

# OptiBean



gebruiksaanwijzing    betriebsanleitung  
user manual        mode d'emploi

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# 1 Copyright

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No part of this document may be reproduced and/or made public in print, microfilm, electronic media or any other form without the manufacturer's prior consent. This also applies to the corresponding diagrams and/or charts.

Animo retains the right to alter parts at any given time without prior or immediate announcement to the consumer. The content of this manual can also be changed without any prior warning. This manual is valid for the standard model of the device. Animo can therefore not be held liable for possible damage resulting from specifications deviating from the standard model for the device supplied to you.

This manual was created with the utmost care, but the manufacturer cannot be held responsible for any mistakes in this document or their consequences.

This manual was originally written in English. All other languages in this document are a translation of the English source text.

## 2 Safety

### 2.1 Important information

This user manual is intended to help you operate this machine safely and effectively. This manual gives information about installation, operation and maintenance of the equipment. Make sure to read and understand the manual before use.

It is your responsibility to operate this machine in accordance with all the safety instructions and procedures in this manual, and with all other safety procedures in your workplace. It is the user's responsibility to make sure that the machine is correctly installed, configured, commissioned, operated, serviced and maintained and that such actions are only carried out by people who have been fully and properly trained for those tasks. It is also the user's responsibility to make sure that the machine is only used in full accordance with laws - and regulations, which have the force of law - in the jurisdiction in which the machine is installed.



#### **WARNING**

Before attempting to use the machine, read, understand and know all the safety information in this chapter. Pay particular attention to all warnings and cautions throughout this manual. If you do not follow all the warnings and procedures in this manual, this could lead to serious injury to yourself or others, including death.



#### **WARNING**

If there is any safety instruction or procedure that you do not understand, do not use the machine. Contact your supervisor and arrange proper training on the use of the machine. Use of the machine without understanding and following all the safety instructions and procedures in this manual could lead to serious injury to yourself or others, including death.



#### **WARNING**

Do not use the machine until you have received adequate and proper training in its safe and effective use. If you are unsure of your ability to use the machine safely and effectively, do not do so. Never attempt to remove, modify, over-ride or frustrate any safety device on the machine. Interfering with safety devices could lead to fatal or other serious personal injury.

### 2.2 Warning signs

Safety signs are attached to the machine to give safety information. All safety signs are repeated and usually further explained in this manual.

#### 2.2.1 *Classification of safety signs*

Safety signs are of the internationally accepted types and described below.



#### **WARNING**

Warning sign that identifies a hazard.

### 2.2.2 **Warning, caution and note**

**WARNING**

'Warning' identifies a hazard that could lead to personal injury, including death.

**Caution**

'Caution' identifies a hazard that could lead to damage to the machine, damage to other equipment and/or environmental pollution.

**Note**

'Note' is used to highlight additional information.

### 2.3 **Intended use**

The machine is an assembly to make coffee with coffee beans and hot drinks. Any other or additional use will be considered to be not in conformity with the purpose. The manufacturer cannot be held liable for any damages caused by use for any other purposes than what is described above or by incorrect operation.

**WARNING**

Do not attempt to grind products that do not comply with the applicable foodstuffs regulations.

### 2.4 **Modifications**

**WARNING**

Do not attempt to make any modifications or alterations to the machine without the prior express agreement of Animo. Unauthorised modifications or alterations to the machine could lead to serious personal injury, including death.

**WARNING**

Do not attempt to change, remove or defeat the safety features.

**WARNING**

Do not attempt to apply changes that violate local, regional or national regulations.

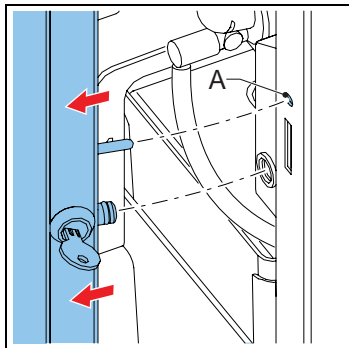
**WARNING**

Make sure the main switch and operating button are freely accessible.

Animo is always willing to discuss improving the value of its machines to users by means of modifications or alterations. Refer to 'Further help and information'.

## **2.5 Safety devices**

### **2.5.1 Door switch**

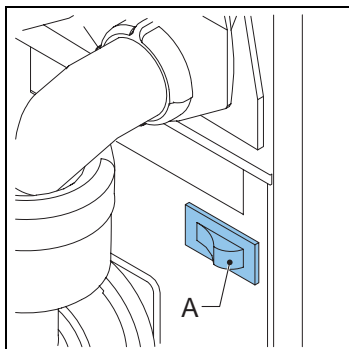


The door switch (A) automatically switches off the machine when the door is opened.

### **2.5.2 Temperature safety device**

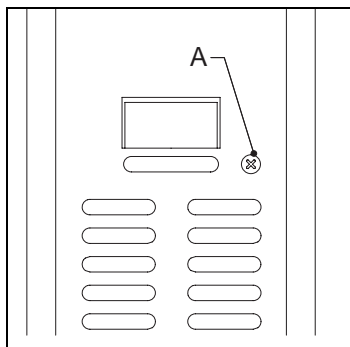
The temperature safety device turns off the heating element if the temperature is too high.

### **2.5.3 On/Off switch**



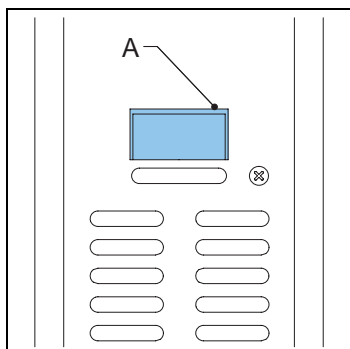
The on/off switch (A) puts the machine in the on/off position. The machine can still be charged after the machine is switched off. Unplug the machine to make sure that the machine is entirely uncharged.

### 2.5.4 Cancel button



The cancel button (A) cancels the selected recipe.

### 2.5.5 Display



The display shows technical malfunction with error codes. The display also provides additional user information or warnings.

## 2.6 Safety precautions

### 2.6.1 General safety precautions

- Make sure that the environment around the machine is dry, clean and lit sufficiently well;
- Keep away from moving parts;
- Use Animo replacement parts only.
- Use Animo recommended products only.

### 2.6.2 During installation

- Place the machine at work top height on a firm and flat surface.
- Plug the machine into a safety-grounded power outlet.
- Make sure the machine does not leak.
- Do not place the machine in an area with temperatures below 0 °C.



- Observe local regulations and use approved materials and parts.
- Check if the details on the type plate correspond to the country.

### **2.6.3 During normal operation**

- Inspect the machine for damage before use.
- Do not tilt the machine.
- Do not submerge or hose down the machine.
- Do not use sharp object to operate the machine.
- Keep the operating controls free of dirt and grease.
- Switch off the machine and unplug the water supply when the machine is not used for a longer period of time.

### **2.6.4 During maintenance and repair**

- Perform regular maintenance on the machine.
- Wear protective gloves when performing maintenance.
- Do not leave the machine during maintenance.
- Make sure that the repairs are performed by trained and authorised personnel only.
- Unplug the machine to perform maintenance regarding error messages.



#### **WARNING**

To entirely uncharge the machine, unplug the machine.

## **2.7 Users**

### **2.7.1 Personnel qualifications**

- The machine is designed only for personnel being 14 years or older. Consider the respective national regulations for occupational safety and health.
- Only personnel who have been given permission are allowed to work with the machine.
- All personnel must only carry out the work they have been trained to perform. This applies to both maintenance work and the normal machine operation.
- All personnel working with the machine must have free access to the applicable manuals.
- The operators must be familiar with all situations that may occur so that they can act rapidly and effectively in the event of emergencies.

### **2.7.2 Personal and food hygiene**

The machine processes drinks for human consumption. So the highest standards of hygiene are to be maintained within the process area.



#### **Caution**

As an operator, you should have received training in personal and food hygiene from your employer(s). If you have not, do not use the machine or enter the process area. Arrange training with your supervisor or training manager. Working in the process area without a good understanding of hygiene can lead to contamination of drinks.

- Wash your hands thoroughly before entering the process area.
- Remove your watch and any loose jewellery before entering the process area.
- Make sure that the machine is cleaned regularly.

