the water boiler is displayed along with the analogue-to-digital converter value from which the temperature was calculated is parenthesis.

(b) I^2C Health

This display provides information relating to the I^2C serial link between the Controller and RIO Boards. A percentage 'health' reading is given, indicating the success rate of communication of the link. A reading of less than 100% may indicate the presence of electrical noise. The number of negative acknowledgements (NACKS) is also recorded.

(c) Software Version

These displays indicate the version of the software installed on the Controller Board. (Program + EPROM = Firmware.) The firmware version should be quoted when seeking advice.

(d) FRAM Faults

This checks to see how many times the program has tried to write to the non-volatile memory should always been at (0), this is a program to check for faults that are occurring in the machine.

Set Dry Vends

26. Entering SET DRY VENDS provides access to the following submenu:

- VENDS ARE WET
- VENDS ARE DRY

(a) Vends are wet.

All vends are dispensed with water as normal.

(b) Vends are dry.

All vends are dispensed without water. This allows ingredients to be weighed. If a multi-ingredient drink is selected, only those ingredients will be vended.

Serial Number

27. Entering SERIAL NUMBER accesses the following submenu:

- M/C SERIAL NUMBER
- M/C AUDIT NUMBER

(a) M/C Serial Number

The machine serial number consists of 8 digits and identifies the machine on audit trails.

(b) M/C Audit Number

The machine audit number indicates the number of audits carried out to date.

Configure Machine

28. Entering CONFIGURE M/C provides access to the following machine configuration submenu headings:

- GENERAL SETTINGS
- SET MACHINE TYPE
- SET CASH SYSTEM
- JUG SETTINGS
- HARDWARE SETTINGS
- CAROUSEL CONFIG
- INST SNACK SLAVE

(a) GENERAL SETTINGS

The GENERAL SETTINGS menu provides access to a number of diverse parameters controlling machine operation that do not naturally group with any of the other control variables.

PARAMETER	POSSIBLE VALUES (DEFAULT IN BOLD)	
SILENT KEYS	**0** Keys give audible feedback	1 Keys are silent
TOKEN ONLY	**0** Messages appropriate to coins/card system or free	1 Messages appropriate to token only operation
CHIPPER /CHIPKNIP	**1** Suppress credit display if just card system fitted	0 Normal display of credit
FLUSH ALARM	**0** Sound load siren while flushing	1 Sound siren quietly while flushing
WATER SHOT START	(Consult factory before changing) Time after a fresh coffee dispense cycle ends that a grout clearing water shot starts.	
WATER SHOT DUR	**20** (Consult factory before changing) Duration in 1/100 seconds that the water shot described above lasts.	
BELT WARN TIME	**700** Time, in 1/100 seconds, after the pressure sensor should have reported the coffee brew chamber depressurised but has not, that a 'New filter belt' warning is displayed.	
BELT FAULT TIME	**2000** Time, in 1/100 seconds, after the pressure sensor should have reported the coffee brew chamber depressurised but has not, that a 'New filter belt' fault occurs.	
ROTATION LIMIT	**100** Time, in 1/100 seconds, after the pressure sensor should have reported the coffee brew chamber depressurised but has not, that a flag is set to perform an extra rotation of the brewer at the end of the next brewer drink cycle.	
NO BELT WARNING	**1** Do not display information about the state of the filter belt on the user display.	**0** Display belt warnings on the user display.
ENG MODE TIMEOUT	**0** Do not automatically exit engineers mode.	30 (recommended**)** Time in 1/10 seconds after which, if no key is pressed, exit from the engineer's program will commence.
MAX EXTRA CUPS	**2** Number of retries at dispensing a cup before a long delay until next cup occurs to deter theft.	
CURRENCY	0 Don't display currency symbol. **1** Currency symbol is £. 2 Currency symbol is €. 3 Currency symbol is $.	
FREE INPUT	**0** Ignore free input.	1 Monitor free input.
SECURITY INPUT	**0** Ignore security input	1 Monitor security input.
SIMPLE MDB CODES	**0** Fully encode products, i.e., send product code for: Cheap+Own cup, Cheap No cup, Normal+Own cup and Normal No cup **.**	1 Go light on product codes. MDB sends just one number per selection regardless of price. N&W card reader fix.

GLOBAL SCALING	**170 Size of drink in cc**. Assuming machine default parameters and valves were set up to give 170cc then this variable can be used to scale all drinks together to rapidly accommodate changing cup sizes.
ALLOW TANK RESET	(1) Number of times the machine allows the tank to be reset to fill again, this number can be altered to allow more resets of the machine.
AUTO VEND TIME	(0) Time the machine will automatically start to vend your drink from if not told to start vending manually, this can be altered to whatever you would like it to be.

(b) SET MACHINE TYPE

The SET MACHINE TYPE menu provides the means by which the control board software is configured to produce the desired menu and work with the appropriate combination of brewers and chillers present in the machine. This operation **must be carried out** when fitting a new or replacement board.

Once you have entered Set Machine Type you will be given the choice of either **Keyed Config** or **Numeric Config**. Depending on your machine type, select the appropriate method, **Numeric Config** if you have numbered buttons or **Keyed Config** if you have a button fronted machine. Then you will be presented with a list of the different machine configurations available, this is where you select the appropriate configuration for your machine.

The configuration of the machine is selected via the name of the drinks layout; this is done using the description of the machine such as **SFBT + S/D** which would represent single fresh brew tea with soup or decaf.

The ↑↓ keys are used to scroll through the list of possible configurations. Pressing ENTER selects the new configuration. Whilst the set up process takes place, the LCD indicates the status of the procedure. On completion the screen reverts to the SET MACHINE TYPE menu. In order to aid understanding the following table contains an explanation of the abbreviations used.

ABBREVIATION	EXPLANATION
INSTANT	All drinks made from instant products.
SFB TEA	Tea selections are fresh brew.
DFB	Tea and all coffee drinks are fresh brew.
SFBC	Fresh brew coffee but Instant tea.
DFB+ID	Tea and regular coffee are fresh brew. Decaf coffee is instant.
DFB+IC	Tea and regular coffee are fresh brew. Some selections use instant coffee.
DFB+ID&S	Tea and regular coffee are fresh brew. Decaf coffee is instant. Special mapping has soup as well, but only one whitener.
CHLR	Machine has a chiller unit for cold water.
CARB	Machine has a carbonator unit with two flavoured syrups.
TT	Carousel Option Two Types of cup.
TS	Carousel Option Two Sizes of cup.
1K	Carousel Option 1000* cup. (*=Typically 950)

Care should be exercised when using this option, as all previous settings will be lost.

If a configuration with a Fresh Brew Coffee capability is selected, you will be offered the opportunity to select between R & G (Default) and BTC (Optional) configuration. The display will appear as below:

SET BREWER TYPE **ENTER=YES ESC=NO**

If Escape=No is selected initialisation will be performed using a set of defaults appropriate to R & G ingredients. After pressing ENTER to opt to specify the brewer type, the type can be changed using the ↑↓ arrow keys:

BEAN GRINDER **↑↓, ENTER OR ESC**

NO BEAN GRINDER **↑↓, ENTER OR ESC**

Select NO BEAN GRINDER for the R & G case and BEAN GRINDER for the BTC case. Pressing ENTER confirms the selection.

The tables below represent the drinks possible configurations, show their drink mapping and canister layout. All the tables are cross referenced between each other. The description of the configuration tells what the machine is such as **DFB+ID** would mean a **Double Fresh Brew** machine with **Instant Decaf**, by using that code next to each drink configuration and then looking for it in the drink map you can see exactly what is in each drink and using the configuration codes you can also see which canister layout is for the configured machine.

Numeric Configurations		
Description	Canister Layout	Drink Map
SFBT+S/D	CL00	N00
SFBT+S/D+CHLR	CL00	N01
SFBT+S/D+CH2S	CL00	N02
SFBT+S/D+CARB	CL00	N03
TFB+S(1)	CL01	N04
TFB+S(1)+CHLR	CL01	N05
TFB+S(1)+CH2S	CL01	N06
TFB+S(1)+CARB	CL01	N07
INST+S/D	CL02	N08
INST+S/D+CHLR	CL02	N09
INST+S/D+CH2S	CL02	N10
INST+S/D+CARB	CL02	N11
DFB+ID	CL03	N12
DFB+ID+CHLR	CL03	N13
DFB+ID+CH2S	CL03	N14
DFB+ID+CARB	CL03	N15
SFBC+S	CL04	N16
SFBC+S+CHLR	CL04	N17
SFBC+S+CH2S	CL04	N18
SFBC+S+CARB	CL04	N19
SFBC+ID	CL05	N20
SFBC+ID+CHLR	CL05	N21
SFBC+ID+CH2S	CL05	N22
SFBC+ID+CARB	CL05	N23
DFB+ID&S	CL06	N24
DFB+ID&S+CHLR	CL06	N25
DFB+ID&S+CH2S	CL06	N26
DFB+ID&S+CARB	CL06	N27
DFB+IC	CL01	N28
DFB+IC+CHLR	CL01	N29
DFB+IC+CH2S	CL01	N30
DFB+IC+CARB	CL01	N31
SFBC+IC	CL04	N32
SFBC+IC+CHLR	CL04	N33
SFBC+IC+CH2S	CL04	N34
SFBC+IC+CARB	CL04	N35
SFBT+S&D	CL07	N00
SFBT+S&D+CHLR	CL07	N01
SFBT+S&D+CH2S	CL07	N02
SFBT+S&D+CARB	CL07	N03
INST+S&D	CL08	N08
INST+S&D+CHLR	CL08	N09
INST+S&D+CH2S	CL08	N10
INST+S&D+CARB	CL08	N11
TFB+S(2)	CL01	N36
TFB+S(2)+CHLR	CL01	N37
TFB+S(2)+CH2S	CL01	N38
TFB+S(2)+CARB	CL01	N39
TFB+ICFS	CL01	N40
TFB+ICFS+CHLR	CL01	N41
TFB+ICFS+CH2S	CL01	N42
TFB+ICFS+CARB	CL01	N43
TFB+ICIS	CL01	N44
TFB+ICIS+CHLR	CL01	N45

Numeric Configurations		
Description	Canister Layout	Drink Map
TFB+ICIS+CH2S	CL01	N46
TFB+ICIS+CARB	CL01	N47
DFB+S	CL01	N48
DFB+S+CHLR	CL01	N49
DFB+S+CH2S	CL01	N50
DFB+S+CARB	CL01	N51
SFBT(BC)	CL18	N00
SFBT(BC)+CHLR	CL18	N01
SFBT(BC)+CH2S	CL18	N02
SFBT(BC)+CARB	CL18	N03
INST(BC)	CL19	N08
INST(BC)+CHLR	CL19	N09
INST(BC)+CH2S	CL19	N10
INST(BC)+CARB	CL19	N11
TFB+IC&S	CL06	N52
TFB+IC&S+CHLR	CL06	N53
TFB+IC&S+CH2S	CL06	N54
TFB+IC&S+CARB	CL06	N55
SFBT+S/D 1K	CL00	N00
SFBT+S/D+CHLR 1K	CL00	N01
SFBT+S/D+CH2S 1K	CL00	N02
SFBT+S/D+CARB 1K	CL09	N03
TFB+S(1) 1K	CL01	N04
TFB+S(1)+CHLR 1K	CL01	N05
TFB+S(1)+CH2S 1K	CL01	N06
INST+S/D 1K	CL02	N08
INST+S/D+CHLR 1K	CL02	N09
INST+S/D+CH2S 1K	CL02	N10
INST+S/D+CARB 1K	CL11	N11
DFB+ID 1K	CL03	N12
DFB+ID+CHLR 1K	CL03	N13
DFB+ID+CH2S 1K	CL03	N14
DFB+ID+CARB 1K	CL12	N15
SFBC+S 1K	CL04	N16
SFBC+S+CHLR 1K	CL04	N17
SFBC+S+CH2S 1K	CL04	N18
SFBC+S+CARB 1K	CL13	N19
SFBC+ID 1K	CL05	N20
SFBC+ID+CHLR 1K	CL05	N21
SFBC+ID+CH2S 1K	CL05	N22
SFBC+ID+CARB 1K	CL14	N23
DFB+ID&S 1K	CL06	N24
DFB+ID&S+CHLR 1K	CL06	N25
DFB+ID&S+CH2S 1K	CL06	N26
DFB+ID&S+CARB 1K	CL15	N27
DFB+IC 1K	CL01	N28
DFB+IC+CHLR 1K	CL01	N29
DFB+IC+CH2S 1K	CL01	N30
DFB+IC+CARB 1K	CL10	N31
SFBC+IC 1K	CL04	N32
SFBC+IC+CHLR 1K	CL04	N33
SFBC+IC+CH2S 1K	CL04	N34
SFBC+IC+CARB 1K	CL13	N35
SFBT+S&D 1K	CL07	N00

Numeric Configurations		
Description	Canister Layout	Drink Map
SFBT+S&D+CHLR 1K	CL07	N01
SFBT+S&D+CH2S 1K	CL07	N02
SFBT+S&D+CARB 1K	CL16	N03
INST+S&D 1K	CL08	N08
INST+S&D+CHLR 1K	CL08	N09
INST+S&D+CH2S 1K	CL08	N10
INST+S&D+CARB 1K	CL17	N11
TFB+S(2) 1K	CL01	N36
TFB+S(2)+CHLR 1K	CL01	N37
TFB+S(2)+CH2S 1K	CL01	N38
TFB+ICFS 1K	CL01	N40
TFB+ICFS+CHLR 1K	CL01	N41
TFB+ICFS+CH2S 1K	CL01	N42
	CL01	N44
TFB+ICIS+CHLR 1K	CL01	N45
TFB+ICIS+CH2S 1K	CL01	N46
DFB+S 1K	CL01	N48
DFB+S+CHLR 1K	CL01	N49
DFB+S+CH2S 1K	CL01	N50
DFB+S+CARB 1K	CL10	N51
SFBT(BC) 1K	CL18	N00
SFBT(BC)+CHLR 1K	CL18	N01
SFBT(BC)+CH2S 1K	CL18	N02
SFBT(BC)+CARB 1K	CL20	N03
INST(BC) 1K	CL19	N08
INST(BC)+CHLR 1K	CL19	N09
INST(BC)+CH2S 1K	CL19	N10
INST(BC)+CARB 1K	CL21	N11
TFB+IC&S 1K	CL06	N52
TFB+IC&S+CHLR 1K	CL06	N53
TFB+IC&S+CH2S 1K	CL06	N54
SFBT+S/D TS	CL00	N00
SFBT+S/D+CHLR TS	CL00	N01
SFBT+S/D+CH2S TS	CL00	N02
SFBT+S/D+CARB TS	CL09	N03
TFB+S(1) TS	CL01	N04
TFB+S(1)+CHLR TS	CL01	N05
TFB+S(1)+CH2S TS	CL01	N06
INST+S/D TS	CL02	N08
INST+S/D+CHLR TS	CL02	N09
INST+S/D+CH2S TS	CL02	N10
INST+S/D+CARB TS	CL11	N11
DFB+ID TS	CL03	N12
DFB+ID+CHLR TS	CL03	N13
DFB+ID+CH2S TS	CL03	N14
DFB+ID+CARB TS	CL12	N15
SFBC+S TS	CL04	N16
SFBC+S+CHLR TS	CL04	N17
SFBC+S+CH2S TS	CL04	N18
SFBC+S+CARB TS	CL13	N19
SFBC+ID TS	CL05	N20
SFBC+ID+CHLR TS	CL05	N21
SFBC+ID+CH2S TS	CL05	N22
SFBC+ID+CARB TS	CL14	N23

Numeric Configurations		
Description	Canister Layout	Drink Map
DFB+ID&S TS	CL06	N24
DFB+ID&S+CHLR TS	CL06	N25
DFB+ID&S+CH2S TS	CL06	N26
DFB+ID&S+CARB TS	CL15	N27
DFB+IC TS	CL01	N28
DFB+IC+CHLR TS	CL01	N29
DFB+IC+CH2S TS	CL01	N30
DFB+IC+CARB TS	CL10	N31
SFBC+IC TS	CL04	N32
SFBC+IC+CHLR TS	CL04	N33
SFBC+IC+CH2S TS	CL04	N34
SFBC+IC+CARB TS	CL13	N35
SFBT+S&D TS	CL07	N00
SFBT+S&D+CHLR TS	CL07	N01
SFBT+S&D+CH2S TS	CL07	N02
SFBT+S&D+CARB TS	CL16	N03
INST+S&D TS	CL08	N08
INST+S&D+CHLR TS	CL08	N09
INST+S&D+CH2S TS	CL08	N10
INST+S&D+CARB TS	CL17	N11
TFB+S(2) TS	CL01	N36
TFB+S(2)+CHLR TS	CL01	N37
TFB+S(2)+CH2S TS	CL01	N38
TFB+ICFS TS	CL01	N40
TFB+ICFS+CHLR TS	CL01	N41
TFB+ICFS+CH2S TS	CL01	N42
TFB+ICIS TS	CL01	N44
TFB+ICIS+CHLR TS	CL01	N45
TFB+ICIS+CH2S TS	CL01	N46
DFB+S TS	CL01	N48
DFB+S+CHLR TS	CL01	N49
DFB+S+CH2S TS	CL01	N50
DFB+S+CARB TS	CL10	N51
SFBT(BC) TS	CL18	N00
SFBT(BC)+CHLR TS	CL18	N01
SFBT(BC)+CH2S TS	CL18	N02
SFBT(BC)+CARB TS	CL20	N03
INST(BC) TS	CL19	N08
INST(BC)+CHLR TS	CL19	N09
INST(BC)+CH2S TS	CL19	N10
INST(BC)+CARB TS	CL21	N11
TFB+IC&S TS	CL06	N52
TFB+IC&S+CHLR TS	CL06	N53
TFB+IC&S+CH2S TS	CL06	N54
SFBT+S/D TT	CL00	N00
SFBT+S/D+CHLR TT	CL00	N01
SFBT+S/D+CH2S TT	CL00	N02
SFBT+S/D+CARB TT	CL09	N03
TFB+S(1) TT	CL01	N04
TFB+S(1)+CHLR TT	CL01	N05
TFB+S(1)+CH2S TT	CL01	N06
INST+S/D TT	CL02	N08
INST+S/D+CHLR TT	CL02	N09
INST+S/D+CH2S TT	CL02	N10

Numeric Configurations		
Description	**Canister Layout**	**Drink Map**
INST+S/D+CARB TT	CL11	N11
DFB+ID TT	CL03	N12
DFB+ID+CHLR TT	CL03	N13
DFB+ID+CH2S TT	CL03	N14
DFB+ID+CARB TT	CL12	N15
SFBC+S TT	CL04	N16
SFBC+S+CHLR TT	CL04	N17
SFBC+S+CH2S TT	CL04	N18
SFBC+S+CARB TT	CL13	N19
SFBC+ID TT	CL05	N20
SFBC+ID+CHLR TT	CL05	N21
SFBC+ID+CH2S TT	CL05	N22
SFBC+ID+CARB TT	CL14	N23
DFB+ID&S TT	CL06	N24
DFB+ID&S+CHLR TT	CL06	N25
DFB+ID&S+CH2S TT	CL06	N26
DFB+ID&S+CARB TT	CL15	N27
DFB+IC TT	CL01	N28
DFB+IC+CHLR TT	CL01	N29
DFB+IC+CH2S TT	CL01	N30
DFB+IC+CARB TT	CL10	N31
SFBC+IC TT	CL04	N32
SFBC+IC+CHLR TT	CL04	N33
SFBC+IC+CH2S TT	CL04	N34
SFBC+IC+CARB TT	CL13	N35
SFBT+S&D TT	CL07	N00
SFBT+S&D+CHLR TT	CL07	N01
SFBT+S&D+CH2S TT	CL07	N02

Numeric Configurations		
Description	**Canister Layout**	**Drink Map**
SFBT+S&D+CARB TT	CL16	N03
INST+S&D TT	CL08	N08
INST+S&D+CHLR TT	CL08	N09
INST+S&D+CH2S TT	CL08	N10
INST+S&D+CARB TT	CL17	N11
TFB+S(2) TT	CL01	N36
TFB+S(2)+CHLR TT	CL01	N37
TFB+S(2)+CH2S TT	CL01	N38
TFB+ICFS TT	CL01	N40
TFB+ICFS+CHLR TT	CL01	N41
TFB+ICFS+CH2S TT	CL01	N42
TFB+ICIS TT	CL01	N44
TFB+ICIS+CHLR TT	CL01	N45
TFB+ICIS+CH2S TT	CL01	N46
DFB+S TT	CL01	N48
DFB+S+CHLR TT	CL01	N49
DFB+S+CH2S TT	CL01	N50
DFB+S+CARB TT	CL10	N51
SFBT(BC) TT	CL18	N00
SFBT(BC)+CHLR TT	CL18	N01
SFBT(BC)+CH2S TT	CL18	N02
SFBT(BC)+CARB TT	CL20	N03
INST(BC) TT	CL19	N08
INST(BC)+CHLR TT	CL19	N09
INST(BC)+CH2S TT	CL19	N10
INST(BC)+CARB TT	CL21	N11
TFB+IC&S TT	CL06	N52
TFB+IC&S+CHLR TT	CL06	N53
TFB+IC&S+CH2S TT	CL06	N54

TABLE 3.2A). MACHINE CONFIGURATIONS - NUMERIC

Keyed Configurations		
Description	Canister Layout	Drink Map
INST HOT C+D	CL02	K00
INST HC C+D	CL02	K01
INST HC2 C+D	CL02	K02
INST HCC2 C+D	CL02	K03
INST HOT C&S	CL02	K04
INST HC C&S	CL02	K05
INST HC2 C&S	CL02	K06
INST HCC2 C&S	CL02	K07
SFBT HOT C+D	CL00	K08
SFBT HC C+D	CL00	K09
SFBT HC2 C+D	CL00	K10
SFBT HCC2 C+D	CL00	K11
SFBT HOT C&S	CL00	K12
SFBT HC C&S	CL00	K13
SFBT HC2 C&S	CL00	K14
SFBT HCC2 C&S	CL00	K15
DFB HOT C+D	CL03	K16
DFB HC C+D	CL03	K17
DFB HC2 C+D	CL03	K18
DFB HCC2 C+D	CL03	K19
DFB HOT C+E	CL01	K20
DFB HC C+E	CL01	K21
DFB HC2 C+E	CL01	K22
DFB HCC2 C+E	CL01	K23
DFB HOT C&S	CL01	K24
DFB HC C&S	CL01	K25
DFB HC2 C&S	CL01	K26
DFB HCC2 C&S	CL01	K27
SFBC HOT C+D	CL05	K28
SFBC HC C+D	CL05	K29
SFBC HC2 C+D	CL05	K30
SFBC HCC2 C+D	CL05	K31
SFBC HOT C+E	CL04	K32
SFBC HC C+E	CL04	K33
SFBC HC2 C+E	CL04	K34
SFBC HCC2 C+E	CL04	K35
SFBC HOT C&S	CL04	K36
SFBC HC C&S	CL04	K37
SFBC HC2 C&S	CL04	K38
SFBC HCC2 C&S	CL04	K39
INST HOT C+D 1K	CL02	K00
INST HC C+D 1K	CL02	K01
INST HC2 C+D 1K	CL02	K02
INST HCC2 C+D 1K	CL11	K03
INST HOT C&S 1K	CL02	K04
INST HC C&S 1K	CL02	K05
INST HC2 C&S 1K	CL02	K06
INST HCC2 C&S 1K	CL11	K07
SFBT HOT C+D 1K	CL00	K08
SFBT HC C+D 1K	CL00	K09
SFBT HC2 C+D 1K	CL00	K10
SFBT HCC2 C+D 1K	CL09	K11
SFBT HOT C&S 1K	CL00	K12
SFBT HC C&S 1K	CL00	K13

Keyed Configurations		
Description	Canister Layout	Drink Map
SFBT HC2 C&S 1K	CL00	K14
SFBT HCC2 C&S 1K	CL09	K15
DFB HOT C+D 1K	CL03	K16
DFB HC C+D 1K	CL03	K17
DFB HC2 C+D 1K	CL03	K18
DFB HCC2 C+D 1K	CL12	K19
DFB HOT C+E 1K	CL01	K20
DFB HC C+E 1K	CL01	K21
DFB HC2 C+E 1K	CL01	K22
DFB HCC2 C+E 1K	CL10	K23
DFB HOT C&S 1K	CL01	K24
DFB HC C&S 1K	CL01	K25
DFB HC2 C&S 1K	CL01	K26
DFB HCC2 C&S 1K	CL10	K27
SFBC HOT C+D 1K	CL05	K28
SFBC HC C+D 1K	CL05	K29
SFBC HC2 C+D 1K	CL05	K30
SFBC HCC2 C+D 1K	CL14	K31
SFBC HOT C+E 1K	CL04	K32
SFBC HC C+E 1K	CL04	K33
SFBC HC2 C+E 1K	CL04	K34
SFBC HCC2 C+E 1K	CL13	K35
SFBC HOT C&S 1K	CL04	K36
SFBC HC C&S 1K	CL04	K37
SFBC HC2 C&S 1K	CL04	K38
SFBC HCC2 C&S 1K	CL13	K39
INST HOT C+D TS	CL02	K00
INST HC C+D TS	CL02	K01
INST HC2 C+D TS	CL02	K02
INST HCC2 C+D TS	CL11	K03
INST HOT C&S TS	CL02	K04
INST HC C&S TS	CL02	K05
INST HC2 C&S TS	CL02	K06
INST HCC2 C&S TS	CL11	K07
SFBT HOT C+D TS	CL00	K08
SFBT HC C+D TS	CL00	K09
SFBT HC2 C+D TS	CL00	K10
SFBT HCC2 C+D TS	CL09	K11
SFBT HOT C&S TS	CL00	K12
SFBT HC C&S TS	CL00	K13
SFBT HC2 C&S TS	CL00	K14
SFBT HCC2 C&S TS	CL09	K15
DFB HOT C+D TS	CL03	K16
DFB HC C+D TS	CL03	K17
DFB HC2 C+D TS	CL03	K18
DFB HCC2 C+D TS	CL12	K19
DFB HOT C+E TS	CL01	K20
DFB HC C+E TS	CL01	K21
DFB HC2 C+E TS	CL01	K22
DFB HCC2 C+E TS	CL10	K23
DFB HOT C&S TS	CL01	K24
DFB HC C&S TS	CL01	K25
DFB HC2 C&S TS	CL01	K26
DFB HCC2 C&S TS	CL10	K27

Keyed Configurations		
Description	**Canister Layout**	**Drink Map**
SFBC HOT C+D TS	CL05	K28
SFBC HC C+D TS	CL05	K29
SFBC HC2 C+D TS	CL05	K30
SFBC HCC2 C+D TS	CL14	K31
SFBC HOT C+E TS	CL04	K32
SFBC HC C+E TS	CL04	K33
SFBC HC2 C+E TS	CL04	K34
SFBC HCC2 C+E TS	CL13	K35
SFBC HOT C&S TS	CL04	K36
SFBC HC C&S TS	CL04	K37
SFBC HC2 C&S TS	CL04	K38
SFBC HCC2 C&S TS	CL13	K39
INST HOT C+D TT	CL02	K00
INST HC C+D TT	CL02	K01
INST HC2 C+D TT	CL02	K02
INST HCC2 C+D TT	CL11	K03
INST HOT C&S TT	CL02	K04
INST HC C&S TT	CL02	K05
INST HC2 C&S TT	CL02	K06
INST HCC2 C&S TT	CL11	K07
SFBT HOT C+D TT	CL00	K08
SFBT HC C+D TT	CL00	K09
SFBT HC2 C+D TT	CL00	K10
SFBT HCC2 C+D TT	CL09	K11
SFBT HOT C&S TT	CL00	K12
SFBT HC C&S TT	CL00	K13
SFBT HC2 C&S TT	CL00	K14
SFBT HCC2 C&S TT	CL09	K15

Keyed Configurations		
Description	**Canister Layout**	**Drink Map**
DFB HOT C+D TT	CL03	K16
DFB HC C+D TT	CL03	K17
DFB HC2 C+D TT	CL03	K18
DFB HCC2 C+D TT	CL12	K19
DFB HOT C+E TT	CL01	K20
DFB HC C+E TT	CL01	K21
DFB HC2 C+E TT	CL01	K22
DFB HCC2 C+E TT	CL10	K23
DFB HOT C&S TT	CL01	K24
DFB HC C&S TT	CL01	K25
DFB HC2 C&S TT	CL01	K26
DFB HCC2 C&S TT	CL10	K27
SFBC HOT C+D TT	CL05	K28
SFBC HC C+D TT	CL05	K29
SFBC HC2 C+D TT	CL05	K30
SFBC HCC2 C+D TT	CL14	K31
SFBC HOT C+E TT	CL04	K32
SFBC HC C+E TT	CL04	K33
SFBC HC2 C+E TT	CL04	K34
SFBC HCC2 C+E TT	CL13	K35
SFBC HOT C&S TT	CL04	K36
SFBC HC C&S TT	CL04	K37
SFBC HC2 C&S TT	CL04	K38
SFBC HCC2 C&S TT	CL13	K39

TABLE 3.2B). MACHINE CONFIGURATIONS - KEYED

Map No.	Hot Water 1 (Hot Head)	FB/BTC Coffee	FB Decaff	FB/BTC Espresso	FB Tea	I Coffee	I Espresso	I Cappuccino	I Espreschoc	Soup 1	Chocolate	Chocomilk	Still Syrup 1	Still Syrup 2	Still Water 1	Sparkling Syrup 1	Sparkling Syrup 2	Sparkling Water	I Decaff	Soup 2	FB Decaff Espresso	Hot Water 2 (Cold Head)	I Whipped Coffee	I Whipped Decaff	I Tea	Soup 3	I Latte	I Mocha	FB/BTC Mocha	FB/BTC Latte	FB/BTC Cappuccino	FB/BTC Espreschoc	Cup Only	FB/BTC Whipped Coffee	FB/BTC Whipped Decaff	Still Water 2 (Own Cup)	Hot Water 3 (Own Cup)	Snack 1	Snack 2	Snack 3	Snack 4	Snack 5	Snack 6	I Latte - Capp Top	FB/BTC Latte - Capp Top
N00					D	D	D	D	D	D	D	D							D			D	D	D			D	*					D				*	*	*	*	*	*	*	
N01					D	D	D	D	D	D	D	D			D				D			D	D	D			D	*					D			D	*	*	*	*	*	*	*	
N02					D	D	D	D	D	D	D	D	D	D	D				D			D	D	D			D	*					D			D	*	*	*	*	*	*	*	
N03					D	D	D	D	D	D	D	D	D	D	D	D	D	D	D			D	D	D			D	*					D			*	*	*	*	*	*	*	*	
N04		D	D	D	D					D	D	D									*	D						*	D	D	D	D	D	D		*	*	*	*	*	*		*
N05		D	D	D	D					D	D	D			D						*	D						*	D	D	D	D	D	D	D	*	*	*	*	*	*		*
N06		D	D	D	D					D	D	D	D	D	D						*	D						*	D	D	D	D	D	D	D	*	*	*	*	*	*		*
N07		D	D	D	D					D	D	D	D	D	D	D	D	D			*	D						*	D	D	D	D	D	D	*	*	*	*	*	*	*		*
N08						D	D	D	D	D	D	D							D			D	D	D	D		D	*					D				*	*	*	*	*	*	*	
N09						D	D	D	D	D	D	D			D				D			D	D	D	D		D	*					D			D	*	*	*	*	*	*	*	
N10						D	D	D	D	D	D	D	D	D	D				D			D	D	D	D		D	*					D			D	*	*	*	*	*	*	*	
N11						D	D	D	D	D	D	D	D	D	D	D	D	D	D			D	D	D	D		D	*					D			*	*	*	*	*	*	*	*	
N12		D	*	D	D						D	D							D		*	D		D					*	D	D	D	D	D	*		*	*	*	*	*	*		*
N13		D	*	D	D						D	D			D				D		*	D		D					*	D	D	D	D	D	*	D	*	*	*	*	*	*		*
N14		D	*	D	D						D	D	D	D	D				D		*	D		D					*	D	D	D	D	D	*	D	*	*	*	*	*	*		*
N15		D	(*)	D	D						D	D	D	D	D	D	D	D	D		(*)	D		D					*	D	D	D	D	D	(*)	*	*	*	*	*	*	*		*
N16		D	D	D						D	D	D									*	D			D				*	D	D	D	D	D	D		*	*	*	*	*	*		*
N17		D	D	D						D	D	D			D						*	D			D				*	D	D	D	D	D	D	D	*	*	*	*	*	*		*
N18		D	D	D						D	D	D	D	D	D						*	D			D				*	D	D	D	D	D	D	D	*	*	*	*	*	*		*
N19		D	D	D						D	D	D	D	D	D	D	D	D			*	D			D				*	D	D	D	D	D	D	*	*	*	*	*	*	*		*
N20		D	*	D							D	D							D		*	D		D	D				*	D	D	D	D	D	*		*	*	*	*	*	*		*
N21		D	*	D							D	D			D				D		*	D		D	D				*	D	D	D	D	D	*	D	*	*	*	*	*	*		*
N22		D	*	D							D	D	D	D	D				D		*	D		D	D				*	D	D	D	D	D	*	D	*	*	*	*	*	*		*
N23		D	*	D							D	D	D	D	D	D	D	D	D		*	D		D	D				*	D	D	D	D	D	*	*	*	*	*	*	*	*		*
N24		D	*	D	D					D	D	D							D		*	D		D					*	D	D	D	D	D	*		*	*	*	*	*	*		
N25		D	*	D	D					D	D	D			D				D		*	D		D					*	D	D	D	D	D	*	D	*	*	*	*	*	*		
N26		D	*	D	D					D	D	D	D	D	D				D		*	D		D					*	D	D	D	D	D	*	D	*	*	*	*	*	*		
N27		D	(*)	D	D					D	D	D	D	D	D	D	D	D	D		(*)	D		D					*	D	D	D	D	D	(*)	*	*	*	*	*	*	*		

