JAVA

BEVERAGE MACHINE

OPERATORS GUIDE

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JAVA VENDING MACHINE

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SAFETY WARNINGS

1. The vending machine contains moving parts and utilises very hot water both of which have the potential to cause injury. The machine should be switched off before undertaking any activity on the mixing or brewing systems, which requires the removal of any component part from the machine.

2. Maintenance of the beverage machine is only to be undertaken by trained personnel who are fully aware of the dangers involved and who have taken adequate precautions.

3. Lethal voltages are exposed when the mains electrical supply to the beverage machine is available and any of the following items are removed:

    - Left or right hand side boiler cover
    - Illuminated Door panel.

    Maintenance personnel must ensure that the machine is isolated from the mains electrical supply before removing any of these items.

4. Replacement of the Type Y mains cable requires special tools. Should the cable become damaged, a trained person from an approved service agent must only carry out replacement.

5. THIS APPLIANCE MUST BE EARTHED.

6. Ensure that the connection to the water system is compliant with the pertinent national and local legislation. In the UK the Model Water Bylaws 1986 Statutory Instrument (SI) No. 1147 are applicable.

7. Ensure that the unit is positioned such that the plug connecting the unit to the mains supply is accessible.

8. The beverage machine is designed for indoor use, in an environment with an ambient temperature range between 0ºC and 40ºC. The machine should be located close to the appropriate electrical and water services with a minimum of 100mm (4in) clearance between the rear of the cabinet and the wall to allow adequate ventilation, and, if in a corner location, not closer to the right hand wall than 400mm (16in) to accommodate the opening of the door.

9. The unit should not be situated in an area where a water jet could be used.

10. The vending machine is a heavy item. Ensure sufficient persons and suitable equipment are available when attempting to move it.

11. The water in the boiler, and the boiler itself, are hot enough to scald burn, even some time after the machine has been switched off. The boiler must be drained, filled with cold water and drained again before any attempt is made to handle it or any of its associated parts.

12. Young children, the aged and infirm should not be allowed to operate the beverage machine unsupervised, in order to protect them from the risk of being scaled by hot beverages.

FROST WARNING

Care must be taken to protect the machine from frost. Do not attempt to operate the machine if it becomes frozen. Contact the nearest service agent immediately. Do not restore the machine to operational use until it has been checked and approved for use by the service agent.

HOT WATER WARNING

CAUTION

The water available from the option shower head cleaning attachment is hot enough to scald or burn. Appropriate care must be taken when using this attachment.

Note: initially the water flowing from the attachment will be cool, but will rapidly become extremely hot.

FLUSHING THE MACHINE

Ensure that the following flushing instructions are carried out at least once a day and that mixing system & brewer cleaning is carried out at least once a week.

To Flush Machine:

(1) Open machine as instructed and ensure machine is switched on.

(2) Press the flush button. The machine will flush all the whipper and mixing bowl assemblies with clean hot water.

(3) Repeat as necessary.

(4) Once flushing has ceased, the machine will be ready for use.

To Flush Brewer(s):

(1) Open machine as instructed and ensure machine is switched on.

(2) Ensure that hands and loose clothing are clear of the brewer.

(3) Press the brewer flush button. The machine will flush the brewer(s) with clean hot water.

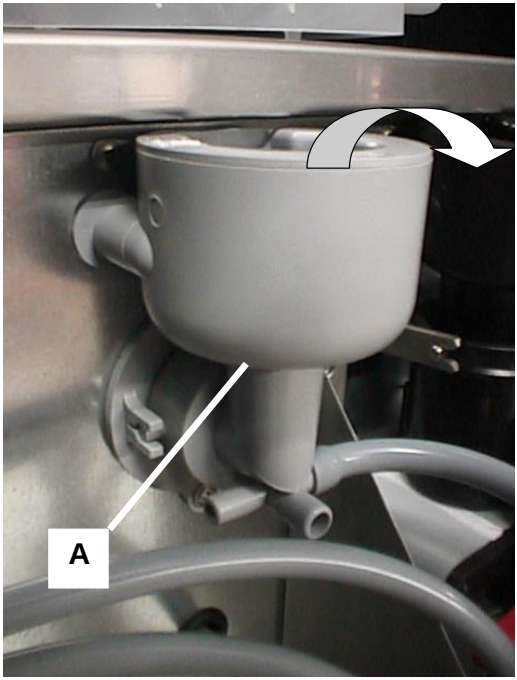
(4) Repeat as necessary.

(5) Once flushing has ceased, the machine will be ready for use.

