

Tru-VEND® VENDING MACHINES

"SHE SELLS, YOU EARN!... ®"



Maxi-Kafe®

INSTRUCTIONS FOR USE
&

MAINTENANCE MANUAL

Version: 15.12



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INTRODUCTION

Dear User,

Thank you for purchasing the Maxi-Kafe® vending machine, a product manufactured by ELEKTRAL. As a company developing integrated production, our quality certified production has continued since 1978 based on high technology. This integration can be broadly described as R&D, Electronics, Electromechanics, Production Lines, Mechanics Workshop, Moulding Workshop, Plastic Injection and Vacuum Forming Group. With T.R. State Planning Organization's various incentives, the factory has reached an approximately 20,000 m² production area with the capability of making many electronic machines and components for professional use. Most of our machines have been produced for the first time in our fatherland. Starting with Germany, our company is technologically cooperating in terms of production, representation and OEM production with the sector's leading companies from UAE, Bulgaria, India, Great Britain, Iran, Israel etc. We have direct or indirect exports to countries in Europe, Asia, America, Africa. Furthermore, to expand our direct sale markets in foreign countries our intensive works and exhibition activities continue uninterruptedly. As a result of our rapidly growing export potential, our company has been awarded with a first place prize in 2004, during "Rising stars of e-commerce in Turkey" competition. The same year we were awarded with the "25'th Anniversary Award of EBSO (Aegean Area Chamber of Industry), "The Chamber of Industry, Innovation, Employment" with continuous R&D projects being supported by TUBITAK (Turkish Scientific Research Council). In 2011 Istanbul Chamber of Industry has chosen our company as "INNOVATION FINALISTS". In the year 2012, with it's innovative Vending Machine project, Elektral has been awarded as an "TET (Turkish Electro Technology) R&D Project Market Finalist" by the Ministry of Economy, Turkish Export Assembly and IMMIB (Istanbul Mining and Metal Exporters Union). Another award won by Elektral is "The year 2013 First Rank in Innovation" organised by IAOSB (Izmir Ataturk Industrial Zone)-Ege University. Believing that real growth target is to be achieved with a global industrial understanding and a global move, Elektral is motivating all it's employees with this understanding and continues rapidly with an intensive R&D work to reach determined goals.

Tru-VEND® vending machines have been designed and produced to provide more spare time to its owners. They ease your life in various situations with multipurpose and practical use. Our products provide you profit and comfort for 24 hours continuously, loyal to the owner, with no employee costs. Please note that as for all industrial machines, its necessary to periodically check and maintain your machine. Please use the machine as recommended in this manual



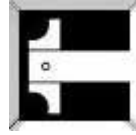
ELEKTRAL PRODUCTS ARE PRODUCED IN ENVIRONMENTAL FRIENDLY FACILITIES, CAUSING NO HARM TO THE NATURE AND LIVING CREATURES.

- Made in Turkey
- Alteration rights reserved
- No claims can be accepted by our firm regarding the applications of this instrument from the second or third parties.
- All rights Reserved

Usage and Safety Warnings



Procedures & Safety Warnings before using the *Maxi-Kafe*®



Technical specifications of *Maxi-Kafe*®



Preparation for *Maxi-Kafe*® 's installation



Programming, usage and related procedures of *Maxi-Kafe*®



The arrow-end lightning symbol inside the equilateral triangle informs that there is high amount of 'un-insulated' dangerous voltage to cause an electric shock inside the product.



The exclamation mark inside the equilateral triangle informs the user that there are important instructions of usage and information inside the booklets given with the equipment.

Maxi-Kafe[®] Pre use, to do list and safety warnings



Do not wet the *Maxi-Kafe*[®] machine. Always unplug from the electricity plug before proceeding and use only a damp cloth (not wet) to clean the vending machine.



This is an electrical machine and there is a risk of electricity shock. Only authorized, qualified and well informed personnel may operate and service the machine.



Use the vending machine on Earthed Electrical Supply only.



Please carefully read the articles where you see this Warning Sign in the User's Manual.



Maxi-Kafe[®] is designed to operate between given electrical voltage limitations only. 220 ($\pm 10\%$) VAC / 50 Hz



WARNING: Please follow the instructions given in the User's Manual. Incorrect usage can cause damage to the Vending Machine and/or humans and the environment.

1- GENERAL DESCRIPTION

The Vending Machine that you have chosen has been produced by our factory using high technology systems in parallel with other developing technologies and modern aesthetic design providing versatile usage. Tru-VEND® Vending Machines can be used in all public areas such as hotels, factories, hospitals, restaurants, clinics, cinemas, bus terminals, gas stations, doctor & lawyer offices, malls, etc. Backwards traceability is also possible on the performed machine modifications by the serial number on each machine.

- International norms, in conformity with CE Norms and produced under ISO 9001: 2008 QMS.
- All components are made of ROHS compliant Human Health Friendly production materials.
- 32-bit high performance ARM processor control with MDB/EXECUTIVE, EVA DTS protocol support
- Distant connection and control via computer
- Suitable for all monetary units
- Easy user friendly interface and control menu
- User friendly Graphic LCD display
- 20 buttons direct selection keypad
- 18 different direct selection instant hot drinks dispense ability
- 6 levels sugar adjustment ability (No Sugar 0, Very Little 1, Little 2, Medium 3, High 4, Plenty 5)
- Automatic stirrer dispenser
- 8 ingredient canisters (Coffee, Sugar, Tea, Milk Powder, Chocolate, Fruit Tea1, Fruit Tea2, Salep)
- 5 mixers with special insertion mixer motors
- Easy product price programming feature
- Date and time functions
- OEM production facility for bulk orders
- Practical design allowing easy maintenance
- LED illuminated double layer polycarbonate sheet advertisement space
- Compatible with Coins Payment System, Change Giver, Bill Validator, Cashless Payment Systems (Contactless Cards/Tokens)
- Protected with two fuses and door open switch off high protection
- Special design 5 arms cup mechanism, 500 plastic - 360 carton cup capacity automatic cup dispenser
- Long-Lasting Components designed specifically against calcification
- 4,5 L Boiler, thermostat protected 220V AC 1800W immersion heater
- Dimensions: 660 (w) x 1650 (h) x 630 (d) mm Attractive Design
Approx. Weight: 110 kg
- 1 Year Warranty, 10 years parts supply & After Sales Services
Availability as per our 'General Conditions of Sales, Delivery & Warranty'



Note: ELEKTRAL reserves the right to make changes without notice to the features, optionals, prices and "General Conditions of Sales, Delivery and Warranty". Please confirm the specifications at the time of your order!..