Map No.	Hot Water 1 (Hot Head)	FB/BTC Coffee	FB Decaff	FB/BTC Espresso	FB Tea	I Coffee	I Espresso	I Cappuccino	I Espreschoc	Soup 1	Chocolate	Chocomilk	Still Syrup 1	Still Syrup 2	Still Water 1	Sparkling Syrup 1	Sparkling Syrup 2	Sparkling Water	I Decaff	Soup 2	FB Decaff Espresso	Hot Water 2 (Cold Head)	I Whipped Coffee	I Whipped Decaff	I Tea	Soup 3	I Latte	I Mocha	FB/BTC Mocha	FB/BTC Latte	FB/BTC Cappuccino	FB/BTC Espreschoc	Cup Only	FB/BTC Whipped Coffee	FB/BTC Whipped Decaff	Still Water 2 (Own Cup)	Hot Water 3 (Own Cup)	Snack 1	Snack 2	Snack 3	Snack 4	Snack 5	Snack 6	I Latte - Capp Top	FB/BTC Latte - Capp Top
N28		D	*	*	D	D	D	D	D		D	D									*	D	D				D	*	*	*	*	*	D	D	*		*	*	*	*	*	*	*	*
N29		D	*	*	D	D	D	D	D		D	D			D						*	D	D				D	*	*	*	*	*	D	D	*	D	*	*	*	*	*	*	*	*
N30		D	*	*	D	D	D	D	D		D	D	D	D	D						*	D	D				D	*	*	*	*	*	D	D	*	D	*	*	*	*	*	*	*	*
N31		D	(*)	*	D	D	D	D	D		D	D	D	D	D	D	D	D			(*)	D	D				D	*	*	*	*	*	D	D	(*)	*	*	*	*	*	*	*	*	*
N32		D	*	*		D	D	D	D		D	D									*	D	D		D		D	*	*	*	*	*	D	D	*		*	*	*	*	*	*	*	*
N33		D	*	*		D	D	D	D		D	D			D						*	D	D		D		D	*	*	*	*	*	D	D	*	D	*	*	*	*	*	*	*	*
N34		D	*	*		D	D	D	D		D	D	D	D	D						*	D	D		D		D	*	*	*	*	*	D	D	*	D	*	*	*	*	*	*	*	*
N35		D	*	*		D	D	D	D		D	D	D	D	D	D	D	D			*	D	D		D		D	*	*	*	*	*	D	D	*	*	*	*	*	*	*	*	*	*
N36		D	D	D	D					D	D	D									*	D						*	D	D	D	D	*	*		*	*	*	*	*	*		*
N37		D	D	D	D					D	D	D			D						*	D						*	D	D	D	D	*	*	D	*	*	*	*	*	*		*
N38		D	D	D	D					D	D	D	D	D	D						*	D						*	D	D	D	D	*	*	D	*	*	*	*	*	*		*
N39		D	D	D	D					D	D	D	D	D	D	D	D	D			*	D						*	D	D	D	D	*	*	*	*	*	*	*	*	*		*
N40		D	D	D	D	D	*	*	*		D	D									*	D	*				*	*	*	D	D	D	D	*	*		*	*	*	*	*	*	*	*
N41		D	D	D	D	D	*	*	*		D	D			D						*	D	*				*	*	*	D	D	D	D	*	*	D	*	*	*	*	*	*	*	*
N42		D	D	D	D	D	*	*	*		D	D	D	D	D						*	D	*				*	*	*	D	D	D	D	*	*	D	*	*	*	*	*	*	*	*
N43		D	D	D	D	D	*	*	*		D	D	D	D	D	D	D	D			*	D	*				*	*	*	D	D	D	D	*	*	*	*	*	*	*	*	*	*	*
N44		D	D	D	*	D	D	D	D		D	D									*	D	*				D	*	*	*	*	*	D	*	*		*	*	*	*	*	*	*	*
N45		D	D	D	*	D	D	D	D		D	D			D						*	D	*				D	*	*	*	*	*	D	*	*	D	*	*	*	*	*	*	*	*
N46		D	D	D	*	D	D	D	D		D	D	D	D	D						*	D	*				D	*	*	*	*	*	D	*	*	D	*	*	*	*	*	*	*	*
N47		D	D	D	*	D	D	D	D		D	D	D	D	D	D	D	D			*	D	*				D	*	*	*	*	*	D	*	*	*	*	*	*	*	*	*	*	*
N48		D	*	D	D					D	D	D									*	D							*	D	D	D	D	D	*		*	*	*	*	*	*		*
N49		D	*	D	D					D	D	D			D						*	D							*	D	D	D	D	D	*	D	*	*	*	*	*	*		*
N50		D	*	D	D					D	D	D	D	D	D						*	D							*	D	D	D	D	D	*	D	*	*	*	*	*	*		*
N51		D	(*)	D	D					D	D	D	D	D	D	D	D	D			(*)	D							*	D	D	D	D	D	(*)	*	*	*	*	*	*	*		*
N52		D	D	D	D	D	*	*	*	D	D	D									*	D	*				*	*	*	D	D	D	D	*	*		*	*	*	*	*	*		
N53		D	D	D	D	D	*	*	*	D	D	D			D						*	D	*				*	*	*	D	D	D	D	*	*	D	*	*	*	*	*	*		
N54		D	D	D	D	D	*	*	*	D	D	D	D	D	D						*	D	*				*	*	*	D	D	D	D	*	*	D	*	*	*	*	*	*		
N55		D	D	D	D	D	*	*	*	D	D	D	D	D	D	D	D	D			*	D	*				*	*	*	D	D	D	D	*	*	*	*	*	*	*	*	*		

Map No.	Hot Water 1 (Hot Head)	FB/BTC Coffee	FB Decaff	FB/BTC Espresso	FB Tea	I Coffee	I Espresso	I Cappuccino	I Espreschoc	Soup 1	Chocolate	Chocomilk	Still Syrup 1	Still Syrup 2	Still Water 1	Sparkling Syrup 1	Sparkling Syrup 2	Sparkling Water	I Decaff	Soup 2	FB Decaff Espresso	Hot Water 2 (Cold Head)	I Whipped Coffee	I Whipped Decaff	I Tea	Soup 3	I Latte	I Mocha	FB/BTC Mocha	FB/BTC Latte	FB/BTC Cappuccino	FB/BTC Espreschoc	Cup Only	FB/BTC Whipped Coffee	FB/BTC Whipped Decaff	Still Water 2 (Own Cup)	Hot Water 3 (Own Cup)	Snack 1	Snack 2	Snack 3	Snack 4	Snack 5	Snack 6	I Latte - Capp Top	FB/BTC Latte - Capp Top
K00						D	D	D	D		D	D							D			*	*	*	D		D	D					*				*	*	*	*	*	*	*	*	
K01						D	D	D	D		D	D			D				D			*	*	*	D		D	D					*			*	*	*	*	*	*	*	*	*	
K02						D	*	D	D		D	D	D	D	D				D			*	*	*	D		D	*					*			*	*	*	*	*	*	*	*	*	
K03						D	*	D	*		D	D	*	D	D	D	D	*	D			*	*	*	D		D	*					*			*	*	*	*	*	*	*	*	*	
K04						D	D	D	D	D	D	D										*	*		D		D	D					*				*	*	*	*	*	*	*	*	
K05						D	D	D	D	D	D	D			D							*	*		D		D	D					*			*	*	*	*	*	*	*	*	*	
K06						D	*	D	D	D	D	D	D	D	D							*	*		D		D	*					*			*	*	*	*	*	*	*	*	*	
K07						D	*	D	*	D	D	D	*	D	D	D	D	*				*	*		D		D	*					*			*	*	*	*	*	*	*	*	*	
K08					D	D	D	D	D		D	D							D			*	*	*			D	D					*				*	*	*	*	*	*	*	*	
K09					D	D	D	D	D		D	D			D				D			*	*	*			D	D					*			*	*	*	*	*	*	*	*	*	
K10					D	D	*	D	D		D	D	D	D	D				D			*	*	*			D	*					*			*	*	*	*	*	*	*	*	*	
K11					D	D	*	D	*		D	D	*	D	D	D	D	*	D			*	*	*			D	*					*			*	*	*	*	*	*	*	*	*	
K12					D	D	D	D	D	D	D	D										*	*				D	D					*				*	*	*	*	*	*	*	*	
K13					D	D	D	D	D	D	D	D			D							*	*				D	D					*			*	*	*	*	*	*	*	*	*	
K14					D	D	*	D	D	D	D	D	D	D	D							*	*				D	*					*			*	*	*	*	*	*	*	*	*	
K15					D	D	*	D	*	D	D	D	*	D	D	D	D	*				*	*				D	*					*			*	*	*	*	*	*	*	*	*	
K16		D	*	D	D						D	D							D		*	*		*				D	D	D	D	*	*	*			*	*	*	*	*	*		*	
K17		D	*	D	D						D	D			D				D		*	*		*				D	D	D	D	*	*	*	*	*	*	*	*	*	*	*		*	
K18		D	*	*	D						D	D	D	D	D				D		*	*		*				*	D	D	D	*	*	*	*	*	*	*	*	*	*	*		*	
K19		D	(*)	*	D						D	D	*	D	D	D	D	*	D		(*)	*		*				*	D	D	*	*	*	(*)	*	*	*	*	*	*	*		*	
K20		D	*	*	D	D	D	D	D		D	D									*	*	*			D	D	*	*	*	*	*	*	*		*	*	*	*	*	*	*	*	
K21		D	*	*	D	D	D	D	D		D	D			D						*	*	*			D	D	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	
K22		D	*	*	D	D	*	D	D		D	D	D	D	D						*	*	*			D	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	
K23		D	(*)	*	D	D	*	D	*		D	D	*	D	D	D	D	*			(*)	*	*			D	*	*	*	*	*	*	(*)	*	*	*	*	*	*	*	*	*	*	
K24		D	*	D	D					D	D	D									*	*						D	D	D	D	*	*	*			*	*	*	*	*	*		*	
K25		D	*	D	D					D	D	D			D						*	*						D	D	D	D	*	*	*	*	*	*	*	*	*	*		*	
K26		D	*	*	D					D	D	D	D	D	D						*	*						*	D	D	D	*	*	*	*	*	*	*	*	*	*		*	
K27		D	(*)	*	D					D	D	D	*	D	D	D	D	*			(*)	*						*	D	D	*	*	*	(*)	*	*	*	*	*	*	*		*	

Map No.	Hot Water 1 (Hot Head)	FB/BTC Coffee	FB Decaff	FB/BTC Espresso	FB Tea	I Coffee	I Espresso	I Cappuccino	I Espreschoc	Soup 1	Chocolate	Chocomilk	Still Syrup 1	Still Syrup 2	Still Water 1	Sparkling Syrup 1	Sparkling Syrup 2	Sparkling Water	I Decaff	Soup 2	FB Decaff Espresso	Hot Water 2 (Cold Head)	I Whipped Coffee	I Whipped Decaff	I Tea	Soup 3	I Latte	I Mocha	FB/BTC Mocha	FB/BTC Latte	FB/BTC Cappuccino	FB/BTC Espreschoc	Cup Only	FB/BTC Whipped Coffee	FB/BTC Whipped Decaff	Still Water 2 (Own Cup)	Hot Water 3 (Own Cup)	Snack 1	Snack 2	Snack 3	Snack 4	Snack 5	Snack 6	I Latte - Capp Top	FB/BTC Latte - Capp Top
K28		D	*	D							D	D							D		*	*		*	D				D	D	D	D	*	*	*		*	*	*	*	*	*		*
K29		D	*	D							D	D			D				D		*	*		*	D				D	D	D	D	*	*	*	*	*	*	*	*	*	*		*
K30		D	*	*							D	D	D	D	D				D		*	*		*	D				*	D	D	D	*	*	*	*	*	*	*	*	*	*		*
K31		D	*	*							D	D	*	D	D	D	D	*	D		*	*		*	D				*	D	D	*	*	*	*	*	*	*	*	*	*	*		*
K32		D	*	*		D	D	D	D		D	D									*	*	*		D		D	D	*	*	*	*	*	*	*		*	*	*	*	*	*	*	*
K33		D	*	*		D	D	D	D		D	D			D						*	*	*		D		D	D	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
K34		D	*	*		D	*	D	D		D	D	D	D	D						*	*	*		D		D	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
K35		D	*	*		D	*	D	*		D	D	*	D	D	D	D	*			*	*	*		D		D	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
K36		D	*	D						D	D	D									*	*			D				D	D	D	D	*	*	*		*	*	*	*	*	*		*
K37		D	*	D						D	D	D			D						*	*			D				D	D	D	D	*	*	*	*	*	*	*	*	*	*		*
K38		D	*	*						D	D	D	D	D	D						*	*			D				*	D	D	D	*	*	*	*	*	*	*	*	*	*		*
K39		D	*	*						D	D	D	*	D	D	D	D	*			*	*			D				*	D	D	*	*	*	*	*	*	*	*	*	*	*		*

TABLE 3.3 DRINKS MAP MATRIX

Layout ID	Canister 1	Canister 2	Canister 3	Canister 4	Canister 5	Canister 6	Canister 7	Canister 8
CL00	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	FB Tea		I Coffee
CL01	Soup/I Coffee	Chocolate	Topping	Milk	Sugar	FB Tea	FB Decaff	FB/BTC Coffee
CL02	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	I Tea		I Coffee
CL03	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	FB Tea	FB Decaff	FB/BTC Coffee
CL04	Soup/I Coffee	Chocolate	Topping	Milk	Sugar	I Tea	FB Decaff	FB/BTC Coffee
CL05	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	I Tea	FB Decaff	FB/BTC Coffee
CL06	Soup	Chocolate	I Coffee/I Decaff	Milk	Sugar	FB Tea	FB Decaff	FB/BTC Coffee
CL07	Soup	Chocolate	Topping	Milk	Sugar	FB Tea	I Decaff	I Coffee
CL08	Soup	Chocolate	Topping	Milk	Sugar	I Tea	I Decaff	I Coffee
Note : Following maps are dual carousel + carbonator 'special' case equivalents of the previous 9 maps								
CL09	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	FB Tea		I Coffee
CL10	Soup/I Coffee	Chocolate	Topping	Milk	Sugar	FB Tea	N/A	FB/BTC Coffee
CL11	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	I Tea		I Coffee
CL12	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	FB Tea	N/A	FB/BTC Coffee
CL13	Soup/I Coffee	Chocolate	Topping	Milk	Sugar	I Tea	FB Decaff	FB/BTC Coffee
CL14	Soup/I Decaff	Chocolate	Topping	Milk	Sugar	I Tea	FB Decaff	FB/BTC Coffee
CL15	Soup	Chocolate	I Coffee/I Decaff	Milk	Sugar	FB Tea	N/A	FB/BTC Coffee
CL16	Soup	Chocolate	Topping	Milk	Sugar	FB Tea	I Decaff	I Coffee
CL17	Soup	Chocolate	Topping	Milk	Sugar	I Tea	I Decaff	I Coffee
CL18	Soup	I Decaff	I Coffee	Milk	Sugar	FB Tea	Topping	Chocolate
CL19	Soup	I Decaff	I Coffee	Milk	Sugar	I Tea	Topping	Chocolate
Note : Following maps are dual carousel + carbonator 'special' case equivalents of the previous 2 maps								
CL20	Soup	I Decaff	I Coffee	Milk	Sugar	FB Tea	Topping	Chocolate
CL21	Soup	I Decaff	I Coffee	Milk	Sugar	I Tea	Topping	Chocolate

TABLE 3.4 CANISTER LAYOUT

(c) SET CASH SYSTEM

This option in this submenu allows the type of credit device to be selected. Existing versions of the Geneva range of equipment support MDB change giving coin mechanisms and MDB and DIGICARD card reader units. At present NO SYSTEM, MDB PROTOCOL, MDB (ZIP VARIANT) and DIGICARD are the only options, however other choices to allow the selection of proprietary systems may be added in future versions.

If no payment system is connected NO SYSTEM should be selected.

To enable an MDB peripheral MDB PROTOCOL should be selected. If MDB PROTOCOL is selected and communication with at least one peripheral does not take place, the error screen below will be displayed. MDB (ZIP VARIENT) should be selected if an N&W ZIP reader is fitted. These units have a different interpretation of the MDB specification to many other readers and require a product specific implementation of the protocol.

OUT OF SERVICE
MECH LINK ERROR

(d) JUG SETTINGS

The Geneva machine can be switched to a special 'Jug Mode' using a keyed switch located on the RHS inset panel. Whilst in this mode the machine will automatically repeat a number of cycles of a selected single cup portion. The number of repetitions can be altered by repeatedly pressing the selections key to increase the number of cycles. When the number of cycles reaches a programmable maximum, it resets to one.

By default only the black coffee, decaf and tea selections can be selected in jug mode However it is possible to override this to enable pot of white / sugared tea and coffee. A further override forces the entire menu to be available. The following table summarizes the function of the jug mode parameters:

PARAMETER	FUNCTION
MAX CUPS IN JUG	Maximum number of cycles allowed
JUG KEY=FREE KEY	Re assign jug key to work as a free key. Default = NO
OPTIONS ON JUGS	Allow milk /sugar to be selected Default = NO
ALL DRINKS JUGABLE	Allow all menu items to be jugged Default = NO
PRICED JUGS	Require payment for jug vends Default = 0 (NO)

(e) HARDWARE SETTINGS

This submenu allows some machine components to be disabled to allow limited functionality to be restored in the event of a failure. For example, in the event that one of the cup sensor PCBs fails, it is possible to inform the control system that these are not fitted. Likewise in the event of a brewer failure setting the COFFEE BREWER to NO will allow any selections not reliant on the brewer to operate. Whilst all possible system components are visible in this submenu, irrespective of the machines configuration, it is only meaningful to ENABLE components that actually exist in the machine. Thus it makes no sense to set TEA BREWER to YES on an all-instant machine and indeed will result in an IO MAPPING ERROR.

PARAMETER	FUNCTION
CUP SENSORS	Enable/disable user cup sensors. Default is YES - sensors fitted.
DISPENSE ARM	Enable moving dispense head. Default is YES. Can be usefully disabled only for diagnostics. The machine cannot operate with this item deselected.
TEA BREWER	Enable tea brewer. Default for fresh brew machine configurations is YES; for Instant configurations NO.
COFFEE BREWER	Enable coffee brewer. Default for double fresh brew configurations is YES; instant and single fresh brew configurations NO.
COLD UNIT	Indicates the type of cold drinks unit installed. Possible values are: • HOT ONLY • CARBONATOR • CHILLER • CHILLER+SYRUP
HW HOT HEAD (NO)	Hot water dispense is physically located on the hot drink dispense position on the dispense head. Default is NO
SNACK SLAVE (NO) Caution - Setting this variable manually using this menu will result in an incorrectly configured machine. **Don't do it**!	A Plus 7 board and loom are fitted to enable slave operation of a CB300 can and bottle slave. Note This is the means by which such a unit is disabled. Setting this to ON will result in an incorrectly set up machine. The INST' SNACK SLAVE submenu of CONFIGURE M/C should be used install a slave. This will result in this variable being set.
SLAVE P'COL (NO) Caution - Setting this variable manually using this menu will result in an incorrectly configured machine. **Don't do it**!	The machine is configured for connection to a Coffetek Water or Soup Salve via the Coffetek Slave Protocol. Note This is the means by which such a unit is disabled. Setting this to ON will result in an incorrectly set up machine. The INITIALISE SLAVE submenu of the CONFIGURE SLAVE MENU should be used install a slave. This will result in this variable being set.

(f) CAROUSEL CONFIG

This informs the machine what type of carousel configuration is fitted. The default for all of the predefined configurations assumes a single 600 cup plastic cup drop unit, Part No 89332, is fitted. Table 3.5, shows the possible values and corresponding physical hardware it implies: Note for Two Cup Types and Two Cup Sizes it is preferable to set these by choosing an appropriate configuration via SET MACHINE TYPE than using this menu. If set using this menu it is necessary to restart the machine before using the SET CUP types menu to define the carousel associated with each selection. For two carousel types the designation of carousel 1 & two is as follows:

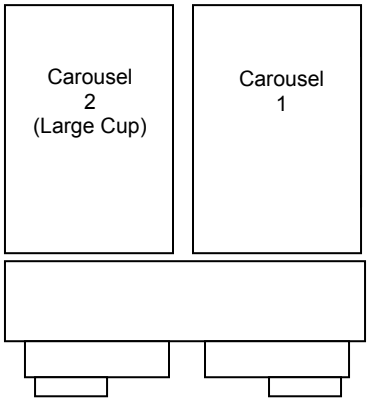


FIG. 3.1 TWIN CAROUSEL DESIGNATIONS

VALUE	PHYSICAL SET UP
NONE	No cup drop mechanism is present. User supplies own cup.
2 Cup Types	Two different types of cup are available.
2 Cup Sizes	Two different Sizes of cup available. Set this and then use SET INGREDIENTS to change the two sizes. You must cycle the power after changing this variable.
SINGLE	Standard Plastic 600 cup capacity unit.
1000 CUP	Allows 1000* (*=Typically 950) cups of the same size to be put into a double cup drop system. This system needs to be loaded into the right hand cup drop first.

TABLE 3.5

(g) INSTALL SNACK SLAVE

By entering this section it will allow a Plus 7 board and loom are fitted to enable slave operation of a CB300 can and bottle slave. The operation of the slave units is outside the scope of this manual.

MDB Config

29. This menu provides the means to modify parameters related to MDB peripherals connected to the machine. However, as support for additional peripherals is added, so additional settings will be added as appropriate.

PARAMETER	DESCRIPTION
MAX CREDIT	This monetary value defines the largest amount that can be accepted by the mechanism. Once the displayed credit reaches the value set in MAX CREDIT no further coins will be accepted.
EXACT CHANG LIM	This monetary value represents the value of coins remaining in the change tubes below which the EXACT CHANGE message is displayed. Note for the audit system to work correctly it is important that all coins are inserted via the coin insert slot, i.e. not placed directly in the change tubes.
VALIDATOR ESCROW	Provides the means by which an escrow capable validator is informed which of the bills that it can accept should be held in escrow. As with the coin accept masks for coin validators the bills are identified using a 16 bit mask.
VEND BEFORE CHANGE	Possible values are YES and NO. When set to YES change will not be given until a vend cycle has taken place.
CHANGER MODE	Possible values are SINGLE VEND and MULTI VEND When set to MULTI VEND change will only be paid in response to depression of the escrow lever. When set to SINGLE VEND change will be given automatically following the vend cycle or in response to depression of the escrow lever. If a multi session capable card reader is fitted setting MULTI VEND has the effect of allowing several vends to be taken without removing the card. NOTE **The reader must be multisession capable and most are not!**
AUTO CONFIGURE ACCEPTANCE MASKS	This is a function rather than a setting. It is only available if an MDB Changer is fitted. If successful, it will interrogate the reader and set up the ENABLED NORMAL and ENABLED EXACT CHANGE MASKS. If no device is found, the message CONFIG FAILED and a depressing beep will occur.
ENABLED COINS EXACT CHANGE	This variable controls which coins are accepted in circumstances where the exact change message would be displayed. The MBD protocol provides for up to 16 coins. For the purposes of enabling or disabling acceptance, the coins are represented by the letters A through to P with A being the least value coin. The acceptance status of each coin is shown by a 1 or 0 below the corresponding letter. One indicates acceptance and zero - rejection. PONMLKJIHGFEDCBA 0000000000000000111 Applied to a silver only changer with 5, 10, 20 & 50p coin tubes the above setting will enable acceptance of the 5, 10 & 20p coins.
ENABLED COINS NORMAL	This variable controls which of the coins that an attached changer is programmed to accept should actually be accepted in normal operation, i.e. other than exact change mode. For the purpose of changing the coins to be accepted the procedure is the same as for Enable Coins Exact Change above.

ENABLES NOTES EXACT CHANGE	This variable controls which notes are accepted in circumstances where the exact change message would be displayed. The MBD protocol provides for certain notes. For the purposes of enabling or disabling acceptance, the notes are represented by the letters A through to P with A being the least value coin. The acceptance status of each note is shown by a 1 or 0 below the corresponding letter. One indicates acceptance and zero - rejection. PONMLKJIHGFEDCBA 00000000000000000000
ENABLES NOTES NORMAL	This variable controls which of the notes that an attached changer is programmed to accept should actually be accepted in normal operation, i.e. other than exact change mode. For the purpose of changing the notes to be accepted the procedure is the same as for Enable Bills Exact Change above.

EVA-DTS Config

30. The EVA-DTS configuration menu provides the means to modify parameters controlling the format and method of auditing the machine. At the time of writing the machine supports EVA-DTS audit via DDCMP protocol IRDA transceiver or Direct connect. The submenus of this menu are:

(a) PREVIOUS AUDIT

On selecting this option the LCD screen will show a screen detailing the time and date of the last audit. The layout of the screen is as show below:

NO:XXXX ID:YYYYYY
DD/MM/YY 00:00

Where:

- XXXX represents the audit number maintained by the vending machine and incremented after each audit.
- YYYYY represents the data carrier ID.
- DD/MM/YY is the date the audit took place.
- hh:mm is the time at which the audit took place.

(b) METHOD OF AUDIT

PARAMETER	DESCRIPTION
AUDIT METHOD	Possible values are DDCMP or DISABLED. DDCMP selects infrared or direct connect audit. DISABLED turns off the audit system.

(c) AUDIT CONFIG

PARAMETER	DESCRIPTION
SECURITY CODE	Default 0 – Any data carrier may audit the machine The code is set by a data carrier. Once set by a carrier only a carrier with the appropriate code may access the machine.
PASS CODE	Default 0 – Any data carrier may audit the machine The code is set by a data carrier. Once set by a carrier only a carrier with the appropriate code may access the machine.
STATION ADDRESS	Default 7 – Identifies the unit as a VMC for audit purposes.

Product Codes

31. This menu allows the product code associated with each selection reported for EVA DTS audit purposes to be viewed and or changed.

On selecting this option the LCD screen will show a screen detailing drink name an

COFFEE **CODE=5**

The default codes for each selection vary depending on the configuration. For example fresh brew tea will have a different product code to instant tea. The ↓, ↕ keys can be used to scroll through the drinks to determine the codes. The following table defines the defaults for each drink type.

DRINK NAME	PRODUCT CODE
HOT WATER	0
FRESH BREW COFFEE 1	1
FRESH BREW COFFEE 1	2
FRESH BREW ESPRESSO	3
FRESH TEA`	4
INSTANT COFFEE 1	5
INSTANT ESPRESSO	6
INSTANT CAPPUCCINO	7
INSTANT ESPRECHOC	8
SOUP	9
CHOCOLATE	10
CHOCOMILK	11
SYRUP 1 STILL DRINK	12
SYRUP 2 STILL DRINK	13
WATER STILL	14
SPARKLING SYRUP 1 DRINK	15
SPARKLING SYRUP 1 DRINK	16
WATER SPARKLING	17
INSTANT DECAF	18
SECOND SOUP	19
FRESH COFFEE 2 ESPRESSO	20
HOT WATER (HOT HEAD)	21
WHIPPED INSTANT COFFEE	22
WHIPPED INSTANT DECAF	23

DRINK NAME	PRODUCT CODE
INSTANT TEA	24
THIRD SOUP	25
INSTANT LATTE	26
INSTANT MOCHA	27
FRESH BREW MOCHA	28
FRESH BREW LATTE	29
FRESH BREW CAPPUCCINO	30
FRESH BREW ECHOC	31
CUP ONLY	32
WHIPPED FRESH COFFEE 1	1
WHIPPED FRESH COFFEE 2	2
COLD WATER OWN CUP ONLY	35
HOT WATER OWN CUP ONLY	36
SNACK/BOTTLE ACTUATOR 1	37
SNACK/BOTTLE ACTUATOR 2	38
SNACK/BOTTLE ACTUATOR 3	39
SNACK/BOTTLE ACTUATOR 4	40
SNACK/BOTTLE ACTUATOR 5	41
SNACK/BOTTLE ACTUATOR 5	42

TABLE 3.6 DEFAULT EVA DTS PRODUCT CODES

Operators Code

32. The operator's code submenu is available to managers and engineers. It provides the means by which the engineer or manager can change the 4 digit access code used to gain operator level access to the program.

Managers Code

33. The manager's code submenu is available to engineers. It provides the means by which the engineer can change the 4 digit access code used to gain manager level access to the program.

Engineers Code

34. The engineer's code submenu is available to engineers. It provides the means by which the engineer can change the 4 digit access code used to gain full access to the program. In the event that the engineer's code is forgotten, making the ENG link connection, LK2, on the 54955 Control Board will grant access to the program, with engineer privileges, on entering any 4 digit code other than the managers or operators codes. Entering these codes will grant the associated access only. In summary it is inadvisable to put the ENG link on and press 1111 or 3333 because these will probably be the operator's codes and you will therefore get restricted access.

Free Drink Code

35. Some sites have a requirement for the code equivalent of a free key. If enabled, entering the correct 4 digit code instead of the two digit drink code in response to the Select Drink standby prompt will cause the machine to give the next selection for free. The exact submenus of FREE DRINK CODE menu vary depending on whether a free code has been set. By default this feature is disabled. Pressing ENTER when no code has been set will result in the following display:

```
FREE CODE=OFF
NEW CODE=▌111
```

Entering a new code followed by pressing ENTER will both assign the code and enable the feature. Subsequently on entering the FREE DRINK CODE menu the following submenus will be available using the ,↓ keys: EDIT FREE CODE & DISABLE CODE. The function and operation of these two submenus is self explanatory.

This section is only relevant to a machine which has a numeric button front; machines with a text button front will not be able to access this and will get the message NOT AVAILABLE come up on the screen if pressed.

