AZKOYEN
INDUSTRIAL

Programming

# VITALE S

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# 1. PROGRAMMING

## 1.1. How do we communicate with the machine?

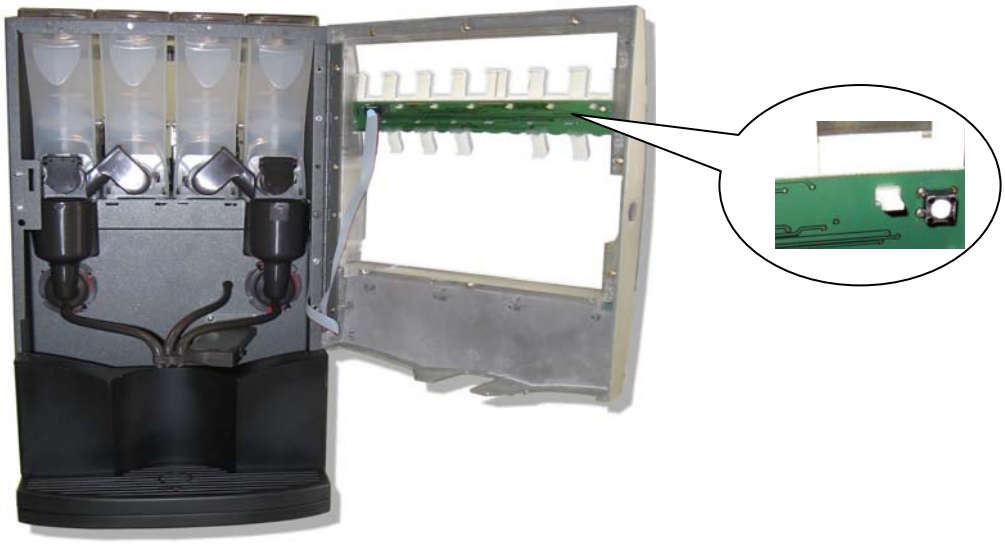
The VITALE S machine uses the keyboard of selections to communicate with the user of the machine.

The different illuminated buttons indicate the anomalies that it has registered during the service.

Touching the different buttons, with the machine in programming condition, one accedes to the programmable functions.

## 1.2. Programming machine of 7 buttons

To accede to Programming, touch the key of the electronic plate of the door.

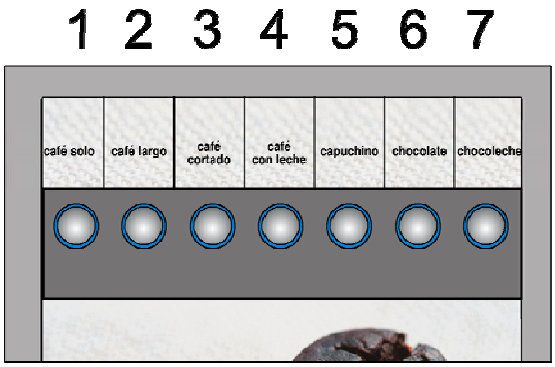


The functions are the following ones:

- Button 1 -> Predetermined programming of the machine
- Button 2 -> Programming of the temperature of the water in the boiler
- Button 3 -> programming of the volumes of the services

In machines with soluble product (7 buttons)

- Button 4 -> programming of the intensity of the service.
- Button 5 -> Activation of the wash of the beaters
- Button 6 -> To move group. If it is in rest, it goes on to expenditure position or vice versa.
- Button 7 -> It activates the filling of the boiler.




Order of the buttons

**Predetermined programming of the machine.** It is possible to recover one of the pre-programmings that the machine has stored. These programmings concern the distribution and the configuration of the services. ESPRESSO +2 SOLUBLE VERSION