## 2.8 Directives

This machine meets the following EC directives:



EMC directive: 2004/108/EC  
Low voltage directive: 2006/95/EC  
Machinery directive: 2006/42/EC



RoHS directive: 2002/95/EC  
WEEE directive: 2002/96/EC



Food contact directive: 1935/2004/EC

## 2.9 Guarantee

The guarantee provisions that apply to this machine are part of the general terms of delivery.

## 2.10 Disposal

The use and maintenance of the machine includes no environmental dangers. Most parts can be disposed in the regular way



### Note

Ensure compliance with local legislation, regulations, instructions and precautions concerning health, safety and environment.

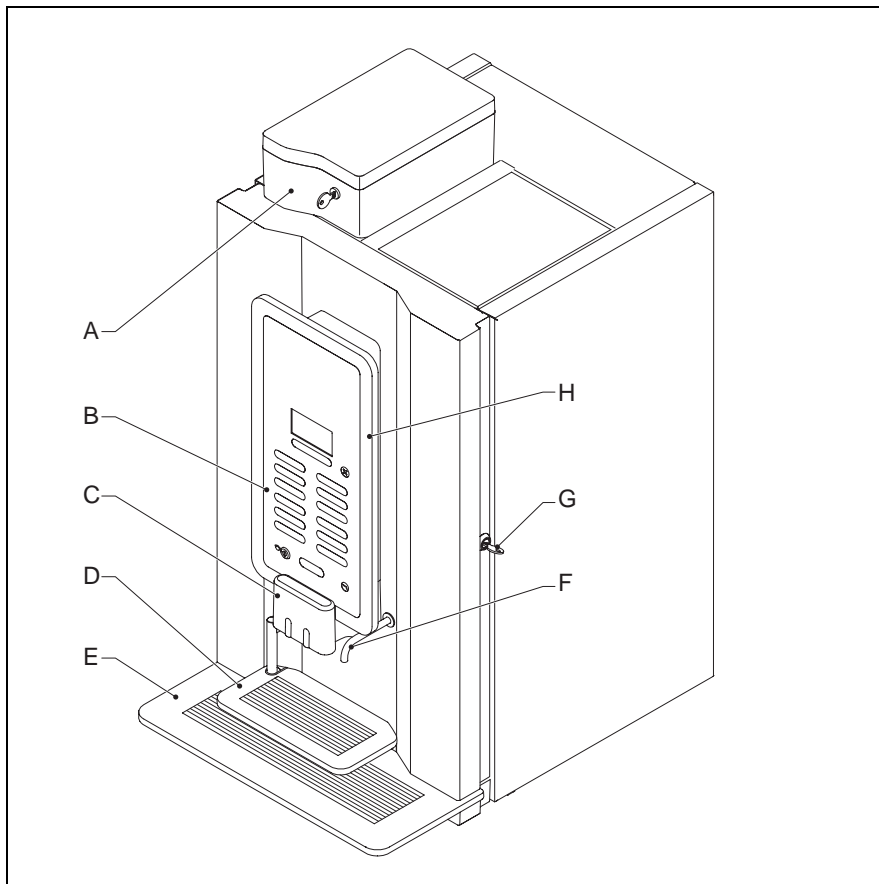
## 2.11 Further help and information

Animo is committed to provide the highest level of support to users and operators of its products. Contact the dealer for information regarding settings, maintenance and repair work, which is not included in this document. See the back page for the dealer's details.

## 3 Description

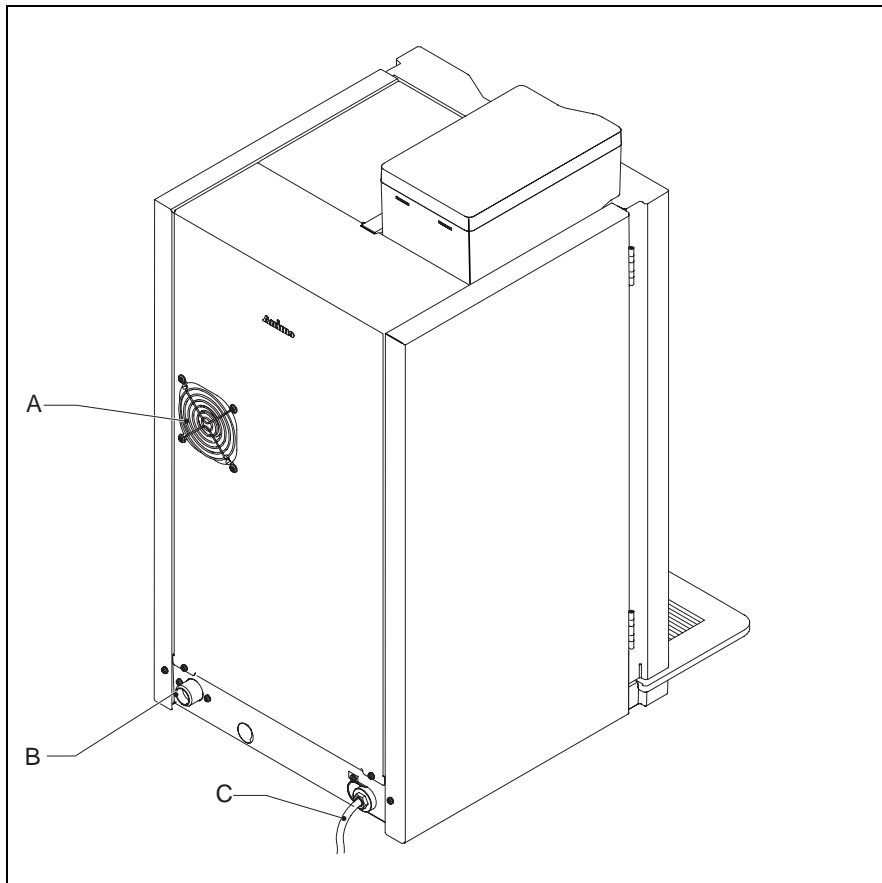
### 3.1 Overview

#### 3.1.1 Front



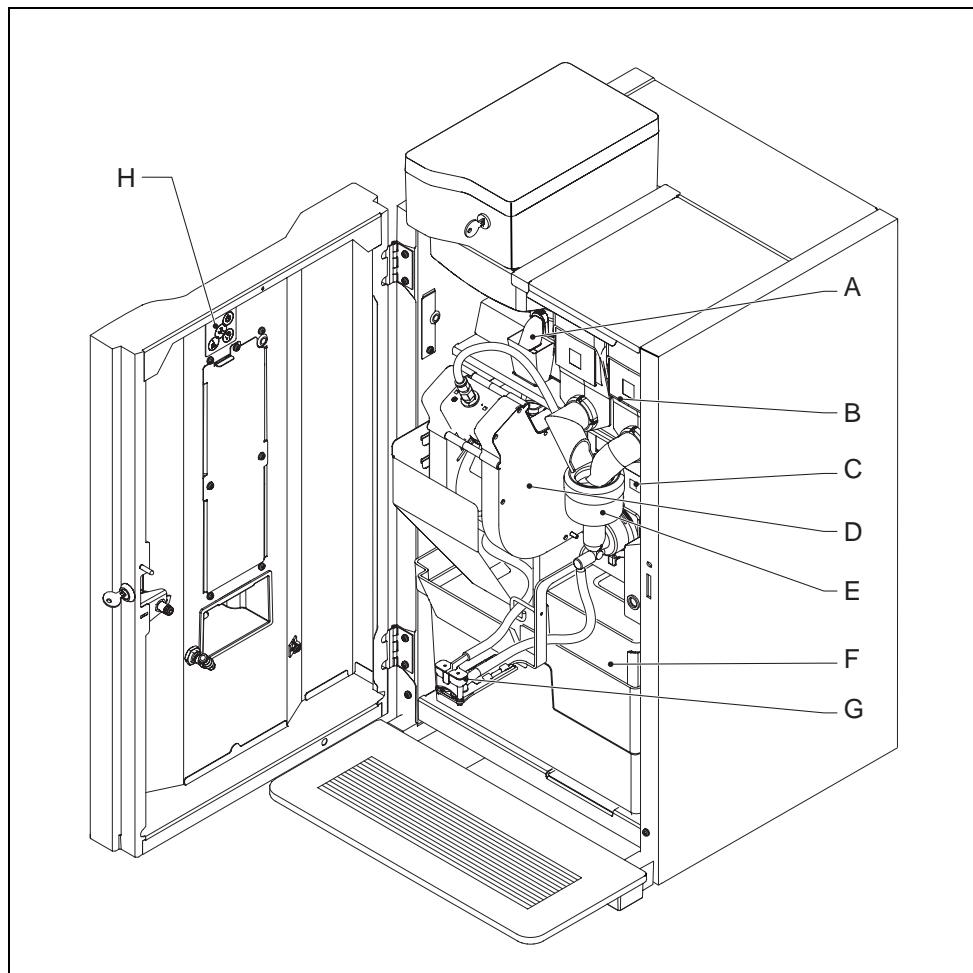
- A:** Bean canister
- B:** Control panel
- C:** Outlet
- D:** Tray
- E:** Drip tray
- F:** Water outlet
- G:** Door lock
- H:** OptiLight

