



User Manual

Edge Coffee machine



6-000
Fresh brew
8-000
Bean2Cup

Disclaimer Manufacturer

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The machine supplier/ dealer is

Company name: _____
Address: _____
Area code – City: _____
Country: _____
Telephone: _____
Fax: _____
Internet: _____
e-mail: _____

For service and support, always contact the dealer / supplier of the machine by using the telephone service number below.

Telephone Service Number: _____

Preface

- Carefully read this instruction manual before you operate the machine.
- Keep this manual in a safe place for possible later reference.
- The manual cannot be regarded as a replacement for the training and instruction, but must be seen as an addition to the training, and as a reference work.
- This user manual is valid for the machine supplied by the manufacturer, including the options installed by the manufacturer. The manufacturer accepts no liability for any damage resulting from incorrect or improper use of the machine, or resulting from modifications that have not been authorized by the manufacturer.
- This manual gives instructions on the operation and maintenance of the machine. Moreover, it gives solutions to simple malfunctions that may occur. The instructions in some paragraphs are meant only for persons who are trained in the operation and maintenance of the machine.
- Besides this manual, a technical manual is also available. This technical manual gives directions for solving machine malfunctions and repairing the machine.
- For instructions on the installation of the machine, a separate installation manual is available.
- Always use original parts from the manufacturer when the machine needs to be repaired.
- Only properly trained personnel may carry out repairs, install the machines, or transport the machines.

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1. Safety

1.1 Safety and Risk levels

Four safety and risk levels are used in this manual.
The risk levels and explanations are described below.

 Danger	To warn persons / readers about the possibility of serious or fatal injury to themselves or others.
 Warning	To warn persons / readers about the possibility of minor injury to themselves or others.
 Caution	To warn persons / readers about possible damage to equipment or data or about potential problems in the outcome of what they are doing.
 Note	To emphasize points or remind persons / readers of something, or to indicate minor problems in the outcome of what they are doing.

1.2 Safety and Warnings

The general safety warnings apply to the entire document.
The risk level associated with the explanation below.

 Danger	<p>Do not use water in or near the machine unless the instructions contain explicit directions to the contrary. Risk of electrocution when water comes in contact with internal electrical parts.</p>
	<p>HOT water! The water system (boiler, pipes, etc.) may contain hot water. Risk of burning when HOT water comes in contact with a person that can cause a scalding injury.</p>
 Warning	<p>Do not shake the machine while in use. Risk that machine can tip over and fall. Risk of electrocution when water comes in contact with internal electrical parts.</p>
	<p>Do not lean on the door when open. Risk that machine can tip over and fall.</p>
 Caution	<p>Do not use aggressive cleaning products or abrasives to clean (parts of) the machine.</p>
	<p>Do not use a damaged machine. Please contact your supplier.</p>
	<p>If a fault occurs disconnect the machine from the electrical and water supplies. Please contact your supplier immediately.</p>
 Note	<p>Keep this manual near the machine, so the manual is immediately available.</p>
	<p>Use the machine only in areas where trained personnel can monitor the operation.</p>
	<p>Damaged water connection tubes may only be repaired by trained personnel.</p>
	<p>Water and electrical connections must conform to local regulations.</p>
	<p>Do not use an extension cord.</p>

1.3 Standards and Regulations

The machine is built according to CE norms

The machine complies with the following standards:

- Machine standard: 89/392/EEG
- EMC standard: 89/336/EEG

The machine complies with the following standards:

- EN 292: safety of machines.
- UL and cUL 751: standard for vending machines (only if sign is on type plate)

2. Description of the machine

2.1 General

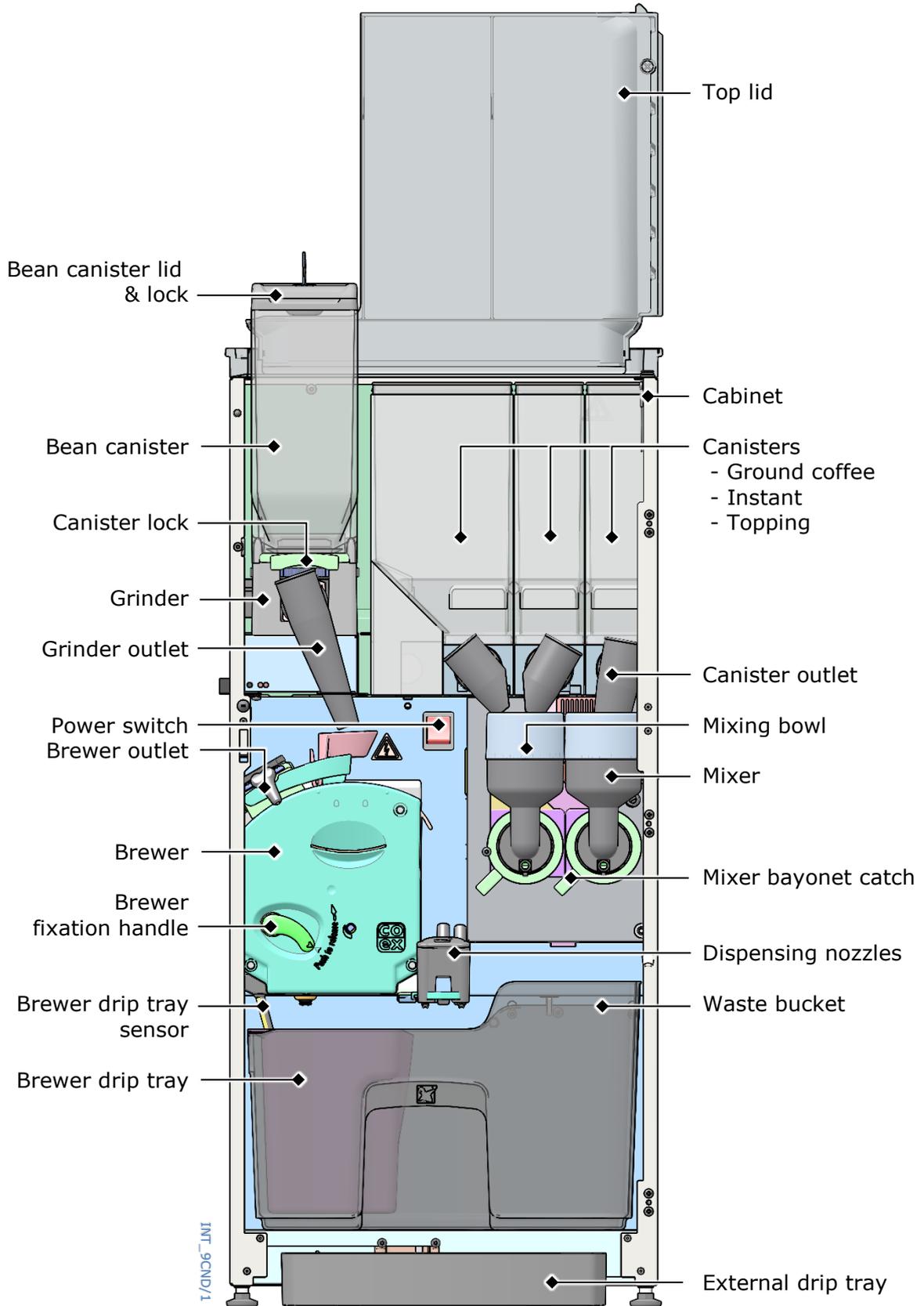
 Warning	<p>Hot drinks are dispensed from the machine Take care to avoid scalding yourself.</p>
	<p>If cups or jugs are not correctly placed The machine will spill hot liquid down the front. This can cause serious burns.</p>
	<p>The outlet of the machine may occasionally drip hot liquid even when the machine is not in use. When hot water comes in contact with a person, this can lead to serious burns.</p>
	<p>The water system (boiler, tubes etc.) contains hot water with a temperature close to the boiling point <100 °C. When hot water comes in contact with a person, this can lead to serious burns.</p>

The machine is a compact semi-automatic machine for the preparation and vending of hot drinks. Your supplier can adjust the taste and sizes of the drinks.

2.2 The front of the machine

The machine is operated using the touchscreen panel on the door. By pushing one of the selection buttons on the screen a product choice can be made. Before you dispense a beverage a cup or jug must be placed under one of the outlets. More details about using the coffee machine are found in paragraph *Operation* in this manual.

2.3 Overview of the machine interior

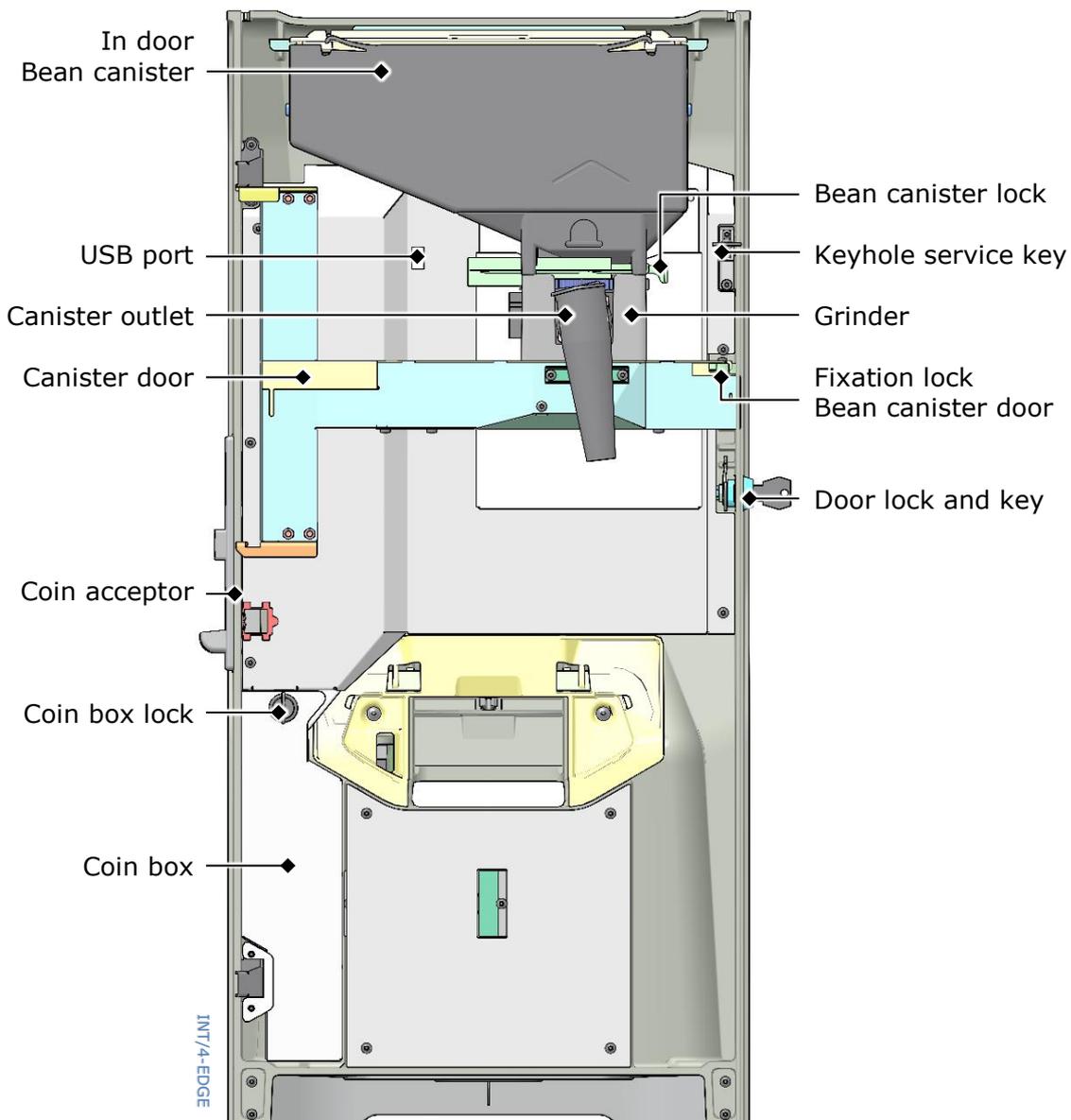


The coffee machine shown here is a generic configuration. Your actual model may be different.