| Button | BLACK COFFEE | LONG BLACK COFFEE | ESPRESSO W/MILK | WHITE COFFEE | CAPUCHINO | CHOCOLATE | CHOCO MILK |
|---|---|---|---|---|---|---|---|
| 1 | Coffee=50 | Coffee=70 | Coffee=50<br>Milk=1.5<br>$H_20$ milk=30 | Coffee=50<br>Milk=2.7<br>$H_20$ milk=60 | Coffee =45<br>Milk=1.9<br>Choco=1.4<br>$H_20$ milk=65 | Choco=7.2<br>$H_20$ milk=100 | Milk=2.9<br>Choco=3.6<br>$H_20$ milk=110 |
| 2 | Coffee=50 | Coffee=90 | Coffee=30<br>Milk=0.7<br>$H_20$ milk=45 | Coffee=90<br>Milk=0.7<br>$H_20$ milk=45 | Coffee=40<br>Milk=1.0<br>Choco=1.2<br>$H_20$ milk=120 | Choco=6.8<br>$H_20$ milk=180 | Milk=5.1<br>Choco=1.8<br>$H_20$ milk=170 |
| 3 | Coffee=80 | Coffee = 170 | Coffee = 50<br>X milk = 2.7<br>$H_20$ milk = 60 | Coffee = 60<br>X milk = 4.6<br>$H_20$ milk =100 | Coffee = 60<br>X milk = 4.6<br>X choc = 0<br>$H_20$ milk = 100 | X choc = 5.9<br>$H_20$ milk = 160 | Milk=2.9<br>Choco=2.5<br>$H_20$ milk=110 |
| | **BLACK COFFEE** | **LONG BLACK COFFEE** | **ESPRESSO W/MILK** | **WHITE COFFEE** | **CAPUCHINO** | **CHOCOLATE** | **HOT WATER** |
| 4 | Coffee=50 | Coffee=70 | Coffee=50<br>Milk=1.5<br>$H_20$ milk=30 | Coffee=50<br>Milk=2.7<br>$H_20$ milk=60 | Coffee =45<br>Milk=1.9<br>Choco=1.4<br>$H_20$ milk=65 | Choco=7.2<br>$H_20$ milk=100 | Hot water=110 |
| 5 | Coffee=50 | Coffee=90 | Coffee=30<br>Milk=0.7<br>$H_20$ milk=45 | Coffee=90<br>Milk=0.7<br>$H_20$ milk=45 | Coffee=40<br>Milk=1.0<br>Choco=1.2<br>$H_20$ milk=120 | Choco=6.8<br>$H_20$ milk=180 | Hot water=180 |
| 6 | Coffee=80 | Coffee = 170 | Coffee = 50<br>X milk = 2.7<br>$H_20$ milk = 60 | Coffee = 60<br>X milk = 4.6<br>$H_20$ milk =100 | Coffee = 60<br>X milk = 4.6<br>X choc = 0<br>$H_20$ milk = 100 | X choc = 5.9<br>$H_20$ milk = 160 | Hot water=160 |

INSTANT VERSION

| | | DECCAFF. PRESEL. | BLACK COFFEE | LONG BLACK COFFEE | ESPRESSO W/MILK | WHITE COFFEE | CHOCOLATE | CAPUCHINO |
|---|---|---|---|---|---|---|---|---|
| 1 | España Portugal Francia | | Coffee = 50 | Coffee = 70 | Coffee = 50<br>X milk = 1.5<br>$H_20$ milk = 30 | Coffee = 50<br>X milk = 2.7<br>$H_20$ milk = 60 | X choc = 6.2<br>$H_20$ milk = 100 | Coffee =45<br>X milk = 1.9<br>X choc = 1.4<br>$H_20$ milk = 65 |
| 2 | Alemania | | Coffee = 50 | Coffee = 90 | Coffee = 30<br>X milk = 0.7<br>$H_20$ milk = 45 | Coffee = 90<br>X milk = 0.7<br>$H_20$ milk = 45 | X choc = 6.8<br>$H_20$ milk = 180 | Coffee = 40<br>X milk = 1.0<br>X choc = 1.2<br>$H_20$ milk = 120 |
| 3 | UK | | Coffee = 80 | Coffee = 170 | Coffee = 50<br>X milk = 2.7<br>$H_20$ milk = 60 | Coffee = 60<br>X milk = 4.6<br>$H_20$ milk =100 | X choc = 5.9<br>$H_20$ milk = 160 | Coffee = 60<br>X milk = 4.6<br>X choc = 0<br>$H_20$ milk = 100 |
| | | | **BLACK COFFEE** | **LONG BLACK COFFEE** | **ESPRESSO W/MILK** | **WHITE COFFEE** | **CHOCOLATE** | **HOT WATER** |
| 4 | España Portugal Francia | | Coffee = 50 | Coffee = 70 | Coffee = 50<br>X milk = 1.5<br>$H_20$ milk = 30 | Coffee = 50<br>X milk = 2.7<br>$H_20$ milk = 60 | X choc = 6.2<br>$H_20$ milk = 100 | $H_20$ Hot water = 110 |
| 5 | Alemania | | Coffee = 50 | Coffee = 90 | Coffee = 30<br>X milk = 0.7<br>$H_20$ milk = 45 | Coffee = 90<br>X milk = 0.7<br>$H_20$ milk = 45 | X choc = 6.8<br>$H_20$ milk = 180 | $H_20$ Hot water = 180 |
| 6 | UK | | Coffee = 80 | Coffee = 170 | Coffee = 50<br>X milk = 2.7<br>$H_20$ milk = 60 | Coffee = 60<br>X milk = 4.6<br>$H_20$ milk =100 | X choc = 5.9<br>$H_20$ milk = 160 | $H_20$ Hot water = 160 |

