

Melitta SystemService

Melitta cup

Operating Instructions



MELITTA® MACHT KAFFEE ZUM GENUSS

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Translation of the original operating instructions

Please keep it near the machine, so that it is available for the operating personnel at any time should any questions arise.

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1. Description

This machine is a **fully automatic coffee maker** to dispense **Coffee/instant products** for a daily demand of up to **150 products**.

The following can be dispensed:

- Coffee products
- Instant products
- Hot water

The housing is made of stainless steel and high-quality plastic. The design of the machine enables **compliance with the operator duties** from the ...

- HACCP hygiene guidelines.
- Accident prevention regulations for electrical safety in commercial applications.

2. Intended Use

This machine is **intended** ...

- for **operation** by instructed personnel,
- for unattended **self-service operation**,
- for fixed water connection,
- for **pressureless operation** using fresh water and waste water canisters,
- for **stationary setup** within dry, enclosed rooms.

This machine is **not intended** to be used ...

- In areas with **high relative humidity** (e.g. areas with heavy steam development) or outside,
- on board of **vehicles** or in mobile rooms (please consult the manufacturer).

3. Technical data

a) Unit data

Dimensions (WxDxH).....:	400 x 510 x 790 mm
Weight.....:	52 kg
Coffee stock.....:	1x / 2x 650 gr
Grounds drawer capacity.....:	For 25-30 portions

b) Operating data

Hourly capacity.....:	25 liters Hot water
Permitted ambient temperature:	+5...30° C
Permitted relative humidity....:	< 80%

c) Connections

Power supply.....:	230 V / 50 Hz
Power consumption.....:	2,8 KW max.
Fuse protection in building:	16 A required
Connection.....:	Power cable 1.5 with grounded line plug
Freshwater connection.....:	min. 2.0 bar (200 kPa) (dynamic) at approx. 3 l/min.; if higher than 6 bar (600 kPa) a pressure reducer is required.
Carbonate hardness tap water:	1° dKH – 5° dKH, > 3° dKH stabilizer (Brita water filter) required, < 1° dKH consult the manufacturer!
Waste water connection.....:	min. DN 25 – NW 1"
Noise level.....:	< 70 dB (A)

d) Optional accessories

Cup warmer.....:	cup cw
or.....:	cw service module
cup warmer/coin verifier.....:	cw-MP/cw-CR
Grounds discharge.....:	Container drop

4. Safety Instructions

These safety instructions refer only to the **product** itself. Apart from that there may be legal obligations of the operator, e.g. concerning food hygiene as well as health and safety.

- ⚠ In the beverage dispensing area there is danger of **scalding** when hot liquids are dispensed. This is the case ...
 - during **heating up** after switching on,
 - when **beverages are dispensed**,
 - during automatic **cleaning**,
 - during the **flushing process** after switching off.
- ⚠ **Danger of crushing** if somebody reaches into the provision container while the machine is running.
- ⚠ There may be **danger to life caused by electrical shock** as well as risk of injury due to hot or moving parts when housing parts or covers are opened.
 - Make sure that no person reaches into the machine while it is still switched on.
 - Never open any housing parts or covers unless instructed to do so. There are no operating elements inside the machine.
- ⚠ **Protect the machine from humidity!** There may be danger to life through electrical shock if water reaches machine parts other than those specifically intended for contact with water. You should in particular ...
 - **never** operate the machine **outdoors**,
 - **never hose down** the machine **with water**,
 - **never** hose down the installation area with water, e.g. using a hose or high-pressure cleaner.
- ⚠ **Do not continue using the machine if damages are visible or apparent malfunctions occur.** Important safety functions may in this case be disturbed. Have them first inspected and, if necessary, repaired by the customer service, e.g. ...
 - if the **housing** is damaged or covers do not close properly,
 - if **power cord** or **power plug** are damaged or if the fuse for the circuit of the machine trips repeatedly,
 - if **water** escapes from the machine,
 - if **error messages** appear in the display or if the machine does not function normally,
 - if **unusual odours** can be detected or heat development on the housing is apparent (the housing is normally only warm to the touch during operation).

- **In all of these cases, pull the plug out** of the socket and turn off the water. Then notify customer service.
- ⚠ **Comply with all intervals** for cleaning, inspection and maintenance, as specified in the instruction manual. Otherwise, the safety, functional reliability and durability may be impaired.