**3.1.2 Back**



- A:** Fan
- B:** Water connection
- C:** Power cord

### 3.1.3 Inside

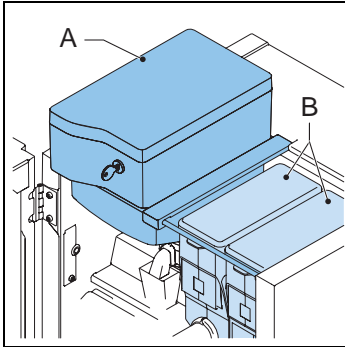


- A:** Grinder
- B:** Canisters
- C:** On/off switch
- D:** Brewer
- E:** Mixer
- F:** Waste bins
- G:** Outlet
- H:** Control panel

## OptiBean

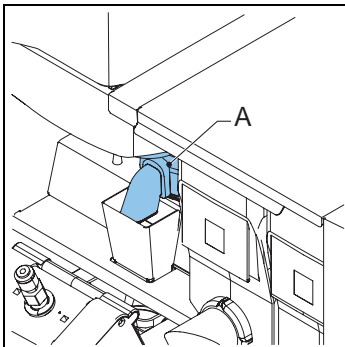
### 3.2 Working principle

### 3.3 Canisters



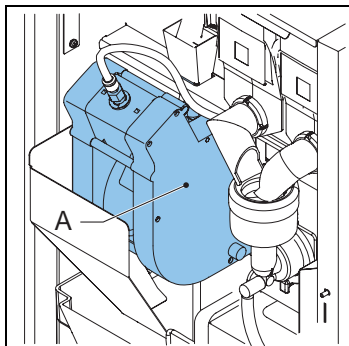
The canisters contain the coffee beans (A) and instant products (B).

### 3.4 Grinder



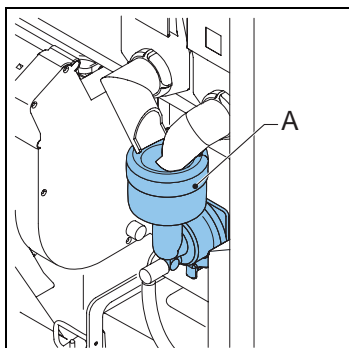
The grinder (A) grinds the coffee beans and transfers the product to the brewer.

### 3.5 Brewer



The brewer (A) receives the product from the grinder. The product is made after adding pressurized hot water. The brewer transfers the product to the outlet and transfers the residue to the waste bin.

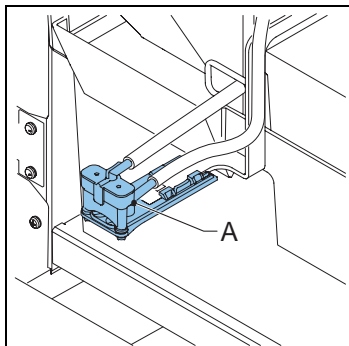
### 3.6 Mixer



The mixer (A) mixes the instant products with hot water and transfers the product to the outlet.

## OptiBean

### 3.7 Outlet



The outlet (A) transfers the product into the cup or jug.

### 3.8 Specifications

#### 3.8.1 Standard machine

Item	Specification
Machine dimensions	402 x 564 x 790 mm
Weight: empty/full	36/40 kg
Pressure	2-10 bar
Water temperature	90 °C
Water hardness	> 5 °dH
Boiler volume	1.1 l
Boiler heating time	3 min
Boiler temperature	90 °C
Acoustic pressure	< 70 dB(A)

#### 3.8.2 Electrical system

Item	Specification
Voltage	220-240 V
Frequency	50-60 Hz
Power	2275 W
Heating element power	1800 W
Fuse	10 A

#### 3.8.3 Power consumption - OptiBean

Item	Specification
Reaching operating temperature	90 Wh



Item	Specification
Operating mode without dispensing	20 Wh
Operating mode with dispensing	30 Wh
Standby (every hour)	0 Wh

#### **3.8.4 Capacities - Coffee**

Item	Specification
Hour capacity per cup of 120 ml	90 cups
Preparation time per cup of 120 ml	40 sec
Preparation time per jug of 12 x 120 ml cups	4 min

#### **3.8.5 Capacities - Cocoa**

Item	Specification
Hour capacity per cup of 120 ml	150 cups
Preparation time per cup of 120 ml	40 sec

#### **3.8.6 Capacities - Hot water**

Item	Specification
Hour capacity per cup of 120 ml	150 cups
Preparation time per cup of 120 ml	14 sec

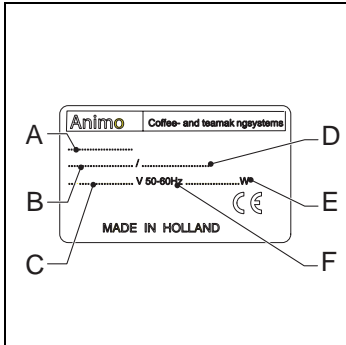
#### **3.8.7 Capacities - Cold water**

Item	Specification
Hour capacity per cup of 120 ml	80 cups
Preparation time per cup of 120 ml	14 sec
Preparation time per jug of 6 x 120 ml cups	1.5 min

#### **3.8.8 Ambient conditions**

Item	Specification
Temperature	0 °C < T < 40 °C
Relative humidity	80%

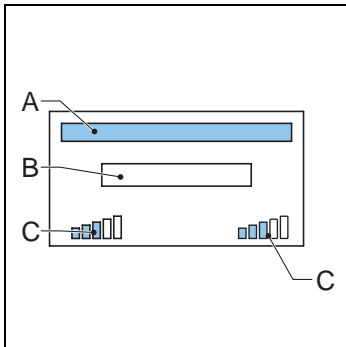
### 3.8.9 Type plate



- A:** Model number
- B:** Article number
- C:** Supply voltage [V]
- D:** Machine number
- E:** Power [W]
- F:** Frequency [Hz]




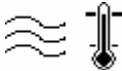



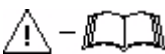


## 3.9 Display

### 3.9.1 Main Screen



- A:** Product name area
- B:** Instruction/Message area
- C:** Strength icon

### 3.9.2 Icons

Icon	Name	Description
	Rinsing	The machine is rinsing. The machine must be rinsed.
	Waste Bin Missing	The waste bin is missing.
	Waste Bin Full	The waste bin is full.
	Boiler Heating	The boiler is heating up.
	Boiler Filling	The boiler is filling up.
	Door Open	The door of the machine is open.
	Drip Tray Full	The drip tray is full.
	Error	The machine generated an error.
	Standby	The machine is on standby.
	Cleaning	The machine is cleaning. The machine must be cleaned.

## 3.10 Configuration menu

### 3.10.1 Main menu

Screen	Title	Level	See
0	Main	Operator	3.9.1
1.0	Free dispensing	Operator	3.10.2
1.1	Clock	Operator	3.10.3
1.2	Switching times	Operator	3.10.4
1.3	Recipe counters	Operator	3.10.5

Screen	Title	Level	See
1.4	Quick recipe	Operator	3.10.6
1.6	Software	Operator	3.10.7
1.7	PIN-code	Service	3.10.8
1.8	OptiLight	Operator	3.10.9
1.9	Contrast	Operator	3.10.10

### 3.10.2 Free dispensing

Screen	Item	Description
1.0	Free dispensing	To activate free dispensing on machines with a payment system [yes no]

### 3.10.3 Time

Screen	Item	Description
1.1.0	Time	To set the time [hour:min]
1.1.1	Date	To set the date [dd - mm - yyyy]

### 3.10.4 Switching times

Screen	Item	Description
1.2.0	Mo-Fri	To set the on and off time from Mondays until Fridays [hour:min] 00:00 = not active. There are 3 switching times available.
1.2.1	Sa	To set the on and off time on Saturdays [hour:min]. 00:00 = not active. There are 3 switching times available.
1.2.2	Su	To set the on and off time on Sundays [hour:min]. 00:00 = not active. There are 3 switching times available.
1.2.3	Energy safe mode	To activate and set the energy safe mode: active / not active, backlight on/off, OptiLight on/off and boiler temperature in energy safe mode. See 3.11.