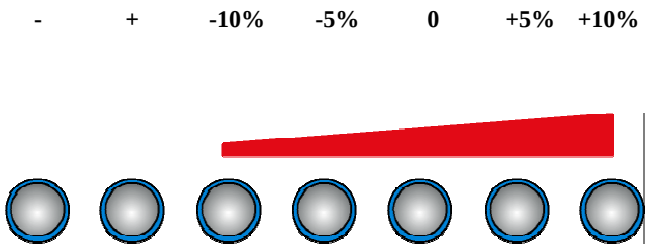
The units for the coffee and the water are cm3 (cc)

The units for the Milk and the Chocolate are seconds (secs.)

**Temperature.** You can change the programmed temperature of the water in the boiler the 5% or 10 %, so much in increase (buttons 6/7) as in decrease (buttons 3/4).

you can use also the buttons "+" or "-". The first pulsation will increase or decrease 5 % and the second one 10 %.

The temperature of the boiler is programmed in 90º C from factory.



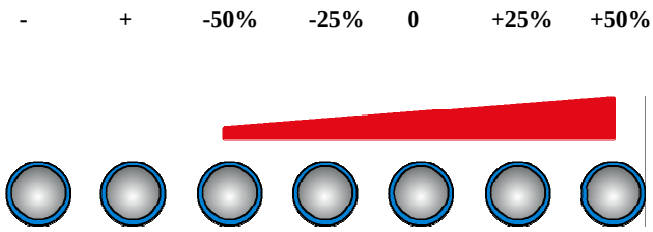
**Volume of the service.** As with the temperature, also the volume of the service can be programmed.

Touch the selection to changing.

Using the buttons 3 ó 4, it will reduce the volume in 50 % or 25 % respectively.

Using the buttons 6 ó 7, it will Increase the volume in 25 % or 50 % respectively.

You can use also the buttons "+" or "-". The first pulsation will increase or diminish 25 % and the second one 50 %




Changing the volume also changes the quantity of water and of product.

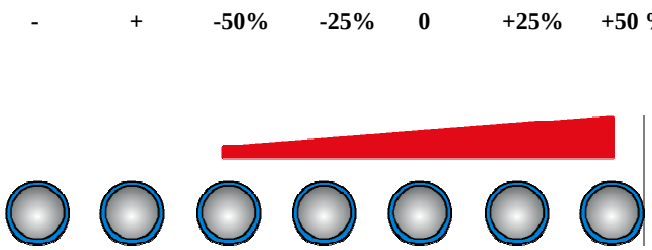
**Intensity of the service.** By means of this function one manages to increase or to diminish the concentration of the product.

Touch the selection to changing.

Using the buttons 3 ó 4, it will reduce the intensity in 50 % or 25 % respectively.

