

Technical manual Vega





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Manufacturer: ETNA Vending Technologies b.v.
P.O. Box 200
7130 AE Lichtenvoorde
The Netherlands

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1 INTRODUCTION

1.1 This user manual

Congratulations on the purchase of your Vega. This machine has been developed and produced using state-of-the-art technology. This, combined with the ISO 9001 certification that applies to all our products, means you can rest assured that you are the owner of a high quality product.

This manual is intended for authorised and trained users and contains all the information required to operate the machine safely and to carry out regular maintenance and cleaning tasks. Read the relevant user manual carefully before using your machine.



Ensure that the user manual is kept with the machine to ensure that all procedures are carried out correctly.

1.2 Pictograms and safety symbols on the machine

The following pictograms are used on the Vega:

- Electrical hazard
- Risk of fingers being trapped



Figure 1-1



Figure 1-2



Figure 1-3

1.3 Pictograms and safety symbols in the manual

These pictograms are used in the manual:



General warning or caution. Damage to the machine or personal injury can occur.



Electrical hazard



Burning hazard



Remarks, suggestions and advice

1.4 Conventions and definitions

Throughout the document, reference is made to the "left", "right", "front" and "rear" of the machine. Where a component or specific part of the machine is referred to, this is described from the user's viewpoint facing the selection panel.

1.5 Service and technical support

Please contact your dealer for further information on settings, maintenance and/or repair activities that are not dealt with in this manual. Your dealer will be pleased to assist you.

If you contact your dealer, always have the following information at hand:

- model number
- serial number
- software versions

1.6 Machine identification on the exterior of the machine

1. Model number
2. Voltage
3. Frequency
4. Power rating
5. Serial number
6. Water pressure

The identification plate is on the rear of the machine.

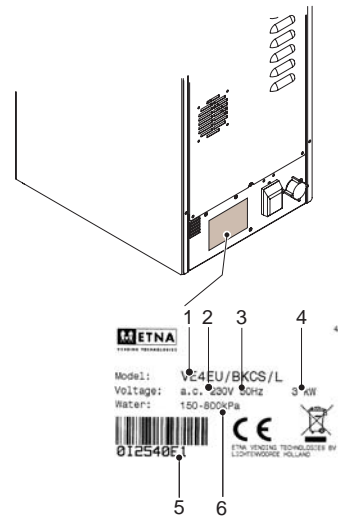


Figure 1-4

1.7 Inside the machine

1. Model number
2. Voltage
3. Frequency
4. Power rating
5. Serial number
6. Water pressure

The identification plate is on the inside on the right-hand frame plate.

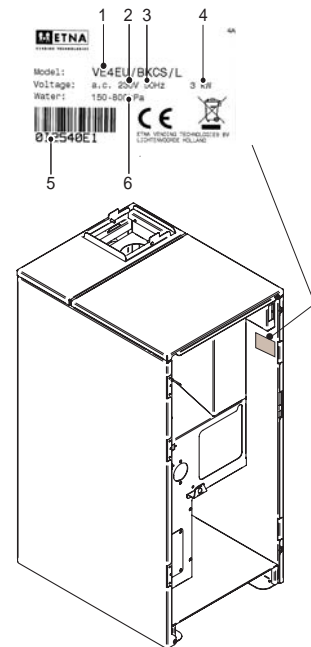


Figure 1-5

1.8 Used machines and the environment



Ask your local authority for information on ways to recycle materials safely and in an environmentally friendly manner.



Ask your local authority for information on ways to dispose of materials safely and in an environmentally friendly manner.

1.9 General safety instructions and restrictions

The manufacturer does not accept liability for any damage caused by not (strictly) observing the safety instructions or by carelessness during use and cleaning of the machine and any accessories.

Depending on the specific operating conditions or accessories used, additional safety instructions may apply. Please contact your dealer immediately if you encounter any hazards when using the machine.



The user of the machine is fully responsible at all times for observing locally applicable safety regulations and guidelines.

1.9.1 Operating and cleaning instructions

- All those using and/or cleaning the machine must be familiar with and follow the operating and cleaning instructions closely. The owner must ensure that personnel are informed of the operating and cleaning instructions contained in this manual and that they comply with these regulations and instructions.
- Never change the order in which activities are carried out.
- Always keep the operating and cleaning instructions in the vicinity of the machine.

1.9.2 Icons and instructions

The icons, symbols and instructions attached to the machine form part of the safety instructions. Therefore, they must not be covered or removed. They must be kept within reach and be clearly legible throughout the entire service life of the machine.

- If icons, symbols or instructions are illegible, ring your supplier straightaway to rectify this.

1.9.3 Users

The daily, weekly and monthly maintenance and cleaning activities may only be carried out by users who have received training from the installer or owner of the machine. These individuals will be familiar with the potential risks of opening the machine. Staff who are still in training must be supervised when carrying out cleaning activities. This must be under the responsibility of an authorised user.

1.9.4 Technical specifications

- The technical specifications may not be modified.

1.9.5 Modifications

- Modifications may not be made to the machine (or parts of the machine).

1.9.6 Intended use

The intended use¹ of the machine is designed exclusively for dispensing beverages as indicated on the selection panel. Use of the machine for any other purpose falls outside the terms of conditions of use. The manufacturer does not accept responsibility for any damage or injury that may result from improper use.

The machine meets current standards and directives.

- The machine may only be used in perfect technical condition for the purposes indicated above.

1.10 Available documentation

The following documentation is available for this machine:

- User manual
- Technical manual
- Parts book

1. "Intended use" as meant in EN 292-1 is the application for which this technical product has been made, as specified by the manufacturer – including references in sales brochures. In case of doubt, use can be derived from the construction, model and functions of the technical product the assumed normal use. Use of the product within the confines of the intended use also includes complying with the instructions in the user manual.

2 DESCRIPTION OF MACHINE

2.1 General description

This machine prepares and dispenses various hot drinks.

The drinks are dispensed in the cups intended for this purpose and that are placed on the machine cup stand. The cups must be placed on the cup stand manually.

The display on the machine indicates that:

- a drink can be selected
- a drink is being prepared
- a fault has occurred.

2.2 Main components

2.2.1 Front view

1. Bean container
2. Display
3. Selection panel
4. Dispenser
5. Cup stand
6. Drip tray

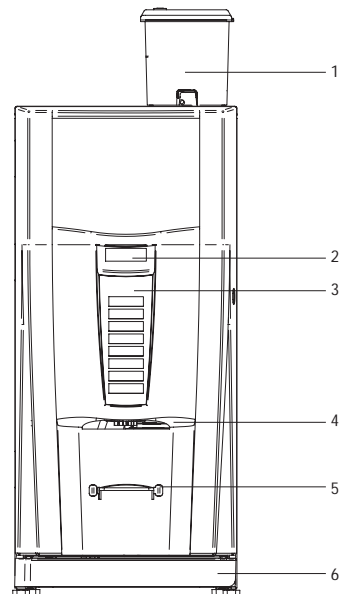
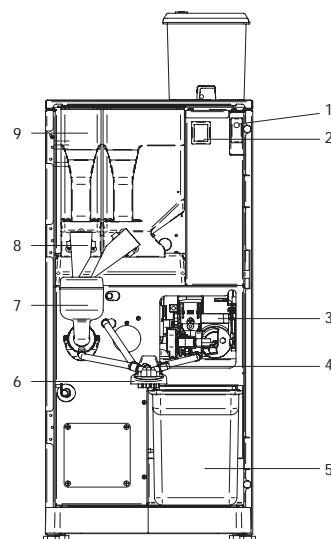


Figure 2-1

2.2.2 Interior view

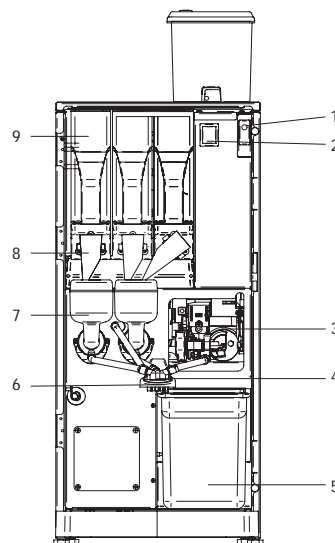
1. Door detection switch
2. ON/OFF switch
3. Brewer (brewing group)
4. Dispenser nozzles
5. Waste container
6. Dispenser holder
7. Mixer parts
8. Dispenser nozzle
9. Instant coffee containers



vega 3

Figure 2-2

1. Door detection switch
2. ON/OFF switch
3. Brewer (brewing group)
4. Dispenser nozzles
5. Waste container
6. Dispenser holder
7. Mixer parts
8. Dispenser nozzle
9. Instant coffee containers



vega 4

Figure 2-3

1. Door opening switch
2. ON/OFF switch
3. Brewer (brewing group)
4. Dispenser nozzles
5. Waste container
6. Pump
7. Dispenser holder
8. Mixer parts
9. Dispenser nozzle
10. Liquid container
11. Instant coffee container

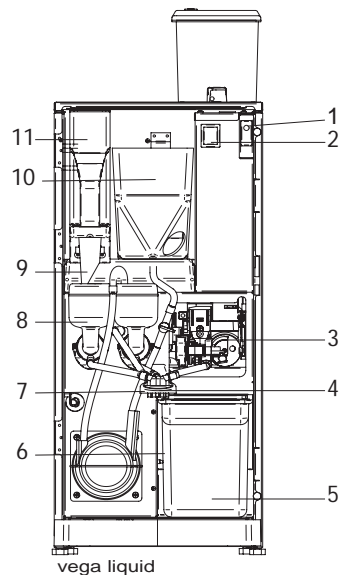
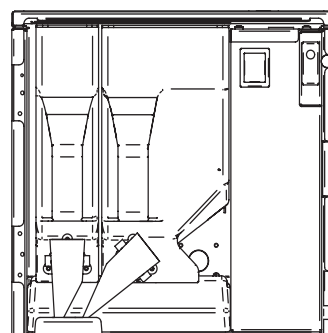


Figure 2-4

2.3 Container lay-out

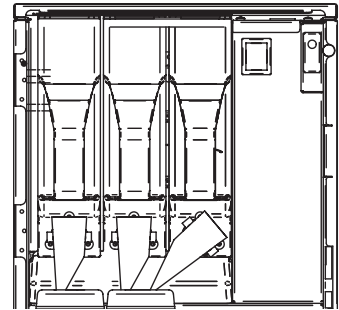
The different types are fitted with the following containers.

Machine	Bean container	Instant coffee container	Ingredient bag holder
Vega 3	1	2	-
Vega 4	1	3	-
Vega liquid	1	1	1



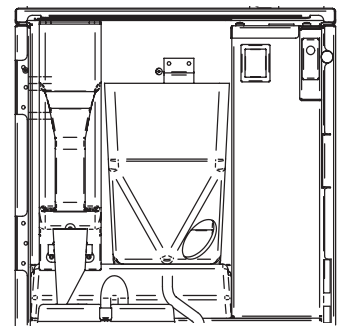
container lay-out vega 3

Figure 2-5



container lay-out vega 4

Figure 2-6



vega liquid

Figure 2-7

2.4 Principle of operation

After a selection is made, the machine mixes water with the ingredients from the containers to dispense the drink.

- The water is supplied via the boiler (heated).
- Instant products are dosed from the containers into the mixer and/or the ground coffee is dosed from the grinder into the brewer group.
- The water and the ingredients are mixed in the mixer or compressed by the brewer group.
- The drink is dispensed through the dispenser nozzle into the cup placed on the stand.

2.5 Switching ON and OFF

- 1 pressed in = ON (switch lights up)

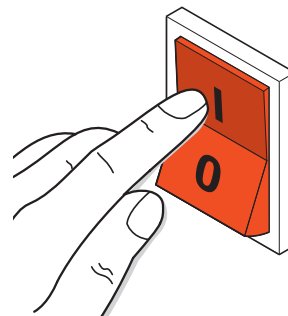


Figure 2-8

- 0 pressed in = OFF

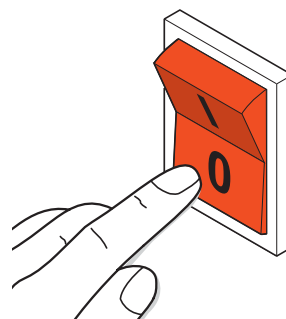


Figure 2-9

2.6 Door detection switch

- Pos.1- normal: door is open
- Pos.2- pressed in: door is closed
- Pos.3- pulled out: machine operational for repair and testing purposes.



