

INSTALLATION AND SERVICE MANUAL for AVALON Gourmet



Manufactured by:
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1 SAFETY INSTRUCTIONS

Basic safety precautions should always be followed when using electrical appliances. Read all instructions before using this brewing equipment.

1.1 **Food-Contact Parts**

We recommend that you clean and sanitize all food-contact parts prior to installation and use. See the cleaning and sanitizing section for more details.

1.2 **Warnings**

- To minimize the risks of fire or electric shock, do not expose this equipment to rain or moisture.
- Do not immerse this equipment in water; it could lead to electric shock or other malfunctions.
- Do not use this equipment other than for its intended use.
- This equipment contains hot water; never move when full.
- This brewing equipment is intended for indoor installation only.

1.3 **Power supply**

- Always use a grounded 120V AC 60Hz socket outlet rated for 15 A service.
- Each brewing equipment must have its own electrical outlet, on a dedicated circuit.
- Extension cords must not be used.
- This equipment is equipped with a polarized alternating current line plug (one blade wider than the other). Only use this plug with an outlet in which the prongs can be fully inserted. Avoid any exposure of the prongs on the polarized plug.

1.4 **Disconnect the equipment if:**

- Damage is done to the power cord;
- The equipment doesn't work properly;
- The temperature of the power cord or plug increases dramatically during use;
- Unusual conditions occur.



FAILURE TO COMPLY CAN CAUSE EQUIPMENT DAMAGE, FIRE OR SEVERE BODY INJURIES.

2 WARRANTY

2.1 Warranty policy

We hereby certify that the products manufactured by Cafection are, to the best of our knowledge, free from all defects and faulty workmanship. The following warranties and conditions are applicable:

All parts in contact with water (outlet valves, heating element, probe, inlet valve and tank float) are warranted against material and workmanship defects for a period of 90 days from the date of shipment.

All remaining parts of the brewer are warranted against material and workmanship defects for one year from date of shipment. All warranty service and returns must have prior authorization from Cafection.

Please contact Cafection customer service at 1-800-561-6162.

Conditions

Cafection assumes no responsibility for substitute replacement parts installed on the Avalon brewer that have not been purchased from Cafection.

The following circumstances will void the warranty policy:

- Improper installation or operation of the equipment.
- Abuse or neglect, including but not limited to, failure to follow the preventive maintenance schedule.
- Variation in equipment performance due to excessive mineral deposit or local water conditions.
- Equipment altered in any way and/or dates, codes or serial numbers removed or modified.
- Equipment damaged in shipping from the customer to Cafection due to improper packaging.

Please note that labor is not covered by the warranty and that the repair policy is limited to replacing the defective part. Should any additional repairs need to be done, they will be charged to the customer.

Equipment or parts will not be accepted without a prior notification to Cafection.

Please return your warranty card to Cafection via mail or fax to validate your warranty and to register your unit for part upgrades.



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email: order@cafection.com

2.2 Warranty return procedure

In order to always offer you better, faster service, we request your cooperation for the return of parts under warranty. We thank you in advance for taking the time to follow this procedure:

1. Please contact the Customer Service department to obtain an authorization number.
2. It is important to fax a copy of the original invoice to Cafection at 1-800-463-2739 for approval.
3. Do not destroy any parts before receiving a written confirmation that this part will or will not be credited or exchanged.
4. Keep a copy of the original invoice for your records.
5. A copy of the original invoice must be included with your parts returned.



PLEASE MAKE SURE THE MERCHANDISE IS WELL PACKED!
Please use original packaging!

6. Once the merchandise is received, Cafection will check the parts and apply a credit to your account or exchange the merchandise if the warranty is applicable. Only guaranteed parts are authorized for return.
7. We suggest you keep replacement parts on hand.
8. The warranty covers **regular shipping** only. Overnight shipping charges will be applied to your order. Orders must be received before 12:00 pm Eastern Standard Time to be shipped the same day*.

* Some conditions may apply.

2.3 Transport liabilities

YOU ARE RESPONSIBLE. SHIPMENT MUST BE INSPECTED!

You can refuse delivery if a shipment is damaged. Do not sign off the shipment without proper inspection. Should you choose to accept the delivery, it is mandatory that you record the following information on the delivery slip. Remember that you take responsibility of the merchandise once you have signed the delivery receipt. **You have 24 hours to report and file a claim for concealed damages to the transportation company.**

***** Failure to comply to this procedure could lead to claim refusal by the carrier.**

FOR MORE INFORMATION, PLEASE CALL CUSTOMER SERVICE AT 1-800-561-6162

3 INITIAL SETUP

Before you install the brewer on location, we strongly suggest that it be unpacked, inspected and bench tested before it leaves your warehouse.

3.1 On-site installation requirements

3.1.1 Operating environment

For indoor use only.

3.1.2 Power supply

Make sure each unit has its own electrical circuit and is located within 6 feet of the dedicated electrical outlet.

Use only a polarized grounded receptacle.

Domestic 115 VAC / 60 Hz - 15 A Circuit.

3.1.3 Water supply

Should be a plastic 1/4" or 3/8" O.D. dedicated line branched off a larger line. An easily accessible shut off valve up stream of the unit is highly recommended for ease of installation. Water pressure should be at least 20 PSI and no more than 80 PSI

3.1.4 Tools required

- #2 Phillips screwdriver
- Regular medium pliers
- Adjustable wrench
- Level indicator



Other tools may be required depending on the type of water supply tubing and location.

3.1.5 Clearances

	Machine	Clearance	Necessary for :
Height	44"	50"	Opening the top of the machine.
Width	18 1/2"	26"	Per side. Key access on one side and door swing on the other.
Depth	26"	26 1/2"	In front when the door is open.
Other clearance		1.5" 6"	Clearance of water hookup, hoses and adequate air circulation Needed only if a filtration system is installed behind the machine

See footprint and waste chute position in annex 4 and 5.

3.2 Unpacking

For each brewing equipment kit you should have the following boxes: the brewer and the accessories.

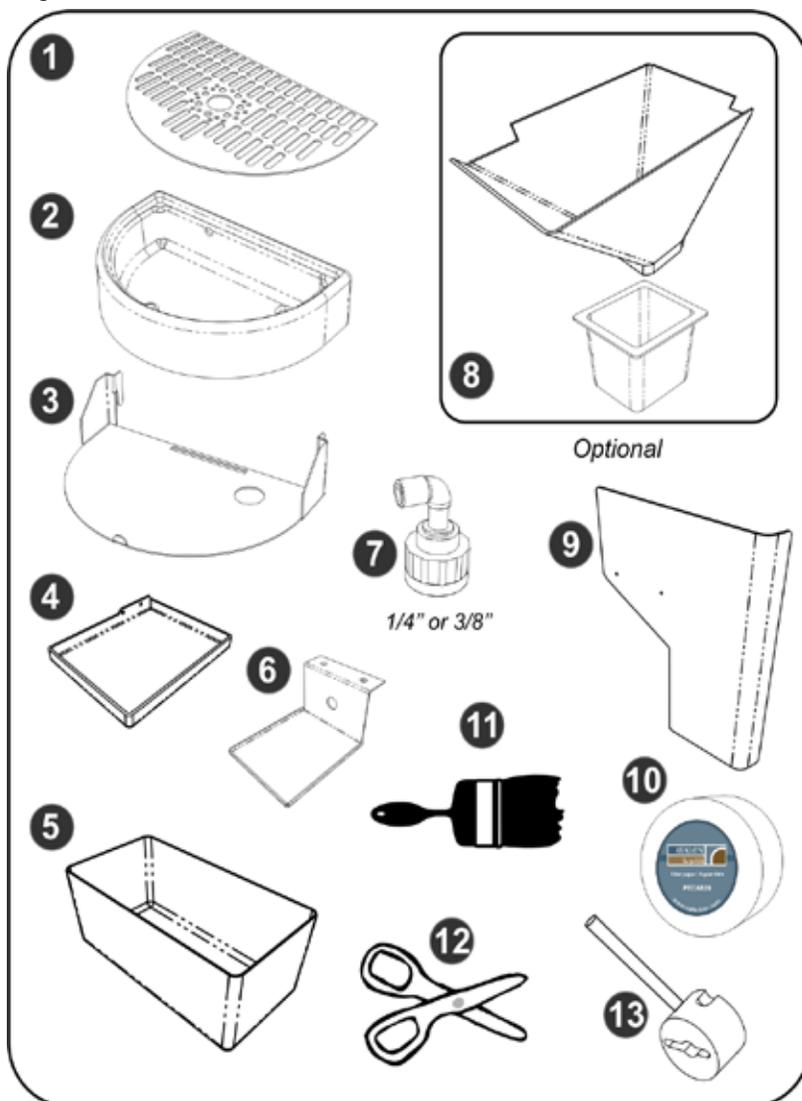
1 box for the brewer + 1 box for the canister and accessories

To remove the unit from the box, carefully cut the straps holding the box in place on the skid and then lift the box up. Inspect the unit to see if any damage has occurred in shipment.

NOTE: See transport liabilities in section 2.3 on page 7.

The parts and accessories that are shipped separately need to be installed on your equipment. In each box, you should find the following items:

1. Drip Tray Grill
2. Plastic Drip Tray
3. Plastic Drip Tray Support
4. Overflow Drip Tray
5. Waste Basket
6. Overflow Drip Tray Support
7. 1/4" or 3/8" Inlet Kit Fitting Part
8. Optional Plastic Chute Kit
9. Front Panel
10. Filter Paper
11. Brush
12. Scissors
13. Brewer Motor Tool



* **The 3 bean canister is individually packaged.**

* The keys for the unit are attached to the power cord located in the back of the unit.

3.3 Leveling the equipment

For optimal performance of the equipment, it is important to ensure that it is leveled. Avoiding to do so can create variations in product delivery.

1. Place a level on the top of the equipment;
2. Adjust the 4 threaded level glides or legs of the equipment to reach a leveled position.

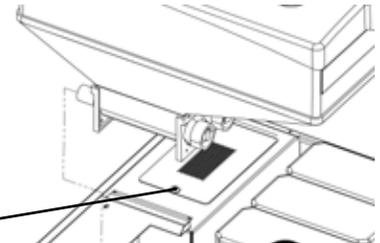
3.4 Hot water tank preparation



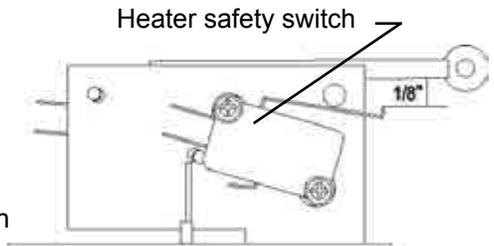
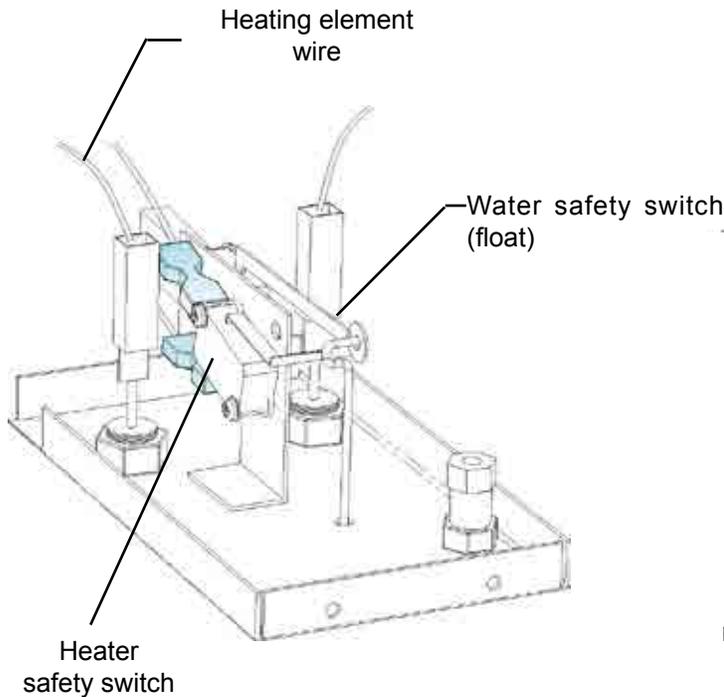
Make sure equipment is unplugged!

3.4.1 Tank lid preparation

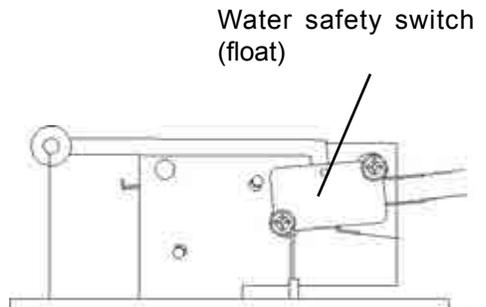
1. You can access the water tank by removing the water tank access door or the back panel;
2. Locate the water tank and remove the twist-tie securing the float of the water tank;
3. Remove the silicone tubing from the heating element;
4. Connect the white wire to the prong on the heating element;
5. Replace the access panel.



Water tank access door
(under the plastic top)



