

HLF 4600 G1/2/F



ENGLISH
Part Code: 9BIMHL556



RETAIN FOR FUTURE USE !

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These Operating Instructions must be read and applied by anyone performing work with or on the equipment described.

In particular, it is imperative that all such persons familiarise themselves with the safety instructions.

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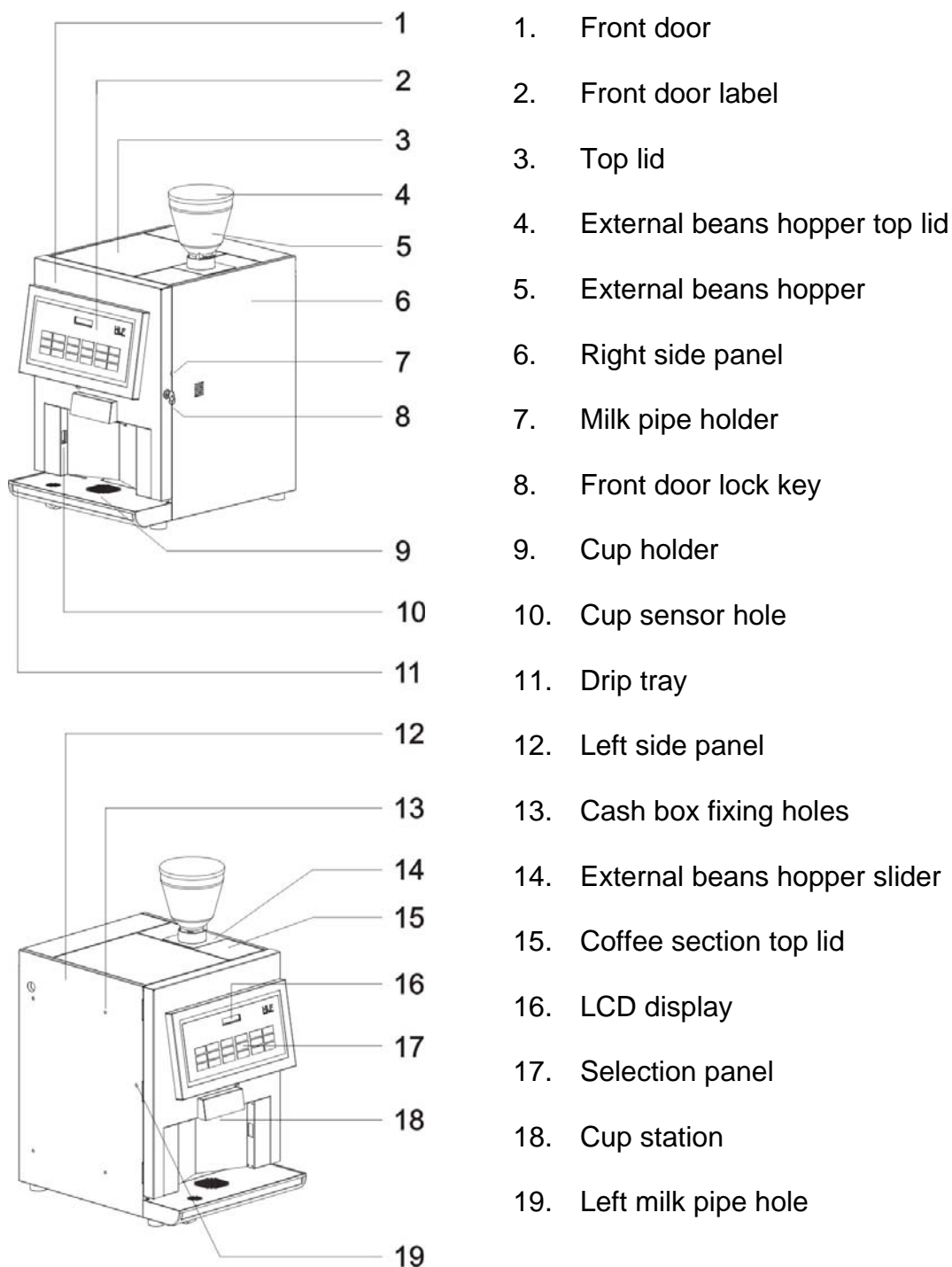
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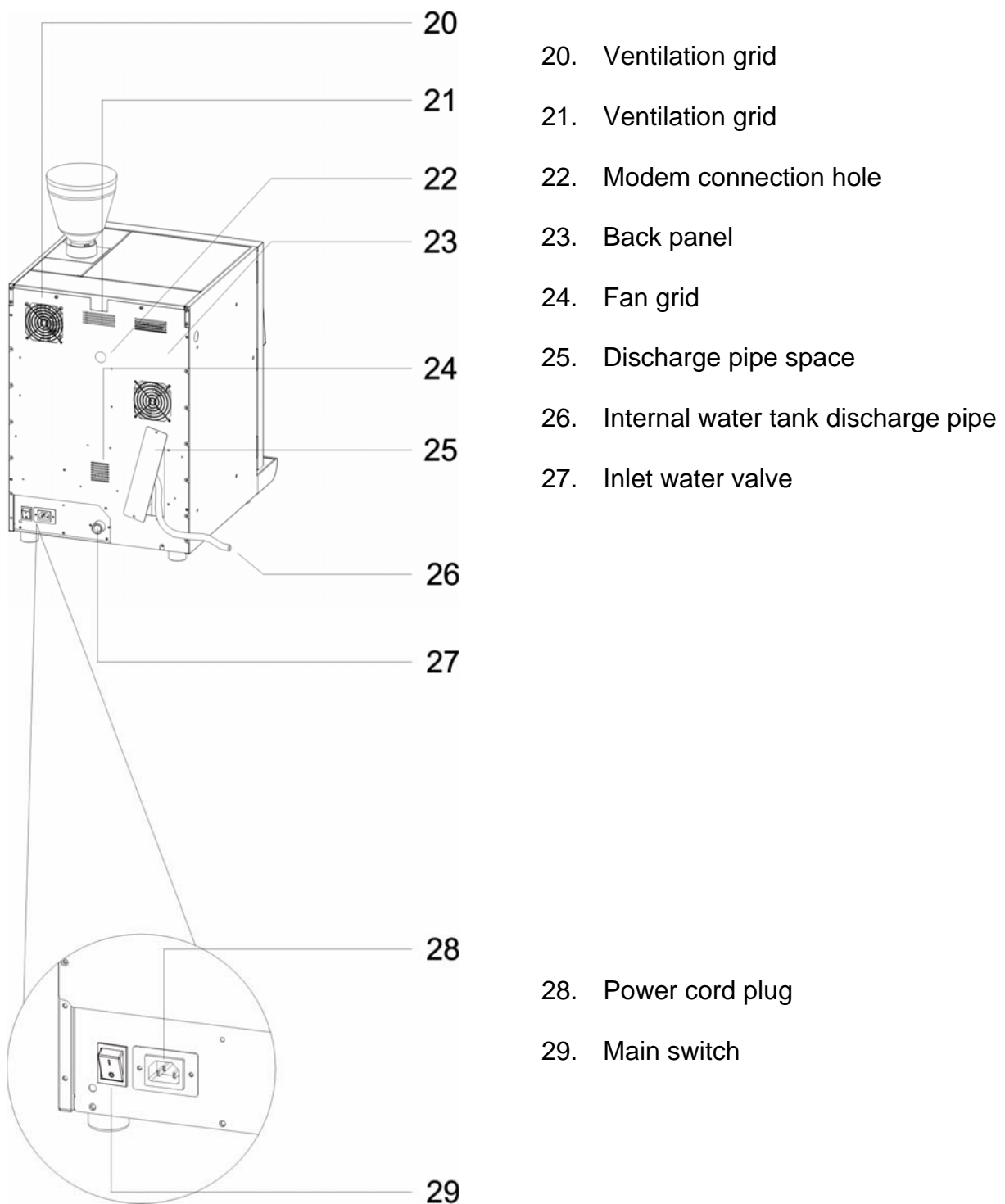
1 Description

1.1 Design

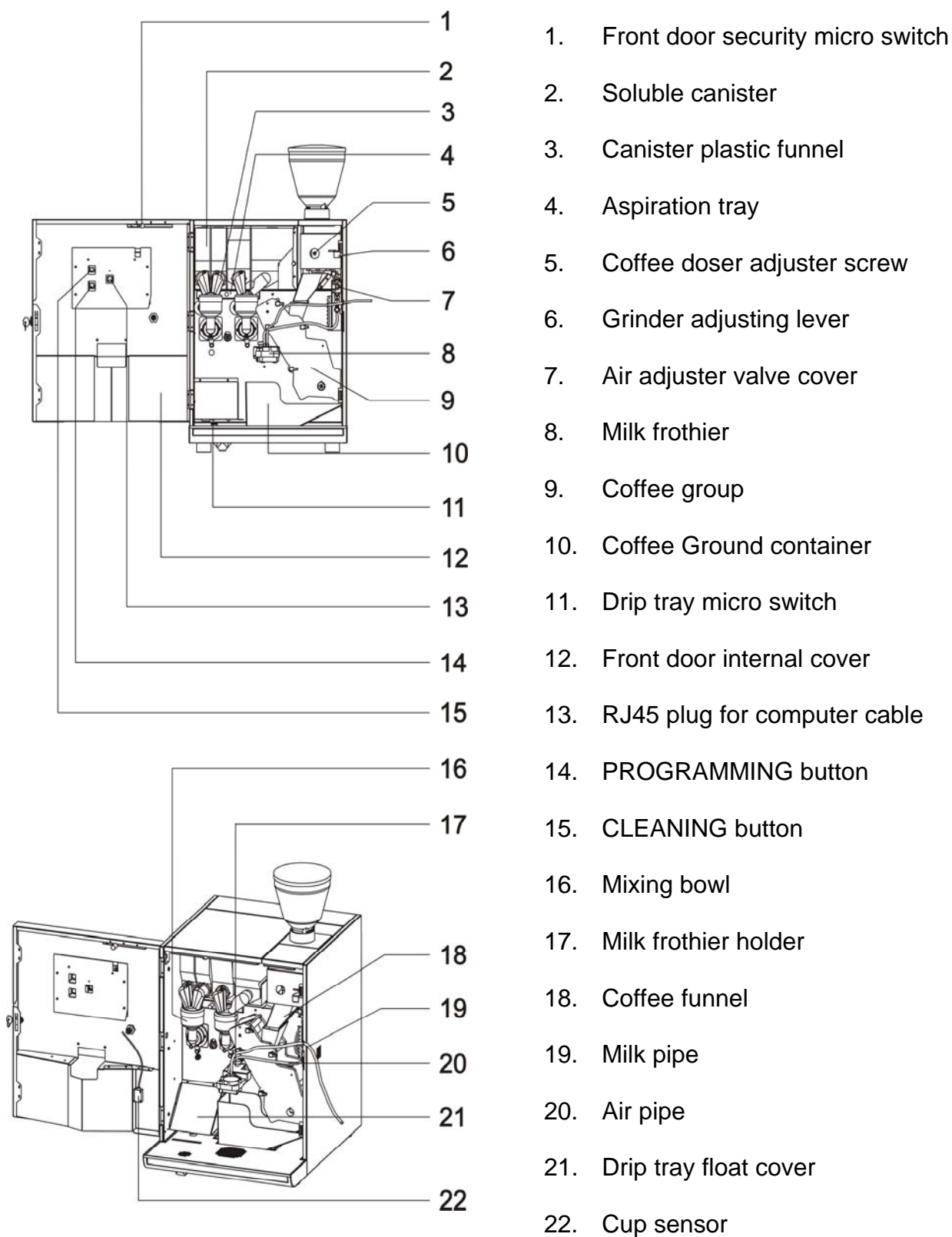
1.1.1 External description



DESCRIPTION



1.1.2 Internal description



1.2 Introduction

1.2.1 The HLF 4600 G coffee maker

The HLF 4600 G coffee maker is a fully automatic coffee maker machine, which, in the basic version, can dispense pre-programmed coffee products through a height-adjustable product outlet into the container. The beverage required is selected via twelve beverage selection buttons.

The HLF 4600 G coffee maker exhibits the latest marks of conformity, indicating that it satisfies the necessary certification standards.



1.2.2 "Cup / Jug sensor" optional

A dedicated sensor can be placed in the internal of the front door to detect the presence of the cup, Jug or any other container, in order to prevent accidental dispense of drinks.

1.2.3 "Modem connectivity" optional

A regular or cellular modem kit can be allocated on the back of the machine to allow the download or upload of the computer board settings at every time.

1.2.4 "Steam wand" optional

A steam wand can be installed in the machine to have an additional point of steam.

1.2.5 "Coffee splitter" optional

A coffee splitter can be added to the coffee machine, which will provide two coffees simultaneously.

1.3 Technical rates

1.3.1 Dimensions

Height: 815 mm
Depth: 564 mm
Length: 442 mm

1.3.2 Weight

The weight of the machine has to be considered without ingredients and water inside.

Weight: 45 Kg

1.3.3 Electric rates

Volts: 120 V AC or 230 V AC 50/60 Hz (refer to the indication plate on the back of the machine)

Power: 1.200 Watt at 120 V AC or 1.800 Watt at 230 V AC (non Fresh Milk)
2.500 Watt at 120 V AC or 3.100 Watt at 230 V AC (Fresh Milk)

1.3.4 Machine identification

The identification plate is located on the back panel of the machine near the main switch. A copy of the same identification plate is located inside the machine on the left wall opening the front door.

HLF ITALIAN DESIGN	HLF S.r.l. Via Nobel, 10 31050 Villorba Treviso - ITALY
Model : <input type="text"/>	
Code : <input type="text"/>	Electrical Marks
Serial N.: <input type="text"/>	
Date: <input type="text"/>	
Water Pressure: 0,1 to 0.6 Mpa Max	

1.4 Environmental conditions

1.4.1 Temperature and humidity

Operating and storage temperatures:

- min. + 5°C
- max. + 25°C

Operating and storage humidity:

- max. 80 %

Operating in case of frozen environment

- Is not allowed to use the machine with environment temperature below 0°C

1.4.2 Space requirements

Minimum space required for operation:

- 180 mm from the top lid must be kept clear to allow for replenishment of beans.
- 100 mm from the back panel to allow ventilation.
- 300 mm from the right side to allow the fresh milk operations.



NOTE

The machine must be placed in vertical position for a correct operation.

2 Safety instructions

2.1 Warnings

2.1.1 Warnings symbols used

The following warnings symbols may be affixed to the equipment.



Low voltage

- Warning of dangerous electrical voltage.
- Electric shocks can lead to serious injuries or death.
- Only authorised technical personnel may perform work on electrical installations.
- The technical safety instructions must be followed.
- Unplug equipment before carrying out any work on electrical installations.



Hot surface / hot internal components

- Warning of heat which could lead to injuries.
- Allow hot surfaces and components to cool before carrying out any work on these component parts.
- If necessary, wear heat-resistant gloves.

2.1.2 Where warning symbols are located



\NOTE

- The equipment comes supplied with warning symbols (stickers) affixed wherever appropriate.