Edit Drink Map

36. For each machine type and configuration there is a limited number of possible beverages that can be made from the available ingredients. The menu that results following selection of one of the preset configurations generally consists of a subset of these possible beverages. Typically not all of the possible beverages are made available in the menu due to the limited number of selection codes or because the application does not require them. For example in a machine which has fresh brew and instant coffee available it may not be necessary or desirable, for one application, to have café latte selections made from instant coffee and fresh brew coffee available. In another this may be precisely what is required. The edit drink map menu provides the means by which limited customisation of the drinks available may be achieved. Changes to the menu represent a significant modification to the machines operating parameters and as such an automatic initialization will take place following any changes. All previous changes to drink settings, temperatures, timed events, e.t.c. will be lost.

The extra drinks available for substitution into the main menu depend on the machine type. The table 3.6. Default EVA DTS Product codes, defined in paragraph 32 lists all of the drinks available from the entire range of machines.

When making substitutions the following must be borne in mind. The two digit selection system on the Geneva places a limitation on the menu that can be offered. A beverage that has optional milk, extra milk, sugar and extra sugar requires nine codes to fully define it. The code system does not include zero so a total of 81 codes are available. Obviously, if nine codes were allocated to each selection, the machine would only be able to support nine menu items, this would not be sufficient for most applications. The Geneva's program allows a maximum of twenty menu items. Different numbers of codes are allocated to each of the twenty available slots in the menu. For the purposes of identification within the edit drinks submenu each slot is given a number between one and twenty. The following table shows the range of codes and their functions available for use on each menu slot.

DRINK NUMBER	CODE RANGE	CONTROLS
1	11-19	Milk and Sugar Options
2	21-29	Milk and Sugar Options
3	31-39	Milk and Sugar Options
4	41-49	Milk and Sugar Options
5	51-59	Milk and Sugar Options
6	61-62	Sugar Option

7	63-64	Sugar Option
8	65-66	Sugar Option
9	67-68	Sugar Option
10	71	No Options
11	72	No Options
12	81	No Options
13	82	No Options
14	83 & 89	Both codes give the same drink.
15-20	91 to 96	One code per drink number. No Options

TABLE 3.7 RELATIONSHIP BETWEEN DRINK NUMBERS AND CODE RANGES

When making menu substitutions care must be taken to ensure that the drink is substituted into a menu slots with sufficient codes to support its options. For example substitution of the whipped coffee drink into menu slot fourteen would result in only the black and with sugar versions of the drink being available. Likewise, whilst possible, it would be a waste of codes to substitute the drink which did not require options into one of the first five menu slots.

(1) On the entering the EDIT DRINK MAP submenu the LCD screen will show the following:

DRINK NUMBER 1:
COFFEE

(2) The ↓, ↑keys may be used to navigate to the drink number the entry of which is to be changed. Once the desired drink number is displayed pressing ENTER again will cause the display to change to one of the following form.

COFFEE
↓↑ ENTER OR ESC

(3) This display shows which drink will be substituted into the chosen menu slot. The ↓, ↑keys may be used to scroll through a list of possible substitutions. Additional information about each selection may be obtained by pressing the → key. For example a given machine may have two selections both named coffee available. Pressing the → key will display the information necessary to distinguish between the two.

(4) When all substitutions have been made press ENTER. The LCD display will change to one of the following form :

COMMIT CHANGES
ENTER=YES ESC=NO

(5) To accept the changes press ENTER. An automatic initialization will then take place to install the new menu. To discard any changes press ESCAPE.

Card Actions

37. CARD ACTIONS provides access to a number of submenus, which relate to the operation of the Geneva ranges optional smart card interface. The smart card interface provides the capability for both audit and engineering configuration activities. In the event that the reader is not fitted or an unreadable card is placed in the reader any attempt to enter this menu will result in the message INSERT CARD being displayed. Pressing ESC will return to the main menu. There are two types of card; one type is programmed to hold machine configuration data and the other audit information. The cards are identical; the choice of functionality is made by means of formatting. This must be carried out on a machine before a card can be used. The submenus of CARD ACTIVITIES depend on the type of card inserted and its contents as follows:

(a) FORMAT CARD

Smart cards can be formatted for use as either an audit card or a preset (engineering function) card. A card formatted using the MAKE AUDIT CARD function can only be used to hold audit data and likewise a card formatted using the MAKE PRESET CARD can only be used to hold data files as described in sections below.

Cards formatted as engineering/configuration cards may hold **one** file of each of the following types:

MACHINE	A file containing all of the data necessary to create an exact copy of a machine set up, i.e. to effectively allow a machine to be 'cloned'. This includes drink parameters, general setting, serial number, counters and timed events and prices.
CONFIG	A file containing all of the data necessary to create a copy of machine's operational parameters. This includes only the drink parameters and general setting.
PRICE	A file containing the drink details.
EVENTS	A file containing all programmed timed events.
STRINGS	A file containing all the editable text messages.

Cards formatted as AUDIT cards may only hold audit data. Audit data will be written to the card when it is inserted into the reader if the METHOD OF AUDIT in the EVA DTS CONFIG menu has been set to CARD.

(b) LOAD, SAVE & DELETE <filetype> where <filetype> is MACHINE,CONFIG,PRICE or EVENTS

If a card contains a data file of a given type a LOAD & DELETE menu for that file type will be available. If it does not then a SAVE menu to allow its creation will be available. The machine should be switched off and on after loading files.

Cup Config

38. The CUP CONFIG menu allows the carousel from which the cup associated with a particular selection is dispensed. Its submenus are only available if the carousel type has been set to two types in the Carousel Config submenu of the Configure M/C menu.

If the carousel type is set to two sizes the larger cups are assumed to come from carousel 2, see Fig 3.1 Paragraph 29(f).

Configure Slave

39. The CONFIGURE SLAVE menu is used to set up a Coffetek Water or Soup Slave. It has the following submenus:

- INITIALISE SLAVE
- SYNC WITH SLAVE
- SLAVE STATISTICS
- ELIMINATE SLAVE
- GRAM THROW RATES
- PRODUCT NAME

The operation of the slave units is outside the scope of this manual. However the procedure is typically as follows: Firstly INITIALISE the slave unit. Preferably using the slave units own engineer's program. Secondly perform a SYNC with slave activity. Then invoke the other functions if needed. If either SYNC or INITIALISATION fails then the ELIMINATE SLAVE function should be used before retrying.

Economy Mode

40. The ECONOMY MODE menu provides access to a number of facilities related to the configuration of the Nexus range's power saving options. The overall operation of ECONOMY MODE is governed by the economy periods set in TIMED ACTIVITIES; unless an economy period is active, no settings made in this menu will have any effect. The settings and submenus in ECONOMY MODE are as follows:

- DISABLE KBD O/R
- ENABLE PIR O/R
- ADVANCED MODE

(a) DISABLE KBD O/R

The default method of overriding economy mode and heating the tank is with a key press. If a PIR activity sensor is fitted, then it may be desired to disable this means of override.

(b) ENABLE PIR O/R

PIR override is disabled by default, as a PIR sensor is not fitted as standard.

(c) ADVANCED MODE

Advanced economy mode allows for a greater level of control with regard to when economy mode is active. Enabling economy mode in TIMED ACTIVITIES sets the mode active for the entire duration of the economy period. Advanced mode allows this to be refined into 15 minute blocks. The machine can also be instructed to 'learn' when the machine is heavily used, and to auto-configure the 15 minute periods to either full power or economy as appropriate. Within the ADVANCED MODE submenu there are the following options:

1. ADV MODE ENABLE

Activates/Deactivates advanced mode. The remaining options in this menu are unavailable while advanced mode is inactive.

2. SET LEARN MODE

Configures the machine to 'learn' when the machine is used, and set up advanced mode accordingly. This is achieved by counting the number of vends taken in each 15 minute period, and, if they exceed a given threshold figure, setting the override ON for that period. This process can take place over a period of up to three weeks, with the result (ON/OFF) from previous week(s) being factored in, depending on the settings made in the following process:

- If a learning process is already in progress, this will have to be cancelled before a new one can be set up.
- SET NO OF WEEKS - select a learning process of 1, 2 or 3 week duration.
- -If 2 or 3 weeks selected, a WEEK 2 WEIGHTING will be required. This is a percentage figure, determining how much importance is given to the existing setting (i.e. the week 1 result; override ON or OFF) of the current 15 minute period. This can be a value of 10%, 20%, 25%, 33% or 50%.
- If 3 weeks selected, a WEEK 3 INCREMENT will be required. This is a modifier applied to the WEEK 2 WEIGHTING to (optionally) increase the influence of the previous 2 week's results in the final result. This can be an add-on value of +10% or +20%, no increment, or a multiplication factor of 1.25, 1.5 or 2.0. For example, if the week 2 weighting was 10%, and a multiplication factor of 1.5 was applied, then the result after weeks 1 & 2 of the process would be given a weighting of 15% of the final determination of the setting.
- Finally, a THRESHOLD figure needs to be set. This is the number of vends required in a 15 minute period for an override to be set.

Once all settings have been entered, learning mode will be activated. It will cease after the given number of weeks have elapsed, and from then on the override settings will not be automatically modified.

3. END LEARN MODE

This allows the learning process to be terminated early. No changes made to the overrides whilst learning was active will be reversed, but no further changes will be made.

4. MANUAL CONFIG

Allows manual editing of the advanced mode override periods, with each day presented in 6 4 hour blocks of 16 15 minute periods. Each period is represented as a value of 0 (Off) or 1 (On). For example, the override setting for 15.45-15.59 on a Saturday would be represented by the right-most value in the block labelled SAT 1200-1559.

Periods which are marked with a '-', rather than a 0 or 1 are those in which economy mode (as a timed activity) is not active, so editing these settings would have no effect.

Note that any manual changes made while the learning mode process is active will be subject to modification by the learning algorithm.

5. CLEAR OVERRIDES

This resets all advanced mode override periods to zero, effectively making advanced mode behave identically to the basic economy timed event. Note that it does not turn off advanced mode, neither does it cancel learning mode.

(d) ECONOMY DELAY

This configures the time, in minutes, for which the machine should maintain full temperature following an override.

(e) PIR SENSITIVITY

Sets how much activity detected by the PIR is required to trigger an override. When set to ANY PIR ACTIVITY, a single read of activity is sufficient to trigger an override. When set to any other value (1-16), a store is maintained of the most recent 16 reads of PIR status. Only when sufficient of them have shown activity will the override state be activated.

Depressurise Coffee Brewer

41. This feature allows an engineer to depressurise a pressurised coffee brewer during testing/usage, by pressing ENTER on this section in the machines menu it allows air to be slowly released from the brewer preventing it from spraying hot liquid over the machine.

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Section 4
Installation & Commissioning

INTRODUCTION

1. The information given in this Section covers installation, commissioning and maintenance procedures for the Geneva Beverage Machine. Authorised personnel, who are fully conversant with the equipment, using only the manufacturer's approved parts, must carry out these procedures.

2. Servicing personnel must be familiar with the SAFETY WARNINGS listed on page 83 before undertaking any installation, commissioning or maintenance procedure on the beverage machine. Any procedure, which is found to be impracticable, inadequate or inaccurate, should be reported to the Management for further investigation.

3. The requirements of proper hygiene in respect of food products must be ensured at every level of contact with the beverage machine and the ingredients associated with it.

SAFETY WARNINGS

1. Maintenance of the beverage machine is only to be undertaken by trained personnel who are fully aware of the dangers involved and who have taken adequate precautions, e.g. ensuring that, whenever possible, the beverage machine is isolated from the mains electrical supply.

2. Lethal voltages are exposed when any panel inside the cabinet is removed and the mains electrical supply is available (i.e. on/off switch is overridden). The mains electrical supply is maintained to the Carbonator even when the door is open.

3. The beverage machine must be earthed.

4. Keep clear of the Brewer Unit when it is indexing.

5. The beverage machine is a heavy item. Ensure that sufficient personnel are available for lifting and transporting the machine. Use proper lifting procedures and equipment.

6. The water in the heater tank, and the tank itself, are hot enough to scald or burn, even some time after the machine has been switched off. The water heater tank must be drained, filled with cold water and drained again before any attempt is made to handle it or any of its associated parts.

7. The Controller Board is fitted with a lithium battery. Abuse of this type of battery can lead to overheating, venting, explosion, release of potentially hazardous materials and spontaneous ignition.

8. The lithium battery must not be charged or connected to any other source of power. The battery must not be short-circuited or forced to discharge its stored energy. The battery must not be subjected to physical damage or overheating. If the Controller Board is to be replaced, it must be handled with care, taking all practical anti-static precautions.

CAUTION HOT WATER

THE WATER AVAILABLE FROM THE OPTION SHOWER HEAD CLEANING ATTACHMENT IS HOT ENOUGH TO SCALD OR BURN. APPROPRIATE CARE MUST BE TAKEN WHEN USING THIS ATTACHMENT.

NOTE: INITIALLY THE WATER FLOWING FROM THE ATTACHMENT WILL BE COOL, BUT WILL RAPIDLY BECOME EXTREMELY HOT.

SERVICES REQUIRED, WEIGHT AND DIMENSIONS

4.

(a) Electrical Supply: 240V, 50Hz, 13A fused.

(b) Water Supply: 15mm BSP stopcock - 1 bar min, 8 bar max.

A double check valve MUST be fitted and for Hot and Cold Still Machines a 35psi regulator must be fitted.

INSTALLATION

WARNINGS

(1) THE BEVERAGE MACHINE IS A HEAVY ITEM. ENSURE THAT SUFFICIENT PERSONNEL ARE AVAILABLE FOR LIFTING AND TRANSPORTING THE MACHINE. USE PROPER LIFTING PROCEDURES AND EQUIPMENT.

(2) ENSURE THAT THE MAINS ELECTRICAL SUPPLY IS ISOLATED BEFORE CONNECTING THE ELECTRICAL SUPPLY CABLE TO THE MACHINE.

(3) ENSURE THAT THE MAINS WATER SUPPLY IS ISOLATED BEFORE CONNECTING THE WATER SUPPLY HOSE TO THE MACHINE.

(4) THE BEVERAGE MACHINE MUST BE EARTHED.

(5) DO NOT EARTH THE BEVERAGE MACHINE TO THE MAINS WATER SUPPLY PIPE.

Location

5. Locate the beverage machine close to the appropriate electrical and water services, with a minimum of 100mm (4in) clearance between the rear of the cabinet and the wall to allow adequate ventilation. If situating in a corner location, do not install closer to the right hand wall less than 400mm (16in) to accommodate opening of the door.

Levelling

6. The machine should be levelled both fore and aft and side-to-side by adjustment of the four levelling feet, using a spirit level on the cabinet floor to check for level. Incorrect levelling of the machine can result in cup drop failures, door misalignment and Coin Mechanism malfunctions.

CONNECTING THE WATER SERVICES

7. The water supply should be taken from a 15mm rising main at a pressure of between 1 to 8 bar and should be fitted with a stopcock to isolate the supply during servicing. A double check valve must be fitted to the machine and when installing a Hot/Cold still machine, a water pressure regulator set at 35psi should be fitted.

8. The outlet should be fitted with BSP connections and must be positioned within 1.5m of the machine to ensure correct fitting of the hose. If possible, the outlet should be located behind the machine to prevent misuse.

9. Before connecting the machine hose to the mains outlet, flush the system via the stopcock to remove any impurities, which may have accumulated in the mains supply pipe.

10. Connect the machine hose to the mains outlet using the seals supplied and ensure that all fittings are tight. Turn on the water supply at the stopcock and check for leaks, both behind and inside the machine.

CONNECTING THE ELECTRICAL SERVICES

11. The beverage machine mains cable is fitted with a moulded 13A fused plug and is connected:

    - GREEN and YELLOW wire to the EARTH terminal (E)
    - BLUE wire to the NEUTRAL terminal (N)
    - BROWN wire to the LIVE terminal (L)

12. Connect the mains cable plug to a switched 240V, 50Hz, 13A supply socket. Preferably, the switched outlet should be located behind the machine to prevent accidental damage or misuse. With the plug fitted to the socket, ensure that the cable is not being stretched, distorted or fouled.

COMMISSIONING

WARNINGS

(1) LETHAL VOLTAGES ARE EXPOSED WHEN ANY PANEL INSIDE THE CABINET IS REMOVED AND MAINS ELECTRICAL SUPPLY IS AVAILABLE (I.E. ON/OFF SWITCH IS SWITCHED ON).

(2) MAINS ELECTRICAL SUPPLY IS MAINTAINED TO THE CARBONATOR EVEN WHEN THE DOOR IS OPEN.

(3) THE WATER IN THE WATER HEATER IS HOT. AVOID CONTACT WITH WATER LEAKING FROM THE HEATER OR FROM ITS ASSOCIATED VALVES, TUBES AND PIPES.

(4) KEEP CLEAR OF THE BREWER UNIT WHEN IT IS INDEXING.

13. It is essential that the Service Engineer responsible for installing and commissioning the machine ensures that:

    (1) all electrical and water supplies are correctly and safely connected;

    (2) all covers, panels or access doors are in place and secured, and the machine is left in a SAFE condition;

    (3) the Operator is familiar with the SAFETY PRECAUTIONS for the machine.

    (4) the importance of hygiene and regular cleaning is fully appreciated by the Operator.

14. With the water and electrical supplies available to the machine, check the operation of the water heater as follows:

    (1) Isolate the mains electrical supply from the machine.

    (2) Open the cabinet door and check that the on/off switch is in the OFF position.

    (3) Remove the ingredient canisters and back panels.

    (4) Ensure that the water heater overflow pipe is not trapped.

    (5) Restore the electrical supply to the machine.

    (6) Using the main switch, set to the ON position.

    (7) Check that the water heater fills with water and that the water supply cuts off when the correct level is reached, i.e. no water overflows into the waste bucket. Ensure that the waste level probe is located in the waste bucket.

    (8) Set the main switch to the OFF position.

WARNING

LETHAL VOLTAGES ARE EXPOSED WHEN ANY PANEL INSIDE THE CABINET IS REMOVED AND MAINS ELECTRICAL SUPPLY IS AVAILABLE (I.E. ON/OFF SWITCH IS SWITCHED ON).

15. Prepare the Carbonator for use as follows:

(1) Isolate the mains electrical supply from the machine.

(2) Remove the front and top covers from the Carbonator, fit the small waste bucket in position in the cabinet and place the Carbonator overflow pipe in the bucket.

(3) Slowly fill the Carbonator water reservoir with cold water up to the overflow level.

(4) Purge the Carbonator of air by opening the shut-off valve for approximately 5 seconds.

(5) Using the seals provided, connect the regulator to the CO_2 gas cylinder and check that the CO_2 gas pressure is set at 50psi. Secure the cylinder in place in the cabinet.

(6) Turn on the CO_2 gas supply and purge the Carbonator by gently lifting the pressure relief valve for approximately 10 seconds.

(7) Place the waste level probe in the waste bucket and refit the front and top covers to the Carbonator.

(8) Restore the mains electrical supply to the machine.

(9) Place the syrup container in the cabinet and insert the stainless steel dip tubes into the container.

Section 5
Setting up a New or Replacement Control Board

WARNING

THE 54955 FMCU CONTROL BOARD USED IN THE GENEVA VENDING MACHINE UTILISES STATIC SENSITIVE COMPONENTS. PRECAUTIONS FOR HANDLING STATIC SENSITIVE DEVICES SHOULD BE OBSERVED WHEN HANDLING THIS ITEM.

1. The Geneva control board is programmable on two levels. At the lowest level the board's flash memory (firmware) can be reprogrammed to enable a wide range of different machines to be controlled. This level of programming requires a PC and special interface equipment and is essentially a factory / main base activity. The firmware programmed into a board can be read from the label fitted to the component side of the board or, if placed in a functioning machine using the Machine Status menu, ref section 3 paragraph 26.

2. For very early Geneva machines the software version will typically be of the form C_FRESH_XX. Where C_FRESH_ denotes the program and XX is a number defining the version. Later versions will have software of the form Wittern.XXX or Geneva.XXX New versions will be generated to support customer specific configurations and behaviours. It is therefore important to **check that the firmware programmed into a board is appropriate to the machine to which it is to be fitted,** as older versions may not support a particular machine type.

3. The second level of programming involves setting up the board to operate the correct predefined menu configuration for the machine to which it is fitted. This section details the procedure to be to achieve this.

   (1) Switch off the machine.

   (2) Fit the new board and plug in the all connectors. It is not possible to put connectors in incorrectly as the plug sizes prevent this.

   (3) Fit the shorting link between the pins CLK BAT to enable the battery support for the clock.

   (4) Fit a shorting link between the pins labelled ENG LINK.

   (5) Turn on the power.

   (6) The display will change to INGREDIENT TIMES.

   (7) Select the Appropriate configuration from within the SET MACHINE TYPE sub menu of the CONFIGURE menu using the procedures described in section 3.

   (8) Remove the shorting link from the ENG LINK pins.

   (9) Switch the machine off and on.

(10) Re-enter programming mode using the default code (4444).

(11) Enable the MDB protocol if a coin / card system is fitted.

(12) Set up the Operator and Manager level codes if different from the default.

(13) Finally adjust the drink settings as required and test each selection.

Section 6
Exploded Parts Diagrams

GENEVA II INSTANT CHILLED

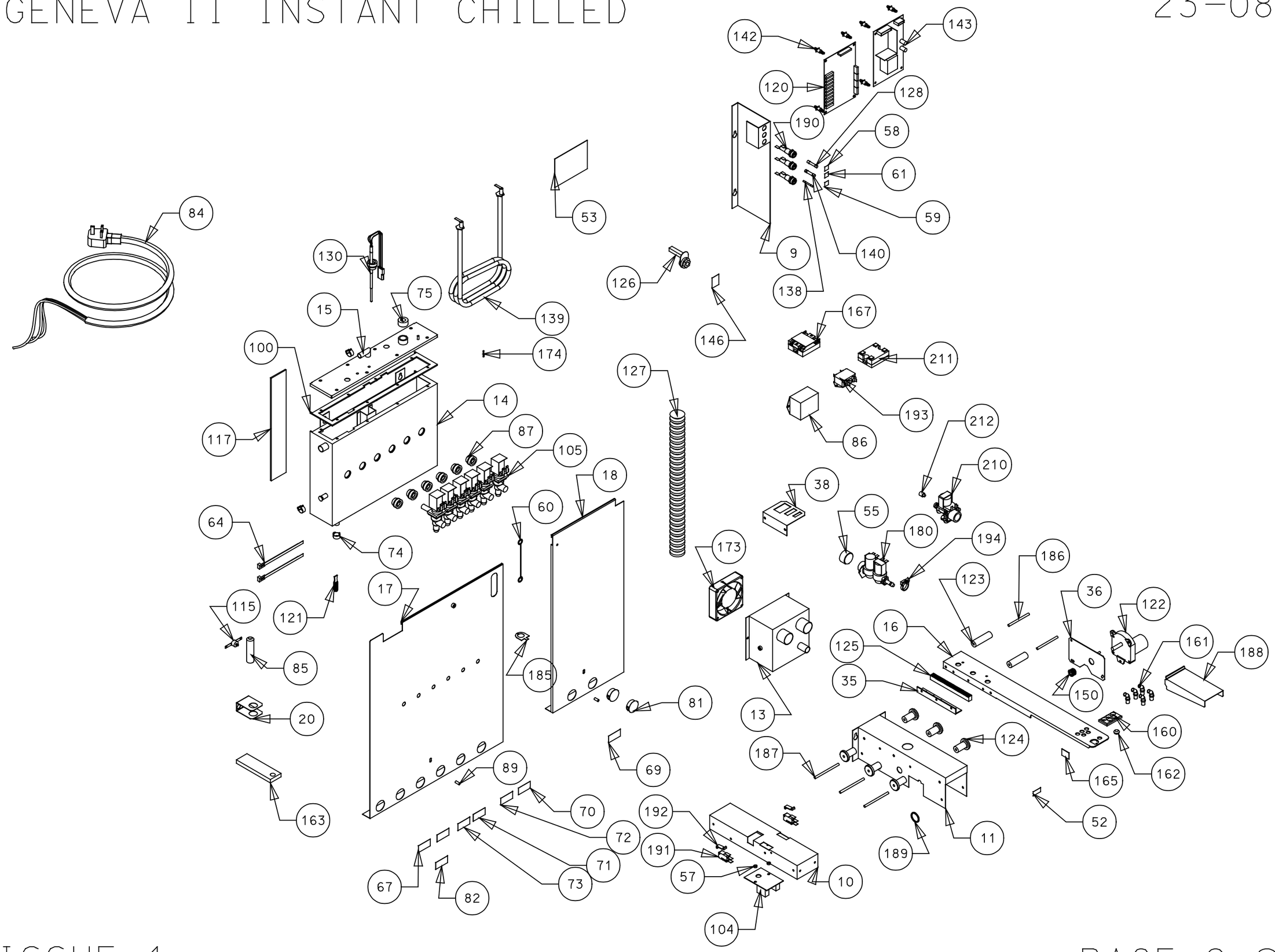
23-08-07

NO.	QTY.	DESCRIPTION	PART NUMBER
1	1	Top hinge pin	66616
2	1	Bottom hinge pin	66617
3	1	Cup turret bracket	66621
4	1	Kick plate	66671
5	1	Drip catcher	66676A
6	2	Eye sensor bracket	66680
7	1	Cabinet base	67654
8	1	Motor shelf	67655
9	1	Fuse panel	67661
10	1	Motor drive base	67662A_9
11	1	Motor drive cover	67662B_9
12	1	Whipper base	67734
13	1	L.C.V. fanbox	67757
14	1	Boiler	67759B
15	1	Boiler lid	67759L
16	1	Dispense arm	67796_11
17	1	L.C.V L/H boiler cover	67797
18	1	L.C.V. r/h boiler cover	67798
19	1	LCV bucket sensor bracket	67887
20	1	LCV cut out bracket	68012
21	1	Door cover support coffe	68051
22	2	Coin catcher bracket cof	68054
23	2	Bottom picture guide	68059
24	2	Picture supports coffee	68060
25	2	Top picture guide	68061
26	1	Top hinge plate	68062
27	1	Coffee fresh cabinet	68063
28	1	Light bracket	68076
29	1	Drip tray holder & clip	68113
30	2	Picture infill panel	68114
31	1	Extract duct	67955
32	1	Door cover bracket	68203
33	1	Inside top cover	68208
34	1	Bottom door cover	68209
35	1	Rack mount	68310
36	1	Motor mount	68333
37	1	Cannister shelf	67959
38	1	Triple molex plate	69412
39	1	Drip guide	69829
40	2	Canister anchor support	62099
41	1	Lock cam	69194
42	1	Door	69519
43	1	Selection panel	69521
44	2	Bezel retainer	69522
45	1	Coin chute Geneva 2	69567
46	1	Coin mech plate	69568
47	1	Cash box panel	69569
48	1	Cash box Geneva 2	69570
49	1	Instant main panel	69588
50	1	Locking plate	69787
51	1	Blanking plate Geneva	69828
52	1	Danger label warning disc	10064
53	1	Danger live terminal lab	10070
54	4	Snap black verona	10134
55	1	Dust cover for inlet val	20014
56	4	Spacer nylon 10.0mm high	22015
57	2	Spacer nylon 3.2mm high	22017
58	1	T5A	22021
59	1	F15 sticker	22022
60	1	Earth lead short	22058
61	1	F7 label	22092
62	4	Spacer nylon m3X9.5	22098
63	1	Single way 8 way header	22101
64	2	Cable tie for boiler	22102
65	2	Snap rivet black	22500
66	1	Rating plate	28114
67	1	Canister label decafinat	28128
68	1	Canister label chocolate	28209
69	1	Canister label coffee	28210
70	1	Canister label tea	28211
71	1	Canister label milk	28212
72	1	Canister label sugar	28214
73	1	Canister label topping	28220
74	3	Cobra clip 14mm normal	54011
75	1	Valve port/probe 8mm seal	54048
76	2	Bucket stop cover	54169
77	1	Keyed switch 1 way	54175
78	1	Cup stand bracket lh	54193L
79	1	Cup stand bracket RHS	54193R
80	1	Boiler neon	54210
81	2	Blanking gromet	54211
82	1	Canister label soup	54217
83	1	Jug key earth link	54392
84	1	UK mains lead with 13A p	54416
85	1	Cut out tube 338	54459
86	1	Filter unit	54486
87	6	Swaged port valve seal	54543
88	1	Lock cash box	54599
89	2	Boiler cover spacer vero	54626
90	5	Whipper motor	54645
91	3	Motor retainer grey	54649
92	5	Impelor disk grey	54652
93	3	Mix bowl inlet pipe grey	54656
94	3	Steam trap grey	54662
95	1	Cup turret	54671
96	1	Cup turret lid	54671_L
97	1	Cup turret celluloid sle	54671_S
98	10	Whipper seal	54767
99	1	P clip NX5	54789
100	1	Boiler seal	54827
101	1	5mm pin bullet	54897
102	7	Ing motor 120rpm	54930
103	1	Fmcu pcb Vinc/Studio/Ver	54955
104	1	Dispence head pcb	54990
105	6	Outlet valve 8mm 24vDC	55003
106	1	Internal keypad loom	55136
107	4	Bernlight 28501 lamphold	55143
108	2	Flour tube white	55144
109	3	Agitator small wire auger	55187
110	3	Tie wrap holder snap lock	55217
111	1	Cable cleat size 1	55240
112	2	Door magnet	55341
113	1	Skirt cup drop black	55405
114	1	Switch rocker on/off ver	55458
115	1	Thermal cutout 85°	55528
116	1	Cup stand	55544-
117	1	Boiler foam pad	55551
118	1	Front bucket sensor	55620
119	2	4mm pin bullet	55639
120	1	DC rio board	55676
121	1	Hose bung flangeless plug	55692
122	1	Dispense head motor	55721A
123	2	Dispence head roller	55723
124	6	Dispense cover roller	55724
125	1	Drive bar	55725
126	1	Mains lead device	55767
127	1	Hose 1 1/4 extra flex	55770
128	1	Fuse 5a 415v (t) 32mm cer	55808
129	1	Bucket 10Ltr	55854
130	1	Boiler probe assembly	94543
131	1	Keypad circuit only	55960
132	1	Cup sensor receiver	56022
133	1	Cup sensor sender	56023
134	1	Ingredient chute central	56028
135	2	R/h chute	56032
136	4	L/h chute	56037
137	2	Door buffer rubber verona	56053
138	1	15A fuse	56114
139	1	Boiler element	56155
140	1	Fuse 7A 240V	56156
141	4	Foot m10X35	56253
142	8	Long deep board support	56271
143	1	Psu dc 100W	56374
144	1	Base panel studio	56387
145	1	Keypad decal studio	56393
146	1	Warning label	56399
147	1	Cup housing	56442
148	1	C/f cup holder eng	56484
149	1	Fmcu card reader mount	56575
150	1	Gear motor pinion	56679
151	1	Wittern reject push butt	56830D
152	1	Wittern coin slot	56830B
153	1	Wittern reject bezel	56830C
154	1	Wittern reject bracket	56830A
155	1	Wittern coin catcher	56830E
156	1	Wittern door handle	56830F
157	1	Wittern coin catch bezel	56830G
158	1	Coin catcher door flap	56830H
159	1	Door lock barrel + keys	56830K
160	1	Rectangle nozel holder	57363
161	5	Angled nozel	57364
162	1	Round nozel holder	57365
163	1	Overflow holder	57366
164	1	Dual 18W balast	57467
165	1	Dispense arm label	57471
166	1	Geneva II keypad	57491
167	1	SSR celduc	57526
168	1	Spacer 1mm cup drop	57566
169	1	Grey tube stud	57644
170	1	Yellow tube stud	57647
171	1	Blue tube stud	57648
172	1	Black tube stud	57646
173	1	Fan sounon 24v DC	57714
174	1	Crimp female 18-24 awg	58017
175	1	Canister plastic auger	59059
176	2	Eye sensor lens small	59065
177	1	Grommet open 25mm	59080
178	2	Plastic spacers -0485068	59134
179	6	Canister 64mm wire auger	59204
180	1	24DC inlet valve	59255
181	1	Cup unit 24V DC uk 73mm	59332
182	1	Drip tray grill	59339
183	1	Drip tray	59340
184	1	24/7 carousel retainer	66668
185	1	Earth washer large	67068
186	2	Arm roller bar	67882
187	3	Cover roller bar	67883
188	1	Dispense head shroud	68605
189	1	Grommet 20mm	71026
190	3	16 amp fuseholder bussman	71101
191	2	Micro switch	71124
192	2	Actuator arm long brewer	71124A
193	1	Filter cap ser pac fn610	71599
194	1	Snapper clip no6	71730
195	3	Tie wrap base self adhes	71750
196	3	Whipper base grey	84665
197	1	Lcd blue assembly	87413
198	3	Whipper chamber grey	54658
199	2	Mix bowl inlet pipe beige	55241
200	2	Steam trap beige	55214
201	2	Whipper chamber beige	55215
202	2	Motor retainer beige	55243
203	2	Whipper assy base beige	85247
204	1	Red tube stud	57645
205	1	Chiller	56862
206	1	1m aqua vend 10	54110
207	2	Dulux lamp-s 7w	55052
208	1	Choke	55053
209	2	Lampholder	55054
210	1	Inlet valve 24DC no res	55075
211	1	SS relay 240v	55466
212	1	Flow restrictor green	55132
213	2m	1.0 white wire	22216
214	1.0m	1.0mm blue wire	22218
215	.9m	Tube braided black 10x3.5	54113
216	.05m	Silicone tube 6mmIdx3mm wall	54161
217	.4m	Silicone tube 3.2x1.6 wall	54570
218	4.2m	Grey tube platinum cured 6x10	54641
219	.5m	Silicone tube black 9x13	54819
220	1.0m	Silicone tube 5x1.5 black	54820
221	1	Loom brewer t/coff	55128
222	.3m	Tube 9x15	55428
223	1.45m	Tube 11x18mm	55438
224	1	Link set	55606
225	1	Dispense head loom	55728
226	1	Main loom Wittern	56427
227	.270m	Silicone tube 6x10 black	56519
228	1	Operators guide	56571
229	1	Smart card idc loom	56628
230	1	Dispense head internal loom	57315
231	1	Geneva 2 keypad loom	57447
232	1	Lcd lead	57481
233	.45m	Red tube 6x10	57641
234	.37m	Yellow tube 6x10	57642
235	.34m	Blue tube 6x10	57643
236	1	Geneva test spec	57707
237	.6m	Tube 8x12mm	59070
238	2.5m	White cable 16/0.2mm	57714