Left side view

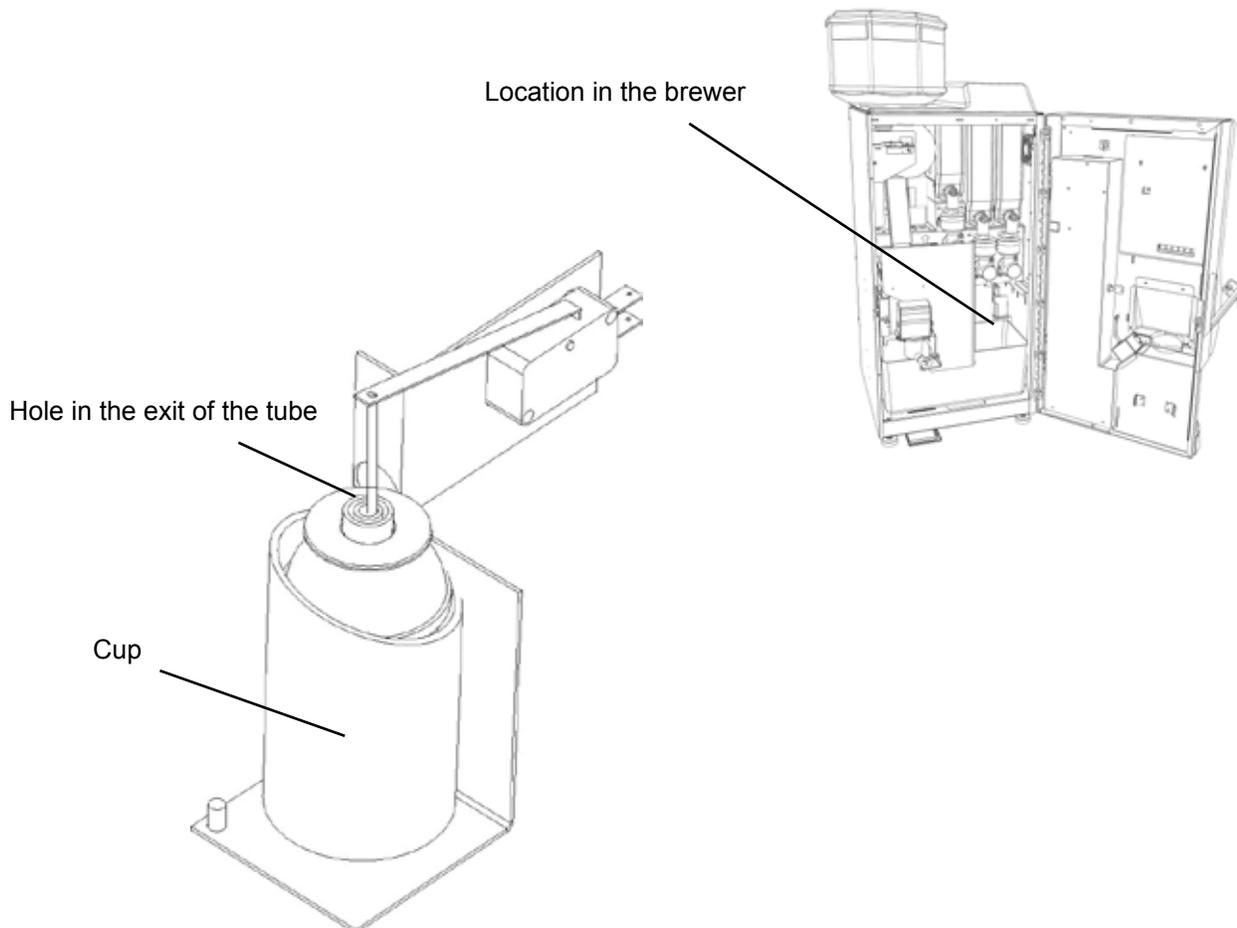


Right side view

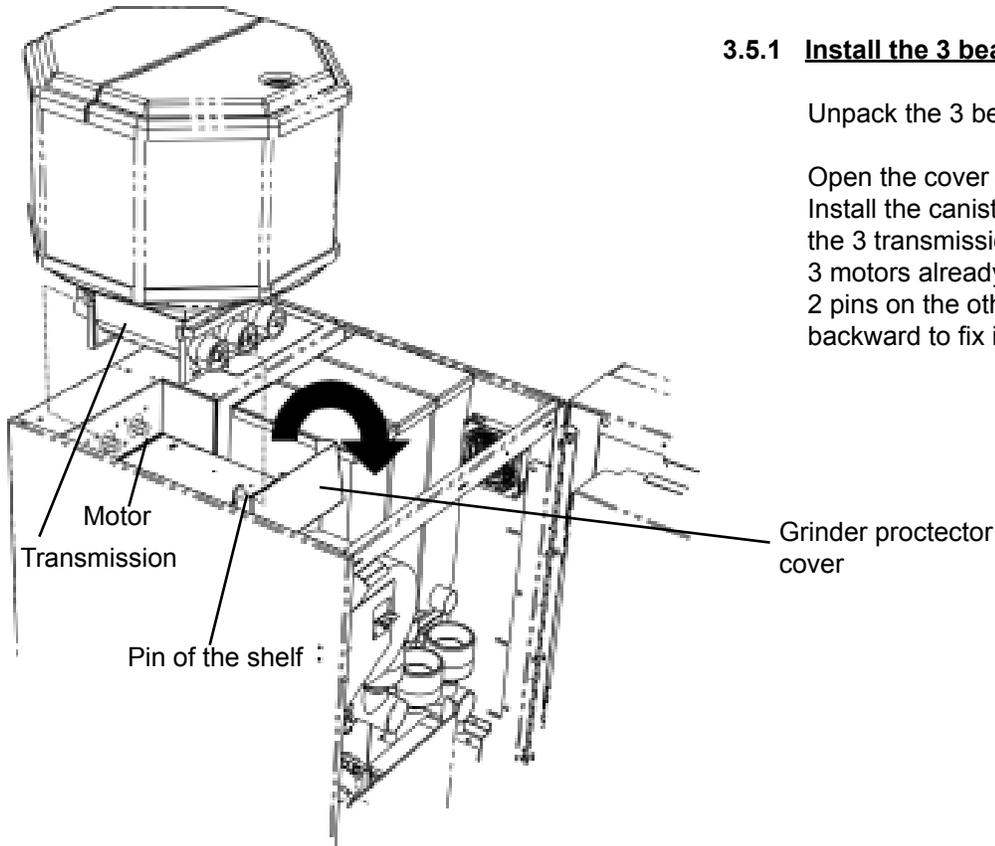
3.4.2 Adjusting the tank overflow float

It is important to verify that the float is positioned properly in the overflow cup because it can move around in transportation. If this float is not properly in place the switch will not be activated and the unit will automatically shut down sensing an overflow situation.

It is important to verify that the Overflow cup is in place with the highest side in front and secured well with the tape. If you need to remove this cup, please make sure that you replace it with the highest section facing the front and the overflow tube in the cup. Fasten it in place with tape. This will ensure that the float will “float” and will activate the overflow switch if a problem occurs.



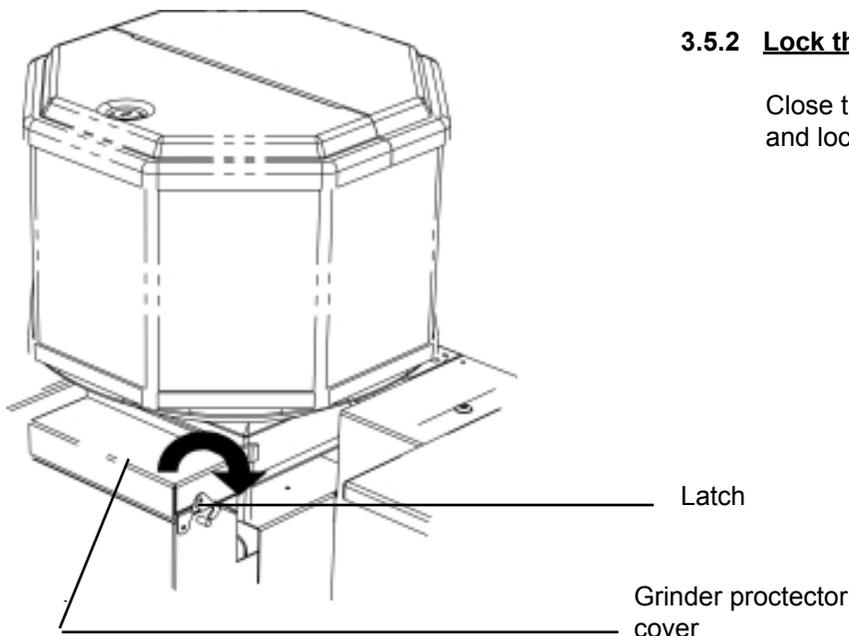
3.5 3 Beans canister installation



3.5.1 Install the 3 beans canister

Unpack the 3 beans canister.

Open the cover of the grinder protector. Install the canister on the shelf by aligning the 3 transmissions of the canister with the 3 motors already fixed on the shelf and the 2 pins on the other side of the shelf. Push backward to fix in place.



3.5.2 Lock the cover of the grinder protector

Close the cover of the grinder protector and lock using the latch.

3.6 Water line connection



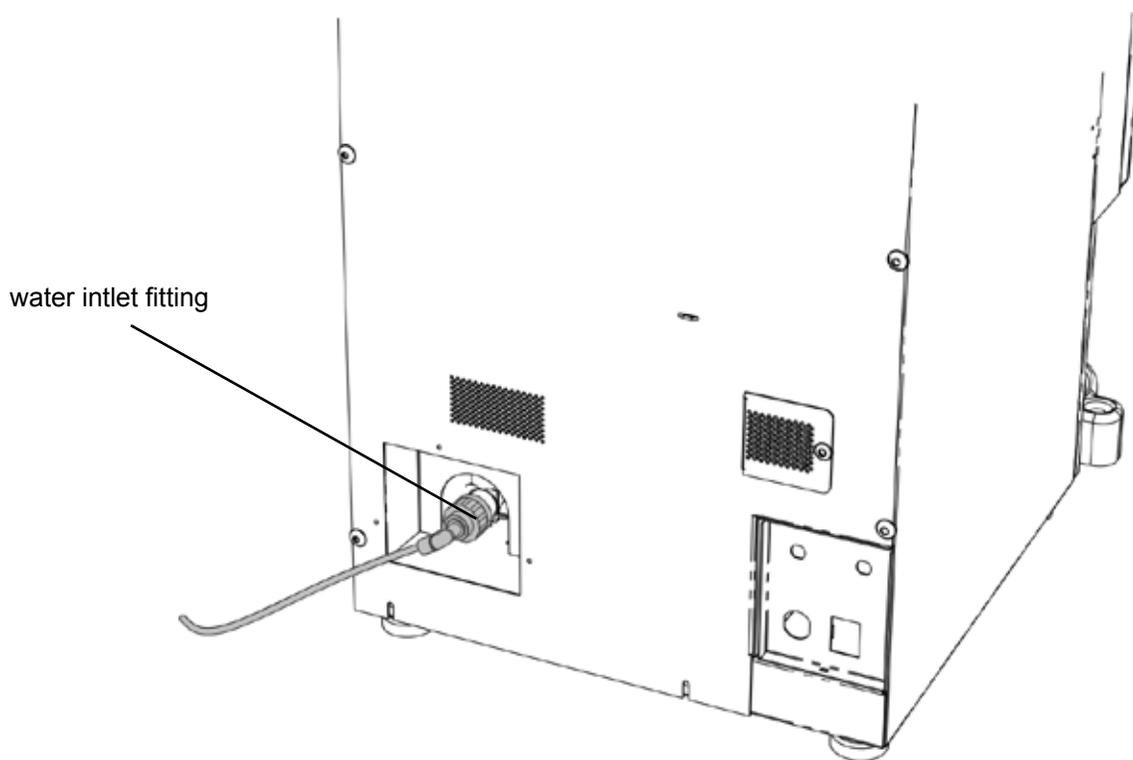
This equipment must be installed in compliance with applicable Federal, State, Provincial and/or Municipal plumbing codes having jurisdiction.

Make sure that the equipment is unplugged before proceeding with the water supply installation. Also verify that the incoming water pressure is greater than 20 psi and no more than 80 psi.

1. Prior to installing the equipment, flush out the water line by running approximately 1 gal. of water into a pail. This will ensure no sediment from a new installation can get in the equipment;
2. The incoming water supply should have a shut-off valve connected in-line. Water supply should be a plastic 1/4" or 3/8" O.D. dedicated line branched off a larger supply line;
3. Make sure your water source is turned off. Secure the inlet fitting firmly onto the inlet valve. Do not overtighten;
4. Make sure the equipment is unplugged. Connect the water line to the quick connect inlet fitting;
5. Turn the water valve on, sending water to the brewer. If there are any leaks, tighten connections to stop leakage.



This procedure does not take into consideration the installation of a water filtration system. Please refer to the water filter manufacturer installation instructions and incorporate them into the above procedures.



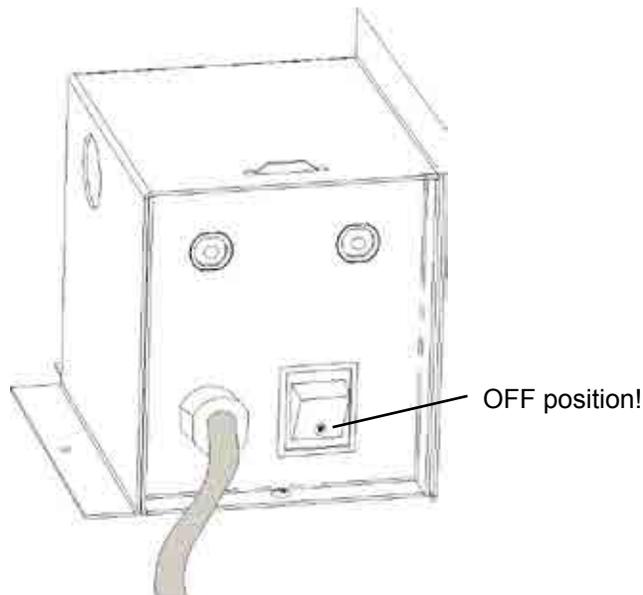
3.7 Electrical connection



This equipment must be installed in compliance with applicable Federal, State, Provincial and/or Local electrical codes having jurisdiction.

- Make sure:
- The equipment is OFF before plugging it in,
 - The equipment has its own electrical outlet and
 - NO extension cord is used.

1. Make sure that the power switch in the back of the unit is in the OFF position before plugging in the unit;
2. Locate the unit's 6 feet power cord and plug it into its own grounded electrical outlet;
3. Reach to the back of the brewer and toggle the power switch to the ON position. The front lights will turn on and water will automatically enter the brewer. The tank will fill for up to 2-3 minutes maximum.
4. Once the tank is full, it will take 10-15 minutes to heat the water to brewing temperature;
5. Once the brewing equipment is ready, the LCD will indicate "Hi! Make Your Choice".



The main power switch turns the equipment ON and OFF. This switch should be turned OFF when servicing any (AC line voltage) electrical components on the equipment.

3.8 Water temperature

This equipment has a coffee brewing setpoint of 200 °F water temperature to offer a consistent beverage quality to the users. There is a +/- 2 °F tolerance.

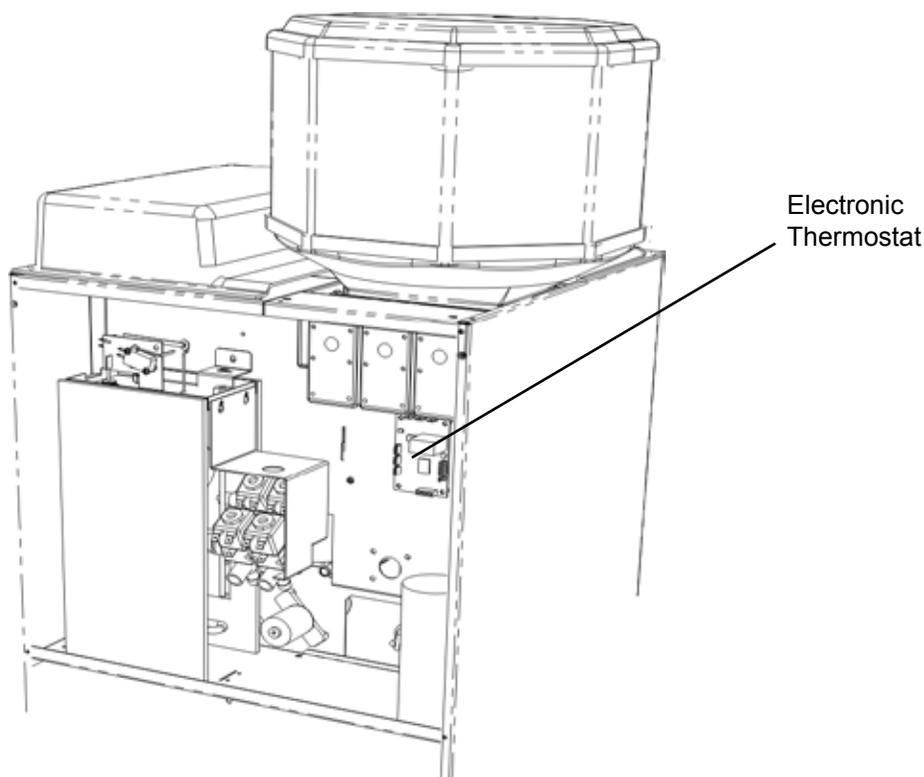
This is an average and is not what you would get from a manual temperature measure. The actual water temperature fluctuates because cold water is added to the tank after every beverage delivery and time is needed to heat the new incoming water up to setpoint.

You can also take the water's brewing temperature manually by ordering a cup of hot water and measuring its temperature with a thermometer. There may be a slight difference from the tank reading. This is normal.

If you are experiencing large temperature differences, verify that your tank is clean and not obstructed by mineral deposits and scale.

Unit safety measures

In the event of a temperature probe failure, the tank may start to boil. This will cause it to overflow into the "Overflow Cup" and will automatically shut it off.