2.4 Overview of the machine door interior

In the picture shown with following options:

- in door bean canister
- coin acceptor payment system



2.5 Type plate

The type plate is mounted on the inside of the machine at the top left.
The following data is mentioned on the type plate:



- Name of manufacturer
- Serial number
- Type/model specification
- Model specification
- Mains power specification
- Production date
- Water connection specification

2.6 Technical specifications

Dimensions of the machine

Height:	801 mm	31.5 in
Height (with bean canister):	856 mm	33.7 in
Width:	365 mm	14.4 in
Depth:	520 mm	20.5 in

Weight (empty)

~ 55 Kg	+/- 10 %
~ 121 lb.	+/- 10 %.

Electricity

Mains supply (Europe):	230 V AC	+/- 10 %
Frequency:	50 ~ 60 Hz	+/- 2 %
Max. capacity:	2,9 kW	
Mains supply (North America):	115 V AC	+/- 10 %
Frequency:	50 Hz	+/- 2 %
Max. capacity:	2.9 kW	

Water pressure

Minimum pressure:	60 kPa	(0,6 bar)
Maximum pressure:	600 kPa	(6,0 bar)
Water connection:	¾ BSP connection	

Sound pressure

Standby:	0 dB(A)
Hot water:	<60 dB(A)
Grinder / Coffee:	<70 dB(A)

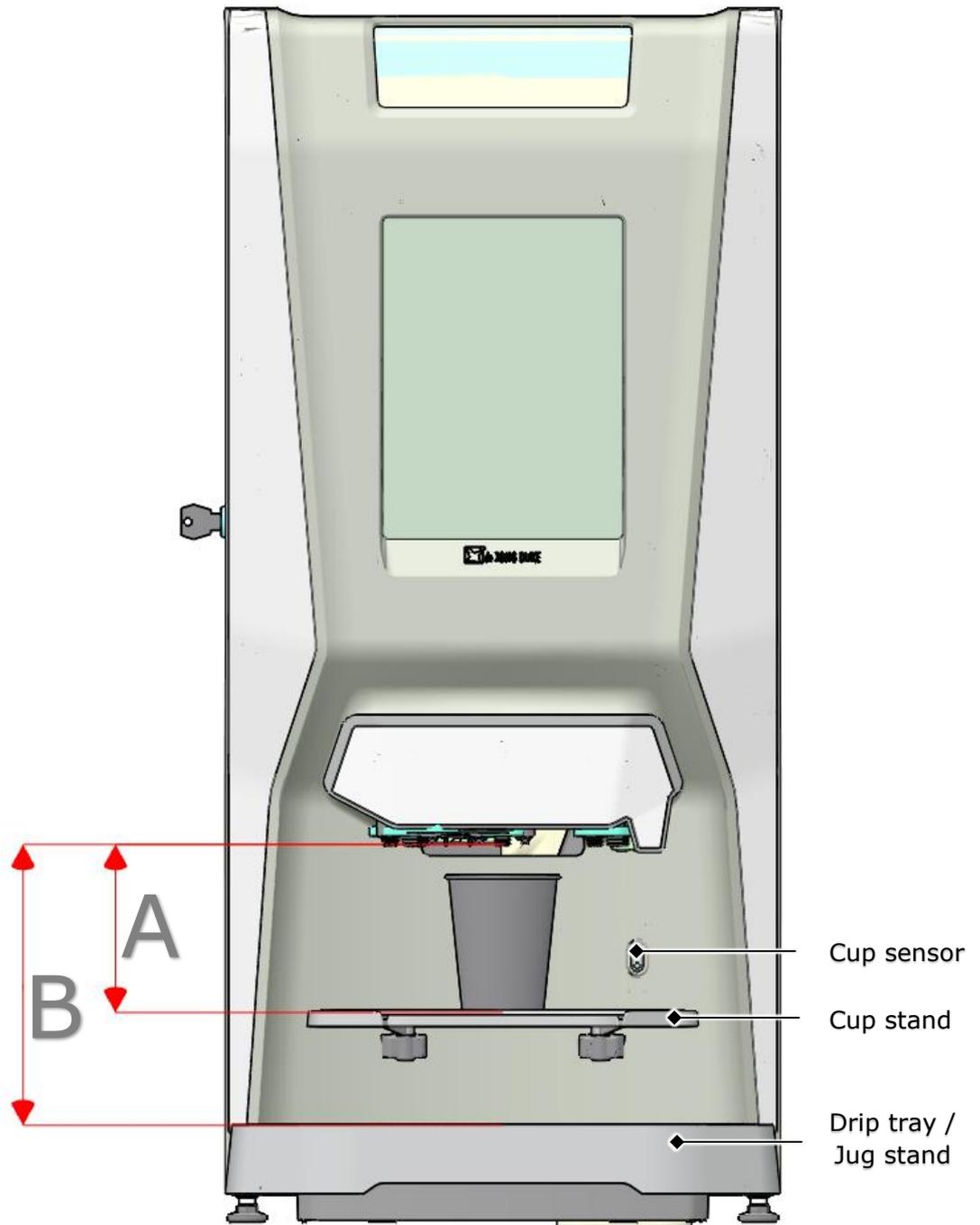
Ambient temperature

In storage:	+ 10 °C ~ + 50 °C
In use:	+ 5 °C ~ + 40 °C

Optional

Dimensions of the Base Cabinet

Height:	850 mm	33.5 in
Width:	370 mm	14.6 in
Depth:	530 mm	20.9 in

2.7 Cup and jug sizes

A CUPS

Maximum cup height (*): 111 mm 4.37 in
 Maximum cup diameter : 85 mm 3.34 in

(*) The height of the cup stand is fixed. When ordering a coffee machine the cup stand height can be specified. HIGH (DEFAULT) resulting in maximum cup height of 111 mm, MEDIUM 126 mm or LOW - 141 mm.

B JUGS

Maximum jug height : 187 mm 7.36 in
 Maximum jug diameter: 135 mm 5.31 in

3. Before use

3.1 Installation

Installation, transportation, and adjustment of the machine is specialized work. Only properly trained service personnel should carry this out. For instructions about transportation, unpacking, and installation of the machine, see the technical manual.

3.2 Operation site

The coffee machine may only be used indoors, in a hygienic dry room, with a temperature between 5 and 40 degrees Celsius. Place the machine on a flat, stable surface.

3.3 Putting the machine out of order

If the coffee machine will not be used for a longer period of time (for example: during the weekend,) it is recommended to turn off the water supply and the electricity (pulling the plug from the socket is sufficient). This will prevent unnecessary use of energy.

4. Operation

 Warning	<p>Risk of burn injuries when taking out HOT beverages. When hot beverages come in contact with a person, this can lead to serious scalding injuries.</p>
	<p>If cups or jugs are not correctly placed. The machine will spill hot liquid down the front. This can cause serious scalding injuries.</p>
	<p>The outlet of the machine may occasionally drip hot liquid even when the machine is not in use. When hot liquid comes in contact with a person, this can lead to serious burn scalding injuries.</p>
	<p>The water system (boiler, tubes etc.) contain hot water with a temperature close to the boiling point <100 °C. When hot water comes in contact with a person, this can lead to serious scalding injuries.</p>
 Note	<p>Place the cup in the centre of the cup stand. All beverage selections are dosed on the left cup stand. Except the selections of hot water and chilled water they are dosed on the right cup stand.</p>

4.1 Display and selections

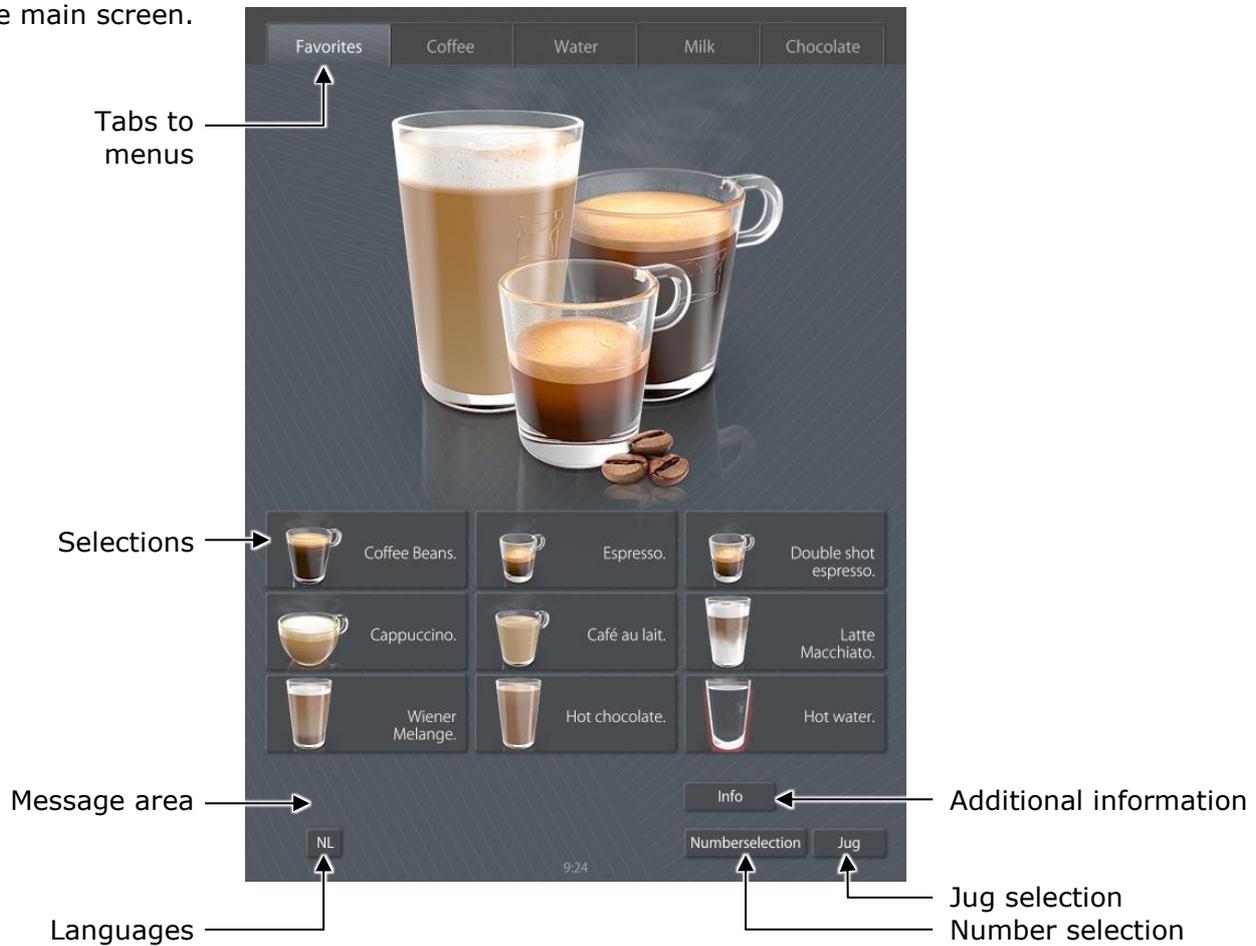
The machine is operated using the touchscreen panel on the door. By pushing one of the selection buttons on the screen, a product choice can be made. Before you dispense a beverage, a cup or jug must be placed under one of the outlets.

4.2 Operating the machine in payment mode (option)

In payment mode first insert the required money and continue with the next paragraph ► *Preparing a beverage.*

4.3 Preparing a beverage

The main screen.



1

Selecting a drink:

Place a cup under the right outlet for water or the middle outlet for all other drinks.

Select a beverage or select one of the MENU buttons at the top of the screen to show other drinks.

2

Select canister:

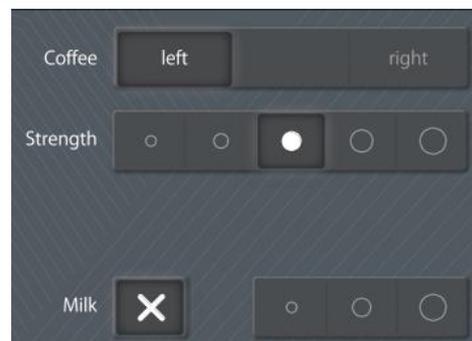
When available, a sub selection can be made in the currently selected drink. The current selection is highlighted (in the picture at the right the *left* bean canister).

Selecting strength or additional ingredients:

When available, the screen displays options where you may adjust the strength of the beverage and/or the amount of extra ingredients. The current setting is highlighted.

Strength: select one of the five buttons to change the desired strength.

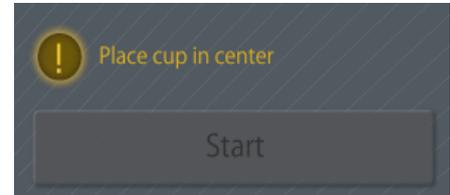
Amount: select one of the buttons to change the amount or select **X** to set the amount to zero.



