

HLF 5700 Touch Screen



ENGLISH
Part Code: 9BME57G03



RETAIN FOR FUTURE USE !

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The content may not be disclosed or made available to any third party without the express consent of the HLF company.

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

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

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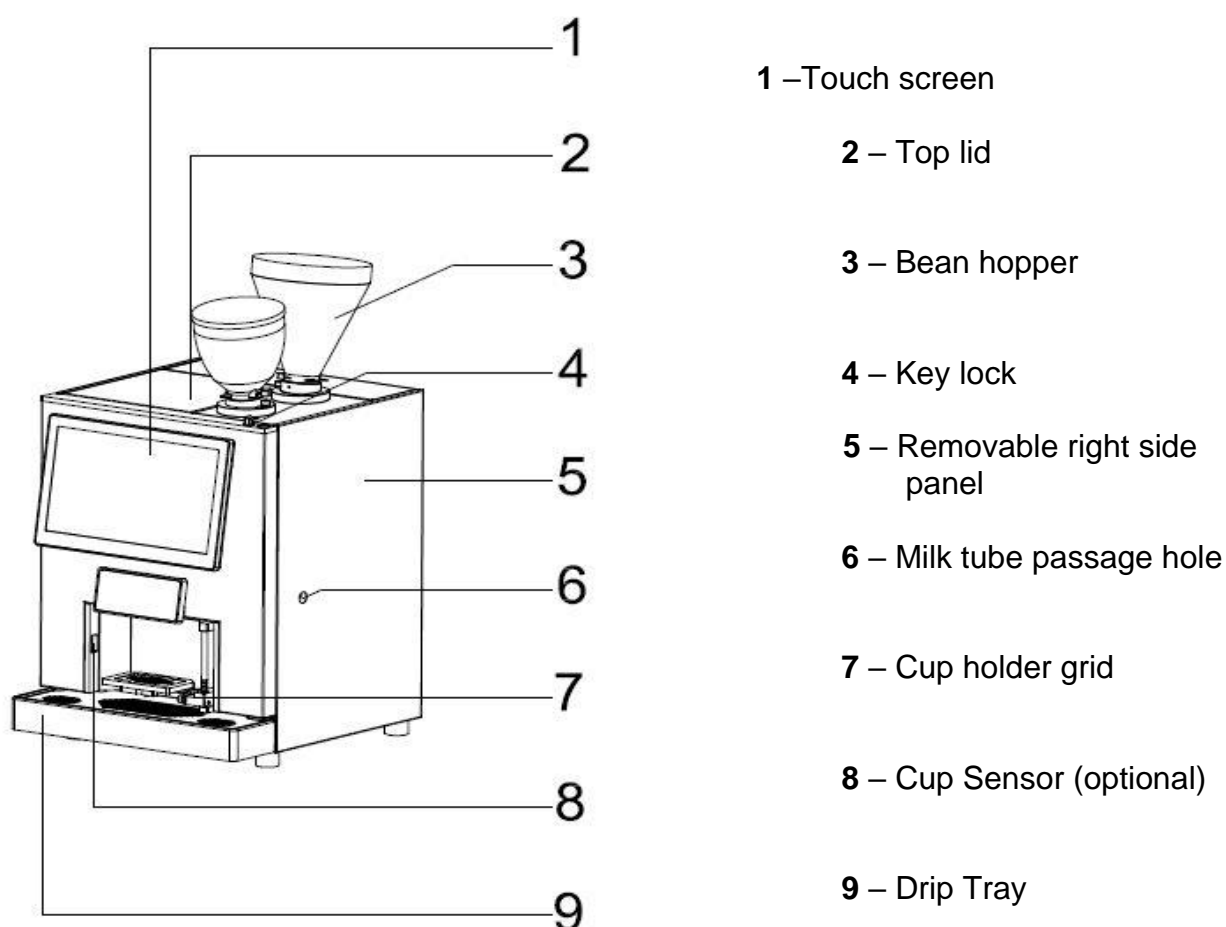
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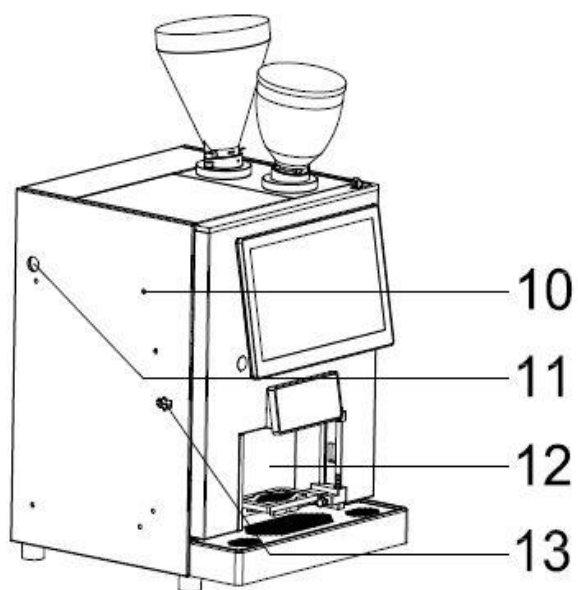
1 Description

1.1 Design

1.1.1 External description



DESCRIPTION

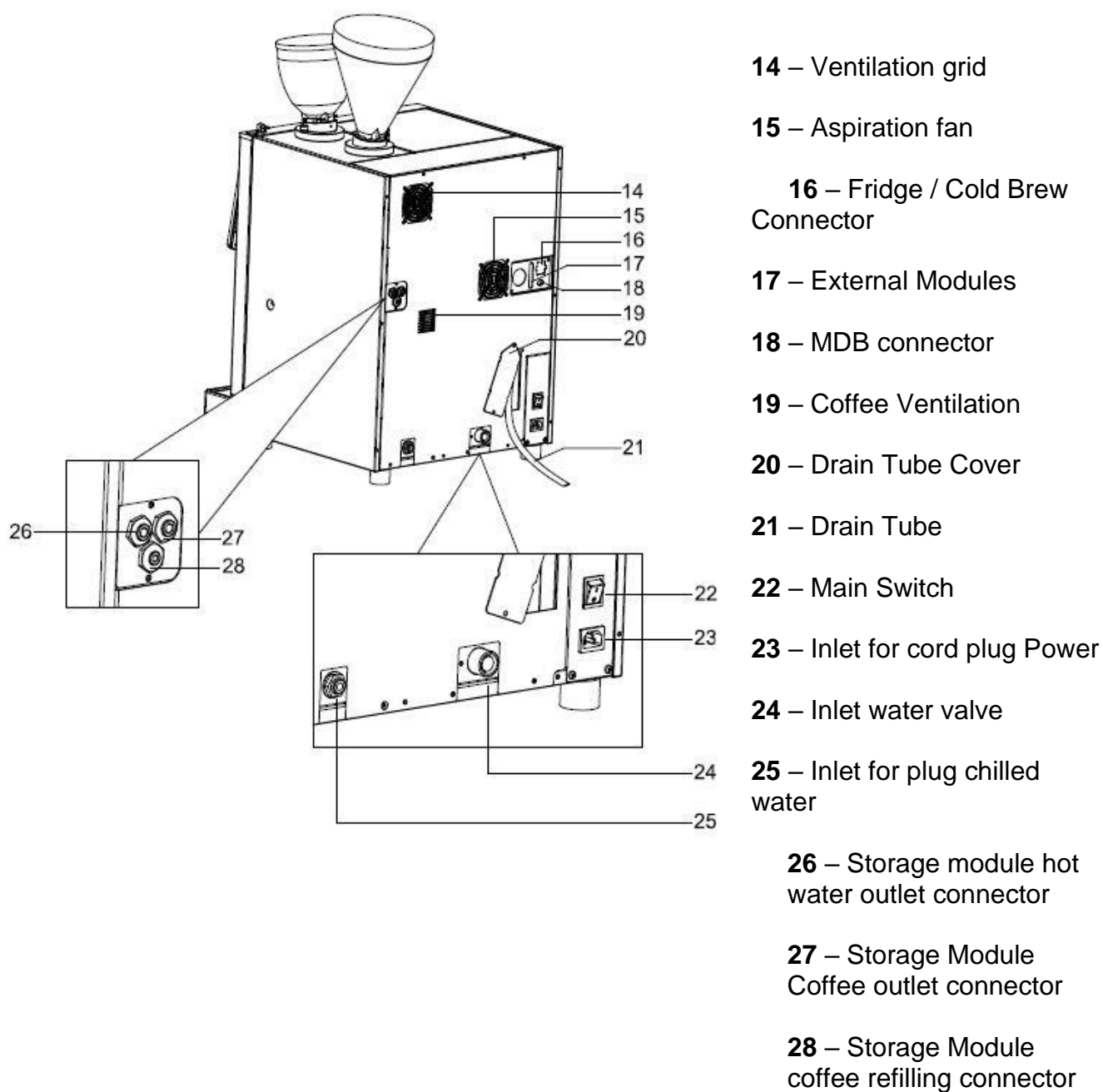


10 – Cash box fixing holes

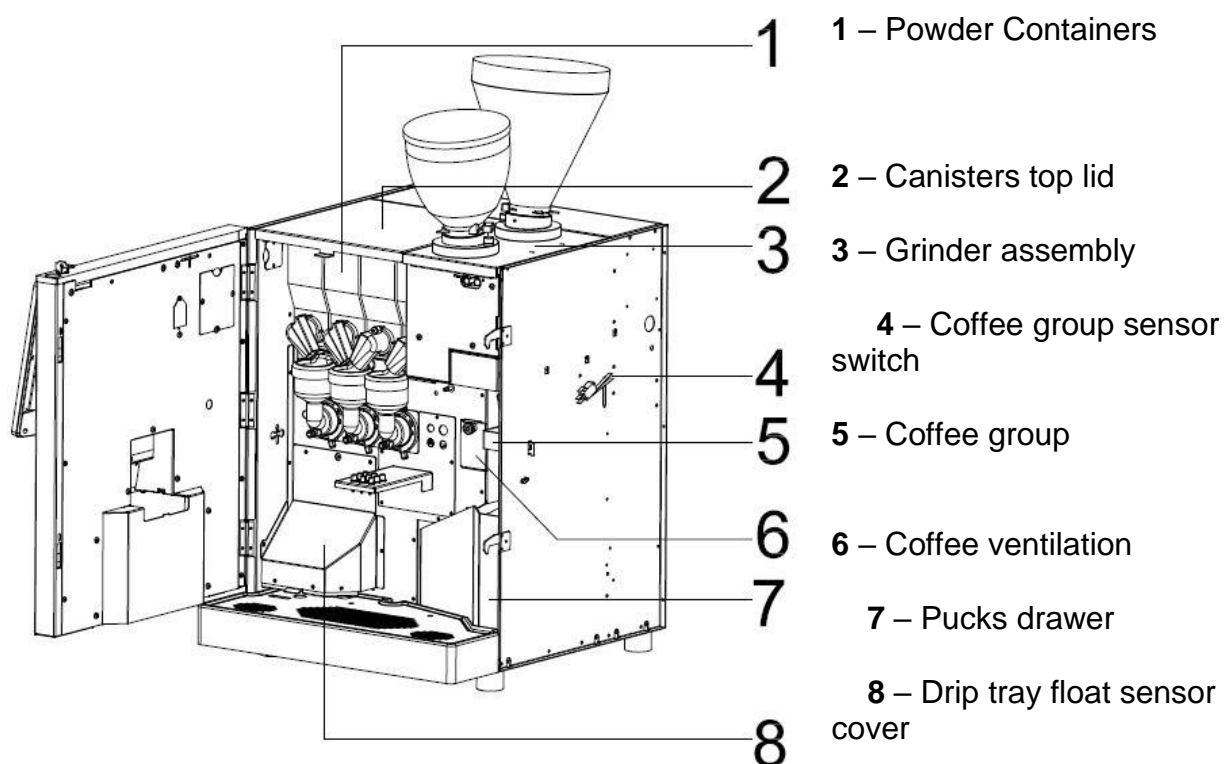
11 – Payment system wires hole

12 – Cup station

13 – Soluble module tubes
passage hole



1.1.2 Internal description



1.2 Introduction

1.2.1 The HLF 5700 coffee maker

The HLF 5700 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 5700 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 dispensing of drinks.

1.3 Technical rates

1.3.1 Dimensions

Height: 649 mm
Depth: 535 mm
Length: 477,5 mm

1.3.2 Weight

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

Weight: 72 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: 1.500 W for HLF 5700 120 V – 2000 W for HLF 5700 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 [®] | | HLF S.R.L. | |
| ITALIAN DESIGN | | Via Postioma, 34 | |
| | | 31050 Carbonera | |
| | | Treviso - ITALY | |
| Model: | <input type="text"/> | | |
| Code: | <input type="text"/> | Electrical Marks | |
| Serial N. : | <input type="text"/> | | |
| Date: | <input type="text"/> | | |
| Water Pressure: 0,1 to 0.6 Mpa Max | | | |

1.4 Environmental conditions

1.4.1 Temperature and humidity

Operating and storage temperatures:

- min. + 5 °C
- max. + 25 °C

Operating and storage humidity:

- max. 80 %

Operating in case of frozen environment

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

1.4.2 Space requirements

Minimum space required for operation:

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



NOTE

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

2 Safety instructions

2.1 Warnings

2.1.1 Warnings symbols used

The following warnings symbols may be affixed to the equipment.



Low voltage

- Warning of dangerous electrical voltage.
- Electric shocks can lead to serious injuries or death.
- Only authorized 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 5700 coffee maker

The HLF 5700 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 5700 coffee maker will be deemed to be proper.

2.2.1.3 Proper use of milk with HLF 5700 coffee maker

- Do not use unpasteurized milk! Only use heat treated (e.g. pasteurized 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 5700 coffee maker



WARNING

- Never insert either the hands or any rod-shaped object into a bean hopper when the HLF 5700 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 5700 coffee maker.
- The drip tray serves solely to collect drip water. It must not be used as a sink.

**CAUTION**

- Only operate the HLF 5700 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 5700 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 5700 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 5700 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 5700 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:

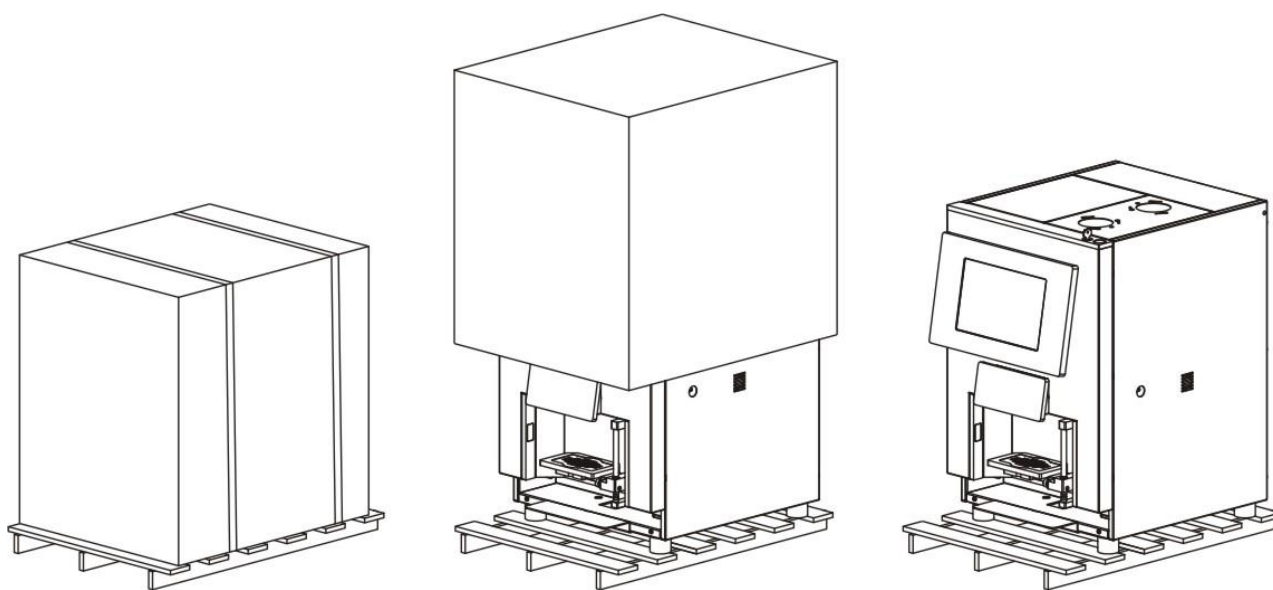
- Dents or damage of the box
- Wet areas
- Signs of tampering

3.1.2 Un-packing

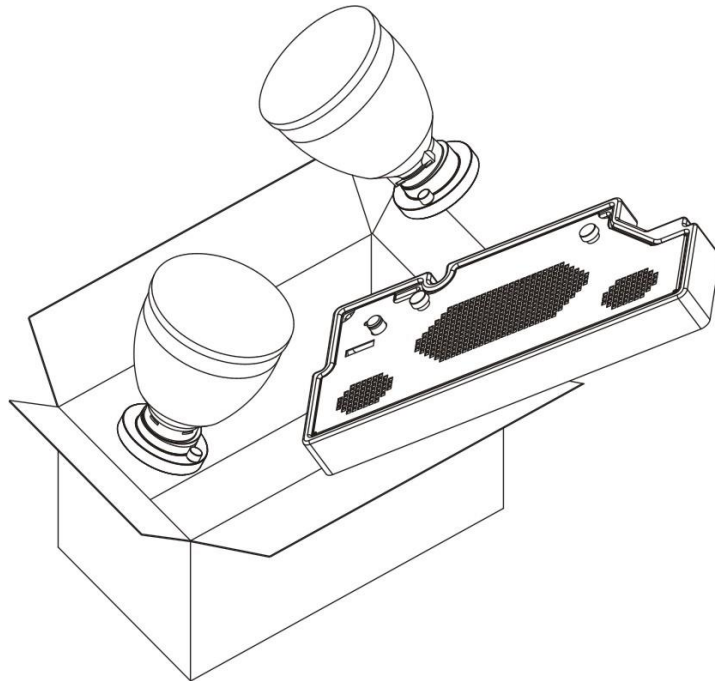
The HLF 5700 coffee maker is packed in a strong carton specifically designed for this unit. This should protect the unit during the transportation.

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.

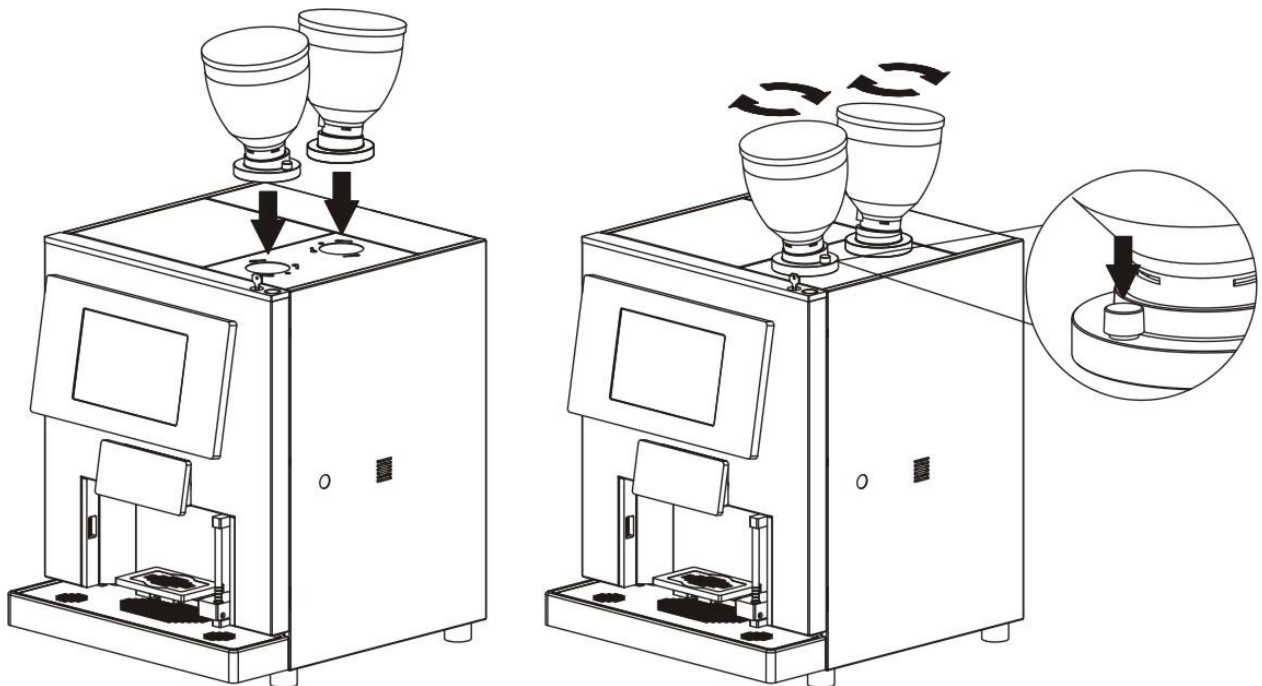


Along with the HLF 5700 package, is provided also a second box containing the external coffee beans hopper/s and the drip tray.



Extract the coffee hopper/s from the box and install it in the neck on the top lid of the HLF 5700 coffee machine, turn it clockwise until the micro fits into the hole (see image below).

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

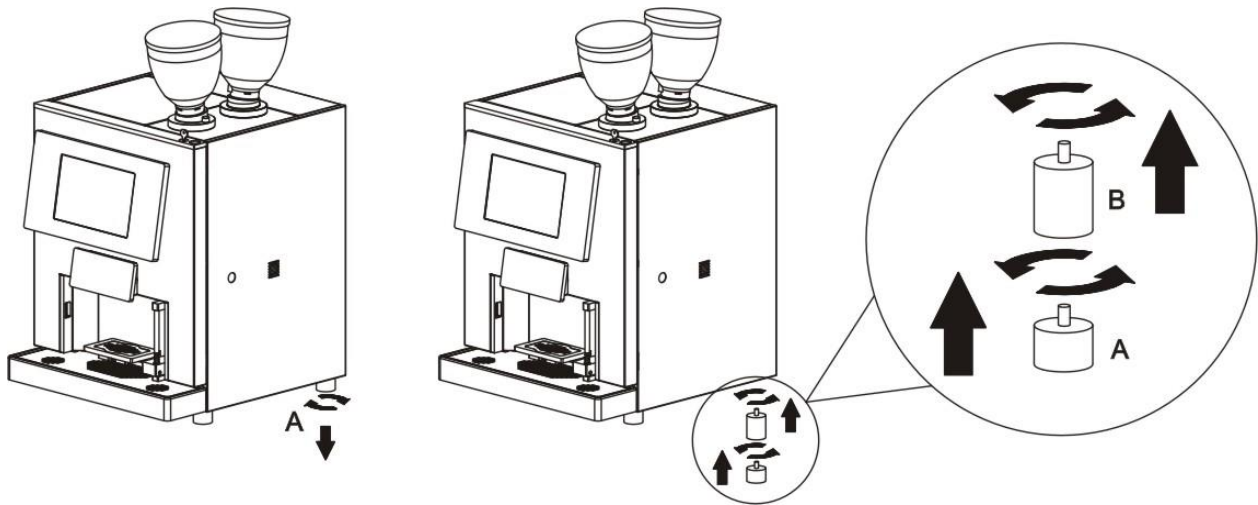


**NOTE****Only for installations in the United States of America**

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 72 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 5700 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 5700 is located the inlet water valve that permits the connection of the machine to the direct water line.

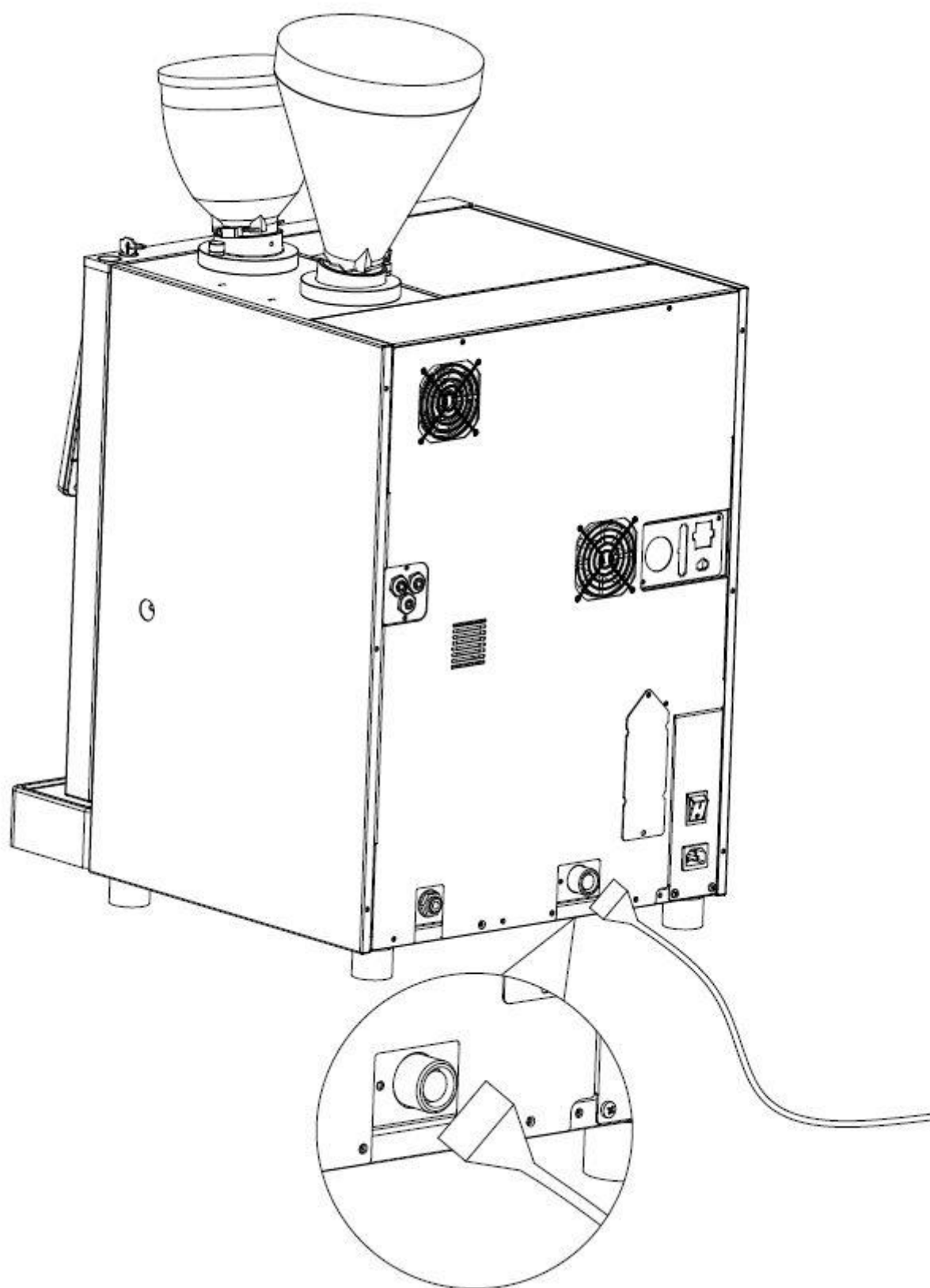


CAUTION

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 break 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 5700, 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.



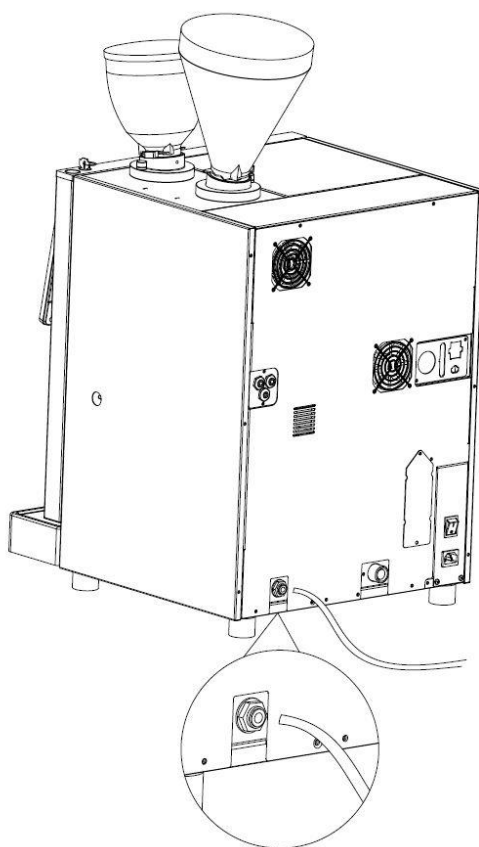
3.2.2.1 Chilled water connection

In order to connect the chilled water to the HLF coffee machine it is necessary to have a cooling unit, a 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.

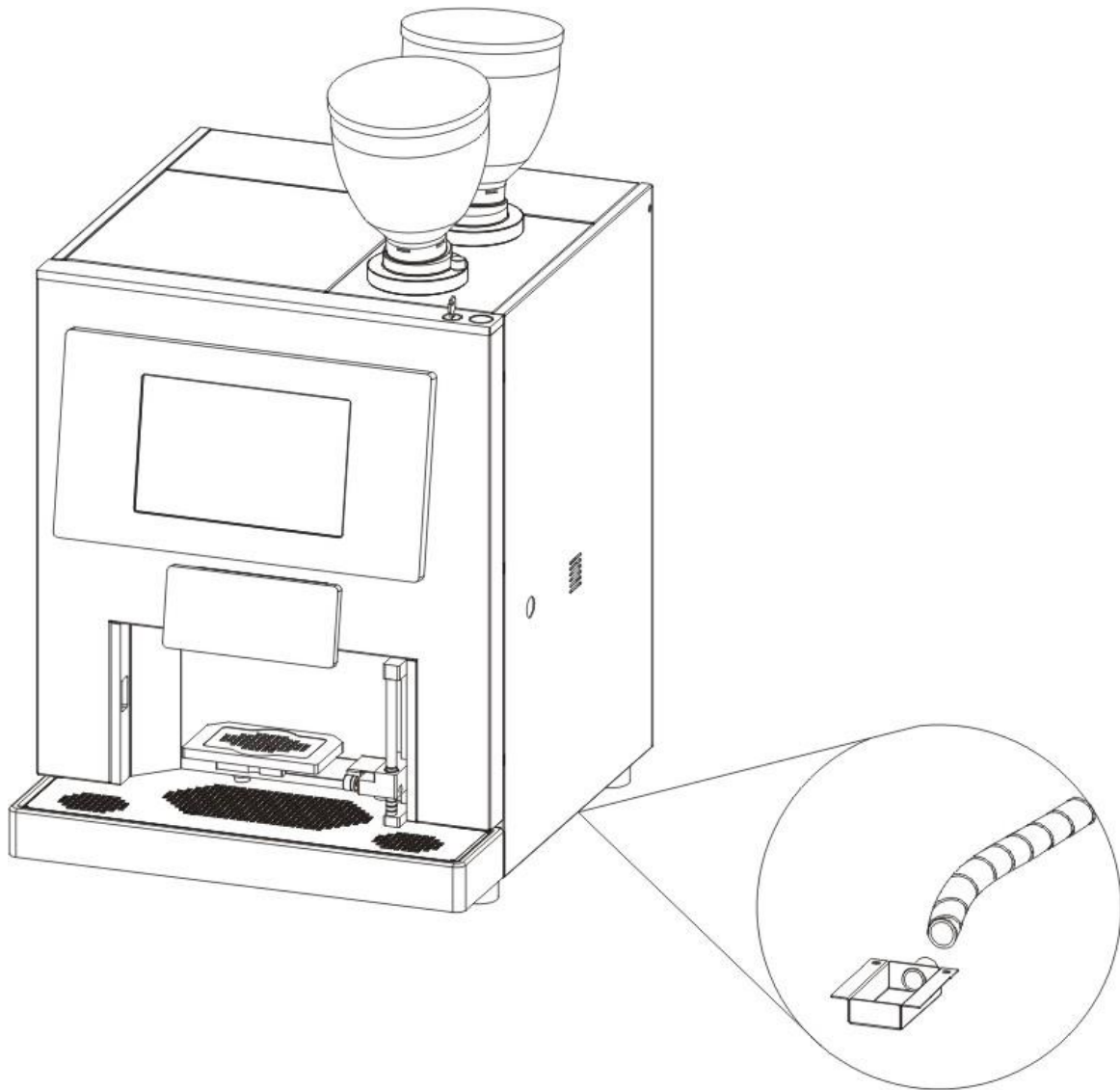


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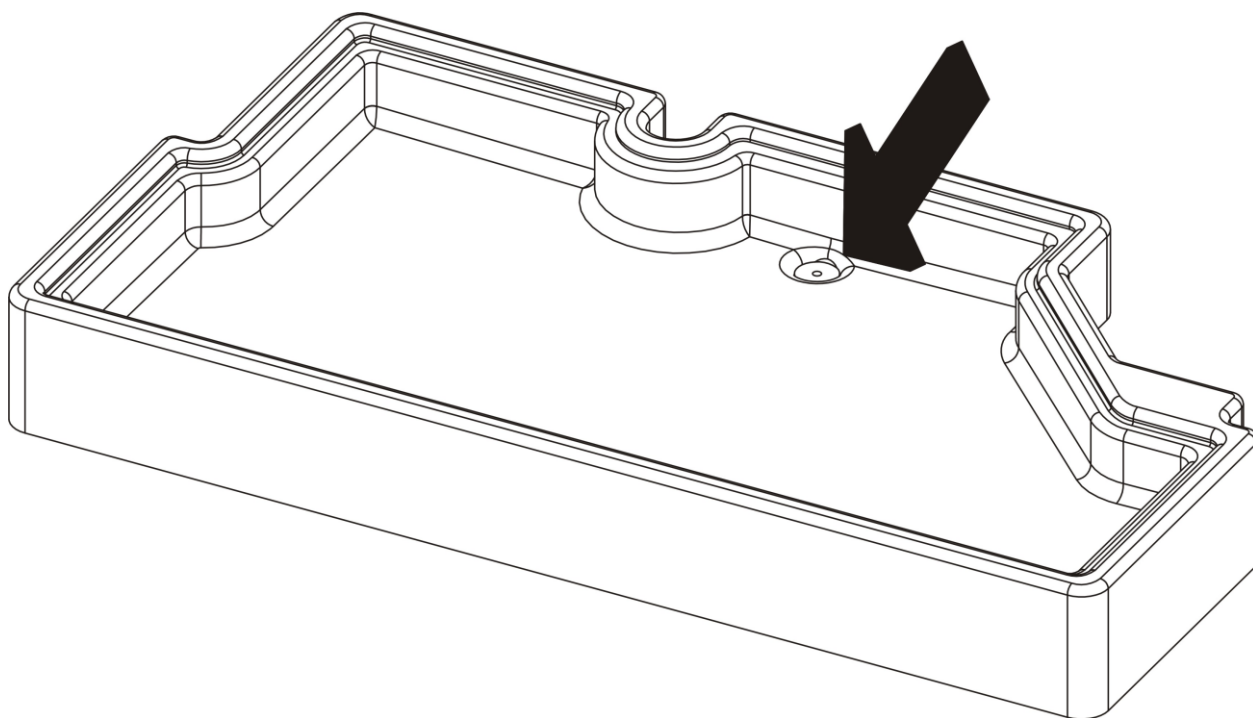
After the water tube is secured to the inlet water valve, leave the machine OFF and open the water to check the presence of any water loss, from the tube and from the connectors.

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).



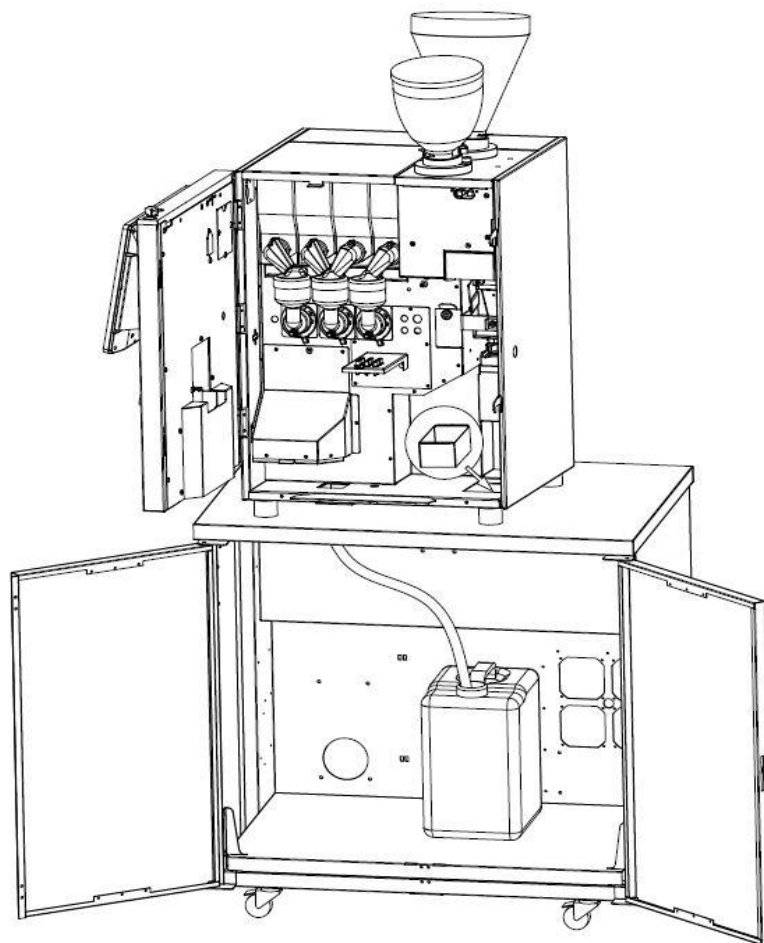
WARNING

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).

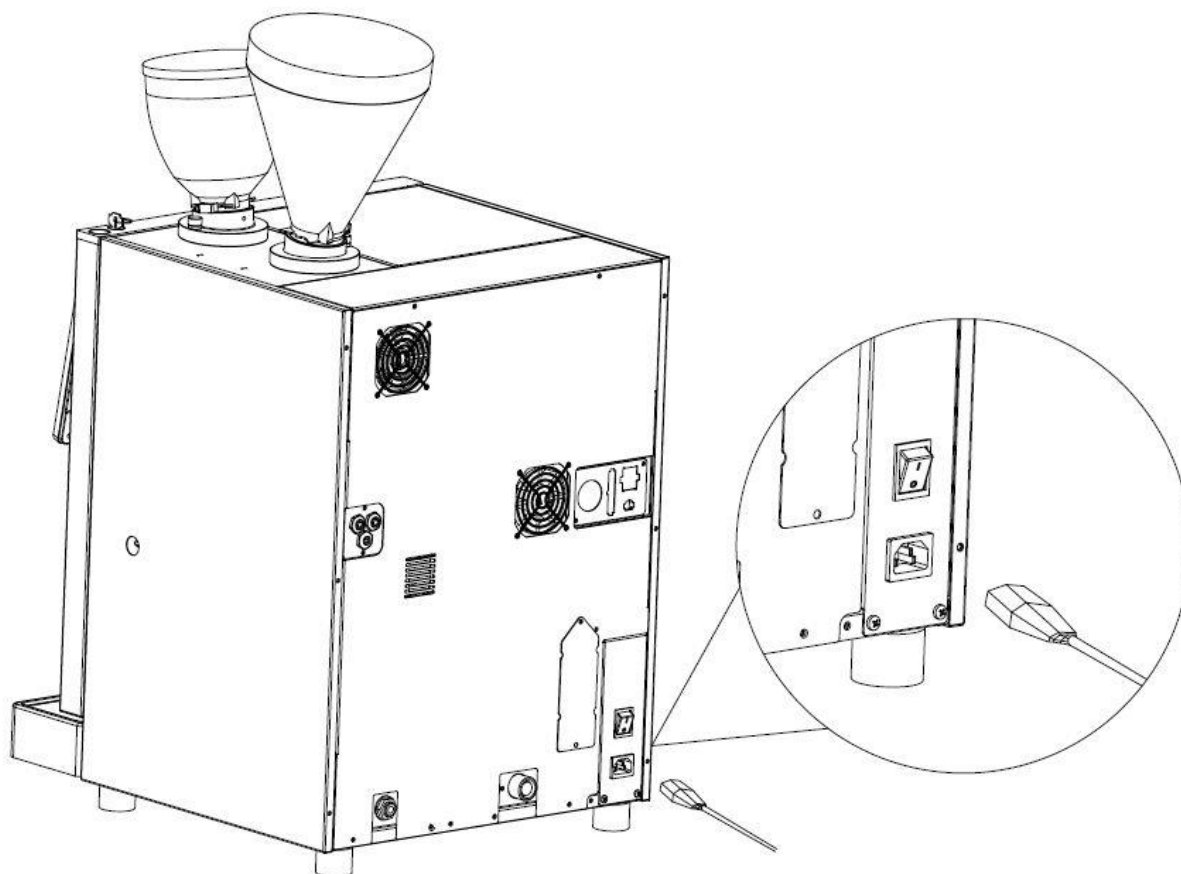


WARNING

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

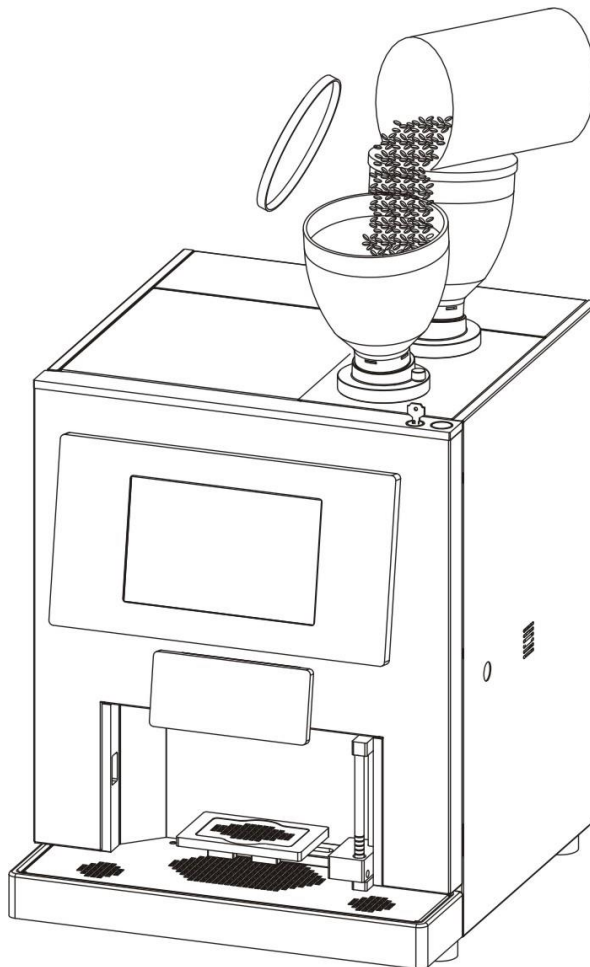


CAUTION

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.

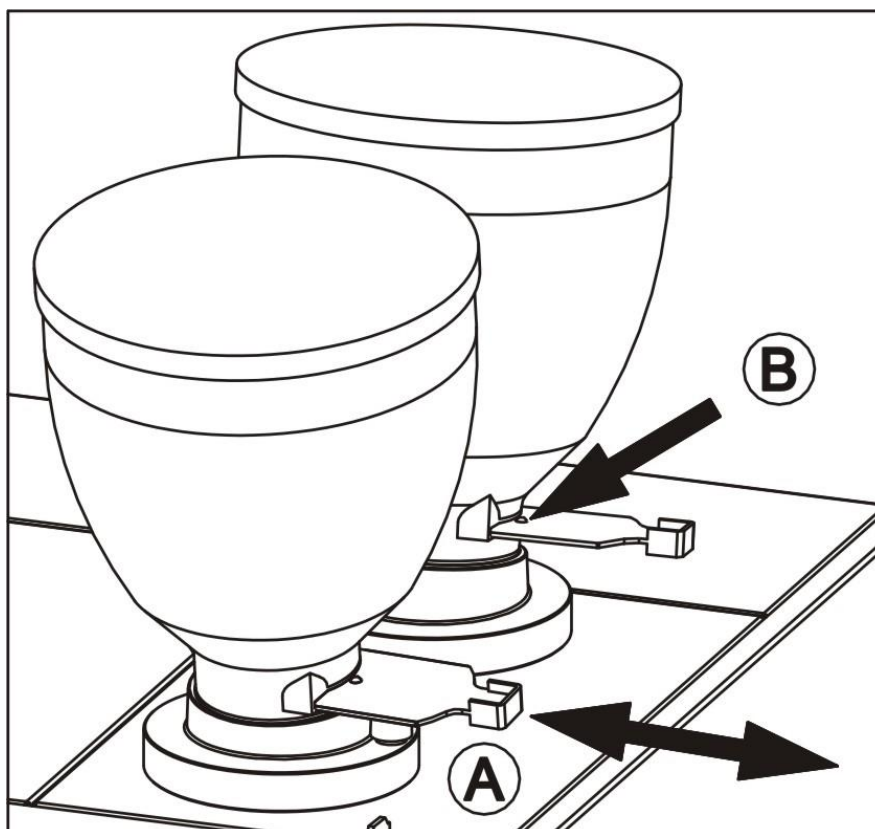


Remember to open the beans stopper located at the bottom of the coffee beans hopper. (see image A below).



NOTE

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



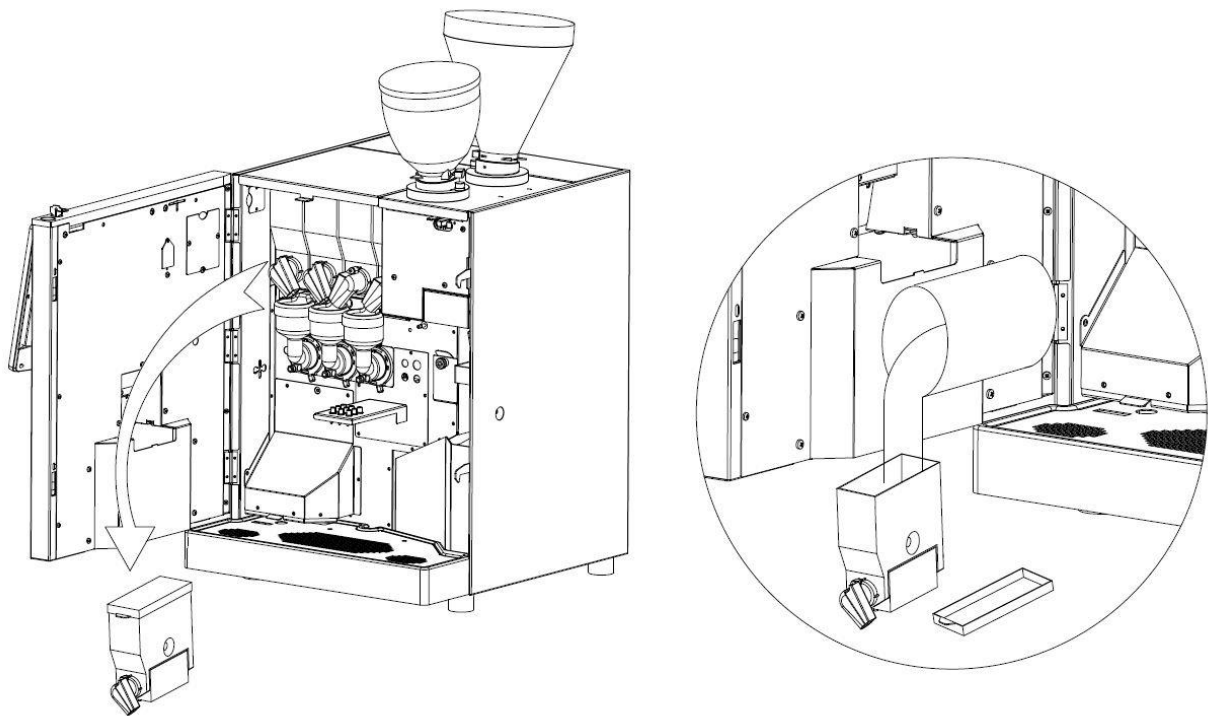
NOTE

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 5700

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

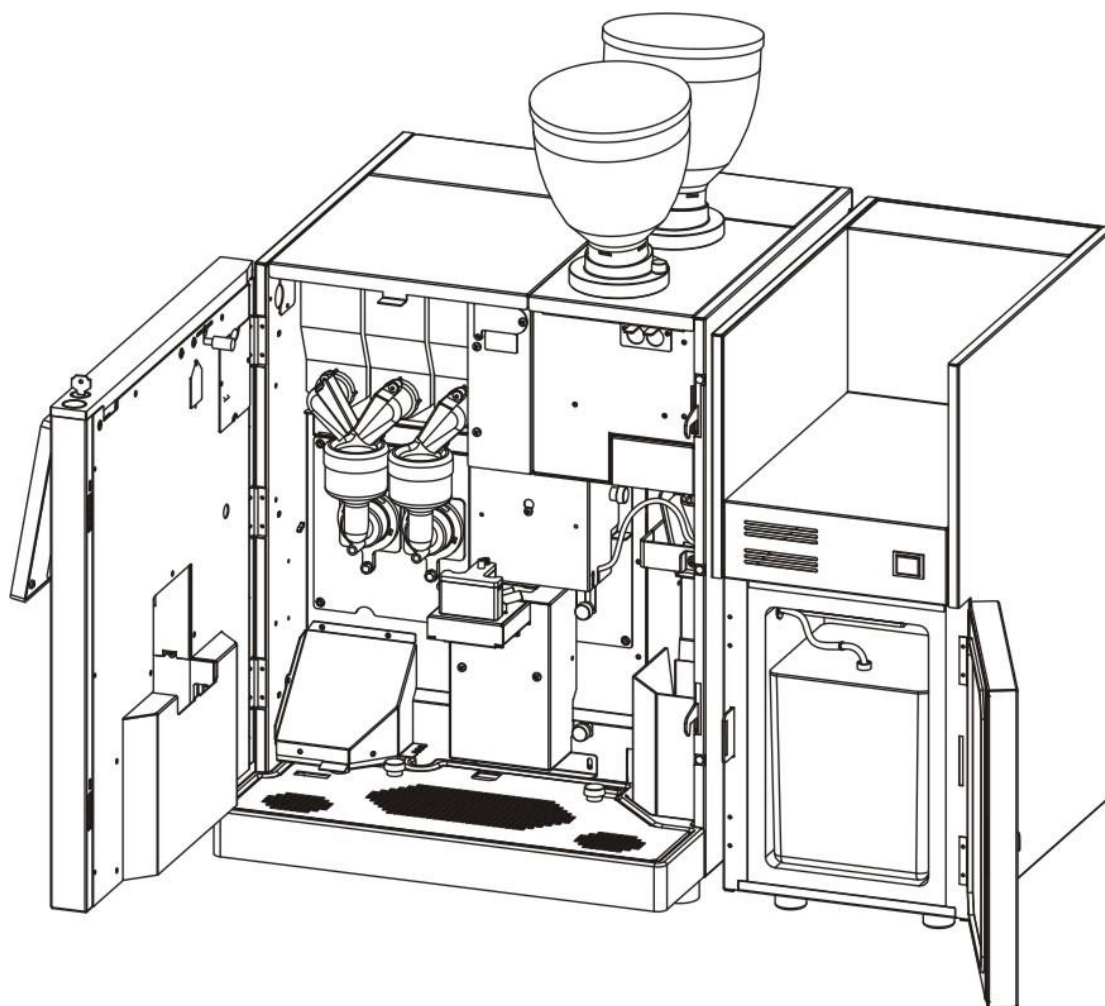


WARNING

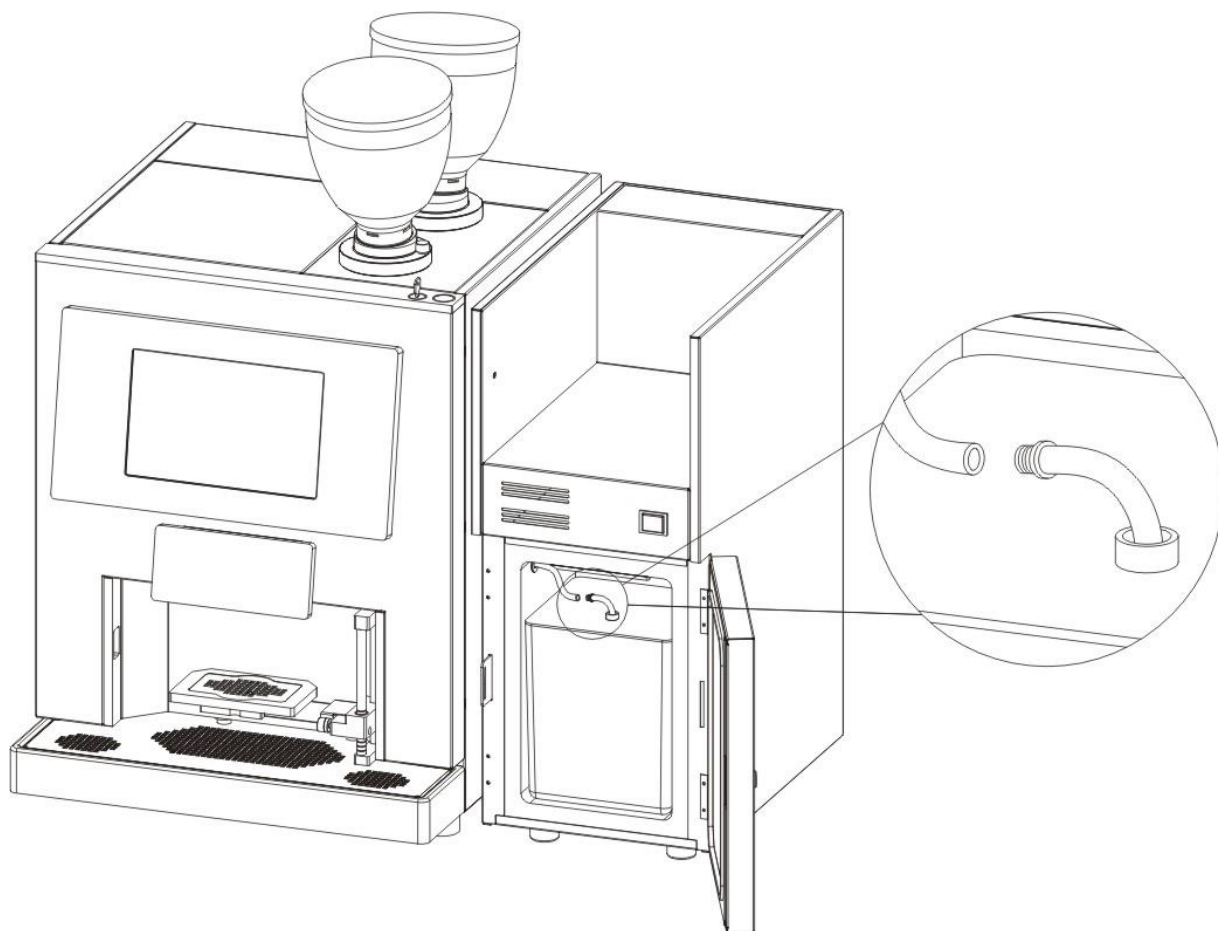
Refer to paragraph 2.2.1.3 for the proper use of the milk with HLF 5700 machine.