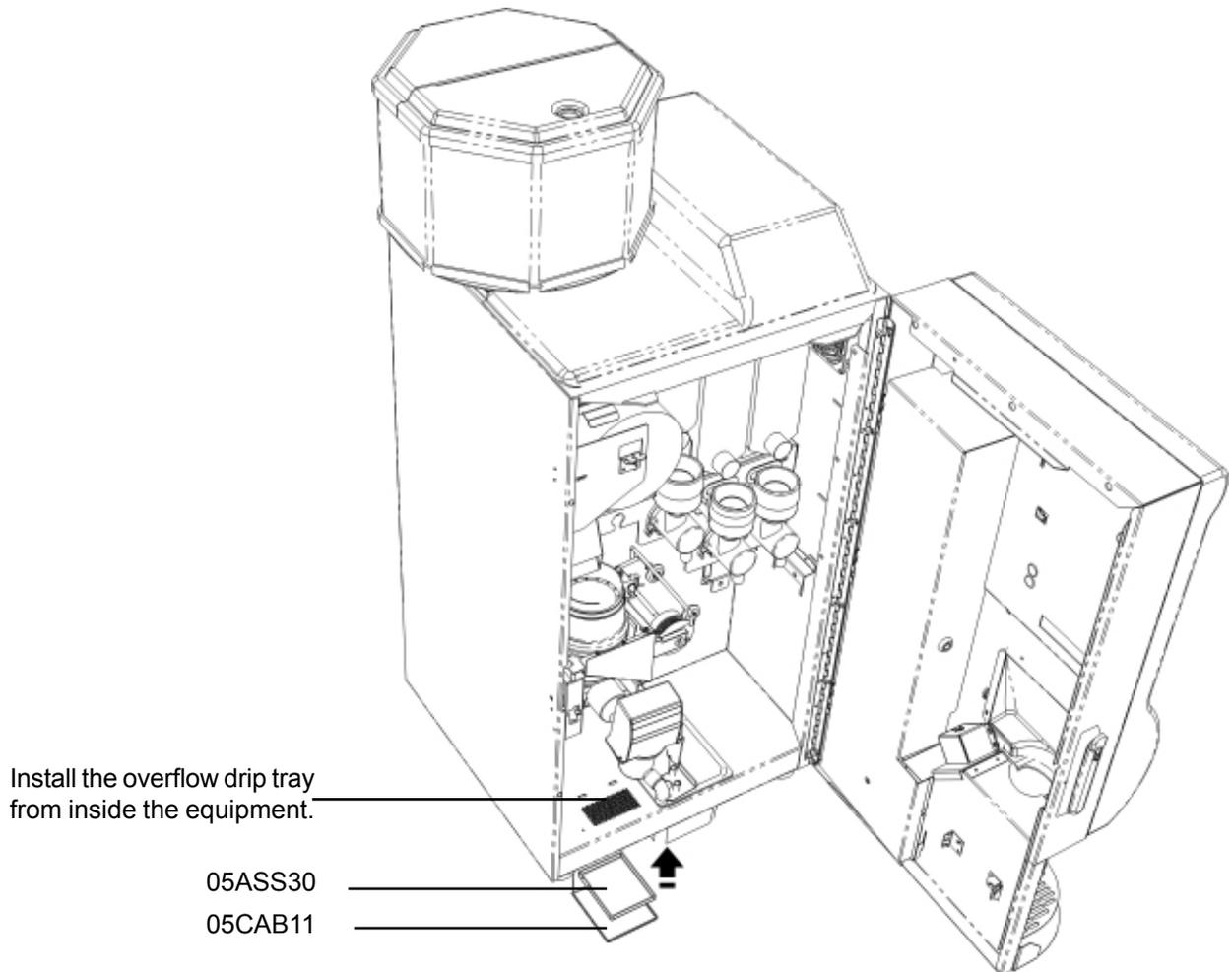
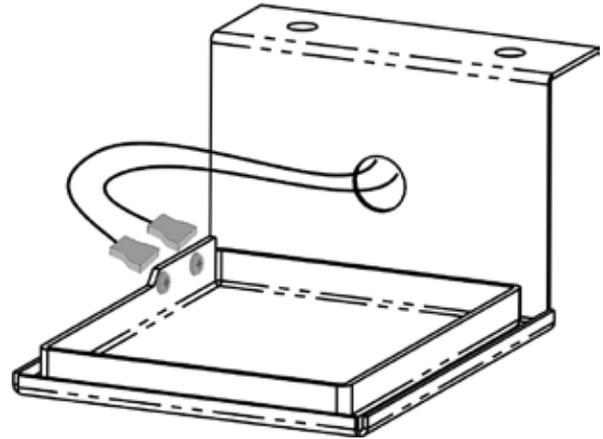


* Temperature can be set by user by accessing in the setup main menu.

3.9 Drip tray and overflow installation

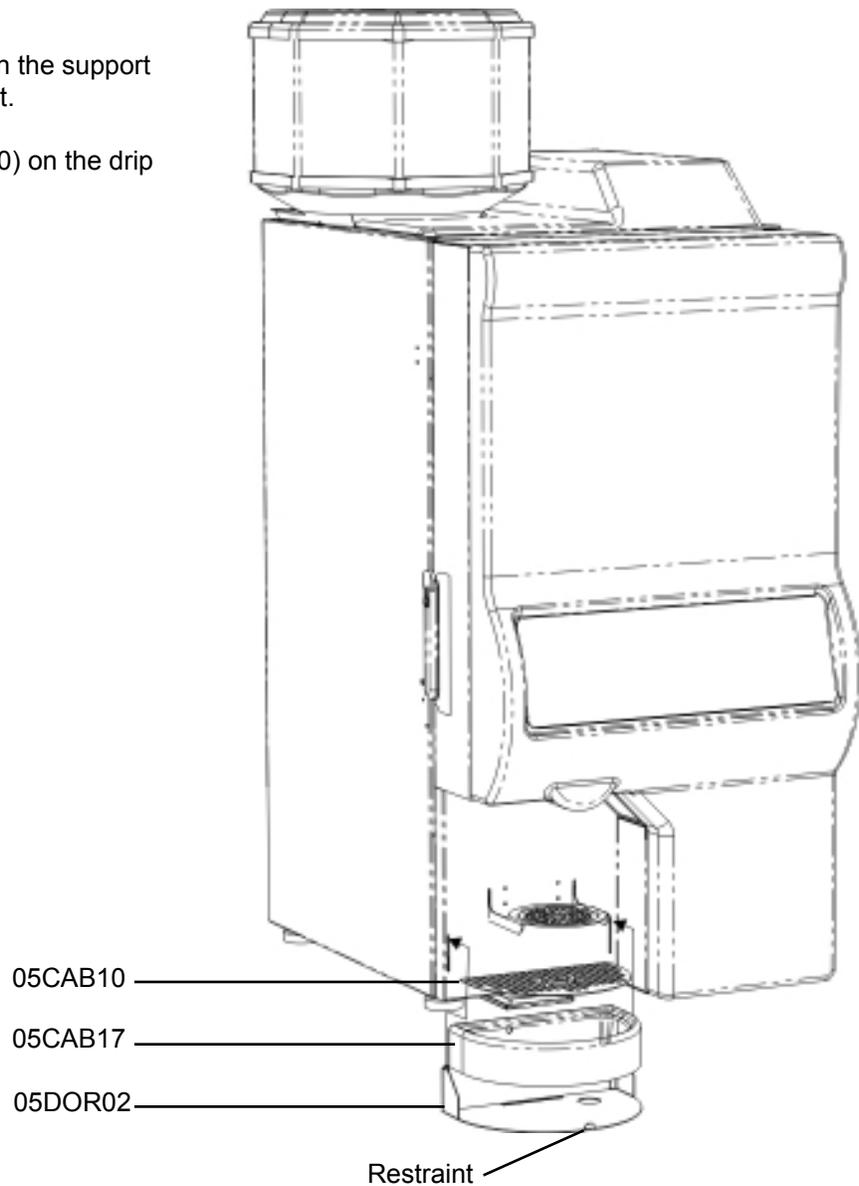
3.9.1 Overflow drip tray installation

1. Screw the overflow drip tray support (05CAB11) under the base of the brewer using the 2 screws included.
2. Take out the 2 wires with connectors found inside the brewer using the chute hole and connect them to the 2 connectors of the overflow drip tray (05ASS30).
3. Put the connected overflow drip tray (05ASS30) on its support (05CAB11).



3.9.2 Drip tray installation

1. Insert the drip tray support (05DOR02) in the door.
2. Set the drip tray (05CAB17) on the support (05DOR02) inside the restraint.
3. Install the metal grill (05CAB10) on the drip tray (05CAB17).



3.10 Loading products

1. Unlock the main door
2. Remove the plastic top cap
3. Remove the canister lid of which you wish to fill
4. Do not overfill the canisters



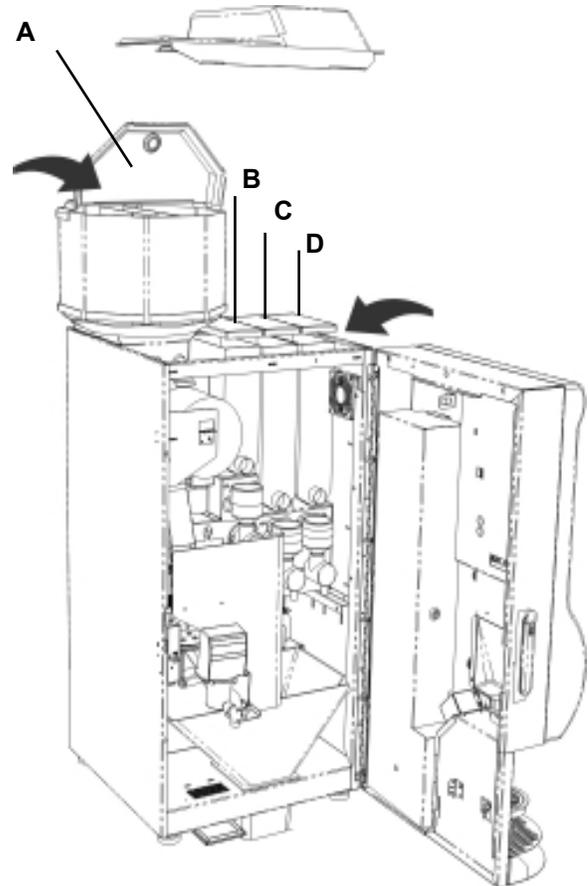
By only removing 1 lid at a time, you will reduce the risk of cross contamination of products.

Unlock the cover of the canister and open the plastic top cap.
Do not overfill the canister.

Using a step stool will help you see the hoppers that you are filling.

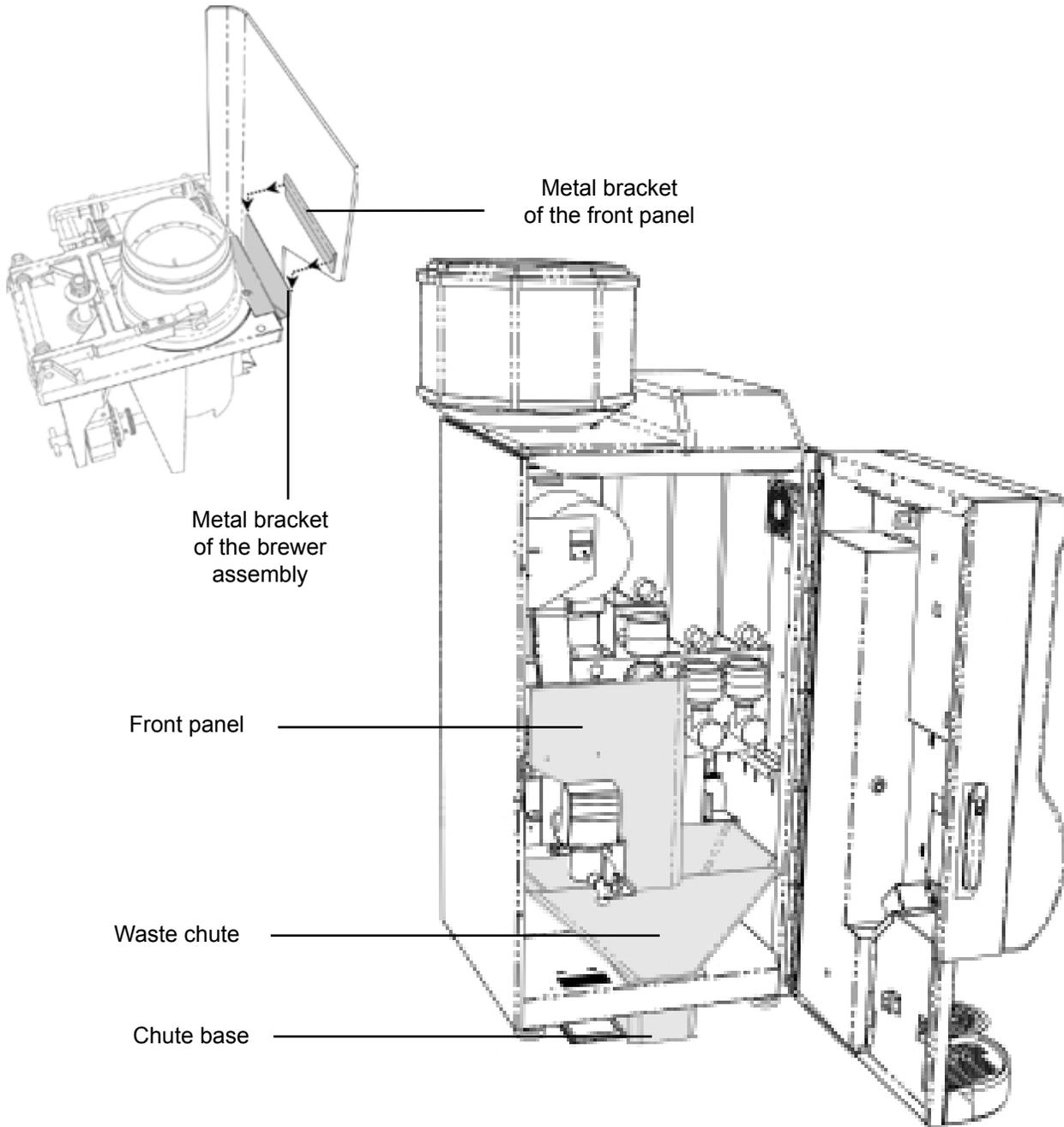
- A - 3 Whole Bean Coffees
- coffee 1
 - coffee 2
 - coffee 3

- B - Soluble (Powdered milk)
 C - Soluble (Hot Chocolate)
 D - Soluble (French Vanilla)



Caution! Flavored beans could contain ethyl alcohol that could affect beans canister's longevity. Cafection do not recommend using flavored beans.

3.11 Chute system installation



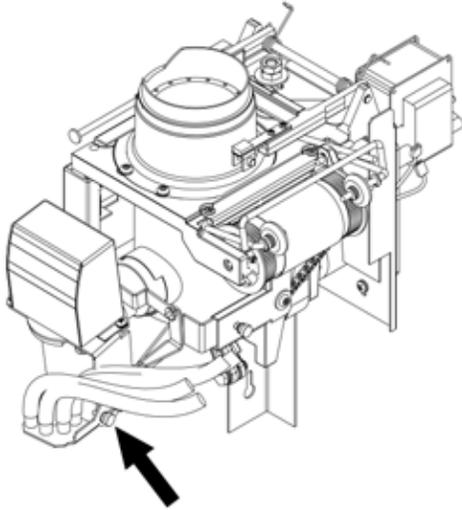
1. Open the door of the equipment;
2. Insert the chute base inside the chute hole of the cabinet;
3. Insert the large waste chute into the chute base;
4. Install the front panel by aligning the metal bracket behind the front panel with the metal bracket fixed on the brewer assembly.



Internal waste bin maximum coffee capacity: 80 cups

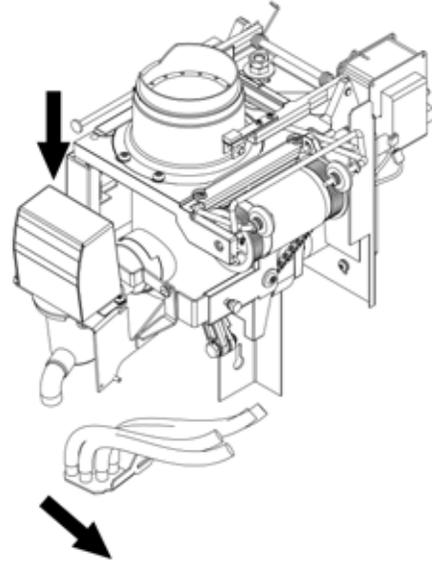
3.12 Brewer and whipping system

1



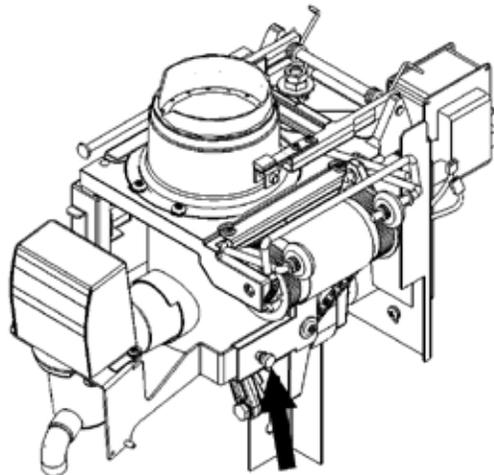
1. Untighten the screw that holds the hoses support.

2



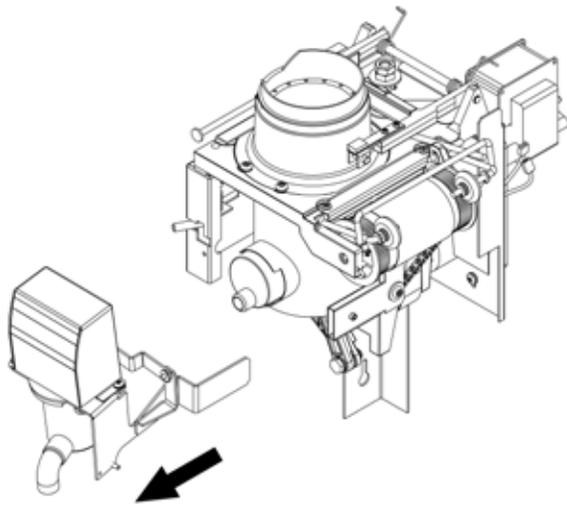
2. Remove the hoses support, (it will be retained by the tubes). Disconnect the coffee whipper wire (in the back of the whipper protector).