- 3** Select the *Start* button to start the dispense.
Select the *Cancel* button to return to the main menu.



If no cup is placed or placed below the wrong outlet a message is displayed. The *start* button is disabled until the cup is properly placed.



- 4** During dispense of the drink the progress is shown on screen.
Select the *Stop* button to interrupt and stop the dispense.
Do not remove your cup until the message *Ready, take your cup* is displayed.



4.4 Languages (optional)

- 1** If more languages are available the screen displays a selection of other available languages.



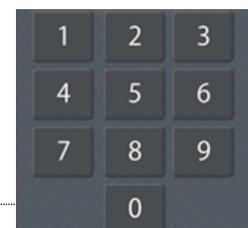
- 2** Select the desired language from the screen.
The screen will be changed to the selected language.
The selected language will remain active until the drink is dispensed.
Two language lists are available:
1. EN (English), NL (Dutch), DE (German) and FR (French)
 2. EN (English), SV (Swedish), NO (Norwegian), DA (Danish) and FI (Finnish)

4.5 Number selection

Each selected beverage with selected strength and/or added ingredients has its own code.
You can use this code to dispense a beverage more quickly with desired strength and additional ingredients.
The actual code is displayed on the screen when the beverage is prepared.



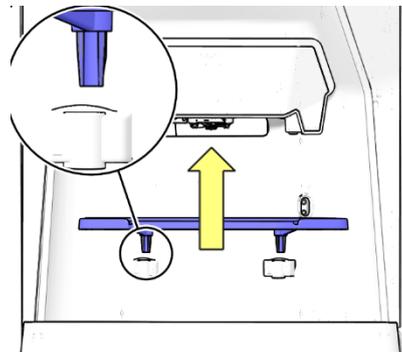
- 1** In the main menu select the *Number selection* button
- 2** Enter the beverage code.
If the entered code is incorrect the *start* button will remain disabled.
- 3** Select *start*.



4.6 Jug dispensing

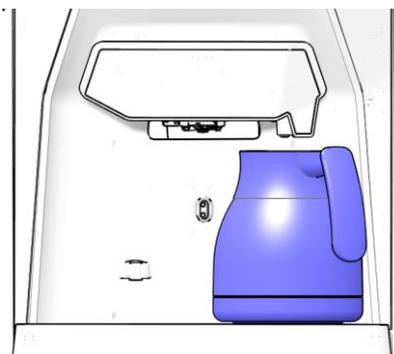
 Warning	<p>Risk of burn injuries when taking out the HOT beverages. When the hot beverage comes in contact with a person, this can lead to serious scalding injuries.</p>
	<p>If cups or jugs are not correctly placed. The machine will spill hot liquid down the front. This can cause serious scalding injuries.</p>
	<p>The outlet of the machine may occasionally drip hot liquid even when the machine is not in use. When hot liquid comes in contact with a person, this can lead to serious scalding injuries.</p>
	<p>The water system (boiler, tubes etc.) contain hot water with a temperature close to the boiling point <100 °C. When hot water comes in contact with a person, this can lead to serious scalding injuries.</p>

- 1** Lift the cup stand from the hinges and remove it.

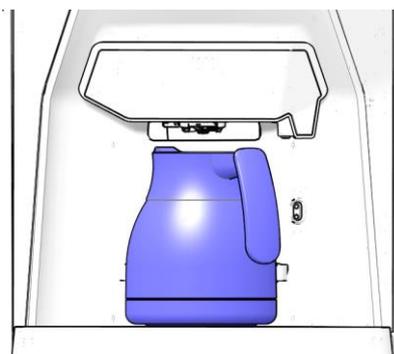


JD/1

- 2** For **hot water** place the jug on the right side below the hot water outlet.



- 3** For all other dispenses place the jug in the middle of the drip tray grid below the main outlet.



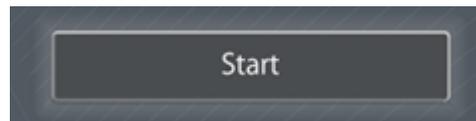
- 4 Select the *Jug* button on the main screen.



- 5 Select a type of drink and jug size from the shown selection or select the *Cup mode* button to return to the main menu.

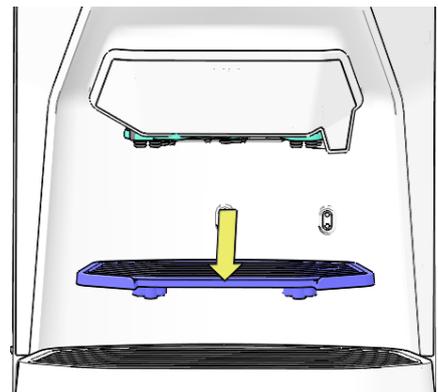


- 6 Select the *start* button.



- 7 The machine fills the jug with the selected drink.

- 8 Take out the jug and place the cup stand into the hinges.



4.7 Message area

The message area shows all relevant information about the coffee machine. Check the last paragraph in this manual for more details of all messages and remarks to solve simple issues.



Some warnings are notifications only. The picture shows an example: *Install drip tray*. The coffee machine continues to work.



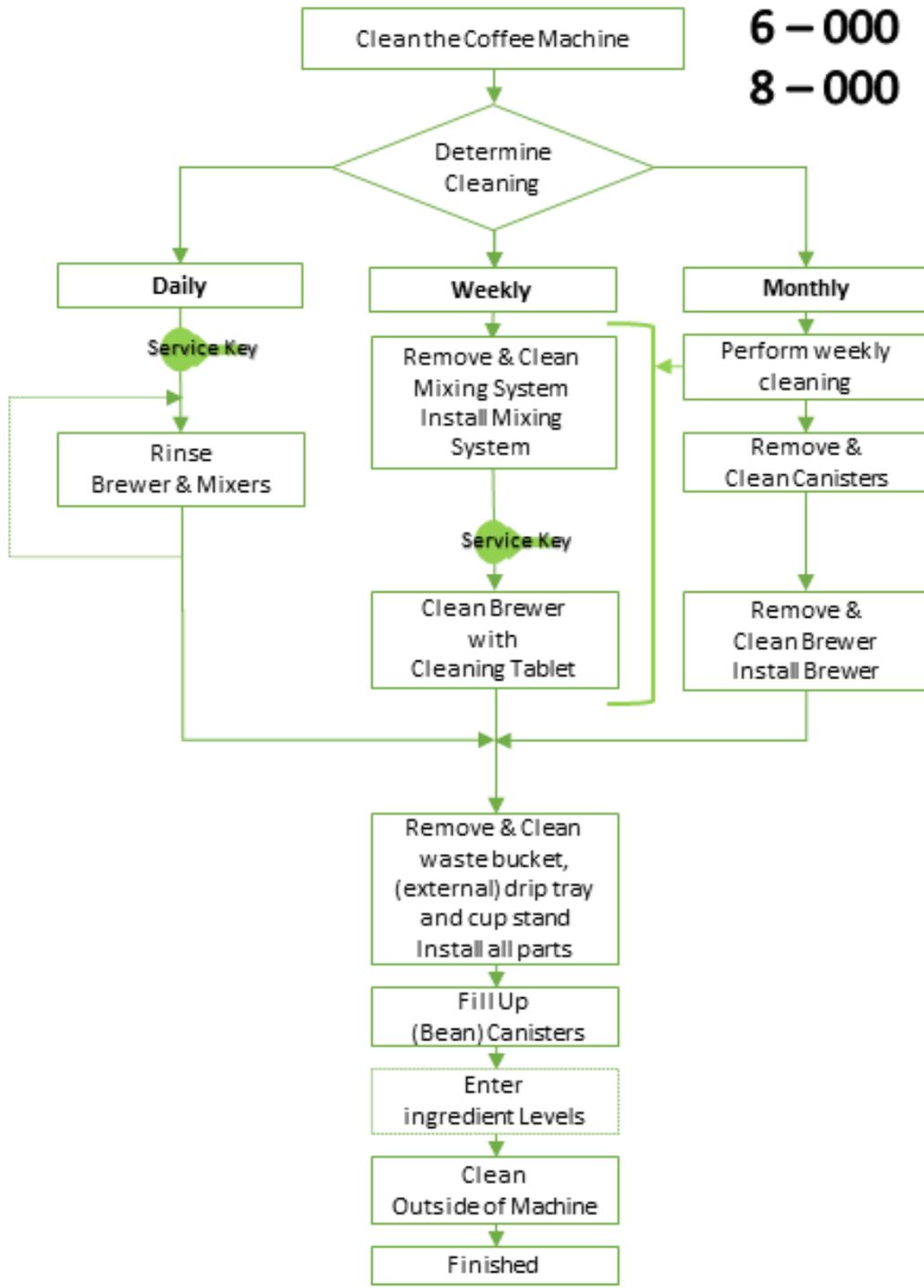
Other warnings will interrupt the coffee machine and stop the dispense of a drink. In the picture the warning *Water level 2 to low* is displayed and the selection buttons are disabled. When the water level is correct the selection buttons are enabled again (Note: text color in red but for visibility reasons shown in white).

5. Maintenance



Skipping maintenance can affect the quality of the dispensed drink and may lead to malfunctioning of the machine.

The flowchart gives an overview of actions to maintain the coffee machine. The daily, weekly and monthly cleaning procedures are explained in detail in the next pages.



5.1 Daily maintenance

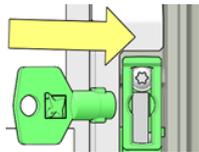


Skipping daily maintenance can affect the quality of the dispensed drink and may lead to malfunctioning of the machine.

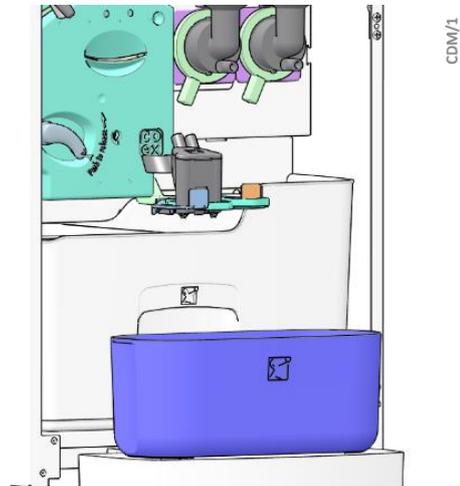
1 Flush mixers and brewer:

Open the door of the machine.

Install the green service key (see paragraph ► Place green service key).

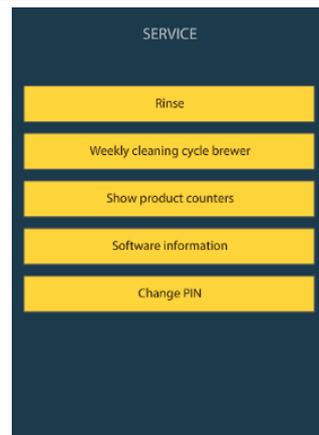


Place a jug or rinsing tub underneath the nozzle to collect the hot water.

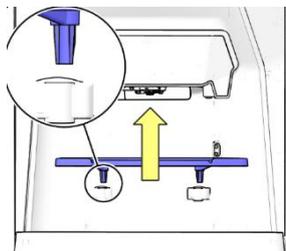


2 Select the *Rinse* button on the screen. Hot water from the boiler flows through the brewer and mixers. Repeat this step until clean water comes out of the machine.

Total time needed to rinse is 1 to 2 minutes.

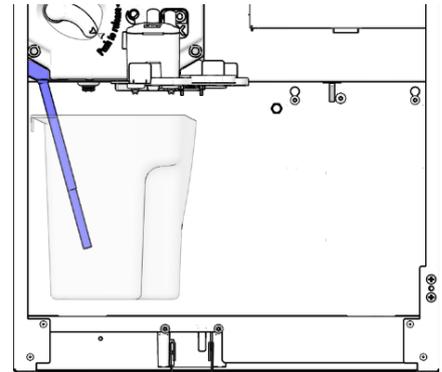


3 **Empty waste bucket and drip tray:** Remove the waste bucket and drip bucket inside the waste bucket. Remove the external drip tray including CoEx drip grid and the cup stand (in the door – see below).