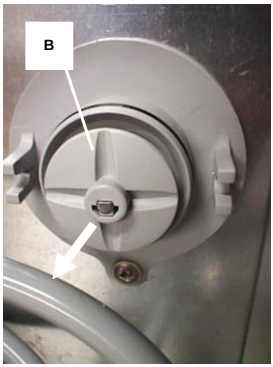
CLEANING THE MIXING SYSTEMS

(1) Open the door of the machine and switch machine off using the main switch.

(2) For each mixing system in turn remove the dispense nozzle from the dispense head and remove the mixing system **A** by pulling the top forward and downwards as shown.



(3) Once removed the steam cover can be detached from the mixing chamber to facilitate cleaning.



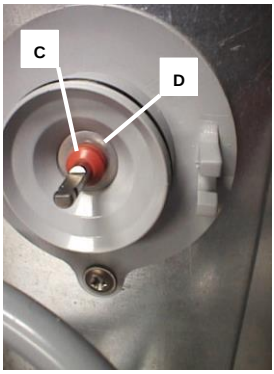
(4) Remove the impellor disk **B** by pulling it in the direction shown.

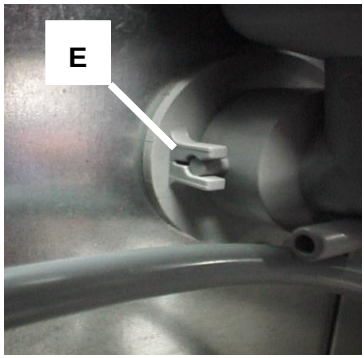
(5) Remove the whipper seal **C** and ensure that the running surface **D** is smooth and free of ingredient residues.

(6) Inspect whipper seal for damage and replace as necessary.

(7) Wash all the removed mixing system components in destaining fluid and then rinse thoroughly with clean water.

(8) Reassemble the mixing systems by following the reverse procedure. Ensure that whipper seal **C** is tight against the running surface before refitting the impellor.

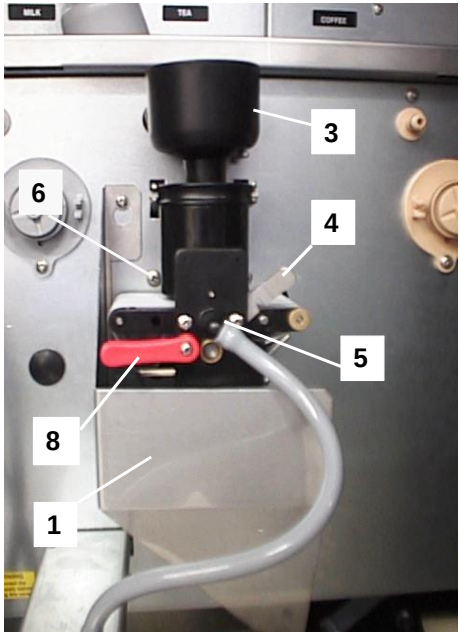




(9) Ensure that both locking pegs **E** on the mixing system are correctly located by pressing firmly on the lower part of the mixing system.

(10) When all mixing system components have been refitted, switch on the machine and perform a flush operation. Check the mixing systems for leaks and listen for abnormal sounds that may indicate incorrect assembly.

CLEANING THE TEA BREWER



(1) Open the door of the machine and switch machine off using the main switch.

(2) Turn tea canister dispense chute upwards to prevent ingredients being spilled onto the floor of the machine.

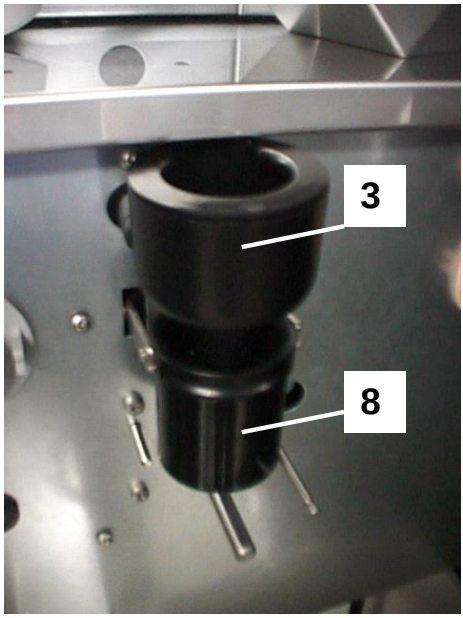
(3) Remove the tealeaf waste chute ❶ by lifting it up wards and towards you.

(4) Remove outlet elbow❺, by pulling gently whilst turning the elbow slightly.

