

Cafitesse Excellence

Operator Manual

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The English version is the original version of the operator manual. Other languages are translations of the original operator manual. Manufacturer: N&W Global Vending SpA Via Roma 24 24030 Valbrembo (BG) Italy

TABLE OF CONTENTS

1 - INTRODUCTION	_4
About the dispenser	4
Important	4
Symbols used in this manual	.4
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2 - SAFETY INSTRUCTIONS

General safety	5
Transport and storage	e
Installation	6
Food safety instructions (HACCP)	7
Training	-

3 - OVERVIEW	
Dispenser overview	8
Dispenser interface overview	9
Dispenser display overview	10

4 - OPERATING	11
Placing a product pack	11
Empty product packs	11
Cup/pot placement	
Drink delivery	12
Portioned or continuous drink delivery	12
Drink delivery with preselections	13
Cold preselection	
Volume preselection	13
Strength preselection	14
Locking/unlocking the dispenser	14
Drink delivery in locked mode (option)	14
Switching off the dispenser	15
Switching on the dispenser	15

5 - CLEANING	16
Cleaning procedures	
When to clean the dispenser	
Exterior cleaning	
Flush	
Clean & Flush	
6 - PROGRAMMING	21
Starting the operator mode	
Operator mode controls	
COUNTERS	
Drink counters	
Preselection counters	
VOLUME	
STRENGTH	
DATE/TIME	24
CLEANING DAYS	24
Determine cleaning days	
Set days for "Clean & Flush"	25
Set days for "Flush"	
ECO SETTINGS	<u>2</u> 6
Self-learning ECO mode	
Enable/disable ECO mode	26
Setting the ECO start and end time	27
Setting the ECO boiler temperature	27
TELEPHONE #	
Enable/disable telephone numbers	
Set telephone numbers	
7 - TROUBLESHOOTING	30
8 - SPECIFICATIONS	32
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1 - INTRODUCTION

About the dispenser

Thank you for choosing the Cafitesse Excellence dispenser.

The Cafitesse Excellence is a high quality dispenser specifically designed to deliver hot and cold* coffee, coffee based specialties, cocoa drinks (option) and hot water for the professional food service industry.

This manual contains comprehensive operating and safety instructions. Please operate and maintain the machine as described in this manual for the best machine performance and to comply with food safety regulations / HACCP. In case of guestions, please contact your Cafitesse system supplier.

Important

The dispenser is only to be installed in locations where it can be overseen by trained persons.

Operation, filling and cleaning of the dispenser must be restricted to authorized and trained persons. Ensure that new staff reads the operator manual before they operate the dispenser and understand the safety and hygiene aspects.

The manufacturer and D.E MASTER BLENDERS 1753

cannot be held liable in case of damage and/or injury resulting from improper operation of the dispenser or from non-compliance with the procedures given in this manual.

Symbols used in this manual

The following symbols are used throughout this manual in combination with a statement to emphasize important and critical information. Observe the statements to ensure safety and prevent iniury and product damage.



Note:

Gives additional information which may be helpful during the dispenser operation.

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aution:

Alerts against unsafe practices. Observe to ensure food safety, to prevent minor personal injury, or damage to the dispenser.



Warnina:

Indicates a potentially hazardous situation which, if not avoided, could result in serious injury and even death.



Danaer:

INDICATES A IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN SERIOUS **INJURY AND EVEN DEATH.**

2 - SAFFTY INSTRUCTIONS

General safety

The equipment is not intended for use by persons (including children) with limited psychological or physical abilities or deficiencies. To warrant their safety, they should be supervised and instructed by a competent person regarding the usage of the equipment.

Danaer:

NEVER TOUCH THE POWER SUPPLY PLUG WHEN YOUR HANDS OR THE POWER CORD / PLUG ARE WET.

Warning:

Do not leave children unattended near the dispenser.

Warnina:

If the power cord of the dispenser is damaged, switch off the dispenser and contact your system supplier for replacement.



Warning:

The products delivered by the dispenser are very hot! In order to prevent scalds, keep your hands and other parts of the body away from the delivery area when a delivery button has been pressed or during flushing (machine cleaning).

Warning:

Do not place cups, pots, or containers filled with hot liquids on top of the dispenser.

Warning:

There is the risk of being scalded, in case the cups/pots/

containers fall down.



Warnina:

Keep sufficient space around the dispenser to get away easily in case of hot liquid splashes.

Warnina:

Place the dispenser on a table or counter with a minimum height of 60 cm/24 in to avoid that young children can press a drink button.

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ution:

 \checkmark Check and empty the drip tray of the dispenser regularly to avoid the risk of being scalded and to avoid a wet floor (slip danger) when (hot) liquids spill out of the drip tray.

Transport and storage

Always store and transport the dispenser in the original packaging. Before storing or transporting the dispenser:

- Place the product packs in the refrigerator.
- · Clean the dispenser.
- Contact your Cafitesse system supplier so that an authorized and trained service technician can drain the water from the boiler and protect the dispenser against frost damage.

Caution:

The dispenser may not be subject to frost during operation, storage or transport.

Installation

Installation, relocation, service and programming of the dispenser is restricted to authorized and trained service technicians.