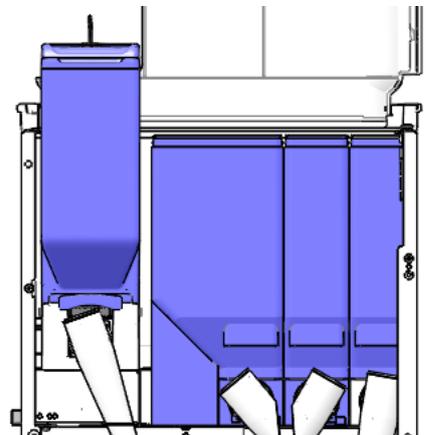


4 Make sure to rinse all removed items with warm water.

- 5** Place the waste bucket including drip bucket back inside the machine. Check to make sure the brewer drip tray sensor is positioned inside the brewer drip tray.



- 6** **Check if there are still enough ingredients in the canisters:**
 If necessary, fill up the canisters, following instructions in the paragraph
 ► Fill the ingredient canisters.



- 7** **Clean the outside of the machine:**
 Clean the outside of the machine with a soft damp cloth.

- 8** Install the drip trays, grid and cup stand.



- 9** Remove the service key and close the door to leave the service menu.

- 10** When activated the **Enter ingredient levels** screen is displayed. Follow the instructions in the paragraph ► Enter ingredient levels (option) to adjust the levels or select the *Exit* button to leave the Service Menu.

- 11** Check correct functioning by taking a test beverage.

5.2 Weekly maintenance



Failing to perform the weekly maintenance negatively affects the quality of the products and can lead to malfunctioning of the machine.



Note

Failure to clean the brewer weekly with the cleaning tablet available from the manufacturer will void the warranty on related parts.

Not cleaning the brewer can cause the machine to malfunction!

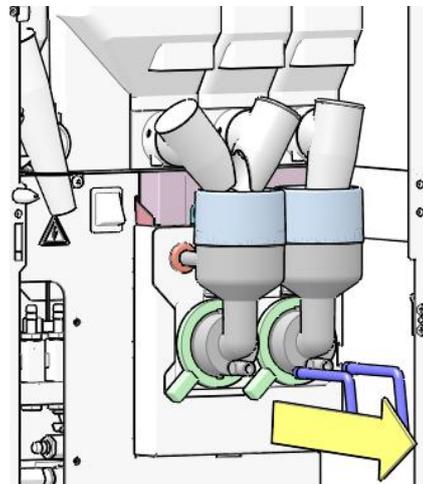
1

Open the door of the coffee machine.

2

Clean the mixing system:

Remove the mixing system according to paragraph ► Disassembling the mixing system.



3

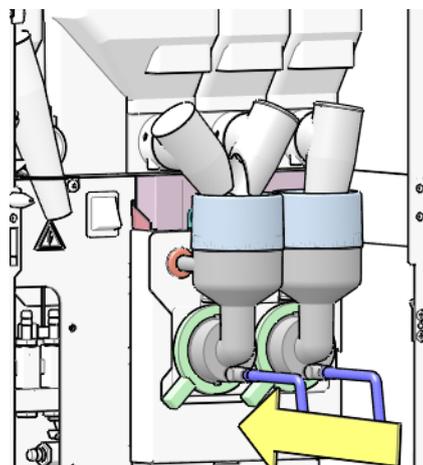
Rinse out all loose parts of the mixing system with warm water.

4

Clean the parts of the mixing system that remain in the machine with a wet brush.

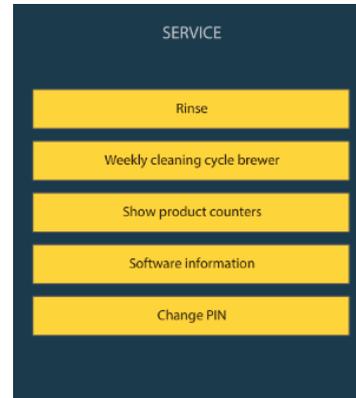
5

Mount the mixing system according to paragraph ► Assembling the mixing system. Make sure that the parts are **dry** before you mount them.



- 6 Clean cycle CoEx brewer with cleaning tablet:**
Make sure to run the cleaning cycle for the CoEx coffee brewer every week using the cleaning tablet. Total time for the cleaning cycle is 8 minutes.

- 7** Open the door of the machine.
The service menu is displayed.
Select the *Weekly cleaning cycle brewer* (*) button.

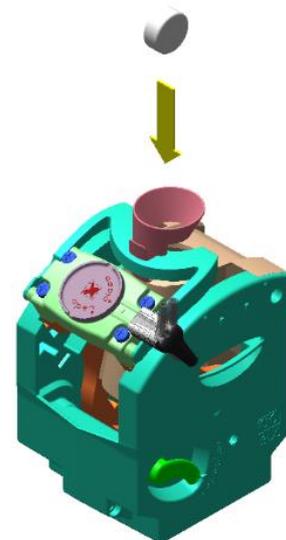


***) Depending on model the button text can be different.**

- 8** Follow the *Cleaning Cycle* instruction shown on-screen and described in the next steps.

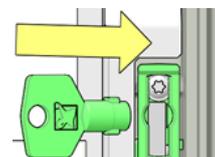


- 9** Place tablet (DJD part number 4INF009) in CoEx brewer(*).

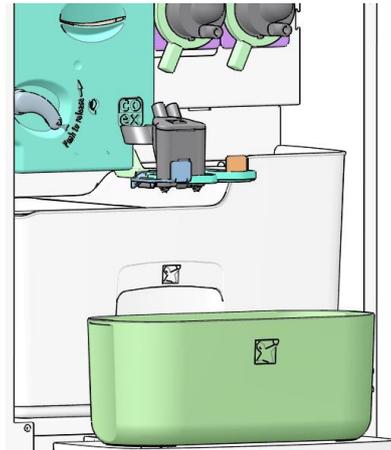


***) In the picture CoEx brewer is shown with funnel. Not all models are supplied with a funnel.**

- 10** Install the green service key (see paragraph ► Place green service key).



11 Place 1 litre jug under outlet.

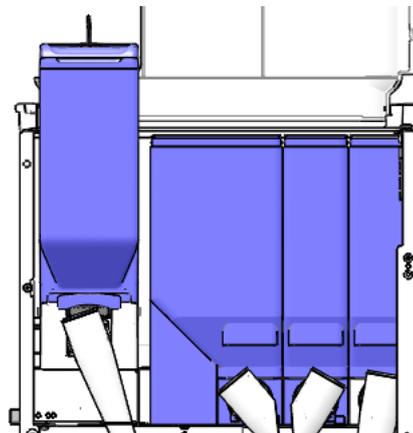


12 Select the button to *start the cleaning cycle*.

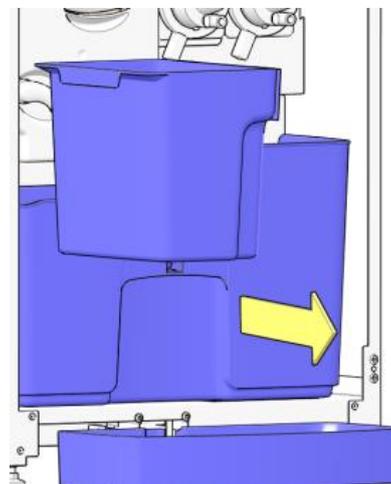
13 The cleaning cycle is started and takes approximately 8 minutes. Wait until the cleaning cycle is **completely** finished.

14 Remove the green service key from the door.

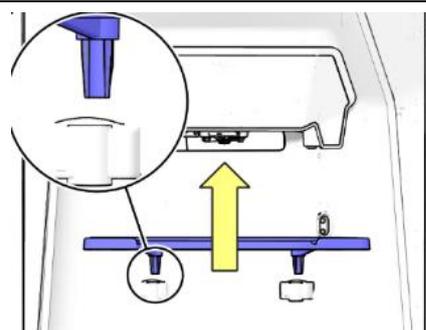
15 **Check if there are still enough ingredients in the canisters:**
If necessary, fill up the canisters, following instructions in paragraph ► Fill the ingredient canisters.



16 **Empty waste bucket and drip tray:**
Remove the waste bucket and brewer drip tray inside the waste bucket. Remove the external drip tray including CoEx drip grid.



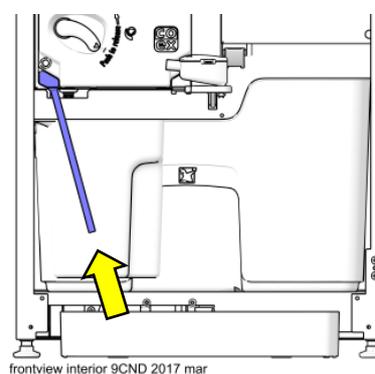
- 17 Remove the cup stand from the door.



- 18 Make sure to rinse all removed items with warm water.

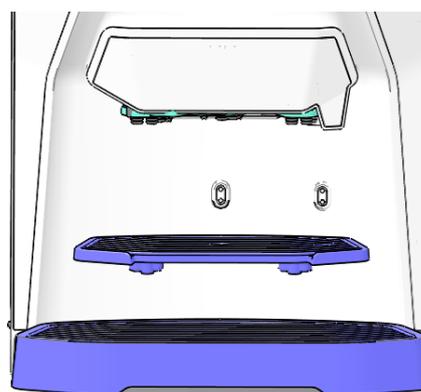
- 19 Place the waste bucket (with brewer drip tray placed on the left inside it) in the machine.

Check that the brewer drip tray sensor is positioned **inside** the drip bucket.



- 20 **Clean the outside of the machine:**
Clean the outside of the machine with a soft damp cloth.

- 21 Install the drip trays, grid and cup stand.



- 22 Close the door of the machine to leave the service mode.

- 23 When activated the **Enter ingredient levels** screen is displayed. Follow the instructions , mentioned in paragraph ► Enter ingredient levels (option) to adjust the levels or select the *Exit* button to leave the Service Menu.

- 24 Check correct functioning by taking a test beverage.

5.3 Monthly maintenance



Failing to perform the monthly maintenance negatively affects the quality of the beverages and can lead to malfunctioning of the machine.

In addition to the weekly maintenance, the following tasks must be performed monthly to ensure the machine operates correctly and the best beverage quality is maintained.

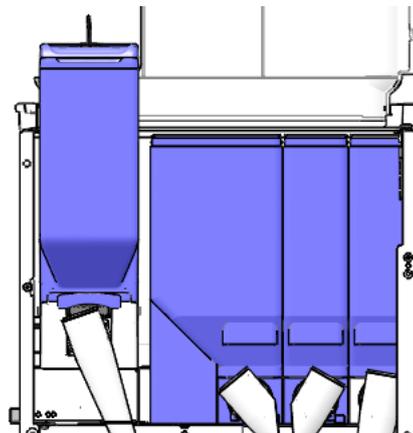
1 **Clean the canisters with water:**

Open the door.
Lift the upper lid.

2

Remove the canisters from the machine.

The first steps in the paragraph ► Fill the ingredient canisters describe the removal of the canisters.



3

Remove the lid from the canisters.
Empty the canisters.

4

Rinse out the canisters with warm water until all product residues are removed.

5

Dry the canisters very thoroughly on the inside and outside.



Warning

Do not fill the canister until it is completely dried.

The product may form lumps which makes the system unusable.

6

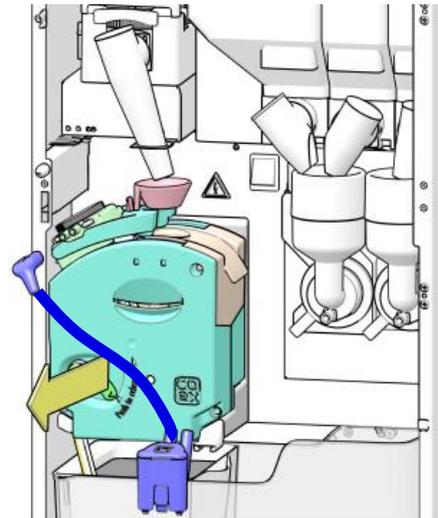
Fill the canisters and place it back in the machine according to the procedure in paragraph ► Fill the ingredient canisters.

7

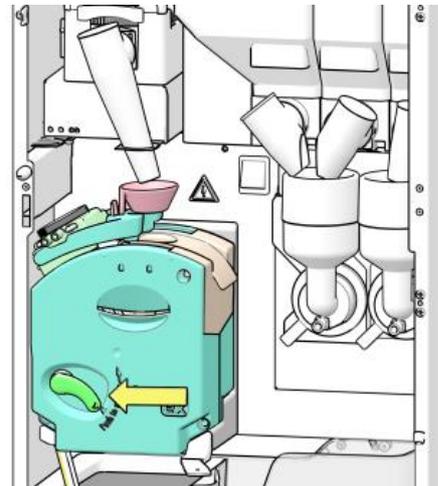
Removal of the brewer: Removal of the brewer is necessary for performing maintenance. Only properly trained personnel may work on the brewer itself. Instructions for performing work on the brewer itself is found in the technical manual.

