

HLF 4700 Touch Screen



ENGLISH
Part Code 9BME47G23



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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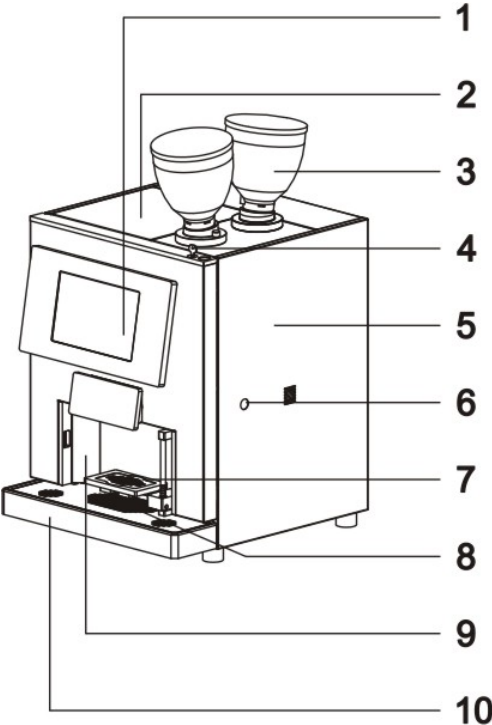
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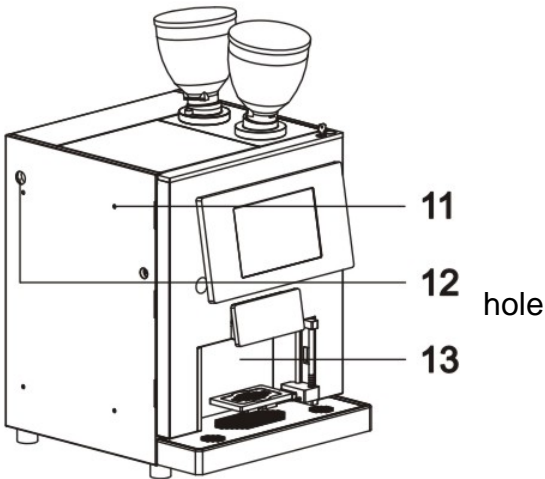
1 Description

1.1 Design

1.1.1 External description

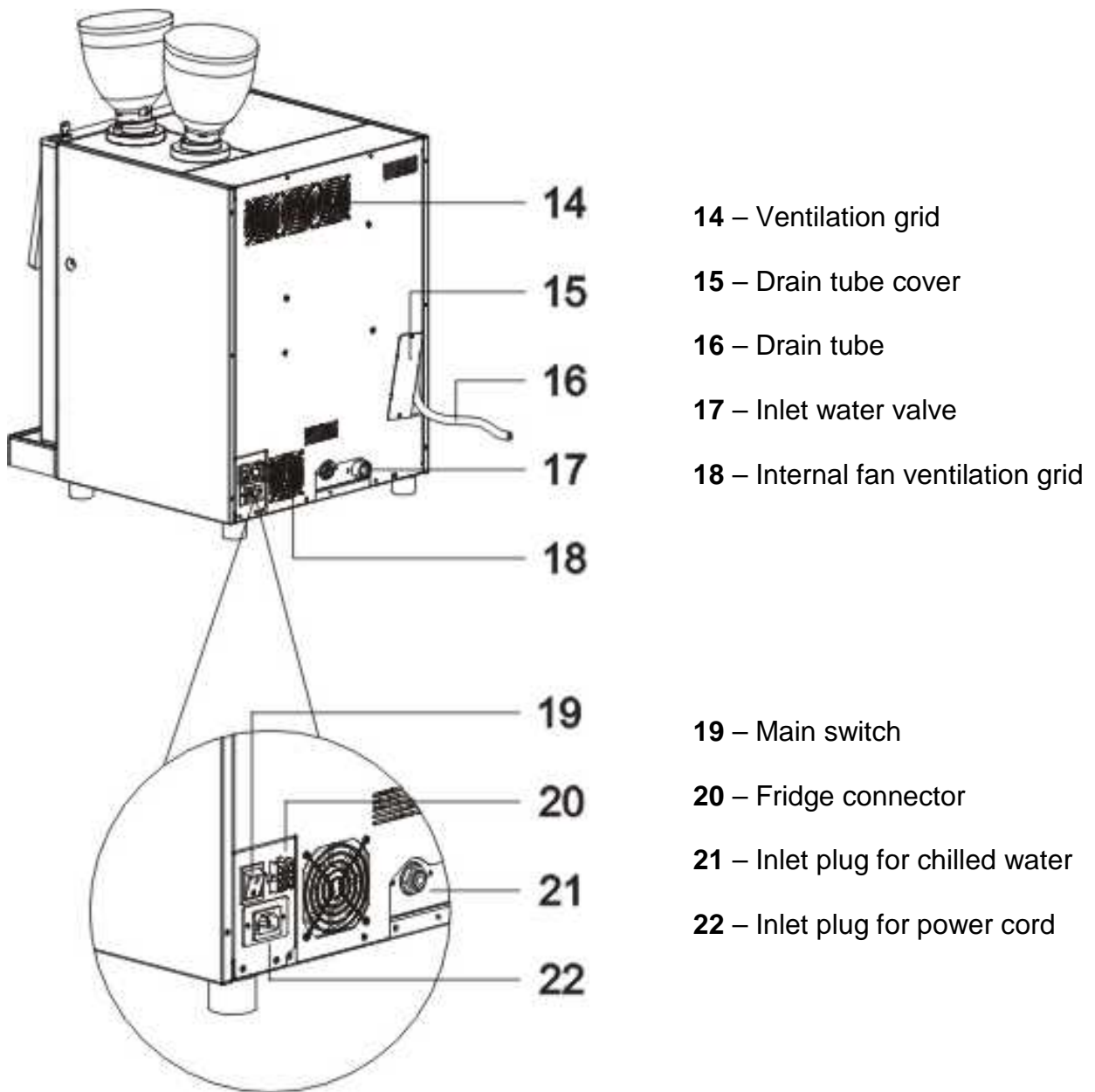


- 1 – Touch screen
- 2 – Top lid
- 3 – Bean hopper
- 4 – Key lock
- 5 – Removable right side panel
- 6 – Milk tube passage hole
- 7 – Cup holder grid
- 8 – Drip tray
- 9 – Cup sensor (optional)
- 10 – Drip Tray

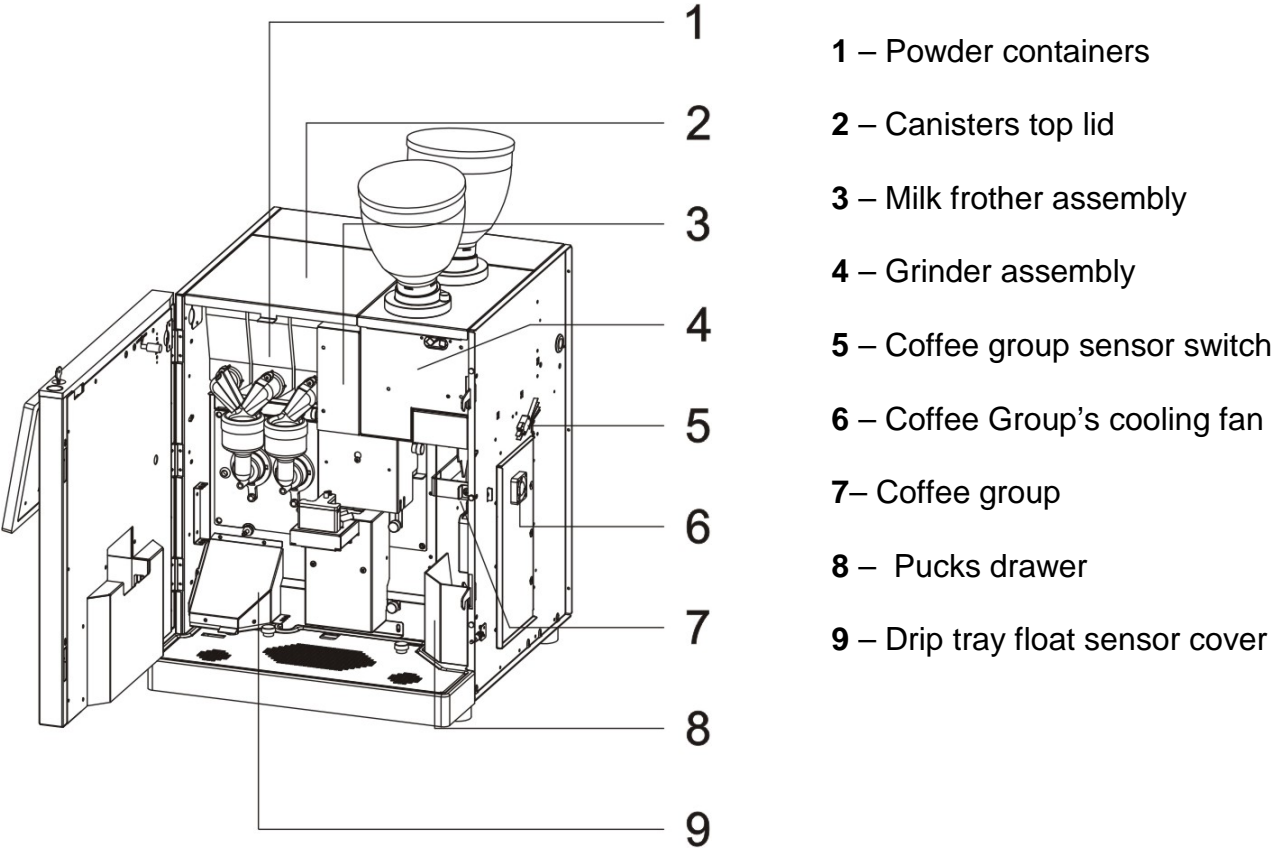


- 11 – Cash box fixing holes
- 12 – Payment system wires
- 13 – Cup station

DESCRIPTION



1.1.2 Internal description



1.2 Introduction

1.2.1 The HLF 4700 coffee maker

The HLF 4700 coffee maker is a fully automatic coffee maker machine, which, in the basic version, can dispense pre-programmed coffee products directly into the cup. The beverage required is selected via twelve beverage selection keys.

The HLF 4700 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.

1.3 Technical rates

1.3.1 Dimensions

Height: 620 mm
Depth: 550 mm
Length: 479 mm

1.3.2 Weight

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

Weight: 75 Kg

1.3.3 Electric rates

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

Power : 1.400 W for HLF 4700 120 V – 1900 W for HLF 4700 230 V

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"/>	Electrical Marks
Code : <input type="text"/>	
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.

- **Risk of injury: Do not modify the machine in any way!**
It is strictly prohibited to modify HLF devices!
The manufacturer assumes no liability for any consequences resulting from modifications having been made to the devices, whether inside or out.
- Never open the machine to make modifications yourself.
- The dispensing unit must only be repaired by trained service staff using original replacement parts. This ensures that the safety of the dispensing unit is not affected.
- This dispensing machine is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge unless they were explicitly trained by a responsible person or briefed in the use of the dispensing machine to ensure their safety. Children must be kept away from the machine at all times.

2.2.1.2 Proper use of HLF 4700 coffee maker

The HLF 4700 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 hot and froth milk. No other use of the HLF 4700 coffee maker will be deemed to be proper.

2.2.1.3 Proper use of milk with HLF 4700 coffee maker

- Do not use unpasteurised milk! Only use heat treated (e.g. pasteurised or ultra heat treated) milk.
- Only use milk with a sell-by date that has not yet expired
- When pouring milk into the container, pay attention to hygiene to ensure that no contaminated milk enters the system.
- Only pour milk that has already been cooled down (below 4°C) into the milk container.
- Once the milk has been opened, use it up within 24 hours to prevent health hazards.
- Refer to paragraph 4.4 for the proper maintenance and cleaning of the HLF milk system.

2.2.2 Specific hazards and instructions

2.2.2.1 Specific hazards and instructions of HLF 4700 coffee maker



WARNING

- Never insert either the hands or any rod-shaped object into a bean hopper when the HLF 4700 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 liquid comes out from the bottom of the beverage 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 4700 coffee maker.
- The drip tray serves solely to collect drip water. It must not be used as a sink.



CAUTION

- Only operate the HLF 4700 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 4700 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.

2.2.3 Limitation of liability

- HLF accepts no liability for any injuries or accidents if the safety instructions covered in this manual are not adhered to. Additionally, liability is only accepted within the boundaries of the machine (see paragraphs 1.2.1 "*The HLF 4700 coffee maker*", 4 "*Cleaning Guide*", 3.2.2 "*Water connection*", 3.2.3 "*Electric connection*"). HLF shall be liable for faults on the machine in accordance with the warranty regulations.
- The manufacturer cannot be held liable for any damage caused by misuse or inappropriate handling of the machine.

3 Installation

3.1 Transport

During the transport of the HLF 4700 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 4700 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:

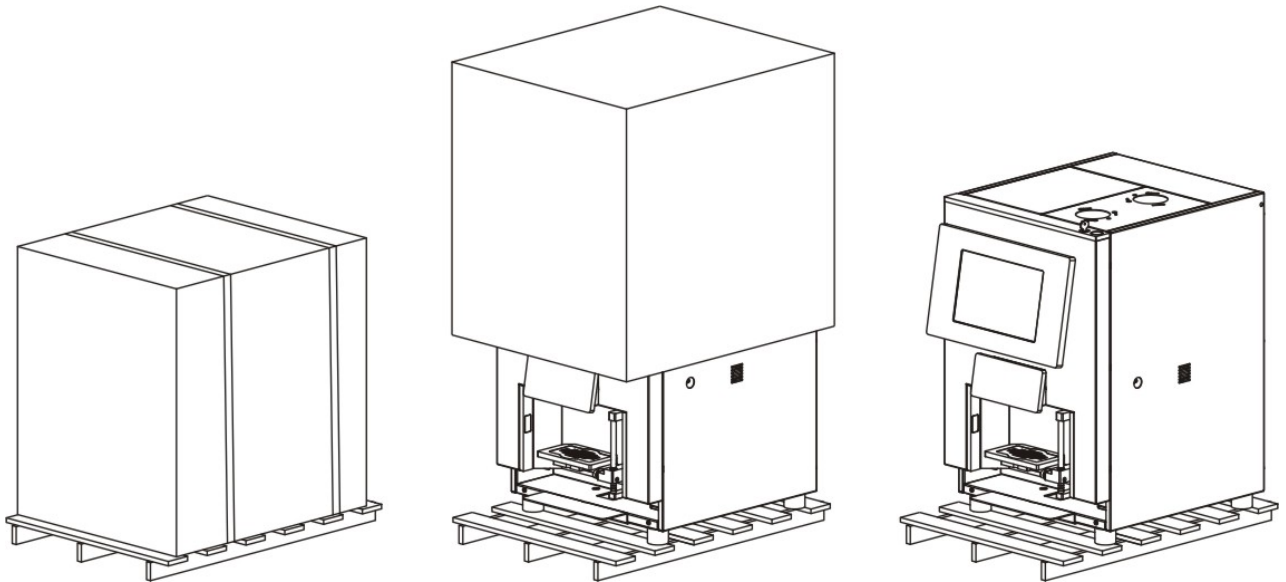
- Dents or damage of the box
- Wet areas
- Signs of tampering

3.1.2 Un-packing

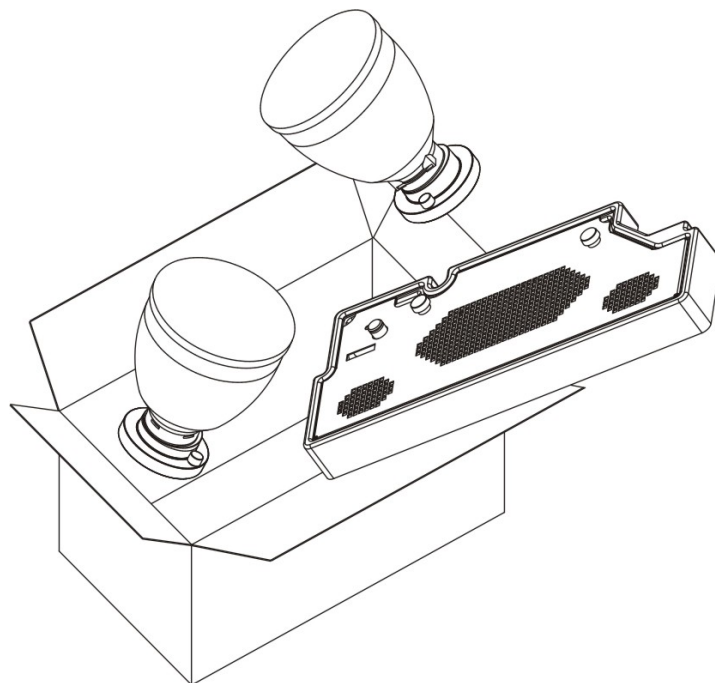
The HLF 4700 coffee maker is packed in a strong carton specifically designed for this unit. This should protect the unit during the transportation.

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 with the white styrofoam sheets. Then you can take out the pallet.



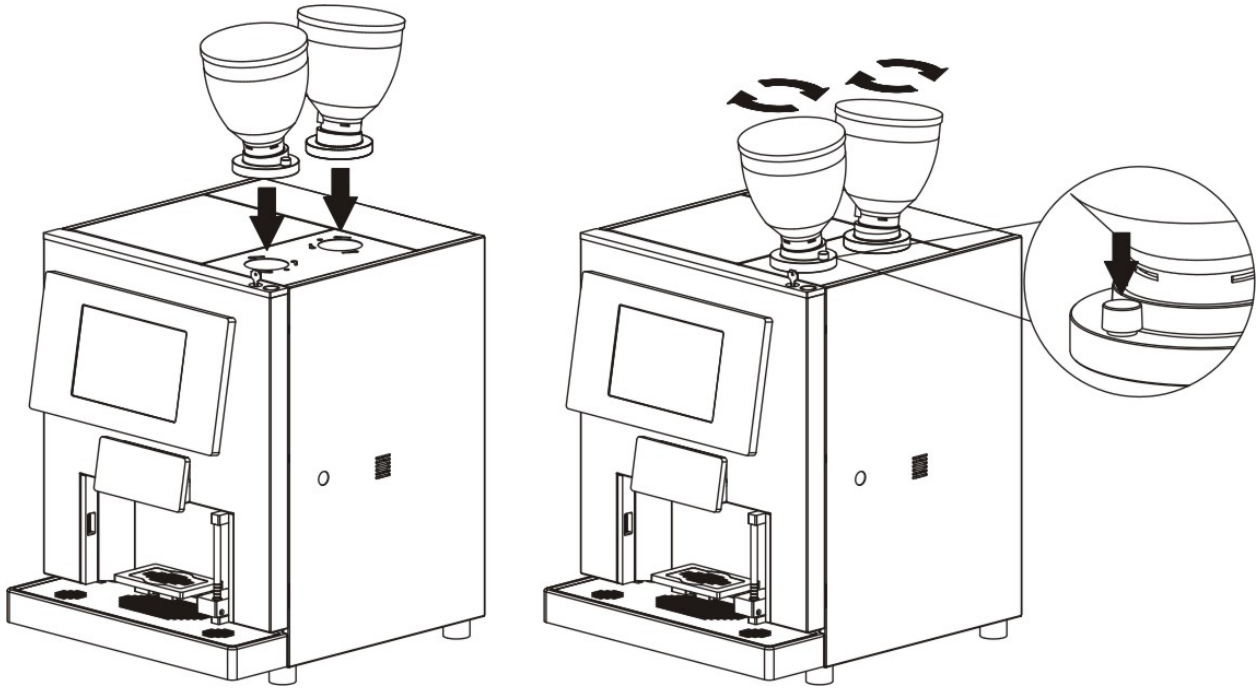
Along with the HLF 4700 package, is provided also a second box containing the external coffee beans hopper/s and the drip tray.



Extract the coffee hopper/s from the box and install it in the neck on the top lid of the HLF 4700 coffee machine, turn it clockwise until the micro fits into the hole (see image below).

INSTALLATION

Extract the drip tray and insert it at the base of the machine.



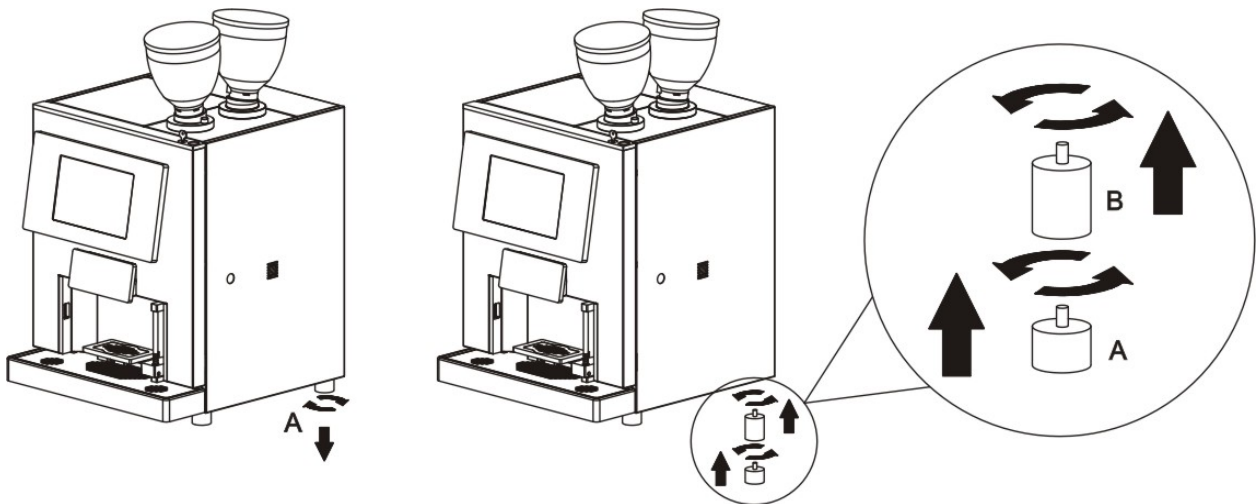
NOTE

Only for installations in the United States of America

To meet the cleaning requirements in the United States, it is mandatory to install the raising-machine kit.

Remove the four feet from the raising-machine kit accessory box, previously ordered.

Unscrew all the feet (A) supporting the coffee machine;
screw the foot (B) (accessory) to foot (A);
fix the support under the machine and repeat for the other 3 supports.
(See image below)



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 85 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 4700 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.

3.2 Procedure

3.2.1 Minimum Requirements

The machine must only be installed using the supplied connection cables and hoses. Any existing cables or hoses must not be reused. The manufacturer is not liable for any damages arising from improper installation.

The use of incorrect connections voids the warranty!

Water Requirements: flow rate of at least 3 L/min.

For example:

Fill a container of 3 Liter capacious and make sure the time it takes to be filled in is 60 seconds or less (or 1 Liter in 20 seconds or less).

The maximum pressure of the water line has to be between 1 to 6 bar.

Electric Requirements: 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.

3.2.2 Water connection

On the back of the HLF 4700 is located the inlet water valve that permits the connection of the machine to the direct water line.

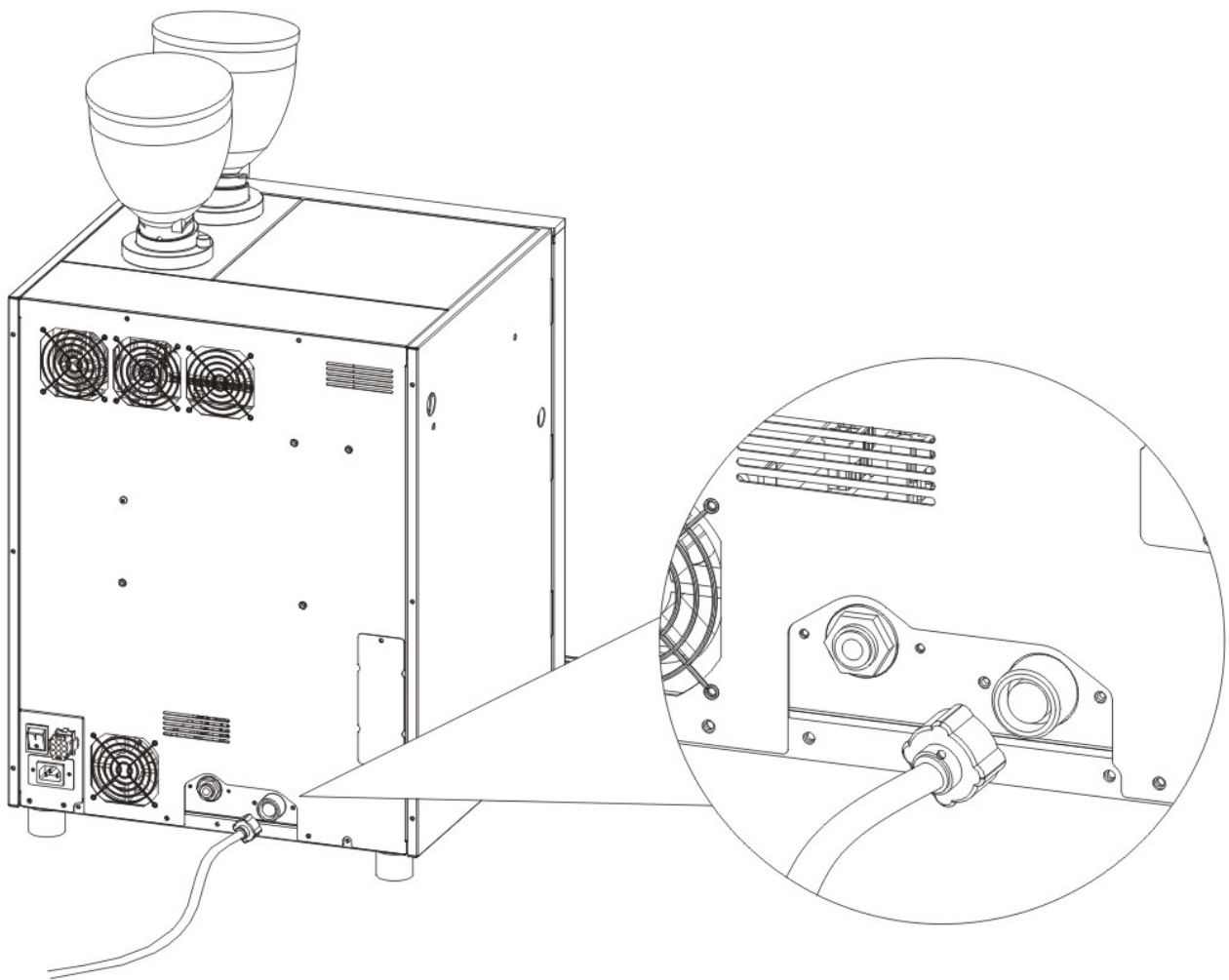


CAUTION

The water connection must only be connected to drinking water.

The maximum pressure of the water line has to be between 1 to 6 bar 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.

Refer to the national laws of your country for the connection to the water line. To connect the water line to the HLF 4700, 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.

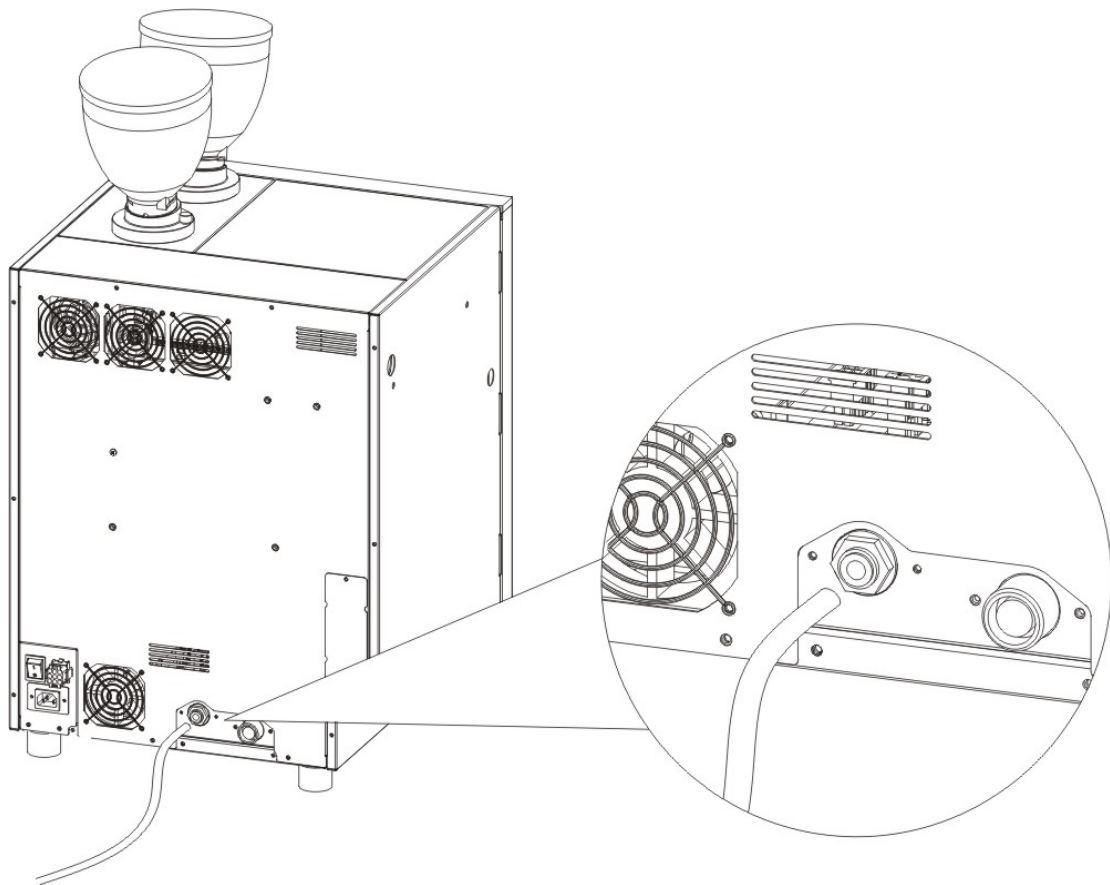


3.2.2.1 Chilled water connection

In order to connect the chilled water to the HLF coffee machine it is necessary to have a cooling unit, an solenoid valve and a tube (external \varnothing 8 mm).

First connect the solenoid valve to the cooling unit.
Then, attach the end of the tube to the solenoid valve and the other end to the connector of the machine (see image below)

The power for the valve should be connected with the appropriate wiring.

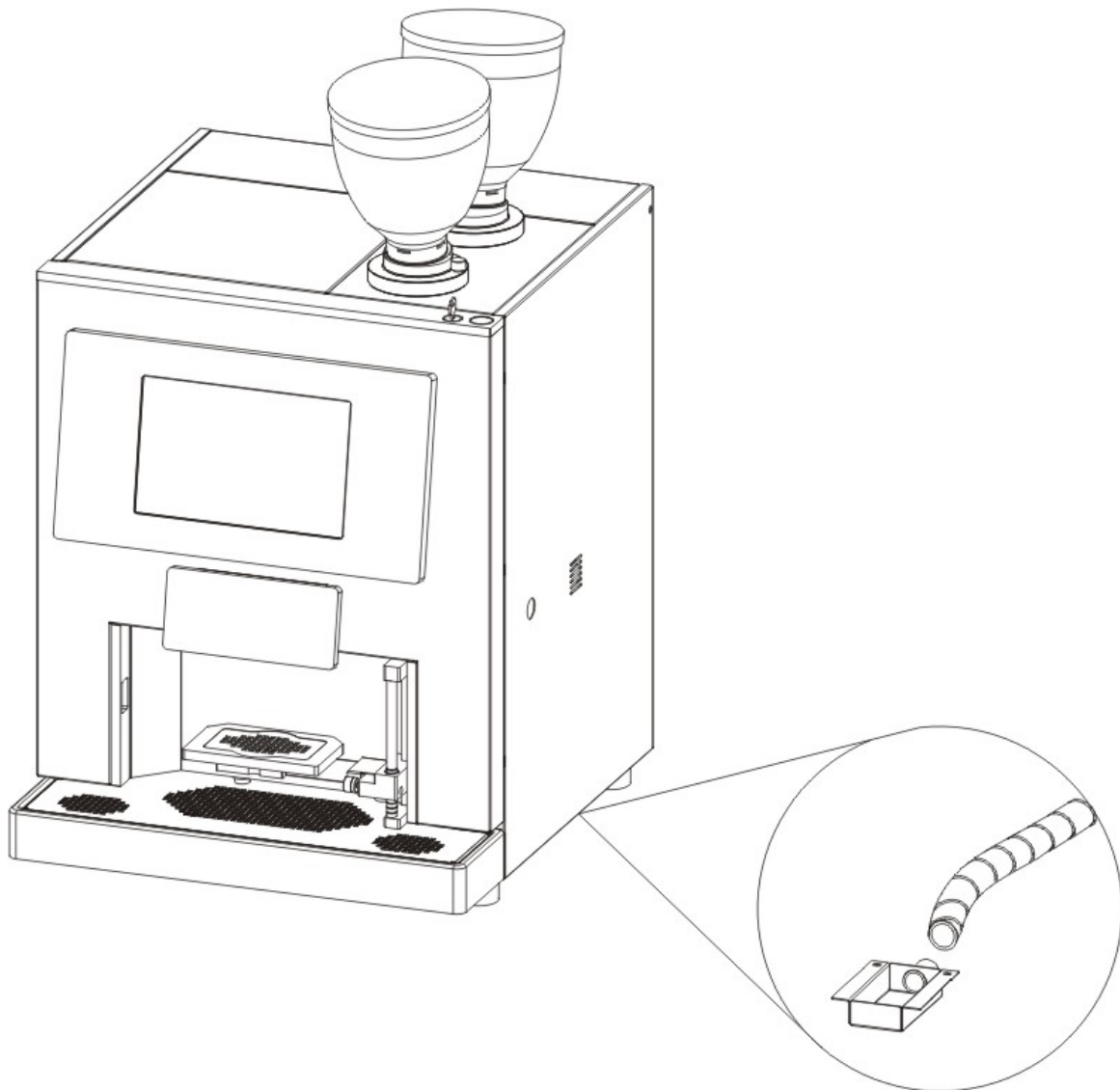


NOTE

After the water tube is secured 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.

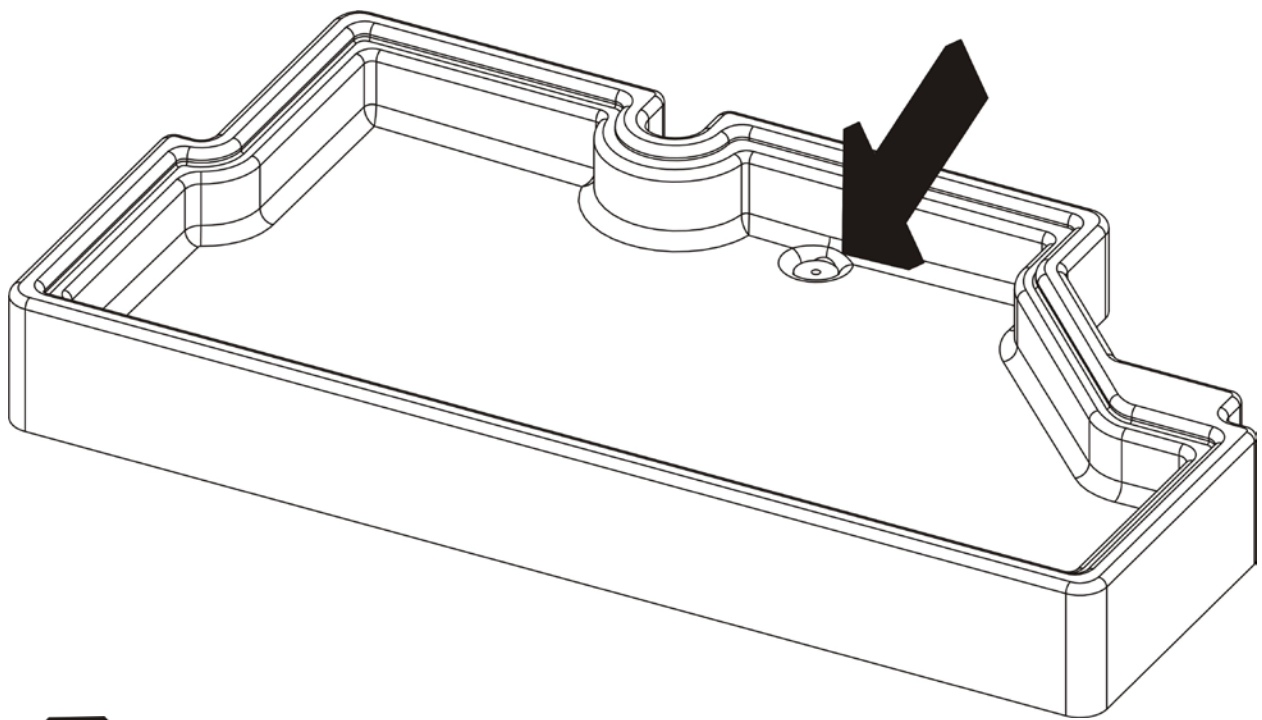
3.2.2.2 How to connect the drainage tube

Connect the drain pipe to the drip tray which is placed under the machine (see image below).



Then make a hole in the plastic drip tray (see image below).
 In this way the liquid collected, will be discharged externally through the tube that was previously connected (previous step).

INSTALLATION



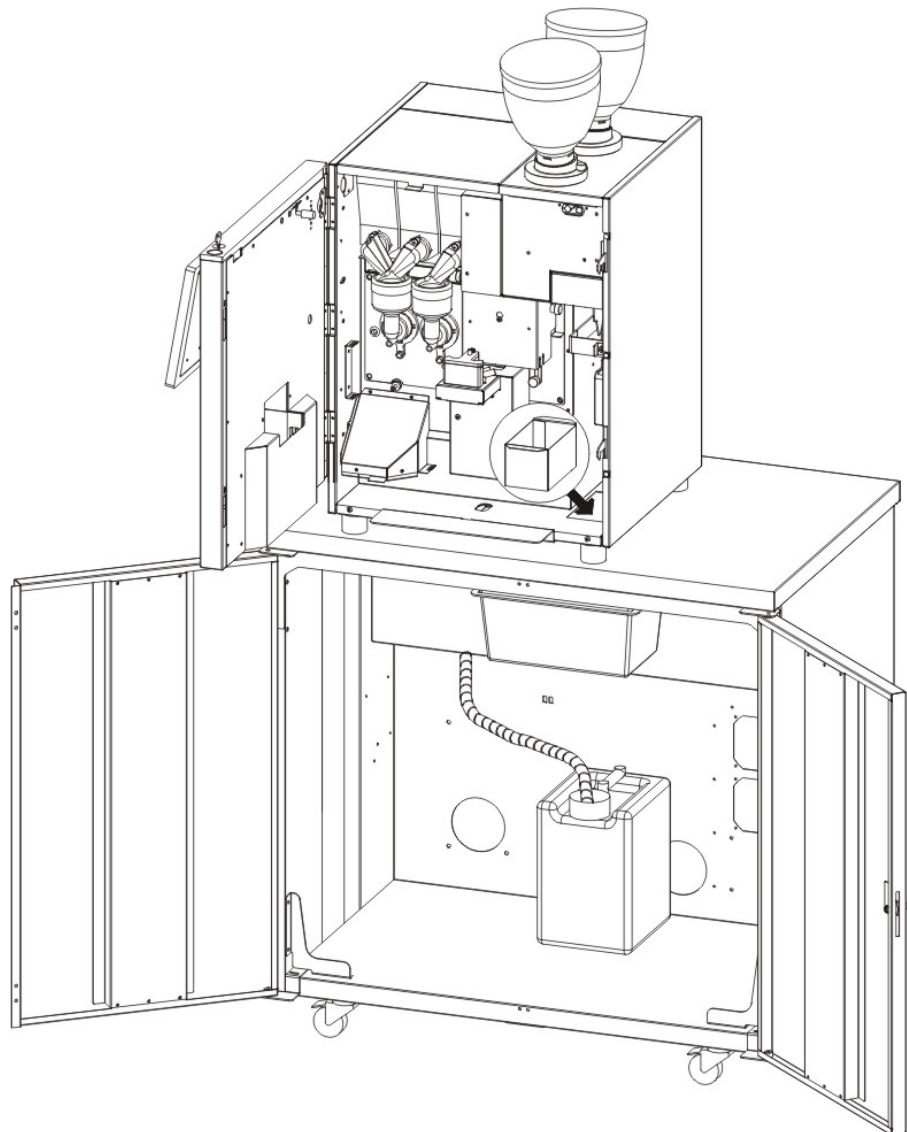
WARNING

Refer to planning diagram for respective distances.

3.2.2.3 External waste drawer

It is possible to download the coffee grounds directly into a larger drawer, external to the machine.

- Insert the grounds discharge channel into the compartment located underneath the coffee group (see image below).

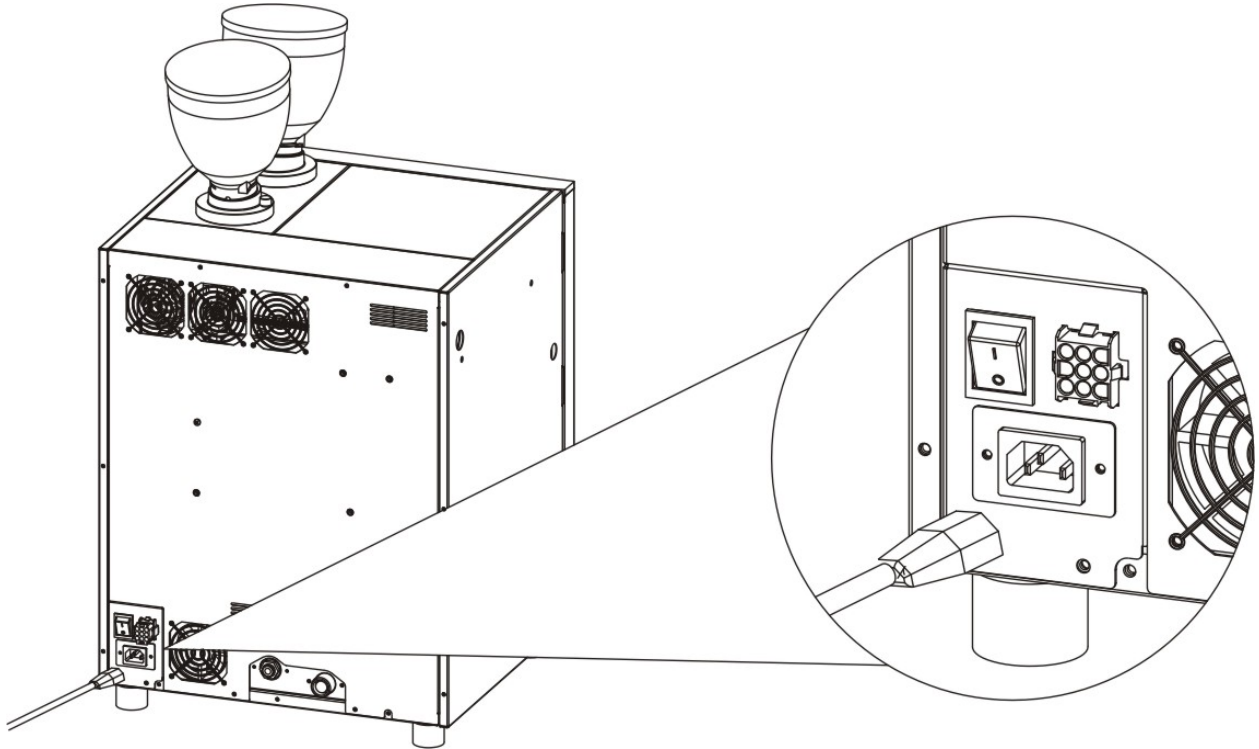


WARNING

Refer to planning diagram for the hole positioning.

3.2.3 Electric connection

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



WARNING

INSERT THE POWER CORD INSIDE A CORRECT WALL PLUG, WITHOUT USING ANY OTHER ELECTRIC ADAPTER.

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

3.3 Start up and operation mode

3.3.1 Loading products

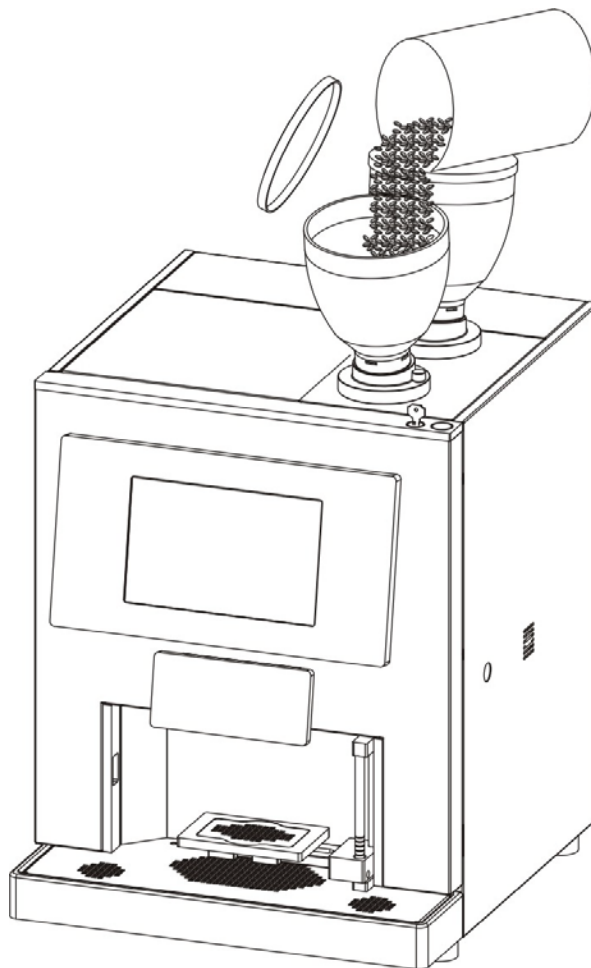


CAUTION

Refer to chapter 5.5 Re-Fill Ingredients for software instructions concerning the ingredients re-fill.

3.3.1.1 Coffee beans

Fill up the coffee beans hopper/s with fresh coffee beans.

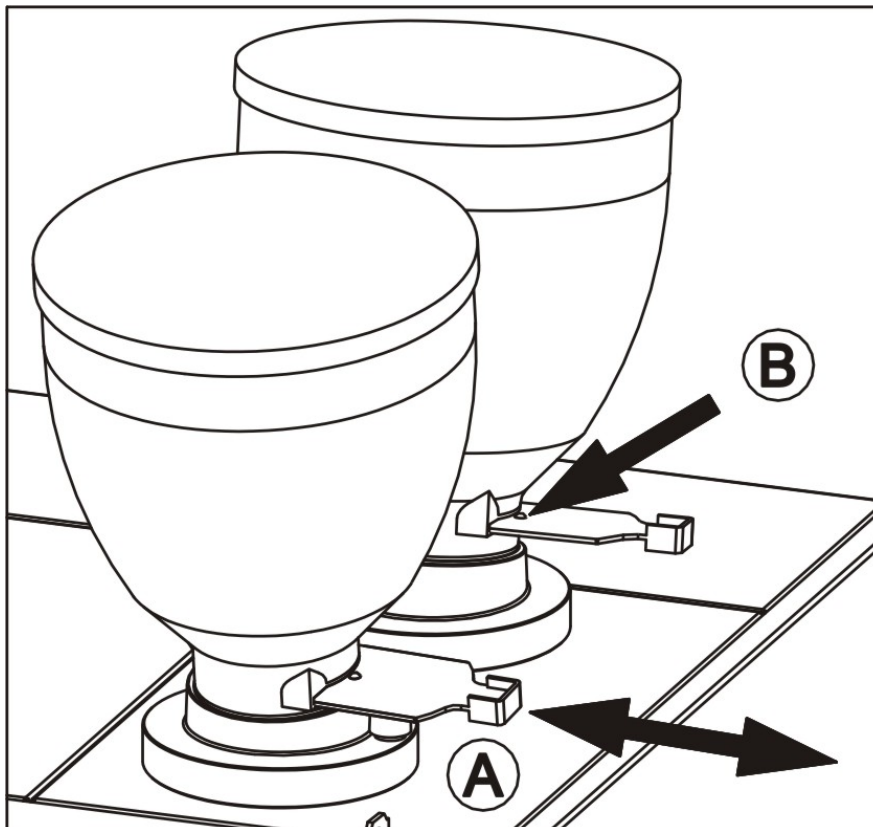


Remember to open the beans stopper located at the bottom of the coffee beans hopper. (see image A below).