ISSUE 1

GENEVA II INSTANT CHILLED

23-08-07



GENEVA II INSTANT CHILLED

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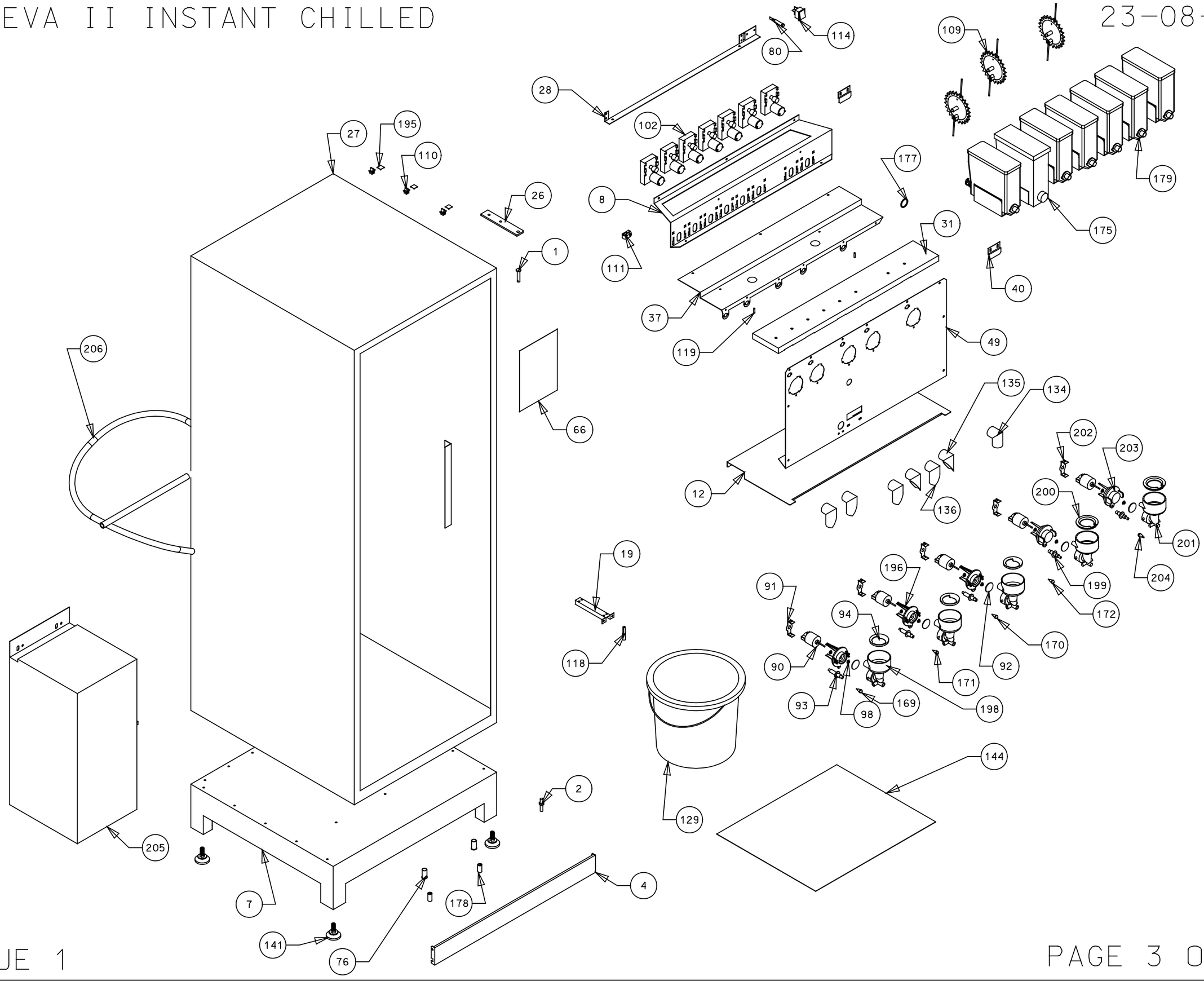

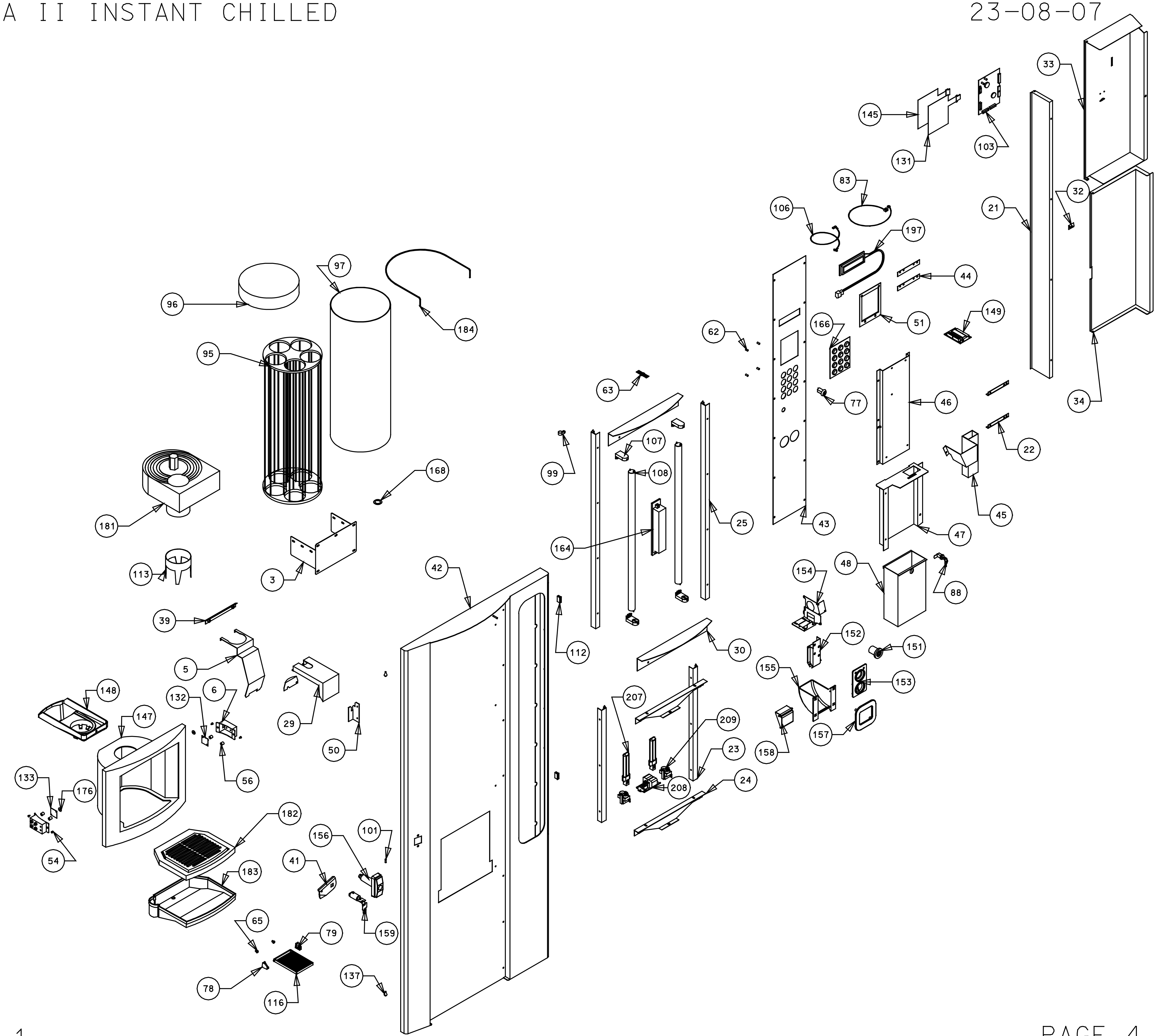
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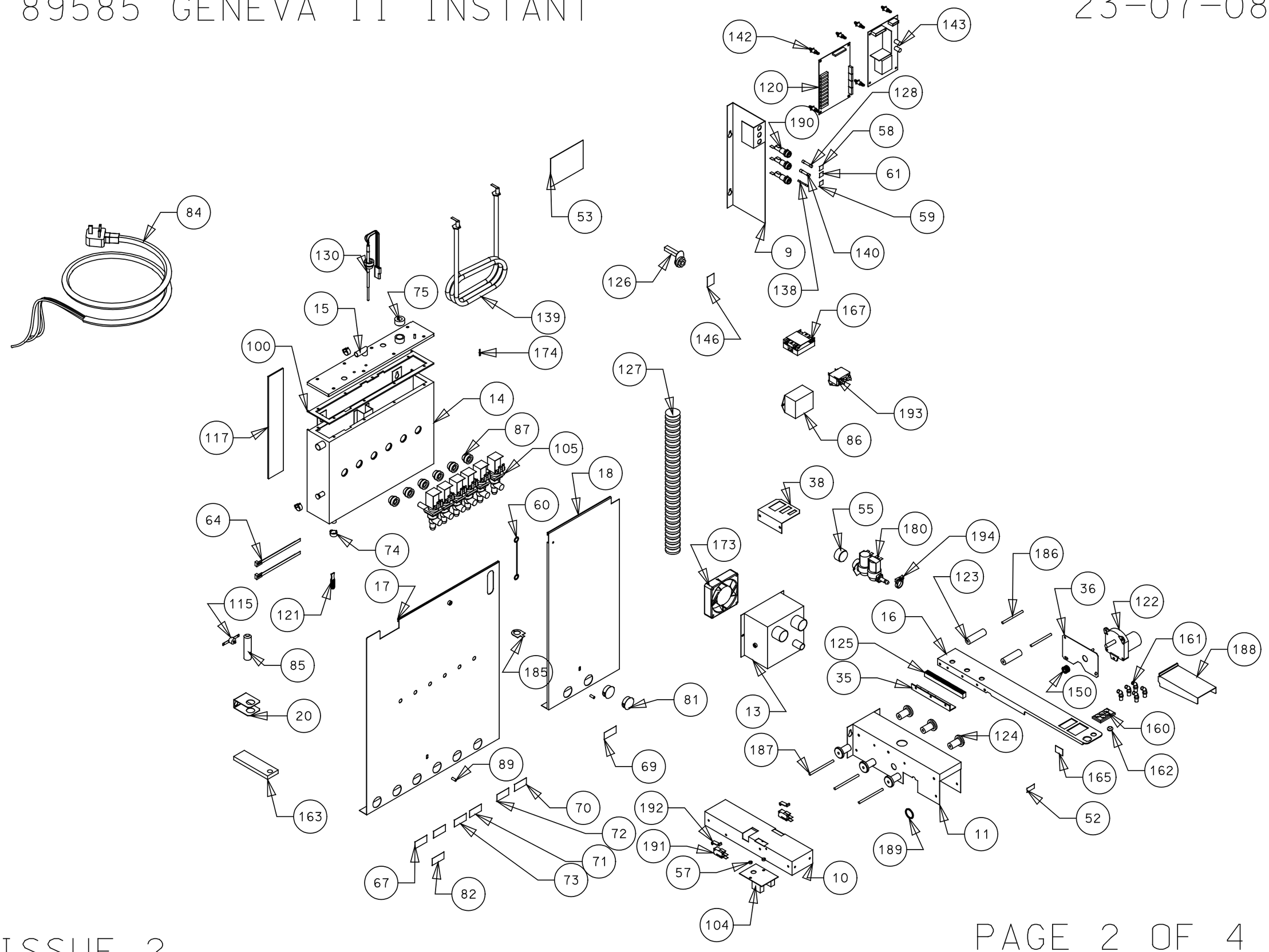
89585 GENEVA II INSTANT

23-07-08

NO.	QTY.	DESCRIPTION	PART NUMBER
1	1	Top hinge pin	66616
2	1	Bottom hinge pin	66617
3	1	Cup turret bracket	66621
4	1	Kick plate	66671
5	1	Drip catcher	66676A
6	2	Eye sensor bracket	66680
7	1	Cabinet base	67654
8	1	Motor shelf	67655
9	1	Fuse panel	67661
10	1	Motor drive base	67662A_9
11	1	Motor drive cover	67662B_9
12	1	Whipper base	67734
13	1	L.C.V. fanbox	67757
14	1	Boiler	67759B
15	1	Boiler lid	67759L
16	1	Dispense arm	67796_11
17	1	L.C.V L/H boiler cover	67797
18	1	L.C.V. r/h boiler cover	67798
19	1	LCV bucket sensor bracket	67887
20	1	LCV cut out bracket	68012
21	1	Door cover support coffe	68051
22	2	Coin catcher bracket cof	68054
23	2	Bottom picture guide	68059
24	2	Picture supports coffee	68060
25	2	Top picture guide	68061
26	1	Top hinge plate	68062
27	1	Coffee fresh cabinet	68063
28	1	Light bracket	68076
29	1	Drip tray holder & clip	68113
30	2	Picture infill panel	68114
31	1	Extract duct	67955
32	1	Door cover bracket	68203
33	1	Inside top cover	68208
34	1	Bottom door cover	68209
35	1	Rack mount	68310
36	1	Motor mount	68333
37	1	Cannister shelf	67959
38	1	Triple molex plate	69412
39	1	Drip guide	69829
40	2	Canister anchor support	62099
41	1	Lock cam	69194
42	1	Door	69519
43	1	Selection panel	69521
44	2	Bezel retainer	69522
45	1	Coin chute Geneva 2	69567
46	1	Coin mech plate	69568
47	1	Cash box panel	69569
48	1	Cash box Geneva 2	69570
49	1	Instant main panel	69588
50	1	Locking plate	69787
51	1	Blanking plate Geneva	69828
52	1	Danger label warning disc	10064
53	1	Danger live terminal lab	10070
54	4	Snap black verona	10134
55	1	Dust cover for inlet val	20014
56	4	Spacer nylon 10.0mm high	22015
57	2	Spacer nylon 3.2mm high	22017
58	1	T5A	22021
59	1	F15 sticker	22022
60	1	Earth lead short	22058
61	1	F7 label	22092
62	4	Spacer nylon m3X9.5	22098
63	1	Single way 8 way header	22101
64	2	Cable tie for boiler	22102
65	2	Snap rivet black	22500
66	1	Rating plate	28114
67	1	Canister label decafinat	28128
68	1	Canister label chocolate	28209
69	1	Canister label coffee	28210
70	1	Canister label tea	28211
71	1	Canister label milk	28212
72	1	Canister label sugar	28214
73	1	Canister label topping	28220
74	3	Cobra clip 14mm normal	54011
75	1	Valve port/probe 8mm seal	54048
76	2	Bucket stop cover	54169
77	1	Keyed switch 1 way	54175
78	1	Cup stand bracket lh	54193L
79	1	Cup stand bracket RHS	54193R
80	1	Boiler neon	54210
81	2	Blanking gromet	54211
82	1	Canister label soup	54217
83	1	Jug key earth link	54392
84	1	UK mains lead with 13A p	54416
85	1	Cut out tube 338	54459
86	1	Filter unit	54486
87	6	Swaged port valve seal	54543
88	1	Lock cash box	54599
89	2	Boiler cover spacer vero	54626
90	5	Whipper motor	54645
91	3	Motor retainer grey	54649
92	5	Impelor disk grey	54652
93	3	Mix bowl inlet pipe grey	54656
94	3	Steam trap grey	54662
95	1	Cup turret	54671
96	1	Cup turret lid	54671_L
97	1	Cup turret celluloid sle	54671_S
98	10	Whipper seal	54767
99	1	P clip NX5	54789
100	1	Boiler seal	54827
101	1	5mm pin bullet	54897
102	7	Ing motor 120rpm	54930
103	1	Fmcu pcb Vinc/Studio/Ver	54955
104	1	Dispence head pcb	54990
105	6	Outlet valve 8mm 24vDC	55003
106	1	Internal keypad loom	55136
107	4	Bernlight 28501 lamphold	55143
108	2	Flour tube white	55144
109	3	Agitator small wire auger	55187
110	3	Tie wrap holder snap lock	55217
111	1	Cable cleat size 1	55240
112	2	Door magnet	55341
113	1	Skirt cup drop black	55405
114	1	Switch rocker on/off ver	55458
115	1	Thermal cutout 85°	55528
116	1	Cup stand	55544-
117	1	Boiler foam pad	55551
118	1	Front bucket sensor	55620
119	2	4mm pin bullet	55639
120	1	DC rio board	55676
121	1	Hose bung flangeless plug	55692
122	1	Dispense head motor	55721A
123	2	Dispence head roller	55723
124	6	Dispense cover roller	55724
125	1	Drive bar	55725
126	1	Mains lead device	55767
127	1	Hose 1 1/4 extra flex	55770
128	1	Fuse 5a 415v (t) 32mm cer	55808
129	1	Bucket 10Ltr	55854
130	1	Boiler probe assembly	94543
131	1	Keypad circuit only	55960
132	1	Cup sensor receiver	56022
133	1	Cup sensor sender	56023
134	1	Ingredient chute central	56028
135	2	R/h chute	56032
136	4	L/h chute	56037
137	2	Door buffer rubber verona	56053
138	1	15A fuse	56114
139	1	Boiler element	56155
140	1	Fuse 7A 240V	56156
141	4	Foot m10X35	56253
142	8	Long deep board support	56271
143	1	Psu dc 100W	56374
144	1	Base panel studio	56387
145	1	Keypad decal studio	56393
146	1	Warning label	56399
147	1	Cup housing	56442
148	1	C/f cup holder eng	56484
149	1	Fmcu card reader mount	56575
150	1	Gear motor pinion	56679
151	1	Wittern reject push butt	56830D
152	1	Wittern coin slot	56830B
153	1	Wittern reject bezel	56830C
154	1	Wittern reject bracket	56830A
155	1	Wittern coin catcher	56830E
156	1	Wittern door handle	56830F
157	1	Wittern coin catch bezel	56830G
158	1	Coin catcher door flap	56830H
159	1	Door lock barrel + keys	56830K
160	1	Rectangle nozel holder	57363
161	5	Angled nozel	57364
162	1	Round nozel holder	57365
163	1	Overflow holder	57366
164	1	Dual 18W balast	57467
165	1	Dispense arm label	57471
166	1	Geneva II keypad	57491
167	1	SSR celduc	57526
168	1	Spacer 1mm cup drop	57566
169	1	Grey tube stud	57644
170	1	Yellow tube stud	57647
171	1	Blue tube stud	57648
172	1	Black tube stud	57646
173	1	Fan sounon 24v DC	57714
174	1	Crimp female 18-24 awg	58017
175	1	Canister plastic auger	59059
176	2	Eye sensor lens small	59065
177	1	Grommet open 25mm	59080
178	2	Plastic spacers -0485068	59134
179	6	Canister 64mm wire auger	59204
180	1	24DC inlet valve	59255
181	1	Cup unit 24V DC uk 73mm	59332
182	1	Drip tray grill	59339
183	1	Drip tray	59340
184	1	24/7 carousel retainer	66668
185	1	Earth washer large	67068
186	2	Arm rollor bar	67882
187	3	Cover roller bar	67883
188	1	Dispense head shroud	68605
189	1	Grommet 20mm	71026
190	3	16 amp fuseholder bussman	71101
191	2	Micro switch	71124
192	2	Actuator arm long brewer	71124A
193	1	Filter cap ser pac fn610	71599
194	1	Snapper clip no6	71730
195	3	Tie wrap base self adhes	71750
196	3	Whipper base grey	84665
197	1	Lcd blue assembly	87413
198	3	Whipper chamber grey	54658
199	2	Mix bowl inlet pipe beige	55241
200	2	Steam trap beige	55214
201	2	Whipper chamber beige	55215
202	2	Motor retainer beige	55243
203	2	Whipper assy base beige	85247
204	1	Red tube stud	57645
205	1	Lcd lead	57481
206	2m	1.0 white wire	22216
207	1.0m	1.0mm blue wire	22218
208	.9m	Tube braided black 10x3.5	54113
209	.05m	Silicone tube 6mmIdx3mm wall	54161
210	.4m	Silicone tube 3.2x1.6 wall	54570
211	4.2m	Grey tube platinum cured 6x10	54641
212	.5m	Silicone tube black 9x13	54819
213	1.0m	Silicone tube 5x1.5 black	54820
214	1	Loom brewer t/coff	55128
215	.3m	Tube 9x15	55428
216	1.45m	Tube 11x18mm	55438
217	1	Link set	55606
218	1	Dispense head loom	55728
219	1	Main loom Wittern	56427
220	.270m	Silicone tube 6x10 black	56519
221	1	Operators guide	56571
222	1	Smart card idc loom	56628
223	1	Dispense head internal loom	57315
224	1	Geneva 2 keypad loom	57447
225	1	Lcd lead	57481
226	.45m	Red tube 6x10	57641
227	.37m	Yellow tube 6x10	57642
228	.34m	Blue tube 6x10	57643
229	1	Geneva test spec	57707
230	.6m	Tube 8x12mm	59070
231	2.5m	White cable 16/0.2mm	57714