3



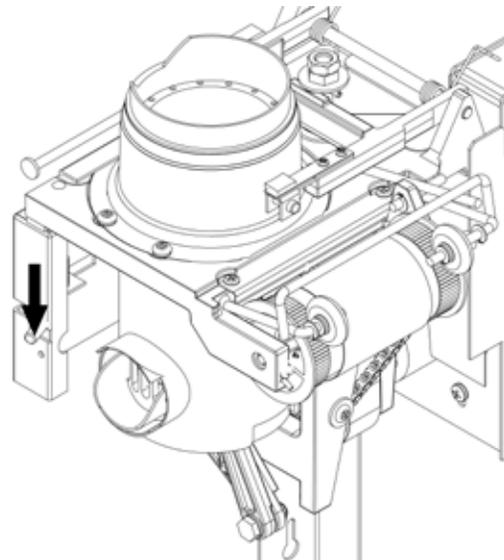
3. Untighten the whipper support screw.

4



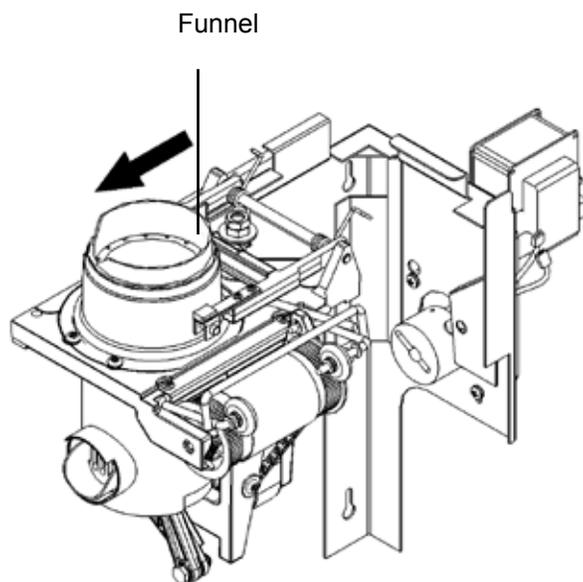
4. Remove the spout with the coffee whipper by simply pulling it towards you.

5



5. Cut the filter paper. Then lower the latch of the brewer to unlock it.

6



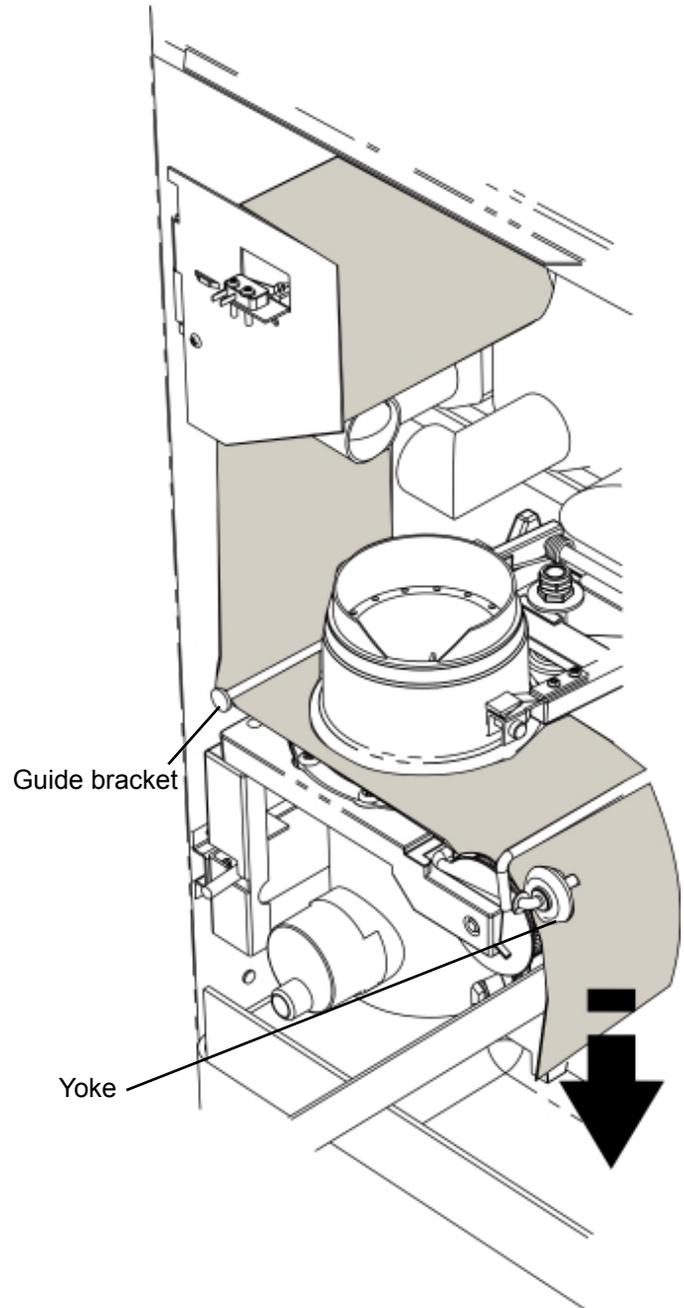
6. Withdraw the funnel and the pipe of silicon which is fixed above. Draw the brewer towards you to take it out the machine.

3.13 Filter paper installation

1. Make sure the power of the brewer is turned ON;
2. Place the filter paper roll on the support bracket so that it dispenses on the left hand side (See the diagram inside the brewer);
3. Toggle the brewer paper switch ON (SW4), the brew chamber will lift up;

Note: the brew chamber will not lift up if the switch does not sense any filter paper

4. Pass it under the left guide bracket of the brew group, under the brew chamber and under the wheel guides by gently lifting them using the yoke;
5. Pull on the paper and carry it through the cabinet chute hole and into the waste bin;
6. Make sure that it is feeding straight. Verify that it stays within the first guide. Improper filter paper feeding will cause a vacuum leak and may cause grounds to spill inside the equipment.
7. Toggle the brewer paper switch back to OFF (SW4 on the main board);
8. The filter paper will advance while the brewer assembly cycles and the brew chamber will settle down on the paper, ready for the next cup.



3.14 Testing installation

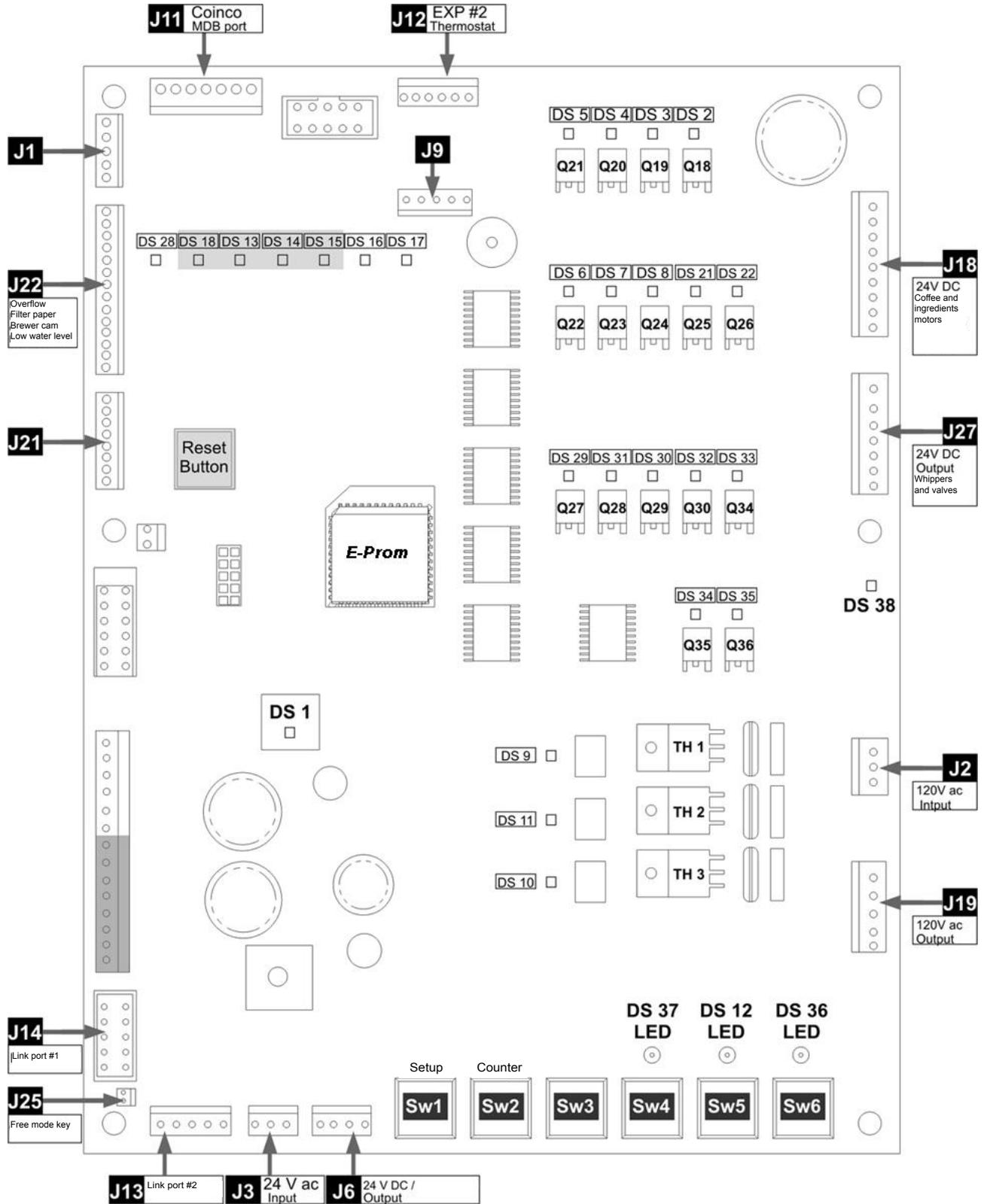
It is important to have the equipment performing several cycles before completing the installation. It is important that you order at least 2 of each product selections to insure that the brewer is operating as per the specifications laid out in this manual. During this process, review the check list as a reminder.

You need to be sure that the brewer is clean, safe and functioning once you're ready to leave it on-site.

What to check

<input checked="" type="checkbox"/>	Inlet valve is free from leaks	Verify that it is secure and not overtightened
<input checked="" type="checkbox"/>	Brew chamber is empty of coffee	Verify that the unit is leveled
<input checked="" type="checkbox"/>	Filter paper feeds without resistance and goes straight into the waste bin	Verify that the chute is properly installed Repeat the installation procedure
<input checked="" type="checkbox"/>	Soluble mixing bowl is free of leaks	Verify that it is on straight and tube is secure
<input checked="" type="checkbox"/>	Water temperature is acceptable	See water temperature
<input checked="" type="checkbox"/>	Products are loaded	Load products
<input checked="" type="checkbox"/>	Brewer and area are clean and tidy	Please tidy up

3.15 Main board



3.15.1 Main board (PCB) description

Interactive switches and buttons

1. Reset Button (Red)

Pressing this button initializes the 3 Bean Brewer (same as the on/off switch)

2. Setup Button (SW1) Black

Pressing this button gives you access to the product and brewer software parameters.

3. Counter Button (SW2) White

Pressing this button gives you access to the tally counter data.

4. Free Vend Switch (SW3) Black

OFF, this switch allows users to have free beverages.

5. Brewer Switch (SW4) Black - DS37

ON, the switch lifts the brewer head to allow filter paper replacement. The switch must be in the OFF position for default user mode. If activated, it will reset the waste bin counter.

6. Ingredient Switch (SW5) Black - DS12

Allows the neutralization of the ingredient dispensing motors. At OFF, the motors will not dispense ingredients.

7. Water Switch (SW6) Black - DS36

Allow the neutralization of the 4 water dispensing valves. At OFF, the valves will not dispense water.

Green LEDs

The green led will illuminate to indicate the following status.

- DS1** - Power 5Volts ok
- DS18** - Drip tray overflow
- DS13** - Brewer error
- DS14** - Filter paper ok
- DS15** - Low water level

Red LEDs

The red led will illuminate to indicate the part is in use.

- DS38** - Power 24Volts ok
- DS3** - Coffee #1 motor ingredients
- DS4** - Coffee #2 motor ingredients
- DS5** - Coffee #3 motor ingredients
- DS6** - Soluble #1 motor ingredients
- DS7** - Soluble #2 motor ingredients
- DS9** - Brewer motor
- DS10** - Inlet valve
- DS11** - Grinder motor
- DS12** - Ingredient output are disable
- DS21** - Chute Solenoïde
- DS22** - Coffee hot water valve
- DS29** - Soluble #1 hot water valve
- DS31** - Soluble #2 hot water valve
- DS32** - Hot water valve
- DS33** - Mixer Motor Soluble #1
- DS34** - Mixer Motor Soluble #2
- DS36** - 4 water dispensing valves disable

3.15.2 Microcontroller (Eeprom)

The microcontroller, also known as the Eeprom, can be swapped to incorporate new improvements to the programming.



- Please take all counter readings before changing the microcontroller because all data will be reset
- Use the necessary precautions for handling static sensitive devices.
- Do not attempt to pry the chip out of the socket with anything. This will damage the casing.

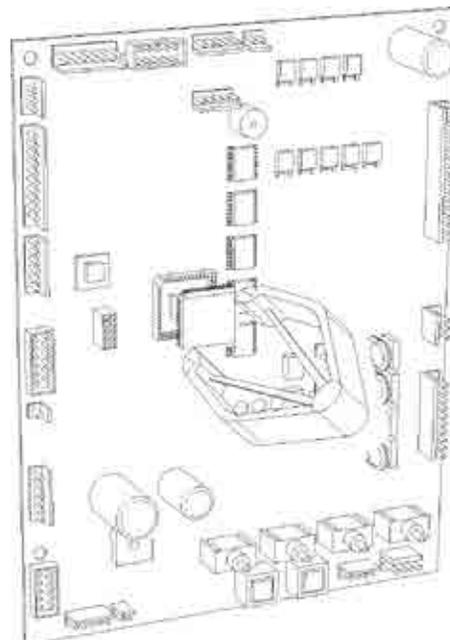
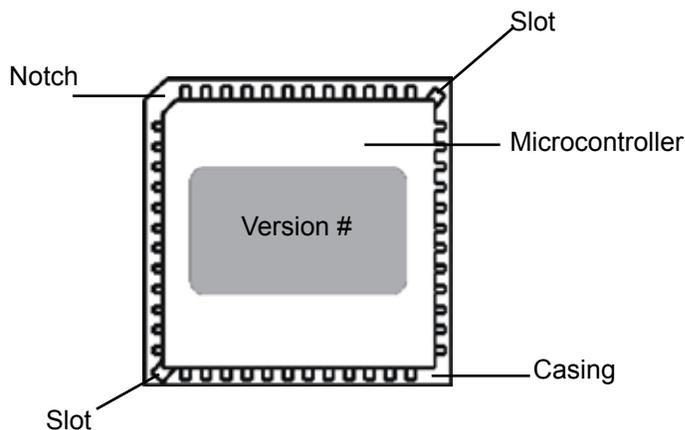
Tool required: You will need to purchase a PLCC Extractor as showed in the diagram below . This can be found in most electronics stores or via the internet. Without this tool, you may damage the casing for the microchip and damage the board.

Removing

1. Retrieve all your data;
2. Turn off the machine and unplug from the outlet;
3. Open the door and remove the lexan plate via the 4 screws;
4. Locate the microcontroller (the black square piece in the middle of the board with a white label);
5. Using the Extractor, carefully insert the prongs in the top right and bottom left corner slots of the casing and grab the microcontroller;
6. Pull out of the socket gently.

Replacing

1. Align the notched corner of the microcontroller with the notched corner of the empty socket;
2. Make sure that all contacts are aligned with the appropriate slots on the socket;
3. Push the microcontroller firmly, straight down until the top of the chip is flush with the top of the socket;
4. Replace remaining parts in the reverse order;
5. Plug the machine in and turn on the unit;
6. At start-up, the LCD will indicate the microcontroller version #;
7. Test the new features outlined in the documentation supplied with the new microcontroller.



4 SERVICE SOFTWARE

4.1 Programming tips

Reminder

Please refer to the main board diagram and description on page 24-25 to better visualise the procedures. To program the product prices and values follow these steps:

1. Unlock and open the door of the equipment
2. Press the SETUP button located on the lower section of the main board (#SW1).