The machine contains rotating and moving parts. Ensure that your fingers do not become trapped when work is carried out.

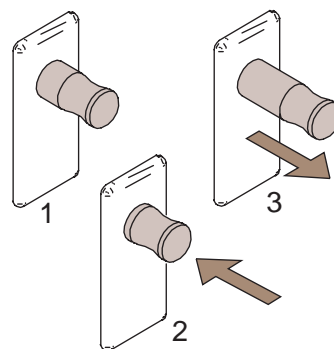


Figure 2-10

3 USE

3.1 Safety instructions - use

- Inspect the machine before use and check for any damage and defects.
Please contact your supplier if there is any damage to the machine.
- Please keep all packaging out of reach of children.
- Protect the machine from water and/or moisture.
- Do not clean the machine using a high pressure water jet.
- Keep the buttons free from dirt and grease and clean these periodically.
- Never use sharp objects to operate the buttons.
- Only use the cups and jugs that are available at the counter.
- Make sure that the electricity connection point (wall socket with earth connection) and the water connection point remain accessible during use. In case of emergency, the mains plug can then be removed quickly and the water supply can be shut off immediately.
- If the machine is not going to be used for some time, remove the containers, clean the hoses, clean the machine manually, thoroughly clean the mixing compartment, empty the boiler, shut off the water supply and remove the plug from the wall socket. There must not be any water in the machine and components.
- To use the machine after a long period of non-use, first clean the mixing compartment and brewing group thoroughly. Replace the mixing compartment and run the cleaning programme at least three times and prime all the containers before operating the machine.



Drinks dispensed by this machine are very hot. There is a risk of burns if the drinks are spilled.



In case of danger, disconnect the power supply by removing the plug from the wall socket. Do not pull the plug out of the wall socket by the cable.



Disregarding the above instructions can jeopardise the safe use of the machine.

3.2 Filling containers

The containers hold the ingredients required to prepare drinks.



Ensure that your fingers do not become trapped when filling the containers.

3.2.1 Filling containers



Make sure that the ingredients are placed in the correct container.

1. Open the door of the machine.
2. Open the cover.
3. Lift the containers to be filled out to the holder and pull them towards you.
4. Remove the cover from the container and fill with the required ingredient.
5. Close the cover of the container.
6. Replace the container in the machine in its original position. Ensure that the coupling of the container latches onto the gear.
7. Repeat this procedure for the other ingredients containers.
8. Close the cover.
9. Place a cup under the dispensing spout.
10. Pull the door detection switch out (pos. 3).
11. On the service panel (on the inside of the door), press on *1 clean valve + rinse mixers; the mixing bowl will be rinsed with water.
12. Press on *7 of the service panel to reset ingredient counter 1.
13. Press on *8 of the service panel to reset ingredient counter 2.
14. Press on *9 of the service panel to reset ingredient counter 3.
15. Close the door of the machine.

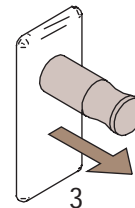


Figure 3-1

3.2.2 Filling the bean hopper

1. Remove the lid of the bean hopper using the key.
2. Fill the bean hopper with coffee beans. The bean hopper has a capacity of approx. 1 kg (2.2 lbs) of beans.
3. Close the bean hopper and lock with the key.
4. Remove the key.

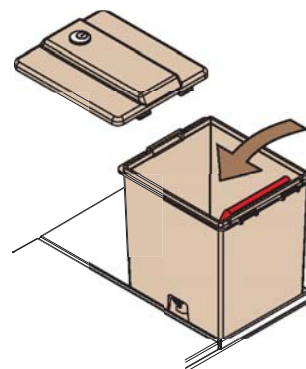


Figure 3-2

3.3 Placing an ingredient bag

The liquid concentrate used to prepare drinks can be packaged in two ways:

- **Bag-in-Box (BIB):** in this case, the liquid concentrate comes in a bag contained in a cardboard box.
- **Ingredient bag:** in this case, the liquid concentrate comes in a bag that is placed in the liquid container.

3.3.1 Place a new ingredient bag (first use)



Risk of leakage: during subsequent operations, concentrate may come out of the ingredient bag, tap or hoses.



For BIB: The method for placing pre-packaged ingredient bags (BIB) is identical to the procedure described. The BIB is packaged in a cardboard box; the ingredient bag must be placed in the liquid container.

1. Open the door of the machine.
2. Open the cover.
3. Adjust the pump hose to the right length, ± 30 cm (*see figure 3-3*).
Make sure that it is not too short!
4. Adjust the hose of the new ingredient bag to the correct length.
The length depends on that of the pump hose.
5. Push the valve into the hose of the new ingredient bag.
6. Shut off the valve (*see figure 3-4*).

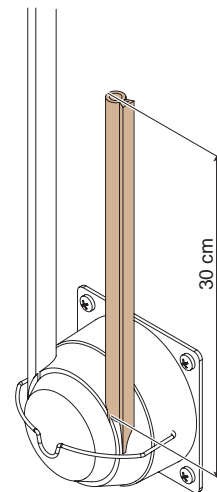


Figure 3-3

7. Place a new ingredient bag in the liquid container.
8. Place the liquid container with the ingredient bag in the machine.
9. Connect the pump hose to the valve.
10. Open the valve between the pump and the ingredient bag. (*see figure 3-5*).

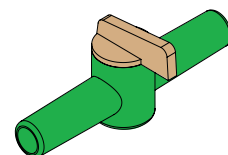


Figure 3-4 Closed

11. Place a jug under the dispensing unit.
12. Remove the lid from the mixer cup and place this on the jug.
The pump hose is attached to the lid.
13. Pull the door detection switch out (Pos. 3).
14. Press on *4 of the service panel (on the inside of the door) to fill the pump. Press repeatedly until a constant stream of the product is dispensed.
15. Set the door detection switch to the normal position (Pos. 1).
16. Put the lid back on the mixing bowl.
17. Press on *1 on the service panel to clean valve + rinse mixers; the mixing bowl will be rinsed with water.
18. Close the cover and the door of the machine.

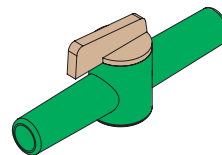


Figure 3-5 Open

3.3.2 Place a new ingredient bag



Risk of leakage: during subsequent operations, concentrate may come out of the ingredient bag, tap or hoses.



For BIB: The method for placing pre-packaged ingredient bags (BIB) is identical to the procedure described. The BIB is packaged in a cardboard box; the ingredient bag must be placed in the liquid container.

1. Open the door of the machine.
2. Open the cover.
3. Close the valve shut.
4. Disconnect the pump hose from the valve.
5. Remove the liquid container with the ingredient bag from the machine.
6. Remove the ingredient bag from the liquid container.
7. Disconnect the valve from the ingredient bag hose.
8. Open and clean the valve.
9. Adjust the hose of the new ingredient bag to the correct length.
The length depends on that of the pump hose.
10. Push the valve into the hose of the new ingredient bag.
11. Close the valve shut.
12. Place a new ingredient bag in the liquid container.
13. Place the liquid container with the ingredient bag in the machine.
14. Connect the pump hose to the valve.
15. Open the valve between the pump and the ingredient bag.
16. Place a jug (min. 0.5l) under the dispensing unit.
17. Press on *4 of the service panel (on the inside of the door) to fill the pump; the pump hose will be filled.
18. Press on *1 on the service panel to clean valve + rinse mixers; the mixing bowl will be rinsed with water.
19. Close the cover and the door of the machine.

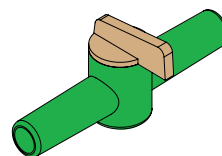


Figure 3-6

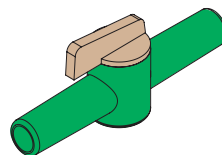


Figure 3-7 Open

4 MAINTENANCE AND CLEANING

Accurate maintenance and in particular careful cleaning are basic conditions for good product quality and smooth operation.

This machine has been developed to enable the owner or licensee to thoroughly clean and maintain it in a relatively short time and at low cost.



First read par. 4.1 before carrying out any maintenance activities on the machine. The maintenance activities described may only be carried out by trained, authorised users under the supervision of trained personnel or the owner.

4.1 Safety instructions - maintenance and cleaning

- See also par. 3.1.
- Carry out the procedures taking into account the hygiene regulations.
- Repairs may only be carried out on the machine by trained service engineers.
- Maintenance work on the electrical system may only be carried out by trained service engineers with a background in electrical engineering.



Warning with respect to burns: parts within the machine can be very hot.

- After cleaning or maintenance activities, the machine must not be used until all the removed parts have been correctly reinstalled.

Then inspect and check the inside of the machine:

- The dispenser holder must be aimed at the middle of the cup.
- The ingredient containers must be correctly placed.
- The mixer components must be in the correct position.
The waste container must be in the correct position.
- The brewer group must be in the correct position.

4.2 Perishables



The products have been supplied with a use by date. Therefore, the following should be taken into account:

- Comply with the use by date printed on the product packaging.
- Do not use products that are nearing their use by date.
- Replace products whose use by date is past.
- Do not use opened products for longer than the indicated use by date.
- Replace the products when the use by date is up.
- Only use the cleaning agents referred to in the cleaning schedule and follow the instructions on the packaging. See also par. 4.4.

4.3 Service panel

The service panel can be seen when the door is opened. From the service panel you can carry out the following maintenance tasks:

Action	Procedure
* followed by 1	Clean valve + rinse mixers
* followed by 2	Rinse brewer group
* followed by 3	Clean brewer group
* followed by 4	Fill pump (Only models with liquid chocolate)
* followed by 5	Rinse brewer group + rinse mixer + reset waste container
* followed by 6	Reset waste container
* followed by 7	Reset ingredient counter 1
* followed by 8	Reset ingredient counter 2
* followed by 9	Reset ingredient counter 3
* followed by 0	Free / paid dispensing
* followed by #1	Menu DRINK COUNTERS
* followed by #3	Reset BREWER MAINTENANCE Reset CHANGE WATER FILTER Reset DESCALING

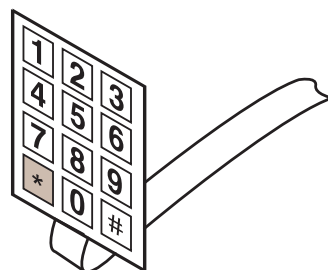


Figure 4-1

4.4 Maintenance

The quality of this product is only guaranteed if the machine receives thorough maintenance on a regular basis. A few vital machine parts are very sensitive to dirt. Use of this machine requires both daily and weekly maintenance.

4.5 Daily maintenance

The following activities should be carried out every day:

- Check the contents of the ingredient containers and refill if necessary.
- Clean and empty the waste container under the brewer group.
- Clean and empty the drip tray.
- Rinse the mixers and brewer (at least 2x a day).
- Clean the outside of the machine, including the selection panel.

When cleaning the machine, pay attention to the following:

- Clean the machine and its parts with a damp, clean cloth or paper towel.
- Always put the cleaned parts back into the machine.
- If necessary, clean the machine more often than indicated. If it is used frequently, this will certainly be required.

4.5.1 Check the ingredient containers

1. Open the door.
2. Check if the ingredient containers contain a sufficient amount of ingredients (*see paragraph 3.2.1*)(*see paragraph 3.2.1*) before filling.
3. Check that there are enough beans in the bean hopper at the top of the machine. (*see paragraph 3.2.2*)(*see paragraph 3.2.2*).
4. Close the door.

4.5.2 Clean the waste container



Ensure that your fingers do not become trapped when removing the waste container.