Carry out the following procedure for removal of the brewer:

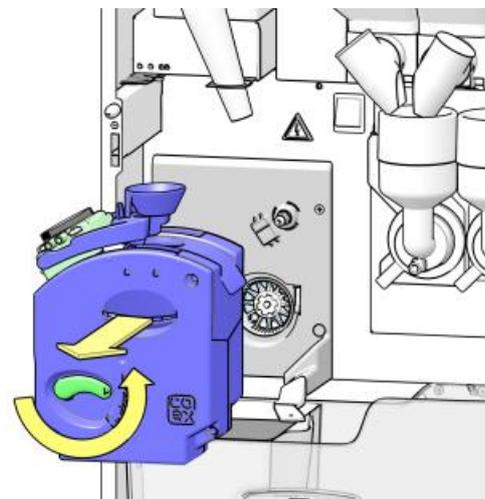
- 8 Loosen the CoEx outlet from the brewer and remove it together with the outlet shute and the tube from the outlet arm.



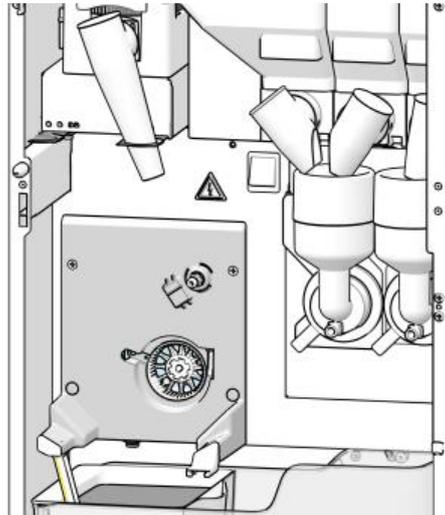
- 9 Locate the green fixation handle for the CoEx brewer.



- 10 Push the green handle upwards and, while keeping the handle in the upwards position, pull out the brewer.

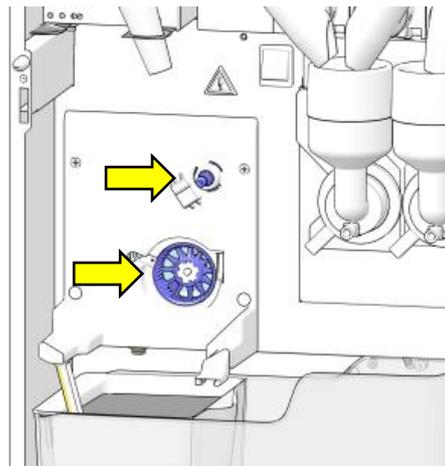


11 The brewer is removed from the machine.

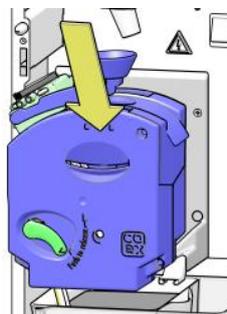


12 **Clean the brewer:**
Rinse the brewer, and brewer outlet with tube and outlet shute with warm water.

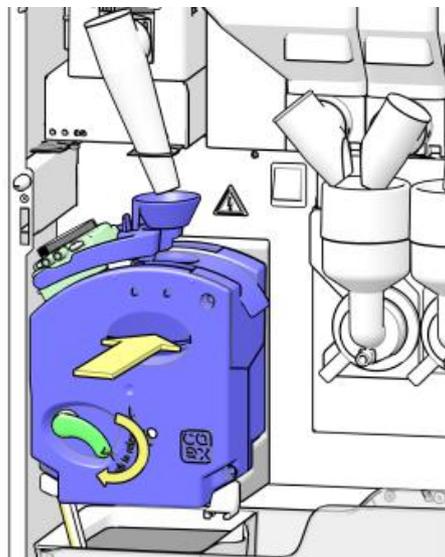
13 Make sure the bracket is clean.
Clean the water connection and the motor coupling.



14 **Install the brewer:**
Place the brewer in the bracket.



Push the brewer firmly in the machine until you hear a click and the green handle is turned **downwards** in its home position.



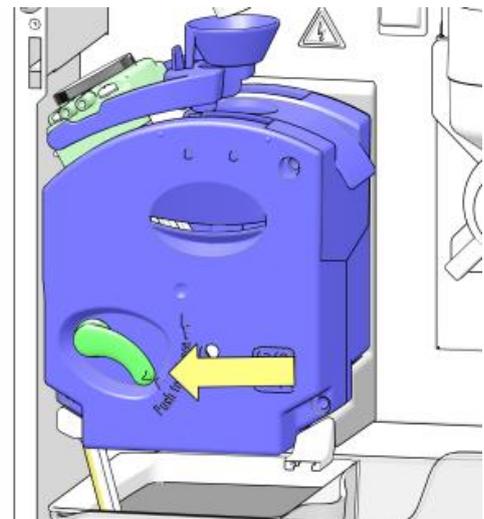
- 15 Make sure that the green handle is in the down position.



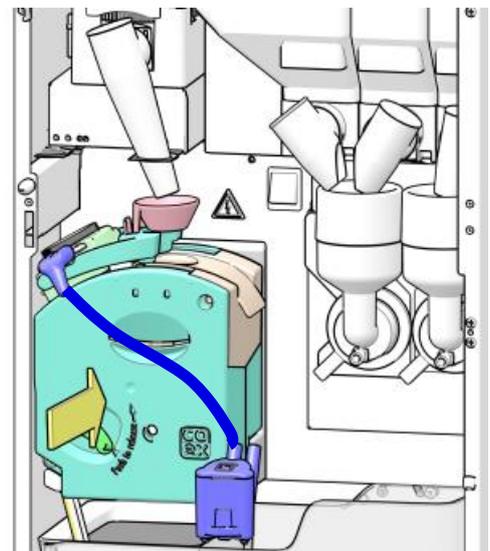
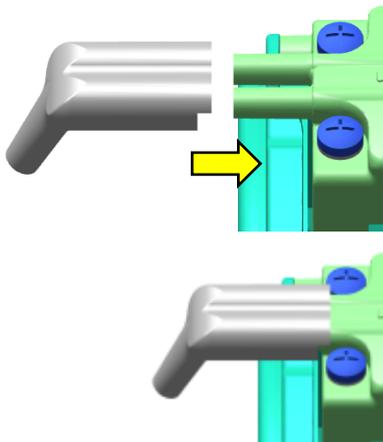
Caution

Make sure that the green handle is in the down position.

When the brewer is not installed correctly, the brewer can cause errors or jump out of the seating during a brew cycle.



- 16 Install the CoEx brewer outlet, the outlet tube and the outlet shute to the outlet arm.
To prevent leaking make sure the CoEx outlet is pushed **completely** on the brewer head outlet pipes.



- 17 Close the door of the machine to leave the service mode.

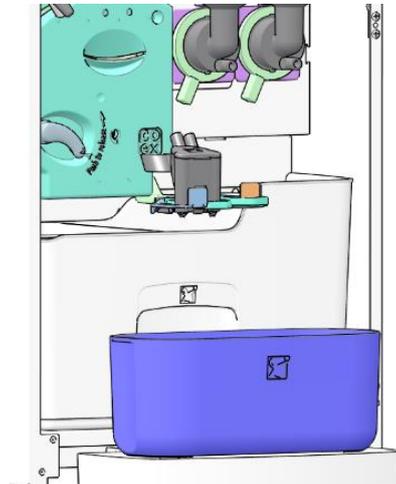
- 18 When activated the **Enter ingredient levels** screen is displayed. Follow the instructions, explained in paragraph ► Enter ingredient levels (option) to adjust the levels or select *Exit* to leave the Service Menu.

- 19 Check correct functioning by taking a test beverage.

5.4 Scheduled rinse cleaning (option)

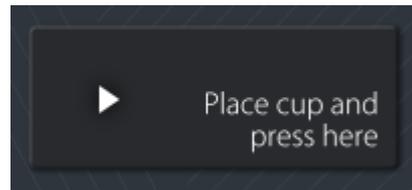
When activated, a Rinse cleaning is forced using the scheduler.
Follow the procedure below to perform the Rinse cleaning.
Instead you can also run the daily or weekly maintenance.

- 1 Place a cup or rinsing tub underneath the nozzle to collect the hot water.



- 2 Select the button *Place cup and press here*.

Hot water from the boiler flows through the brewer and mixers.



- 3 A progress screen is shown.
Wait until the rinse procedure is finished.
Remove the cup or rinsing tub.

5.5 Fill the ingredient canisters

Do not fill the canisters more than necessary for one or two days.

This will keep the products fresh.

Make sure that the canisters remain filled with a layer of at least 4 cm of product.

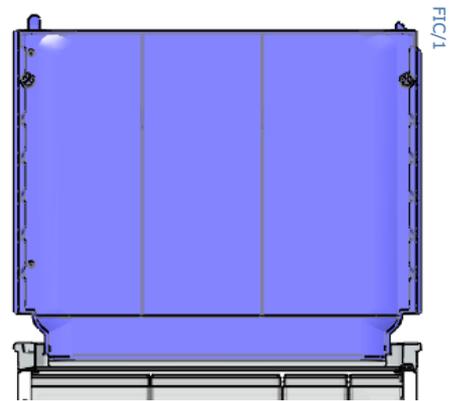
Only use products that are recommended by the supplier of the machine.

Filling the canisters must be done outside the machine.

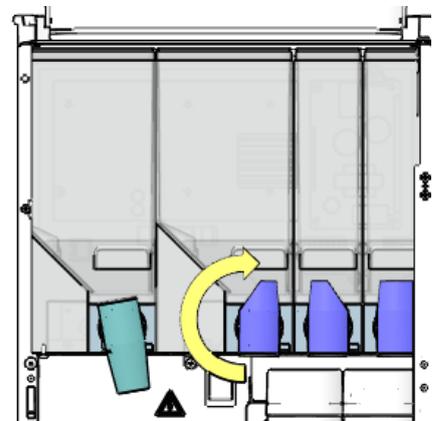
To fill up a bean canister check paragraph ► Fill up bean canister (depending on model).

To fill up an in-door bean canister check paragraph ► Fill up in-door bean canister (depending on model).

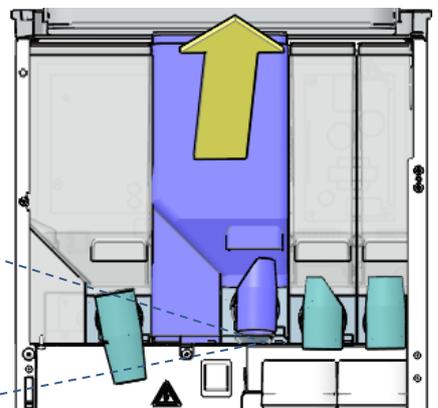
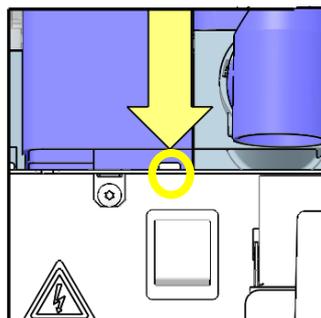
- 1 Open the door of the coffee machine.
To facilitate taking out the canisters, the lid of the machine can be flipped up.



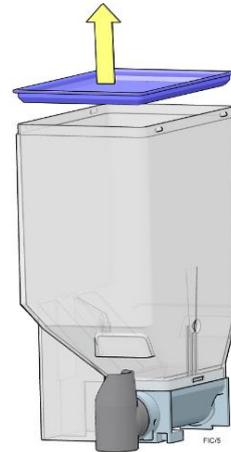
- 2 Turn the canister outlets of the canisters upwards.