NOTE

At first installation, strong pull the stopper so that the pin is completely pulled out (see image B below)



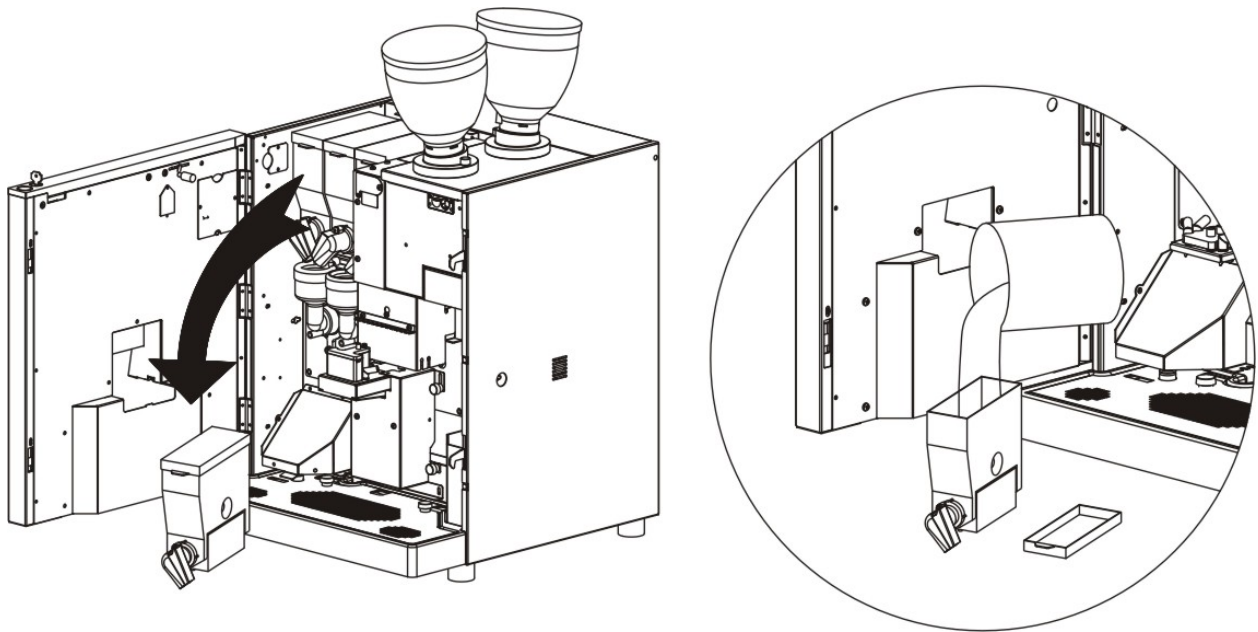
NOTE

It's recommended to use a mix of coffee beans for automatic coffee makers, in order to avoid a rapid consumption of the grinder's blades and also to get the best performance for the HLF 4700

For information refer to a coffee beans dealer.

3.3.1.2 Powders

Take off the top lid and open the front door, take out from the second box the soluble powder containers to continue the filling process of the products.



NOTE

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

Place back each container in its original position.

3.3.1.3 Milk



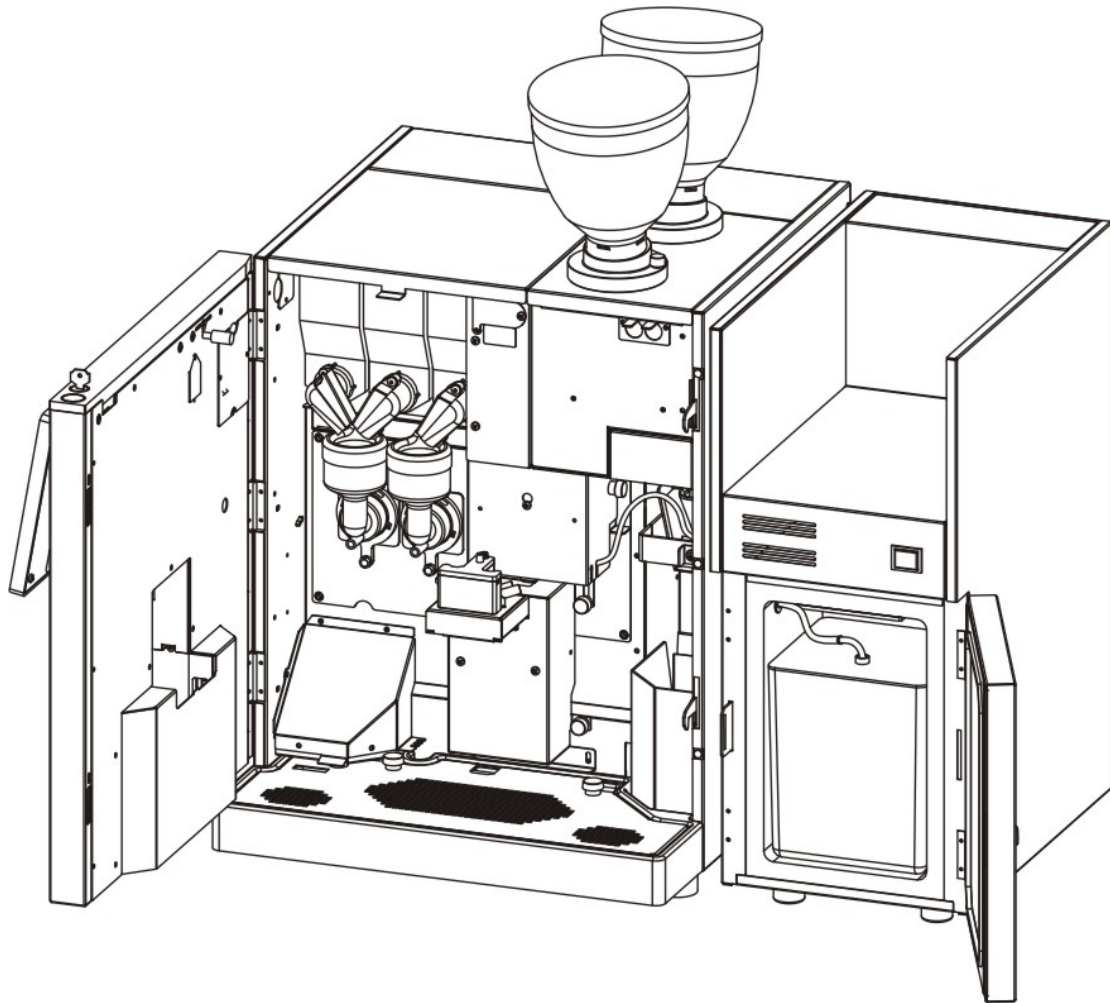
WARNING

Refer to paragraph 2.2.1.3 for the proper use of the milk with HLF 4700 machine.

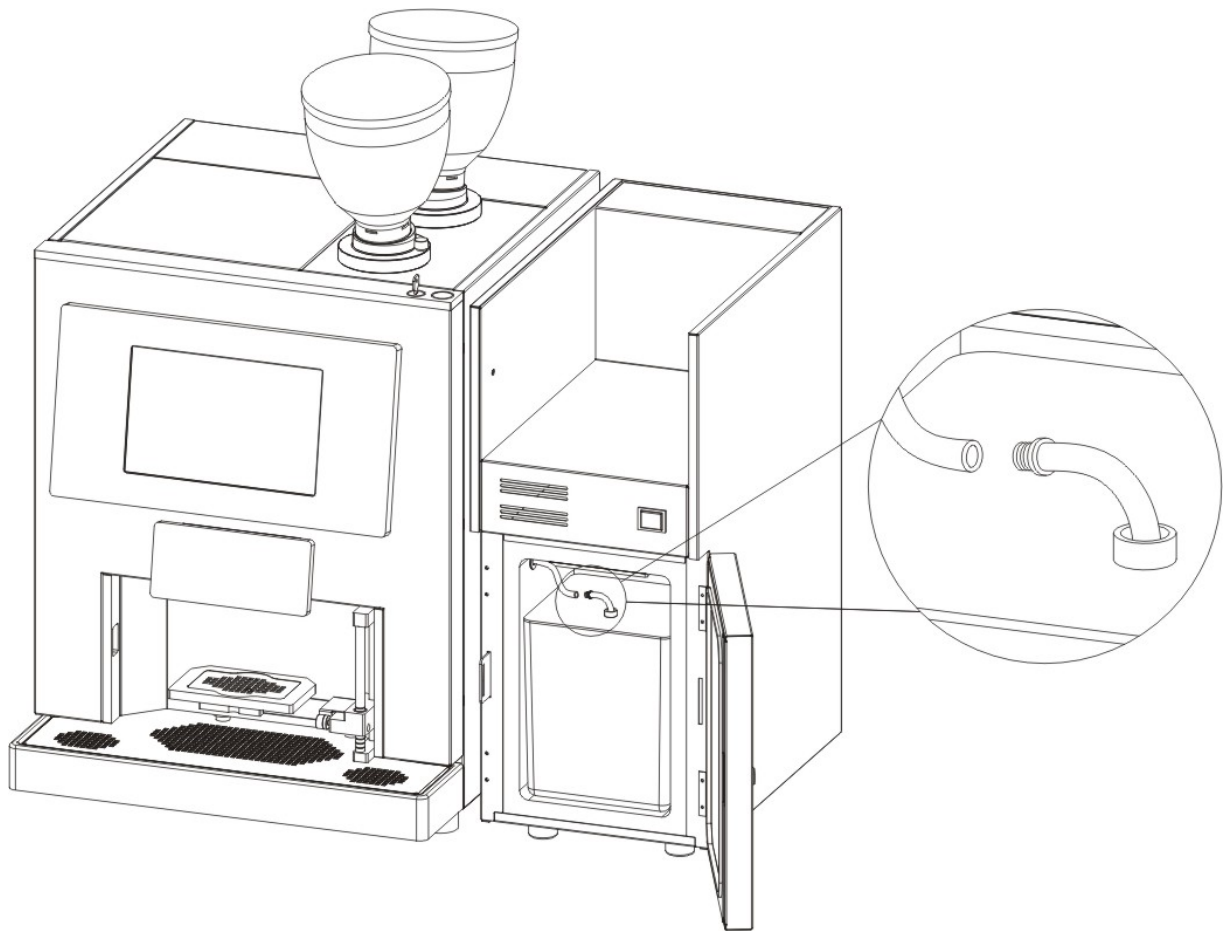
Open the door of the machine and take out the clear pipe from the inside.

INSTALLATION

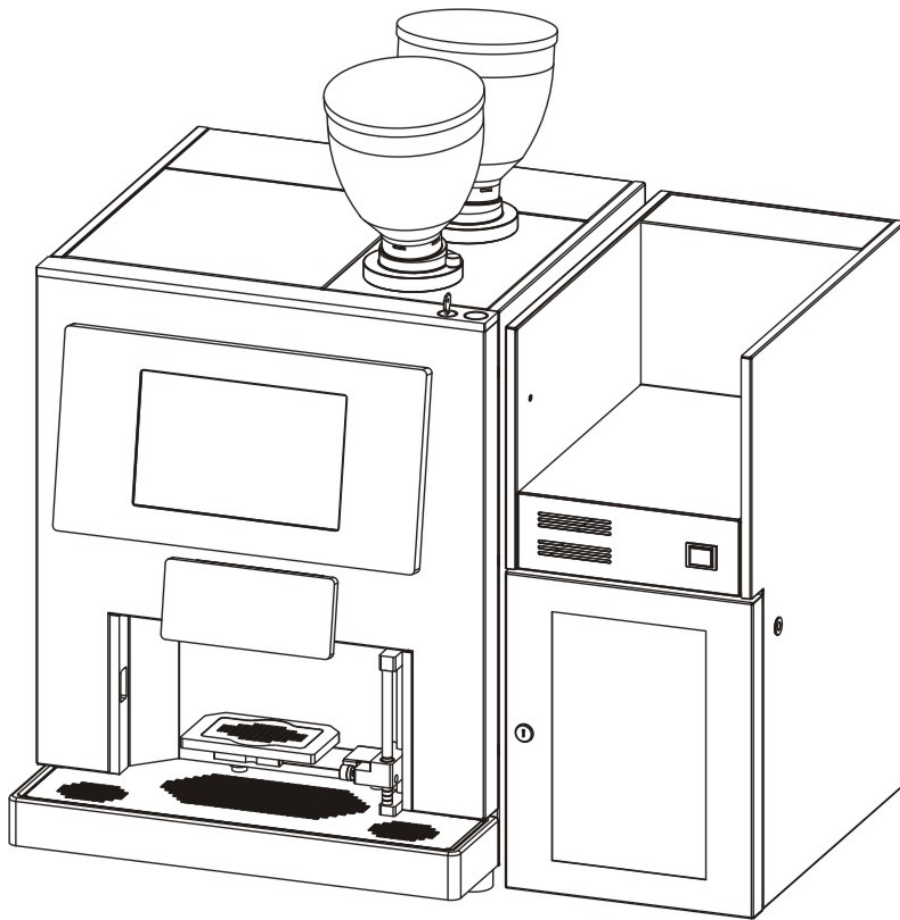
Open the fridge door and pass the pipe through the milk tube hole on the side of the machine and then through the hole on the side of the fridge



Connect the pipe to the black plug of the milk container as indicated on the image below



Then close the door of the machine and of the fridge.



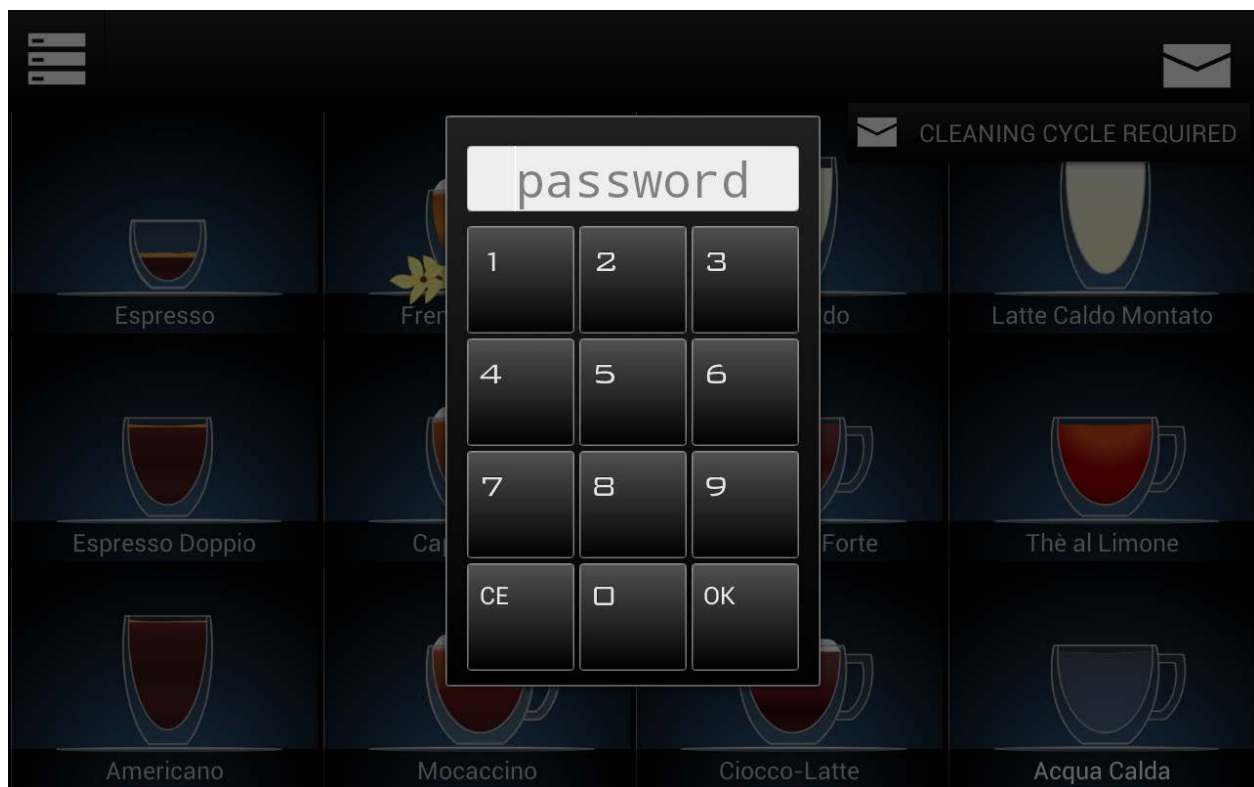
CAUTION

When pouring milk into the container, pay attention to hygiene to ensure that no contaminated milk enters the system. The milk container must be clean and dry.

3.3.2 Turning ON the unit

Turn on the unit by the main switch situated on the back of the HLF 4700 coffee maker.

The following screen shot will appear on the touch screen. It means that the cleaning cycle has to be run in order to load water into all the hydraulic circuits.



Push on the notification **Cleaning Cycle Required**.

Push **Whipper Cleaning**, enter the password 1111 and then **Start**.

3.3.3 Initial heating



Once the cleaning cycle is finished, the message **Heating** will appear on the notification icon (top right corner).

The internal boiler is heating the water and this process is going to take around 5 minutes. When the notification icon disappears the machine is ready to work.

3.3.4 Adjusting the Coffee Grinder

At this point of the initial start up, the HLF 4700 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.



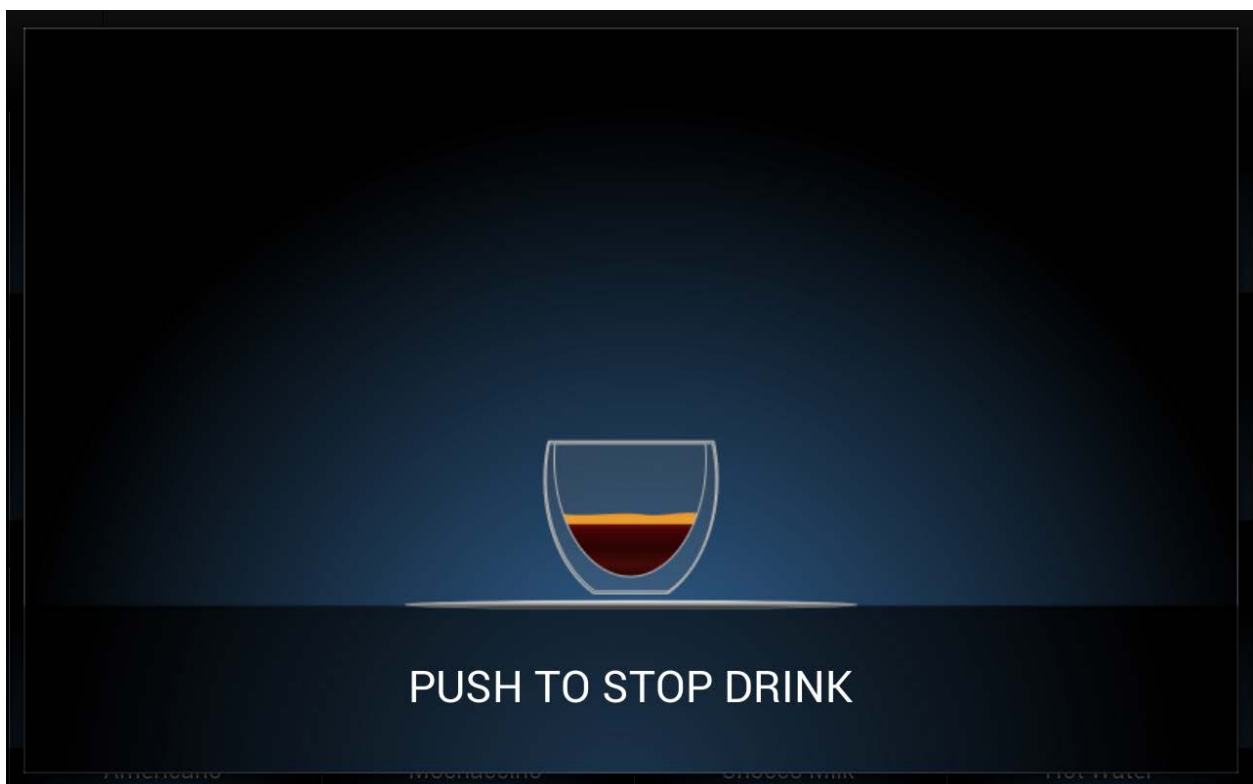
NOTE

The HLF 4700 coffee maker arrives with the blades of the coffee grinder, almost open 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 can 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 **Coffee** key to start the coffee drink process.



INSTALLATION

The grinder will start grinding the coffee beans, and after 7 - 8 seconds the coffee group will move from the stand-by position to the brewing position, and the water pump will start to run.

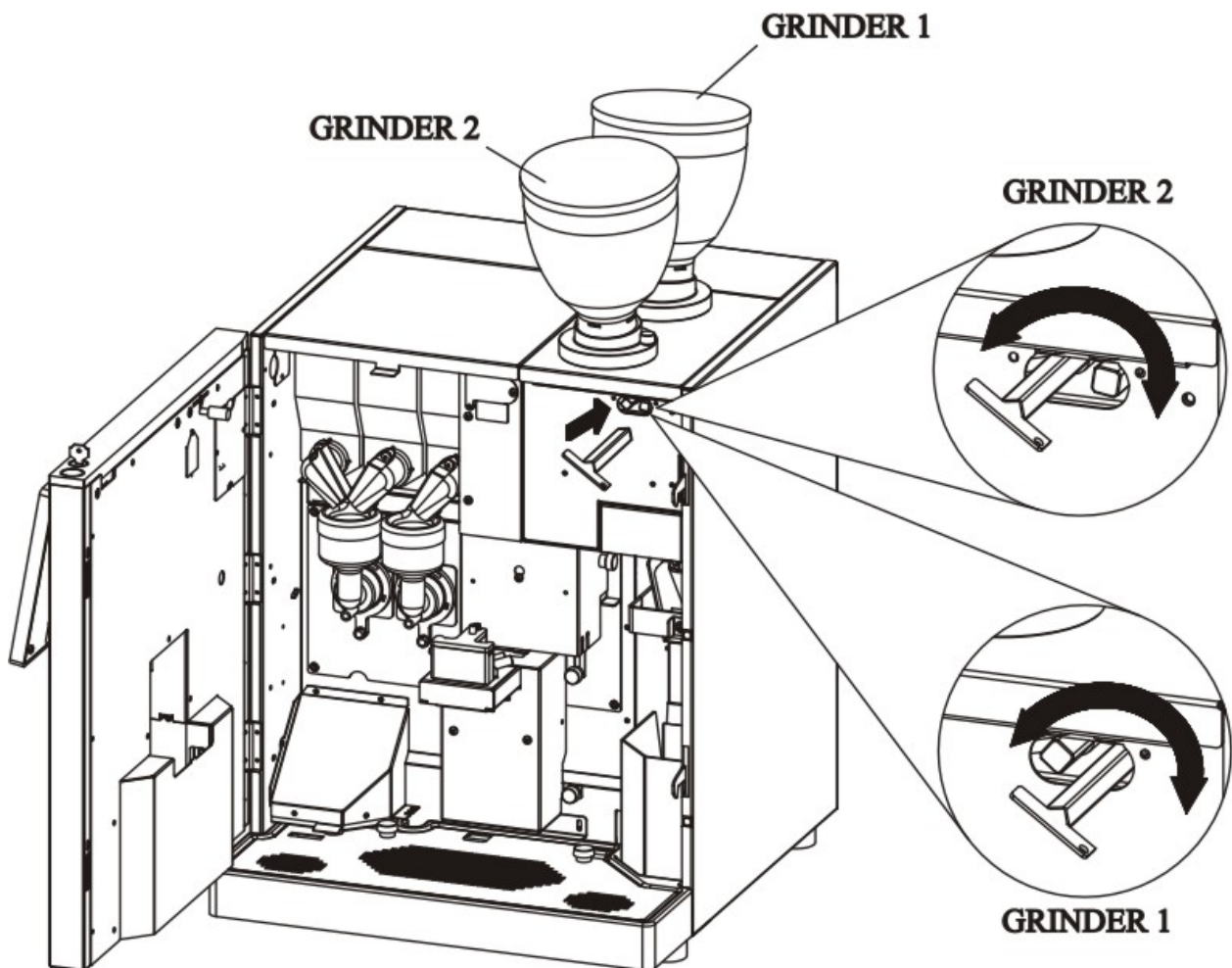
At this point is important to watch the speed of the coffee coming out from the drink nozzle into the cup, wondering if it's coming out too fast or too slow (almost dripping).

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 keyboard will be available again.

To adjust the blades follow the instructions below.

3.3.5 How to adjust the Grinder Blades



3.3.5.1 Closing the grinder blades

In order to close the grinder blades, turn right the lever of the desired grinder.

3.3.5.2 Opening the grinder blades

In order to open the grinder blades, turn left the lever of the desired grinder.

3.3.5.3 How to adjust the Grinder Blades of the Automatic Version

To adjust the blades of the automatic version, refer to paragraph 5.3.9



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.

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.
- **Only use HLF tabs and milk cleaning agent**
- **Do not put any part into the dishwasher**

4.2 Cleaning table

Follow the table below to choose the appropriate type of cleaning depending on the frequency:

FREQUENCY	TYPE OF CLEANING	INSTRUCTION REFERENCE
Daily	- Automatic Daily Cleaning	Par. 4.4.1 / 4.5.1
	- Additional Daily Cleaning (manual)	Par. 4.7
	- Coffee Group's Chute Cleaning	Par. 4.10
Weekly	- Automatic Daily Cleaning	Par. 4.4.1 / 4.5.1
	- Additional Daily Cleaning (manual)	Par. 4.7
	- Additional Weekly Cleaning (manual)	Par. 4.8.
	- Powder Canisters and Mixing Bowls Cleaning	Par. 4.9

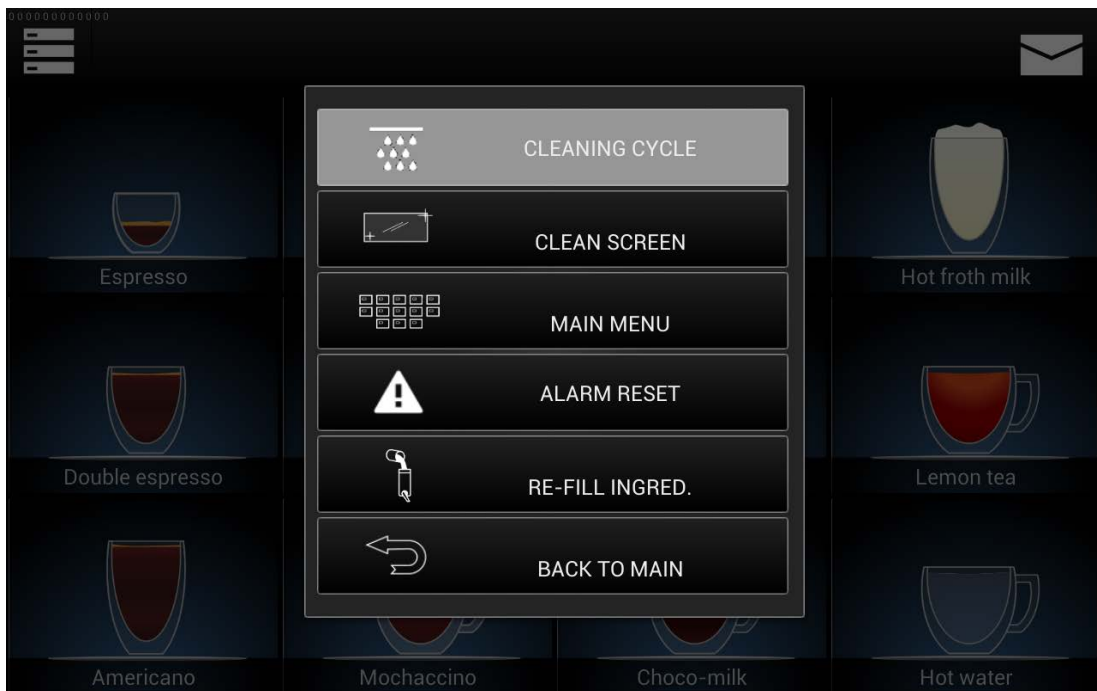
Monthly	- Automatic Daily Cleaning	Par. 4.4.1 / 4.5.1
	- Additional Daily Cleaning (manual)	Par. 4.7
	- Automatic Coffee Group Cleaning	Par. 4.6
	- Powder Canisters and Mixing Bowls Cleaning	Par. 4.9
	- Additional Weekly Cleaning (manual)	Par. 4.8.

4.3 Accessing the Automatic Cleaning Cycles

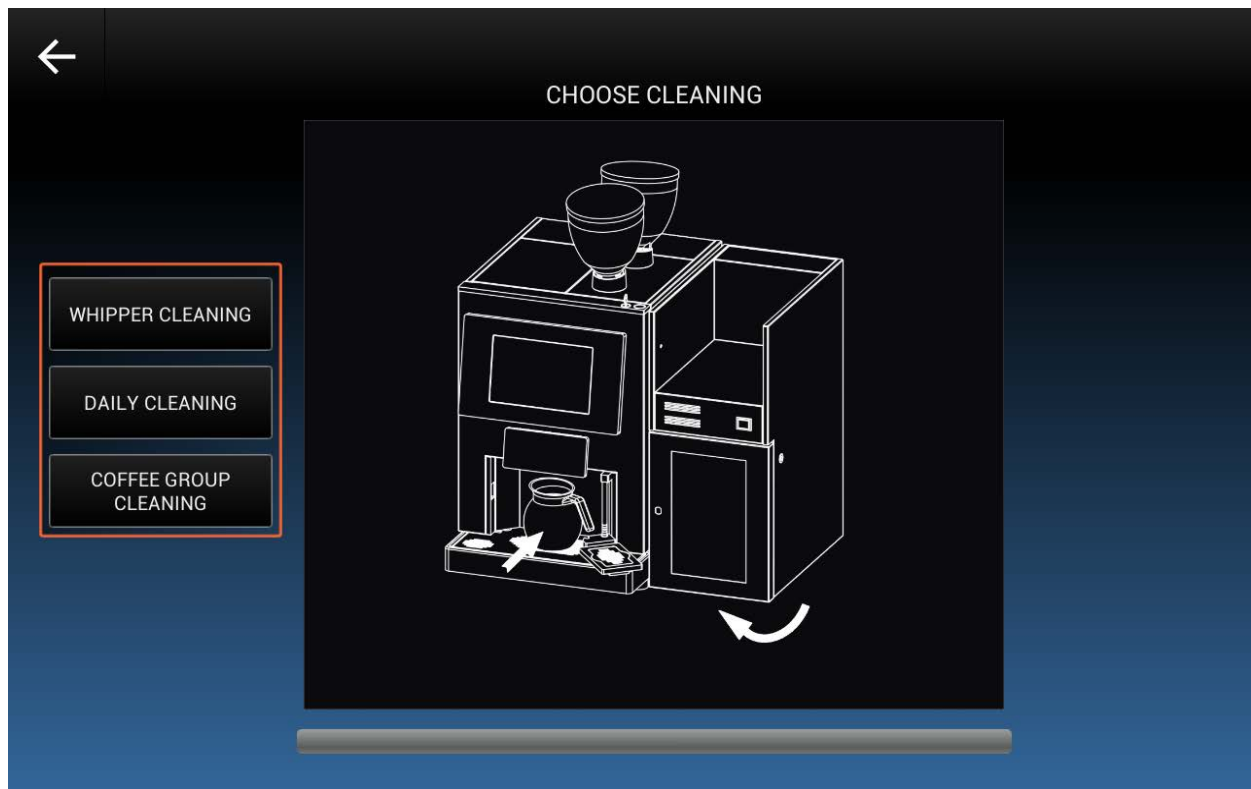
Push the top left corner.



Push **Cleaning Cycle** button.



Select the desired cleaning routine:



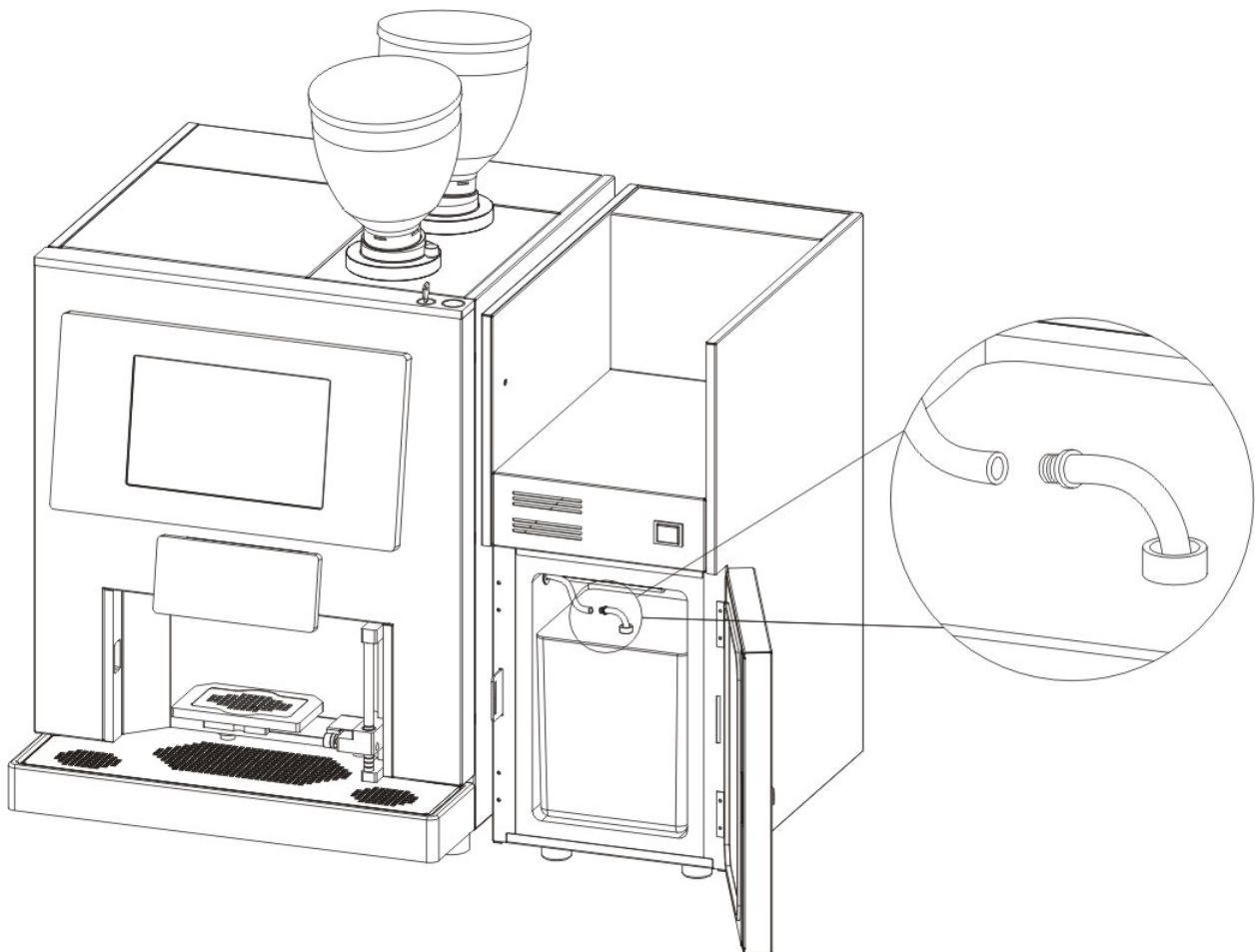
4.4 FRESH MILK

4.4.1 Automatic Daily Cleaning

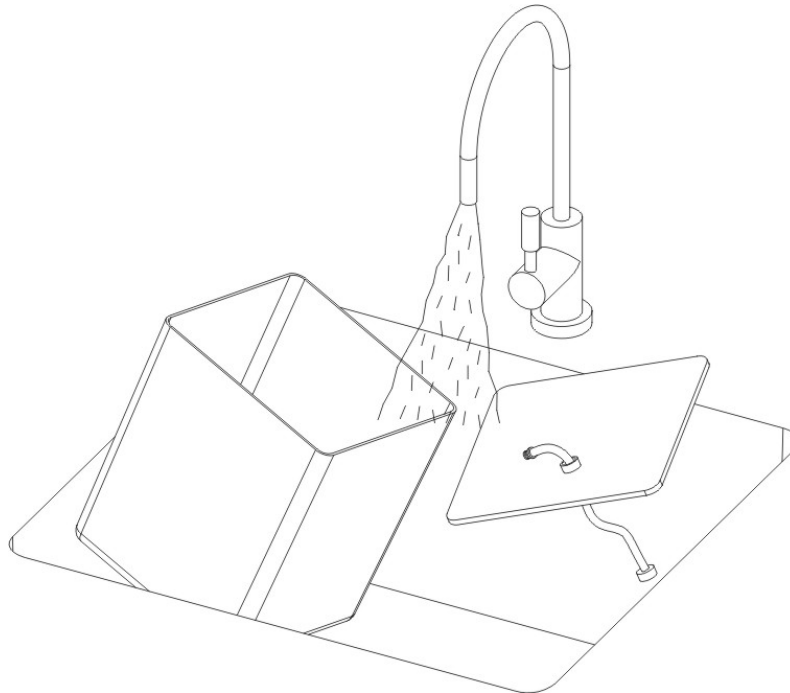
This cleaning cycle is to clean the fresh milk circuit and mixing bowls.

Access the cleaning cycles as described in chapter 4.3

- Push **Daily Cleaning**
- Open the fridge/fridges and unplug the milk pipes from the milk container lids.



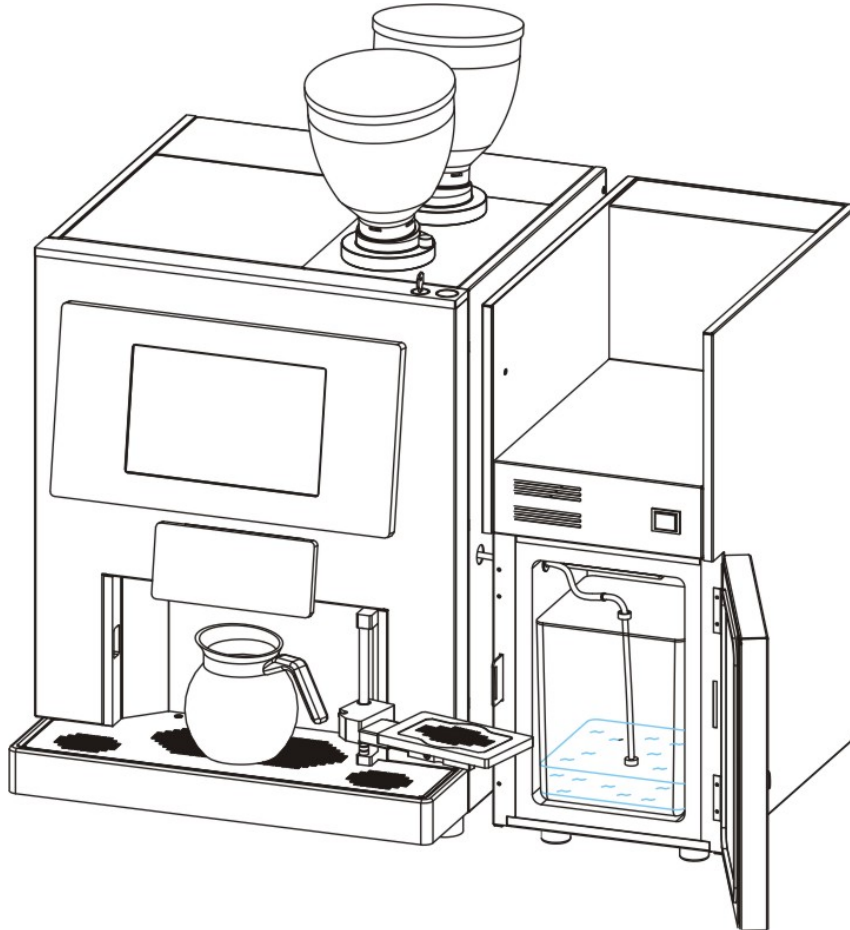
- Remove the milk containers. Empty and rinse the containers, the milk pipes and the filters.



- Pour the HLF Milk Cleaning agent quantity displayed on the touch screen into the milk containers
- Put the milk containers into the fridge/fridges and connect the milk pipes to the milk container lids. Close the door

CLEANING GUIDE

- Only in case the Drip Catcher is not installed on the machine, place an empty jug under the dispense head. The container must be at least 1,5 Liter capacious.



- Push **Start** when ready, the cleaning liquid will be discharged directly on the drip tray (or on the jug if the drip catcher is not installed). The cleaning cycle will keep about 15 minutes.
- Once finished the cleaning cycle, open the fridge/fridges, unplug the milk pipes from the milk container lids.
- Remove the milk containers. Empty and rinse the containers, the milk pipes and the filters.
- Put the milk containers into the fridge/fridges and connect the milk pipes to the milk containers. Close the door

Run an additional Whipper Cleaning if a further cleaning seems to be necessary. (Par. 4.4.2 below).

**CAUTION**

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

In order to maintain the maximum hygiene, it is recommended to replace the entire transparent milk pipe every two months.

4.4.2 Automatic Whipper Cleaning

This cleaning cycle is to clean the mixing bowls.

Access the cleaning cycles as described in chapter 4.3

- Push **Whipper Cleaning**
- Only in case the Drip Catcher is not installed on the machine, place an empty jug under the dispense head. The container must be at least 1,5 Liter capacious.
- Push **Start** when ready, the cleaning liquid will be discharged directly on the drip tray (or on the jug if the drip catcher is not installed)

4.5 POWDER MILK

4.5.1 Automatic Daily Cleaning

This cleaning cycle is to clean the mixing bowls.

Access the cleaning cycles as described in chapter 4.3

- Push **Daily Cleaning**
- Only in case the Drip Catcher is not installed on the machine, place an empty jug under the dispense head. The container must be at least 1,5 Liter capacious.
- Push **Start** when ready, the cleaning liquid will be discharged directly on the drip tray (or on the jug if the drip catcher is not installed)

4.6 Automatic Coffee Group Cleaning

This cleaning cycle is to clean the brewer from any residue of coffee grease under the filters.

Access the cleaning cycles as described in chapter 4.3

- Push **Coffee Group Cleaning**.
- Enter the Coffee Group Cleaning password if required and press **OK**.
Default password is 123456

Follow instructions on the Touch Screen.



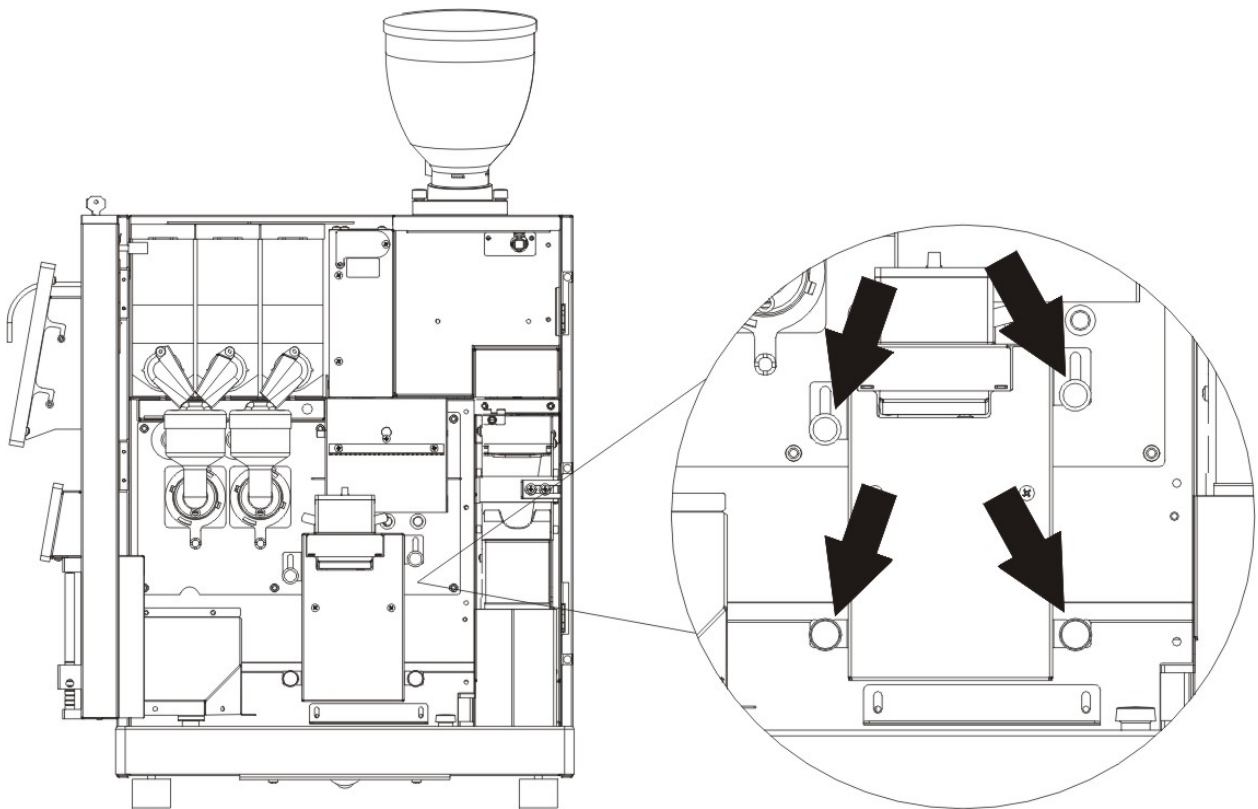
CAUTION

These are essential operations. If they're not done the cleaning cycle is more likely to block, causing a FLOW METER KO message.

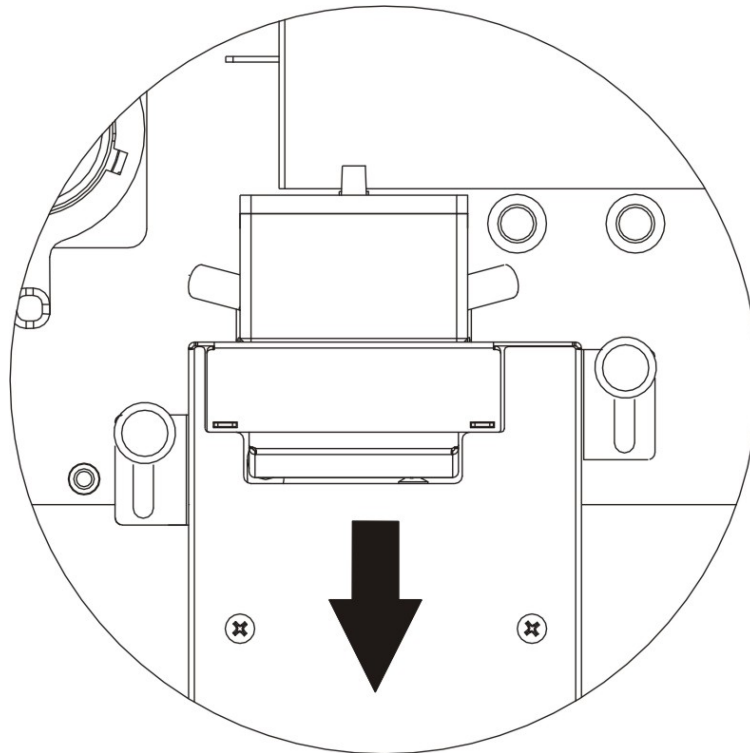
Use HLF cleaning tablet ONLY. Otherwise warranty will not be valid anymore.