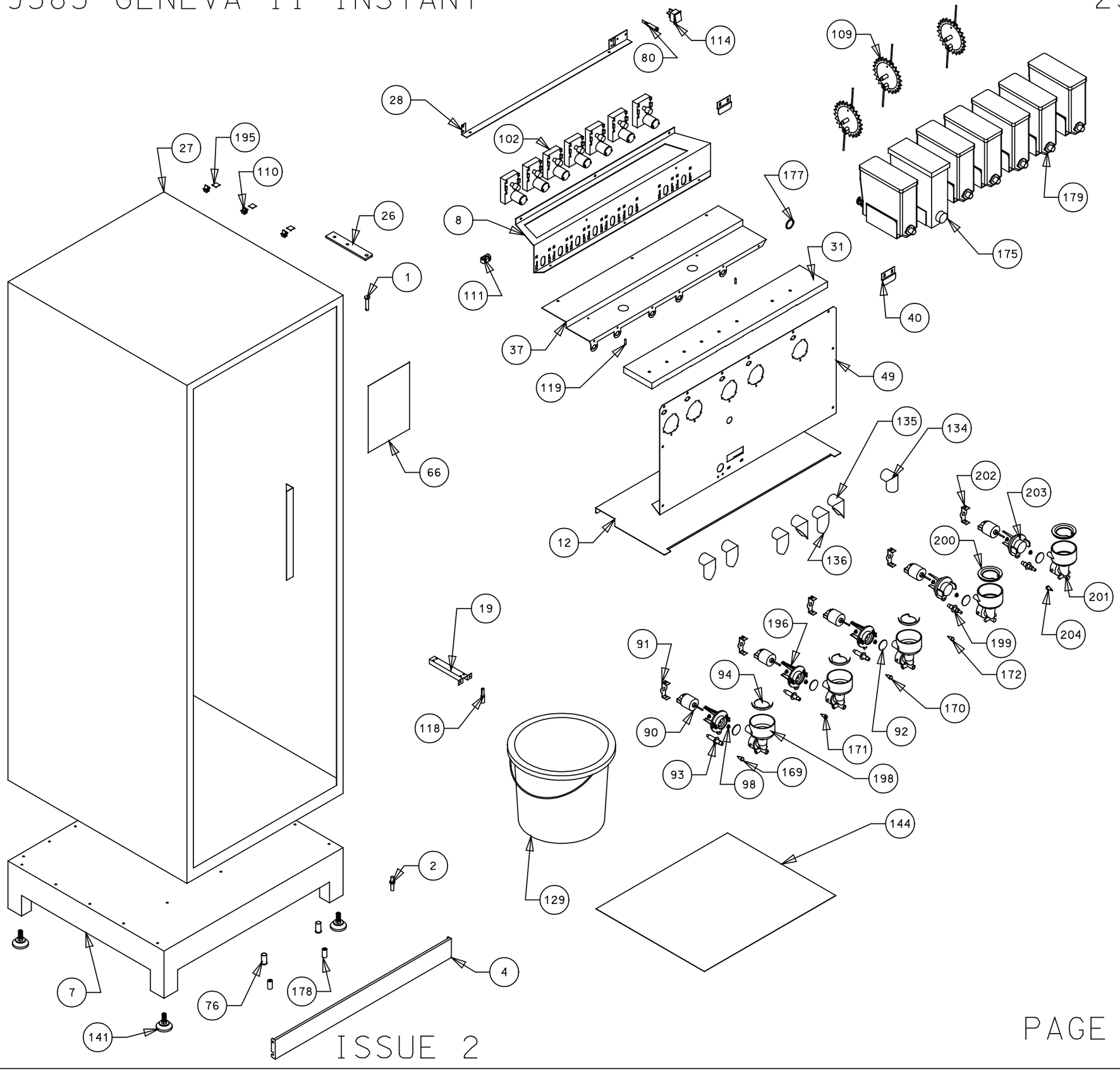
89585 GENEVA II INSTANT

23-07-08



89585 GENEVA II INSTANT

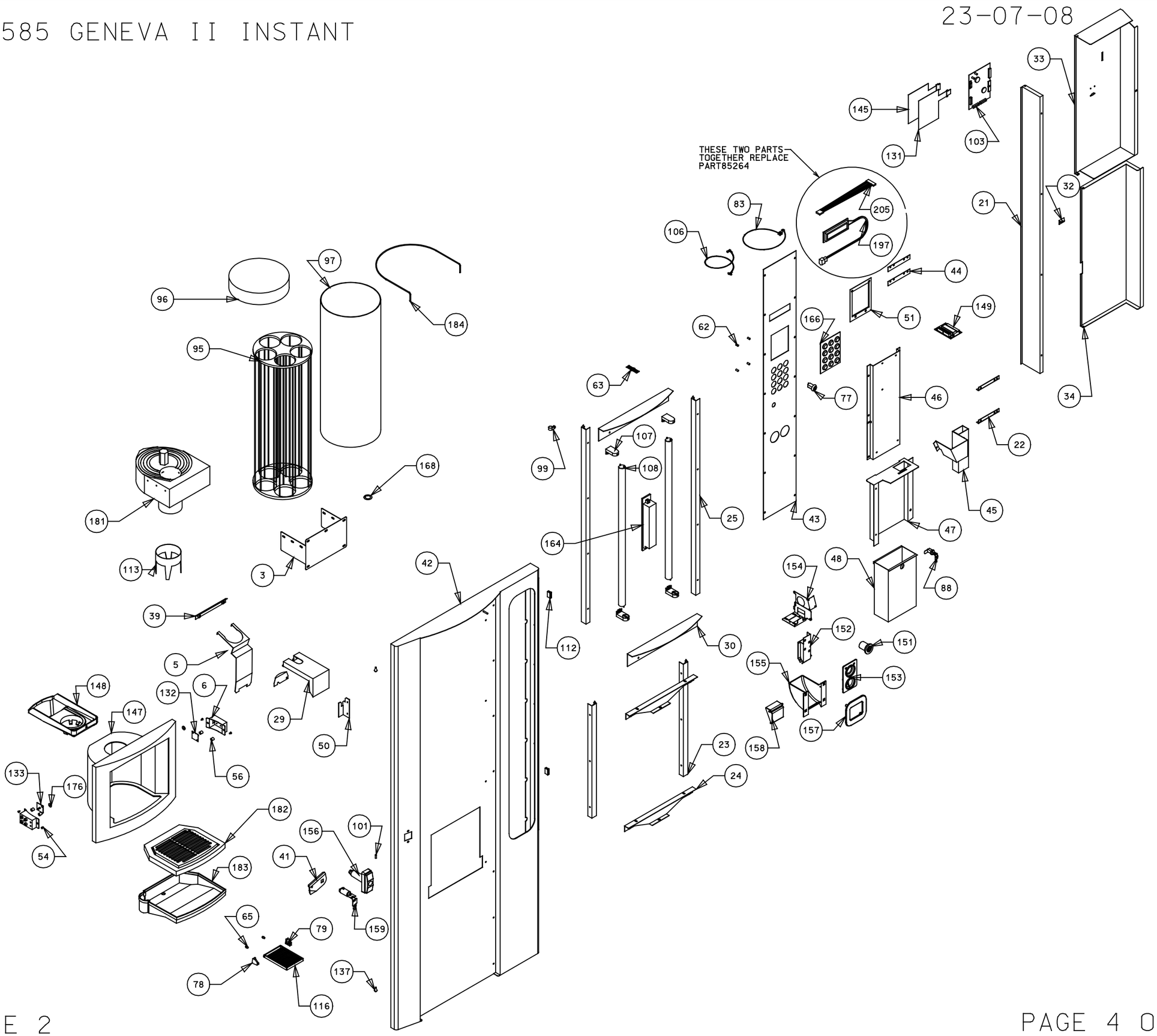
23-07-08



ISSUE 2

89585 GENEVA II INSTANT

23-07-08

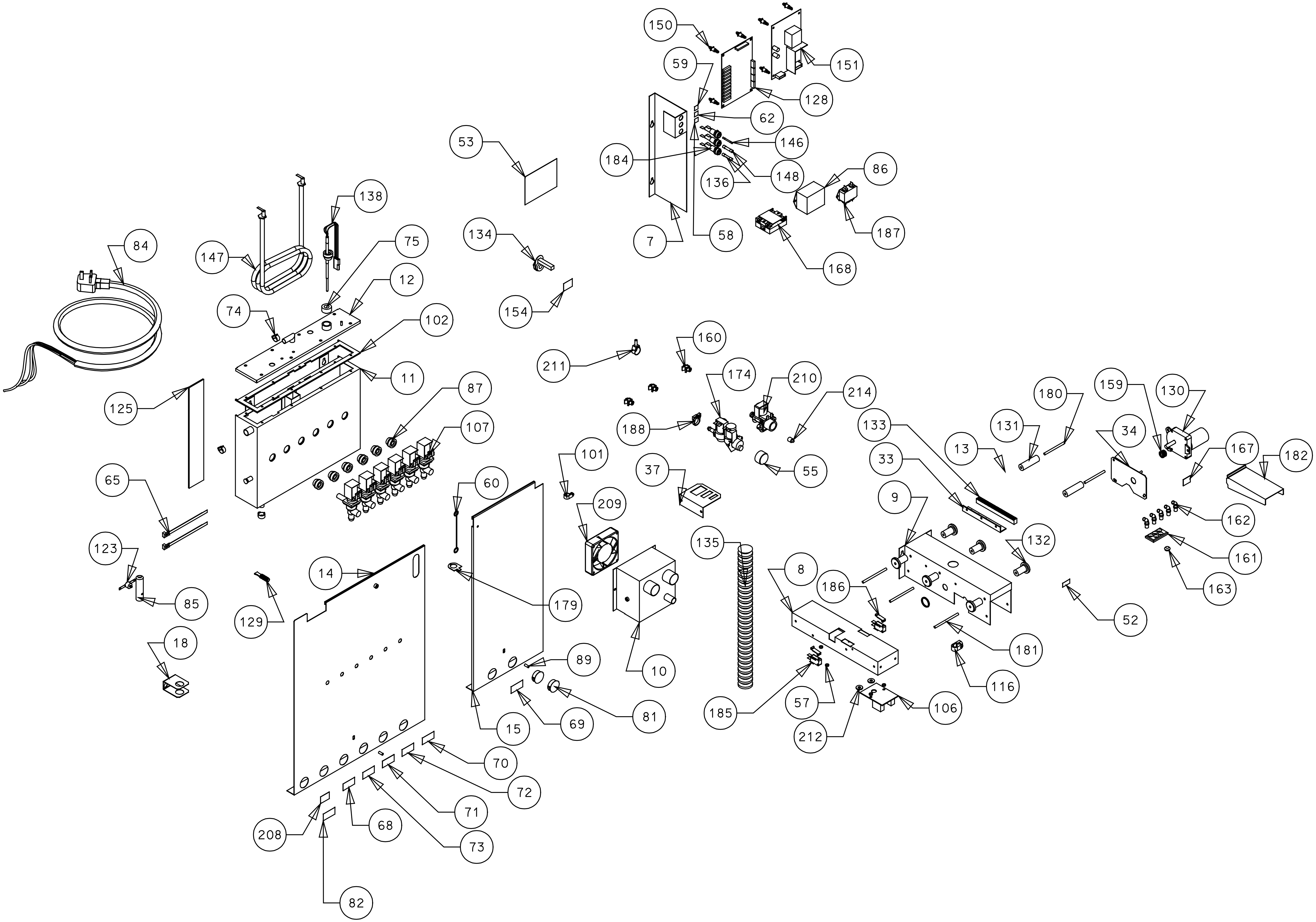


89608 GENEVA II SFBT CHILLED

22-07-2008

NO.	QTY.	DESCRIPTION	PART NUMBER
1	1	Cup turret bracket	66621
2	1	Kick plate	66671
3	1	Drip catcher	66676A
4	2	Eye sensor bracket	66680
5	1	Cabinet base	67654
6	1	Motor shelf	67655
7	1	Fuse panel	67661
8	1	Motor drive base	67662A_9
9	1	Motor drive cover	67662B_9
10	1	L.C.V. fanbox	67757
11	1	Boiler	67759B
12	1	Boiler lid	67759L
13	1	Dispense arm	67796_11
14	1	L.C.V L/H boiler cover	67797
15	1	L.C.V. r/h boiler cover	67798
16	1	Bucket stop combi	67799
17	1	LCV bucket sensor bracket	67887
18	1	LCV cut out bracket	68012
19	1	Door cover support coffe	68051
20	2	Coin catcher bracket cof	68054
21	2	Bottom picture guide	68059
22	2	Picture supports coffee	68060
23	2	Top picture guide	68061
24	1	Top hinge plate	68062
25	1	Coffee fresh cabinet	68063
26	1	Light bracket	68076
27	1	Drip tray holder & clip	68113
28	2	Picture infill panel	68114
29	1	Extract duct	67955
30	1	Door cover bracket	68203
31	1	Inside top cover	68208
32	1	Bottom door cover	68209
33	1	Rack mount	68310
34	1	Motor mount	68333
35	1	LCV tea chute	67886
36	1	Cannister shelf	67959
37	1	Triple molex plate	69412
38	1	Drip guide	69829
39	2	Canister anchor support	62099
40	1	Lock cam	69194
41	1	Door	69519
42	1	Selection panel	69521
43	2	Bezel retainer	69522
44	1	Coin chute Geneva 2	69567
45	1	Coin mech plate	69568
46	1	Cash box panel	69569
47	1	Cash box Geneva 2	69570
48	1	Blanking plate Geneva	69828
49	1	Whipper base	67734
50	1	SFBT main panel	69589
51	1	Locking plate	69787
52	1	Danger label warning disc	10064
53	1	Danger live terminal lab	10070
54	4	Snap black verona	10134
55	1	Dust cover for inlet val	20014
56	4	Spacer nylon 10.0mm high	22015
57	4	Spacer nylon 3.2mm high	22017
58	1	T5A	22021
59	1	F15 sticker	22022
60	1	Earth lead short	22058
61	1	Tea brewer silicone seal	22095
62	1	F7 label	22092
63	4	Spacer nylon m3X9.5	22098
64	1	Single way 8 way header	22101
65	2	Cable tie for boiler	22102
66	2	Snap rivet black	22500
67	1	Rating plate	28114
68	1	Canister label chocolate	28209
69	1	Canister label coffee	28210
70	1	Canister label tea	28211
71	1	Canister label milk	28212
72	1	Canister label sugar	28214
73	1	Canister label topping	28220
74	3	Cobra clip 14mm normal	54011
75	1	Valve port/probe 8mm seal	54048
76	2	Bucket stop cover	54169
77	1	Cup stand bracket lh	54193L
78	1	Cup stand bracket RHS	54193R
79	1	Keyed switch 1 way	54175
80	1	Boiler neon	54210
81	2	Blanking gromet	54211
82	1	Canister label soup	54217
83	1	Jug key earth link	54392
84	1	UK mains lead with 13A p	54416
85	1	Cut out tube 338	54459
86	1	Filter unit	54486
87	6	Swaged port valve seal	54543
88	1	Lock cash box	54599
89	2	Boiler cover spacer vero	54626
90	4	Whipper motor	54645
91	2	Motor retainer grey	54649
92	4	Impelor disk grey	54652
93	2	Mix bowl inlet pipe black	54654
94	2	Mix bowl inlet pipe grey	54656
95	2	Whipper chamber grey	54658
96	2	Steam trap grey	54662
97	1	Cup turret	54671
98	1	Cup turret lid	54671_L
99	1	Cup turret celluloid sle	54671_S
100	4	Whipper seal	54767
101	1	P clip NX5	54789
102	1	Boiler seal	54827
103	1	5mm pin bullet	54897
104	7	Ing motor 120rpm	54930
105	1	Fmcu pcb Vinc/Studio/Ver	54955
106	1	Dispence head pcb	54990
107	6	Outlet valve 8mm 24vDC	55003
108	1	Overflow sensor bracket	55130
109	1	Internal keypad loom	55136
110	4	Bernlight 28501 lamphold	55143
111	2	Flour tube white	55144
112	3	Agitator small wire auger	55187
113	2	Steam trap beige	55214
114	2	Whipper chamber beige	55215
115	3	Tie wrap holder snap lock	55217
116	1	Cable cleat size 1	55240
117	2	Mix bowl inlet pipe beige	55241
118	2	Motor retainer beige	55243
119	2	Door magnet	55341
120	1	Skirt cup drop black	55405
121	1	Bin 25 ltr	55419
122	1	Switch rocker on/off ver	55458
123	1	Thermal cutout 85°	55528
124	1	Cup stand	55544-
125	1	Boiler foam pad	55551
126	1	Front bucket sensor	55620
127	2	4mm pin bullet	55639
128	1	DC rio board	55676
129	1	Hose bung flangeless plug	55692
130	1	Dispense head motor	55721A
131	2	Dispence head roller	55723
132	6	Dispense cover roller	55724
133	1	Drive bar	55725
134	1	Mains lead device	55767
135	1	Hose 1 1/4 extra flex	55770
136	1	Fuse 5a 415v (t) 32mm cer	55808
137	1	Bucket 10Ltr	55854
138	1	Boiler probe assembly	94543
139	1	Keypad circuit only	55960
140	1	Cup sensor receiver	56022
141	1	Cup sensor sender	56023
142	1	Ingredient chute central	56028
143	2	R/h chute	56032
144	3	L/h chute	56037
145	5	Door buffer rubber verona	56053
146	1	15A fuse	56114
147	1	Boiler element	56155
148	1	Fuse 7A 240V	56156
149	4	Foot m10X35	56253
150	12	Long deep board support	56271
151	1	Psu dc 100W	56374
152	1	Base panel studio	56387
153	1	Keypad decal studio	56393
154	1	Warning label	56399
155	1	Tea filter belt	56435
156	1	Cup housing	56442
157	1	C/f cup holder eng	56484
158	1	Fmcu card reader mount	56575
159	1	Gear motor pinion	56679
160	3	Pipe clip	57008
161	1	Rectangle nozel holder	57363
162	5	Angled nozel	57364
163	1	Round nozel holder	57365
164	1	Tea bowl black	57417
165	1	Tea bowl lid	57418
166	1	Dual 18W balast	57467
167	1	Dispense arm label	57471
168	1	SSR celduc	57526
169	1	Spacer 1mm cup drop	57566
170	1	Canister plastic auger	59059
171	2	Eye sensor lens small	59065
172	2	Plastic spacers -0485068	59134
173	6	Canister 64mm wire auger	59204
174	1	24DC inlet valve	59255
175	1	Cup unit 24V DC uk 73mm	59332
176	1	Drip tray grill	59339
177	1	Drip tray	59340
178	1	24/7 carousel retainer	66668
179	1	Earth washer large	67068
180	2	Arm roller bar	67882
181	3	Cover roller bar	67883
182	1	Dispense head shroud	68605
183	2	Grommet 20mm	71026
184	3	16 amp fuseholder bussman	71101
185	2	Micro switch	71124
186	2	Actuator arm long brewer	71124A
187	1	Filter cap ser pac fn610	71599
188	1	Snapper clip no6	71730
189	3	Tie wrap base self adhes	71750
190	2	Whipper base grey	84665
191	2	Whipper assy base beige	85247
192	1	12 oz rh tea brewer	88100
193	1	Wittern reject bracket	56830A
194	1	Wittern coin slot	56830B
195	1	Wittern reject bezel	56830C
196	1	Wittern reject push butt	56830D
197	1	Wittern coin catcher	56830E
198	1	Wittern door handle	56830F
199	1	Coin catcher door flap	56830H
200	1	Door lock barrel + keys	56830K
201	1	Grey tube stud	57644
202	1	Red tube stud	57645
203	1	Yellow tube stud	57647
204	1	Blue tube stud	57648
205	1	Top hinge pin	66616
206	1	Bottom hinge pin	66617
207	1	Wittern coin catch bezel	56830G
208	1	Canister label koffie	28218
209	1	Extract fan sounon	55239
210	1	Inlet valve 24DC no res	55075
211	1	Unex clip no 17 mi	55868
212	2	Spacer plastic m4X13X	59145
213	1	Lcd blue assembly	87413
214	1	Flow restrictor green	55132
215	1	Chiller	56862
216	1	Lcd lead	57481
217	2.5m	White cable 16/0.2mm	57714
218	2m	1.0 white wire	22216
219	1.0m	1.0mm blue wire	22218
220	.9m	Tube braided black 10x3.5	54113
221	.05m	Silicone tube 6mmIdx3mm wall	54161
222	.4m	Silicone tube 3.2x1.6 wall	54570
223	4.2m	Grey tube platinum cured 6x10	54641
224	.5m	Silicone tube black 9x13	54819
225	1.0m	Silicone tube 5x1.5 black	54820
226	1	Loom brewer t/coff	55128
227	.3m	Tube 9x15	55428
228	1.45m	Tube 11x18mm	55438
229	1	Link set	55606
230	1	Dispense head loom	55728
231	1	Main loom Wittern	56427
232	.270m	Silicone tube 6x10 black	56519
233	1	Operators guide	56571
234	1	Smart card idc loom	56628
235	1	Dispense head internal loom	57315
236	1	Geneva 2 keypad loom	57447
237	1	Lcd lead	57481
238	.45m	Red tube 6x10	57641
239	.37m	Yellow tube 6x10	57642
240	.34m	Blue tube 6x10	57643
241	1	Geneva test spec	57707
242	.6m	Tube 8x12mm	59070

ISSUE 2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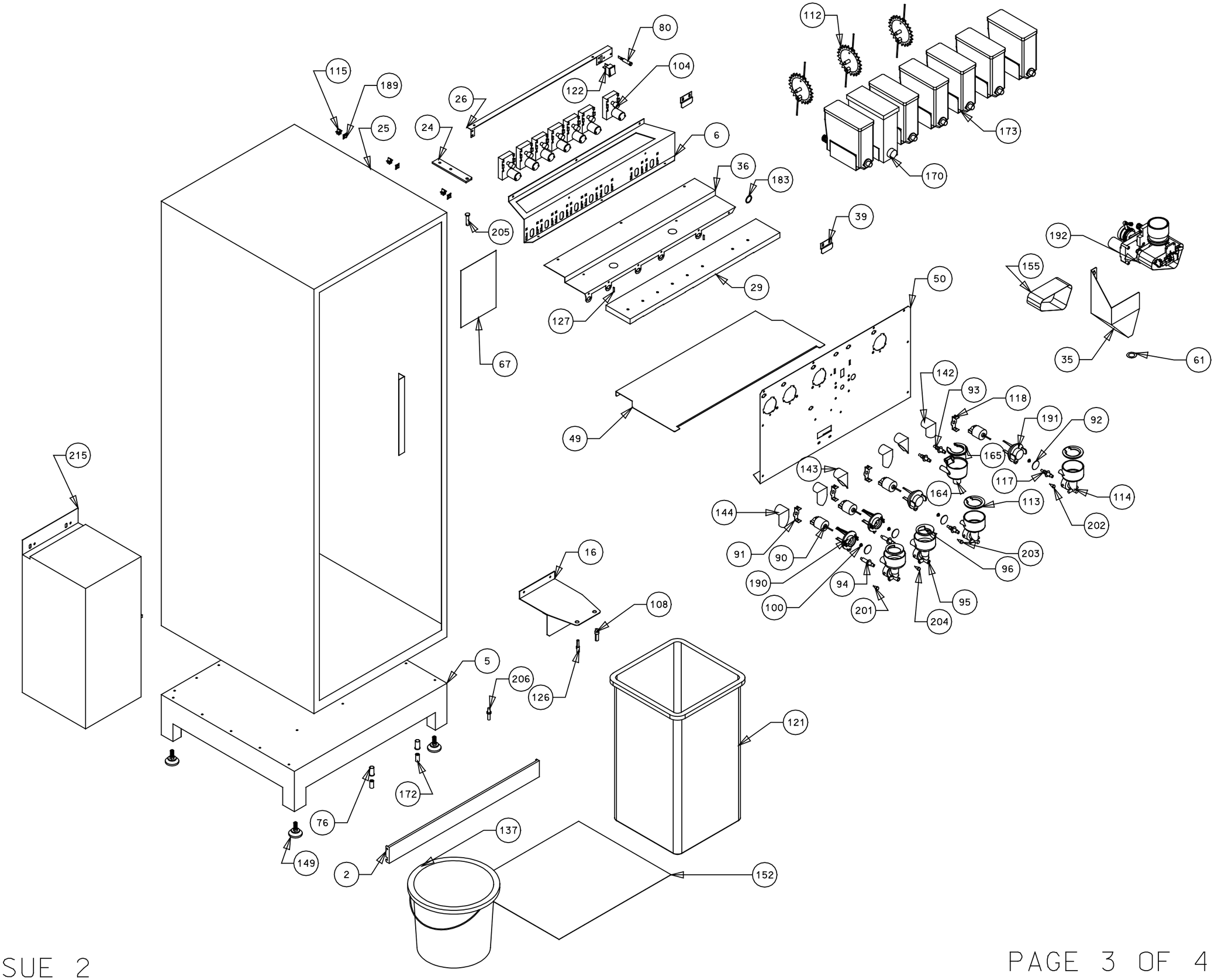
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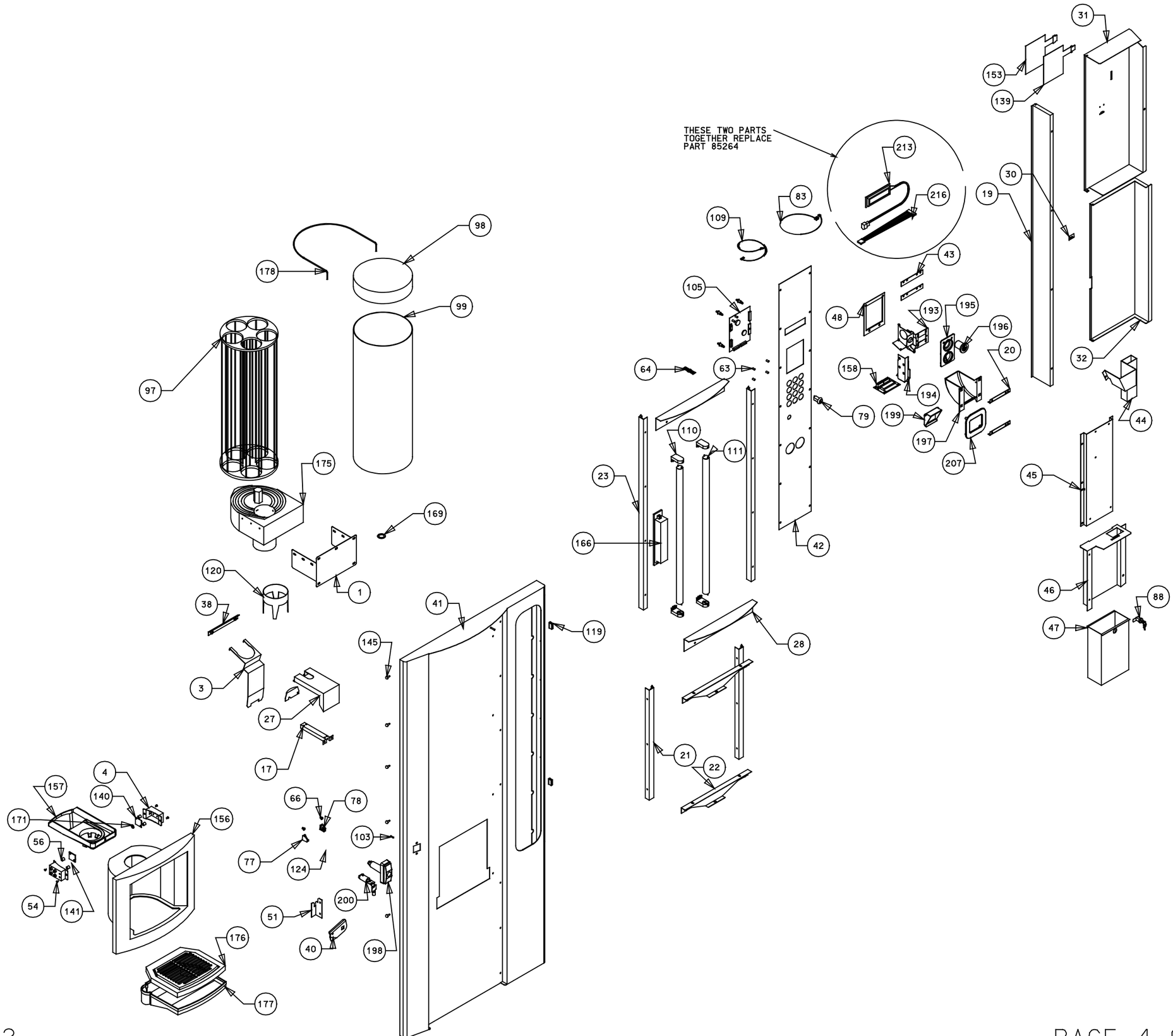
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89586 GENEVA II SFBT HOT

16-07-2008

NO.	PART NUMBER	QTY.	DESCRIPTION
1	66616	1	Top hinge pin
2	66617	1	Bottom hinge pin
3	66621	1	Cup turret bracket
4	66671	1	Kick plate
5	66676A	1	Drip catcher
6	66680	2	Eye sensor bracket
7	67654	1	Cabinet base
8	67655	1	Motor shelf
9	67661	1	Fuse panel
10	67662A_9	1	Motor drive base
11	67662B_9	1	Motor drive cover
12	67757	1	L.C.V. fanbox
13	67759B	1	Boiler
14	67759L	1	Boiler lid
15	67796_11	1	Dispense arm
16	67797	1	L.C.V L/H boiler cover
17	67798	1	L.C.V. r/h boiler cover
18	67799	1	Bucket stop combi
19	67887	1	LCV bucket sensor bracket
20	68012	1	LCV cut out bracket
21	68051	1	Door cover support coffee fresh
22	68054	2	Coin catcher bracket coffee fresh
23	68059	2	Bottom picture guide
24	68060	2	Picture supports coffee fresh
25	68061	2	Top picture guide
26	68062	1	Top hinge plate
27	68063	1	Coffee fresh cabinet
28	68076	1	Light bracket
29	68113	1	Drip tray holder & clip
30	68114	2	Picture infill panel
31	67955	1	Extract duct
32	68203	1	Door cover bracket
33	68208	1	Inside top cover
34	68209	1	Bottom door cover
35	68310	1	Rack mount
36	68333	1	Motor mount
37	67886	1	LCV tea chute
38	67959	1	Cannister shelf
39	69412	1	Triple molex plate
40	69829	1	Drip guide
41	62099	2	Canister anchor support bracket
42	69194	1	Lock cam
43	69519	1	Door
44	69521	1	Selection panel
45	69522	2	Bezel retainer
46	69567	1	Coin chute Geneva 2
47	69568	1	Coin mech plate
48	69569	1	Cash box panel
49	69570	1	Cash box Geneva 2
50	69828	1	Blanking plate Geneva
51	67734	1	Whipper base
52	69589	1	SFBT main panel
53	69787	1	Locking plate
54	10064	1	Danger label warning disc
55	10070	1	Danger live terminal label
56	10134	4	Snap black verona

NO.	PART NUMBER	QTY.	DESCRIPTION
57	20014	1	Dust cover for inlet valve
58	22015	4	Spacer nylon 10.0mm high
59	22017	4	Spacer nylon 3.2mm high
60	22021	1	T5A
61	22022	1	F15 sticker
62	22058	1	Earth lead short
63	22095	1	Tea brewer silicone seal
64	22092	1	F7 label
65	22098	4	Spacer nylon m3X9.5
66	22101	1	Single way 8 way header
67	22102	2	Cable tie for boiler
68	22500	2	Snap rivet black
69	28114	1	Rating plate
70	28128	1	Canister label decafinated
71	28209	1	Canister label chocolate
72	28210	1	Canister label coffee
73	28211	1	Canister label tea
74	28212	1	Canister label milk
75	28214	1	Canister label sugar
76	28220	1	Canister label topping
77	54011	3	Cobra clip 14mm normal
78	54048	1	Valve port/probe 8mm seal
79	54169	2	Bucket stop cover
80	54193L	1	Cup stand bracket lh
81	54193R	1	Cup stand bracket RHS
82	54175	1	Keyed switch 1 way
83	54210	1	Boiler neon
84	54211	2	Blanking gromet
85	54217	1	Canister label soup
86	54392	1	Jug key earth link
87	54416	1	UK mains lead with 13A plug
88	54459	1	Cut out tube 338
89	54486	1	Filter unit
90	54543	6	Swaged port valve seal
91	54599	1	Lock cash box
92	54626	2	Boiler cover spacer verona
93	54645	4	Whipper motor
94	54649	2	Motor retainer grey
95	54652	4	Impelor disk grey
96	54654	2	Mix bowl inlet pipe black
97	54656	2	Mix bowl inlet pipe grey
98	54658	2	Whipper chamber grey
99	54662	2	Steam trap grey
100	54671	1	Cup turret
101	54671_L	1	Cup turret lid
102	54671_S	1	Cup turret celluloid sleave
103	54767	4	Whipper seal
104	54789	1	P clip NX5
105	54827	1	Boiler seal
106	54897	1	5mm pin bullet
107	54930	7	Ing motor 120rpm
108	54955	1	Fmcu pcb Vino/Studio/Verona
109	54990	1	Dispence head pcb
110	55003	6	Outlet valve 8mm 24vDC
111	55130	1	Overflow sensor bracket
112	55136	1	Internal keypad loom

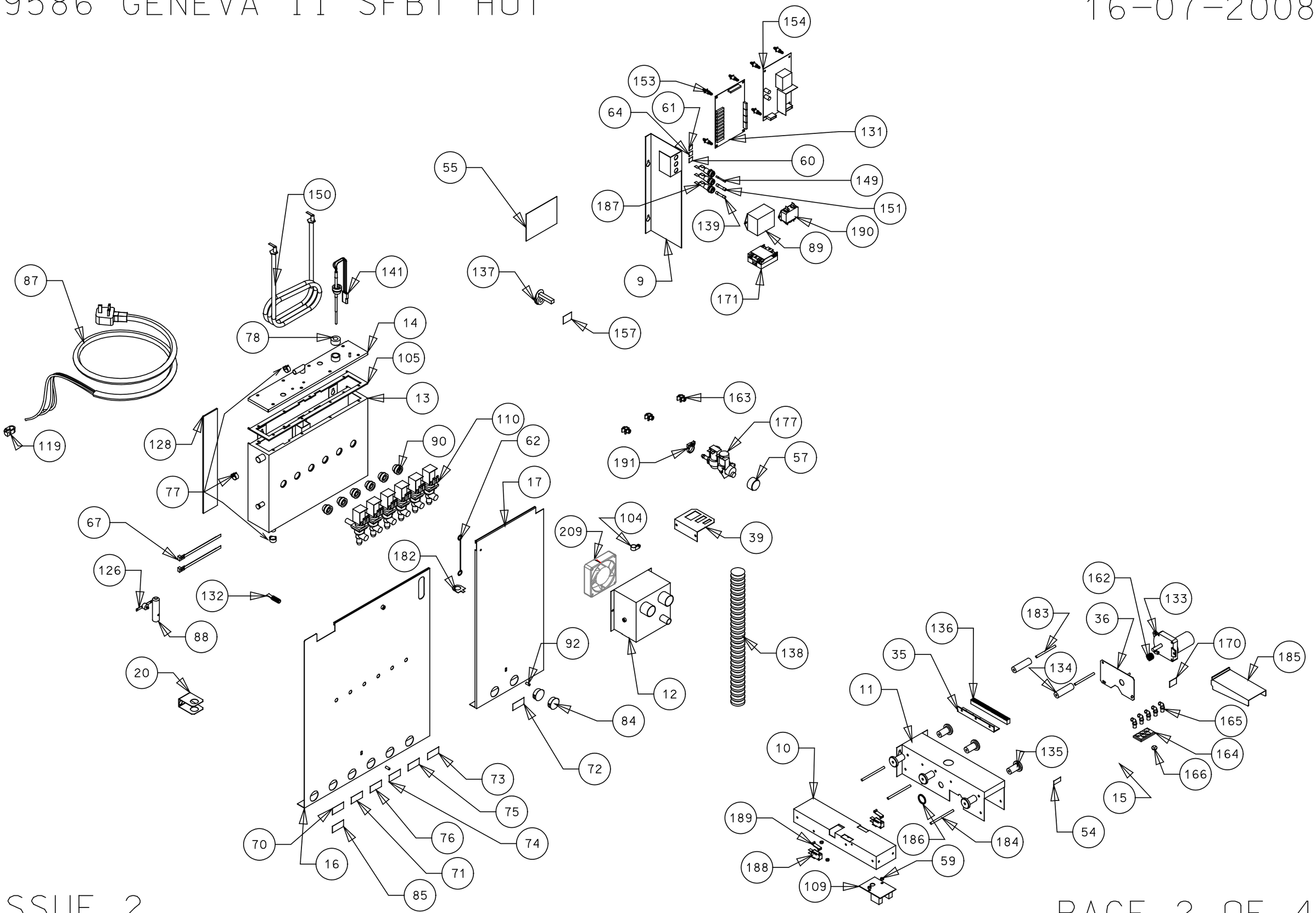
NO.	PART NUMBER	QTY.	DESCRIPTION
113	55143	4	Bernlight 28501 lampholder
114	55144	2	Flour tube white
115	55187	3	Agitator small wire auger
116	55214	2	Steam trap beige
117	55215	2	Whipper chamber beige
118	55217	3	Tie wrap holder snap lock
119	55240	1	Cable cleat size 1
120	55241	2	Mix bowl inlet pipe beige
121	55243	2	Motor retainer beige
122	55341	2	Door magnet
123	55405	1	Skirt cup drop black
124	55419	1	Bin 25 ltr
125	55458	1	Switch rocker on/off verona
126	55528	1	Thermal cutout 85°
127	55544-	1	
128	55551	1	Boiler foam pad
129	55620	1	Front bucket sensor
130	55639	2	4mm pin bullet
131	55676	1	DC rio board
132	55692	1	Hose bung flangeless plug
133	55721A	1	Dispense head motor
134	55723	2	Dispence head roller
135	55724	6	Dispense cover roller
136	55725	1	Drive bar
137	55767	1	Mains lead device
138	55770	1	Hose 1 1/4 extra flex
139	55808	1	Fuse 5a 415v (t) 32mm cer
140	55854	1	Bucket 10Ltr
141	94543	1	Boiler probe assembly
142	55960	1	Keypad circuit only
143	56022	1	Cup sensor receiver
144	56023	1	Cup sensor sender
145	56028	1	Ingredient chute central
146	56032	2	R/h chute
147	56037	3	L/h chute
148	56053	5	Door buffer rubber verona
149	56114	1	15A fuse
150	56155	1	Boiler element
151	56156	1	Fuse 7A 240V
152	56253	4	Foot m10X35
153	56271	12	Long deep board support
154	56374	1	Psu dc 100W
155	56387	1	Base panel studio
156	56393	1	Keypad decal studio
157	56399	1	Warning label
158	56435	1	Tea filter belt
159	56442	1	Cup housing
160	56484	1	C/f cup holder eng
161	56575	1	Fmcu card reader mount
162	56679	1	Gear motor pinion
163	57008	3	Pipe clip
164	57363	1	Rectangle nozel holder
165	57364	5	Angled nozel
166	57365	1	Round nozel holder
167	57417	1	Tea bowl black
168	57418	1	Tea bowl lid