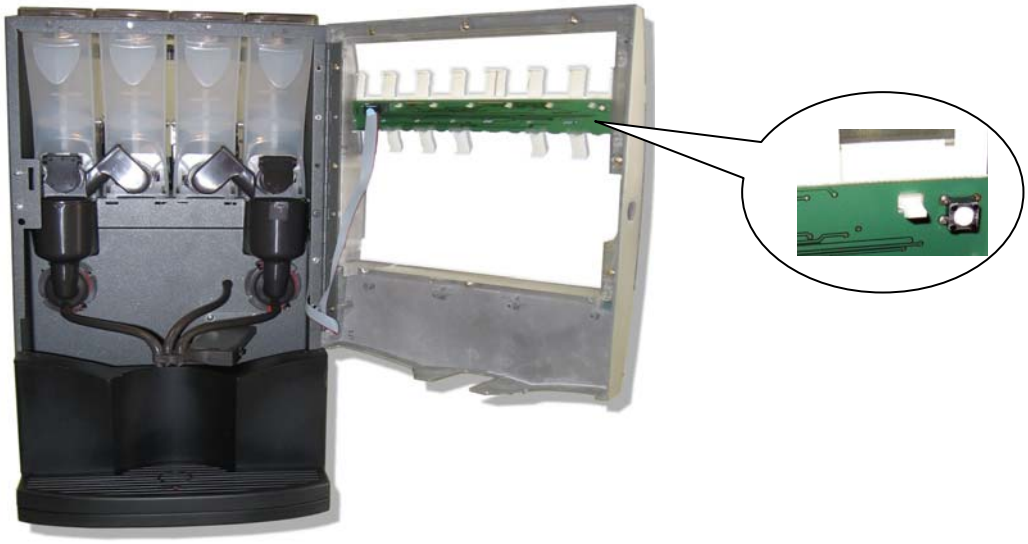
Using the buttons 6 ó 7, it will Increase the intensity in 25 % or 50 % respectively.

you can use also the buttons "+" or "-". The first pulsation will increase or diminish 25 % and the second one 50 %.




## 1.3 Programming machine of 3 buttons

To acced to Programming, touch the button of the electronic plate of the door.



The functions are the following ones:

- Button 1 -> Predetermined programming of the machine
- Button 2 -> Programming of the temperature of the water in the boiler
- Button 3 -> programming of the volumes of the services

Progr. Temp. Vol

**Predetermined programming of the machine**

| Button | espresso | Long espresso | CHOCOMILK |
|---|---|---|---|
| 1 | Coffee= 50 | Coffee= 70 | Hot water=110 |
| 2 | Coffee= 50 | Coffee= 90 | Hot water=180 |
| 3 | Coffee= 80 | Coffee= 144 | Hot water=192 |

**Temperature**

\- +

(the number of winkings, from 1 to 5, indicates the selected variation of the temperature)

| Number of winkings | Temperature |
|---|---|
| 1 | Programmed value -10% |
| 2 | Programmed value -5% |
| 3 | Programmed value |
| 4 | Programmed value +5% |
| 5 | Programmed value +10% |

**Volume of the service**

Choose a service:

\- +

(the number of winkings, from 1 to 5, indicates the selected variation of the volume)

| Number of winkings | Volume |
|---|---|
| 1 | programed value -50% |
| 2 | Programmed value -25% |
| 3 | Programmed value |
| 4 | Programmed value +25% |
| 5 | Programmed value +50% |

**Second level programmation**

touching the button of the electronic plate for a couple of times, we acces to the second level of programmations:

Fill up boiler | Cleanning Group cycle | Descaling Cycle

## 1.4 Programming with payment module.

To accede to the programming relative to the payment module, to keep touched the button P during 3 seconds.

On the screen of the payment module the first available function appears:

F 1 10

With the button 1, decreases the number of function; with the button 2 is increased, with the button 3, are dropped into the role. To exit the programming mode, press the button P.

\- + Enter

The available functions are:

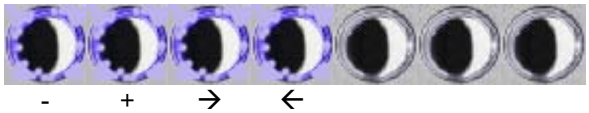
| | |
|---|---|
| F 1 10 | Accounting for money sold per selection |
| F 1 1 1 | Accounting for units sold per selection |
| F 120 | Accounting for money sold in total |
| F 12 1 | Accounting of units sold in total |
| F 17 1 | Clearing accounts |
| F201 | Programming price for each selection |
| F204 | Programming the same price for all selections |
| F4 12 | Programming the coins to be admitted. |

In the accounting functions, if the number at present is larger than 4-digit, is presented by moving from right to left.