4.7 Additional Daily Cleaning (manual)

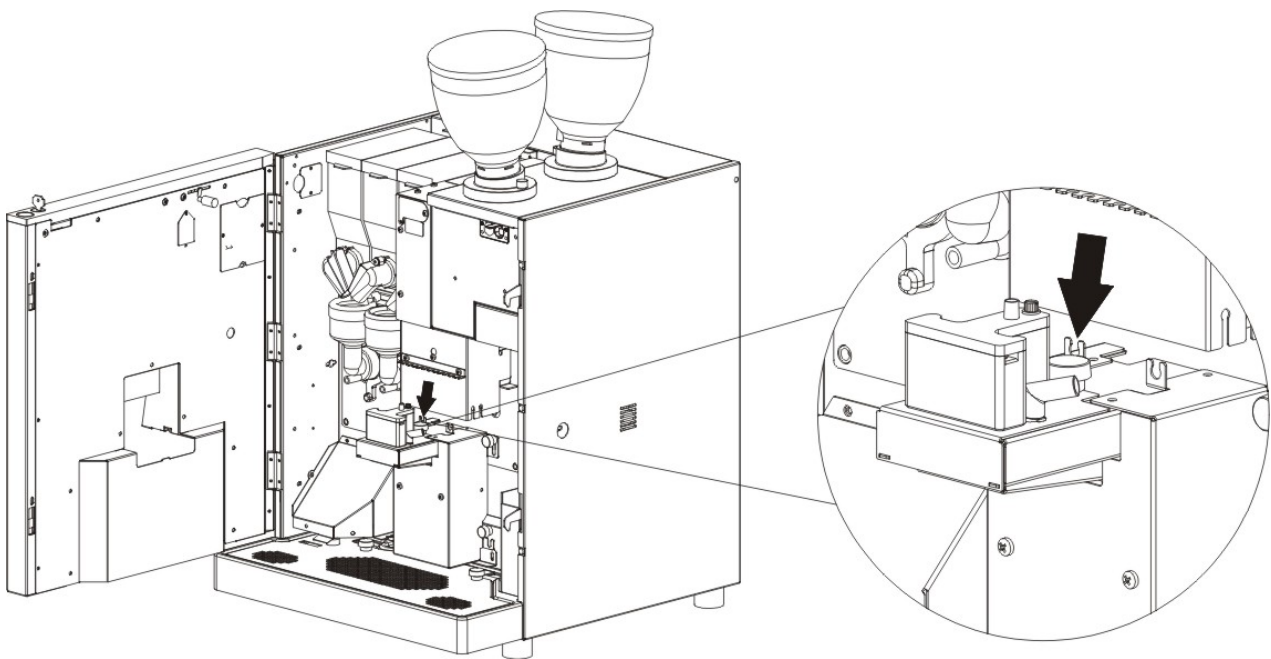
- Open the front door.
- Unscrew the black knobs placed under the coffee Splitter (see image below).



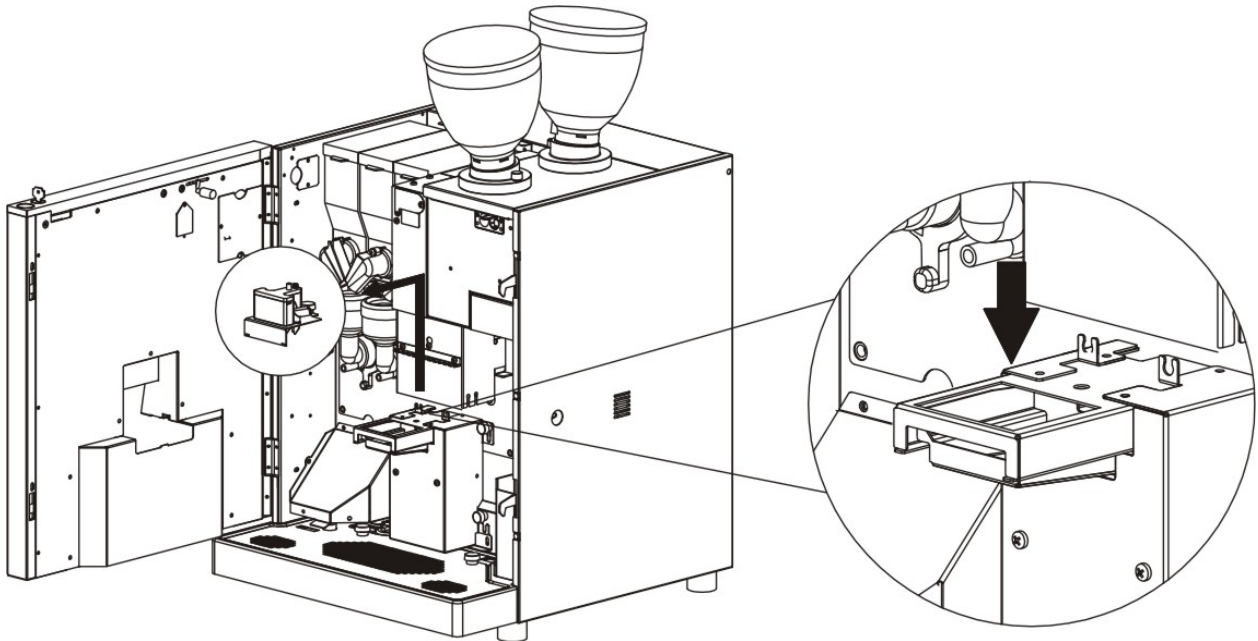
- Push down the bracket, as indicated on the image below.



- Unscrew the black knob situated behind the coffee splitter (see image below).



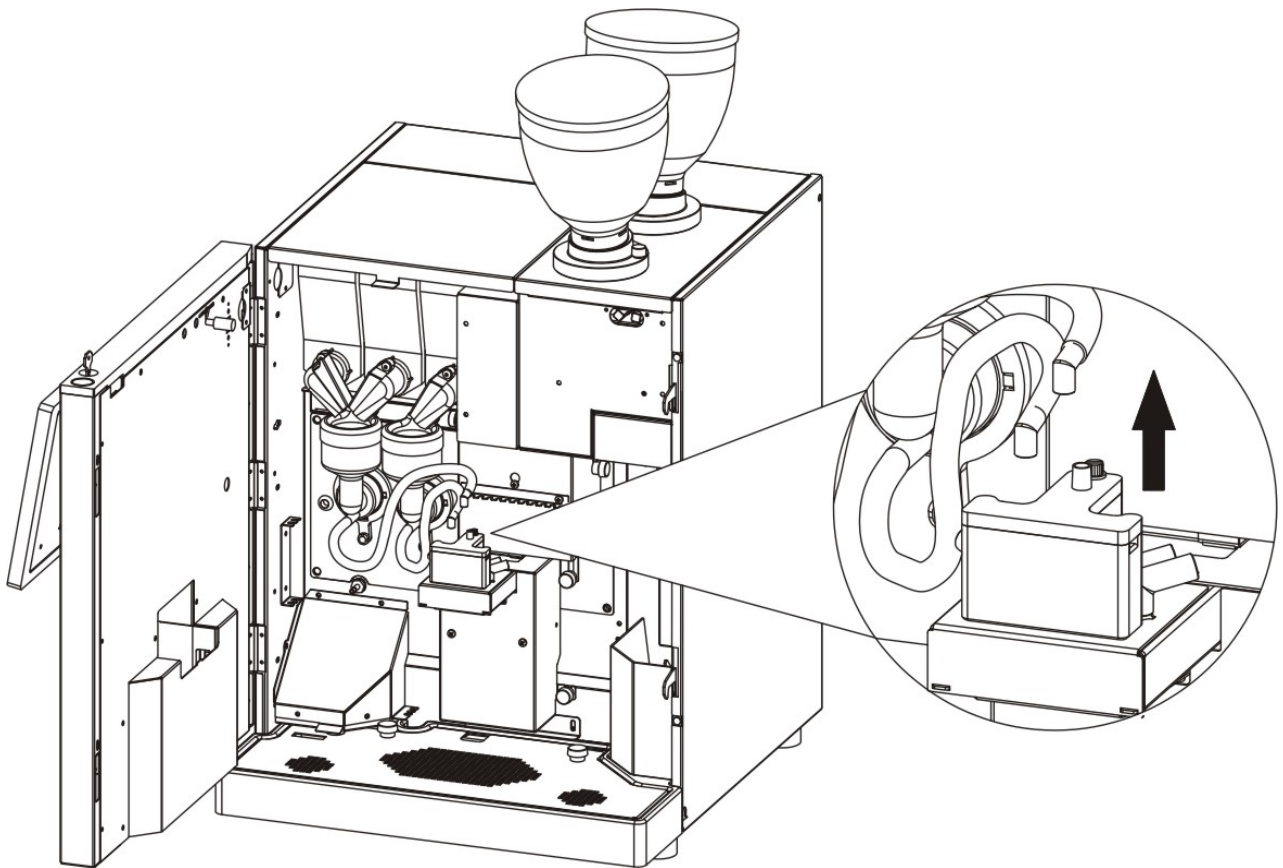
- Remove the splitter with the bracket as indicated on the image below



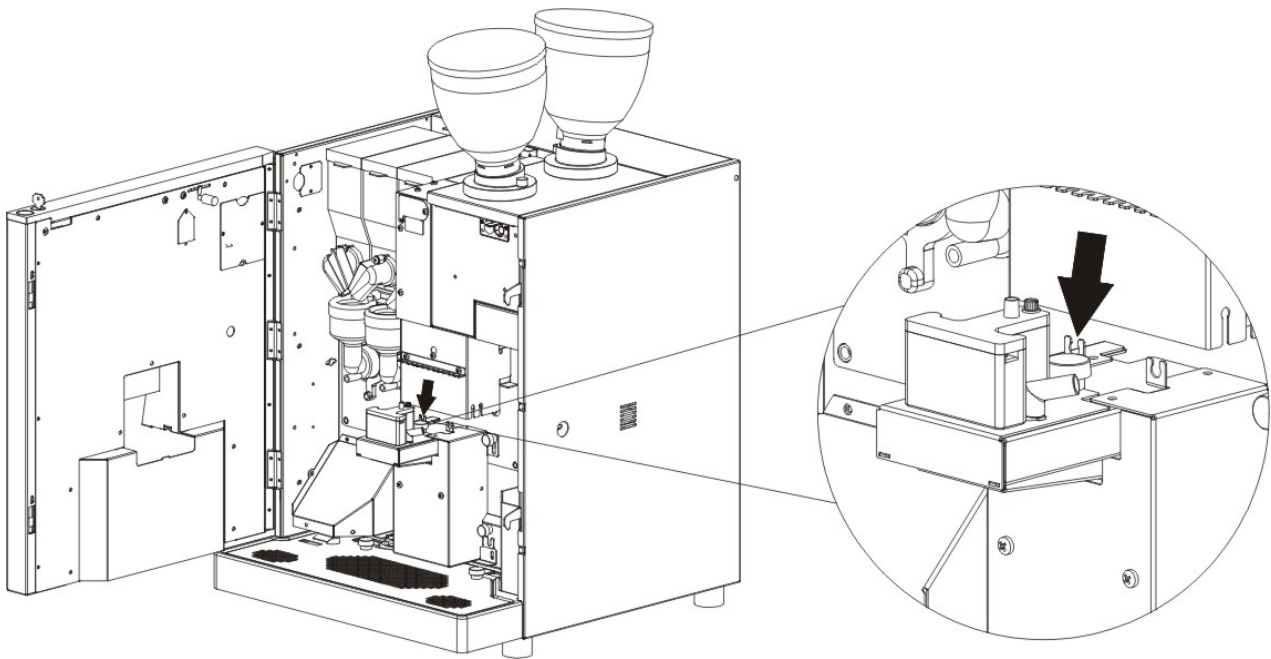
- Clean the holes with a brush.
- Place back the splitter.
- Remove and empty the drip tray.
- Remove and empty the coffee grounds drawer.
- Place each unit under hot water and scrub thoroughly.
- Thoroughly clean areas where the drip tray and the grounds drawer rest with a sponge, hot water and detergent.
- Dry thoroughly the drip tray and the grounds drawer before to put back in.
- Place back the ground drawer and the drip tray.
- Close the door.

4.8 Additional Weekly Cleaning (manual)

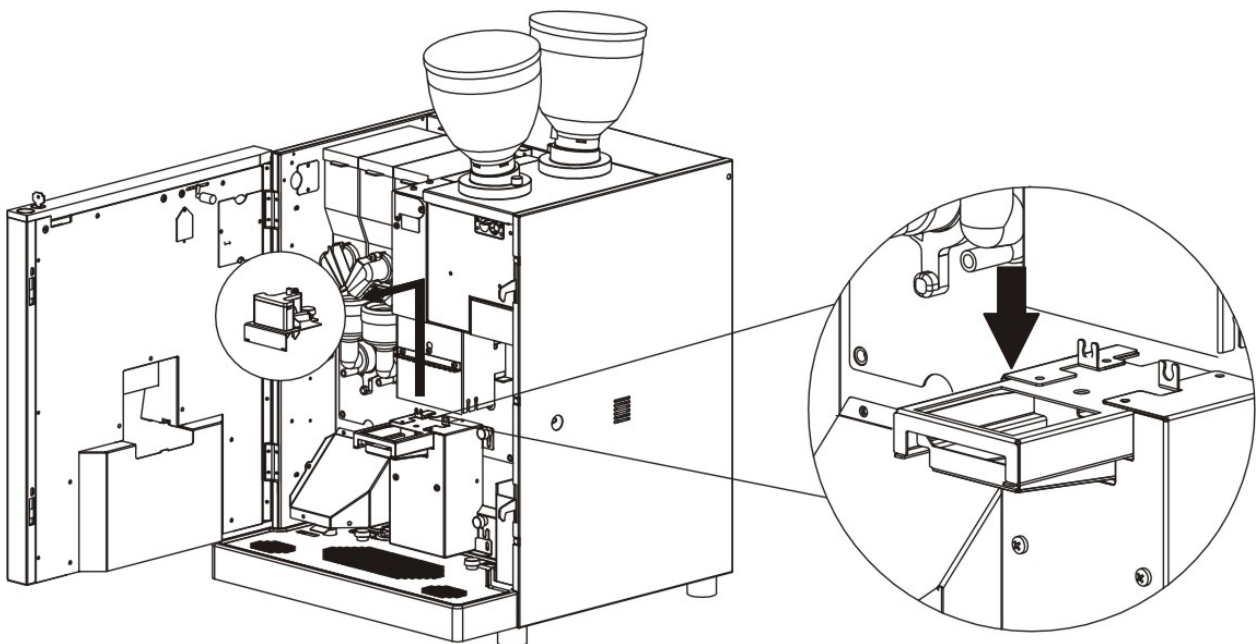
- Open the door.
- Disconnect all the tubes from the Splitter (see image below).



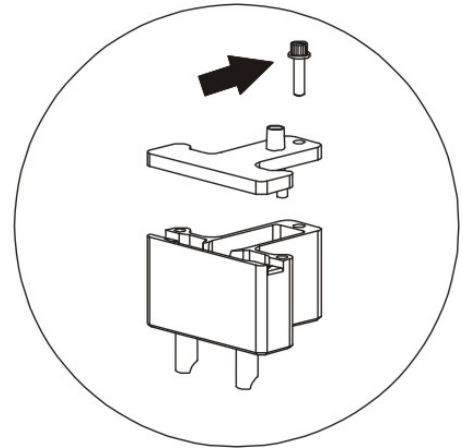
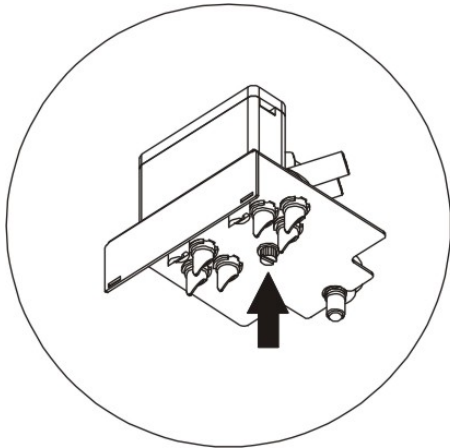
- Unscrew the black knob situated behind the coffee splitter (see image below).



- Remove the splitter with the bracket as indicated on the image below.



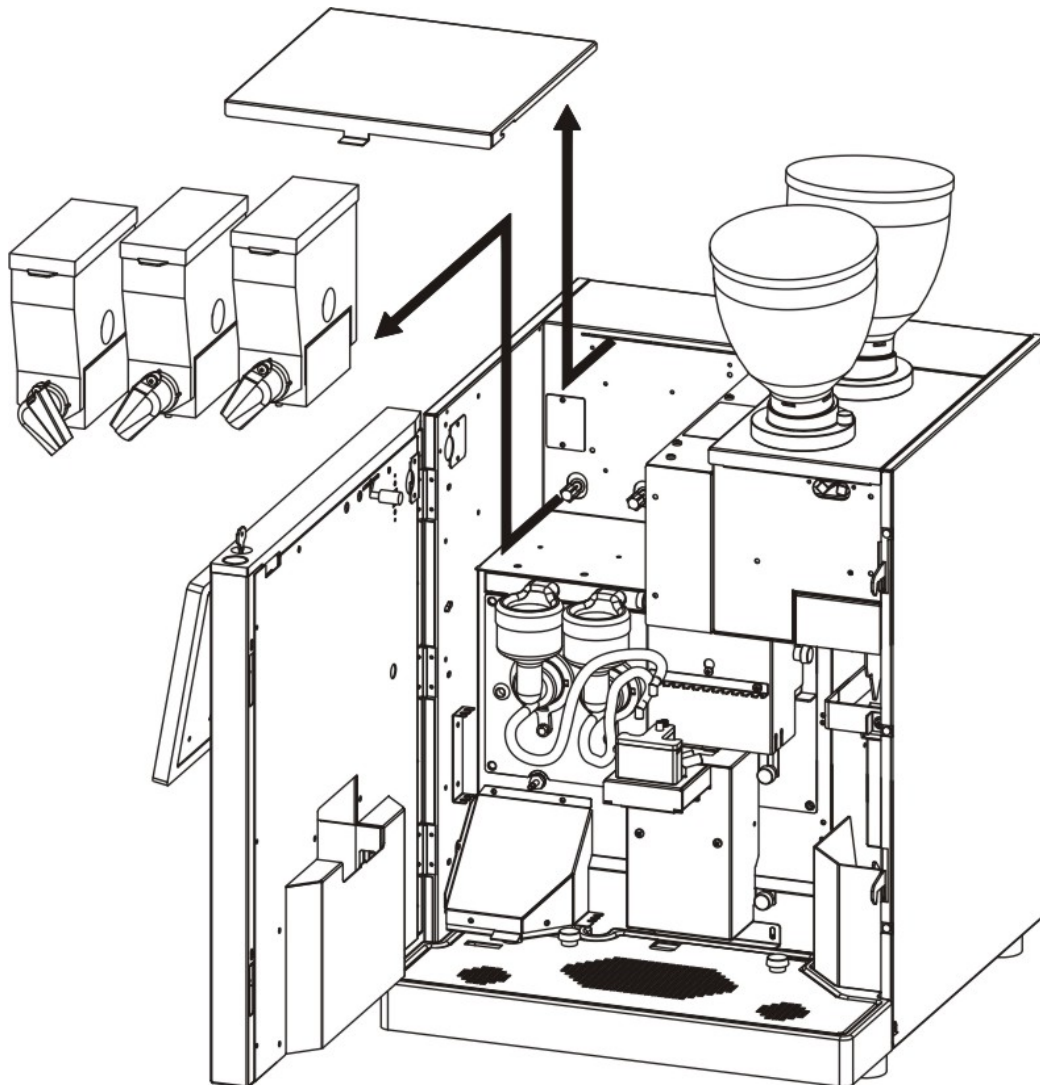
- Unscrew the hand screw at the back of the splitter (see image below).



- Wash it under hot water and clean the holes with the brush. Dry thoroughly.
- Clean all the drink spouts and supports with the wet brush and the area around with a sponge. Dry thoroughly.
- Place back the splitter.
- Connect all the tubes.
- Close the door.

4.9 Powder Canisters and Mixing Bowls Cleaning

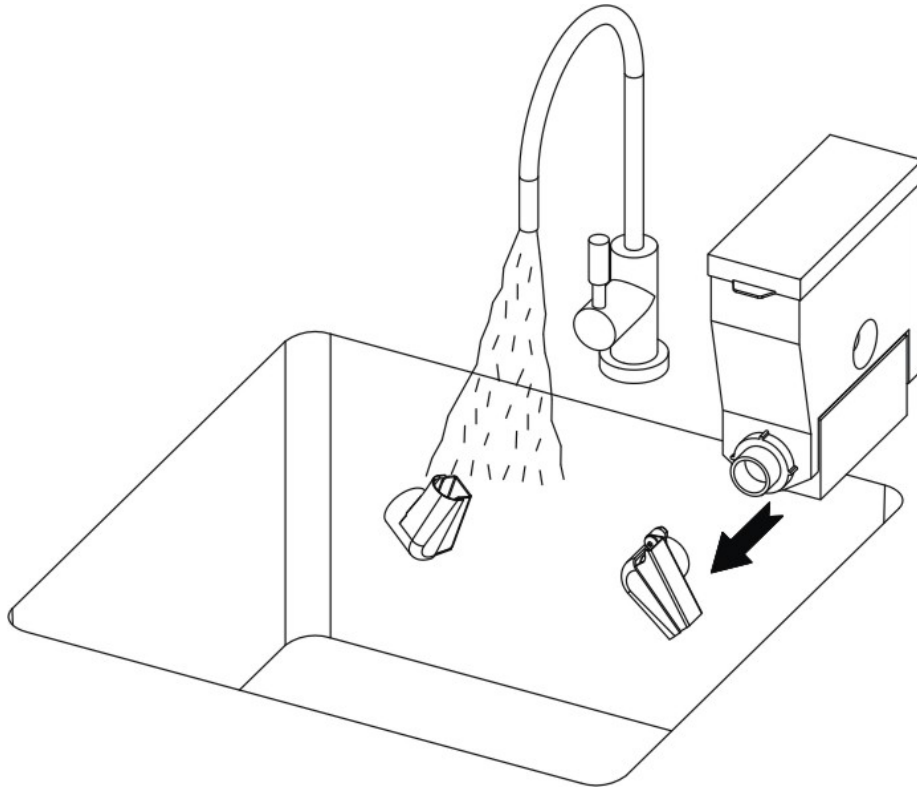
- Open the front door.
- Lift the top lid of the machine and remove the powder canisters.



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

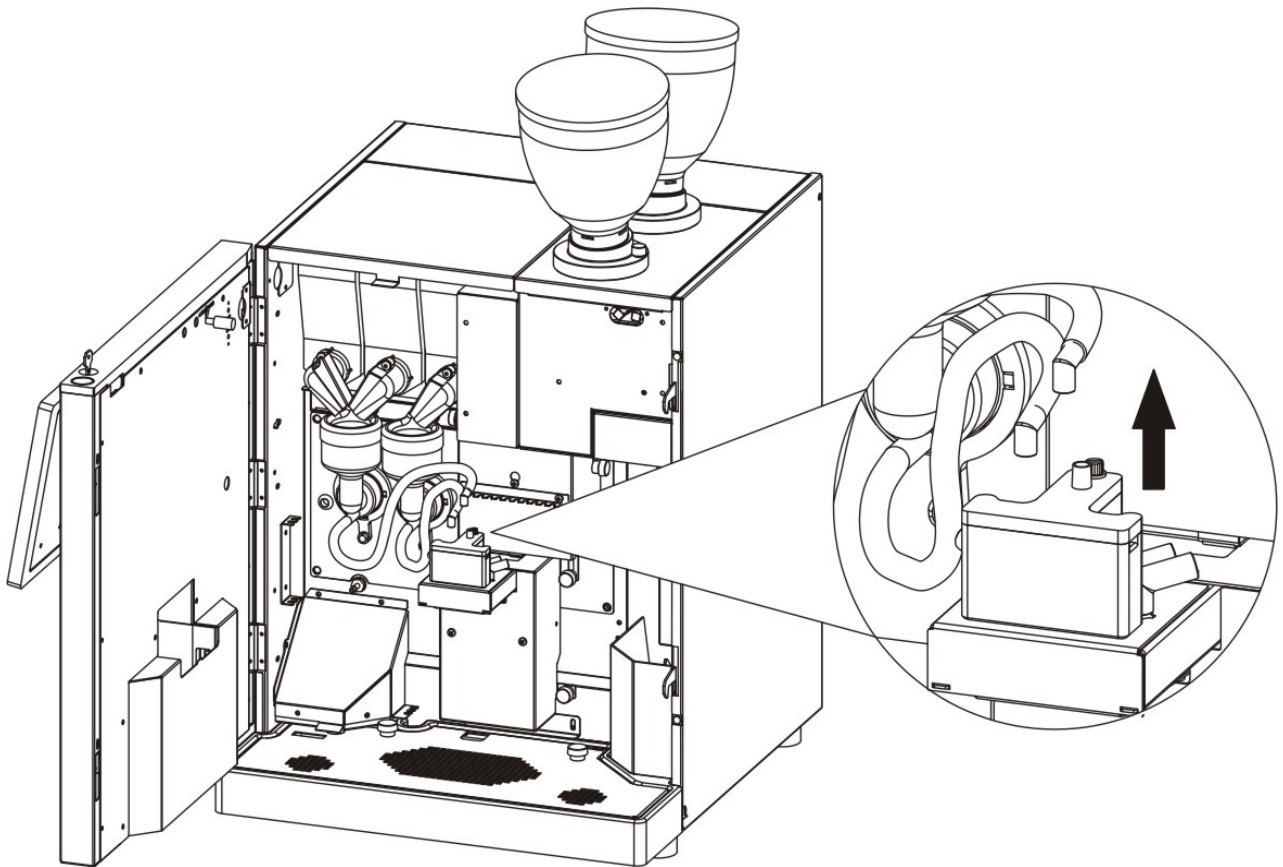
CLEANING GUIDE

- Remove the powder shoot from each canister, wash them and dry thoroughly.



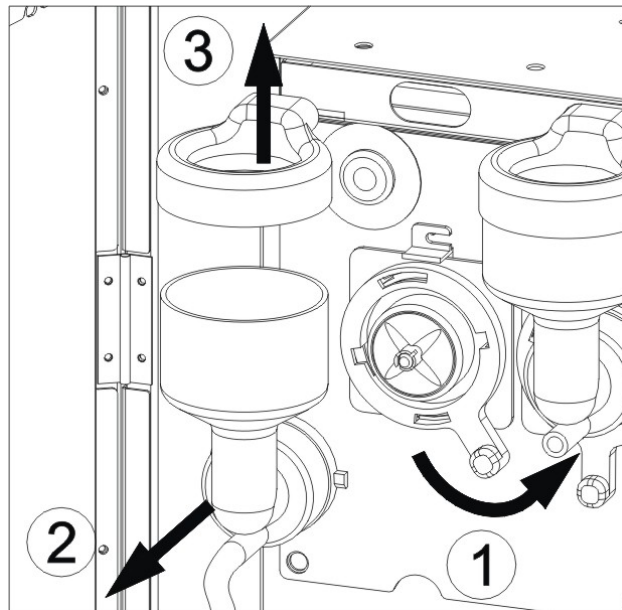
- Put back the powder shoots and fill the powder canisters.
- Wipe with a wet cloth the exterior of the powder canisters and dry thoroughly.

- Disconnect all the grey tubes coming from the mixing bowls from the splitter

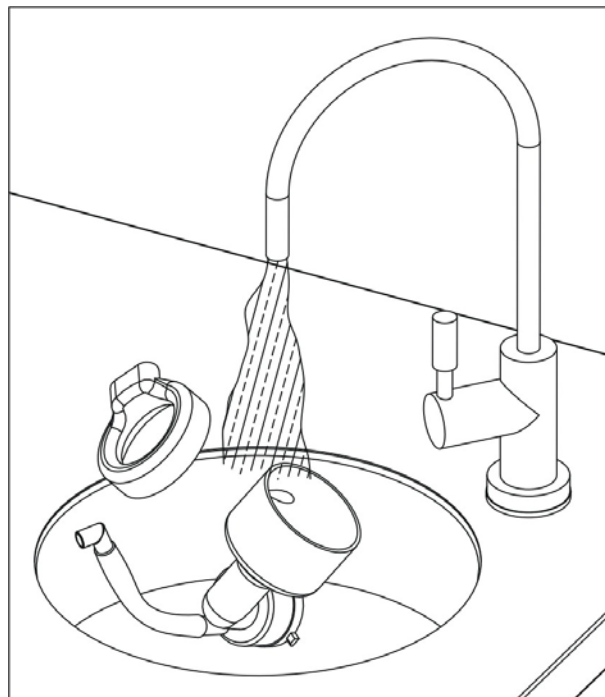


CLEANING GUIDE

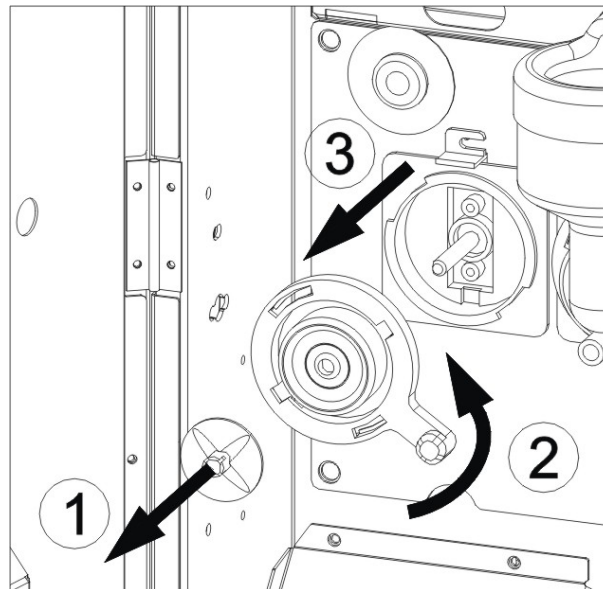
- Turn the plastic mixing bowl base in counter clockwise (1).
- Extract the mixing bowl (2) and remove the cover (3).



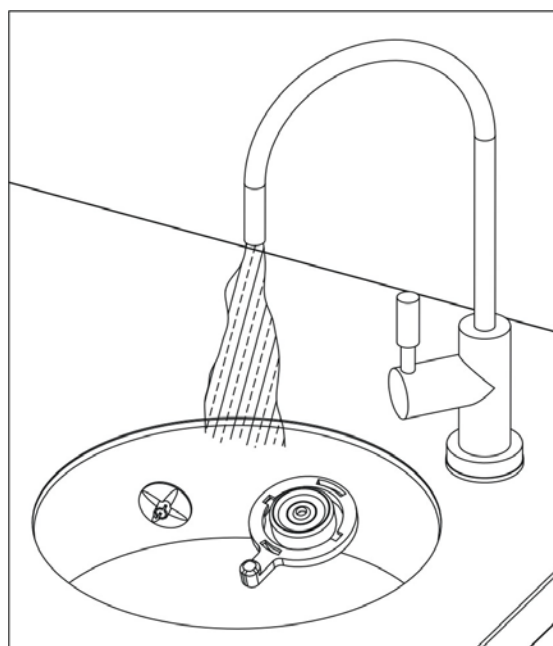
- Rinse the parts under running water. Scrub thoroughly using the brush.



- Extract the mixing blade (1).
- Turn the plastic mixing bowl base further in counter clockwise (2) and extract it from the whipper (3).



- Rinse the parts under running water. Scrub thoroughly using the brush. Dry thoroughly

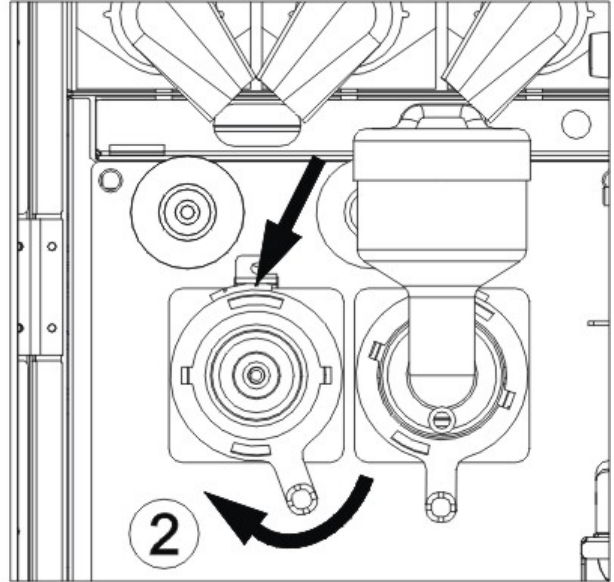
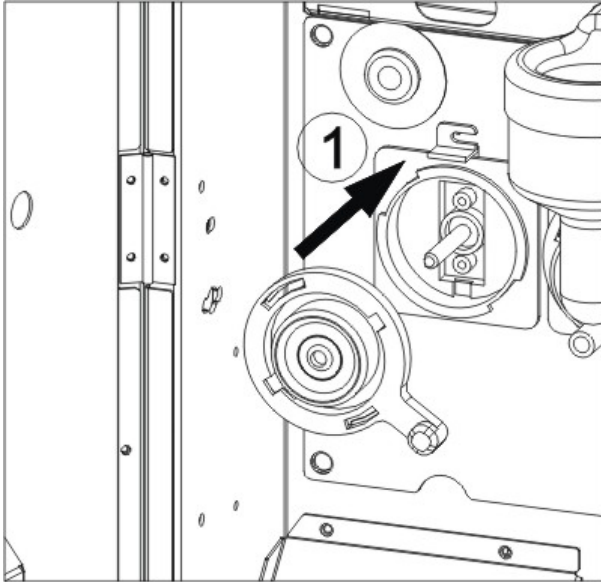


CLEANING GUIDE

- Put back the pieces to their original position:

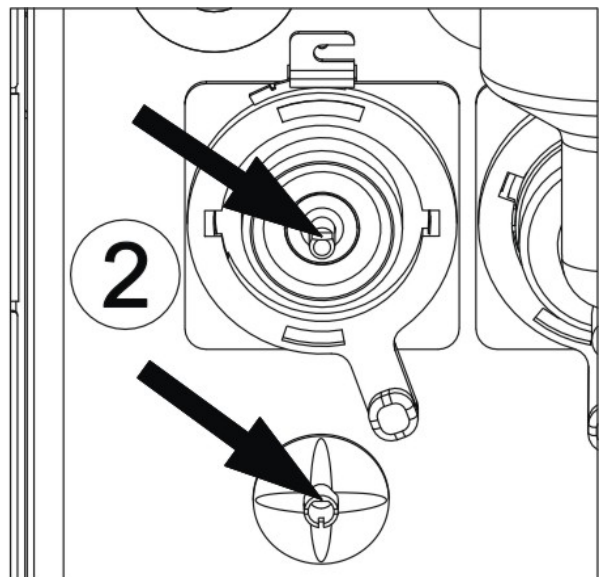
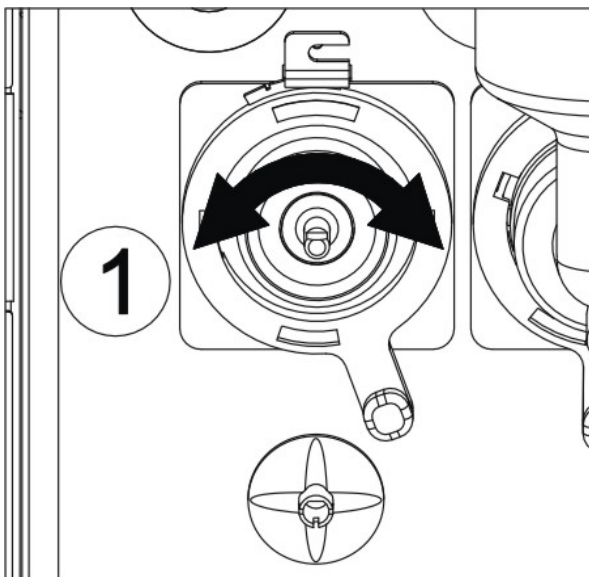
1. plastic mixing bowl base

Insert the plastic mixing bowl base (1) and turn it clockwise until it reaches the position indicated by the arrow below (2).

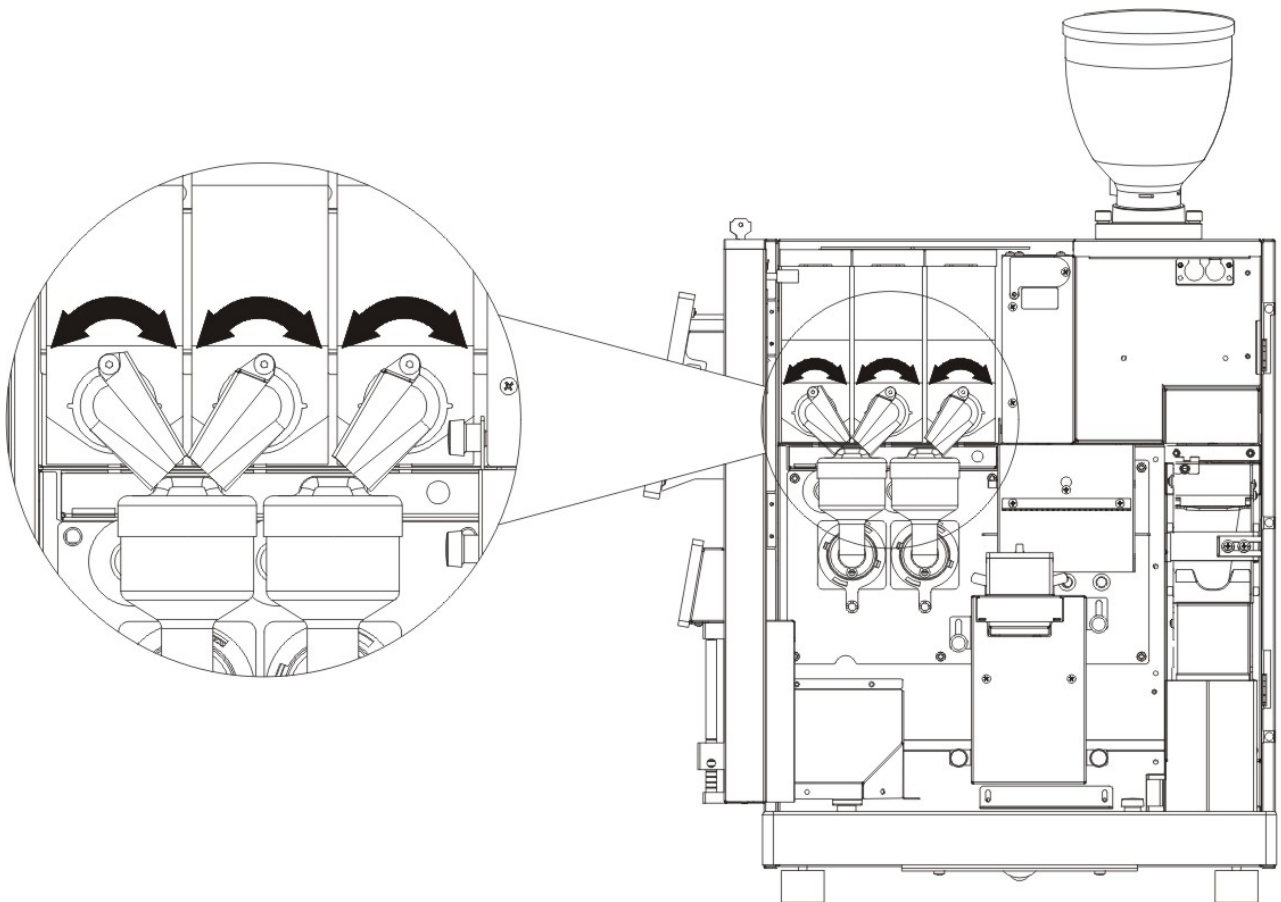


2. mixing blade

turn the shaft with the flat side up (1) and insert the mixing blade so that its internal flat side aligns with the one of the shaft .



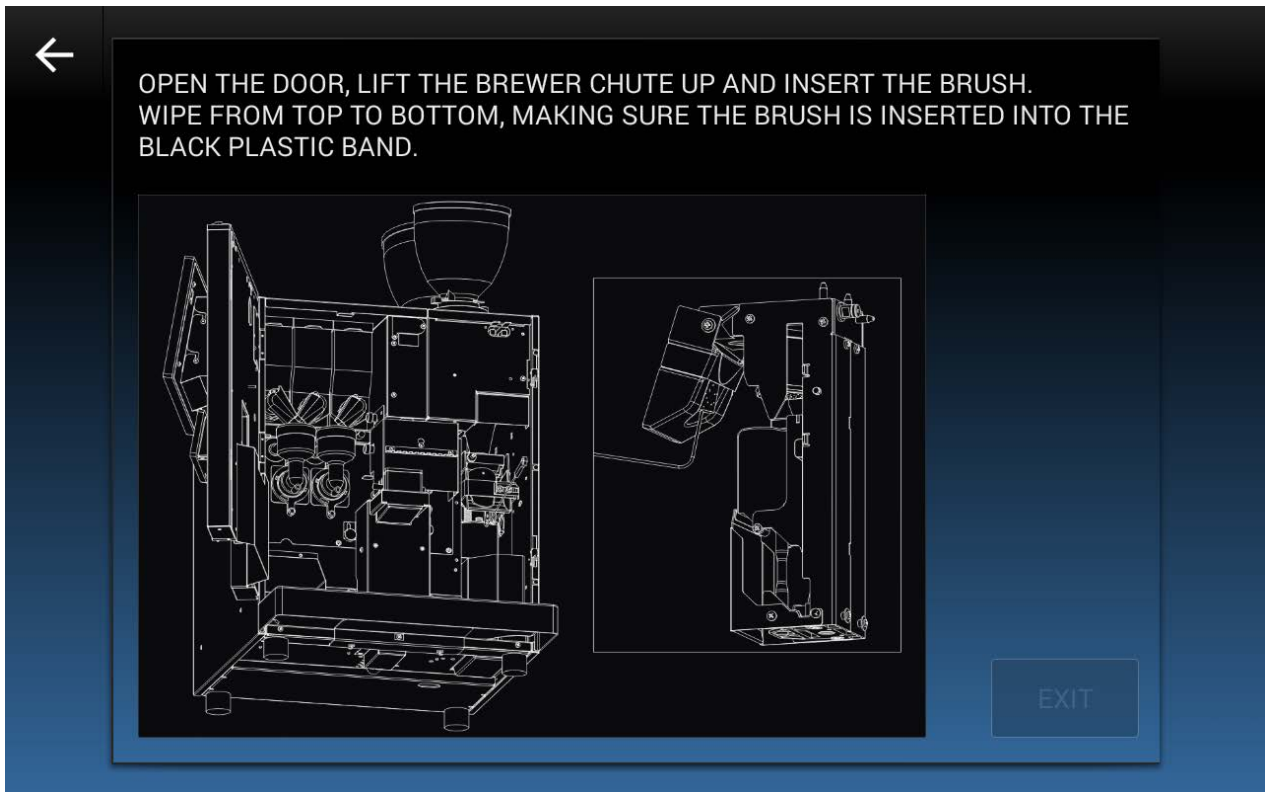
3. mixing bowl with its cover
 4. connect the tubes coming from the mixing bowls to the drink spouts support
- Return the powder canisters into the machine
 - Adjust the shoots to point to the mixing bowls.



- Close the door.

4.10 Coffee Group's Chute Cleaning

Follow the instructions that appear on the Touch Screen.



Once cleaning operations have been completed, the *Exit* key will be enabled.

Insert Password 1111 in order to exit from the Cleaning Menù.

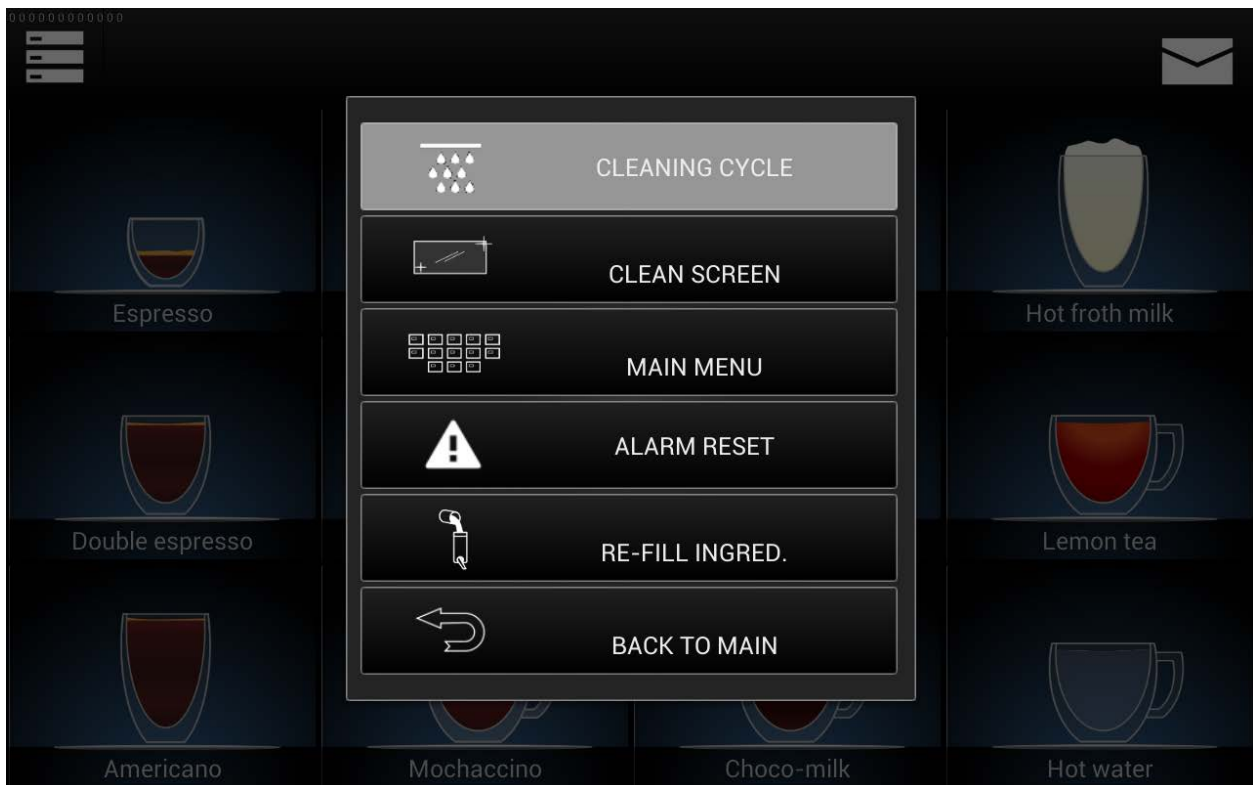
5 Operating the computer software

5.1 Cleaning Cycle

In order to access the computer software, push the top left corner.



Then push **Cleaning Cycle** key.

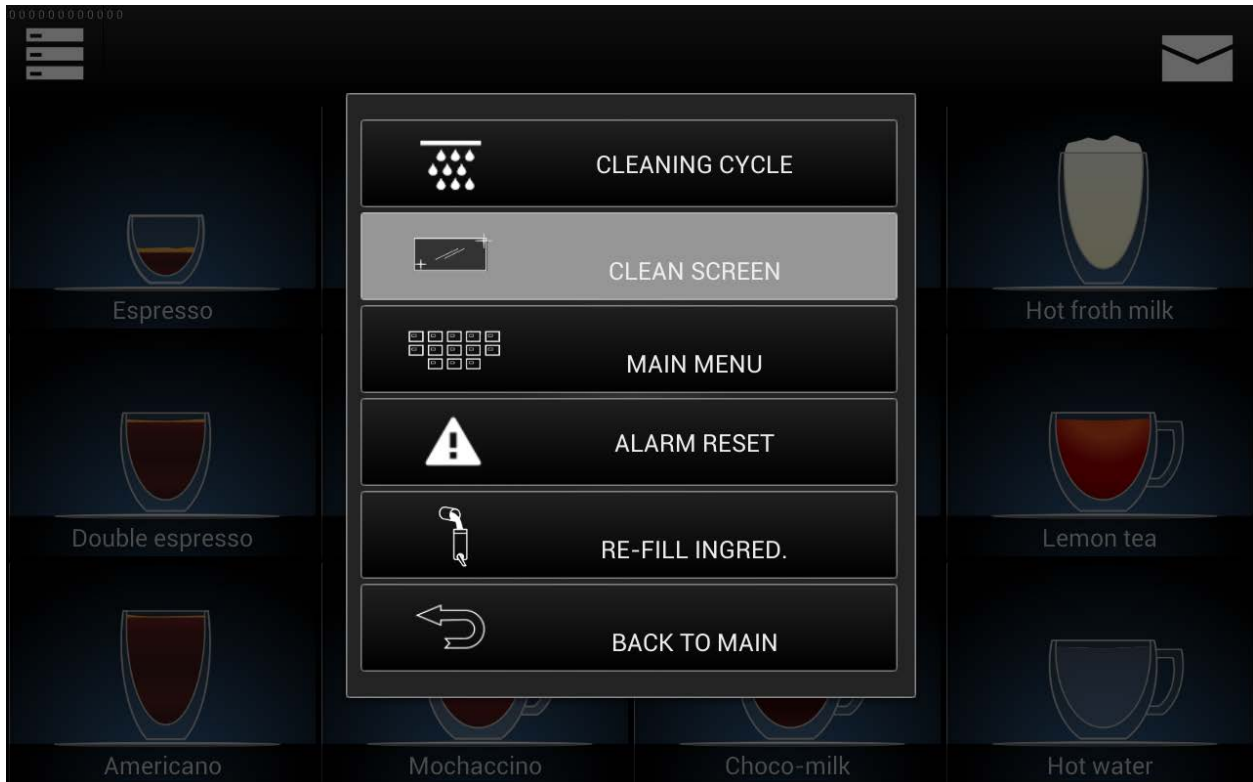


See chapter 4 Cleaning Guide for all operations.

5.2 Clean Screen

In order to access the computer software, push the top left corner.

Then push **Clean Screen** key.