2- MAIN UNITS

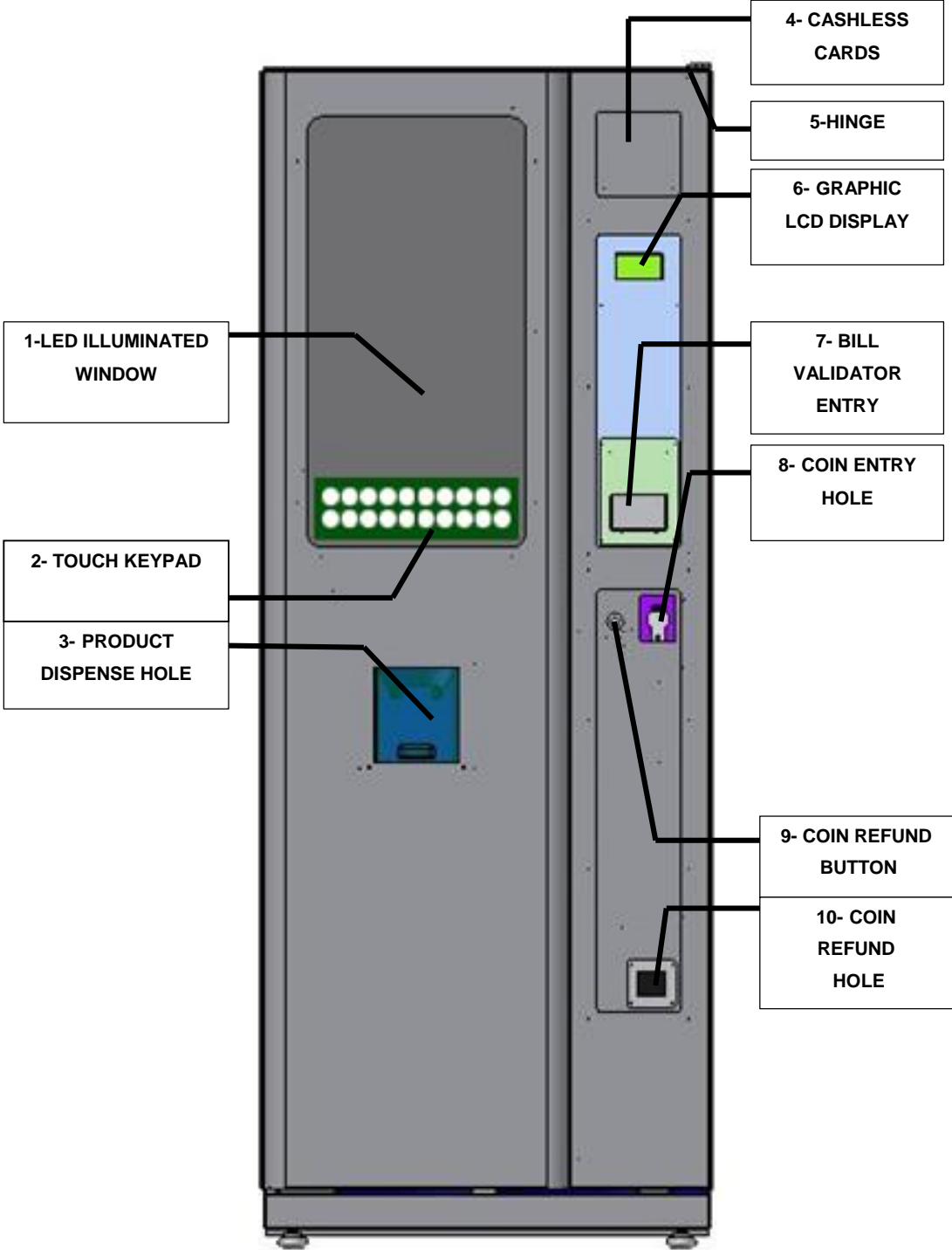


Figure 1: Front View

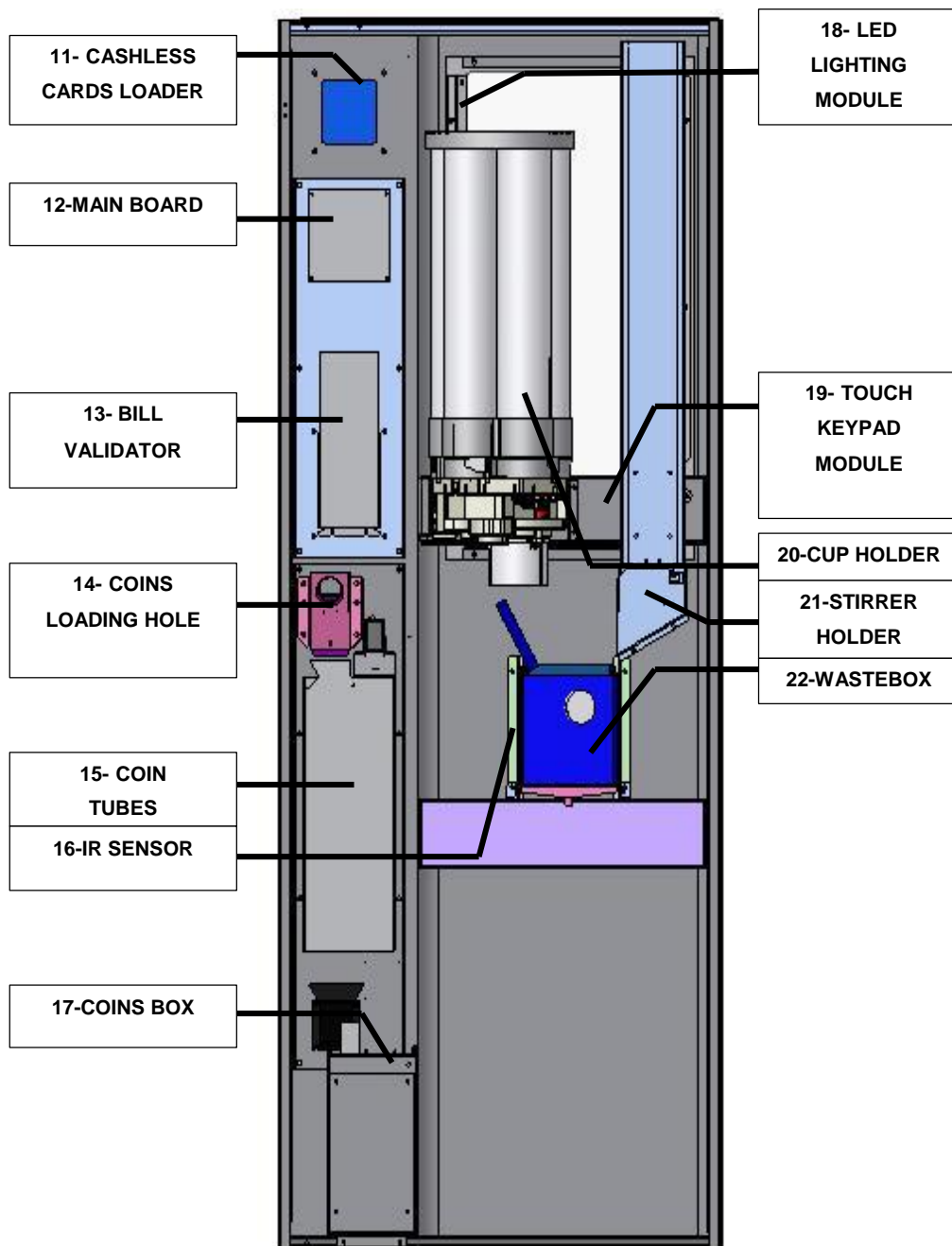


Figure 2: Control cover rear view

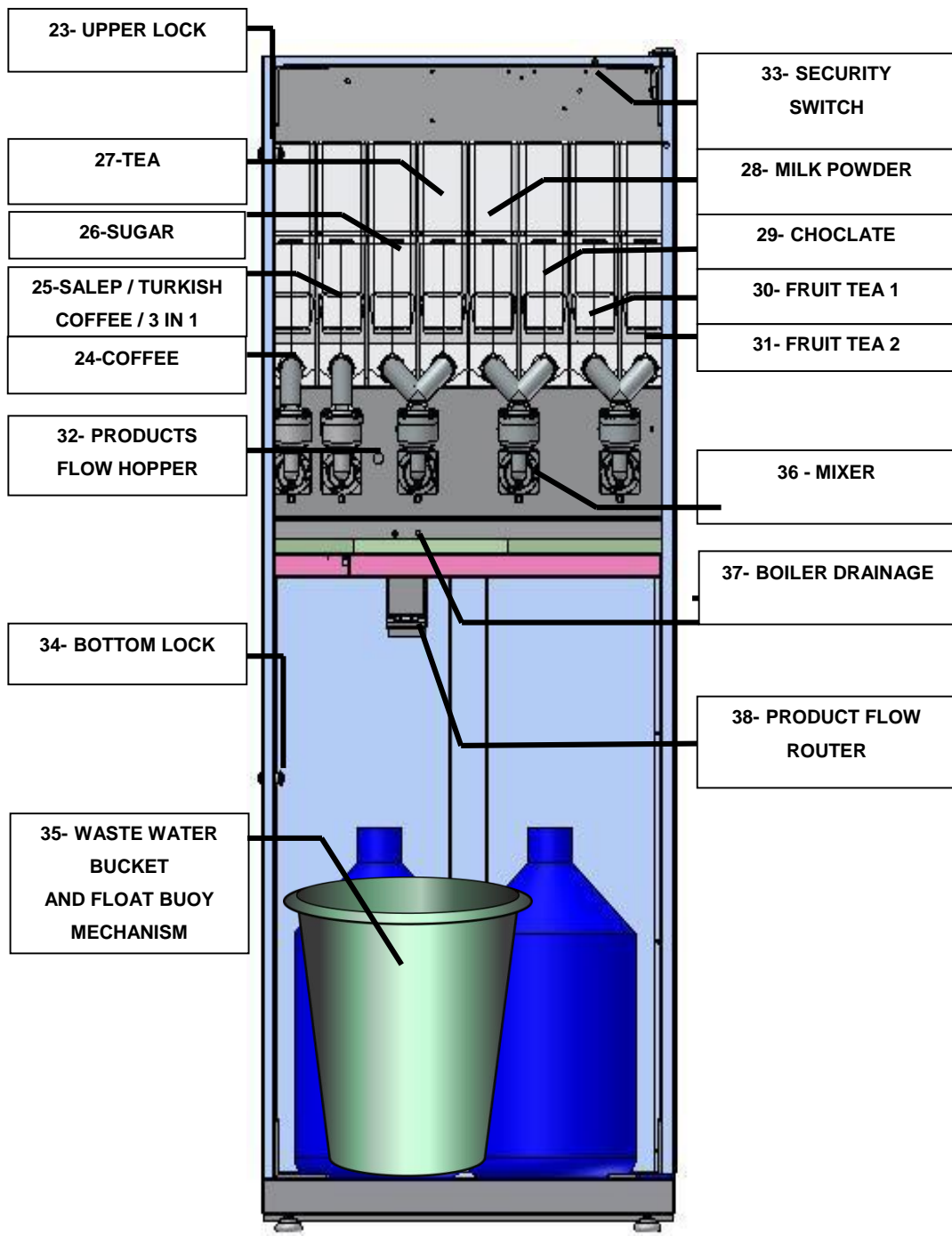


Figure 3: Product Containers

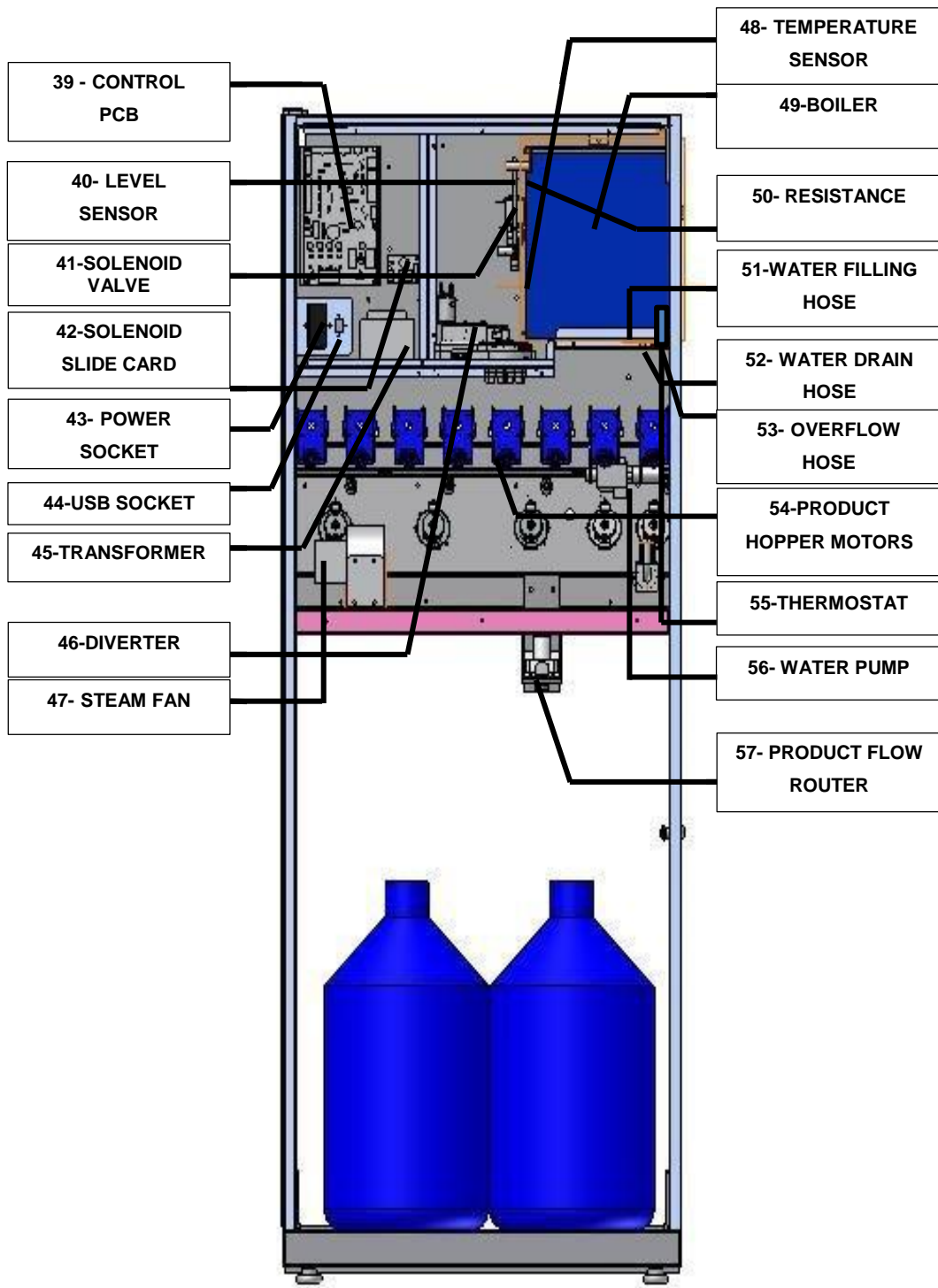


Figure 4: Rear View

2.1 Trunk

Main parts inside the trunk are explained hereunder

2.1.1 Boiler

The boiler tank capacity is 4,5 L and is equipped with a 1800 W Immersion Heater. The safety of the Boiler Tank is controlled by a Temperature Sensor and Level Probe. The tank is well fitted to the VM Trunk and it is well insulated. Energy usage has been minimised therefore operating cost has been reduced.



Do not touch the *Maxi-Kafe*[®] **Boiler Tank** when it is hot.



When draining out the water in the boiler tank, the red cork inside the end of the water hose needs to be removed. Proceed with CAUTION as the hose contains VERY HOT water. Make sure the vending machine is unplugged from the mains and there is no electricity connection.

2.1.2 Ingredient Canisters and Motors

These storage containers are for powder form soluble drinks from where the soluble drinks are being distributed into mixers via the canister motors. There are eight canisters in a standard Maxi-Kafe coffee vending machine (See Figure 3 - 24, 25, 26, 27, 28, 29, 30, 31) and motors (See Figure 2 - 16).

Product Placement into Canisters is as follows:

24 - Coffee

25 - Salep

26 - Sugar

27 - Tea

(or Turkish Coffee/3 in 1)

28 - Milk Powder

29 - Chocolate

30 - Fruit Tea 1

31 - Fruit Tea 2



The positions of Canisters and Canister Motors are not interchangeable.

Motors with various speeds are used depending on each ingredient

2.1.3 Mixers and Mixer Motors

Powder form soluble hot drinks are being prepared ready to be presented in mixer bowls with hot water. There are 5 mixers and mixer motors in a standard Maxi-Kafe coffee vending machine (See Figure 2 - 18).



The positions of Mixers and Mixer Motors are not interchangeable.



There is a steam lid on the top of the mixers. It takes away the vapour forming on the mixer. This feature is important in terms of keeping the ingredients safe and dry correctly for a long time.



Replace mixer washers (O-ring) once a year.

2.1.4 Water Pump

It performs the task of pumping the water to the boiler. During initial operation it has to pump 4.5 L of water. Then it pumps a cup amount of water after each cup dispensed.



Operating the machine without water for a long time causes damage to the pump and the pump needs to be replaced.

2.2 Front Door

The front door holds the electronic and electromechanic parts of the machine.

2.2.1 LCD Display

GLCD (Graphical Liquid Crystal Display - GLCD) is used for programming and throughout all payment and product selection procedures (See Figure 1 - 6). Thereafter, will be referred as "GLCD".

2.2.2 Payment System (Optional)

The cost of the desired product is defined and paid through a payment system. These advanced payment systems only accept pre-defined coins and bills and do not accept counterfeit coins and bills.

When requested by the Customer, the Maxi-Kafe can be equipped with MDB Supporting Coin Selector, Change Giver, Bill Validator and/or Cashless Payment System.

2.2.3 Capacitive Touch Keypad

Used for programming and selecting products. Use of the keypad is described in details under the programming section.

2.2.4 Electronic Modules

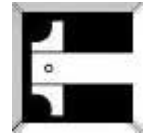
The machine is fully micro-processor controlled; the electronic modules are listed below:

- a) Main Board electronic module
- b) Control PCB electronic module
- c) Capacitive Touch Keypad
- d) Solenoid slide card electronic module
- e) Illumination electronic module



All models are being produced by Elektral. Spare parts and module replacements have to be done by authorized personnel only, otherwise irreversible damage can be caused to the machine and the guarantee becomes void

3. TECHNICAL SPECIFICATIONS



Operation: Electro-Mechanic Operating Principle
Power Supply: 220 VAC (± % 10) / 50 Hz.
Stand by Power: ~25W Resistance: ~ 1800W
Operating Temperature: 0° C +70° C
Humidity: % 95
Protection Class: IP20
Dimensions: 650 (W) x 1650 (H) x 570 (D) mm
Weight: ~ 110 kg

4. INSTALLATION AND CLEANING



The machine should be removed from its packaging in an upright position and has to be placed on a stable flat surface. The machine should be brought to a balanced position with the adjustable height bingo footers.