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

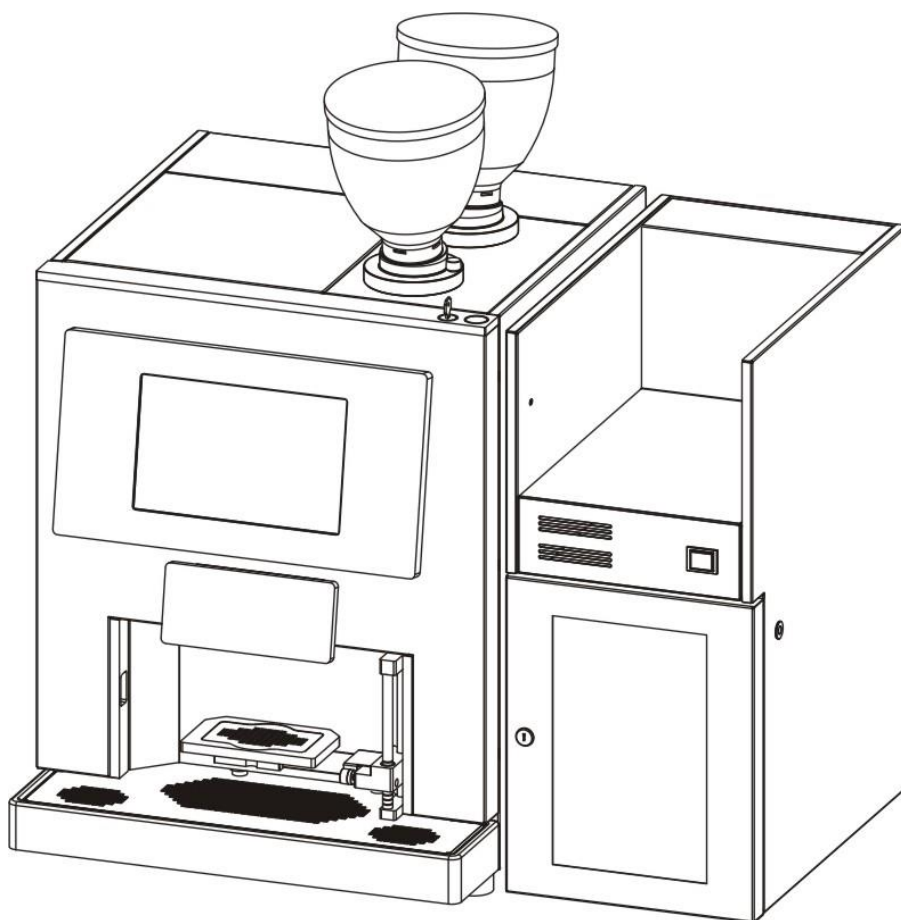
Open the fridge door and pass the pipe through the milk tube hole on the side of the machine and then through the hole on the side of the fridge



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.

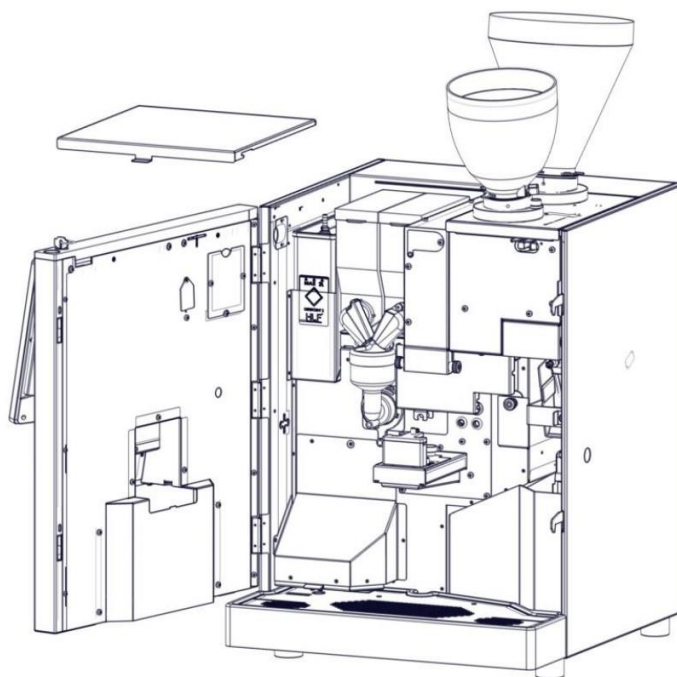


CAUTION

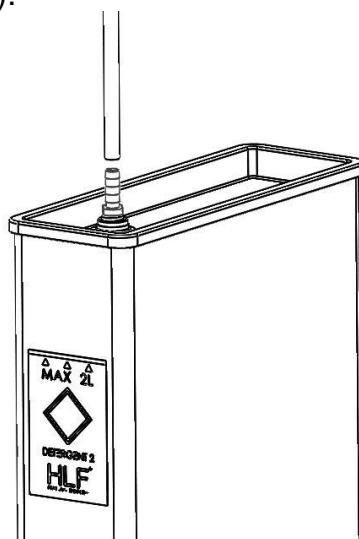
When pouring milk into the container, pay attention to hygiene to ensure that no contaminated milk enters the system. The milk container must be clean and dry.

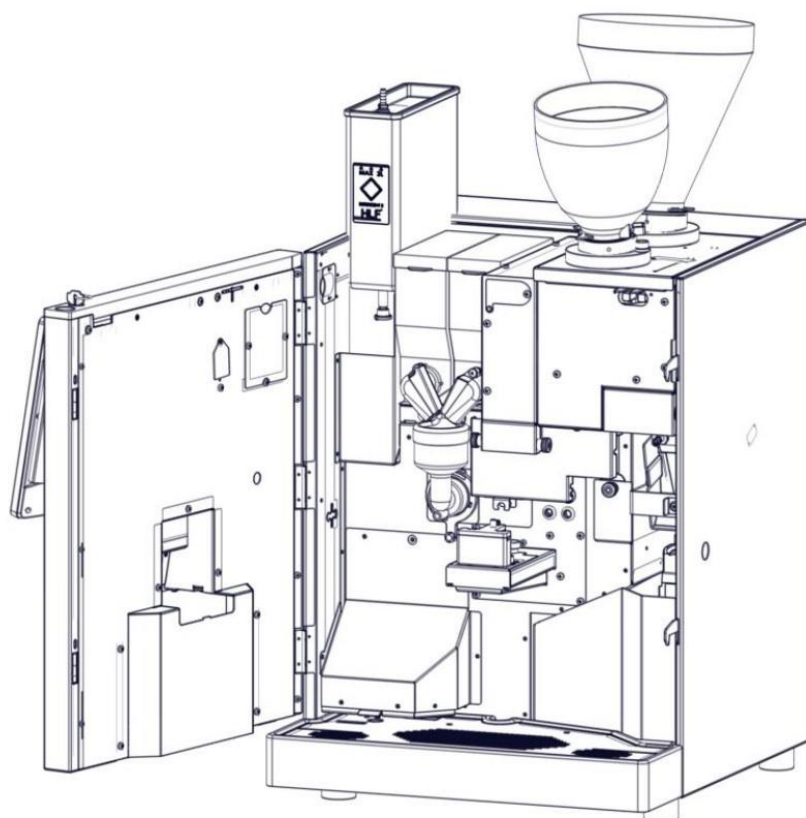
3.3.1.4 Detergent

Fill up the detergent tank (also the second one if presents) with HLF detergent. Follow the label in the tanks to know what kind of detergent you should put in.



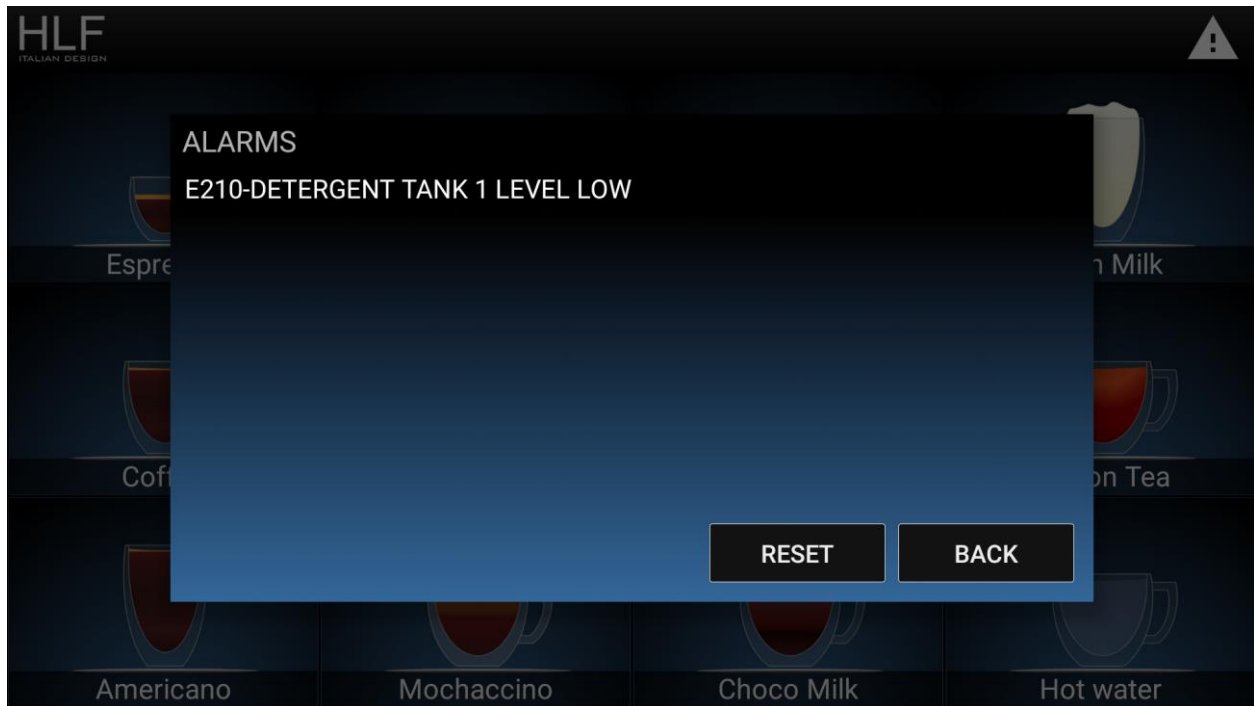
Take off the top lid and open the front door. Before to lift the tank, disconnect the grey tube from it (as the image below).





From now it is possible to take out the tank and refill it.

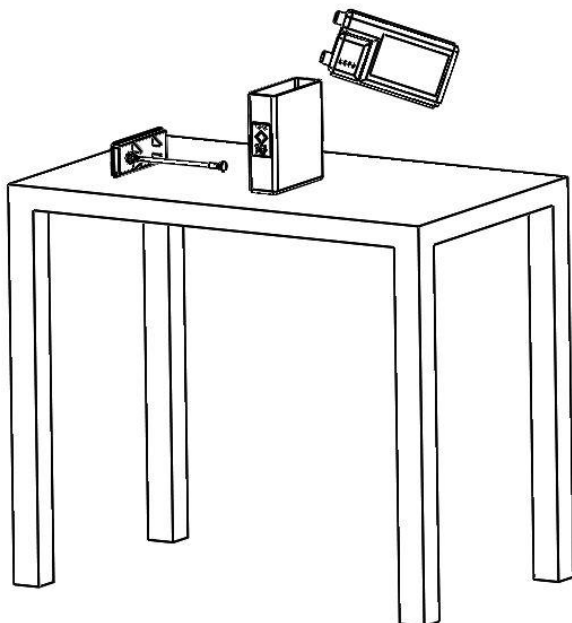
This message will be appear in the main menu when the tank level is low:



Press on the **Reset** button or open the door, refill the detergent tank and close the door.



**REMOVE THE TANK FROM ITS COMPARTMENT
TO REFILL IT**



Refill the tank as the image and when it is empty, reposition the tank, connect the grey tube, and close the door.



ATTENTION!

The larger tank (blue label one) must be filled with two bottles maximum, the smaller tank (red label one) with only one bottle.



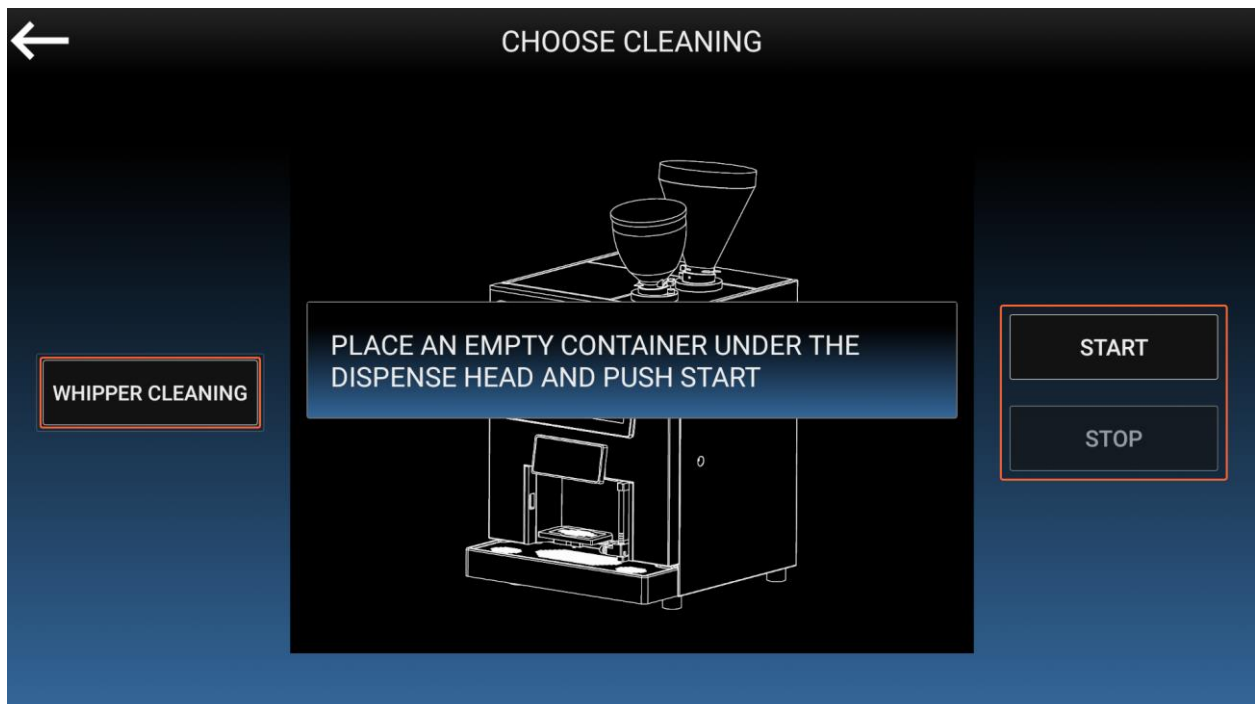
Choose the correct quantity of detergent refilled (assuming the capacity of a bottle of detergent is 1000ml), insert the password (default is **123456**, you can edit or disable it in *Main Menu > Security*), and the alarm will disappear.

3.3.2 Turning ON the unit

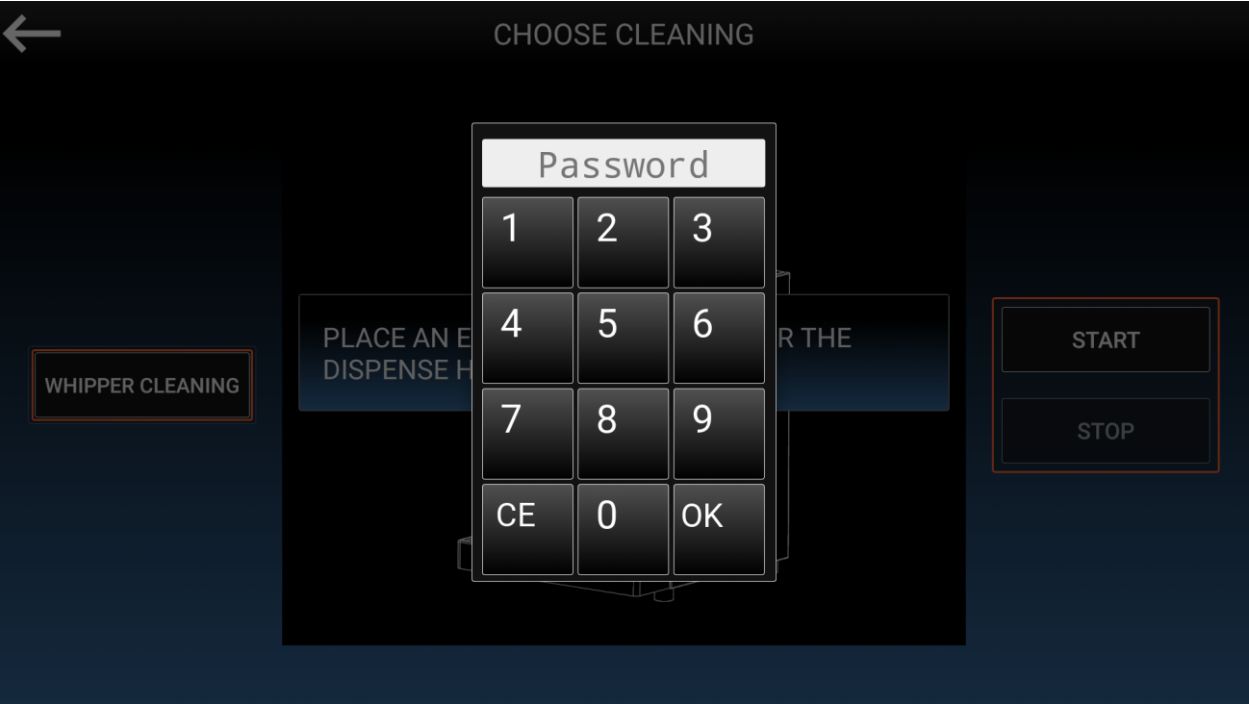
Turn on the unit by the main switch situated on the back of the HLF 5700 coffee maker.

The following screen shot will appear on the touch screen.

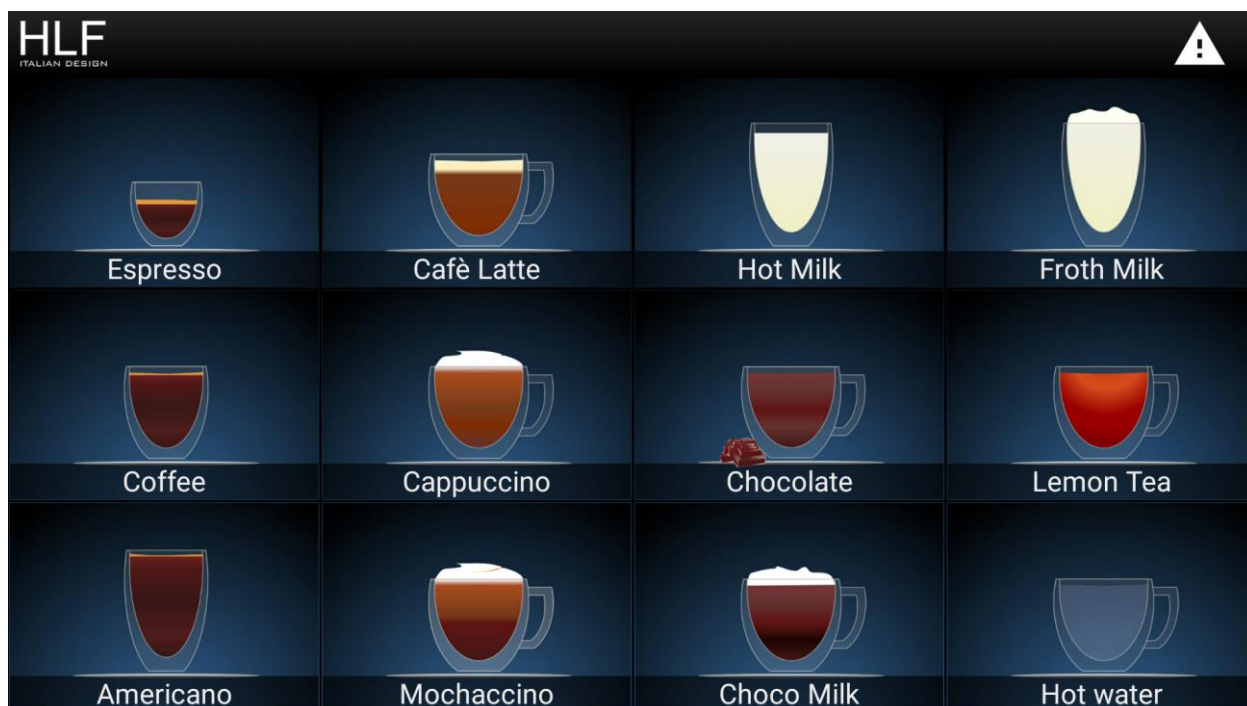
It means that the cleaning cycle has to be run in order to load water into all the hydraulic circuits.



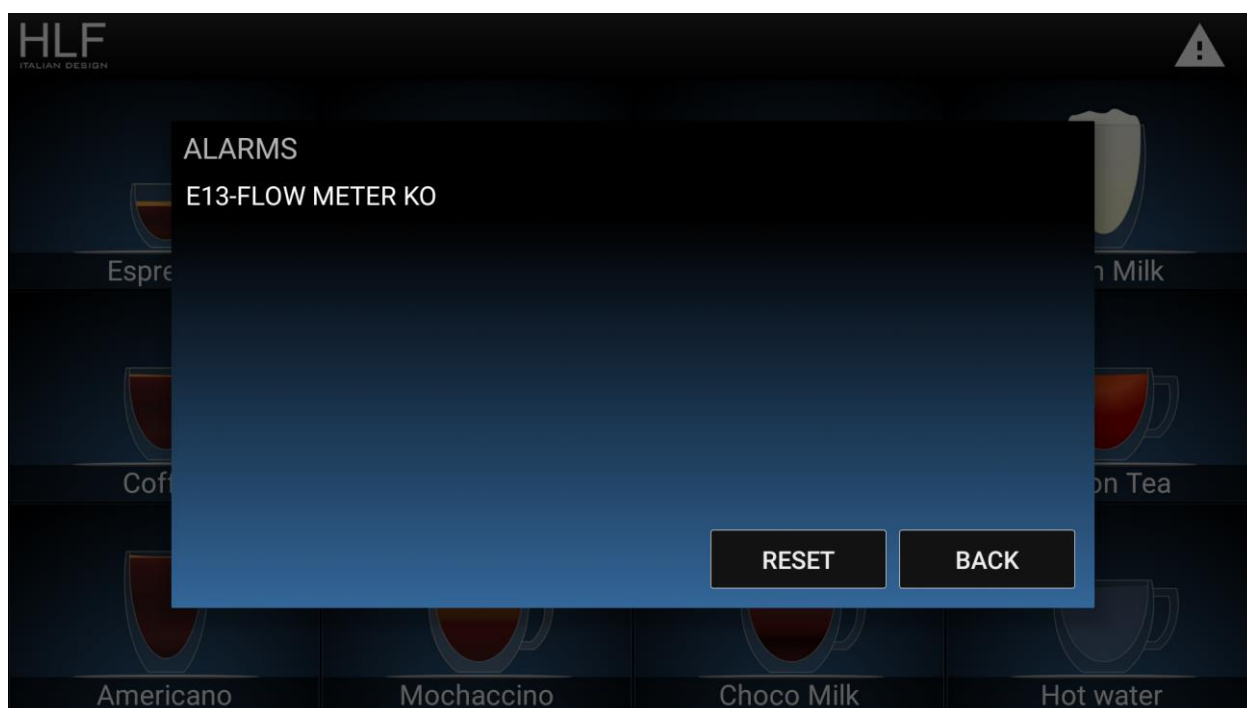
Push on the **Start button** and then enter the password 1111. This operation will take about 5 minutes.



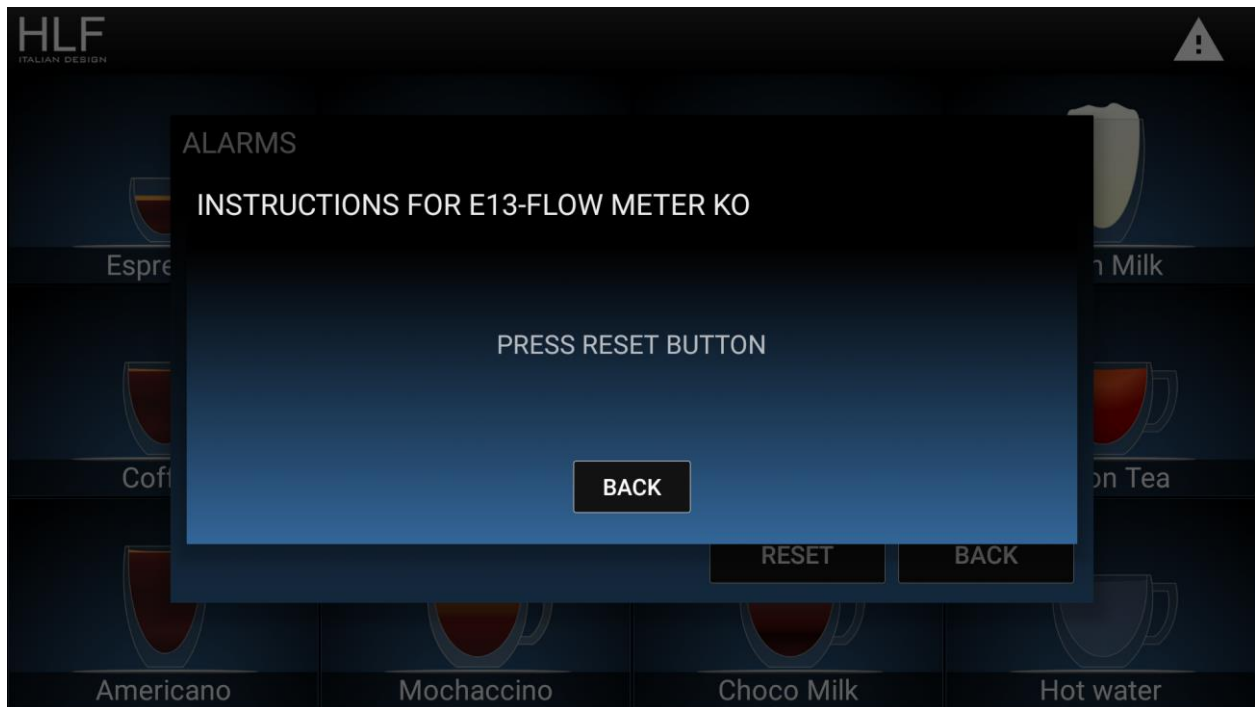
If the below screen shot will appear, push on the error icon (top right corner).



The following screen shot will appear.



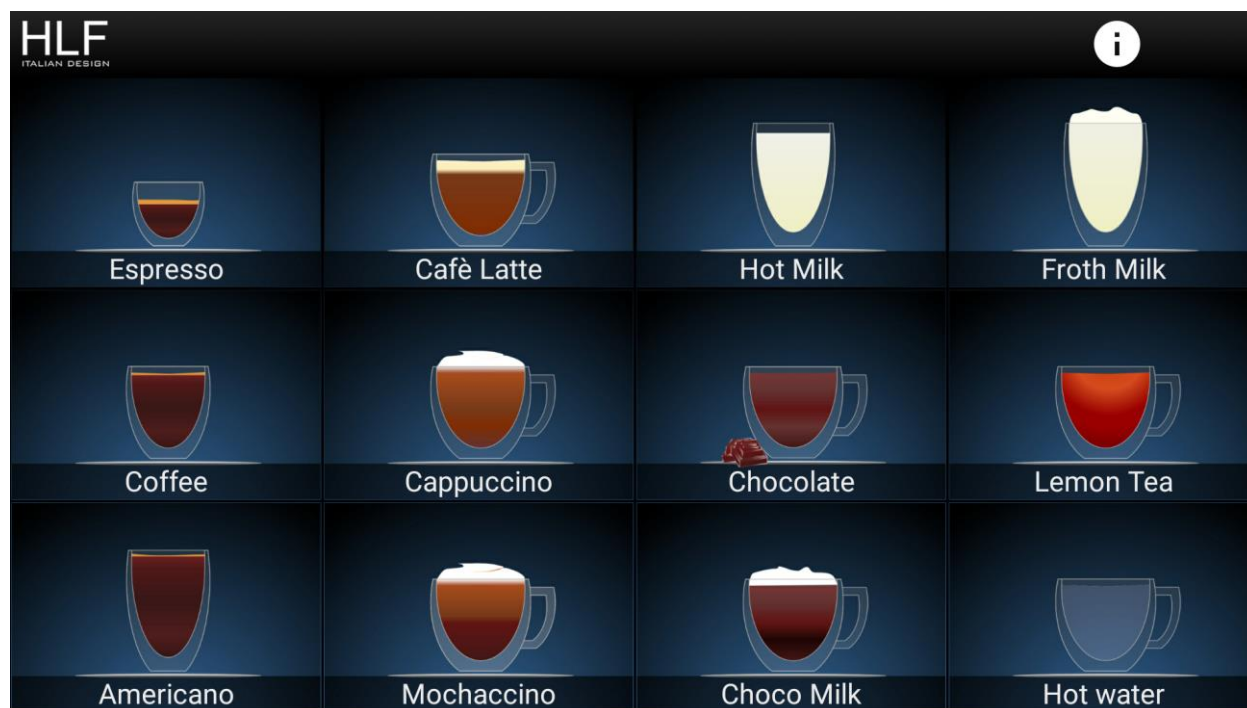
Push on the **FLOW METER KO** alarm and the following screen shot will appear.

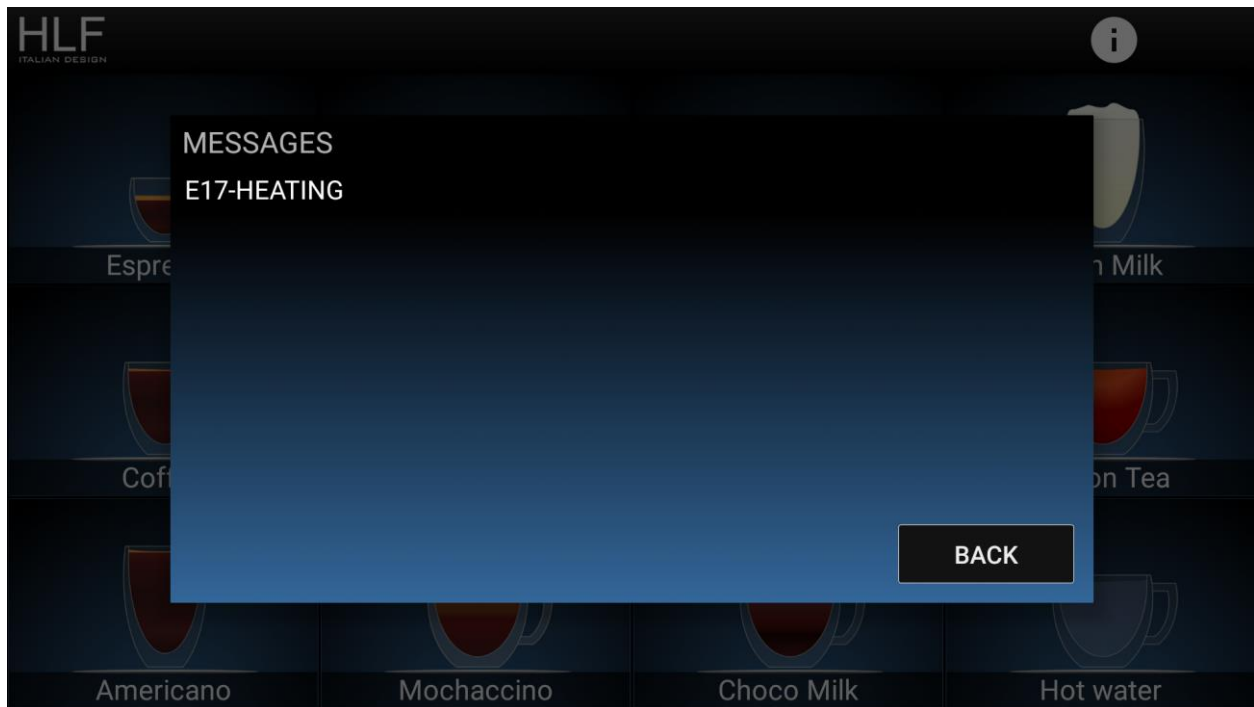


This happened because at the first initial water fill in of the machine, the water doesn't arrive directly to the boiler.
After the press of the RESET button the machine will load the boiler, and the cleaning screen will be shown again.

3.3.3 Initial heating

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





The internal boiler is heating the water, and this process should 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 startup, the HLF 5700 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.



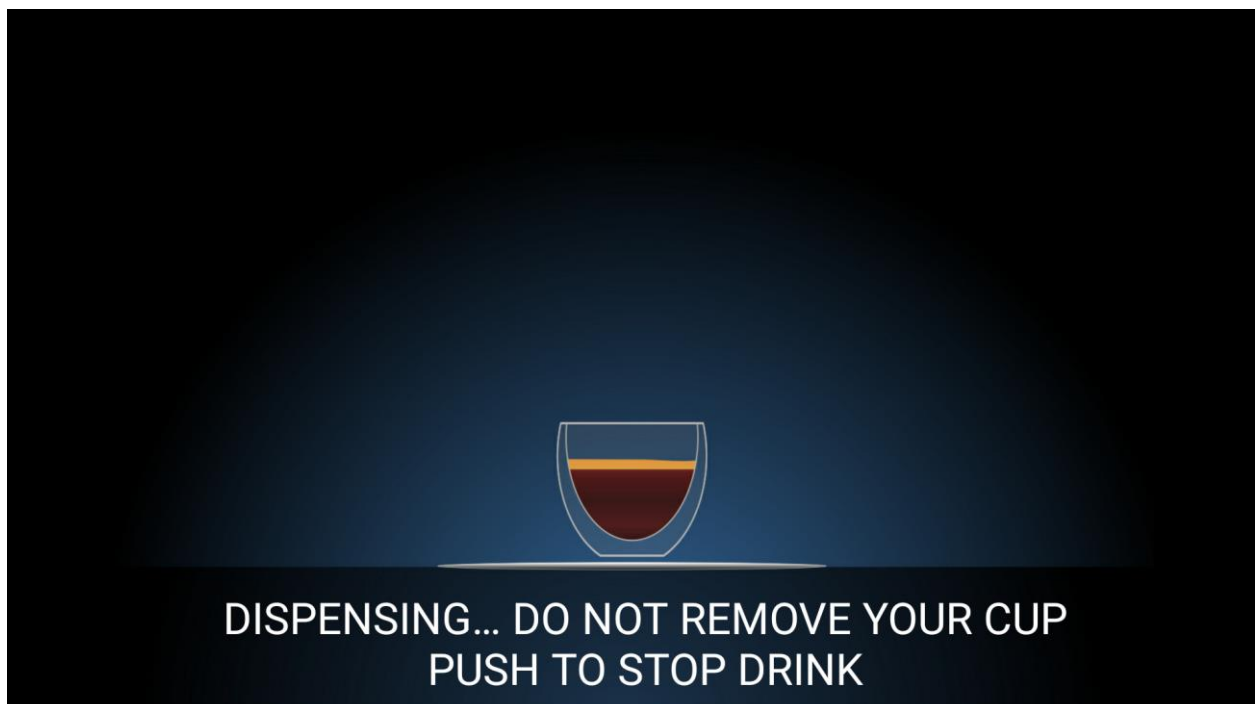
NOTE

The HLF 5700 coffee maker arrives with the blades of the coffee grinder almost open, in order to accept every kind of coffee bean 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 **Espresso** key to start the coffee drink process.



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.

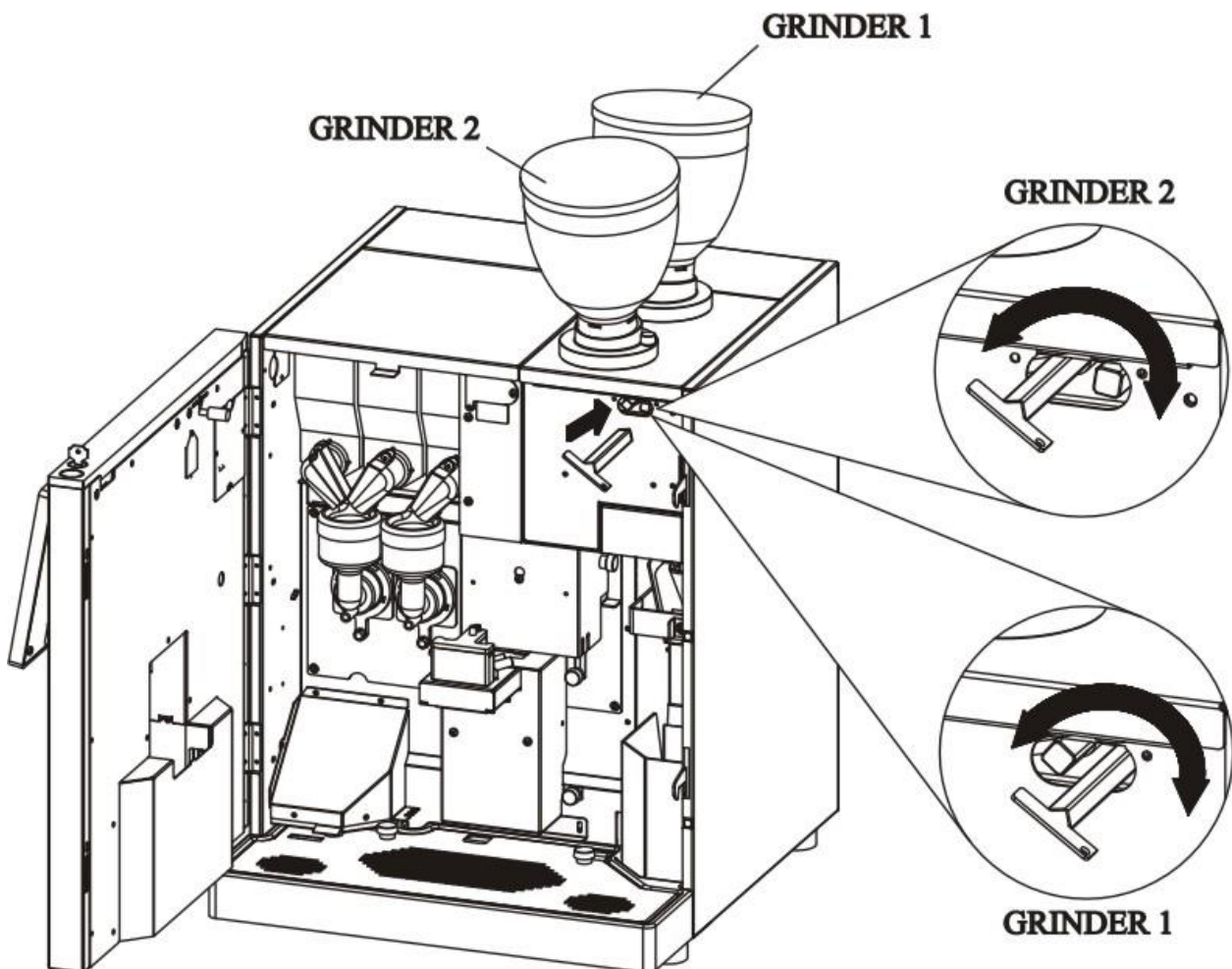
At this point is important to watch the speed of the coffee coming out from the drink nozzle into the cup, wondering if it's coming out too fast or too slow (almost dripping).

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 for Fresh Milk 5700

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

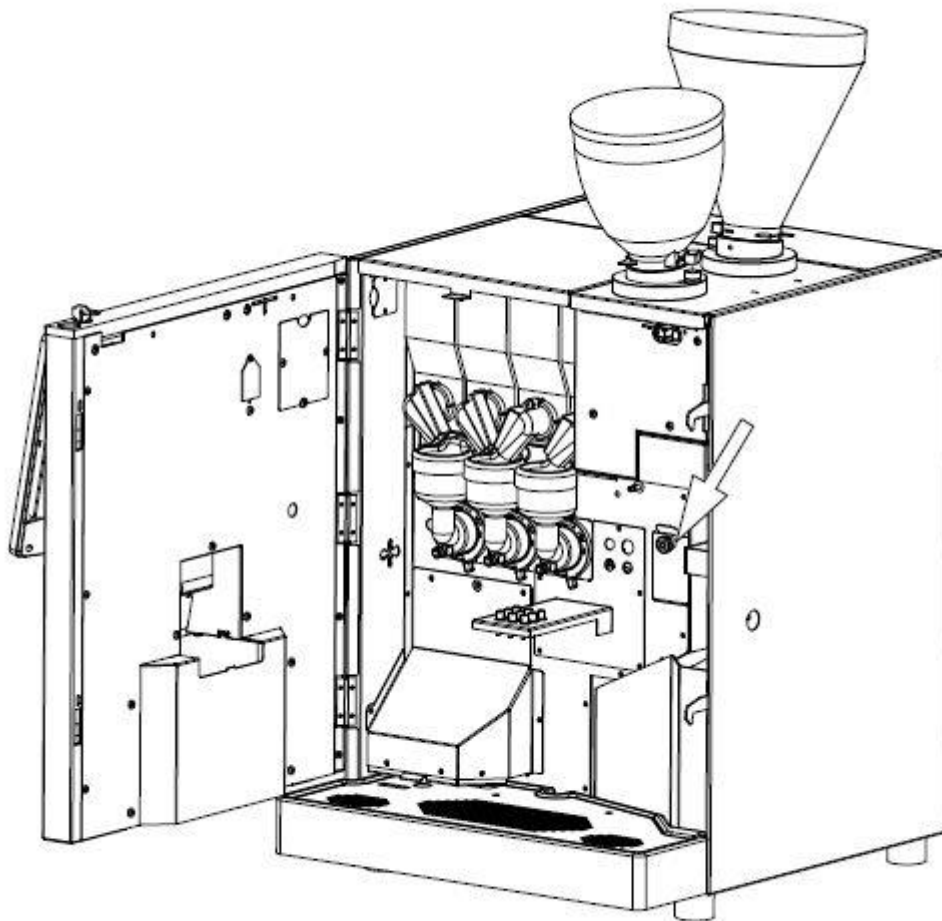
| FREQUENCY | TYPE OF CLEANING | INSTRUCTION REFERENCE |
|-----------|--|----------------------------|
| DAILY | - Automatic Daily Cleaning | Par. 4.6.1 |
| | - Coffee Group's Chute Cleaning | Par. 4.11 |
| WEEKLY | - Additional Weekly Cleaning Manual | Par. 4.9 |
| | - Coffee Aspirator Cleaning | Par. 4.4 |
| | - Automatic Weekly Cleaning Alternative | Par. 4.6.3 |
| | - Powder Canisters and Mixing Bowls Cleaning | Par. 4.10 |
| MONTHLY | - Automatic Coffee Group Cleaning | Par. 4.8 |

4.3 Cleaning table for Soluble 5700

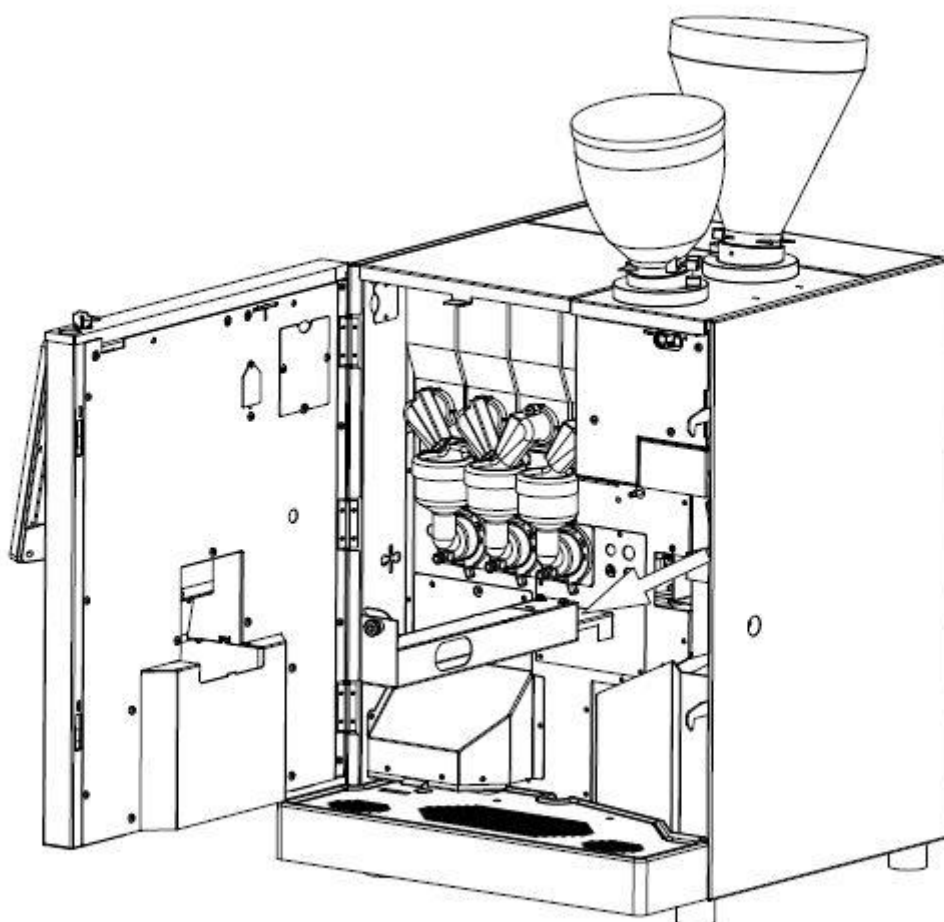
Follow the table below to choose the appropriate type of cleaning depending on the frequency:

| FREQUENCY | TYPE OF CLEANING | INSTRUCTION REFERENCE |
|-----------|--|----------------------------|
| DAILY | - Automatic Daily Cleaning | Par. 4.7.1 |
| | - Coffee Group's Chute Cleaning | Par. 4.11 |
| WEEKLY | - Additional Weekly Cleaning Manual | Par. 4.9 |
| | - Coffee Aspirator Cleaning | Par. 4.4 |
| | - Powder Canisters and Mixing Bowls Cleaning | Par. 4.10 |
| MONTHLY | - Automatic Coffee Group Cleaning | Par. 4.8 |

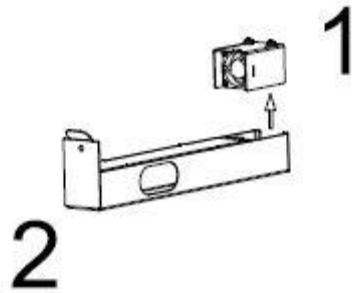
4.4 Coffee Aspirator Cleaning



Open the door and unscrew the knob indicated in the picture.