### 3.10.5 Recipe counters

Screen	Item	Description
1.3.0	Recipe 1-12	To show the amount of free, paid, jug and total cups [0-99999 cups].
1.3.1	Recipe total	To show the total amount of free, paid, jug and total cups [0-99999 cups].
1.3.2	Service counters	To show the amount of rinsing of the brewer and mixer [0-99999].
1.3.3	Reset counters	If available, to reset all counters.
1.3.4	Save counters	To save counters.

### 3.10.6 Quick recipe<sup>1</sup>

Screen	Item	Description
1.4.0-11	Recipe: <recipe name>	To set the volume [25-180], strength of coffee [-5% - +5%], cocoa [-5% - +5%], topping [-5% - +5%] and sugar [-5% - +5%] per recipe.

### 3.10.7 Software

Screen	Item	Description
1.6	Software	To show the software version.

### 3.10.8 PIN-code<sup>2</sup>

Screen	Item	Description
1.7	PIN-code	To enter the service menus.

### 3.10.9 OptiLight

Screen	Item	Description
1.8.0	Red	To set the amount of red in the colour [0-100%].
1.8.1	Green	To set the amount of green in the colour [0-100%].
1.8.2	Blue	To set the amount of blue in the colour [0-100%].
1.8.3	Random	To show all colours of the complete colour spectrum [0-60 min]. 0 = not active.

### 3.10.10 Contrast

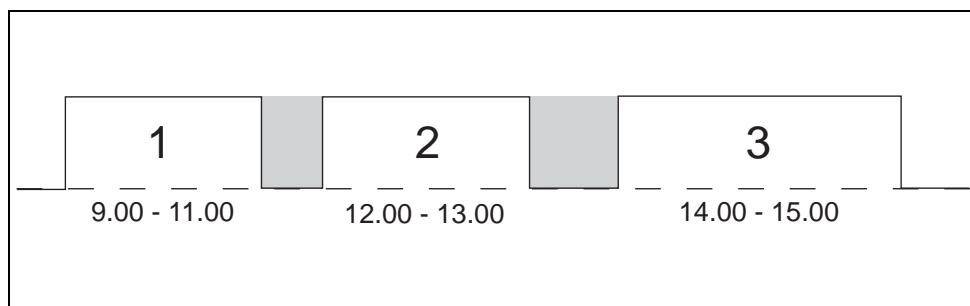
Screen	Item	Description
1.9	Contrast	To set the contrast of the display [0-100%].

## 3.11 Energy safe mode

The machine in energy safe mode uses less energy. The recipe buttons are still active and the boiler cools down in steps of 5 °C. After choosing a recipe the machine needs some time to heat up the boiler.

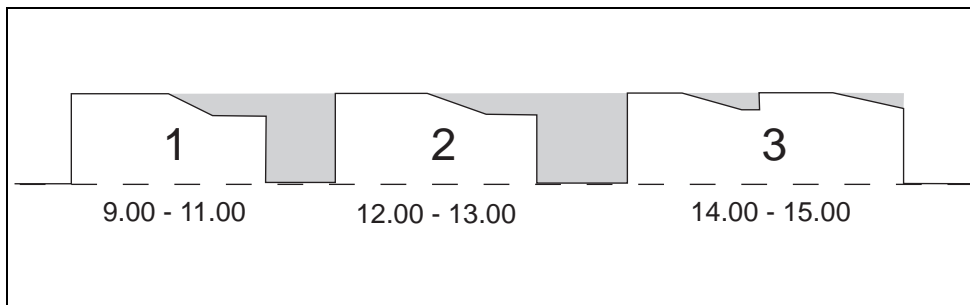
Example:

Three set switching times



*The machine switches on at 9.00/12.00/14.00 automatically. The machine is on standby at 11.00/13.00/15.00. During standby mode the control panel is switched off and the boiler temperature drops to the set boiler temperature.*

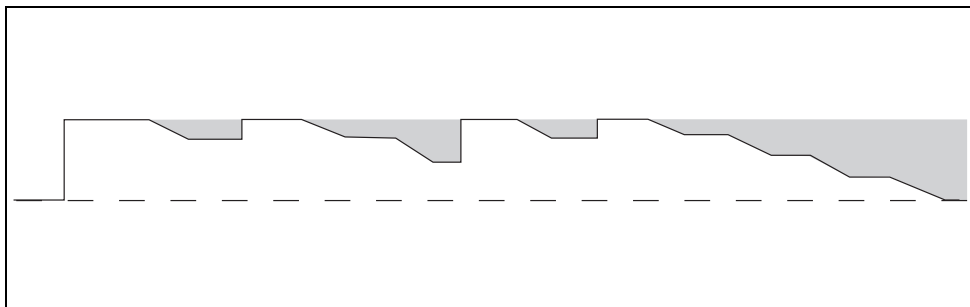
1. The quick recipe menu is only available if it has been activated by the service engineer.
2. For service personnel only.



*If the machine is switched on after being on standby and there is no dispensing, the machine will be in energy safe mode after 30 min. The temperature of the boiler drops every 30 min. with 5 °C. If there is dispensing after 2 hours the machine is reactivated. The machine uses less energy if there is no dispensing or is left switched on.*

Energy safe mode with three set switching times

Energy safe mode without switching times



*If the machine is switched on and there is no dispensing, the machine will be in energy safe mode after 30 min. The temperature of the boiler drops every 30 min. with 5 °C. If there is dispensing after 2 hours the machine is reactivated. The machine uses less energy if there is no dispensing or is left switched on.*

## 4 Transport & Installation

### 4.1 Transport

#### 4.1.1 General

When the machine and its additional equipment is delivered.:

- Check the machine for possible transport damage.
- Make sure the delivery is complete. Refer to the sales and delivery conditions.

### 4.2 Installation



#### Caution

- Use a filter system with a water softener if the tap water has been chlorinated or is too hard. This increases the quality of the drink and will ensure that you do not have to descale the machine too often.
- Do not place the machine in an area with temperatures below 0 °C.

#### 4.2.1 Package contents

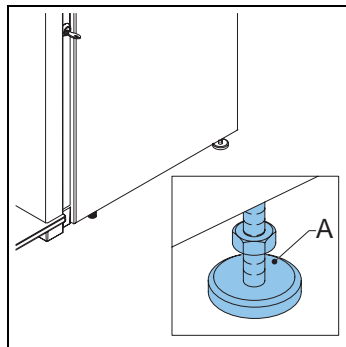
The machine is supplied with the following accessories:

- 1x coffee residue litter bin
- 1x waste water bin with cover
- 1x drip tray + grid
- 4x door key
- 1x door pin
- 2x jug lock key
- Recipe strips
- Ingredient stickers
- Strength strips
- 1x user manual
- 1x service manual
- 1x connection hose
- 1x product registration card
- 1x cleaning brush

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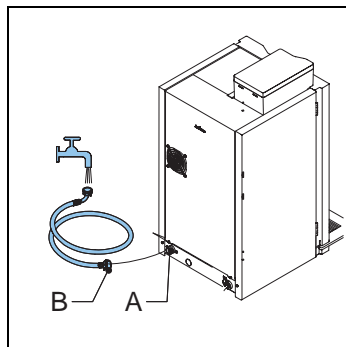
### 4.2.2 Positioning

- 1 Place the machine at work top on a firm, flat surface.
- 2 If available, place the machine on a base cabinet.
- 3 Make sure that the area on the left of the machine is at least 11 cm to open the door.
- 4 Make sure that the area above the machine is at least 22 cm to remove and/or refill the canisters.
- 5 Turn the feet (A) at the back of the machine to level the machine.

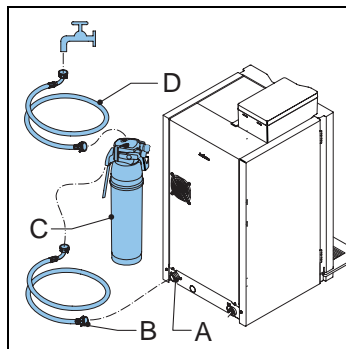


### 4.2.3 Water connection

- 1 Connect the machine (A) to a tap (B) with air valve.
- 2 Open the tap and check for leakage.