If any of the warning symbols should fall off during operation or following cleaning work, the operator must stick these warning symbols back again immediately.

2.1.3 Safety information in this Instructions Manual.

In this Instructions Manual, you will find the following three levels of safety information:

- **Level 1**



WARNING

- A warning refers to significant hazards. Errors in follow the relevant safety instruction could lead to injuries or death.

Depending on the type of danger, instead of STOP, one of the following symbols could be combined with the word **WARNING**.



WARNING

- Warning of electric shock.



WARNING

- Warning of heat.

- **Level 2**



CAUTION

- The CAUTION symbol stresses important instructions. Failure to observe these instructions could damage the equipment or other material assets.

- **Level 3**



NOTE

- Notes contain additional information aimed at raising the general level of safety and at lightening the user's workload.

2.2 Basic safety instructions

2.2.1 Proper use

2.2.1.1 General

Proper use includes, in addition to the specific provisions set out below, observing this Instructions Manual and complying with the supplier's obligatory maintenance and repair instructions.

2.2.1.2 Proper use of HLF 4600 G coffee maker

The HLF 4600 G coffee maker is used solely to dispense coffee products, coffee and milk combined products, coffee and soluble powders combined products, soluble powder products and hot water, steam and to heat and froth milk. No other use of the HLF 4600 G coffee maker will be deemed to be proper.

2.2.2 Specific hazards and instructions

2.2.2.1 Specific hazards and instructions of HLF 4600 G coffee maker



WARNING

- Never insert either the hands or any rod-shaped object into a bean hopper when the HLF 4600 G coffee maker is connected to the main power supply.
- Only coffee beans may be introduced into the bean hopper.
- The machine must be located in places where authorized personnel can check it in every moment.
- Never unscrew the computer board placed behind the front door. This operation has to be done by authorized personnel only.
- Never unscrew the back panel of the machine. This operation has to be done by authorized personnel only.



WARNING

- Hot air comes out from the bottom of the steam outlet. There is a danger of scalding.
- The bottom of the steam pipe is hot after it has been giving off steam. There is a danger of burns.
- Hot liquid comes out from the bottom of the beverage outlet. There is a danger of scalding.
- Hot liquid comes out from the bottom of the hot water outlet. There is a danger of scalding.
- The bottom of the hot water outlet is hot after it has been dispensing liquid. There is a danger of burns.



WARNING

- Never interfere with the electricity supply connection or modify it. This could result in fatal injuries.
- Never remove the screw mounted covers. This operation can be dangerous because can result in fatal injuries upon contact with live components.



NOTE

- Electrical equipment which does not have adequate electro-magnetic protection should not be operated close to the HLF 4600 G coffee maker.
- The drip tray serves solely to collect drip water. It must not be used as a sink.



CAUTION

- Only operate the HLF 4600 G coffee maker in covered locations, avoiding places where there is a risk of water splash. There is a risk of damage.
- Never spray the HLF 4600 G coffee maker with a water hose during cleaning. There is a risk of damage.
- Always empty the coffee grounds container correctly. There is a danger of overflow.



WARNING

If handled improperly, the equipment could cause serious or fatal injuries. Anyone using and maintaining the equipment must have knowledge of the correct handling of the equipment and must have read and understood the safety instructions in this Instructions Manual before starting to use or maintain the equipment.



WARNING

Never modify or remove any safety mechanisms. Do not disable any safety mechanisms by modifying the equipment. If there are any warning symbols affixed to the equipment, do not remove them. Replace any lost or defective warning symbols immediately.



WARNING

Never operate the equipment in a damaged condition. Report any irregularities to your superior immediately, especially if they affect safety.

3 Installation

3.1 Transport

During the transport of the HLF 4600 G coffee maker is important to avoid the following operations:

- Turning the box upside down or lay it down on its side
- Dropping the box
- Exposing it to rain, excessive cold or heat, or damp places

3.1.1 Receiving the unit



NOTE

Before to open the box of the HLF 4600 G coffee maker, check out the packaging to be sure there is no damage.

If damage is noticed, place a claim with the freight forwarder immediately.

Check for:

- Dents or damage of the box
- Wet areas
- Signs of tampering

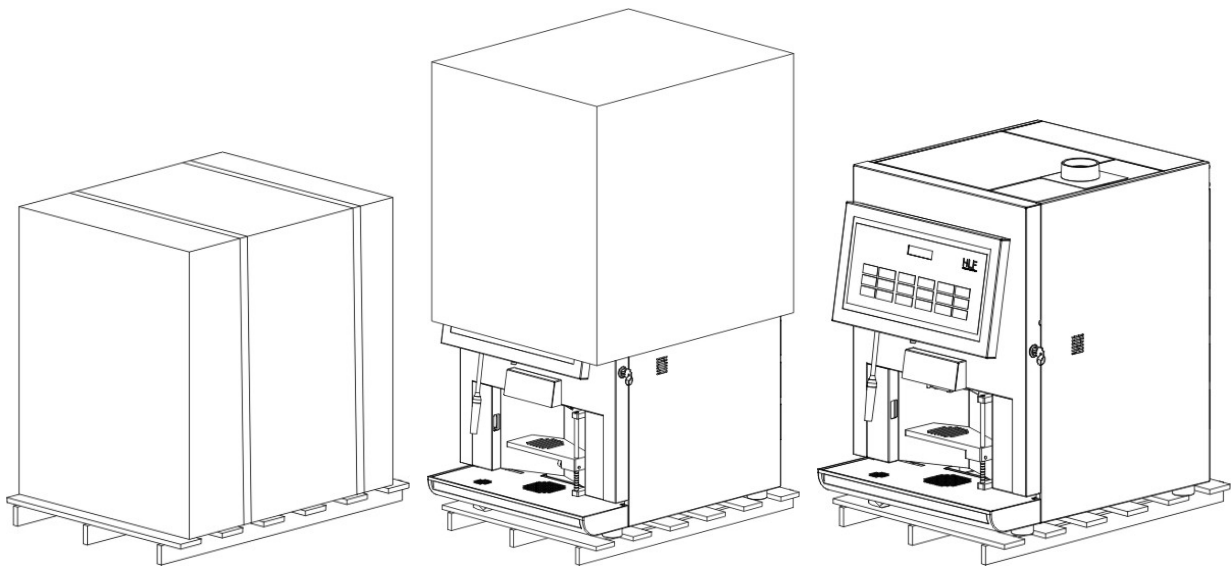
3.1.2 Un-packing

The HLF 4600 G coffee maker is packed in a strong carton specifically designed for this unit. This should protect the unit during the transportation.

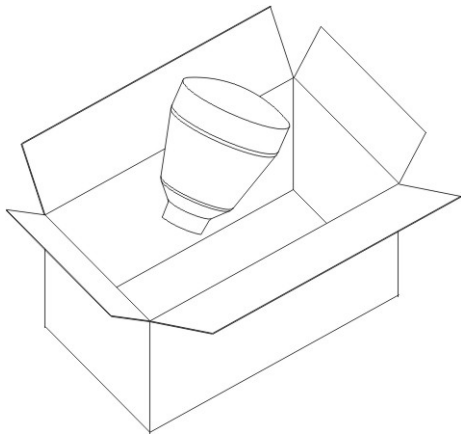
To further protect it, take out the unit from the box only when you have reached the location where the machine will be installed, and only after all the electrical and water connections are in place.

To take out the unit, you have to cut the plastic strip, and take out the upper carton cover. Then you can take out the box all around the unit altogether with the white styrofoam sheets.

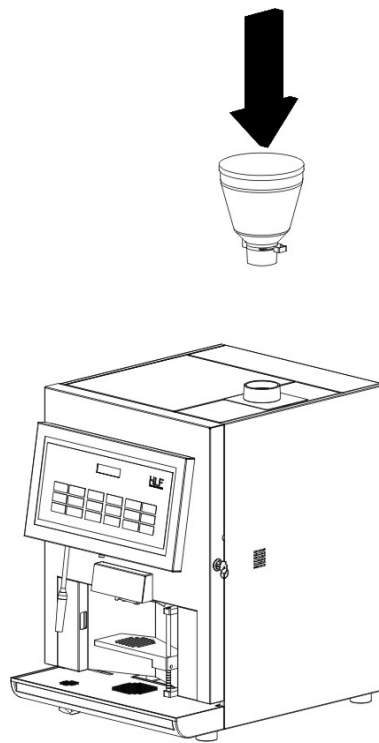
INSTALLATION



Along with the HLF 4600 G coffee maker package, is provided also a second box containing the external coffee beans hopper.



Put the beans hopper on the top lid as in the picture.



CAUTION

The packing material must not be left accessible to others, as it is a potential source of danger. For the disposal contact qualified companies.

Now the unit is free and ready to be installed on a base, table or cabinet strong enough to hold 60 Kg.

3.1.3 Checking the internal of the unit

Open the front door and check if any damage is visible. If you see damage, call for technical service.

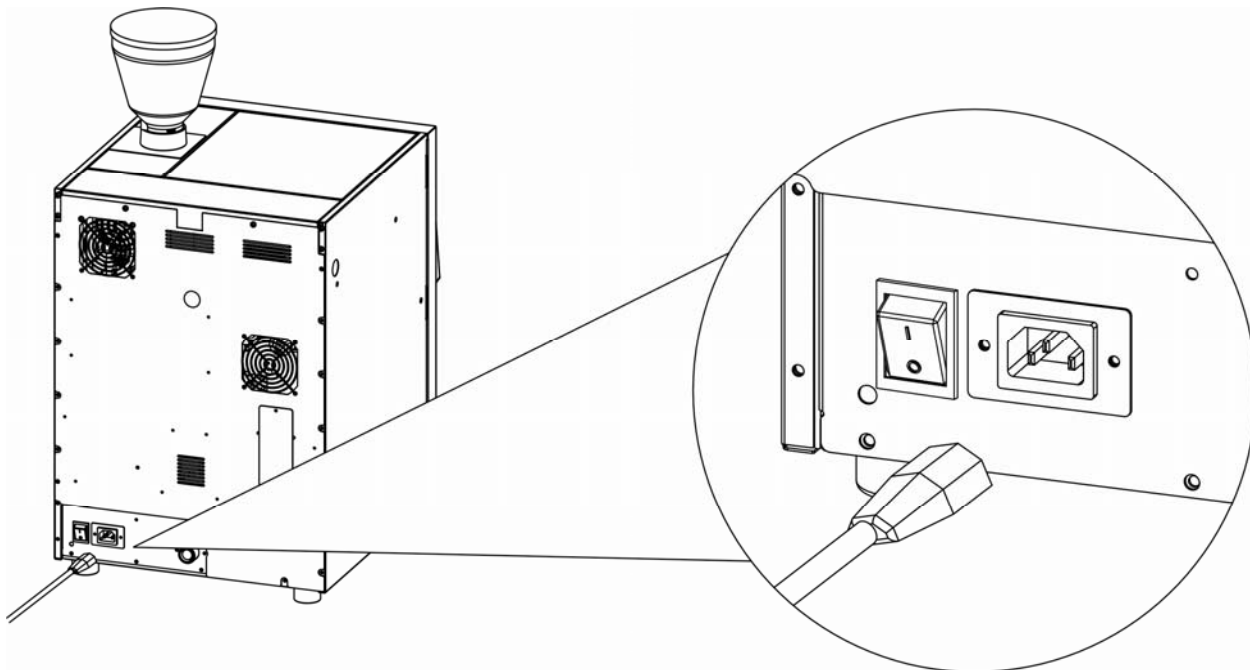


WARNING

Don't try to operate the HLF 4600 G coffee maker in case of presence of internal damages. Even if the damages are minimal, it's strongly recommended to leave the unit disconnected from the power supply and call the technical service.

3.1.4 Electric connection

Insert the power cord on the back of the machine near the main switch.



WARNING

Insert the power cord inside a correct wall plug, without use any other electric adapter. Be sure to choose a wall plug with enough power to supply the unit and that it's grounded in observance with current safety norms. Refer to paragraph 1.3.3 of this Instruction Manual to select the correct wall plug.



WARNING

THE USE OF EXTENSION CORDS, ADAPTERS AND/OR MULTIPLE PLUGS IS STRONGLY FORBIDDEN !

3.1.5 Water connection

On the back of the HLF 4600 G coffee maker is located the inlet water valve that permits the connection of the machine to the direct water line.



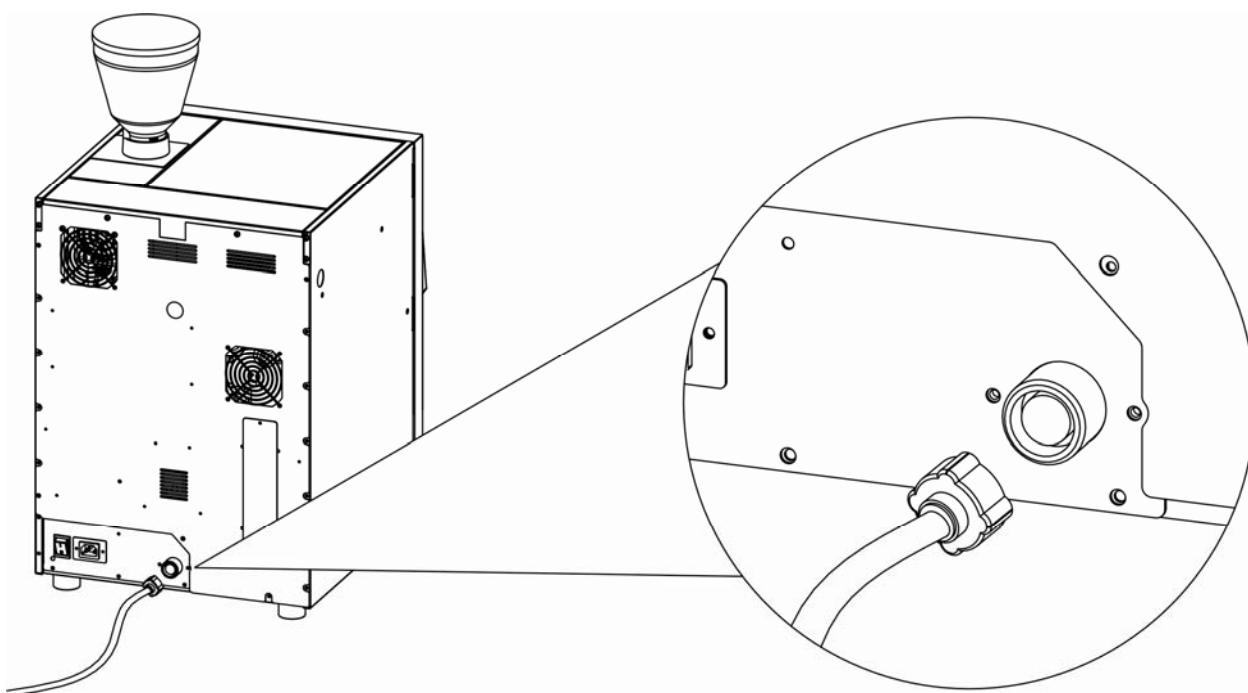
CAUTION

The maximum pressure of the water line has to be between 0,1 and 0,6MPa in order to prevent damages to the inlet water valve. A lower pressure will not be sufficient to open the inlet water valve, meanwhile a higher pressure will brake the valve causing in this way a water flood.