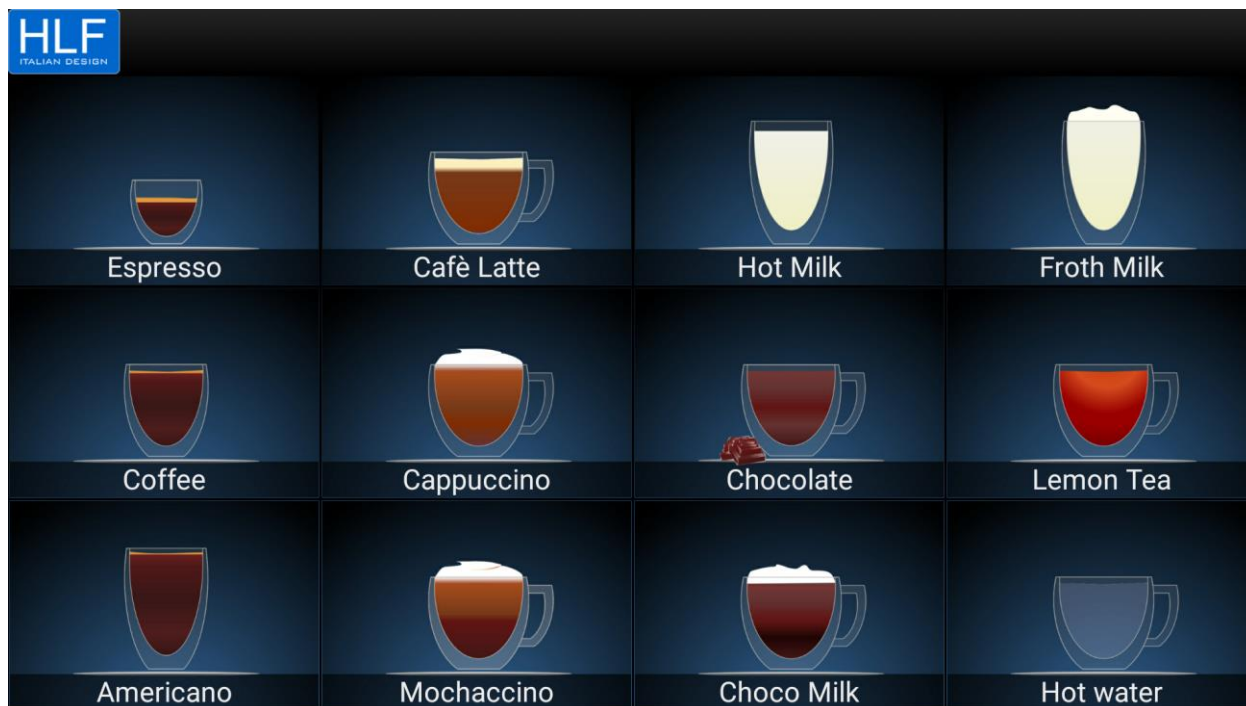
Slide out the coffee aspirator assembly by pulling it towards you.



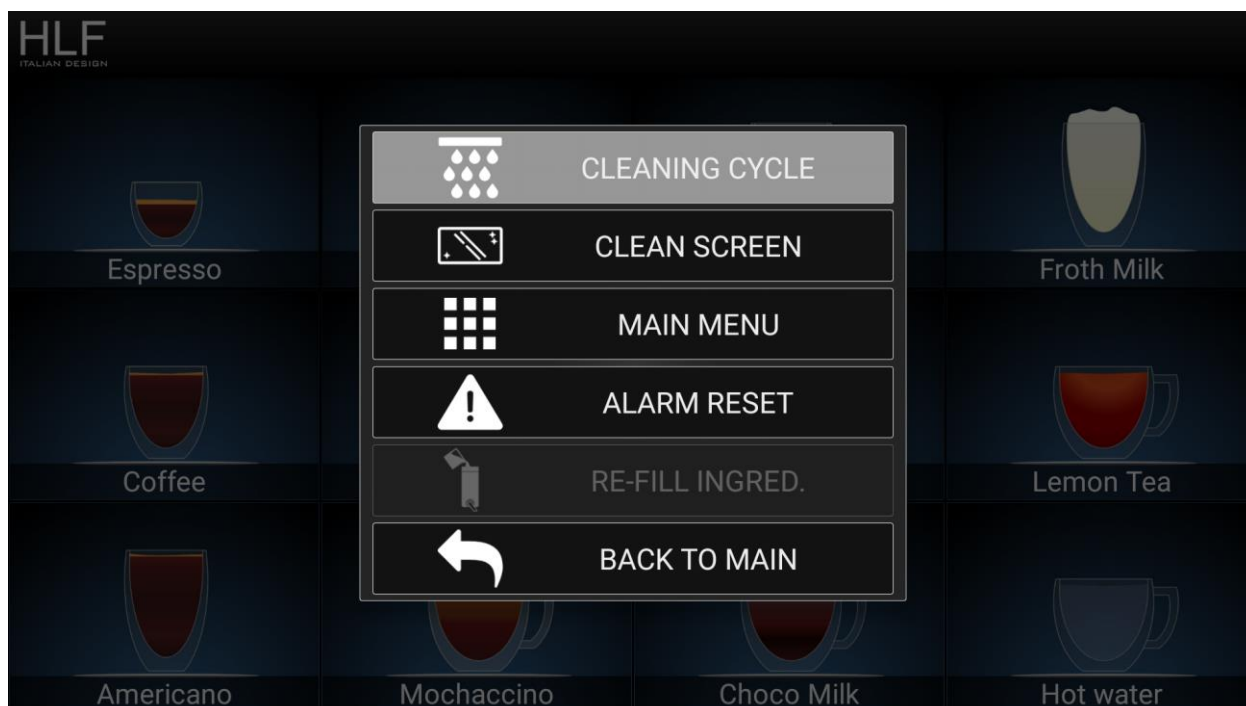
- Slide out the coffee aspirator assembly by pulling it towards you.
- Lift up the fan assembly (**item 1**) from the aspirator assembly (**item 2**).
- You can clean the aspirator channel (**item 2**), making sure to dry it completely afterwards.
The fan assembly (**item 1**) must be cleaned only by using a soft brush and without usage of water or any other liquid cleaners.

4.5 Accessing the Automatic Cleaning Cycles

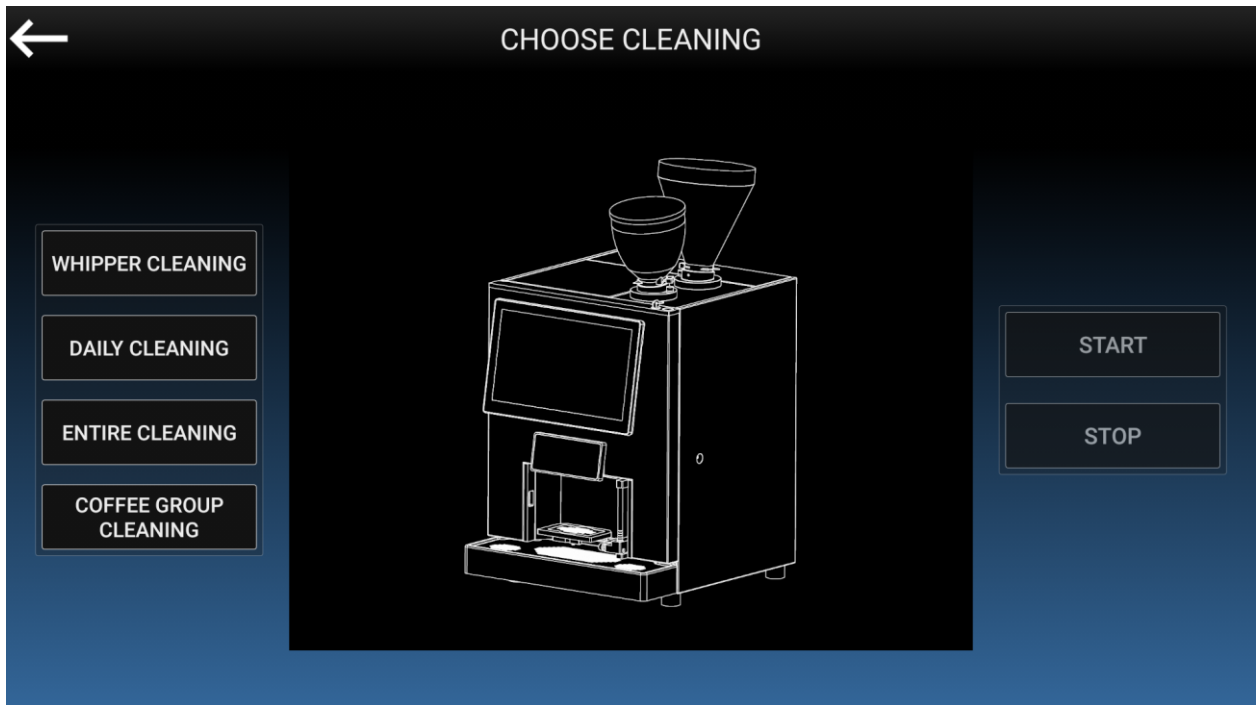
Push the top left corner.



Push **Cleaning Cycle** button.



Select the desired cleaning routine:



4.6 FRESH MILK

4.6.1 Automatic Daily Cleaning

This cleaning cycle is to clean the fresh milk circuit and mixing bowls. Access the cleaning cycles as described in chapter 4.5

- Push **Daily Cleaning**
- Push Auto
- Push **Detergent Tank 1** (if the option is present)
- Push **Start** when ready, the cleaning liquid will be discharged directly in the drip tray.

The cleaning cycle will take about 15 minutes.

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

4.6.2 Automatic Whipper Cleaning

This cleaning cycle is to clean the mixing bowls.

Access the cleaning cycles as described in chapter 4.5

- 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)

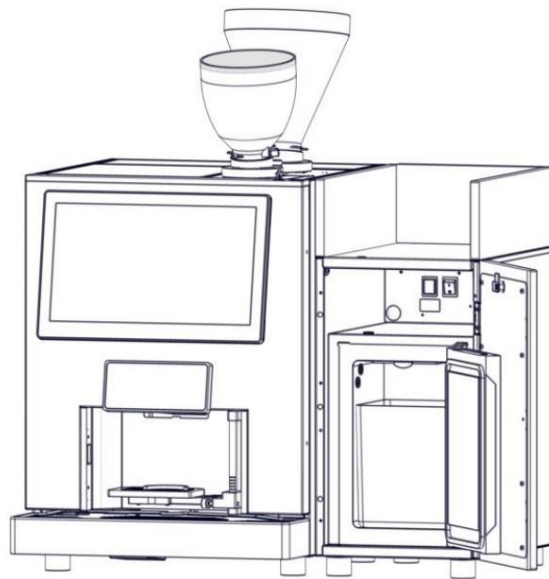
4.6.3 Automatic Weekly Cleaning Alternative

4.6.3.1 Manual Daily Cleaning (for 5700 with one detergent tank)

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

Access the cleaning cycles as described in chapter 4.5

- Push **Daily Cleaning**
- Push **Manual**



- Push **Start** when ready. The cleaning cycle will take about 15 minutes.

Run an additional Whipper Cleaning if necessary (for 5700 with one detergent tank.)



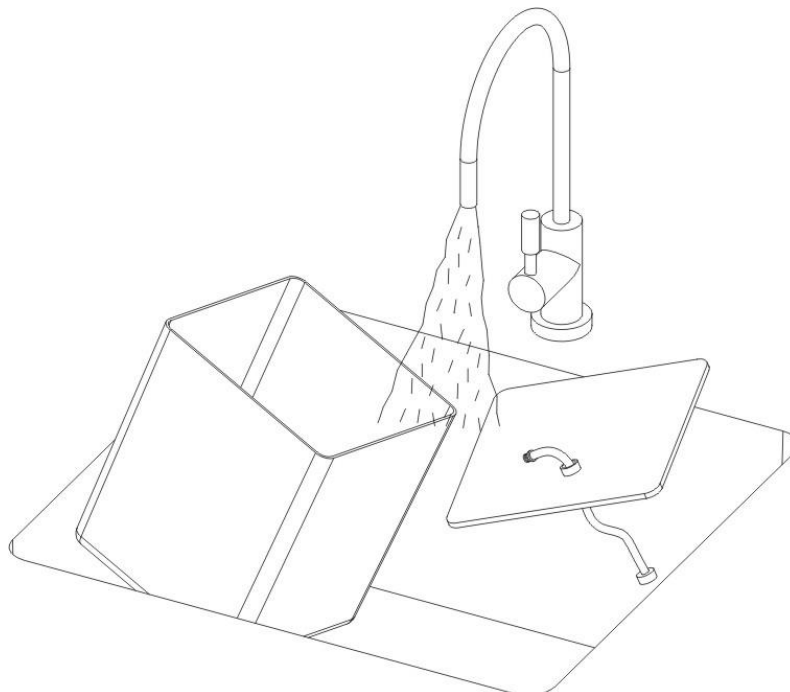
CAUTION

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

It is recommended to use HLF Red Detergent.

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

- 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

- 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. 4.6.2)

4.6.3.2 Automatic Daily Cleaning (for 5700 with two detergent tanks)

This cleaning cycle is to clean the fresh milk circuit and mixing bowls. Access the cleaning cycles as described in chapter 4.5

- Push **Daily Cleaning**
- Push **Auto**
- Push **Detergent Tank 2**
- Push **Start** when ready, the cleaning liquid will be discharged directly in the drip tray.

The cleaning cycle will take about 15 minutes.

Run an additional Whipper Cleaning if a further cleaning seems to be necessary.



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.

4.7 POWDER MILK

4.7.1 Automatic Daily Cleaning

This cleaning cycle is to clean the mixing bowls.

Access the cleaning cycles as described in chapter 4.5

- 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)

4.8 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.



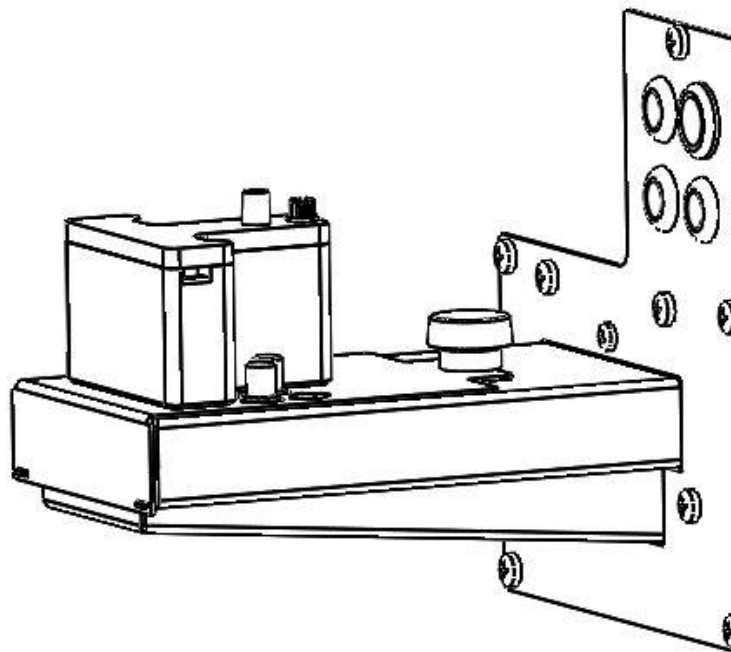
CAUTION

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.

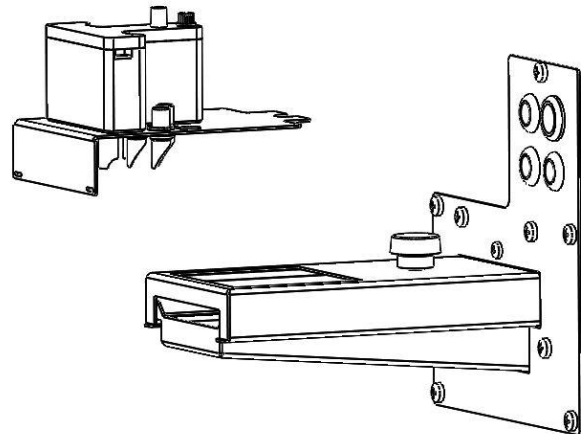
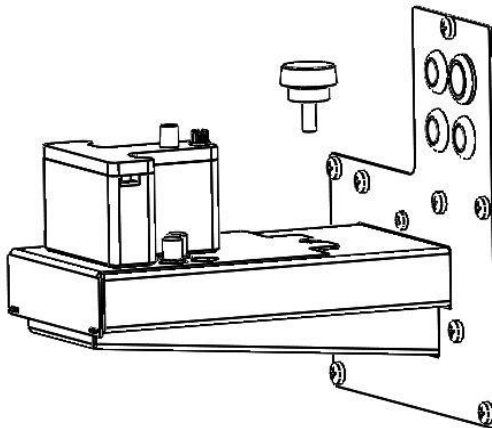
4.9 Additional Weekly Cleaning (manual)

- Open the door.
- Disconnect all the tubes from the Splitter
- Unscrew the black knob situated behind the coffee splitter.



- Push down the bracket.

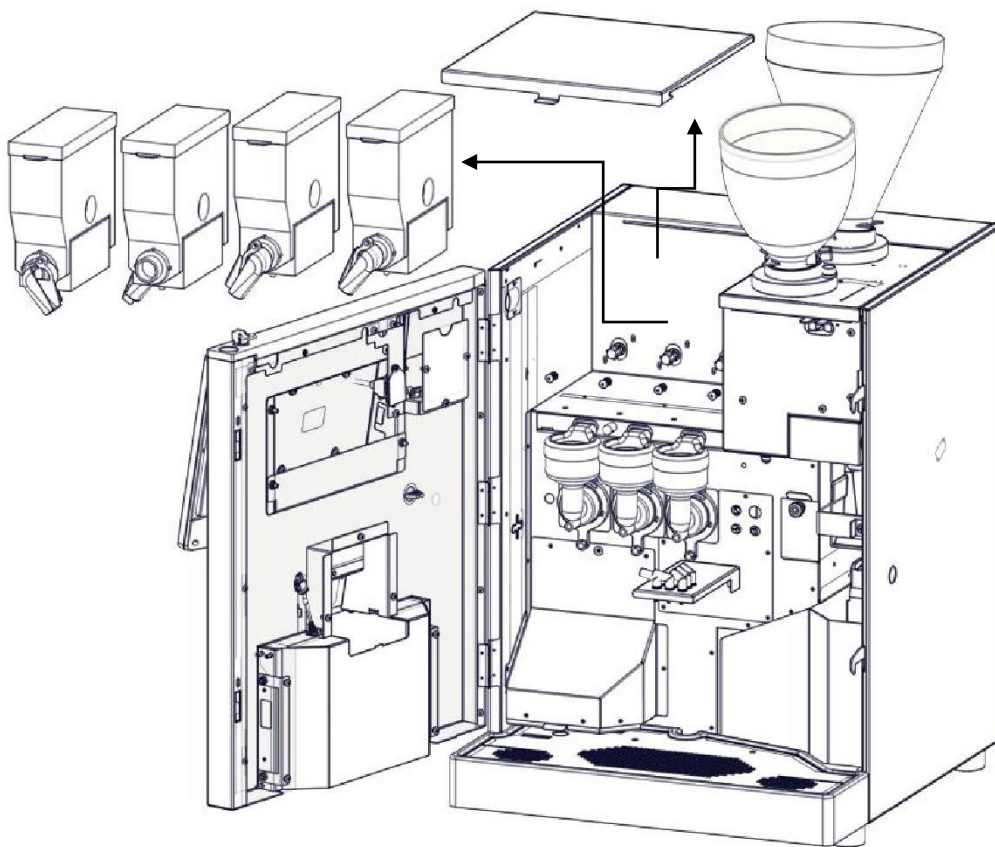
- Unscrew the black knob situated behind the coffee splitter (see image below).
- Remove the splitter with the bracket as indicated on the image below.
- Unscrew the hand screw at the back of the splitter (see image below).



- 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.

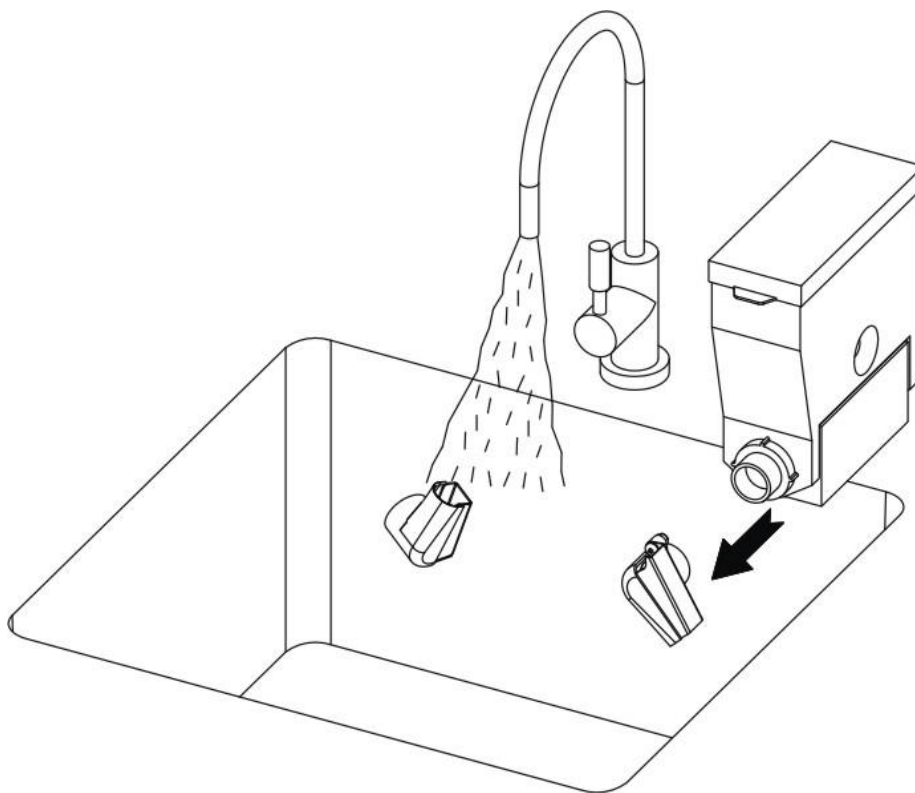
4.10 Powder Canisters and Mixing Bowls Cleaning

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



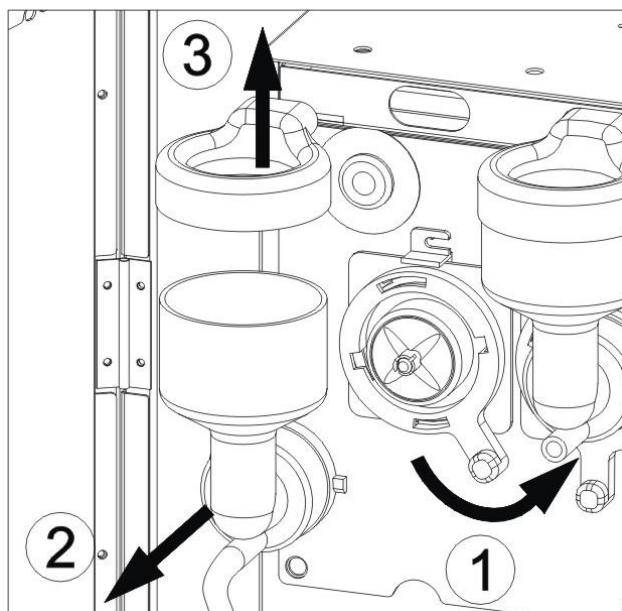
- Thoroughly clean areas under the powder canisters with a sponge, hot water and detergent. Dry thoroughly.

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

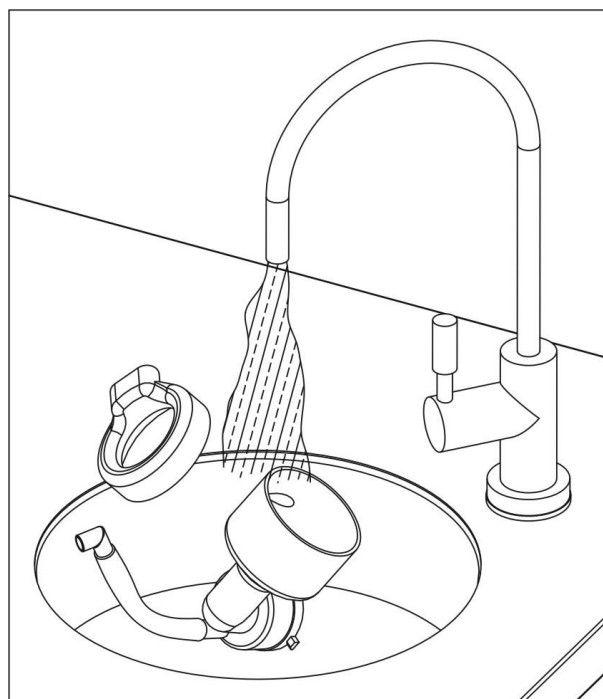


- Put back the powder shoots and fill the powder canisters.
- Wipe with a wet cloth the exterior of the powder canisters and dry thoroughly.

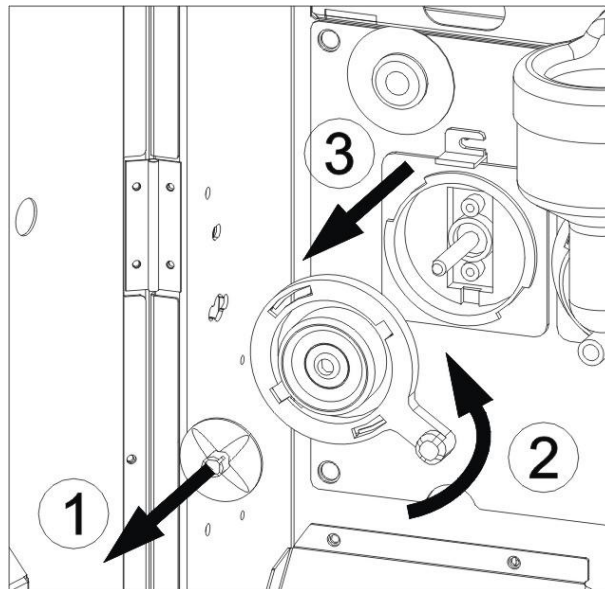
- Disconnect all the grey tubes coming from the mixing bowls from the splitter
- Turn the plastic mixing bowl base in counter clockwise (1).
- Extract the mixing bowl (2) and remove the cover (3).



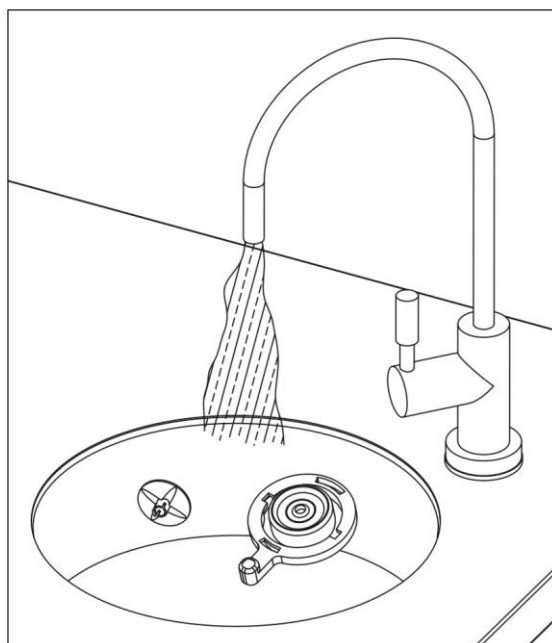
- Rinse the parts under running water. Scrub thoroughly using the brush.



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



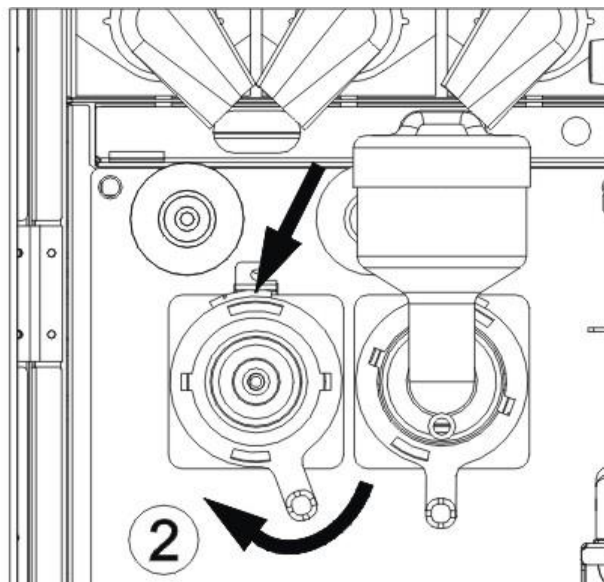
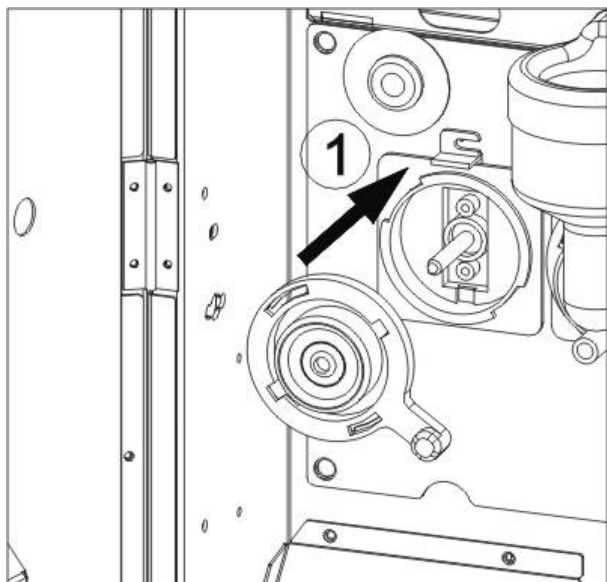
- Rinse the parts under running water. Scrub thoroughly using the brush. Dry thoroughly



- Put back the pieces to their original position:

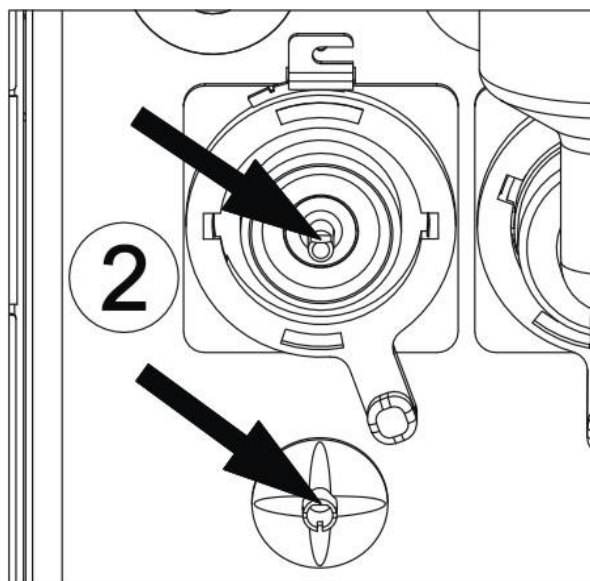
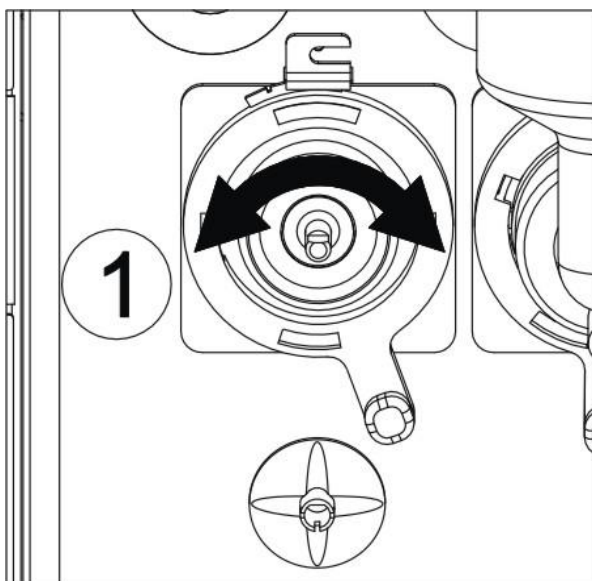
1. plastic mixing bowl base

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

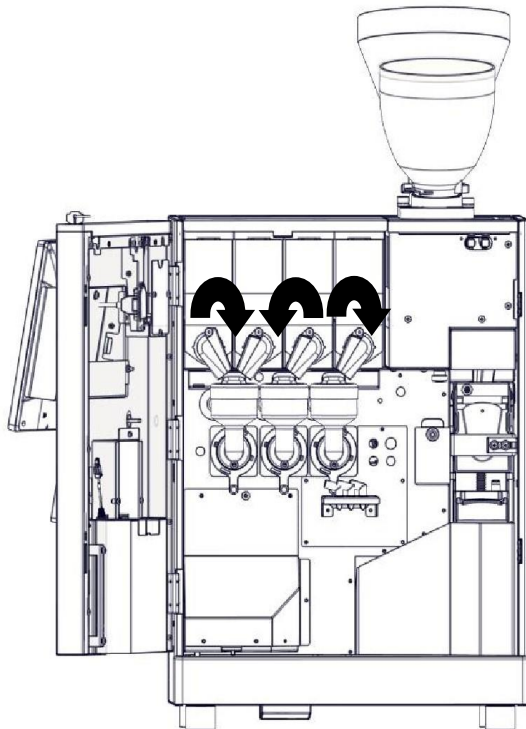


2. mixing blade

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 .



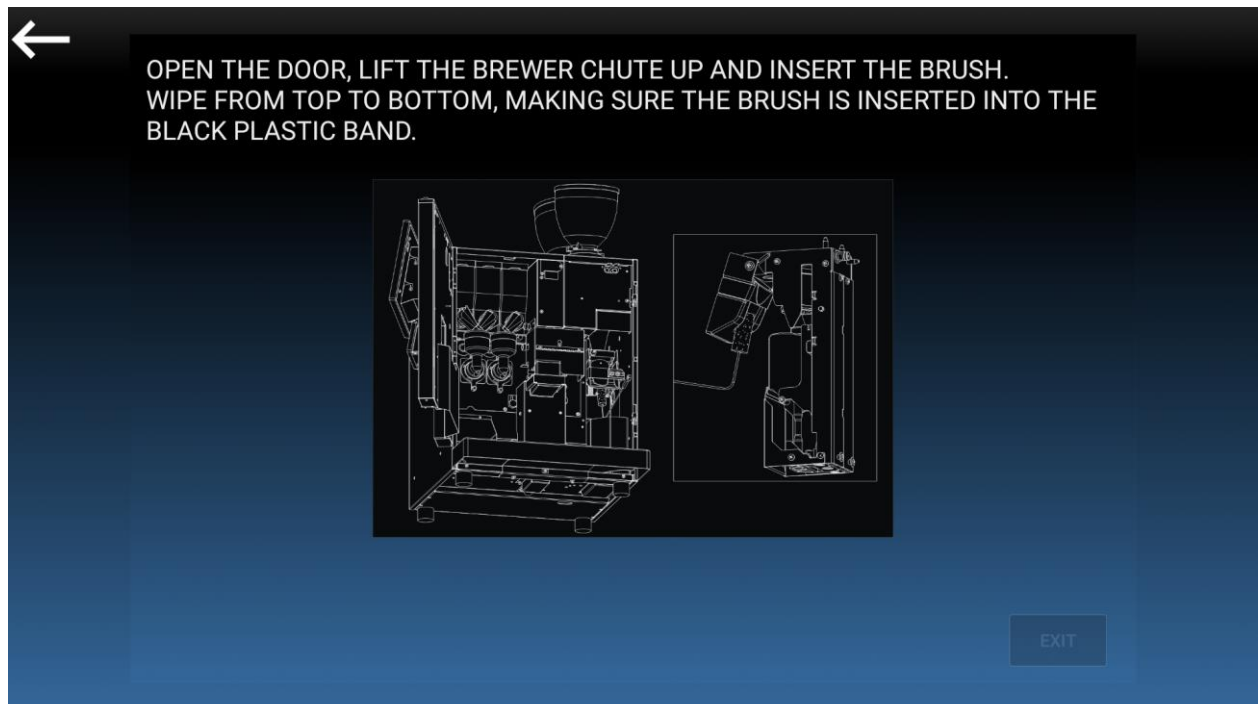
3. mixing bowl with its cover
 4. connect the tubes coming from the mixing bowls to the drink spouts support
- Return the powder canisters into the machine
 - Adjust the shoots to point to the mixing bowls.



- Close the door.

4.11 Coffee Group's Chute Cleaning

Follow the instructions that appear on the Touch Screen.



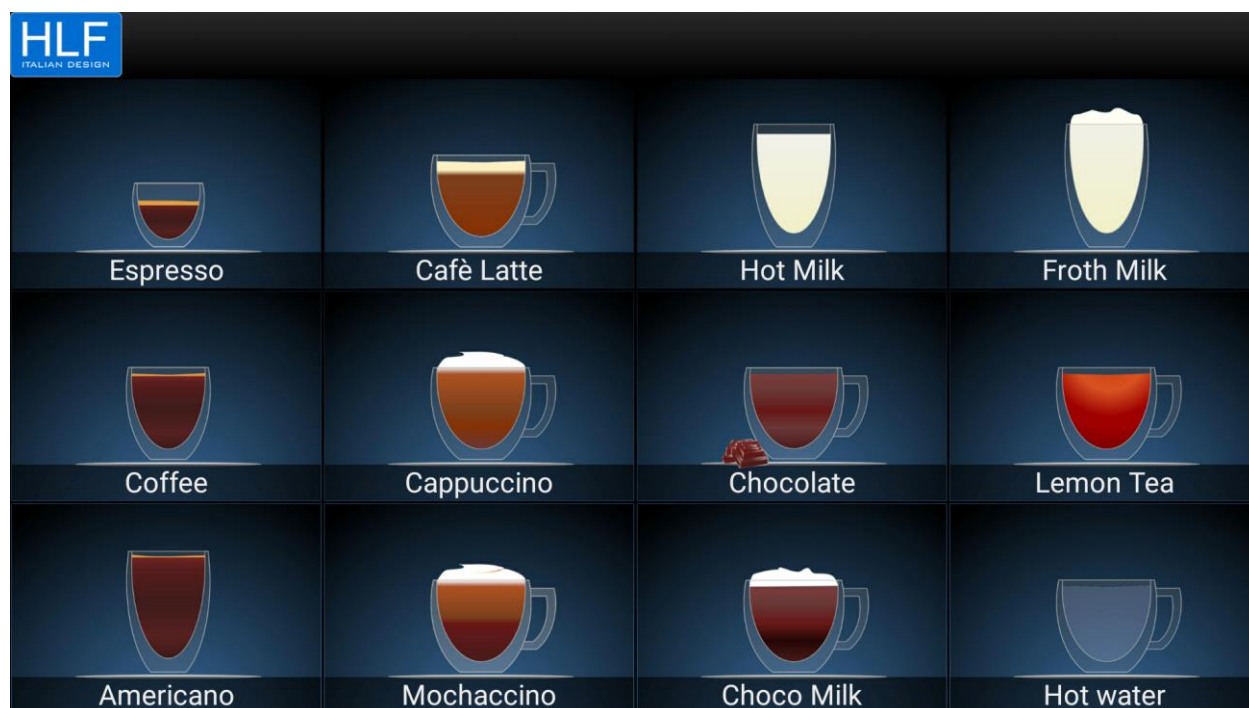
Once cleaning operations have been completed, the *Exit* key will be enabled.

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

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.

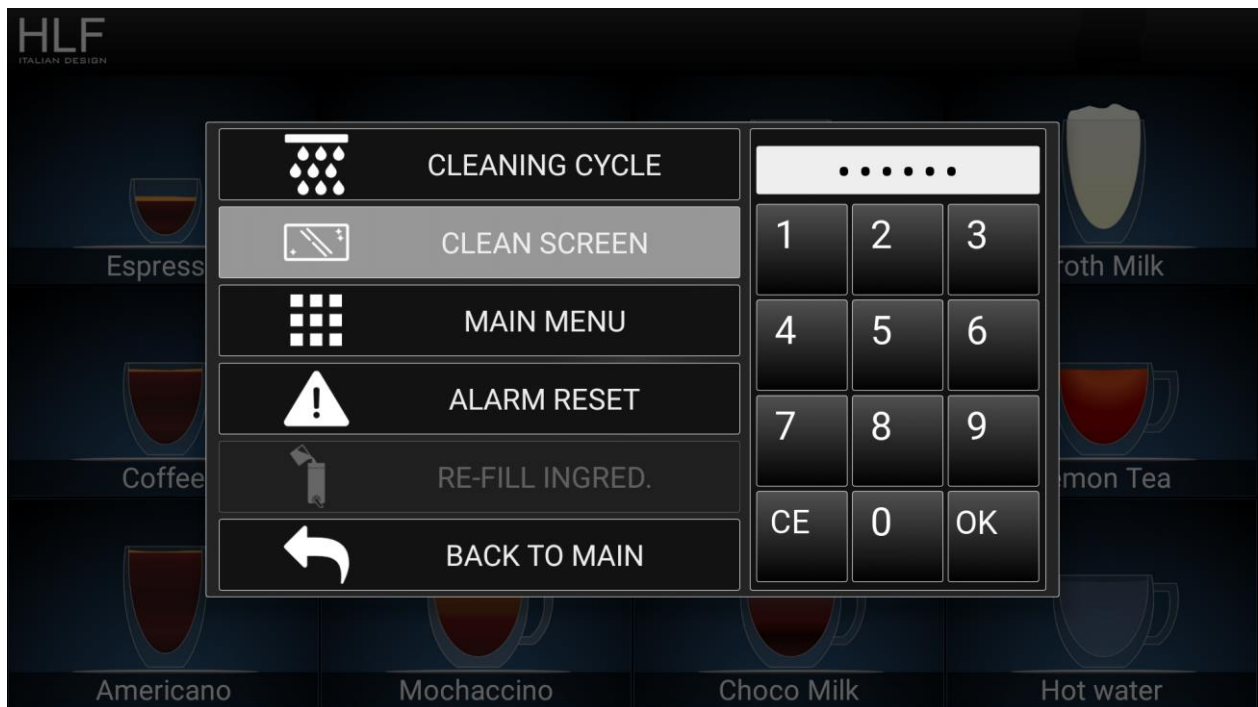
5.2 Clean Screen

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.

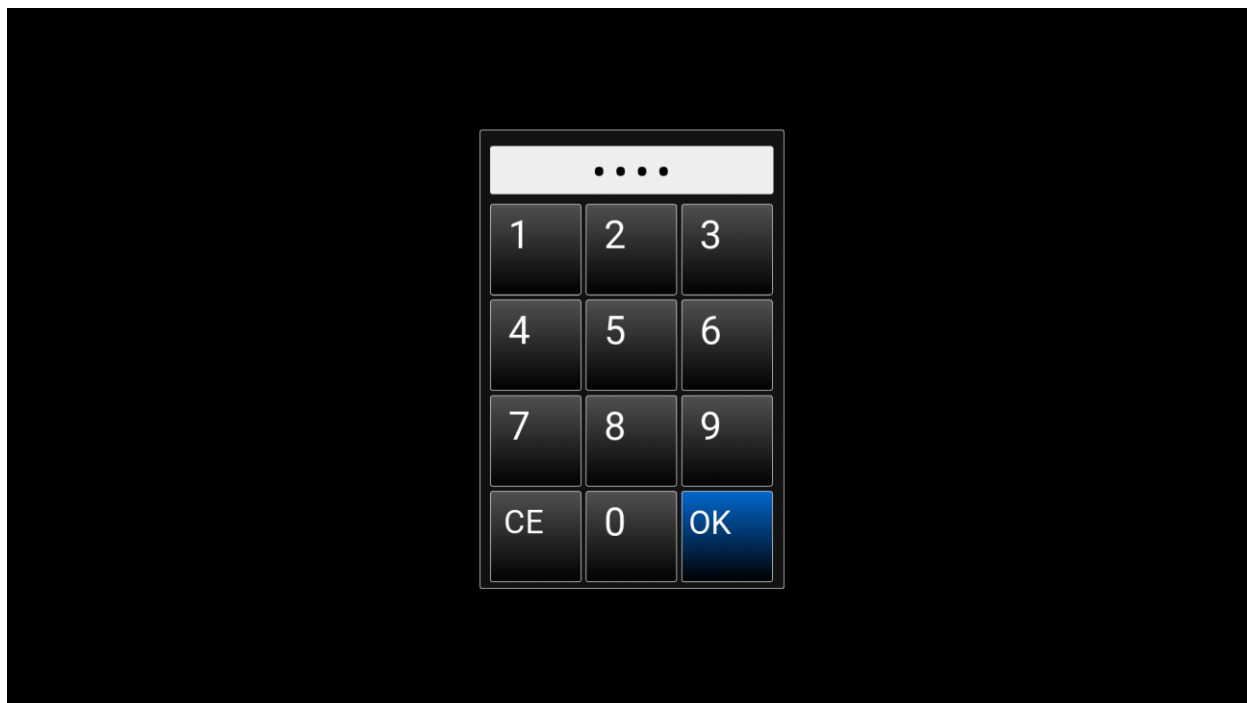


Enter the password: 1111.
Push **OK**.

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.



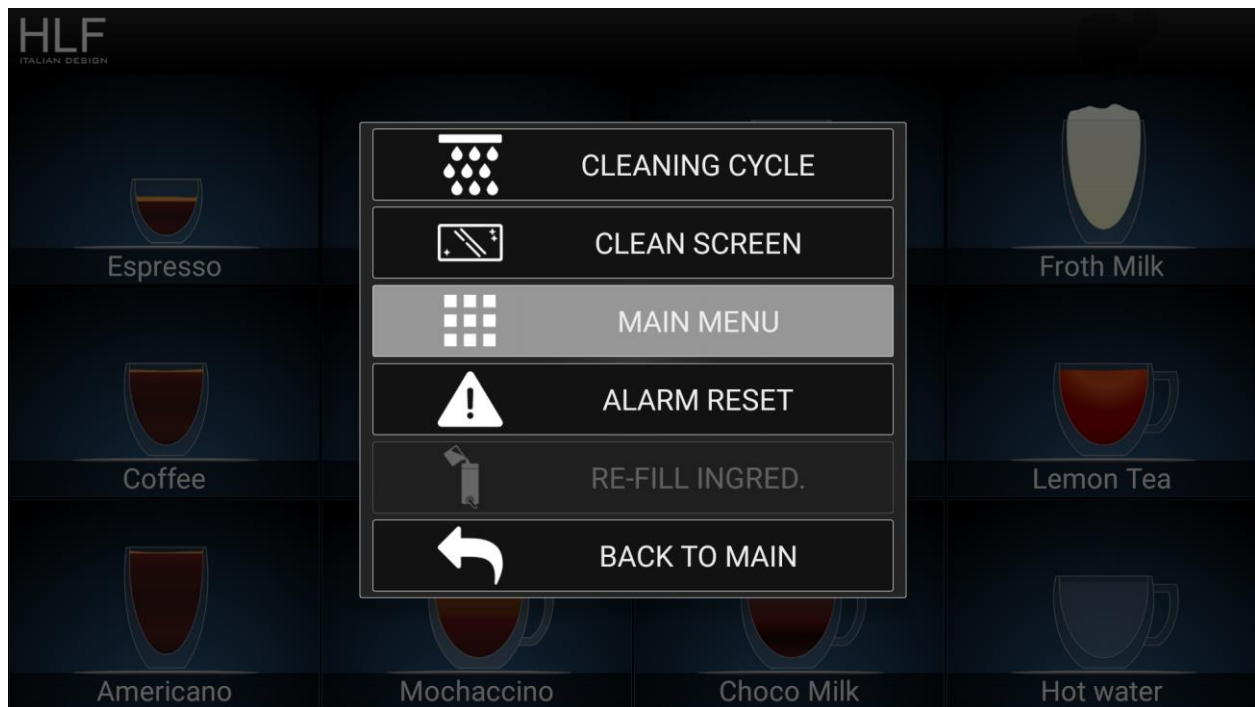
Enter the password: 1111.
Push **OK**.

5.3 Main Menu

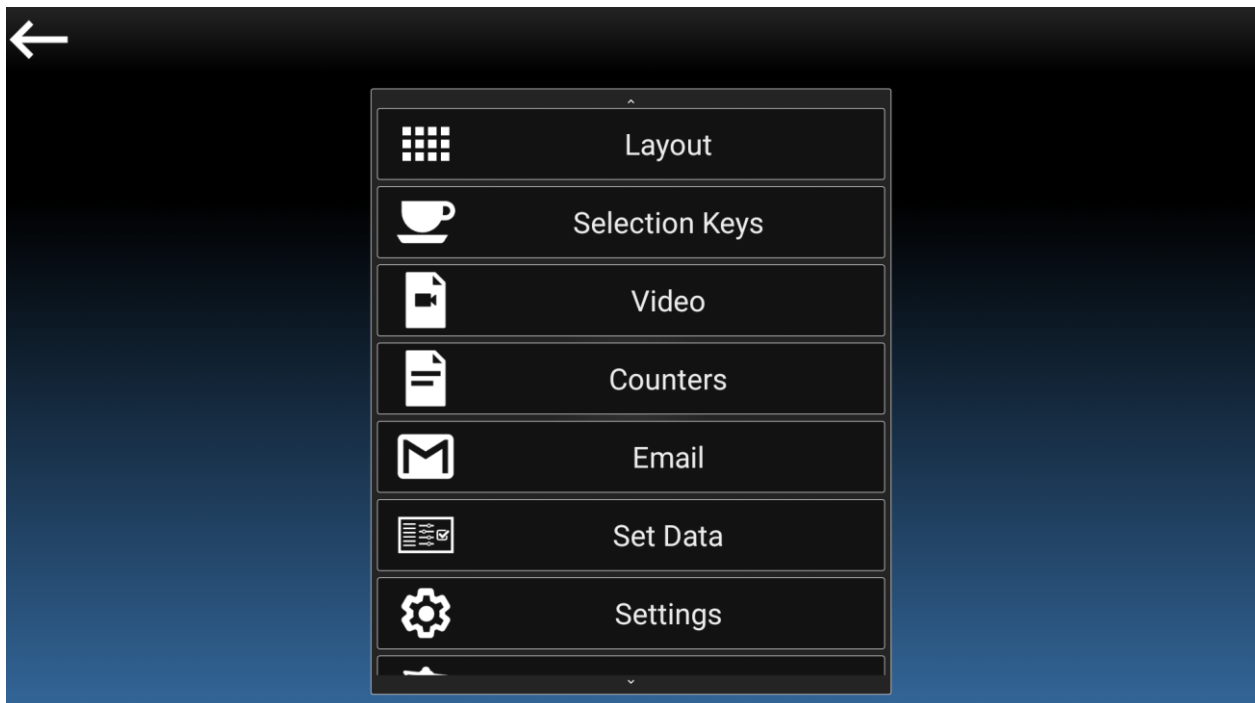
In order to access the computer software, push the top left corner.