The following screen shot will appear on the touch screen.

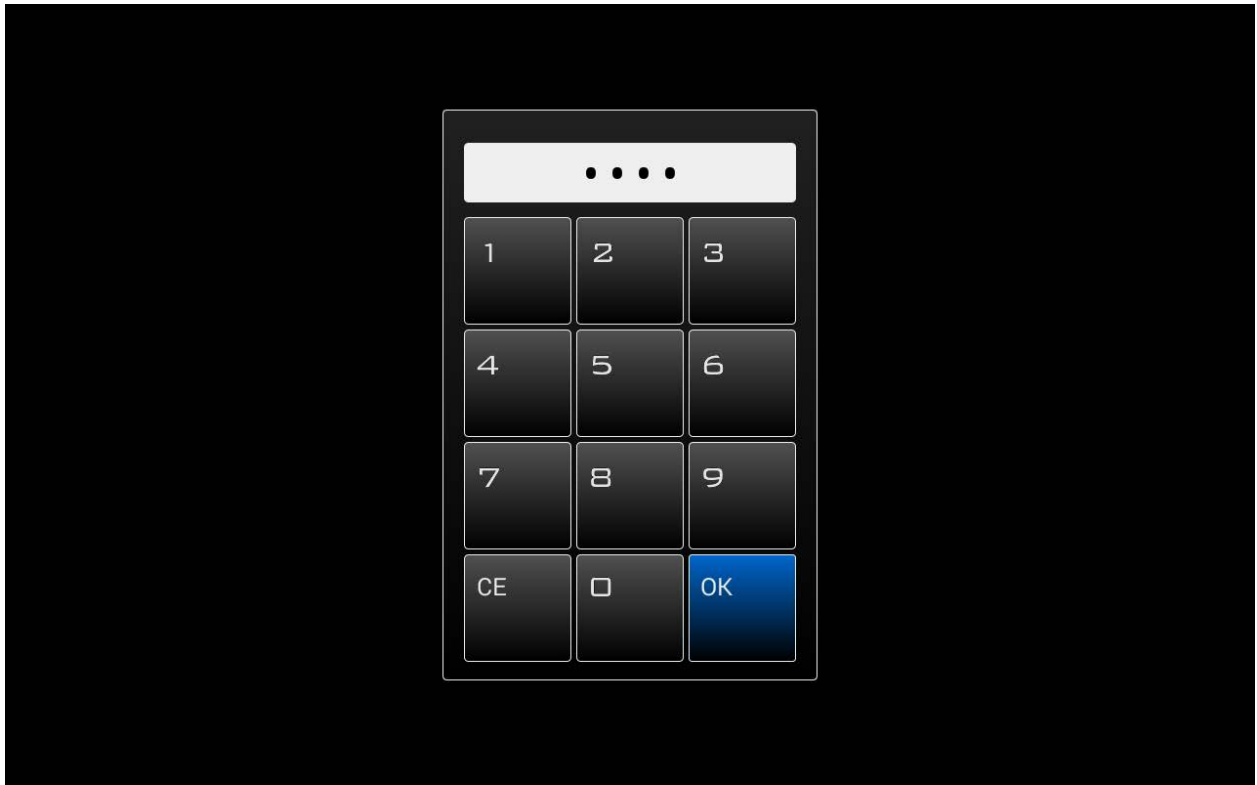


Enter the password: 1111.
Push **OK**.

Now it is possible to clean the touch screen with a cloth (the touch screen is not active).

Once finished, touch the screen anywhere.

The following screen shot will appear on the touch screen.



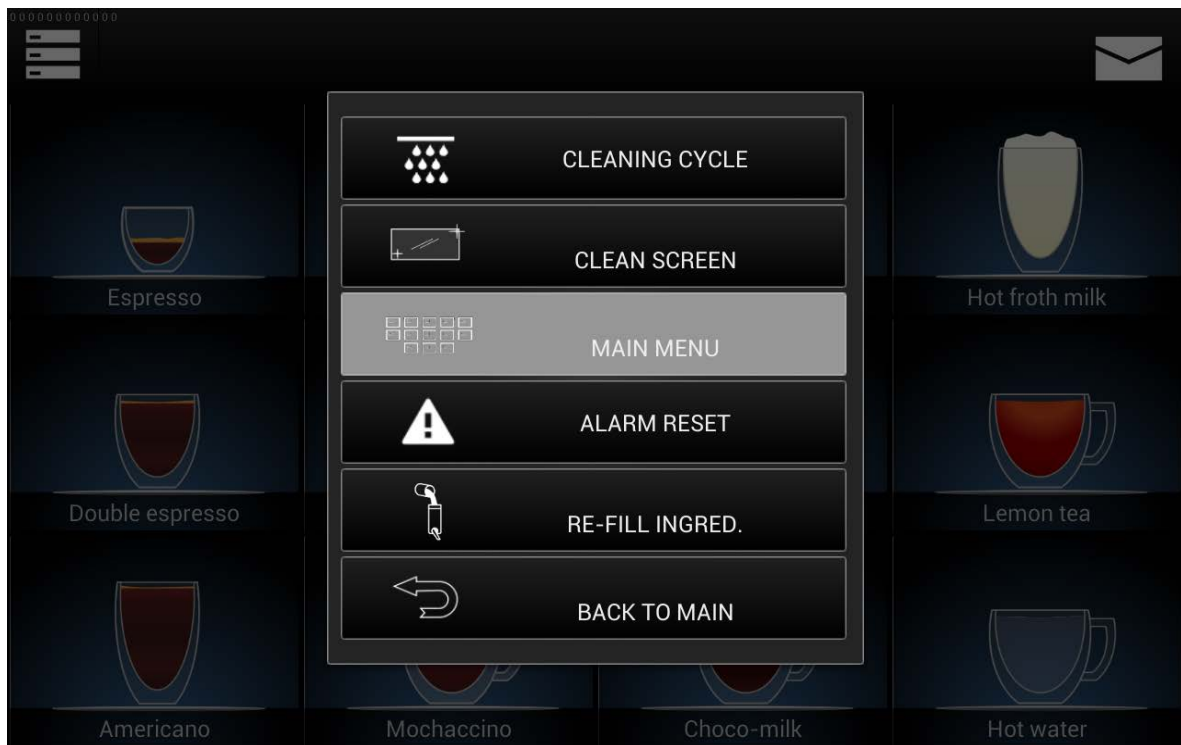
Enter the password: 1111.
Push **OK**.

5.3 Main Menu

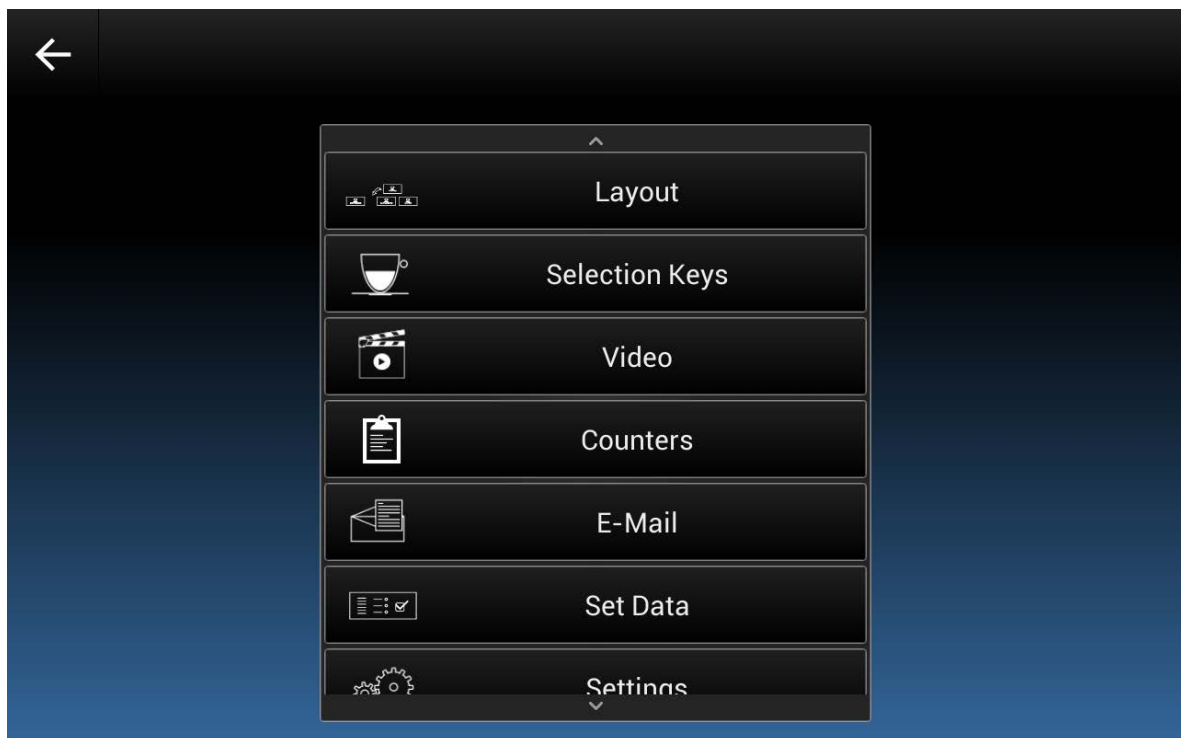
In order to access the computer software, push the top left corner.



Then push **Main Menu** key.



Enter the password: 123456, then push **OK**



5.3.1 Layout

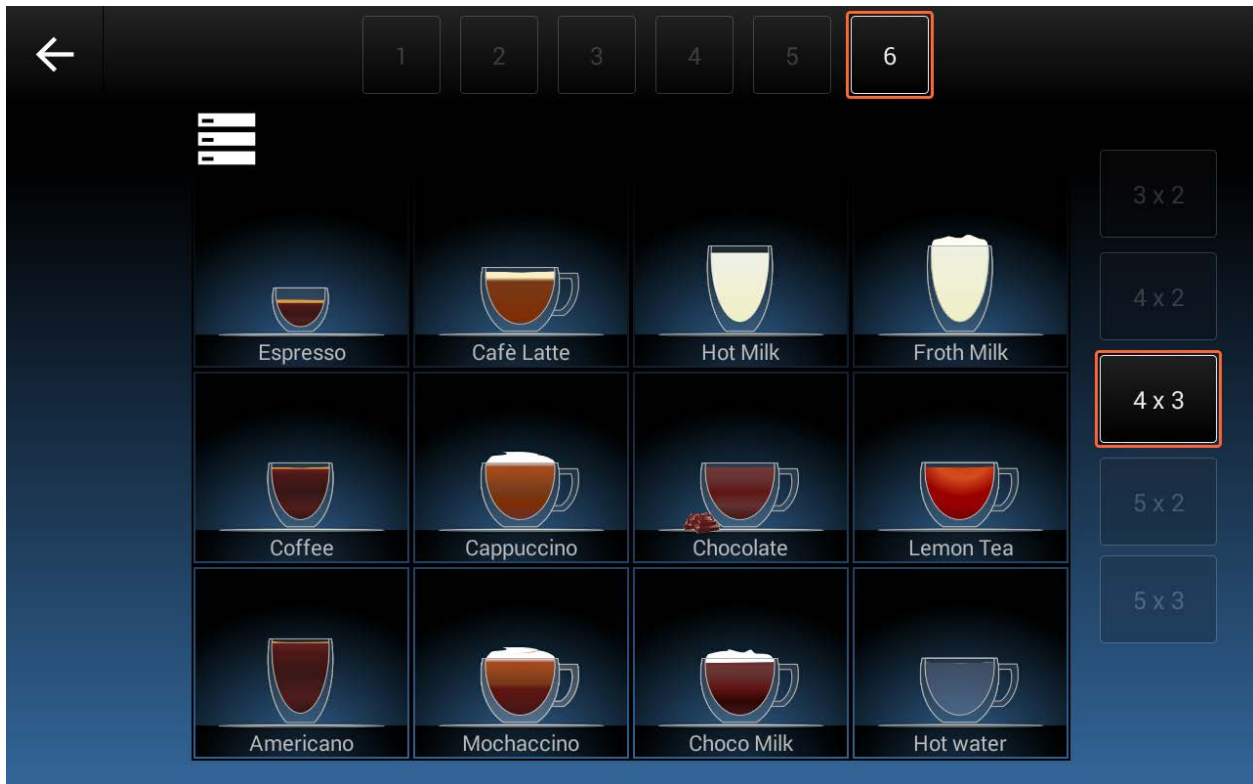
To access functions: push **Layout** and then choose the function.



5.3.1.1 Drink

Push **Drink** key.

The following screen shot will appear on the touch screen.

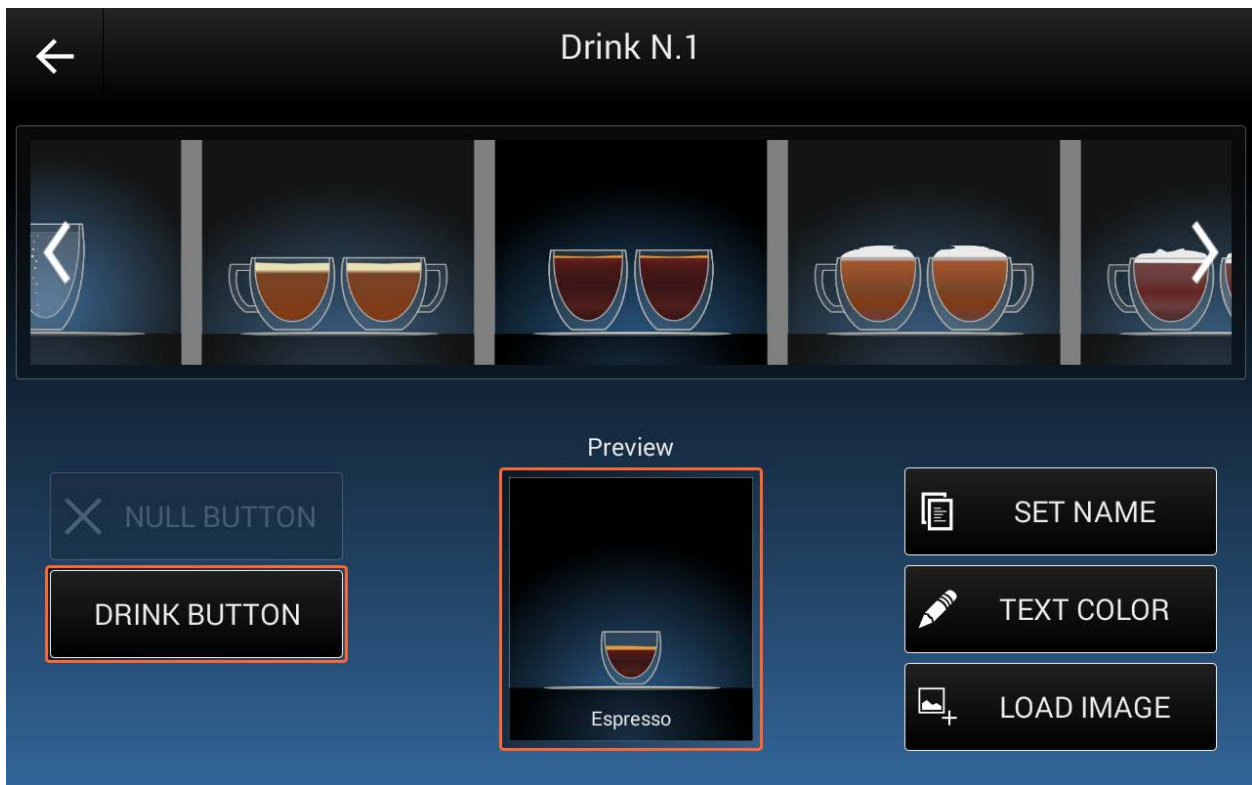


The possible operations to do are the following:

- **Keys 1 - 6:** it is possible to choose up to 6 different drink keys layouts.
- **Keys $N \times N$:** to set the drink keys quantity.
- **Menu icon:** pushing on the menu icon (over the top left drink button) it is possible to change the menu icon or to load the default icon.

In order to access the drink key setting, push on the key to set.

The following screen will appear:



The possible operations to do are the following:

- **Set name:** it is possible to change the name of the drink.
- **Text color:** It is possible to choose the color of the name of the drink.
- **Load image:** It is possible to load extra images for the drink image. Ask HLF Technical support for the dimension of the images that can be load.

It is also possible to choose the function of the button:

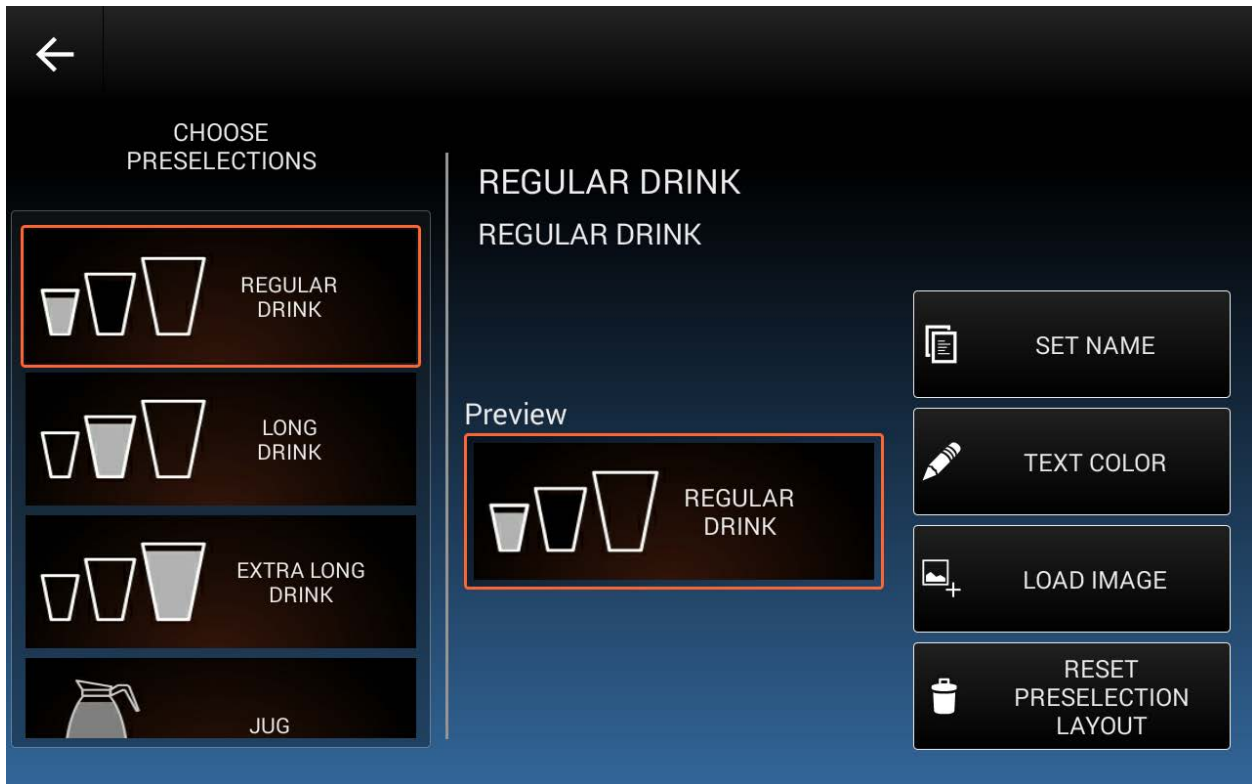
- **Disabled Button:** the button has no reaction if pushed.
- **Drink Button:** the button will dispense the set drink.

In order to upload files via USB, see section 5.3.6.3.1

5.3.1.2 Preselections

Push **Preselections** key.

The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Set name:** it is possible to change the name of the drink.
- **Text color:** It is possible to choose the color of the name of the drink.
- **Load image:** It is possible to load extra images for the drink image. Ask HLF Technical support for the dimension of the images that can be load.
- **Reset preselection layout:** it is possible to turn the layout of the preselection to the factory layout

In order to upload files via USB, see section 5.3.6.3.1

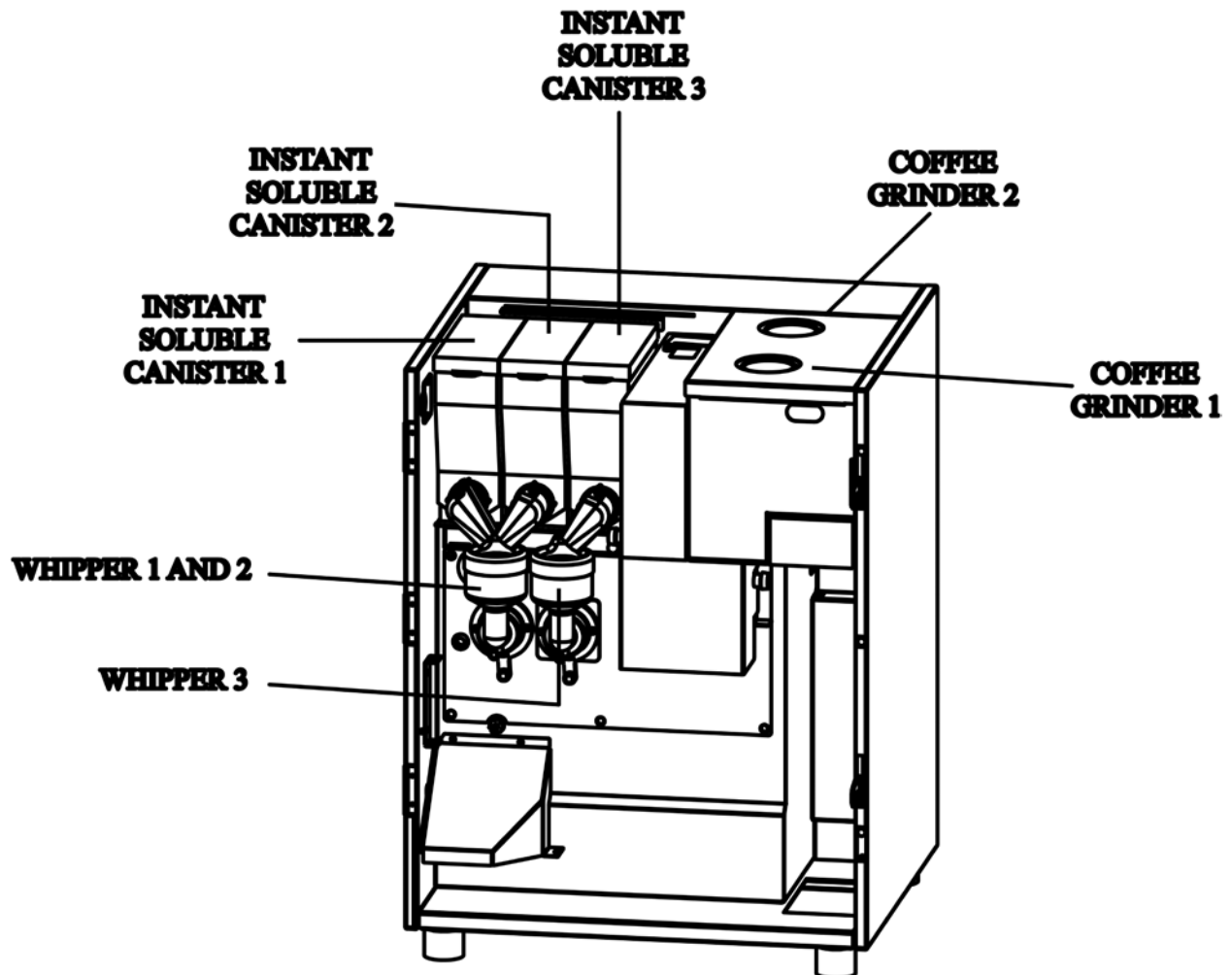
5.3.1.2.1 Preselection functions

The available preselection are the following:

- **Regular drink:** use the standard setting of the recipe to make the drink instead of the Fixed preselection (if fixed preselections are set).
- **Long Drink:** Add to the drink the percentage of product set in the “Long drink” options inside the drink recipe.
- **Extra Long Drink:** Add to the drink the percentage of product set in the “Extra Long drink” options inside the drink recipe
- **Jug:** it will repeat the drink distribution for a certain number of cycles, set in the drink recipe. Applied only for Hot Water and/or Coffee.
- **Strong Coffee:** Makes the coffee using the grinder time limit instead of the grinding set time.
- **Grinder 1:** Use the Grinder no.1 to make the coffee (if set in the Drink Options)
- **Grinder 2:** Use the Grinder no.2 to make the coffee (if set in the Drink Options).
- **Powder milk:** Use the powder inside the powder container no.1 instead of Fresh Milk. Powder Container no.1 must be set inside the recipe of the drink but not set in the Execution code.
- **Hot Milk:** Use Hot Milk instead of Cold Milk (if set in the Execution queue). If no milks are set in the Execution Queue, it will add the amount of Hot Milk set in the drink recipe.
- **Cold Milk:** Use Cold Milk instead of Hot Milk (if set in the Execution queue). If no milks are set in the Execution Queue, it will add the amount of Cold Milk set in the drink recipe.
- **Alternative powder:** exchange the 2 soluble containers sets, if set on the drink.

5.3.2 Selection Keys

The following picture shows the names of each component, in order to better understand the meaning of the definitions.



HOT WATER: independent water line

MILK 1 and **MILK 2:** see labels on milk tubes.

COLD WATER: independent cold water line

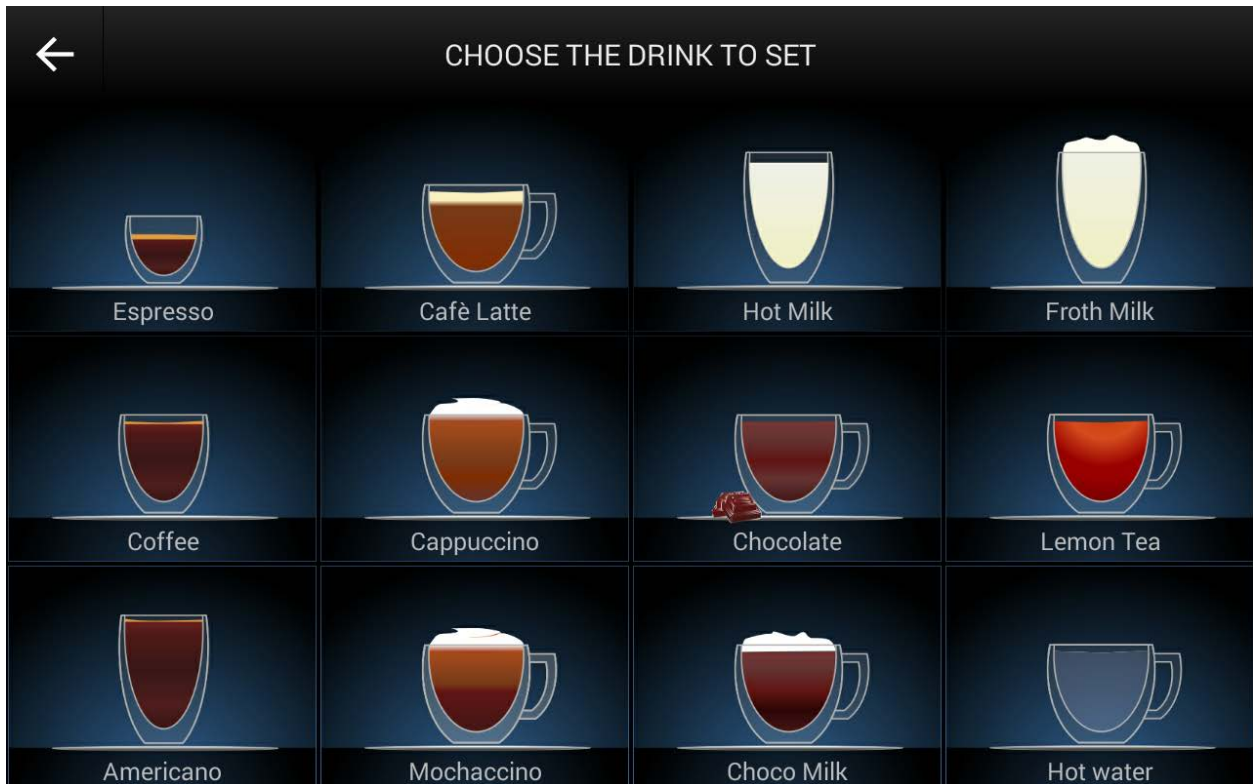
To access functions: push **Selection Keys** and then choose the function.



5.3.2.1 Recipies

Push **Recipies** key.

The following screen shot will appear on the touch screen.

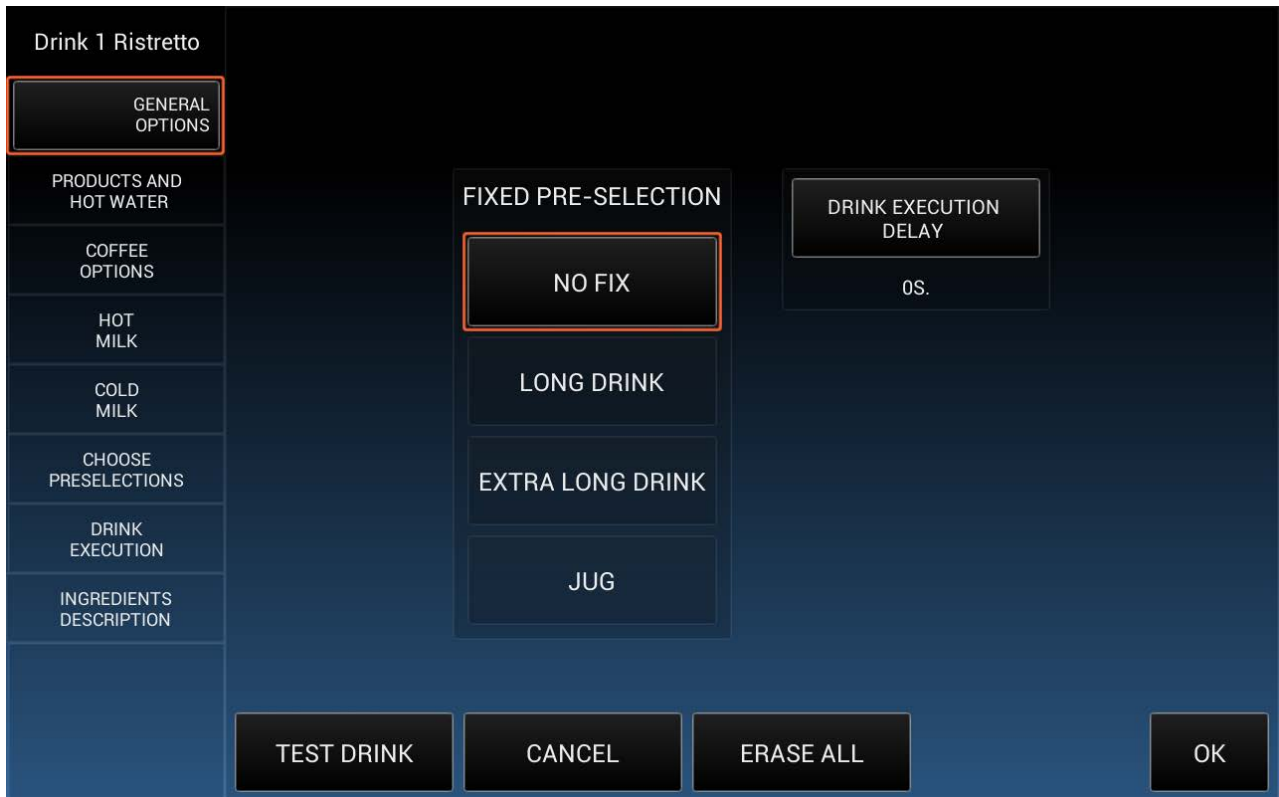


Choose the drink to set.

5.3.2.1.1 General Options

Push **General Options** key.

The following screen shot will appear on the touch screen.



Fixed Preselection have assigned functions and will act any time the key is pushed before the drink.

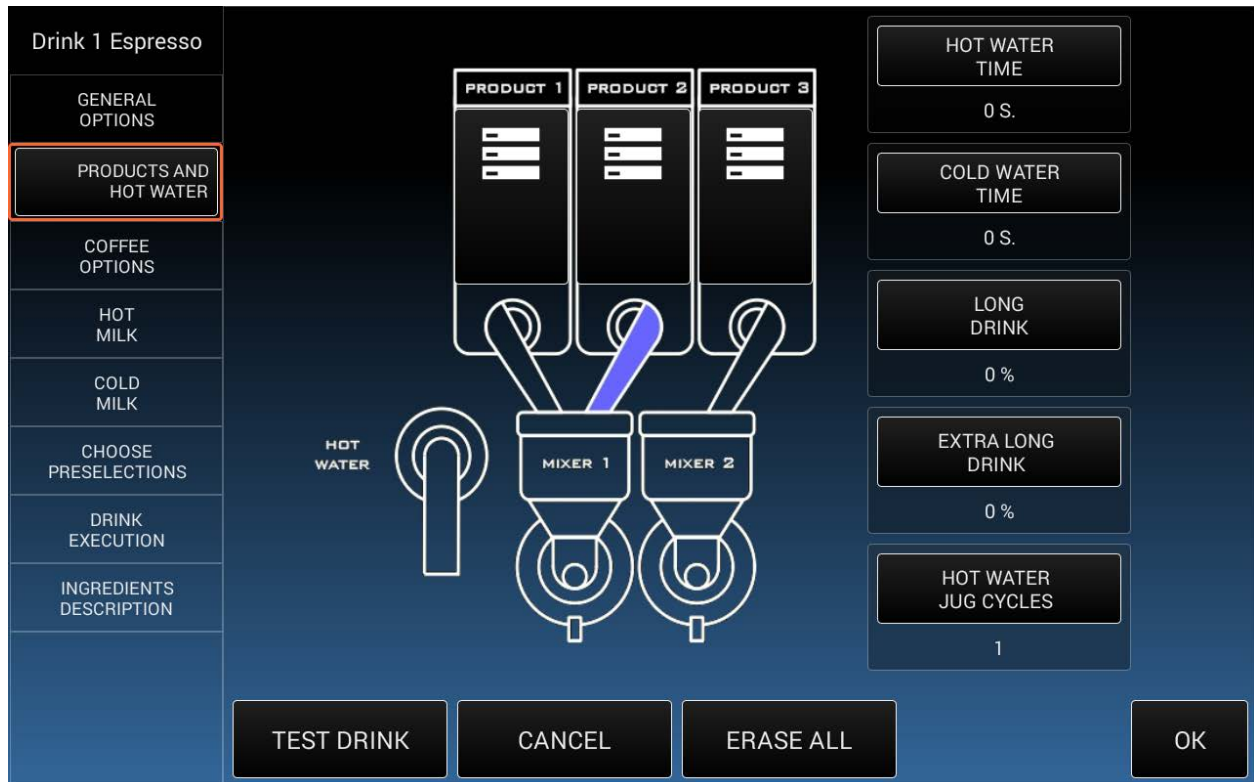
The available functions are:

- **No Fix:** the key will act normally.
- **Long Drink:** the drink will be dispensed always with the Long Drink pre-selection.
- **Extra Long Drink:** the drink will be dispensed always with the Extralong Drink pre-selection.
- **Jug:** the drink will be dispensed always with the Jug pre-selection.
- **Drink Execution delay:** this is the dispensing delay (expressed in seconds) between two ingredients of the same beverage.

5.3.2.1.2 Products and Hot Water

Push **Products and Hot Water** key.

The following screen shot will appear on the touch screen.



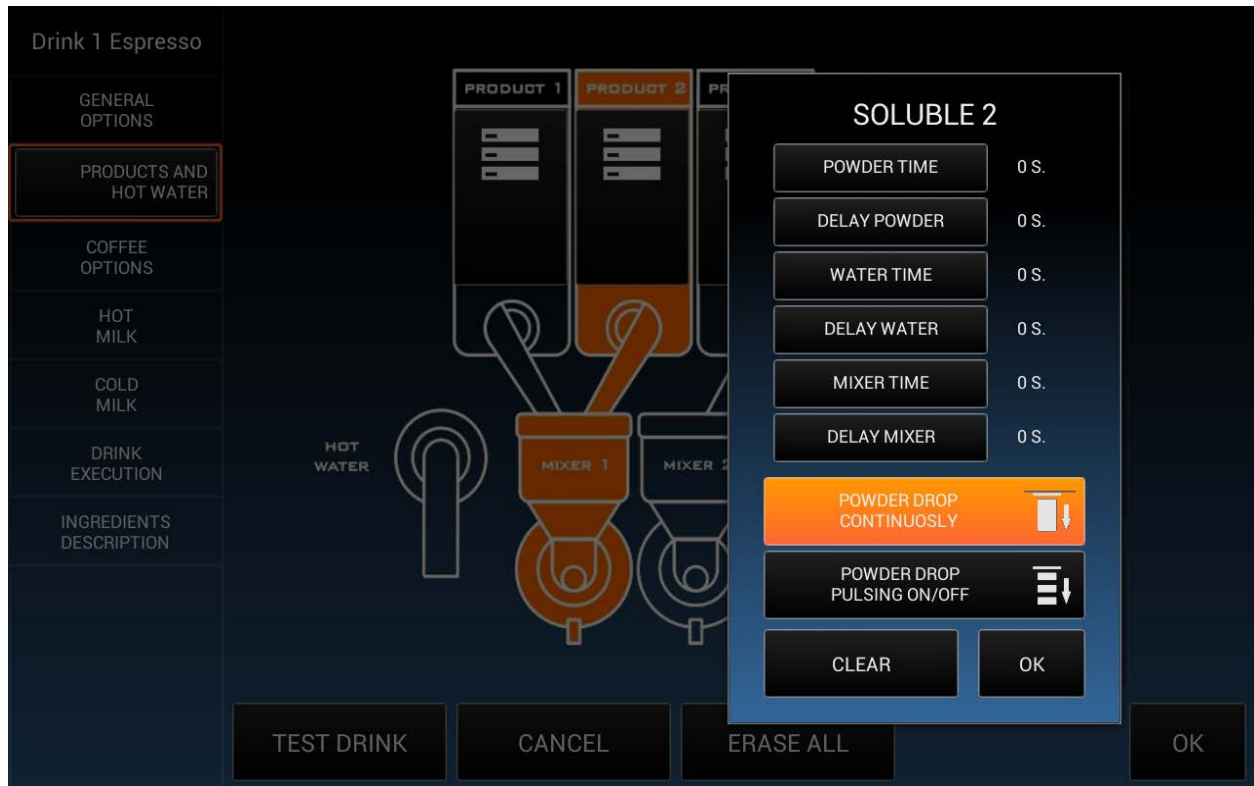
The possible operations to do are the following:

- **Hot Water Time:** to set the hot water quantity expressed in seconds.
- **Cold Water Time:** to set the cold water quantity expressed in seconds.
- **Long Drink:** this is the percentage that the software will use to increase the amount of water used when the pre-selection key **Long Drink** is set or will be pushed before to push the **Drink 1** key.
- **Extra Long Drink:** this is the percentage that the software will use to increase the amount of water used when the pre-selection key **Extralong Drink** is set or will be pushed before to push the **Drink 1** key.
- **Hot Water Jug cycles:** this is the number of Hot Water that the machine delivers consecutively when the pre-selection key **Jug** is set or will be pushed before the **Drink 1**

OPERATING THE COMPUTER SOFTWARE

It's possible to change the middle pipe position: it can be directed into the Mixer 1 or Mixer 2, simply shifting it on the touch screen.

Push on Product 1 container and set the values (they are all expressed in seconds):



The possible operations to do are the following:

- **Time:** this is the amount of seconds the ingredient will be delivered.
- **Delay:** this is the delay after which the ingredient starts to be delivered.
- **Powder Drop Continuously:** the dosage of the instant soluble powder is uninterrupted.
- **Powder Drop Pulsing On/Off:** this function permits to dispense the instant soluble powders through a flashing mode.

Repeat this step for containers 2 and 3.

5.3.2.1.3 Coffee Options

Push **Coffee Options** key.

The following screen shot will appear on the touch screen.

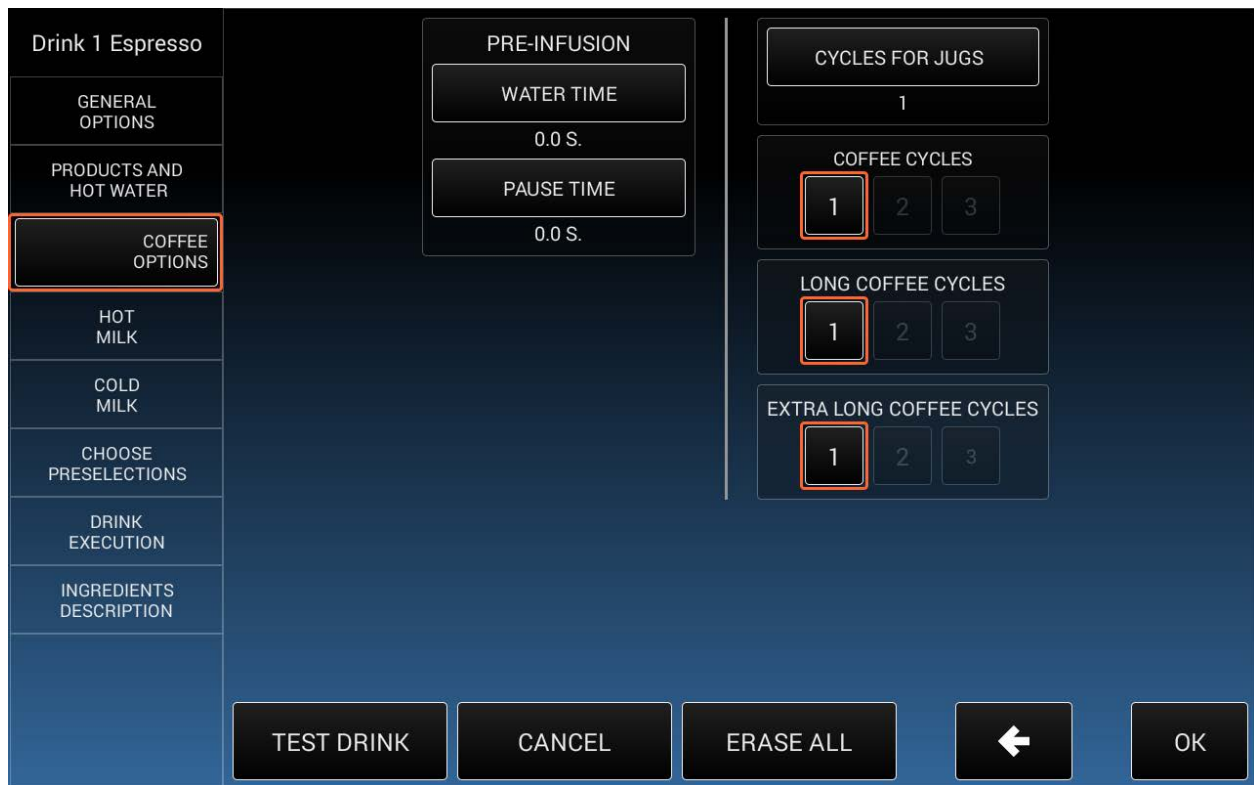


The possible operations to do are the following:

- **Water For Coffee:** it is the water used for coffee expressed in cc.
- **Long Drink:** this is the percentage that the software will use to increase the amount of *Water for Coffee* used when the pre-selection key **Long Drink** is set or will be pushed before to push the **Drink 1** key.
- **Extra Long Drink:** this is the percentage that the software will use to increase the amount of *Water for Coffee* used when the pre-selection key **Extra Long Drink** is set or will be pushed before to push the **Drink 1** key.
- **Grinder 1/2 Time:** this is the coffee beans quantity grinded, expressed in seconds.
- **Long Grinder 1/2 Time:** this is the coffee beans quantity grinded, expressed in seconds. It is automatically activated when a “Long” drink is selected.

- **Extra Long Grinder 1/2 Time:** this is the coffee beans quantity grinded, expressed in seconds. It is automatically activated when an “Extra Long” drink is selected.
- **Tamp:** indicates how much the powder into the coffee group is pressed. Min.: 1, max.: 5.
- **Tamp Long:** indicates how much the powder into the coffee group is pressed. Min.: 1, max.: 5. It is automatically activated when a “Long” drink is selected.
- **Tamp Extra Long:** indicates how much the powder into the coffee group is pressed. Min.: 1, max.: 5. It is automatically activated when an “Extra Long” drink is selected.
- **Best Coffee:** this function permits to dispense always a fresh grinded coffee. After 20 minutes of inactivity if a coffee cycle is set into this menu, 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.
- **Rise Temperature First Coffee:** to increase the temperature of the first coffee delivered.
- **Grinder:** to set which grinder to use.

By pushing on the arrow button it is possible to access to the next page:



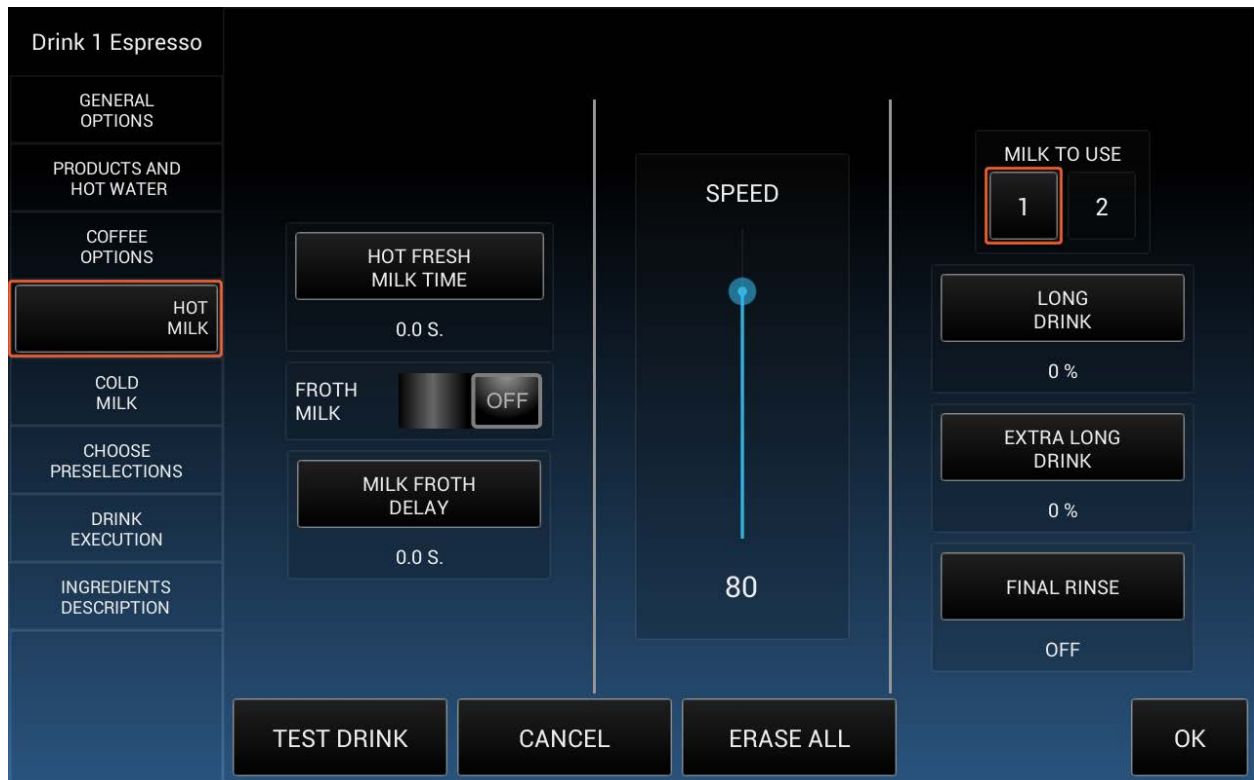
The possible operations to do are the following:

- **Water Time:** it is the water used for pre infusion expressed in seconds.
- **Pause Time:** it is the time for pre infusion that will be waited before start to dispense the coffee.
- **Cycles For Jugs:** this is the number of coffee that the machine delivers consecutively when the pre-selection key **Jug** is set or will be pushed before the **Drink 1**.
- **Coffee Cycles:** this is the number of coffee that the machine delivers consecutively for a drink when no preselection are set/chosen.
- **Long Coffee Cycles:** this is the number of coffee that the machine delivers consecutively for a drink when “Long Drink” preselection is set.
- **Extra Long Coffee Cycles:** this is the number of coffee that the machine delivers consecutively for a drink when “Extra Long Drink” preselection is set.

Fresh Milk keys

Push **Hot Milk / Cold Milk** key.