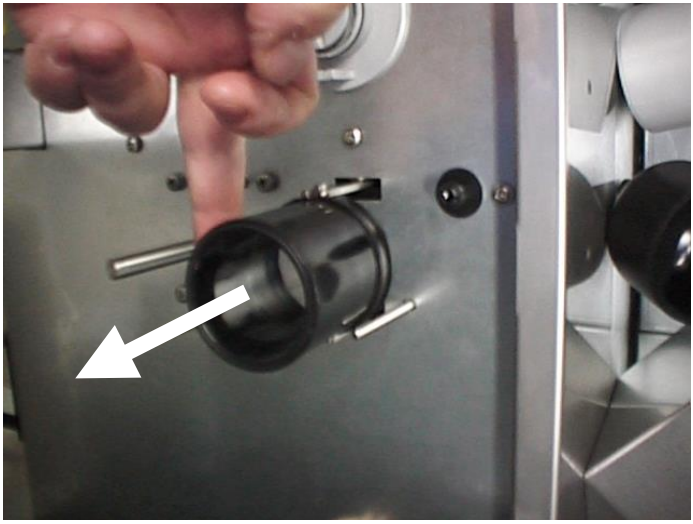
(5) Raise the brewer release lever ❹ to unlock the carriage assembly.

(6) Gently slide carriage assembly ❻ towards you and remove it from the machine.

(7) Remove mixing bowl❸.



(8) Remove the brewer cylinder ❽ by swinging it upwards and then gently pulling it in the direction indicated.



(9) Wash the brewer and cylinder in de-staining fluid and rinse with clean water.

REFITTING THE TEA BREWER

(1) Refit brewer cylinder.

(2) Refit the mixing chamber.

(3) Refit brewer carriage onto machine. If it does not locate correctly, gently turn filter belt using the studded roller until it slides into place.

(4) Lock the carriage in place by returning the release lever ❹ to the horizontal position; ensure that the groove on the lever engages with the slot on the shaft and that the carriage is secure.

(5) Refit the tealeaf waste chute ❶ followed by the outlet elbow❺, and mixing bowl❸.

(6) Turn tea canister dispense chute downward into mixing bowl.

(7) Switch machine back on. **Ensure that hands and loose clothing are clear of the brewer(s).**

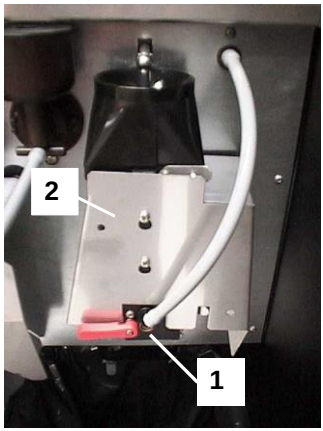
(8) Close and lock the machine door as instructed.

(9) Once machine has reset, test at least one Tea.

CLEANING THE COFFEE BREWER UNIT

WARNING

KEEP CLEAR OF THE BREWER UNIT WHEN IT IS IN MOTION.

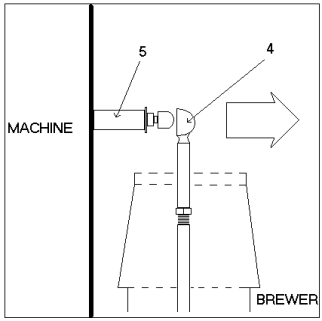


(1) Open the door of the machine and switch machine off using the main switch.

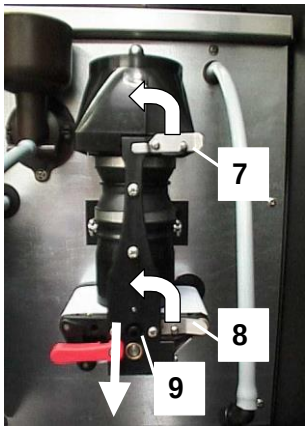
(2) Turn the coffee canister dispense chute upwards to prevent ingredients being spilled onto the floor of the machine.

(3) Remove the coffee brewer outlet spout ❶.

(4) Remove the brewer splashguard ❷, by lifting the cover up and towards you.



(5) Pull the brewer shaft ❹ from the spindle ❺, by pulling it firmly in the direction indicated.



(6) Lift the brewer retaining clips labelled ❼ and ❽ in the direction shown on the diagram, to release the carriage assembly.

(7) Remove the carriage assembly ❾ from the machine by sliding it in the direction indicated.

(8) Remove the steam trap and brewer chamber ❻ by pulling it towards yourself.

(9) Once removed the steam trap can be separated from the brewing chamber.

REFITTING THE COFFEE BREWER

(1) Open the door of the machine and switch machine off using the main switch.

(2) Clip the stream trap back onto the brewer chamber ❻, and refit the unit to the machine.

(3) Refit the carriage assembly ❾.

(4) Use the brewer retaining clips ❼ and ❽ to lock the brewer in place.

(5) Firmly push the brewer shaft back ❹ onto the spindle ❺.