The waste container must not be washed in a dishwasher.

1. Open the door.
2. Remove and empty the waste container.
3. Clean the waste container
4. Clean the direct environment around the waste container in the machine.
5. Put the container back in the machine.
6. Pull the door detection switch out (Pos. 3).

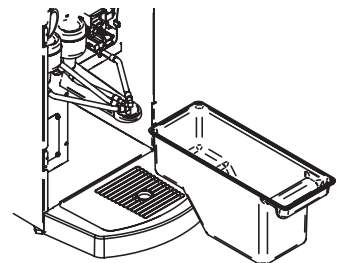


Figure 4-2

7. Press on *6 of the service panel (on the inside of the door) to reset the waste container.
8. Close the door.

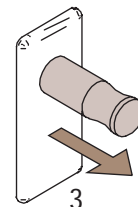


Figure 4-3

4.5.3 Cleaning drip tray



The drip tray must not be washed in a dishwasher.

1. Take the drip tray out of the machine carefully.
2. Empty the drip tray and clean it with water.
3. Put the drip tray back in the machine.

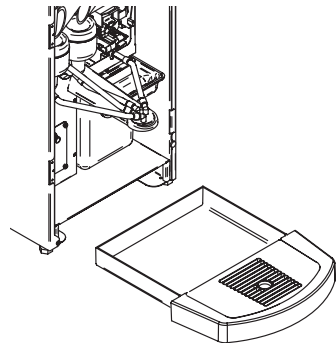


Figure 4-4

4.5.4 Rinsing the mixers and brewing group

Rinsing the mixers:

1. Open the door.
2. Pull the door detection switch out (Pos. 3).
3. Place a jug (min. 300 ml) under the dispenser holder.
4. Press on *1 of the service panel (on the inside of the door) to clean the valve + rinse the mixers.
5. Remove the cup and close the door.
6. Empty the cup.

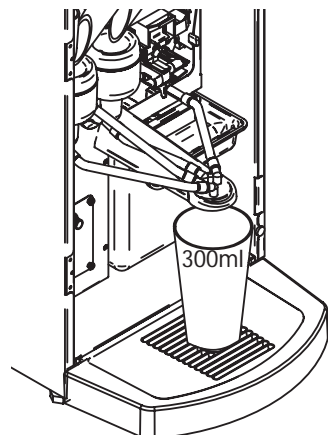


Figure 4-5

Rinsing the brewer (brewer group):

1. Open the door.
2. Pull the door detection switch out (Pos. 3).
3. Place a jug (min. 300 ml) under the dispenser holder.
4. Press on *2 of the service panel (on the inside of the door) to rinse the brewer group.
5. Remove the cup and close the door.
6. Empty the cup.

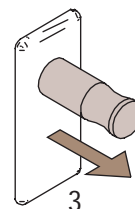


Figure 4-6

4.5.5 Cleaning valves

1. Open the door.
2. Pull the door detection switch out (Pos. 3).
3. Place a jug (min. 300 ml) under the dispenser holder.
4. Press on *1 of the service panel (on the inside of the door) to clean the valve + rinse the mixers.
5. The valves are cleaned.
6. Remove the cup and close the door.
7. Empty the cup.

4.5.6 Clean the exterior

Clean the outside of the machine. Pay special attention to:

- The selection panel
- The area around the drink dispenser unit.
- The bottom of the door.

4.6 Weekly maintenance

The following activities should be carried out once a week:

- Clean the mixer parts
- Clean the brewer automatically
- Clean the brewer manually (take apart)
- Clean the bean hopper

4.6.1 Clean mixer parts

Clean the following parts during weekly maintenance:

- Extractors
- Mixing compartments
- Hoses
- Suction filter cover



Wash your hands before starting on this procedure.

1. Open the door.
2. Switch the machine OFF at the on/off switch; see par. 2.5.
3. Remove the closed ingredient containers from the machine. Store in a dry, clean place.
4. Disconnect the hoses from the mixing compartments.
5. Disconnect the hoses from the dispenser nozzles.
6. Take the dispensing nozzles out of the dispenser holder.
7. Release the mixing compartment by pulling the green catch on the underside forwards.
8. Take the mixing compartment out of the machine by carefully pulling the bottom of the compartment towards you.
9. Take the suction filter cover out of the machine.
10. Clean all parts in hot water and dry them carefully.
11. Clean the direct environment around the mixer in the machine with a damp cloth.
12. Put the cleaned parts back into the machine and connect the hoses.

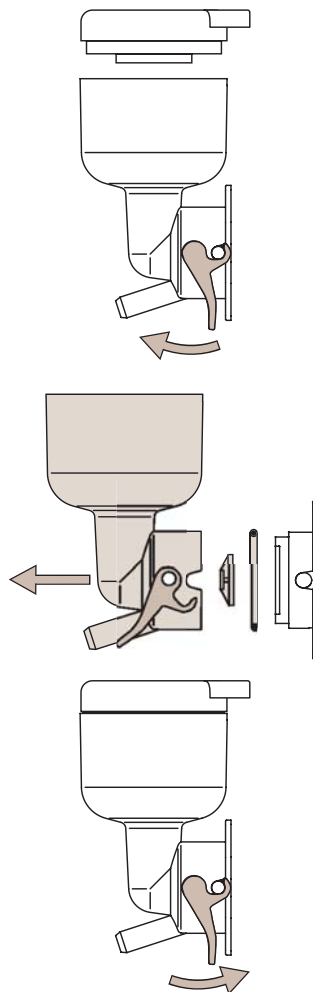


Figure 4-7



The mixing compartment must latch securely in place to prevent leaks. Ensure that the green catch snaps back into place.

13. Switch ON the machine (on/off switch).

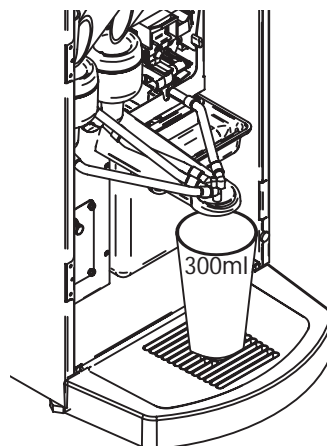


Figure 4-8

14. Pull the door detection switch out (Pos. 3).
15. Place a jug (min. 300 ml) under the dispenser holder.
16. Press on *1 of the service panel (on the inside of the door) to clean the valve + rinse the mixers.
17. Check that nothing leaks.
18. Close the door.

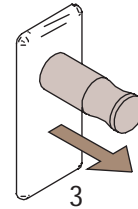


Figure 4-9

4.6.2 Cleaning brewer automatically

1. Open the door.
2. Pull the door detection switch out (Pos. 3).
3. Place a jug (min. 1L) under the dispenser holder.
4. Press on *3 of the service panel (on the inside of the door) to rinse the brewer group. This takes approximately 5 minutes.
5. Wait until the display indicates 'Place tablet'; open the cover and place the cleaning tablet in the cleaning tube.
6. Press on a random button on the service panel. The cleaning process is resumed.
7. Wait until the cleaning process has been finished.
8. Remove and empty the jug.
9. Close the door.

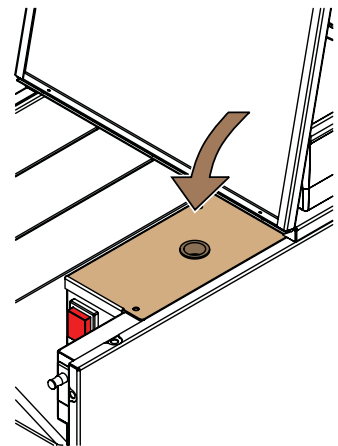


Figure 4-10

4.6.3 Cleaning brewer manually



Wash your hands before continuing with this procedure.

1. Open the door.
2. Switch the machine OFF at the on/off switch; see par. 2.5.
3. Disconnect the dispenser nozzle from the dispenser nozzle holder.
4. Push the lever on the right up (1). Push the left-hand button (2) in and push the locking lever (2) downwards at the same time. Carefully pull the entire brewer group forwards. (see figure 4-11).

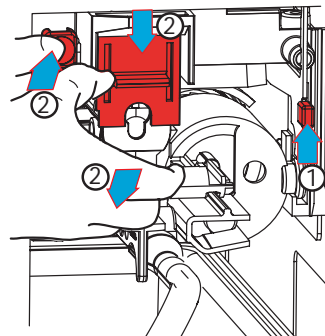


Figure 4-11

5. Twist the closing lever and the brewer will open (see figure 4-12).

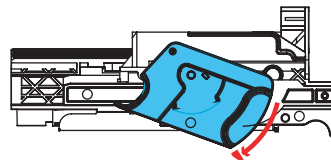


Figure 4-12

6. Thoroughly rinse the brewer clean under the tap (see figure 4-13).

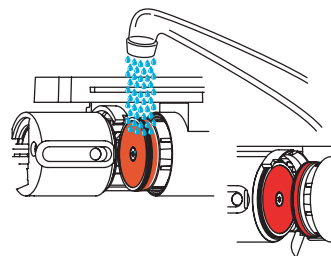


Figure 4-13

7. Twist the closing lever back and the brewer will close (see figure 4-14).

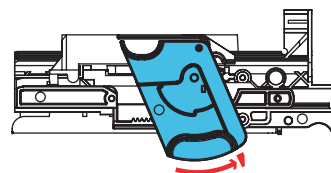


Figure 4-14

8. Carefully replace the brewer group. Push the locking lever (2) down. Push the lever (1) on the right down. (see figure 4-15).
9. Put the hose with the dispenser nozzle back in the dispenser nozzle holder.



Check that the locking lever is in the correct position.

10. Switch ON the machine (on/off switch).
11. Close the door.

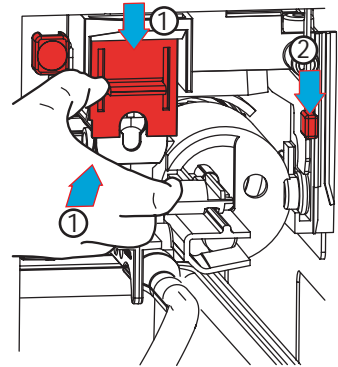


Figure 4-15

4.6.4 Cleaning the bean container



If the bean hopper has been removed, there will be an open connection to the grinder.



The bean hopper must not be cleaned with cleaning agents or water when it is placed on the machine.



The bean hopper must only be filled with roasted, dry coffee beans.

1. Open the door.
2. Switch the machine OFF with the on/off switch (see paragraph 2.5)(see paragraph 2.5).
3. Open the bean hopper and unlock the container with the lever (see figure 4-16).
4. Remove the bean hopper.
5. Empty the bean hopper.
6. Clean the container with a damp cloth, rinse the container with clean water and dry thoroughly after cleaning.
7. lock the container in place with the lever.
8. Fill the bean hopper with coffee beans. The bean hopper has a capacity of approx.1 kg (2.2 lbs) of beans.
9. Close the bean hopper and lock with the key.
- 10.Remove the key.
- 11.Switch ON the machine (on/off switch).
- 12.Close the door.

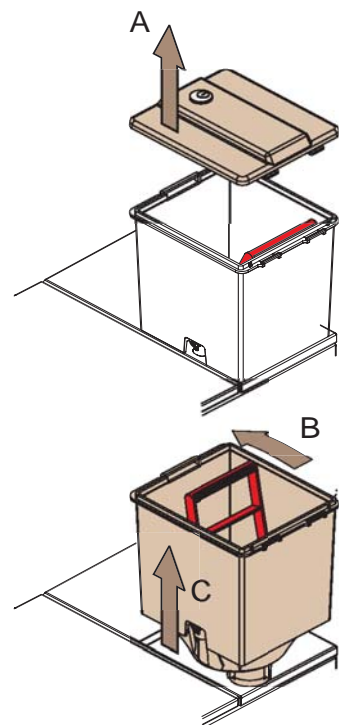


Figure 4-16

5 RESOLVING PROBLEMS

5.1 LCD display on the selection panel

If faults occur in the machine, the LCD display on the selection panel will display a fault message.