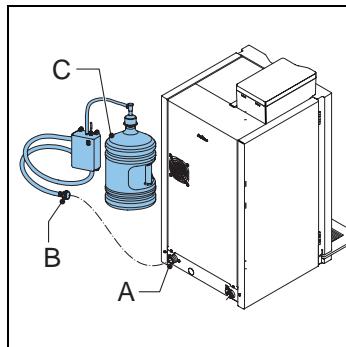


- 3 If necessary, connect the machine (A) with the hose (B) to the filter system (C) and connect the filter system with the hose (D) to a tap.





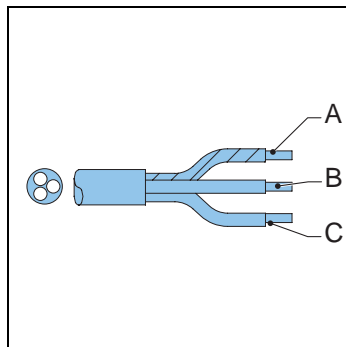
- 4 If necessary, connect the machine (A) with the hose (B) to the stand-alone pump set (E).
- 5 Make sure that the minimal water pressure is not below 2 bar (at 5 l/min flow pressure).



#### 4.2.4 *Electrical connection*

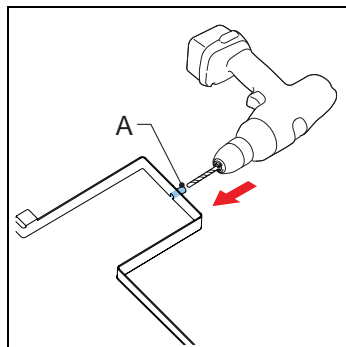
The machine is provided with an electrically suitable plug as advised and provided by the installer.

- 1 Connect the green/yellow coloured wire (A) either to the terminal which is either marked with PE, the earth symbol, or coloured green/yellow.
- 2 Connect the blue coloured wire (B) to the terminal which is either marked with N or coloured black.
- 3 Connect the brown coloured wire (C) to the terminal which is marked with L.



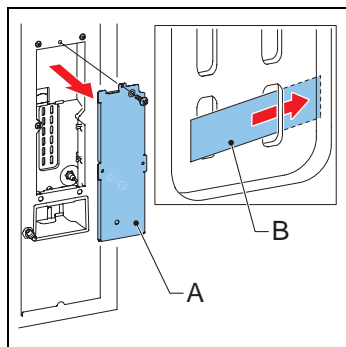
#### 4.2.5 *Drip tray discharge*

- 1 Open the drip tray discharge (A) with a drill (Ø 6 mm).
- 2 Connect a waste hose to the drip tray.

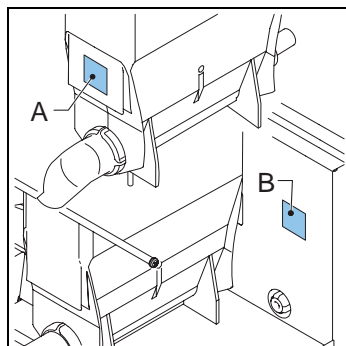


**4.2.6 Applying the recipe strips**

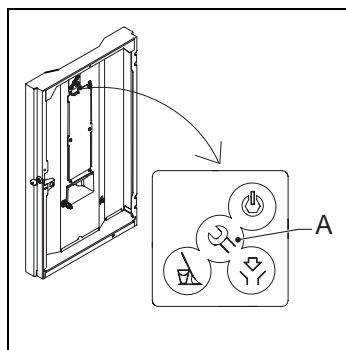
- 1 Open the machine door.
- 2 Remove the screws and remove the cover (A).
- 3 Insert the recipe strip (B).

**4.2.7 Applying the ingredient stickers**

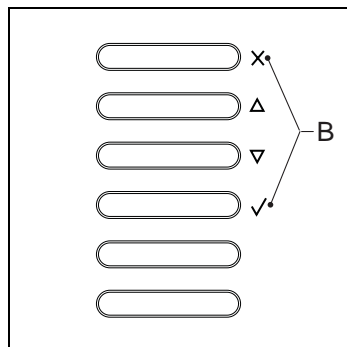
- 1 Open the machine door.
- 2 Place the stickers as shown (A & B).

**4.2.8 Setting the software for first use**

- 1 Open the machine door.
- 2 Press the configuration menu button (A).



- 3 Use the recipe buttons (B) to navigate through the menu.
- 4 Select clock to set the time and date.
- 5 Select switching time / energy save mode to set the mode.
- 6 Select OptiLight to set the colour setting.



#### **4.2.9 Using the machine for the first time**

- 1 Plug the machine into an earthed socket.
- 2 Switch on the machine and follow the instructions on the display.
- 3 Place a bowl (min. 1.5 l) under the outlet.
- 4 Select a recipe and press the start dispensing button.
- 5 Check whether the taste and quantity is as desired.
- 6 Repeat the previous steps for every recipe to ensure all recipes are as desired.
- 7 If the taste or quantity is not as desired, inform your dealer.

## 5 Operation



### WARNING

- Inspect the machine for damage before use.
- Do not submerge or hose down the machine.
- Do not use sharp objects to operate the buttons.
- Keep the operating controls free of dirt.
- Unplug the machine and unplug the water supply when the machine is not used for a longer period of time.

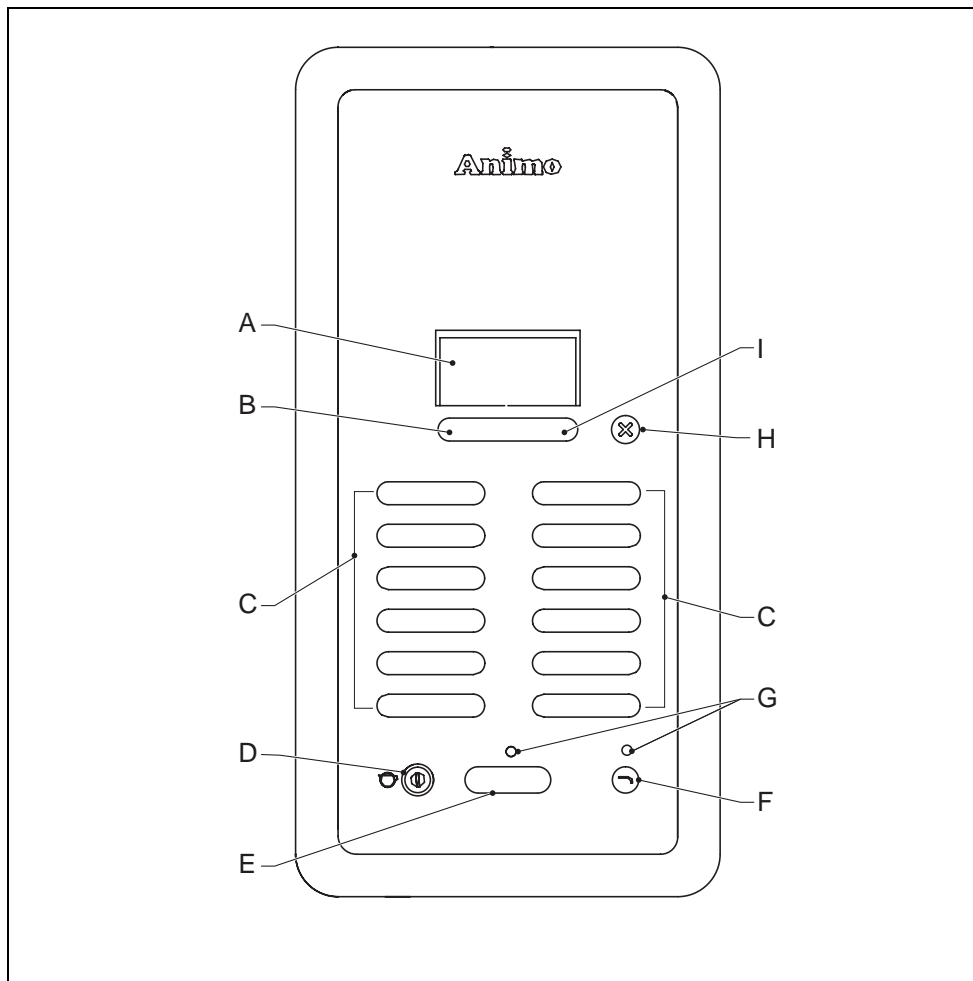


### Note

The energy safe mode is activated by default.