Then push **Main Menu** key.

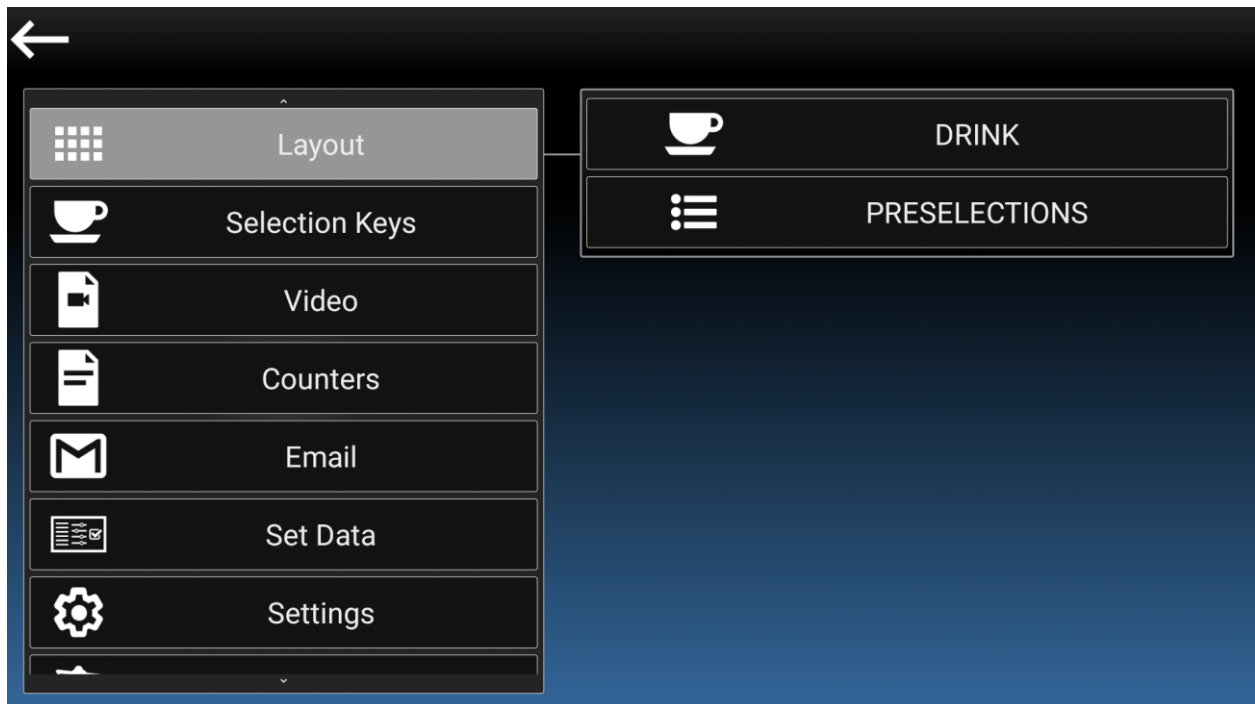


Enter the password: 123456, then push **OK**



5.3.1 Layout

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



You can choose between the following sections:

- **Drink**
- **Preselections**

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 - 8:** it is possible to choose up to 8 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.
- **Enable Second Page:** it is possible to activate the secondo page to have more drinks selections

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

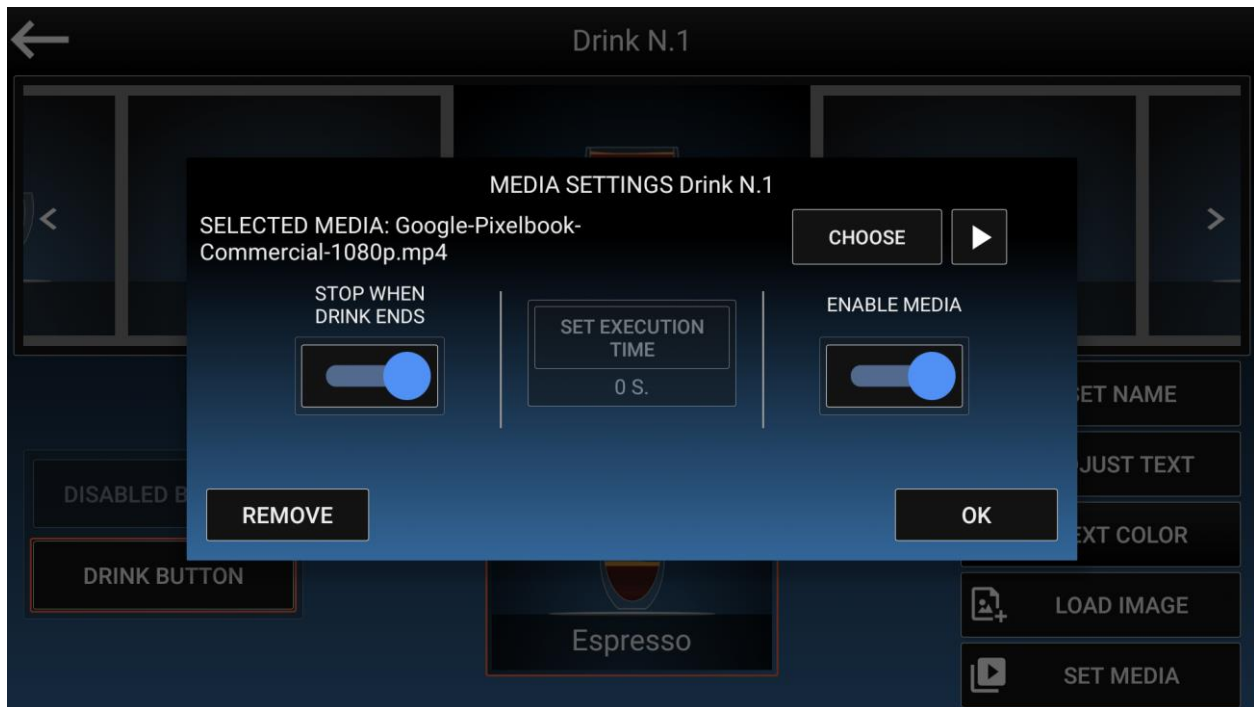
The following screen will appear:




The possible operations to do are the following:

- **Set name:** it is possible to change the name of the drink.
- **Adjust text:** It is possible to choose the size of text.
- **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.
- **Set Media:** It is possible to set a media to play only during the distribution of this drink.

When you press on the **Set Media** button the following screen will appear:



The possible operations to do are the following:

- **Choose:** Select the media to be played during the erogation.
-  : Play the media
- **Stop when drink ends:** Stop the media when the drinks ends, whether it has finished or not.
- **Set execution time:** Only available when “Stop when drink ends” is disabled. Set the execution time for the media, the time for which it will be shown.
- **Enable media:** Enable the media for this drink.
- **Remove:** Remove the media for this drink.
- **OK:** Save the changes.

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

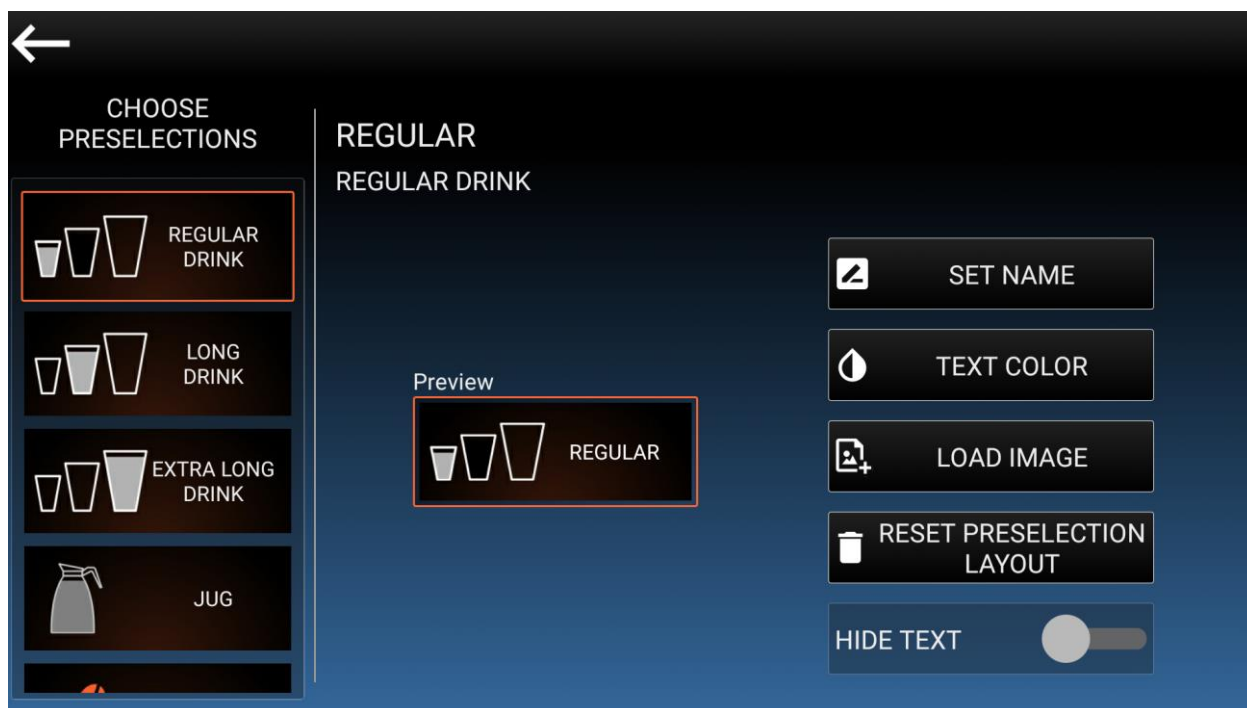
- **Disabled Button:** the button has no reaction if pushed.
- **Drink Button:** the button will dispense the set drink.
- **Switch Button:** only available when the Second Page is active. Clicking on this drink will change the drink selection screen to the other one.

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
- **Hide Text:** When enabled, the Preselection text will be hidden from the image.

In order to upload files via USB, see section 5.3.6.3.1

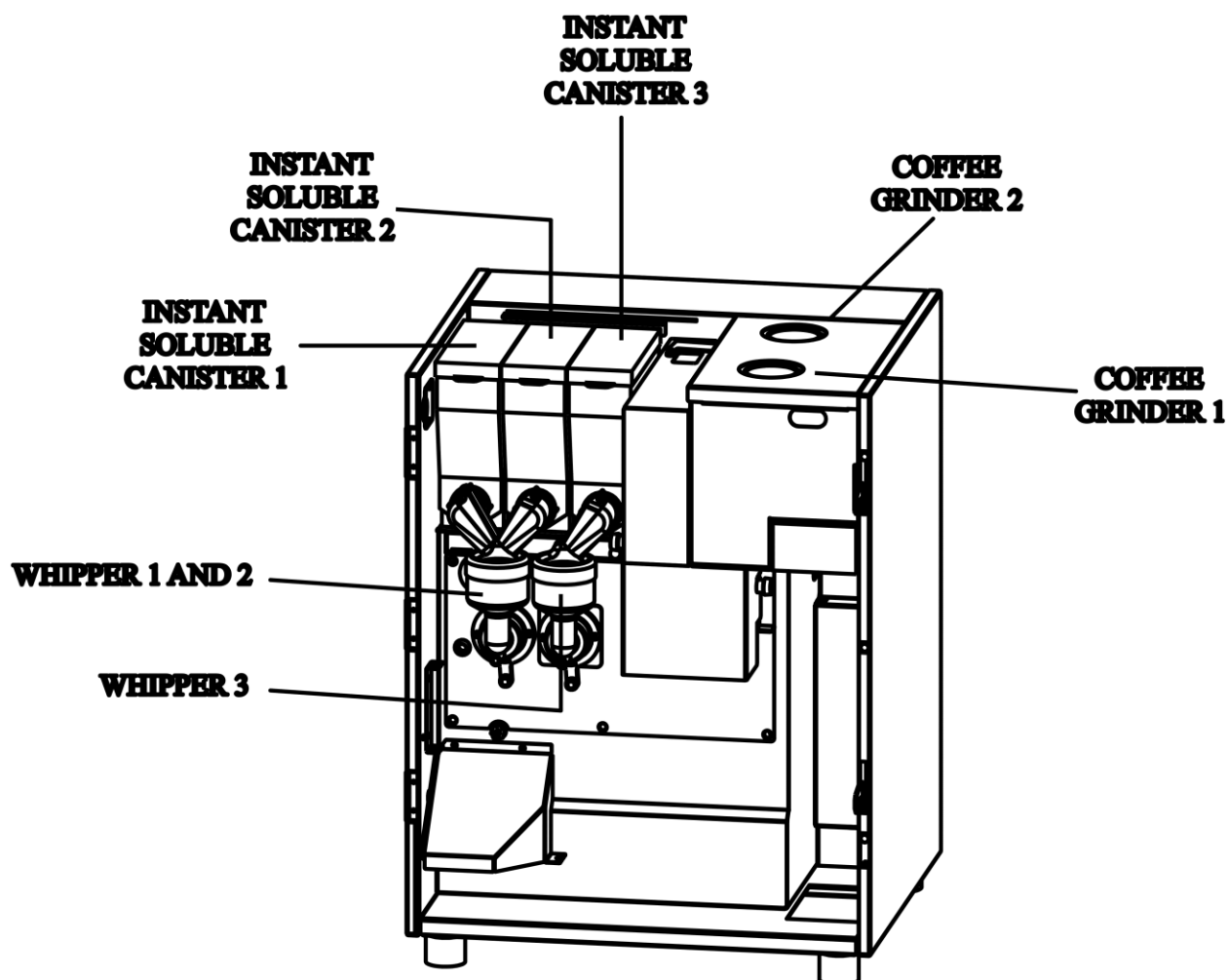
5.3.1.2.1 Preselection functions

The available preselections 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.

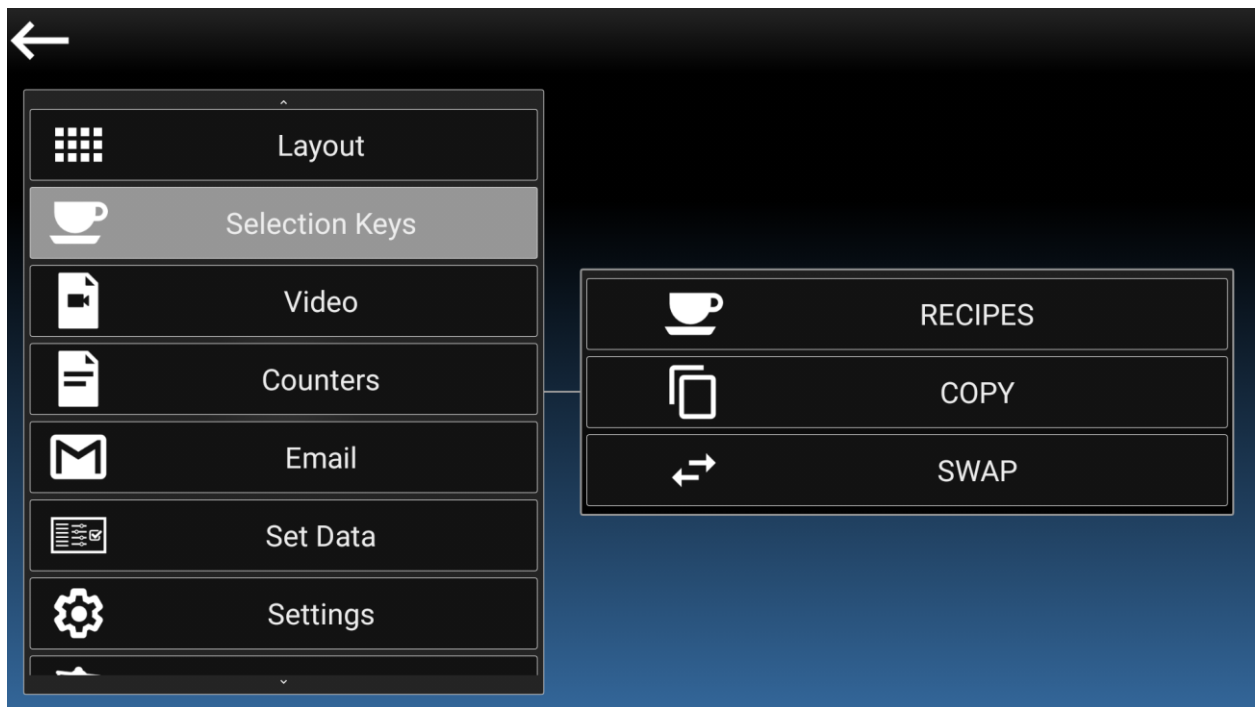


HOT WATER: independent water line

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.



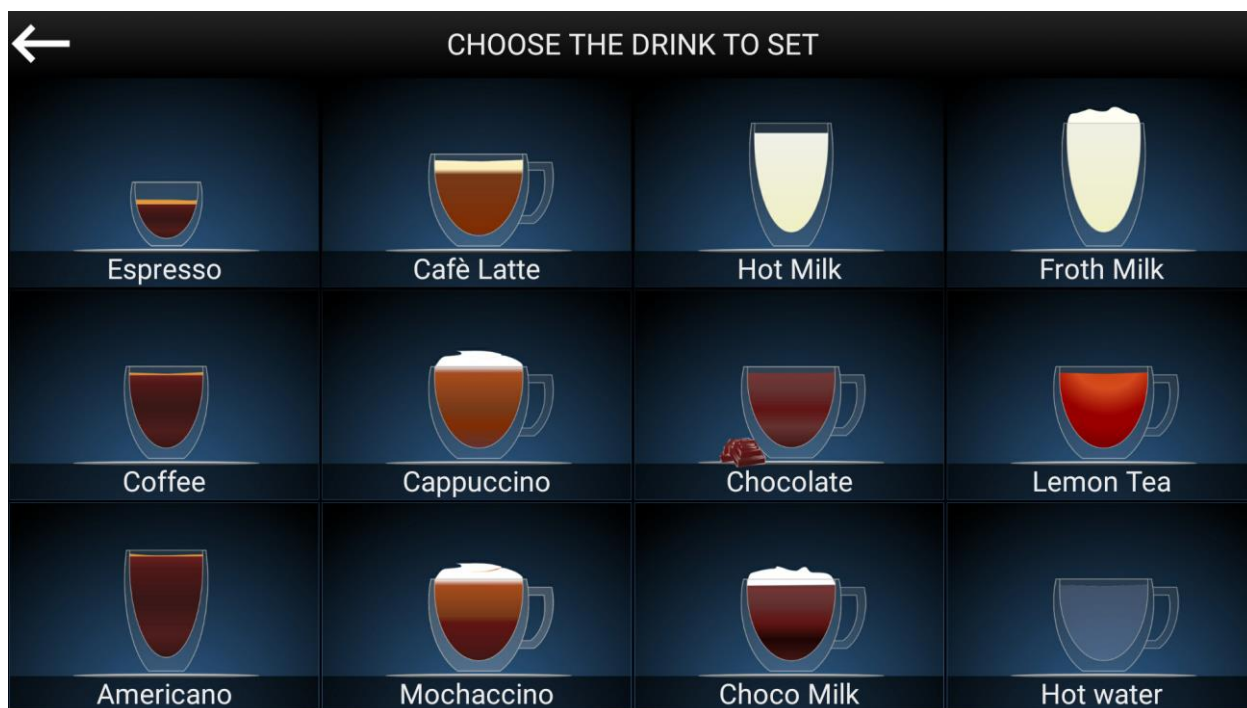
You can choose between the following sections:

- **Recipes**
- **Copy**
- **Swap**

5.3.2.1 Recipes

Push **Recipes** key.

The following screen shot will appear on the touch screen.

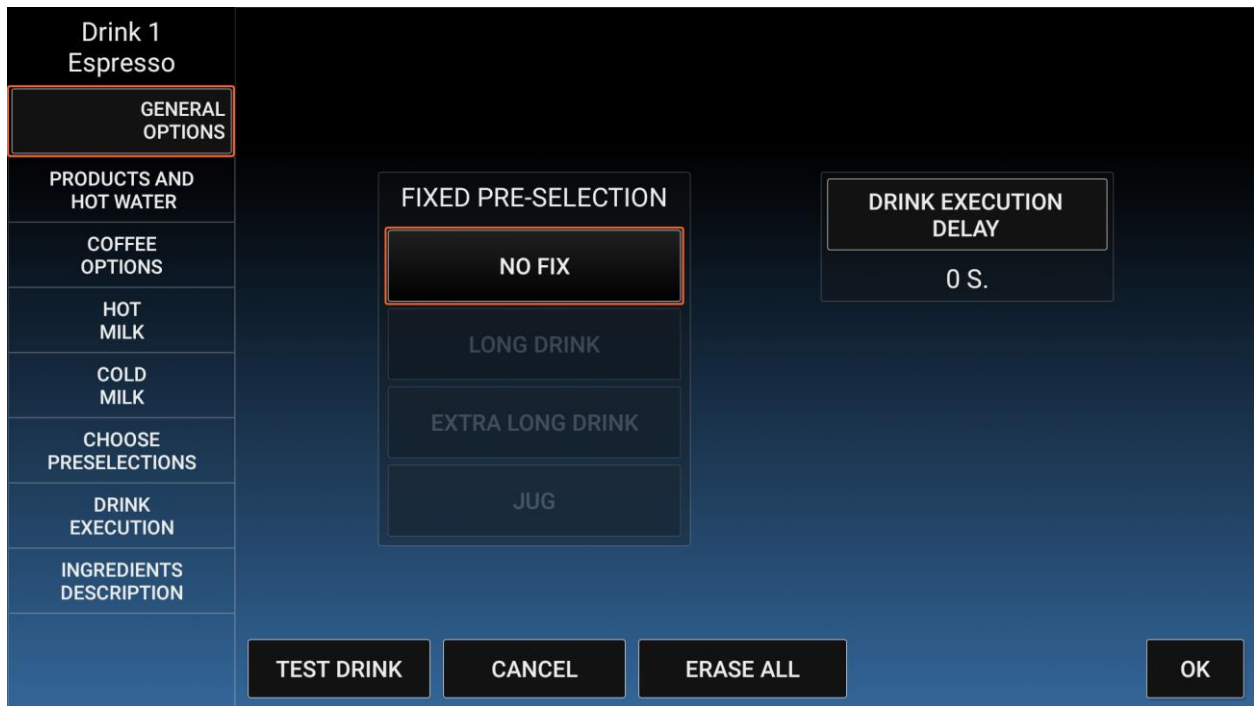


Choose the drink to set.

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.

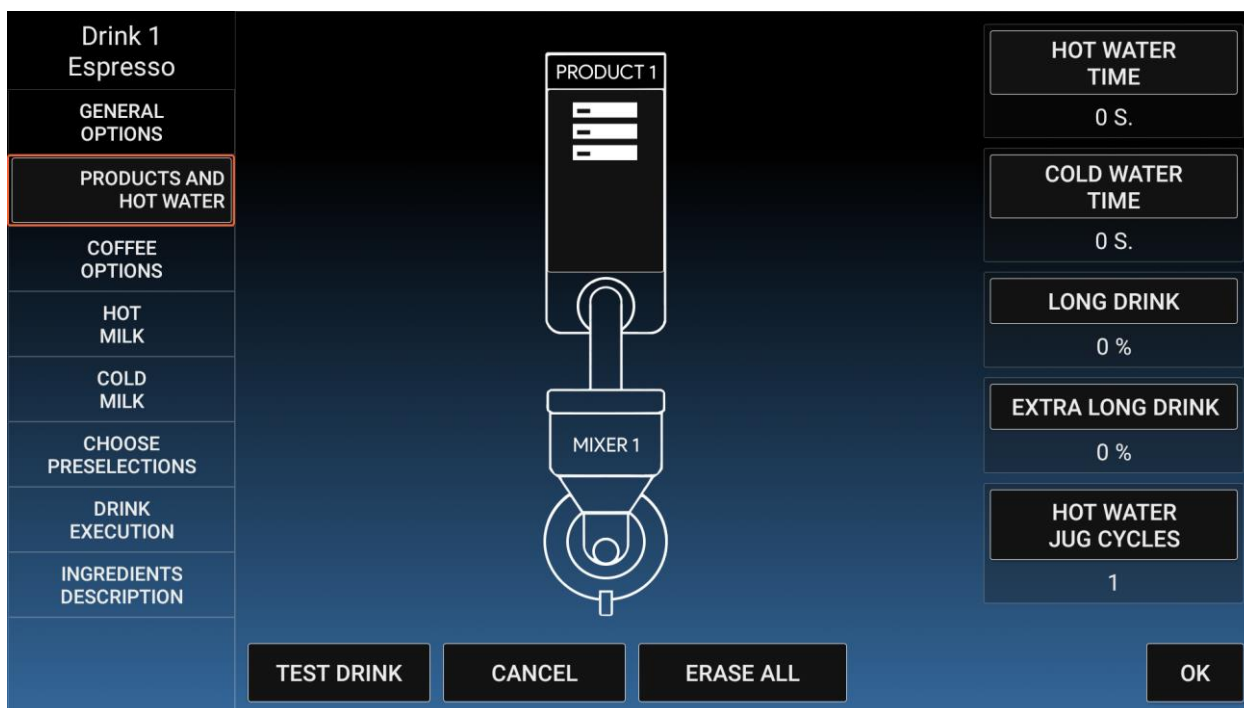
The available functions are:

- **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.

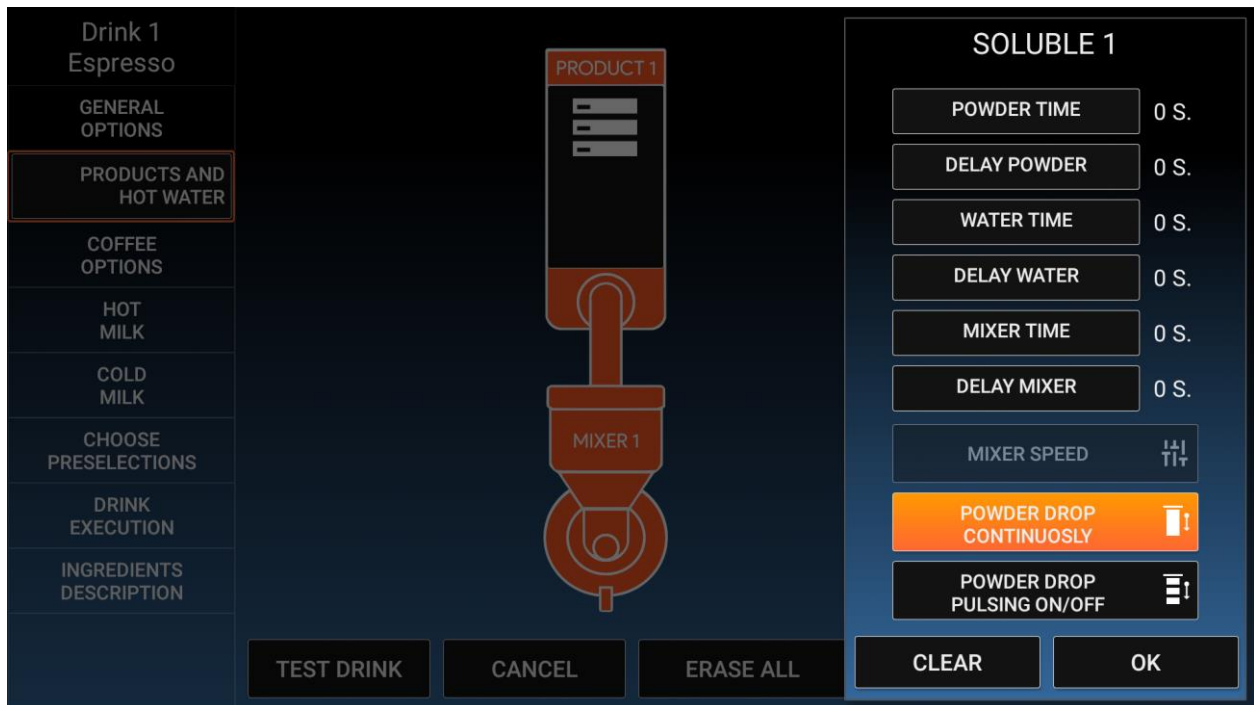
The following screen shot will appear on the touch screen.



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**

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

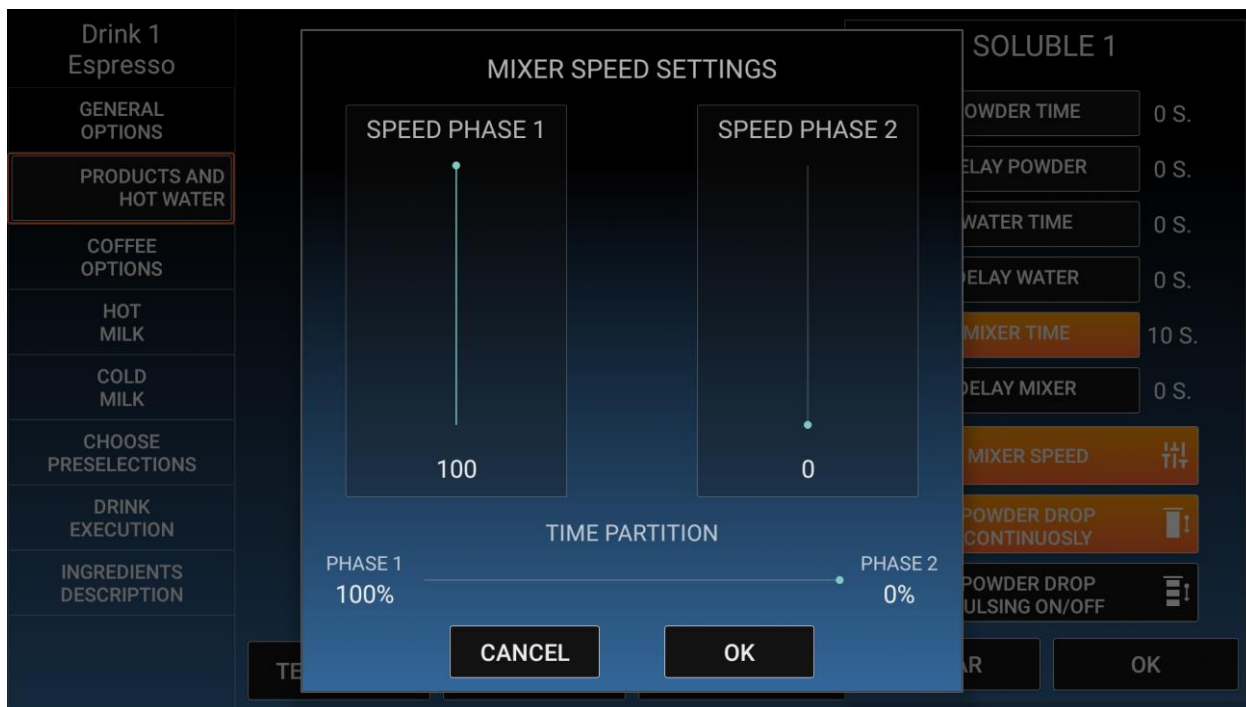


The possible operations to do are the following:

- **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.

After the set of the **MIXER TIME**, the key **MIXER SPEED** will be enabled.

Push on **MIXER SPEED** and the following screenshot will appear on the touch screen:



The possible operations to do are the following:

- **Speed Phase 1:** this is the set speed for the mixer on the phase 1
- **Speed Phase 2:** this is the set speed for the mixer on the phase 2
- **Time Partition:** this is the time partition for the two phases

5.3.2.1.3 Coffee Options

Push **Coffee Options** key.

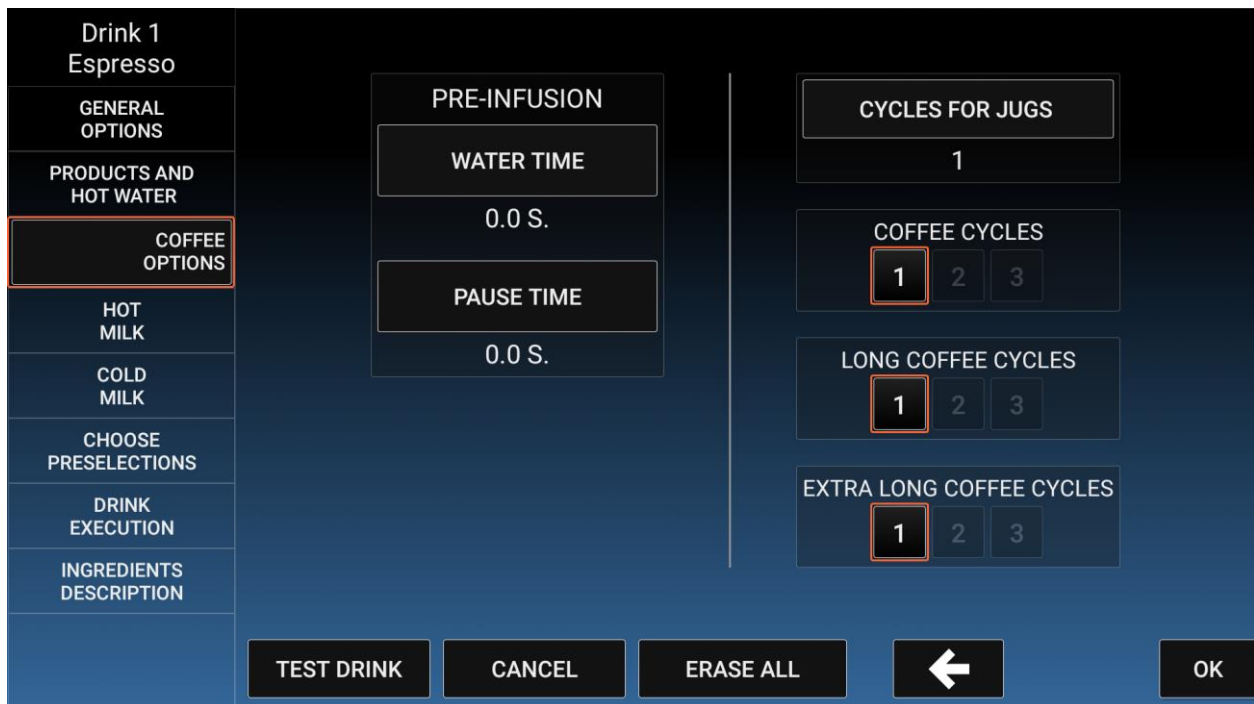
The following screen shot will appear on the touch screen.

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:



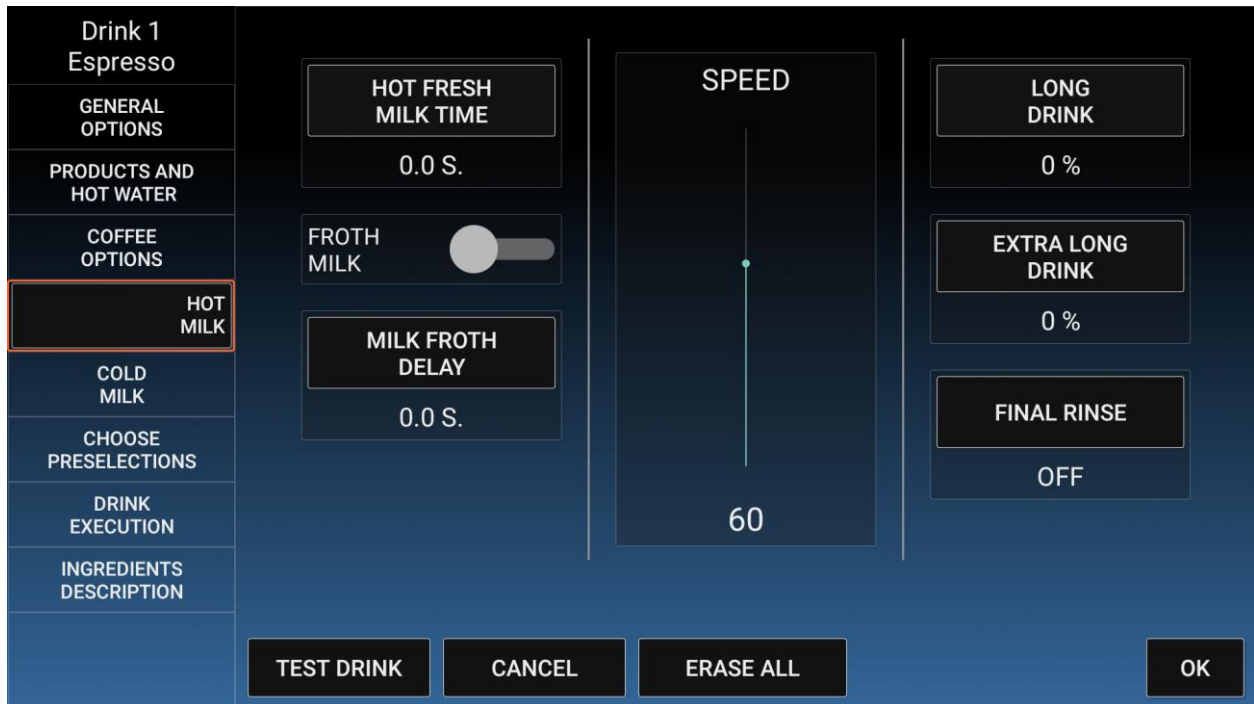
The possible operations to do are the following:

- **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.

5.3.2.1.4 Fresh milk keys

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

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



The possible operations to do are the following:

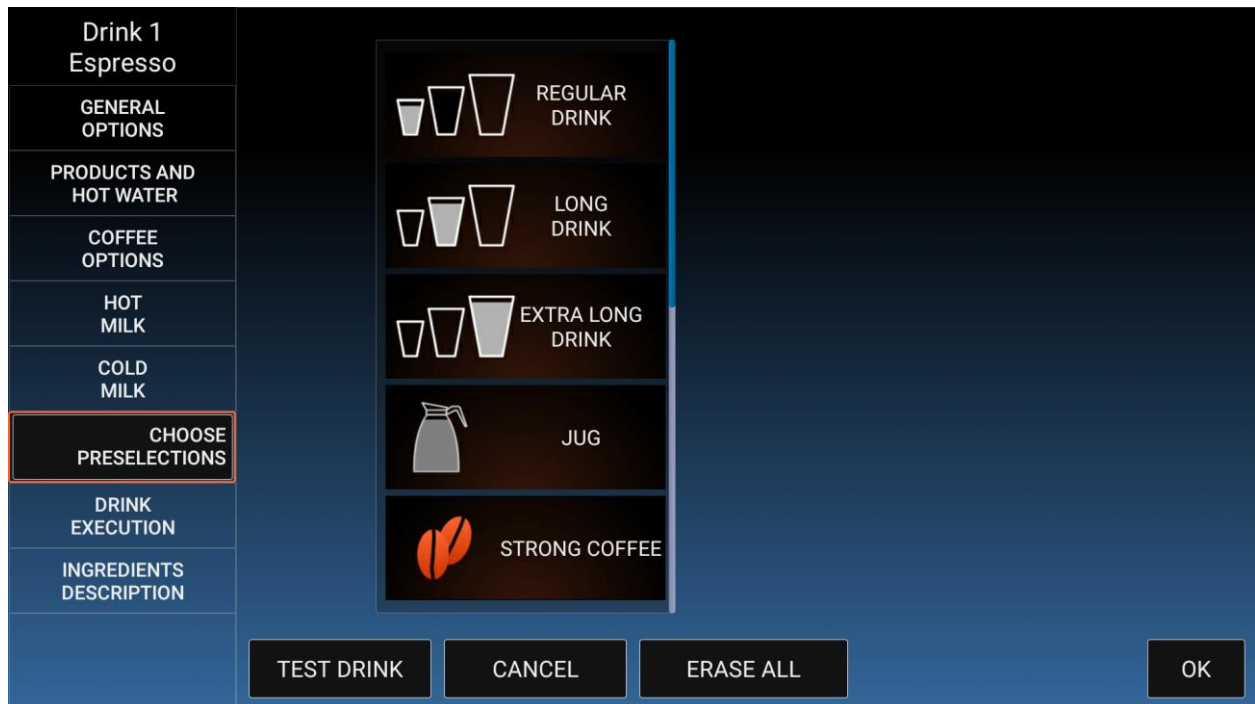
- **Hot / Cold Fresh Milk Time.:** to set the seconds of delivery for the milk.
- **Froth Milk:** this is the function that allows the frothing of the milk or just the heating of the milk.
- **Milk Froth Delay:** to set the delay time for the frothing process starting. Set at 0 (zero) if you want all 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*.

5.3.2.1.5 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.

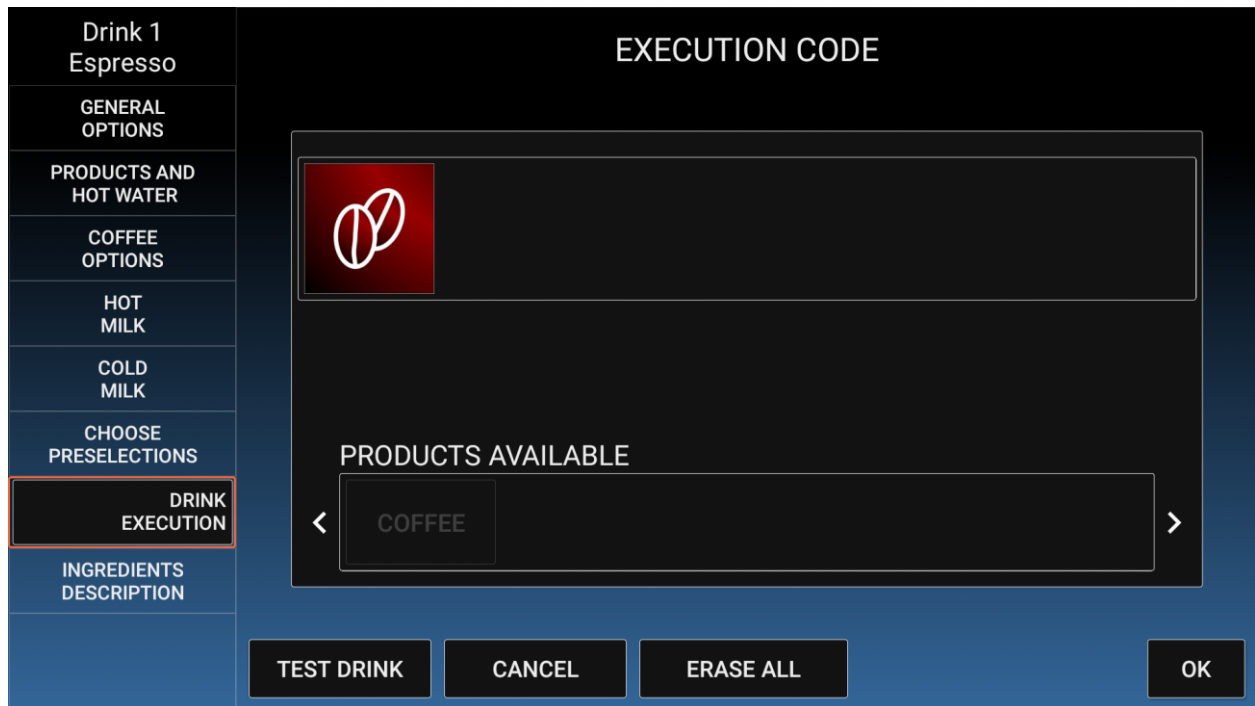
It is possible to choose which preselection will be available for the drink.

Push on the icon of the preselection to make it available.

5.3.2.1.6 Drink Execution

Push **Drink Execution** key.

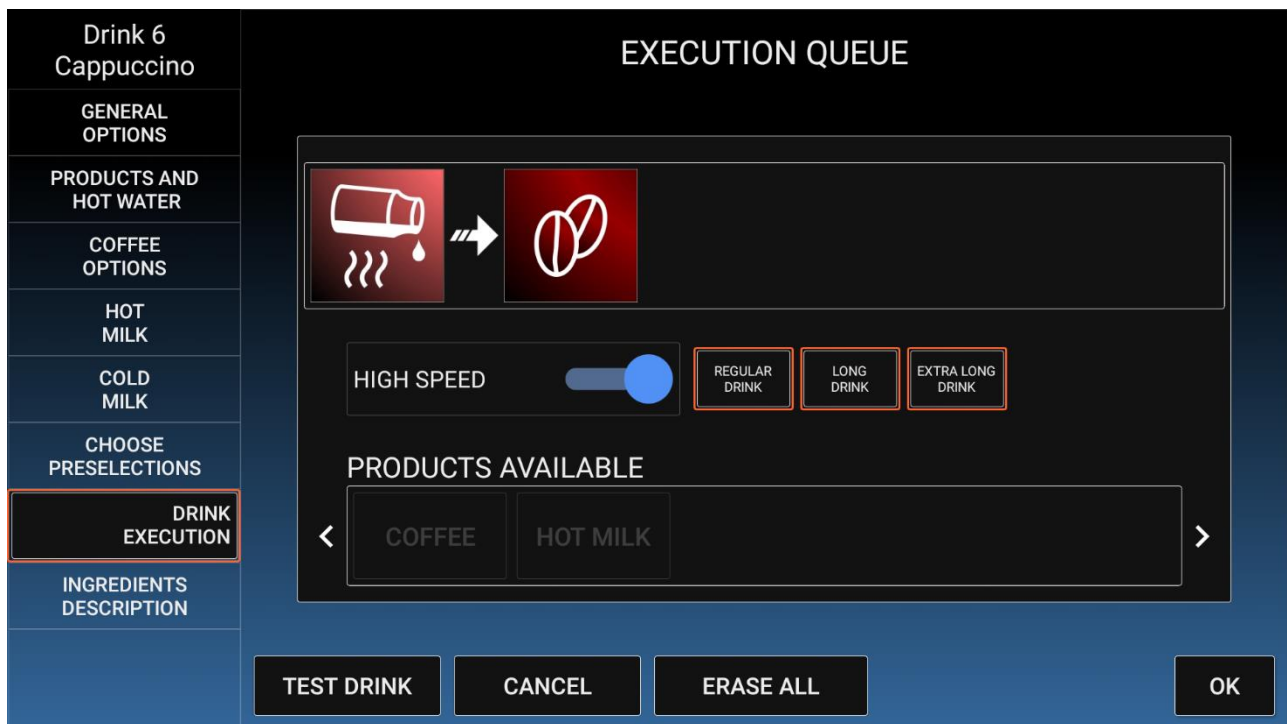
The following screen shot will appear on the touch screen.



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

If you are modifying a drink that is compatible with the High Speed mode (as in the example, Fresh Milk followed by Coffee), the following screenshot will appear:

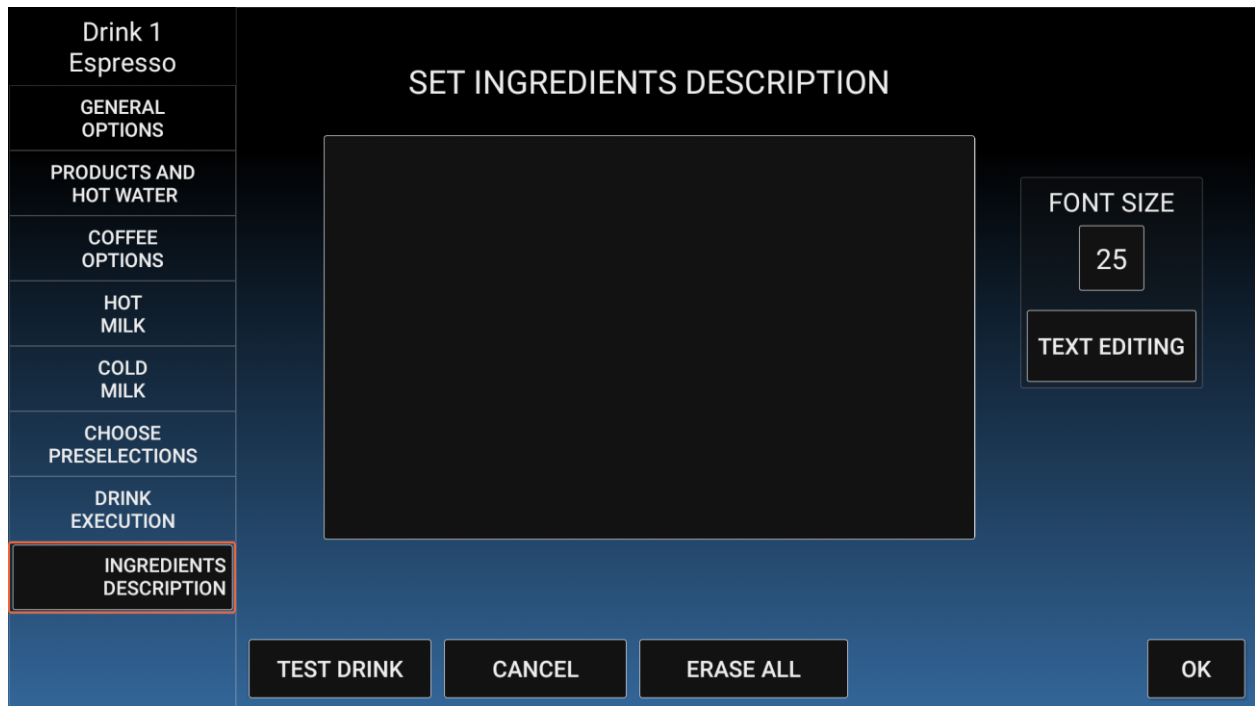


Use the "High Speed" switch to enable/disable the High Speed mode; You can either highlight one of the three preselections on the right to restrict the High Speed mode only to the chosen preselections.

5.3.2.1.7 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.