5.1.1 Fault messages

Despite taking all precautionary measures, faults may occur in the machine. In this case, a fault message is displayed. The table below shows a number of faults that could occur, their cause and their remedy.

Fault message	Cause	Remedy
Fill container x	Container x is empty	Fill the container and reset the fault message (see paragraph 4.3)
Empty waste container	The waste container is full	Empty the waste container and reset the fault message (see paragraph 4.3)
Clean the brewer		Start cleaning programme (see paragraph 4.3)
Rinse brewer		Start cleaning programme (see paragraph 4.3)
Replace water filter		Contact your supplier
Not all inputs dispensed		Contact your supplier
Exact change	Not enough change in the money-changer	Pay with exact change
No brewer	No brewer group in machine	Place brewer group in the machine (see figure 4.6.3)
Switch fault	Switch is defective	Contact your supplier
Pulse counter error	Pulse counter is defective	Contact your supplier
Drink switched off	Selected beverage not available	Contact your supplier
Maintenance brewer	Brewer group approaching end of lifespan	Replace the brewer group and reset the fault message (see paragraph 4.3)
De-scale		Contact your supplier
Fill machine	No water in machine	Check the water supply to the machine. Press the button to fill the machine with water

5.1.2 User panel in programming mode

When the programming mode is used, the selection panel has the following functions:

- **+ or -**, these keys are used to navigate the menu, or to increase or decrease values.
- **esc**, this key ensures that you exit the menu without making any changes.
- **enter**, this key confirms the value that is set.

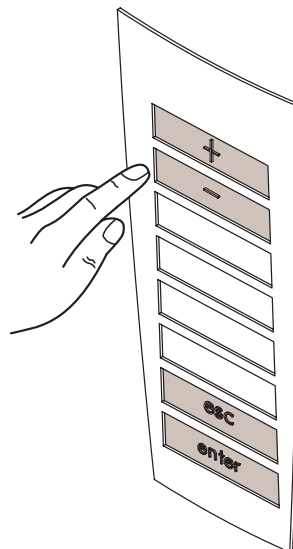


Figure 5-1

5.1.3 User menu (Operator)

Press on # on the service panel and enter the pin code. The standard pin code for the user menu is **4321**.

Menu subject	Description
Counters	- reading the counter settings per drink - resetting the counter settings
Drink volume	- changing the total drink volume - testing the drink volume
Drink strength	- changing the total drink strength - testing the drink strength
Time & date	- switching on/off on display - changing hours - changing minutes - changing year - changing month - changing day
Temperature	- changing the temperature
Grinder cleaning	- clean the bean grinder using a cleaning tablet. This has not been supplied

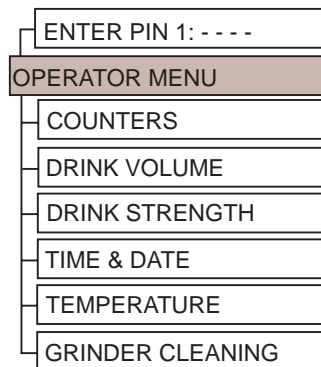


Figure 5-2

5.1.4 Diagram of user menu

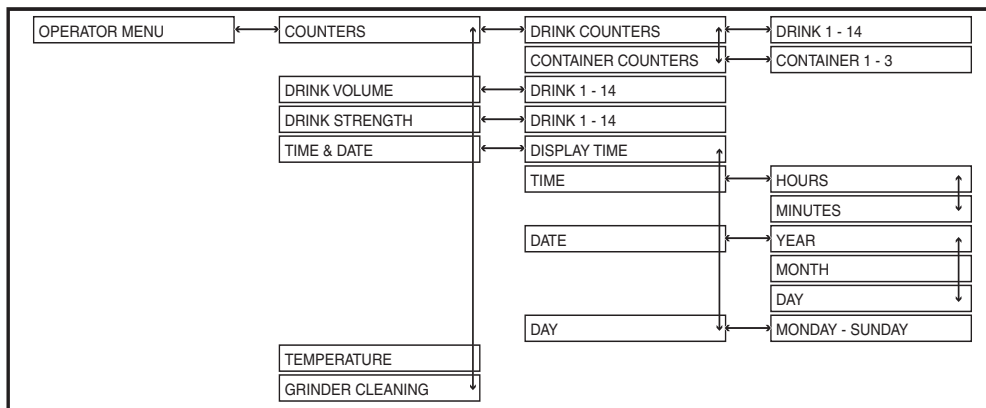


Figure 5-3

5.2 Service engineer menu

Press # on the service panel and enter the pin code. The standard pin code for the service engineer menu is **4231**.

Menu subject	Description
Operator (User)	- menu access for the user
Drinks settings	- changing the drinks settings
Machine counters	- reading the machine counters
Machine settings	- changing the machine parameters
Pin menu	- changing the pin codes
Coin mechanism	- setting the coin mechanism for the machine