5. Installation

Customer service will set up, install and hand-over the device **ready for operation**. You should leave changes on the installation or setup only to customer service because of the associated hazards.

5.1 Prerequisites

Make sure that the following prerequisites are met before you use the machine:

a) Prerequisites for water connection

The water connection must be easy to turn off at any time during operation (stop valve) and must meet the requirements of **EN 61770**.

The limiting values for water pressure and carbonate hardness, as specified in the technical data, must be complied with. The water supply must generally be equipped with a fine filter.

Only use the new **hose kit!** Old, previously used hose sets must not be connected anew.

The **waste water drain** must be installed as a fixed connection with odour trap, protected against back-water and backflow, in order to protect the machine against contamination from back flowing waste water.

b) Prerequisites for electrical connection

The **supply voltage** must match the specifications on the type plate.

The supply line must be **fuse-protected by the customer** using a **fault current circuit breaker (FCCB)** (max. 30 mA).

When connected via a **power plug**, the **outlet must be easily accessible** during operation to be able to pull the plug in case of malfunction.

c) Requirements on the personnel

Adjustments, cleaning and preparations on the machine must only be performed by the installer or by persons instructed by the manufacturer.

Any repair and maintenance work must only be performed by customer service or by professional personnel authorized by the manufacturer.

The machine must only be **operated (in the self-service or shop service operation)** by persons familiar with the general use of heat-generating household appliances. Without supervision or appropriate instructions the machine must not be used by children or persons unable to safely use the unit because of their physical, sensory or mental abilities or their lack of experience or subject knowledge.

d) Requirements on the installation location

The machine must only be installed and used in closed dry rooms, it must not be operated **outdoors!** The effects of humidity and temperature may adversely affect the function and safety of the machine.

The machine may only be installed or stored at locations safe from **freezing**.

The installation area must offer a sufficient amount of **free space** – min. 10 cm at the back because of the heat development, min. 32 cm at the top to be able to fill the machine.

For self-service operation the machine must be installed in such a way, that it can be **permanently monitored** by instructed personnel.

The machine must be in horizontal position and free of vibration. Adjustable **bases** are available for alignment on slightly uneven surfaces.

e) Requirements on the product material

Coffee beans must be suitable for use in commercial coffee makers.

Coffee powder or **instant powder** must be suitable for use in automatic coffee makers. Only use dry and loose, but no clumped material.

5.2 Canister operation

If your machine is not permanently connected to the fresh and waste water system, you can also operate it with 2 canisters. **In this case also observe the limiting values for the water carbonate hardness.** The freshwater canister may need to be filled through the water filter (Brita).



- Plug the quick release coupling from ...
 - (1) the **supply hose** onto the connection on the fresh water canister,
 - (2) the **drain hose** onto the connection on the waste water canister.
- Always keep the connections clean and free of burrs to prevent the seal ring on the coupling from being damaged.
- You can loosen these connections again by simply sliding the ring on the **quick-plug coupling** back.

Caution: Canister operation requires highest attention with regard to hygiene. Please observe the information under 9.3.

6. Preparation

Initial commissioning is performed by the customer service. If you want to restart operation after the machine has been out of operation:

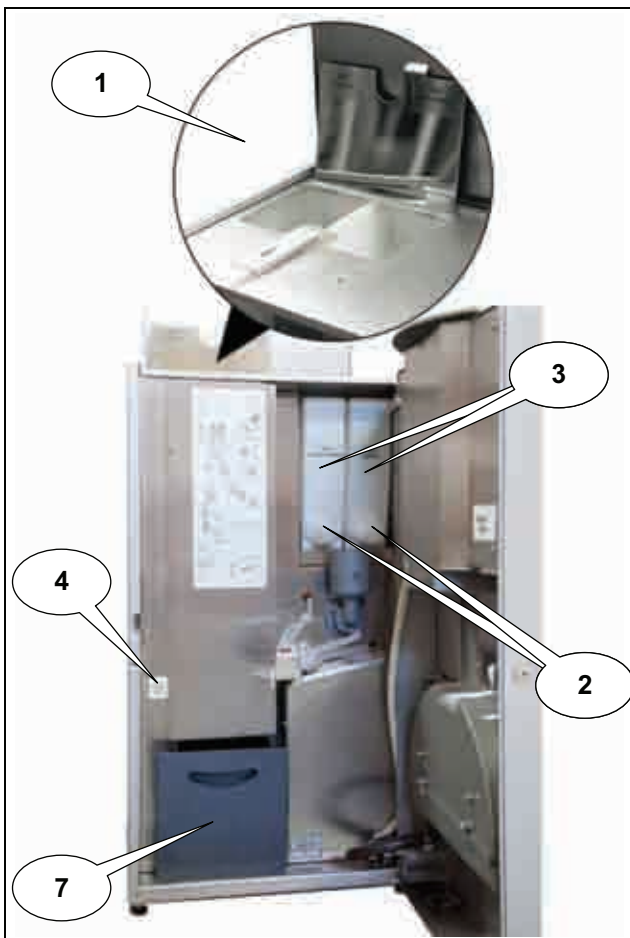
- Check first whether cleaning is required as described under 9.1.