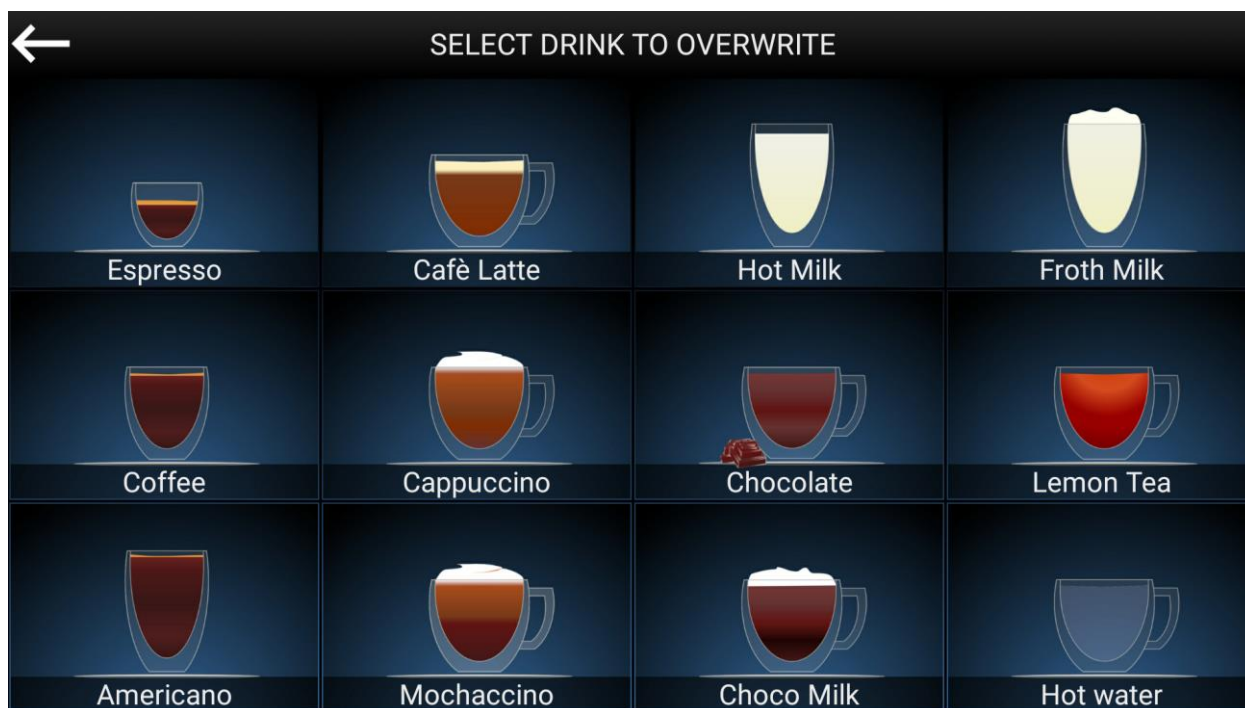
The possible operations to do are the following:

- **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.

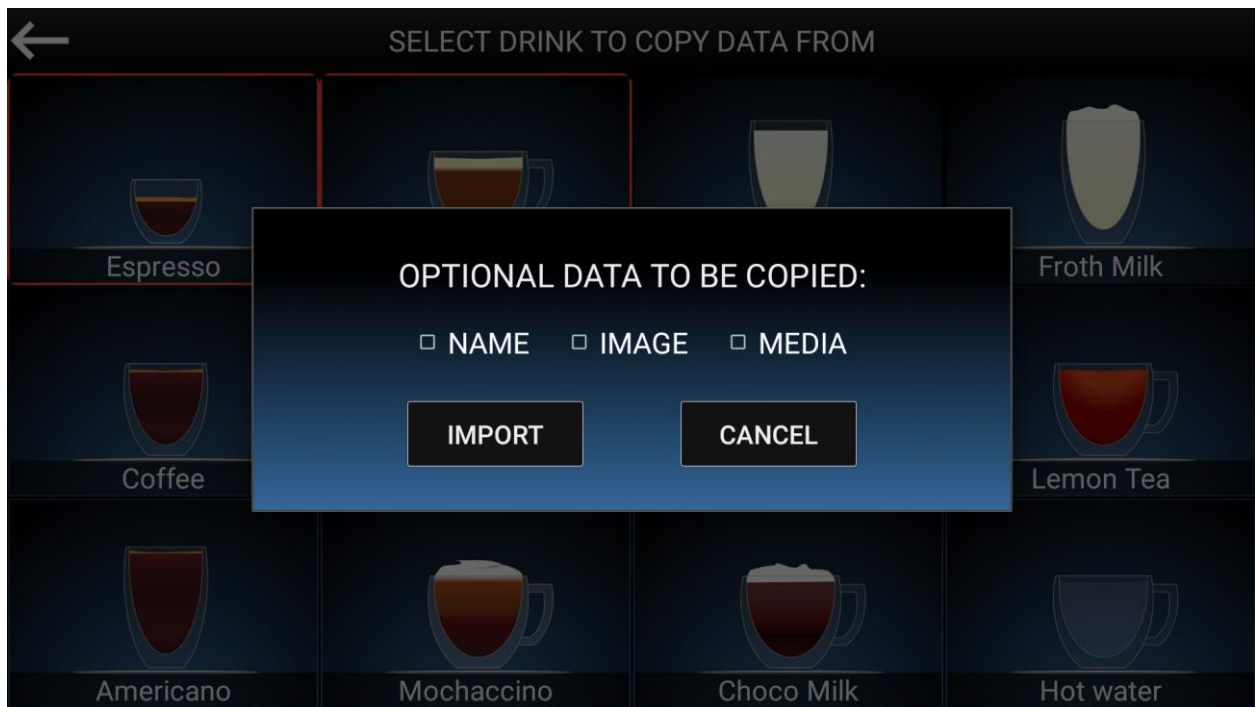


With this function it is possible to copy the settings of a drink (ingredients, name and image) into another drink.

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.



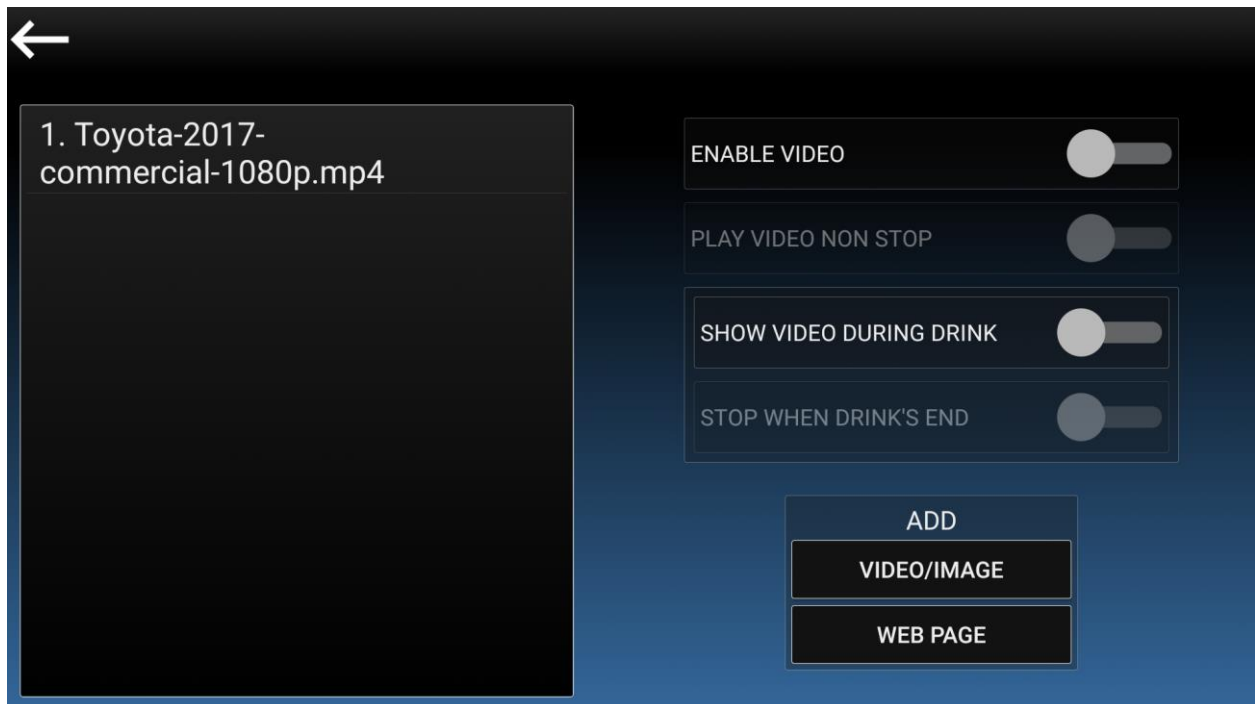
With this function it is possible to swap two drinks (ingredients, name and image).

Steps:

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

5.3.3 Video

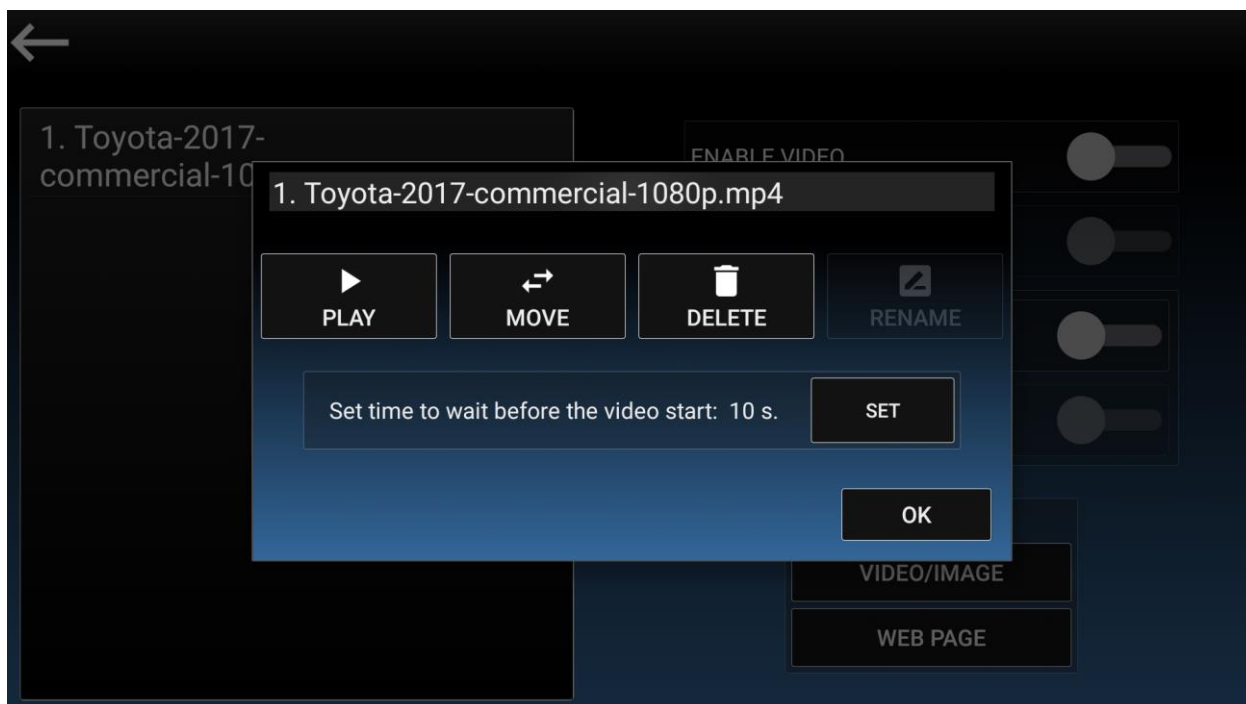
To access functions: push **Video** and then choose the function.



The possible operations to do are the following:

- **Enable 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.



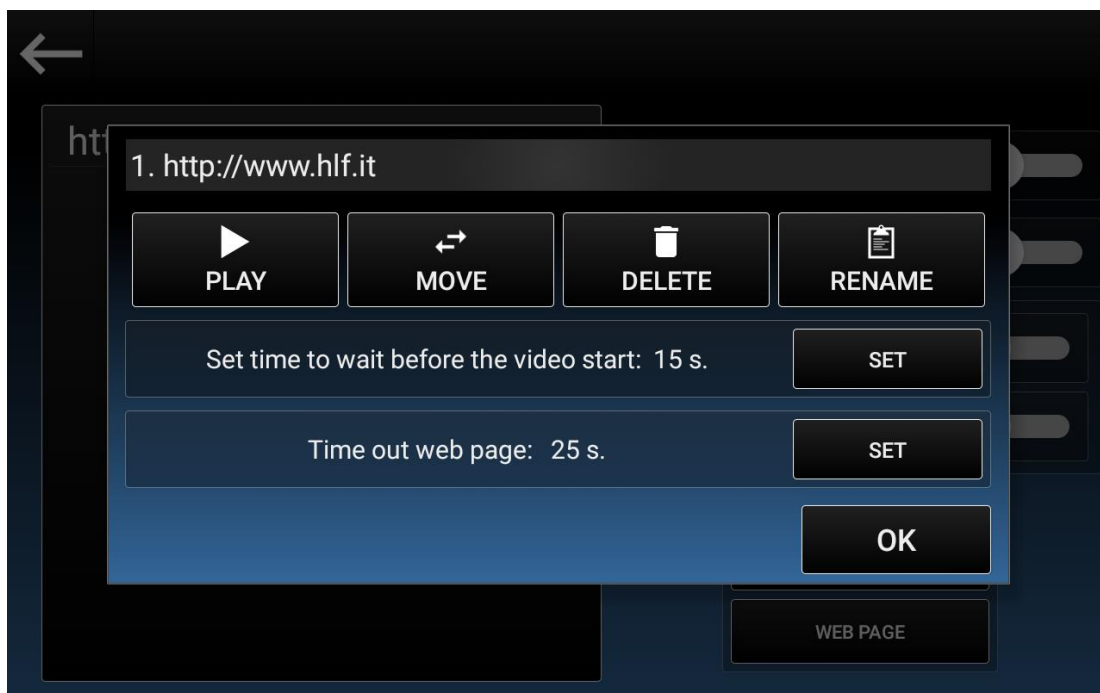
The possible operations to do are the following:

- **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

Pushing on a web page, the following screenshot will appear on the touch screen.

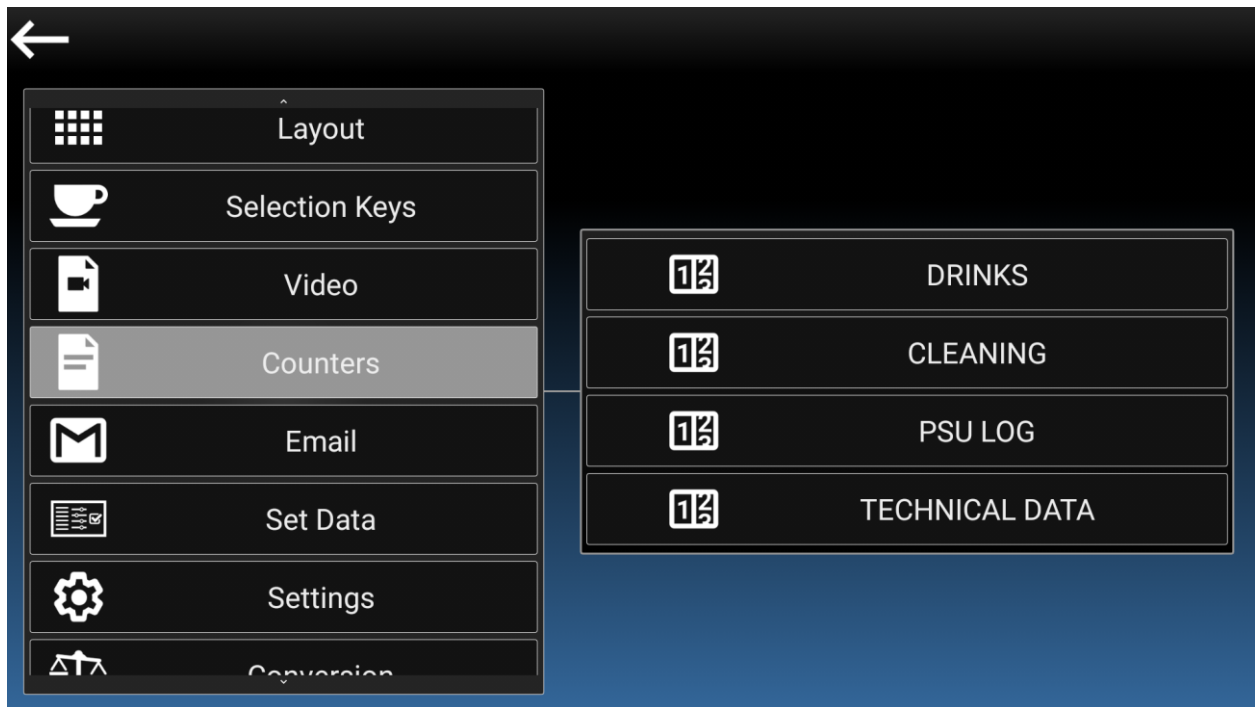


The possible operations to do are the following:

- **Play:** open the web page.
- **Move:** change the execution order of the web page.
- **Delete:** delete the selected web page.
- **Rename:** edit the URL.
- **Set time to wait before the video start:** set the time when the web page will start after the execution of the last drink.
- **Time out web page:** set the time after which the web page will close.

5.3.4 Counters

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



You can choose between the following sections:

- **Drinks**
- **Cleaning**
- **PSU Log**
- **Technical Data**

5.3.4.1 Drinks Counters

Push **Drink Counters** key.

The following screen shot will appear on the touch screen.



| N. | DRINK NAME | DRINK COUNTERS |
|----|------------|----------------|
| 1 | Espresso | 0 |
| 2 | Cafè Latte | 0 |
| 3 | Hot Milk | 0 |
| 4 | Froth Milk | 0 |
| 5 | Coffee | 0 |
| 6 | Cappuccino | 0 |
| 7 | Chocolate | 0 |
| 8 | Lemon Tea | 0 |

ERASE

DETAILS

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 screenshot shows a touch screen interface with a dark background. At the top left is a white back arrow. Below it is a table with three columns: 'N.', 'CLEANING NAME', and 'CLEANING COUNTERS'. The table contains six rows of data. To the right of the table are two buttons: 'ERASE' and 'DETAILS'.

| N. | CLEANING NAME | CLEANING COUNTERS |
|----|-----------------------|-------------------|
| 1 | WHIPPER CLEANING | 0 |
| 2 | DAILY CLEANING | 0 |
| 3 | COFFEE GROUP CLEANING | 0 |
| 4 | ENTIRE CLEANING | 0 |
| | TOTAL | 0 |
| | ARCHIVE | 0 |

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.

A screenshot of a touch screen interface. In the top left corner, there is a white left-pointing arrow. The main area of the screen displays a table with three columns: 'ERROR', 'TIME', and 'DATE'. The table contains eight rows of data, all showing 'POWER ON' as the error type, followed by a time and a date (17-02-2020).

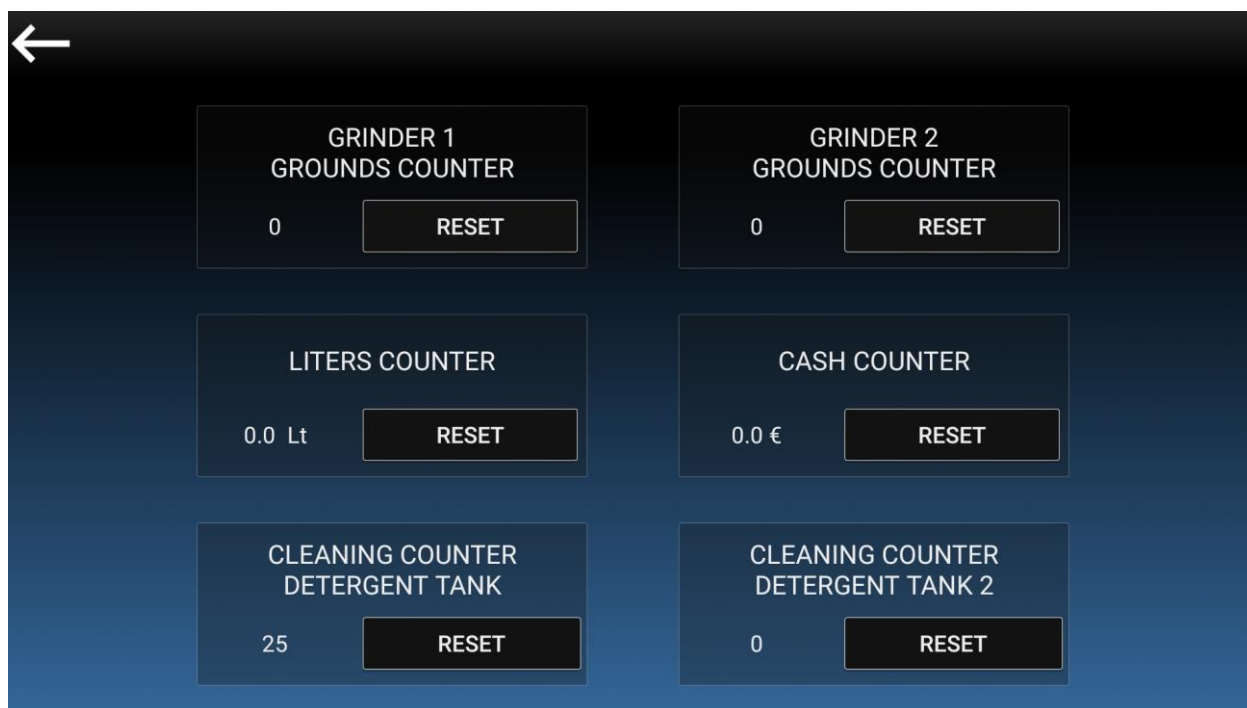
| ERROR | TIME | DATE |
|----------|----------|------------|
| POWER ON | 10:23:12 | 17-02-2020 |
| POWER ON | 10:21:51 | 17-02-2020 |
| POWER ON | 10:20:30 | 17-02-2020 |
| POWER ON | 10:19:09 | 17-02-2020 |
| POWER ON | 10:17:49 | 17-02-2020 |
| POWER ON | 10:16:28 | 17-02-2020 |
| POWER ON | 10:15:08 | 17-02-2020 |
| POWER ON | 09:55:01 | 17-02-2020 |

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.

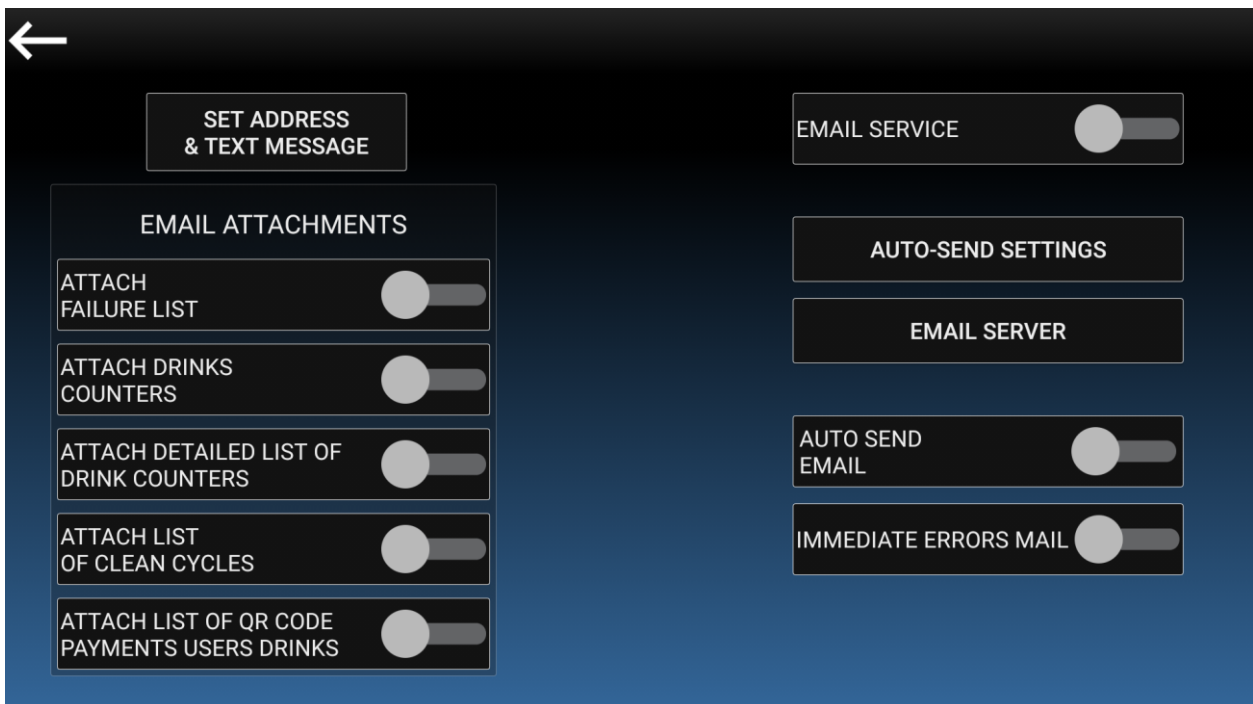
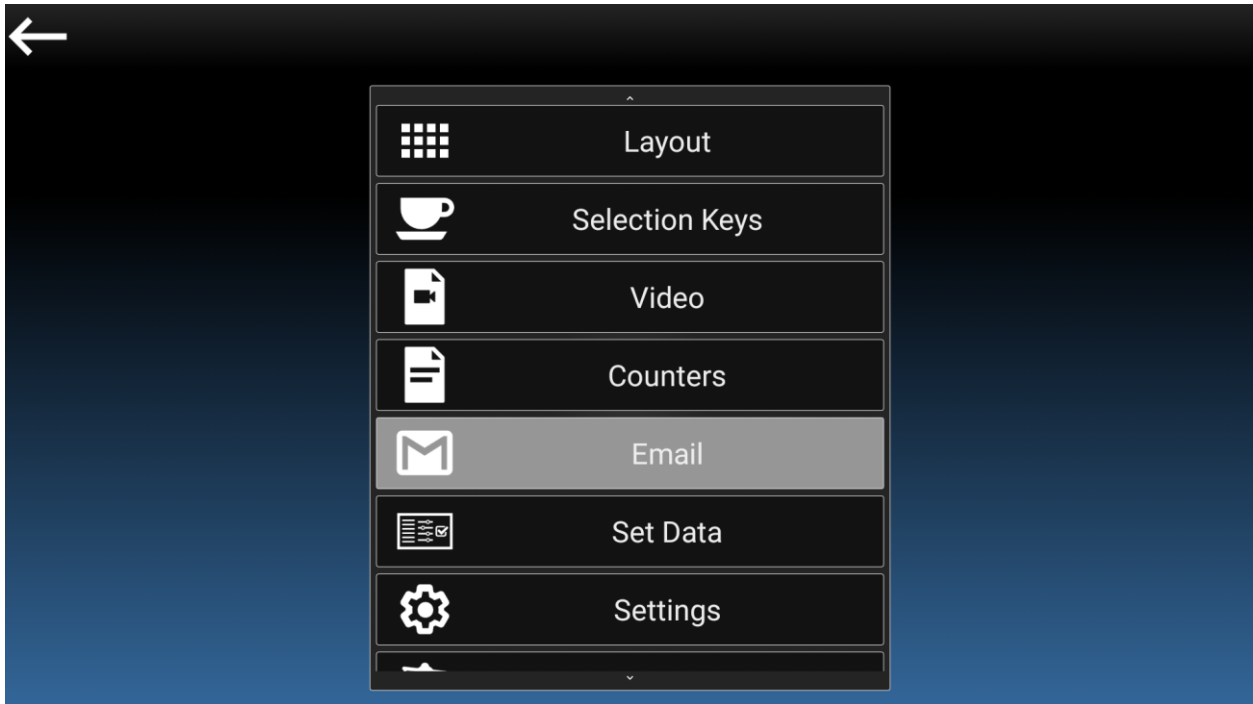


The possible operations to do are the following:

- **Grinder 1 Grounds Counter:** to reset the grinder 1 grounds counter.
- **Grinder 2 Grounds Counter:** to reset the grinder 2 grounds counter.
- **Liters Counter:** to reset the liters counter.
- **Cash Counter:** to reset the cash counter.
- **Cleaning Counter Detergent Tank:** to reset the detergent tank 1 cleaning counter.
- **Cleaning Counter Detergent Tank 2:** to reset the detergent tank 2 cleaning 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 attach to the periodic email a spreadsheet containing the failure list. Clicking on *Failure List* it is possible to select which errors to display on the email.
- **Attach Drink Counters:** to attach to the periodic email a spreadsheet containing the drinks made.
- **Attach Detailed List of Drink Counters:** to attach to the periodic email a spreadsheet containing a detailed list of the drinks made. The list will include the drink name, the supply date and time, any active preselection and the eventual amount.
- **Attach List of Clean Cycles:** to attach to the periodic email a spreadsheet containing the cleanings made.
- **Attach Detailed List of QR Code Payments Users Drinks:** to attach to the periodic email a spreadsheet containing the QR Users of this machine, and the relative drink made.
- **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:

Set address & text message

SEND TO:

SEND TO CC:

SEND TO CC:

SUBJECT:

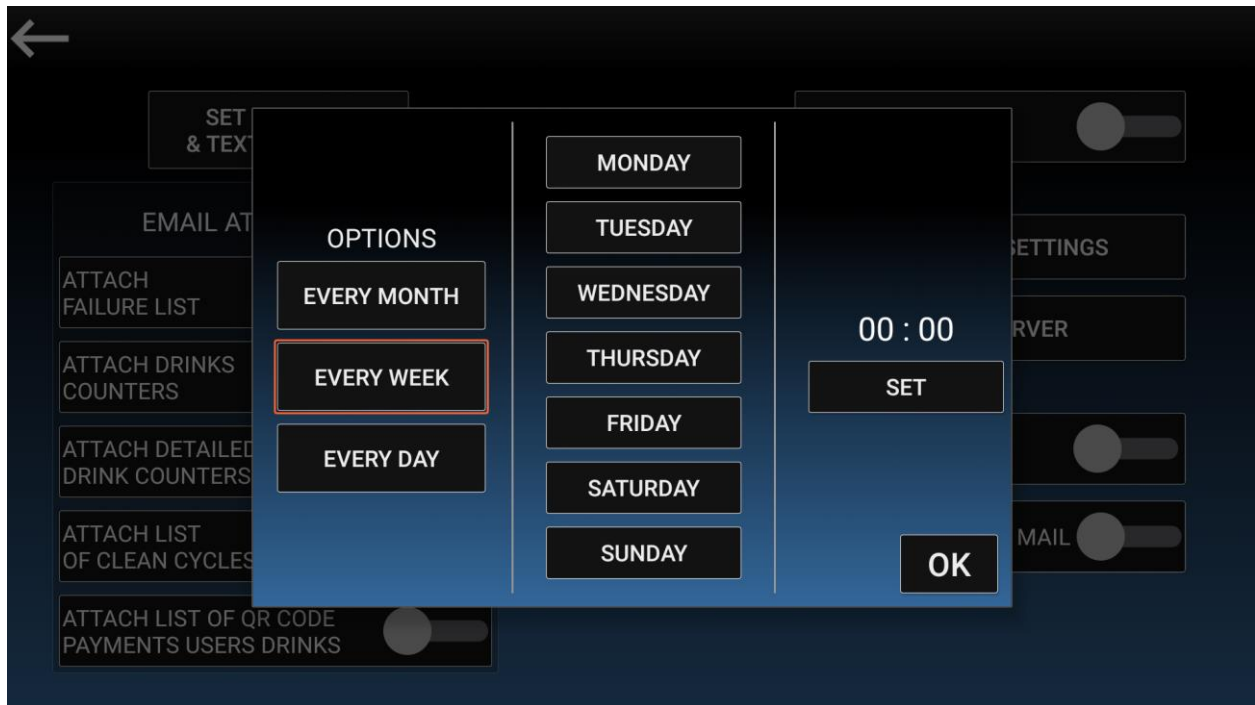
MESSAGE:

TEST EMAIL

OK

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

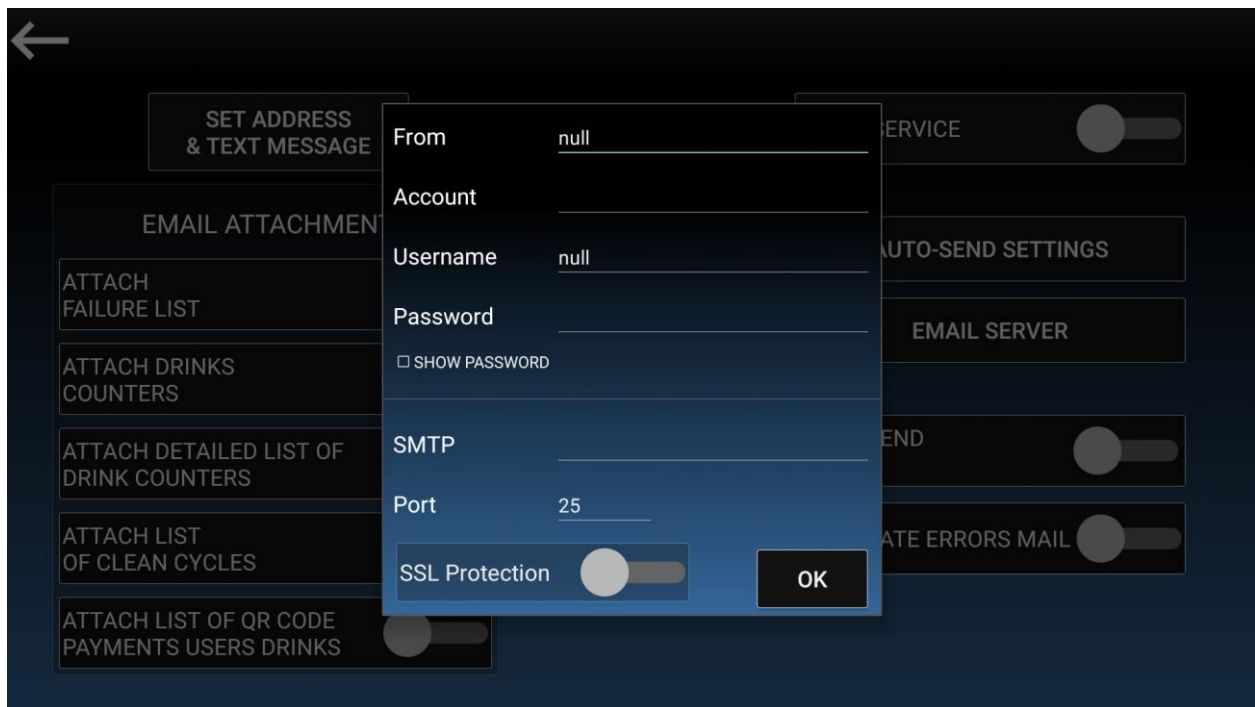
Pushing on the **Auto-send settings** key this screen shot will appear:



Here it is possible to set when the notification email should be sent. It is possible to choose the time of the email, along with three different configurations:

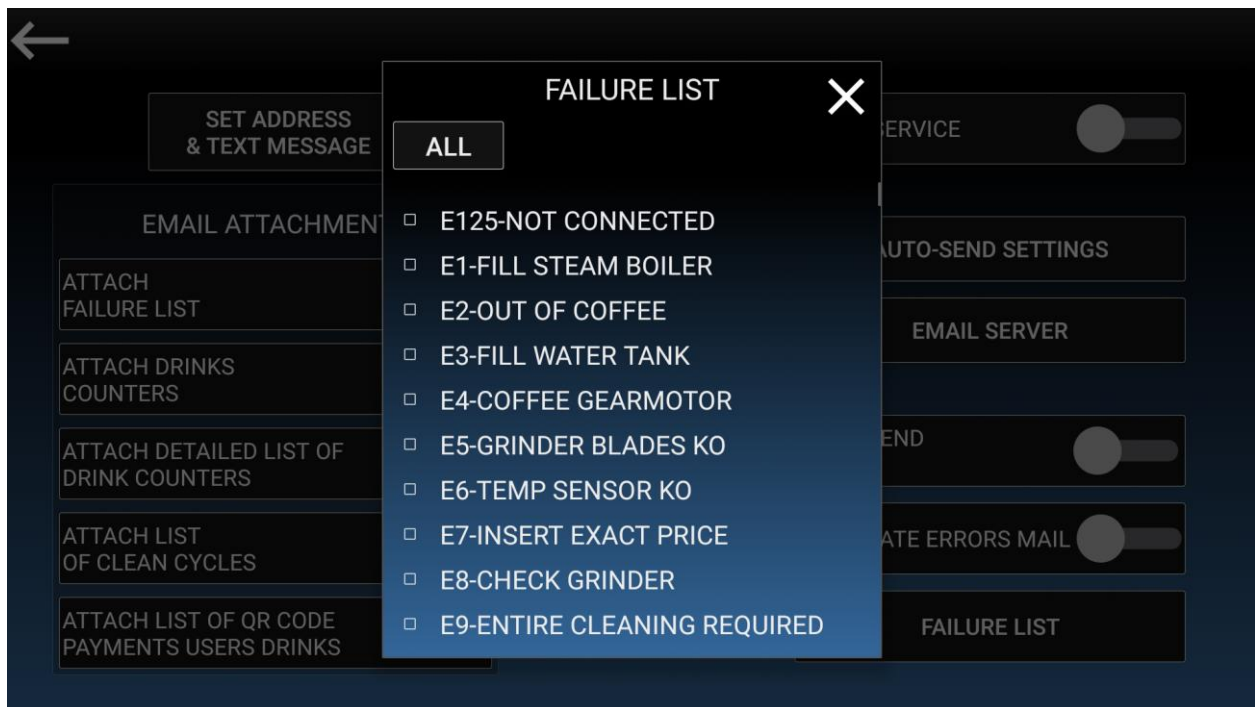
- **Every Month**, by choosing which day of month
- **Every Week**, by choosing which day of week
- **Every Day**

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.



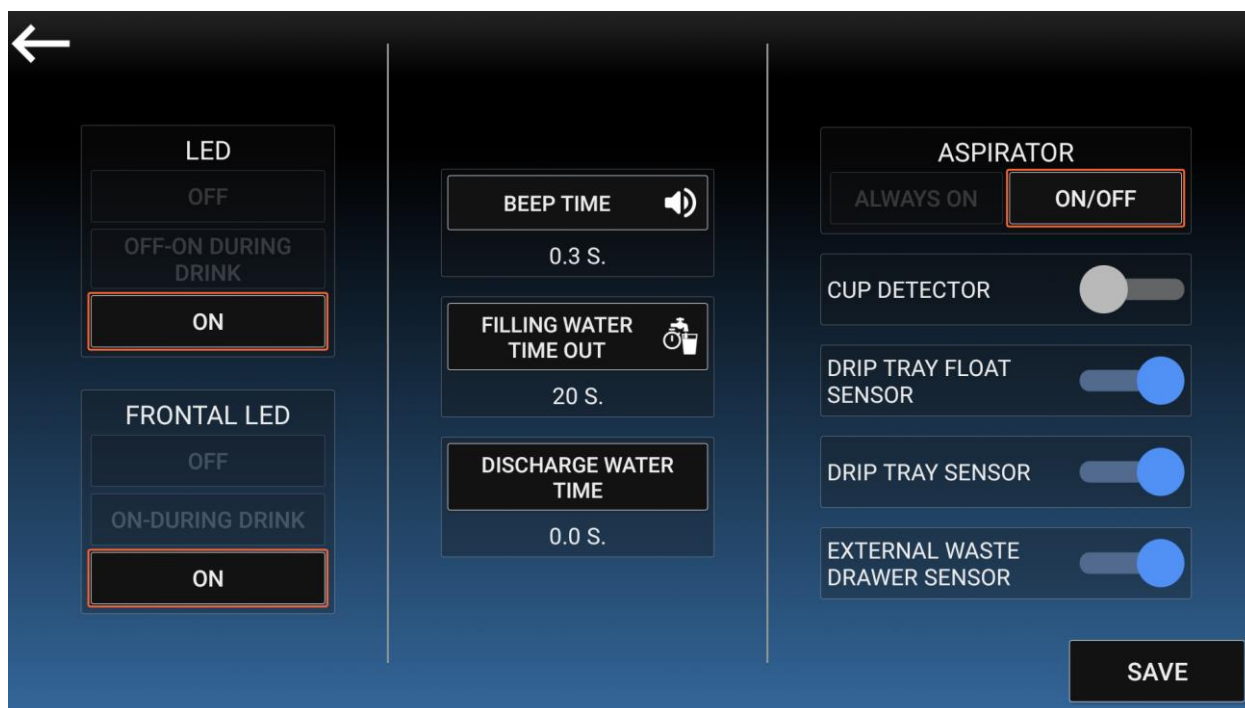
You can choose between the following sections:

- **Generic Settings**
- **Technician Options**
- **File Settings**
- **Temperature & Fridge**
- **Message Options**
- **Drink Prices**

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);
- **Frontal led:** to change the configuration of the circular LED in the front of the machine.
The possible operations to do are the following:
 - **Off:** LED is OFF all the time
 - **Off –On During Drink:** LED is OFF, but ON during the drink delivery
 - **On:** 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.
- **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.
- **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.

- o Always On: the aspirator is always on.

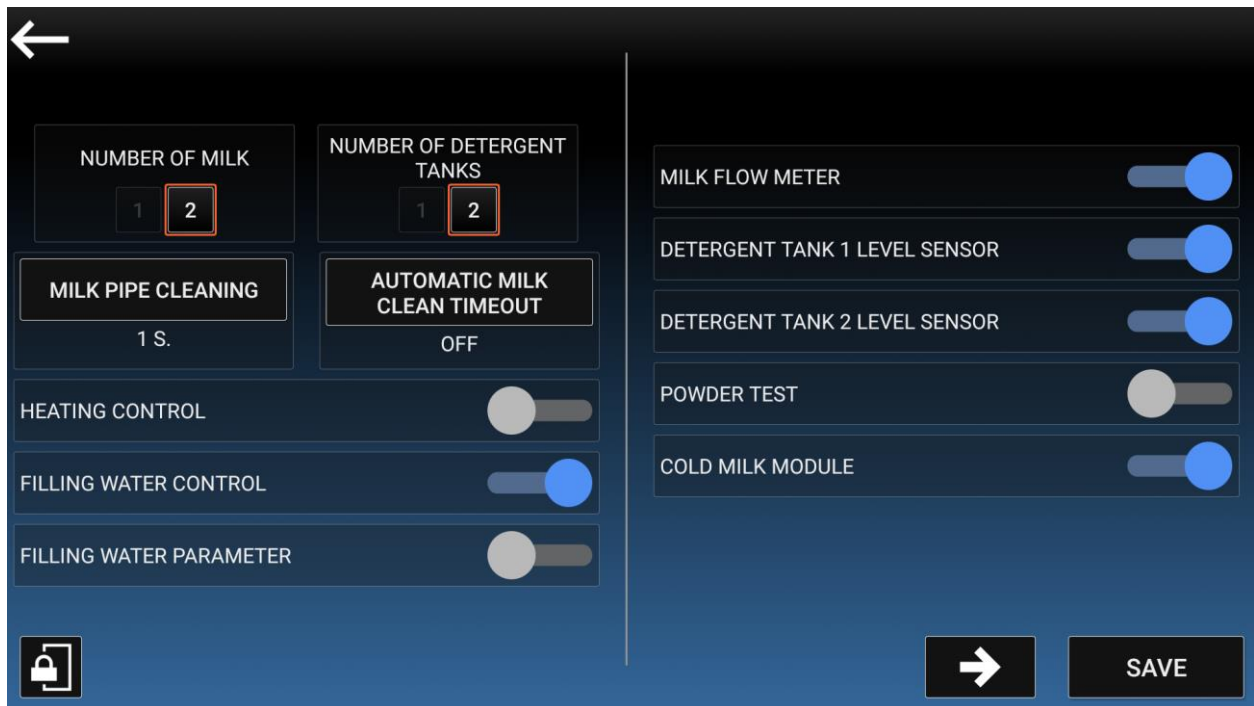
- o Aspirator On/Off: If this function is activated the aspiration fan works all the time, while if this function is deactivated, the aspiration fan will work only for the entire time of the drink process and for 90 seconds after the drink is finished.

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

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:

- **Number of Milk:** to set the number of milk available on the machine.
- **Number of detergent tanks (only available when Cold Milk Module is enabled):** to set the number of detergent tanks installed in 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.

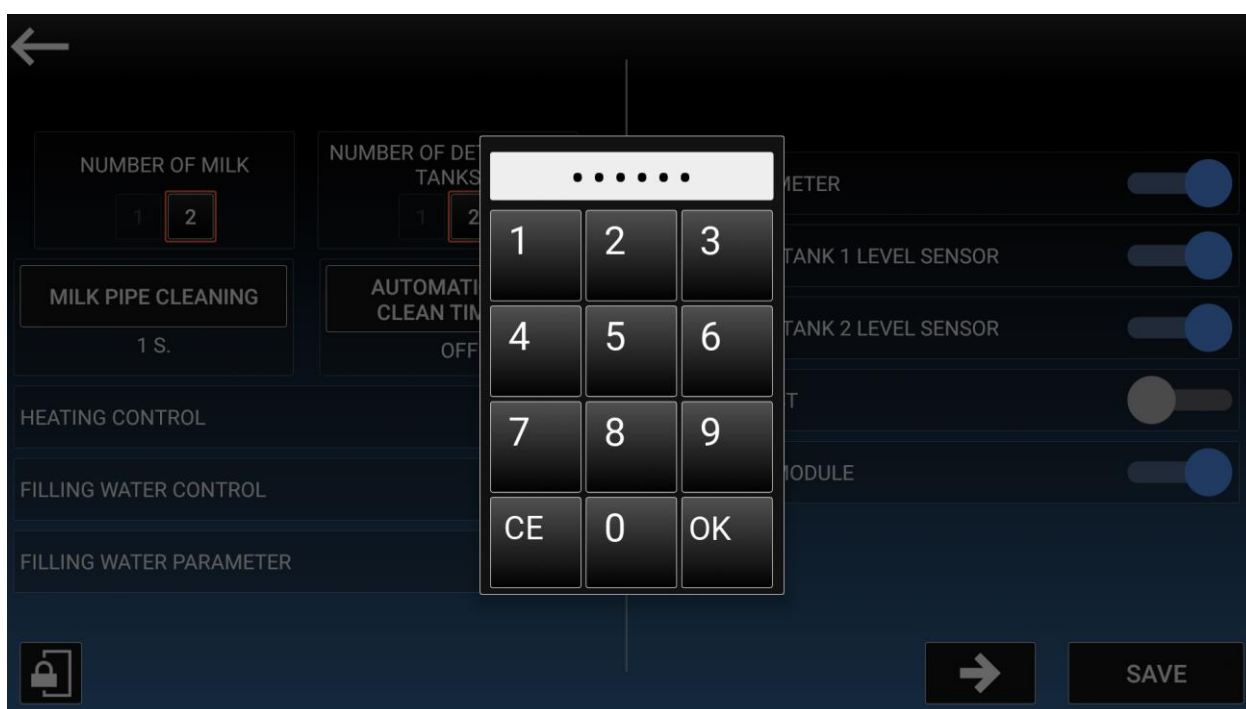
- **Filling Water Parameter:** when active, the water filling stops after a preset time, usually 20 seconds.
- **Milk Flow Meter:** it activates the flow meter for the milk system. It must be activated if the flow meter is installed in the machine.
- **Detergent Tank 1 Level Sensor:** when active, the machine will show an alarm when the detergent in the Tank 1 is about to end (~ 200ml)
- **Detergent Tank 2 Level Sensor:** when active, the machine will show an alarm when the detergent in the Tank 2 is about to end (~ 200ml)
- **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.
- **Cold Milk Module:** must be enabled if the Cold Milk Module is present.
- **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).

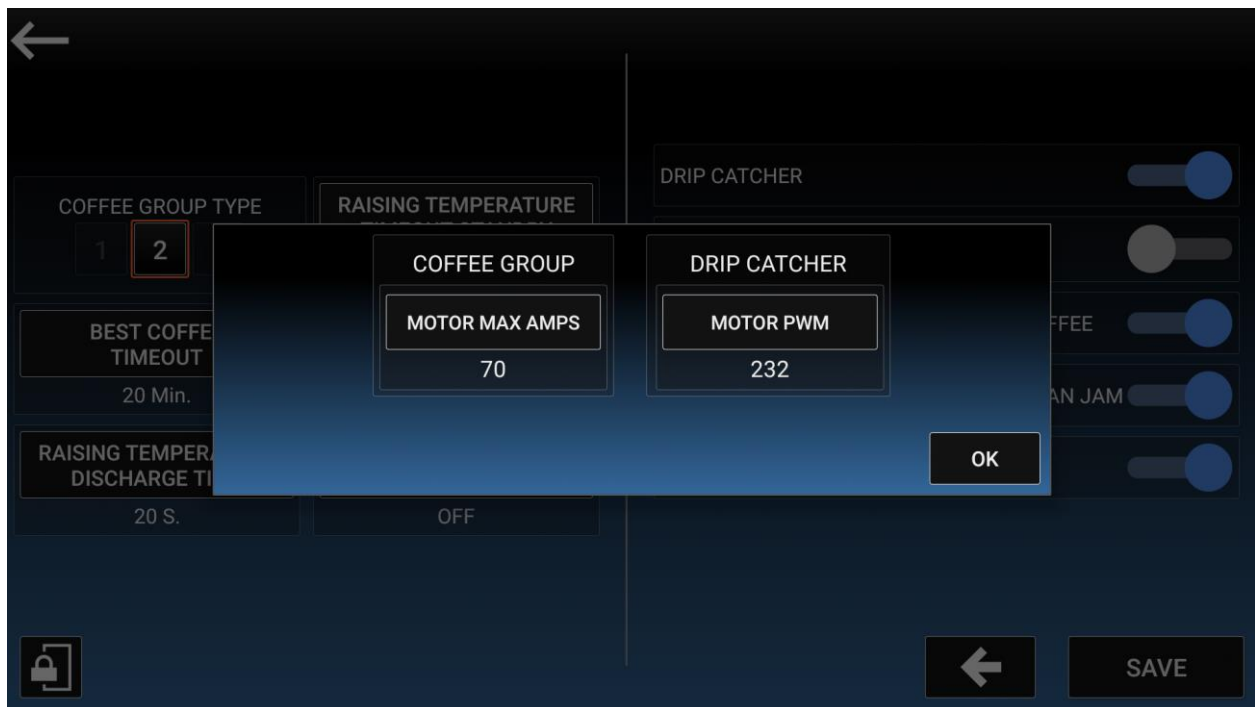
With the following icon, you can access to the settings of the *Drip Catcher* and the *Coffee Group*.



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



The following screenshot will appear on the Touch Screen.