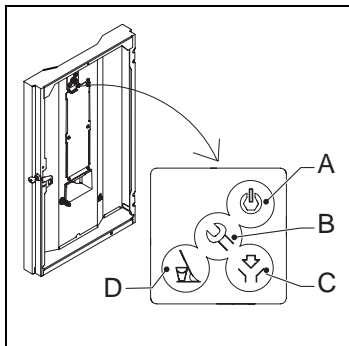
Only use coffee beans; only use instant products

## 5.1 Overview control panel



- A:** Display
- B:** Strength button
- C:** Recipe selection buttons / Navigation buttons / Confirm button / Cancel button
- D:** Jug lock
- E:** Recipe dispensing button
- F:** Water dispensing button
- G:** Dispensing LED
- H:** Stop button
- I:** Strength button

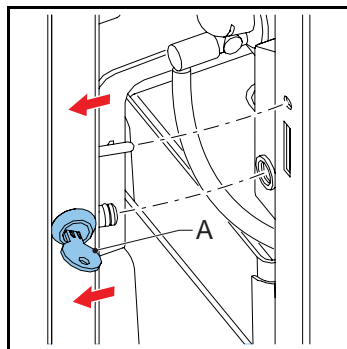
## 5.2 Overview control panel (inside)



- A:** Standby button  
**B:** Configuration menu button  
**C:** Rinsing button  
**D:** Cleaning button

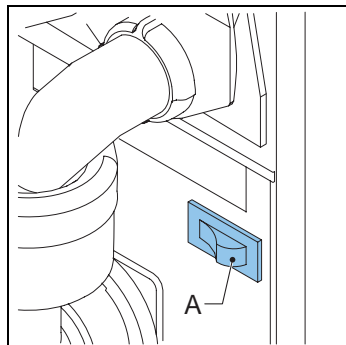
## 5.3 Opening the door

- 1 Place the key in the door lock (A).
- 2 Turn the key and open the machine door.



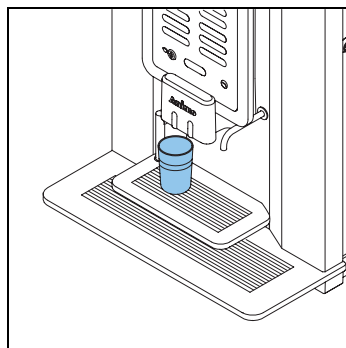
## 5.4 Switching on and off

- 1 Open the machine door.
- 2 Press the on/off switch (A) to switch the machine on or off.



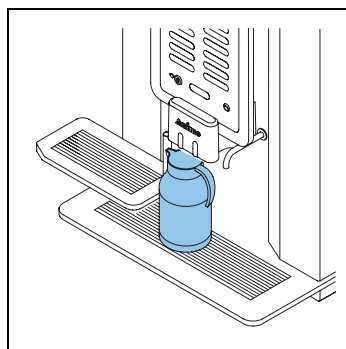
## 5.5 Start dispensing cups

- 1 Place a cup on the tray.
- 2 Press a recipe or press the hot water button. The dispensing LED starts to flash.
- 3 If required, press the strength button to set the strength of the coffee, mi k and chocolate.
- 4 If required set the quality for the milk.
- 5 Press the start dispensing button.



## 5.6 Start dispensing jugs

- 1 Place the key into the jug lock.
- 2 Turn the key to activate the jug mode.
- 3 Turn away the tray.
- 4 Place a jug on the drip tray.
- 5 Press a recipe or press the hot water button
- 6 If required press the strength button to set the amount of cups for 1 jug.
- 7 Press the start dispensing button.

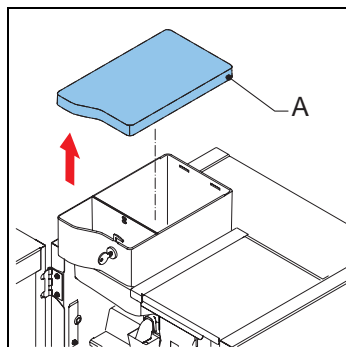


## 5.7 Stop dispensing cups or jugs

- 1 Press the stop button.

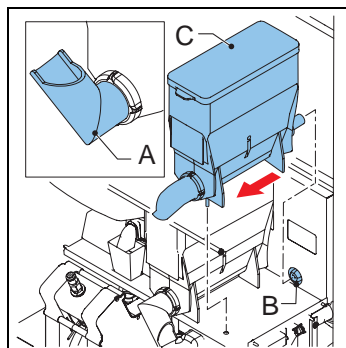
## 5.8 Filling the bean canister

- 1 If required, unlock the cover of the bean canister.
- 2 Remove the cover (A).
- 3 Fill the bean canister.
- 4 First put the beans in the small section and then in the large section of the bean canister.
- 5 Replace the cover (A).
- 6 If required, lock the cover of the bean canister.

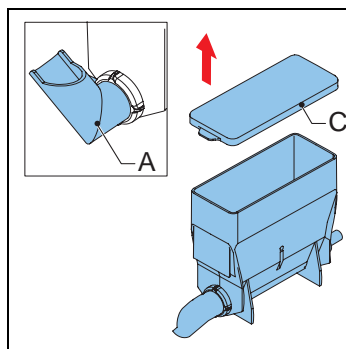


## 5.9 Filling the instant canisters

- 1 Open the machine door.
- 2 Turn the canister's outlet upwards (A).
- 3 Lift the canister from the socket and pull it out from the rotor (B).



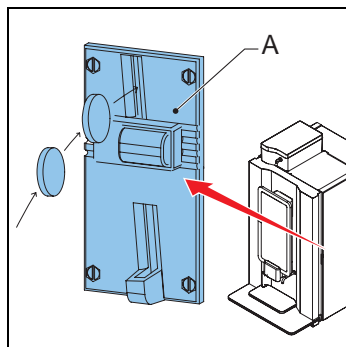
- 4 Remove the cover (C).
- 5 Fill the instant canister. Make sure that you do not overfill the instant canister.
- 6 Replace the cover.
- 7 Replace the canister into the socket.
- 8 Make sure the canister locks into place with the pin in the hole.
- 9 Turn the canister's outlet downwards (A).
- 10 Close the machine door.





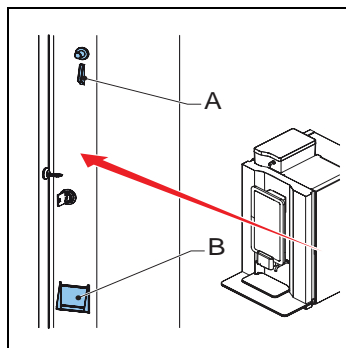
## 5.10 Using the coin mechanism (optional)

- 1 Place a cup on the tray.
- 2 Press a recipe or press the hot water button.
- 3 Insert the correct amount of money. The dispensing LED starts to flash if sufficient money is inserted.
- 4 Press the strength button to set the strength.
- 5 Press the start dispensing button.



## 5.11 Using the coin changer (optional)

- 1 Place a cup on the tray.
- 2 Press a recipe or press the hot water button.
- 3 Insert the correct amount of money (A). The dispensing LED starts to flash if sufficient money is inserted.
- 4 Press the strength button to set the strength.
- 5 Press the start dispensing button.
- 6 If required remove the change from the machine (B).



## 6 Maintenance

### 6.1 Cleaning and disinfecting detergents


**WARNING**

- Do not use other chemicals unless it is approved by Animo.
- Do not put the machine parts in a dishwasher except for the instant canister.
- Dry the canister thoroughly before replacing it.