6.1 Filling

- Check first if the **water tap** has been opened.

a) Filling up the coffee provision

- Open the lid at the top of the machine.
If your machine is equipped with two bean containers, fill the ...
 - **Espresso beans** in the left and
 - **coffee beans** in the right container.



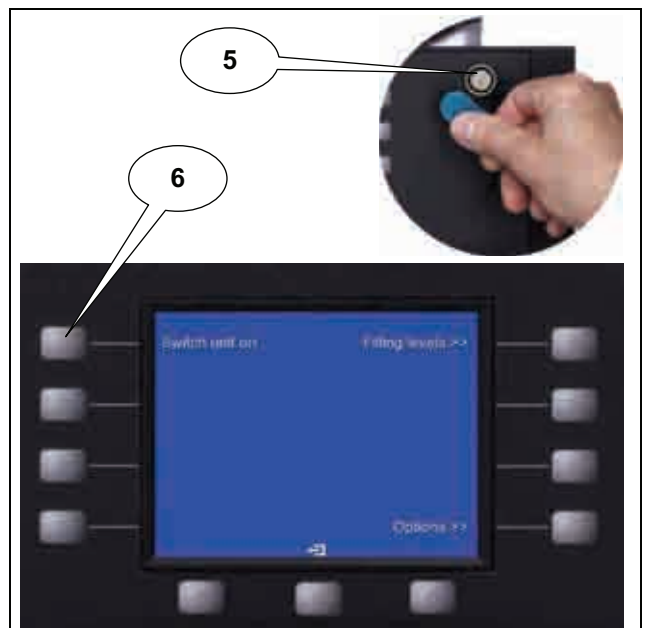
b) Filling up instant powder

- Open the machine door with the key.
- Turn the **powder chutes** upwards.
 - Take out the **instant container** by lifting it slightly up and pulling it to the front.
 - Open the lid of the **instant container**.
 - Always fill the container completely to be able to confirm the filling levels – but without pressing.
 - Close the instant container and re-insert it so that its front pin on the bottom side engages in the bore in the floor of the instant compartment. The container is now correctly positioned in its guide.
 - Now slew the **powder chute** down into the funnel.
 - Close the machine door.

6.2 Switching On / Off

- With the **Main switch** the machine can be switched off completely, e.g. for longer periods of rest.

However, for every day operation it is sufficient to switch the machine on and off only by the the **menu in the display**.



- If you hold one of the **chip keys** in front of the **contact area** at the front of the unit so that the contacts are touched perfectly, ...
 - the **basic menu** appears in the **display**.
Select ...
 - **"Switch unit on"** or **"switch unit off"**.
 - For this purpose, push the **button** always next to the display.

The different keys provide access to the different functions of the machine. Using the ...

- **green** key provides access to the basic functions,
- **yellow** key provides access to the basic functions,
- **without** key only for product selection.

6.3 Confirming filling levels

Each complete filling of a provision container must be confirmed via the basic menu:

After you have called **the basic menu** as described under 6.2 ...

- select "**Filling levels**" and
- push the button next to the displays
 - "**Beans 1 full**" for the left or
 - "**Beans 2 full**" for the right container
 - "**Instant 1 full**" for the left or
 - "**Instant 2 full**" for the right container
 - or "**All containers full**" if you want to confirm all containers at the same time.
- End the settings and return to the previous menu by pressing **the button below**.