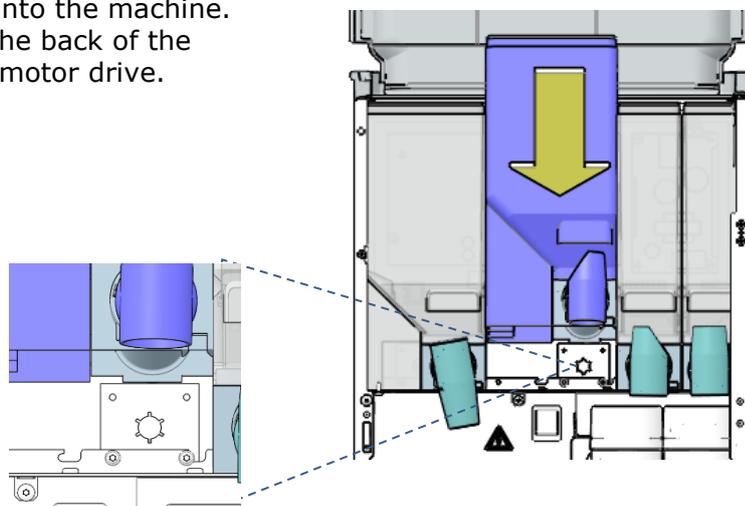
- 3 Slightly lift the canister at the front until the positioning ridge (in the circle – see arrow below) becomes visible. Pull the canister towards you and take it out of the machine.



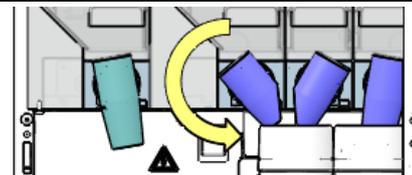
- 4 Place the canister on a stable surface.
Fill the canister with the product indicated on the canister.
Place the lid back on the canister.



- 5 Place the canister back into the machine.
Make sure the drive at the back of the canister fits well on the motor drive.



- 6 Turn the canister outlets of the canister downwards.
Check the position of the outlet of the canister.
It must be positioned towards the brewer or correct mixing bowl.



- 7 Close the door of the machine to leave the service mode.

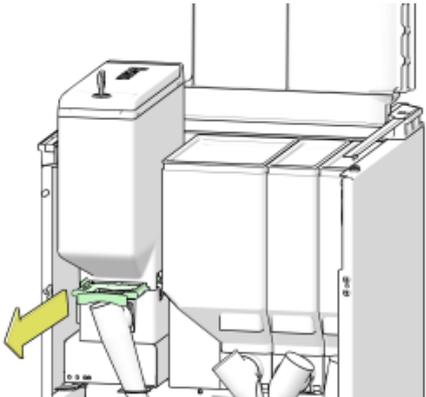
- 8 When activated the **Enter ingredient levels** screen is displayed. Follow the instructions, explained in paragraph ► Enter ingredient levels (option) to adjust the levels or select *Exit* to leave the Service Menu.

- 9 Check correct functioning by taking a test beverage.

5.6 **Fill up bean canister (depending on model)**

 Note	<p>When filling the bean canister the green locking handle must be fully pulled out. When the green handle is not fully pulled out it is possible that coffee beans fall out of the canister.</p>
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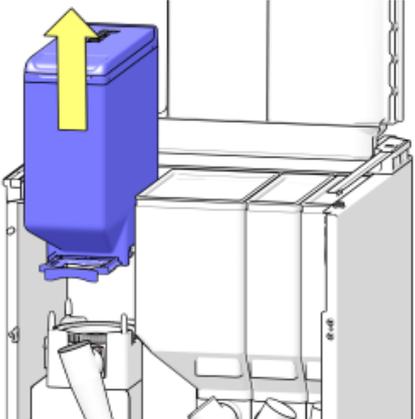
1 Open the door. Locate the green locking handle just above the grinder outlet. Pull the green locking handle towards you to unlock the canister.

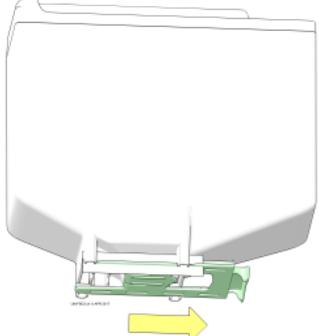
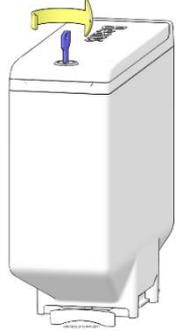
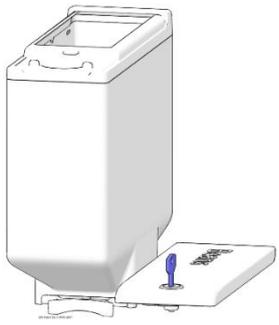
FEB/1

2 Lift the bean canister and take it out of the machine.

Place the bean canister on a stable and flat surface.



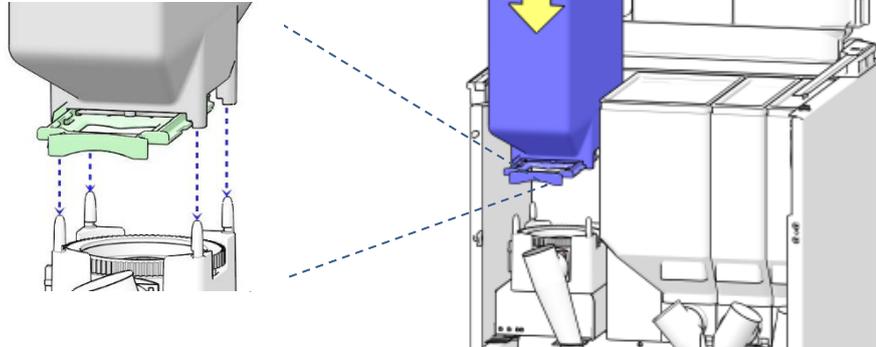
3

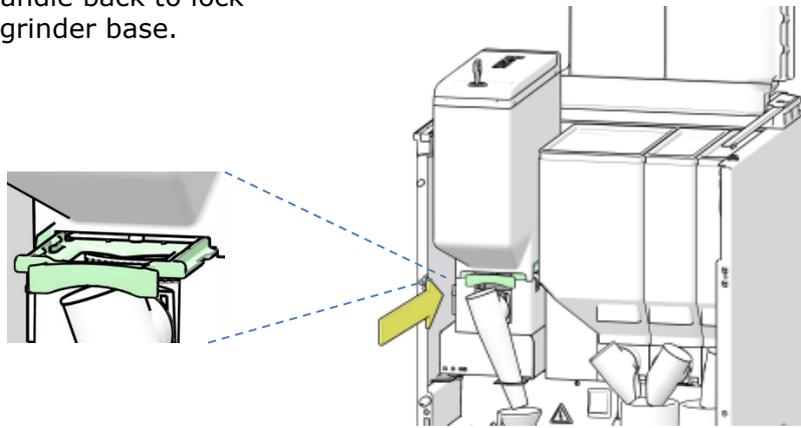
Check that the green locking handle is fully pulled out.

- When the green handle is not fully pulled out it is possible that coffee beans fall out.
- Unlock and remove the canister lid.
- Fill the canister with fresh coffee beans.
- Place the lid back on the canister and lock it.

- 4 Place the bean canister back into the coffee machine on the 4 position ridges of the grinder base.



- 5 Push the green locking handle back to lock the bean canister to the grinder base.



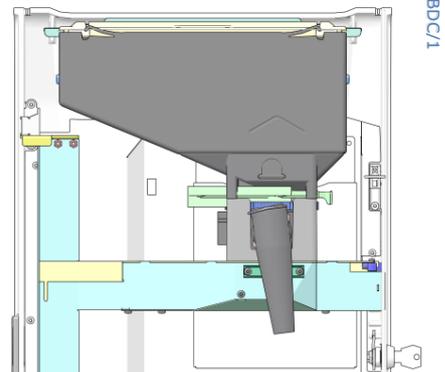
- 6 Close the upper coffee machine lid.

- 7 Check correct functioning by taking a test beverage.

5.7 Fill up in-door bean canister (depending on model)

1

Open the door of the coffee machine.

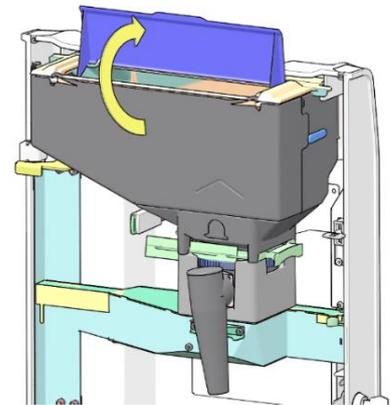


2

The in-door bean canister can be filled without open the canister door itself.

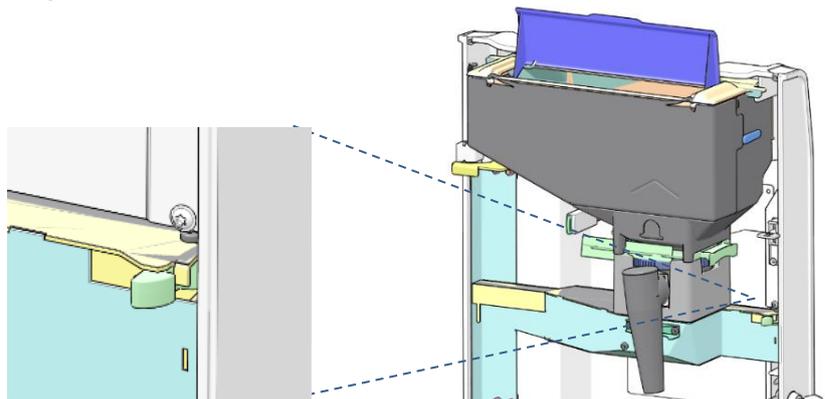
Fill the canister with fresh coffee beans.
Close the lid on the canister.

Close the door when finished or follow the instructions to take out the canister.

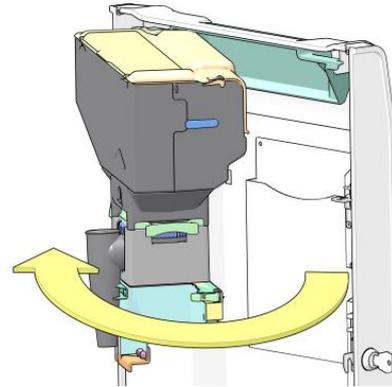


3

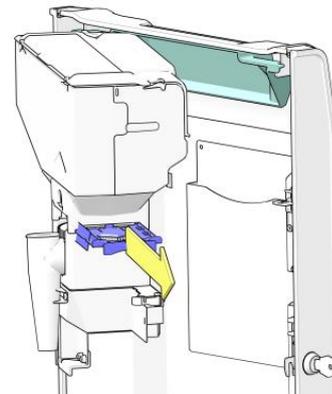
Press the green locking level to unlock the canister door.



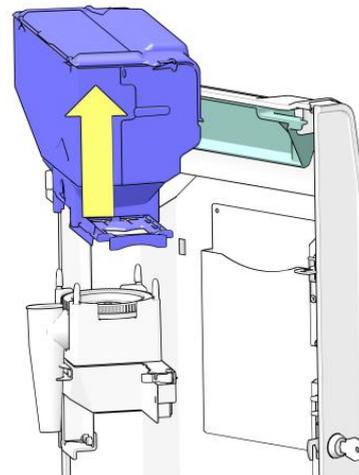
- 4 Turn the bean canister door away from the door of the coffee machine.



- 5 Locate the green locking handle just above the grinder outlet and grinder of the bean canister.
Pull the green locking handle towards you to close the bean canister and unlock it from the grinder base.



- 6 Lift the bean canister and take it out of the machine.

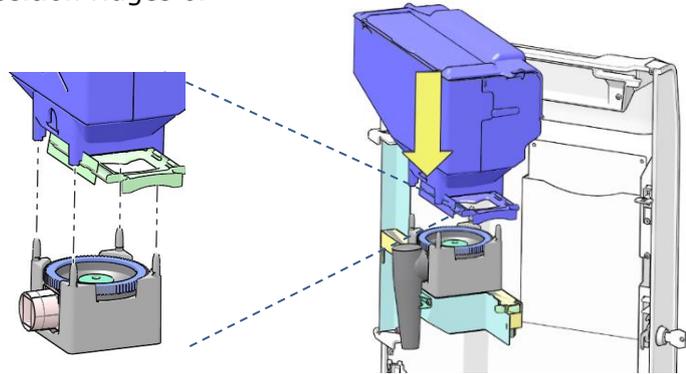


- 7 Place the bean canister on a stable and flat surface for refilling or empty the canister for cleaning.

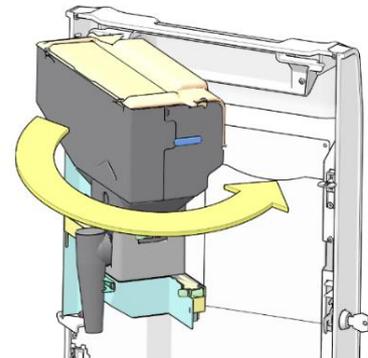
- Check that the green locking handle is fully pulled out.
- When the green handle is not fully pulled out it is possible that coffee beans fall out.
- Fill the canister with fresh coffee beans.
- Place the lid back on the canister and lock it.