The following screen shot will appear on the touch screen. The same operation are available for both menu



The possible operations to do are the following:

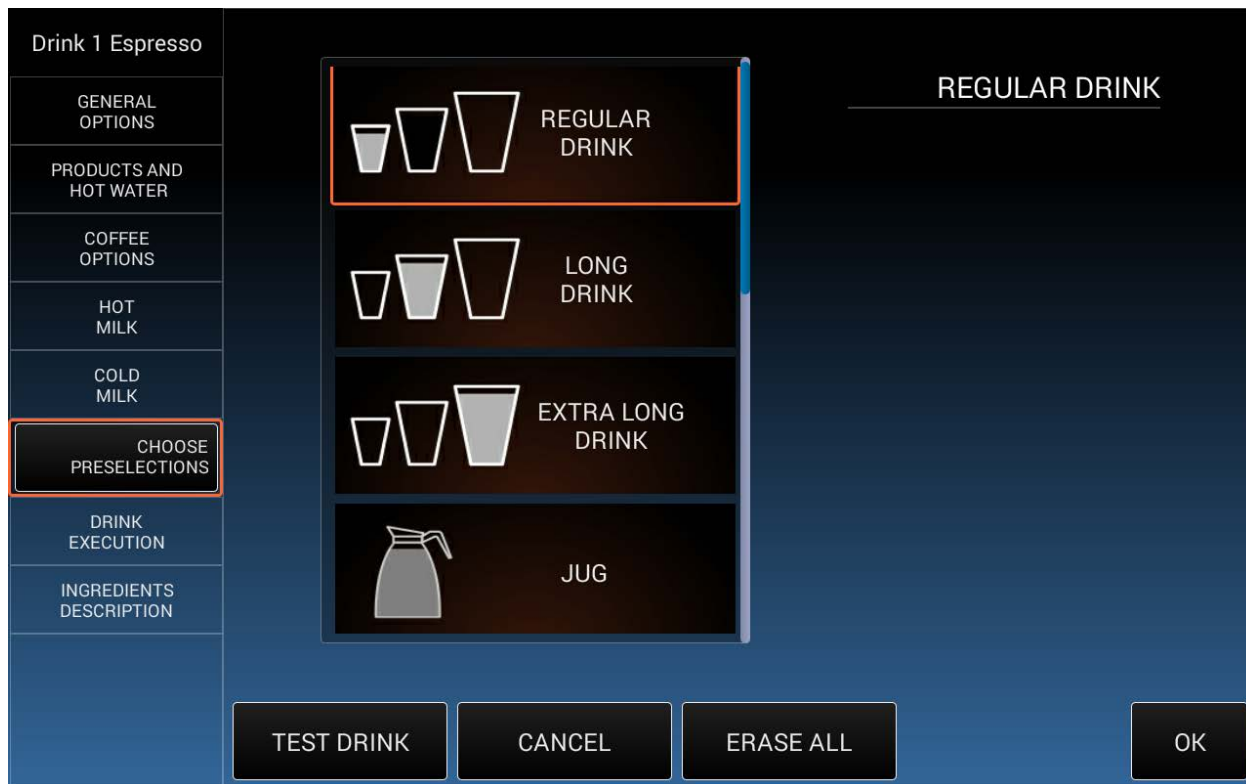
- **Hot / Cold Fresh Milk Time.:** to set the seconds of delivery for the milk.
- **Froth Milk:** this is the function that allows the frothing of the milk or just the heating of the milk.
- **Milk Froth Delay:** to set the delay time for the frothing process starting. Set at 0 (zero) if you want all the milk to be frothed or set a delay time to get firstly flat milk and then frothed milk.
- **Speed:** this is the speed the milk is delivered with.
- **Milk to Use:** to set which milk to use.

- **Long Drink:** this is the percentage that the software will use to increase the amount of fresh milk used when the pre-selection key **Long Drink** is set or will be pushed before to push the **Drink 1** key.
- **Extra Long Drink:** this is the percentage that the software will use to increase the amount of fresh milk used when the pre-selection key **Extra Long** is set or will be pushed before to push the **Drink 1** key.
- **Final Rinse:** enable this function in order to rinse with water the final part of the milk tube. It is possible to set from a min. of 1 sec. to a maximum of 10 sec. Advantages: the tube is cleaned. Disadvantages: the rinse water is discharged into the cup.
If the function is not active, the milk tube is never cleaned. Advantages: there is not rinse water into the cup (only milk). Disadvantages: the tube may drip milk on the grid.
Another way to clean the ending part of the milk tube is to activate the “*Automatic Clean Timeout*” inside *Technician Options*.

5.3.2.1.4 Choose Preselections

Push **Choose Preselections** key.

The following screen shot will appear on the touch screen.



This function is available **only** if the *Step by Step* mode (in *Settings* menu) is enabled.

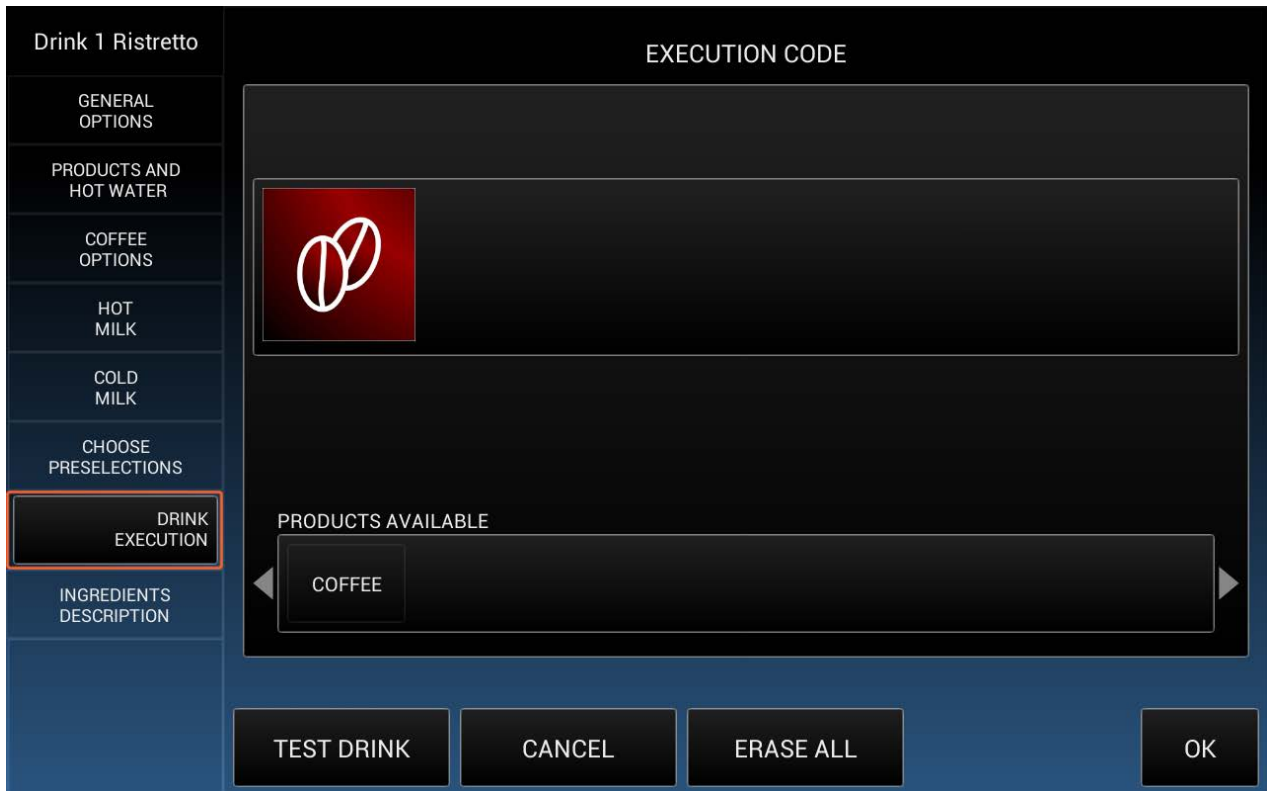
It is possible to choose which preselection will be available for the drink.
Push on the icon of the preselection to make it available.

As Default, Regular Drink will be always available

5.3.2.1.5 Drink Execution

Push **Drink Execution** key.

The following screen shot will appear on the touch screen.



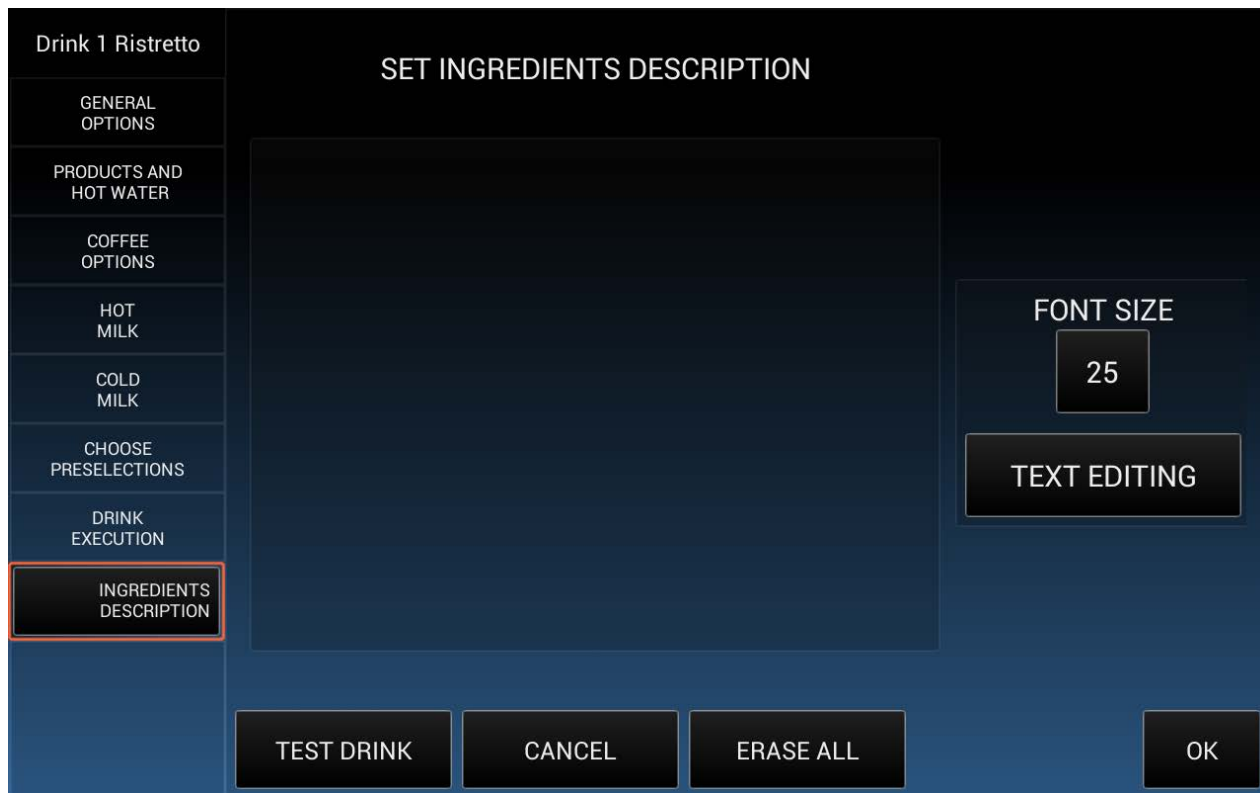
The *Drink Execution* function is used to set the order of execution of the steps that are sets inside the drink button. If no order of execution is set, the drink will be prepared with the default order of execution.

- **Test Drink:** It is possible to test the drink you have set without exit the drink settings menu

5.3.2.1.6 Ingredients Description

Push **Ingredients Description** key.

The following screen shot will appear on the touch screen.



Ingredients Description function is available only if the *Step by Step* mode (in *Settings* menu) is enabled.

The possible operations to do are the following:

- **Text Editing**: in order to add each ingredient description.
- **Font Size**: to set the font size of text.

5.3.2.2 Copy

Push **Copy** key.

The following screen shot will appear on the touch screen.

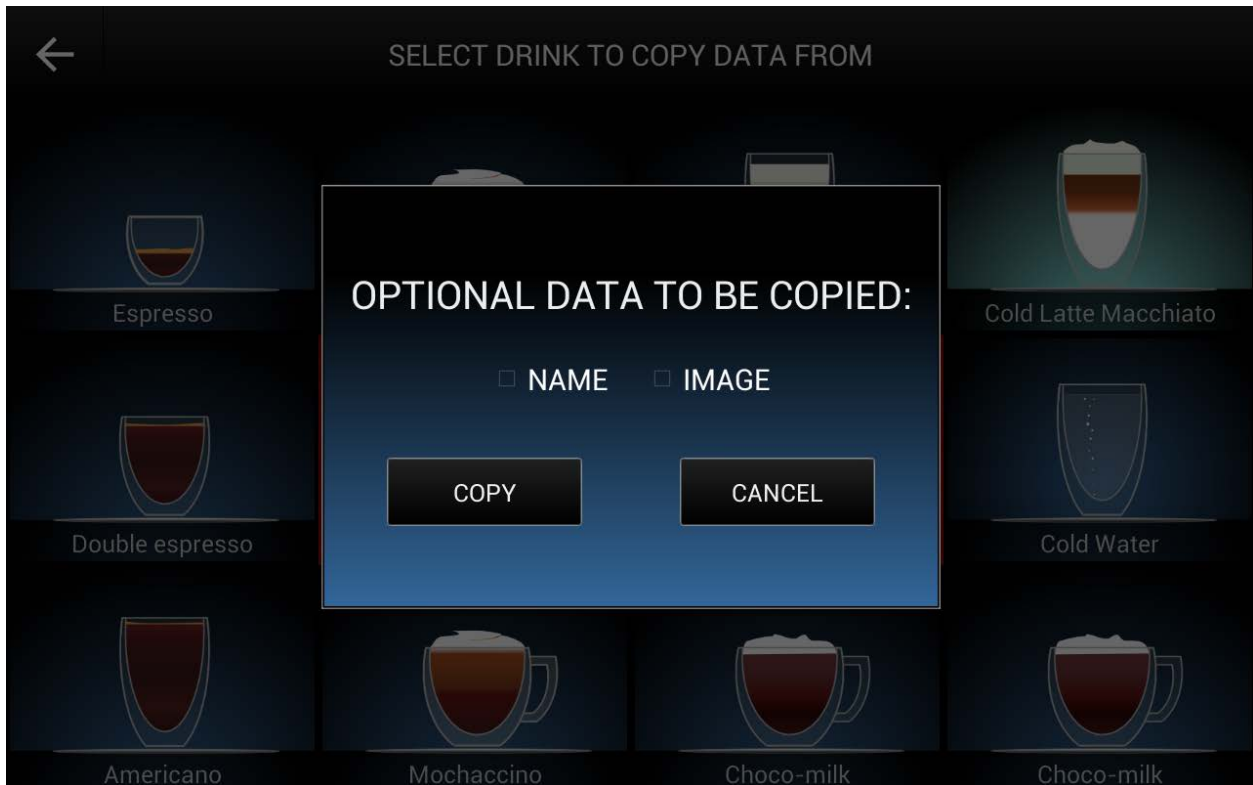


With this function it is possible to copy the settings of a drink (ingredients, name and image) into another drink.

Steps:

- Choose the drink you need to modify.
- Choose the drink from which to copy data.

The following screen shot will appear on the touch screen.



Important: only when the *Name* or *Name and Image* are copied, only the overwritten drink will be reset.

If only *Copy* is selected (neither the *Name* nor the *Image* are selected), only the drink datas will be copied.

5.3.2.3 Swap

Push **Swap** key.

The following screen shot will appear on the touch screen.



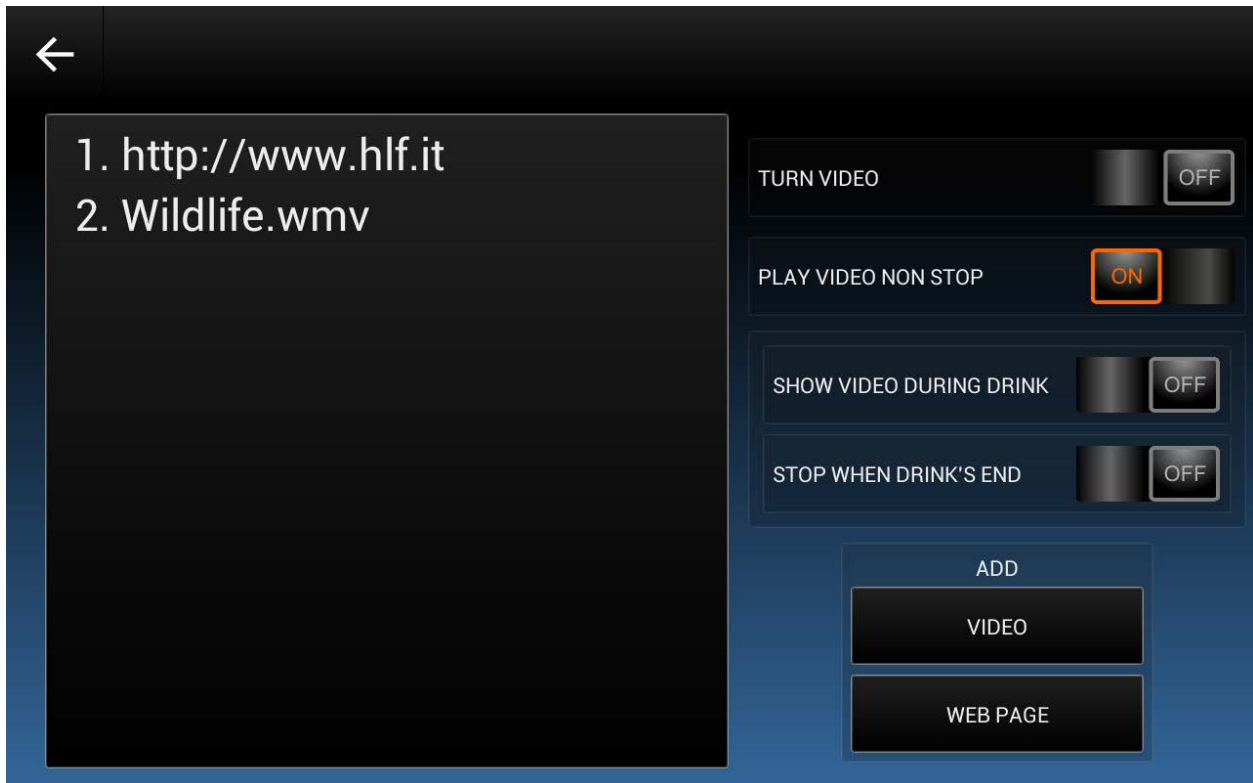
With this function it is possible to swap two drinks (ingredients, name and image).

Steps:

- Choose the drink you need to swap (1° drink).
- Choose the drink you need to swap to (2°drink).

5.3.3 Video

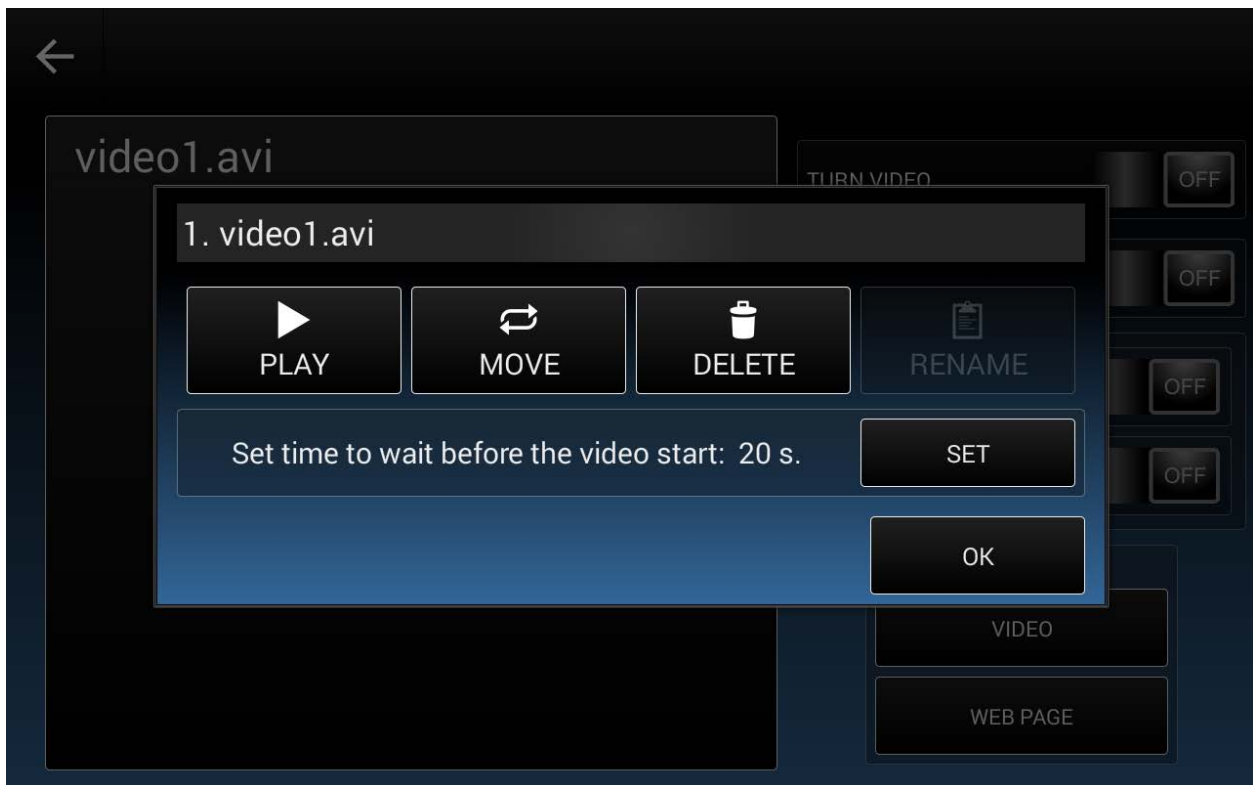
To access functions: push **Video** and then choose the function.



The possible operations to do are the following:

- **Turn Video:** to turn ON in order to show videos.
- **Play Video Non Stop:** when this function is activated, when the machine is in stand by, videos are always displayed.
- **Show Video During Drink:** to turn ON in order to show videos during drink delivery.
- **Stop When Drink's End:** to turn ON in order to stop the video once the drink delivery is completed.
- **Add:**
 - **Video:** to upload a video from the interface.
 - **Web Streaming:** enter the page URL.

Pushing on the video, the following screen shot will appear on the touch screen.



The possible operations to do are the following:

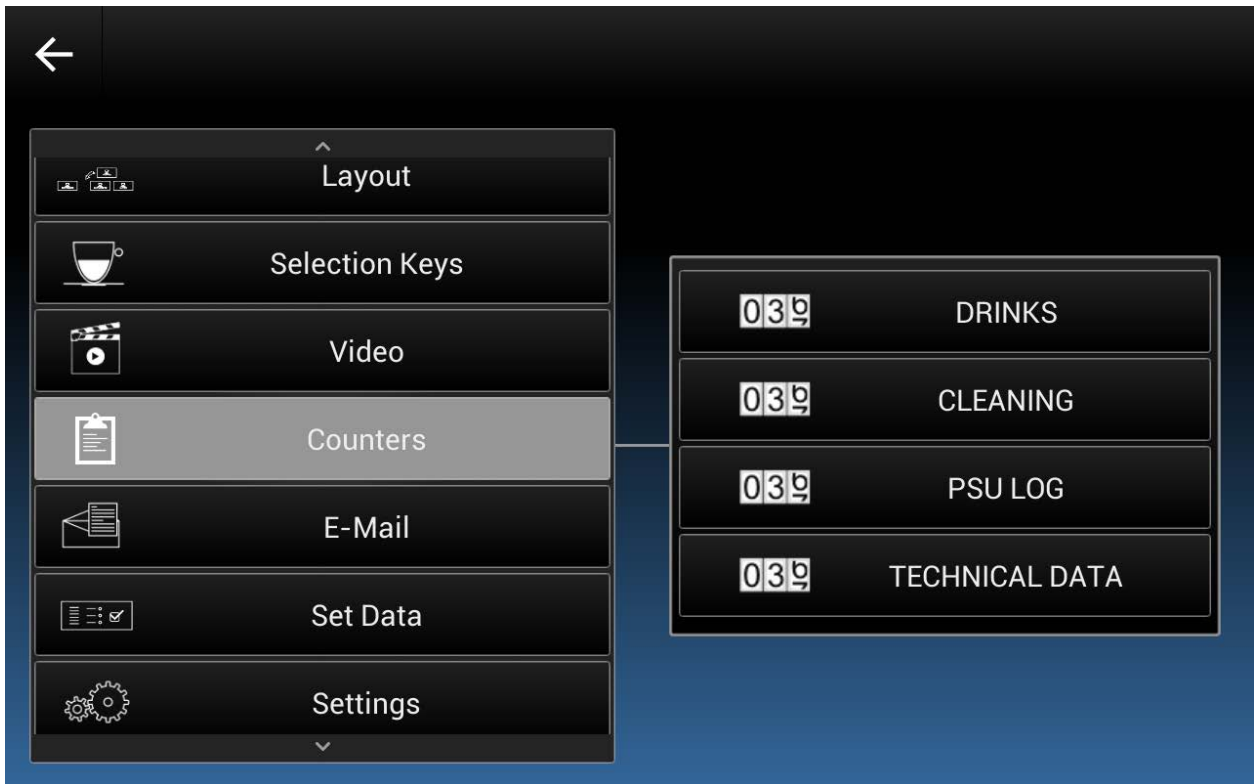
- **Play Video:** to play the video preview.
- **Move:** to change the execution order of the video.
- **Delete:** to delete the selected video.

It is possible to set the time when the video will start after the execution of the last drink.

In order to upload files via USB, see section 5.3.6.3.1

5.3.4 Counters

To access functions: push **Counters** and then choose the function.



5.3.4.1 Drinks Counters

Push **Drink Counters** key.

The following screen shot will appear on the touch screen.



The screenshot shows a dark-themed interface with a table of drink counters. A white arrow points left in the top-left corner. The table has three columns: 'N.', 'DRINK NAME', and 'DRINK COUNTERS'. The data rows are as follows:

N.	DRINK NAME	DRINK COUNTERS
1	Ristretto	0
2	Vanilla Cappuccino	0
3	Hot Milk	0
4	Froth Milk	0
5	Double Coffee	0
6	Cappuccino	0
7	Strong Chocolate	0
8	Lemon Tea	0
9	Americano	0
10	Mochaccino	0
11	Chocco Milk	0
12	Hot Water	0
	TOTAL	0
	ARCHIVE	105

To the right of the table are two buttons: 'ERASE' (top) and 'DETAILS' (bottom).

The table will show how many drinks have been done for each button.

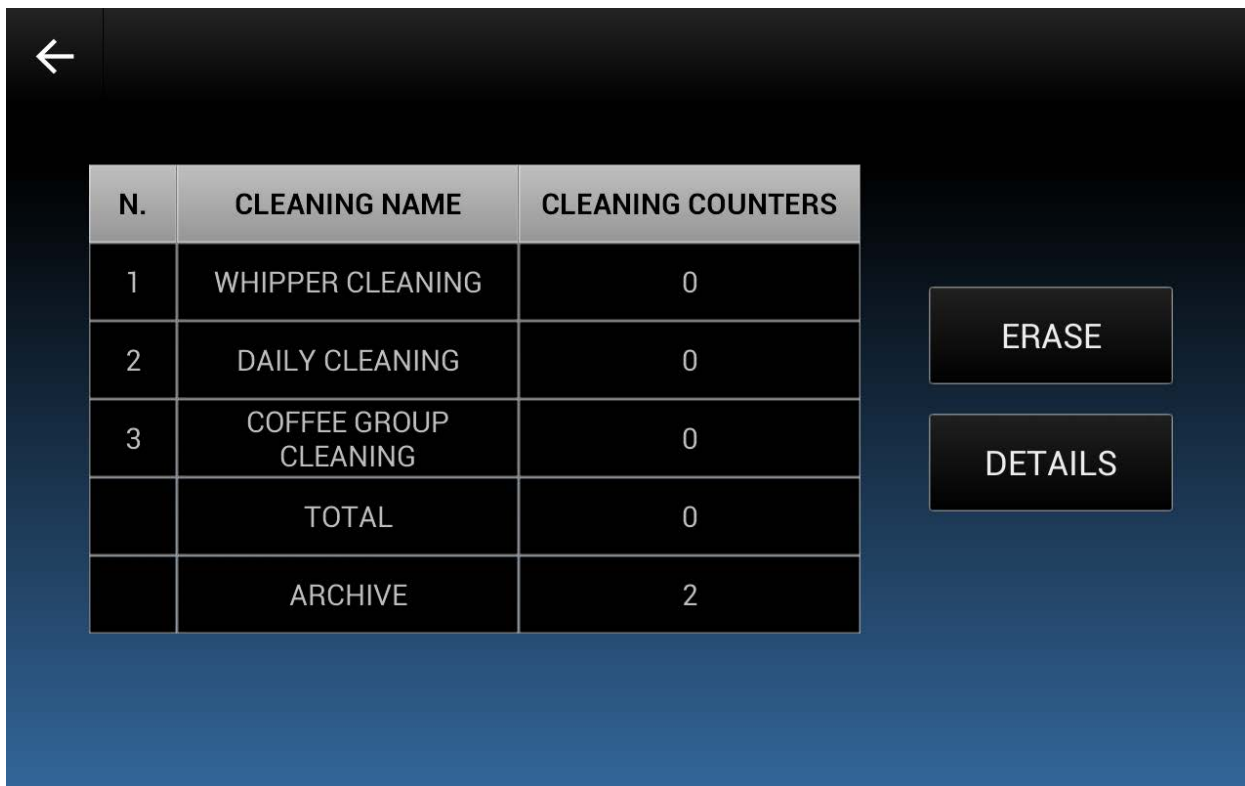
The possible operations to do are the following:

- **Erase:** after entering the password it is possible to select the drink archives to erase.
- **Details:** to get all the deliveries for each drink made from the machine.

5.3.4.2 Cleaning

Push **Cleaning** key.

The following screen shot will appear on the touch screen.



The table will show how many cleaning processes have been done for each kind of cleaning.

The possible operations to do are the following:

- **Erase:** after entering the password it is possible to select the cleaning cycles archives to erase.
- **Details:** to get all the cleaning processes made from the machine.

5.3.4.3 PSU Log

Push **PSU Log** key.

The following screen shot will appear on the touch screen.



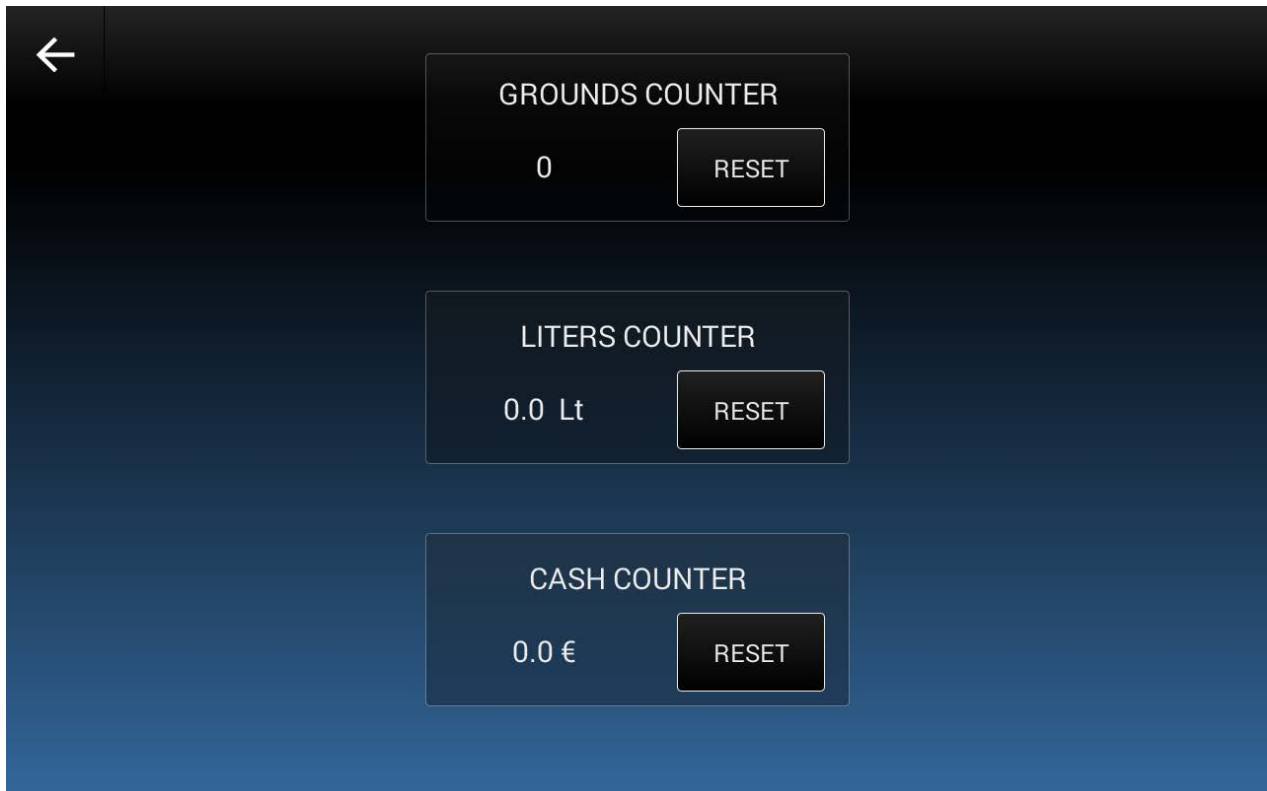
ERROR	TIME	DATE
POWER ON	04:05:31 PM	10-06-2015
POWER OFF	04:05:28 PM	10-06-2015
POWER ON	04:04:48 PM	10-06-2015

It records the power outages caused by changes or lack of electricity or when the “Out of water” error is appeared.

5.3.4.4 Technical Data

Push **Technical Data** key.

The following screen shot will appear on the touch screen.

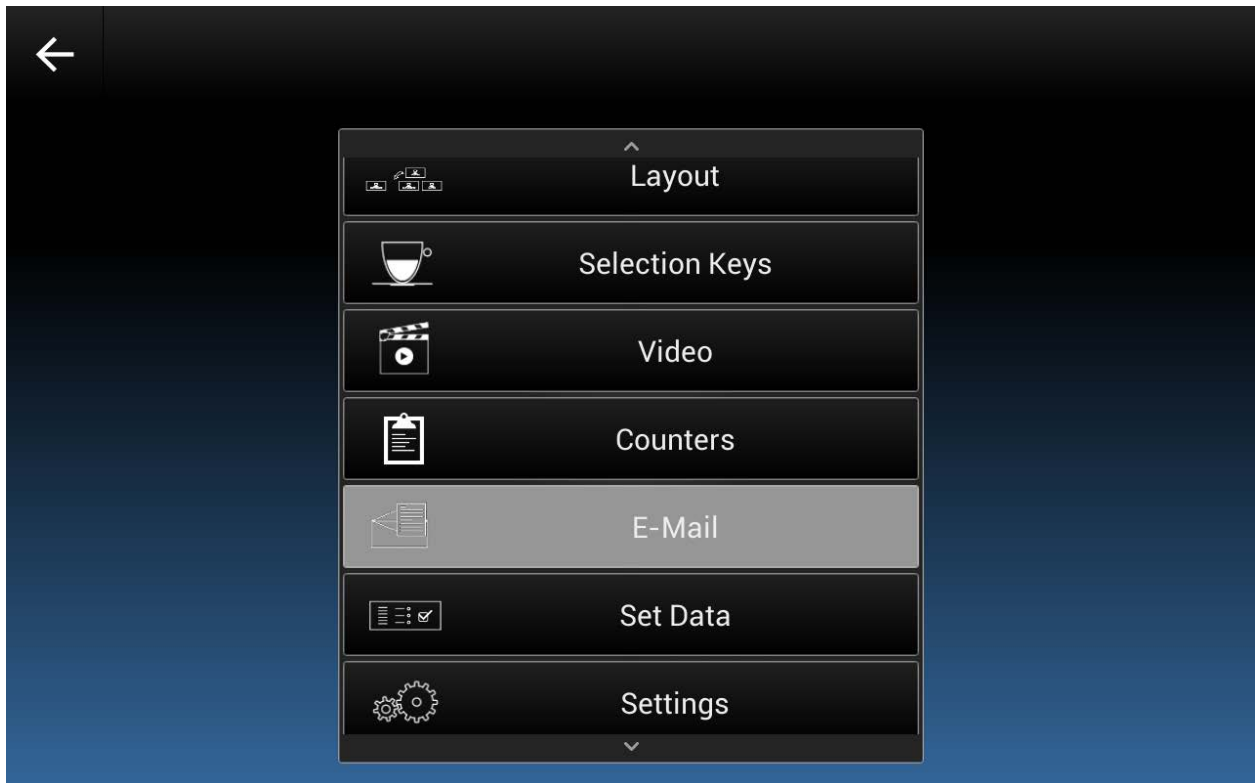


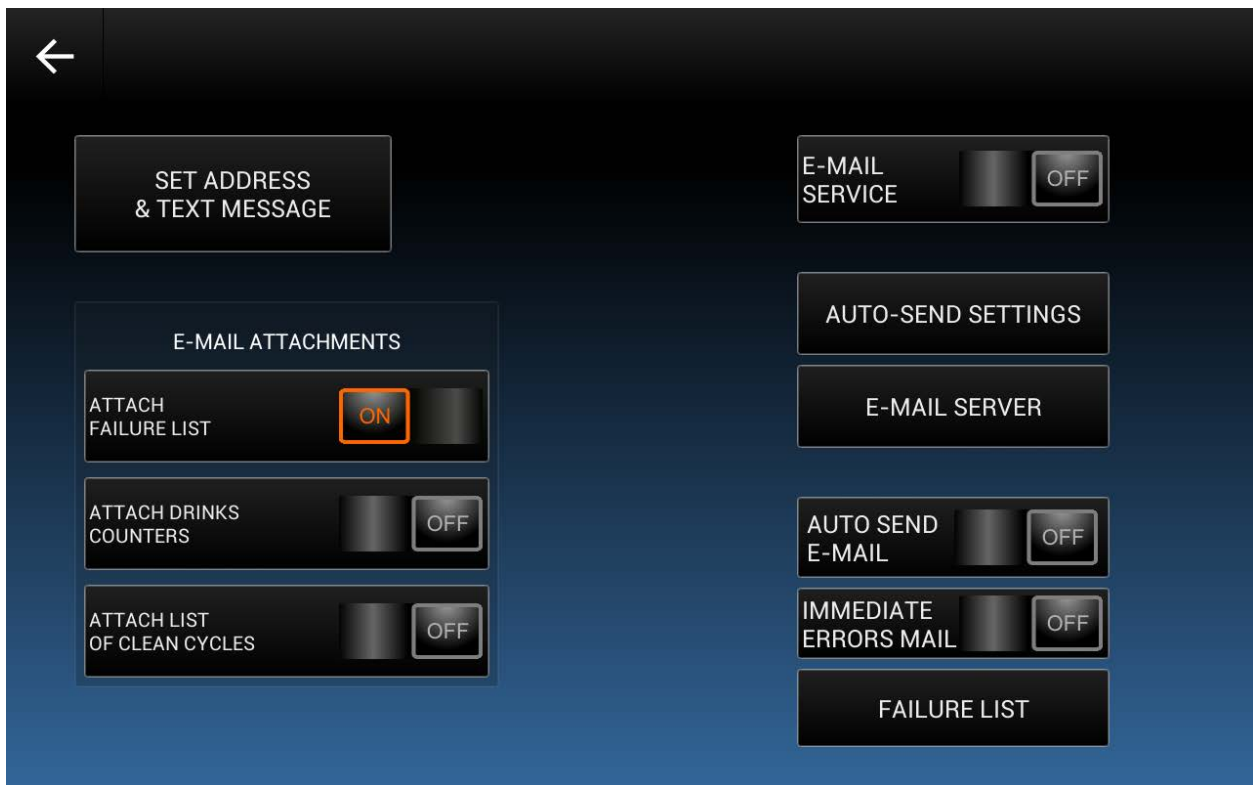
The possible operations to do are the following:

- **Grounds Counter:** to reset the grounds counter.
- **Liters Counter:** to reset the liters counter.
- **Cash Counter:** to reset the cash counter.

5.3.5 Email

To access functions: push **Email** and then choose the function.





The possible operations to do are the following:

- **Set Address & Text Message:** enter the Set Address & Test Message screen (see image on page below).
- **Attach Failure List:** to enable the lists of errors that must be sent. Clicking on *Failure List* it is possible to select which errors to display on the email.
- **Attach Drink Counters:** to enable the lists of drink counters that must be sent.
- **Attach List of Clean Cycles:** to enable the lists of clean cycles that must be sent.
- **Email Service:** enable the function in order to activate all existing email settings.
- **Auto-Send Settings:** enter the Auto-Send Settings screen (see image on page below).
- **Email Server:** enter the server settings for outgoing emails.
- **Auto Send:** turn the function ON in order to enable the sending of emails based on the parameters entered in the *Auto-Send Settings*.

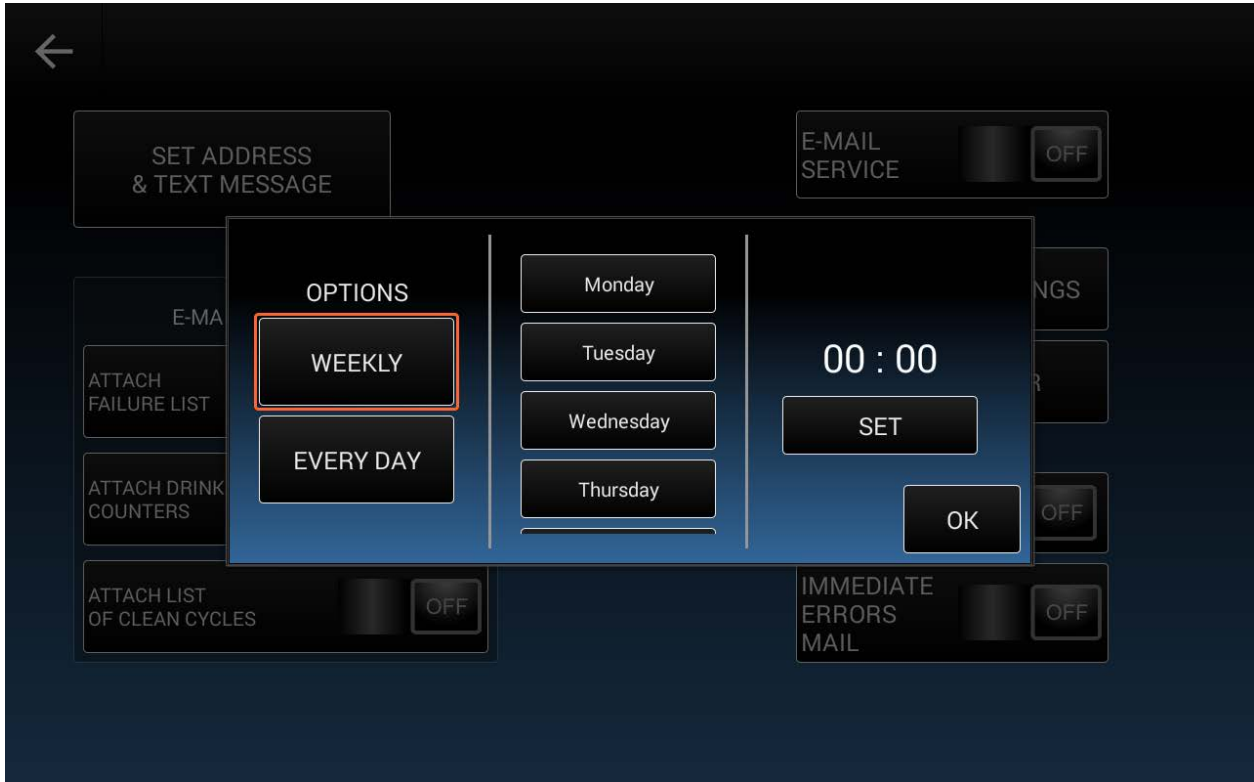
- **Immediate Errors Email:** turn the function ON in order to enable the sending of errors notified from the machine, regardless the sending settings in *Auto-Send Settings*.
- **Failure List:** to set the kind of errors that have to be sent.

Pushing on the **Set address & Text Message** key this screen shot will appear:

The screenshot shows a dark-themed dialog box titled "Set address & text message". It features several input fields for configuring an email: "SEND TO:", "SEND TO CC:", "SEND TO CC:", and "SUBJECT:". Below these is a larger text area for the "MESSAGE:". At the bottom right, there are two buttons: "TEST E-MAIL" and "OK".

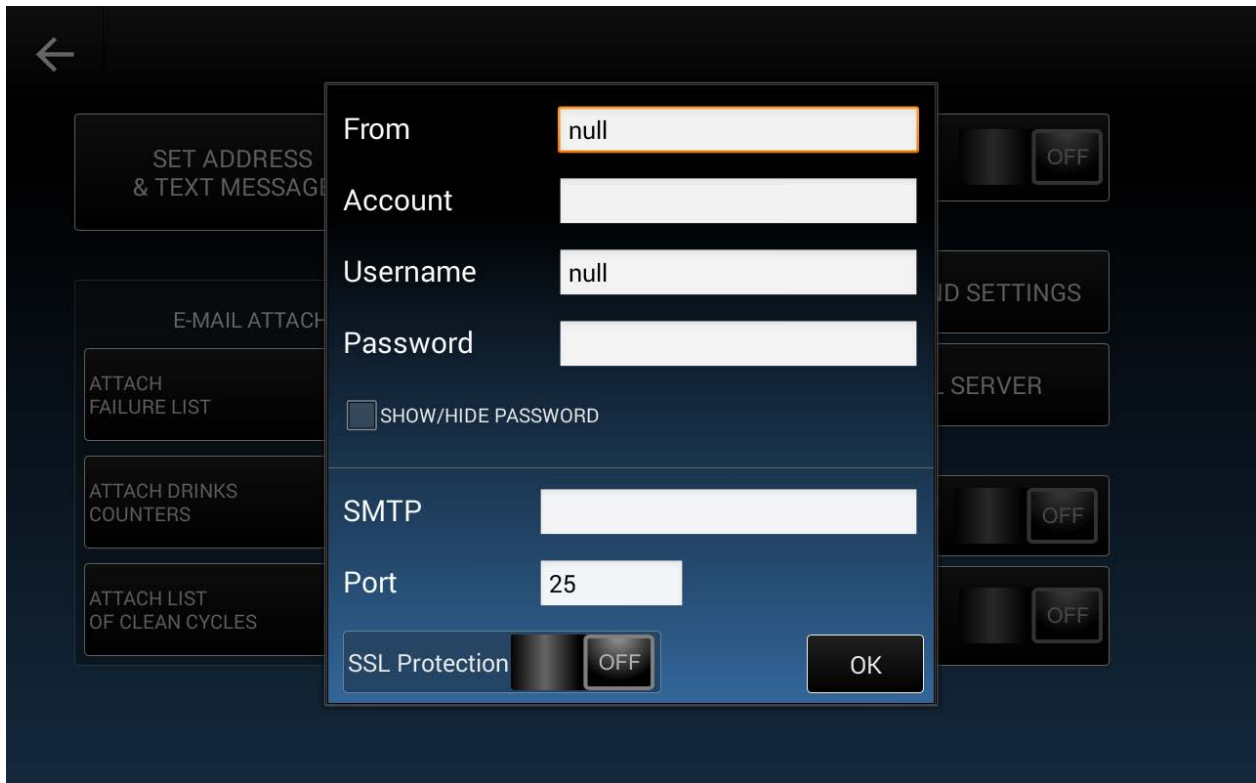
Set email addresses and text message that have to be sent.

Pushing on the **Auto-send settings** key this screen shot will appear:



To set when notification email have to be sent. It is possible to choose time and day/days of the week or every day.