The equipment must be installed by your Cafitesse system supplier in compliance with the installation requirements:

The dispenser is designed for indoor installation only, place on a stable flat surface such as a table or a counter capable of supporting its weight. Shield the dispenser from direct sunlight, frost and rain.

Make sure that there is sufficient space around the dispenser for ventilation, and front/back sides are accessible for service.

Only use new water hoses and connections in compliance with EN61770 for connection to the water supply, old and/or used water hoses are not allowed.

The dispenser must be connected to the drinking water line in compliance with local regulations. In case of cold drink options, the quality of the water supply must be checked to ensure delivery of safe cold drinks according to local regulations.

Shield the dispenser from running water, splashes, spray

or steam, heat or heavy dust.

The dispenser may not be cleaned using a water jet and is not suitable for installation on a surface where a water jet may be used in the vicinity (e.g. for cleaning purposes).

If the dispenser is connected with a permanently wired power supply (without mains plug), ensure the electric circuit is equipped with a circuit breaker with a contact opening of at least 3 mm / 0.12 in that controls all poles.

If connected to a wall outlet power supply, use a grounded safety plug socket in compliance with local regulations. Ensure that the electric circuit is secured by means of a fault current safety switch and that the power supply plug remains accessible after installation.

Food safety instructions (HACCP)

The machine is designed to comply with food safety regulations, including HACCP, as required in the food service industry.

The operator is responsible to observe basic food safety and hygiene. Observe the cleaning procedures given in this manual. Please note that HACCP regulations require that these are recorded.

- Follow the instructions printed on the Cafitesse product packs regarding storage and handling.
- Wash hands when handling product packs or machine parts that come in contact with ingredients.
- Do not touch the tip of the doser. If the doser needs cleaning, rinse with clear water only.
- Observe the "Best before" and "Expiry" date on the product pack. Do not use a product pack if either date has expired and use the packs that has been stored for the longest period first (first-in, first-out principle).
- Keep the area around the machine clean and tidy.
- Only use cleaning agents recommended by the food industry and your Cafitesse system supplier. For safe handling observe the instructions on the label of the cleaning agent.

Danger:

DO NOT SPRAY OR SPLASH THE DISPENSER WITH WATER. DO NOT USE A WATER JET FOR CLEANING.

Danger:

• NEVER TILT THE DISPENSER TO CLEAN BEHIND OR BELOW IT. AVOID SCALDING! THE BOILER CONTAINS VERY HOT WATER THAT CAN SPILL OUT IF YOU TILT OR MOVE THE DISPENSER.

Training

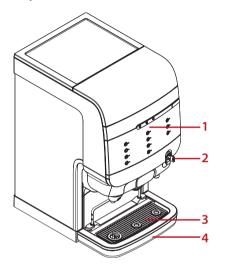
Train new staff regarding food safety instructions (HACCP).

- · Inform new staff about schedules and cleaning procedures.
- Ensure that new staff reads the operator manual before operating the dispenser.
- Keep the operator manual close to the dispenser.

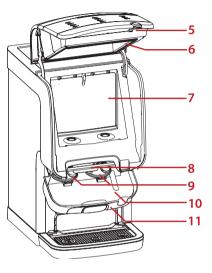
If there are any questions, please contact your Cafitesse system supplier.

3 - OVERVIEW

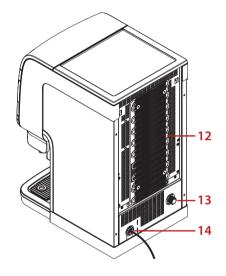
Dispenser overview



- 1. Dispenser interface
- 2. Door handle (lock optional)
- 3. Cup tray
- 4. Drip tray

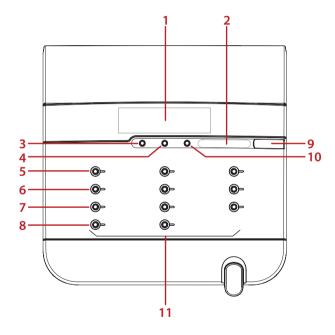


- 5. LOCK/Clear-Error button
- 6. Dispenser door
- 7. Cooling compartment
- 8. Release bar
- 9. Mixing bowls
- 10. Internal drip tray
- 11. Outlet compartment



- 12. Condensate grid
- 13. Water connection
- 14. Power cord

Dispenser interface overview



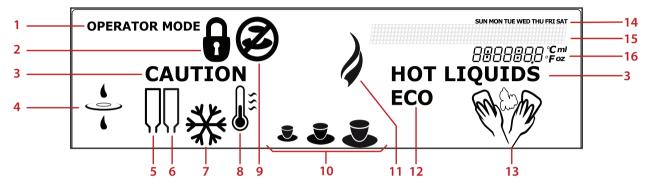
- 1. Display
- 2. Preselection slider STRENGTH
- 3. Preselection COLD (option)
- 4. Preselection VOLUME
- 5. Operator Mode: ▲ (up)
- 6. Operator Mode: ▼ (down)
- 7. Operator Mode: 🗲 (enter)
- 8. Operator Mode: (back)
- 9. Port for USB key
- 10. **STOP**
- 11. Drink selection:

Left: Milk, Cocoa, Coffee or Tea*

Middle: Coffee or Tea*

Right: Water

Dispenser display overview



1. OPERATOR MODE

the USB operator stick is inserted and the Operator Mode is active

2. LOCK

the dispenser is locked and cannot dispense drinks

3. CAUTION HOT LIQUIDS*

the dispenser is delivering hot drinks or the dispenser is flushing

4. *FILTER*

replace water filter

- 5. **PRODUCT PACK LEFT**
- 6. PRODUCT PACK RIGHT
- 7. **COLD** (Operator Mode only)** cold drinks

8. TEMPERATURE

the water temperature in the boiler is too low and the dispenser is heating up

- 9. **DELIVERY BLOCKED** the dispenser cannot deliver the selected drink
- 10. **VOLUME**

small, medium, or large drinks

- 11. *HOT* (Operator Mode only) hot drinks
- 12. **ECO**

the energy saving mode is active

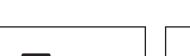
- 13. *CLEANING* the dispenser needs to be cleaned
- 14. WEEKDAYS

15. *MESSAGE*-line

messages are displayed to guide you through the cleaning, programming steps, or in case of errors

16. *INFO*-field

display of cooling compartment temperature, time, error codes, etc.



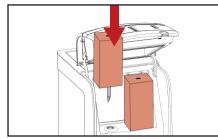


Fig. 4.1 - Place product pack

Placing a product pack



Caution:

- Never use a frozen or damaged product pack. Do not use a product pack if the "Best before" date has expired.
- 1. Wash your hands before touching a product pack.
- 2. Read and follow the instructions on the rear of the pack.
- 3. Open the dispenser door.
- 4. Insert the product pack (fig. 4.1).
- 5. Close the dispenser door.
- 6. Dispense a test drink.

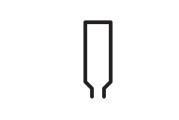


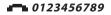
Fig. 4.2 - Empty product pack icon

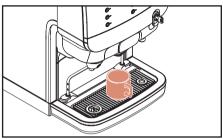
Empty product packs

If a product pack is empty, the corresponding drink selection labels will not light up and the drinks cannot be delivered. The icon for empty product pack will be shown on the display (fig. 4.2).

The delivery of hot or cold water is still possible.

If an operator telephone number is set and enabled in the operator menu **TELEPHONE #**, the entered telephone number will be shown on the display:





4 - OPERATING

Fig. 4.3 - Cup placement

Cup/pot placement

The dispenser has three product outlets:

- Left: for milk, cocoa, tea or coffee drinks*
- Middle: for coffee or tea*
- Right: for water



Caution:

 Place your cup or pot under the outlet below the drink button of your selection.

Place your cup on the cup tray or drip tray (fig. 4.3).

A special dispenser foot is required when using pots.

* = drink selections depend on dispenser version and settings

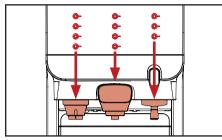


Fig. 4.4 - Buttons correspond to outlets

Drink delivery



Warning:

The liquids dispensed by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser while drinks are being delivered. Never leave children unsupervised near the dispenser.

To deliver a drink:

- 1. Place your cup directly underneath the outlet of your selection (fig. 4.4).
- 2. Press the drink button of your choice. The drink will be delivered via the corresponding outlet.
- 3. Press *STOP* if you want to interrupt or cancel the drink delivery.

Portioned or continuous drink delivery

During installation, the service technician programs the dispenser to operate with one of the following delivery options:

Portioned delivery

The drink button only needs to be pressed once. The dispenser stops automatically after one portion is delivered. (The respective portion volumes can be programmed by the service technician).

Caution:

Press the **STOP** button if the cup or pot is too small for the delivered drink volume and when there is the risk of scalding by spilling of hot liquids.

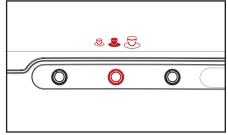
Continuous delivery (free flow)

Press the drink button until the cup or pot is full. Delivery stops when you release the drink button.



Note:

We recommend portioned delivery with fixed cup sizes in self-service areas.





Volume preselection

- 1. Place your cup.
- Press the preselection button VOLUME to activate this preselection. A cup icon (small - medium - large) is display (fig. 4.5).
- 3. Press the preselection button until the desired portion size is marked.
- 4. Press a drink button. The drink is delivered with the selected portion size.



Warning: The liquids dispensed by the dispenser are hot! Avoid scalding! Keep hands and other body parts

away from the dispenser.

Drink delivery with preselections

Your dispenser supports preselection options. The service technician may activate preselection options during installation. When the preselection button is pressed, the following options are displayed on the display:

- COLD drinks light up*
- VOLUME on display (small - medium - large)
- STRENGTH indicated by slider position

Note:

If you press a preselection button, but do not press the delivery button, the dispenser will return to the default state after a few seconds.

Cold preselection *

- 1. Place your cup.
- Press the preselection button *COLD* to activate this preselection. The possible selections change from amber to white. All unavailable options are dimmed.
- 3. Press a drink button. The cold drink is delivered.
- 4. Press **STOP** to return to the default state.

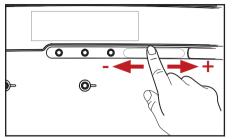


Fig. 4.6 - Strength preselection

Strength preselection

1. Place your cup.

Warnina:

- 2. Slide your finger over the *STRENGTH*-slider to preselect the strength of your drink (fig. 4.6).
- 3. Press a drink button. The drink will be delivered with the selected strength.