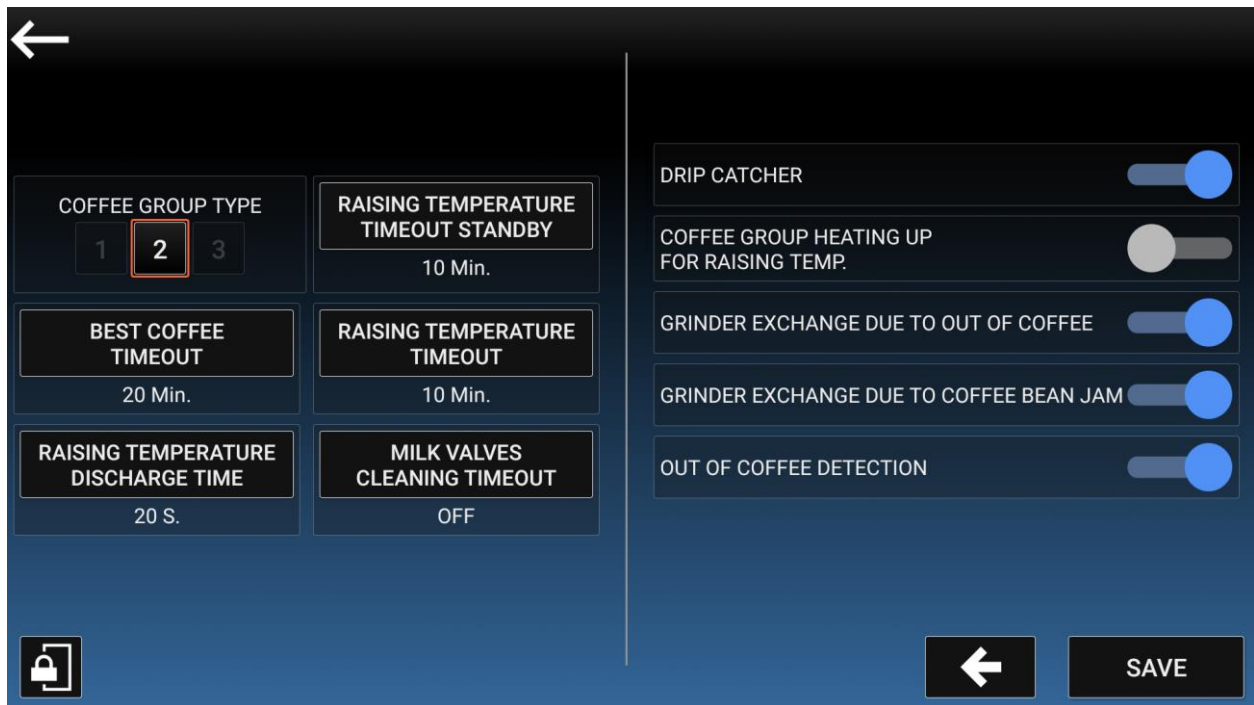


ATTENTION! Do not change any parameter before have called the HLF Technical Support

The possible operations to do are the following:

- **Drip Catcher Motor 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.

You can press on **Next Page** to see more options.



- **Coffee group type:** to set the coffee group type. If you don't know which kind of coffee group is installed in your machine, please ask the HLF Technical Support providing the serial number of the machine.
- **Raising Temperature Timeout Standby:** works like the "Raising Temperature Timeout" option, but in this case the Raising Temperature procedure will not be performed before the Coffee dispensing, but after each set period of time.
- **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

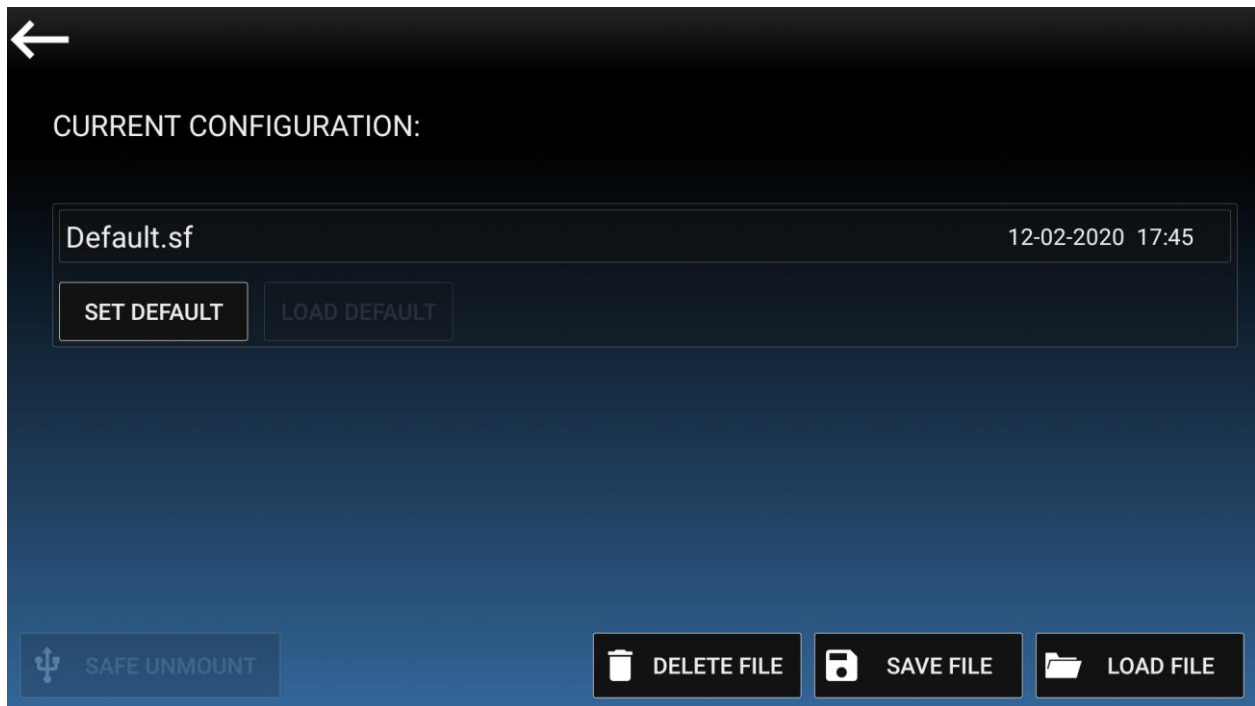
once the timeout is set (10min.-120min.). Set the timeout to 0 to disable the automatic cleaning. The water will flow directly to the drip tray during this cleaning cycle.

- **Drip Catcher:** activate this function if the Drip Catcher is installed.
- **Out of coffee detection:** when active, the machine will show an error when the grinder is not grinding enough coffee to make a proper coffee ground.

5.3.6.3 File Settings

Push **File Settings** key.

The following screen shot will appear on the touch screen.

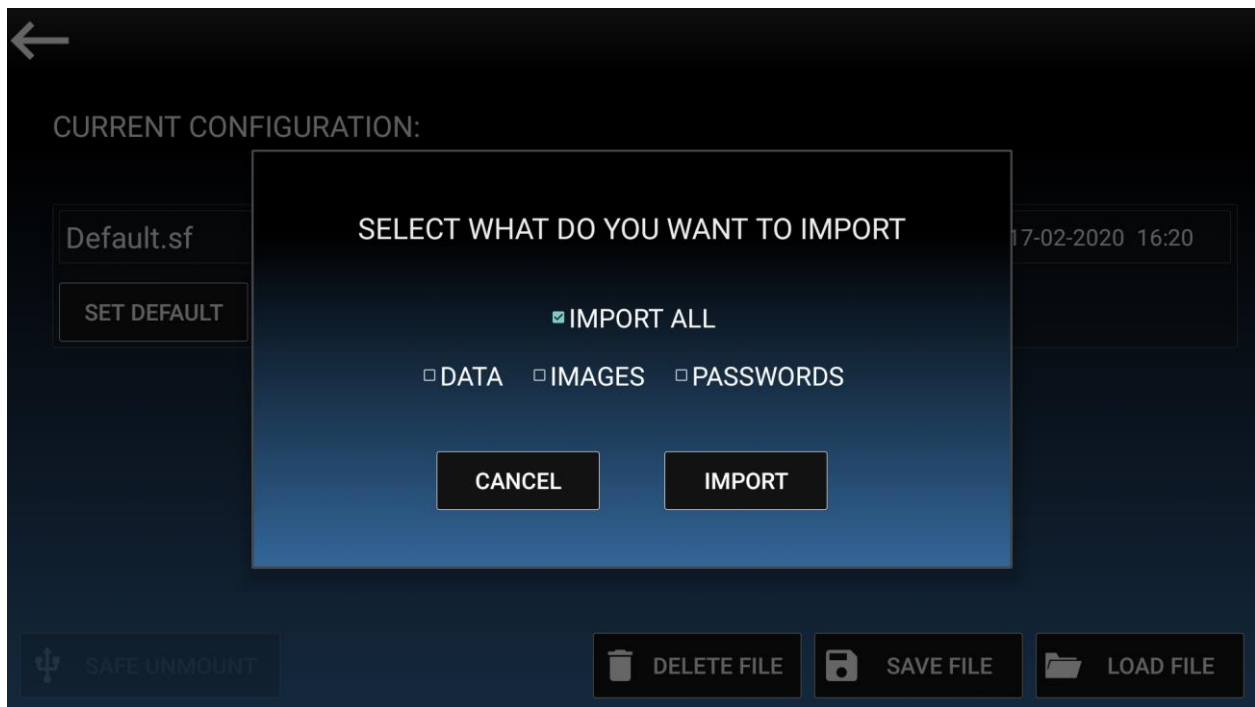


In this section it is possible to import or export machine configuration files (for drinks and layout).

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.

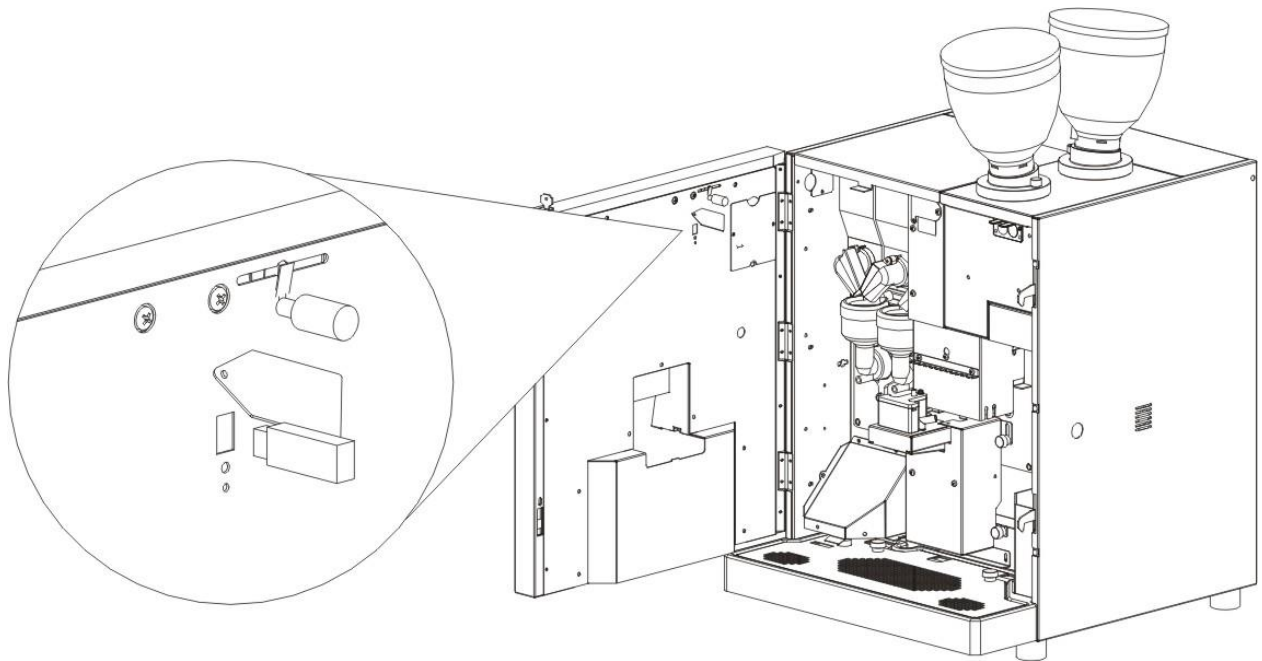
When the file that will be upload is selected, the following screen shot will appear:



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

5.3.6.3.1 Files upload via USB

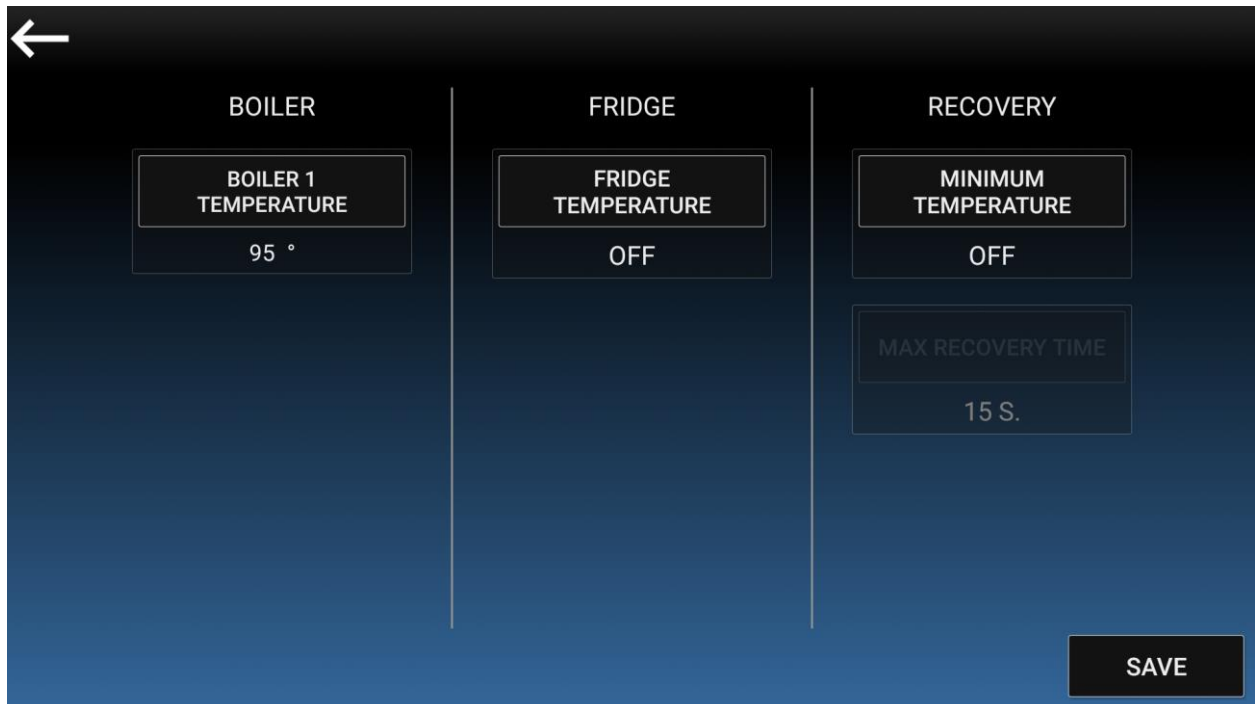
In order to upload files via USB, plug the USB stick into the USB port, as shown below.



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.



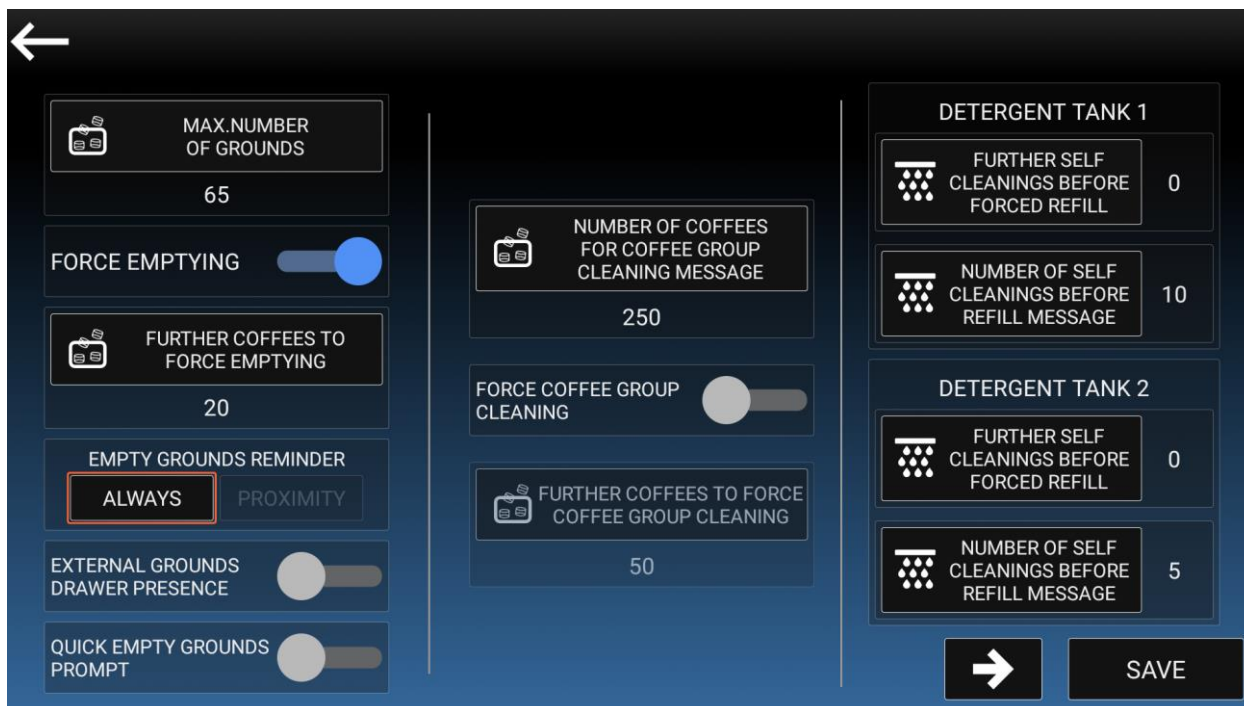
The possible operations to do are the following:

- **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.
- **External Grounds Drawer Presence:** must be active when there is the presence of an external grounds drawer.
- **Quick Empty Grounds Prompt:** when active, the machine ask for empty grounds drawer request after an alarm reset

- **Number of Coffee for Coffee Group Cleaning Message:** 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 Coffee Group 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 Coffee Group Cleaning:** the set number, increases the maximum number of coffees (set above), beyond which the machine stops.
- **Detergent Tank 1/2 Number of self-cleanings before refill message:** Only available when the detergent tank sensor is disabled. When the machine will be at this number of cleanings to the end of the detergent in the tank, an alarm will be shown on the top right corner of the screen. You will not be able to perform cleanings involving detergent from the internal tank while the alarm is present.
- **Detergent Tank 1/2 Further self-cleanings before forced refill:** Set a number of cleanings that can be performed after the Refill detergent tank alarm is shown for the first time. You can set this field from 0 to 2 cleanings.

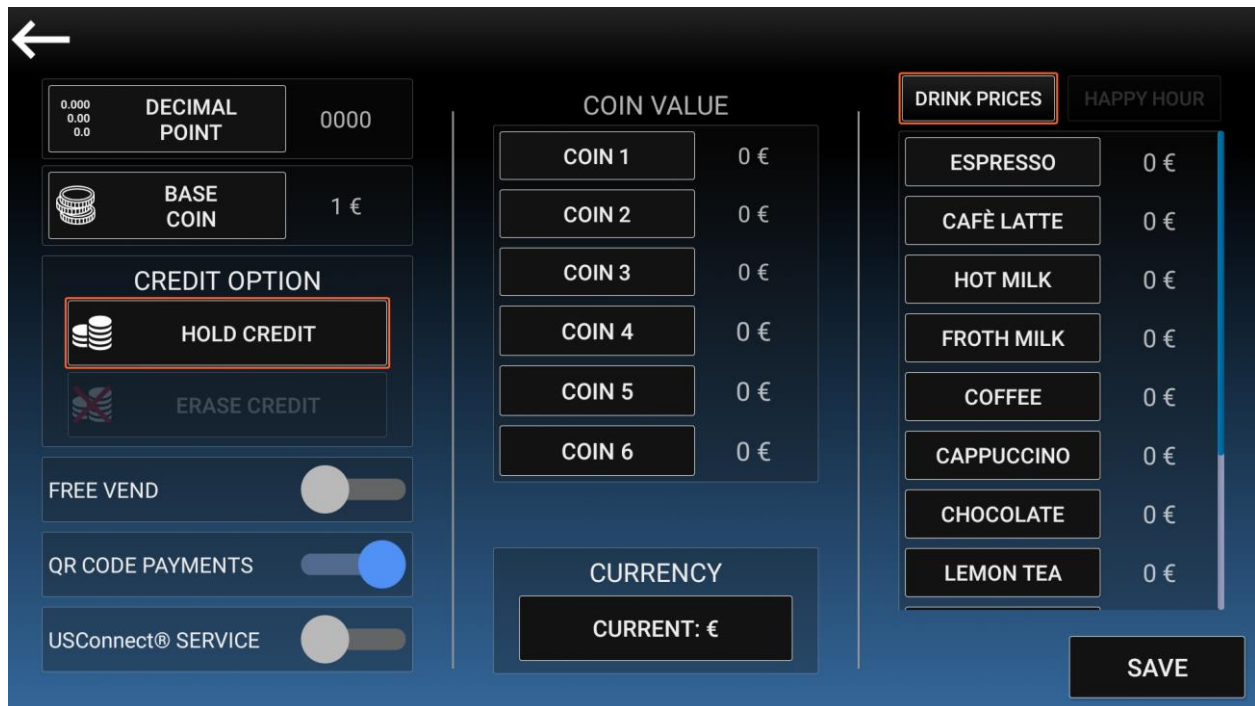
By default, at the first start, the machine assumes that the detergent tank is empty.

- **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).
- **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*.
- **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.
- **QR Code Payment:** Enable the QR Code payment system. Refer to the chapter 5.3.7.6.
- **USConnect Service:** Enable the USConnect Service. Internet is required.
- **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:

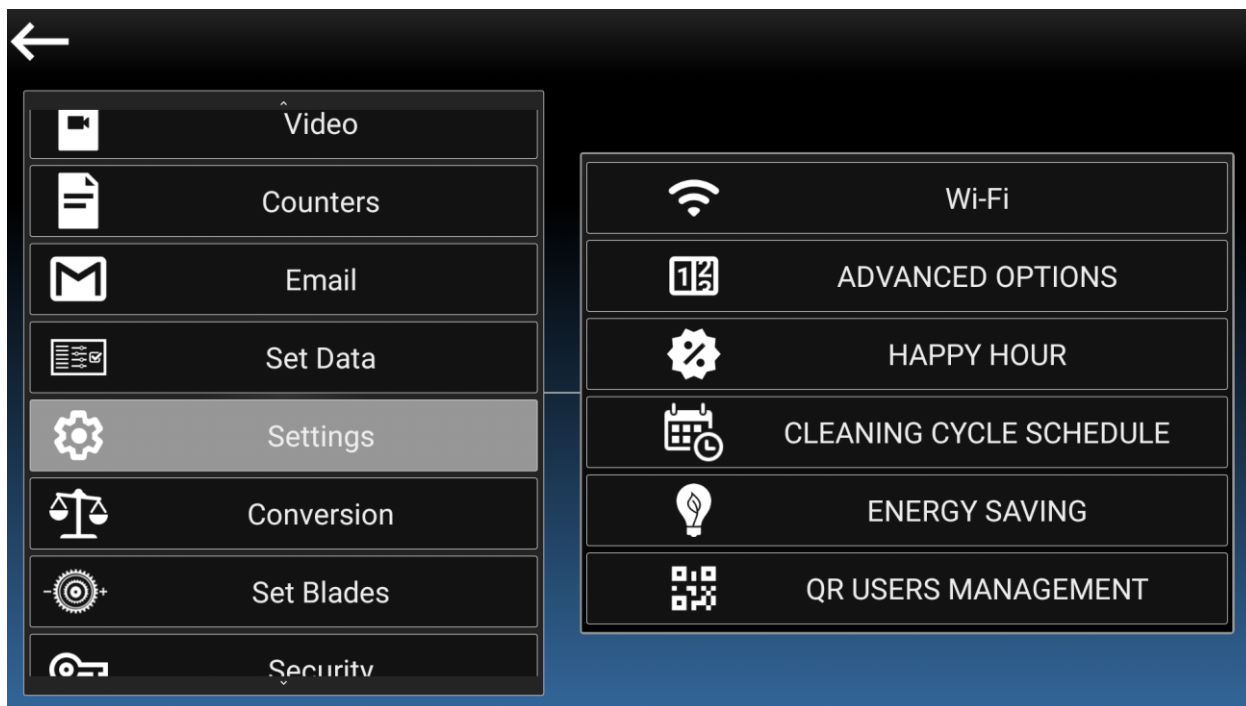


It is now possible to set the discount percentage for each drink that will be applied if **Happy Hour** is enabled.

In order to set the Happy Hour, see section 5.3.7.3

5.3.7 Settings

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



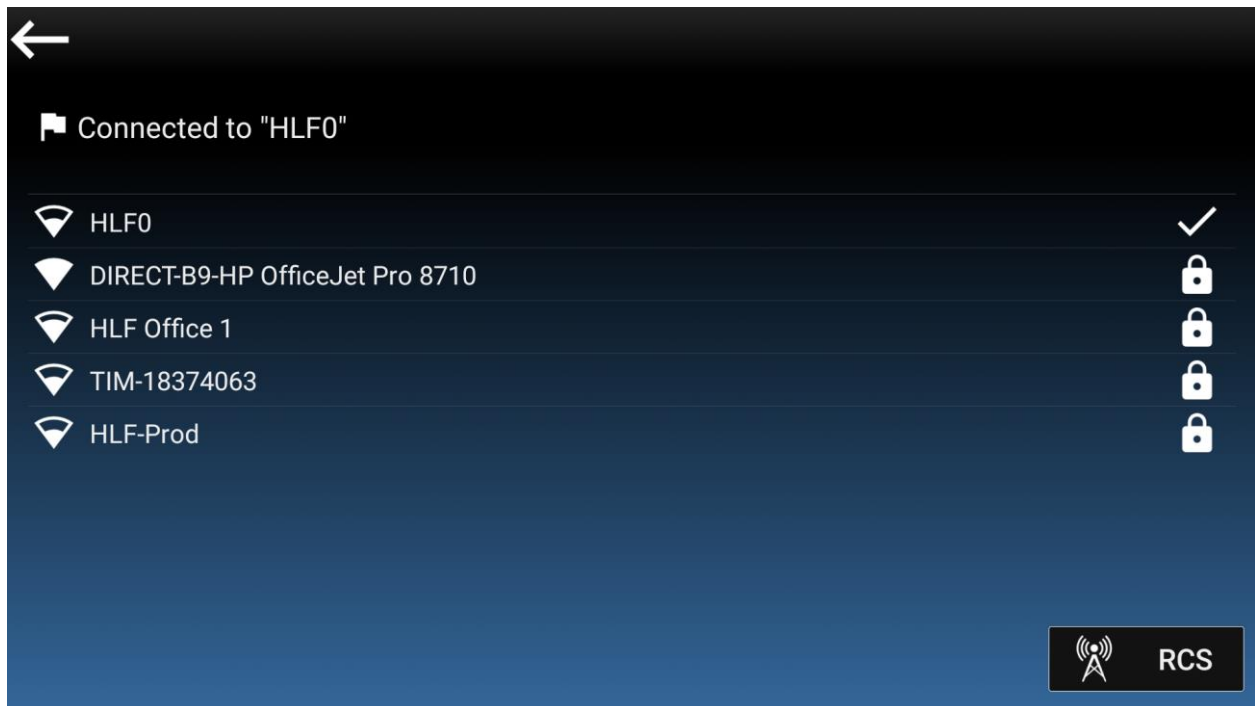
You can choose between the following sections:

- **Wi-Fi**
- **Advanced Options**
- **Happy Hour**
- **Cleaning Cycle Schedule**
- **Energy Saving**
- **QR Users Management** (only when the QR Code Payments are enabled)

5.3.7.1 Wi-Fi

Push **Wi-Fi** key.

The following screen shot will appear on the touch screen.



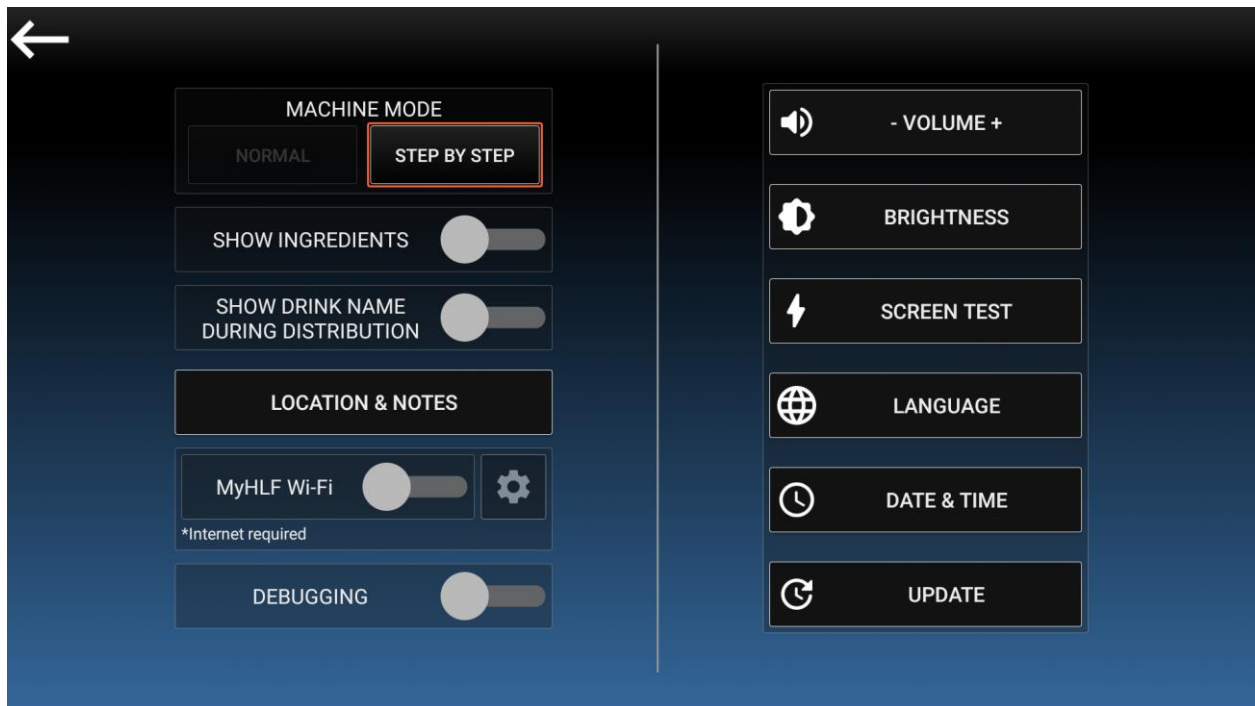
The possible operations to do are the following:

- **RCS:** to set up an RCS account with this machine.

5.3.7.2 Advanced Options

Push **Advanced Options** key.

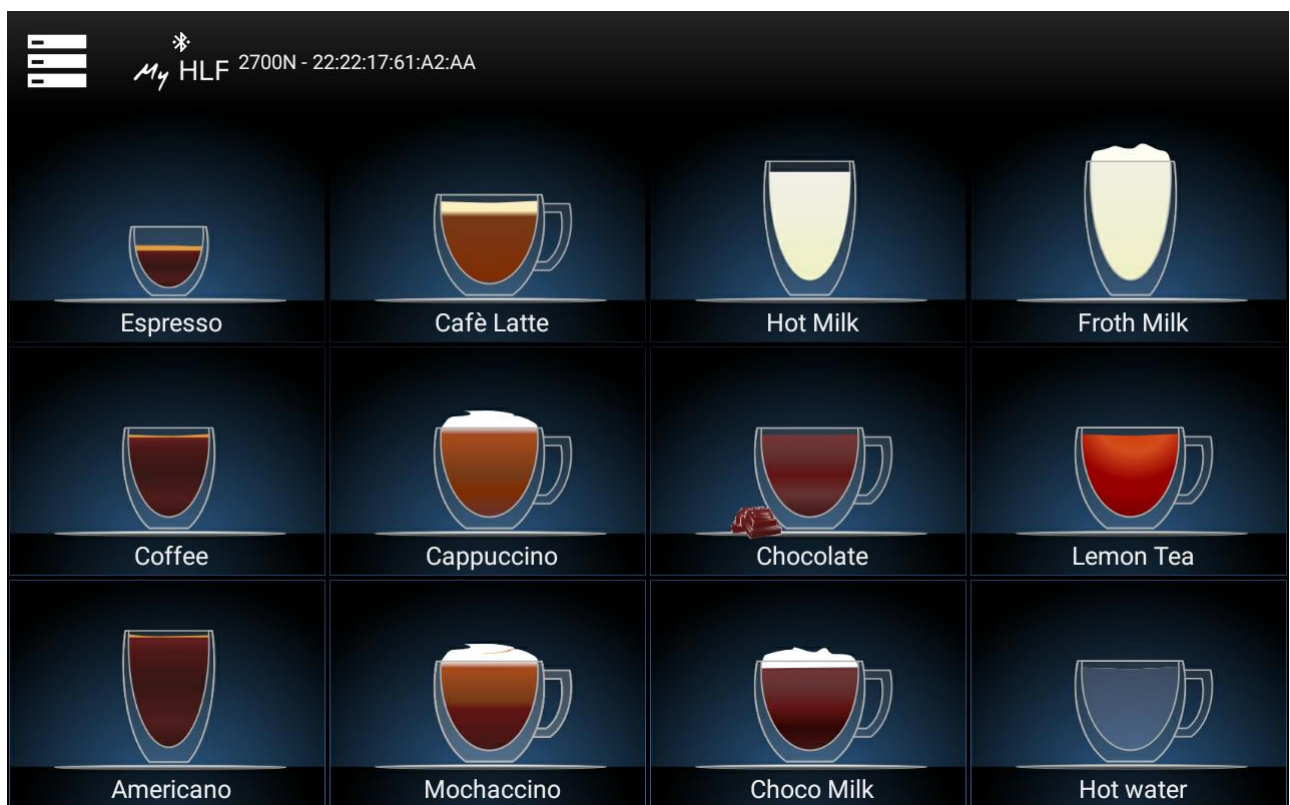
The following screen shot will appear on the touch screen.



The possible operations to do are the following:

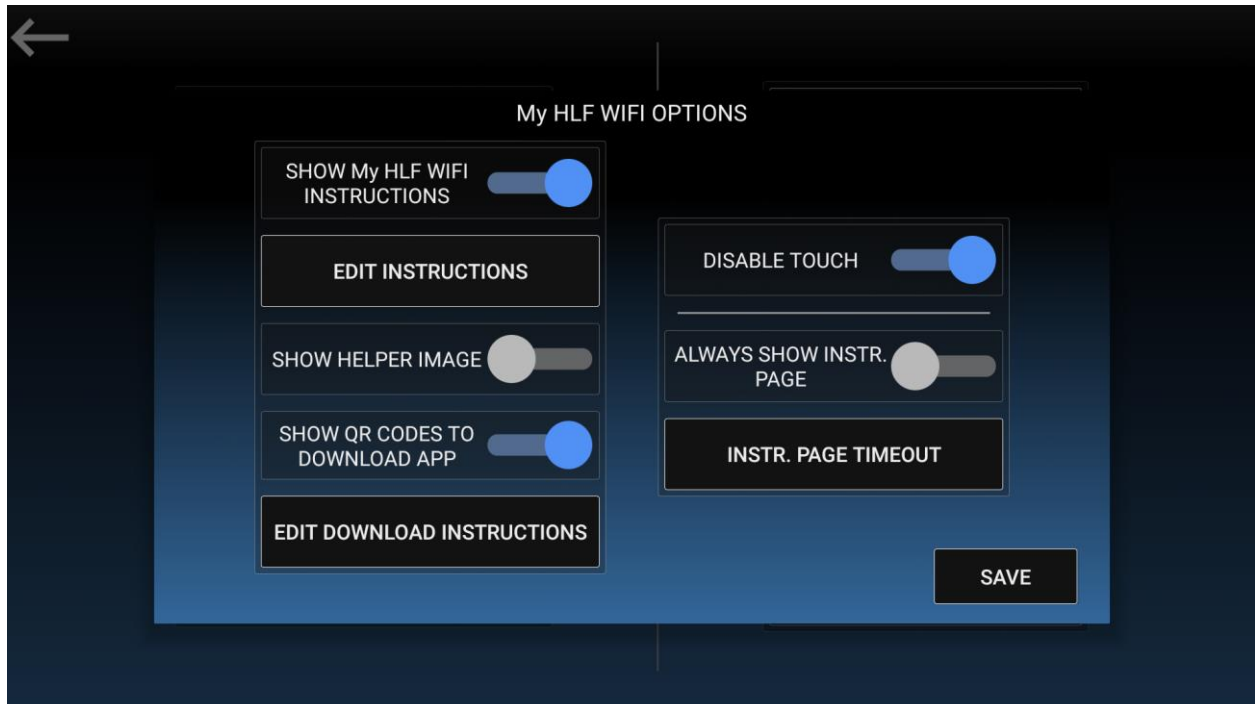
- **Machine Mode:** to set the dispensing mode of the machine.
 - **Normal:** when a drink key is selected, the drink is delivered according to the settings.
 - **Step by Step:** when a drink key is selected, the machine will ask to set different options in order to customize the drink.
- **Show Ingredients:** 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.
- **Show drink name during distribution:** When active, the drink name will be shown in the distribution screen.
- **Location & Notes:** it is possible to add the location where the machine is installed.
- **Debugging:** when activated, technical data are shown on the main page.

- **Volume:** to regulate the machine volume; You can either change the Media volume and the Alarm volume.
- **Brightness:** to adjust the brightness of the screen.
- **Screen Test:** to test the touch screen gestures interface.
- **Language:** to change the application language. To complete the procedure, a reboot is needed.
- **Date & Time:** it is possible to set date and time.
- **Update:** to enter the Update menu.
- **My HLF Bluetooth:** Enables the My HLF application support. When enabled, the “MyHLF” icon and the relative Bluetooth address will appear on the main screen as in the following screenshot:



With the MyHLF feature it's possible to dispense drinks with your own recipe using the “MyHLF” app installed on your smartphone/tablet by pushing on the “MyHLF” Icon.

- **My HLF Wi-Fi:** Enables the My HLF WiFi application support. You can push the gear bottom to see the following screenshot:

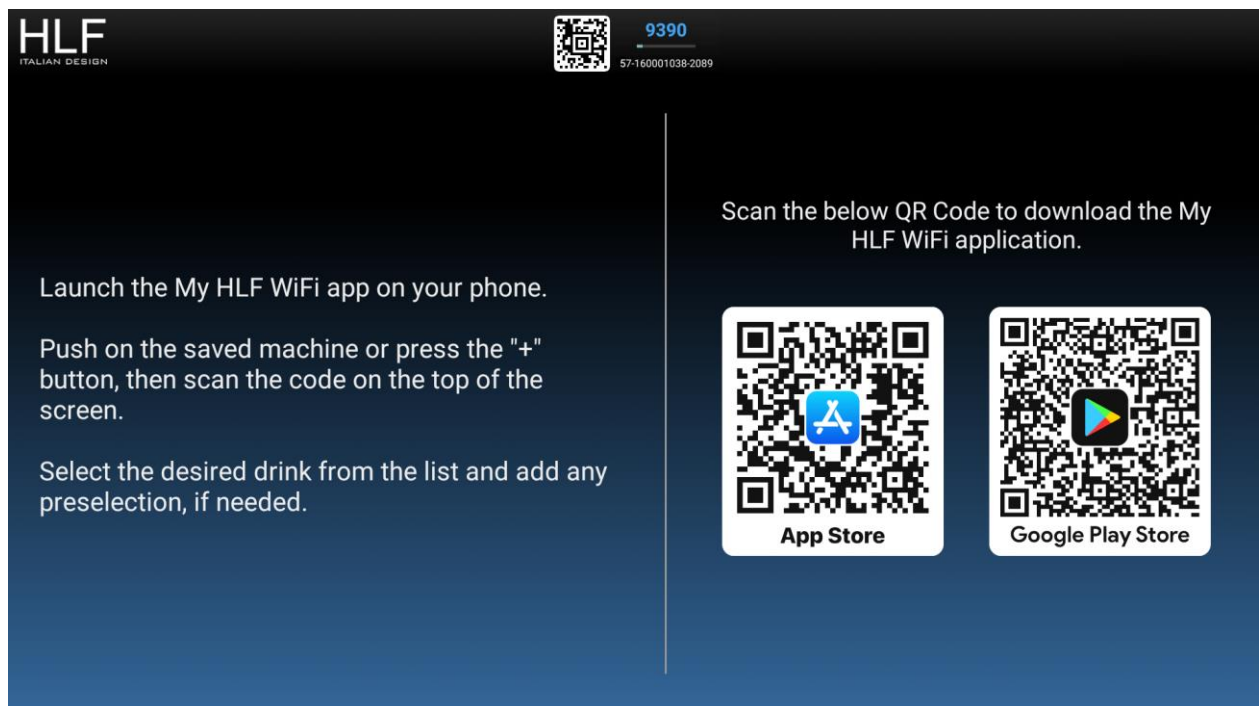


The possible operations to do are the following:

- **Show My HLF WiFi Instructions:** Instead of the drink selection screen, show some instructions regarding how to use the My HLF WiFi application.
- **Edit Instructions:** Here you can change the instructions to show, revert them to default, change the text size and the text color.
- **Show helper image:** Instead of the drink selection screen, show an image to help the user with the My HLF WiFi application.
- **Show QR Codes to download app:** Instead of the drink selection screen, show two QR Codes that can be scanned to redirect the user to the App Store/Play Store page of the My HLF WiFi app.
- **Edit download instructions:** Here you can change the download instructions to show with the QR Codes, revert them to default, change the text size and the text color.

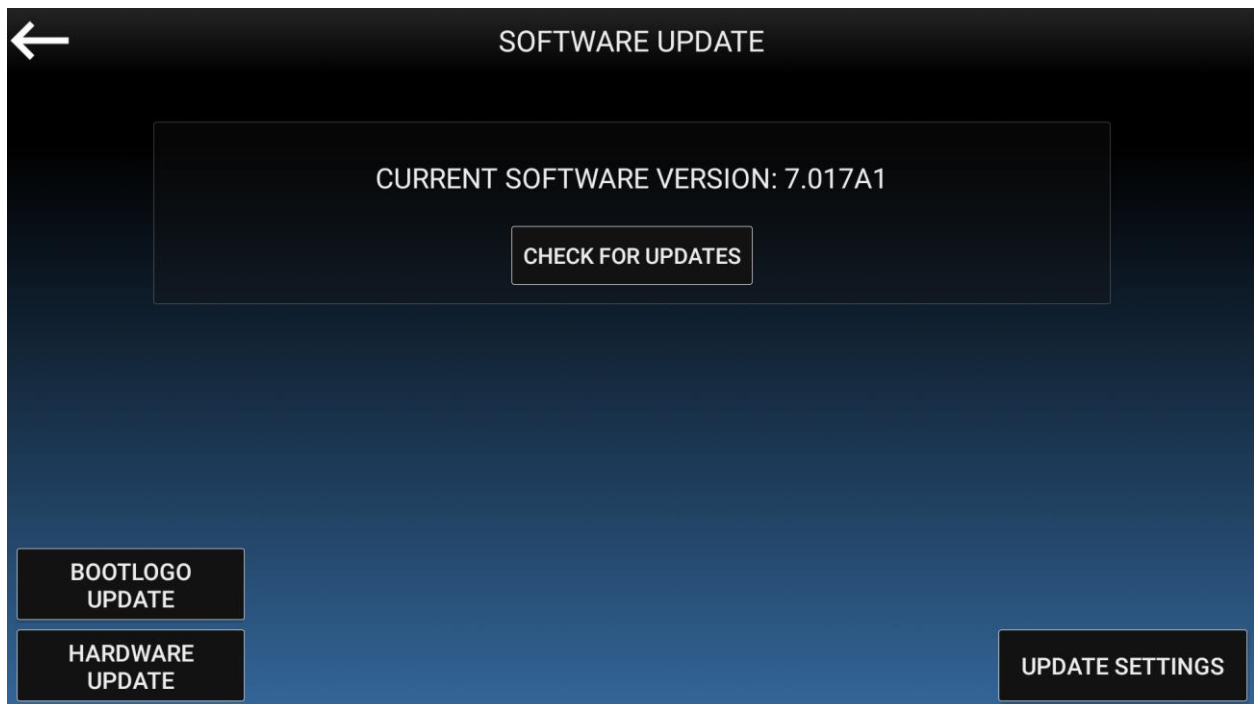
- **Disable touch on drinks:** When enabled, any touch made on the drinks will be ignored, in order to force the users to use the My HLF WiFi application.
- **Always show instructions page:** When enabled, the usual drink selection screen will always be hidden by the Instructions screen.
- **Instructions page timeout:** Set the timeout to fade in/fade out the Instructions page and the drink selection screen.
- **Save:** Save the changes.

This is a example of main screen with this option enable:



5.3.7.2.1 Software update

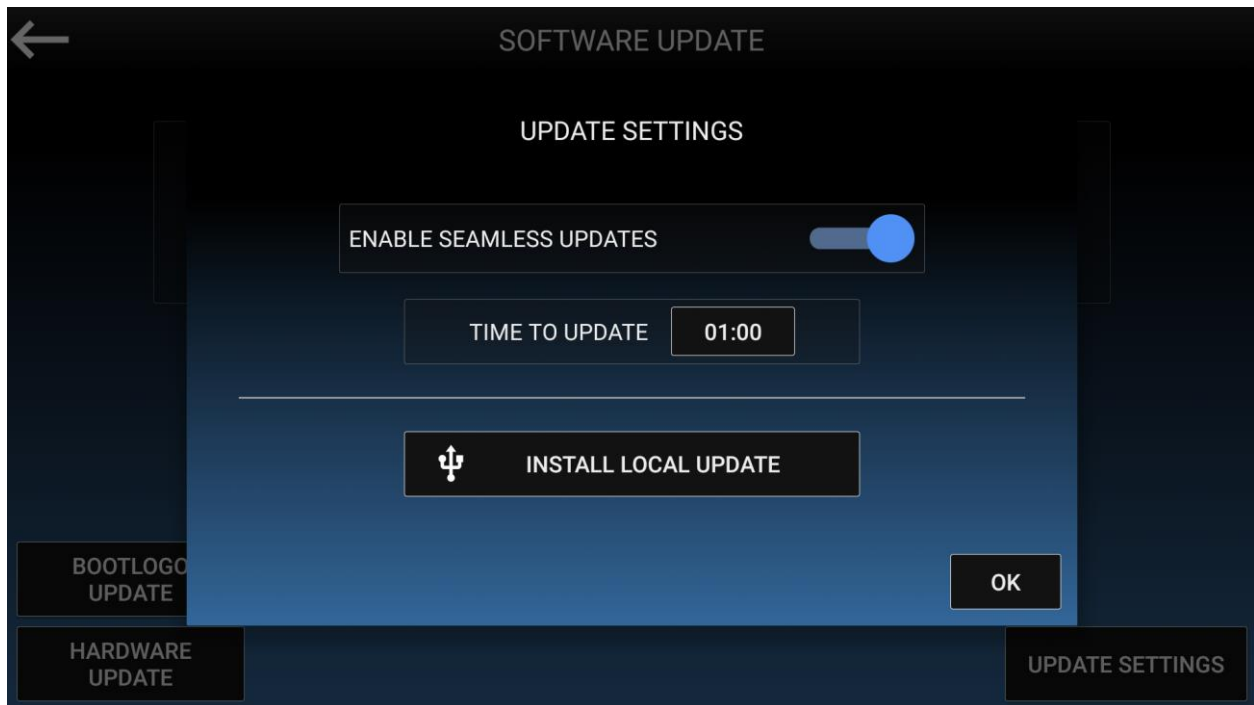
Pushing on **Update** key the following screen shot will appear:



The possible operations to do are the following:

- **Bootlogo Update:** to upload your personal boot logo image.
- **Hardware Update:** to enter the Hardware Update menu
- **Update Settings:** click to either edit the seamless update settings or install a local update.

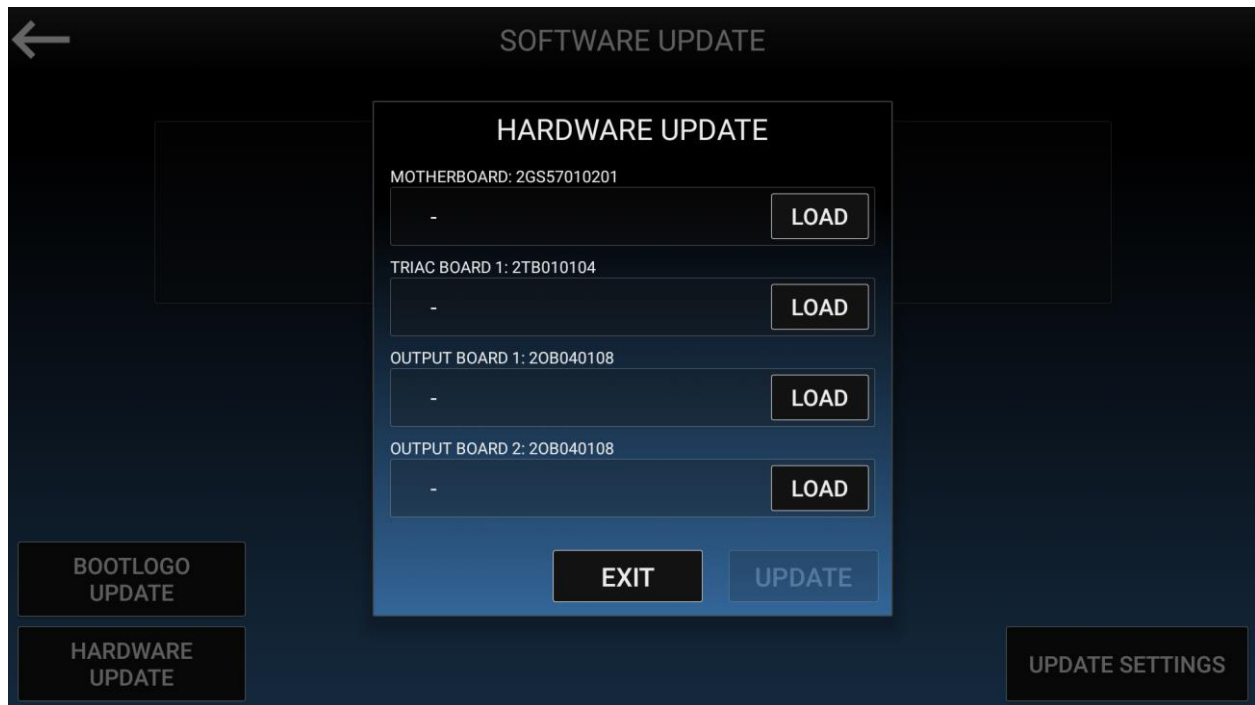
Pushing on **Update Settings**, the following screenshot will appear:



The following operations are possible:

- **Enable seamless updates:** Enable the Seamless Update system. When connected to a Wi-Fi network, the machine will periodically check whether an application update is available, and eventually download it.
- **Time to update:** After the download of the update has completed, the machine will wait until a predetermined time to reboot the touchscreen and install the update, which can be set here. If the machine will be turned off before this time, the update will be installed upon the next start.
- **Install local update:** Install an update from an external USB drive.