Pushing on the **Email Server** key this screen shot will appear:



It is possible to set all the options for the outgoing mail server

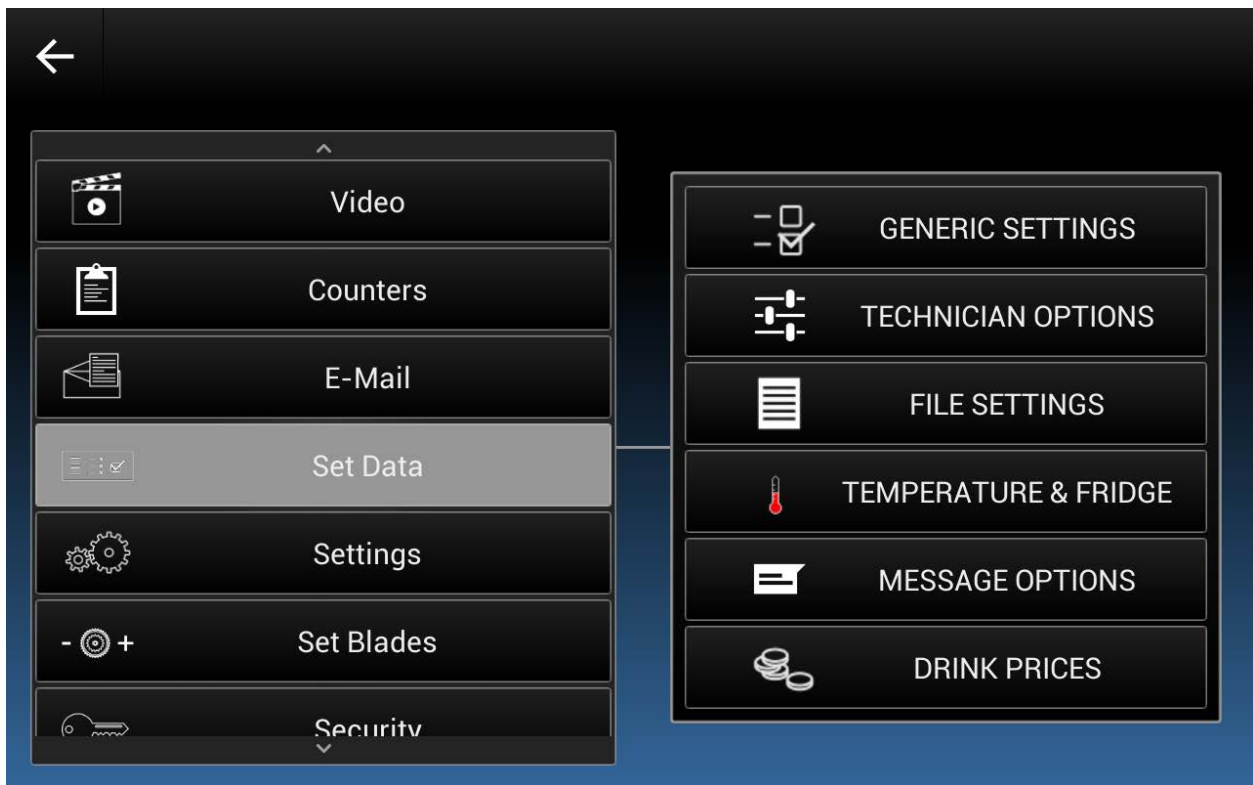
Pushing on the **Failure List** key this screen shot will appear:



It is possible to choose which error will be attached to the email or to attach all the error list.

5.3.6 Set Data

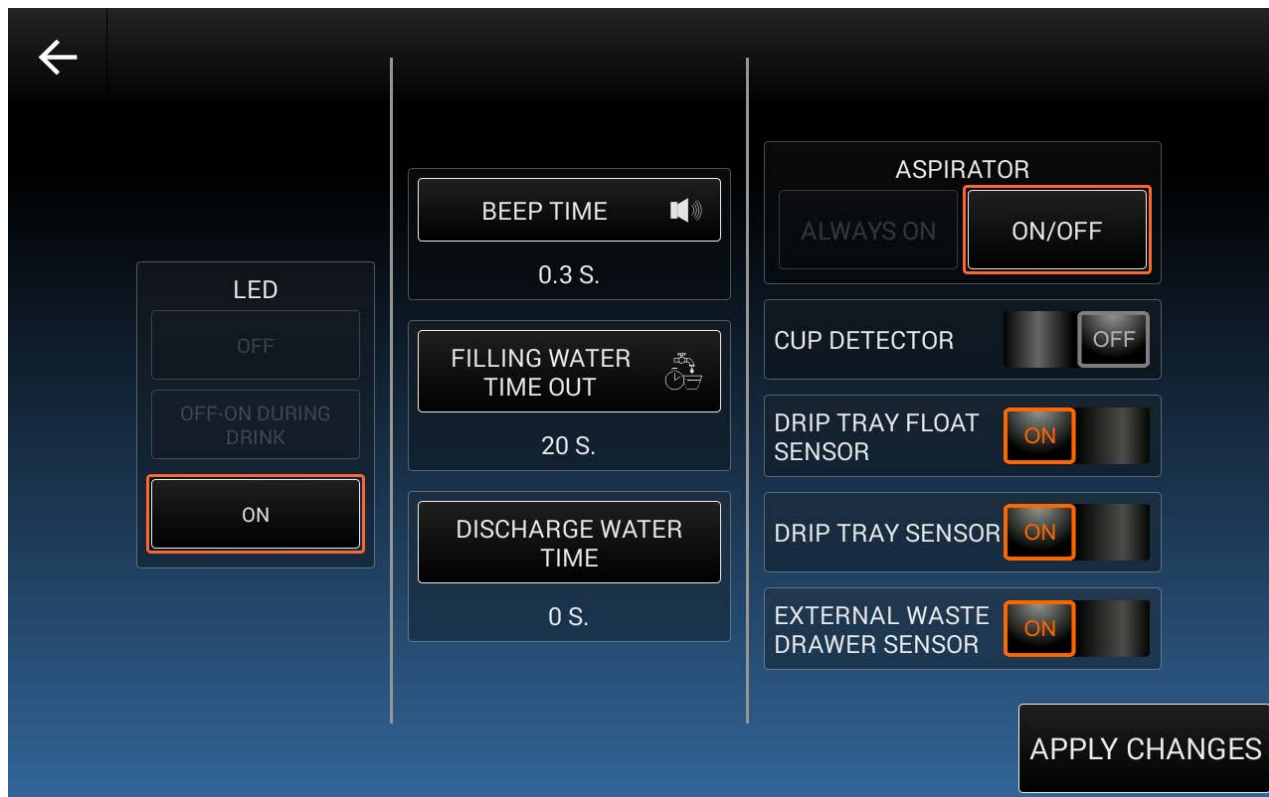
To access functions: push **Set Data** and then choose the function.



5.3.6.1 Generic Settings

Push **Generic Settings** key.

The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Led:** to change the LEDs configuration above the cup station.
The possible operations to do are the following:
 - **Off:** LEDs are OFF all the time
 - **Off –On During Drink:** LEDs are OFF but ON during the drink delivery
 - **On:** are always ON (default);
- **Beep Time:** to set the beep time of the machine.
- **Filling Water Time Out:** time out within which the transparent tank on the back of the machine needs to be filled from the water line.
- **Discharge Water Time:** to discharge the initial water of the coffee boiler.

- **Aspirator:** this operates the fan installed inside the machine to take out the humidity left from the water that passed through the mixing bowl. It's important to keep the internal of the machine almost dry in order to prevent the coagulation of the instant soluble powders, which are very sensitive to dampness.
 - **Always On:** the aspirator is always on.
 - **Aspirator On/Off:** If this function is activated the aspiration fan works all the time, while if this function is deactivated, the aspiration fan will work only for the entire time of the drink process and for 90 seconds after the drink is finished.

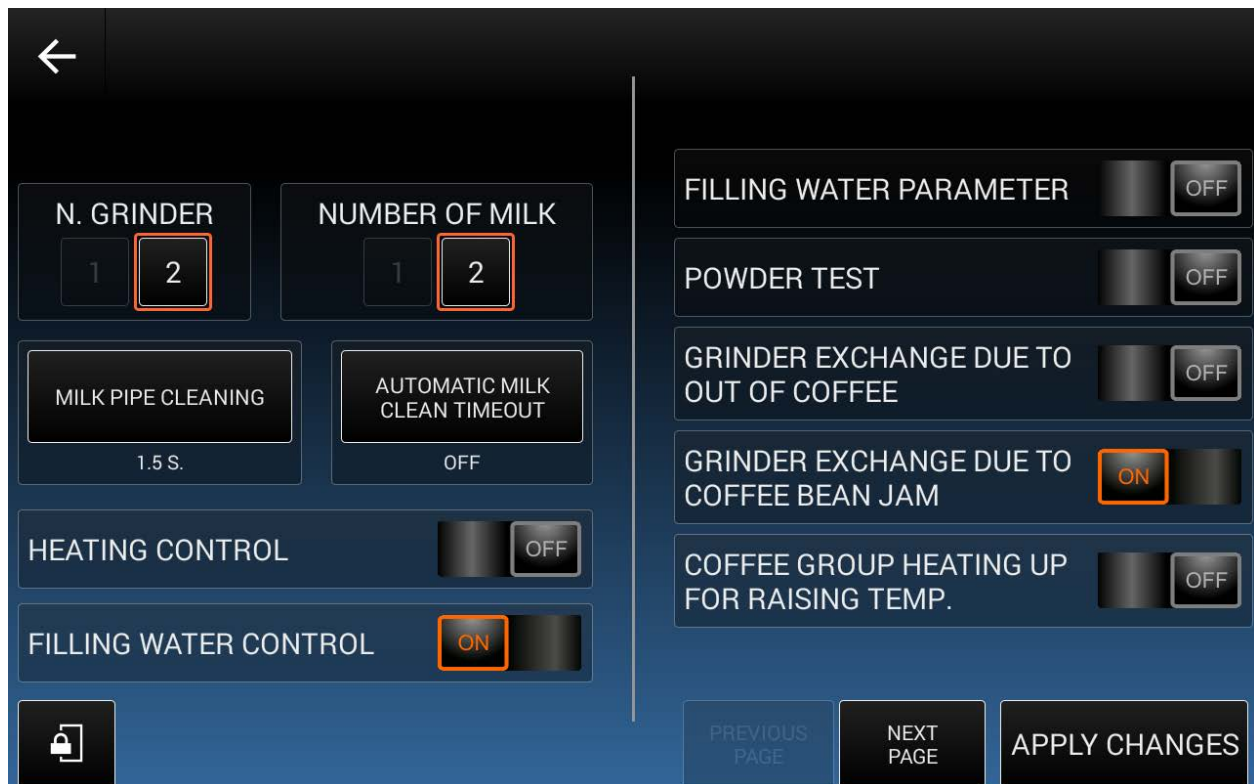
Keeping the aspiration fan activated all time is recommended for those locations with high humidity, for all the other locations it's not necessary.

- **Cup Detector (optional):** turn this function ON in order to enable the sensor the presence of the cup, carafe or any other container.
- **Drip Tray Float Sensor:** when function active, the machine automatically stops when the drip tray is full.
- **Drip Tray Sensor:** the sensor detects the presence of the drip tray.
- **External Waste Drawer Sensor (optional):** . when function active, the machine automatically stops when the external waste drawer is full.

5.3.6.2 Technician Options

Push **Technician Options** key.

The following screen shot will appear on the touch screen.



Technician options need to be set with care: they can change the general machine settings.

The possible operations to do are the following:

- **N. Grinder:** to set the number of grinders available in the machine.
- **Number of Milk:** to set the number of milk available on the machine.
- **Milk Pipe Cleaning:** this is the cleaning time of milk pipe. It depends on the pipe length.
- **Automatic Milk Clean Timeout:** set the time (expressed in minutes), in order to start the cleaning of the final part of the milk tube. The process will be started after the last milk-based drink is delivered (according to the set time).
Warning: hot water will come out from the drink spouts of the cup station.
A visual and sound warning message will be displayed few seconds before the start.

- **Heating Control:** this function controls the heating temperature during the first start.
- **Filling Water Control:** if active, the machine checks to have the correct quantity of water before dispensing a drink.
Filling Water Control OFF: if this function is deactivated, the machine makes beverages even if the correct level of water has not been reached.



WARNING

Before activating this option, be sure that the Minimum Requirements indicated on paragraph 3.2.1 have been complied with, in order to avoid a block of Fresh Milk Cleaning process.

If this function is deactivated, the user takes on the full responsibility for any block of the machine due to any hydraulic circuit malfunctioning.

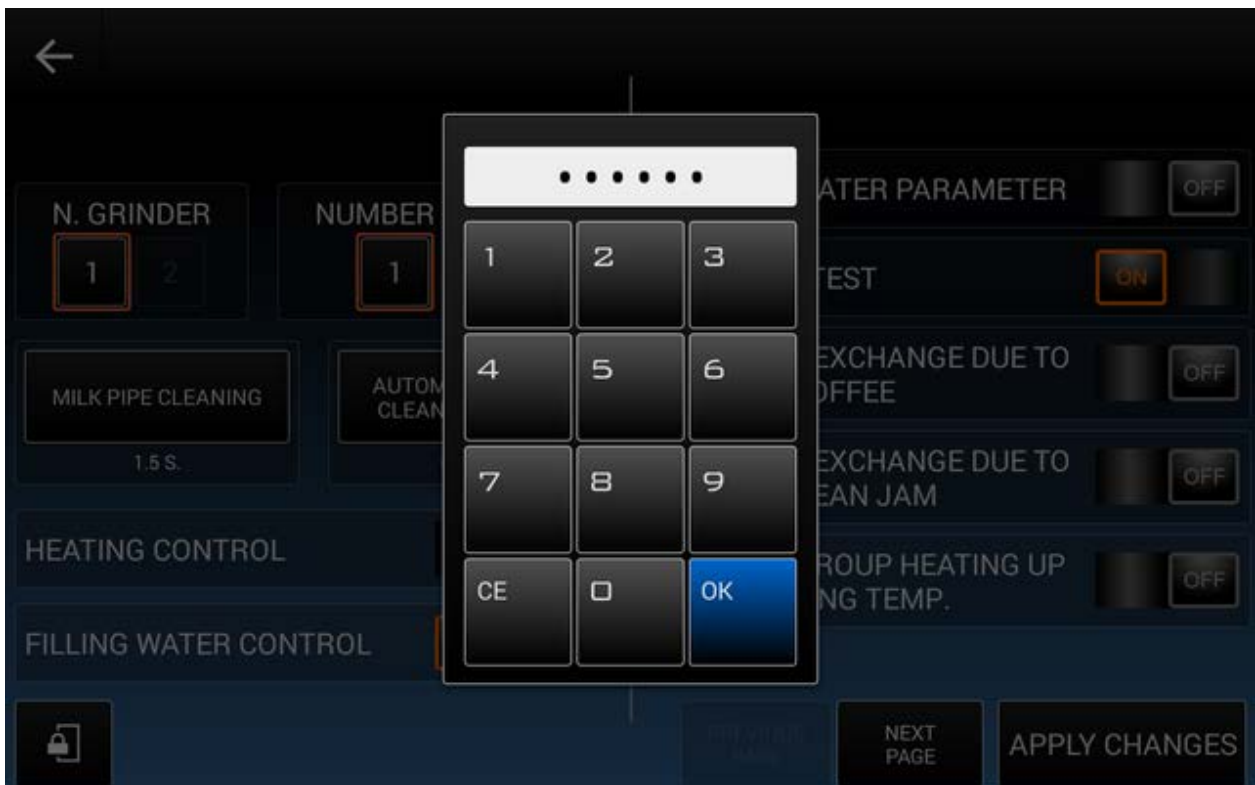
- **Filling Water Parameter:** when active, the water filling stops after a preset time, usually 20 seconds.
- **Powder Test:** this function allows to weight the quantity of ingredients used in a drink. Remove the coffee group and the mixing bowl before to start the test.
- **Grinder Exchange Due to Out of Coffee:** if active, the machine, as soon as detects that coffee in a bean hopper is finished, immediately grinds beans from the other hopper.
- **Grinder Exchange Due to Coffee Bean Jam:** if active, the machine, as soon as detects that coffee is stuck in a jam, immediately grinds beans from the other hopper.
- **Coffee Group Heating Up For Raising Temp:** the coffee group is heated with hot water when, after the inactivity set on the "*Raising Temperature Timeout*", a beverage set as "*Rise Temperature First Coffee: active*" is selected. Activate this function or not, according to the type of coffee group (check with your supplier).

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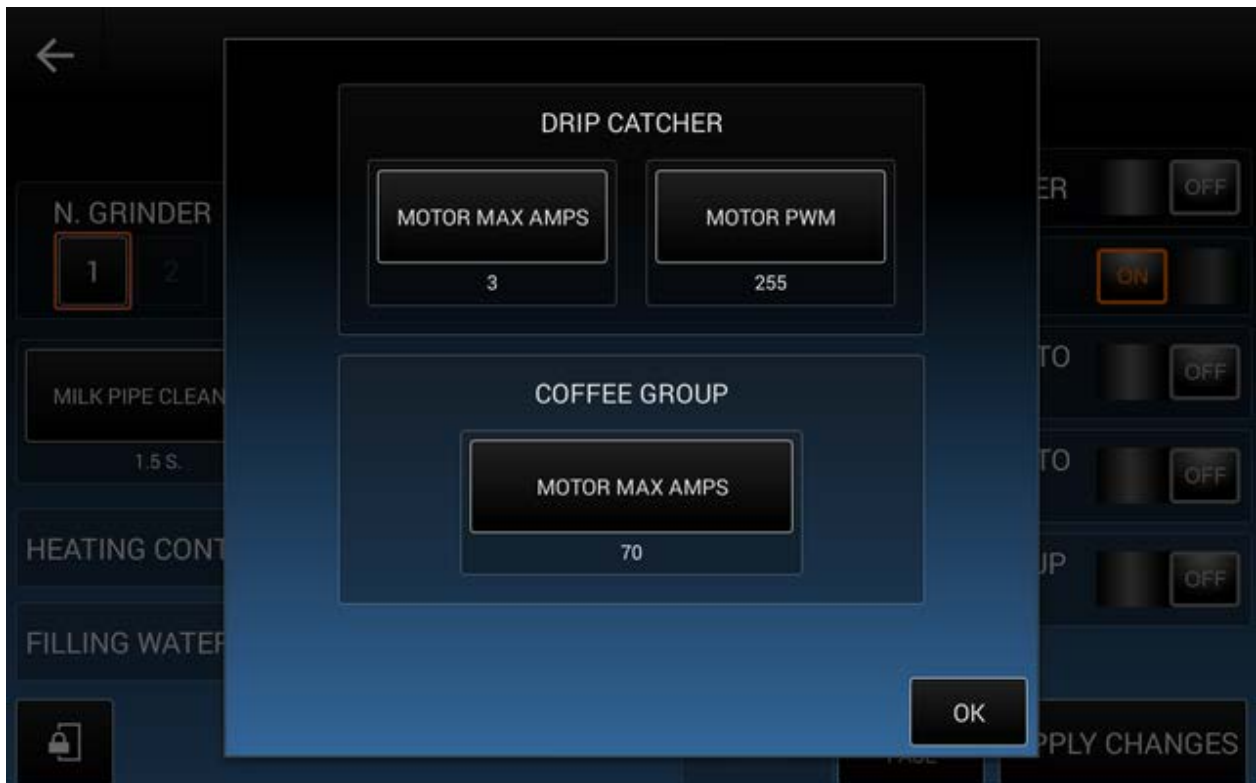
With the following icon, you can access to the settings of the *Drip Catcher* and the *Coffee Group*.



Enter the Password and then push **OK**.



The following screenshot will appear on the Touch Screen.



ATTENTION! Do not change any parameter before have called the HLF Technical Support

The possible operations to do are the following:

- **Drip Catcher Motor Max Amps:** it shows the electrical threshold of the Drip Catcher.
Min: 10; max: 80.
- **Drip Catcher Motor Pwm:** index that regulates the power supply frequency given to the motor.
Min: 100; max: 255.
- **Coffee Group Motor Max Amps:** it shows the electrical threshold of the Coffee Group.
Min: 40; max: 80.

[Next Page](#)



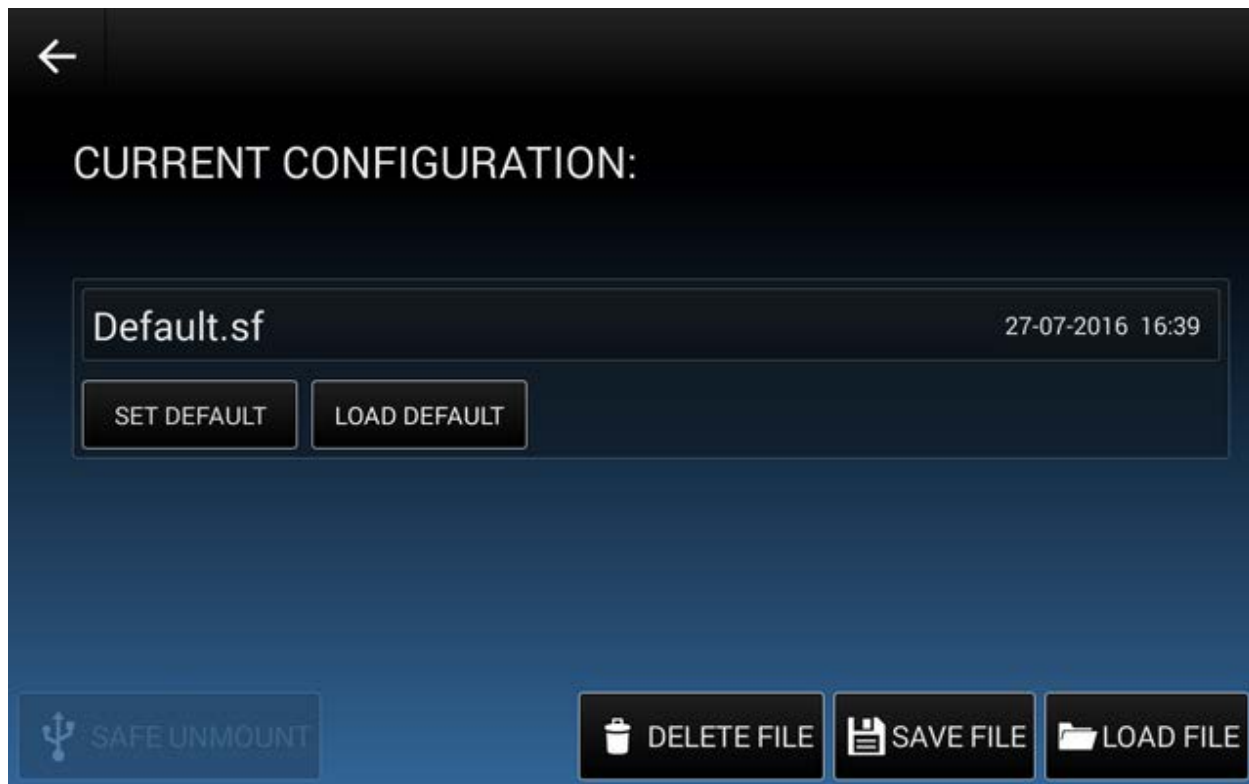
- **Best Coffee Timeout:** set the time (expressed in minutes) after which a Best Coffee is dispensed. The countdown will start after the last coffee-based drink is delivered. This process will occur only if Best Coffee option is activated (see par.5.3.2.1.3 “Coffee Options”)
- **Raising Temperature Timeout:** set the time (expressed in minutes) after which a coffee is dispensed. During this supply there will be an increase of the temperature of the water that pass through the Coffee Group. This coffee will be directly discharged on the drip tray before the delivery of the selected beverage.
- **Raising Temperature Discharge Time:** quantity of water (expressed in seconds) used in the *Raising Temperature Timeout* process.
- **Milk Valves Cleaning Timeout:** set the time (expressed in minutes), in order to start the cleaning of milk circuit's valves. This process will start automatically once the timeout is set (10min.-120min.). Set the timeout to 0 to disable the automatic cleaning. The water will flow directly to the drip tray during this cleaning cycle.
- **Drip Catcher:** activate this function if the Drip Catcher is installed.

- **Cold Milk Regulator For Flat Milk:** if active, the cold milk regulator regulates hot flat milk. In this case, it is not possible to use cold milk.
- **Pinch Valve:** activate this function if the Pinch Valve is installed.
- **Milk Flow Meter:** it activates the flow meter for the milk system. It must be activated if the flow meter is installed in the machine.
- **Hot Water Wand:** activate this function if the Hot Water Wand is installed.

5.3.6.3 File Settings

Push **File Settings** key.

The following screen shot will appear on the touch screen.

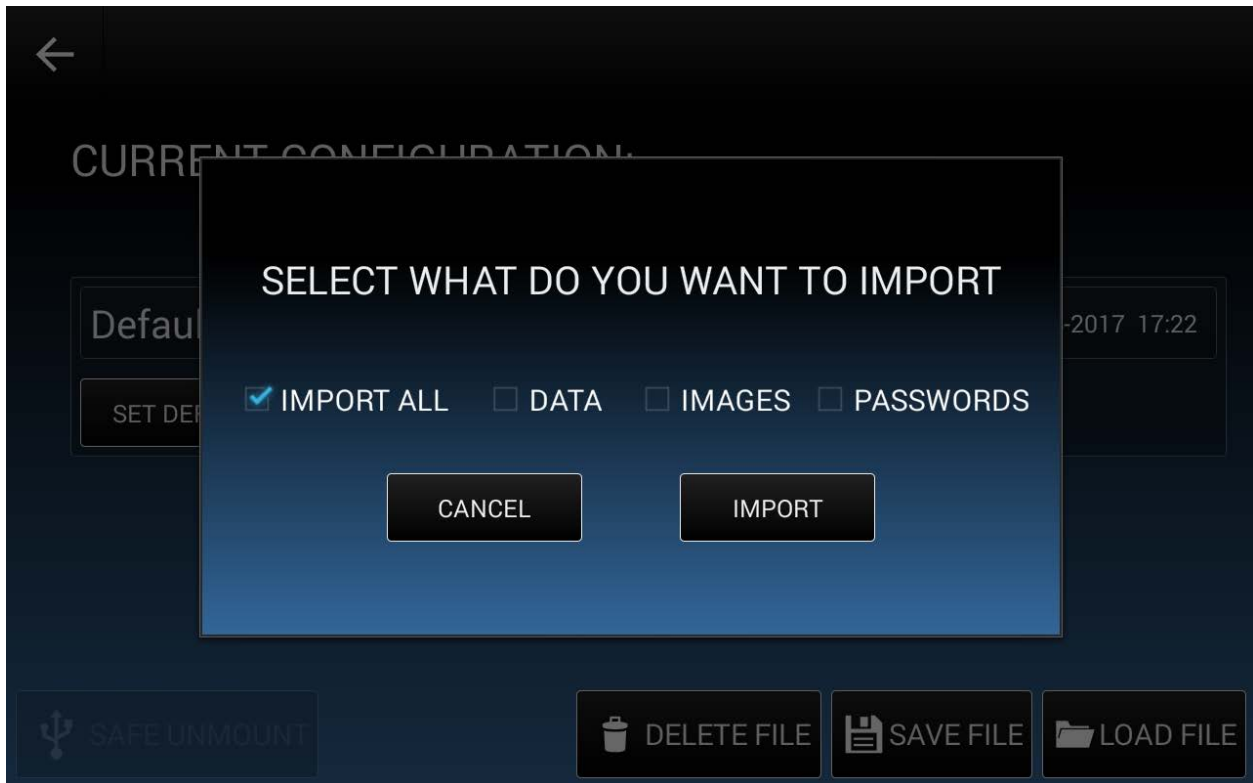


In this section it is possible to import or export machine configuration files (for drinks and layout).

The possible operations to do are the following:

- **Set Default:** set the current configuration of drinks and layout as default.
- **Load Default:** factory settings are loaded
- **Delete File:** it opens the list of the files saved on the Touch Screen. Select the file to delete (is not possible to delete the file in use)
- **Save File:** select the file to overwrite or push on the save icon to save the file as.
- **Load File:** select the file to load.

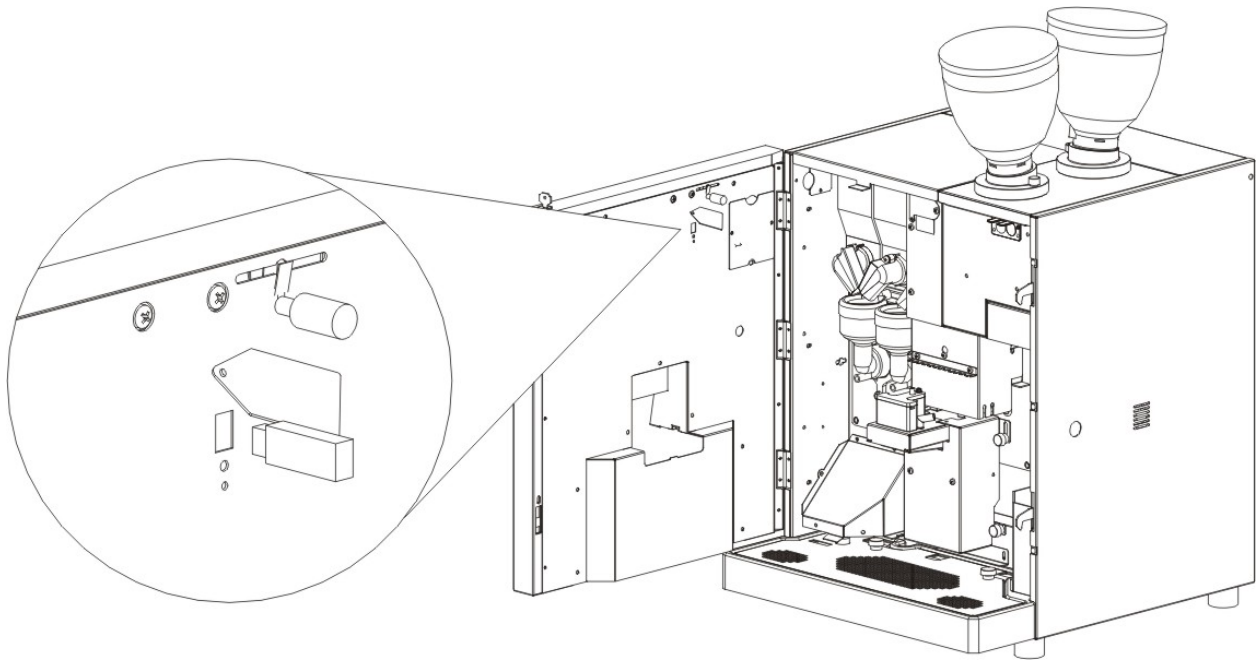
When the file that will be upload is selected, the following screen shot will appear:



It is possible to choose which settings will be uploaded from the file

5.3.6.3.1 Files upload via USB

In order to upload files via USB, plug the USB stick into the USB port, as shown below.



5.3.6.4 Temperature & Fridge

Push **Temperature & Fridge** key.

The following screen shot will appear on the touch screen. This function allows to change the drink process temperature.



The possible operations to do are the following:

- **Boiler Temperature:** to adjust the temperature inside the boiler. Max C°: 100; min C°: 70. C° 0: not used.
- **Fridge Temperature:** to adjust the temperature inside the fridge. Max C°: 15; min C°: 2. C° 0: not used.
- **Recovery Minimum Temperature:** if the boiler temperature falls below the set temperature, the boiler, after the set *Max Recovery Time*, starts to heat. It is not possible to dispense drinks until the minimum temperature is reached. Max C°: 80; min C°: 50. C° 0: not used.
- **Max Recovery Time:** Maximum time after which the boiler starts heating, if the boiler temperature falls below the set *Recovery Minimum Temperature*. Max: 30 sec.; min: 1sec.

5.3.6.5 Message Options

Push **Message Options** key.

The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Max Number Of Grounds:** to set the maximum number of coffee grounds beyond which the machine will notify the message *Empty Grounds Drawer*.
- **Force Emptying:** if active, the machine does not deliver coffee based drinks anymore if the maximum number of grounds is set and reached from the machine, plus the further coffees number (if set). Empty the grounds drawer and reset the error to unblock the machine.
- **Further Coffees to Force Emptying:** the set number, increases the maximum number of coffees (set above), beyond which the machine stops.
- **Emptying Reminder:** the message appears every time you open the door.

- **Number of Coffee for Cleaning Cycles:** it is possible to determine the maximum number of coffee cycles beyond which the machine will notify the message for the coffee group cleaning cycle.
- **Force Cleaning:** if active, the machine does not deliver coffee based drinks anymore if the maximum number of coffees is set and reached from the machine, plus the further coffees number (if set). Run the coffee group cleaning to unblock the machine.
- **Further Coffees to Force Cleaning:** the set number, increases the maximum number of coffees (set above), beyond which the machine stops.
- **Time To Force Milk/Brewer Chute Cleaning:** at the time set, the machine will block and ask the *Daily Cleaning* and the *Brewer Chute Cleaning*.
- **Number of Days for Brewer Chute Cleaning:** the Brewer Chute Cleaning with the brush will be run after the number of days set.
Max: 7 days; min: 0 days (off).
- **Descaling Capacity:** number of liters after which it is necessary to replace the filter.
- **Filter Enable Lock:** if active, the machine stops when the number of liters limit (set above) is exceeded.
- **In-Line Filter:** enable this function when the filter is installed.

5.3.6.6 Drink Prices

Push **Drink Prices** key.

The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Decimal Point:** to set the decimal point for the drink prices.
- **Base Coin:** to set the base coin for the drink prices.
- **Credit Options:**
 - **Hold Credit:** credit remains available for the delivery of the next drink.
 - **Erase Credit:** credit is cleared.
- **Free Vend:** to set on ON when drinks are delivered for free.
- **Coin Value:** it is possible to associate a value up to 6 different coins.
- **Currency:** this is the used currency.

- **Drink Prices:** to set the price of each drink.

Pushing on the **Happy Hour** button on the right corner, the following screen shot will appear:

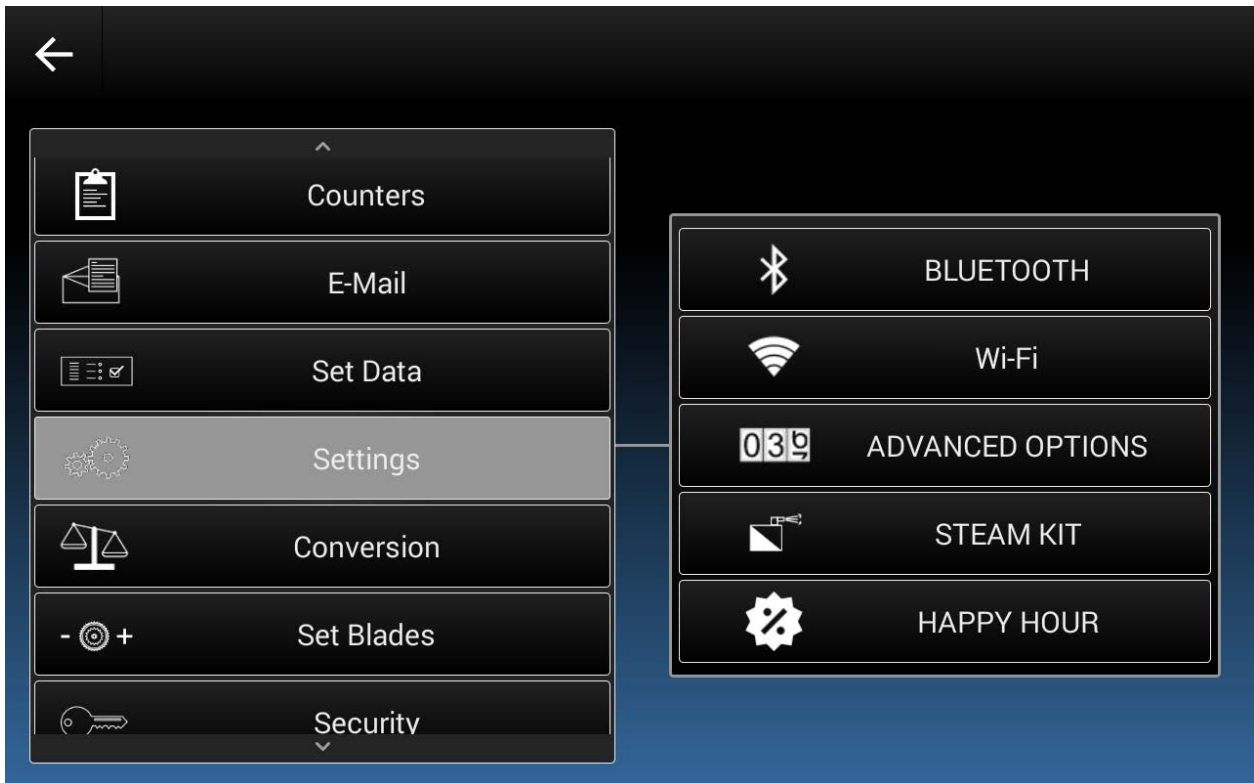


It is now possible to set the discount percentage for each drink that will be applied if **Happy Hour** is enabled.

In order to set the Happy Hour, see section 5.3.7.5

5.3.7 Settings

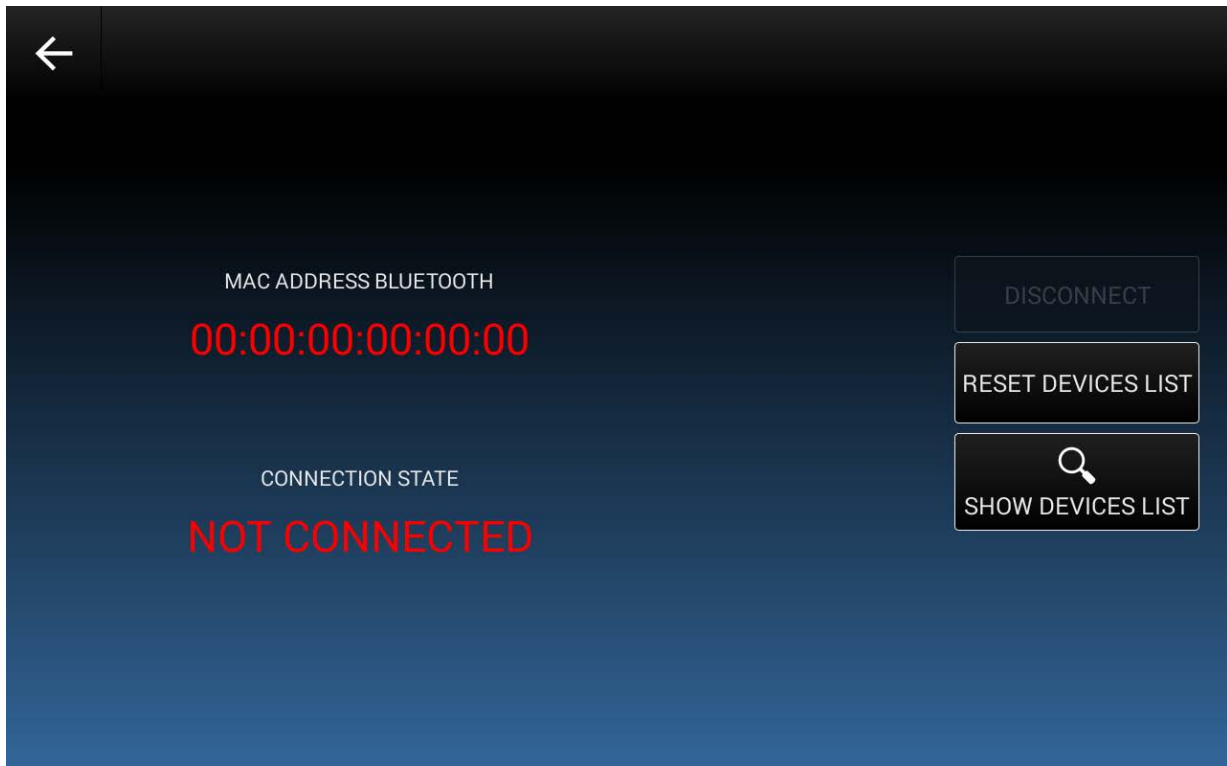
To access functions: push **Settings** and then choose the function.



5.3.7.1 Bluetooth

Push **Bluetooth** key.

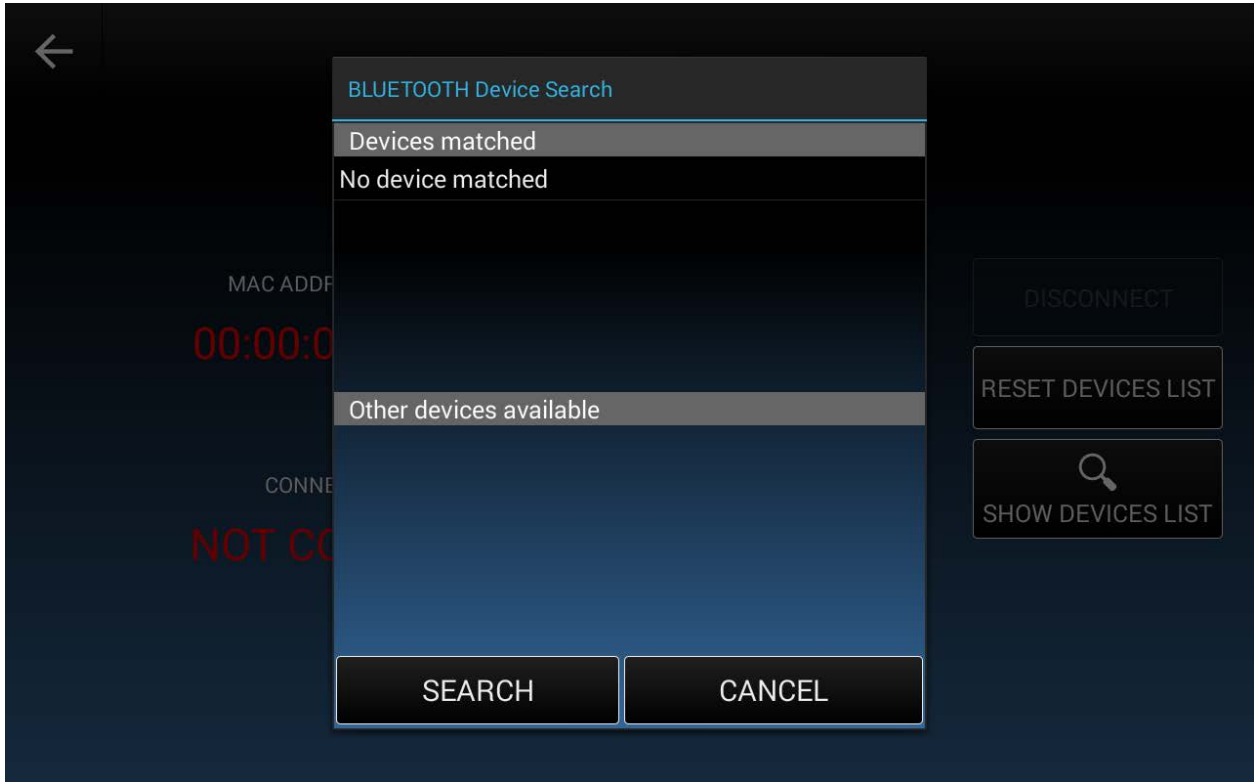
The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Disconnect:** to disconnect the touch screen and the machine.
- **Reset Device List:** to unpair the interface from the machine.
- **Show Devices List:** to show or search the Bluetooth device already paired of the machine

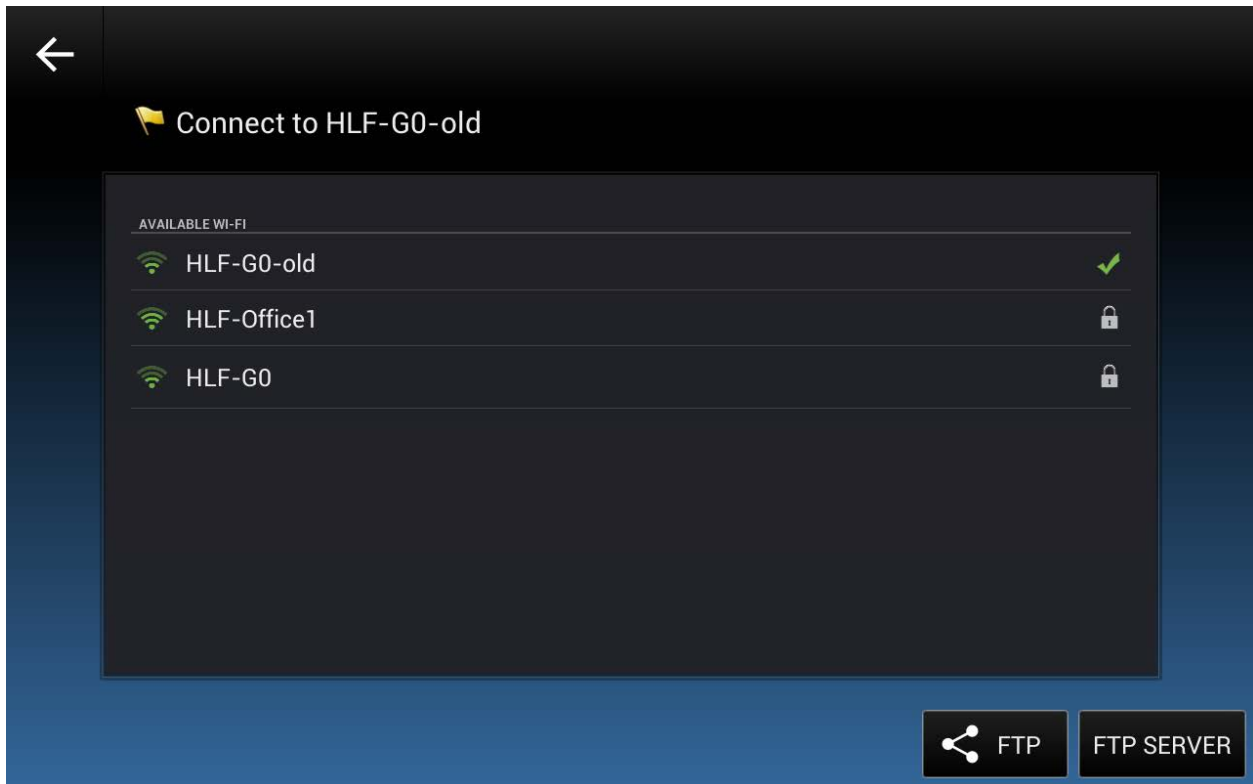
Pushing on the show devices list key the following screen shot appear:



5.3.7.2 Wi-Fi

Push **Wi-Fi** key.

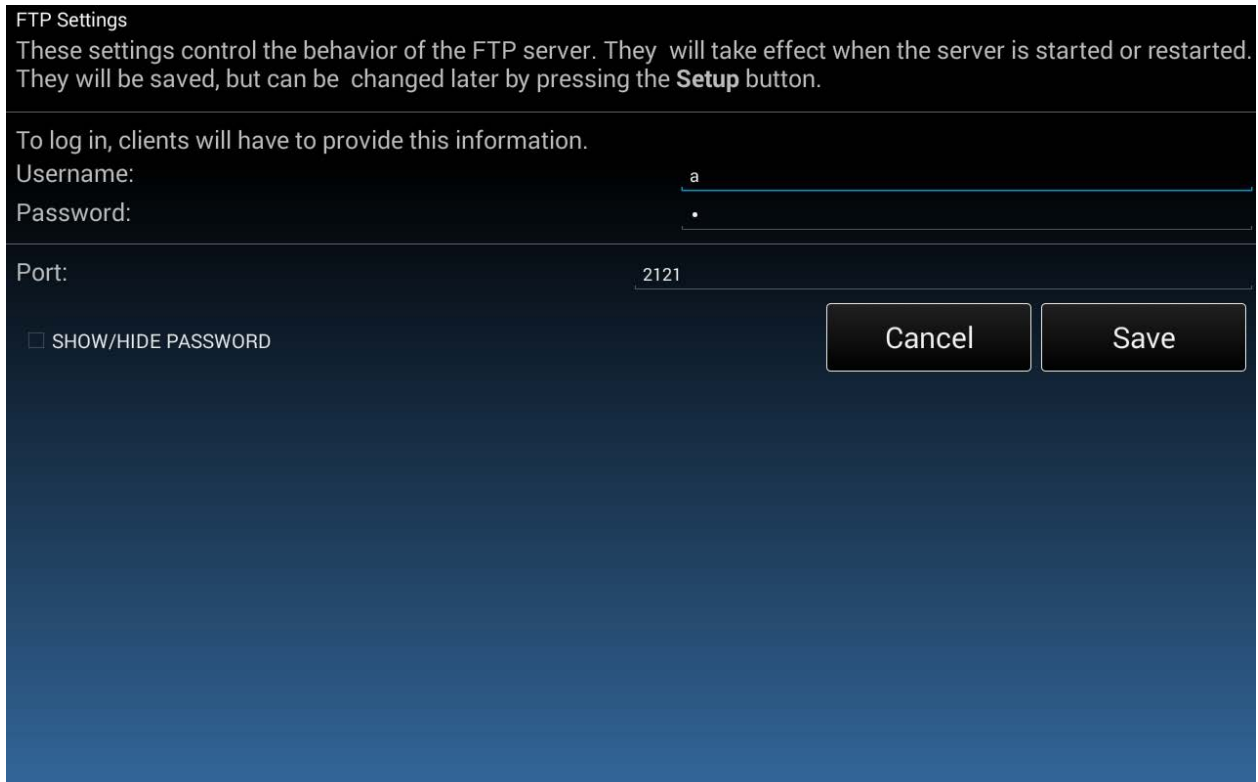
The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **FTP:** to transfer files from the PC or mobile phone into the interface.
- **FTP server:** to set up the ftp server data.