\wedge

The liquids dispensed by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser.

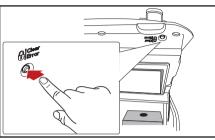


Fig. 4.7 - LOCK/Clear-Error button

Locking/unlocking the dispenser

- 1. Open the dispenser door.
- 2. Press the LOCK/Clear-Error button to block the drink delivery (fig. 4.7).

The lock icon appears on the display (fig. 4.8).

Drink delivery will be disabled. The cooling compartment and the boiler will remain in operation.

3. To unlock the dispenser, press the LOCK/Clear-Error button again to enable drink delivery.



Fig. 4.8 - Lock icon

Drink delivery in locked mode (option)

Insert the USB release key into the USB port on the dispenser to enable temporary drink delivery.

As long as the USB release key is inserted, drinks can be delivered.

When the key is removed, the locked mode is reactivated and the lock icon is shown in the display.

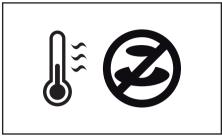


Fig. 4.9 - Heating up/Delivery blocked icons

Switching off the dispenser

Please take the following preparations when the machine is not to be used for a long period, e.g. holidays:

- 1. Remove the product packs and check the expiry date.
- 2. Store the product packs in a refrigerator until you switch the dispenser back on again. When the expiry date has passed, throw the product packs away.

∧ Caution:

Do not freeze product packs.

- 3. Clean and flush the dispenser.
- 4. Pull the power plug out of the socket.
- 5. Close the water tap.

Switching on the dispenser

- 1. Open the water tap.
- 2. Insert the power plug.

The dispenser starts heating up water and starts cooling down the cooling compartment. Drink delivery will be blocked until the water in the boiler has reached the correct temperature.

- 3. A flashing thermometer and the icon for "Delivery blocked" will be shown on the display (fig. 4.9).
- Once the water has reached the preset temperature, the flashing thermometer and the icon for "Delivery blocked" will disappear from the display, the dispenser is now ready for operation.



Note:

Depending on the dispenser model and ambient temperature, the heating of the boiler can take 30 ~120 minutes. The cooling of the product compartment can take 24 hours or more.



Note:

If the dispenser has been shut down for longer periods, the date and time must be set so the programmed cleaning cycles and eco settings are reactivated.

5 - CLEANING

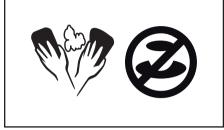


Fig. 5.1 - Cleaning & Delivery blocked icons

Cleaning procedures

There are two different cleaning programs:

- "Flush" the drink outlets
- "Clean & Flush" the cooling compartment and the drink outlets.

You can select the weekdays for "Clean & Flush" and "Flush" programs in the operator menu *CLEANING DAYS*.

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Caution:

It is mandatory to run the "Clean & Flush" program at least once a week to guarantee food safety. In addition, Milk-Coffee versions also need to run the "Flush" program at least once a week.

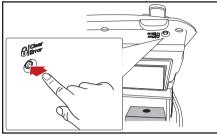


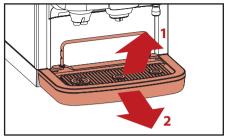
Fig. 5.2 - Lock the dispenser

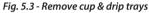
When to clean the dispenser

Run the cleaning program when the cleaning icon appears in the display (fig. 5.1).

If the dispenser is not cleaned and/or flushed within 24 hours, the drink delivery will be blocked and the delivery blocked icon appears in the display (fig. 5.1).

Start the cleaning program to resume delivery.





Exterior cleaning



- Note:
- It is advised to clean the exterior of the dispenser daily.
- Open the dispenser door and press the LOCK/Clear-Error button (fig 5.2) to lock the dispenser interface to prevent accidentally dispensing drinks or hot water when cleaning the external parts.
- 2. Remove the cup tray by lifting it from the bar (fig 5.3, 1).
- 3. Remove the drip tray (fig 5.3, 2).
- 4. Empty the drip tray.



- Note:
- Check and empty the drip tray at regular intervals.
- 5. Clean the cup and drip trays.

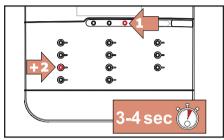


Fig. 5.4 - Enter cleaning mode

- 6. Put the parts back in place.
- 7. Clean the exterior of the dispenser with a damp, clean cloth.

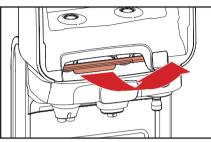


Fig. 5.5 - Pull red release bar

Flush



Note:

- You can flush the dispenser at any time by using the procedure described below.
- Press first *STOP* and then ← and hold them pressed simultaneously for 3-4 seconds to enter the cleaning mode (fig. 5.4).

Follow the instruction on the display:

PLEASE OPEN THE CONSOLE

- 2. Open the dispenser door.
- 3. Pull the red release bar to open the outlet compartment (fig. 5.5).

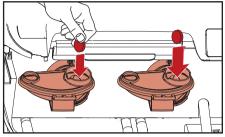


Fig. 5.6 - Insert Rinza tablets

Follow the instruction on the display:

INSERT RINZA CLEANING TABLETS. CLOSE THE CONSOLE

- 4. Insert a Rinza cleaning tablet in both mixing bowls (fig. 5.6).
- 5. Press the outlet compartment upwards until you hear a beep.
- 6. Close the dispenser door.