The LCD will indicate:



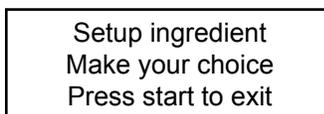
3. Keep this in mind for the following steps (refer to overlay):



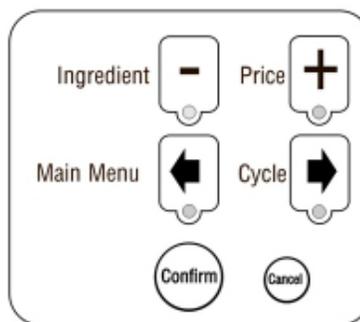
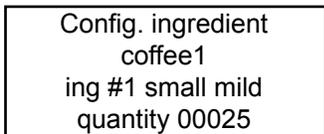
* If you wait more than 45 seconds without pressing on anything you will exit automatically the menu and you will have to start over.

4. Start with setting up the ingredients.

Press the ingredient key



Press on coffee 1



Use the + and - key to adjust quantity and the arrow to select the quantity to modify.

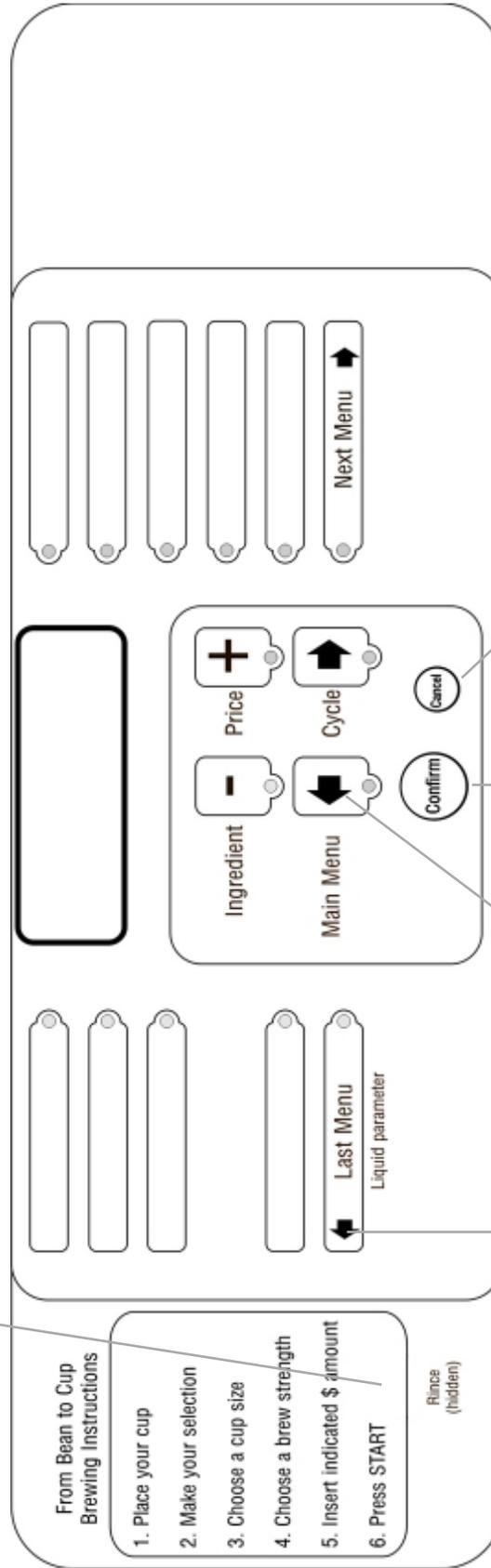
5. Do the step 4 again to adjust all the beverages.



Note: The cycle key is to adjust the brew cycle. If you modify this cycle without a reason, it might deteriorate the beverages quality.

4.2 **Service overlay**

Rinse
(Hidden button underneath
start in the left menu)



Cancel

Access to the main menu Confirm change

Access to the parameters of the liquids

4.3 **Main menu description**



Parameters	These options will allow to :
Choose your language	Change the default language of the unit (English/French).
Active buzzer Y/N	Enable/Disable the sound made by the unit when touching the keypad buttons.
Config. Global price	Rapidly set prices for all small and large drinks.
Setup Dictionary	Choose out of 20 coffee names from the dictionary for coffee 1, 2 and 3.
Enable large format	Enable/Disable the large format to offer 1 or 2 cup sizes.
Win option counter	Set a number of cups before the machine allows to give a free cup of coffee (ex. 1 free coffee every 10 cups).
Overflow detection	Enable/Disable the overflow detection. If enabled, the unit will stop giving beverages if an overflow is detected. This option should never be disabled.
Default gourmet	Promote new products; it will set a default selection to appear on the LCD screen. By simply pressing Start, the customer would automatically get this selection. However, he can choose another selection.
Cntr before cleaning	Set a certain number of cups before getting the message «Empty the waste bin»
Purchase required?	Force the customer to select a drink before having his change back.
Thermostat	Change the set point of the thermostat.

4.4 Programming chart

		7	8	9	10	11	12	13	**DOUBLE BREW			
CUP SIZE		7	8	9	10	11	12	13	14	16	18	20
LIQUID OUNCE		5	6	7	8	9	10	11	12	14	16	18
Coffee #1, 2 & 3 *Coffee in grams	<i>Regular Coffee (1,5 gr/liquid oz)</i>	7,5	9	10,5	12	13,5	15	16,5	18	21	24	27
	PROGRAMMING VALUE	23	27	32	36	41	45	50	27	32	36	41
	<i>Strong Coffee (1,7 gr/liquid oz)</i>	8,5	10,2	11,9	13,6	15,3	17	18,7	20,4	23,8	27,2	30,6
	PROGRAMMING VALUE	26	31	36	41	46	51	56	31	36	41	46
Configurable Pause times	Pause # 1	200	200	200	200	200	200	200	200	200	200	200
	Pause # 2	100	100	100	100	100	100	100	100	100	100	100
	Delay before Pause #3	118	118	118	118	118	118	118	118	118	118	118
	Pause # 3	150	150	150	150	170	170	170	150	150	150	150
	Pause # 5	100	100	100	100	100	100	100	100	100	100	100
	Grinder time	120	120	120	120	170	170	170	120	120	120	120
Coffee liquid <i>Liquid oz</i>	<i>QUANTITY OF LIQUID</i>	5	6	7	8	9	10	11	12	14	16	18
	PROGRAMMING VALUE	70	88	106	124	142	160	178	88	106	124	142
Hot Chocolate *Soluble in grams	<i>Regular chocolate (2,8 gr/liquid oz)</i>	14	16,8	19,6	22,4	25,2	28	30,8	33,6	39,2		
	PROGRAMMING VALUE	29	35	41	47	53	59	65	71	83		
	<i>Strong chocolate (3,2 gr/liquid oz)</i>	16	19,2	22,4	25,6	28,8	32	35,2	38,4	44,8		
	PROGRAMMING VALUE	32	39	46	53	60	67	74	81	95		
Chocolate Liquid <i>Liquid in ounces</i>	<i>QUANTITY OF LIQUID</i>	5	6	7	8	9	10	11	12	14		
	PROGRAMMING VALUE	90	105	120	135	150	166	181	211	242		
Vanilla *Soluble in grams	<i>Regular Vanilla (2,8 gr/liquid oz)</i>	14	16,8	19,6	22,4	25,2	28	30,8	33,6	39,2		
	PROGRAMMING VALUE	29	35	41	47	53	59	65	71	83		
	<i>Strong Vanilla (3,2 gr/ liquid oz)</i>	16	19,2	22,4	25,6	28,8	32	35,2	38,4	44,8		
	PROGRAMMING VALUE	32	39	46	53	60	67	74	81	95		
Vanilla liquid <i>Liquid in ounces</i>	<i>QUANTITY OF LIQUID</i>	5	6	7	8	9	10	11	12	14		
	PROGRAMMING VALUE	80	96	112	118	134	160	176	192	208		
Mokaccino	Regular Moka Coffee	23	27	32	36	41	45	50	55	64		
	Strong Moka Coffee	26	31	36	41	46	51	56	61	71		
	Moka Coffee Water	15	25	35	45	55	66	76	86	97		
	Regular Choco Moka	29	35	41	47	53	59	65	71	83		
	Strong Choco Moka	32	39	46	53	60	67	74	81	95		
	Choco Moka Water	72	76	80	84	89	94	98	103	107		
	Vanilla Coffee	23	27	32	36	41	45	50	55	64		
Vanilla Coffee	Regular Vanilla Coffee, Coffee	23	27	32	36	41	45	50	55	64		
	Strong Vanilla Coffee, Coffee	26	31	36	41	46	51	56	61	71		
	Vanilla Coffee Water	10	18	30	42	54	65	77	89	102		
	Vanilla Coffee, Regular Vanilla	29	35	41	47	53	59	65	71	83		
	Vanilla Coffee, Strong Vanilla	32	39	46	53	60	67	74	81	95		
	Vanilla Water, Vanilla Coffee	72	76	80	84	88	93	97	101	105		
50/50 Water quantity is adjusted by the coffee.	Coffee # 1 50/50 regular	13	15	17	19	21	23	25	15	17	19	21
	Coffee # 1 50/50 strong	14	17	19	21	24	26	29	17	19	21	24
	Coffee # 1 50/50 by default	1										
	Coffee # 2 50/50 regular	13	15	17	19	21	23	25	15	17	19	21
	Coffee # 2 50/50 strong	14	17	19	21	24	26	29	17	19	21	24
	Coffee # 2 50/50 by default	2										

Vanilla Moka	Regular Vanilla	15	18	21	24	27	29	32	35	37
	Strong Vanilla	18	21	24	27	30	34	37	40	44
	Vanilla Water	45	56	67	78	89	100	111	122	133
	Regular Moka	15	18	21	24	27	29	32	35	37
	Strong Moka	18	21	24	27	30	34	37	40	44
	Moka Water	45	56	67	78	89	100	111	122	133

Vanilla Moka Coffee <i>*Moka factory setting</i>	Regular Coffee	24	28	32	36	40	45	49	53	58
	Strong Coffee	26	31	36	41	46	51	56	61	66
	Moka Coffee Water	23	25	27	29	30	32	34	36	37
	Regular Vanilla	29	35	41	47	53	59	65	71	77
	Strong Vanilla	32	39	46	53	60	67	74	81	88
	Vanilla Water	16	29	42	55	68	80	93	106	119

Hot Water		78	95	112	129	146	163	180	197	217
-----------	--	----	----	-----	-----	-----	-----	-----	-----	-----

FACTORY SETTING	DOUBLE BREW
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*Coffee and soluble grams provided are suggested ; weight may vary depending on the kind of products (roast, grind or density for solubles).

GOURMET SECTION

Energy Shot Coffee	Energy Shot Coffee	45
	Coffee by default	3
	Energy Shot Water	70

Hot Shot Blend	Coffee # 1 Hot Shot Blend	24
	Coffee # 1 by default	1
	Coffee # 2 Hot Shot Blend	24
	Coffee # 2 by default	3
	Water Hot Shot Blend	70

Long Espresso	Long Espresso Coffee	54
	Coffee by default	3
	Long Espresso Water	70

Cafe Latte	Coffee, Cafe Latte	54
	Coffee by default	1
	Water, Coffee, Cafe Latte	30
	Milk, Cafe Latte	65
	Water Milk Cafe Latte	122

Capuccino	Coffee, Capuccino Coffee	54
	Coffee by default	1
	Water Capuccino Coffee	30
	Milk Capuccino	65
	Water Milk Capuccino	122

Pause Time configuration for the Gourmet cycles	Pause # 1	100
	Pause # 2	110
	Delay beforePause #3	110
	Pause # 3	100
	Pause # 5	100
	Grind Time	120

Note: Liquids are adjusted to 5 oz for these three products of the Gourmet Section

NOTE: Liquids are adjusted to 7 oz for these two products of the Gourmet Section

4.5 Multi-cup and Free Mode Key

The electronic key gives a fast access to the user to the Multi-cup and free mode.

Once the key is turn ON the screen will display

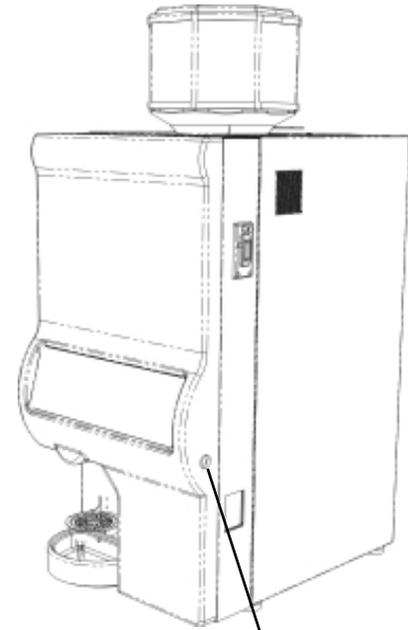


Press START to access Free Mode
Turn the key OFF to return to the regular mode.

To acces the Multi-cup mode press to turn the option to YES and press START



Select your coffee, press START.
The unit will ask you the amount of cup that you want. Use plus key to select the amount of cup that you need.
The unit will brew the amount of cup selected in a row.
Press Cancel to stop the brewing process.
* You can get up to 9 cup.
Turn the key OFF to return to the regular mode.



Free Mode Key Access

5 CLEANING AND SANITIZING

5.1 Automatic rinsing function

A new function is added to our apparatuses to make easier the rinsing of the interior components (brewer, whipper).

Instructions to follow:

1. Install a container that could contain at least 20 OZ of liquid.
2. Press on the key configuration (set-up) on the main board inside the door.
3. Close again the door.
4. Press on the hidden key.
5. Support on Start.
6. Wait until the cycle is finished.
7. Start again if it is needed, or press again on start to exit.



Hidden Button

5.2 **Cleaning and sanitizing instructions**

It is important to clean and sanitize this equipment on a regular basis in order to maintain the highest beverage quality. These regulations require that all parts in contact with food be cleaned and sanitized regularly and that hands be cleaned before handling these parts or other commodities such as cups and stirrers.

Cleaning and sanitizing should be done in separate steps as prescribed by health regulations and good industry practice.

Cleaning: Cleaning means “Making free of visible soil, stains or impurities”. This also means removing food soils, oil or mineral deposits that could alter the beverage taste or appearance, and therefore its quality

Sanitizing Sanitizing means application of measures designed to protect public health. This is done by reducing bacteria remaining on the surface after it has been cleaned.

There are two sanitation methods:

- 1) Chemically, the part can be treated with a bactericidal compound to remove bacteria;
- 2) With hot water of at least 212 °F, the bacteria can be killed if the temperature of the part is raised high enough.



Always unplug the unit before cleaning the unit with water.

For the sanitation process to work effectively, the part must be cleaned and free of all visible food soil, completely rinsed and preferably air dried. Wiping with towels or cloths can recontaminate sanitized food-contact surfaces. Therefore, we recommend to air dry sanitized food - contact surfaces and not wipe dry.

FREQUENCY:

There are two important variables that need to be considered when evaluating cleaning and sanitizing frequencies:

- Product consumption
- Water quality

Since the expected customer usage may vary for one location to another, the cleaning and maintenance is recommended upon the given time lines or cycle counts, whichever comes first. Note that these are intended as a guideline to ensure a part does not go without cleaning. We recommend you verify each part listed in this section upon each visit and that they be cleaned as needed.

5.3 **Recommended cleaning tools**

In order to perform the following cleaning procedure effectively, we recommend that you have at least the following tools:

- Pail or bucket
- Small tube brush, suitable for food-contact surfaces and hot water
- Medium size long and flexible brush, suitable for food-contact surfaces
- Medium brush for coffee grounds, suitable for food-contact surfaces
- Disposable towels, wet-strength and lint-free
- Mild nonabrasive detergent for exterior cleaning
- Urn cleaner packets for coffee parts
- Spare parts if extensive cleaning is to be done at the shop
- Garbage bags for the waste bin

5.4 Cleaning and Sanitizing Schedule

The cleaning schedule and instructions outlined in this manual must be followed to honor the warranty and ensure consistent product quality and maintain health safety levels.



All parts should be visually inspected upon each visit and cleaned as needed.

<i>Exterior</i>	<i>Daily</i>	<i>Weekly</i>	<i>Monthly</i>	<i>Quarterly</i>	<i>As needed</i>
<i>Waste bin</i>	<i>Inspect</i>				<i>Clean</i>
<i>Canisters</i>		<i>Inspect</i>			<i>Clean</i>
<i>Drip tray</i>	<i>Clean</i>				
<i>Unit + Stand</i>	<i>Clean</i>				

<i>Interior</i>	<i>Daily</i>	<i>Weekly</i>	<i>Monthly</i>	<i>Quarterly</i>	<i>As needed</i>
<i>Brewer assembly</i>		<i>Sanitize</i>	<i>Clean</i>	<i>Treatment</i>	<i>Clean</i>
<i>Brewer chamber</i>		<i>Sanitize</i>			<i>Clean</i>
<i>Wipper & Mixing bowls</i>		<i>Sanitize</i>			
<i>Fan</i>	<i>Inspect</i>	<i>Clean</i>			
<i>3 beans canister</i>			<i>Sanitize</i>		
<i>Stainless coffee chute</i>			<i>Clean</i>		
<i>3 Beans canister plastic chute</i>			<i>Clean</i>		
<i>Rinse cycle</i>	<i>Process</i>				

These recommendations are based on 1,000 cycles per month, medium blend coffee and superior water quality levels . The above recommendations will need to be adjusted if the beverage volume, coffee blends used and water quality differ.