6.4 Emptying the grounds drawer

If the grounds are not discharged into the optional container, but into the grounds drawer:

- Whenever you fill the bean containers, you should also empty the grounds drawer. The symbol "**Empty grounds drawer**" (chapt.12) appears if the grounds drawer ...
 - is **75%** filled, this is just enough for a few brewing processes,
 - is filled **100%**, no more brewing processes can be run until the grounds drawer has been emptied.
 - Empty the grounds drawer into the normal domestic refuse. For this purpose ...
- (7) open the machine door with the key and pull out the **grounds drawer** from behind..

If the grounds drawer has been pulled out for more than 3 seconds, the display asks whether the grounds drawer has been **emptied** after it is reinserted.

- Respond by the "**Yes**" or "**No**" button.
 - The grounds drawer appears in the display as long as it is pulled out and has not been properly reinserted.



6.5 Preheating

After extended standstill times, it may be useful to preheat the brewing system before dispensing a product. The customer service can set this feature to automatic mode.

- After you have called the **basic menu** as described under 6.2 ...
 - select the function "**Preheating**" and the product that is to be dispensed after the preheating process. A window with a progress bar indicates the remaining preheating time.

6.6 Switching the instant system on or off

- After you have called the **basic menu** as described under 6.2 ...
 - select "**Switch on instant system**" or "**Switch off instant system**" – depending on the state it was in before.

6.7 Flushing the mixer unit

- After you have called the **basic menu** as described under 6.2 ...
 - select "**Flush mixer unit**" if you would like to flush the mixer unit in between.

6.8 Exit basic menu

- (3) Exit the menu by pressing the **button below**.

7. Dispensing products

As soon as the machine is heated up, the products that can be currently dispensed are shown in the display. If products are not available, e.g. because of a shortage (chapt. 12), they will not be displayed.



7.1 Placing the vessel

- You can place the individual cups centrally under the spout for **coffee/ instant products or hot water**, or you can stand two cups next to each other, ...
- (3) **small** cups on top of the **cup tray** by folding it down.
- (2) **large** cups, pots or glasses on the **drip grill** below by folding the cup tray up.

7.2 Product selection

Depending on the presetting by customer service you can **cancel the product output** by releasing (momentary contact) the product button or by pressing it again (locking)

a) Dispensing an individual product

- To dispense a **coffee/ instant product or hot water** press the **button** next to the respective product depiction in the display.

b) Dispensing a twin product

If enabled by customer service, you can dispense **coffee/ instant products or hot water** as ...

- **Dispensing double products:** By a single push of the button next to a double product, it is dispensed into two small cups side by side or into one large cup.
- **Repeating single / double products:** By pushing the button repeatedly, the selected product is dispensed several times in sequence. The remaining number is shown in the display.
- When the symbol "Cancel" is displayed, you can **reduce** the number of products to be dispensed always by "1" by pressing the **button below** and finally **cancel** the running output.

8. Settings

The machine has been pre-set to make it immediately operational for normal service operation. The functions described here are only available if they have been enabled by the customer service.



8.1 Options menu

- Briefly hold the **yellow** chip-key in front of the contact area on the front of the machine so that the contacts are touched properly.
 - The **base menu** appears in the display.
- Press the **"Options"** button.
 - The **options menu** now appears in the display.
- Exit the **menu** by pressing the **button below**.

a) Making a selection / changing values

After you have called up the menu as described before ...

- move the **marker** with the **buttons** $\uparrow\downarrow$ to the desired selection and
- press the **"Enter"** button to **call up** the marked submenu or the function ...
- or the **"ESC"** button to **cancel** and return to the respective last selection.
- With the **buttons** $+ / -$ you may change the values if necessary, as far as these are offered.
- With the **buttons** \leftrightarrow you can run through the digits, as far as this is offered.

b) Changing / rejecting changes

- Press **"Enter"** to **save** any changes you made.
- press **"ESC"** to **reject** any changes and to return to the previous menu level.