The rated pressure of the boiler is of 0.9MPa.

Refer to the national laws of your country for the connection to the water line.

To connect the machine to the HLF 4600 G coffee maker, is necessary to use a tube with a female screw of $\frac{3}{4}$ of inch at each end of it, as showed on the following picture.





NOTE

After the water tube is strongly attached to the inlet water valve, leave the machine OFF and open the water to check the presence of any water loss, from the tube and from the connectors.

3.2 Start up and operation mode

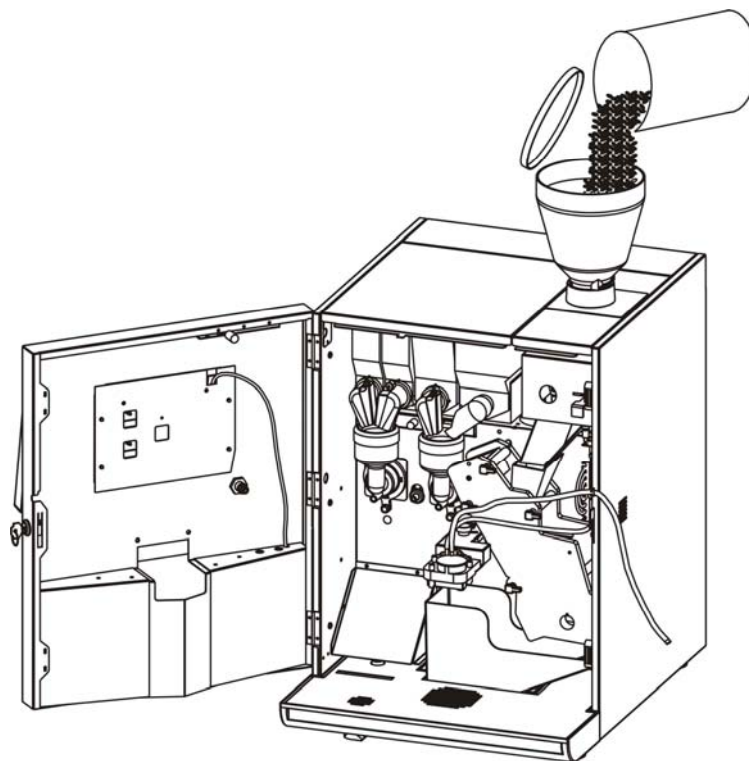
3.2.1 Loading products

Open the front door, open the beans hopper top lid and fill up the coffee beans hopper with fresh coffee beans.

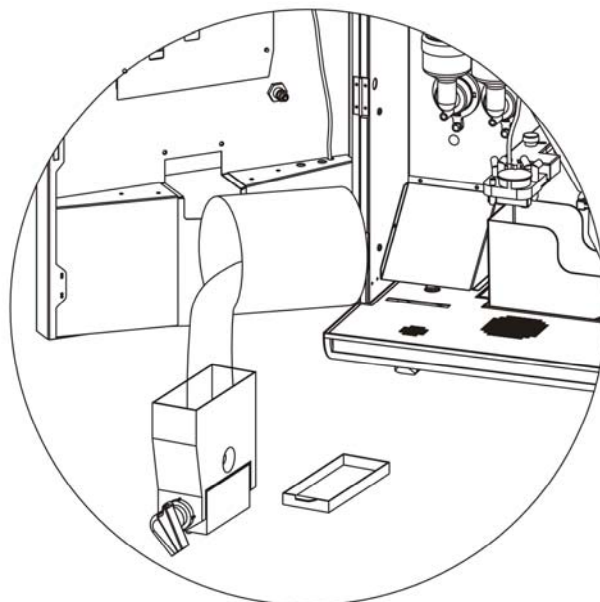
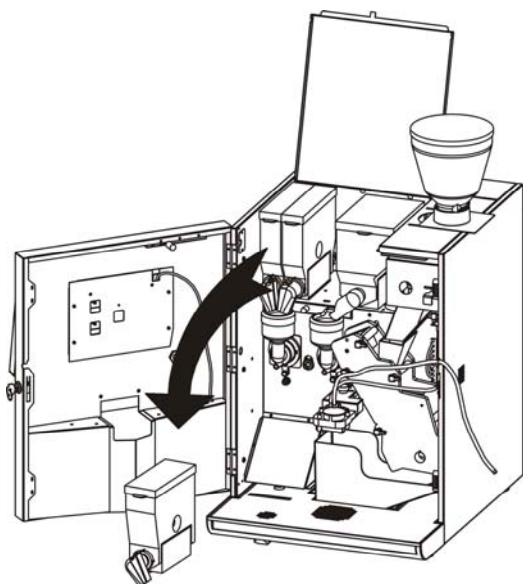


NOTE

It's recommended to use a mix of coffee beans for automatic coffee makers, to increase the life of the grinder's blades and also to get the best performance for the HLF 4600 G coffee maker. For information refer to a coffee beans dealer.



With the front door still open, pull out the soluble powder containers to complete the filling process of the products.



NOTE

It's recommended to do always this operation taking the powder canister out of the machine, in order to keep the interior of the machine clean from dust.

3.2.2 Turning ON the unit

Turn on the unit by the main switch situated on the back of the HLF 4600 G coffee maker.

The message **Searching Coffee Group Position** will appear on the LCD display, and the coffee group gear-motor will start running.

Searching Coffee
Group Position

3.2.3 “Hold P5 Button” message

The following message will be **Hold P5 Button**. It means that the cleaning cycle has to be run in order to load water into all the hydraulic circuits.

Hold P5 Button

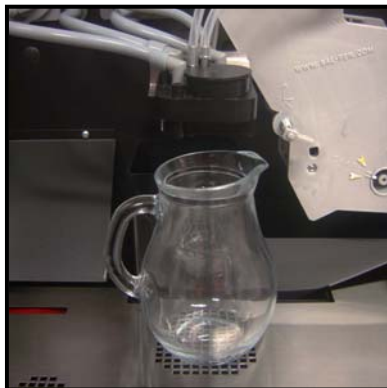
Push and hold P5 button, till the cleaning cycle starts.



The message **CLEANING CYCLE** will appear on the LCD display.

CLEANING CYCLE

The machine will now show the operations which have to be done to perform a correct first cleaning cycle, flashing some sentences on the LCD display:



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1,5 Litres capacious.



- **Press P5 Button:** Once the jug has been placed, press P5 button to run the cleaning cycle

If during this process the message **C A U T I O N Flow Meter K.O** appears, turn OFF the machine for 3 seconds and then back ON to reset the computer

C A U T I O N
Flow Meter K.O

Then re-start the cleaning cycle process, by pushing P5 button again.



NOTE

If the message **Hold P5 Button** will not appear on the LCD display, run the cleaning cycle anyway, in order to make sure that all the hydraulic circuit is filled with water. Refer to paragraph 4 “Cleaning Guide”.

3.2.4 Initial heating

Once the cleaning cycle is finished, the message **Wait for Heating** will appear on the LCD display of the HLF 4600 G coffee maker.

Wait for Heating

The internal boiler is heating the water and this process is going to take around 5 minutes. When the message **Select a Drink** will appear on the LCD display, the HLF 4600 G coffee maker is ready to work.

Select a Drink

3.2.5 Adjusting the Coffee Grinder

At this point of the initial start up, the HLF 4600 G coffee maker is ready to dispense the first beverage and the factory recommend to start making a coffee in order to adjust the grinder blades.



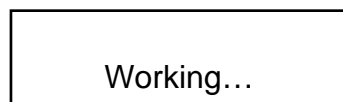
NOTE

The HLF 4600 G coffee maker is supplied with the coffee grinder blades almost opened, in order to accept every kind of coffee beans used by the operator.

The reason of this factory action is to avoid any damage to the grinder motor, because in presence of coffee beans too oily and with the blades position almost close, the grinder motor may stop working.

To avoid any problem, start making a coffee with the blades almost open and check that all the process works without troubles.

Push the **Espresso** button (n° 1) to start the coffee drink process. The message **Working...** will appear on the LCD display.



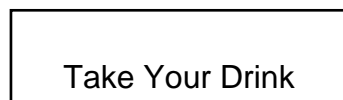
The grinder will start grinding the coffee beans, and after 7 - 8 seconds the coffee dispenser will dump the coffee ground into the coffee group. This event is recognizable by the sound of three "knock".

The coffee group will now move from the stand-by position to the brewing position, and the water pump will start to run.

At this point is important to watch the speed of the coffee coming out from the drink nozzle into the cup, wondering if it's coming out too fast or too slow (almost dripping).

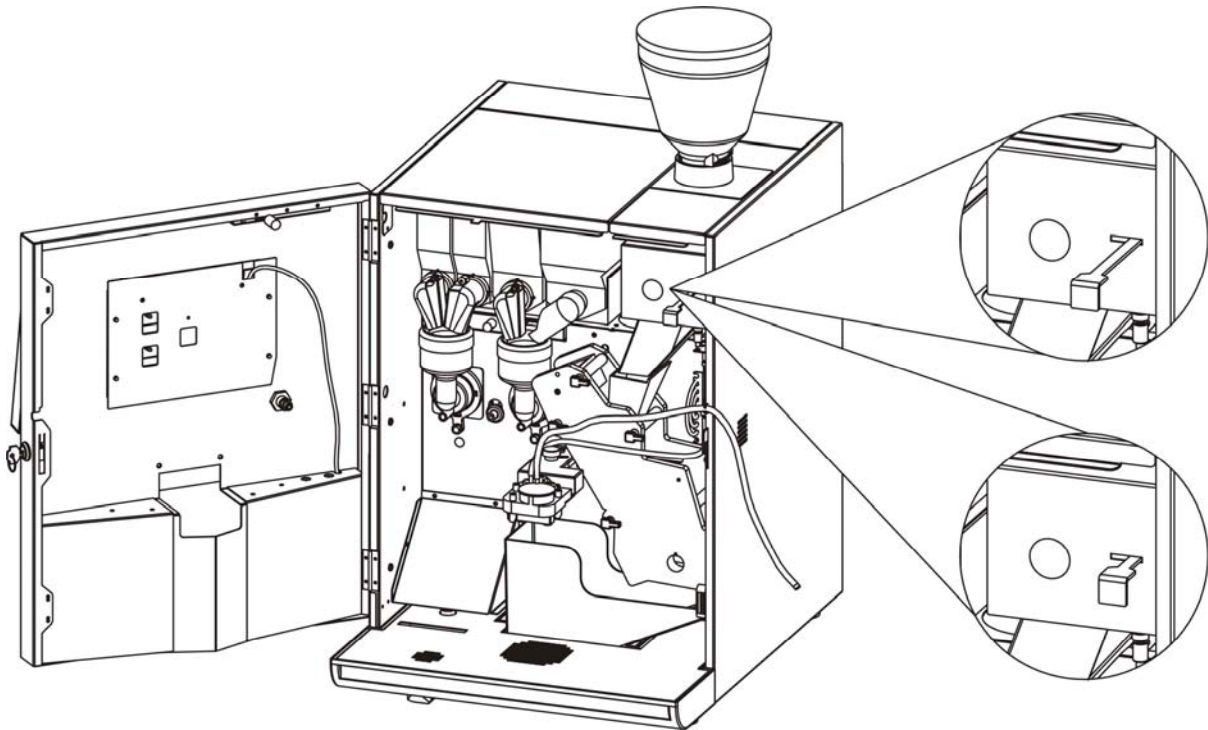
If the speed of the coffee is fast and at the end of the brewing there is no brown coffee cream on top of cup, it means that the grinder blades are too open and they need to be closed.

When the drink is finished the message **Take Your Drink** will appear on the LCD display.



The message **Select a Drink** will appear back again on the LCD display meaning that the HLF 4600 G coffee maker is ready for another drink.

3.2.5.1 Closing the grinder blades



Pull the red lever to the “plus” direction of one *click* (to the external of the machine).

Then push for another coffee and repeat the instructions at paragraph 3.2.5 to check the quality of the coffee.

3.2.5.2 Opening the grinder blades

If during the lifetime of the HLF 4600 G coffee maker the operator needs to change the type of coffee normally used, it will be necessary to open the grinder blades.

In this case, push the red lever to the “minus” direction of one *click* (to the internal of the machine).

Then repeat the process illustrated at the paragraph 3.2.5.

**NOTE**

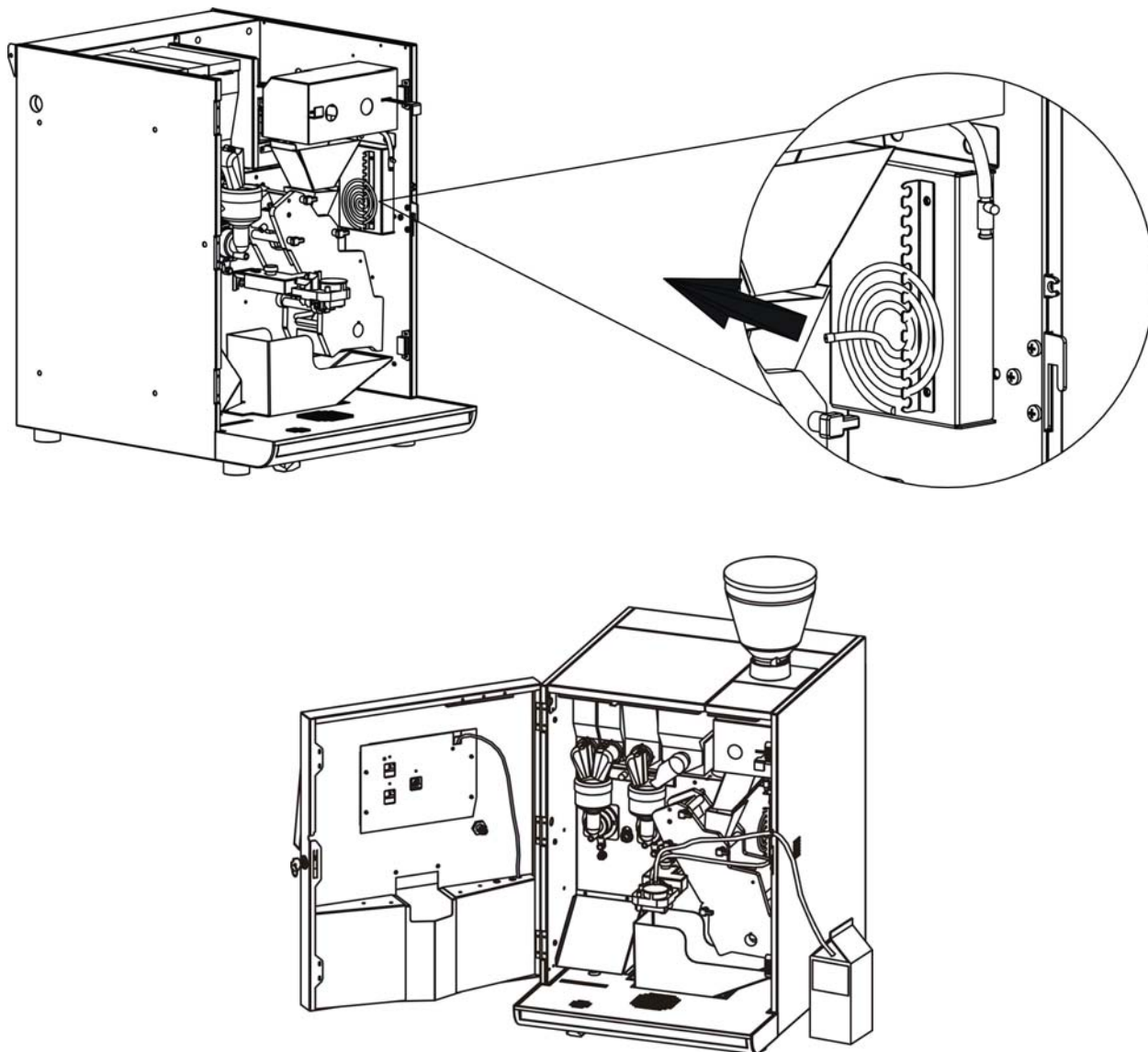
The different qualities of coffee beans available on the market, are different not only in taste but also in formula, and this difference requires an accurate adjustment of the grinder blades every time the coffee beans have been changed.