The equipment has a self-cleaning function (See chapter 6.2.6). It is necessary to clean the Maxi-Kafe periodically with short intervals since it is serving drinks to people. During cleaning, do not use any cleaning materials and/or chemicals which are not safe for human health. Ensuring safe and healthy usage of the machine can be achieved by strictly following below instructions. Apart from the periodic cleaning instructions below, visible marks on the machine must be wiped using a soft, hygienic and slightly damp cloth. Especially during frequent usage of the machine, the cleaning has to be done more often as described in below periodic cleaning instructions.



The water temperature during self-cleaning process has to be as same as when the machine is in operation.



Chemical solutions must not be used during cleaning the machine by hand. Only warm water should be used.



Disconnect the machine from the electricity supply before commencing the cleaning process.



Do not connect and operate the machine if the power supply is not an earthed electricity supply.

4.1. Daily Cleaning

Choose "AUTO CLEANING" from the menu to clean the mixers. Check if the product canisters are full. Take away the water from the excess water tray.

4.2. Weekly Cleaning

Take the mixers off and wash with hot water. Wash the product flow routers. Clean the excess water tray with hot water. Clean the product powder fallen inside the machine.

4.3. Monthly Cleaning

Take off the product canisters and do functioning test. Wash and dry the canisters. Test and check if the extractor fans are functioning. Open the back cover and clean around the electronic board with the help of a small vacuum cleaner. Do not neglect monthly graph checks.

4.4. Annual Cleaning

Check the boiler, the solenoid, the water distributors etc... in the machine for lime scale. Clean if needed. Change the parts listed for periodic replacement in the user manual. Check the usage labels and the physical state of the machine.

5. PRODUCT LOADING AND INITIAL OPERATION

Before connecting your Maxi-Kafe coffee vending machine to the electricity power supply, proceed with the following;

- Open the front door of the machine. There is a water intake hose at the lower section of the Maxi-Kafe. Insert the water intake hose into a carboy full of water.
- Load powder form soluble ingredients into canisters. The ingredients have to be suitable for vending machines. (See chapter 2.1.2 Product Placement into Canisters)
- Load suitable size carton or plastic cups one within another, into the five columns on the top of the Cup Dispenser Mechanism



The cups have to be slick, not wet and not crushed. Do not mix plastic and carton cups. To prevent mechanism breakages, do not force or interfere with the part where the cup dispenser tines are located.

- Plug the machine to an earthed electricity power supply.
- When the front door is closed the machine automatically starts working.
Note: If you need the machine to operate while the front door is open, the safety key lid has to be placed on the key.
- The boiler operates only when the water inside is above a certain level. The status is displayed on the GLCD once operation starts. If there is not enough water in the boiler, the pump starts pumping in water. If the Boiler Tank does not fill up within 6 Minutes then "No Water" message will appear on GLCD. To fill up the boiler tank, switch off the machine from the mains and switch it on again. Initial heating may take some time. Once completed ready to operate Message appears on GLCD.
- Select the sugar level of your choice and enter the product code to take a product. With the Payment System equipped Maxi-Kafe, money has to be inserted first.

6- PROGRAMMING



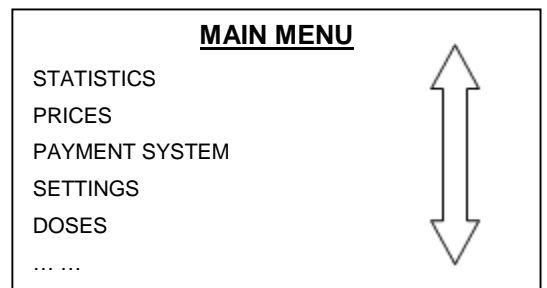
All Programming and Operation controls of *Maxi-Kafe*[®] can be done using the GLCD and the Capacitive Touch Keypad.

SUGAR(+) button EXIT/NO,

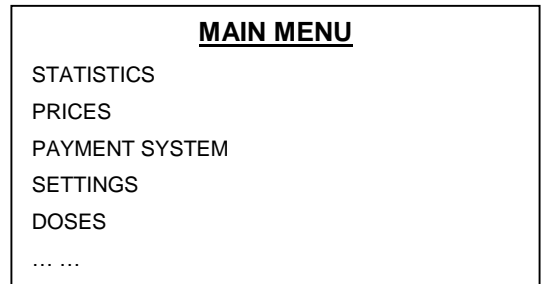
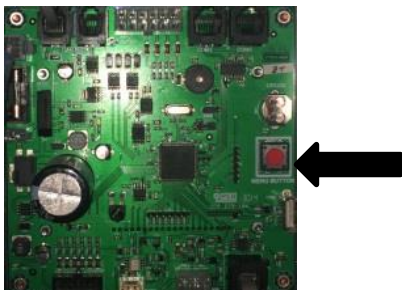
SUGAR(-) button SELECT/SAVE/YES,

CUP ONLY button is used to scroll UP in the menu,

HOT WATER button is used to scroll DOWN in the menu



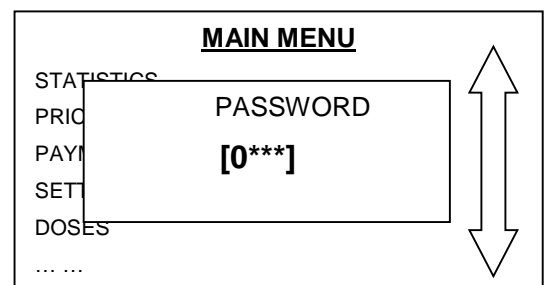
Open the machine door and the protection door. Press the red button (**MENU BUTTON**) on the electronic module.