In the functions F110, F111 and F201, after entering the function, wondered what selection is going to reach, with the following screen:

SELP

In the functions **F201 and F204**,for programming the prices, the digit to be edited is flashing . The functionality of each button is as follows:



\- + → ←

The 4th button functionality is only when you are editing the 2nd or subsequent digits. In the machinery of 3 keys do not have this button, thus, to change one digit for which has already been passed, we must continue until the end of the number and come back to the editing of that value.

**“USE EXACT MONEY” CONDITION**

The machines connected to coin mechanism, will show the “use exact money” condition by showing the credit intermittently on the display.

## 1.5 Brewer cleanning Process and descaling process.

### 1- Cleaning procedure in Vitale group.

Pressing the programming button and then holding down for 3 seconds, this will come in 2nd level of programming.
pressing the button 2 the cleaning group function starts.

**1**. The group moves to an intermediate position between loading and brewing position.3 pulses are made:

a. 50 cm3 pump ON
b. 3 sec. Pump OFF

The purpose of these pulses is to clean coffee dregs that are in the space between filters, without reaching the top fiter, this water must be collected in the residue coffee tray.

**2**. The group will go to loading position leds **(O O O O O O O)**

**3**. inserting the tablet and press any button

**4**. The group will go to brewing position.

**5**. 5 pulses are made: leds **(O O O O O O O)**

10 cm3 pump ON
3 sec pump OFF

**6**. waitting for 30 secs leds **(O O O O O O O)**

**7**. 5 pulses are made: leds **(O O O O O O O)**

10 cm3 pump ON (total = 140 cm3)
3 sec. Pump Off
If withing 4sec. is not capable of passing 10 cm3, then the group turns to loading position and then to brewing position.

**8**. The group will go to loading position and then to brewing position.
leds **(O O O O O O O)**

**9**. 5 pulses are made: leds **(O O O O O O O)**

10 cm3 pump ON (total = 300 cm3)
3 sec. Pump Off

If withing 4sec. is not capable of passing 10 cm3, then the group turns to loading and then to brewing position.

**10**. 3 espresso coffees are made in a row. leds **(O O O O O O O)**

## 2- Process of removing the lime Vitale.

This procedure must be performed at least once every 3 months if not used antilime filter or filtered water.

The process takes about 40 minutes and should not be interrupted.
The benefits to this procedure are:

- It extends the life of the Vitale coffee machine.
- It prevents malfunction of the machine .

If the removal of lime is not done properly, can be lime residue in the machine, which will generate waste that can be quickly lime, which may damage the machine.

The process to remove the lime should only be done with citric acid (Scaleclean of Everpure or similar). Never use vinegar for this process.

**Process:**

**1**.In the water tank, pour over the contents of citric acid (100 gr.) 2 liters of water (half a tank of water).

**2**. Pressing the button programming and then holding down for 3 seconds, this will come in 2nd level of programming.

**3**. Press button 3 and the process starts. leds **(O O O O O O O)**

**4**. 350 cm3 of water pass through the hot water valve, or through the chocolate valve in case there is not hot water valve (in this way is filled with fresh water) Water should go from be the entry of the mixer to a bucket.

leds **(O O O O O O O)**

5. The machine is heated to the programmed temperature and begins to make the following pulses.

20 cm3 Pump ON and ON EV
3 sec pump and EV OFF OFF

**6**. When the flow-meter reads the volume of 4 liters,the cycle finish.
If water is finished, the cycle stops.

leds **(O O O O O O O)**

**7**. tank must be cleaned with with clean water.Must be completely filled and the same cycle is repeated (steps 2 to 6).

**8**. Repeat the previous step to make sure it has completely cleared the boiler and tubes.Clean the tank with clean water and run the steps 2 through 6.

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*Vending for life*