**NOTE**

We suggest to make at least 5 coffees before serve the drink to obtain a better result.

3.2.6 Frothing the milk

Open the door of the machine and take out the clear pipe from the inside. Pass it through the milk tube holder and deep it into the fresh milk bottle, as shown in the picture below.



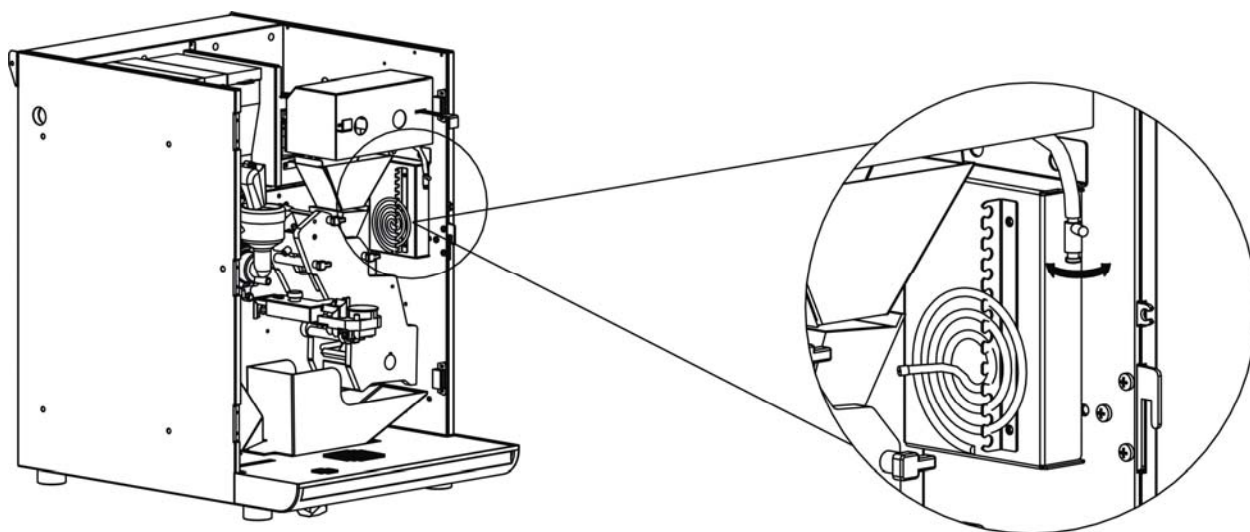
With the door open, place the cup on the cup station and push the **Hot Froth Milk** button (n° 8).

The message **Working ...** will appear on the LCD display and the milk will be drawn from the bottle into the frothing system.

Working...

At this point is necessary to adjust the amount of the air drawn from the milk frother during the frothing process.

Adjust the regulator according to the need, push the **Hot Froth Milk** button (n° 8) to check the result.



Repeat the previous operations if necessary. Refers to paragraph 5.3.3 regarding the settings of the fresh milk features.

3.2.6.1 Milk calibration (only for machines provided with Milk Sensor device)

With the milk calibration process it is possible to figure out the lower milk quantity desired. Once this quantity is reached the machine warns that milk is running out.

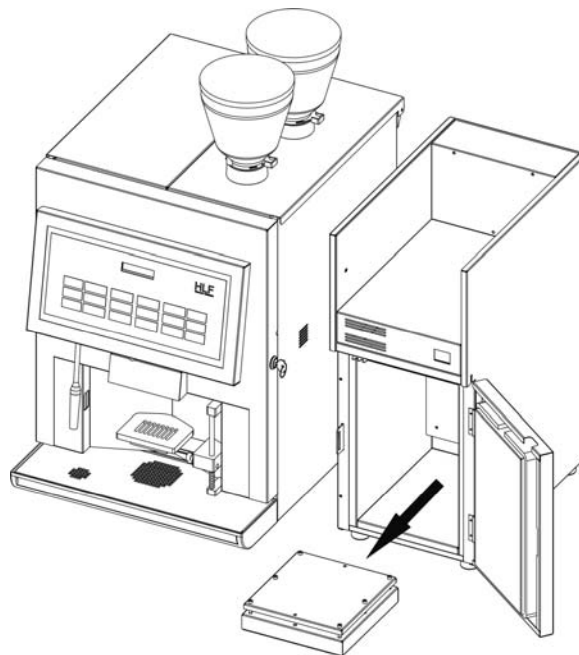
Access the programming menu (refer to paragraph 5.3.2) until the message **P R O G R A M Milk Calibrat. =N** appears on the LCD display. Turn the value to Y.

Press button 5 twice in order to quit the programming menu.

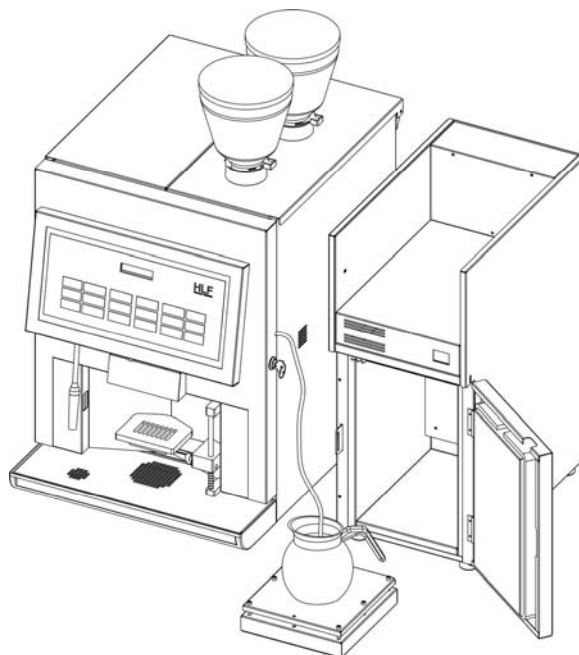
The message "**Sensor Status: Not Activated...**" will appear on the LCD display.

INSTALLATION

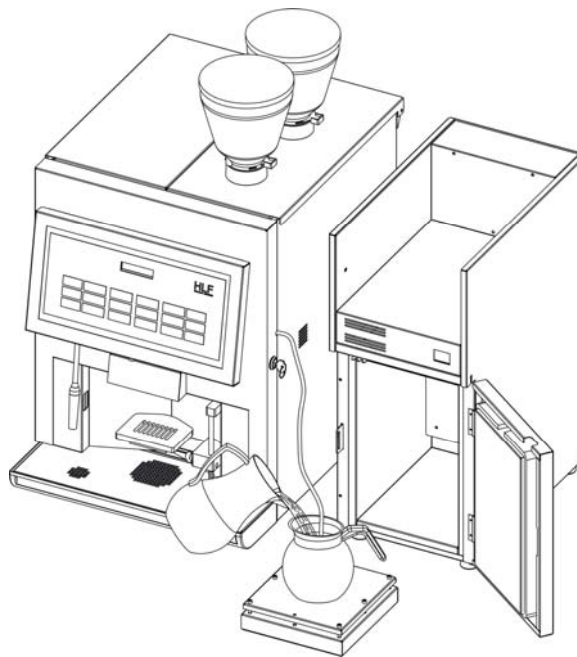
1. The Milk Sensor device must be free.



2. Put an empty container on the Milk Sensor device



3. Fill the container in until the message “Activated!!!” will appear on the display.



4. Push button 5 to start the calibration. The message “Press P5 Button When Finish” will appear on the display. This means that the machine will keep dispensing hot milk until the P5 button is pushed again. When the flow is no longer fluid means that the milk is finished.

Time measured is recorded as “Milk Reserv.”.

The machine automatically takes off 3 seconds from the measured time. (3 seconds is considered the reaction time before the calibration process is stopped).

When the message “Low Milk level” appears on the display the machine will dispense drinks using fresh milk until the milk reserve is over. In case a drink button is pushed the message “Refill Milk” will appear on the display.

3.3 Changing the drink selection panel

The drink selection panel can be customized according to the user / operator necessities. Since the function of each drink button can be changed to make different drinks from the original factory settings, the selection panel can be printed out from a regular colour printer, and installed into the front door.

3.3.1 Getting a customized selection panel

Once all the changes on each drink button and pre-selection button are done (refer to paragraph 5.3.3 and 5.3.4 – chapter 5), contact the Service and Support to get a new selection panel.

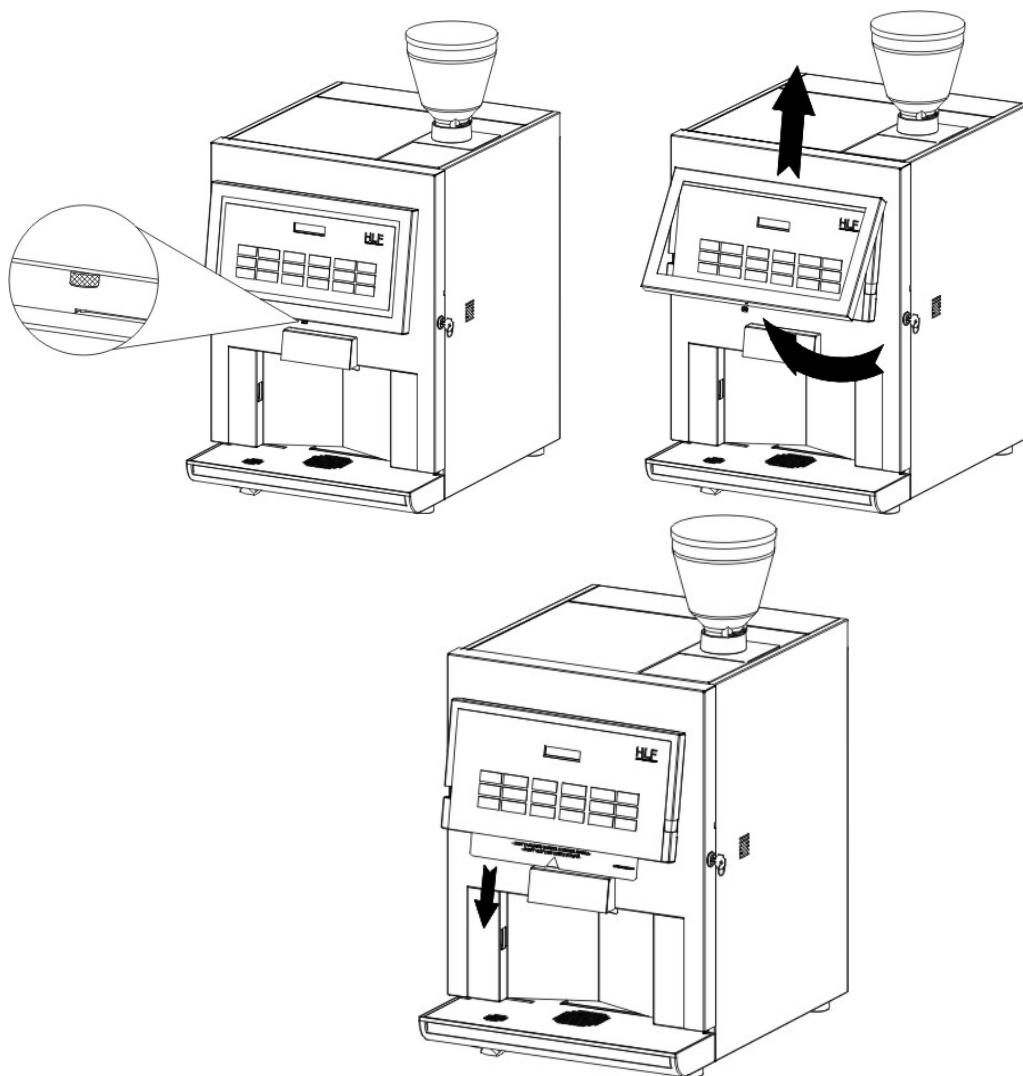
It's necessary to send a fax or an e-mail showing the names of the drinks desired on each button, to get back an e-mail containing a file to print out through a regular colour printer, having the new selection drink names on it.

In case of trouble printing out the file received, contact the Service and Support to ask for a regular mail shipping.

3.3.2 Installing the selection panel

Loosen the screw that hold the selection panel frame as shown in the picture below:

Take off the frame and insert from the lower side the selection panel as shown in the following picture.



Place back the frame and fix it with its screw.

4 Cleaning guide

4.1 Cleaning warnings



CAUTION

- Only use non-corrosive, non-abrasive household cleaners.
- Only use non-abrasive cloths.
- Do not use any of the normal (rapid) decalcifying agents.



NOTE

All operations executed with P5 button can also be executed pressing the **CLEANING** button for 3 seconds.

4.2 POWDER MACHINE

4.2.1 Cleaning Menu

Enter the **CLEANING MENU** by holding P5 button for 7 seconds, till the message **CLEANING MENU** appears on the LCD display.

CLEANING MENU

The machine will now ask which kind of cleaning cycle has to be done:

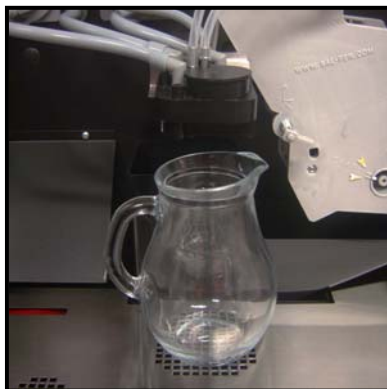
- 1 **Press key 2 for Daily Cleaning:** The “Daily Cleaning” is the cleaning of the mixing bowls. It Has to be run every single day.
- 2 **Press key 3 for Entire Cleaning:** The “Entire Cleaning” is the cleaning cycle of the mixing bowls and the coffee group. It should be run every 250 coffee cycles performed.
- 3 **Press key 5 to Exit the Process:** Press key n°5 to go out of the cleaning menu.