Enter your password by using (HOT WATER) button to scroll down and (CUP ONLY) button to scroll up in the menu. Factory default password is 4 "zeros". It is sufficient to press button SUGAR(-), meaning SELECT four times.

6.1 Main Menu

Use buttons UP (CUP ONLY) and DOWN (HOT WATER) to scroll to the menu required. Then press SUGAR(-)(SELECT) to enter the menu



6.1.1 Statistics: All statistical information available can be seen inside this menu

STATISTICS

PRODUCT COUNTERS
AUDIT DATA
FAILURES

6.1.2 Price Settings: This menu is for price settings

PRICES

PRICE SETTING

6.1.3 Payment System: This menu is for the payment system settings.

PAYMENT SYSTEM

PROTOCOL
MDB SETTINGS
EXEC. SETTINGS
PARA. SETTINGS

6.1.4 Settings: This menu is for the settings of the machine. By using SUGAR(-) (SELECT) choose the settings required and amend or go to the sub settings. The amendments can be confirmed by pressing SUGAR(-) (SELECT) button. Use SUGAR(+) (EXIT) to exit the menu.

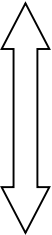
SETTINGS

TEMPERATURE SET 80° C
CUP SENSOR
FIRST LANGUAGE
SECOND LANGUAGE
.....

6.1.5 Doses: Product dosages adjustment is done in this menu. Use SUGAR(-)(SELECT) button to enter the required menu to make changes. When entered product settings, the GLCD displays the water and powder required in seconds. The setting requiring amendment can be selected with SUGAR(-)(SELECT) and by using UP(CUP ONLY) and DOWN(HOT WATER) the value can be amended and new value entered.

DOSES

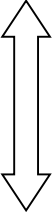
COFFEE LONG
CAPPUCCINO
COFFEE MILK
MOCHACCINO
TEA
.....



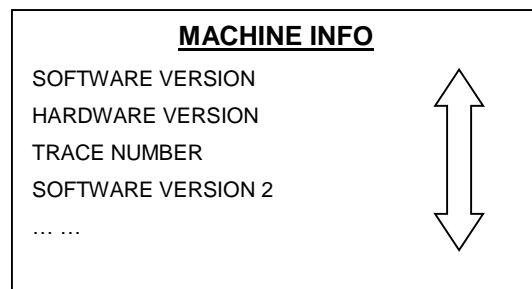
6.1.6 Machine Test and Cleaning: This menu is for testing the hardware equipped on the Vending Machine (motors, IR Product Sensor etc).

TEST AND CLEANING

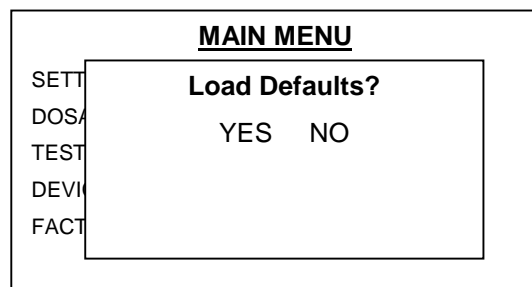
DISPENSE CUP
DISPENSE STIRRER
FUNCTION TEST
CLEAN MIXERS
INSTANT TEMPERATURE



6.1.7 Machine Information: This menu shows the software and hardware information on the machine as well as the tracking numbers.



6.1.8 Factory Settings: The machine can be returned to default factory settings using this menu. When selected a message informing of the reset is shown on the GLCD. If "NO" is selected it returns to the main menu. If "YES" is selected default factory settings are loaded to the machine. Make your selection by using UP(CUP ONLY) and DOWN(HOT WATER) scroll buttons.



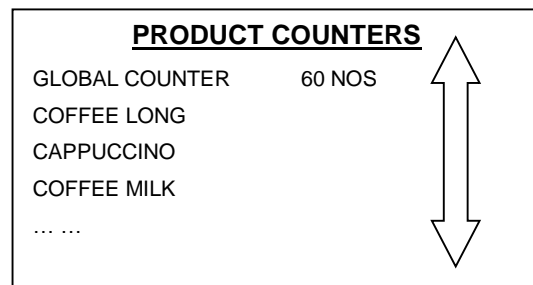
6.2 Menus

To enter the sub menus, you need to enter the Main Menu and scroll. Choose the required menu using the scroll buttons, use the SUGAR(-)(SELECT) button to enter the menu. Do the required amendments/settings by using UP (CUP ONLY) and DOWN(HOT WATER) scroll buttons. Use the SUGAR(-)(SELECT) to save the changes made, use the SUGAR(+) (EXIT) button to exit without saving.

6.2.1 Statistics Main Menu

6.2.1.1 Product Counters

This menu shows the number products sold after the last reset. The number value of sold products for each product can be reset by selecting that number. This menu also allows adjusting the payment system settings. All counters can be reset by selecting to reset counters.



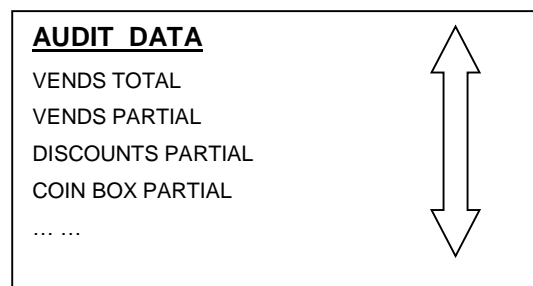
6.2.1.2 Account Information

This menu shows the monetary value of the products sold after the last reset.

Total Sales: The net revenue amount collected from the time the machine had started operating. This value cannot be reset.

Vends Partial: The revenue amount collected after the last reset.

Discounts Partial: The total discount amount after the last reset.



Coin Box Partial: This value is the total amount of money collected in the cash box. The VM equipped with Change Giver first collects the coins into its tubes then fills up the Cash Box. This value can be reset.

Partial Stacker: This value is the amount of banknotes collected in the Bill Validator Stacker. This value can be reset.

Partial Tubes: This value is the total sales amount with coins. This value can be reset.

Cashless Sale: Cashless card sales total

Cashless Loading: Cashless card loadings total done in the machine

Partial Coin Change: The total amount of coins change given by the machine

Partial Banknote Change: The total amount of banknotes change given by the machine

Partial Recycler: The total amount of banknotes held in the machine’s recycler part. This value can be reset.

Partial Residuary: The total value of money inserted into the machine without any sales. This value can be reset.

Current Recycler: The total amount of banknotes currently held in the machine’s recycler part

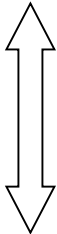
Current Tubes: The total amount of coins currently held in the machine’s tubes

Reset Counters: This menu is used for resetting all audit data

6.2.1.3 Failures (Errors)

These are codes for the errors occurring during the machine operation. Pre-defined Error Codes are as listed below:

<u>FAILURES</u>			
01:	015(1) - 0	24/02/2016	14:05
02:	004(1) - 0		
03:	003(1) - 0		
04:	004(1) - 0		
.....			



ERROR CODE	ERRORS	
1	L_HEATERTIMEOUTERROR,	HEATER TIMEOUT ERROR
2	L_HEATINGCHECKERROR,	HEATING CHECK ERROR
3	L_HEATERSAFETYERROR,	HEATER SAFETY ERROR
4	L_NTCUNPLUGGEDERROR,	NTC UNPLUGGED ERROR
5	L_DIVERTERTIMEOUTERROR,	DIVERTER TIMEOUT ERROR
6	L_CUPDISPENSERTIMEOUTERROR,	CUPDISPENSER TIMEOUT ERROR
7	L_EEPROMTIMEOUTERROR,	EEPROM TIMEOUT ERROR
8	L_EEPROMCHECKSUMERROR,	EEPROM CHECKSUM ERROR
9	L_FALTYTEMPERATURESENSORERROR,	FALTY TEMPERATURE SENSOR ERROR
10	L_NPOSITIONERTIMEOUTERROR,	NPOSITIONER TIMEOUT ERROR
11	L_SPECIFICSLAVEERROR,	SPECIFICSLAVE ERROR
12	L_MEMORYFAULTERROR,	MEMORY FAULT ERROR
13	L_CUPDISPENSERTURRETTIMEOUTERROR,	CUP DISPENSER TURRET TIMEOUT ERROR
14	L_TPADCONNECTIONFAILUREERROR,	TPAD CONNECTION FAILURE
15	L_WASTEBOXFULLERROR,	WASTE BOX FULL
16	L_OVERCURRENTERROR,	OVER CURRENT ERROR
17	L_OVERCURRENTMIXERERROR,	OVER CURRENT MIXER ERROR
18	L_EEPROMMEMORYFAULTERROR,	EEPROM MEMORY FAULT ERROR
19	L_ESPRESSOBREWERTIMEOUT,	ESPRESSO BREWER TIMEOUT
20	L_ESPRESSOGRINDERTIMEOUT,	ESPRESSO GRINDER TIMEOUT
21	L_ESPRESSODOSERSOLENOIDTIMEOUT,	ESPRESSO DOSER SOLENOID TIMEOUT
22	L_ESPRESSOBOILERPUMPTIMEOUT,	ESPRESSO BOILER PUMP TIMEOUT
23	L_ESPRESSODOSERSWITCHERERROR,	ESPRESSO DOSER SWITCHER ERROR
24	L_ESPRESSOWATERFLOWERROR,	ESPRESSO WATER FLOW ERROR
25	L_NMECHANICALERROR,	N MECHANICAL ERROR
51	L_PUMPTIMEOUT,	PUMP TIMEOUT ERROR
52	L_CUPDISPENERNOCUP,	CUP DISPENSER ERROR NOCUP
101	L_MDBCOINBASIC	MDB COIN BASIC
102	L_MDBBILLBASIC,	MDB BILL BASIC
103	L_MDBCOINADVANCED,	MDB COIN ADVANCED
104	L_MOTOROVERCURRENTEROR,	MOTOR OVER CURRENT ERROR
105	L_FLASHERROR,	FLASH ERROR
106	L_TOUCHBOARDERROR,	TOUCH BOARD ERROR
107	L_RTCERROR,	RTC ERROR
108	L_IRSENSORERROR,	IR SENSOR ERROR