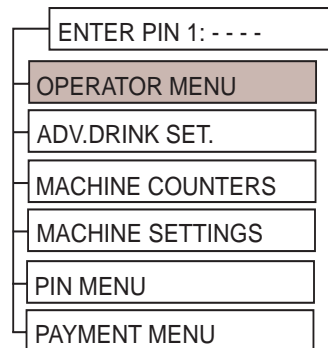


Figure 5-4

5.3 Service menu diagram

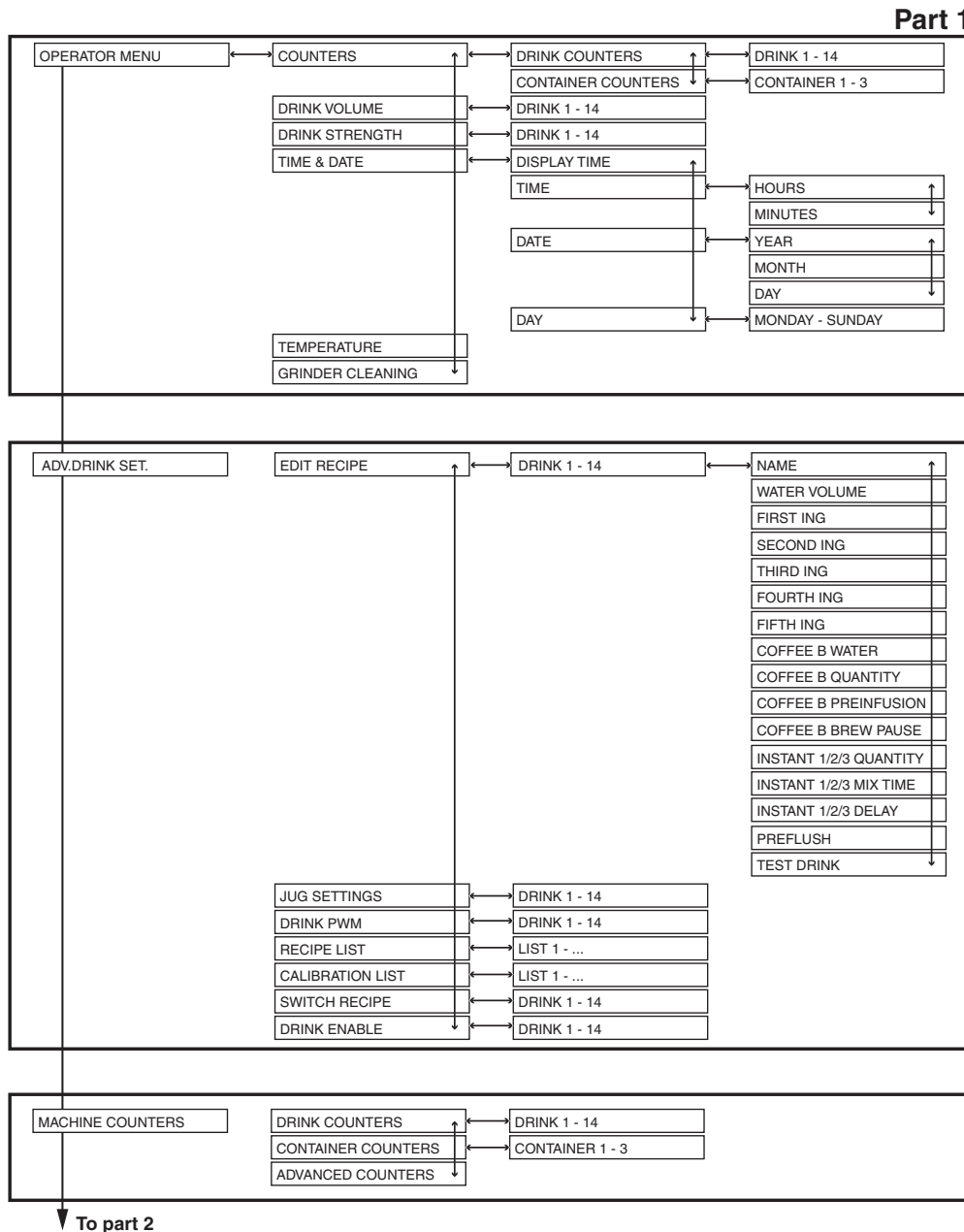


Figure 5-5

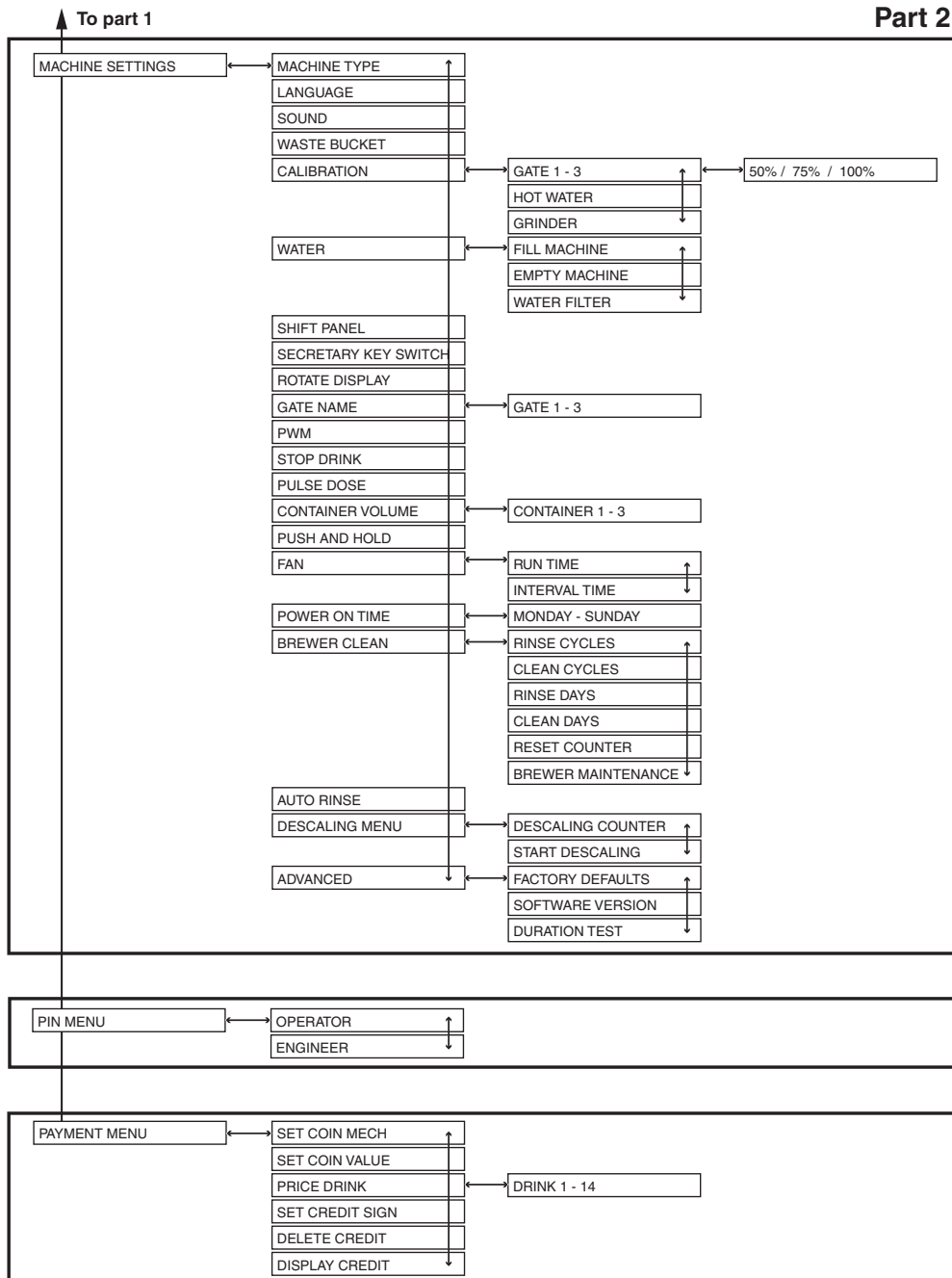


Figure 5-6

5.4 Electrical diagram

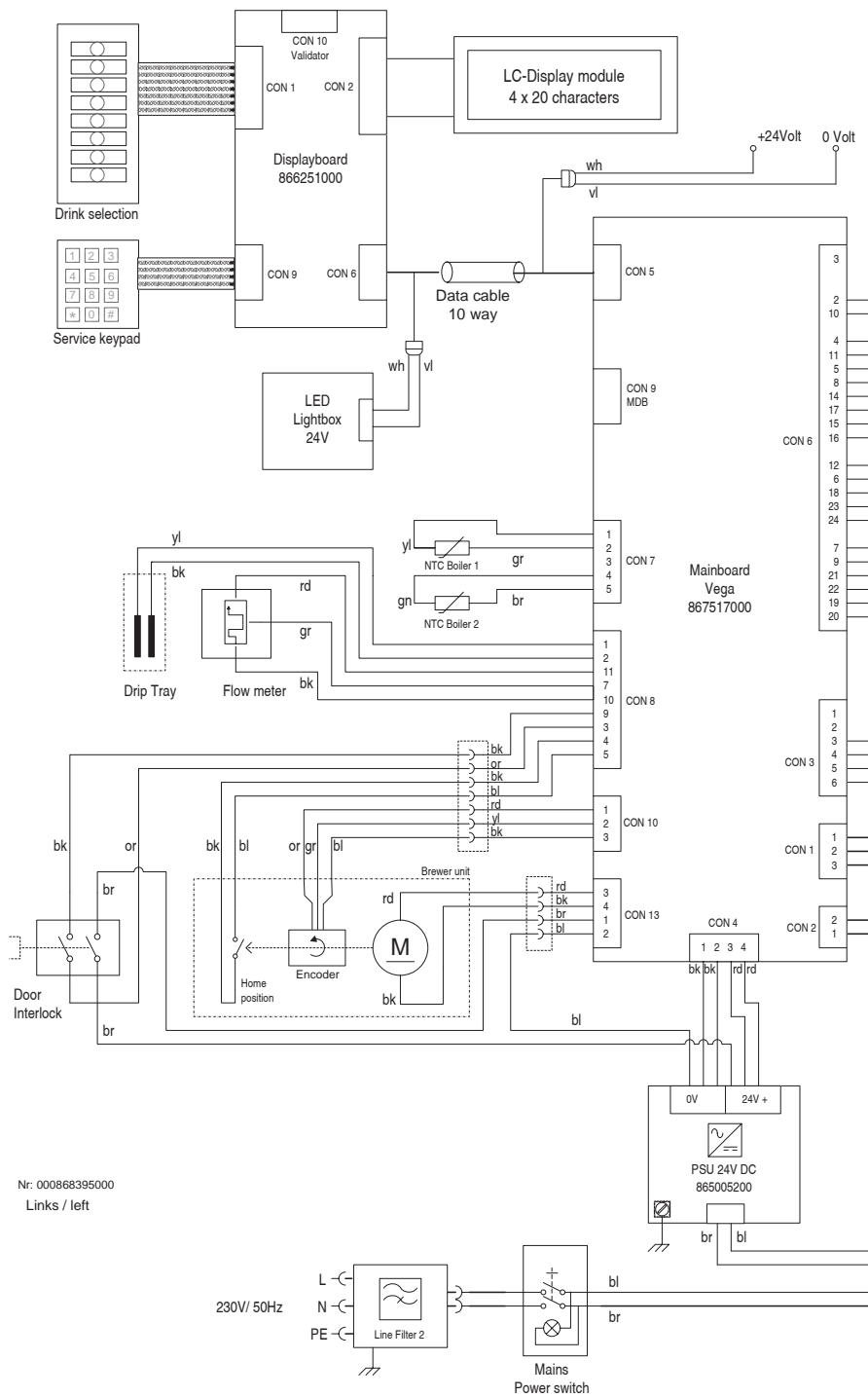


Figure 5-7

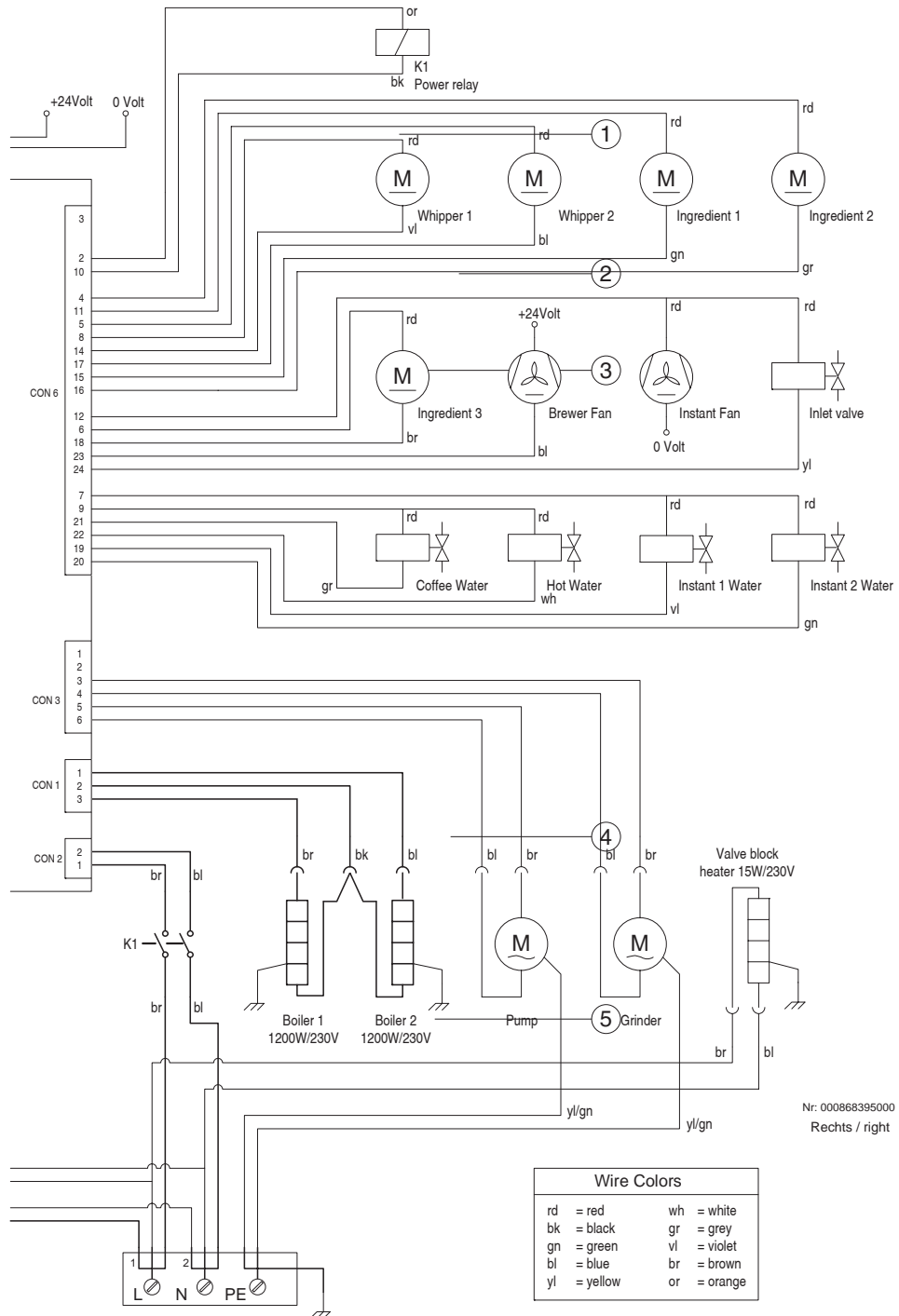


Figure 5-8

5.5 Flow chart

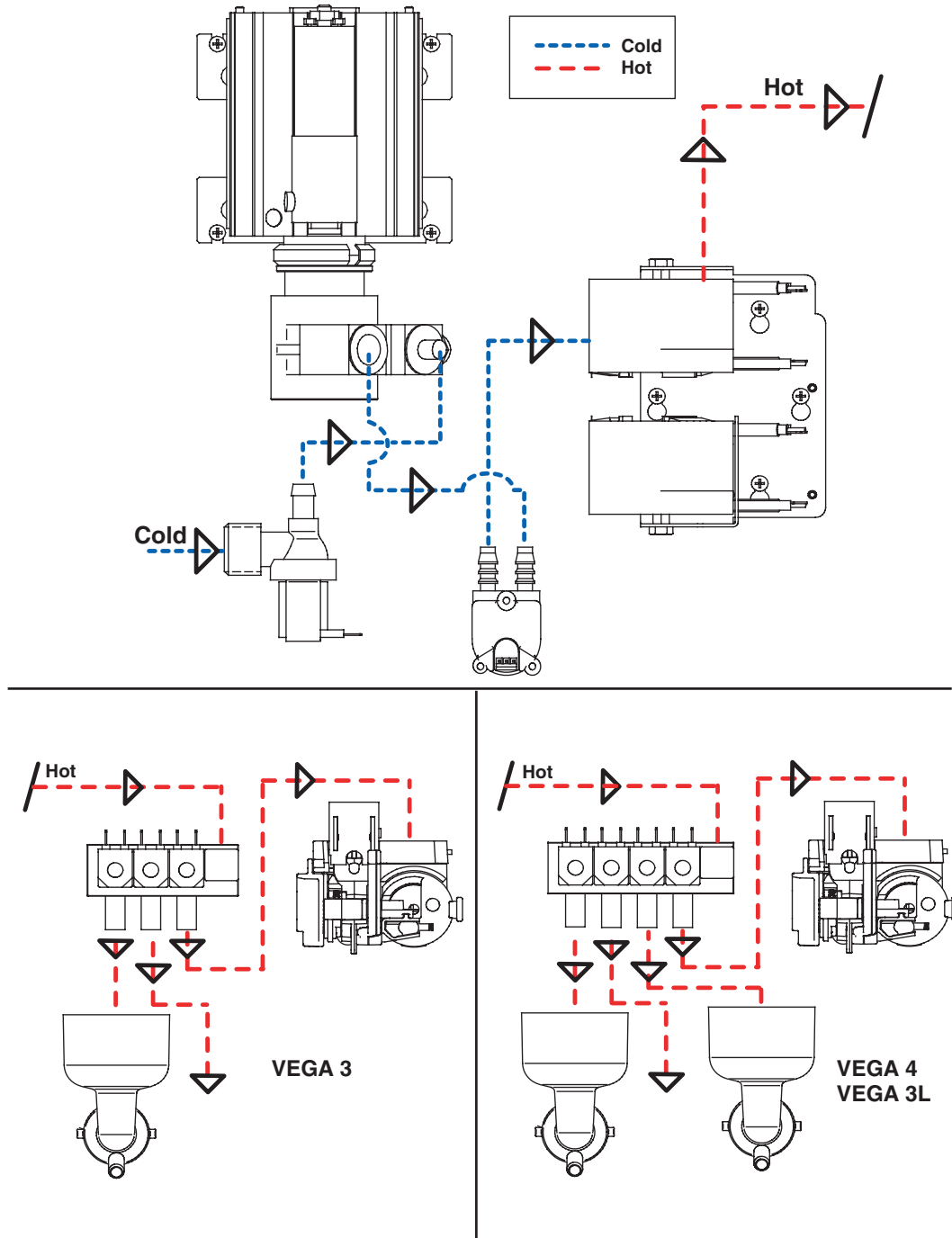


Figure 5-9

6 TECHNICAL SPECIFICATIONS

6.1 Electrical system



Refer to the machine type plate for the correct configuration of your machine. See . 1.6

Description	Value
Main voltage	240 V
Frequency	50 Hz
Capacity	3.0 kW
Fuse	16 A

6.2 Water system

Description	Value
Water connection	G 3/4" - outer ring
Minimum water pressure	1.5 bar (150 kPa)
Maximum permitted water pressure	8 bar (800 kPa) ¹

1. If the pressure is higher, a pressure reducer must be installed.

6.3 Sound level

Description	Value
In operation	max. m70 dB(A)



Measurements according to DIN 45635, with normal use.