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



It is possible to **Load** the software for the boards from the touch screen memory or from an external USB drive.

5.3.7.3 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 screenshot:



Push **Happy Hour** key.

The following screenshot will appear on the touch screen.

←

ENABLE NOW

ENABLE ON SCHEDULE

DAY
Thursday

TIME
15:54

BEGIN

00:00

END

00:00

REPEAT

MO TU WE TH FR SA SU

PREVIOUS PAGE

NEXT PAGE

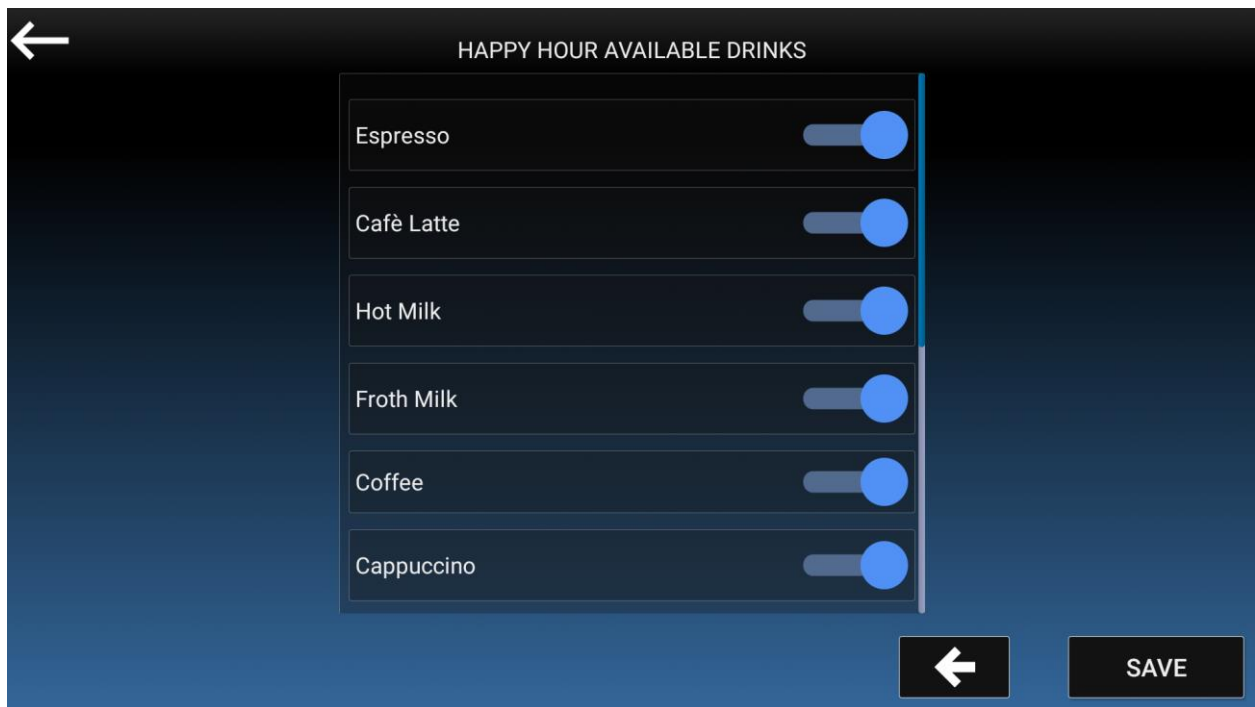
APPLY CHANGES

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:

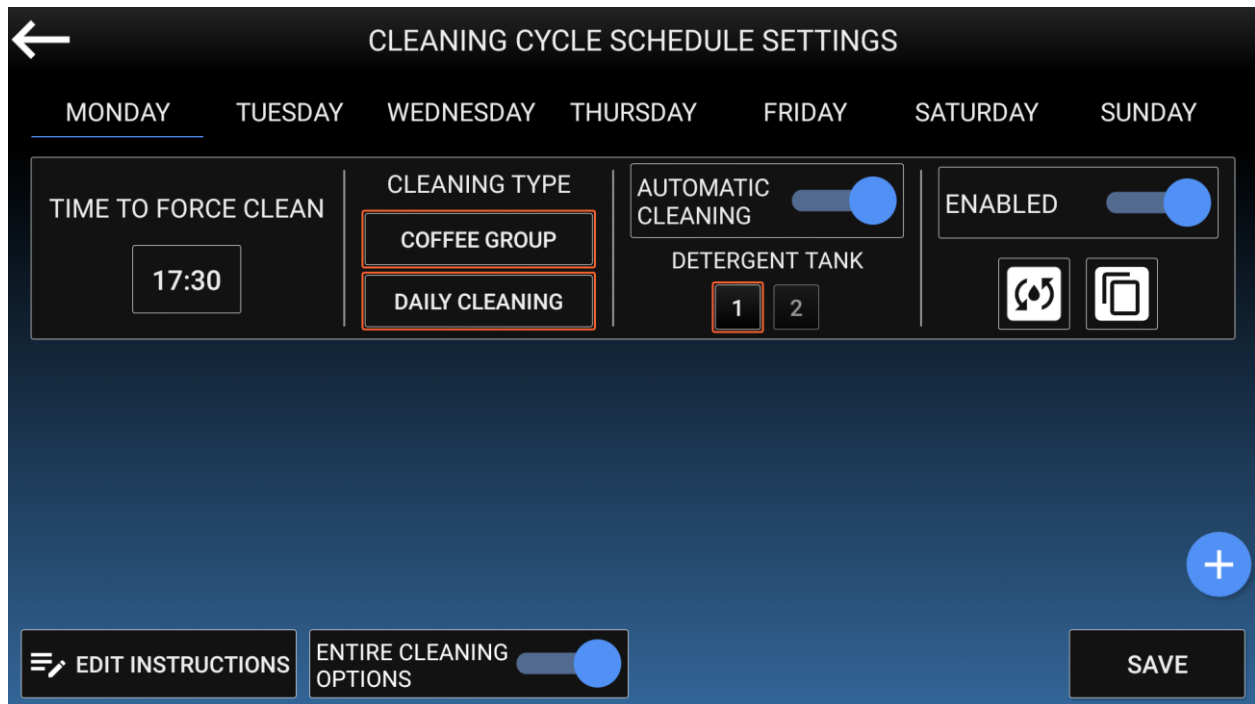


It is possible to choose which drink will be available during the “Happy Hour”. Disabled drink will appear with a red cross over the drink button.

5.3.7.4 Cleaning Cycle Schedule

Push **Cleaning Cycle Schedule** key.

The following screenshot will appear on the touch screen.



The possible operations to do are the following:

- **Time to force clean:** Click to edit the time to ask the selected cleaning. The cleaning will start at this time only when required (e.g.: a coffee group cleaning will be prompted only if the machine has done at least a coffee from the previous coffee group cleaning).
- **Cleaning Type:** the Automatic Cleaning and the Detergent Tank 1/2 follows the same rules described above. You can choose between:
 - Coffee Group Cleaning
 - Daily Cleaning
 - Entire Cleaning (by selecting both Coffee Group and Daily)

As mentioned before, the Coffee Group Cleaning will be prompted only if the machine has done at least a coffee drink from the previous coffee group cleaning;

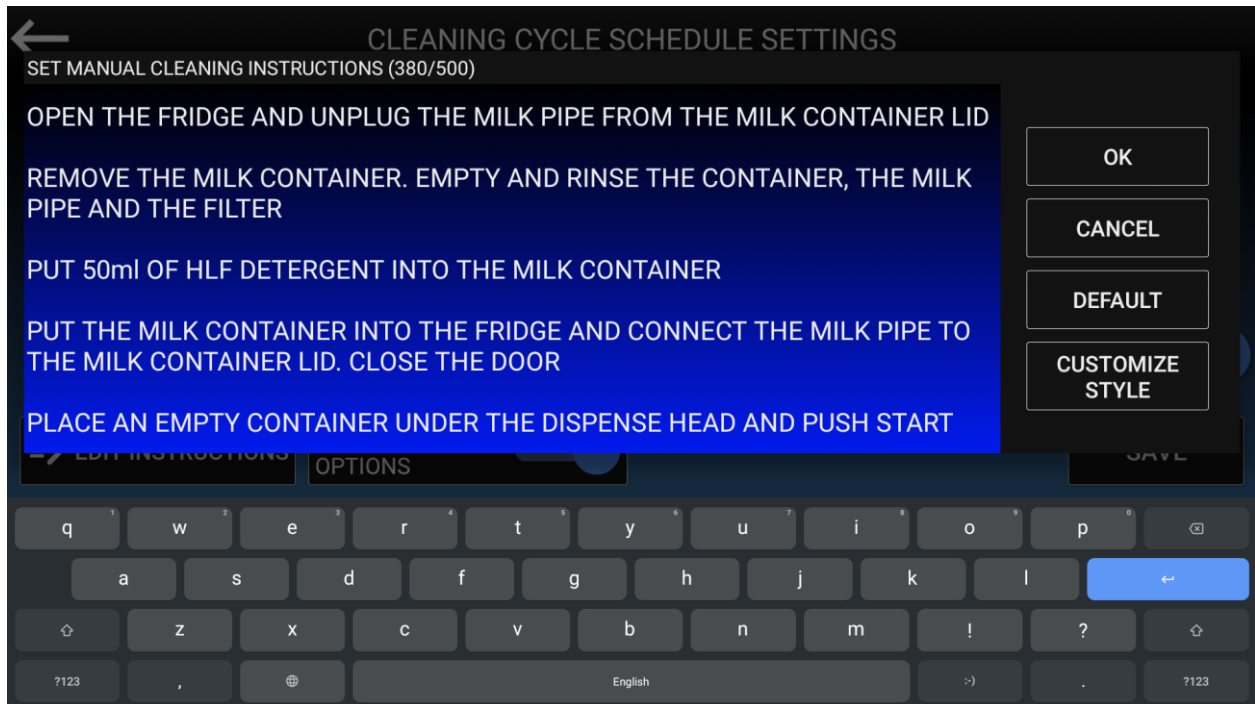
The Daily Cleaning will be prompted:

- For **Fresh Milk** machines, when the machine has done at least a milk drink from the previous daily cleaning;
- For **Soluble** machines, when the machine has done at least a soluble drink from the previous daily cleaning.

The Entire Cleaning is basically a Coffee Group cleaning followed by a Daily Cleaning, and it follows the same rules of the two above, combined. Whether the conditions are only partially observed, it will be prompted the correct cleaning (e.g.: is the machine has done only coffees, but no milk drinks, a coffee group cleaning will be prompted, and not a whole entire cleaning).

- **Automatic Cleaning** Enable to make automatically start the cleaning at the chosen time.
This option is available for:
 - **Daily Cleaning** on **Soluble** machines (when active, it will just make the Mixer Cleaning start automatically);
 - **Daily Cleaning** on **Fresh Milk HLF 5700** machines (when active, it will make the Daily Cleaning start automatically, using the detergent of the internal tank);
 - **Entire Cleaning** on **Fresh Milk HLF 5700** (when active, it will perform the Daily Cleaning part of the Entire Cleaning using the detergent of the internal tank)
- **Detergent Tank 1/2 (only available if the machine has 2 detergent tanks):** to select which detergent tank the machine will use during this cleaning cycle.
- **Enabled:** Click to enable/disable the cleaning for the selected day.
- **Apply Changes:** use it to save any change made inside this section.
- **Entire Cleaning Options:** When enabled, the machine will ask to choose between the Auto/Manual type of cleaning and the Normal/Alternative kind of detergent when performing a non-forced Entire Cleaning. When disabled, the Entire Cleaning will display the Manual instructions, without the choice to select the type of cleaning.

- **Edit Instructions:** Here you can edit the instructions to be shown before a Manual Daily/Entire Cleaning of Fresh Milk machines.



The possible operations to do are the following:

- Edit the instructions;
- **OK:** Save the new instructions
- **Cancel:** Discard any change made
- **Default:** Revert the instructions to the default ones
- **Customize style:** Show options to change the background color, the text size and the text color.



: Click to copy the cleaning to other days of the week.

Select the days you want to overwrite (in this case, we are copying the Saturday cleaning to Sunday) and click Overwrite.

← CLEANING CYCLE SCHEDULE SETTINGS

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY

TIME TO FORCE CLEAN 17:30

CLEANING TYPE

ENABLED

COPY CLEANING TO:

MO TU WE TH FR SA SU

CANCEL OVERWRITE

EDIT INSTRUCTIONS ENTIRE CLEANING OPTIONS

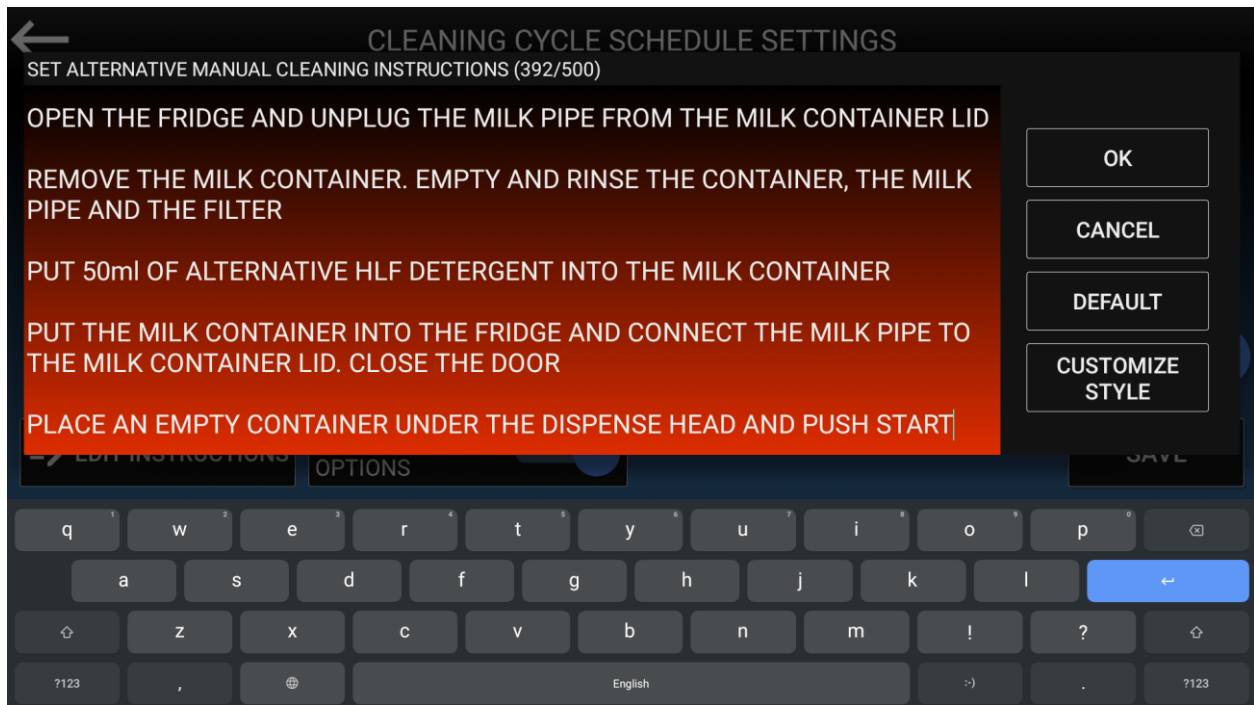
SAVE



: Click to setup an Alternative cleaning for the selected day.

The Alternative Cleaning will be prompted as a replacement of the regular cleaning, following the selected cadence.

- The **Cleaning Type** and the **Automatic Cleaning** follows the same rules described above.
- The **Cadence** describes how often you want to perform the alternative cleaning; For instance, if you set it to 7 days, the machine will be asking every week for the Alternative cleaning, ignoring the regular setup of the selected day.
- **The Edit Instructions** button has the same purpose of the one in the previous screen, but is specifically for the instructions to be shown before an Alternative Manual Daily/Entire Cleaning of Fresh Milk machines.



Use it to specify that a different detergent must be used (as this is the main purpose of the Alternative Cleaning), along with the correct amount of detergent.

After the setup of the Alternative Cleaning, the relative button will be highlighted in orange, to point out that for that day you have set an alternative cleaning.

← CLEANING CYCLE SCHEDULE SETTINGS

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY



TIME TO FORCE CLEAN
17:30


CLEANING TYPE
COFFEE GROUP
DAILY CLEANING

AUTOMATIC CLEANING ☒

DETERGENT TANK
1 2

ENABLED ☒

 EDIT INSTRUCTIONS

ENTIRE CLEANING OPTIONS ☒

SAVE

+



: Use this button to add a secondary cleaning cycle for the selected day.

← CLEANING CYCLE SCHEDULE SETTINGS

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY



TIME TO FORCE CLEAN
17:30

CLEANING TYPE
COFFEE GROUP
DAILY CLEANING

AUTOMATIC CLEANING ☒

DETERGENT TANK
1 2

ENABLED ☒



TIME TO FORCE CLEAN
20:30


CLEANING TYPE
COFFEE GROUP
DAILY CLEANING

AUTOMATIC CLEANING ☒

DETERGENT TANK
1 2

ENABLED ☒

 EDIT INSTRUCTIONS

ENTIRE CLEANING OPTIONS ☒

SAVE

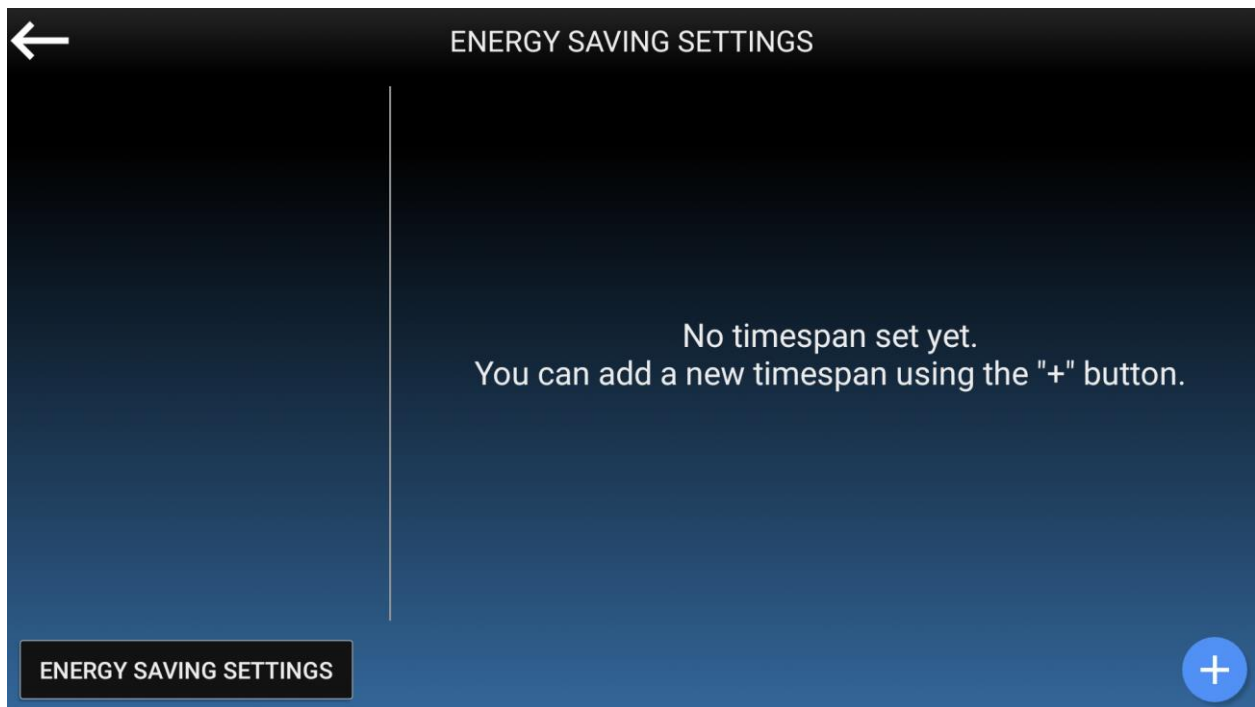
You'll be able to have up to 2 forced cleaning cycles for each day. Keep in mind that the time of the second cleaning must be higher than the first one.

Note also that you'll be able to setup an Alternative Cleaning only on the first cleaning of the day.

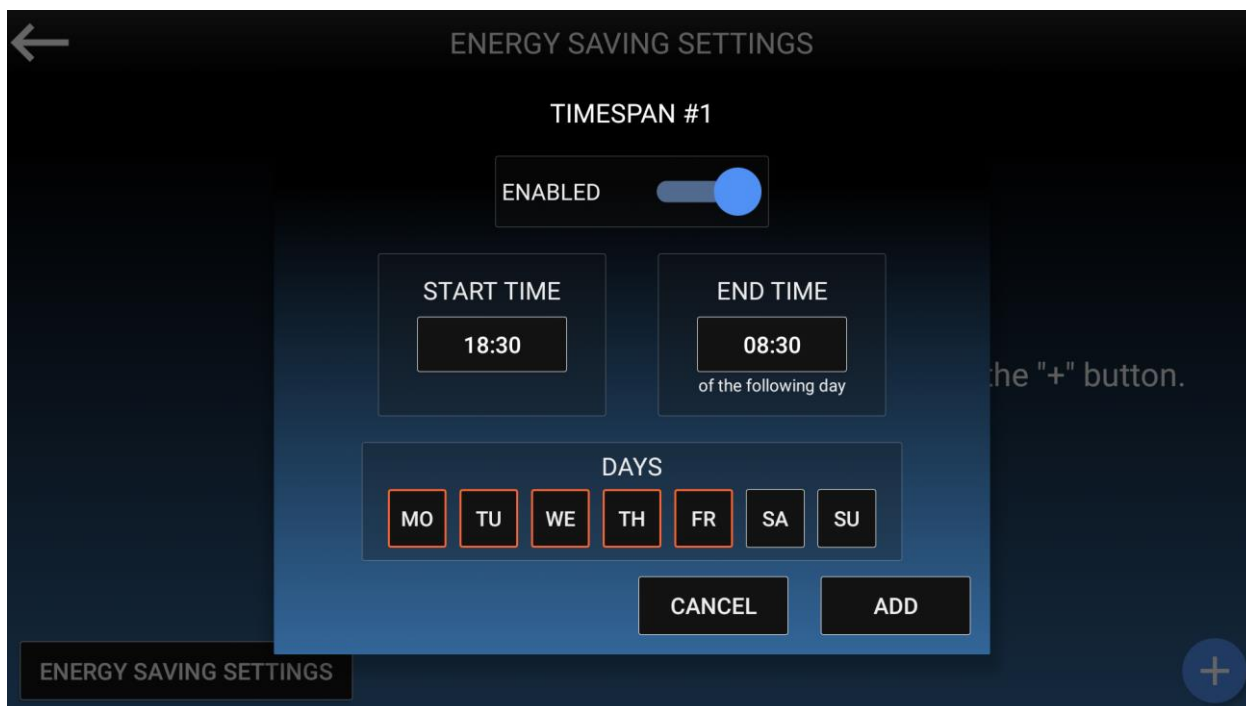
5.3.7.5 Energy Saving

Push **Energy Saving** key.

The following screenshot will appear on the touch screen.



Click on the  button to add a new timespan.



You can edit the following options:

- **Enabled:** choose if the current timespan will be enabled or not.
- **Start Time:** choose the starting time of the Energy Saving mode.
- **End Time:** choose the end time of the Energy Saving mode. A single timespan can last up to 24 hours.
- **Days:** choose on which days this timespan will be active.

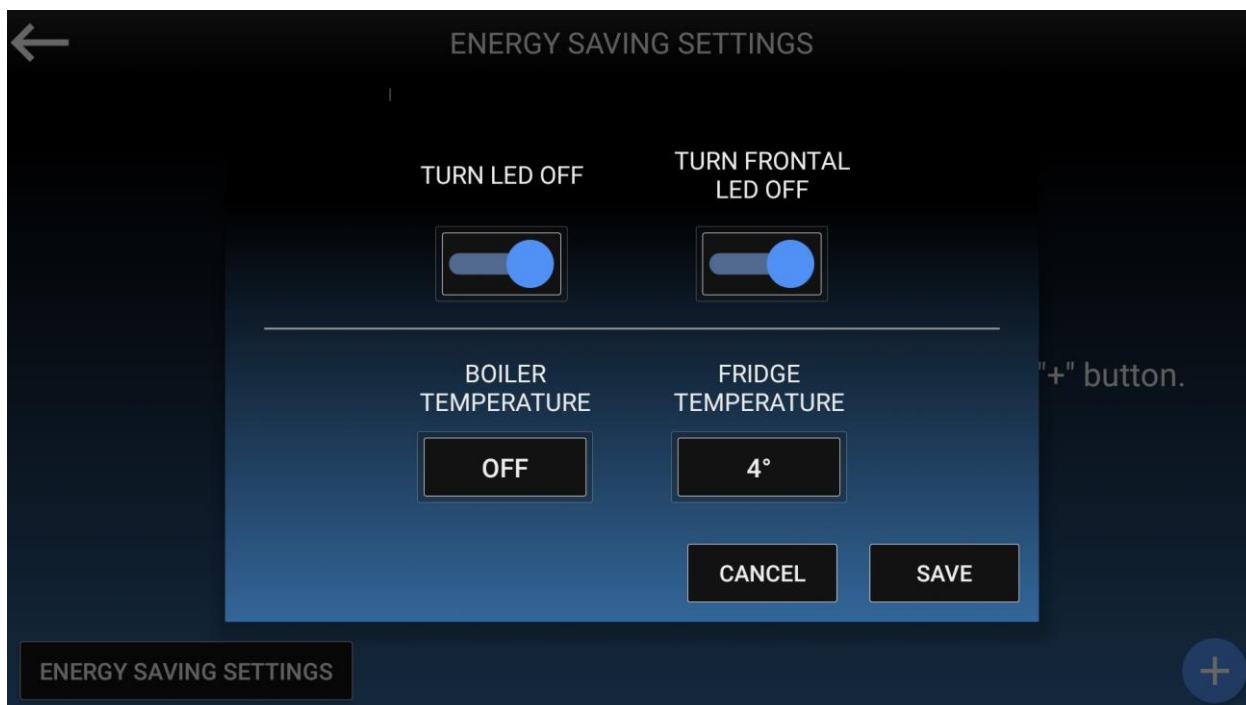
After pushing on the **ADD** button you will see the following screenshot, where you will be able to change the above options or delete the timespan.
You can add up to 9 different timespans.

The screenshot displays the 'ENERGY SAVING SETTINGS' screen. On the left, a list titled 'Timespan #1' is shown. The main area is titled 'TIMESPAN #1' and contains the following controls:

- An 'ENABLED' toggle switch, currently turned on (blue).
- A trash can icon for deleting the timespan.
- A 'START TIME' section with a digital display showing '18:30'.
- An 'END TIME' section with a digital display showing '08:30' and the text 'of the following day' below it.
- A 'DAYS' section with seven buttons labeled 'MO', 'TU', 'WE', 'TH', 'FR', 'SA', and 'SU'. The 'MO', 'TU', 'WE', and 'TH' buttons are highlighted with orange borders.

At the bottom left, there is a button labeled 'ENERGY SAVING SETTINGS'. At the bottom right, there is a blue circular button with a white plus sign (+).

Pushing on **Energy Saving Settings** you will see the following screenshot:



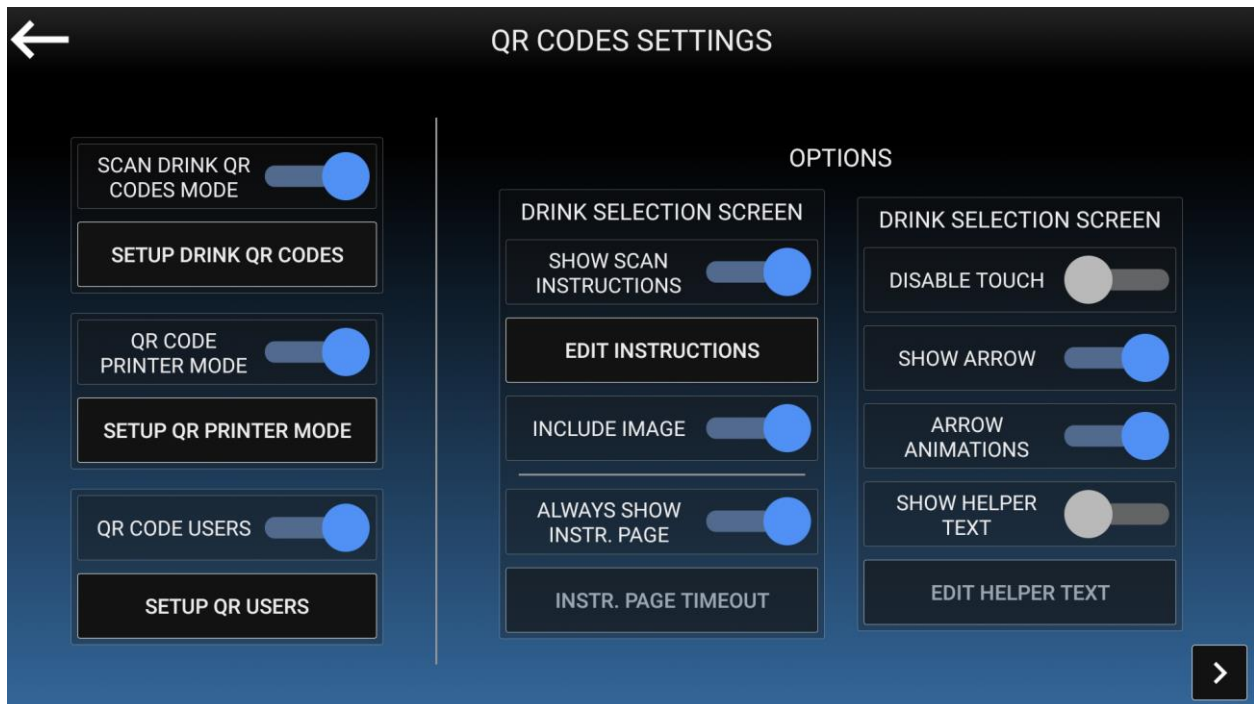
You can change the following options:

- **Turn Led Off** during the Energy Saving period;
- **Turn Frontal Led Off** during the Energy Saving period;
- Change the **Boiler Temperature** during the Energy Saving period;
- Change the **Fridge Temperature** during the Energy Saving period;

5.3.7.6 QR Codes

Push **QR Code**.

The following screenshot will appear on the touch screen.



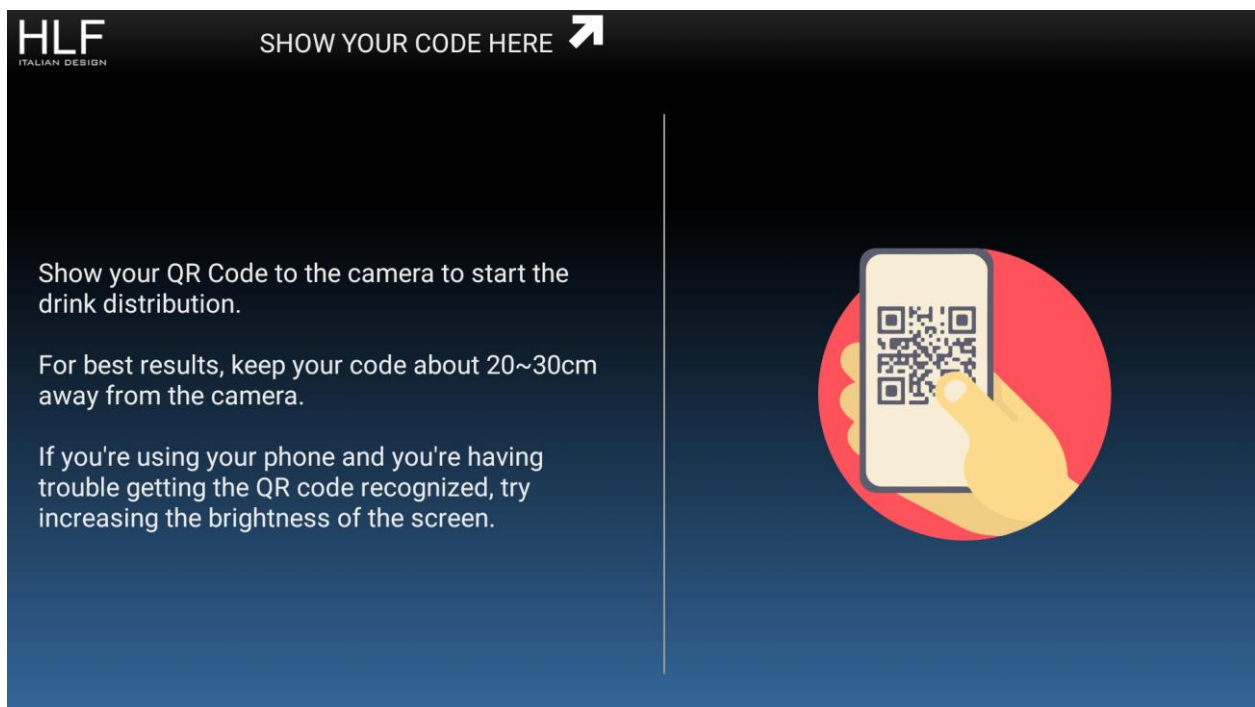
Enabling at least one of the three QR code reading modes will activate the Options section.


The possible operations to do are the following:

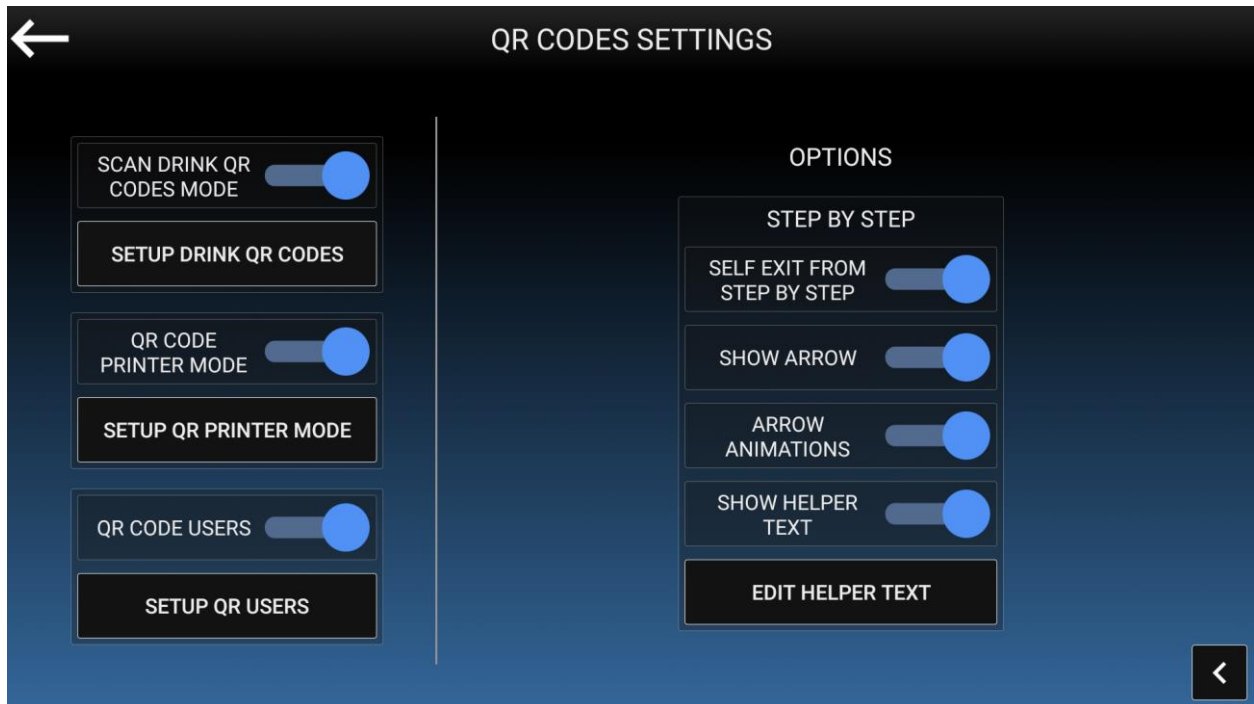
- **Show Scan Instructions:** Instead of the drink selection screen, show some instructions regarding how to properly show a QR Code to the machine.
- **Edit Instructions:** Here you can change the instructions to show, revert them to default, change the text size and the text color.
- **Include image:** Instead of the drink selection screen, show an image to help the user with the QR Code scan.
- **Always show instructions page:** When enabled, the usual drink selection screen will always be hidden by the Instructions screen.

- **Instructions page timeout:** Set the timeout to fade in/fade out the Instructions page and the drink selection screen.
- **Disable touch:** When enabled, any touch made on the drinks will be ignored, in order to force the users to use the QR Codes.
- **Show Arrow:** Show an arrow in proximity of the camera, pointing towards it.
- **Arrow Animations:** When enabled, the arrow will have a blinking animation.
- **Show Helper Text:** Show a short helper text next to the arrow.
- **Edit Helper Text:** Here you can change the text to show next to the arrow, revert it to default, change the text size and the text color.

With the above options, the drink selection screen would look like this:



You can use the  button to reveal a second page of options.



This section only affects the Step by Step screen. The possible operations to do are the following:

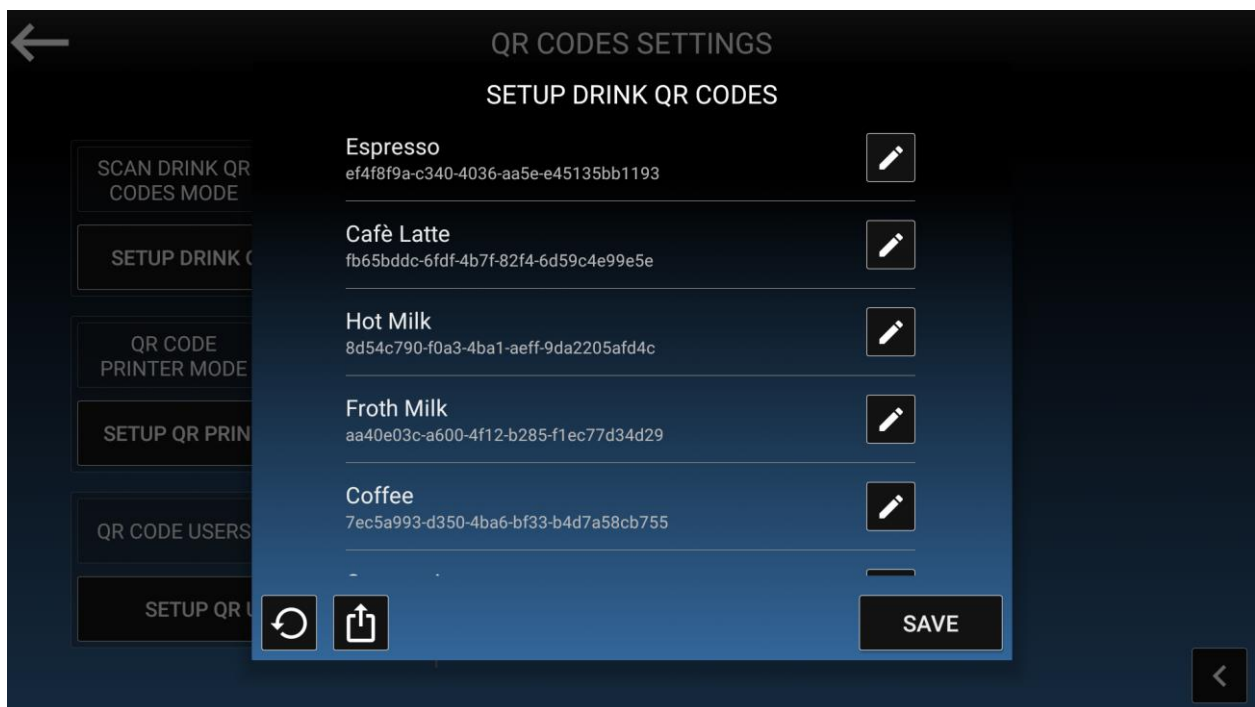
- **Self Exit from Step by Step:** after 40 seconds of inactivity the Step by Step will close by itself.
- **Show Arrow:** Show an arrow in proximity of the camera, pointing towards it.
- **Arrow Animations:** When enabled, the arrow will have a blinking animation.
- **Show Helper Text:** Show a short helper text next to the arrow.
- **Edit Helper Text:** Here you can change the text to show next to the arrow, revert it to default, change the text size and the text color.

5.3.7.6.1 Scan Drink QR Codes Mode

With this mode, a machine-unique identifier will be associated to each drink, and it will be used to generate a reusable QR Code;

Show the QR Code to the machine and it will start the dispense in few moments.

Press on **Setup Drink QR Codes** to see the available options:



From here you'll be able to see which code is associated to which drink, with the possibility to perform these actions:



: Edit the drink code. Editing the code will automatically disable the previously generated QR codes.



: Refresh all drink codes at once.



: Export the current QR Codes, either to a USB drive or via email. In both cases you will receive a .zip archive containing the QR Codes in a .png format. When exporting the codes, you can choose between many options, such as attaching to the QR code the drink name, the drink position, the drink image and the HLF logo.

The following is the QR code for the drink “Espresso”, exported with all the options activated.



ESPRESSO

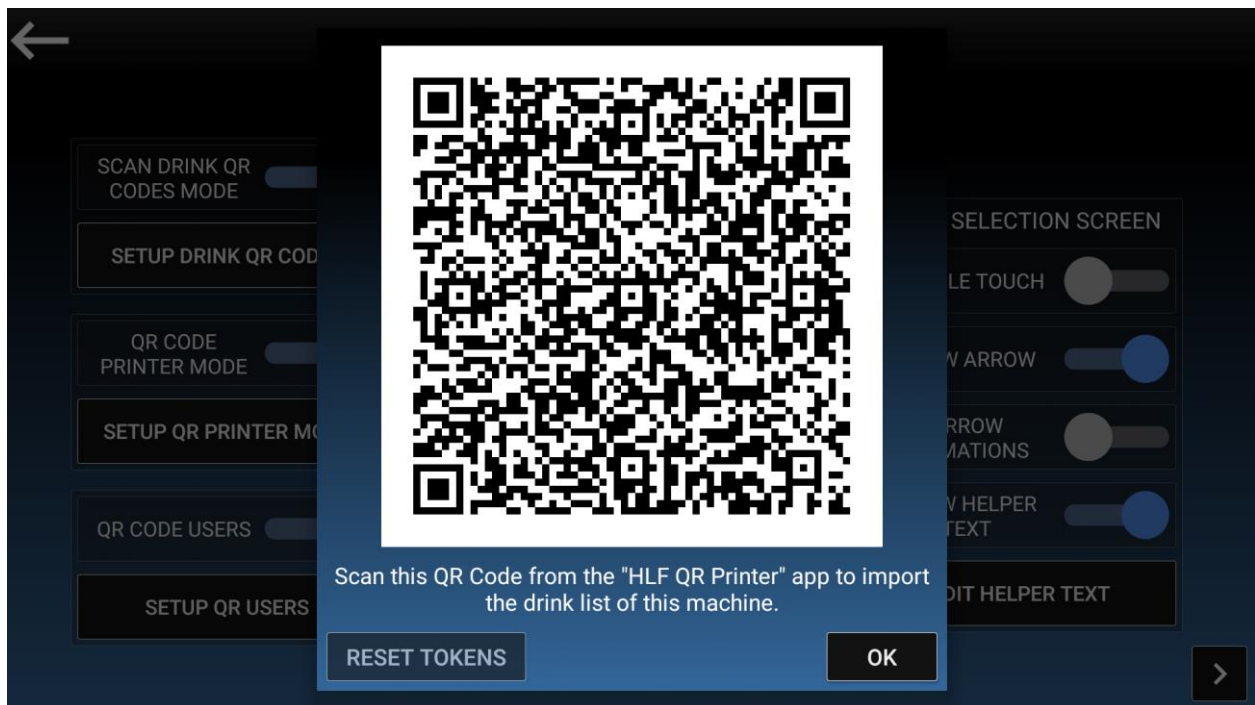


5.3.7.6.2 Code Printer Mode

This mode is meant to be used in conjunction with the HLF QR Printer mobile application, that can be used to print a one-time-only QR Code that will be recognized from the machine in order to dispense the drink.

In the HLF QR Printer you can load the drink list into the application using the “Scan” function; Printing is supported both on traditional printers and on thermal printer, connected via Bluetooth.

You can press **on Setup QR Printer Mode** to see the following screen:

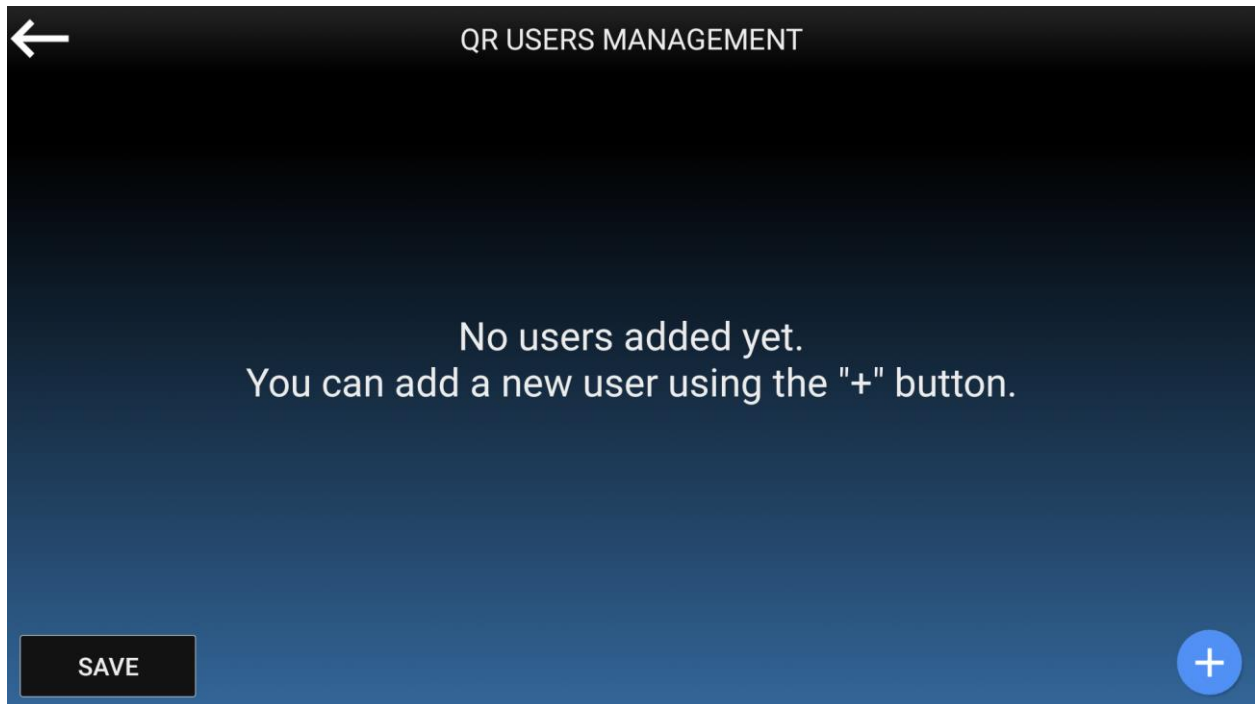



Here you can see the QR Code to be scan from the HLF QR Printer app to quickly import the drink list, and the **Reset Tokens** button, that can be used to reset every used token.

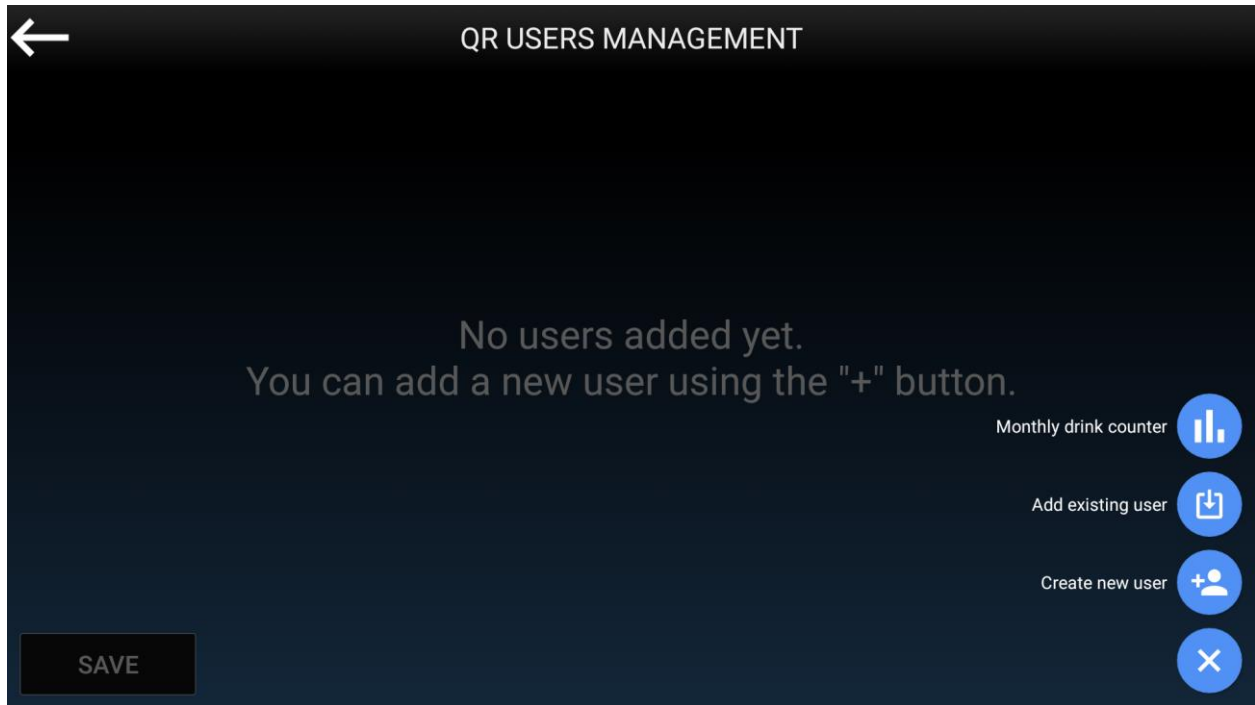
5.3.7.6.3 QR Codes Users

With this mode it is possible to create a list of users (ideally the office employees), where each one of them associated to an email address and a username, and therefore to a unique QR Code.

Push on Setup QR Users, and the following screenshot will appear on the touch screen.