Purpose	Product	Remarks
Mixer cleaning	Coffee cleaner	art. no. 49009
Brewer cleaning	Cleaning tablets	art. no. 1001397

### 6.2 Cleaning

#### 6.2.1 Daily cleaning

Machine part	Dishwasher proof	See
Brewer	No	6.2.4
Mixer	No	6.2.4
Waste bin	No	6.2.7
Drip tray	No	6.2.9

#### 6.2.2 Weekly cleaning

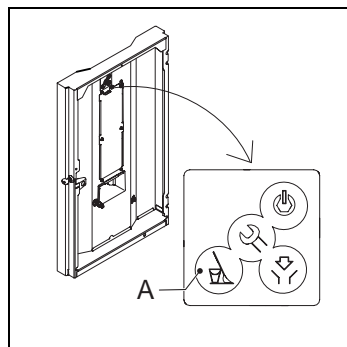
Machine part	Dishwasher proof	See
Brewer	No	6.2.5 & 6.2.6
Mixer	No	6.2.10
Outlet	No	6.2.13
Exterior & Interior	No	6.2.8
Brewer	No	6.2.5

#### 6.2.3 Monthly cleaning

Machine part	Dishwasher proof	See
Bean canister	No	6.2.11
Instant canister	Yes	6.2.12

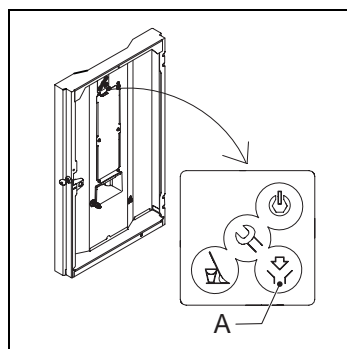
#### 6.2.4 Using the rinsing program

- 1 Open the machine door.
- 2 Press the rinsing button (A) from the control panel on the inside of the machine.
- 3 Close the door of the machine.
- 4 Place a bowl (min. 1.5 l) under the outlet.
- 5 Follow the instructions on the display.

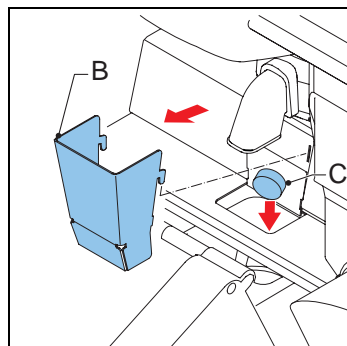


#### 6.2.5 Using the cleaning program

- 1 Open the machine door.
- 2 Press the cleaning button (A) from the control panel on the inside of the machine.
- 3 Follow the instructions on the display.

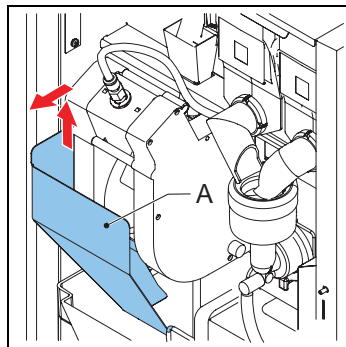


- 4 Remove the guide (B).
- 5 Put the cleaning product (C) in the brewer.
- 6 Close the door of the machine.
- 7 Replace the guide (B).
- 8 Place a bowl (min. 1.5 l) under the outlet.

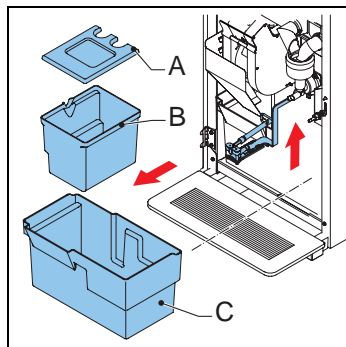


**6.2.6 Cleaning the brewer**

- 1 Open the machine door.
- 2 Switch off the machine.
- 3 Remove and clean the hood (A).
- 4 Remove the bean canister.
- 5 Clean the surface of the brewer with the brush.
- 6 Replace the hood (A).

**6.2.7 Cleaning/Emptying the waste bins**

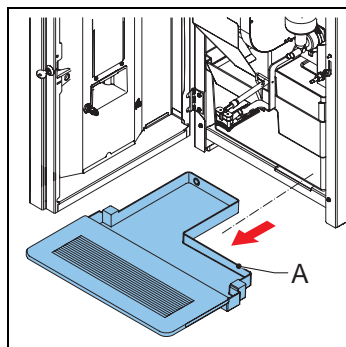
- 1 Open the machine door.
- 2 Lift the outlet.
- 3 Take out the waste bin (C).
- 4 Remove the cover (A).
- 5 Clean/Empty the waste bins (B & C).
- 6 Replace the waste bins.
- 7 Lower the outlet.
- 8 Close the machine door.

**6.2.8 Cleaning the exterior and interior**

- 1 Clean the exterior and interior with a damp cloth.

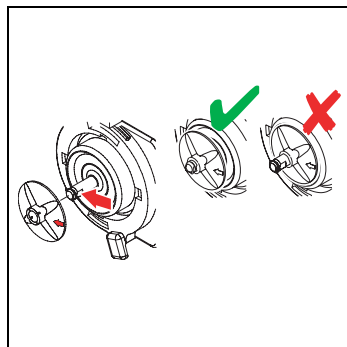
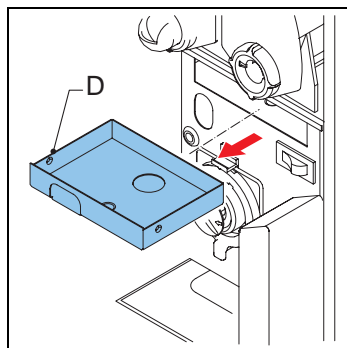
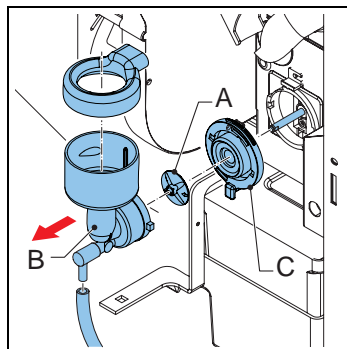
**6.2.9 Cleaning/Emptying the drip tray**

- 1 Remove the drip tray (A) under the machine.
- 2 If required, remove the trip tray hose.
- 3 Clean the drip tray.
- 4 Replace the trip tray hose.
- 5 Replace the trip tray under the machine.



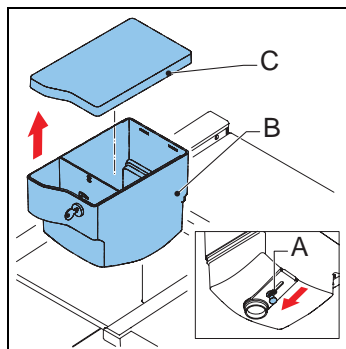
### 6.2.10 Cleaning the mixer

- 1 Turn the canister's outlet upwards.
- 2 Remove the outlet hose from the mixer.
- 3 Turn the green mounting ring (C) to the right.
- 4 Take off the mixer housing (B).
- 5 Pull off the mixer fan (A).
- 6 Turn the green mounting ring (A) to the right.
- 7 Remove the mounting ring.
- 8 Clean the parts.
- 9 Remove the dust tray (D).
- 10 Clean and dry the dust tray.
- 11 Replace the dust tray.
- 12 Replace the mounting ring and turn it to the left to lock the ring into place.
- 13 Replace the mixer fan. Make sure that the mixer fan locks into place. The mixer fan must not touch the green mounting ring.
- 14 Replace the mixer housing.
- 15 Turn the green mounting to the left to lock the mixer into place.
- 16 Replace the outlet hose.

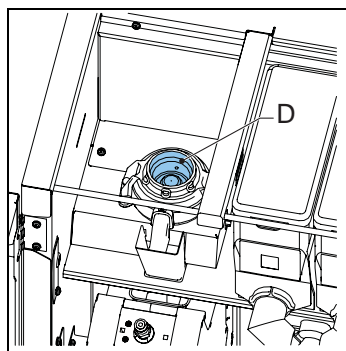


**6.2.11 Cleaning the bean canister**

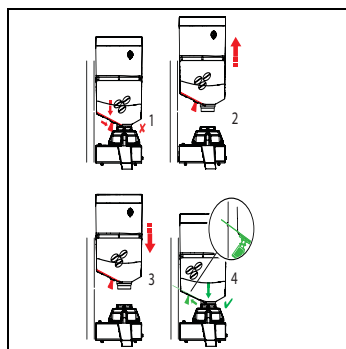
- 1 Close the supply (A) to the grinder.
- 2 Take out the bean canister (B).
- 3 Remove the cover (C).
- 4 Clean and dry the canister.



- 5 Clean the grinder (D) with the brush.

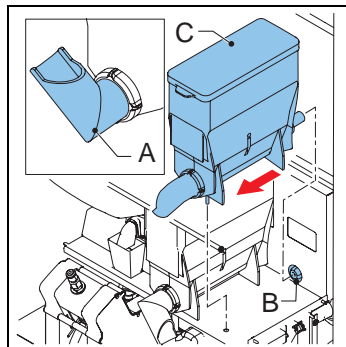


- 6 Replace the canister as shown.
- 7 Open the supply.