6.4 Environmental conditions

Description	Value
Ambient temperature	5 - 40 °C



Never place the machine in a room in which the temperature may drop below 0 °C. This is to keep the water in the machine from freezing.

6.5 Dimensions and weight

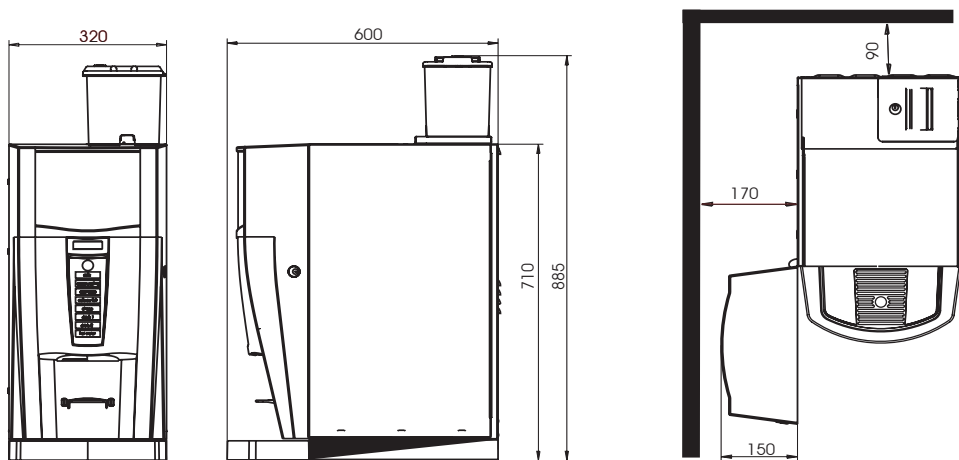


Figure 6-1

Description	Value
Height (h1) (excl. bean container)	710 mm
Max. height (h2) (incl. bean container)	885 mm
Width (w)	320 mm
Depth (d)	600 mm
Weight when empty	42 kg
Weight when full	47 kg
Instant coffee containers	1x 2.3 l 1x 4.8 l

7 SOFTWARE

7.1 Software versions

Machine types
VEGA 3
VEGA 4
VEGA 3 Liquid

7.2 Levels

The software in the machines has two levels:

- User
- Service engineer

Each level has its own specific options and possibilities. You can access the levels by pressing # on the service panel. The standard pin codes for the operator and service engineer are:

Level	Pin code
User	4321
Service engineer	4231

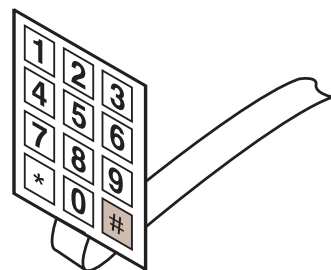


Figure 7-1

7.3 User menu (Operator)

On the service panel, enter the pin code: press **#4321**.

The standard pin code for the user menu is 4321.

Menu subject	Description
Counters	- reading the counter settings per drink - resetting the counter settings
Drink volume	- changing the total drink volume - testing the drink volume
Drink strength	- changing the total drink strength - testing the drink strength
Time and date	- switching on/off on display - changing hours - changing minutes - changing year - changing month - changing day
Temperature	- changing the temperature

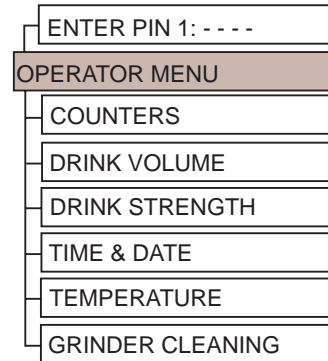


Figure 7-2

7.4 Service engineer menu

Press # on the service panel and enter the pin code. The standard pin code for the service engineer menu is **4231**.

Menu subject	Description
Operator (User)	- menu access for the user
Drinks settings	- changing the drinks settings
Machine counters	- reading the machine counters
Machine settings	- changing the machine parameters
Pin menu	- changing the pin codes
Coin mechanism	- setting the coin mechanism for the machine

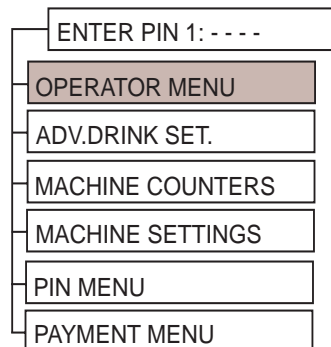


Figure 7-3

7.5 Drink settings

Menu subject	Description
Adjusting the drink recipes settings	- changing the drink settings per drink
Multi cup	- assigning the number of cups per jug

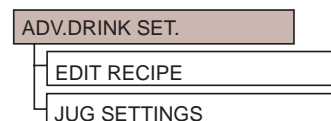


Figure 7-4

7.5.1 Adjusting the drink recipes settings

Menu subject	Description
Drink name	- entering drink name
Water volume	- entering water volume in millilitres
1st ingredient	- select the 1st ingredient required to be dosed
2nd ingredient	- select the 2nd ingredient required to be dosed
3rd ingredient	- select the 3rd ingredient required to be dosed
4th ingredient	- select the 4th ingredient required to be dosed
5th ingredient	- select the 5th ingredient required to be dosed
Coffee water	- entering coffee water volume in millilitres
Coffee dosage	- entering coffee dosage in grams
Pre-infusion	- entering pre-infusion in seconds
Brewer pause	- entering brewer pause in seconds
Dosage ing 1	- entering dosage in grams
Mixing time ing 1	- entering mixing time in seconds
Waiting time ing 1	- entering waiting time in seconds
Dosage ing 2	- entering dosage in grams
Mixing time ing 2	- entering mixing time in seconds
Waiting time ing 2	- entering waiting time in seconds
Dosage ing 3	- entering dosage in grams
Mixing time ing 3	- entering mixing time in seconds
Waiting time ing 3	- entering waiting time in seconds

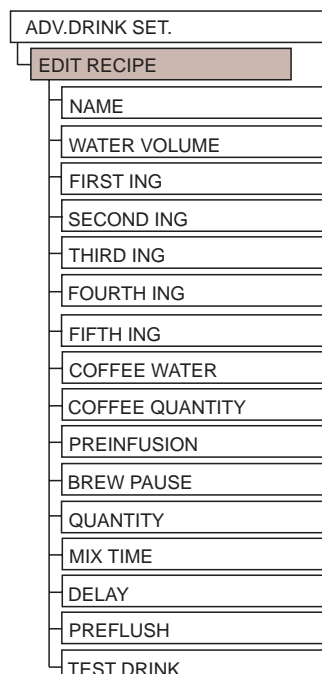


Figure 7-5

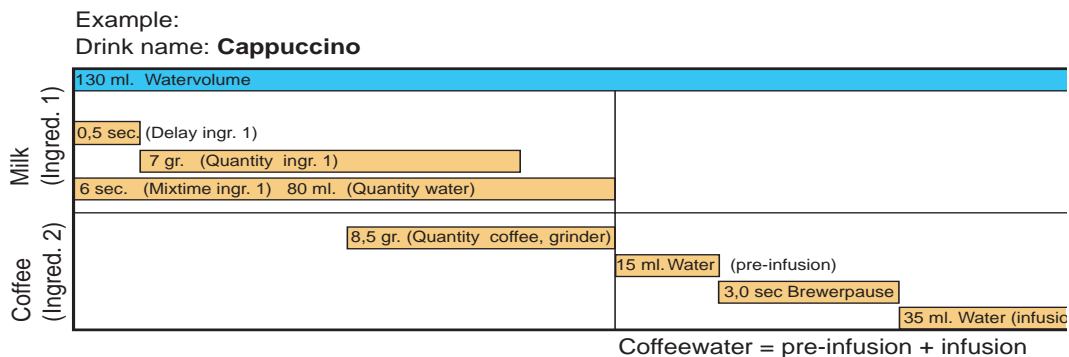


Figure 7-6

7.5.2 Multi cup

Menu subject	Description
Drink x	- entering number of repetitions per drink



Figure 7-7

7.6 Machine counters

Menu subject	Description
Beverage counters	- reading the counter settings per drink
Container counters	- setting the alarm level for the containers in grams - setting the descaling level in litres
Advanced	- reading water volume flow - reading number of rinses - reading software version - testing the software (EVT engineer)

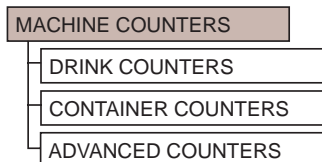


Figure 7-8

7.7 Machine settings

Menu subject	Description
Machine type	- entering the machine type
Language	- entering the correct language
Sound	- switch sound on/off
Waste container	- entering number of grams
Calibration	- calibration of grinder - calibration of ingredient motor 1 - calibration of ingredient motor 2 - calibration of ingredient motor 3 - calibrating the water pump
Water	- filling and emptying the machine
Advanced	- Resetting factory setting - IO test option (EVT engineering)

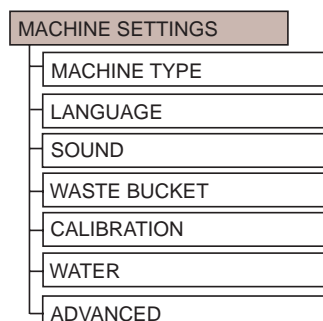


Figure 7-9

7.8 PIN code menu

Menu subject	Description
Operator	- entering PIN code for the user
Supervisor	- entering PIN code for the service engineer

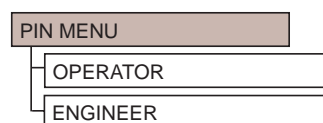


Figure 7-10

7.9 Coin mechanism:

Menu subject	Description
Coin system	Validator
Coin value	Entering coin values 1 to 6
Credit sign	Switching the credit sign ON and OFF
Clear credit	Erase option credit value
Credit on display	Switching ON and OFF

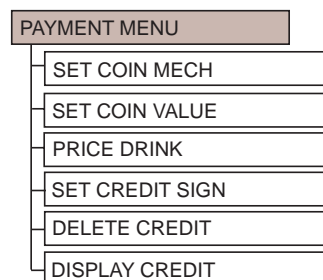


Figure 7-11

7.10 Calibrate the machine



The following is required to calibrate the machine:

- measuring cup 0.5 l
- scale, accuracy 1 g

- 1 Open the door.
- 2 Pull the door detection switch out (Pos. 3).
- 3 Place the measuring cup under the dispensing spout.
- 4 On the service panel, press **#4231**, you are now in the Serviceman menu.
- 5 Go to Machine settings.