Follow the instruction on the display:

CONFIRM RINZA CLEANING TABLETS ARE INSERTED. PRESS ← FOR OK

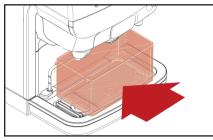


Fig. 5.7 - Place container

Follow the instruction on the display:

PLEASE PLACE FLUSH BIN (MIN. 4L.). PRESS ← TO FLUSH

- 8. Place the container (fig. 5.7) under the product outlets and press ← to start flushing.
- \wedge

Warning:

The liquids dispensed by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser.

The progress is shown in the display.

When done, the dispenser is ready for use.

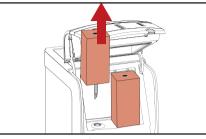


Fig. 5.8 - Remove packs

Clean & Flush

 Press first *STOP* and then *I* and hold them pressed simultaneously for 3-4 seconds to enter the cleaning mode (fig. 5.4).

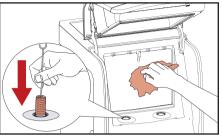
Follow the instruction on the display:

PLEASE REMOVE ALL PRODUCT PACKS

- 2. Open the dispenser door.
- 3. Remove the product packs (fig. 5.8).

Note:

It is recommended to use the included exchange kit, which consists of clean mixing bowls and sealing rings, to save time.





Follow the instruction on the display:

PLEASE CLEAN THE COOLING INTERIOR AND PUT BACK THE PRODUCT PACKS

- 4. Clean the doser opening with a brush and the interior of the cooling compartment with a clean, damp cloth (fig. 5.9). Dry with a clean paper cloth.
- 5. Place the product packs back if they have not passed the expiry date. Else, place new product packs.

Follow the instruction on the display:

PLEASE REMOVE AND CLEAN THE MIXING BOWLS OR USE EXCHANGE KIT

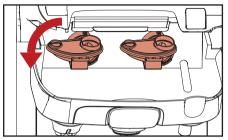


Fig. 5.10 - Remove mixing bowls

- 6. Clean the mixing bowls:
 - a. Pull the red release bar to open the outlet compartment (fig. 5.5).
 - b. Rotate the mixing bowls counterclockwise to release and pull to remove them (fig. 5.10).
 - c. Remove the internal drip tray and clean it, if necessary (fig. 5.11).
 - d. Clean the mixing bowls and the sealing rings:
 - Either in a dishwasher. or
 - Soak them for 15 minutes in warm water with a food grade cleaning agent.

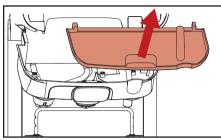


Fig. 5.11 - Remove internal drip tray



Note:

- Comply with the safety instructions and cleaning instructions on the cleaning agent packaging.
- e. Rinse the mixing bowls and sealing rings under a running tap and dry with a clean paper cloth.

Follow the instruction on the display:

REPLACE MIXING BOWLS AND INSERT RINZA CLEANING TABLETS. CLOSE THE CONSOLE

f. Insert clean mixing bowls with sealing rings, then rotate them clockwise until they cannot turn further.

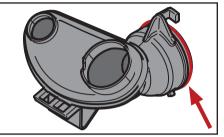


Fig. 5.12 - Mixing bowl sealing ring



Caution:

- Check if the blue sealing rings are firmly attached to the mixing bowls (fig 5.12).
- g. Place the internal drip tray back (if removed).
- h. Insert a Rinza cleaning tablet in both mixing bowls (fig. 5.6).
- i. Press the outlet compartment upwards until you hear a beep.
- j. Close the dispenser door.

Follow the instruction on the display:

CONFIRM RINZA CLEANING TABLETS ARE INSERTED. PRESS FOR OK

7. Press 🗲 to confirm the insertion of the cleaning tablets.

Follow the instruction on the display:

PLEASE PLACE FLUSH BIN (MIN. 4L.). PRESS 🗲 TO FLUSH

- 8. Place the container (fig. 5.7) under the product outlets and press **4** to start flushing.
- Warning:

The liquids dispensed by the dispenser are hot! Avoid scalding! Keep hands and other body parts away from the dispenser.

The progress is shown in the display.

When done, the dispenser is ready for use.

6 - PROGRAMMING*

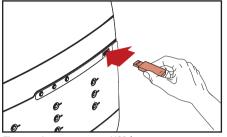


Fig. 6.1 - Insert operator USB key

Starting the operator mode

Insert the supplied operator USB key (fig. 6.1). This immediately starts the operator mode. The first menu item (*COUNTERS*) is displayed

The following menus are available:

- COUNTERS read counters
- VOLUME change cup volume
- STRENGTH change drink strength
- DATE / TIME set date and time
- **CLEANING DAYS** set weekdays for cleaning and flushing
- ECO SETTINGS energy saving mode settings
- TELEPHONE # enable/disable and set telephone numbers for service and operator

Please note that menu items might be disabled by the service technician. Contact your Cafitesse systems supplier if you want this altered.