NO.	PART NUMBER	QTY.	DESCRIPTION
169	57467	1	Dual 18W balast
170	57471	1	Dispense arm label
171	57526	1	SSR celduc
172	57566	1	Spacer 1mm cup drop
173	59059	1	Canister plastic auger
174	59065	2	Eye sensor lens small
175	59134	2	Plastic spacers -0485068
176	59204	6	Canister 64mm wire auger
177	59255	1	24DC inlet valve
178	59332	1	Cup unit 24V DC uk 73mm
179	59339	1	Drip tray grill
180	59340	1	Drip tray
181	66668	1	24/7 carousel retainer
182	67068	1	Earth washer large
183	67882	2	Arm roller bar
184	67883	3	Cover roller bar
185	68605	1	Dispense head shroud
186	71026	2	Grommet 20mm
187	71101	3	16 amp fuseholder bussman
188	71124	2	Micro switch
189	71124A	2	Actuator arm long brewer
190	71599	1	Filter cap ser pac fn610-6/06
191	71730	1	Snapper clip no6
192	71750	3	Tie wrap base self adhesive
193	84665	2	Whipper base grey
194	85247	2	Whipper assy base beige
195	88100	1	12 oz rh tea brewer
196	56830A	1	Wittern reject bracket
197	56830B	1	Wittern coin slot
198	56830C	1	Wittern reject bezel
199	56830D	1	Wittern reject push button
200	56830E	1	Wittern coin catcher
201	56830F	1	Wittern door handle
202	56830H	1	Coin catcher door flap
203	56830K	1	Door lock barrel + keys
204	57644	1	Grey tube stud
205	57645	1	Red tube stud
206	57647	1	Yellow tube stud
207	57648	1	Blue tube stud
208	56830G	1	Wittern coin catch bezel
209	57714	1	Fan cfm65 24v DC dno
210	57481	1	Lcd lead
211	87413	1	Lcd blue assembly
212	22216	2m	1.0 white wire
213	22218	1.0m	1.0mm blue wire
214	54113	.9m	Tube braided black 10x3.5
215	54161	.05m	Silicone tube 6mmIdx3mm wall
216	54570	.4m	Silicone tube 3.2x1.6 wall
217	54641	4.2m	Grey tube platinum cured 6x10
218	54819	.5m	Silicone tube black 9x13
219	54820	1.0m	Silicone tube 5x1.5 black
220	55128	1	Loom brewer t/coff
221	55428	.3m	Tube 9x15
222	55438	1.45m	Tube 11x18mm
223	55606	1	Link set
224	55728	1	Dispense head loom
225	56427	1	Main loom Wittern
226	56519	.270m	Silicone tube 6x10 black
227	56571	1	Operators guide
228	56628	1	Smart card idc loom
229	57315	1	Dispense head internal loom
230	57447	1	Geneva 2 keypad loom
231	57481	1	Lcd lead
232	57641	.45m	Red tube 6x10
233	57642	.37m	Yellow tube 6x10
234	57643	.34m	Blue tube 6x10
235	57707	1	Geneva test spec
236	59070	.6m	Tube 8x12mm

ISSUE 2

89586 GENEVA II SFBT HOT

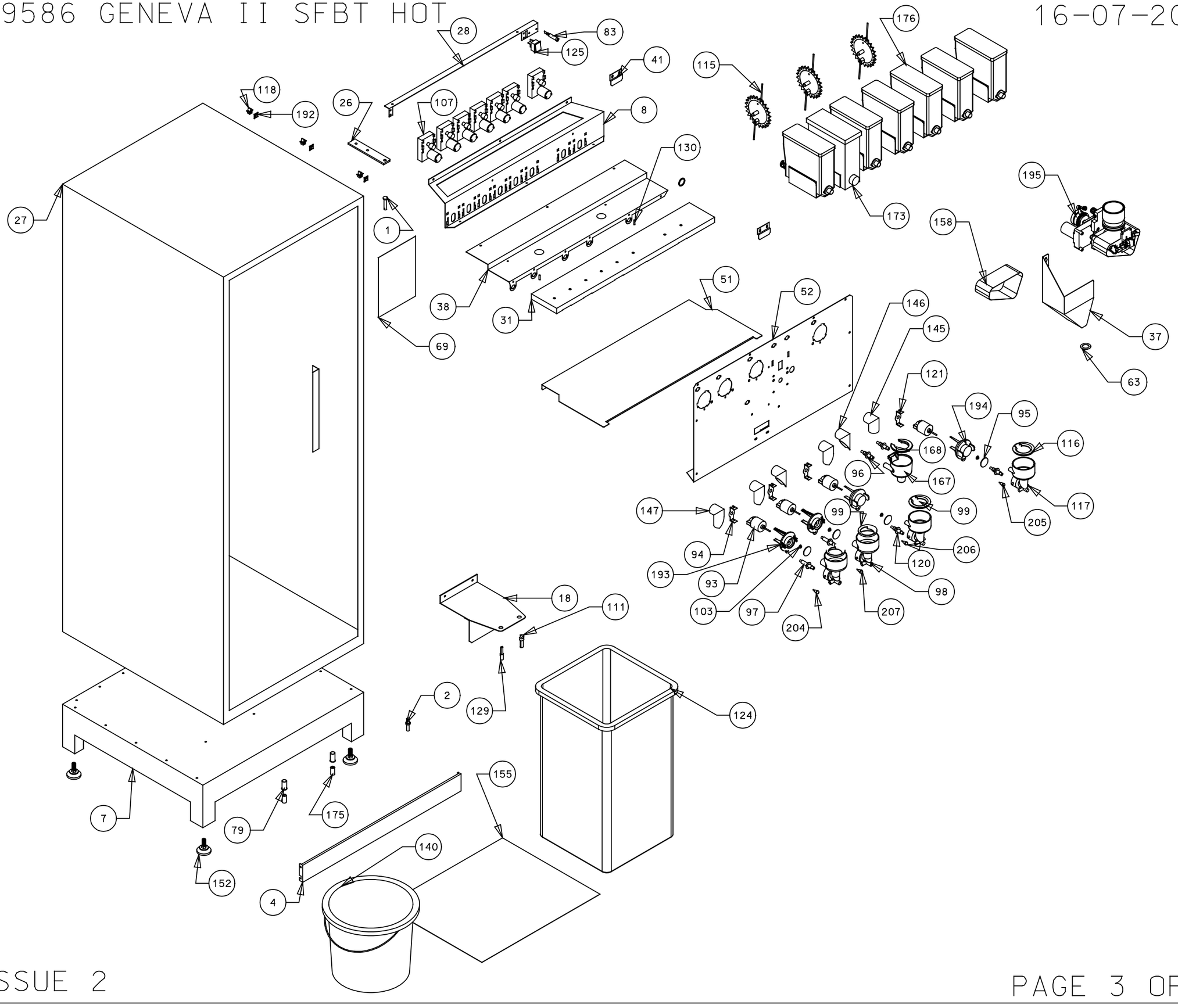
16-07-2008



ISSUE 2

89586 GENEVA II SFBT HOT

16-07-2008



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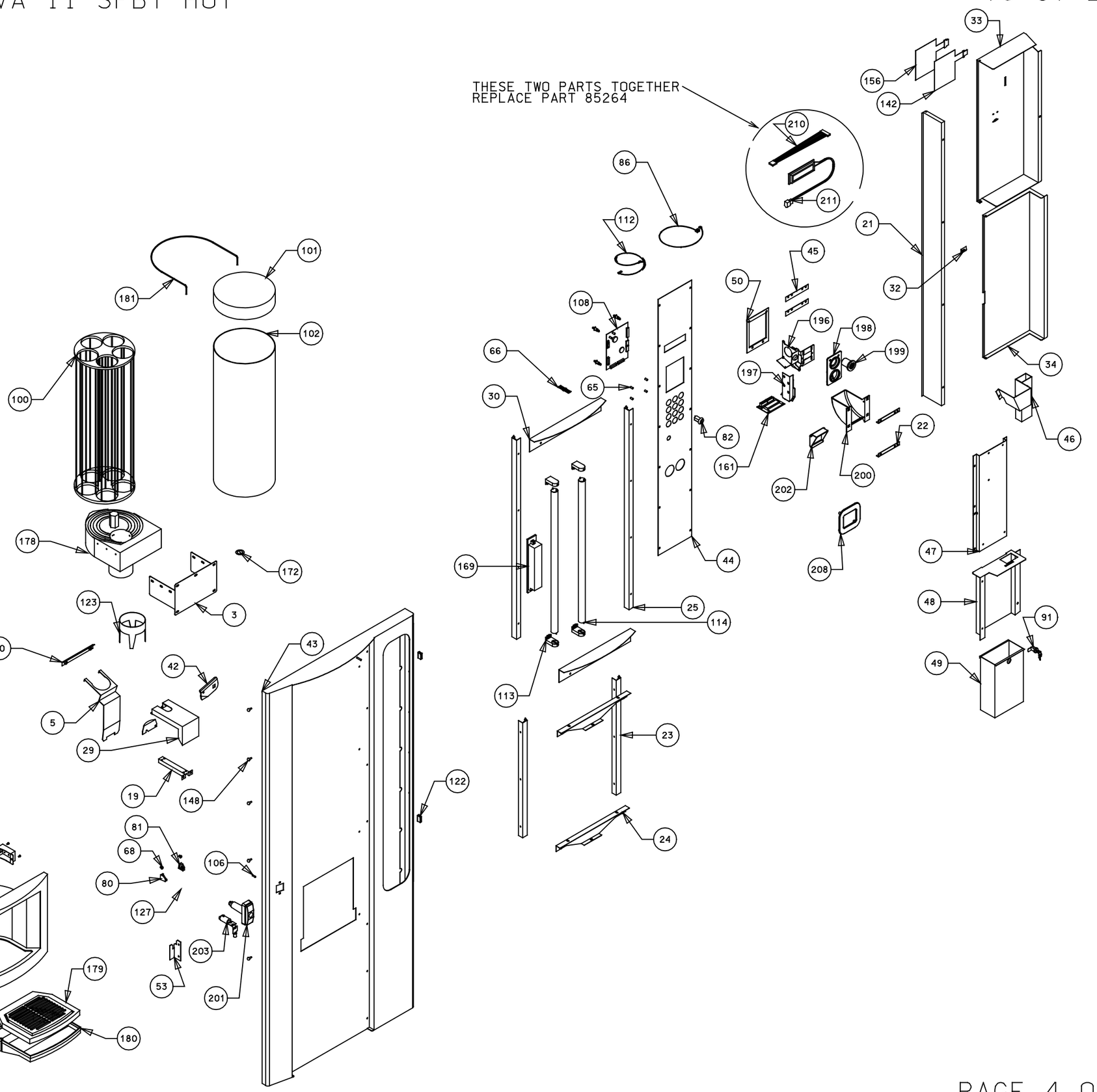

89587 GENEVA II SFBC

22-07-08

NO.	QTY.	DESCRIPTION	PART NUMBER
1	1	Top hinge pin	66616
2	1	Bottom hinge pin	66617
3	1	Cup turret bracket	66621
4	1	Kick plate	66671
5	1	Drip catcher	66676A
6	2	Eye sensor bracket	66680
7	1	Cabinet base	67654
8	1	Motor shelf	67655
9	1	Fuse panel	67661
10	1	Motor drive base	67662A_9
11	1	Motor drive cover	67662B_9
12	1	L.C.V. fanbox	67757
13	1	Boiler	67759B
14	1	Boiler lid	67759L
15	1	Dispense arm	67796_11
16	1	L.C.V L/H boiler cover	67797
17	1	L.C.V. r/h boiler cover	67798
18	1	Bucket stop combi	67799
19	1	LCV bucket sensor bracket	67887
20	1	LCV cut out bracket	68012
21	1	Door cover support coffe	68051
22	2	Coin catcher bracket cof	68054
23	2	Bottom picture guide	68059
24	2	Picture supports coffee	68060
25	2	Top picture guide	68061
26	1	Top hinge plate	68062
27	1	Coffee fresh cabinet	68063
28	1	Light bracket	68076
29	1	Drip tray holder & clip	68113
30	2	Picture infill panel	68114
31	1	Extract duct	67658
32	1	Door cover bracket	68203
33	1	Inside top cover	68208
34	1	Bottom door cover	68209
35	1	Rack mount	68310
36	1	Motor mount	68333
37	1	Coffee guard LCV	67949
38	1	Cannister shelf	67656
39	1	Triple molex plate	69412
40	1	Drip guide	69829
41	2	Canister anchor support	62099
42	1	Lock cam	69194
43	1	Door	69519
44	1	Selection panel	69521
45	2	Bezel retainer	69522
46	1	Coin chute Geneva 2	69567
47	1	Coin mech plate	69568
48	1	Cash box panel	69569
49	1	Cash box Geneva 2	69570
50	1	Blanking plate Geneva	69828
51	1	Whipper base	67734
52	1	Main panel sfbc	69590
53	1	Locking plate	69787
54	1	Danger label warning disc	10064
55	1	Danger live terminal lab	10070
56	4	Snap black verona	10134
57	1	Dust cover for inlet val	20014
58	4	Spacer nylon 10.0mm high	22015
59	2	Spacer nylon 3.2mm high	22017
60	1	T5A	22021
61	1	F15 sticker	22022
62	1	Earth lead short	22058
63	1	F7 label	22092
64	1	Tea brewer silicone seal	22095
65	4	Spacer nylon m3X9.5	22098
66	1	Single way 8 way header	22101
67	2	Cable tie for boiler	22102
68	2	Snap rivet black	22500
69	1	Rating plate	28114
70	1	Canister label decafinat	28128
71	1	Canister label chocolate	28209
72	1	Canister label coffee	28210
73	1	Canister label tea	28211
74	1	Canister label milk	28212
75	1	Canister label sugar	28214
76	1	Canister label topping	28220
77	3	Cobra clip 14mm normal	54011
78	1	Valve port/probe 8mm seal	54048
79	2	Bucket stop cover	54169
80	1	Keyed switch 1 way	54175
81	1	Cup stand bracket lh	54193L
82	1	Cup stand bracket RHS	54193R
83	1	Boiler neon	54210
84	2	Blanking gromet	54211
85	1	Canister label soup	54217
86	1	"O" ring coffee brewer	54350
87	1	Jug key earth link	54392
88	1	UK mains lead with 13A p	54416
89	1	Cut out tube 338	54459
90	1	Filter unit	54486
91	6	Swaged port valve seal	54543
92	1	Lock cash box	54599
93	2	Boiler cover spacer vero	54626
94	4	Whipper motor	54645
95	3	Motor retainer grey	54649
96	4	Impelor disk grey	54652
97	1	Mix bowl inlet pipe brown	54655
98	3	Mix bowl inlet pipe grey	54656
99	1	Whipper chamber brown	54657
100	3	Whipper chamber grey	54658
101	1	Steam trap brown	54661
102	3	Steam trap grey	54662
103	1	Cup turret	54671
104	1	Cup turret lid	54671_L
105	1	Cup turret celluloid sle	54671_S
106	1	Diff pressure switch	54700
107	1	Motor retainer brown	54749
108	8	Whipper seal	54767
109	1	P clip NX5	54789
110	1	Boiler seal	54827
111	1	5mm pin bullet	54897
112	1	"T" piece coffee brewer	54910
113	5	Beverage spout	55983
114	7	Ing motor 120rpm	54930
115	1	Fmcu pcb Vinc/Studio/Ver	54955
116	1	Dispence head pcb	54990
117	6	Outlet valve 8mm 24vDC	55003
118	2	Dulux lamp-s 7w	55052
119	1	Choke	55053
120	2	Lampholder	55054
121	1	Overflow sensor bracket	55130
122	1	Internal keypad loom	55136
123	4	Bernlight 28501 lamphold	55143
124	2	Flour tube white	55144
125	3	Agitator small wire auger	55187
126	1	Steam trap beige	55214
127	1	Whipper chamber beige	55215
128	3	Tie wrap holder snap lock	55217
129	1	Cable cleat size 1	55240
130	1	Mix bowl inlet pipe beige	55241
131	2	Door magnet	55341
132	1	Skirt cup drop black	55405
133	1	Bin 25 ltr	55419
134	1	Switch rocker on/off ver	55458
135	1	Thermal cutout 85°	55528
136	1	Cup stand	55544
137	1	Boiler foam pad	55551
138	1	Front bucket sensor	55620
139	2	4mm pin bullet	55639
140	1	DC rio board	55676
141	1	Hose bung flangeless plug	55692
142	1	Dispense head motor	55721A
143	2	Dispence head roller	55723
144	6	Dispense cover roller	55724
145	1	Drive bar	55725
146	1	Mains lead device	55767
147	1	Black hose 16mm i/d	55768
148	1	Hose 1 1/4 extra flex	55770
149	1	Fuse 5a 415v (t) 32mm cer	55808
150	1	Long chute l/h	55819
151	1	Bucket 10Ltr	55854
152	1	Boiler probe assembly	94543
153	1	Keypad circuit only	55960
154	1	Brewer spout Nu/Ver/Pac	54924
155	1	Cup sensor receiver	56022
156	1	Cup sensor sender	56023
157	1	Ingredient chute central	56028
158	2	R/h chute	56032
159	3	L/h chute	56037
160	2	Door buffer rubber verona	56053
161	1	15A fuse	56114
162	1	Coffee canister	56140
163	1	Boiler element	56155
164	1	Fuse 7A 240V	56156
165	4	Foot m10X35	56253
166	12	Long deep board support	56271
167	1	Psu dc 100W	56374
168	1	Base panel studio	56387
169	1	Blind whipper base	56390
170	1	Keypad decal studio	56393
171	1	Warning label	56399
172	1	Cup housing	56442
173	1	C/f cup holder eng	56484
174	1	Fmcu card reader mount	56575
175	1	Gear motor pinion	56679
176	1	Wittern reject bracket	56830A
177	1	Wittern coin slot	56830B
178	1	Wittern reject bezel	56830C
179	1	Wittern reject push butt	56830D
180	1	Wittern coin catcher	56830E
181	1	Wittern door handle	56830F
182	1	Wittern coin catch bezel	56830G
183	1	Coin catcher door flap	56830H
184	1	Door lock barrel + keys	56830K
185	1	Coffee chamber lid brown	57269
186	1	Rectangle nozel holder	57363
187	6	Angled nozel	57364
188	1	Round nozel holder	57365
189	1	Dual 18W balast	57467
190	1	Dispense arm label	57471
191	1	SSR celduc	57526
192	1	Spacer 1mm cup drop	57566
193	1	Fan sounon 24v DC	57714
194	1	Crimp female 18-24 awg	58017
195	1	Canister plastic auger	59059
196	2	Eye sensor lens small	59065
197	2	Plastic spacers -0485068	59134
198	2	Spacer plastic m4X13X	59145
199	5	Canister 64mm wire auger	59204
200	1	24DC inlet valve	59255
201	1	Cup unit 24V DC uk 73mm	59332
202	1	Drip tray grill	59339
203	1	Drip tray	59340
204	1	24/7 carousel retainer	66668
205	1	Earth washer large	67068
206	2	Arm rollor bar	67882
207	3	Cover roller bar	67883
208	1	Grommet 20mm	71026
209	3	16 amp fuseholder bussman	71101
210	2	Micro switch	71124
211	2	Actuator arm long brewer	71124A
212	1	Snapper clip no6	71730
213	3	Tie wrap base self adhes	71750
214	1	Whipper base brown	84664
215	3	Whipper base grey	84665
216	1	Lcd blue assembly	87413
217	1	Coffee brewer red lever	89020
218	1	Geneva II keypad	57491
219	1	Lcd lead	57481
220	2.5m	White cable 16/0.2mm	57714
221	2m	1.0 white wire	22216
222	1.0m	1.0mm blue wire	22218
223	.9m	Tube braided black 10x3.5	54113
224	.05m	Silicone tube 6mmIdx3mm wall	54161
225	.4m	Silicone tube 3.2x1.6 wall	54570
226	4.2m	Grey tube platinum cured 6x10	54641
227	.5m	Silicone tube black 9x13	54819
228	1.0m	Silicone tube 5x1.5 black	54820
229	1	Loom brewer t/coff	55128
230	.3m	Tube 9x15	55428
231	1.45m	Tube 11x18mm	55438
232	1	Link set	55606
233	1	Dispense head loom	55728
234	1	Main loom Wittern	56427
235	.270m	Silicone tube 6x10 black	56519
236	1	Operators guide	56571
237	1	Smart card idc loom	56628
238	1	Dispense head internal loom	57315
239	1	Geneva 2 keypad loom	57447
240	1	Lcd lead	57481
241	.45m	Red tube 6x10	57641
242	.37m	Yellow tube 6x10	57642
243	.34m	Blue tube 6x10	57643
244	1	Geneva test spec	57707
245	.6m	Tube 8x12mm	59070

ISSUE 2

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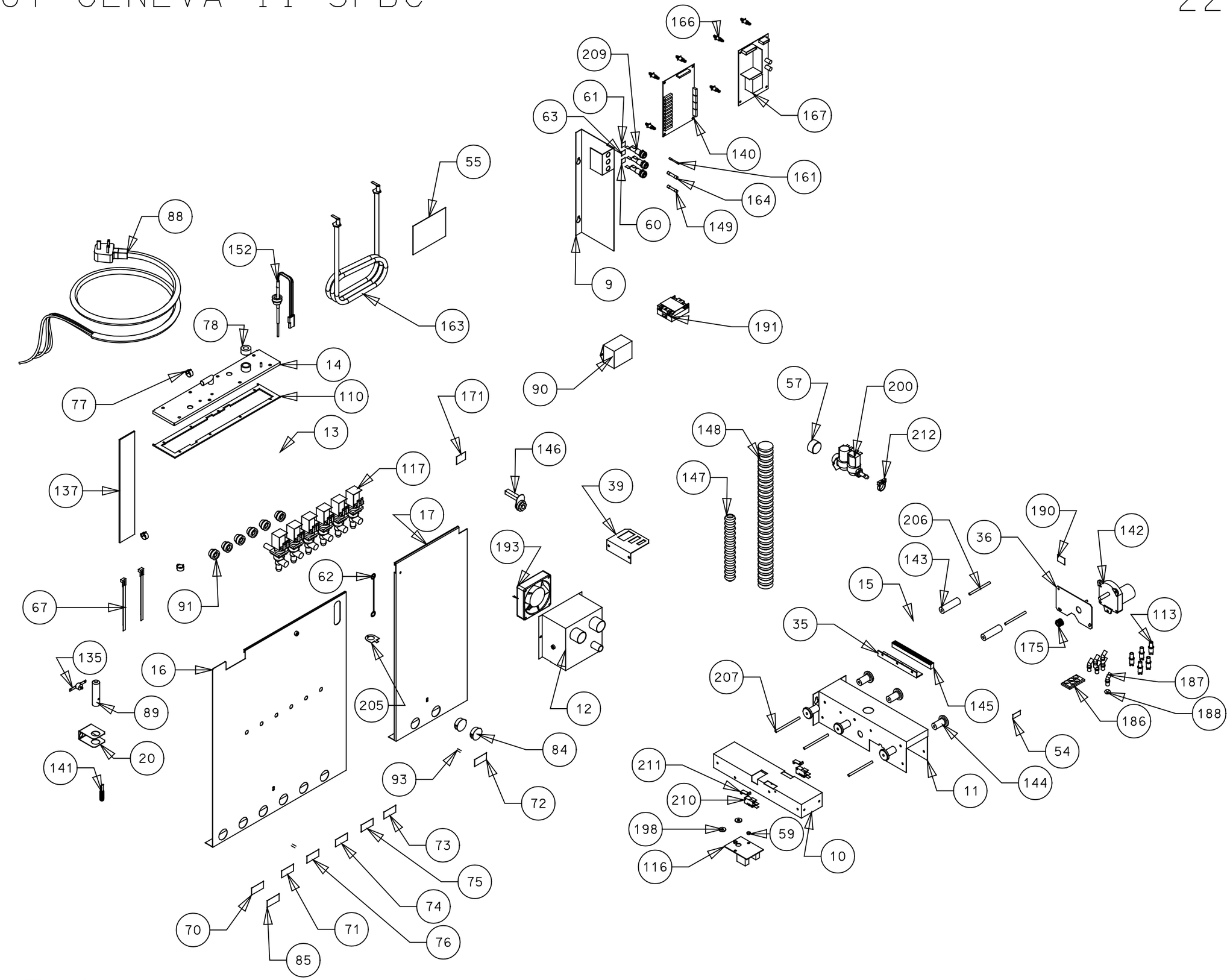
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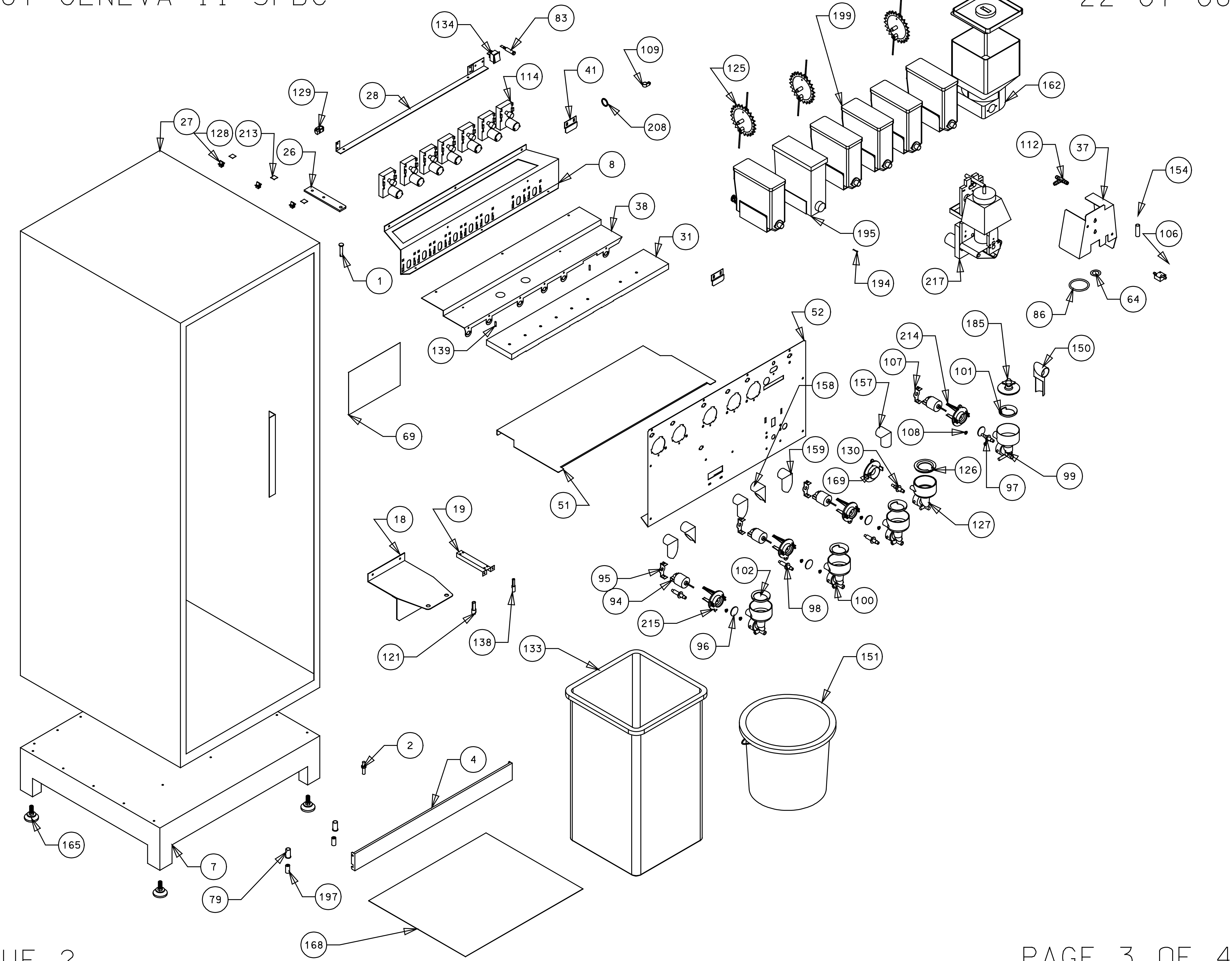
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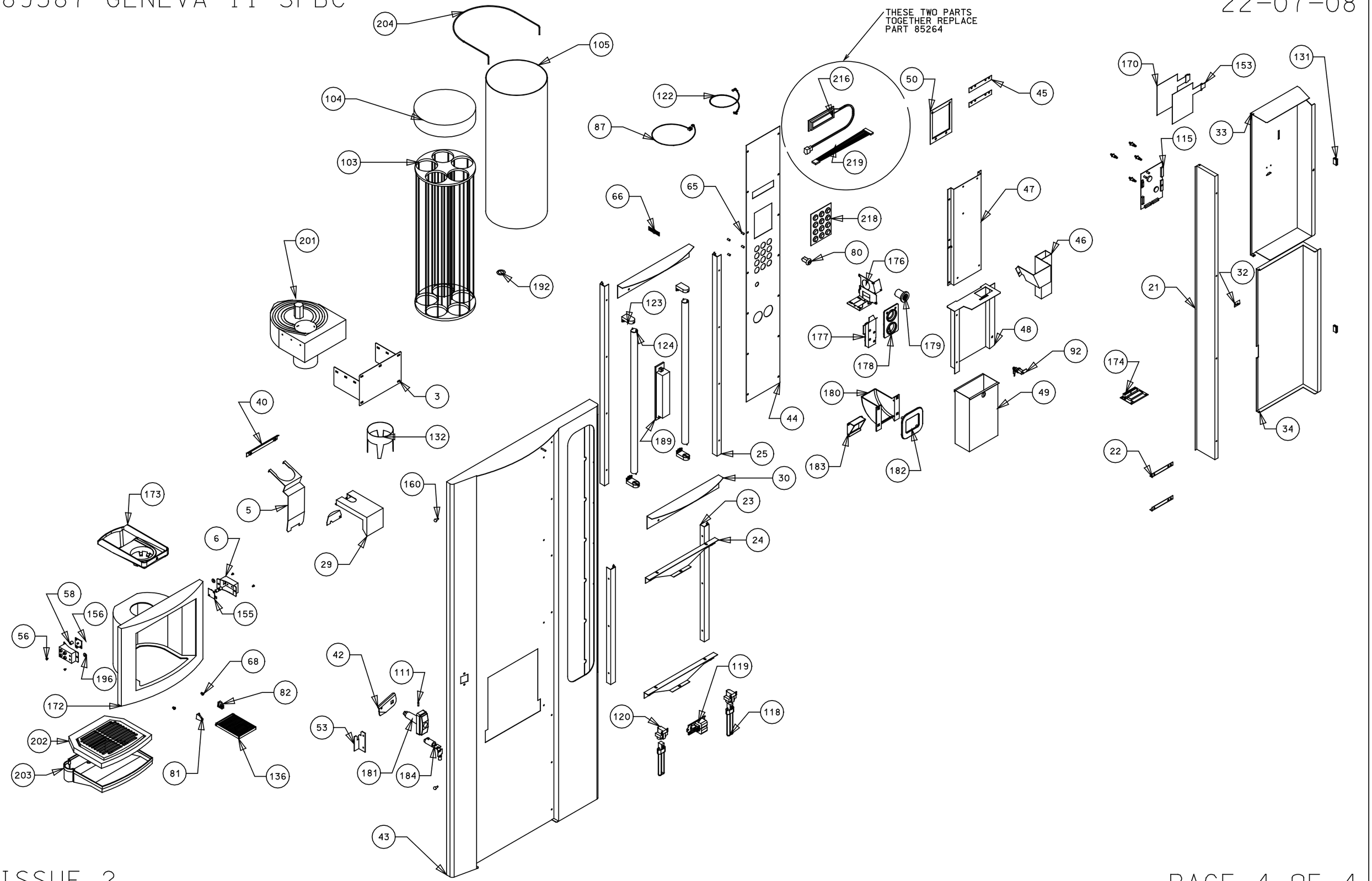
89587 GENEVA II SFBC

22-07-08



ISSUE 2

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89606 GENEVA II DFB CHILLED

23-07-08

NO.	QTY.	DESCRIPTION	PART NUMBER
1	1	Top hinge pin	66616
2	1	Bottom hinge pin	66617
3	1	Cup turret bracket	66621
4	1	Kick plate	66671
5	1	Drip catcher	66676A
6	2	Eye sensor bracket	66680
7	1	Cabinet base	67654
8	1	Motor shelf	67655
9	1	Fuse panel	67661
10	1	Motor drive base	67662A_9
11	1	Motor drive cover	67662B_9
12	1	L.C.V. fanbox	67757
13	1	Boiler	67759B
14	1	Boiler lid	67759L
15	1	Dispense arm	67796_11
16	1	L.C.V L/H boiler cover	67797
17	1	L.C.V. r/h boiler cover	67798
18	1	Bucket stop combi	67799
19	1	LCV bucket sensor bracket	67887
20	1	LCV cut out bracket	68012
21	1	Door cover support coffe	68051
22	2	Coin catcher bracket cof	68054
23	2	Bottom picture guide	68059
24	2	Picture supports coffee	68060
25	2	Top picture guide	68061
26	1	Top hinge plate	68062
27	1	Coffee fresh cabinet	68063
28	1	Light bracket	68076
29	1	Drip tray holder & clip	68113
30	2	Picture infill panel	68114
31	1	Extract duct	67658
32	1	Door cover bracket	68203
33	1	Inside top cover	68208
34	1	Bottom door cover	68209
35	1	Rack mount	68310
36	1	Motor mount	68333
37	1	Coffee guard LCV	67949
38	1	Cannister shelf	67656
39	1	Triple molex plate	69412
40	1	Drip guide	69829
41	2	Canister anchor support	62099
42	1	Lock cam	69194
43	1	Door	69519
44	1	Selection panel	69521
45	2	Bezel retainer	69522
46	1	Coin chute Geneva 2	69567
47	1	Coin mech plate	69568
48	1	Cash box panel	69569
49	1	Cash box Geneva 2	69570
50	1	Locking plate	69787
51	1	Blanking plate Geneva	69828
52	1	Whipper base	67734
53	1	LCV tea chute	67886
54	1	DFB main panel	69571
55	1	Danger label warning disc	10064
56	1	Danger live terminal lab	10070
57	4	Snap black verona	10134
58	1	Dust cover for inlet val	20014
59	4	Spacer nylon 10mm high	20015
60	2	Spacer nylon 3.2 high	20017
61	1	T5A	22021
62	1	F15 sticker	22022