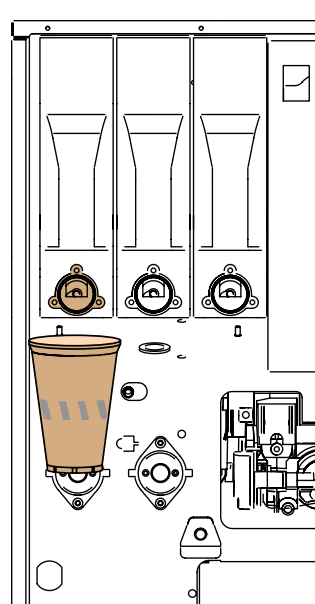


Figure 7-12

- 6 Go to calibrate, press ENTER. "MOTOR 1, 2 and 3" denote an ingredient name.
- 7 Run through these items in sequence:
 - Select first ingredient, press ENTER.
 - Select percentage
 - Press ENTER, press ENTER again
 - Weigh the given quantity
 - Enter the measured value
 - Empty the cup.
 - Repeat these steps for every ingredient
- 8 Restart the machine, see restart procedure par. 9.4.

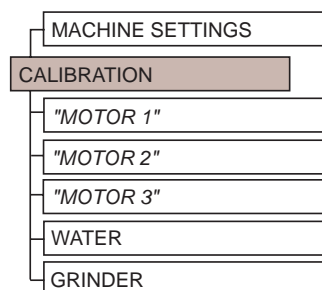


Figure 7-13

8 INSTALLATION

8.1 Connecting the machine

1. Place the machine on a stable and dry surface (*see paragraph 6.5*).
2. Connect the machine to the tap with a water hose using the appropriate size screw thread (3/4 inch BSP) and turn on the tap. Check that nothing is leaking.
3. The electronic safety can only be ensured when a properly earthed wall socket is used, as prescribed in the electronic safety instructions.
4. The supplier cannot be held responsible if the wall socket does not comply with the prescribed safety regulations.
5. In case of doubt with respect to earthing of the wall socket, contact a specialist
6. If the plug can not be used in combination with the wall socket, have the wall socket replaced.
7. The machine must be installed. This requires a password. Your supplier will take care of this.
8. Switch ON the machine with the on/off switch.
 - Wait until the software is ready.
 - The text indicating that machine is ready will be displayed.

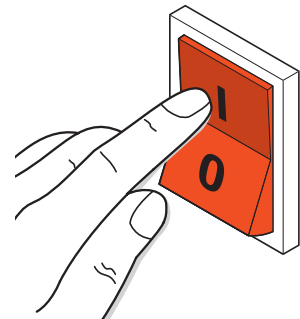


Figure 8-1



The supplier is not liable for damage to the machine resulting from improper or incorrect use.

9 REPLACEMENT OF PARTS

9.1 Safety requirements - replacing parts



Disconnect the plug from the wall socket before repairing or replacing a part.

- See *** 'Safety instructions - use' on page 17 ***.
- Check the wiring for damage before starting on any repair operations.
- Do not reuse self-locking materials and hose clamps.
- Clean everything and dry carefully after repairing.

9.2 Repairs



Disconnect the plug from the socket before repairing anything.

Turn off the tap and disconnect the water supply hose if applicable.

Place the machine so that the left, right and back sides can be accessed easily.

9.2.1 Access to the machine



Be careful when moving the machine. The machine is heavy, see par. 6.5.

- 1 Read the safety instructions, see par. 9.1.
- 2 Open the door.
- 3 Switch the machine OFF with the on/off switch; see par. 2.5.
- 4 Disconnect the plug from the socket.

9.2.2 Remove the covering plates



Be careful when moving the machine. The machine is heavy, see par. 6.5.



All boiler parts are hot, including the water from the boiler.

- 1 Access the machine, see par. 9.2.1.
- 2 Remove the drip tray.
- 3 Open the cover.

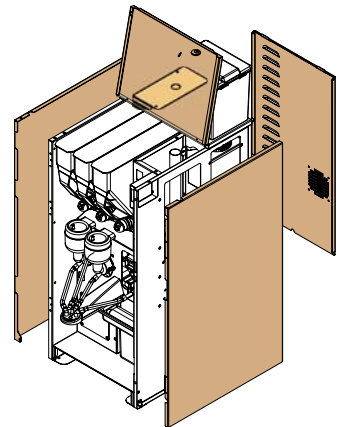


Figure 9-1

Accessing the back of the machine:

- 1 Loosen the two screws and lift up the back plate.
- 2 Disconnect the ventilator cable.

Accessing the left side of the machine:

- 1 Loosen the screw on the front.
- 2 Loosen the screw on top.
- 3 Loosen the two screws in back.
- 4 Remove the plate from the left side of the machine.

Accessing the right side of the machine:

- 1 Loosen the two screws in back.
- 2 Slide the plate forwards.
- 3 Remove the plate from the right side of the machine.

9.3 Emptying the boiler



All boiler parts are hot, including the water from the boiler.

- 1 Access the machine, see par. 9.2.1.
- 2 Turn off the water tap.
- 3 Place a jug (min. 0.5l) under the dispensing unit.
- 4 On the service panel, press **#4231**, you are now in the Serviceman menu.
- 5 Remove the relevant plate, see par. 9.2.2.
- 6 Go to Machine settings.
- 7 Go to emptying the machine, press ENTER.
- 8 Wait until no more water is poured into the jug, the boiler is now empty.

9.4 Restarting

- 1 Check if the wiring has been properly connected.
- 2 Check if the hoses and valves have been properly connected.
- 3 Put the plates back into their original position.
- 4 Carry out the daily maintenance activities, see par. 4.5.
- 5 Reconnect the water supply hose (if applicable) and turn on the tap.
- 6 Reconnect the mains voltage.
- 7 Switch ON the machine with the on/off switch.
 - Wait until the software is ready.
 - The text indicating that machine is ready will be displayed.
- 8 Check that nothing leaks.
- 9 Carry out the filling procedure, see Filling procedure (if applicable)
- 10 The machine is now ready to operate.

Filling procedure

- 1 Place a jug (min. 0.5l) under the dispensing unit.
- 2 On the service panel, press **#4231**, you are now in the Serviceman menu.
- 3 Go to Machine settings.
- 4 Go to filling the machine, press ENTER.
The display will indicate "Brewer init".
Wait until the text "Machine ready" is displayed.
- 5 The machine is now ready to operate.

9.5 Drink selection labels

- 1 Access the machine, see par. 9.2.1.
- 2 Open the door with the key.
- 3 The drink label is affixed in the door above the dispensing unit.
- 4 Remove the existing drink label (A).
- 5 Put the new drink label (A) in place.
Ensure that all labels have been positioned correctly.
- 6 Close the door.

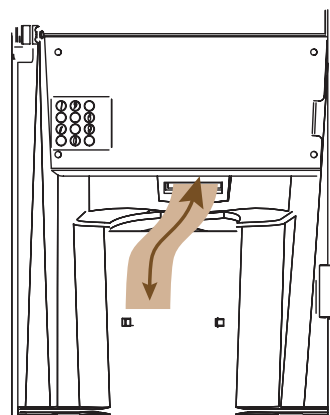


Figure 9-2

9.6 Replacing the inlet valve

- 1 Empty the boiler, see par. 9.3.
- 2 Remove the plate on the left side, see par. 9.2.2.
- 3 Disconnect the wiring from the intake valve.
- 4 Disconnect the water hoses from the intake valve.
- 5 Loosen the two screws of the intake valve.
- 6 Replace the intake valve.

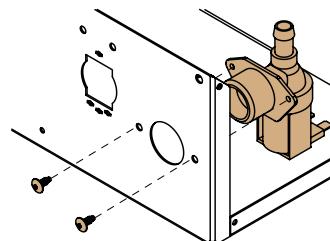


Figure 9-3

- 7 Connect the water hose to the intake valve.
- 8 Connect the wiring to the intake valve.
- 9 Restart the machine, see restart procedure par. 9.4.
Also carry out the filling procedure, par. 9.4.

9.7 Replacing the water pump

- 1 Empty the boiler, see par. 9.3.
- 2 Remove the plate on the left side, see par. 9.2.2.
- 3 Disconnect the wiring from the pump.
- 4 Disconnect the water hoses from the pump.
- 5 Loosen all four screws of the pump combination (motor, catch and pump head).
- 6 Replace the pump combination.
- 7 Connect the water hoses to the pump.
- 8 Connect the wiring to the pump.
- 9 Restart the machine, see restart procedure par. 9.4.
Also carry out the filling procedure, par. 9.4.
- 10 Calibrate the water pump, see par. 7.10.

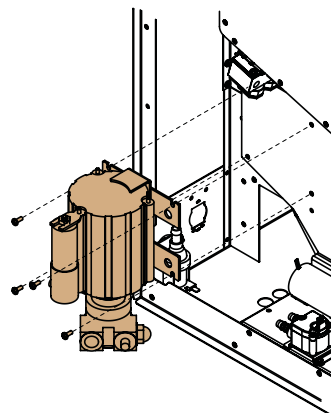


Figure 9-4

9.8 Replacing the flow meter

- 1 Empty the boiler, see par. 9.3.
- 2 Remove the plate on the left side, see par. 9.2.2.
- 3 Disconnect the wiring from the flow meter.
- 4 Disconnect the water hoses from the flow meter.
- 5 Loosen the two screws of the flow meter.
- 6 Replace the flow meter.
- 7 Connect the water hoses to the flow meter.
- 8 Connect the wiring to the flow meter.
- 9 Restart the machine, see restart procedure par. 9.4.
Also carry out the filling procedure, par. 9.4.
- 10 Calibrate the machine, see par. 7.10.

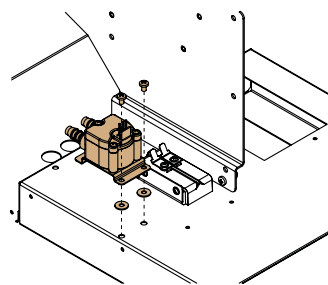


Figure 9-5

9.9 Replacing the boiler



Note:

Make sure that the boiler is thoroughly cooled.

- 1 Empty the boiler, see par. 9.3.
- 2 Remove the plate on the left side, see par. 9.2.2.
- 3 Disconnect the wiring from the boiler.
- 4 Disconnect the water hoses from the boiler.
- 5 Loosen the four screws.
- 6 Replace the boiler.
- 7 Connect the water hoses to the boiler.
- 8 Connect the wiring to the boiler.
- 9 Restart the machine, see restart procedure par. 9.4.

Also carry out the filling procedure, par. 9.4.

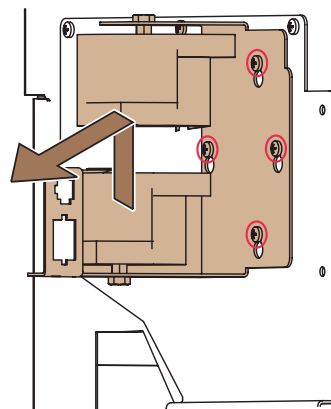


Figure 9-6

9.10 Replacing the outlet valve

- 1 Empty the boiler, see par. 9.3.
- 2 Remove the plate on the left side, see par. 9.2.2.
- 3 Remove the instant containers and (if applicable) the liquid container from the machine
- 4 Remove the waste container from the machine.
- 5 Disconnect the wiring from the valve block.
- 6 Disconnect the water hoses from the valves.
- 7 Replace the valve block.
This has been fitted with two screws.
- 8 Connect the wiring to the valve block.
- 9 Connect the water hoses to the valves. Use new hose clamps!
- 10 Restart the machine, see restart procedure par. 9.4.

Also carry out the filling procedure, par. 9.4.

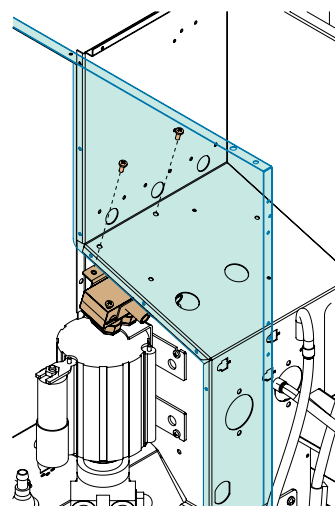


Figure 9-7

9.11 Replacing the grinder

- 1 Access the machine, see par. 9.2.1.
- 2 Remove the plate on the back side, see par. 9.2.2.
- 3 Disconnect the wiring from the bean grinder.
- 4 Replace the bean grinder.
This has been fitted with four screws.
- 5 Connect the wiring to the bean grinder.
- 6 Connect the coffee-conducting pipe to the bean grinder.
- 7 Restart the machine, see restart procedure par. 9.4.
- 8 Calibrate the bean grinder, see par. 7.10.