Operator mode controls

(fig. 6.2)

- 1. A scroll up or increase value
- 2. ▼ scroll down or decrease value
- 3. 🗲 enter menu
- 4. 🗲 go to previous menu
- STOP go to previous menu (hold for 2 seconds to return to main menu)
- 6. Display
- 7. Port for USB key
- * = dispenser programming is not available in all markets

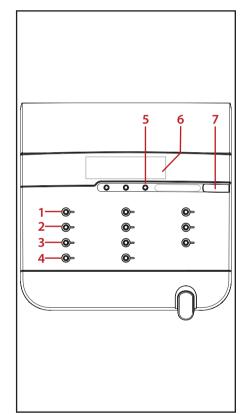


Fig. 6.2 - Operator mode controls

COUNTERS

The following menus are available for the operator;

COUNTERS - read out fixed counter levels

RESETTABLE COUNTERS - read out resettable counter levels

RESET COUNTERS? - set the resettable counters back to zero

In the *COUNTERS* menu, you have various possibilities to read out the drink counters:

- Total number of drinks dispensed
- Subtotals per drink button
- Subtotals VOLUME and COLD (option) per drink button
- Total number of *HOT* and *COLD* (option) drinks.

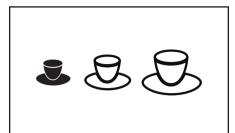


Fig. 6.3 - VOLUME icons (small selected)

Drink counters

Select the *COUNTERS* menu by using
 ▲ or ▼ and press to access it.

The display will show the total number of drinks:

TOTAL DRINKS 123456

alternating with:

SELECT DRINK

2. Press a drink button to see the total for that specific drink.

The number of deliveries for the selected drink button appears on the display.



Fig. 6.4 - HOT (left) and COLD (right) icons

Preselection counters

Press the preselection buttons **VOLUME** and/or **COLD*** for more detailed counter readings:

• Press the preselection button VOLUME.

The cup icons (fig. 6.3) and the counter reading for the small volume of the selected drink appear on the display.



Note:

If you press the preselection button **VOLUME**, the display shows counter readings for the small, middle, large, and total drinks.

Press the preselection button COLD*

The COLD icon (fig. 6.4) and the counter reading for the iced variation of the selected drink appear on the display.



Note:

If you press the preselection button **COLD**, the display shows counter readings for the cold, hot, and total drinks.

Note:

You can also combine the VOLUME and COLD preselections to get a more detailed counter readings.

- Press STOP or to go back one level within the **COUNTERS** menu.
- Press another drink button to display the respective counter reading for this button.

Note: Both the «COUNTERS» menu and the «RESETTABLE COUNTERS» menu function in the same way as described here.

VOLUME

In the **VOLUME** menu, you can change the drink volumes for all available drinks at once in the range of +10% to -10%.

1. Select the **VOLUME** menu by using or $\mathbf{\nabla}$ and press $\mathbf{\leftarrow}$ to access it.

The following message appears on the display:

VOLUME +8%

- 2. Increase or decrease the cup volume using \blacktriangle and ∇ .
- 3. Confirm the required value with \checkmark . The new cup volume will be accepted immediately.



Note:

If you would like to modify the drink volume again, press 🛹.

STRFNGTH

In the **STRENGTH** menu, you can change the drink strength for all available drinks at once in the range of +10% to -10%.

1. Select the **STRENGTH** menu by using \blacktriangle or ∇ and press \leftarrow to access it.

The following message appears on the display:

STRFNGTH +8%

- 2. Increase or decrease the drink strength using \blacktriangle and ∇ .
- The new drink strength will be accepted immediately.



Note:

If you would like to modify the drink strength again, press 🛹.

DATE/TIME

You can set the date and time in the **DATE**/ **TIME** menu.



The time setting needs to be adjusted at the start and end of daylight saving time.

Select the DATE/TIME menu by using
 ▲ or ▼ and press ← to access it.

The date and time settings are shown on the display. The month setting is flashing.

- 2. Use \blacktriangle or \blacksquare to select the correct value.
- 3. Press 🗲 to got to the next field.
- 4. Repeat steps 1 and 2 for all fields:

MONTH → DAY → YEAR MINUTES → HOURS

5. When all fields are set you will see the time.



Note:

If the dispenser has been shut down for longer periods, the date and time must be set again.

CLEANING DAYS

You can set the weekdays that you want to clean or flush the dispenser in the **CLEANING DAYS** menu.

Select the **CLEANING DAYS** menu by using \blacktriangle or ∇ and press \Leftarrow to access it.

There are two submenus:

- CLEAN set "Clean & Flush" days
- FLUSH set "Flush" days

Caution:

It is mandatory to run the "Clean & Flush" program at least once a week to guarantee food safety. In addition, Milk-Coffee versions also need to run the "Flush" program at least once a week.

Determine cleaning days

If you have a Coffee-Coffee version, the dispenser only needs to run the "Clean & Flush" program once a week. You can select any day you prefer.

If you have a Milk-Coffee version the dispenser needs to run both the "Clean & Flush" and the "Flush" programs at least once a week. You must select at least two days with a maximum interval of 4 days. The table below indicates which days can be combined (red = Clean & Flush, gray = Flush).

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sun	Mon	Tue	Wed	Thu	Fri	Sat
Sun	Mon	Tue	Wed	Thu	Fri	Sat



Note:

You can always set more cleaning and/or flushing days then the minimum required number of days.