4.2.2 Daily Cleaning

Enter the CLEANING MENU (see par. 4.2.1) and press key n°2 to perform a Daily Cleaning.

The machine will show the operations which have to be done, flashing some sentences on the LCD display:

DAILY CLEANING



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Press P5 Button:** Once the jug has been placed, press P5 button to run the Daily Cleaning.

Daily Cleaning
In Progress...

This means the machine is performing the Daily Cleaning.

Once the Daily Cleaning is done, the message **Select a Drink** will back appear on the LCD display.

Select a Drink

4.2.3 Entire Cleaning

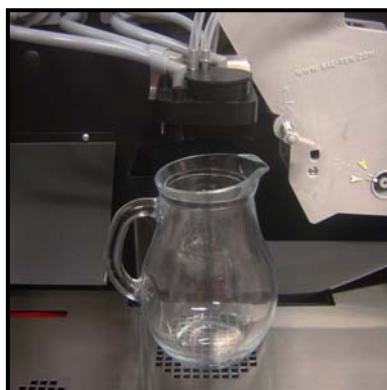
Enter the CLEANING MENU (see par. 4.2.1) and press key n°3 to perform an Entire Cleaning.

The machine will show the operations which have to be done, flashing some sentences on the LCD display:

ENTIRE CLEANING



- **Insert Tablet Into Cof. Group:** The machine is asking for the tablet to be inserted inside the proper tablet hole.



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Press P5 Button:** Once the jug has been placed, press P5 button to run the Entire Cleaning.



CAUTION

Use HLF cleaning tablet ONLY. Otherwise warranty will not be valid anymore.

Entire Cleaning
In Progress...

This means the machine is performing the Entire Cleaning.

When finished, the machine will show the next operations to do, to perform the final rinse of the coffee group



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Press P5 Button:** Once the jug has been placed, press P5 button to run the coffee group final rinsing of the Entire Cleaning.



NOTE

The cleaning tablet needs 5 minutes to dissolve. If this time is not passed in the moment the user tries to perform the coffee group final rinsing, the machine will show the time left.

Entire Cleaning
Time Left: 1 min

When 5 minutes are run out, the machine will automatically start the coffee group final rinsing.

Entire Cleaning
In Progress...

This means the machine is performing the coffee group final rinsing of the Entire Cleaning.

Once the coffee group final rinsing is done, the message **Select a Drink** will back appear on the LCD display.

Select a Drink

4.3 FRESH MILK MACHINE

4.3.1 Cleaning Menu

Enter the **CLEANING MENU** by holding P5 button for 7 seconds, till the message **CLEANING MENU** appears on the LCD display.

CLEANING MENU

The machine will now ask which kind of cleaning cycle has to be done:

- 1 **Press key 1 for Whipper Cleaning:** The “Whipper Cleaning” is the cleaning of the mixing bowls only. It has to be chosen in any case the user needs to rinse the mixing bowls.
- 2 **Press key 2 for Daily Cleaning:** The “Daily Cleaning” is the cleaning of the milk system and the mixing bowls. It Has to be run every single day.
- 3 **Press key 3 for Entire Cleaning:** The “Entire Cleaning” is the cleaning cycle of the milk system, the mixing bowls and the coffee group. It should be run every 250 coffee cycles performed.
- 4 **Press key 5 to Exit the Process:** Press key n°5 to go out of the cleaning menu.

4.3.2 Whipper Cleaning

Enter the CLEANING MENU (see par. 4.3.1) and press key n°1 to perform a Whipper Cleaning.

The machine will show the operations which have to be done, flashing some sentences on the LCD display:

WHIPPER CLEANING



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Press P5 Button:** Once the jug has been placed, press P5 button to run the Daily Cleaning.

Whipper Cleaning
In Progress...

This means the machine is performing the Whipper Cleaning.

When the Whipper Cleaning is done, the message **Select a Drink** will back appear on the LCD display.

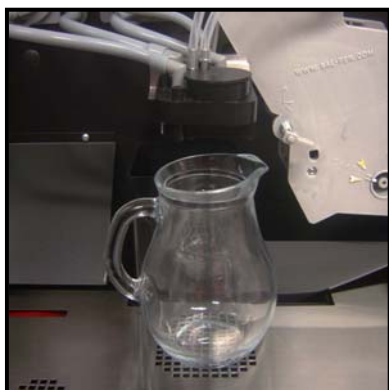
Select a Drink

4.3.3 Daily Cleaning

Enter the CLEANING MENU (see par. 4.3.1) and press key n°2 to perform a Daily Cleaning.

The machine will show the operations which have to be done, flashing some sentences on the LCD display:

DAILY CLEANING



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1,5 Litres capacious.



- **Put Milk Hose Into Fresh Water Mix With Cleaner:** Place the milk tube into a jug full of 600 cc of Fresh water and HLF detergent (follow the instructions on the bottle for the quantities of product to use).



- **Press P5 Button:** Once the jug and the milk hose have been placed, press P5 button to run the Daily Cleaning.



CAUTION

Do not use hot water for the Daily Cleaning. Follow exclusively the instructions for cleaning described in this chapter. Otherwise warranty will not be valid anymore.

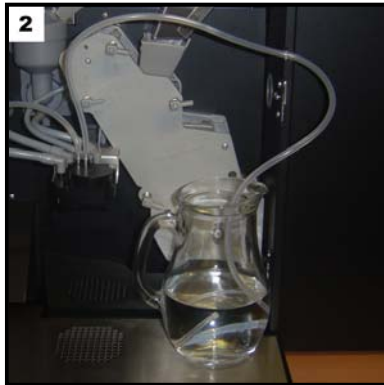
Daily Cleaning
In Progress...

This means the machine is performing the Daily Cleaning.

When finished, the machine will show the next operations to do, to perform the rinsing of the milk pipe.



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Put Milk Hose Into Fresh Water:** Place the milk tube into a jug full of 1 Lt of Fresh water.



- **Press P5 Button:** Once the jug and the milk hose have been placed, press P5 button to run the final rinsing of the Daily Cleaning.

Daily Cleaning
In Progress...

This means the machine is performing the final rinsing of the Daily Cleaning.

Once the final rinsing is done, the message **Select a Drink** will back appear on the LCD display.

Select a Drink

4.3.4 Entire Cleaning

Enter the CLEANING MENU (see par. 4.3.1) and press key n°3 to perform an Entire Cleaning.

The machine will show the operations which have to be done, flashing some sentences on the LCD display:

ENTIRE CLEANING



- **Insert Tablet Into Cof. Group:** The machine is asking for the tablet to be inserted inside the proper tablet hole.



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Put Milk Hose Into Fresh Water Mix With Cleaner:** Place the milk tube into a jug full of 600 cc of Fresh water and HLF detergent (follow the instructions on the bottle for the quantities of product to use).



- **Press P5 Button:** Once the jug and the milk hose have been placed, press P5 button to run the Entire Cleaning.



CAUTION

Do not use hot water for the Entire Cleaning. Follow exclusively the instructions for cleaning described in this chapter. Otherwise warranty will not be valid anymore.



CAUTION

Use HLF cleaning tablet ONLY. Otherwise warranty will not be valid anymore.

Entire Cleaning
In Progress...

This means the machine is performing the Entire Cleaning.

When finished, the machine will show the next operations to do, to perform the rinsing of the milk pipe.



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Put Milk Hose Into Fresh Water:** Place the milk tube into a jug full of 1 Lt of Fresh water.



- **Press P5 Button:** Once the jug and the milk hose have been placed, press P5 button to run the milk pipe final rinsing of the Entire Cleaning.

Entire Cleaning
In Progress...

This means the machine is performing the milk pipe final rinsing of the Entire Cleaning.

Once the milk pipe final rinsing is done, the machine will show the next operation to do, to perform the final rinse of the coffee group



- **Put An Empty Jug Under Drink Nozz:** The machine is asking for an empty jug under the drink nozzle outlets. The jug has to be at least 1 Litre capacious.



- **Press P5 Button:** Once the jug has been placed, press P5 button to run the coffee group final rinsing of the Entire Cleaning.



NOTE

The cleaning tablet needs 5 minutes to dissolve. If this time is not passed in the moment the user tries to perform the coffee group final rinsing, the machine will show the time left.

Entire Cleaning
Time Left: 1 min

When 5 minutes are run out, the machine will automatically start the coffee group final rinsing.

Entire Cleaning
In Progress...

This means the machine is performing the coffee group final rinsing of the Entire Cleaning.

Once the coffee group final rinsing is done, the message **Select a Drink** will back appear on the LCD display.

Select a Drink

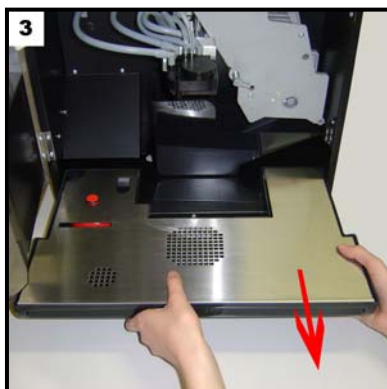
4.4 Weekly Cleaning



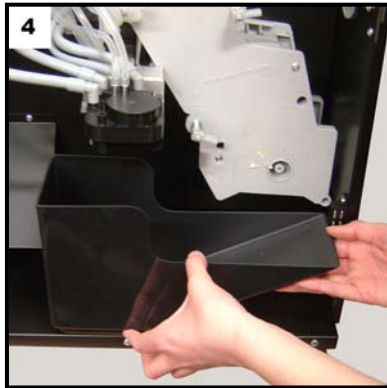
- Turn OFF the HLF 4600 G coffee maker.
- Open the top lid.
- Remove all the powder canisters.



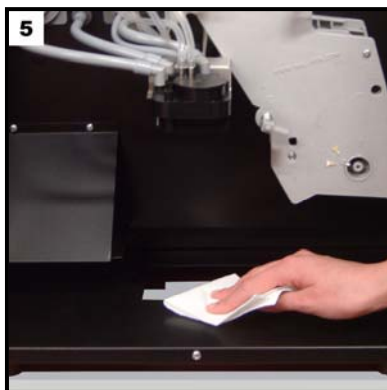
- Thoroughly clean areas under the powder canisters with sponge, hot water and detergent. Dry thoroughly.



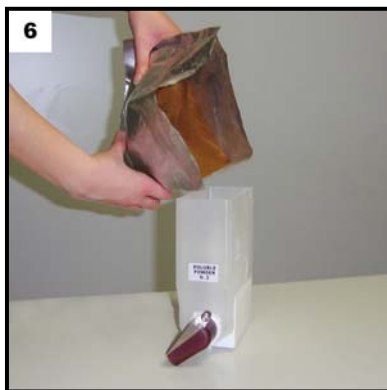
- Remove the drip tray.



- Remove the coffee grounds drawer.
- Place each unit under hot water and scrub thoroughly.



- Thoroughly clean areas where the drip tray and the grounds drawer rests with sponge, hot water and detergent.
- Dry thoroughly.



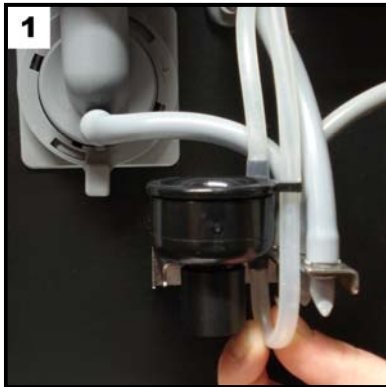
- Fill powder canisters.
- Wipe exterior and return powder canisters inside the machine.

- Wipe outside of unit with sponge. Dry.
- Place back the ground drawer and drip tray.
- Close the top lid and the front door.
- Turn back ON the HLF 4600 G coffee maker.

4.4.1 How to remove and clean the milk frothier (Once a week)

4.4.1.1 Single frother

Open the front door. Disconnect the clear tubes of the milk frothier as shown in the pictures below:



- Disconnect the milk tube.



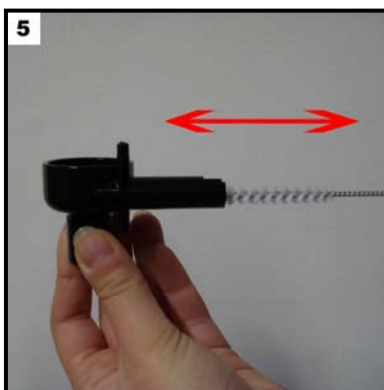
- Disconnect the air tube.



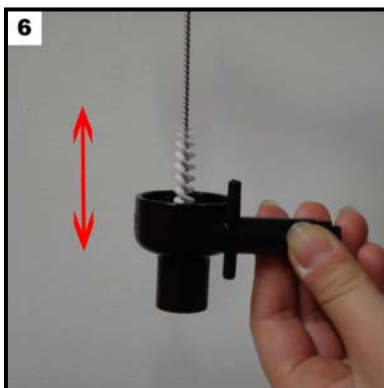
- Pull out the milk frother.



- Remove the cap from the milk frother.



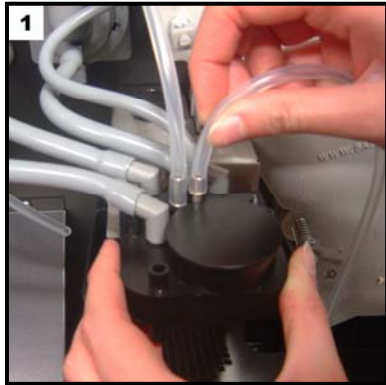
- Clean the milk frother connection with the brush.



- Clean the “chamber” with the brush.

4.4.1.2 Double frother

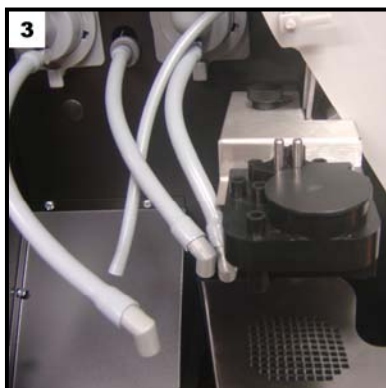
Open the front door. Disconnect the clear tubes of the milk frother as shown in the pictures below:



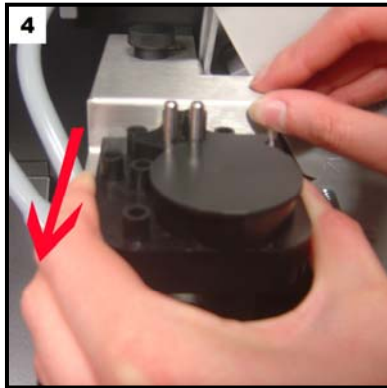
- Disconnect the milk tube.