5.5 Overall cleaning

It is important to keep the brewer and its surroundings clean and tidy. Inspect your brewer both inside and out upon each visit and clean where needed. Please make sure that the unit is clean, safe and functioning before you leave.

5.6 Exterior cleaning

Frequency: Daily

To minimize scratching and preserve appearance, we recommend using a clean damp sponge or soft cloth lightly treated with a nonabrasive detergent for cleaning the exterior of the unit and the base cabinet. After removing all food soils, thoroughly dry with a clean, soft cloth

Non food-contact Parts to be verified and wiped clean

- Plastic Top Cap
- Stand (optional)
- Metal Cabinet
- Plastic Door

Exterior parts requiring additional cleaning instructions (see below)

- Overflow drip tray
- Waste bin



Parts for this brewer are **NOT** dishwasher safe!

5.6.1 Cleaning the drip tray

Frequency: Daily or as needed

The drip tray is not hooked up to a drain therefore it should be inspected and emptied periodically.



WARNING, drip tray may be full.

Use caution and keep it level to avoid spilling. Remove the drip tray by simply lifting gently and pulling it out from underneath the door. Rinse both parts under water and dry thoroughly with a clean dry cloth or towel. Reinstall the drip tray onto the brewer and make sure that it is stable.

5.6.2 Emptying the waste bin

Frequency: Daily or every 200 cycles

After each coffee cycle, the spent grounds and used filter paper are automatically discarded into the waste bin located in the stand. To prevent the bin from overflowing there is an automatic function which stops the brewer and shows the following message on the LCD screen:

Needs Service Activate Brewer

The maximum setting = 399

The minimum setting = 0

Setting it to 0 will disable the automatic function and will cause an overflow problem if the bin is full.

The equipment will not dispense beverages until the bin is emptied and the counter is reset. To reset the counter, the brewer switch (#SW4) needs to be activated by being turned on and off. This factory set counter can be adjusted to the waste bin size used. See the machine parameters for more instructions on changing the setting.

How to empty the stand waste bin:

1. Open the stand door located directly below the brewer;
2. Cut the filter paper 4" below the drum with scissors or tear gently; **DO NOT YANK ON THE PAPER!**
3. Remove the filled plastic bag from the spent grounds bin and replace with a new one;
4. Activate the brewer switch (#SW4) by turning it on and off (right then left).

How to empty the brewer waste bin:

1. Open the brewer door;
2. Take the front panel off;
3. Deactivate the brewer switch (#SW4) by turning it off (to the left);
4. Cut the filter paper 4" below the drum with scissors or tear gently; **DO NOT YANK ON THE PAPER!**
5. Activate the brewer switch (#SW4) by turning it on (to the right);
6. Replace the front panel and close the door.



It is very important not to yank on the filter paper. Doing so may prevent the brewer from functioning properly.

5.7 Interior parts cleaning & sanitizing

For sanitary reasons, do not use soap or detergent inside the brewer. Use hot water for on-site sanitation or suitable chemical products in the shop. Wiping with towels or cloths can recontaminate sanitized food-contact surfaces. Therefore, we recommend to air dry sanitized food-contact surfaces and not wipe dry. Allow sufficient time for the parts to dry thoroughly before closing the door.



Use a medium size brush dedicated for coffee grounds and a small dust pan to easily brush away coffee grounds and dust inside the brewer before cleaning with water.



Interior Parts to be cleaned

- Canisters
- Coffee brewer
- Coffee funnel
- Fan
- Stainless coffee chute
- 3 Beans hopper plastic chute

5.7.1 Coffee canisters

Removing canisters for cleaning

Frequency: Monthly or every 1,000 cycles

To ensure a constant quality; it is recommended to remove and empty the containers every month. This will ensure that the products do not stick to the walls containers.

1. Unscrew and remove the plastic top fitting part behind the top cap;
2. Remove the top cap of the machine;
3. Unlock the 3 bean canister;
4. Remove the 3 bean canister;
5. Clean and sanitize under hot water and air dry completely;
6. Reinstall all parts in the reverse order.
7. Order a large beverage to confirm that all parts or switches have been replaced.



Caution! The rinse water is HOT. Be careful not to get any on you while proceeding with the following steps.

5.7.2 Soluble canisters

Removing whipping assembly for cleaning

Frequency: Weekly or every 200 cycles

If there is residue, remove the assembly for manual cleaning under hot water:

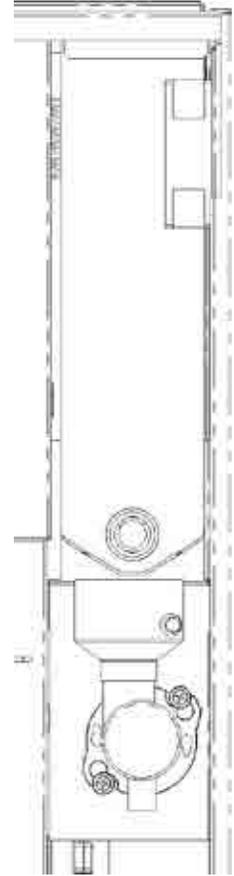
1. Remove the tube from the base;
2. Lift off the funnel and twist off the whipper base;
3. Rinse thoroughly under hot water and use tube brush if necessary for tubing area;
4. Air dry completely;
5. Reinstall all parts in the reverse order.
6. Order a large beverage to confirm that all parts or switches have been replaced.

Removing canisters for cleaning

Frequency: Monthly or every 1,000 cycles

To ensure a consistent product quality, we recommend removing and emptying the canisters on a monthly basis. This will ensure that the product does not adhere to the walls of the canister.

1. Unlock the door;
2. Remove the top cap of the machine;
3. Pull the canister through the top of the brewer to disengage it from the motor and transmission;
4. Clean and sanitize under hot water and air dry completely;
5. Reinstall all parts and reload products in the reverse order;
6. Order a large beverage to confirm that all parts or switches have been replaced.

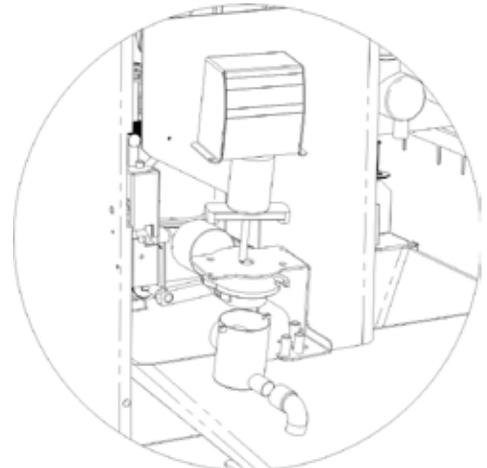


5.7.3 Whipper

To remove the assembly of the whipper for cleaning

Frequency: Weekly magazine or every 200 cycles

1. Refer to page 20-21
2. Remove the base of the whipper
3. Rinse under hot water
4. Let dry with the free air;
5. Reinstall all the parts in the opposite order;
6. Order a large beverage to confirm that all the parts are in place.

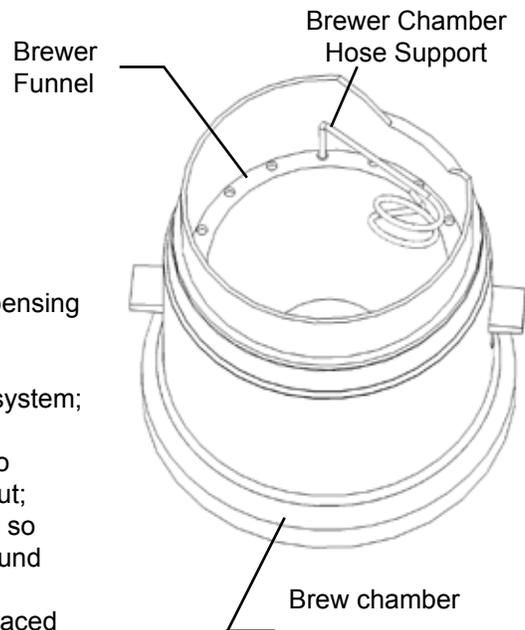


5.7.4 Coffee brewer

Sanitizing the brew chamber:

Frequency: Weekly or every 200 cycles

1. Place a large cup or other suitable container below the dispensing nozzle to catch the HOT rinse water;
2. Toggle the ingredient switch to Off (SW5 see main board);
3. Order several coffees for the hot water to flow through the system;
4. Toggle the ingredient switch back ON;
5. Remove the hose and remove the brew chamber's funnel to dislodge coffee residue trapped underneath it and rinse it out;
6. Replace it and align the opening with the brown water hose so that it is against the wall to form a circular water motion around the funnel;
7. Order a large coffee to confirm that all parts have been replaced correctly.



Brewer funnel

Frequency: As needed or weekly

If there are coffee grounds accumulated, remove the assembly for manual cleaning under hot water:

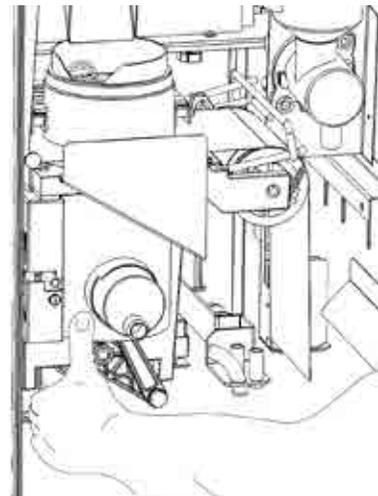
1. Remove the brown water hose;
2. Lift off the funnel and pull out of the brew chamber;
3. Rinse thoroughly under hot water;
4. Air dry completely;
5. Reinstall all parts in the reverse order.
6. Order a large coffee to confirm that all parts have been replaced correctly.

Brewer assembly cleaning

Frequency: Monthly or every 1,000 cycles

In order to maintain optimal performance of the brewer assembly, we recommend that it be removed from the unit and cleaned / rinsed with hot water.

1. Rinse thoroughly under hot water to remove visible soil;
2. Lift off the funnel and pull out of the brew chamber;
3. Rinse thoroughly under hot water;
4. Air dry completely;
5. Reinstall all parts in the reverse order.
6. Order a large coffee to confirm that all parts have been replaced correctly.

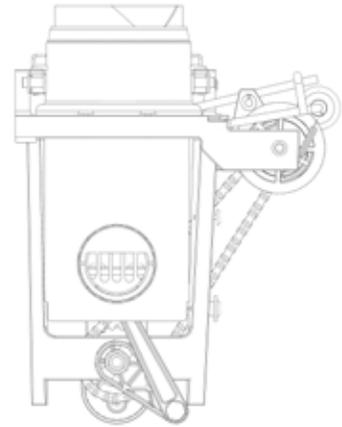


Brewer assembly sanitizing treatment

Frequency: Quarterly or Every 3,000 Cycles

Regular sanitation treatments of the brewer assembly prevents residue from affecting the vacuum in the brewer mechanism and altering taste in the beverage delivered.

1. Place a large cup or other suitable container below the dispensing nozzle to catch the HOT liquid;
2. Pour 1 portion of commercial urn cleaner (brand such as Urnex as directed by manufacturer) into the brew chamber;
3. Toggle the ingredient switch to Off (SW6 on the main board);
4. Select a small regular coffee on the membrane keypad and hit start;
5. Once the brew chamber is filled with water, turn the brewer OFF via the main switch at the back and wait for 5 minutes;
6. After 5 minutes, turn the brewer back ON to complete the brew cycle;
7. To rinse, make at least 5 brewing cycles of coffee with the ingredients set to "OFF";
8. Toggle the ingredients switch (SW6) back ON;
9. Make 2 more coffee selections to complete the rinsing cycle of the brewer.

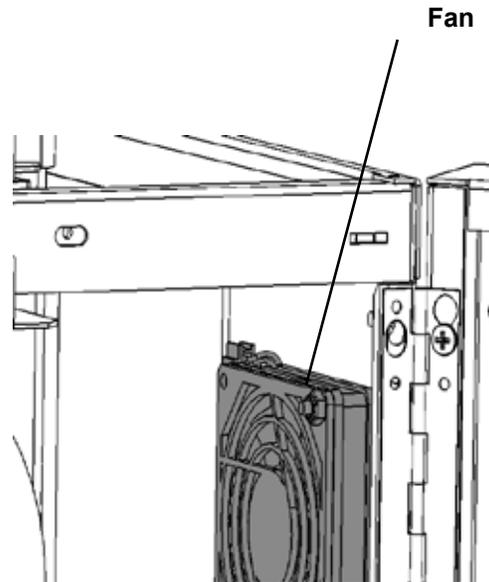


5.7.5 Fan

Frequency: Quarterly or as needed

Visually inspect the fan located directly to the right. If it requires cleaning:

1. Turn off the unit and unplug it to stop the fan;
2. Unplug the fan and remove the guard for access;
3. Wipe clean with a dry disposable towel;
4. Reassemble parts in the reverse order.

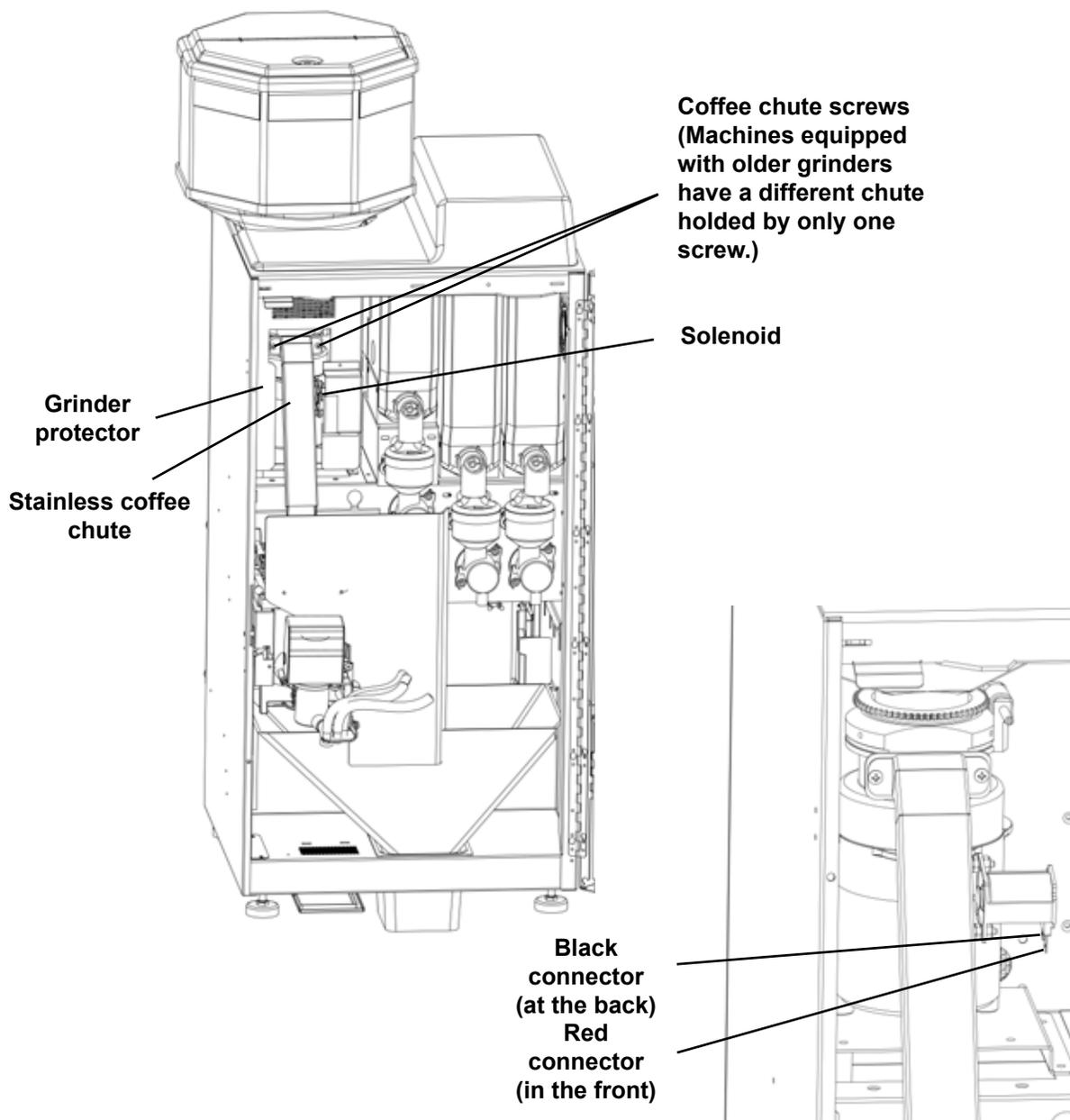


5.7.6 Stainless coffee chute

Frequency: Monthly or every 1,000 cycles

1. Open the door of the machine;
2. Remove the filter paper;
3. Remove the grinder protector;
4. Unplug the 2 connectors from the solenoid;
5. Remove the stainless chute by unscrewing the 2 screws;
6. Clean the stainless chute by rinsing with hot water;
7. Make sure it is dry before reinstalling.