109	L_MDBCOMMUNICATIONERROR,	MDB COMMUNICATION ERROR
110	L_COINDISPENSEERROR,	COIN DISPENSE ERROR
151	L_BROWNOUTRESETERROR	BROWN OUT RESET ERROR
152	ERR_TPAD_Timeout,	TPAD TIMEOUT ERROR
153	L_TPADGENERALERROR	TPAD General ERROR
401	L_NONSPECIFICERROR	NON SPECIFIC ERROR
402	L_CHECKSUMERROR1,	CHECKSUM ERROR1
403	L_CHECKSUMERROR2,	CHECKSUM ERROR2
404	L_LOWLINEVOLTAGEDETECTED,	LOWLINE VOLTAGE DETECTED
405	L_NONSPECIFICDISCRIMINATORERROR,	NON SPECIFIC DISCRIMINATOR ERROR
406	L_FLIGHTDECKOPEN,	FLIGHT DECK OPEN
407	L_ESCROWRETURNSTUCKOPEN,	ESCROW RETURN STUCK OPEN
408	L_COINJAMINSENSOR,	COIN JAM INSENSOR
409	L_DISCRIMINATIONBELOWSPECIFIEDSTANDARD,	DISCRIMINATION BELOW SPECIFIED STANDARD
410	L_VALIDATIONSENSOR_A_OUTOFRANGE,	VALIDATION SENSOR A OUT OF RANGE
411	L_VALIDATIONSENSOR_B_OUTOFRANGE,	VALIDATION SENSOR B OUT OF RANGE
412	L_VALIDATIONSENSOR_C_OUTOFRANGE,	VALIDATION SENSOR C OUT OF RANGE
413	L_OPERATINGTEMPERATUREEXCEEDED,	OPERATING TEMPERATURE EXCEEDED
414	L_SIZINGOPTICSFAILURE,	SIZING OPTICS FAILURE
415	L_NONSPECIFICACCEPTGATEERROR,	NON SPECIFIC ACCEPT GATE ERROR
416	L_COINENTEREDGATEBUTDIDNOTEXIT,	COINS ENTERED GATE BUT DID NOT EXIT
417	L_ACCEPTGATEALARMACTIVE,	ACCEPT GATE ALARM ACTIVE
418	L_ACCEPTGATEOPENBUTNOCOINDETECTED,	ACCEPT GATE OPEN BUT NO COIN DETECTED
419	L_POSTGATESENSORCOVEREDBEFOREGATEOPENED,	POST GATE SENSOR COVERED BEFOREGATEOPENED
420	L_NONSPECIFICSEPARATORERROR,	NONSPECIFICSEPARATORERROR
421	L_SORTSENSORERROR,	SORT SENSOR ERROR
422	L_NONSPECIFICDISPENSERERROR,	NON SPECIFIC DISPENSER ERROR
423	L_NONSPECIFICCASSETTEERROR,	NON SPECIFIC CASSETTE ERROR
424	L_CASSETTEREMOVED,	CASSETTE REMOVED
425	L_CASHBOXSENSORERROR,	CASHBOX SENSOR ERROR
426	L_SUNLIGHTONTUBESENSORS,	SUNLIGHT ON TUBESENSORS
427	L_NOCREDIT,	NO CREDIT
428	L_DEFECTIVETUBESENSOR,	DEFECTIVE TUBE SENSOR
429	L_DOUBLEARRIVAL,	DOUBLE ARRIVAL
430	L_ACCEPTORUNPLUGGED,	ACCEPT OR UNPLUGGED,
431	L_TUBEJAM,	TUBE JAM,
432	L_ROMCHECKSUMERRORCC	ROM CHECKSUM ERROR CC

433	L_COINROUTINGERROR	COIN ROUTING ERROR
434	L_COINJAM	COIN JAM
435	L_POSSIBLECREDITEDCOINREMOVAL	POSSIBLE CREDITED COIN REMOVAL
436	L_DEFECTIVEMOTOR	DEFECTIVE MOTOR
437	L_SENSORPROBLEM	SENSOR PROBLEM
438	L_VALIDATORBUSY	VALIDATOR BUSY
439	L_ROMCHECKSUMERRORBV	ROM CHECKSUM ERROR BV
440	L_VALIDATORJAMMED	VALIDATOR JAMMED
441	L_BILLREMOVED	BILL REMOVED
442	L_CASHBOXOUTOFPOSITION	CASH BOX OUT OF POSITION
443	L_INVALIDESCROWREQUEST	INVALID ESCROW REQUEST
444	L_POSSIBLECREDITEDBILLREMOVAL	POSSIBLE CREDITED BILL REMOVAL
501	L_COINACCEPTED,	COIN ACCEPTED
502	L_COINDISPENSED,	COIN DISPENSED
503	L_LEVERPRESSED,	LEVER PRESSED,
504	L_COINMDISPENSED,	COIN DISPENSED
505	L_BILLACCEPTED,	BILL ACCEPTED
506	L_BILLRETURNED,	BILL RETURNED
507	L_CASHINSERTED,	CASH INSERTED
508	L_CASHINSERTED,	CASH INSERTED
509	L_CASHREMOVED,	CASH REMOVED
510	L_CREDITCHARGED,	CREDIT CHARGED
512	L_VENDSUCCESS,	VEND SUCCESS
513	L_VENDFAILURE,	VEND FAILURE
514	L_COOLERSTARTED,	COOLER STARTED
515	L_COOLERSTOPPED,	COOLER STOPPED
516	L_COOLERDEFROST	COOLER DEFROST
517	L_CONFIGCHANGED,	CONFIG CHANGED
518	L_AUDITCHANGED,	AUDIT CHANGED
519	L_PRICECHANGED,	PRICE CHANGED
520	L_DOOROPENED,	DOOR OPENED
521	L_DOORCLOSED,	DOOR CLOSED
522	L_ALARMACTIVATED,	ALARM ACTIVATED
523	L_TILTSENSED,	TILT SENSED
524	L_TILTALARMED,	TILT ALARMED
525	L_DEVICESTARTED,	MACHINE STARTED
526	L_CREDITERASED	CREDIT ERASED
527	L_MENUENTEREDADM,	MENUENTEREDUSR
528	L_MENUENTEREDUSR,	MENU ENTERED ERROR

529	L_MENUENTEREDERR,	MENU QUITTED
530	L_MENUQUITTED,	ALARM PASS OK
531	L_ALARMPASSOK,	ALARM PASS ERROR
532	L_ALARMPASSERR,	ALARM PASS ERR
533	L_IRSENSED,	IR SENSED
534	L_BOARD2RESET,	BOARD 2 RESET AI
535	L_BOARD2GETREG,	BOARD 2 SETTING ENETER
536	L_COINACCEPTANCE,	COIN ACCEPTANCE DEGIŞTI
537	L_BILLACCEPTANCE,	BILL ACCEPTANCE DEGIŞTI
539	L_COINDISPENSEERR,	COIN DISPENSE HATASI
540	L_DISPENSINGSTARTED,	DISPENSING STARTED
541	L_COINSLUG,	COIN SLUG
542	L_REGISTRYWRITTEN,	REGISTRY WRITTEN
543	L_DIVERTERINITERROR,	DIVERTER INIT KONUMUNDA DEGIL
544	L_CUPSENSORDISABLED,	CUP SENSOR DISABLED
545	L_BREWERGOTOINITPOSITION,	BREWER GO TO INIT POSITION
546	L_WATERDISPENSESETVALUE,	WATER DISPENSE SET VALUE
547	L_WATERDISPENSEDVALUE,	WATER DISPENSED VALUE
548	L_ENTEREDMASTERRESETMODE,	ENTERED MASTER RESET MODE
549	L_MASTERRESETAPPLIED,	MASTER RESET APPLIED
550	L_LOGSEXPORTED,	LOGS EXPORTED
551	L_EXTERNALSALESTART,	EXTERNAL SALE START
552	L_EXTERNALSALEFINISH,	EXTERNAL SALE FINISH
553	L_TRYMODEON,	TRY MODE ON
554	L_NOZZLEINITERROR,	NOZZLE INIT ERROR
1001	L_ACCEPTEDMINUSERR1,	ACCEPTED MIN USERR1
1002	L_ACCEPTEDMINUSERR2,	ACCEPTED MIN USERR2
2001	L_HARDFAULT01,	SYSTEM FAULT BUFFER OVER FLOW
2002	L_HARDFAULT02,	SYSTEM FAULT FREEZE ERROR
2003	L_HARDFAULT03,	System_HardFaultError
2004	L_HARDFAULT04,	System_MemManageError
2005	L_HARDFAULT05,	System_BusFaultError
2006	L_HARDFAULT06,	System_UsageFaultError
2007	L_HARDFAULT07,	HardFault 7
2008	L_HARDFAULT08,	HardFault 8
2009	L_HARDFAULT09,	HardFault 9
2010	L_HARDFAULT10,	HardFault Board 2

6.2.2 Prices Main Menu

This menu is used for the purpose of setting/changing prices. Products are in the following order:



6.2.2.1 Price Settings

Scroll over the product needed to change its price. Press button SUGAR(-)(SELECT) and enter the new price. When adjusting the prices, each digit in the number needs to be increased or decreased by using UP(CUP ONLY) and DOWN(HOT WATER) buttons and then confirmed by using SUGAR(-)(SELECT) button.