- 8 Place the bean canister back into the coffee machine on the 4 position ridges of the grinder base.

Push the green locking handle back to lock the bean canister on the grinder base.



- 9 Turn the bean canister back into the door of the coffee machine and lock it.



- 10 Close the top lid and close the door of the machine to leave the service mode.

- 11 When activated the **Enter ingredient levels** screen is displayed. Follow the instructions, explained in paragraph ► Enter ingredient levels (option) to adjust the levels or select *Exit* to leave the Service Menu.

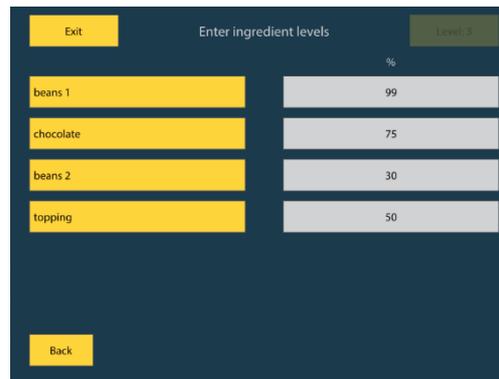
- 12 Check correct functioning by taking a test beverage.

5.8 Enter ingredient levels (option)

When this option is activated the ingredient level screen is displayed every time the service menu is exited. Only when the ingredient canisters are filled up the values need to be adjusted in case the current values are incorrect. Follow the procedure below to update the values.

- 1 When the service menu is exited the *enter ingredients levels* screen is displayed. The current filling level of each canister is displayed. (only the canisters activated for this option are shown)
A completely filled canister is filled 100 %.

Select *Exit* to leave the Service Menu or select the canister from the left column with yellow buttons.



- 2 Finally select the correct filling level for the selected canister.

Note: To keep ingredients fresh it is also possible to fill the canister for 50%.

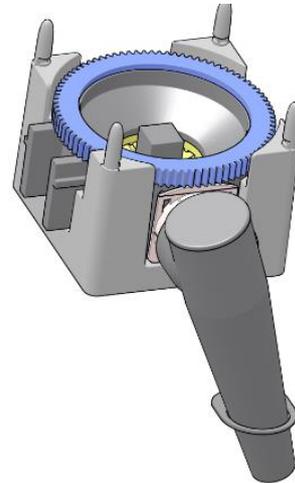


- 3 Repeat the steps for all filled up canisters.

5.9 Unblocking grinder

Occasionally small twigs or small rocks (known as foreign objects) are in between the fresh beans. The grinder will stop if these objects are blocking the grinder. A message *Grinder blocked* is displayed on the screen. Follow the procedure below to unblock the grinder.

- 1 Locate the grinder that needs cleaning up. Remove the canister to get access to the grinder. Depending on the model removing the grinder is explained in the first steps of the paragraph ► Fill up bean canister (depending on model) or ► Fill up in-door bean canister (depending on model). When the canister is removed the grinder itself is visible.



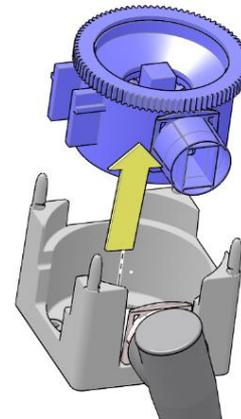
GB1

- 2 Lift the grinder from the grinder base.



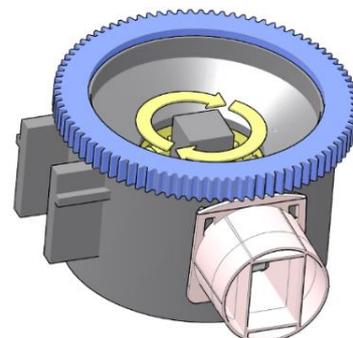
Note

The grinder is filled with beans as well as ground coffee.
When the grinder house is turned upside down coffee beans and ground coffee will fall out.



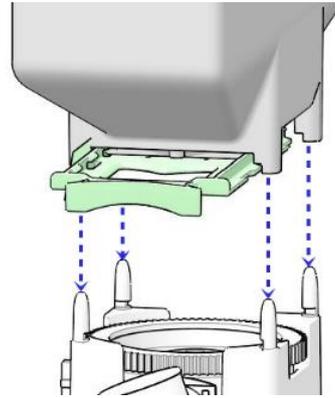
- 3 Keep the grinder upside down and rotate the shaft at the bottom side or the squared top inside the geared wheel at the top side back and forth repeatedly to unlock and remove the foreign objects.

The shaft should rotate **easily** if nothing is blocking the grinder.



- 4 Place the grinder back into the grinder base. If needed, rotate the squared top a little to allow the ribbed shaft to fit the grinder motor and is fully lowered inside the grinder base.

- 5 Place the canister back. Check the last steps of paragraph ► Fill up bean canister (depending on model) or ► Fill up in-door bean canister (depending on model) for details.



- 6 Close the door.

- 7 **Fill up the grinder with coffee:**
Dispense two cups of coffee and throw the contents of the cup away.

- 8 Check correct functioning by taking a test coffee and to make sure the grinder is filled up.

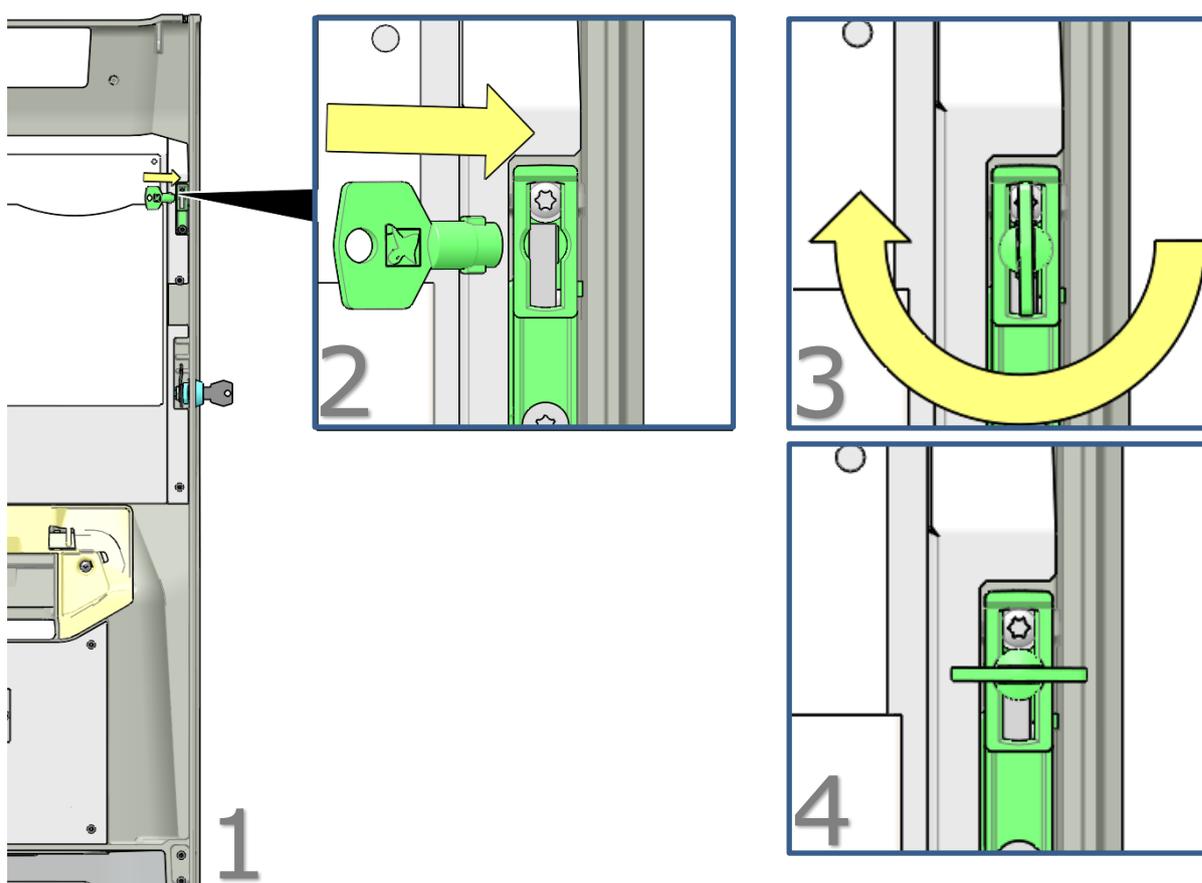
5.10 Place green service key



Warning

When the service key is inserted the machine is powered up with open door.

Parts in the machine can move and hot water can flow out.
Only insert the service key when requested.



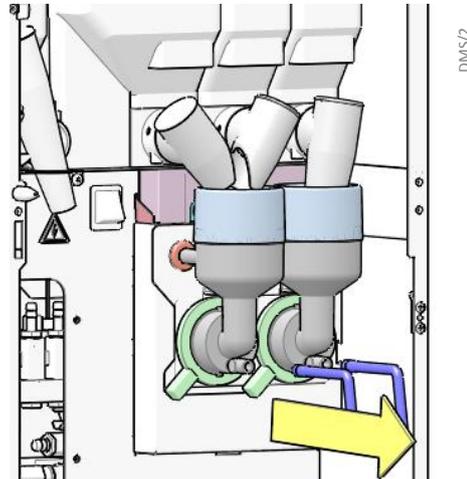
SK1

- 1 Open the door and locate the entry for the service key on the inside of the door.
- 2 Insert the green service key.
- 3 Turn the service key a **quarter** turn clockwise or counter clockwise.
- 4 The grey options in the service menu change to yellow / green.
The coffee machine is now available for use.

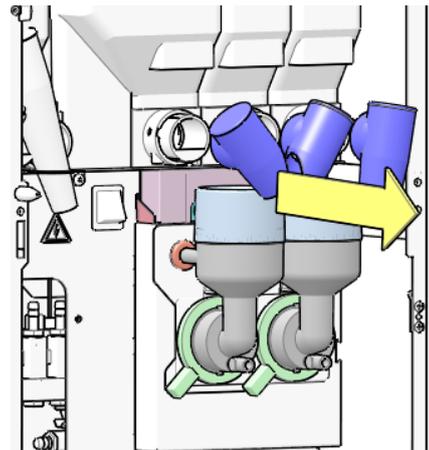
5.11 Disassembling the mixing system

Remove the mixers using the following procedure.

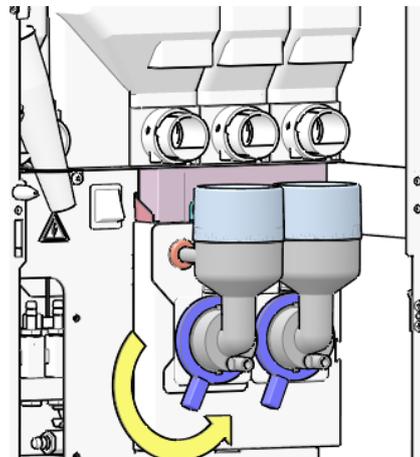
- 1** Remove the outlet tubes from the mixers.



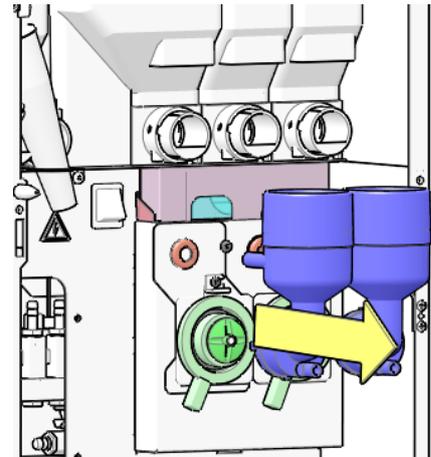
- 2** Remove the canister outlets and remember the correct position and location.



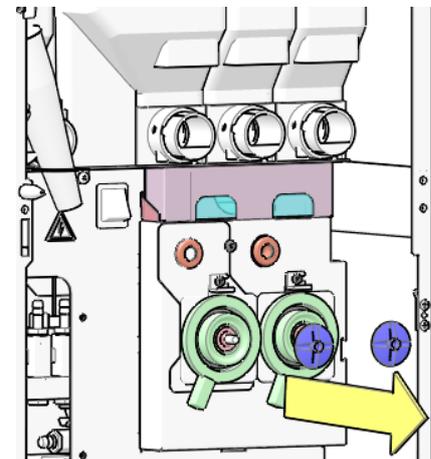
- 3** Turn the bayonet catches counterclockwise (approx. 10°).