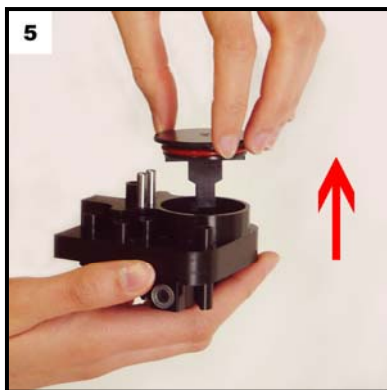
- Disconnect the air tube.



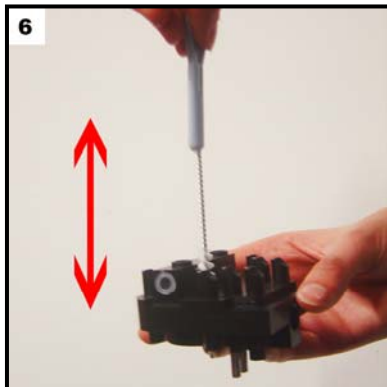
- Disconnect the coffee, mixer and hot water tubes.



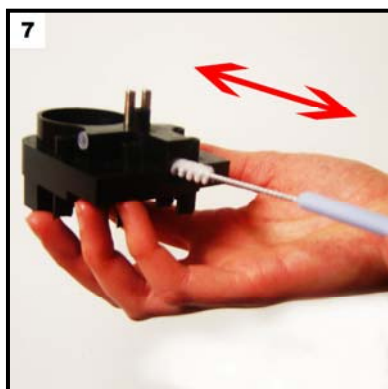
- Pull out the milk frother.



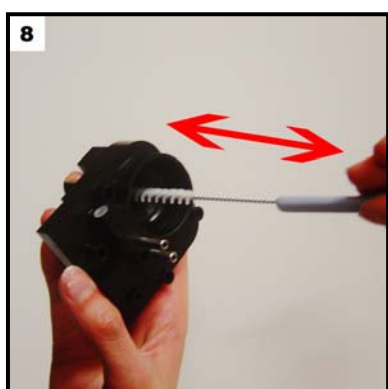
- Remove the cap from the milk frother.



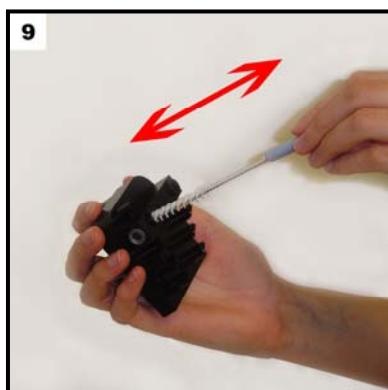
- Clean the 7 holes with the brush.



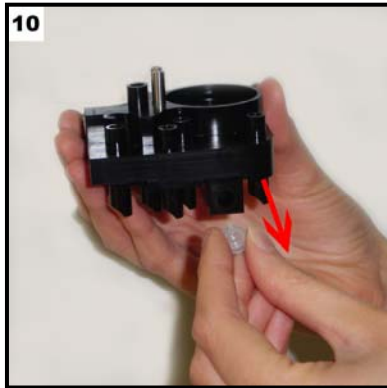
- Clean the milk frother connection with the brush.



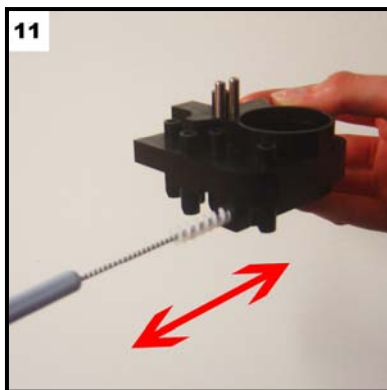
- Clean the “chamber” with the brush.



- Clean the two milk outlet holes under the milk frother with the brush.



- Remove the lateral top.



- Clean the hole with the brush.
- Wash the milk frother carefully under the water tap.

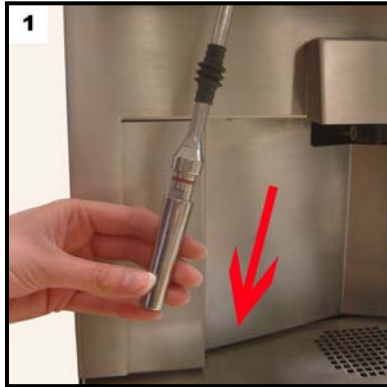
When finished, dry thoroughly, re-assembly the milk frothier and the air regulators and put all back in its original position doing the reverse process.

4.4.2 Cup raiser cleaning

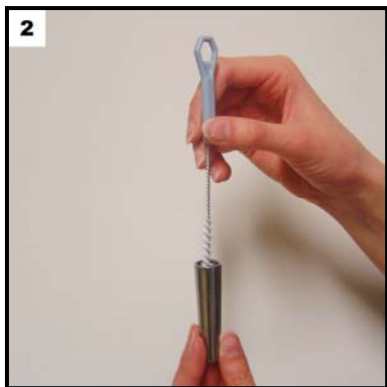


- If the cup raiser accessory is available, clean the adjustable cup raiser using the brush and hot water.

4.4.3 Steam wand cleaning



- If the steam wand accessory is available, remove the stainless steel part.



- Brush the inside.

4.5 Monthly cleaning

4.5.1 How to remove and clean the coffee group (Once a month or when required by the machine)

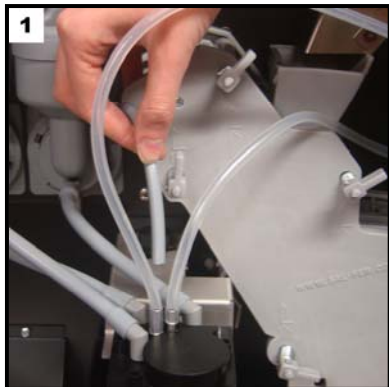
The coffee group is located on the front side of the HLF 4600 G coffee maker. It creates the espresso coffee by compressing the ground coffee beans into a “*puck*” and forcing the water to go through this “*puck*” that creates a perfect espresso.

It's recommended to do this process once a month or when the message “**Clean Cof. Group**” is flashing on the LCD display, which means that 1000 coffee cycles has been done, and a coffee group cleaning process is needed.



CAUTION

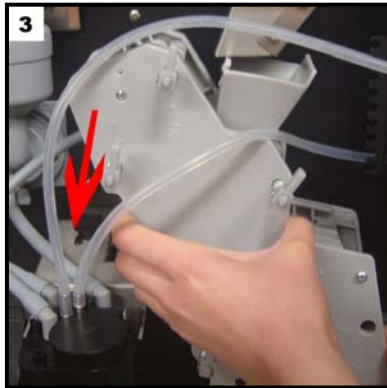
Turn OFF the HLF 4600 G coffee maker.



- Disconnect the coffee tube.



- Turn each of the four levers to the 12:00 position.



- Pull the coffee group straight out. Wash it only in hot water, without detergent. Dry thoroughly.

To replace it, reverse the process.

4.6 Cleaning conclusion

These operations must be carried out when the HLF 4600 G coffee maker is turned OFF and open. Cleaning operations must be carried out before the products are loaded.



WARNING

Always disconnect the power before filling or cleaning operations interventions.



CAUTION

Make sure that all tubes and components are properly back into their original position before turn back ON the unit.



NOTE

Keep the unit clean on a daily basis.

Properly adhering to the cleaning procedures presented in this manual will assure that the HLF 4600 G coffee maker will continue to work properly.

5 Operating the computer software

5.1 Gaining access to the machine software

With the programming procedures described in this section it is possible to set all the parameters relating to drinks and to the machines configuration.

Open the front door and push the PROGRAMMING button for one second and release it. The message **Insert Password** will appear on the LCD display.

Insert Password
....

Insert the factory password using the drink selection buttons according with the number wrote on the right lower corner of each push button.



The factory password is: **1 1 1 1**.

Each time you press the button, the “*dot*” showed on the LCD display will change to an equal sign. After have pushed the number 1 for four times, push again one more time to gain into the operating software of the HLF 4600 G coffee maker.

5.2 Programming Steps

Gain into the software as described on previous paragraph 5.1. After the password check the first message that will appear on the LCD display will be **P R O G R A M Drink Counters** .

P R O G R A M
Drink Counters

OPERATING THE COMPUTER SOFTWARE

At this point is important to know the map of the keyboard to move through the software. The picture below shows the function associated to each push buttons to permit the entrance, the exit and the changes of the various software menu.



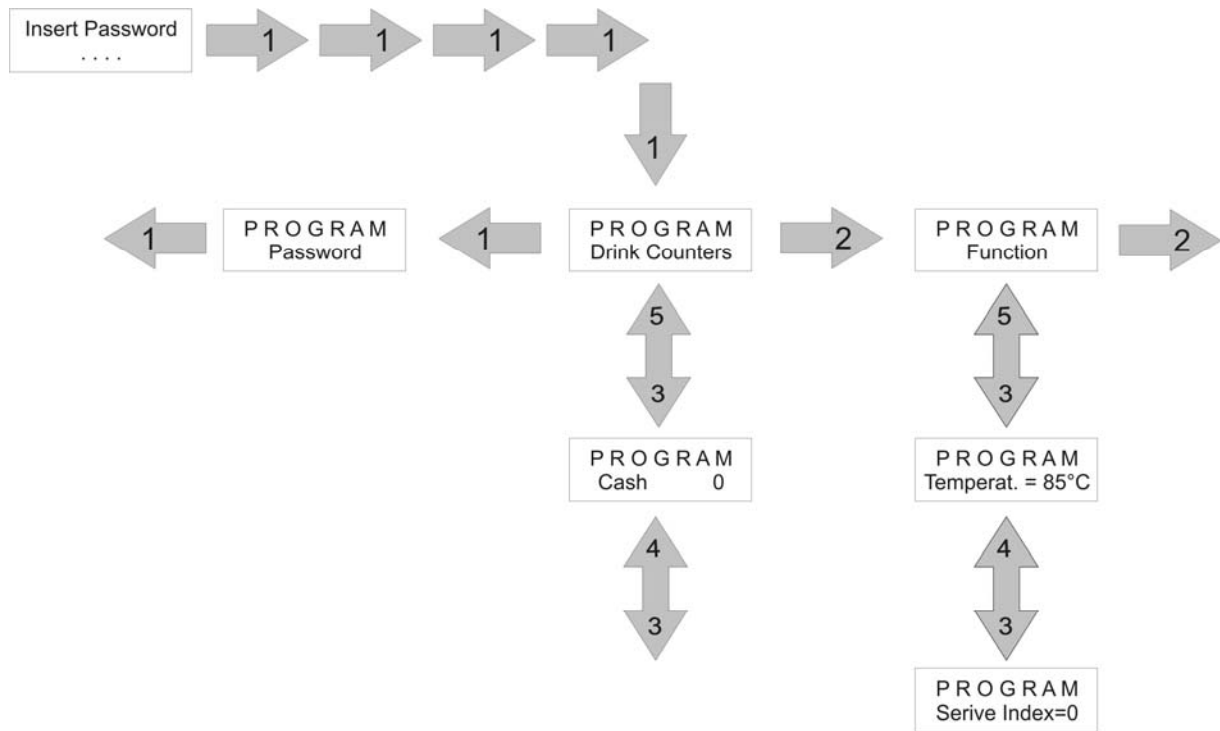
Buttons 1 and 2 are used to move forward or backward through the various programming functions. These buttons are also used to decrease and to increase the various product doses and water amounts.

Button 3 serves to access into the menu once it appears on the LCD display. Button 3 is also used to confirm the changes done and to move a step forward.

Button 4 is used to move backward in the under menu.

Button 5 is used to exit from a function and/or quit the programming function.

When leaving the programming function you hear two “beeps”. The following picture shows how to move through the software:



5.3 Programming Menu

These are the menu that can be viewed by scrolling with the use of buttons 1 and 2:

- **Drink Counters**
- **Function**
- **Drink Number 1 / 12**
- **PreSelection Key**
- **Change Password**

5.3.1 Drink Counters

This menu is used to retrieve the statistical data on the number of drinks served per selection.

When the display shows **P R O G R A M Drink Counters**, press button 3.

P R O G R A M Drink Counters

The display will change to **P R O G R A M Cash 0**. This identifies the amount of money in the cash box.

P R O G R A M Cash 0



NOTE

This function is used only on machines that have payment systems attached.

Push again button 3 and the message **P R O G R A M Drink1** X will appear on the LCD display.

P R O G R A M	
Drink1	X

The “X” represents the number of drink 1 made till now. The count number can be reset to “zero” by pressing button 1.

By pushing again button 3, the software will pass to the next drink counter and so on till drink number 12. The message **P R O G R A M Total** X will appear on the LCD display:

P R O G R A M	
Total	X

This is the total number of drinks served. The total count number can be reset to “zero” by pressing button 1.

By pushing again button 3 the message **P R O G R A M Archive** X will appear on the LCD display.

P R O G R A M	
Archive	X

This identifies the accumulated total drinks served since the HLF 4600 G coffee maker has been installed.



NOTE

This number **cannot** be reset to “zero” or changed.

By pushing again button 3 the message **P R O G R A M Extra Cof.** X will appear on the LCD display:

P R O G R A M	
Extra Cof.	X

This is the total number of extra coffee served. The total count number can be reset to “zero” by pressing button 1.

By pushing again button 3 the message **P R O G R A M Free Vend.** 0 will appear on the LCD display.

P R O G R A M Free Vend. 0

This is the total number of drinks served in free vending mode.

At this point the menu **Drink Counters** is finished. Push button 5 to quit and go to the next menu.

5.3.2 Function

This menu is used to set the generic functions of the HLF 4600 G coffee maker. Push button 1 or 2 till the display shows **P R O G R A M Function**.

P R O G R A M Function

The message **P R O G R A M Temperat=X°C** will appear on the LCD display.

P R O G R A M Temperat=X°C

This is the function that permits to change the drink process temperature.

The message **P R O G R A M Fr. Temp=0°C** will appear on the LCD display.

P R O G R A M Fr. Temp=0°C

This is the temperature of the fridge in case it is connected to the coffee machine. If the value is 0°C the fridge will cool down but it is not controlled by the machine. If the value is different from 0°C (from 5°C to 25°C) the fridge temperature is controlled by the machine.

The message **P R O G R A M Service Index=0** will appear on the LCD display.

P R O G R A M Service Index=0

This is the function that counting the amount of litres of water used by the machine. By pushing button 1 or 2 it is possible changing the value between 0, 1, 2, 3, 4, 5, 6.

- If the value is 0 (*zero*) the counter doesn't work and the message **Descaling/Filter** will never appear.
- If the value is 1 (*one*) the counter will go up to 40 litres before visualizing the message **Descaling/Filter** on the LCD display.
- If the value is 2 (*two*) the counter will go up to 200 litres before visualizing the message **Descaling/Filter** on the LCD display.
- If the value is 3 (*three*) the counter will go up to 360 litres before visualizing the message **Descaling/Filter** on the LCD display.
- If the value is 4 (*four*) the counter will go up to 520 litres before visualizing the message **Descaling/Filter** on the LCD display.