8.2 Information menu

Here you can view various information and counter readings:

a) Menu option „Info“

- If you then choose the menu option **"General"**, the following information is shown for additional selection:
 - **"Machine software"**: This displays the version of the installed software.
 - **"Date / Time"**: This displays the time and date set under 8.7.
 - **"Cleaning times"**: This displays the times for the automatic cleaning reminder set under 8.7.
 - **"Water filter"**: This displays the remaining capacity of the water filter in litres, along with the date for the filter change.

b) Menu option "Product counter"

With this function you can read out how often which product has been dispensed.

- Select the corresponding product and
 - then **"Total"** for the total quantity
 - or **"Day"** for the daily quantity.
- You can **reset the displayed daily total** for the respective selected product by pressing the **button below** (Reset).

8.3 Changing the filling levels to intermediate values

Apart from the option described under 6.3 to confirm the bean containers as being full, you can set intermediate values for the filling levels:

- First choose the function **"Filling levels"**, followed by **"Beans 1/2"** or **"Instant 1/2"**.
 - You can now change the filling level using the **+ / -** buttons.

8.4 Changing products

Here you can change the values for the product component.

- Select the function **"Products"** to display a list of all products.
- With the the buttons $\uparrow\downarrow$ move the marker to the product to be changed ...
- and press the **"Enter"** button. The product has now been selected for editing.
- Now select the **component** to be changed (e.g. coffee powder) or the **price** to be adjusted.
 - You can now change the values for this product with the buttons $+ / -$.

8.5 Billing

Here you can pre-set whether the corresponding product is to be billed – as far as a billing system is connected.

- Select **"Operation parameters"** followed by **"Billing"**.
Then select ...
 - **"Off"** to switch off billing
 - **"On"** to switch on billing
 - **"Free"** to switch on billing, but not to bill this product.

8.6 Changing displays and illumination

Here you can change contrast and brightness of the display as well as the brightness and colour of the illumination, both with the buttons $+/-$.

- Select **"Operation parameters"** and then:

a) Menu option "Display"

- Select ...
 - **"Contrast"** to adjust the contrast
 - **"Brightness"** for the operating mode or
 - **"Brightness (Standby)"** for standby mode of the machine.

b) Menu option "Dispenser illumination"

- Here you can use the buttons $+ / -$ to change the **brightness in the dispensing area** step by step.

8.7 Setting times

- Select **"Operation parameters"** followed by **"General"**.
- Call up one of the following menu options you would like to change.
 - Now press the buttons $\leftarrow\rightarrow$ to **select the digit** to be changed and ...
 - **change the value** with the buttons $+ / -$. Go through the positions one after another.

a) Menu option „Cleaning time”

- Select **cleaning time "1"** or **"2"** if you would like to set the times for automatic cleaning reminder via the display (see 9.1a).

b) Menu option "Time" or "Date"

- Choose these menu options if you want to set the time and the calendar.
- Press the **"Enter"** button to **start** the clock with the newly set time, press the **„Esc“** button to **reject** it.

c) Menu option "Summer time"

- Now you have the choice between the settings **"Automatic"** and **"No"**.

9. Cleaning

Clean the coffee maker carefully in compliance with the following instructions to maintain the value and hygiene of the unit.

9.1 Cleaning intervals:

- **Daily** cleaning of all systems (**brewing and instant system**), which have been used at least once, and emptying the grounds drawer is mandatory.
- If the coffee maker or a system **has not been used longer than 1 week**, cleaning must be performed before the machine is taken into operation again.
 - If a system is not used and remains switched off (e.g. instant system), it does not have to be cleaned.
- Housing parts and strainer in the fresh water supply (if present) must be cleaned on a **monthly** basis.

a) Cleaning request:

This flashes in the display, if ...

- one of the cleaning intervals programmed under 8.7a) has been **exceeded** ...
- **and** the machine has been operating for at least 1 hour since the last cleaning cycle ...
- **and** at least 1 product has been dispensed for the corresponding system.

During the cleaning request the products partly remain visible in the background and can still be dispensed for a short period of time.

b) Automatic dispensing lock:

The products are no longer displayed and dispensing is **blocked** until the next cleaning, if ...

- **more than 50 products** have been dispensed or **more than 3 hours** have passed since the appearance of the cleaning request,
- or if **more than one week has passed** since the **last cleaning** of the system.
- The **corresponding systems must first be cleaned**, before the cleaning request or dispensing lock can be **reset**.