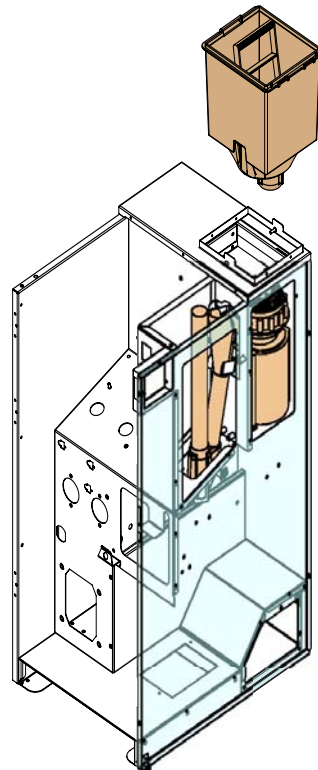


Figure 9-8

9.12 Replacing the motor base plate

- 1 Empty the boiler, see par. 9.3.
- 2 Remove the plates on the back and rights sides, see par. 9.2.2.
- 3 Remove the brewer, see par. 4.6.3.
- 4 Loosen the two screws on the back side.
- 5 Loosen the five screws on the right side.
- 6 Loosen the screw on the front side (behind the outlet holder).
- 7 Loosen the two screws of the top cover.
- 8 Remove the two pipes:
 - coffee supply
 - tablet supply
- 9 Loosen the two screws of the bean chute on the cover of the coffee supply pipe and remove the bean chute.
- 10 Disconnect the water hose.
- 11 Disconnect the wiring from the motor plate.
- 12 Replace the motor plate.
- 13 Reconnect the water hose.
- 14 Connect the wiring to the motor plate.
- 15 Put the bean chute back and tighten the two screws of the bean chute on the cover of the coffee supply pipe.
- 16 Put the coffee supply pipe and the tablet supply pipe back in place.
- 17 Screw the cover back in place (2 screws).
- 18 Fasten the screw on the front side (behind the outlet holder).
- 19 Fasten the five screws on the right side.
- 20 Fasten the two screws on the back side.
- 21 Put the brewer in place, see par. 4.6.3.
- 22 Restart the machine, see restart procedure par. 9.4.

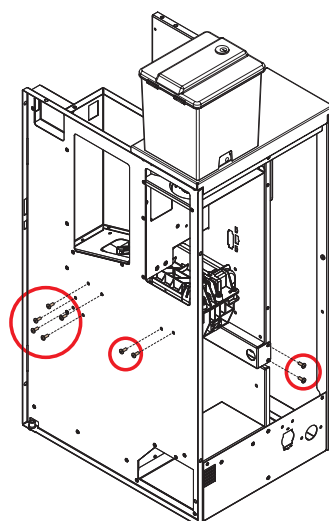
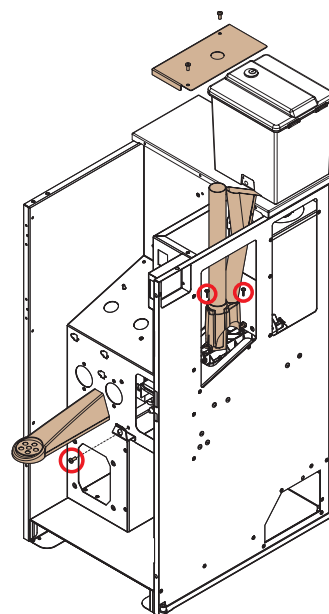


Figure 9-9

9.13 Replacing the exhaust fan

- 1 Access the machine, see par. 9.2.1.
- 2 Remove the plates on the left and rights sides, see par. 9.2.2.
- 3 Disconnect the wiring from the ventilator.
- 4 Loosen the two screws of the ventilator fastener.
- 5 Loosen the two screws of the hood.
- 6 Loosen the two screws of the hose.
- 7 Remove the vacuum hose.
- 8 Replace the ventilator.
- 9 Put the vacuum hoses back in place.
- 10 Reattach the hose with the two screws.
- 11 Reattach the hood with the two screws.
- 12 Fix the ventilator fastener in place with the two screws.
- 13 Connect the wiring.
- 14 Restart the machine, see restart procedure par. 9.4.

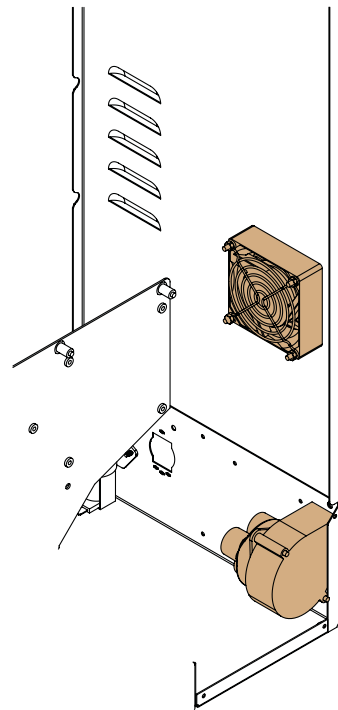


Figure 9-10

9.14 Replace fan

- 1 Access the machine, see par. 9.2.1.
- 2 Remove the plate on the back side, see par. 9.2.2.
- 3 Disconnect the wiring from the ventilator.
- 4 Loosen the four screws of the ventilator fastener.
- 5 Replace the ventilator.
- 6 Fix the ventilator in place using the four screws.
- 7 Connect the wiring.
- 8 Restart the machine, see restart procedure par. 9.4.

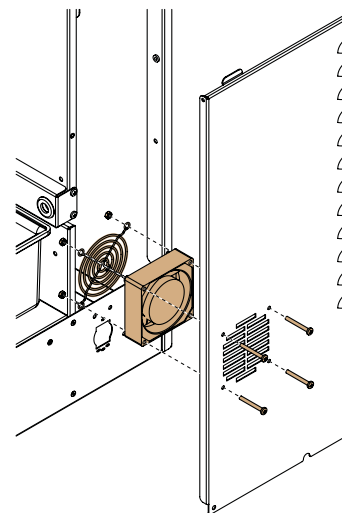


Figure 9-11

9.15 LCD display and display PCB



Be careful! : The LCD display and the display print are ESD-sensitive. Use ESD protection before working with these components.

Replacing the LCD display

- 1 Access the machine, see par. 9.2.1.
- 2 Unscrew plate C (6x screw), disconnect the plug of the service panel of the display print (B) and remove the plate.
- 3 Disconnect the display plug from the display print.
- 4 Remove the LCD display (A).
- 5 Put the LCD display in place and align the display with the frame in the door.
- 6 Put the plug of the display in place on the display print.
- 7 Take the plate, replace the cable of the service panel and tighten the screws on the panel (6x screw).
- 8 Restart the machine, see restart procedure par. 9.4.

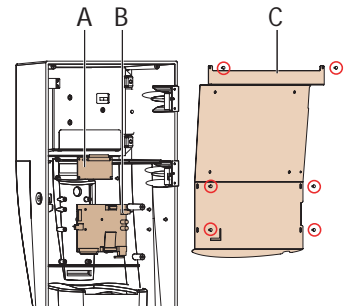


Figure 9-12

Replacing the display print

- 1 Access the machine, see par. 9.2.1.
- 2 Unscrew plate C (6x screw), disconnect the plug of the service panel of the display print (B) and remove the plate.
- 3 Remove the display plug from the display print (A).
- 4 Draw a diagram of the connections.
- 5 Remove the plugs from the main print, LCD display and the selection panel.
- 6 Replace the display print.
- 7 Put the plugs from the main print, LCD display and the selection panel into place.
- 8 Take the plate, replace the cable of the service panel and tighten the screws on the panel (6x screw).
- 9 Restart the machine, see restart procedure par. 9.4.

9.16 Selection and service panels



Be careful! : The LCD display and the display print are ESD-sensitive. Use ESD protection before working with these components.

Replacing the selection panel

- 1 Access the machine, see par. 9.2.1.
- 2 Unscrew plate C (6x screw), disconnect the plug of the service panel (D) of the display print (B) and remove the plate.
- 3 Remove the plug from the selection panel (A) of the display print.
- 4 Carefully remove the selection panel; it is glued to the door.
- 5 Clean the place where the selection panel was stuck onto the door.
- 6 Carefully pull the flat cable through the door (from front to back).
- 7 Carefully remove the protective layer from the selection panel.
- 8 Carefully place the selection panel onto the door, press firmly into place.
- 9 Take the plate, replace the cable of the service panel and tighten the screws on the panel (6x screw).
- 10 Restart the machine, see restart procedure par. 9.4.

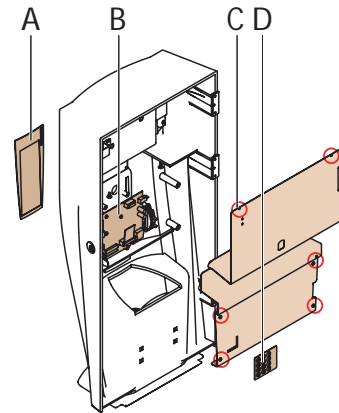


Figure 9-13

Replacing the service panel

- 1 Access the machine, see par. 9.2.1.
- 2 Unscrew plate C (6x screw), disconnect the plug of the service panel (D) of the display print (B) and remove the plate.
- 3 Carefully remove the service panel; it is glued to the plate (C).
- 4 Clean the place where the service panel was stuck onto the plate.
- 5 Carefully pull the flat cable through the plate (from front to back).
- 6 Carefully remove the protective layer from the service panel.
- 7 Carefully place the service panel onto the plate, press firmly into place.
- 8 Tighten the screws on the panel (6x screw).

- 9 Restart the machine, see restart procedure par. 9.4.

9.17 Replacing the drip tray sensor

- 1 Access the machine, see par. 9.2.1.
- 2 Remove the plate on the left side, see par. 9.2.2.
- 3 Disconnect the wiring from the sensor.
- 4 Loosen the two screws (A) of the sensor fastener.
- 5 Replace the drip tray sensor (B).
- 6 Connect the wiring.
- 7 Restart the machine, see restart procedure par. 9.4.

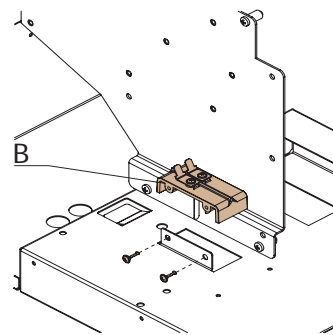


Figure 9-14

9.18 Replacing the peristaltic pump

- 1 Access the machine, see par. 9.2.1.
- 2 Disconnect the pump head by pulling the catch downwards. Leave the hoses in place!
- 3 Loosen the four screws of the pump combination.
- 4 Slide the pump combination forwards.
- 5 Disconnect the wiring from the pump.
- 6 Replace the pump combination.
- 7 Connect the wiring to the new pump.
- 8 Fix the pump combination in place using the four screws.
- 9 Clean the rotor combination with a damp cloth.
- 10 Put the pump head back in place.

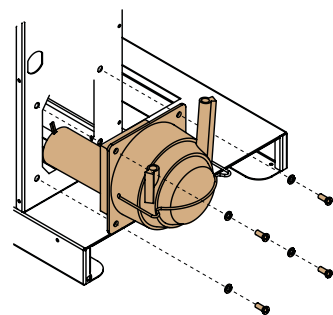


Figure 9-15



Ensure that the pump head is placed correctly. Incorrect assembly could lead to incorrect dosage of the product.

- 11 Slide the catch over the pump head.
- 12 Restart the machine, see restart procedure par. 9.4.

Also carry out the filling procedure, par. 9.4.

- 13 Calibrate the liquid pump, see par. 7.10.