- If the value is 5 (*five*) the counter will go up to 680 litres before visualizing the message **Descaling/Filter** on the LCD display.
- If the value is 6 (*six*) the counter will go up to 900 litres before visualizing the message **Descaling/Filter** on the LCD display.

When the message **Descaling/Filter** will appear on the LCD display, is necessary to change the water filter installed or to run a descaling process.



NOTE

Pay attention that the message “**Descaling/Filter**” will not stop the machine, therefore it is necessary to change the water filter or run the de-scaling process as soon as possible.

Push button 3, the message **P R O G R A M Stop if filter = N** will appear on the LCD

P R O G R A M
Stop if filter = N

This function permits to hold the distributor if the message “**Descaling/Filter**” appear on the LCD Display

Push button 3, the message **P R O G R A M Beep Time = X s** will appear on the LCD display.

P R O G R A M
Beep Time = X s

This assigns a length of time to the “*beep*” heard at the end of a drink cycle. It can be changed. Push buttons 1 or 2 to increase or decrease the time value.

By pushing button 3 the message **P R O G R A M Cup Sensor=N** will appear on the LCD display.

P R O G R A M
Cup Sensor=N

This operates the cup sensor switch if installed. It is possible to enable or disable the switch, with YES or NO, using buttons 1 or 2.

By pushing button 3 the message **P R O G R A M Fan always ON=Y** will appear on the LCD display.

P R O G R A M
Fan always ON=Y

If the value is set on Y the aspiration fan will always work.

If the value is set on N the aspiration fan will work only during the dispensing time of the drink and will stop after 20 minutes.

By pushing button 3 the message **P R O G R A M Tray Sensor ON=Y** will appear on the LCD display.

P R O G R A M
Tray Sensor ON=Y

This operates the drip tray switch. It is possible to enable or disable the switch, with YES or NO, using buttons 1 or 2.



NOTE

If the drip tray sensor isn't installed keep Tray Sensor ON=N

By pushing button 3 the message **P R O G R A M Pre-Grind ON=N** will appear on the LCD display.

P R O G R A M
Pre-Grind ON=N

This activates the Pre-Grinding function, the coffee beans will be ground after every coffee supply in order to be ready for the following coffee. It is possible to enable or disable the switch, with YES or NO, using buttons 1 or 2.

By pushing button 3 the message **P R O G R A M Ground Draw. ON=N** will appear on the LCD display.

P R O G R A M
Ground Draw. ON=N

This disable the coffee ground counter. It is possible to enable or disable the switch, with YES or NO, using buttons 1 or 2.

By pushing button 3 the message **P R O G R A M Stop if ground =N** will appear on the LCD display.

<p>P R O G R A M Stop if ground = N</p>

This Function permits to old the machine if the message “**Grounds Drawer**” appear on the LCD Display.

By pushing button 3 the message **P R O G R A M Show Temp.=N** will appear on the LCD display.

P R O G R A M
Show Temp=N

This function permits to show temperature.

Push button 3, the message **P R O G R A M Steam W. Key 0** will appear on the LCD display (Fresh Milk Version Only).

P R O G R A M
Steam W. Key 0

This function permits to choose a key, on the selection panel, for the control of the steam wand if installed. Choose the key from 1 to 12 that you want to use to activate and de-activate the steam wand. If the steam wand isn't installed put this function at 0 (zero). When this function is activated on a key this key will be dedicated only for the steam wand. Push one time the key to start the steam and another time to stop it.

By pushing again button 3, the message **P R O G R A M Language ENG** will appear on the LCD display.

P R O G R A M
Language ENG

This function gives the possibility to choose the language of the machine. By pushing buttons 1 or 2 it's possible to change between Eng, Ita or Deu. Choose the language and press key 3 to confirm.

By pushing again button 3, the message **P R O G R A M Milk Sensor =N** will appear on the LCD display.

P R O G R A M
Milk Sensor =N

If the value is turned on Y the milk sensor device will be activated. (Only if the machine is provided with the milk sensor device).

By pushing again button 3, the message **P R O G R A M Milk Calibrat. =N** will appear on the LCD display. This will occur only if the milk sensor is activated (Milk Sensor =Y).

P R O G R A M
Milk Calibrat. =N

Refer to paragraph 3.2.6.1 in order to see this function.

By pushing again button 3, the message **P R O G R A M Milk Reser. =0** will appear on the LCD display.

P R O G R A M
Milk Reser. =0

This is the remaining milk quantity (expressed in seconds) before the message “Low milk level” appears on the LCD display.

This data is figured out automatically during the calibration process. It is also possible to set it manually simply setting the desired seconds.

If the value is set on 0, as soon as the message “Low milk level” appears on the LCD display, the machine will stop dispensing drinks using fresh milk.

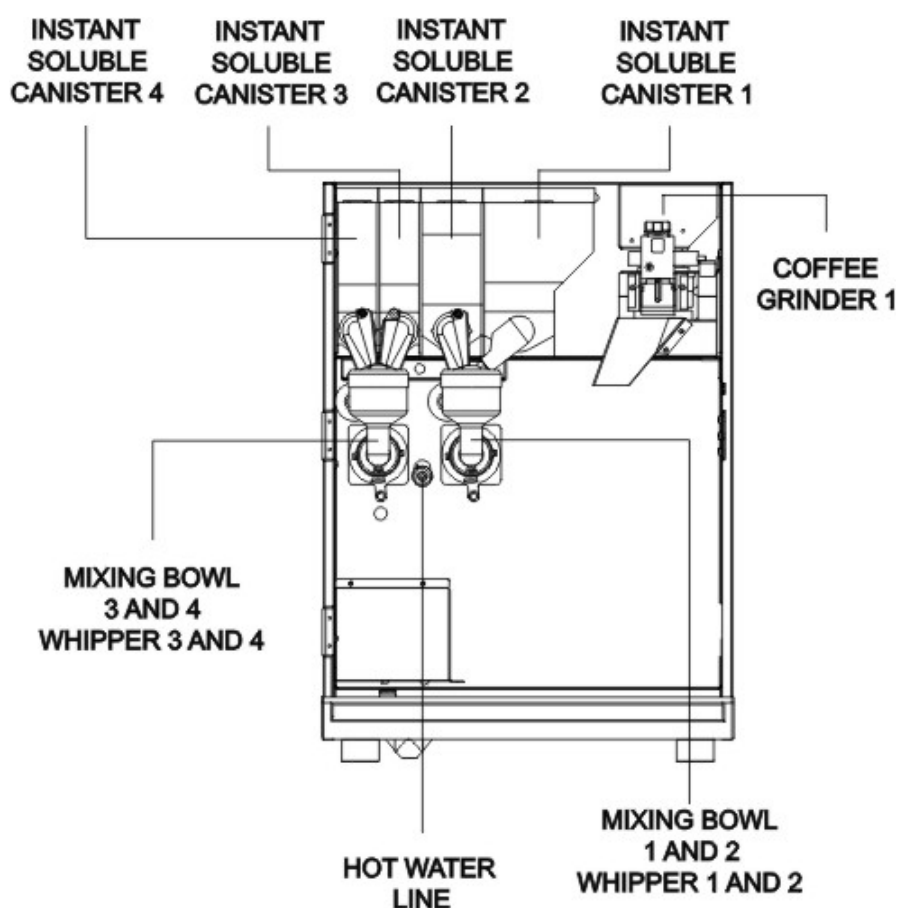
At this point the menu **Function** is finished. Push button 5 to quit and go to the next menu.

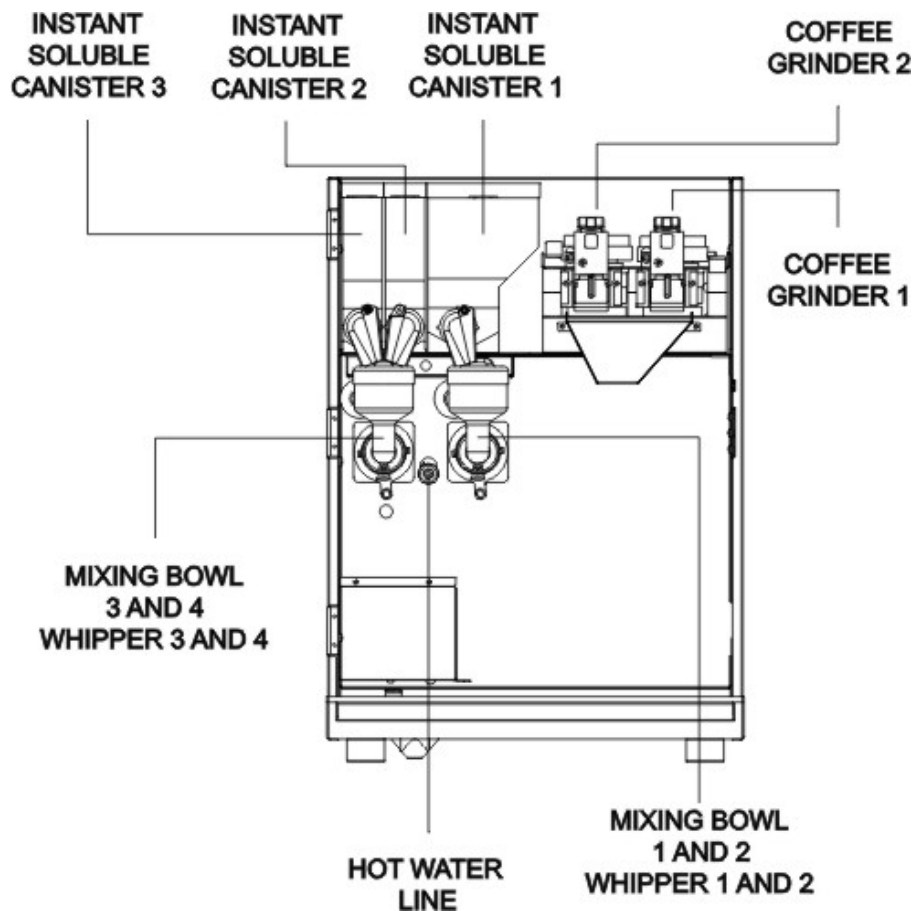
5.3.3 Drink Number 1

This menu is used to set the quantity of product, water and coffee throws related to the first drink selection (selection button number 1).

This menu is the same for all the 12 drinks, and inside each drink menu it's possible to use all the functions available on the machine.

The following picture shows the names of each component, in order to understand better the meaning of the definitions like mixing bowls, whipper, etc.





Push button 1 or 2 till the message **P R O G R A M Drink Number 1** will appear on the LCD display.

P R O G R A M
Drink Number 1

Push button 3, the message **P R O G R A M Steam time = X s** will appear on the LCD display (Fresh Milk Version only).

P R O G R A M
Steam Time = X s

This is the amount of time in seconds counted to make steam during the milk frothing process.

By pushing again button 3, the message **P R O G R A M Froth = N** will appear on the LCD display (Fresh Milk Version only).

P R O G R A M
Froth = N

This is the function that allows the frothing of the milk. If the purpose is to make just hot milk, set this function on N. If the purpose is to froth the milk with a nice foam, set this function to Y.



NOTE

To regulate the foam refers to paragraph 3.2.6.

Push button 3, the message **P R O G R A M Del. Froth = X s** will appear on the LCD display (Fresh Milk Version only).

P R O G R A M
Del. Froth = X s

This function is to set the delay time for the starting of the frothing process. Set at 0 (zero) if you want the frothing of all the milk or set some delay time to get firstly hot milk and after frothed milk.

By pushing again button 3, the message **P R O G R A M Powd.Milk Pres=N** will appear on the LCD display (Fresh Milk Version only).

P R O G R A M
Powd.Milk Pres=N

This functions is to make i.e. a cappuccino using the powder milk instead of the fresh milk, only if the Pre-selection **Powder Milk** is pushed before the drink 1 button.

To make this function work, first of all the user has to put the milk soluble powder into the canister 1. Then set the **Steam Time** to get the desired quantity of fresh milk into the cup, and also the soluble 1 settings to get the same powder milk quantity as the fresh milk.

If the **Powder Milk** Pre-Selection is activated when the drink 1 button is pushed, the canister 1 will run instead of the fresh milk system to get the same drink but using the milk powder.

By pushing again button 3, the message **P R O G R A M Long Steam=X %** will appear on the LCD display (Fresh Milk Version only).

<p>P R O G R A M Long Steam=X %</p>

This is the percentage that the software will use to increase the amount of seconds of steam used for the drink 1 when the pre-selection button **Long Drink** will be pushed before to push the **Drink 1** button. All the amounts saved in this menu will be increase according with this percentage.

By pushing again button 3, the message **P R O G R A M ExtraL Ste = X %** will appear on the LCD display (Fresh Milk Version only).

<p>P R O G R A M ExtraL Ste =X %</p>
--

This is the percentage that the software will use to increase the amount of seconds of steam used for the drink 1 when the pre-selection button **Extra Long** will be pushed before to push the **Drink 1** button. All the amounts saved in this menu will be increase according with this percentage.

Push button 3 to access into this menu and the message **P R O G R A M Soluble 1 = X s** will appear on the LCD display.

<p>P R O G R A M Soluble 1= X s</p>

This is the amount in seconds of instant soluble powder from the canister number 1 (first from right. See paragraph 5.3.3) used to make the drink.

By pushing again button 3, the message **P R O G R A M Delay S 1 = X s** will appear on the LCD display.

P R O G R A M
Delay S 1= X s

This is the delay time that is possible to set before the instant soluble powder falls into the mixing bowl.



NOTE

Keep this delay to 1 second to avoid clogging on the mixing bowl.

By pushing again button 3, the message **P R O G R A M Water 1 =X s** will appear on the LCD display.

P R O G R A M
Water 1 =X s

This is the amount of water in seconds used to melt the instant soluble powder from the canister number 1.

By pushing again button 3, the message **P R O G R A M Delay W 1 = X s** will appear on the LCD display.

P R O G R A M
Delay W 1= X s

This is the delay time that is possible to set before to having the water 1 falling into the mixing bowl.



NOTE

This delay has to be used only in case of special recommendation from the supplier of the instant soluble powders. Normally keep it at zero.

By pushing again button 3, the message **P R O G R A M Whipper 1 = X.Xs** will appear on the LCD display (Only with **Water for Sol.1=1**).

<p>P R O G R A M Whipper 1 = X s</p>
--

This is the amount of time in seconds to operate the whipper that mixes the water 1 and the instant soluble powder number 1, inside the mixing bowl number 1.

By pushing again button 3, the message **P R O G R A M Delay Wh 1 = X.Xs** will appear on the LCD display (Only with **Water for Sol.1=1**).

<p>P R O G R A M Delay Wh 1= X s</p>
--

This is the delay time that is possible to set before the whipper 1 operates.

By pushing again button 3, the message **P R O G R A M Sol 1 After = N** will appear on the LCD display.

<p>P R O G R A M Sol 1 After = N</p>
--

Turn this option to Y to get the soluble 1 to be dispensed after all the other canisters. This option is useful when using powder milk into the canister 1 to get the milk after any other soluble powder.

By pushing again button 3, the message **P R O G R A M Soluble 2 = X s** will appear on the LCD display.