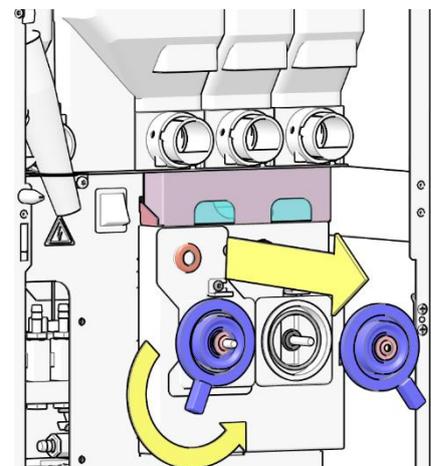
- 4 Pull the mixer houses towards you and remove them from the machine.



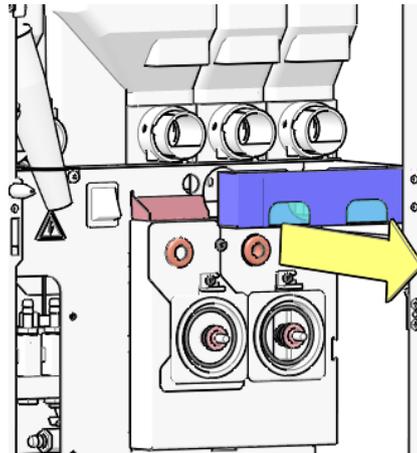
- 5 Pull the whipper blades towards you and away from the shaft.



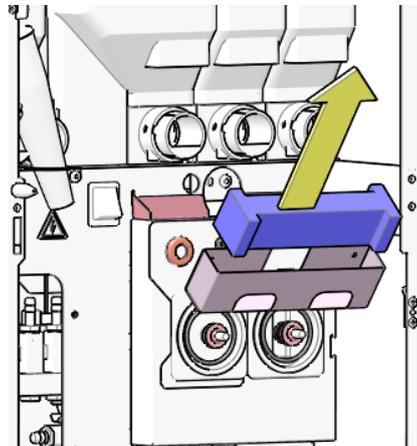
- 6 Turn the bayonet catches counterclockwise (approx. 10°) again to release and pull them towards you.



7 Pull the exhaust filter drawer towards you.



8 Remove the filter from the drawer.



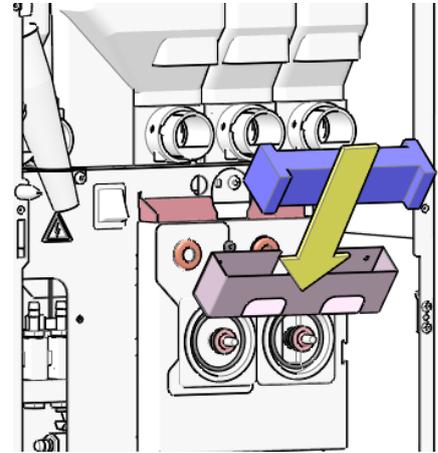
9 Finished.

5.12 Assembling the mixing system

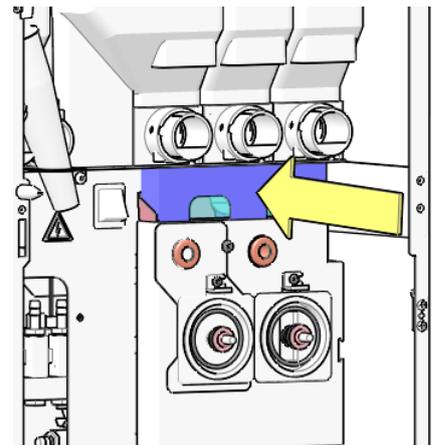
Install the mixers using the following procedure.

- 1 Insert the mixer exhaust filter in the filter drawer.

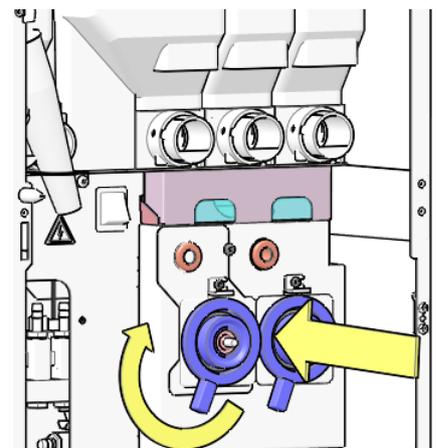
Make sure that the parts are **dry** before you mount them.



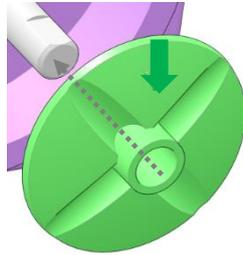
- 2 Install the filter drawer.



- 3 Install the bayonet catches and turn clockwise (approx. 10°).

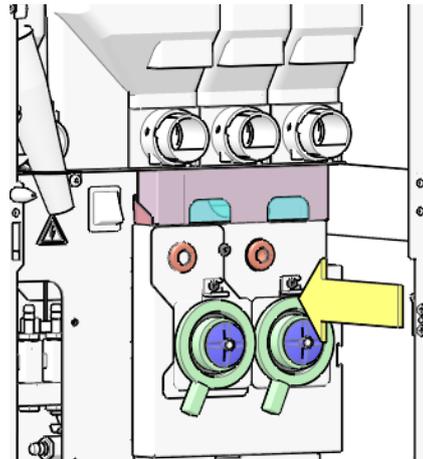


- 4 Install the whipper blades.
The **arrow** on the whipper blade must point towards the **flat** side of the shaft.

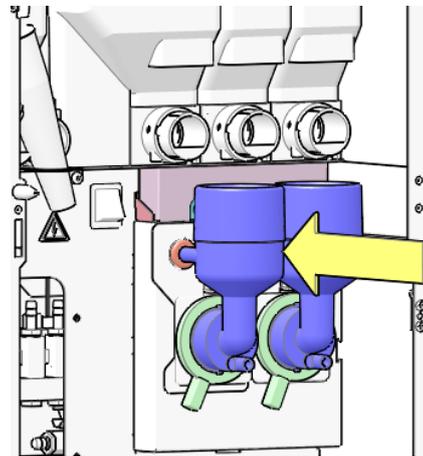


Caution

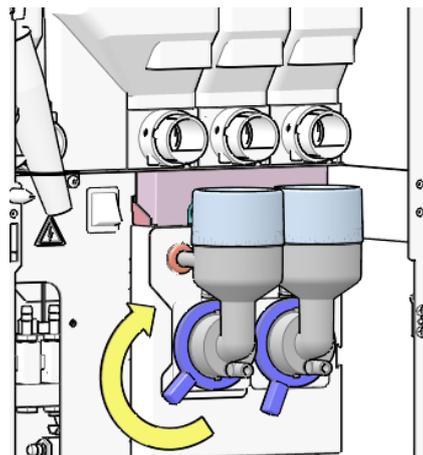
The arrow on the whipper blade must point to the flat side of the mixer shaft.



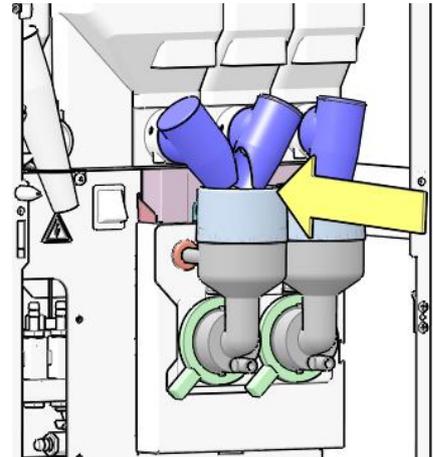
- 5 Install the mixer houses.



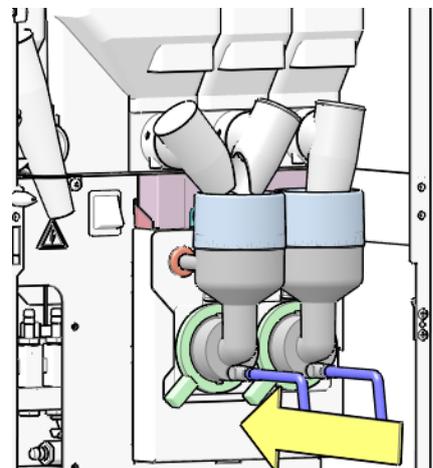
- 6 Turn the bayonet catches clockwise to lock the mixer houses.



- 7 Install the canister outlets on the canisters and make sure the locations and positions are correct.



- 8 Connect tubes to mixers.



- 9 Close the door of the machine to leave the service mode.

- 10 When activated the **Enter ingredient levels** screen is displayed. Follow the instructions, explained in paragraph ► Enter ingredient levels (option) to adjust the levels or select *Exit* to leave the Service Menu.

- 11 Check correct functioning by taking a test beverage.

6. Failures, Warnings and Error messages

Always check if a message is shown on the display. If no message is shown and the machine does not work correctly, you still may find the possible cause and solution in the following table.

For failures not mentioned in this manual, contact the service engineer.

Brewer not in home position

Take out and clean the CoEx brewer

If problem persists consult the service engineer.

Cleaning Error

Cleaning cycle did not finish correctly or was interrupted.

Run the cleaning cycle again and finish it correctly.

Communication error

Consult the service engineer.

Door open

Close the door or install the green service key to activate the machine.

Drip tray full

Empty the drip tray in front of machine and/or empty the CoEx brewer drip tray inside the waste bucket.

Make sure the probes are dry.

See paragraph ► Daily maintenance.

Enough water?

Open/connect the water supply and restart the machine.

If possible, check if problem disappears when a *hot water* dispense is made.

Consult the service engineer and please mention results.

If problem persists consult the service engineer.

Filling boiler

Wait until boiler is filled.

If message is still shown after 10 minutes, consult the service engineer.

Grinder blocked

Clean the grinder. See paragraph ► Unblocking grinder.

Install drip tray

Place the drip tray. See paragraph ► Daily maintenance.

Install waste bucket

Place the waste bucket.

Insert coins

The machine is waiting for full payment.

Mixer blocked

Clean the mixing bowl.

See paragraph ► Weekly maintenance.

Machine Blocked

The coffee machine is locked intentionally
Consult the service engineer.

Not all ingredients available

One or more canisters must be refilled.
See paragraph ► Fill the ingredient canisters.

No coffee detected in brewer

Check if canister must be refilled. See paragraph ► Fill the ingredient canisters.
Check if grinder runs to fill brewer.

No water connected / No water in boiler

No water detected for more than 2 minutes.
First check if the water supply is opened / connected
Open the door of the coffee machine to display the service menu, wait 2 seconds and close the door again to allow the coffee machine to re-activate itself.
If this does not help restart the coffee machine.
If problem persists consult the service engineer.

Place cup in center

Cup needs to be placed under the correct dispensing nozzle before the start button is available.
If cup is placed in correct position clean the cup sensor.

Place cup right

Cup needs to be placed under the water dispensing nozzle before the start button is available.
If cup is placed in correct position clean the cup sensor.

Water filter installed?

Consult the service engineer.

Replace water filter

Consult the service engineer.

Rinse brewer with tablet

Run the CoEx brewer cleaning cycle (again).
See ► Weekly maintenance from step 6.

Shortcut temp. sensor

Consult the service engineer.

Startup problem

Open/connect the water supply and restart the machine.
If the problem persists consult the service engineer.

Temp. sensor disconnected

Consult the service engineer.

Temp. boiler too high

Consult the service engineer.

Water level too low

Consult the service engineer.

Shortcut temperature sensor
Consult the service engineer.

Temperature sensor disconnected
Consult the service engineer.

Temperature boiler too high
Consult the service engineer.

Wait, Heating boiler
Wait until boiler is heated.
If message is still shown after 5-10 minutes, consult the service engineer.

Water level too low
Consult the service engineer.

Waste bucket full / Empty waste bucket
Empty the waste bucket.
If message is still shown check if the detector switch is clean.
If the problem persists consult the service engineer.

Document control:

Date:	Version:	Reason of change:	Resp.
2017-sep-05	v01-00	Initial release	RvdH
2018-jan-08	V01-01	Updated pictures disassembly mixer system	RvdH