Set days for "Clean & Flush"

1. Use \blacktriangle or ∇ to select the **CLEAN** submenu.

The **I** icon indicates the active weekday(s) for cleaning:

SUN MON TUE WED THU FRI SAT

CLEAN:

The ____ icon is displayed, it is positioned under **SUN** (Sunday):

SUN MON THE WED THU FRI SAT



- 3. Use \blacktriangle or ∇ to move the <u>icon</u> to the weekday you would like to select or deselect for cleaning.
- selected weekday.

The icon appears under activated weekday(s).



Note:

Several days for cleaning can be set in sequence.

5. Press **STOP** or to go back one level within the **CLEANING DAYS** menu.



Note:

"Clean & Flush" is required at least once a week.

Set days for "Flush"

1. Use \blacktriangle or ∇ to select the **FLUSH** submenu.

The icon indicates the active weekday(s) for flushing:

SUN MON TUE WED THU FRI SAT

FLUSH:

2. Press 🗲 to enter the submenu.

The ____ icon is displayed, it is positioned under **SUN** (Sunday):

SUN MON THE WED THU FRI SAT

FL. SFT:

- 3. Use \blacktriangle or \checkmark to move the <u>icon</u> to the weekday you would like to select or deselect for flushing.
- selected weekday.

The icon appears under activated weekday(s).



Note:

Several days for flushing can be set in sequence.

5. Press **STOP** or **+** to go back one level within the **CLEANING DAYS** menu.

ECO SETTINGS

You can reduce power consumption by using the menu ECO SETTING.

These settings only apply to periods during which the dispenser is not used.

Select the ECO SETTINGS menu by using ▲ or ▼ and press ← to access it.

There are four submenus:

- ECO ENABLE/DISABLE
- ECO START
- ECO END
- ECO TEMPERATURE

Self-learning ECO mode

To optimize power consumption the Cafitesse Excellence has a self-learning ECO mode. When ECO mode is enabled, the dispenser will automatically adjust the ECO mode start and end time according to use of the dispenser. For example, if the ECO mode start time is set to 18.00 hours but the dispenser is never used after 17.30 hours it will gradually change the start time to 17.30 hours automatically.

Your Cafitesse system supplier can disable this function if you do not want to use it.

Note:

When the energy saving mode is active, the ECO text is shown on the display of the dispenser.



Note:

The dispenser will become active again when a button is pressed. Your Cafitesse system supplier can disable this function if you do not want the dispenser to be used while in FCO mode.

Enable/disable ECO mode

1. Use \blacktriangle or ∇ to select the **ECO ENABLE**/ **DISABLE** submenu and press **4** to access it.

The status is flashing on the display.

- 2. Use **A** or **V** to select **ENABLED** or DISABLED
- 4. Press **STOP** or **+** to go back one level within the ECO SETTINGS menu.

Note: \bigcirc



By default the ECO mode is enabled between 19 00 & 7 00 hours

Setting the ECO start and end time



- Note: FCO mode needs to be enabled for the next submenus to show.
- 1. Use \blacktriangle or ∇ to select the **ECO START** or ECO END submenu.

The current FCO time is shown on the display.

2 Press 🗲 to enter the submenu The option hour setting flashes and is active.

- 3. Use \blacktriangle or ∇ to set the correct time (hours).
- 4. Confirm with 🗲

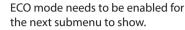
The option minutes setting flashes and is active.

- 5. Use \blacktriangle or ∇ to set the correct time (minutes).
- 6. Confirm with \

The new ECO time is shown on the display.

Setting the ECO boiler temperature

Note:



1. Use \blacktriangle or ∇ to select the **ECO** TEMPERATURE submenu.

The current ECO boiler temperature is shown on the display.

The temperature setting is flashing.

- 3. Use \blacktriangle or ∇ to select the desired temperature.

The new ECO boiler temperature is shown on the display.



Note:

The lower the ECO boiler temperature is set, the longer it takes for the dispenser to become fully functional again after coming out of ECO mode.

TFLFPHONF #

You can set the telephone numbers of operator and service in this menu.

You can also select whether the numbers should be displayed in case:

- cleaning is required (operator)
- a product pack is empty (operator)
- a malfunction is detected (service)

Select the **TELEPHONE** # menu by using ▲ or ▼ and press ← to access it.

The status is shown in the display:

OPERATOR NR: 0123456789

There are four submenus:

- SHOW OPERATOR NR
- SHOW SERVICE NR
- OPERATOR NR
- SERVICE NR

Enable/disable telephone numbers

 Use ▲ or ▼ to select the SHOW OPERATOR NR or SHOW SERVICE NR submenu and press ◄ .

The display shows: **Y** (yes) or **N** (no).

 Use ▲ or ▼ to select Y to activate the number display or N to deactivate the number display.

3. Confirm with 4.

The new setting will then be shown continuously on the display.

Set telephone numbers

 Use ▲ or ▼ to select the OPERATOR NR or SERVICE NR submenu and press ◄ .

The display shows the telephone number. The first digit is flashing:

0:0123456789

Note: O = operator, *S* = service

2. Use \blacktriangle or ∇ to change the first digit.

3. Confirm with 🗲.

When confirmed the second digit starts flashing:

0:0]23456789

4. Repeat steps 2 and 3 until all 10 digits are set.

The new telephone number will be shown on the display.