Repeat the steps in reverse order after cleaning for the reinstallation.

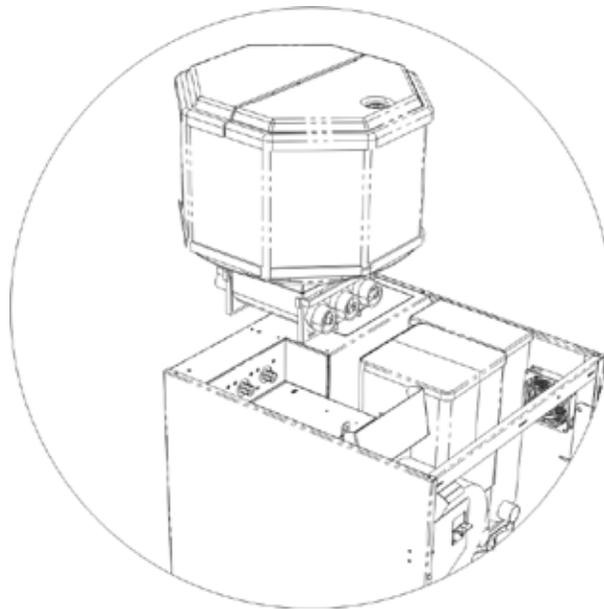


5.7.7 Plastic chute of the 3 beans canister

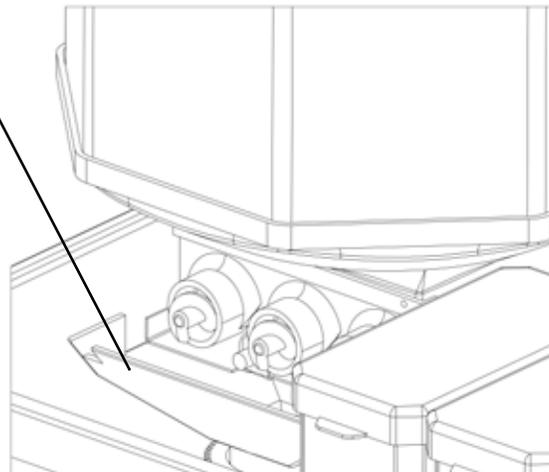
Frequency: Monthly or every 1,000 cycles

1. Open the door of the machine;
2. Remove the plastic top fitting part;
3. Remove the plastic top cap;
4. Unlock the 3 bean canister;
5. Remove the 3 bean canister;
6. Clean the interior of the plastic chute (accessible by the back) with the help of a wet clothes.

Repeat these steps in reverse order when the cleaning is done.



Plastic chute



6 PREVENTIVE MAINTENANCE

All major parts of this unit need to be maintained as per the schedule to honor the warranty and to prevent them from failing. With adequate maintenance you will extend the life of your unit and deliver a consistent high quality beverage.



The preventive maintenance schedule and instructions below must be followed to honor the warranty.

6.1 Preventive maintenance schedule (PM)

All parts should be visually inspected upon each visit and cleaned as needed.

Parts	Monthly	Quarterly	10,000	25,000	60,000	100,000
Brewer	Inspect			Replace		
Outlet valves		Inspect	PM			
Water tank		Inspect			PM	

6.2 Brewer assembly

PM: Yearly or every 25,000 coffee cycles

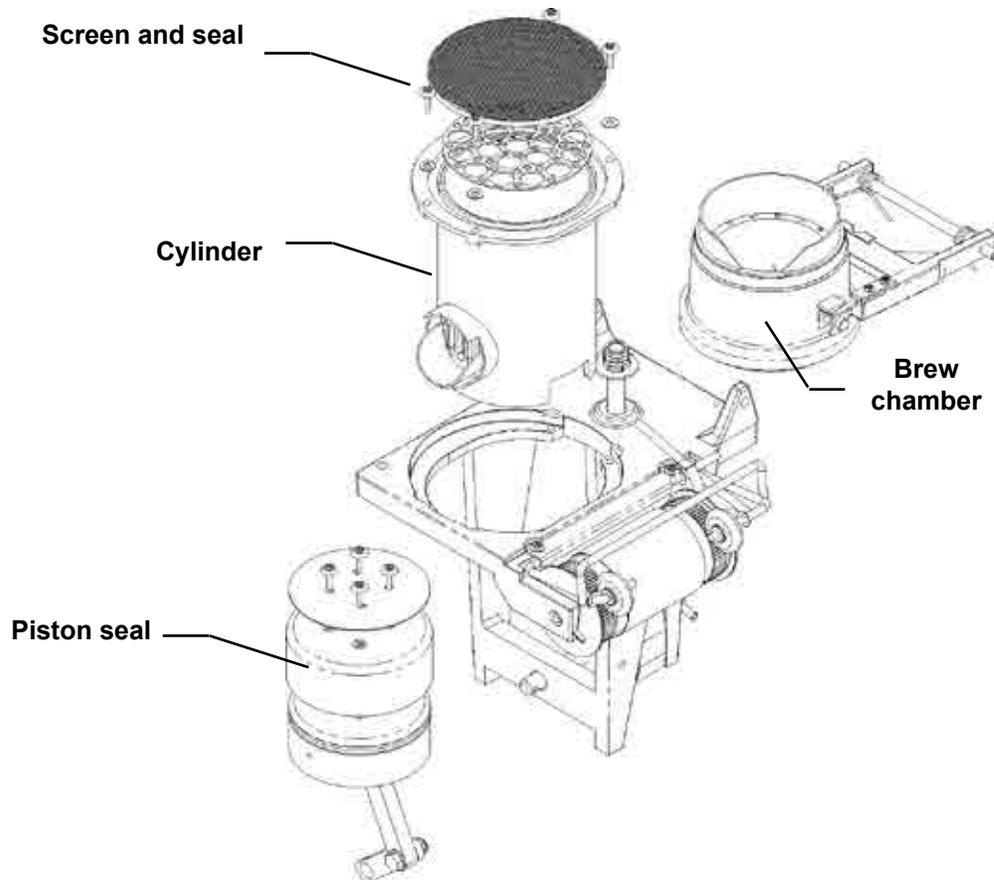
The brewer is the heart of the equipment and is responsible for the taste in the cup. It needs to be serviced regularly to maintain the quality of the beverages served. We recommend having your brewer assembly swapped with a new one that you have on hand and returned to Cafection for Preventive Maintenance every 25,000 coffee cycles. For a minimum charge, CAFECTION will completely clean and replace all necessary parts such as the cylinder, the piston seal and the screen and seal which are all responsible for the vacuum extraction and coffee taste in the cup. It will then be returned with a 1 year warranty against defective parts.

Contact CAFECTION for parts and additional instructions.

Inspection

The following are signs of the vacuum is not functioning adequately and that your brewer may be due for preventive maintenance:

- if the seal is damaged;
- if air gets into the cylinder and creates bubbles in the coffee;
- if there are coffee grounds in the delivered product;
- if the spent coffee grounds remain wet.



6.3 Water outlet valves

Quarterly or every 10,000 cycles

To avoid any problems related to mineral deposits over time, we recommend having the 3 valves swapped, and rebuilt in your shop with the kits included in the spare parts briefcase. Refer to the manufacturer’s instructions included with the valve kits.

Leaking valve

- a) Identify the leaking valve, change it and rebuild it
- b) If the leak comes from under the body of the valve or from the tank exit, try simply changing the conical mounting seal.
- c) If the coffee valve leaks via the tubing, water will accumulate in the brew chamber. If it drips all night, the first coffee of the morning may cause the chamber to flood since it contained too much water and may be lukewarm.

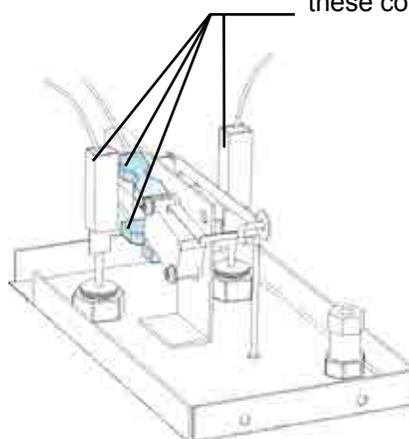
Removing and installing the valves

1. Turn off the machine;
2. Unplug the lid (fig.1.1) and the valves (fig. 1.2);
3. Drain the water from the water tank completely (see section 7.1);
4. Remove the tubes;
5. Unscrew the tank guard to remove the tank;
6. Tilt the tank towards you to have access to the valves;
7. Remove the valves;
8. Reinstall by repeating in the reverse order

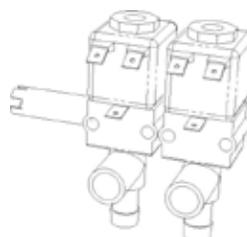
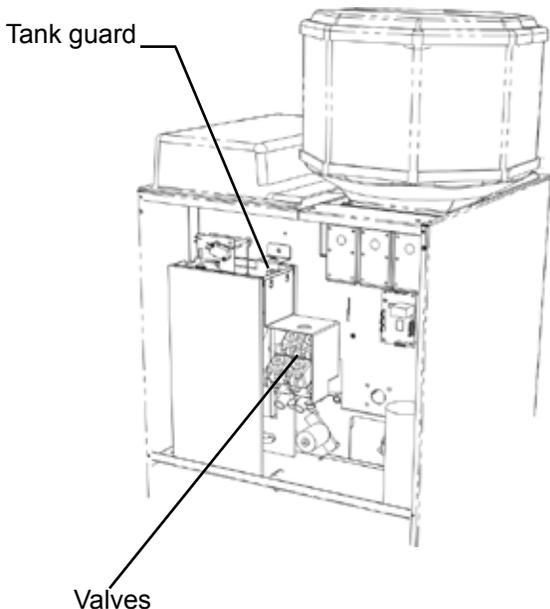


Caution water is hot!

Unplug these connectors



Tank Lid Fig. 1.1



Double valve

Valves Fig. 1.2



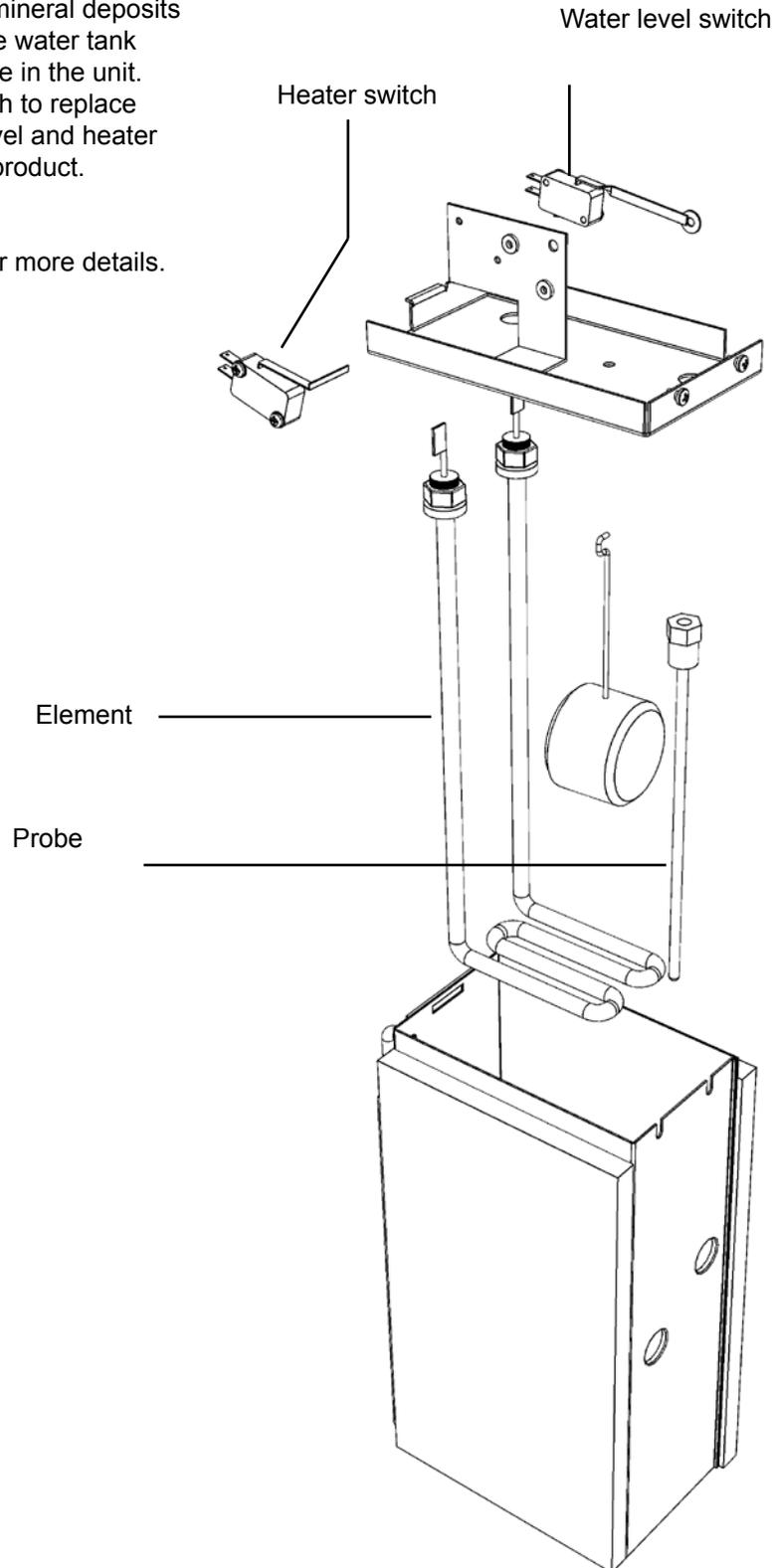
If you choose to install a water filtration system, it is recommended that the filter be checked on a monthly basis.

6.4 Hot Water Tank

PM: every 60,000 Cycles, quarterly inspection

To avoid any problems related with mineral deposits over time, we recommend having the water tank assembly delimed to remove all scale in the unit. Upon visual inspection, you may wish to replace the element, probe and the water level and heater safety switch. Use a scale remover product. Such as Scale Kleen by Everpure.

See the manufacturer instructions for more details.



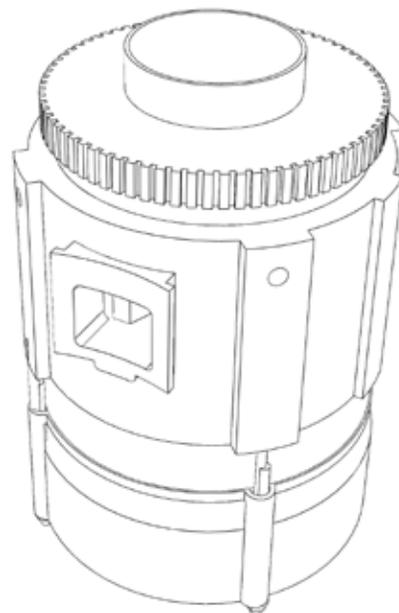
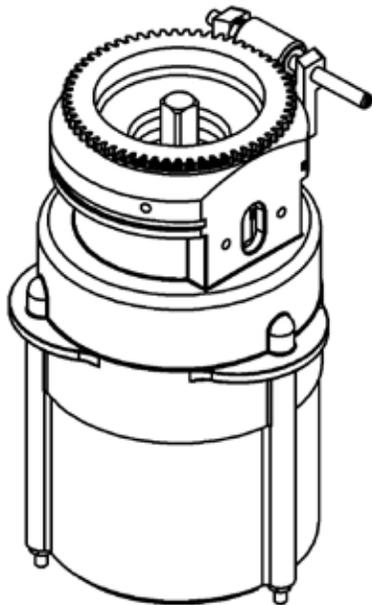
6.5 Grinder

PM: every 100,000 Cycles, quarterly inspection

The grinder used in the equipment is a large commercial grade burr grinder that minimizes the temperature increase in the finished product of ground coffee. The motor of the grinder has a lifetime warranty.