Pushing on the **FTP** key the following screen shot will appear:



FTP Settings
These settings control the behavior of the FTP server. They will take effect when the server is started or restarted. They will be saved, but can be changed later by pressing the **Setup** button.

To log in, clients will have to provide this information.

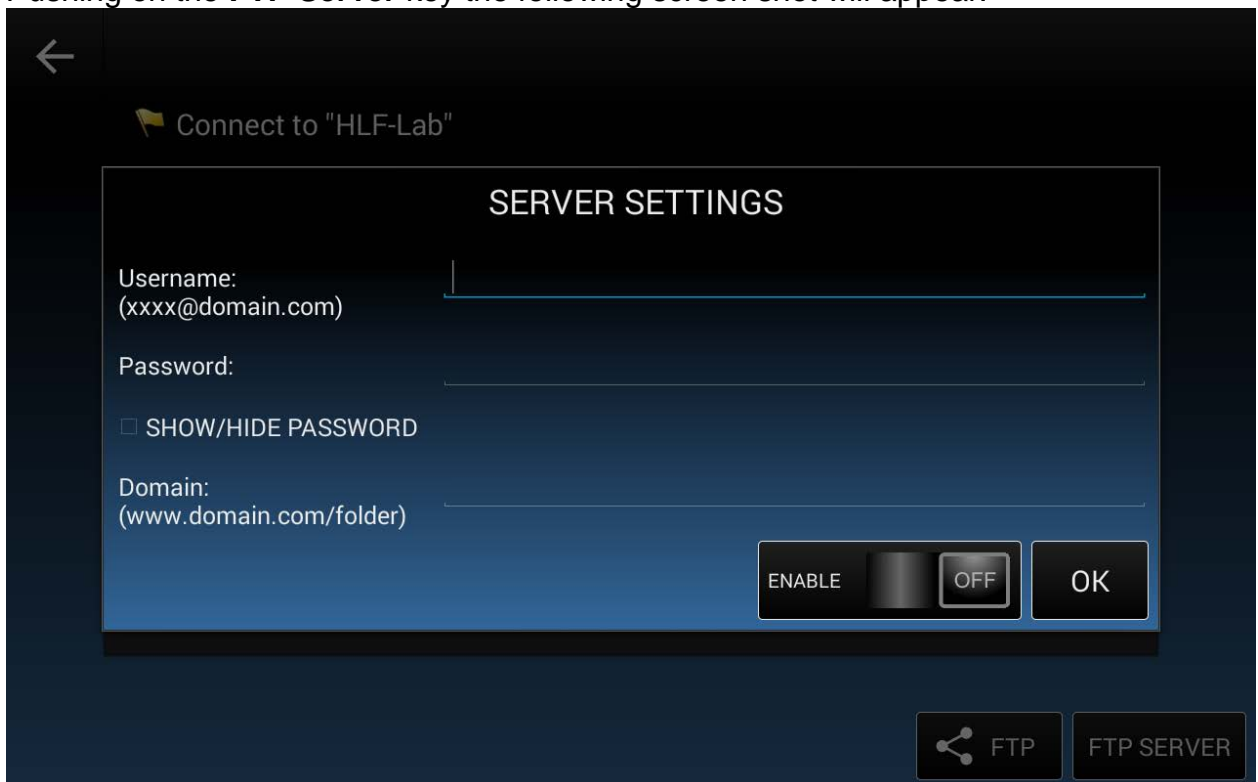
Username:

Password:

Port:

SHOW/HIDE PASSWORD

Pushing on the **FTP Server** key the following screen shot will appear:



←

Connect to "HLF-Lab"

SERVER SETTINGS

Username:
(xxxx@domain.com)

Password:

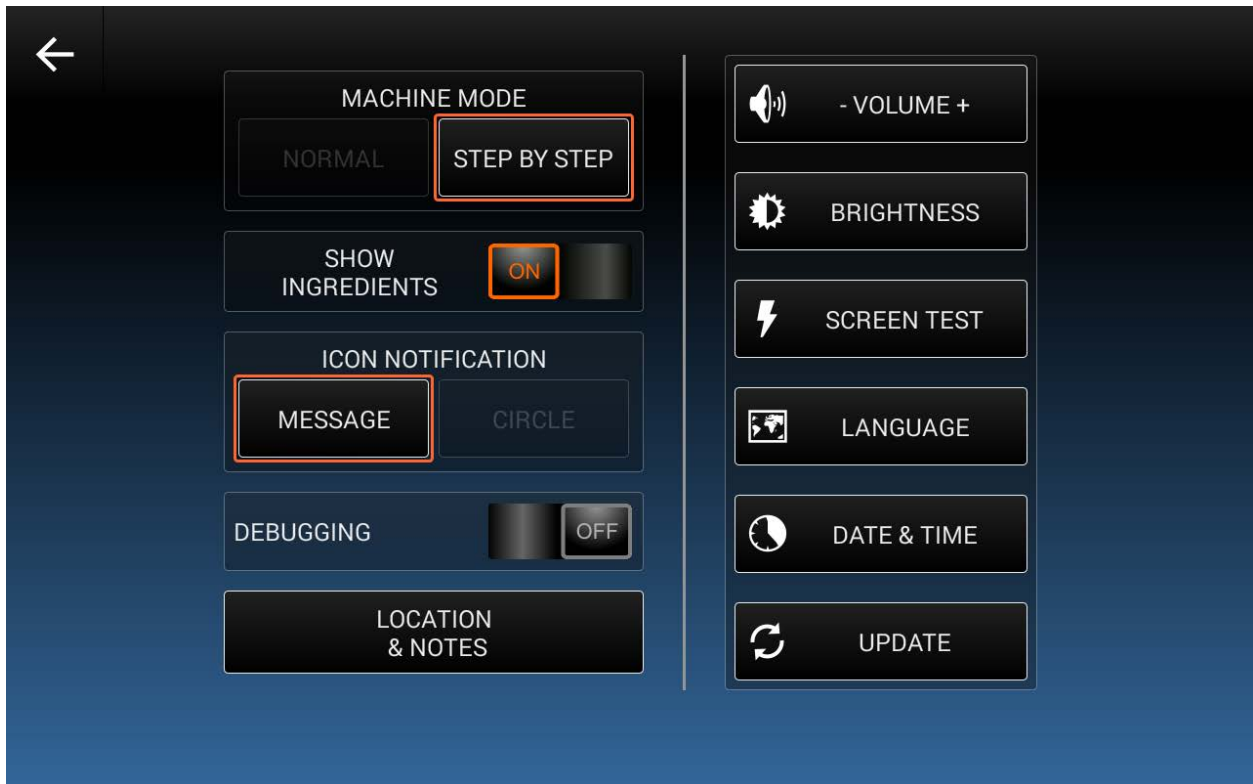
SHOW/HIDE PASSWORD

Domain:
(www.domain.com/folder)

5.3.7.3 Advanced Options

Push **Advanced Options** key.

The following screen shot will appear on the touch screen.

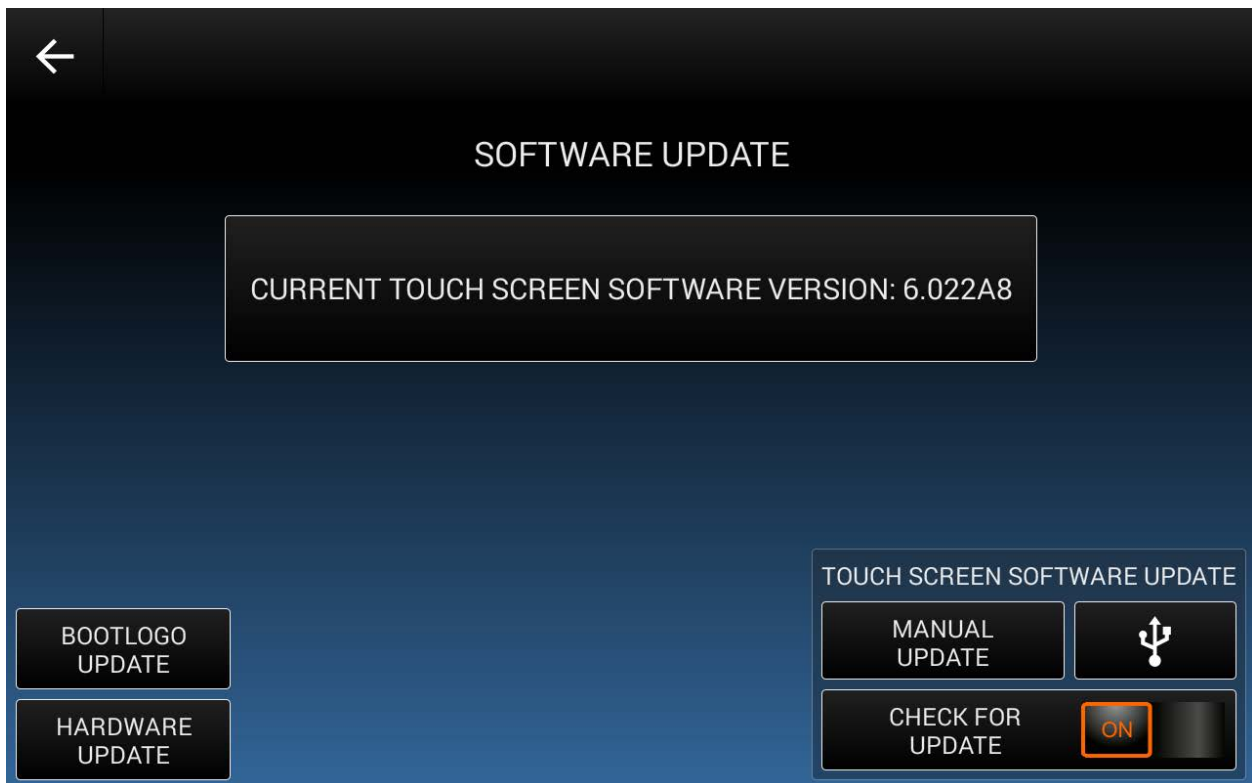


The possible operations to do are the following:

- **Machine Mode:** to set the dispensing mode of the machine.
 - **Normal:** when a drink key is selected, the drink is delivered according to the settings.
 - **Step by Step:** when a drink key is selected, the machine will ask to set different options in order to customize the drink.
- **Show Ingredients:** this function is available only if the *Step by Step* mode (see above) is enabled. When activated, drink ingredients can be shown during the drink delivery.
- **Icon Notification:** it is possible to choose the kind of notification and alarm icon to display (envelope or circle).
- **Debugging:** when activated, technical information are shown on the main menu.

- **Location & Notes:** it is possible to add the location where the machine is installed.
- **Volume:** to regulate the sound volume.
- **Screen Test:** to test the touch screen gestures interface.
- **Brightness:** to adjust the brightness of the screen.
- **Language:** to swipe language.
- **Date & Time:** it is possible to set date and time.
- **Update:** to enter the Update menu.

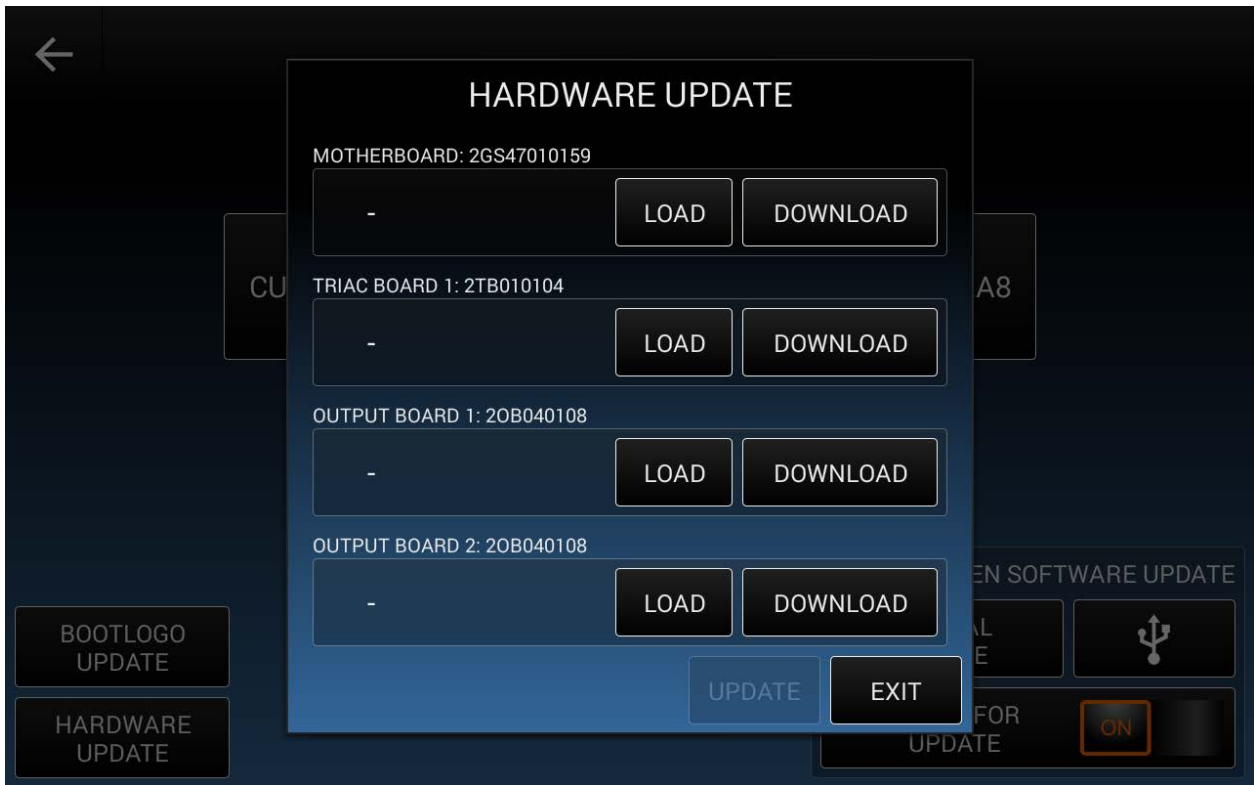
Pushing on **Update** key the following screen shot will appear:



The possible operations to do are the following:

- **Manual Update:** to update the touch screen software manually.
- **Check for Update:** if set, the touch screen will check if updates for the softwares are available online.
- **Hardware Update:** to enter the Hardware Update menu
- **Bootlogo Update:** to upload your personal boot logo image.

Pushing on **Hardware Update** the following screen shot will appear:



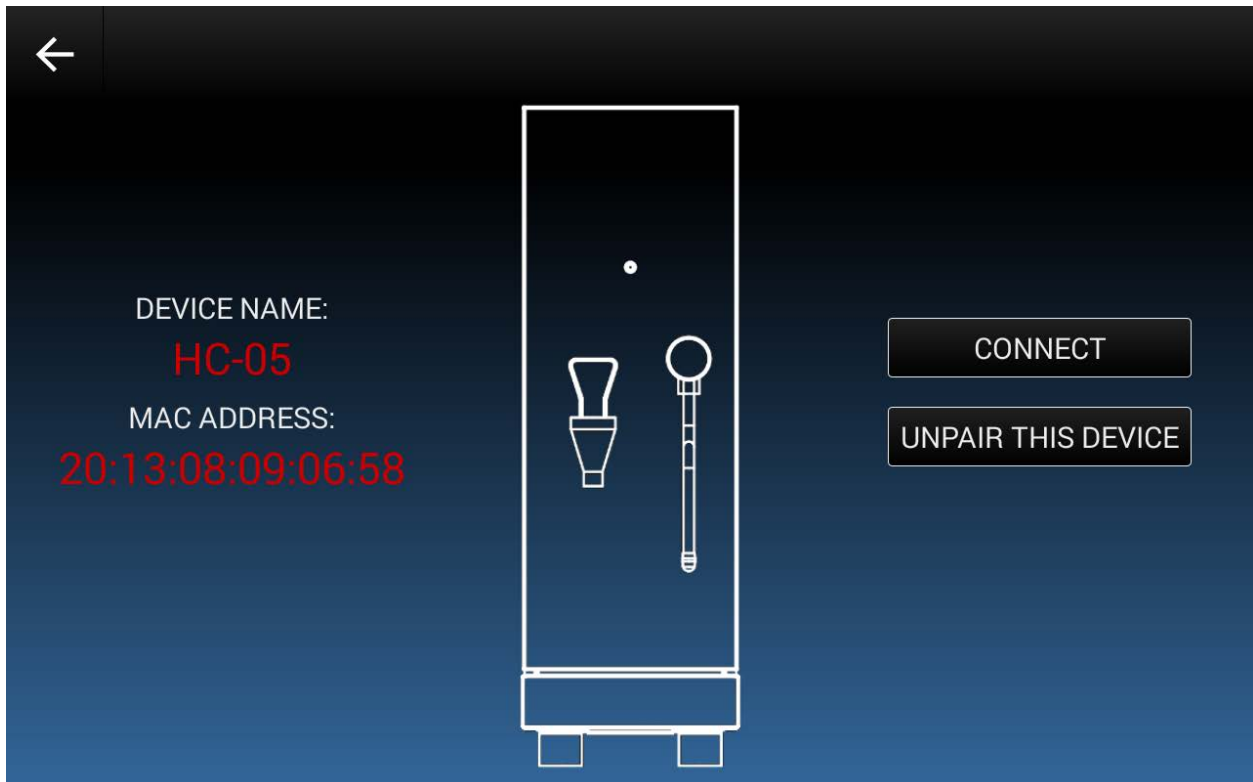
It is possible to load the software for the boards from the touch screen or to download it from the online service.

5.3.7.4 Steam Kit

It is possible to connect and control an external Water/Steam Kit to the touch screen of the machine.

Push **Steam Kit** key.

The following screen shot will appear on the touch screen.

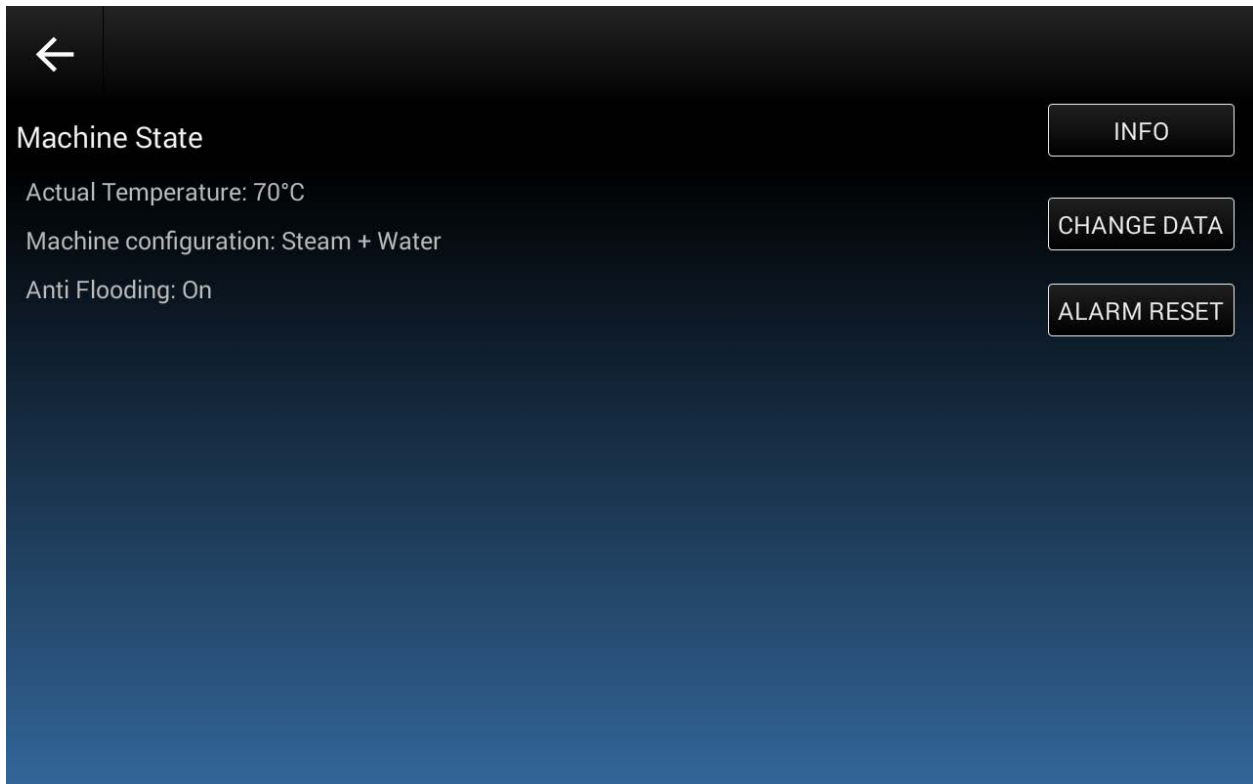


The possible operations to do are the following:

- **Connect:** to connect to the touch the last Water/Steam kit connected to the touch. If no one kit were connected before, the
- **Unpair this device:** to unpair the Water/Steam Kit connected to the touch screen.

Push on **Connect** key

When the Steam Kit is connected to the touch screen, the following screenshot will appear:

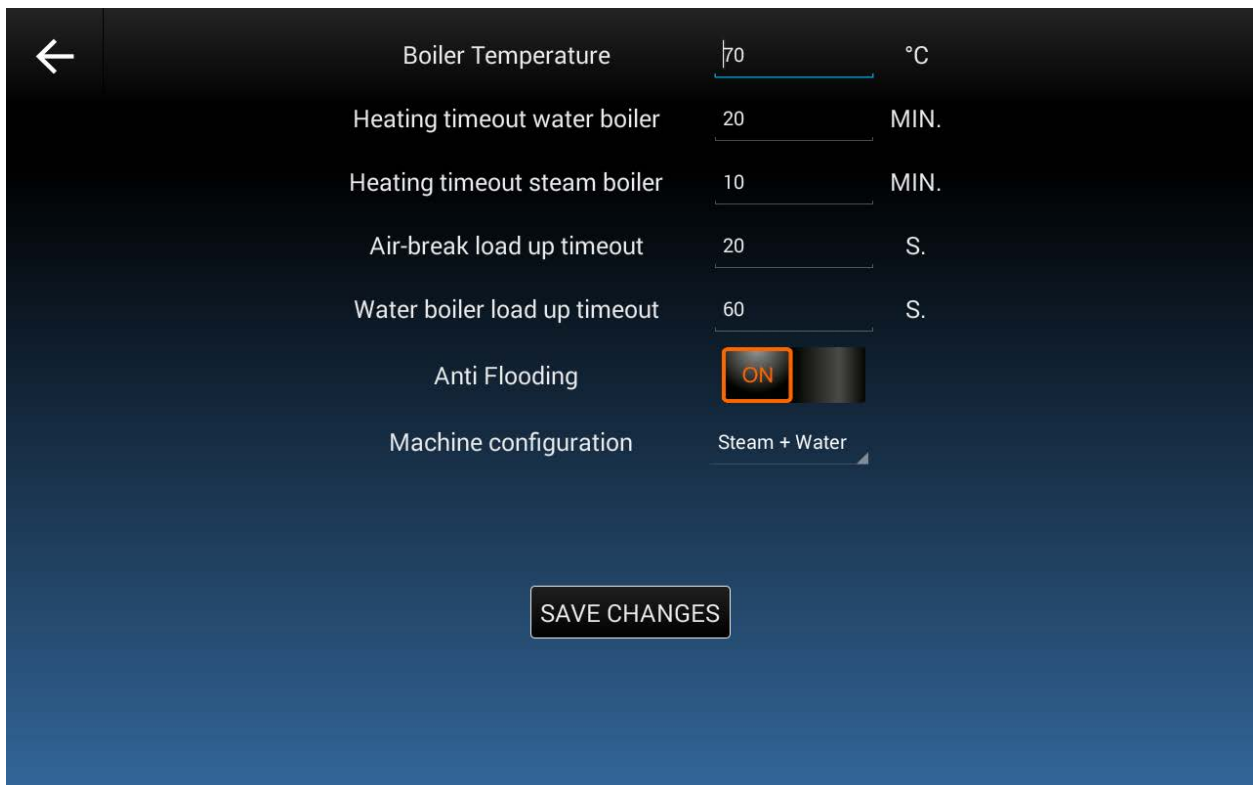


This page displays the State of the Water/Steam Kit.

The possible operations to do are the following:

- **Info:** to check the information regarding the software of the Steam Kit board.
- **Change Data:** to change the settings of the Water/Steam Kit.
- **Alarm reset:** to reset the alarm of the Water/Steam Kit

Push on **Change Data** key. The following screen shot will appear:



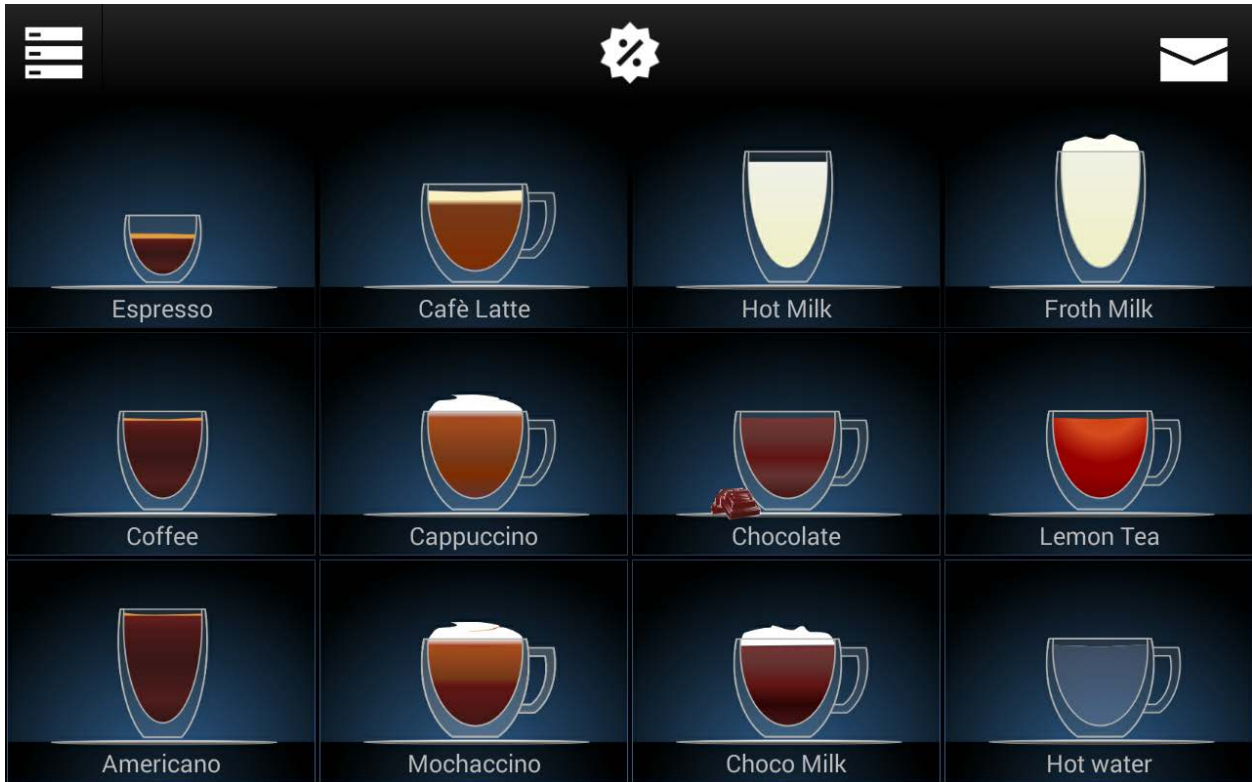
The possible operations to do are the following:

- **Boiler Temperature:** to set the temperature of the water boiler.
- **Heating timeout water boiler:** to set the maximum heating time before the message “Water boiler out of order” is displayed on the State Page.
- **Heating timeout steam boiler:** to set the maximum heating time before the message “Steam boiler out of order” is displayed on the State Page.
- **Air break load up timeout:** to set the maximum time allowed to fill up the air break before the message “Check Water” is displayed on the State Page.
- **Water boiler load up timeout:** to set the maximum time allowed to fill up the water boiler before the message “loading water boiler timeout” appear on the State page.
- **Anti Flooding:** enable or disable “Water Boiler load up timeout”.
- **Machine Configuration:** to set if the configuration of the external kit installed.

5.3.7.5 Happy Hour

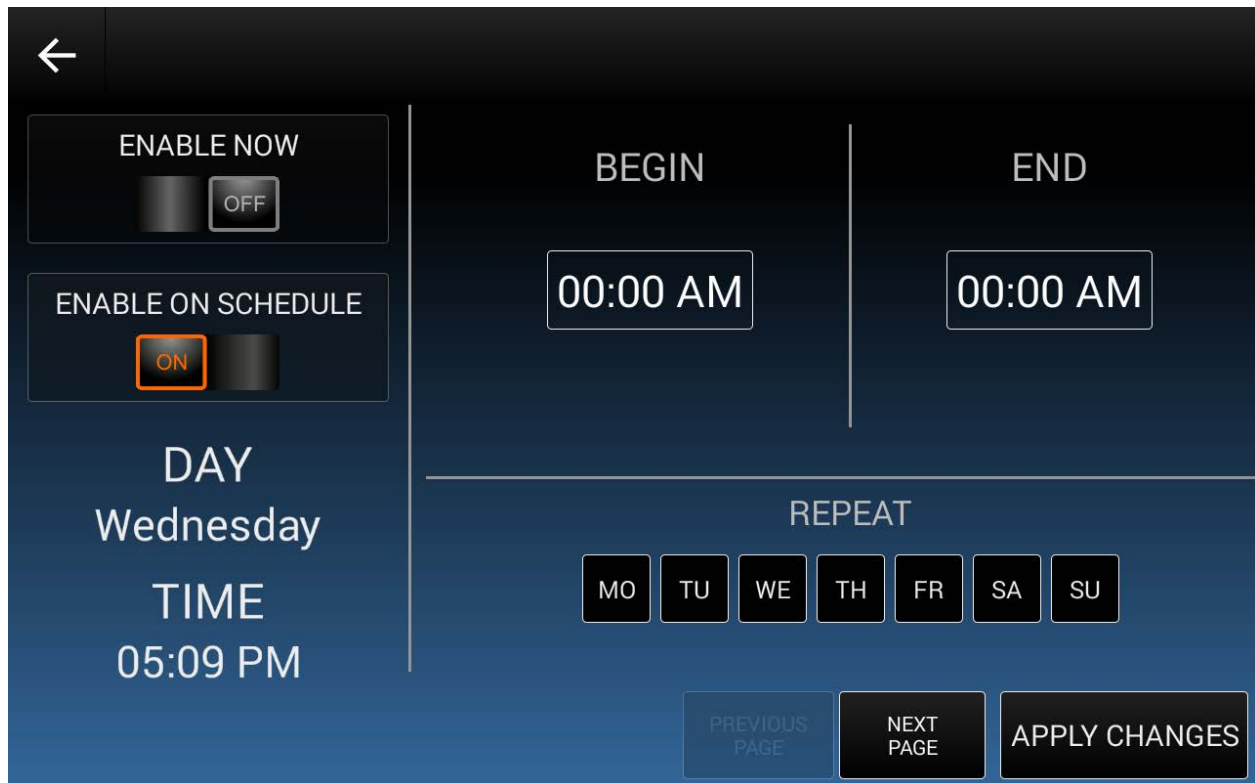
It is possible to set a time when the drinks are dispensed with a discount on the price.

When Happy Hour mode is enabled, a percentage symbol is displayed in the center of the main screen, as in the following screen shot:



Push **Happy Hour** key.

The following screenshot will appear on the touch screen.

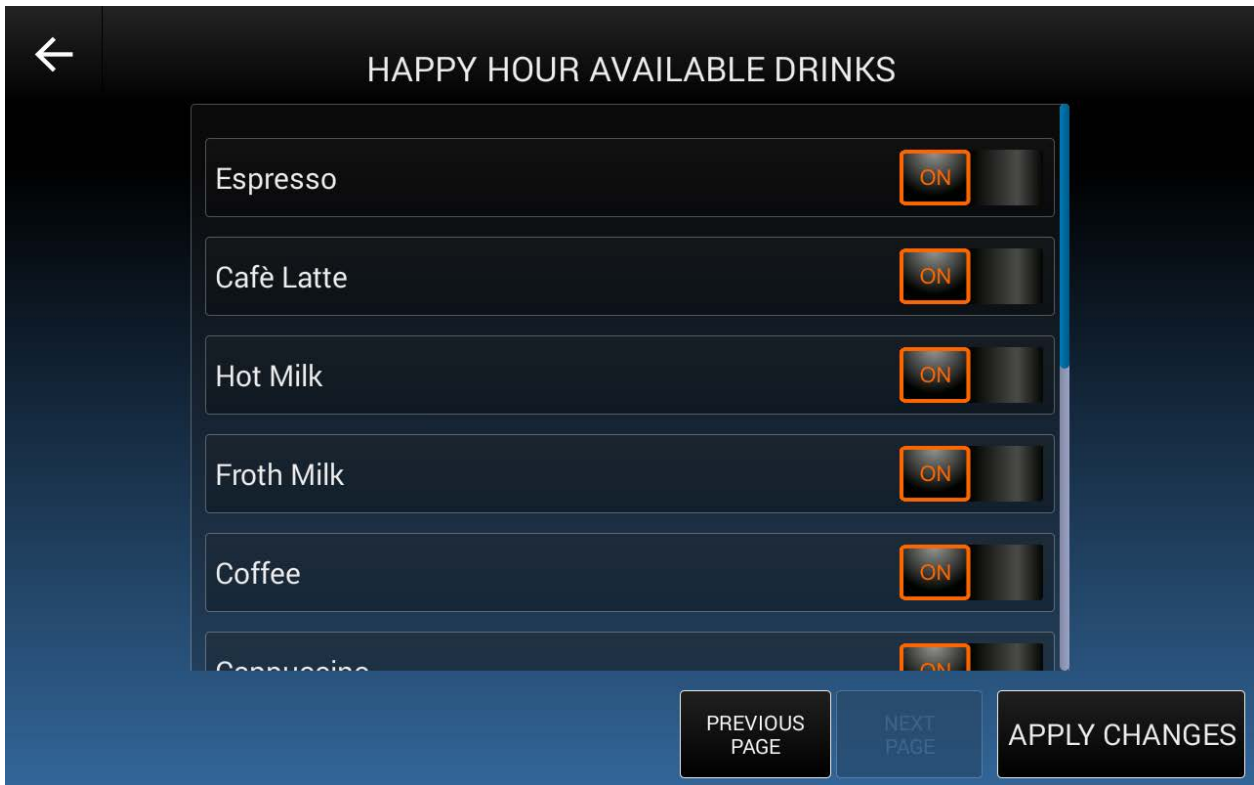


In the bottom left corner the current day and time is displayed.

The possible operations to do are the following:

- **Enable now:** to enable or disable the Happy Hour mode instantly.
- **Enable on schedule:** to Enable the Happy Hour in preset days and time.
- **Begin:** to set the time the Happy Hour mode will be enabled.
- **End:** to set the time the Happy Hour mode will be disabled.
- **Repeat:** to set in which days the Happy Hour will be enabled.

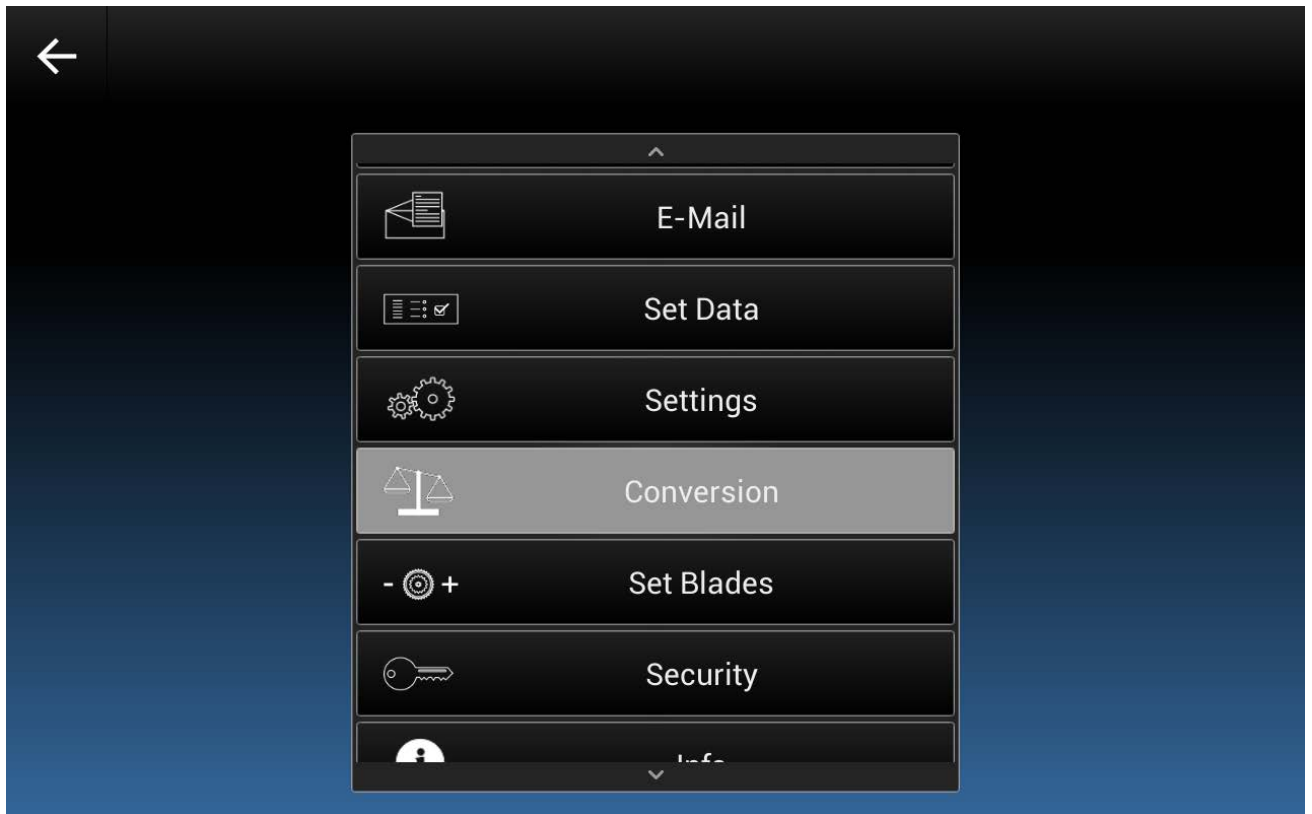
Pushing on the “next page” keys the following screenshot will appear:



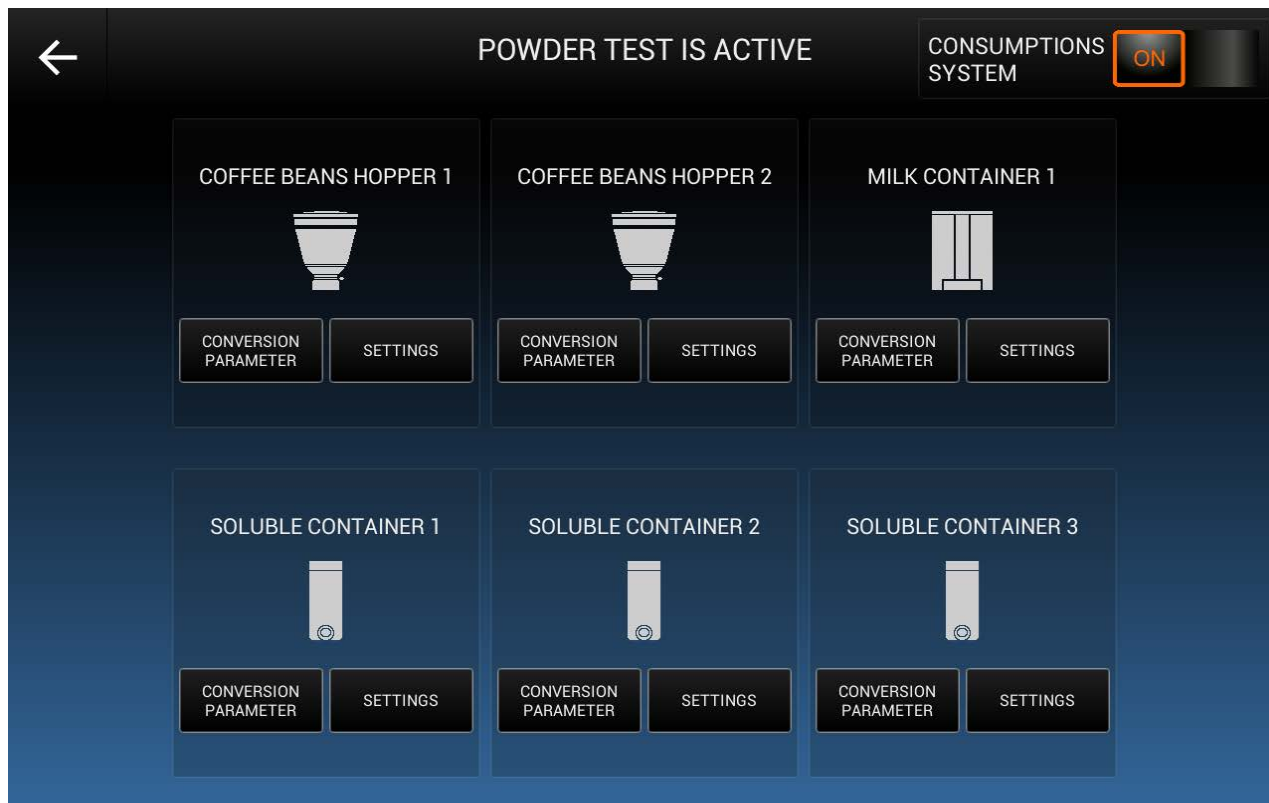
It is possible to choose which drink will be available during the “Happy Hour”. Disabled drink will appear with a red cross over the drink button.

5.3.8 Conversion

To access functions: push **Conversion**.

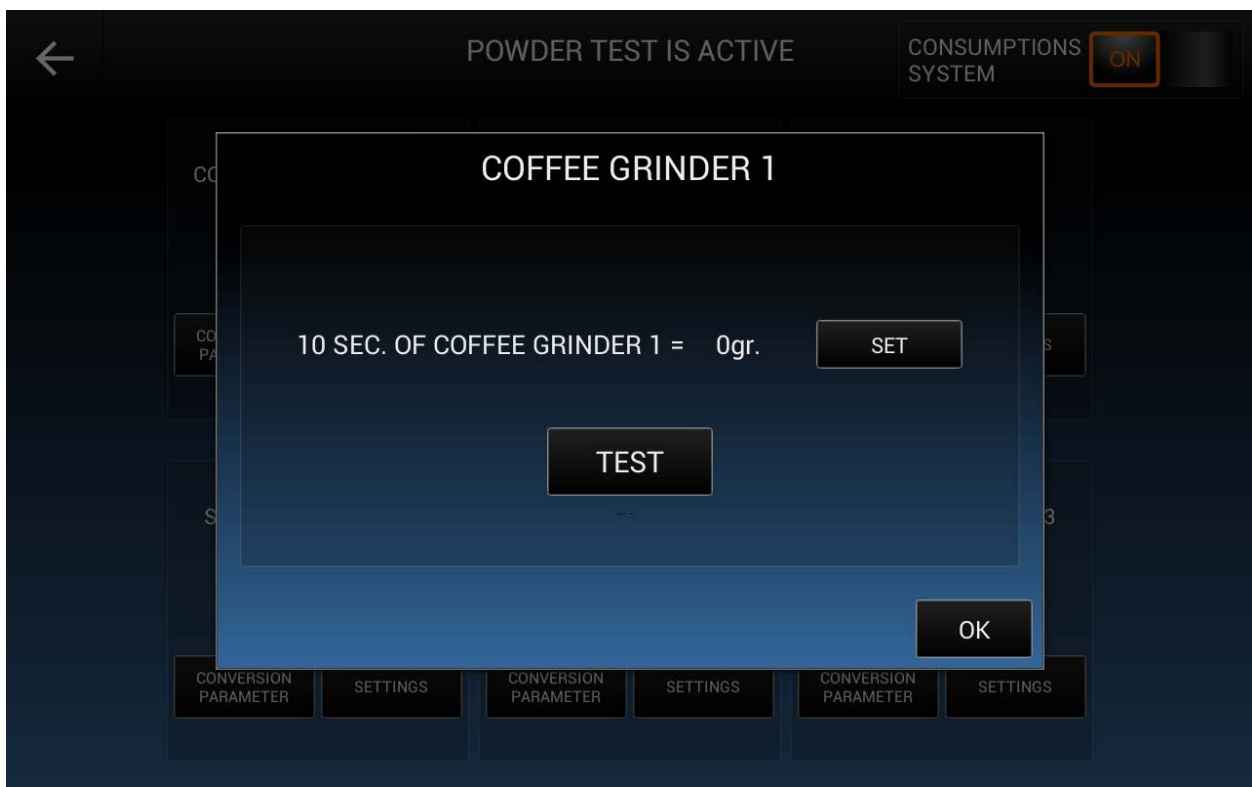


The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Conversion parameter:** through this function it is possible to set conversion parameters.
Push on the product you need to set
The following screen shot will appear on the touch screen (the image below refers to the *Coffee beans hopper* section, for the other products the message remains the same)



Before pushing *Test* please follow the procedures below according to the product you have to set:

- Solubles Testing: remove the mixing bowls and place an empty container under the chutes. Then push *Test*.
- Coffee Testing: remove the coffee group, place an empty cup under the slide. Then push *Test*.
- Milk Testing: place an empty cup under the milk funnels. Then push *Test*.



WARNING

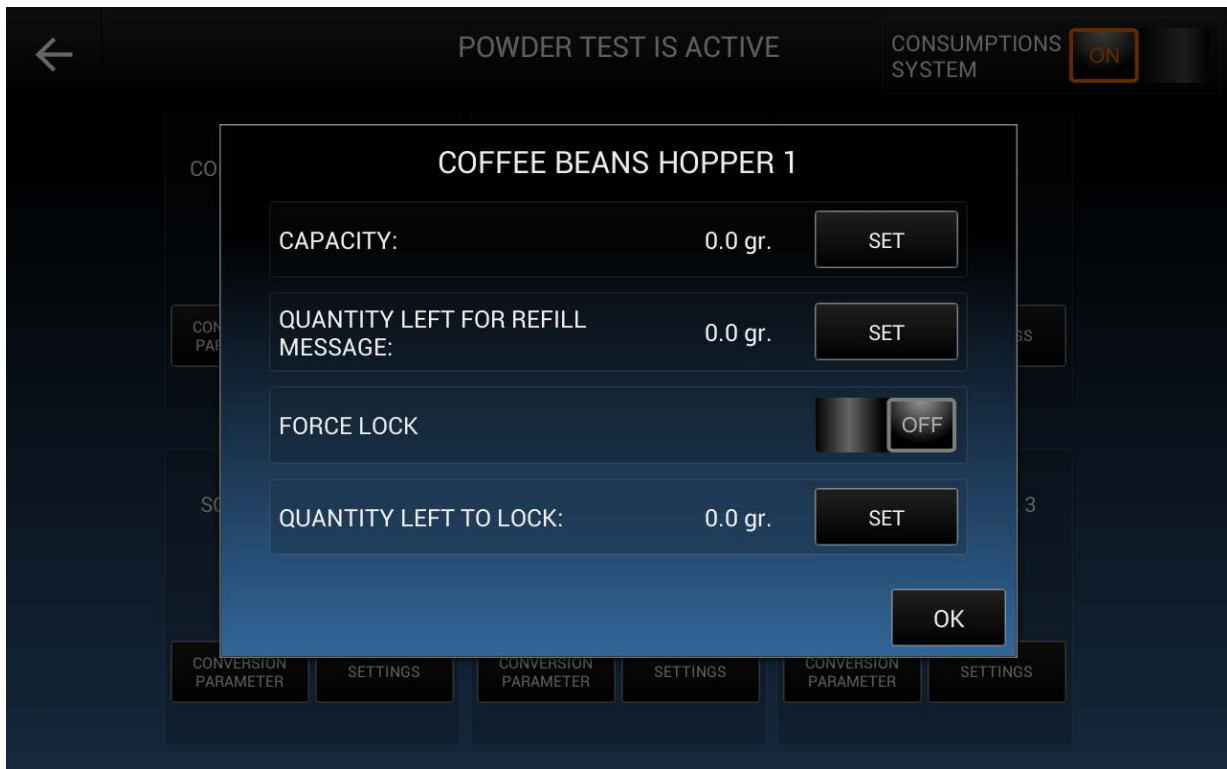
For the next step, the technician action is required.