Except of **Sol 1 After** option, from this point the software will show the same titles shown for the instant soluble powder number 1, and it will be the same also for the instant soluble powder number 2.

Repeat the steps above to set Soluble 2, 3 and 4.

By pushing again button 3, the message **P R O G R A M Powder Pulse N** will appear on the LCD display.

<p>P R O G R A M Powder Pulse N</p>

This function permits to dispense the instant soluble powders through a flashing mode. This solution is recommended in those cases where the amount of product is very small compare to the relative amount of water.

By pushing again button 3, the message **P R O G R A M Water for Sol.2=1** will appear on the LCD display.

P R O G R A M
Water for Sol.2=1

This function permits to select the mixer to use when the canister 2 is running. When set to 2, it also enable the options **Whipper 2** and **Delay Wh.2**.

By pushing again button 3, the message **P R O G R A M Hot Water = X s** will appear on the LCD display.

P R O G R A M
Hot Water = X s

This is the water amount in seconds to dispense through the hot water line.

By pushing again button 3, the message **P R O G R A M Long Drink =X %** will appear on the LCD display.

P R O G R A M
Long Drink =X %

This is the percentage that the software will use to increase the amount of water used for the solubles of the drink 1 when the pre-selection button **Long Drink** will be pushed before to push the **Drink 1** button. All the amounts saved in this menu will be increase according with this percentage.

By pushing again button 3, the message **P R O G R A M Extralong = X %** will appear on the LCD display

P R O G R A M
Extralong = X %

This is the percentage that the software will use to increase the amount of water used for the solubles of the drink 1 when the pre-selection button **Extra Long** will be pushed before to push the **Drink 1** button. All the amounts saved in this menu will be increase according with this percentage.

By pushing button 3 the message **P R O G R A M Best Coffee N** will appear on the LCD display.

<p>P R O G R A M Best Coffee N</p>

This function permits to dispense always a fresh grinded coffee. After 20 minutes within co coffee cycles has been run, the machine will grind a coffee which will immediately discarded, before dispensing the coffee. This way it will be always dispensed a fresh coffee, not oxidized.

Push button 3 to gain into this menu and the message **P R O G R A M Grinder To Use =1** will appear on the LCD display.

<p>P R O G R A M Grinder to Use=1</p>
--

This function permits to select the grinder to use during the selection of the drink. If the machine is a G1 version, keep it at 1.

Push button 3 to gain into this menu and the message **P R O G R A M Coffee = X cc** will appear on the LCD display.

<p>P R O G R A M Coffee = X cc</p>

This is the amount of water in CC used to make the coffee.

By pushing again button 3, the message **P R O G R A M N° of Coffee 1** will appear on the LCD display.

<p>P R O G R A M N° of Coffee 1</p>
--

This is the number of coffee that the machine does consecutively for a drink.

By pushing again button 3, the message **P R O G R A M N° of Jugs 1** will appear on the LCD display.

<p>P R O G R A M N° of Jugs 1</p>

This is the number of coffee that the machine does consecutively when the pre-selection button **Jug** is pushed before the drink 1 button.

By pushing again button 3, the message **P R O G R A M N° Coffee Long 1** will appear on the LCD display.

<p>P R O G R A M N° Coffee Long 1</p>

This is the number of coffee that the machine will dispense when the pre-selection button **Long Drink** is pushed before the drink 1 button.

By pushing again button 3, the message **P R O G R A M N° Coffee Extr. 1** will appear on the LCD display.

<p>P R O G R A M N° Coffee Extr. 1</p>
--

This is the number of coffee that the machine will dispense when the pre-selection button **Extralong Drink** is pushed before the drink 1 button.

By pushing again button 3, the message **P R O G R A M Coffee First N** will appear on the LCD display.

<p>P R O G R A M Coffee First N</p>

Turn this option to Y to get the fresh bean coffee before a soluble product or fresh milk.

By pushing again button 3, the message **P R O G R A M Half Coffee N** will appear on the LCD display.

<p>P R O G R A M Half Coffee N</p>
--

This function permits to halve the CC of coffee also with a pre-selection or with more than one coffee cycle set.

By pushing again button 3, the message **P R O G R A M Long Cof = X %** will appear on the LCD display.

<p>P R O G R A M Long Cof = X %</p>

This is the percentage that the software will use to increase the amount of water used for the coffee of the drink 1 when the pre-selection button **Long Drink** is pushed before to push the drink 1 button. All the amounts saved in this menu will be increase according with this percentage.

By pushing again button 3, the message **P R O G R A M ExtraL Cof = X %** will appear on the LCD display

<p>P R O G R A M ExtraL Cof = X %</p>

This is the percentage that the software will use to increase the amount of water used for the coffee of the drink 1 when the pre-selection button **Extra Long** will be pushed before to push the drink 1 button. All the amounts saved in this menu will be increase according with this percentage.

Push key 3 and the message **P R O G R A M Fix.Pre-S=None** will appear on the LCD display.

P R O G R A M
Fix.Pre-S=None

This is the function that permits to fix a pre-selection on a drink.

The available functions are:

- **None** no fixed pre-selections set
- **Long** the drink will be dispensed always with the **Long Drink** pre-selection.
- **ExtraL** the drink will be dispensed always with the **Extra-long Drink** pre-selection.
- **Jug** the drink will be dispensed always with the **Jug** pre-selection.

At this point the menu **Drink Number 1** is finished. Push button 5 to quit and go to the next menu.



NOTE

All the drinks menu are the same from number 1 to number 12, which means that each drink button can be adjusted according with the operator necessity. From the factory the HLF 4600 coffee maker comes with a setting inside the memory, which assigns a type of drink to each button, but this setting can be change at any time to please the requirements of the user.

5.3.4 Pre-Selection key

This menu is used to assign various options to the blue buttons on the front of the selection panel (first row).

Push button 1 or 2 till the message **P R O G R A M Pre-Selection Key** will appear on the LCD display.

P R O G R A M
Pre-Selection Key

Push button 3 to gain into this menu and the message **P R O G R A M Key1 = Long Drink** will appear on the LCD display.

P R O G R A M
Key1 = Long Drink

This is the pre-selection key number 1 which is located on the first blue row of the drink selection panel.

The available functions are:

- **Long Drink** With this function the pre-selection button will increase the various amount of water, powder, mixer time, steam time, coffee water according to the percentage set (refer to paragraph 5.3.3, chapter 5).
- **ExtraLong** With this function the pre-selection button will increase the various amount of water, powder, mixer time, steam time, coffee water according to the percentage set (refer to paragraph 5.3.3, chapter 5).
- **Cancel** With this function the pre-selection button will erase a previous pre-selection pushed by accident. Pushing the pre-selection button with this function the drink will be dispensed as a regular drink with no changes.
- **Unused** With this function the pre-selection button is de-activated.
- **Powder Milk** With this function the pre-selection button will dispense drinks only with powder milk instead of fresh milk where set (refer to paragraph 5.3.3, chapter 5).

- **Jug** With this function the pre-selection button will dispense a jug of coffee (refer to paragraph 5.3.3, chapter 5).
- **Weak** With this function the pre-selection button will dispense less quantity of coffee than normal, to get a ristretto.
- **Strong** With this function the pre-selection button will grind the maximum quantity of coffee, which is 9 grams, to get the coffee stronger.
- **Grinder 2** With this function the pre-selection button will make the grinder 2 (if installed) to operate rather than the grinder 1

Each change has to be confirmed by pushing button 3, which is going also to switch to the next pre-selection button.

After the five pre-selection buttons, the menu **Pre-Selection Key** is finished. Push button 5 to quit and go to the next menu

5.3.5 Change Password

This menu is used to change the password that is request to gain into the software of the HLF 4600 G coffee maker.

Push button 1 or 2 till the message **P R O G R A M Change Password** will appear on the LCD display.

P R O G R A M
Change Password

By pushing again button 3, the message **P R O G R A M Password= 1111** will appear on the LCD display.

P R O G R A M
Password= 1111

This is the current password assigned by the factory. It can be changed using the drink buttons on the drink selection panel. The combination of the numbers from 1 to 4 can be used to create a new password.

To set the password insert four digits and push button 3 to save the new password into the memory, and to quit the menu.

6 Daily maintenance Check list

6.1 Check list

This check list is the summary of the operations to do on a daily base to maintain the HLF 4600 G coffee maker in a perfect state ready to be used:

- ✓ Bean hopper filled with coffee beans
- ✓ Coffee grounds container emptied and cleaned
- ✓ Area under coffee group cleaned
- ✓ Instant powder canisters filled
- ✓ Drip tray emptied and cleaned
- ✓ Area above drip tray cleaned
- ✓ Milk frothier cleaned (Fresh Milk Version only)
- ✓ Outside cleaned and dusted

7 Inactivity

In case of long inactivity of the coffee machine it is necessary to carry out certain preventive operations:

- ✓ Turn OFF the HLF 4600 G coffee maker.
- ✓ Disconnect the power cord from the wall plug.
- ✓ Empty coffee beans from the coffee beans hopper.
- ✓ Empty the instant powder canisters.
- ✓ Wash all the parts in contact with fresh milk (Fresh Milk Version only, refer to paragraph 4.3).
- ✓ Store in rooms with the environment requirements necessary (refer to paragraph 1.4).

8 Disposal

The following requirements must be observed in the case of disposal.



WARNING

Persons who satisfy the necessary qualification and training requirements may only carry out disassembly and disposal of the equipment.



NOTE

Information on disposal organizations and collection points can be obtained from your local administrative authority.

During disposal, it is necessary in any case to comply with the pertinent national and regional laws and directives.

The machines do not contain any materials whose disposal requires special approval.

- Disconnect equipment from power.
- Remove any product raw materials, such as coffee beans, instant soluble powders and milk, from the equipment.
- Empty coffee grounds container.
- Take the equipment apart.
- Recycle individual parts according to material type.
- Dispose of non-recyclable materials according to type.

9 Guarantee, consumables, spare parts, ordering procedure

9.1 Guarantee

We guarantee the trouble-free function of this machine for 12 months or a maximum 100'000 beverage dispenses. The start of the guarantee period is the day of installation.

During the guarantee period any defects, which can be traced back to material faults, defective workmanship or faulty construction, will be rectified free by us or by a company authorized by us. The precondition here is the proper use and correct handling of the machine according to the relevant descriptions in this operating manual.

Accordingly we will not accept any liability for the following cases:

- Faults caused by contamination as a result of improper cleaning (e.g. blocked valves)
- Faults due to lime scale build-up or other deposits when operated with water softening equipment (e.g. boiler or water pumps)
- Faults due to excess electrical voltages (e.g. burned computer boards)

We will accept no liability for damage to all devices arising from poor maintenance and care by the customer. We will accept no liability for defects and faults in our equipment, which can be traced back to inexperienced repairs or the installation of spare parts which do not correspond with the original versions. Normal wear of all parts, which are subject to natural wear, is excluded from the guarantee.

This includes:

- Seals
- Filters
- Complete piston spray
- Complete piston plunger
- Paint coatings
- Grinding discs

To validate the guarantee claim the defective part must be returned to the manufacturer. After inspecting the returned part the manufacturer reserves the right to reject a guarantee claim if one of the conditions referred to above exists.

The acceptance of a guarantee claim for damage due to a fault is only possible following the written report of the manufacturer. Quality settings, which were not carried out on the basis of the fault, are excluded from the guarantee. Any work carried out during the guarantee period will not extend its term.

9.2 Consumables, spare parts, ordering procedure

This normally affects service technicians, third-party customers or resellers.

To avoid misunderstandings when ordering consumable materials or spare parts, we request that you always provide the following data with your order:

- Device identification according to the type plate.
- Description and article number of the consumable material or spare part.
- Quantity of the required consumable materials or spare parts.

Device-specific consumable materials or spare parts must only be procured from the customer service location in the respective country. Only device-specific spare parts made by the manufacturer are to be used.

The manufacturer rejects any liability for the situation in which it is found that non device-specific spare parts have been installed in the respective machine.

10 Troubleshooting

During operation, the computer board monitors the operating status continually. Faults are displayed on the LCD display. In case of malfunctions, the user / operator can intervene in accordance with the procedures described in this chapter and attempt to troubleshoot the problem.



NOTE

In order to reset any error message, press the red cleaning button or P5 button.

10.1 Checklist for fault diagnosis and troubleshooting

Error messages	Cause of fault	Troubleshooting measure(s)
CAUTION Out of Coffee	<ol style="list-style-type: none">1. Coffee beans hopper is empty or closed2. The coffee grinder is blocked	<ol style="list-style-type: none">1. Re-fill coffee beans hopper with fresh coffee beans and open the slide2. Contact the Service and Support
CAUTION Flow meter K.O.	<ol style="list-style-type: none">1. The coffee runs very slowly2. Some valves may be blocked by lime scale.3. The flow meter is damaged.	<ol style="list-style-type: none">1. Open the grinder blades (see paragraph 3.2.5.2)2. Run a de-scaling process (see paragraph 4.7)3. Contact the Service and Support4. Contact the Service and Support

Error messages	Cause of fault	Troubleshooting measure(s)
CAUTION Drip Tray Full	<ol style="list-style-type: none"> 1. The drip tray is full of waste water 2. The drip tray micro switch is damaged. 	<ol style="list-style-type: none"> 1. Remove the tray, empty and clean it. 2. Check if the plastic float inside the drip tray is free to move 3. Check if the drip tray micro switch is working correctly; 4. Switch off the drip tray micro switch to let the machine working anyway (see paragraph 5.3.2) 5. Contact the Service and Support for replacement
CAUTION Coffee Gear Motor	The coffee gear motor is out of order	Contact the Service and Support for replacement
CAUTION Temp. Sensor K.O.	The temperature probe is out of order	Contact the Service and Support for replacement
CAUTION Check Grinder	The grinder blades have stuck	Refer to the message "Out of Coffee"
CAUTION Check Water	<ol style="list-style-type: none"> 1. The water line is closed 2. An overflow of the clear water tank occurred 	<ol style="list-style-type: none"> 1. Open the main water line 2. Contact the Service and Support for replacement

TROUBLESHOOTING

Error messages	Cause of fault	Troubleshooting measure(s)
* A L L A R M * Serial Time Out	The communication of the machine is compromised	Contact the Service and Support
Clean Cof. Group	A coffee group cleaning is needed	<ol style="list-style-type: none">1. Clean the coffee group (see paragraph 4.5)2. Open the front door and tap the Cleaning Button to make it disappear
Door Open	<ol style="list-style-type: none">1. The front door or the right side panel is open2. The door micro switch is damaged	<ol style="list-style-type: none">1. Close the door or the right side pane2. Contact the Service and Support for replacement
Descaling/Filter	<ol style="list-style-type: none">1. It's programmed to do a de-scaling process2. It's programmed to change the filter	<ol style="list-style-type: none">1. Contact the Service and Support;2. Contact the Service and Support for replacement
Grounds Drawer	The coffee grounds drawer is full.	Empty the coffee grounds drawer, open the front door and tap the cleaning button

11 Software Table