7 - TROUBLESHOOTING

Display message	Cause	Action
•••••••••••••••••••••••••••••••••••••••	The product pack is:1. empty2. incorrectly positioned3. or not present	 Replace the empty product pack, see page 11. Check whether the product pack is inserted correctly, see page 11. Insert a product pack. Call the operator when the number is shown on the display.
	The water in the boiler has not yet reached the required temperature.	 The drink delivery of the dispenser is blocked until the temperature reaches the correct value.
••• 0123456789	The drink delivery is blocked because the LOCK/Clear-Error button on the dispenser was pressed.	 Press the LOCK/Clear-Error button again to unlock the dispenser, see page 14. Insert the USB release key into the USB port on the dispenser for temporary enable (option).
N P 7	The dispenser must be cleaned.	 Start the cleaning program on the same day, see page 16. Call the operator when the number is shown on the display.
	The drink delivery is blocked because the dispenser was not cleaned as scheduled.	 Start the cleaning program immediately, see page 16. Call the operator when the number is shown on the display.
	The water filter of the dispenser must be replaced.	Contact service to replace the water filter.

Display message	Cause	Action		
ECO	The drink delivery is blocked because the energy saving mode is switched on.	 The energy saving mode will end automatically at the set time, see page 27. (option) Press a drink button. The boiler temperature increases and the drink is dispensed as soon as the correct temperature is reached. The energy saving mode becomes active again 10 minutes after the boiler was heated up or the last drink was dispensed. 		
•••••••••••••••••••••••••••••••••••••	Water system error	 Check the water supply line to the dispenser is blocked, open the water tap completely. Press the LOCK/Clear-Error switch. Contact service if the error remains. 		
•••••••••••••••••••••••••••••••••••••	Cooling error	 Check the ventilation and the ambient temperature of the dispenser, and clean the condensate grid, if necessary. Press the LOCK/Clear-Error switch. Contact service if the error remains. 		
Err 60/61/63	Mixing bowl(s) not detected	 Check if both mixing bowls are correctly in place. Contact service if the error remains. 		
Water leaks from the hot water outlet or a product outlet.	Scale particles block the respective outlet valve, it cannot close completely.	 Perform the program "Flush", see page 17. Contact service if the problem persists. 		
The dispenser does not respond to pressing a button or using the strength slider.	A software jam has occured.	 Reset the dispenser: Disconnect the power supply and connect again after 5 seconds. Contact service if the problem persists. 		

8 - SPECIFICATIONS

Versions*		Coffee-Coffee Coffee-Coffee with Cold Coffee-Coffee with Light Guidance	Milk-Coffee Milk-Coffee with Cold Milk-Coffee with Light Guidance
		Coffee-Coffee with Cold & Light Guidance	Milk-Coffee with Cold & Light Guidance
Dimensions			
	Height	Door closed: 692 mm / 27.24 in (Door open: 9	20 mm / 36.2 in)
	Width	380 mm / 14.96 in	
	Depth	524 mm / 20.63 in	
Weight			
	empty	38.5 kg / 86 lbs	
	filled	49 kg / 108 lbs	
Maximum cup/pot height			
	Cups:	157 mm / 6.2 in	
	Pots:	157 mm / 6.2 in (with drip tray)	
		207 mm / 8.2 in (without drip tray or when us	ing the <i>optional</i> pot extension)
Ingredient capacity		2 disposable Bag-in-Box (BIB) ingredient pack	s with a capacity of:
		2 liter / 0.53 gal, or	
		1.25 liter / 0.33 gal, or	
		0.75 liter / 0.20 gal	
Drink capacity		300 cups at 100 ml / 3.3 fl. oz. per hour at 3.3 l	kW (230V)
Boiler capacity		6 liter / 1.58 gal	

* = some versions might not be available in all markets

Standard wa	ter connection	1/2" or 3/8" supply line with 3/4" BSP connecting piece			
		Drinking water line with stop valve			
		Max. water inlet temperature 60°C /	140°F		
Dynamic pre	ssure	Min. 0.08 MPa at 10 l/min - 11 psi at 2	Min. 0.08 MPa at 10 l/min - 11 psi at 2.6 gal/min		
Static pressu	re	Max. 1.0 MPa - 140 psi			
Hot water co	onnection	Via copper pipes only			
Connection water cooling unit		Dynamic pressure: min. 0.08 MPa at 1.2 l/min - 11 psi at 0.7 gal/min			
Refrigerant		0.035 kg of R134a			
Electrical specification		 By power cord and plug 1.80 m / 70.9 in Direct power connection according to the Safety Instructions 			
		For the connected loads refer to the rating plate.			
		1-phase operation Europe: 3-phase operation Europe: 1-phase operation North America: 2-phase operation North America:	max. 3.3 kW at 230-240 VAC (16A) max. 8.9 kW at 400 VAC (3×16A) max. 1.4 kW at 120 VAC (20A) max. 9.0 kW at 120/240 VAC (50A)		
Environment	tal specifications				
Acoustic Emission		The A-weighted sound pressure level of the dispenser is below 48 dB.			
	Ambient Temperature for installation & operation	Between 5° C / 41° F and 32° C / 90° F			
Compliancy		VDE, CE (2006/42/EC machinery directive, 2004/108/EC EMC directive, 2002/72/EC food safety)			

The manufacturer reserves the right to change specifications without prior notice.