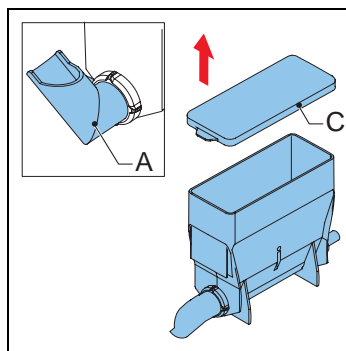


### 6.2.12 *Cleaning the instant canisters*

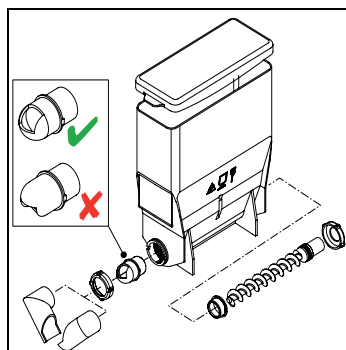
- 1 Open the machine door.
- 2 Turn the canister's outlet upwards (A).
- 3 Lift the canister from the socket and pull it out from the rotor (B).



- 4 Remove the cover (C).

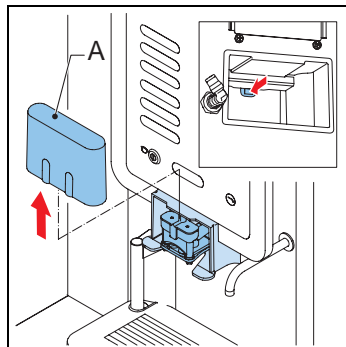


- 5 Clean the instant canister and its parts.
- 6 Dry the parts thoroughly.
- 7 Replace the cover.
- 8 Replace the canister into the socket.
- 9 Make sure the canister locks into place with the pin in the hole.
- 10 Turn the canister's outlet (A) downwards.
- 11 Close the machine door.

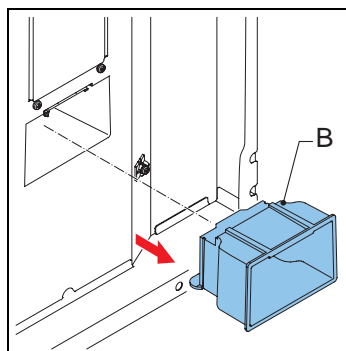


**6.2.13 Cleaning the outlet**

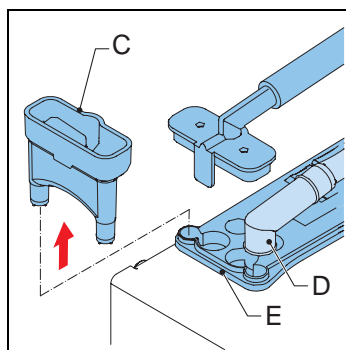
- 1 Open the machine door.
- 2 Remove the outlet front (A) while holding the tab at the back of the front.



- 3 Take out the outlet housing (B).
- 4 Clean the outlet housing.
- 5 Replace the outlet housing.
- 6 Replace the outlet front.

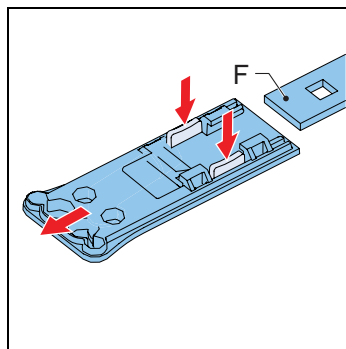


- 7 Take out the splitter (C) and drink outlet (D) from the front piece of the outlet arm (E).





- 8 Remove the front piece from the outlet arm (F).
- 9 Clean the parts.
- 10 Replace the outlet hoses.



## 7 Troubleshooting

### 7.1 Error messages

Problem	Possible cause	Correction
<b>E3 Fill error</b>	Boiler is filling up too slowly.	Check the water pressure. Turn the water supply tap completely open. Check the connection tube for any kinks. Switch the machine off and on again.
<b>E5 Brewer error</b>	Brewer error during start-up.	Switch the machine off and on. Contact the dealer of service engineer.
<b>E6 Temperature error</b>	Temperature sensor problem.	Contact the dealer of service engineer.
<b>E7 Brewer motor error</b>	Brewer motor overload/stuck. Brewer motor outlet overload. The control switched off the outlet.	Remove the brewer from the machine, clean and install the brewer correctly. Switch the machine off and on again. Use the brush to clean the brewer. Contact the dealer of service engineer.
<b>E8 Mixer 2 error</b>	Mixer 2 overload/stuck. Mixer motor outlet overload. The control switched off the outlet.	Remove the mixer from the machine, clean and install the mixer correctly. Switch the machine off and on again.
<b>E10 Valve error</b>	Valve overload/stuck. Valve outlet overload. The control switched off the outlet.	Contact the dealer or service engineer.
<b>E11 Ingredient motor error</b>	Ingredient motor overload/stuck. Ingredient motor outlet overload. The control switched off the outlet.	Clean the canisters. Switch the machine off and on again.
<b>E13 Mixer group error</b>	Brewer and mixer group overload. The control switched off the outlets.	Clean the mixer rotor. Switch the machine off and on again.
<b>E14 Output error</b>	Outlet group of the ingredient motor overload. The control switched off the outlets.	Clean the canisters. Switch the machine off and on again.
	Valve outlet group overload. The control switched off the outlets.	Contact the dealer or service engineer.

<b>Problem</b>	<b>Possible cause</b>	<b>Correction</b>
<b>E17 MDB error</b>	There is no communication between the machine and MDB payment system.	Switch the machine off and on again. Contact the dealer or service engineer.
<b>E18 Mixer group FET error</b>	Brewer or mixer motor still active	Contact the dealer or service engineer.
<b>E19 Output FET error</b>	Ingredient motor, valve or ventilation motor still active	Contact the dealer or service engineer.
<b>E20 Software error</b>	Software error	Switch the machine off and on again.. Contact the dealer or service engineer.
<b>E21 Boiler timeout</b>	Boiler is not heating.	Contact the dealer or service engineer.
<b>E22 Brew timeout</b>	Brewer process too long	Switch the machine on and off. Clean or rinse the machine. Contact the dealer or service engineer.
<b>E23 Inletvalve error</b>	Inlet valve is leaking.	Close the water tap. Contact the dealer or service engineer.
<b>E24 Brewer error</b>	Brewer error during coffee making	Switch the machine on and off. Contact the dealer or service engineer.
<b>E25 Flowmeter error</b>	No water pressure. Water tank is empty (if applicable).	Check water pressure. Open the water supply. Check the water hose. Switch the machine on and off.

## 7.2 Display messages

Problem	Possible cause	Correction
<b>Out of order boiler filling</b>	Boiler is still empty, boiler is not filling up or is filling up too slowly.	No action required.
<b>Out of order boiler heating</b>	The boiler temperature is too low because too much water is used.	Wait until the boiler temperature has reached the correct level.
<b>Out of order drip tray full</b>	Drip tray is full.	Empty drip tray.
<b>Out of order waste bin full</b>	Waste bin full	Empty waste bins.
<b>Out of order waste bin is missing</b>	Waste bin is missing.	Replace the waste bins.
<b>Out of order door open</b>	The door is open.	Close the door or use the door pin.
<b>Out of order stand-by</b>	The machine is on standby.	Remove the standby mode in the configuration menu.
<b>Close door</b>	The door is not closed correctly.	Close the door.

## 7.3 Malfunctions

Problem	Possible cause	Correction
<b>The machine does not work.</b>	Broken fuse.	Check fuses.
	The machine is switched off.	Switch on the machine
	Broken cable.	Check the power cable.
<b>The machine does not reponse.</b>	The machine is in standby.	Switch of fthe standy mode.
<b>Bad product taste.</b>	The canister is empty.	Fill the canister.
	The canister is incorrectly positioned.	Position the canister correctly.
	The outlet of the canister is blocked.	Clean the outlet of the canister.
	The distributor of the canistor does not work.	Check the distributor of the can-ister or clean the canister.
	Wrong ingredient.	Use the correct ingredient.
	The ingredient is solidified (caked).	Replace the ingredient.
	The mixer is not cleaned.	Clean the mixer.
	The ingredient has expired.	Replace the ingredient.
	The boiler temperature is too low.	Contact the dealer or service engineer.
	The ingredient is damp.	Check the ventilation system and replace the ingredient.

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