(6) Refit the splashguard ❷.

(7) Refit the outlet nozzle ❶.

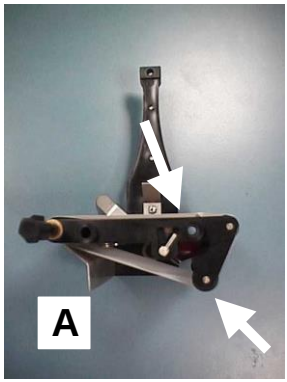
(8) Align the ingredients chute with the brewer chamber.

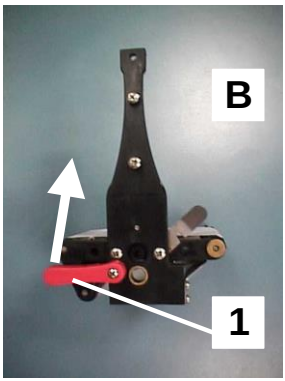
(9) Ensure that hands and loose clothing are clear of the brewer(s). Switch machine back on.

(10) Close and lock the machine.

(11) Once machine has reset, test at least one Coffee.

FILTER BELT REMOVAL AND REPLACEMENT





(1) Using fore finger and thumb compress the tensioning rollers as shown in **A**.

(2) With the rollers compressed push and turn the red lever ❶ to the locked position as shown in **B**.

(3) With the rollers locked in the compressed position the belt can now be removed.

(4) The belt may be cleaned using de-staining solution but will progressively become blocked with scale and therefore require more frequent cleaning. A new belt will perform approximately 2000 vends before cleaning is required. It is recommended that a belt is replaced in any case after approximately 4000 vends.

(5) Replace the filter belt making sure to thread the bottom edge beneath the scraper plate. Once the belt has been threaded over all three rollers it can be eased into place by sliding it sideways whilst turning the drive shaft.

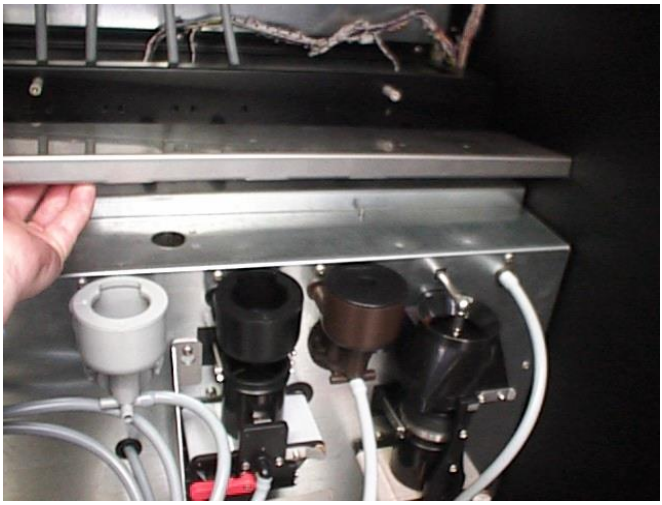
(6) Once the belt is in place press the red lever to release the tensioning roller and tighten the belt.

EXTRACT DUCT CLEANING

(1) Open the door of the machine and switch machine off using the main switch.

(2) Turn the ingredient nozzles upwards to prevent ingredient spillage and remove all canisters.

(3) When all the canisters have been taken out, the extract duct cover can be removed by lifting it upwards and then forwards toward the front of the machine.



(4) Thoroughly clean both the extract duct and its cover.

(5) Refit the cover & replace the canisters.

(6) Ensure all ingredient chutes are correctly positioned.

(7) Switch on the machine and perform a flush operation

NOTES

NOTICE TO USERS IN EEA COUNTRIES

Declaration of Conformity

This product complies with the essential requirements and provisions of following European Union Directives:

89/336/EEC of the European Parliament and of the Council of 3 May 1989 on the approximation of the laws of the Member States relating to Electromagnetic Compatibility

2006/42/EC of the European Parliament and of the Council of 17 May 2006 on the approximation of the laws of the Member States relating to machinery

2006/95/EC of the European Parliament and of the Council of 12 December 2006 on the harmonisation of the laws of Member States relating to electrical equipment designed for use within certain voltage limits

Users in the countries where the symbol above is shown has been specified in national law on collection and treatment of Electrical and Electronic waste

The symbol indicates that the product must not be treated as municipal waste. It must be disposed of separately via the appropriate return and collection systems available. By following these instructions you ensure that this product is treated correctly and help to reduce the potential impacts on the environment and human health, which could otherwise result from inappropriate handling. Recycling of products helps to conserve natural resources and protect the environment

For further information on collection and recycling systems for this product, please contact the service representative from the company where you purchased

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