<u>PRICE SETTINGS</u>	
COFFEE LONG	00000,50 EUR
CAPPUCCINO	
COFFE MILK	
MOCHACCINO	
.....	

6.2.3 Payment System Controls

This is the menu for the payment system settings.

<u>PAYMENT SYSTEM</u>
PROTOCOL
MDB SETTINGS
EXEC. SETTINGS
PARA. SETTINGS

6.2.3.1 PROTOCOL

Select which protocol will be used in the payment system

<u>PROTOCOL</u>
MDB
EXECUTIVE

6.2.3.2 MDB Protocol Settings

This is the menu for MDB payment system settings

Immediate Change: If active change is given immediately after product selection, if passive change is given at the end of the vending process

<u>MDB SETTINGS</u>
IMMEDIATE CHANGE
DISPENSE TYPE
OBLIGATION TO BUY
MAXIMUM CREDIT
.....

Dispense Type: There are two different shopping types, individual and multiple. For individual shopping, change is given after each shopping transaction. For multiple shoppings the change is given after the completion of multiple transactions by pressing the change button.

Obligation to Buy: If active, after the money has been inserted if product selection has not been made, change is not given.

Max. Credit: This menu is to determine the highest banknote/coin value.

Max. Remainder: This menu is to determine the highest remainder/change value

Accepted Coins: This menu is to determine which coins defined in the payment system to be accepted or not.

Return Coins Remainder: This menu is to determine which coins defined in the payment system are to be returned.

Accepted Banknotes: This menu is to determine which banknotes defined in the payment system to be returned.

Free Vend: It allows dispensing of products with price '0' without insertion of money. If the confirmation box shows (X) this feature is active.

6.2.3.3 EXECUTIVE Protocol Settings

Settings for Executive payment systems can be done in this menu.

Price Holding: It shows the hold price status. If the confirmation box shows (X) this feature is active.

Free Vend: It allows dispensing of products with price '0' without insertion of money. If the confirmation box shows (X) this feature is active.


<u>EXEC. SETTINGS</u>	
PRICE HOLDING	DISABLED
FREEVEND	
PRODUCT LINES	

Product Sequence: When the machine is in Price Holding mode these values are active.

6.2.3.4 PARALLEL Protocol Settings

Settings of payment systems operating with Parallel Protocol can be done in this menu.

<u>PARA. SETTINGS</u>	
ACCEPTOR STATUS	DISABLED
DECIMAL	
CURRENCY	
LINE 1 VALUE	
.....	



Payment System Status: There are options to make the system ENABLED or DISABLED

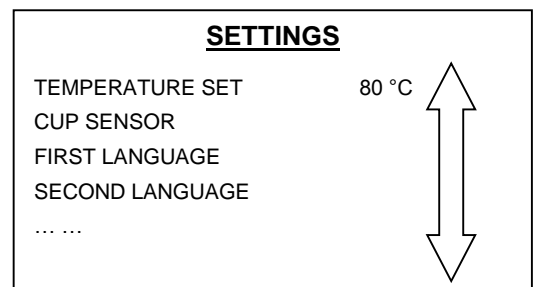
Decimal: Determines how many digits there will be after the coma of the currency

Currency: Determines which currency amongst the defined currencies in the payment system will be used.

1. **Line Value:** Enter the currency value for 1.Line Parallel Protocol Payment System
2. **Line Value:** Enter the currency value for 2.Line Parallel Protocol Payment System
3. **Line Value:** Enter the currency value for 3.Line Parallel Protocol Payment System
4. **Line Value:** Enter the currency value for 4.Line Parallel Protocol Payment System
5. **Line Value:** Enter the currency value for 5.Line Parallel Protocol Payment System
6. **Line Value:** Enter the currency value for 6.Line Parallel Protocol Payment System

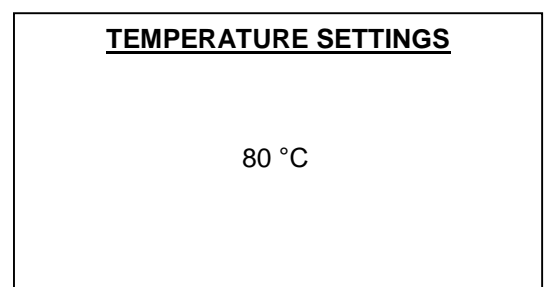
6.2.4 Settings

This menu allows testing of the equipment connected to the machine (motors etc...).



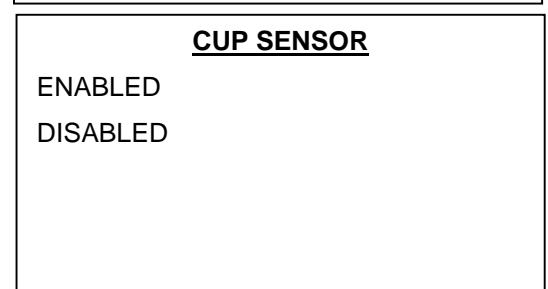
6.2.4.1 Temperature Settings

The water temperature of the machine can be adjusted in this menu. After pressing the SUGAR(-)(SELECT) button the new thermostat setting can be done using UP (CUP ONLY) and DOWN(HOT WATER) scroll buttons. Maximum temperature is 90 °C.



6.2.4.2 Cup Sensor

When active it does not give a new cup if there is a cup in the product dispense hole



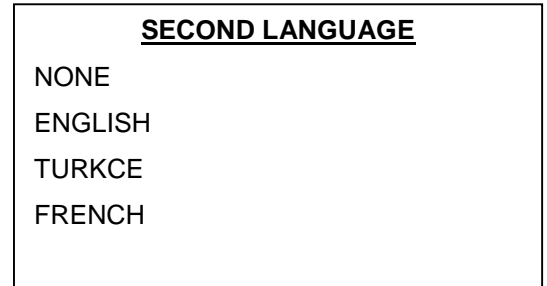
6.2.4.3 First Language

Choose the Main Language of the machine menu (Turkish, English, French)



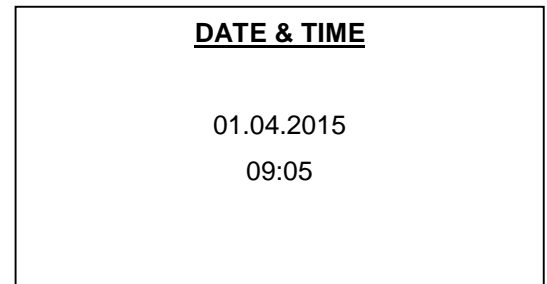
6.2.4.4 Secondary Language

It's not necessary to be selected. If selected it's seen in the menu as an additional language beside the main menu language.



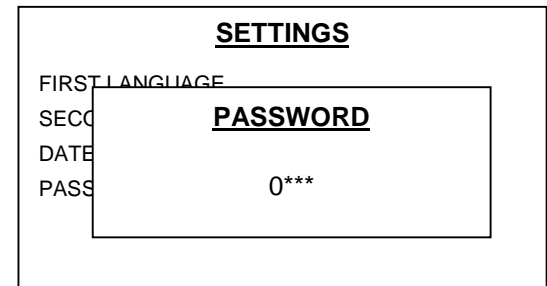
6.2.4.5 Date & Time

This is the menu where date and time settings are done. When pressed the SUGAR(-)(SELECT) button the part where the value will be entered becomes darker. Values can be entered in a particular order, the menu provides required instructions. Wrong entries are not accepted. The weekday assignment happens automatically depending on the date entry.



6.2.4.6 Password Change

The previous password needs to be entered first. If the previous password is correct new password entry will be asked. New password re-entry will be asked for confirmation.

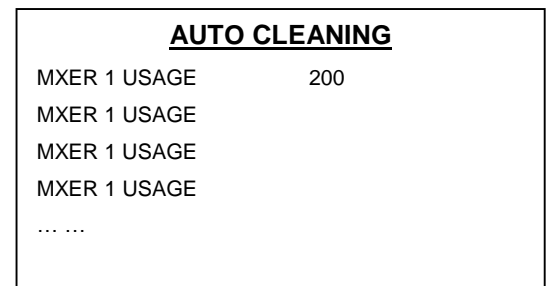


Password: It provides access permission to machine's all functions. Factory default admin password is "0000"

6.2.4.7 Automatic Cleaning

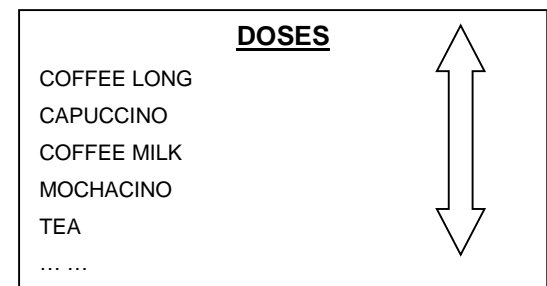
This menu instructs the machine to auto-clean the mixer and the waste box after a pre-defined number of sales.

Mixer XX Usage: This menu instructs the machine to auto-clean a specific mixer after a pre-defined number of sales.



Wastebox Usage: This menu instructs the machine to auto-clean the waste box after a pre-defined number of sales.

6.2.5. DoseS: Product dosages can be adjusted in this menu. Select required product and use SUGAR(-)(SELECT) button to enter the product settings



After entering the product menu, the GLCD displays the water and powder amounts in terms of seconds. Select required settings and use SUGAR(-)(SELECT) button to enter the value required.

<u>COFFEE LONG</u>	
COFFEE DOSE	2.0s
COFFEE MIXER	
WATER DOSE	
STIRRER USAGE	

6.2.6 Test and Cleaning

This is the menu where cleaning and machine tests are done.

<u>TEST & CLEANING</u>	
DISPENSE CUP	
DISPENSE STIRRER	
FUNCTION TEST	
CLEAN MIXERS	
INSTANT TEMPERATURE	
PRODUCT TEST MODE	

6.2.6.1 Cup Dispensing

After pressing the SUGAR(-)(SELECT) button, the cup dispensing feature of the machine starts operating and the test is completed.

6.2.6.2 Stirrer Dispensing

After pressing the SUGAR(-)(SELECT) button, the stirrer dispensing feature of the machine starts operating and the test is completed.