Once *Test* has been pushed and the product has been delivered, weigh it on the scale (make sure to reset the scale when the empty container is placed on the plate). Then push *Set* and fill in with data figured out from the scale (expressed in grams). In this way, the quantity in grams corresponds to 10 seconds of the dispensing of the selected product.

- **Settings:** to set parameters for each product during the first installation of the machine.

Push on the product you need to set.

The following screen shot will appear on the touch screen (the image below refers to the *Coffee beans hopper* section, for the other products the message remains the same)



The possible operations to do are the following:

- **Capacity:** max quantity (in grams) of the product contained.
- **Quantity Left for Re-fill Message:** lower quantity (in grams) of the product under which the Re-Fill Message appears on the touch screen.
- **Force Lock:** to lock the drink delivery once the quantity consumed is reached (see *Quantity to Lock* below).
- **Quantity Left to Lock:** minimum quantity under which the machine locks.

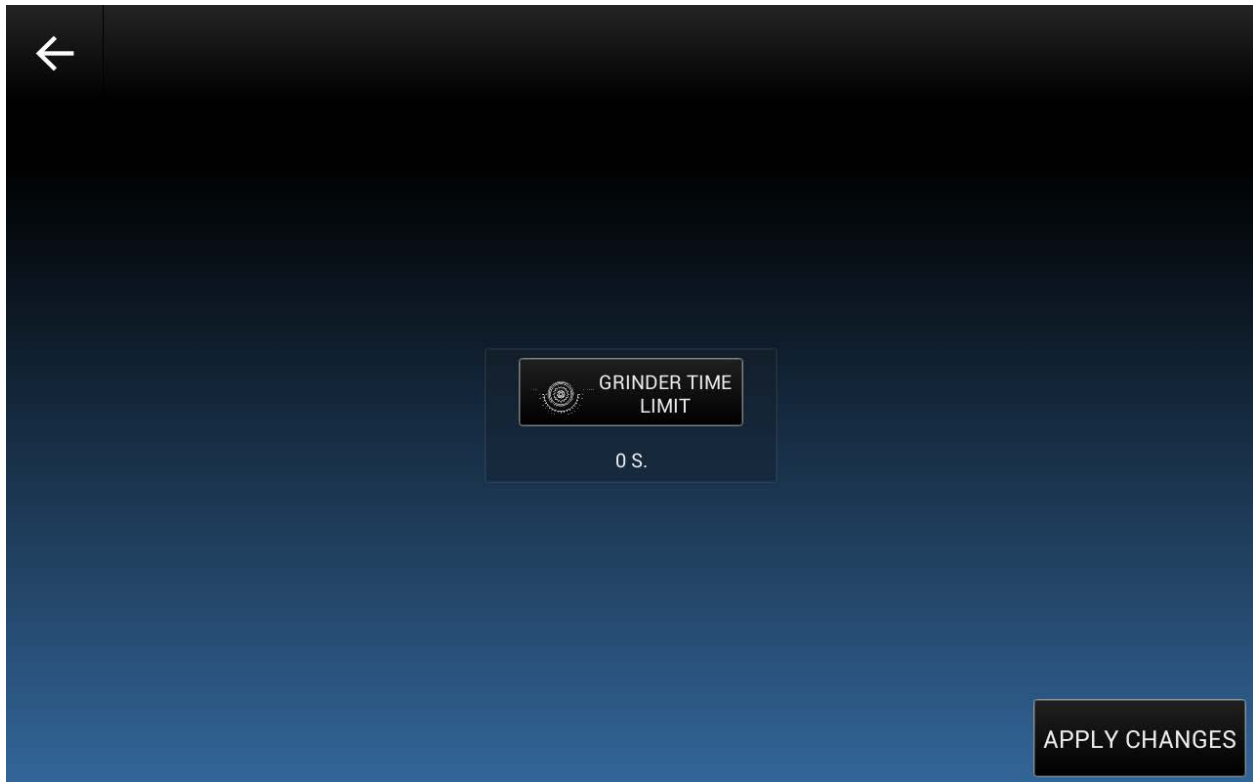
5.3.9 Set Blades

To access functions: push **Set Blades**.



The following screen shot will appear on the touch screen.

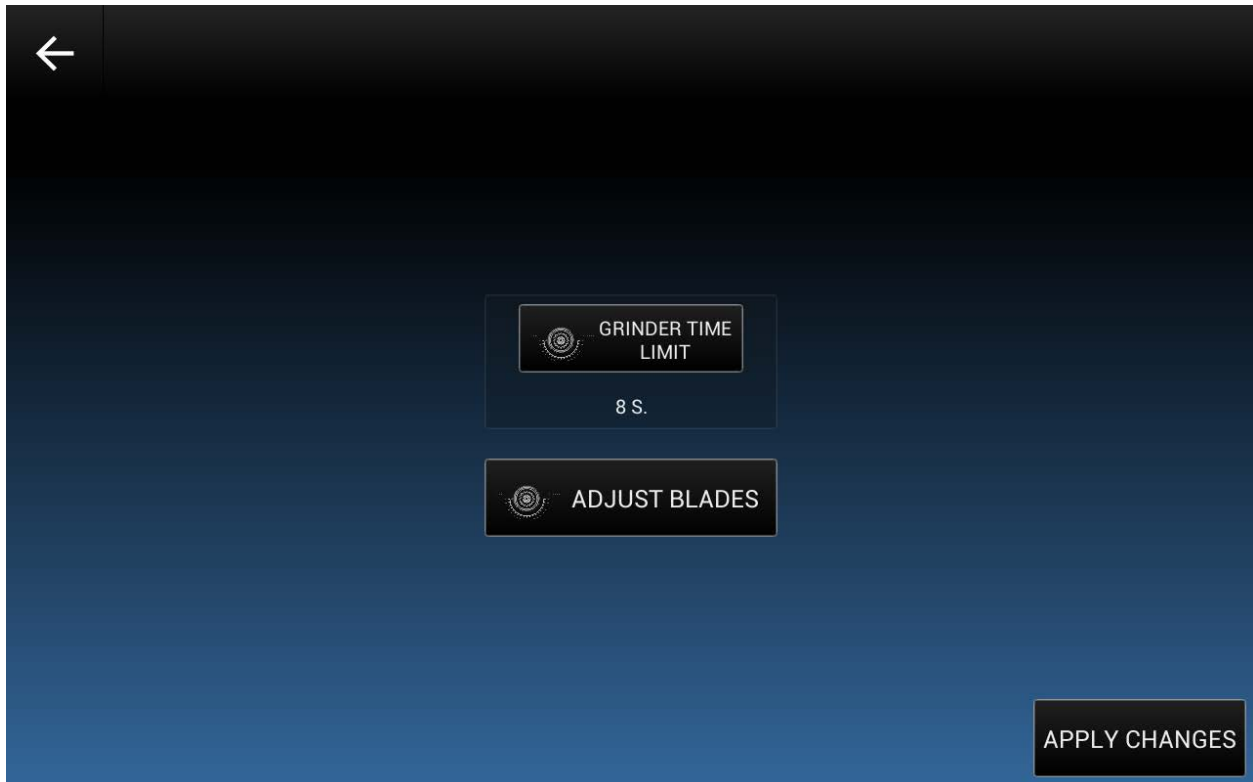
MANUAL MACHINE VERSION:



The possible operations to do are the following:

- **Grinder Time Limit:** to set the grinding time limit; the maximum grinding time is 14 seconds.

AUTOMATIC MACHINE VERSION:



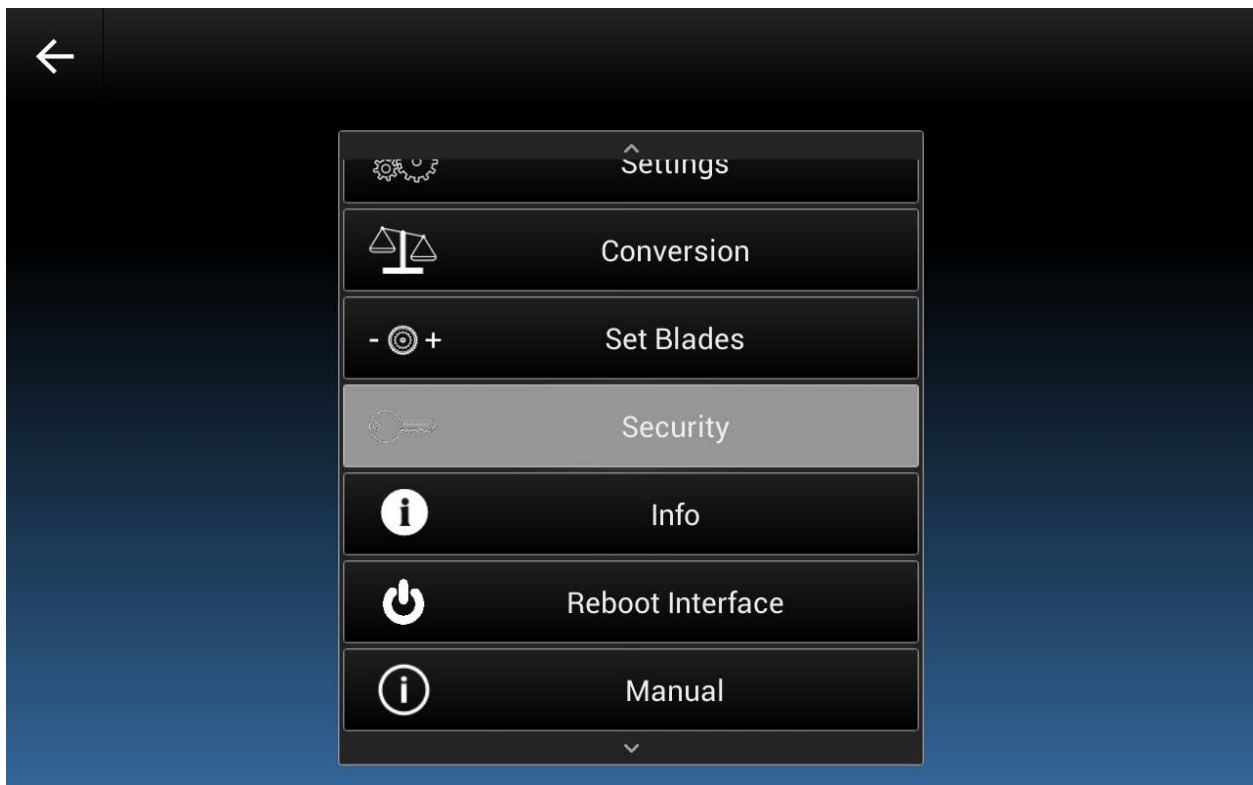
The possible operations to do are the following:

- **Grinder Time Limit:** to set the grinding time limit; the maximum grinding time is seconds.
- **Adjust Blades:** set each blade on the coffee grinding degree (fine or gross). See next screenshot.



5.3.10 Security

To access functions: push **Security**.



The following screen shot will appear on the touch screen.



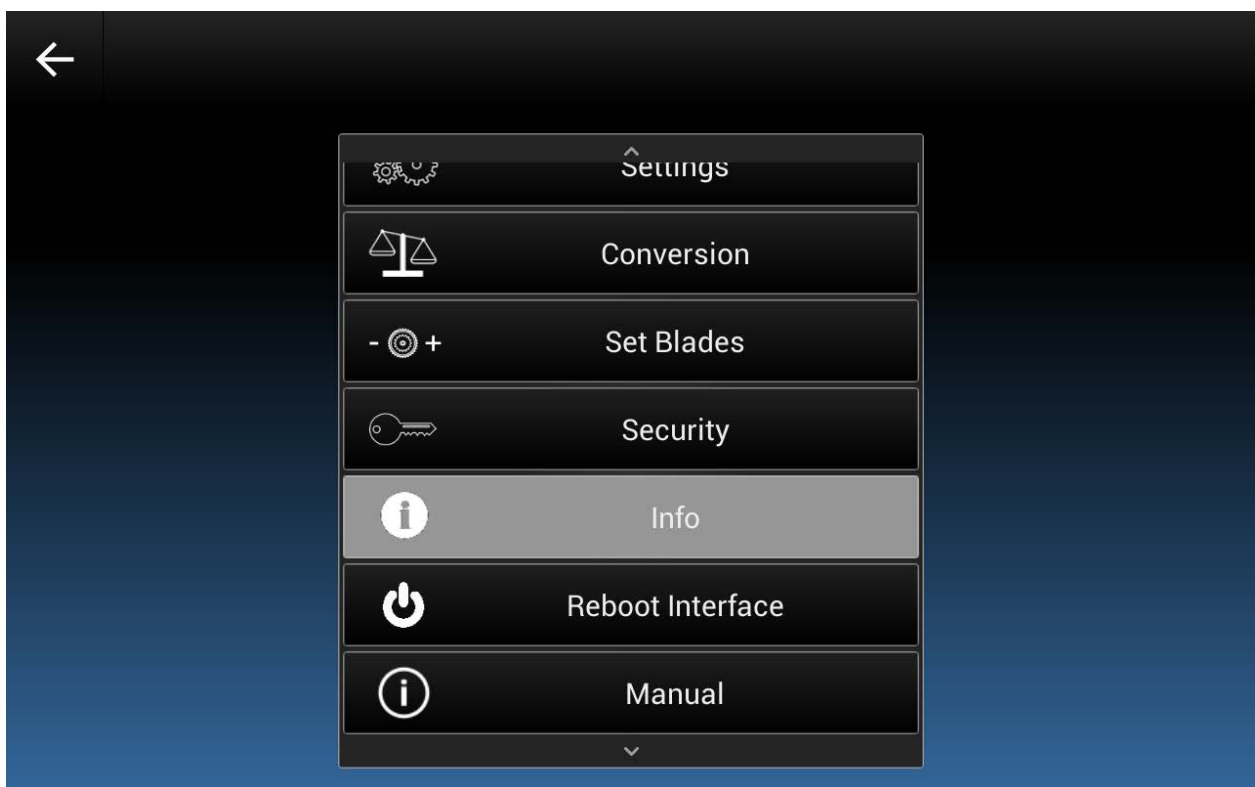
The possible operations to do are the following:

- **Set User 1/2 Password:** to assign/change password for User 1/User 2.
- **Set Buttons For User 1/2 Menu:** to assign to the user the menu to manage.
- **Set Technician Password:** to assign/change password for Technician.
- **Hide menu icon:** to hide the menu key displayed in the top left corner of the main menu.
- **Set Counters Password:** to assign/change password to reset drink counters.
- **Set Cleaning Password:** to assign/change password to start a cleaning process.
- **Empty Grounds Drawer Password:** to assign/change password that has to be entered when the waste drawer is emptied.
- **Set Jug Password:** to assign/change password to use a jug.

- **Set Grounds/Liters Password:** to assign/change password to reset grounds and liters counters.
- **Set Coffee Group Cleaning Password:** to assign/change password to start the coffee group cleaning process.
- **Set FTP Password:** to assign/change password for the FTP.
- **Set Motor Amps Password:** to assign/change password to access into the protected section in the technical menu.

5.3.11 Info

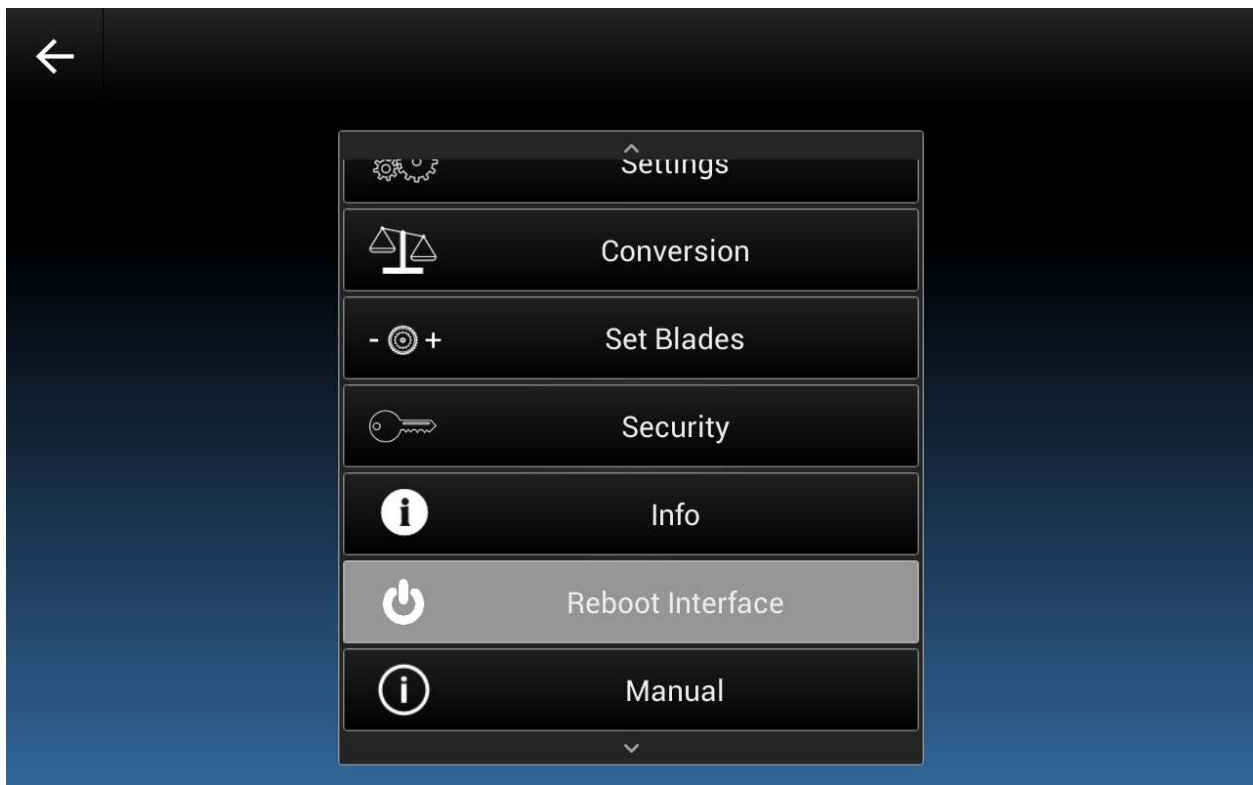
To access functions: push **Info**.



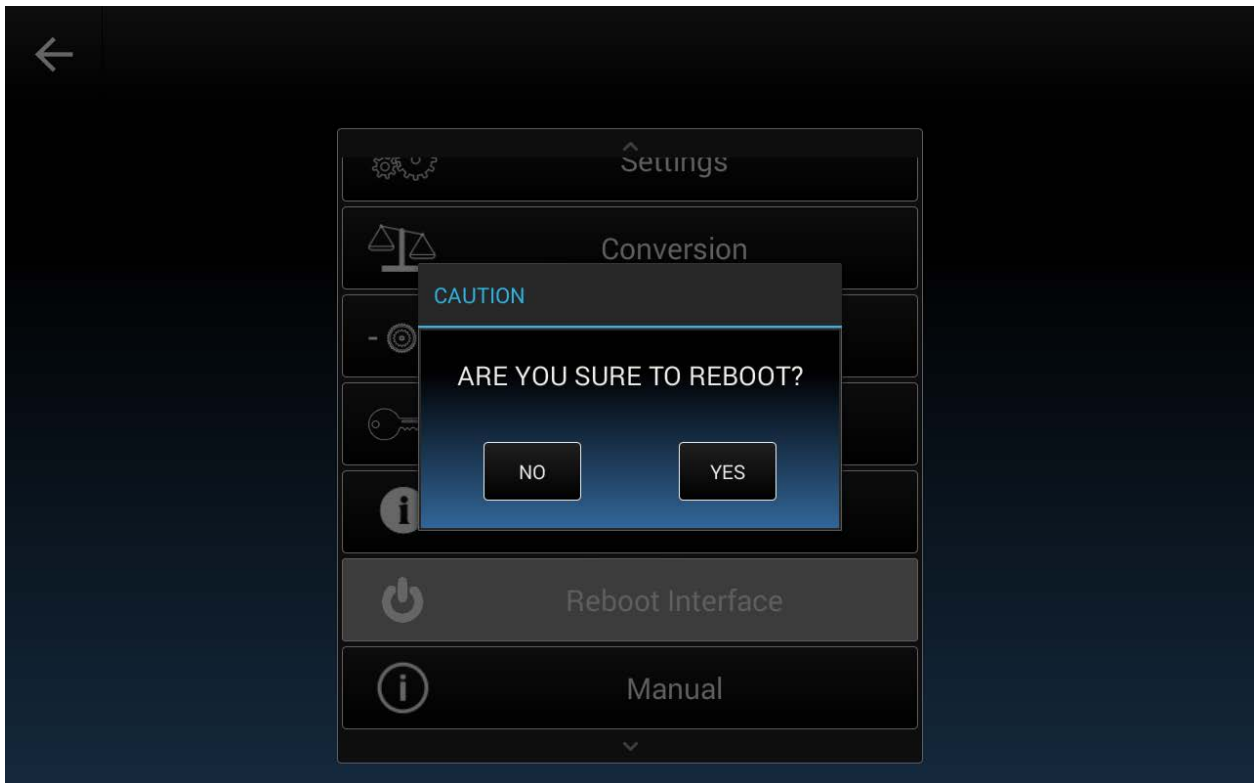
Information regarding machine and software will be displayed on the touch screen.

5.3.12 Reboot Interface

To access functions: push **Reboot Interface**.



The following screen shot will appear on the touch screen.



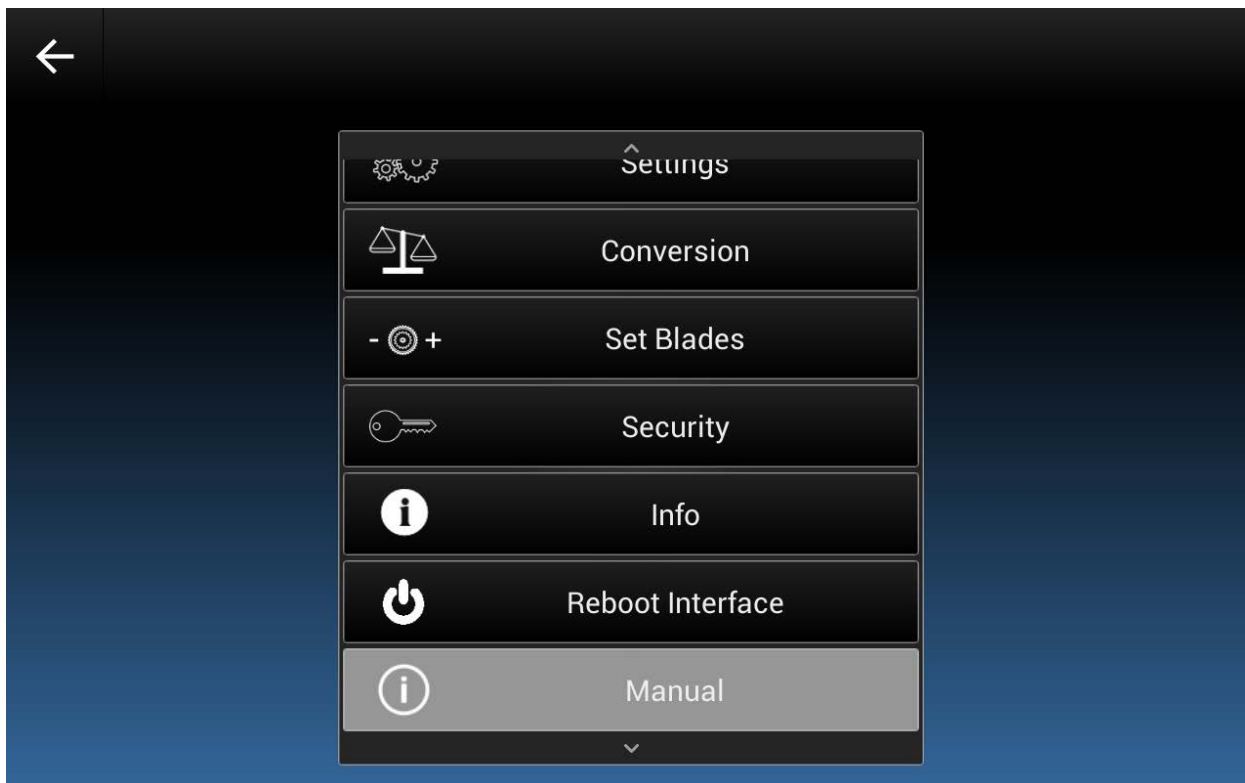
The possible operations to do are the following:

- **Yes:** in order to re-start the interface.

This operation restart only the touch-screen display of the machine, not the all machine!

5.3.13 Manual

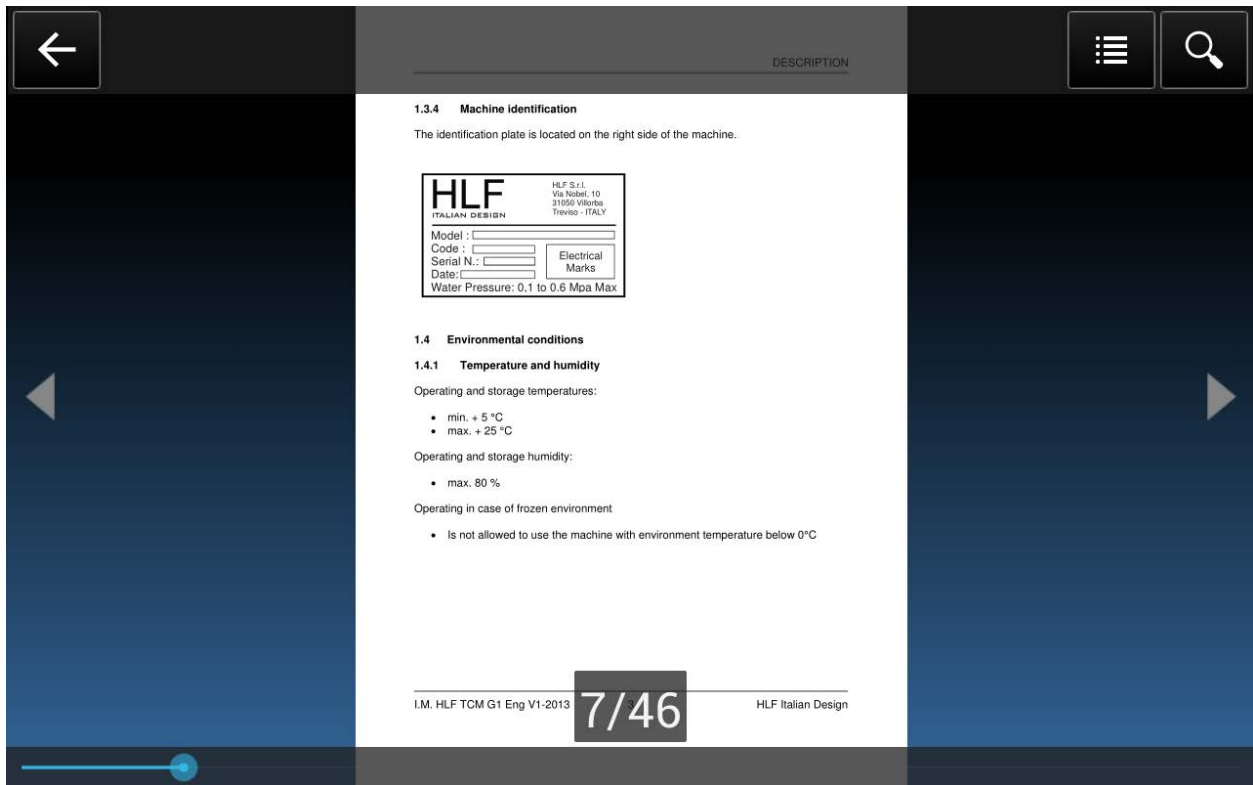
To access functions: push **Manual**.



The application checks the version of the instruction manual installed (internet connection is required).

If a more recent version is found, you will be asked to start the download.

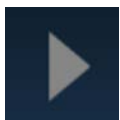
The PDF file of this Instruction Manual will be displayed on the touch screen.



The possible operations to do are the following:



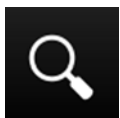
to scroll to the previous page



to scroll to the next page



to access the manual index and select a section



to search words



to search word backwards



to search word forwards



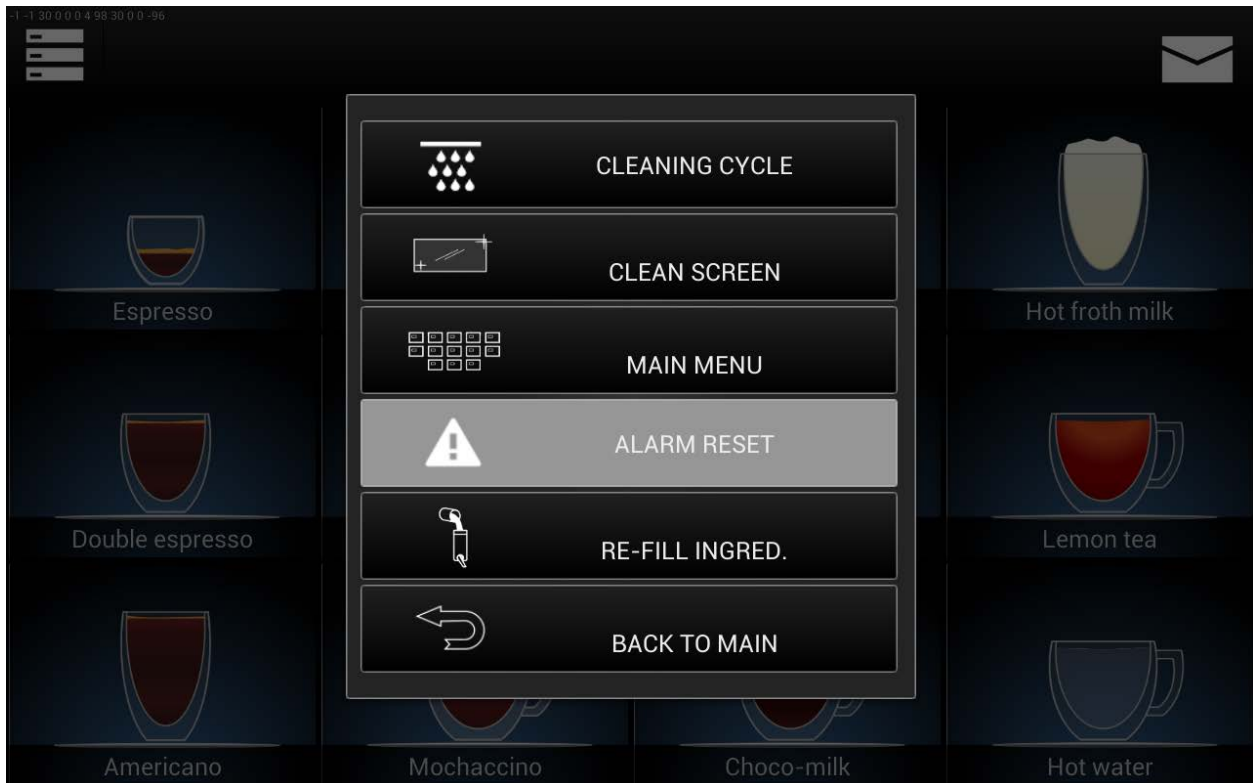
to scroll forwards/backwards

5.4 Alarm Reset

In order to access the computer software, push the top left corner.



Then push **Alarm Reset** key.



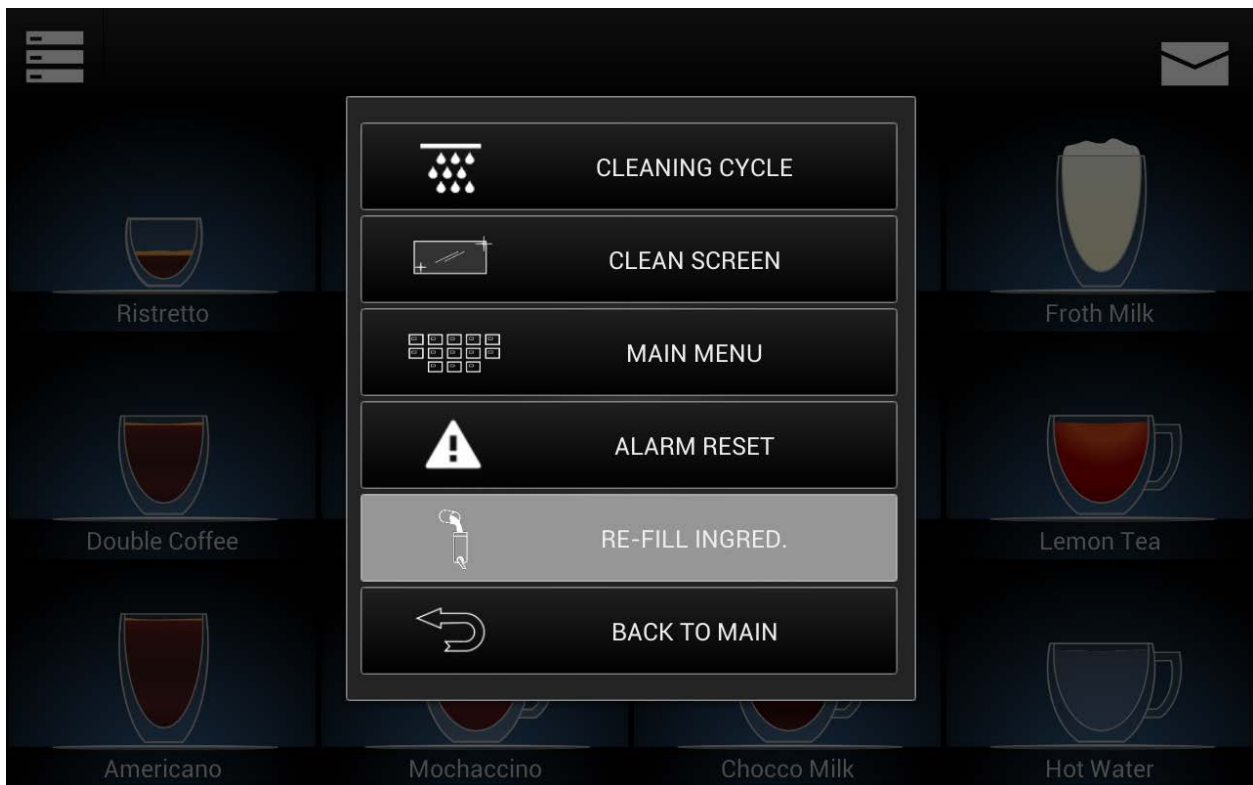
By pushing this function, all the alarms notifications (envelop on the top right corner) will be reset.

5.5 Re-Fill Ingrid.

In order to access the computer software, push the top left corner.



Then push **Re-Fill Ingrid.** key.



Access the Re-Fill Ingredients section during the first installation of the machine in order to set parameters for each product container.

The Re-Fill Ingredients screen shot will be accessible only if the Consumptions System key (situated on *Conversion* section, see par. 5.3.8) is activated.

The following screen shot will appear on the touch screen.



The possible operations to do are the following:

- **Refill:** this key has to be pushed each time product containers are re-filled in order to reset counters and de-activate the *Re-fill Message*. This key is active only if you have set the container capacity (see par. 5.3.8 *Conversion*, section *Settings*, *Capacity*)

The following screen shot will appear on the touch screen (the image below refers to the *Coffee beans hopper* section, for the other products the message remains the same).



Push on **Refill Quantity** and specify the quantity (expressed in grams or ml) of product you are loading on the different containers.

Push **Ok** to confirm.

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 4700 in a perfect state ready to be used:

- ✓ Automatic Daily Cleaning. (Ref. chapter 4)
- ✓ Additional Daily Cleaning (manual). (Ref. chapter 4)
- ✓ Beans hopper/s filled with coffee beans
- ✓ Instant powder canisters filled
- ✓ Outside cleaned and dusted

7 Inactivity

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

- ✓ Make all the cleaning cycles and clean the machine as well to avoid troubles when restarting the machine in the future.
- ✓ Turn OFF the HLF 4700.
- ✓ Disconnect the power cord from the wall plug.
- ✓ Empty coffee beans from the coffee beans hopper/s.
- ✓ Empty the instant powder canisters.
- ✓ Store in rooms with the environment requirements necessary (refer to paragraph 1.4, chapter 1).

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 and instant soluble powders, 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 guarantee period starts from the day of delivery.

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

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

- Faults caused by contamination as a result of improper cleaning (e.g. blocked valves or mixer)
- 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 no accept liability for damage to all devices arising from poor maintenance and care by the customer. We will no accept liability for defects and faults in our equipment, which can be traced back to inexpert repairs or the installation of spare parts which do not correspond with the original versions. The manufacturer assumes no liability for any consequences resulting from modifications having been made to the devices, whether inside or out.

Normal wear of all parts, which are subject to natural wear, is excluded from the guarantee.

This includes:

- Seals
- Filters
- Coffee group
- Paint coatings
- Grinding discs

Labor costs for disassembly and re-assembly of the parts and any time of diagnosis are not covered under warranty.

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. Can be used only device-specific spare parts made by the manufacturer.

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

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

10.1 Checklist for fault diagnosis and troubleshooting

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E11-DRIP TRAY FULL	The drip tray is full. Empty the drip tray.	The drip tray microswitch is damaged. Contact the Service and Support.
E12-PLACE YOUR CUP	There is no cup on the cup station. Place the cup.	Malfunction of the cup sensor. Contact the Service and Support.
E13-FLOW METER KO	The message appears during the coffee delivery. A grinder regulation is required.	Malfunction of the water circuit. Contact the Service and Support.
E15-COFFEE GROUP OUT	The coffee group is not inserted. Check the correct positioning of the coffee group.	Coffee group presence microswitch is damaged. Contact the Service and Support.
E16-CHECK WATER	The water level is insufficient. Check that the water line power is operative and running. Push the message to delete it.	Malfunction of the water line loading system. Contact the Service and Support.
E17-HEATING	The machine is warming up after ignition. Wait for the machine to be ready.	The message remains on display for more than 30 min. Contact the Service and Support.
E18-CLEANING CYCLE REQUIRED	Whipper cleaning is required. Press on the message to access the cleaning section and run a Whipper Cleaning.	

TROUBLESHOOTING

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E19-DESCALING REQUIRED	Descaling process is required. Contact the Service and Support.	
E23-EMPTY GROUNDS DRAWER	The grounds drawer is full. Empty the grounds drawer and press the message to reset the count. If the drawer is not completely full, empty it anyway.	
E24-DOOR OPEN	The machine door is open. Close the machine door.	The door microswitch is damaged. Contact the Service and Support.
E25-CHECK FILTER	It's time to replace the descaling filter. Contact the Service and Support.	
E39-COFFEE GROUP POSITIONING	Coffee group is positioning. Wait for the completion of the positioning.	The message remains on display for more than 2 min. Off and on again the machine or contact the Service and Support.
E46-FRIDGE PROBE OVER TEMP.	Malfunction of the fridge temperature probe. Contact the Service and Support.	
E47-FRIDGE PROBE DISCONNECTED	Malfunction of the fridge temperature probe. Contact the Service and Support.	
E52-GROUP 1 PROBE OVER TEMP.	Malfunction of the coffee group temperature probe. Contact the Service and Support.	
E53-GROUP 1 PROBE DISCONNECTED	Malfunction of the coffee group temperature probe. Contact the Service and Support.	

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E58-BOILER 1 PROBE OVER TEMP.	Malfunction of the boiler temperature probe. Contact the Service and Support.	
E59-BOILER 1 PROBE DISCONNECTED	Malfunction of the boiler temperature probe. Contact the Service and Support.	
E61-CHECK GRINDER 2	Grinder 2 is blocked. Do the blades unblock procedure (see next paragraph).	Malfunction of the coffee grinder 2. Contact the Service and Support.
E62-CHECK GRINDER 1	Grinder 1 is blocked. Do the blades unblock procedure (see next paragraph).	Malfunction of the coffee grinder 1. Contact the Service and Support.
E63-GRINDER 2 BLADES MOTOR TIMEOUT	Malfunction of the automatic blades 2. Contact the Service and Support.	
E64-GRINDER 1 BLADES MOTOR TIMEOUT	Malfunction of the automatic blades 1. Contact the Service and Support.	
E72-CLEAN COFFEE GROUP	An excessive consumption for the coffee group movement has been detected. Remove the coffee group and wash it thoroughly under running water using a sponge to remove all traces of coffee as much as possible. Push on the message to delete it.	Malfunction of coffee group moving system. Contact the Service and Support.
E73-FLASH MEMORY ERROR	Malfunction of the electronic board. Contact the Service and Support.	

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E74-COFFEE GROUP TIMEOUT	Malfunction of coffee group moving system. Contact the Service and Support.	
E75-COFFEE GROUP MOTOR TIMEOUT	Malfunction of coffee group moving system. Contact the Service and Support.	
E76-MILK OUTPUT SOLENOID VALVES DISCONNECTED	Module not found. Contact the Service and Support.	
E77-MIXING BOWLS DISCONNECTED	Module not found. Contact the Service and Support.	
E78-WATER PUMP MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E79-FRESH MILK MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E80-GRINDERS MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E81-SOLUBLE MOTORS MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E82-BOILER MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E83-DOOR MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E84-SOLUBLE SENSORS DISCONNECTED	Module not found. Contact the Service and Support.	
E85-COFFEE GROUP MOTOR COUNTER DISCONNECTED	Module not found. Contact the Service and Support.	
E86-POWER SUPPLY MODULE DISCONNECTED	Module not found. Contact the Service and Support.	
E87-BOARDS MODULE DISCONNECTED	Module not found. Contact the Service and Support.	

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E88-CURRENT OVERLOAD	An excessive power consumption has been detected. Press the message to delete it.	A persistent excessive power consumption has been detected. Contact the Service and Support.
E92-FLASH WRITE ERROR TRIAC BOARD 1	Malfunction of the electronic board. Contact the Service and Support.	
E100-FLASH WRITE ERROR OUTPUT BOARD 1	Malfunction of the electronic board. Contact the Service and Support.	
E101-FLASH WRITE ERROR OUTPUT BOARD 2	Malfunction of the electronic board. Contact the Service and Support.	
E102-EEPROM WRITE ERROR MOTHERBOARD	Malfunction of the electronic board. Contact the Service and Support.	
E103-GRINDER 1 RESET REQUIRED	Malfunction of the automatic blades 1. Contact the Service and Support.	
E104-GRINDER 2 RESET REQUIRED	Malfunction of the automatic blades 2. Contact the Service and Support.	
E105-GRINDER UNBLOCK PENDING	The automatic blades unblock procedure has been interrupted. Do the procedure again.	Unable to do the automatic blades unblock procedure. Contact the Service and Support.
E111-OUTPUT BOARD 1 VERSION INCOMPATIBLE	Software incompatibility. Contact the Service and Support.	
E112-OUTPUT BOARD 2 VERSION INCOMPATIBLE	Software incompatibility. Contact the Service and Support.	
E113-TRIAC BOARD 1 VERSION INCOMPATIBLE	Software incompatibility. Contact the Service and Support.	

TROUBLESHOOTING

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E119-CHANGE GIVER INCOMPATIBLE	Change giver payment device incompatibility. Contact the Service and Support.	
E120-CASHLESS DEVICE INCOMPATIBLE	Cashless / keys payment device incompatibility. Contact the Service and Support.	
E121-BILL VALIDATOR INCOMPATIBLE	Bill validator incompatibility. Contact the Service and Support.	
E122-OUT OF COFFEE GRINDER 1	Beans hopper 1 is empty. Fill the beans hopper 1 and push on the message to delete it.	Malfunction of the coffee grinder 1. Contact the Service and Support.
E123-OUT OF COFFEE GRINDER 2	Beans hopper 2 is empty. Fill the beans hopper 2 and push on the message to delete it.	Malfunction of the coffee grinder 2. Contact the Service and Support.
E124-COFFEE GROUP CLEANING REQUIRED	It's time to clean the coffee group. Push on the message to access the cleaning section and run a Coffee Group Cleaning.	
E125-NOT CONNECTED	No communication. Turn the machine OFF for 5 seconds and back ON again. Wait a few seconds to allow the connection.	The message remains on display for more than 2 min. Contact the Service and Support.
E126-DRIP TRAY OUT	The drip tray is not inserted. Insert the drip tray	The drip tray presence switch is damaged. Contact the Service and Support.
E127-WASTE DRAWER FULL	Waste liquid drawer inside the drawer is full. Empty the waste liquid drawer inside the drawer.	Waste liquid drawer microswitch is damaged. Contact the Service and Support.
E128-CASHLESS 2 MALFUNCTION	Malfunction of the mobile cashless system. Push the message to delete it.	Persistent malfunction of the mobile cashless system. Contact the Service and Support.

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E129-BOILER HEATING FAILURE	Malfunction of the boiler heating element. Push the message to delete it.	Persistent malfunction of the boiler heating element. Contact the Service and Support.
E130-REFUND CASHLESS 1 NOT AVAILABLE	Cashless system is not able to refund a possible dispensing went wrong.	
E131-CASHLESS DEVICE 2 INCOMPATIBLE	Cashless / keys payment device incompatibility. Contact the Service and Support.	
E132-REFUND CASHLESS 2 NOT AVAILABLE	Mobile cashless system is not able to refund a possible dispensing went wrong.	
E133-CASHLESS 1 MALFUNCTION	Malfunction of the cashless system. Push the message to delete it.	Persistent malfunction of the cashless system. Contact the Service and Support.
E134-GROUP HEATING FAILURE	Malfunction of the coffee group heating element. Push the message to delete it.	Persistent malfunction of the coffee group heating element. Contact the Service and Support.
E141-FILLING WATER	The machine is loading water. Wait for the machine to be ready.	
E143-DRIP CATCHER MOVEMENT TIMEOUT	The drip catcher takes too much time to move or it doesn't move at all. Contact the Service and Support.	
E144-REFILL COFFEE BEANS HOPPER 1	The coffee into the beans hopper 1 is almost finished. Refill the beans hopper 1 and reset the counter into the menu "REFILL INGRED."	

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
145-REFILL COFFEE BEANS HOPPER 2	The coffee into the beans hopper 2 is almost finished. Refill the beans hopper 2 and reset the counter into the menu "RE-FILL INGRED."	
E146-REFILL MILK CONTAINER 1	The milk into the milk container 1 is almost finished. Refill the milk container 1 and reset the counter into the menu "RE-FILL INGRED."	
E147-REFILL MILK CONTAINER 2	The milk into the milk container 2 is almost finished. Refill the milk container 2 and reset the counter into the menu "RE-FILL INGRED."	
E148-REFILL SOLUBLE CONTAINER 1	The product into the soluble container 1 is almost finished. Refill the soluble container 1 and reset the counter into the menu "RE-FILL INGRED."	
E149-REFILL SOLUBLE CONTAINER 2	The product into the soluble container 2 is almost finished. Refill the soluble container 2 and reset the counter into the menu "RE-FILL INGRED."	
E150-REFILL SOLUBLE CONTAINER 3	The product into the soluble container 3 is almost finished. Refill the soluble container 3 and reset the counter into the menu "RE-FILL INGRED."	

MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E151-REFILL SOLUBLE CONTAINER 4	The product into the soluble container 4 is almost finished. Refill the soluble container 4 and reset the counter into the menu "RE-FILL INGRED."	
E167-BEANS HOPPER 2 OUT	The beans hopper 2 is not inserted. Insert the beans hopper 2.	Beans hopper 2 microswitch is damaged. Contact the Service and Support.
E168-OUTPUT BOARD 1 INCOMPATIBLE	Hardware incompatibility. Contact the Service and Support.	
E169-OUTPUT BOARD 2 INCOMPATIBLE	Hardware incompatibility. Contact the Service and Support.	
E170-DRIP CATCHER DISCONNECTED	Drip catcher not found. Contact the Service and Support.	
E171-MILK FLOW METER KO	Milk flow meter malfunction. Contact the Service and Support.	
E185-MOTHERBOARD UPDATE REQUIRED	Electronic board needs to be updated. Contact the Service and Support	
E186-TRIAC BOARD 1 UPDATE REQUIRED	Electronic board needs to be updated. Contact the Service and Support	
E191-OUTPUT BOARD 1 UPDATE REQUIRED	Electronic board needs to be updated. Contact the Service and Support	
MESSAGE	CAUSE / ACTION 1	CAUSE / ACTION 2
E192-OUTPUT BOARD 2 UPDATE REQUIRED	Electronic board needs to be updated. Contact the Service and Support	