The ground coffee particle size is very important to achieve the desired coffee extraction. Therefore, the burrs of the grinder need to be changed once they reach about 100,000 coffee cycles.

Contact the manufacturer for parts and instructions.



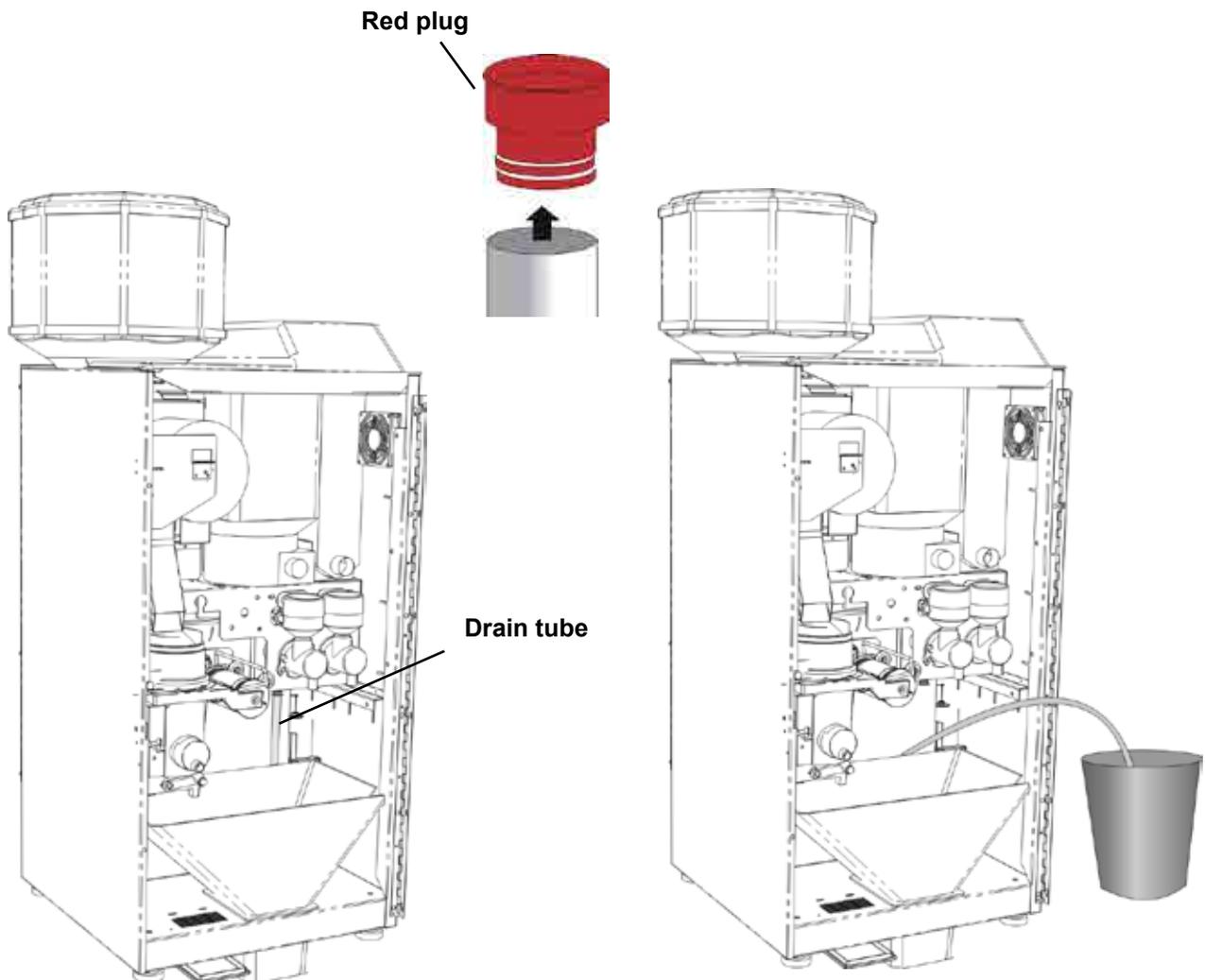
7 SERVICING PARTS

This section is intended to assist you in servicing various parts of the unit.

7.1 Draining the hot water tank

We recommend allowing 3 hours for the hot water to cool prior to emptying the tank. Make sure you have a 0.8 gallon container suitable for holding hot water.

1. Turn off and unplug the brewer;
2. Turn off the main water supply to the machine;
3. Remove the back panel;
4. Locate the drain tube with a red plug;
5. Direct the tube into the pail and remove the red plug. **Warning, water may be hot!;**
6. Drain the water from the water tank completely;
7. Reinstall by repeating these steps in the reverse order.



7.2 **Shutdown / Storage**

Should you need to store this brewing equipment for an extended period of time, follow this procedure to avoid any risk of injury or damage to the equipment.

1. Turn the unit off and unplug from the power outlet;
2. Drain the hot water tank (see instructions in section 7.1);
3. Empty the soluble canisters and the 3 beans canister;
4. Clean all parts of the unit before storing (see cleaning instructions in section 5)
5. Disconnect the white wire from the heating element (see installation diagram 6.3)
6. Tie down the water level switch's arm with a "tie-wrap" to keep the float from pulling down on the switch during transportation. Do not overtighten, this may damage the switch; this is simply to keep the float from bouncing up and down on the switch.

7.2.1 **Storing the brewer assembly**

The brewer is the heart of equipment and is responsible for the taste of the cup of coffee. It is therefore important that you store it properly when it is not in the brewer. Always disengage your brewer cam by using a pair of pliers and turning the pin located on the back clockwise until the brew chamber lifts up. This will release the pressure on the screen and seal. Your brewer must be on its back or its left side while on a table top. Do not sit the brewer on its right side (wheels and yoke) or straight up as these positions are not sturdy and could cause it to fall.

Annex 2 Full maintenance schedule

PLEASE NOTE :

All major parts of your unit need to be maintained as per the schedule to honor the warranty and to prevent it from failing. With adequate maintenance you will extend the life of your unit and deliver a consistent high quality beverage

MAINTENANCE DONE BY THE OPERATOR	<p>Daily Maintenance</p> <ul style="list-style-type: none"> <input type="checkbox"/> Verify product inventory <input type="checkbox"/> Fill all canisters <input type="checkbox"/> Empty the waste basket <input type="checkbox"/> Perform a rinse cycle <input type="checkbox"/> Clean the machine and tidy area <input type="checkbox"/> Empty Bill & Coin Box (if applicable) <input type="checkbox"/> Clean the drip tray
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MAINTENANCE DONE BY AUTHORIZED SERVICE PROVIDER	<p>Weekly Maintenance</p> <ul style="list-style-type: none"> <input type="checkbox"/> Verify filter paper level <input type="checkbox"/> Sanitize brew group with hot water cycle <input type="checkbox"/> Sanitize soluble mixing bowl with hot water cycle <input type="checkbox"/> Capture data from software <input type="checkbox"/> Verify overflow cup <input type="checkbox"/> Verify overflow tray <p>Monthly Maintenance</p> <ul style="list-style-type: none"> <input type="checkbox"/> Clean brewer assembly with commercial Urn Cleaner <ul style="list-style-type: none"> - Turn off Product Switch on inside of machine - Brush away any loose coffee on the brew group - remove filter paper - Clear ground coffee chute and plug with a paper towel - Sprinkle Urn Cleaner into the brew funnel directly onto the screen - Run a tall coffee cycle (make sure Product Switch is OFF)- - When the water mixes up with Urn Cleaner, stir around with a small paintbrush - When the piston lowers to the half-way point, turn off the machine - Allow the cylinder to soak for several minutes - Turn the machine back on - place cup under spout - Run several more Tall coffee cycles until water dispenses clear - Turn Product Switch on - remove paper towel from coffee chute <input type="checkbox"/> Clean coffee canisters <input type="checkbox"/> Clean coffee bean hopper and chute <input type="checkbox"/> Clean stainless coffee chute <p>Preventive Maintenance Schedule at different cycles</p> <p>5,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Clean brewer assembly with commercial use Urn Cleaner <p>10,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Check and replace outlet valves <input type="checkbox"/> Check and replace water filter <p>25,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Replace brew group via replacement program <input type="checkbox"/> Replace whipping motor(s) <p>50,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> De-lime water tank and outlet valves <p>100,000 cycles or every 2 years :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Replace grinder burrs <input type="checkbox"/> Replace water tank float and switches (float and heater) <p>AS NEEDED :</p> <p>The following parts should be checked on a regular basis and cleaned and sanitized as needed :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Fan <input type="checkbox"/> Brew chamber <input type="checkbox"/> Whipper and mixing bowl <input type="checkbox"/> Waste bin <input type="checkbox"/> Canisters
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Annex 3 Monthly maintenance schedule

PLEASE NOTE :

All major parts of your unit need to be maintained as per the schedule to honor the warranty and to prevent it from failing. With adequate maintenance you will extend the life of your unit and deliver a consistent high quality beverage.

MAINTENANCE DONE BY AUTHORIZED SERVICE PROVIDER

Monthly Maintenance

- Verify filter paper level
 - Sanitize brew group with hot water cycle
 - Sanitize soluble mixing bowl with hot water cycle
 - Capture data from software
 - Verify overflow cup
 - Verify overflow tray
 - Clean brewer assembly with commercial Urn Cleaner
 - Turn off Product Switch on inside of machine
 - Brush away any loose coffee on the brew group - remove filter paper
 - Clear ground coffee chute and plug with a paper towel
 - Sprinkle Urn Cleaner into the brew funnel directly onto the screen
 - Run a tall coffee cycle (make sure Product Switch is OFF)-
 - When the water mixes up with Urn Cleaner, stir around with a small paintbrush
 - When the piston lowers to the half-way point, turn off the machine
 - Allow the cylinder to soak for several minutes
 - Turn the machine back on - place cup under spout
 - Run several more Tall coffee cycles until water dispenses clear
 - Turn Product Switch on - remove paper towel from coffee chute
 - Clean coffee canisters
 - Clean coffee bean hopper and chute
 - Clean stainless coffee chute
- Check, clean and sanitize as needed :
- Fan
 - Brew chamber
 - Whipper and mixing bowl
 - Waste bin
 - Canisters

Preventive Maintenance Schedule at different cycles

- 5,000 cycles :
 - Clean brewer assembly with commercial use Urn Cleaner
- 10,000 cycles :
 - Check and replace outlet valves
 - Check and replace water filter
- 25,000 cycles :
 - Replace brew group via replacement program
 - Replace whipping motor(s)
- 50,000 cycles :
 - De-lime water tank and outlet valves
- 100,000 cycles or every 2 years :
 - Replace grinder burrs
 - Replace water tank float and switches (float and heater)

Annex 4 Weekly maintenance schedule

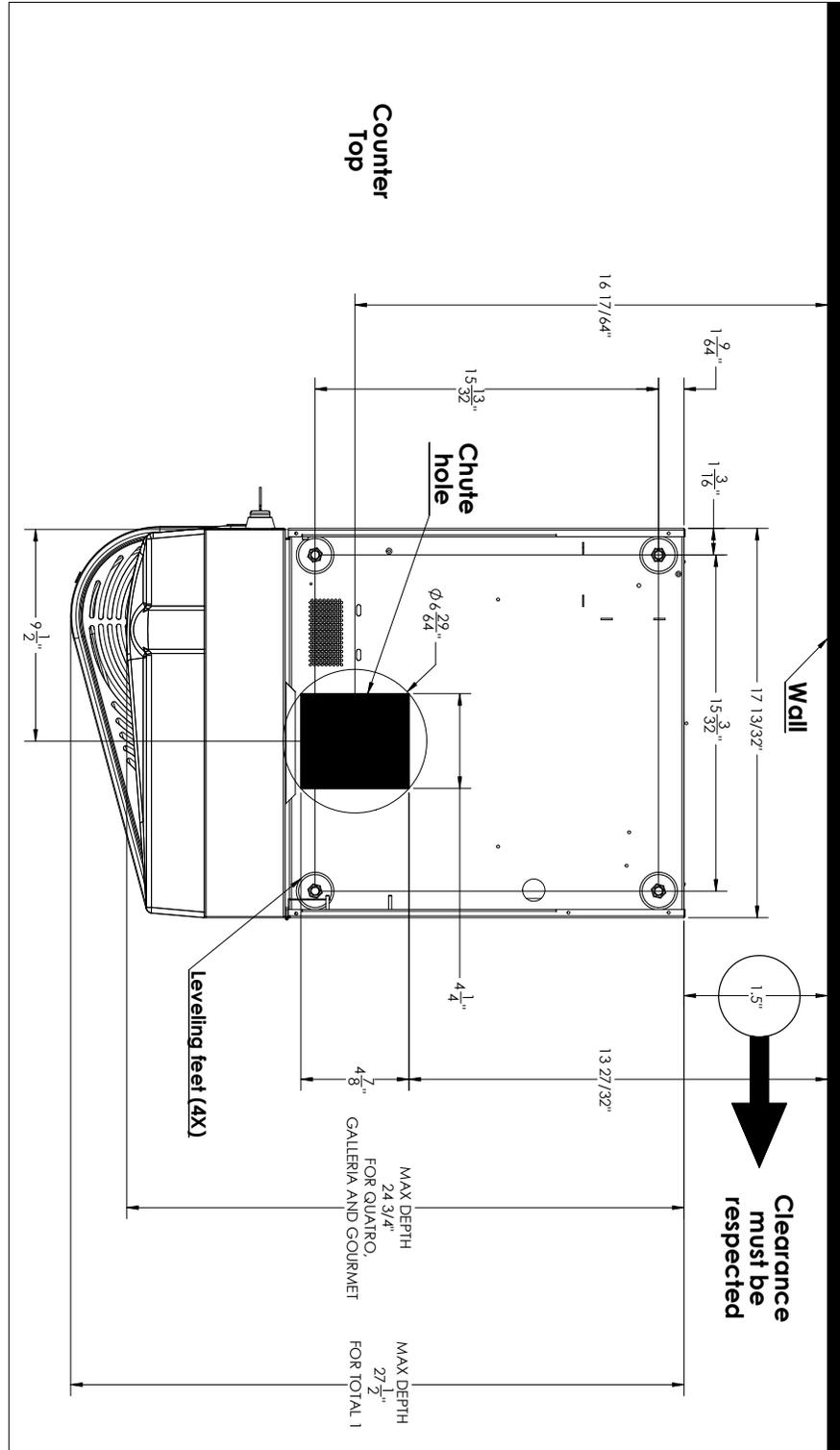
PLEASE NOTE :

All major parts of your unit need to be maintained as per the schedule to honor the warranty and to prevent it from failing. With adequate maintenance you will extend the life of your unit and deliver a consistent high quality beverage.

MAINTENANCE DONE BY AUTHORIZED SERVICE PROVIDER	<p>Weekly Maintenance</p> <ul style="list-style-type: none"> <input type="checkbox"/> Verify filter paper level <input type="checkbox"/> Sanitize brew group with hot water cycle <input type="checkbox"/> Sanitize soluble mixing bowl with hot water cycle <input type="checkbox"/> Capture data from software <input type="checkbox"/> Verify overflow cup <input type="checkbox"/> Verify overflow tray <p>Check, clean and sanitize as needed :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Fan <input type="checkbox"/> Brew chamber <input type="checkbox"/> Whipper and mixing bowl <input type="checkbox"/> Waste bin <input type="checkbox"/> Canisters
	<p>Preventive Maintenance Schedule at different cycles</p> <p>5,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Clean brewer assembly with commercial use Um Cleaner <p>10,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Check and replace outlet valves <input type="checkbox"/> Check and replace water filter <p>25,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Replace brew group via replacement program <input type="checkbox"/> Replace whipping motor(s) <p>50,000 cycles :</p> <ul style="list-style-type: none"> <input type="checkbox"/> De-lime water tank and outlet valves <p>100,000 cycles or every 2 years :</p> <ul style="list-style-type: none"> <input type="checkbox"/> Replace grinder burrs <input type="checkbox"/> Replace water tank float and switches (float and heater)

Annex 4 Waste chute position without filtration system

"Hole edges should be sealed with silicone or an appropriate sealant for protection against water damage"



Annex 5 Waste chute position with filtration system

"Hole edges should be sealed with silicone or an appropriate sealant for protection against water damage"