6.2.6.3 Function Test

Machine operational functions are tested in this menu. After pressing the SUGAR(-)(SELECT) button to enter the menu, acknowledgement information is displayed. Once the instructions in the acknowledgement screen are completed press the SUGAR(-)(SELECT) to start the test. Canisters are suggested to be empty while carrying out the Function Test as all motors will operate in turns. Contents may be spilled if there are ingredients in the canisters.

6.2.6.4 Machine Cleaning

Once pressed the SUGAR(-)(SELECT) button the automatic cleaning operation starts.

6.2.6.5 Current Temperature

By pressing the SUGAR(-)(SELECT) button the current temperature of the boiler can be seen on the acknowledgement screen.

6.2.6.6 Product Testing Mode

After changes are made, this menu provides free dispensing in order to test the operation of the machine. These are not registered in the counters.

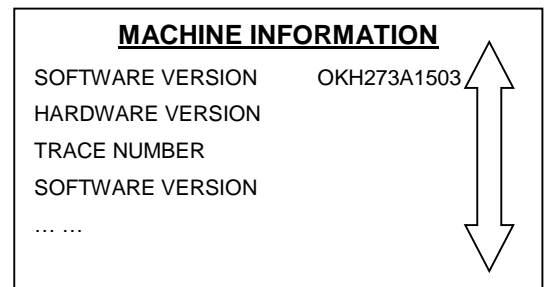
6.2.7 Machine Information

It displays information such as the machine tracking number and software version.

Software Version: This is the Main board software version

Hardware Version: This is the Main board design version

Tracking Number: This is the Main board Processor serial number



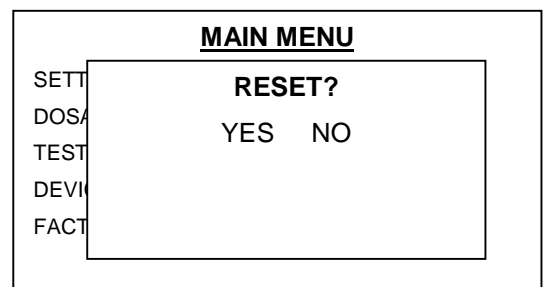
Software Version 2: This is the Control PCB software version

Hardware Version 2: This is the Control PCB design version

Tracking Number 2: This is the Control PCB Processor serial number

6.2.8 Factory Settings

This menu allows a return to the machine default factory settings.



7. MAINTENANCE AND CLEANING

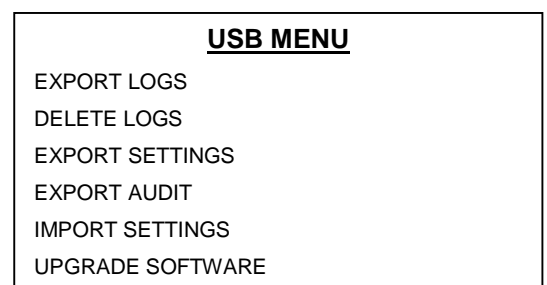
As the machine is used for serving food and drink products to people, it definitely has to be cleaned in short periodic time intervals. The machine has been designed to serve products 7/24 considering that recommended proper periodic cleaning and re-fill of ingredients as per the descriptions in this user manual is done.



Metal surface cleaning is recommended to be done by using a soft damp cloth. Electricity power supply definitely has to be disconnected during cleaning.

8. USB MENU

This menu allows software upgrade via a USB disk and also allows the statistical data to be transferred to a computer.



Export Logs: Exports logs from the machine to a USB disk.

Delete Logs: Deletes the logs saved inside the machine (not inside the USB disk)

Export Settings: Exports all settings of the machine onto a USB disk

Export Audit: Allows exporting the statistical data in the machine memory to a USB disk.

Import Settings: Allows importing settings to the machine taken from another machine.

Upgrade Software: Allows machine software upgrade.

9. MENU TREE

- 1. STATISTICS
 - 1.1. PRODUCT METERES
 - 1.1.1. GENERAL COUNTER 20pcs
 - 1.1.2. COFFEE COUNTER
 - 1.1.2.1. RESET COUNTERS
 - 1.1.2.1.1st YES
 - 1.1.2.1.2nd NO
 - 1.1.19. CUP ONLY
 - 1.1.4. RESET COUNTERS
 - 1.1.20.1 YES
 - 1.1.20.2 NO
 - 1.2. ACCOUNT INFORMATION
 - 1.2.1. TOTAL SALES
 - 1.2.2. PARTIAL SALES
 - 1.2.2.1 COUNTER RESET? YES
 - 1.2.2.2 COUNTER RESET? NO
 - 1.2.3. PARTIAL DISCOUNTS
 - 1.2.3.1 COUNTER RESET? YES
 - 1.2.3.2 COUNTER RESET? NO
 - 1.2.4. PARTIAL MONEY BANK
 - 1.2.4.1. COUNTER RESET? YES
 - 1.2.4.2. COUNTER RESET? NO
 - 1.2.5. PARTIAL STACKER
 - 1.2.5.1. COUNTER RESET? YES
 - 1.2.5.2. COUNTER RESET? NO
 - 1.2.6. PARTIAL TUBES
 - 1.2.6.1. COUNTER RESET? YES
 - 1.2.6.2. COUNTER RESET? NO
 - 1.2.7. CASHLESS SALES
 - 1.2.7.1. COUNTER RESET? YES
 - 1.2.7.2. COUNTER RESET? NO
 - 1.2.8. CASHLESS LOADING
 - 1.2.8.1. COUNTER RESET? YES
 - 1.2.8.2. COUNTER RESET? NO
 - 1.2.9. RETURN PARTIAL BROKEN
 - 1.2.9.1. COUNTER RESET? YES
 - 1.2.9.2. COUNTER RESET? NO
 - 1.2.10. RETURN PARTIAL BANKNOTES
 - 1.2.10.1. COUNTER RESET? YES
 - 1.2.10.2. COUNTER RESET? NO
 - 1.2.11. PARTIAL RECYCLER
 - 1.2.11.1. COUNTER RESET? YES
 - 1.2.11.2. COUNTER RESET? NO
 - 1.2.12. PARTIAL KALAN
 - 1.2.12.1. COUNTER RESET? YES
 - 1.2.12.2. COUNTER RESET? NO
 - 1.2.13. CURRENT RECYCLER
 - 1.2.14. CURRENT TUBES
 - 1.2.15. RESET COUNTERS?
 - 1.2.15.1. YES
 - 1.2.15.2. NO
 - 1.3. DATE AND TIME
 - 1.3.1. 01: 015(1) - 0 SET TIME
 - 1.3.2. 01: 004(1) - 0 SET DATE
 - 1.3.2.1. RESET?
 - 1.3.2.1.1. YES
 - 1.3.2.1.2. NO
 - 2. PRICES
 - 2.1. PRICE SETTING
 - 2.1.1. COFFEE 0,50TRL
 - 2.1.1.1. SETTINGS
 - 3. PAYMENT SYSTEM
 - 3.1. PROTOCOL
 - 3.1.1. MDB
 - 3.1.2. EXECUTIVE
 - 3.2. MDB SETTINGS
 - 3.2.1. CURRENT CHANGE
 - 3.2.1.1. ACTIVE
 - 3.2.1.2. PASSIVE
 - 3.2.2. SHOPPING TYPE
 - 3.2.2.1. SINGULAR SHOPPING
 - 3.2.2.2. MULTIPLE SHOPPING
 - 3.2.3. TAKING OBLIGATION
 - 3.2.3.1. ACTIVE
 - 3.2.3.2. PASSIVE
 - 3.2.4. MAXIMUM CREDIT
 - 3.2.5. MAXIMUM CHANGE
 - 3.2.6. ACCEPT CHANGE
 - 3.2.6.1. COIN (01) 0.05TRL
 - 3.2.7. CHANGE REFUND
 - 3.2.7.1. COIN (01) 0.05TRL
 - 3.2.8. ACCEPTED BANNKNOTES
 - 3.2.8.1. BILL (01) 5TL
 - 3.2.9. FREE SALES
 - 3.2.9.1. ACTIVE
 - 3.2.9.2. PASSIVE
 - 3.3. EXECUTIVE SETTINGS
 - 3.3.1. KEEP PRICES
 - 3.3.1.1. ACTIVE
 - 3.3.1.2. PASSIVE
 - 3.3.2. FREE SALES
 - 3.3.2.1. ACTIVE
 - 3.3.2.2. PASSIVE
 - 3.3.3. PRODUCT RANKS
 - 3.3.3.1. PRODUCT 01
 - 3.3.3.1.1. SETTINGS
 - 3.4. PARALEL SETTINGS
 - 3.4.1. MECHANISM
 - 3.4.1.1. ACTIVE
 - 3.4.1.2. PASSIVE
 - 3.4.2. DECIMAL
 - 3.4.2.3. 2 DIGIT
 - 3.4.3. CURRENCY
 - 3.4.3.1. EUR
 - 3.4.4. 1. LINE VALUE
 - 3.4.4.1. SETTINGS
 - 3.4.5. 2. LINE VALUE
 - 3.4.5.1. SETTINGS
 - 3.4.6. 3. LINE VALUE
 - 3.4.6.1. SETTINGS
 - 3.4.7. 4. LINE VALUE
 - 3.4.7.1. SETTINGS
 - 3.4.8. 5. LINE VALUE
 - 3.4.8.1. SETTINGS
 - 3.4.9. 6. LINE VALUE
 - 3.4.9.1. SETTINGS
4. SETTINGS
 - 4.1. TEMPERATURE SETTINGS
 - 4.1.1. SETTINGS
 - 4.2. CUP SENSOR
 - 4.2.1. ACTIVE
 - 4.2.2. PASSIVE
 - 4.3. FIRST LANGUAGE
 - 4.3.1. ENGLISH
 - 4.3.2. TURKISH
 - 4.4. SECOND LANGUAGE
 - 4.1. NO
 - 1.4. ENGLISH
 - 4.5. DATE & TIME
 - 4.5.1. SETTINGS
 - 4.6. CHANGE PASSWORD
 - 4.6.1. CHANGE
 - 4.7. AUTOMATIC WASHING
 - 4.7.1. MIXER 1 USE
 - 4.7.1.1. SETTINGS
5. DOSAGE
 - 5.1. COFFEE
 - 5.1.1. COFFEE AMOUNT 2.0 s.
 - 5.1.2. COFFEE MIXER 5.0s
 - 5.1.3. WATER AMOUNT 4.5s
 - 5.1.4. MIXER
 - 5.1.4.1. ACTIVE
 - 5.1.4.2. PASSIVE
 - 5.2. CAPUCCINO
 - 5.2.1. COFFEE AMOUNT 1.5s
 - 5.2.2. COFFEE MIXER 3.0s
 - 5.2.3. MILK AMOUNT 2.5s
 - 5.2.4. MILK MIXER 4.0s
 - 5.2.5. WATER AMOUNT 4.5s
 - 5.2.6. MIXER
 - 5.2.6.1. ACTIVE
 - 5.2.6.2. PASSIVE
 - 5.3. MILK COFFEE
 - 5.3.1. COFFEE AMOUNT 1.5s
 - 5.3.2. COFFEE MIXER 3.0s
 - 5.3.3. MILK AMOUNT 2.5s
 - 5.3.4. MILK MIXER 4.0s
 - 5.3.5. WATER AMOUNT 4.5s
 - 5.3.6. MIXER
 - 5.3.6.1. ACTIVE
 - 5.3.6.2. PASSIVE
 - 5.4. MOCHACINO