NO.	QTY.	DESCRIPTION	PART NUMBER
63	1	Earth lead short	22058
64	1	F7 label	22092
65	1	Tea brewer silicone seal	22095
66	4	Spacer nylon m3X9.5	22098
67	1	Single way 8 way header	22101
68	2	Cable tie for boiler	22102
69	2	Snap rivet black	22500
70	1	Rating plate	28114
71	1	Canister label decafinat	28128
72	1	Canister label chocolate	28209
73	1	Canister label coffee	28210
74	1	Canister label tea	28211
75	1	Canister label milk	28212
76	1	Canister label sugar	28214
77	1	Canister label topping	28220
78	3	Cobra clip 14mm normal	54011
79	1	Valve port/probe 8mm seal	54048
80	2	Bucket stop cover	54169
81	1	Keyed switch 1 way	54175
82	1	Cup stand bracket lh	54193L
83	1	Cup stand bracket RHS	54193R
84	1	Boiler neon	54210
85	2	Blanking gromet	54211
86	1	Canister label soup	54217
87	1	Jug key earth link	54392
88	1	UK mains lead with 13A p	54416
89	1	Cut out tube 338	54459
90	1	Filter unit	54486
91	6	Swaged port valve seal	54543
92	1	Lock cash box	54599
93	2	Boiler cover spacer vero	54626
94	4	Whipper motor	54645
95	3	Motor retainer grey	54649
96	4	Impelor disk grey	54652
97	1	Whipper chamber brown	54657
98	3	Whipper chamber grey	54658
99	3	Steam trap grey	54662
100	1	Cup turret	54671
101	1	Cup turret lid	54671_L
102	1	Cup turret celluloid sle	54671_S
103	1	Diff pressure switch	54700
104	1	Whipper base brown	84664
105	8	Whipper seal	54767
106	1	P clip NX5	54789
107	1	Boiler seal	54827
108	1	5mm pin bullet	54897
109	1	"T" piece coffee brewer	54910
110	1	Brewer spout Nu/Ver/Pac	54924
111	7	Ing motor 120rpm	54930
112	1	Fmcu pcb Vinc/Studio/Ver	54955
113	1	Dispence head pcb	54990
114	6	Outlet valve 8mm 24vDC	55003
115	1	Overflow sensor bracket	55130
116	1	Internal keypad loom	55136
117	4	Bernlight 28501 lamphold	55143
118	2	Flour tube white	55144
119	3	Agitator small wire auger	55187
120	3	Tie wrap holder snap lock	55217
121	1	Cable cleat size 1	55240
122	2	Door magnet	55341
123	1	Skirt cup drop black	55405
124	1	Bin 25 ltr	55419

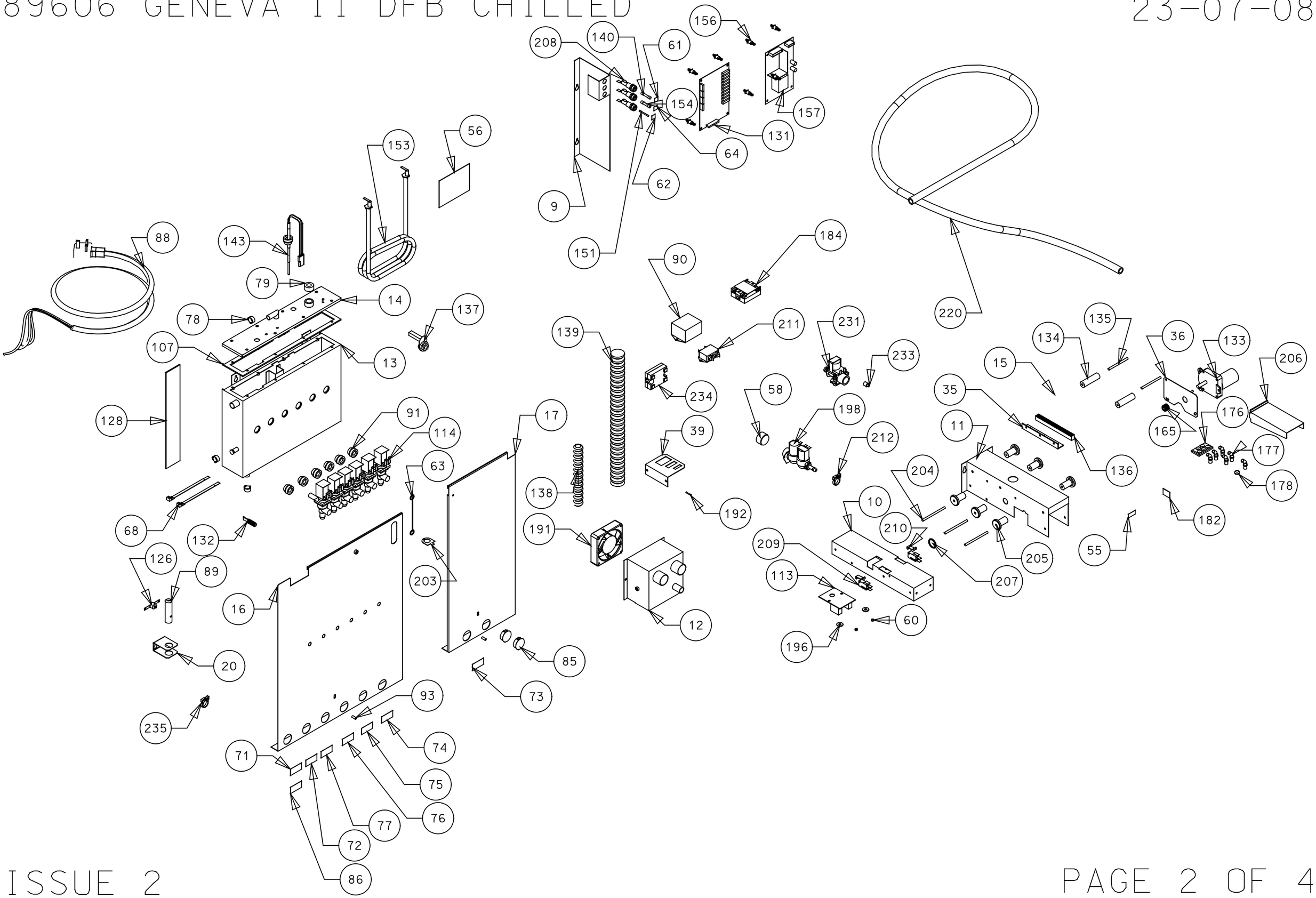
NO.	QTY.	DESCRIPTION	PART NUMBER
125	1	Switch rocker on/off ver	55458
126	1	Thermal cutout 85°	55528
127	1	Cup stand	55544-
128	1	Boiler foam pad	55551
129	1	Front bucket sensor	55620
130	2	4mm pin bullet	55639
131	1	DC rio board	55676
132	1	Hose bung flangeless plug	55692
133	1	Dispense head motor	55721A
134	2	Dispence head roller	55723
135	2	Arm roller bar	67882
136	1	Drive bar	55725
137	1	Mains lead device	55767
138	1	Black hose 16mm i/d	55768
139	1	Hose 1 1/4 extra flex	55770
140	1	Fuse 5a 415v (t) 32mm cer	55808
141	1	Long chute l/h	55819
142	1	Bucket 10Ltr	55854
143	1	Boiler probe assembly	94543
144	1	Keypad circuit only	55960
145	1	Cup sensor receiver	56022
146	1	Cup sensor sender	56023
147	1	Ingredient chute central	56028
148	2	R/h chute	56032
149	4	L/h chute	56037
150	2	Door buffer rubber verona	56053
151	1	15A fuse	56114
152	1	Coffee canister	56140
153	1	Boiler element	56155
154	1	Fuse 7A 240V	56156
155	4	Foot m10X35	56253
156	12	Long deep board support	56271
157	1	Psu dc 100W	56374
158	1	Base panel studio	56387
159	1	Keypad decal studio	56393
160	1	Warning label	56399
161	1	Tea filter belt	56435
162	1	Cup housing	56442
163	1	C/f cup holder eng	56484
164	1	Fmcu card reader mount	56575
165	1	Gear motor pinion	56679
166	1	Wittern reject bracket	56830A
167	1	Wittern coin slot	56830B
168	1	Wittern reject bezel	56830C
169	1	Wittern reject push butt	56830D
170	1	Wittern coin catcher	56830E
171	1	Wittern door handle	56830F
172	1	Wittern coin catch bezel	56830G
173	1	Coin catcher door flap	56830H
174	1	Door lock barrel + keys	56830K
175	1	Coffee chamber lid brown	57269
176	1	Rectangle nozel holder	57363
177	6	Angled nozel	57364
178	1	Round nozel holder	57365
179	1	Tea bowl black	57417
180	1	Tea bowl lid	57418
181	1	Dual 18W balast	57467
182	1	Dispense arm label	57471
183	1	Geneva II keypad	57491
184	1	SSR celduc	57526
185	1	Spacer 1mm cup drop	57566
186	1	Grey tube stud	57644

NO.	QTY.	DESCRIPTION	PART NUMBER
187	1	Red tube stud	57645
188	1	Black tube stud	57646
189	1	Yellow tube stud	57647
190	1	Blue tube stud	57648
191	1	Extract fan sounon	55239
192	1	Crimp female 18-24 awg	58017
193	1	Canister plastic auger	59059
194	2	Eye sensor lens small	59065
195	2	Plastic spacers -0485068	59134
196	2	Spacer plastic m4X13X	59145
197	5	Canister 64mm wire auger	59204
198	1	24DC inlet valve	59255
199	1	Cup unit 24V DC uk 73mm	59332
200	1	Drip tray grill	59339
201	1	Drip tray	59340
202	1	24/7 carousel retainer	66668
203	1	Earth washer large	67068
204	3	Cover roller bar	67883
205	6	Dispense cover roller	55724
206	1	Dispense head shroud	68605
207	1	Grommet 20mm	71026
208	3	16 amp fuseholder bussman	71101
209	2	Micro switch	71124
210	2	Actuator arm long brewer	71124A
211	1	Filter cap ser pac fn610	71599
213	3	Tie wrap base self adhes	71750
214	1	Motor retainer brown	54749
215	3	Whipper base grey	84665
216	1	Lcd blue assembly	87413
217	1	12 oz rh tea brewer	88100
218	1	Coffee brewer red lever	89020
219	1	Chiller	56862
220	1	1m aqua vend 10	54110
221	1	"O" ring coffee brewer	54350
222	1	Mix bowl inlet pipe black	54654
223	1	Mix bowl inlet pipe brown	54655
224	3	Mix bowl inlet pipe grey	54656
225	1	Whipper chamber black	54659
226	1	Steam trap black	54660
227	1	Steam trap brown	54661
228	2	Dulux lamp-s 7w	55052
229	1	Choke	55053
230	2	Lampholder	55054
231	1	Inlet valve 24DC no res	55075
232	1	Loom brewer tea/coffee v	55128
233	1	Flow restrictor green	55132
234	1	SS relay 240v	55466
235	2	Snapper clip no6	71730
236	1	Lcd lead	57481
237	2m	1.0 white wire	22216
238	1.0m	1.0mm blue wire	22218
239	.9m	Tube braided black 10x3.5	54113
240	.05m	Silicone tube 6mmIdx3mm wall	54161
241	.4m	Silicone tube 3.2x1.6 wall	54570
242	4.2m	Grey tube platinum cured 6x10	54641
243	.5m	Silicone tube black 9x13	54819
244	1.0m	Silicone tube 5x1.5 black	54820
245	1	Loom brewer t/coff	55128
246	.3m	Tube 9x15	55428
247	1.45m	Tube 11x18mm	55438
248	1	Link set	55606
249	1	Dispense head loom	55728
250	1	Main loom Wittern	56427
251	.270m	Silicone tube 6x10 black	56519
252	1	Operators guide	56571
253	1	Smart card idc loom	56628
254	1	Dispense head internal loom	57315
255	1	Geneva 2 keypad loom	57447
256	1	Lcd lead	57481
257	.45m	Red tube 6x10	57641
258	.37m	Yellow tube 6x10	57642
259	.34m	Blue tube 6x10	57643
260	1	Geneva test spec	57707
261	.6m	Tube 8x12mm	59070
262	2.5m	White cable 16/0.2mm	57714

ISSUE 2

89606 GENEVA II DFB CHILLED

23-07-08



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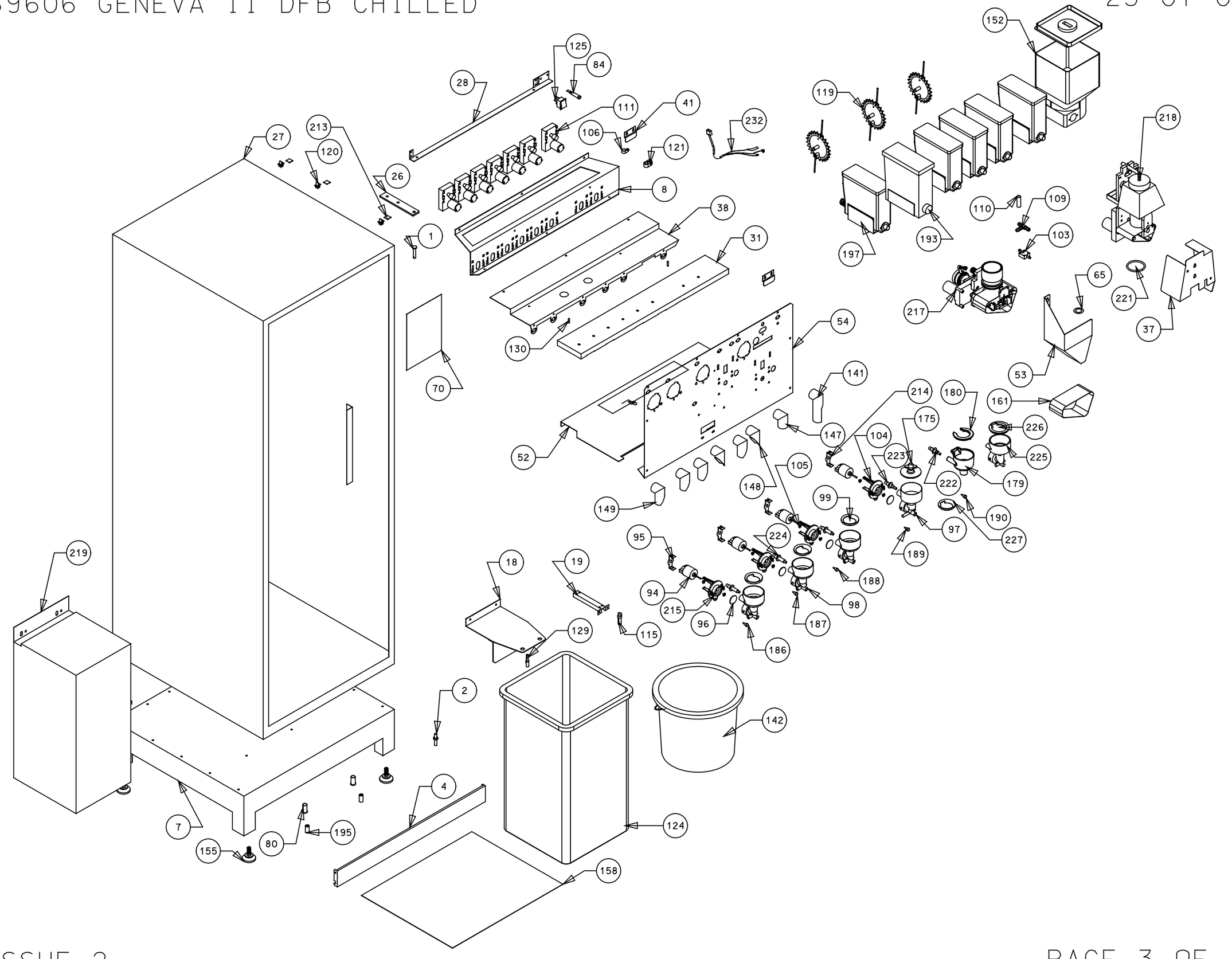

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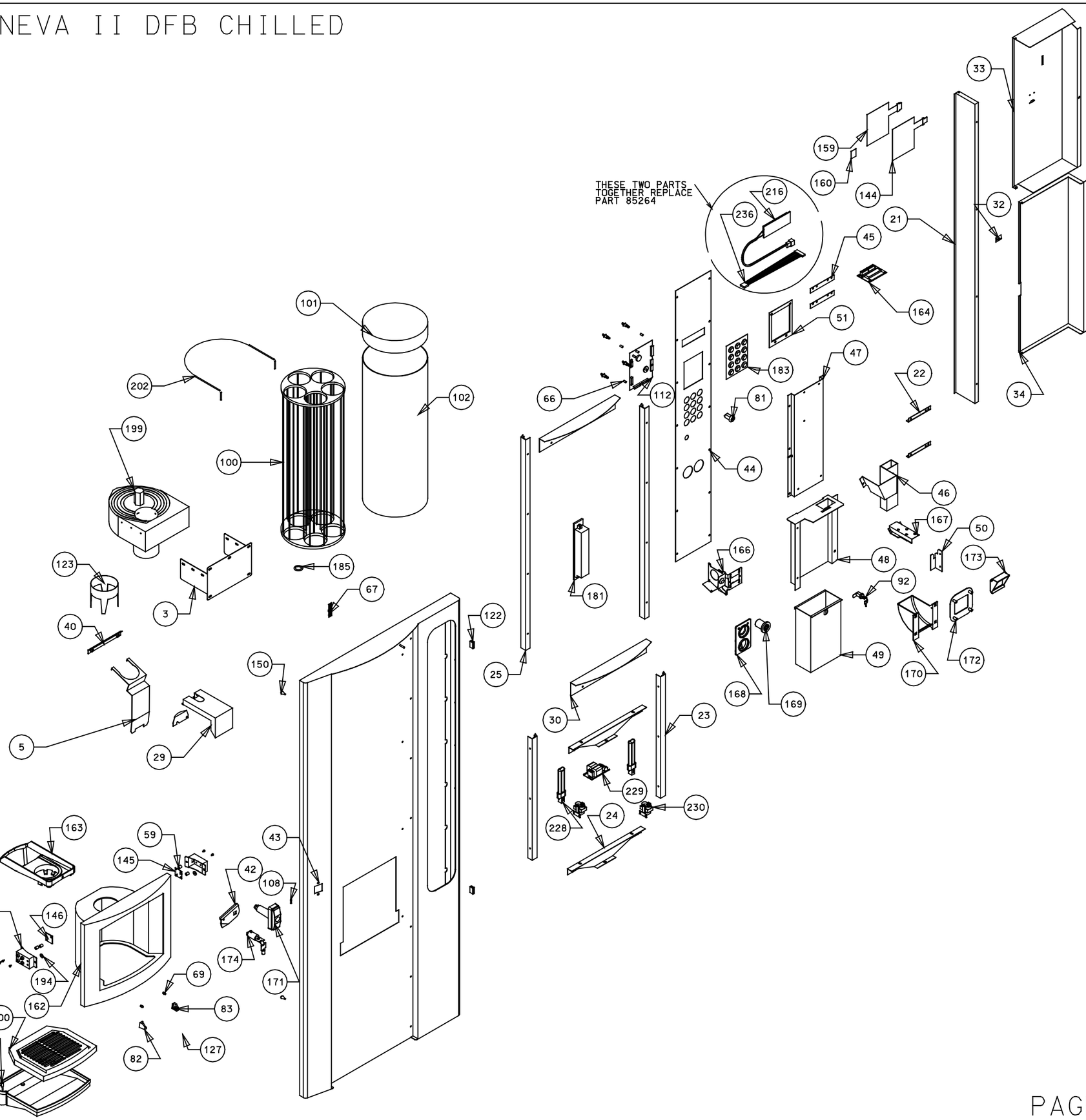
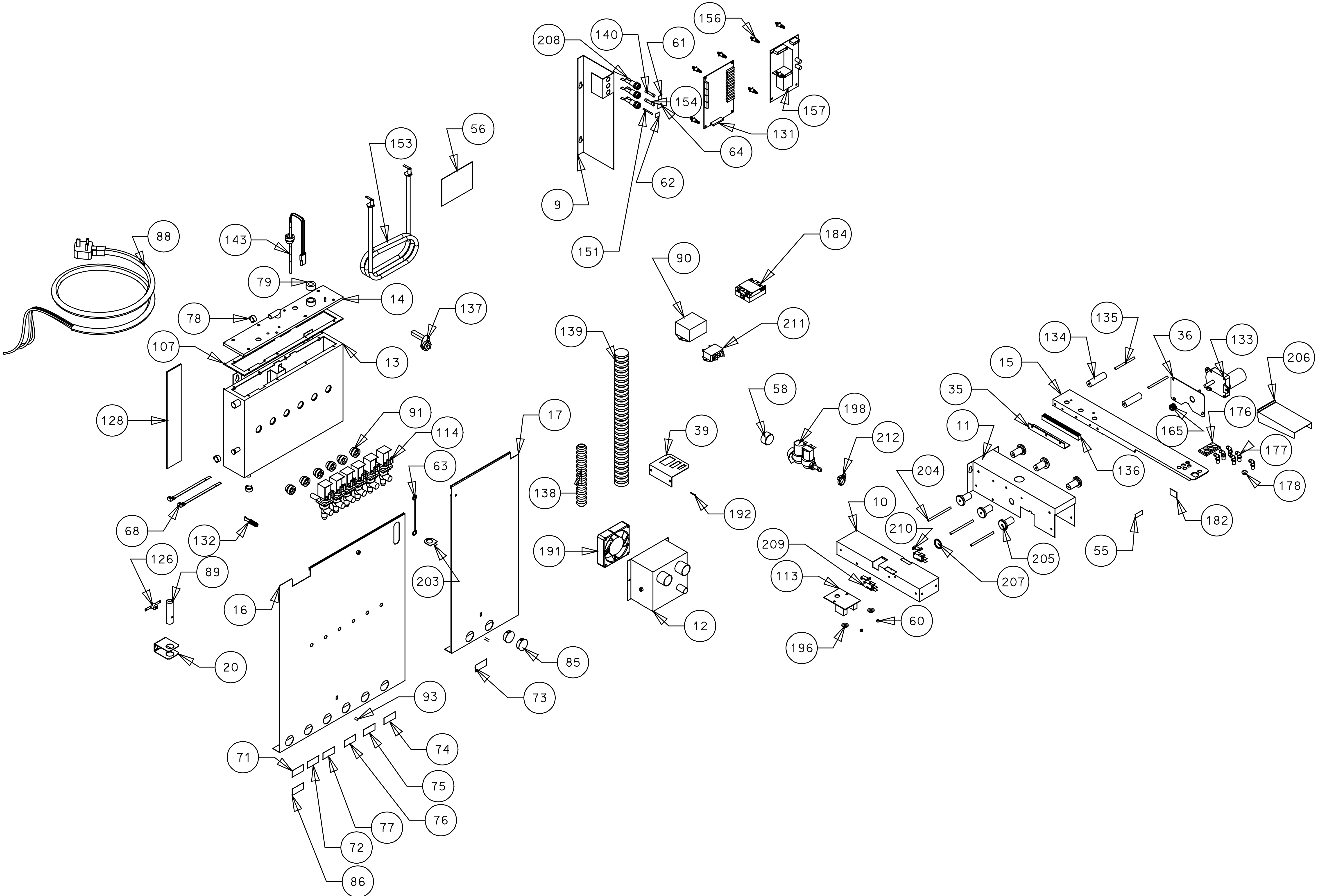


GENEVA II 89566 DFB HOT

24-08-07

NO.	QTY.	DESCRIPTION	PART NUMBER
1	1	Top hinge pin	66616
2	1	Bottom hinge pin	66617
3	1	Cup turret bracket	66621
4	1	Kick plate	66671
5	1	Drip catcher	66676A
6	2	Eye sensor bracket	66680
7	1	Cabinet base	67654
8	1	Motor shelf	67655
9	1	Fuse panel	67661
10	1	Motor drive base	67662A_9
11	1	Motor drive cover	67662B_9
12	1	L.C.V. fanbox	67757
13	1	Boiler	67759B
14	1	Boiler lid	67759L
15	1	Dispense arm	67796_11
16	1	L.C.V L/H boiler cover	67797
17	1	L.C.V. r/h boiler cover	67798
18	1	Bucket stop combi	67799
19	1	LCV bucket sensor bracket	67887
20	1	LCV cut out bracket	68012
21	1	Door cover support coffe	68051
22	2	Coin catcher bracket cof	68054
23	2	Bottom picture guide	68059
24	2	Picture supports coffee	68060
25	2	Top picture guide	68061
26	1	Top hinge plate	68062
27	1	Coffee fresh cabinet	68063
28	1	Light bracket	68076
29	1	Drip tray holder & clip	68113
30	2	Picture infill panel	68114
31	1	Extract duct	67658
32	1	Door cover bracket	68203
33	1	Inside top cover	68208
34	1	Bottom door cover	68209
35	1	Rack mount	68310
36	1	Motor mount	68333
37	1	Coffee guard LCV	67949
38	1	Cannister shelf	67656
39	1	Triple molex plate	69412
40	1	Drip guide	69829
41	2	Canister anchor support	62099
42	1	Lock cam	69194
43	1	Door	69519
44	1	Selection panel	69521
45	2	Bezel retainer	69522
46	1	Coin chute Geneva 2	69567
47	1	Coin mech plate	69568
48	1	Cash box panel	69569
49	1	Cash box Geneva 2	69570
50	1	Locking plate	69787
51	1	Blanking plate Geneva	69828
52	1	Whipper base	67734
53	1	LCV tea chute	67886
54	1	DFB main panel	69571
55	1	Danger label warning disc	10064
56	1	Danger live terminal lab	10070
57	4	Snap black verona	10134
58	1	Dust cover for inlet val	20014
59	4	Spacer nylon 10mm high	20015
60	2	Spacer nylon 3.2 high	20017
61	1	T5A	22021
62	1	F15 sticker	22022
63	1	Earth lead short	22058
64	1	F7 label	22092
65	1	Tea brewer silicone seal	22095
66	4	Spacer nylon m3X9.5	22098
67	1	Single way 8 way header	22101
68	2	Cable tie for boiler	22102
69	2	Snap rivet black	22500
70	1	Rating plate	28114
71	1	Canister label decafinat	28128
72	1	Canister label chocolate	28209
73	1	Canister label coffee	28210
74	1	Canister label tea	28211
75	1	Canister label milk	28212
76	1	Canister label sugar	28214
77	1	Canister label topping	28220
78	3	Cobra clip 14mm normal	54011
79	1	Valve port/probe 8mm seal	54048
80	2	Bucket stop cover	54169
81	1	Keyed switch 1 way	54175
82	1	Cup stand bracket lh	54193L
83	1	Cup stand bracket RHS	54193R
84	1	Boiler neon	54210
85	2	Blanking gromet	54211
86	1	Canister label soup	54217
87	1	Jug key earth link	54392
88	1	UK mains lead with 13A p	54416
89	1	Cut out tube 338	54459
90	1	Filter unit	54486
91	6	Swaged port valve seal	54543
92	1	Lock cash box	54599
93	2	Boiler cover spacer vero	54626
94	4	Whipper motor	54645
95	3	Motor retainer grey	54649
96	4	Impelor disk grey	54652
97	1	Whipper chamber brown	54657
98	3	Whipper chamber grey	54658
99	3	Steam trap grey	54662
100	1	Cup turret	54671
101	1	Cup turret lid	54671_L
102	1	Cup turret celluloid sle	54671_S
103	1	Diff pressure switch	54700
104	1	Whipper base brown	84664
105	8	Whipper seal	54767
106	1	P clip NX5	54789
107	1	Boiler seal	54827
108	1	5mm pin bullet	54897
109	1	"T" piece coffee brewer	54910
110	1	Brewer spout Nu/Ver/Pac	54924
111	7	Ing motor 120rpm	54930
112	1	Fmcu pcb Vinc/Studio/Ver	54955
113	1	Dispence head pcb	54990
114	6	Outlet valve 8mm 24vDC	55003
115	1	Overflow sensor bracket	55130
116	1	Internal keypad loom	55136
117	4	Bernlight 28501 lamphold	55143
118	2	Flour tube white	55144
119	3	Agitator small wire auger	55187
120	3	Tie wrap holder snap lock	55217
121	1	Cable cleat size 1	55240
122	2	Door magnet	55341
123	1	Skirt cup drop black	55405
124	1	Bin 25 ltr	55419
125	1	Switch rocker on/off ver	55458
126	1	Thermal cutout 85°	55528
127	1	Cup stand	55544-
128	1	Boiler foam pad	55551
129	1	Front bucket sensor	55620
130	2	4mm pin bullet	55639
131	1	DC rio board	55676
132	1	Hose bung flangeless plug	55692
133	1	Dispense head motor	55721A
134	2	Dispence head roller	55723
135	2	Arm rollor bar	67882
136	1	Drive bar	55725
137	1	Mains lead device	55767
138	1	Black hose 16mm i/d	55768
139	1	Hose 1 1/4 extra flex	55770
140	1	Fuse 5a 415v (+) 32mm cer	55808
141	1	Long chute l/h	55819
142	1	Bucket 10Ltr	55854
143	1	Boiler probe assembly	94543
144	1	Keypad circuit only	55960
145	1	Cup sensor receiver	56022
146	1	Cup sensor sender	56023
147	1	Ingredient chute central	56028
148	2	R/h chute	56032
149	4	L/h chute	56037
150	2	Door buffer rubber verona	56053
151	1	15A fuse	56114
152	1	Coffee canister	56140
153	1	Boiler element	56155
154	1	Fuse 7A 240V	56156
155	4	Foot m10X35	56253
156	12	Long deep board support	56271
157	1	Psu dc 100W	56374
158	1	Base panel studio	56387
159	1	Keypad decal studio	56393
160	1	Warning label	56399
161	1	Tea filter belt	56435
162	1	Cup housing	56442
163	1	C/f cup holder eng	56484
164	1	Fmcu card reader mount	56575
165	1	Gear motor pinion	56679
166	1	Wittern reject bracket	56830A
167	1	Wittern coin slot	56830B
168	1	Wittern reject bezel	56830C
169	1	Wittern reject push butt	56830D
170	1	Wittern coin catcher	56830E
171	1	Wittern door handle	56830F
172	1	Wittern coin catch bezel	56830G
173	1	Coin catcher door flap	56830H
174	1	Door lock barrel + keys	56830K
175	1	Coffee chamber lid brown	57269
176	1	Rectangle nozel holder	57363
177	6	Angled nozel	57364
178	1	Round nozel holder	57365
179	1	Tea bowl black	57417
180	1	Tea bowl lid	57418
181	1	Dual 18W balast	57467
182	1	Dispense arm label	57471
183	1	Geneva II keypad	57491
184	1	SSR celduc	57526
185	1	Spacer 1mm cup drop	57566
186	1	Grey tube stud	57644
187	1	Red tube stud	57645
188	1	Black tube stud	57646
189	1	Yellow tube stud	57647
190	1	Blue tube stud	57648
191	1	Fan sounon 24v DC	57714
192	1	Crimp female 18-24 awg	58017
193	1	Canister plastic auger	59059
194	2	Eye sensor lens small	59065
195	2	Plastic spacers -0485068	59134
196	2	Spacer plastic m4X13X	59145
197	5	Canister 64mm wire auger	59204
198	1	24DC inlet valve	59255
199	1	Cup unit 24V DC uk 73mm	59332
200	1	Drip tray grill	59339
201	1	Drip tray	59340
202	1	24/7 carousel retainer	66668
203	1	Earth washer large	67068
204	3	Cover roller bar	67883
205	6	Dispense cover roller	55724
206	1	Dispense head shroud	68605
207	1	Grommet 20mm	71026
208	3	16 amp fuseholder bussman	71101
209	2	Micro switch	71124
210	2	Actuator arm long brewer	71124A
211	1	Filter cap ser pac fn610	71599
212	1	Snapper clip no6	71730
213	3	Tie wrap base self adhes	71750
214	1	Motor retainer brown	54749
215	3	Whipper base grey	84665
216	1	Lcd blue assembly	87413
217	1	12 oz rh tea brewer	88100
218	1	Coffee brewer red lever	89020
219	2m	1.0 white wire	22216
220	1.0m	1.0mm blue wire	22218
221	.9m	Tube braided black 10x3.5	54113
222	.05m	Silicone tube 6mmIdx3mm wall	54161
223	.4m	Silicone tube 3.2x1.6 wall	54570
224	4.2m	Grey tube platinum cured 6x10	54641
225	.5m	Silicone tube black 9x13	54819
226	1.0m	Silicone tube 5x1.5 black	54820
227	1	Loom brewer t/coff	55128
228	.3m	Tube 9x15	55428
229	1.45m	Tube 11x18mm	55438
230	1	Link set	55606
231	1	Dispense head loom	55728
232	1	Main loom Wittern	56427
233	.270m	Silicone tube 6x10 black	56519
234	1	Operators guide	56571
235	1	Smart card idc loom	56628
236	1	Dispense head internal loom	57315
237	1	Geneva 2 keypad loom	57447
238	1	Lcd lead	57481
239	.45m	Red tube 6x10	57641
240	.37m	Yellow tube 6x10	57642
241	.34m	Blue tube 6x10	57643
242	1	Geneva test spec	57707
243	.6m	Tube 8x12mm	59070
244	2.5m	White cable 16/0.2mm	57714