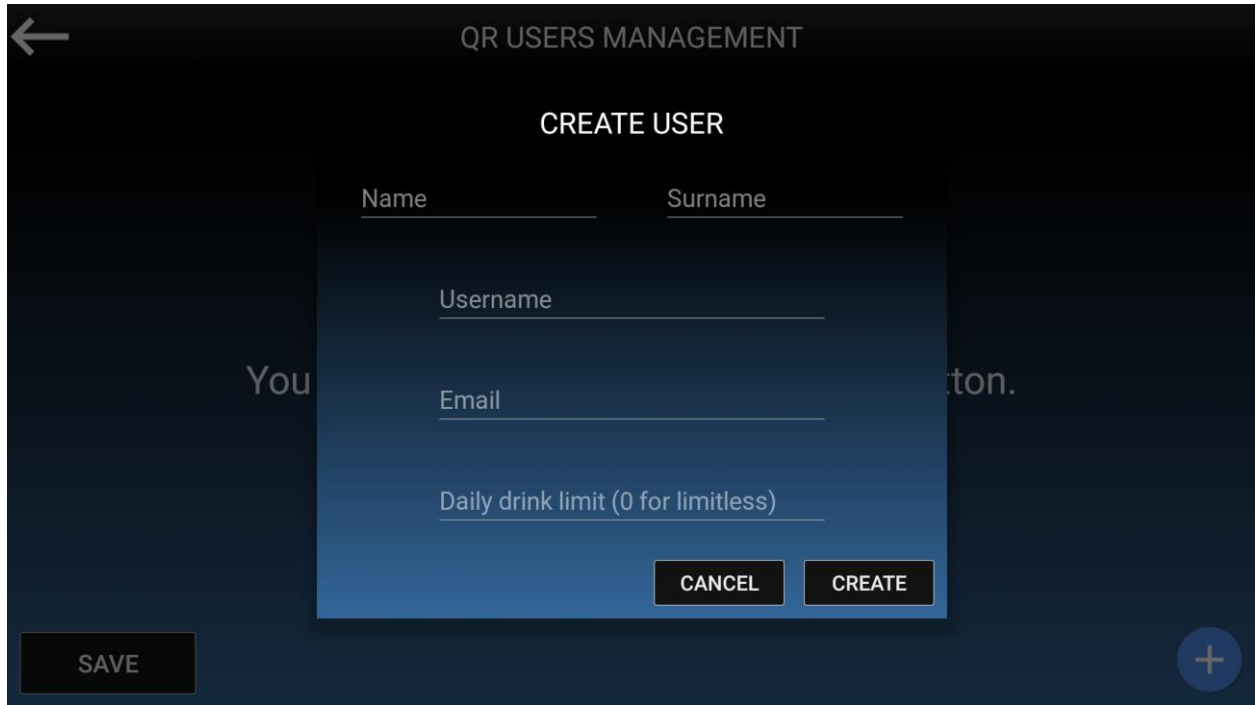
Push on the  button to show the available options.



You can either:

- **Create a new user**
- **Add an existing user**
- See the **Monthly drink counter**

In order to create a new user, press the  button.



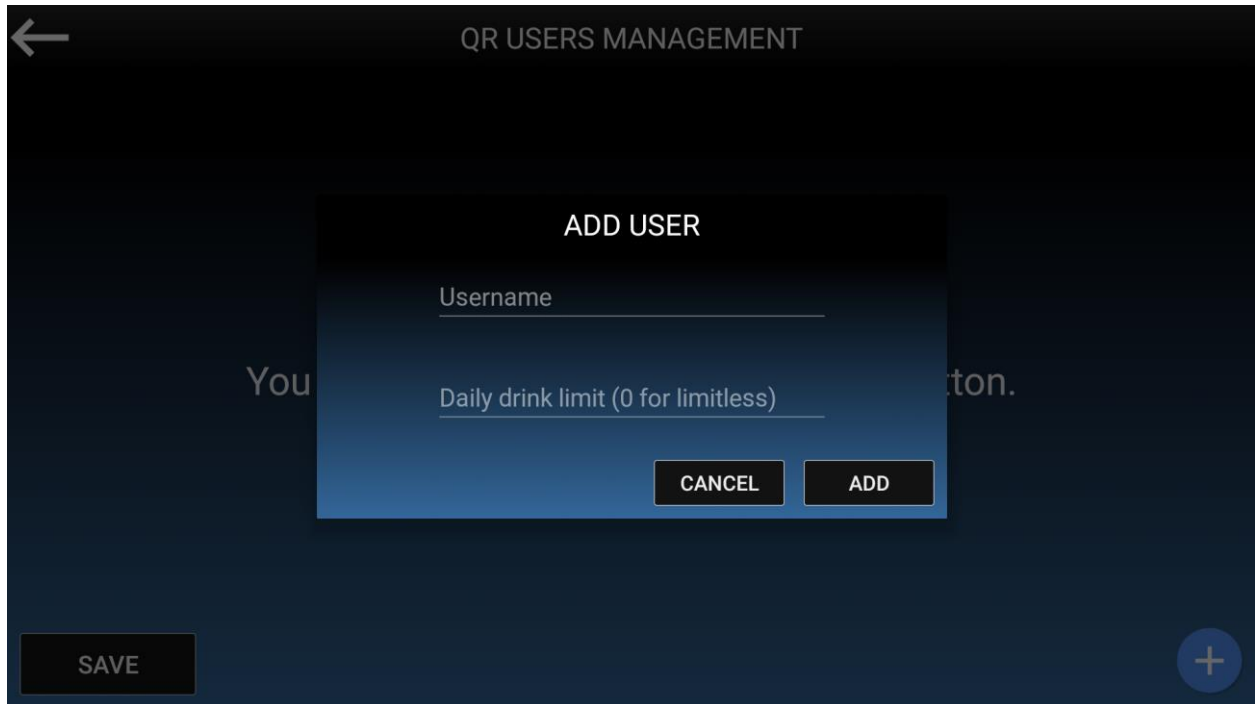
The screenshot shows a mobile application interface for 'QR USERS MANAGEMENT'. A 'CREATE USER' dialog box is open, featuring input fields for 'Name', 'Surname', 'Username', 'Email', and 'Daily drink limit (0 for limitless)'. The dialog has 'CANCEL' and 'CREATE' buttons at the bottom. In the background, a 'SAVE' button is visible on the left, and a blue circular button with a white plus sign is on the right.

As the QR User has to be unique, you'll need the following data:

- **Name**
- **Surname**
- **Username** (by default generated as *name.username*)
- **Email**
- **Daily drink limit**

If you want to add a user you have already created on another machine, you can use

the  button.







The screenshot shows a mobile application interface for 'QR USERS MANAGEMENT'. A central dialog box titled 'ADD USER' is displayed. It contains two input fields: 'Username' and 'Daily drink limit (0 for limitless)'. Below these fields are two buttons: 'CANCEL' and 'ADD'. The background interface includes a back arrow in the top left, a 'SAVE' button in the bottom left, and a plus icon in the bottom right.

In this case, you'll only need to write the **Username** and set the **Daily drink limit**.

After you'll have created/added a user, you will see the following screenshot:

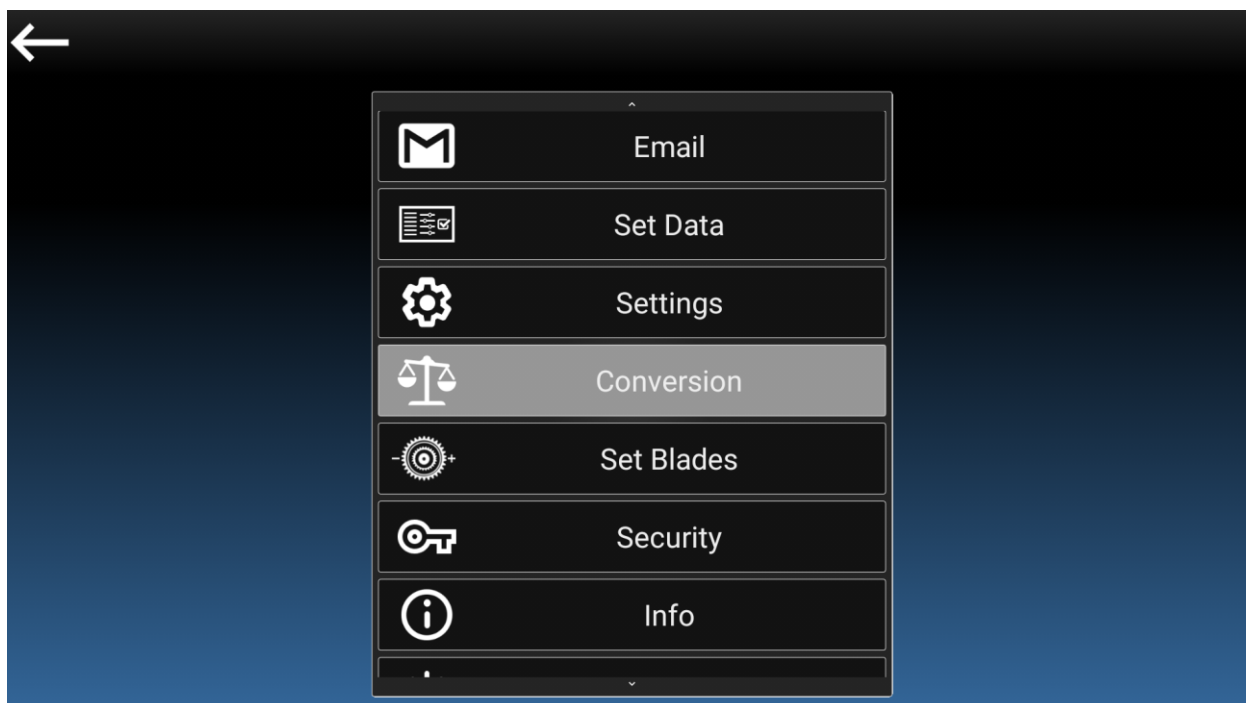


You can use the arrow button to expand/collapse the user card.
For each user, the following operations are available:

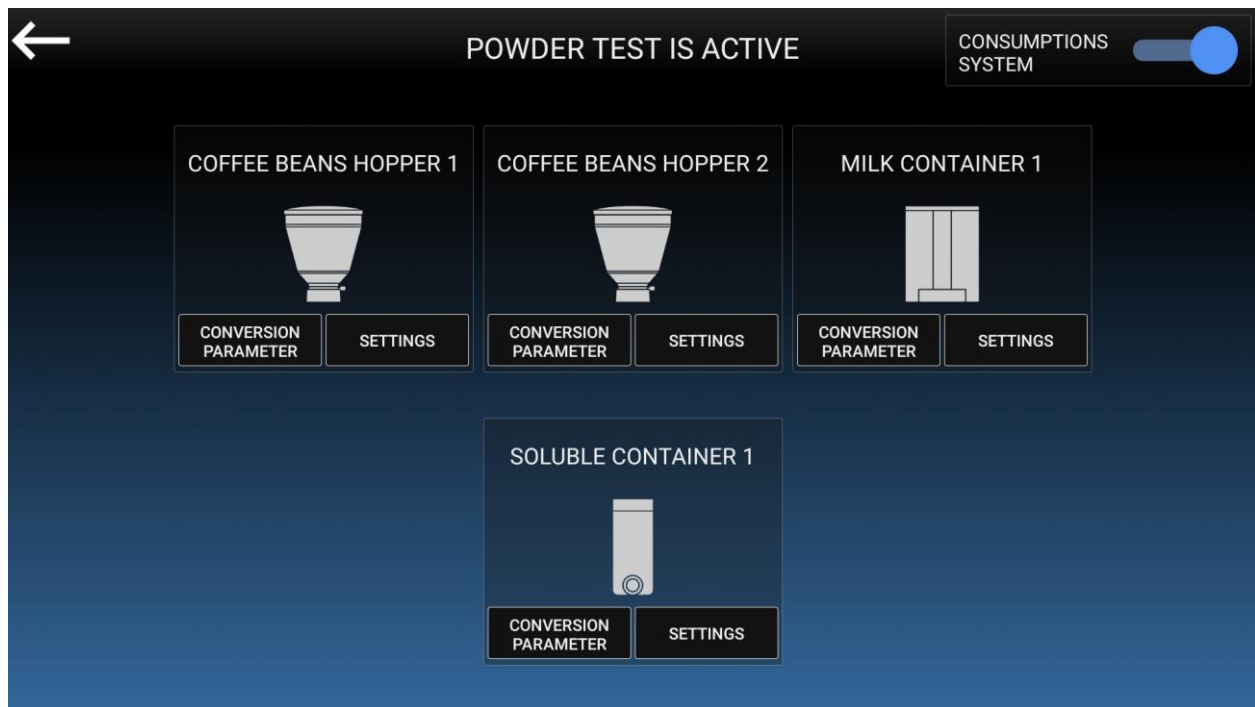
- : To export the QR Code, either as an image file to an USB drive, or as an email attachment sent to the user email.
- : To select a favorite drink (including the preselections) associated with the user; This way, the user will be able to have the associated drink by showing his QR Code in the drink selection screen, without any other interaction with the machine.
- : To see the drink history associated to the user.
- : To edit the user data. Consider that changing the username will also change the QR Code, and the previous one will become unavailable.

5.3.8 Conversion

To access functions: push **Conversion**.

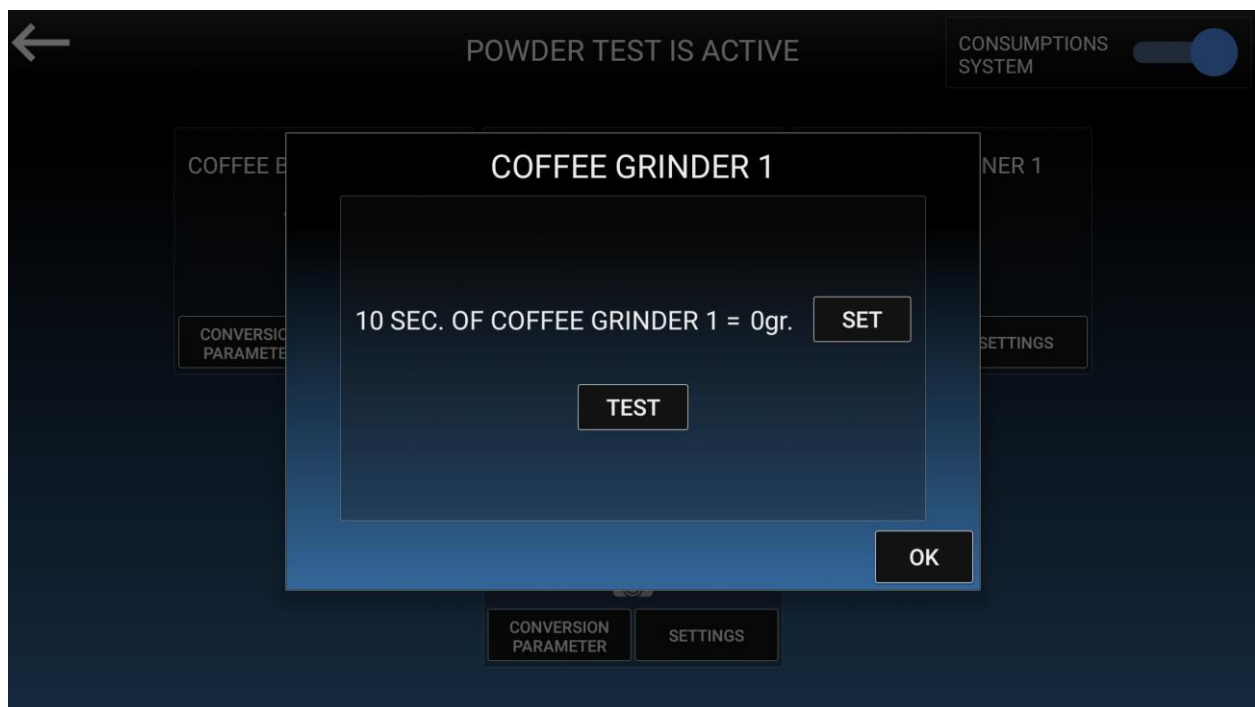


The following screen shot will appear on the touch screen.



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

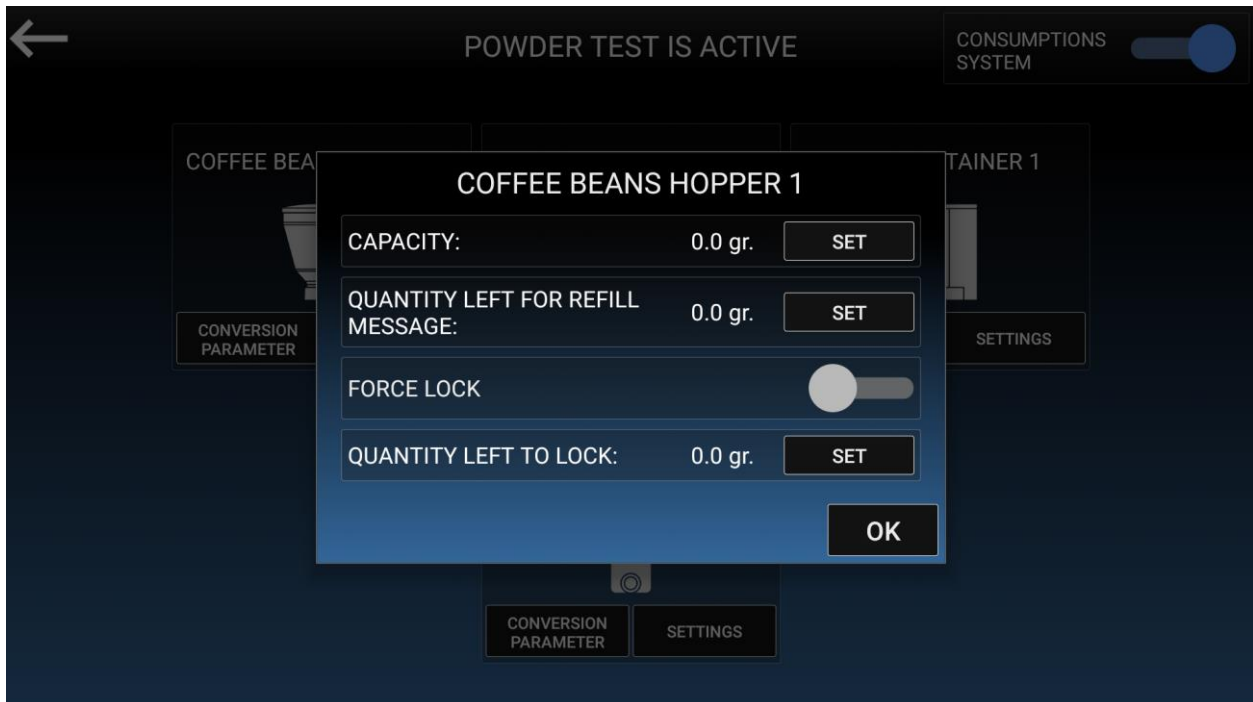
For the next step, the technician action is required.

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)

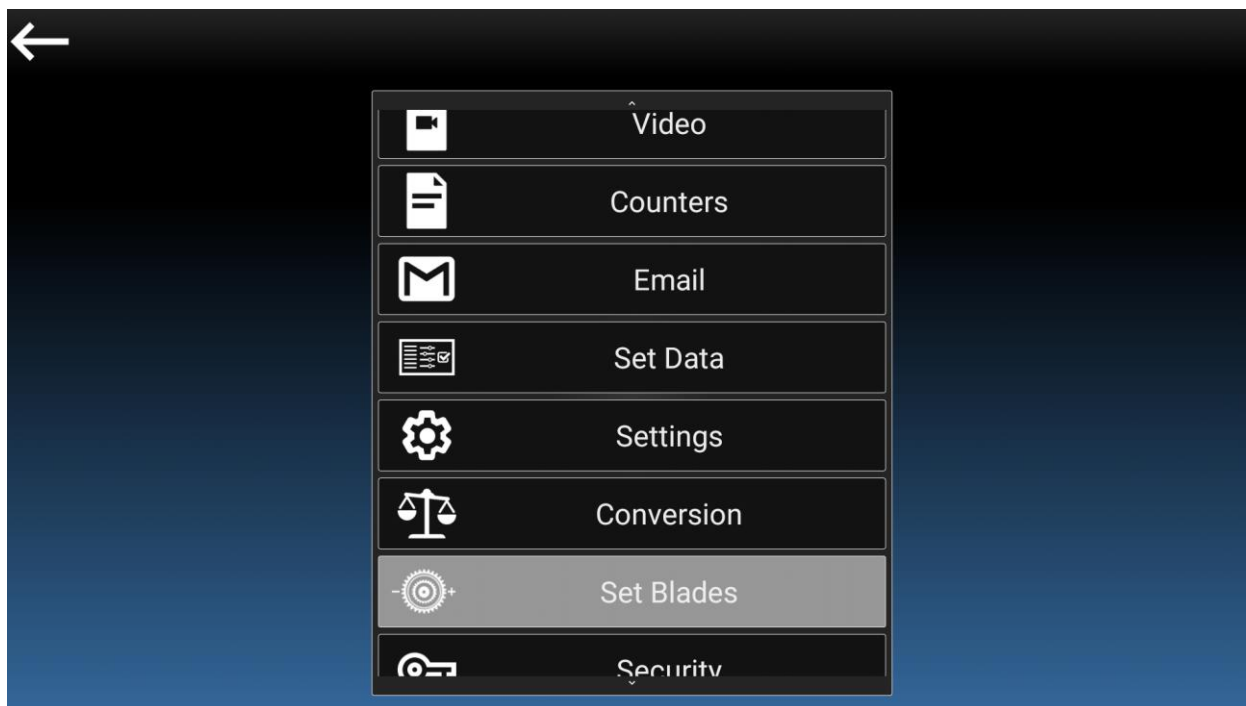


The possible operations to do are the following:

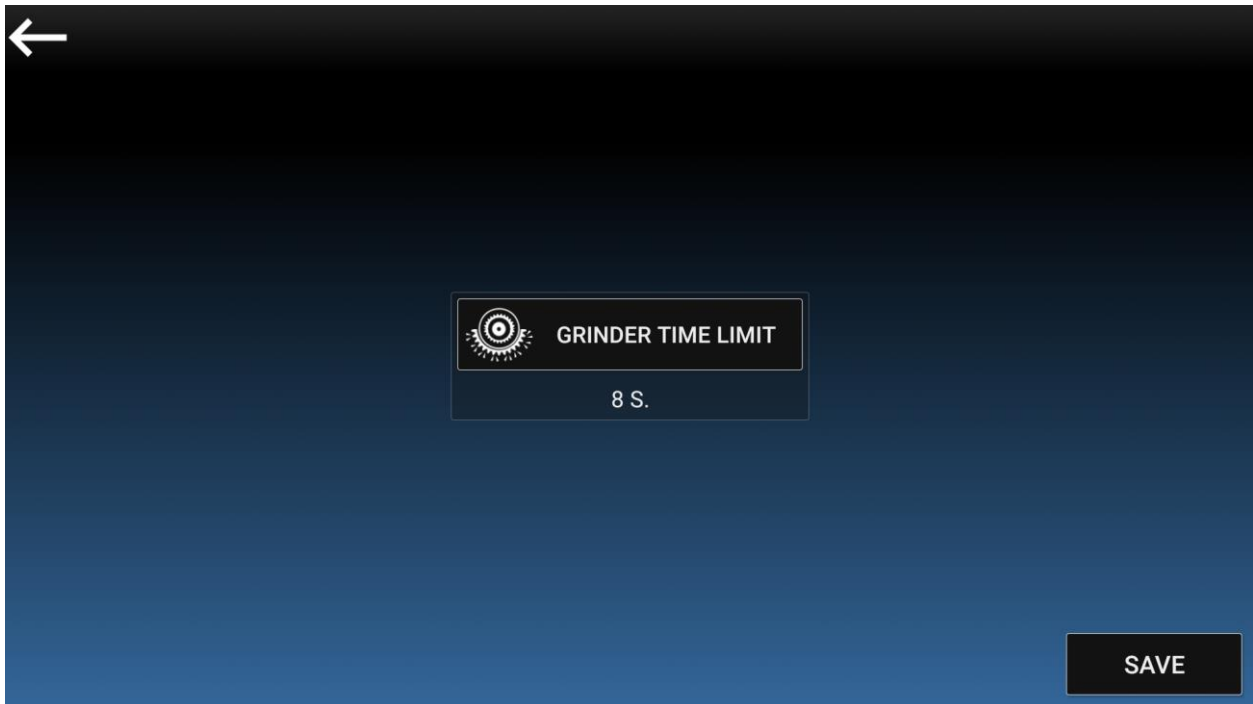
- **Capacity:** max quantity (in grams) of the product contained.
- **Quantity Left for Re-fill Message:** lower quantity (in grams) of the product under which the Re-Fill Message appears on the touch screen.
- **Force Lock:** to lock the drink delivery once the quantity consumed is reached (see *Quantity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

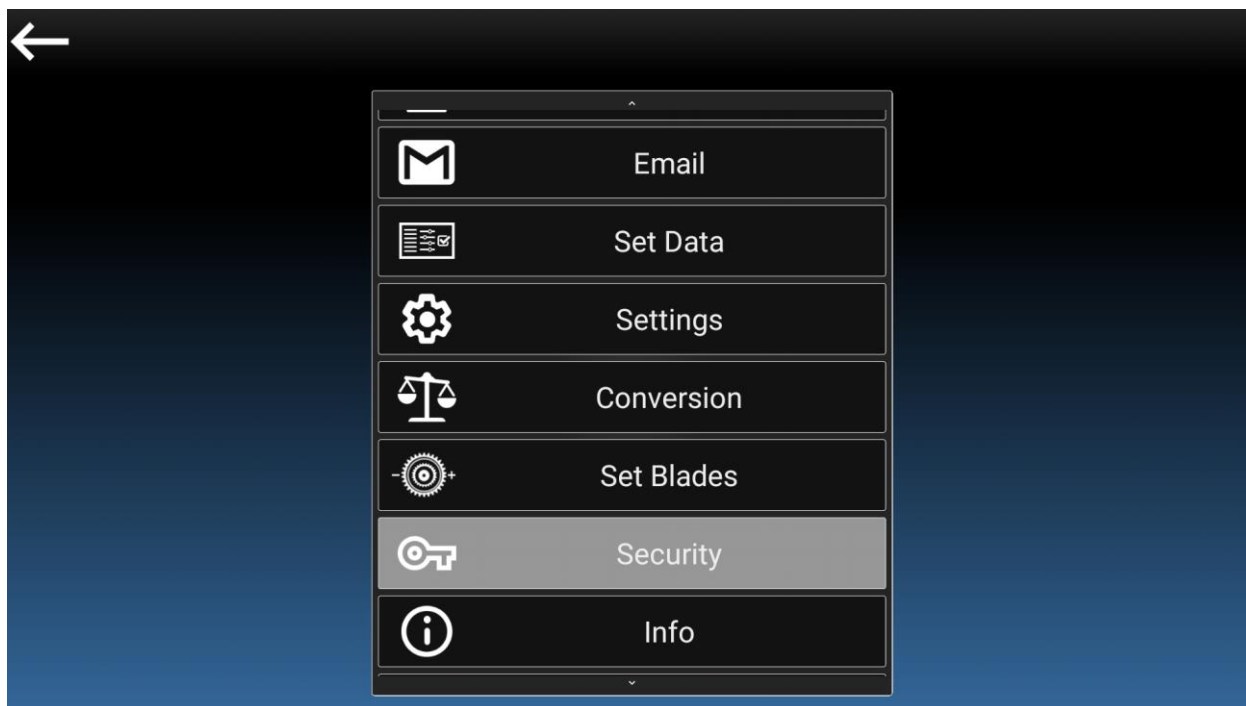


The possible operations to do are the following:

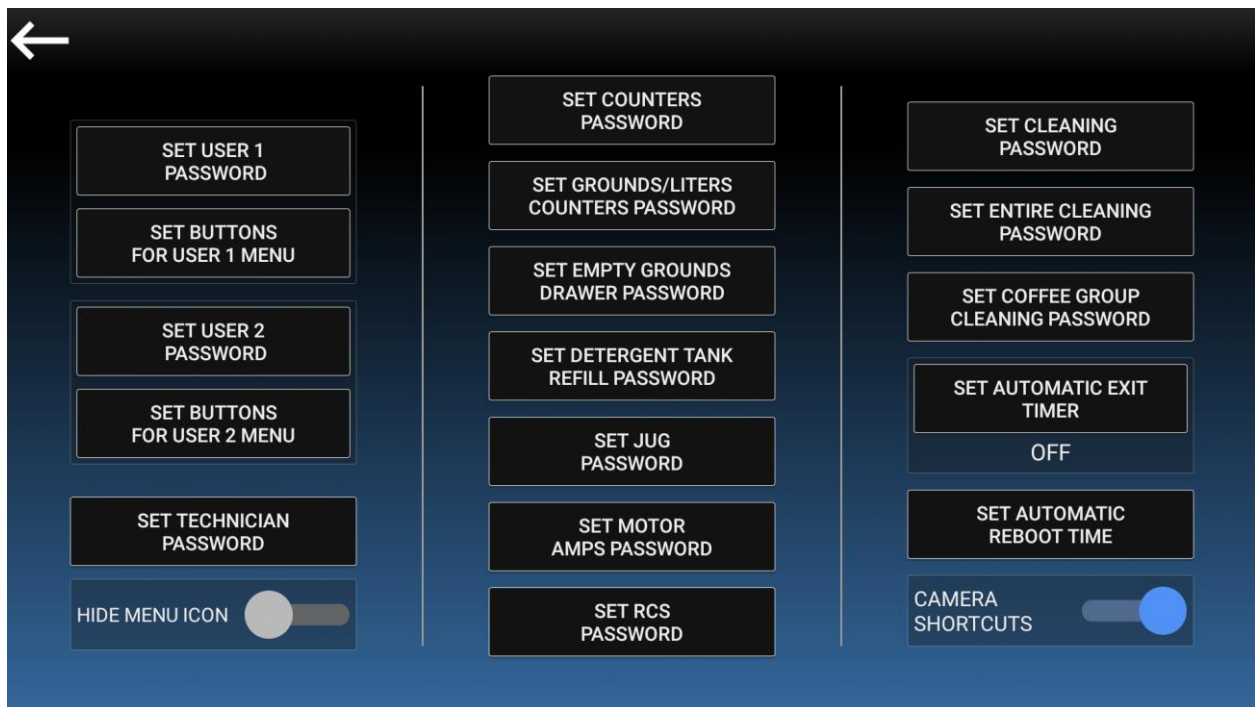
- **Grinder Time Limit:** to set the grinding time limit; the maximum grinding time is 20 seconds.

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 Grounds/Liters Password:** to assign/change password to reset grounds and liters counters.
- **Set Empty Grounds Drawer Password:** to assign/change password that has to be entered when the waste drawer is emptied.
- **Set Detergent Tank Refill Password:** to assign/change password that has to be entered when the detergent tank is refilled.

- **Set Jug Password:** to assign/change password to use a jug.
- **Set Motor Amps Password:** to assign/change password to access into the protected section in the technical menu.
- **Set RCS Password:** to assign/change password for the RCS.
- **Set Cleaning Password:** to assign/change password to start the Daily Cleaning process.
- **Set Entire Cleaning Password:** to assign/change password to start the Entire Cleaning process.
- **Set Coffee Group Cleaning Password:** to assign/change password to start the coffee group cleaning process.
- **Set Automatic Exit Timer:** set a timer after which the machine will automatically bring the user to the drink selection screen, when left unused inside a technical menu. Default is 90 sec.
- **Set Automatic Reboot Time:** set a time of the day at which the touchscreen will perform a reboot.
- **Camera Shortcuts:** enable the camera shortcuts, available in the drink selection screen showing the camera some specific QR Codes.

5.3.11 Info

To access functions: push **Info**.



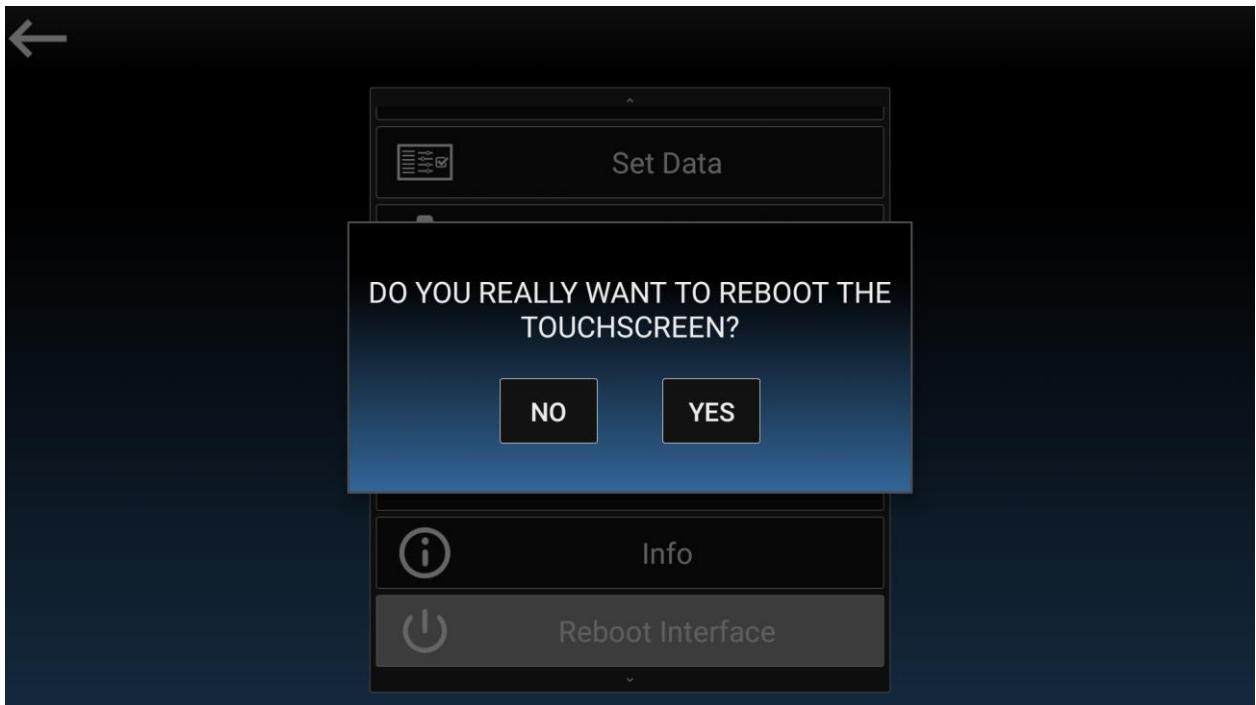
Information regarding machine and software will be displayed on the touch screen.

5.3.12 Reboot Interface

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



The following screen shot will appear on the touch screen.



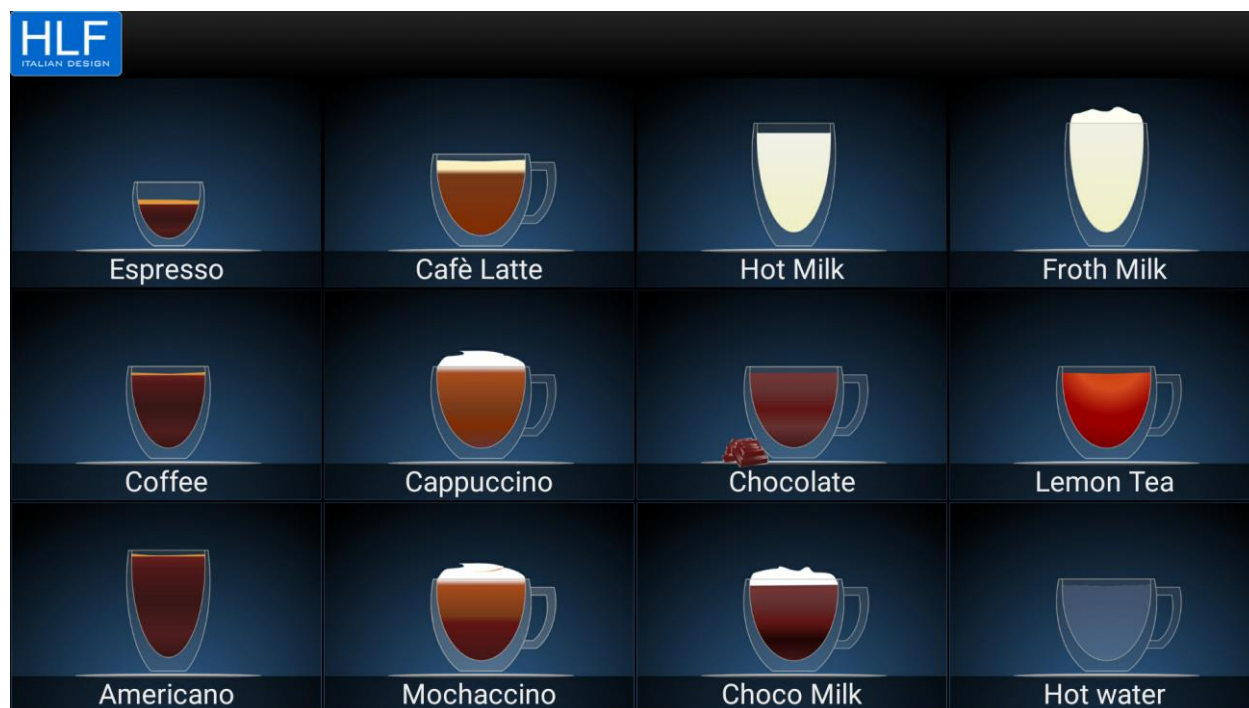
The possible operations to do are the following:

- **No:** cancel the operation and get back to the menu.
- **Yes:** Perform a touchscreen reboot.

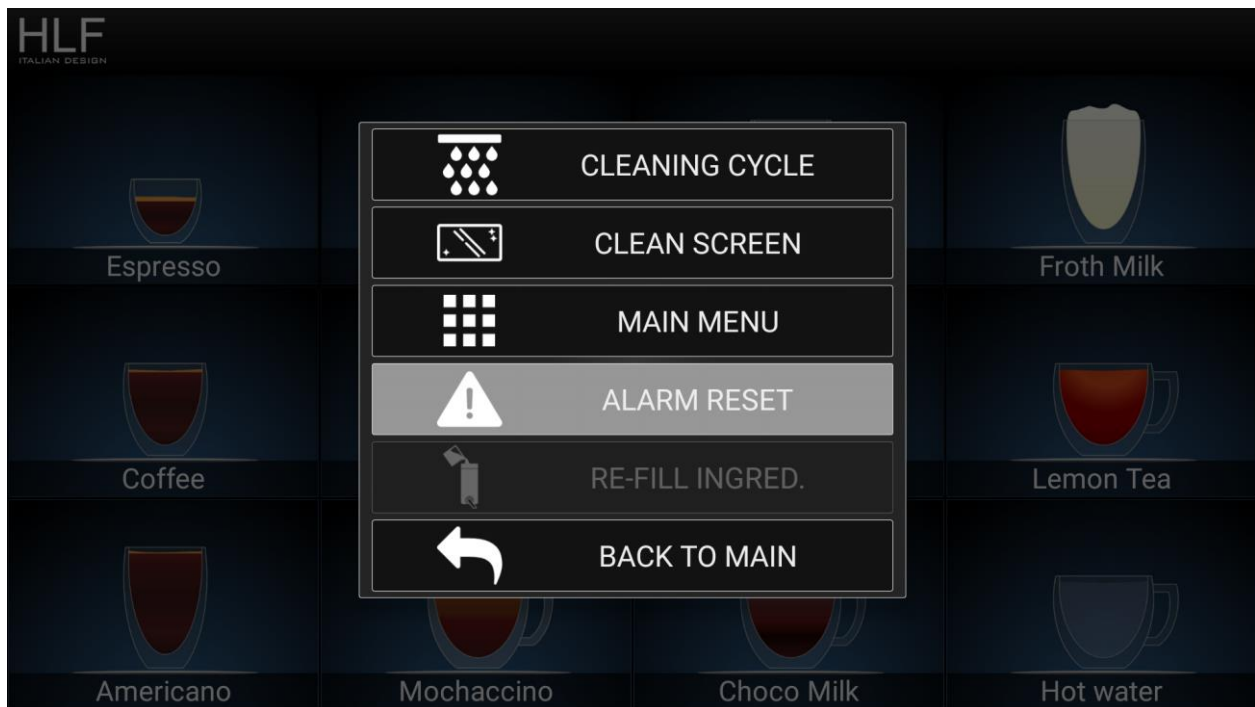
This operation restart only the touch-screen display of the machine, not the whole machine!

5.4 Alarm Reset

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



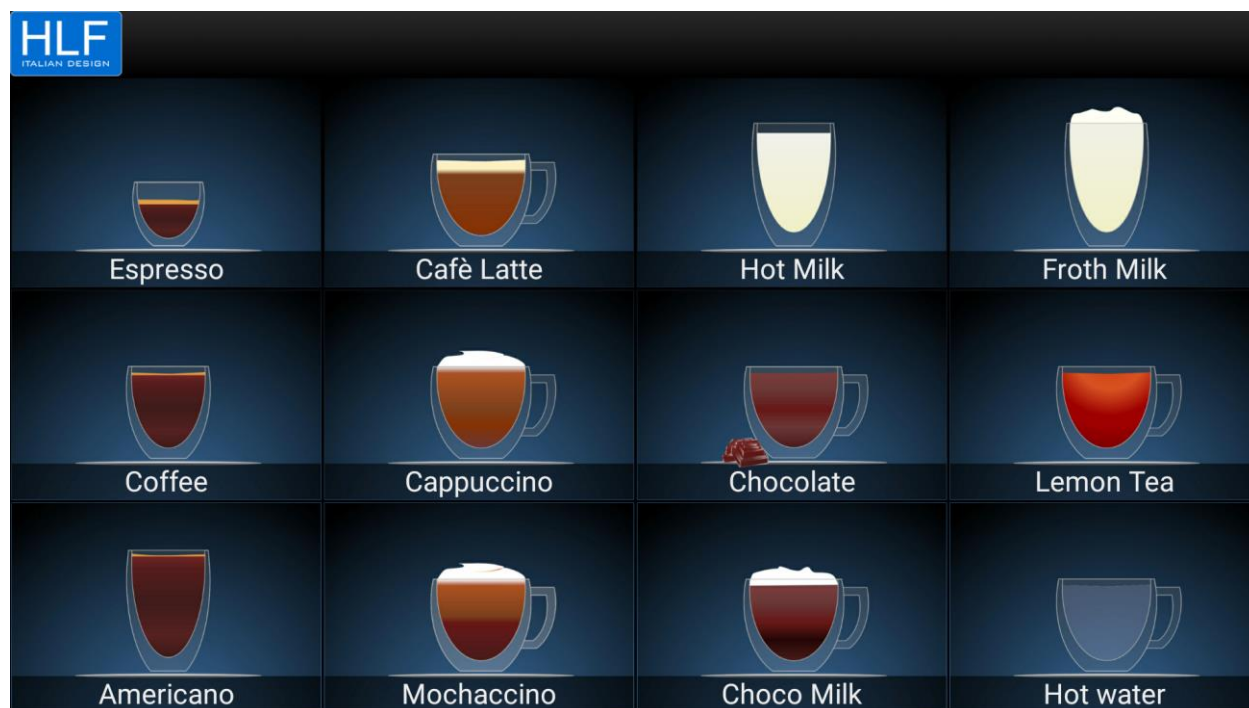
Then push **Alarm Reset** key.



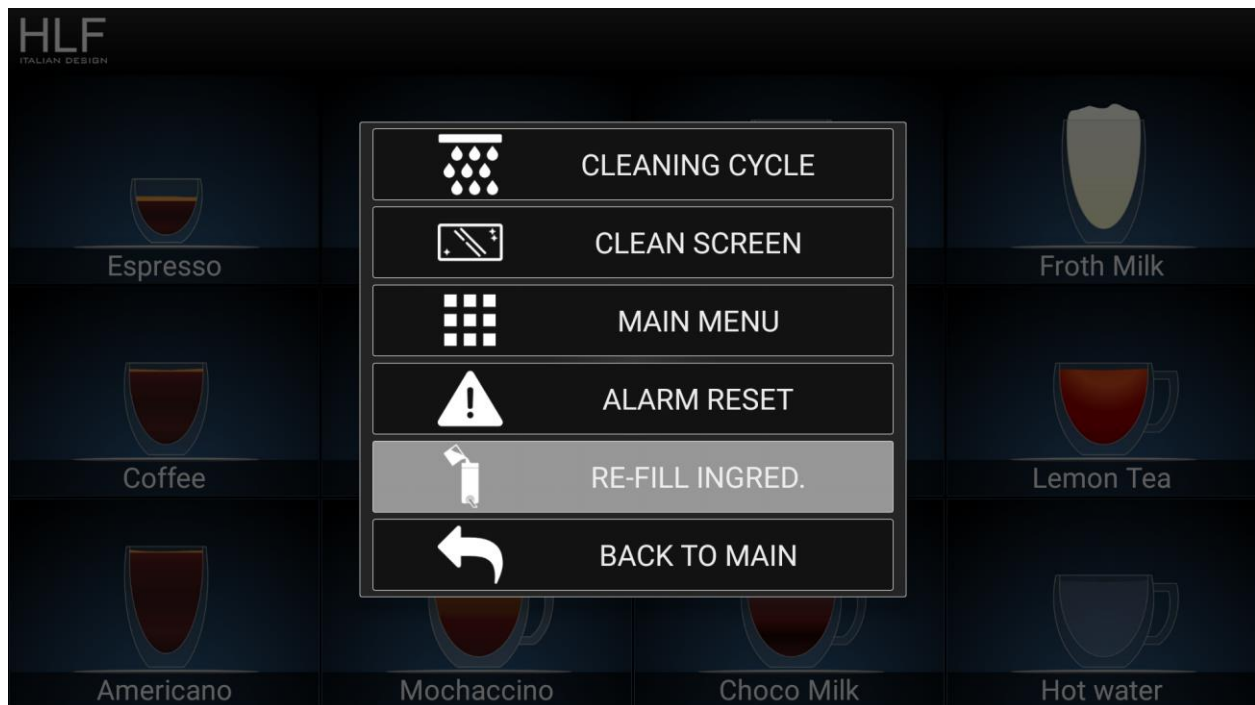
By pushing this function, all the alarms notifications (envelop on the top right corner) will be reset.

5.5 Re-Fill Ingred.

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



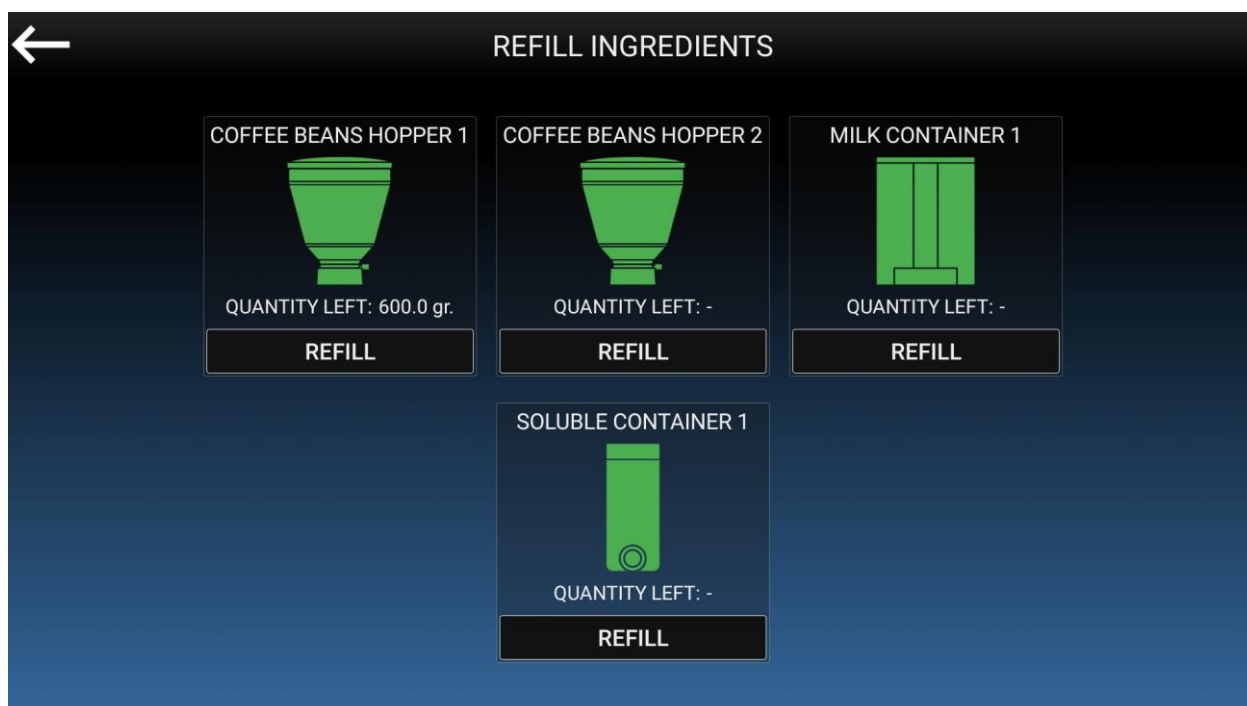
Then push **Re-Fill Ingred.** key.



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 5700 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 5700.
- ✓ 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 not accept liability for damage to all devices arising from poor maintenance and care by the customer. We will not accept liability for defects and faults in our equipment, which can be traced back to inexperienced repairs or the installation of spare parts which do not correspond with the original versions. 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 claims 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. | |
| E19-DESCALING | Descaling process is | |

| MESSAGE | CAUSE / ACTION 1 | CAUSE / ACTION 2 |
|---------------------------------------|---|---|
| REQUIRED | 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 de-scaling 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. | |

| 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 "RE-FILL 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 |
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| 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 | |
| E192-OUTPUT BOARD 2 UPDATE REQUIRED | Electronic board needs to be updated. Contact the Service and Support | |
| E210- DETERGENT TANK 1 LEVEL LOW | The detergent level of the tank 1 is low. Fill the detergent tank. | |
| E211-IN-LINE CONDUCTIVITY SENSOR DISCONNECTED | In-line conductivity sensor not found. Contact the Service and Support. | |

| MESSAGE | CAUSE / ACTION 1 | CAUSE / ACTION 2 |
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| E212-IN-LINE CONDUCTIVITY SENSOR KO | In-line conductivity sensor malfunction. Contact the Service and Support. | |
| E216-DETERGENT TANK 2 LEVEL LOW | The detergent level of the tank 2 is low. Fill the detergent tank. | |
| E225- COMMUNICATION ERROR | No communication detected. Contact the Service and Support. | |
| E226-USB NOT CONNECTED | The USB communication cable is not connected. Connect the USB communication cable. | |
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