- 5.4.1. COFFEE AMOUNT 1.5s
- 5.4.2. COFFEE MIXER 3.0s
- 5.4.3. MILK AMOUNT 1.7s
- 5.4.4. MILK MIXER 3.2s
- 5.4.5. CHOCLATE AMOUNT 1.7s
- 5.4.6. CHOCLATE MIXER 3.2s
- 5.4.7. WATER AMOUNT 4.5s
- 5.4.8. MIXER
 - 5.4.8.1. ACTIVE
 - 5.4.8.2. PASSIVE
- 5.5. TEA
 - 5.5.1. TEA AMOUNT 0.8s
 - 5.5.2. TEA MIXER 0.0s
 - 5.5.3. WATER AMOUNT 4.5s
 - 5.5.4. MIXER
 - 5.5.4.1. ACTIVE
 - 5.5.4.2. PASSIVE
- 5.6. MACHIATO
 - 5.6.1. MILK AMOUNT 4.0s
 - 5.6.2. MILK MIXER 5.5s
 - 5.6.3. COFFEE AMOUNT 1.0s
 - 5.6.4. COFFEE MIXER 2.5s
 - 5.6.5. WATER AMOUNT 4.5s
 - 5.6.6. MIXER
 - 5.6.6.1. ACTIVE
 - 5.6.6.2. PASSIVE
- 5.7. LIGHT TEA
 - 5.7.1. TEA AMOUNT 0.5s
 - 5.7.2. TEA MIXER 0.0s
 - 5.7.3. WATER AMOUNT 4.5s
 - 5.7.4. MIXER
 - 5.7.4.1. ACTIVE
 - 5.7.4.2. PASSIVE
- 5.8. AMERICANO
 - 5.8.1. COFFEE AMOUNT 2.0s
 - 5.8.2. COFFEE MIXER 3.5s
 - 5.8.3. WATER AMOUNT 4.5s
 - 5.8.4. MIXER
 - 5.8.4.1. ACTIVE
 - 5.8.4.2. PASSIVE
- 5.9. POWDER 1
 - 5.9.1. POWDER 1 AMOUNT 3.0s
 - 5.9.2. POWDER 1 MIXER 5.0s
 - 5.9.3. WATER AMOUNT 4.5s
 - 5.9.4. MIXER
 - 5.9.4.1. ACTIVE
 - 5.9.4.2. PASSIVE
- 5.10.ESPRESSO
 - 5.10.1.COFFEE AMOUNT 2.0s
 - 5.10.2.COFFEE MIXER 2.0s
 - 5.10.3.WATER AMOUNT 2.5s
 - 5.10.4.MIXER
 - 5.10.4.1. ACTIVE
 - 5.10.4.2. PASSIVE
- 5.11.POWDER 2
 - 5.11.1.POWDER 2 AMOUNT 3.0s
 - 5.11.2.POWDER 2 MIXER 5.0s
 - 5.11.3.WATER AMOUNT 4.5s
 - 5.11.4.MIXER
 - 5.11.4.1 ACTIVE
 - 5.11.4.2 PASSIVE
- 5.12.CHOCLATE
 - 5.12.1.CHOCLATE AMOUNT 4.0s
 - 5.12.2.CHOCLATE MIXER 5.5s
 - 5.12.3.WATER AMOUNT 4.5s
 - 5.12.4.MIXER
 - 5.12.4.1. ACTIVE
 - 5.12.4.2. PASSIVE
- 5.13.SALEP
 - 5.13.1.SAHLEP AMOUNT 3.0s
 - 5.13.2.SAHLEP MIXER 5.0s
 - 5.13.3.WATER AMOUNT 4.5s
 - 5.13.4.MIXER
 - 5.13.4.1. ACTIVE
 - 5.13.4.2. PASSIVE
- 5.14.CHOCLATELI MILK
 - 5.14.1.CHOCLATE AMOUNT 3.0s
 - 5.14.2.CHOCLATE MIXER 4.5s
 - 5.14.3.MILK AMOUNT 3.0s
 - 5.14.4.MILK MIXER 4.5s
 - 5.14.5.WATER AMOUNT 4.5s
 - 5.14.6.MIXER
 - 5.14.6.1. ACTIVE
 - 5.14.6.2. PASSIVE
- 5.15.LATTE
 - 5.15.1.MILK AMOUNT 4.0s
 - 5.15.2.MILK MIXER 5.5s
 - 5.15.3.WATER AMOUNT 4.5s
 - 5.15.4.MIXER
 - 5.15.4.1. ACTIVE
 - 5.15.4.2. PASSIVE
- 5.16.CAFE LATTE
 - 5.16.1.MILK AMOUNT 1.5s
 - 5.16.2.MILK MIXER 3.0s
 - 5.16.3.COFFEE AMOUNT 2.5s
- 5.16.4.COFFEE MIXER 4.0s
- 5.16.5.WATER AMOUNT 4.5s
- 5.16.6.MIXER
- 5.17.HOT WATER
 - 5.17.1.WATER AMOUNT 4.5s
 - 5.17.2.MIXER
 - 5.17.2.1. ACTIVE
 - 5.17.2.2. PASSIVE
- 5.18. CUP ONLY
 - 5.18.1 WATER AMOUNT 0.0s
 - 5.18.2 MIXER
- 5.19.SUGAR UNIT
- 6. TEST AND CLEANING
 - 6.1. CUP DIPENSE
 - 6.2. STIRRER DISPENSE
 - 6.3. FUCNTION TEST
 - 6.3.1. START TEST
 - 6.3.1.1. YES
 - 6.3.1.2. NO
 - 6.4. CLEANING EQUIPMENT
 - 6.4.1. START CLEANING?
 - 6.4.1.1. YES
 - 6.4.1.2. NO
 - 6.5. INSTANT HOT WATER
 - 6.6. PRODUCT TEST MODE
- 7. MACHÏNE INFORMATION
 - 7.1. SOFTWARE VERION
 - 7.2. HARDWARE VERSION
 - 7.3. TRACKING NUMBER
 - 7.4. SOFTWARE VERSION 2
 - 7.5. HARDWARE VERSION 2
 - 7.6. TRACKING NUMBER 2
- 8. FACTORY SETTING
 - 8.1. RESET?
 - 8.1.1. YES
 - 8.1.2. NO

10. SERVICE CENTRE AND CERTIFICATE OF WARRANTY

SERVICE STATION:
ELEKTRAL ELEKTROMEKANIK SAN. VE. TIC. A.S.
IZMIR ATATURK INDUSTRIAL ZONE, M.K. ATATURK BLV. 23 CIGLI
35620, IZMIR/TURKEY
Tel: +90 (232) 376 7300 Fax: +90 (232) 376 7030
email: elektrik@elektral.com.tr

FULL WARRANTY CERTIFICATE

Your Unit, Model :.....

Serial/Model No :.....

Which you purchased on ___/___20__ is hereby warranted against defect in workmanship and material for a period as follows: **1 YEAR**

1. Within the Warranty period, ELEKTRAL will repair or replace, without charge, any part or parts that prove to be defective. The defective instruments should be returned, accompanied by the attached SERVICE OR REPAIR CARD to ELEKTRAL Izmir Ataturk Industrial Zone M.K. Ataturk Blv. 23 Cigli 35620 Izmir-Turkey where the overhaul is performed also.
2. Upon expiration of the Warranty, ELEKTRAL A.S. further guarantees to repair this merchandise at a cost of the current listed ELEKTRAL price.
3. This warranty is void if
 - the instrument has been damaged or broken down through misuse
 - instrument has been altered or tampered with in any way
 - instrument has been damaged through accident, misuse or negligence
 - the seal, ties or stickers on the instrument has been broken
 - damage or defects occur because of through lightning and fire
 - replacement or repair is necessitated be loss or damage resulting from any cause beyond the control of ELEKTRAL
4. ELEKTRAL is not to be labelled for loss of other damage allegedly resulting from defects in its products.
5. This Warranty gives you specific legal rights. Please Include Model Number and purchase date in correspondence regarding this instrument.

All Warranty Services are at our Factory. All transportation risks and costs to and pro our Factory belongs to Customer.

Thank you for selecting a product manufactured by ELEKTRAL A.S. Before using your new item please take a minute to read and fill out the forms on the reverse side of this card.

The Warranty Information Card helps us learn more about you and what you purchase. From this information come improvements and new products for you, our valued customers. Please return this card within 10 days of purchase.

The full Warranty Certificate tells you that we stand behind our products and will repair this item as long as you own the product, per the terms of the warranty certificate.

The Service or repair card is your way of communicating with our Customer Service Department should a problem occur. It helps us to quickly service your product and return it as soon as possible.

Please complete and include this card whenever you return a product again.

Thank you once again for selecting our product. We hope this will be one of the many ELEKTRAL products you will own.

Date/Place Purchased :.....

Invoice Date, No :.....

Dealer Company's Title :.....

Address :.....

Telephone-Fax :.....

E-mail :.....

DEALER COMPANY :.....



Seal & Signature