ISSUE 1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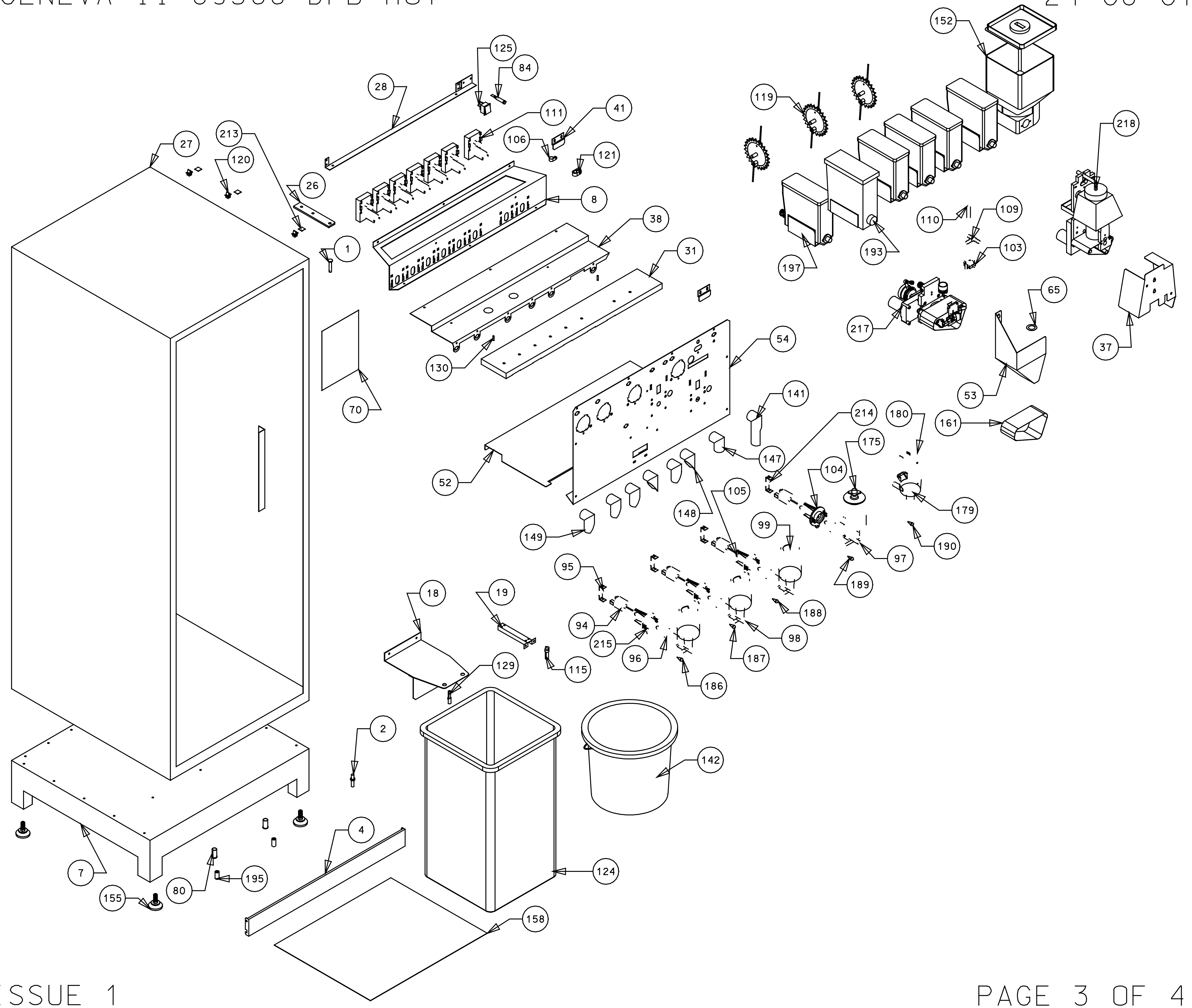
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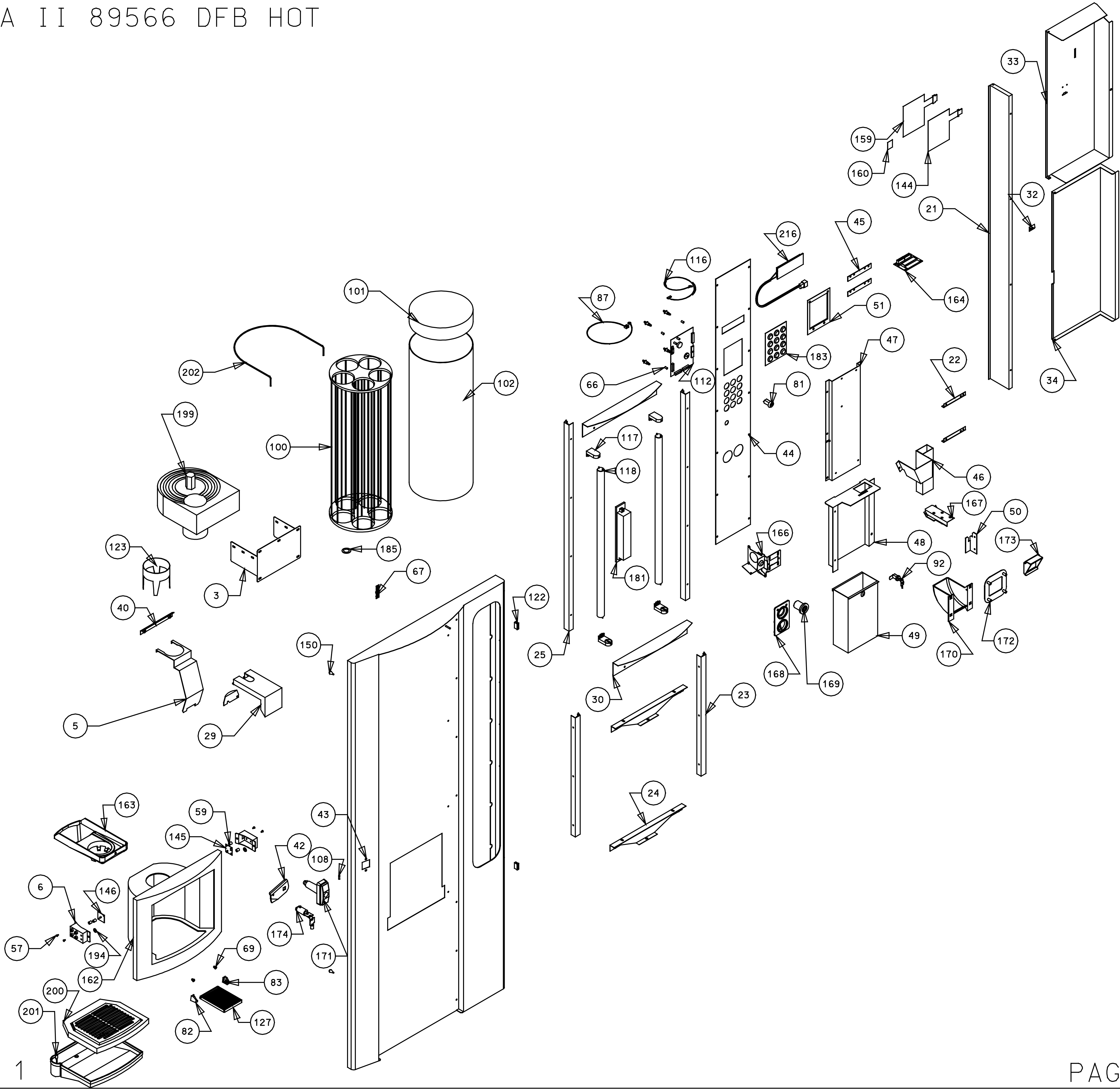
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89706 GENEVA II B2C

28-08-2007

NO.	PART NUMBER	QTY.	DESCRIPTION
1	66616	1	Top hinge pin
2	66617	1	Bottom hinge pin
3	66621	1	Cup turret bracket
4	66671	1	Kick plate
5	66676A	1	Drip catcher
6	66680	2	Eye sensor bracket
7	67654	1	Cabinet base
8	67655	1	Motor shelf
9	67661	1	Fuse panel
10	67662A_9	1	Motor drive base
11	67662B_9	1	Motor drive cover
12	67734	1	Whipper base
13	67757	1	L.C.V. fanbox
14	67759B	1	Boiler
15	67759L	1	Boiler lid
16	67796_11	1	Dispense arm
17	67797	1	L.C.V L/H boiler cover
18	67798	1	L.C.V. r/h boiler cover
19	67799	1	Bucket stop combi
20	67886	1	LCV tea chute
21	67887	1	LCV bucket sensor bracket
22	68012	1	LCV cut out bracket
23	68051	1	Door cover support coffee fresh
24	68054	2	Coin catcher bracket coffee fresh
25	68059	2	Bottom picture guide
26	68060	2	Picture supports coffee fresh
27	68061	2	Top picture guide
28	68062	1	Top hinge plate
29	68063	1	Coffee fresh cabinet
30	68076	2	Light bracket
31	68113	1	Drip tray holder & clip
32	68114	2	Picture infill panel
33	68164	1	Extract duct
34	68167	1	Microswitch bracket
35	68203	1	Door cover bracket
36	68208	1	Inside top cover
37	68209	1	Bottom door cover
38	68310	1	Rack mount
39	68333	1	Motor mount
40	68591	1	Grinder mount
41	68592	1	Grinder mount cover
42	68593	1	Coffee guard
43	68594	1	Cannister shelf
44	68595	1	microswitch guard
45	68596	1	Hopper holder
46	68597	1	Holder cover
47	68877	1	Hopper hanging bracket
48	69412	1	Triple molex plate
49	69828	1	Blanking plate Geneva
50	62099	2	Canister anchor support bracket
51	69194	1	Lock cam
52	69519	1	Door
53	69521	1	Selection panel
54	69522	2	Bezel retainer
55	69567	1	Coin chute Geneva 2
56	69568	1	Coin mech plate
57	69569	1	Cash box panel
58	69570	1	Cash box Geneva 2
59	69707	1	B2C main panel
60	69787	1	Locking plate
61	69829	1	Drip guide
62	10064	1	Danger label warning disc
63	10070	1	Danger live terminal label
64	10134	4	Snap black verona
65	20014	1	Dust cover for inlet valve
66	20015	4	Spacer nylon 10mm high
67	20017	2	Spacer nylon 3.2 high
68	22021	1	T5A
69	22022	1	F15 sticker
70	22058	1	Earth lead short
71	22092	1	F7 label
72	22095	1	Tea brewer silicone seal
73	22098	4	Spacer nylon m3X9.5
74	22101	1	Single way 8 way header
75	22102	2	Cable tie for boiler
76	22500	2	Snap rivet black
77	28114	1	Rating plate
78	28128	1	Canister label decafinated
79	28209	1	Canister label chocolate
80	28210	1	Canister label coffee
81	28211	1	Canister label tea
82	28212	1	Canister label milk
83	28214	1	Canister label sugar
84	28220	1	Canister label topping
85	54011	3	Cobra clip 14mm normal
86	54048	1	Valve port/probe 8mm seal
87	54169	2	Bucket stop cover
88	54175	1	Keyed switch 1 way
89	54193L	1	Cup stand bracket lh
90	54193R	1	Cup stand bracket RHS
91	54210	1	Boiler neon
92	54211	2	Blanking gromet
93	54217	1	Canister label soup
94	54392	1	Jug key earth link
95	54416	1	UK mains lead with 13A plug
96	54459	1	Cut out tube 338
97	54486	1	Filter unit
98	54543	6	Swaged port valve seal
99	54599	1	Lock cash box
100	54626	2	Boiler cover spacer verona
101	54645	4	Whipper motor
102	54649	3	Motor retainer grey
103	54654	1	Mix bowl inlet pipe black
104	54655	1	Mix bowl inlet pipe brown
105	54656	3	Mix bowl inlet pipe grey
106	54657	1	Whipper chamber brown
107	54658	3	Whipper chamber grey
108	54662	3	Steam trap grey
109	54671	1	Cup turret
110	54671_L	1	Cup turret lid
111	54671_S	1	Cup turret celluloid sleave
112	54700	1	Diff pressure switch
113	54749	1	Motor retainer brown
114	54767	8	Whipper seal
115	54789	1	P clip NX5
116	54827	1	Boiler seal
117	54873	1	SSR ultra
118	54897	1	5mm pin bullet
119	54910	1	"T" piece coffee brewer
120	54924	1	Brewer spout Nu/Ver/Pac
121	54930	6	Ing motor 120rpm
122	54955	1	Fmcu pcb Vinc/Studio/Verona
123	54990	1	Dispence head pcb
124	55003	6	Outlet valve 8mm 24vDC
125	55128	1	Loom brewer tea/coffee verona
126	55130	1	Overflow sensor bracket
127	55136	1	Internal keypad loom
128	55143	4	Bernlight 28501 lampholder
129	55144	2	Flour tube white
130	55187	3	Agitator small wire auger
131	55217	3	Tie wrap holder snap lock
132	55240	1	Cable cleat size 1
133	55341	2	Door magnet
134	55405	1	Skirt cup drop black
135	55419	1	Bin 25 ltr
136	55427	1	Dispence tube 3 way
137	55458	1	Switch rocker on/off verona
138	55528	1	Thermal cutout 85°
140	55551	1	Boiler foam pad
141	55620	1	Front bucket sensor
142	55639	2	4mm pin bullet
143	55676	1	DC rio board
144	55692	1	Hose bung flangeless plug
145	55721A	1	Dispense head motor
146	55723	2	Dispence head roller
147	55724	6	Dispense cover roller
148	55725	1	Drive bar
149	55767	1	Mains lead device
150	55768	1	Black hose 16mm I/d
151	55770	1	Hose 1 1/4 extra flex
152	55808	1	Fuse 5a 415v (t) 32mm cer
153	55854	1	Bucket 10Ltr
154	94543	1	Boiler probe assembly
155	55960	1	Keypad circuit only
156	56022	1	Cup sensor receiver
157	56023	1	Cup sensor sender
158	56028	1	Ingredient chute central
159	56032	2	R/h chute
160	56037	3	L/h chute
161	56053	2	Door buffer rubber verona
162	56114	1	15A fuse
163	56155	1	Boiler element
164	56156	1	Fuse 7A 240V
165	56253	4	Foot m10X35
166	56271	12	Long deep board support
167	56374	1	Psu dc 100W
168	56387	1	Base panel studio
169	56393	1	Keypad decal studio
170	56399	1	Warning label
171	56435	1	Tea filter belt
172	56442	1	Cup housing
173	56484	1	C/f cup holder eng
174	56575	1	Fmcu card reader mount
175	56642	1	Grinder
176	56643	1	Bean hopper
177	56679	1	Gear motor pinion
178	56830A	1	Wittern reject bracket
179	56830B	1	Wittern coin slot
180	56830C	1	Wittern reject bezel
181	56830D	1	Wittern reject push button
182	56830E	1	Wittern coin catcher
183	56830F	1	Wittern door handle
184	56830G	1	Wittern coin catch bezel
185	56830H	1	Coin catcher door flap
186	56830K	1	Door lock barrel + keys
187	56993	1	Canister bracket
188	57269	1	Coffee chamber lid brown
189	57363	1	Rectangle nozel holder
190	57364	6	Angled nozel
191	57365	1	Round nozel holder
192	57417	1	Tea bowl black
193	57418	1	Tea bowl lid
194	57467	1	Dual 18W balast
195	57471	1	Dispense arm label
196	57491	1	Geneva II keypad
197	57526	1	SSR celduc
198	57566	1	Spacer 1mm cup drop
199	57644	1	Grey tube stud
200	57645	1	Red tube stud
201	57646	1	Black tube stud
202	57647	1	Yellow tube stud
203	57648	1	Blue tube stud
204	57714	1	Fan cfm65 24v DC dno
205	58017	1	Crimp female 18-24 awg
206	59023	1	Front flange plastic auger
207	59059	1	Canister plastic auger
208	59065	2	Eye sensor lens small
209	59134	2	Plastic spacers -0485068
210	59145	2	Spacer plastic m4X13X
211	59204	4	Canister 64mm wire auger
212	59255	1	24DC inlet valve
213	59332	1	Cup unit 24V DC uk 73mm
214	59339	1	Drip tray grill
215	59340	1	Drip tray
216	66668	1	24/7 carousel retainer
217	67068	1	Earth washer large
218	67882	2	Arm rollor bar
219	67883	3	Cover roller bar
220	68605	1	Dispense head shroud
221	71026	2	Grommet 20mm
222	71101	3	16 amp fuseholder bussman
223	71124	2	Micro switch
224	71124A	2	Actuator arm long brewer
225	71599	1	Filter cap ser pac fn610-6/06
226	71730	1	Snapper clip no6
227	71750	3	Tie wrap base self adhesive
228	84664	1	Whipper base brown
229	84665	3	Whipper base grey
230	88100	1	12 oz rh tea brewer
231	89020	1	Coffee brewer red lever
232	55544	1	Cup stand
233	87413	1	Lcd blue assembly
234	57481	1	Lcd lead
235	22216	2m	1.0 white wire
236	22218	1.0m	1.0mm blue wire
237	54113	.9m	Tube braided black 10x3.5
238	54161	.05m	Silicone tube 6mmIdx3mm wall
239	54570	.4m	Silicone tube 3.2x1.6 wall
240	54641	4.2m	Grey tube platinum cured 6x10
241	54819	.5m	Silicone tube black 9x13
242	54820	1.0m	Silicone tube 5x1.5 black
243	55128	1	Loom brewer t/coff
244	55428	.3m	Tube 9x15
245	55438	1.45m	Tube 11x18mm
246	55606	1	Link set
247	55728	1	Dispense head loom
248	56427	1	Main loom Wittern
249	56519	.270m	Silicone tube 6x10 black
250	56571	1	Operators guide
251	56628	1	Smart card idc loom
252	57315	1	Dispense head internal loom
253	57447	1	Geneva 2 keypad loom
254	57481	1	Lcd lead
255	57641	.45m	Red tube 6x10
256	57642	.37m	Yellow tube 6x10
257	57643	.34m	Blue tube 6x10
258	57707	1	Geneva test spec
259	59070	.6m	Tube 8x12mm
260	57714	2.5m	White cable 16/0.2mm

ISSUE 2

89706 GENEVA II B2C

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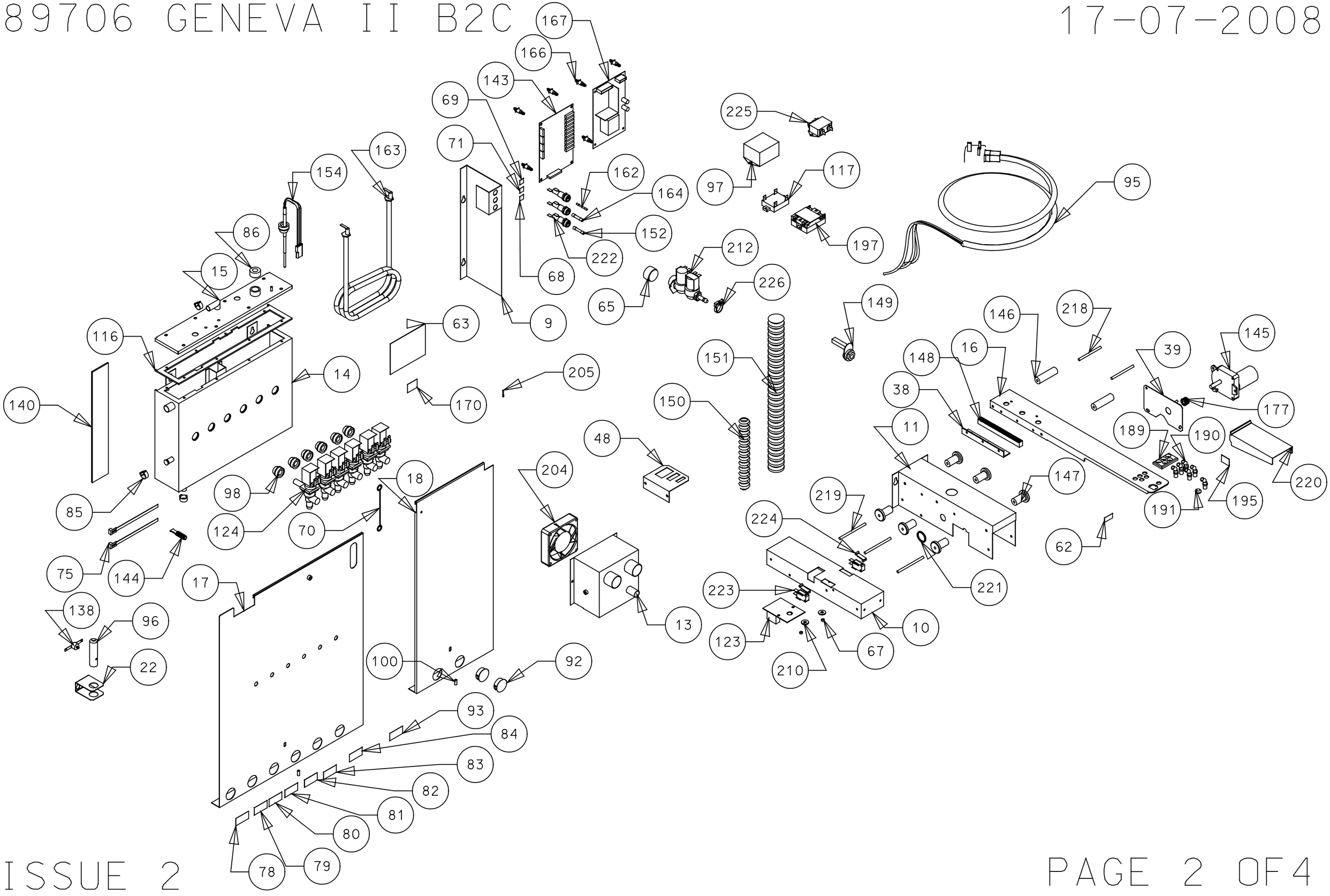

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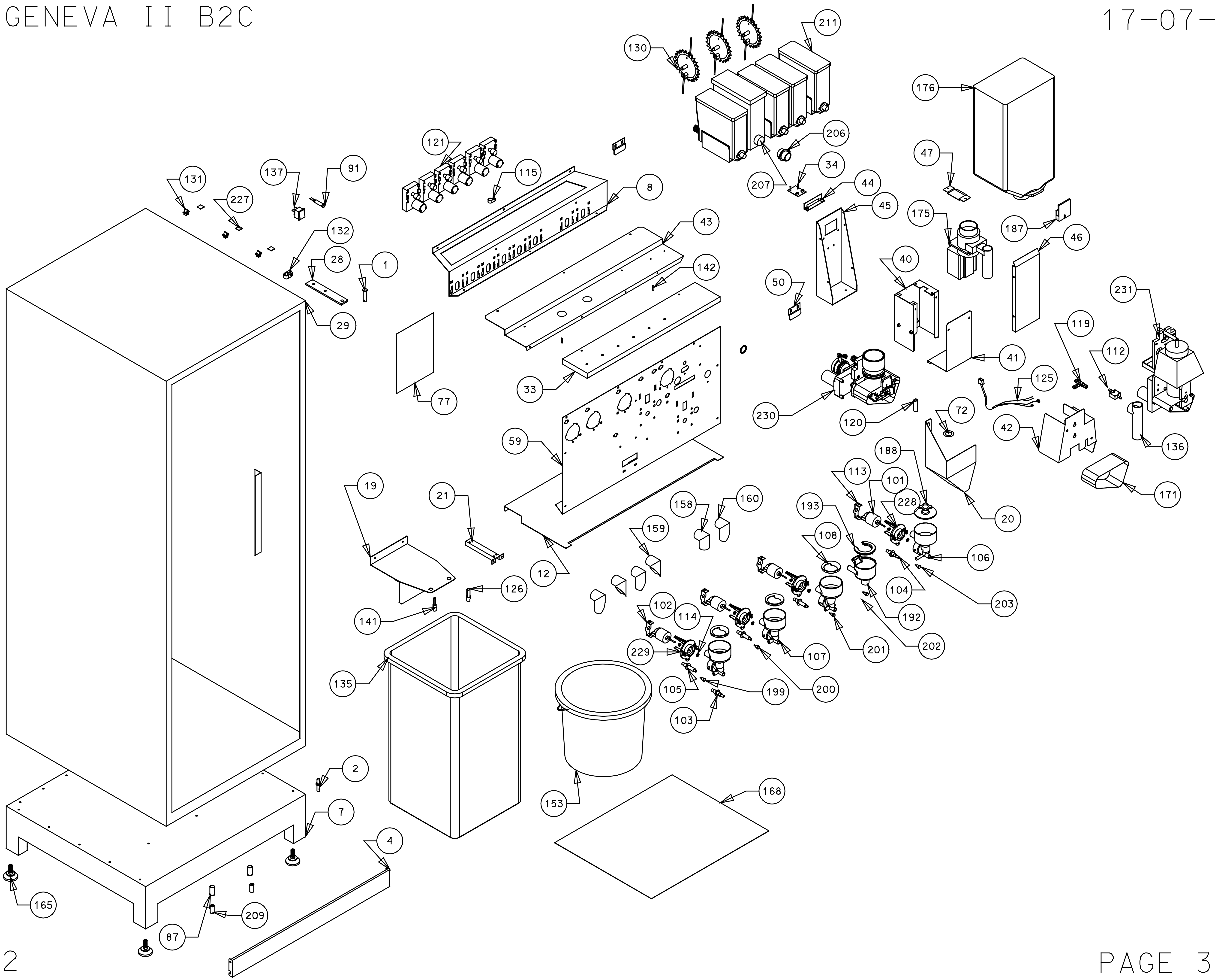

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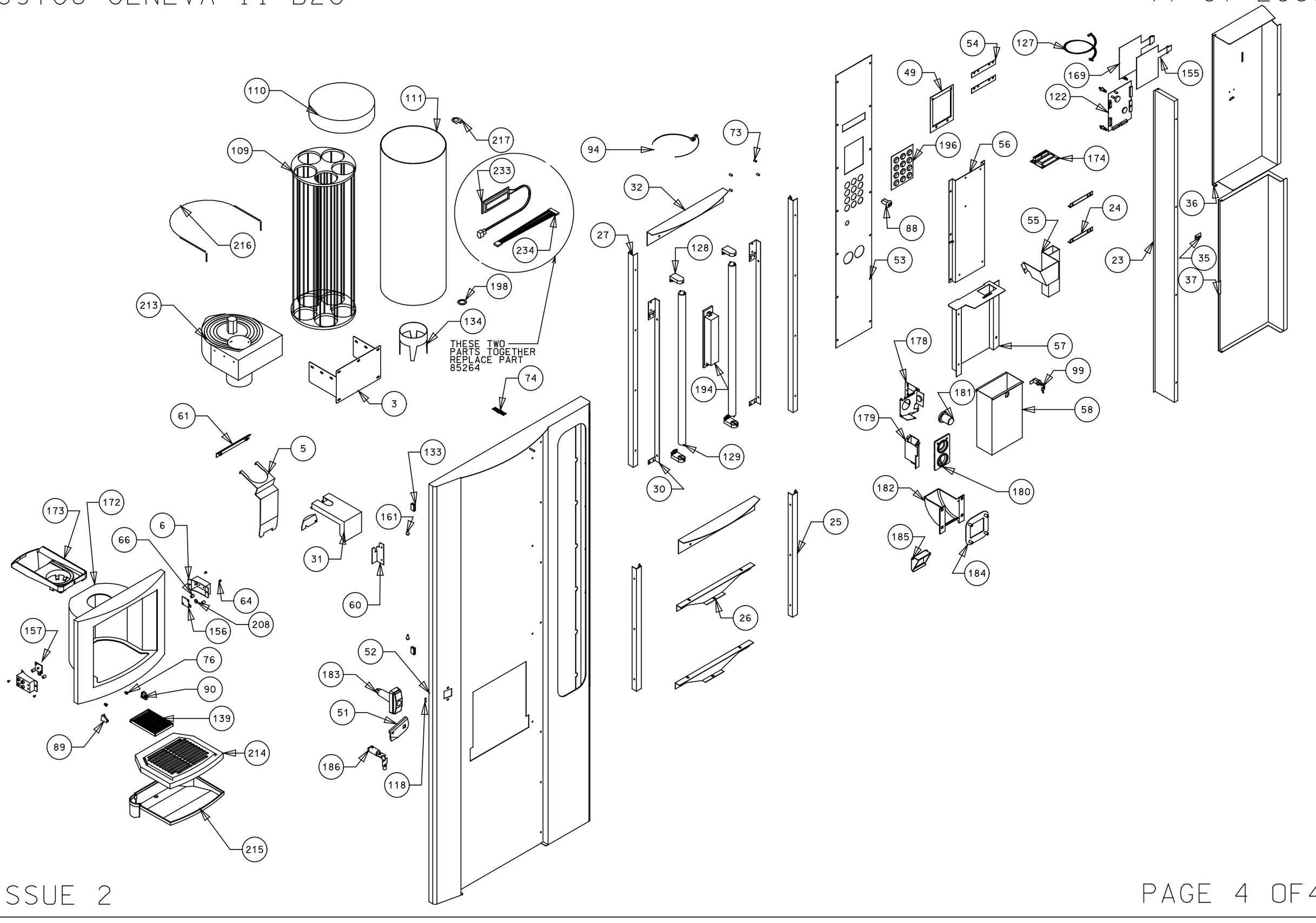
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