9.2 Cleaning agents

- Use only cleaning agents mentioned in the instruction manual, because these have been optimally matched to the automatic cleaning program:
- Mat. No. 19050: SWIRL Cleaning tables for coffee machines
- Mat. No. 20354: SWIRL RFM cleaning agent for milk frothing devices.

Caution when using cleaning agents!

- ⚠ Cleaning agents may be a health hazard when swallowed, inhaled and in contact with skin. Make sure that ...
- Do not fill or feed or insert cleaning agents into containers other than the ones described in these instructions,
- any information on cleaning agents must be easily accessible also in emergency situations. If you are using the agents recommended by Melitta this information is enclosed with each of the products.
- Keep cleaning agents out of the reach of children.
- Wear suitable protective gloves.
- Follow the warning notes on the cleaning agent containers.

9.3 If you are working with canisters:

- **Empty** both canisters daily! Do not leave any residual water in them; fresh water can quickly contaminate with mould spores.
- Also observe the **water carbonate hardness** limit values with canister operation! The freshwater canister may need to be filled through the water filter (Brita).
- **Clean** the fresh water container and its lid area with a conventional dish washing agent and thoroughly rinse off any cleaner residues before each filling.
- Also clean the **waste water container** daily with dish washing agent to avoid the development of odours caused by organic residues in the waste water.
- Clean also the **strainer** in the fresh water hose – this is necessary with every machine maintenance, but at least once every year. For this purpose unscrew the front cap and rinse out the strainer.

Warning!

When performing the cleaning activities, **make sure that the machine ...**

- is **never** subjected to pouring water and
- it is **never** spray clean with a hose.
- Also, **do not spray clean the installation area**, e.g. with a water hose or high-pressure cleaner.
- ⚠ Danger to life from electrical shock may otherwise occur from water entering the unit and touching live parts.
- First pull out the power plug and allow the machine to cool down before performing cleaning work on the machine by hand.
- ⚠ You thereby prevent the risk of injury from accidentally touching hot or moving parts during cleaning.

9.4 Daily cleaning

Leave the machine switched on – only mechanically assisted cleaning sequences will first take place.

a) Cleaning the grounds drawer:

If the grounds are not discharged into the optional container, but into the grounds drawer:

- Open the machine door with the key and pull out the **grounds drawer** located behind it, as described under 6.4. Empty it into the regular domestic refuse.
- Remove loose dirt, also from inside the **slot** of the grounds drawer. You may otherwise not be able to insert it properly and a malfunction may occur.
 - In case of persistent dirt the grounds drawer can be cleaned in a **dish washer**.
- Close the machine door.

If the grounds drawer has been pulled out or has not been correctly inserted, the display will show a corresponding message. If this was the case for longer than 3 seconds, you will be asked whether the **grounds drawer is empty**:

- Press the **"Yes"** button if the grounds drawer has been emptied.

9.5 Selecting a cleaning program

After you have called up the **base menu** as described under 6.2 ...

- Select the function **"Cleaning"** and then in the cleaning menu ...
 - **"Cleaning and Switch-off"** if you want to have the Instant and brewing system cleaned and the machine subsequently switch off.
 - **"Intermediate cleaning"** if you want to have the Instant and brewing system cleaned and subsequently continue operation.
- If you want to clean only individual systems, choose **cleaning "Brewing system"** or **"Instant system"**.



If the cleaning menu does not appear after you have selected the "Cleaning" function, it may be that ...

- The capacity of the water filter is exhausted. The symbol "Change water filter" then first appears in the display.
- the grounds discharge into container has been set. In this case, the symbol "Empty container" first appears in the display.
- Confirm with **"OK"** as soon as this has been done.

If a machine part has already been cleaned, this will automatically be skipped in the cleaning program.

- **If both machine parts have already been cleaned**, the display asks you whether cleaning should be continued.
 - When confirming with **"Yes"** both system will be cleaned, but nothing will be cleaned when confirming with **"No"**.

The machine subsequently switches off automatically or returns to readiness for dispensing – depending on the selection.

a) Cleaning the brewing system:

Once you are prompted to "Drop in cleaning agent" ...

- (1) open the lid at the top of the machine,
 - (2) open the flap of the **drop-in slot** and drop in a **cleaning tablet**.
- Close the flap and confirm with "OK. The brewing system is now being cleaned."



9.6 Cleaning the instant system

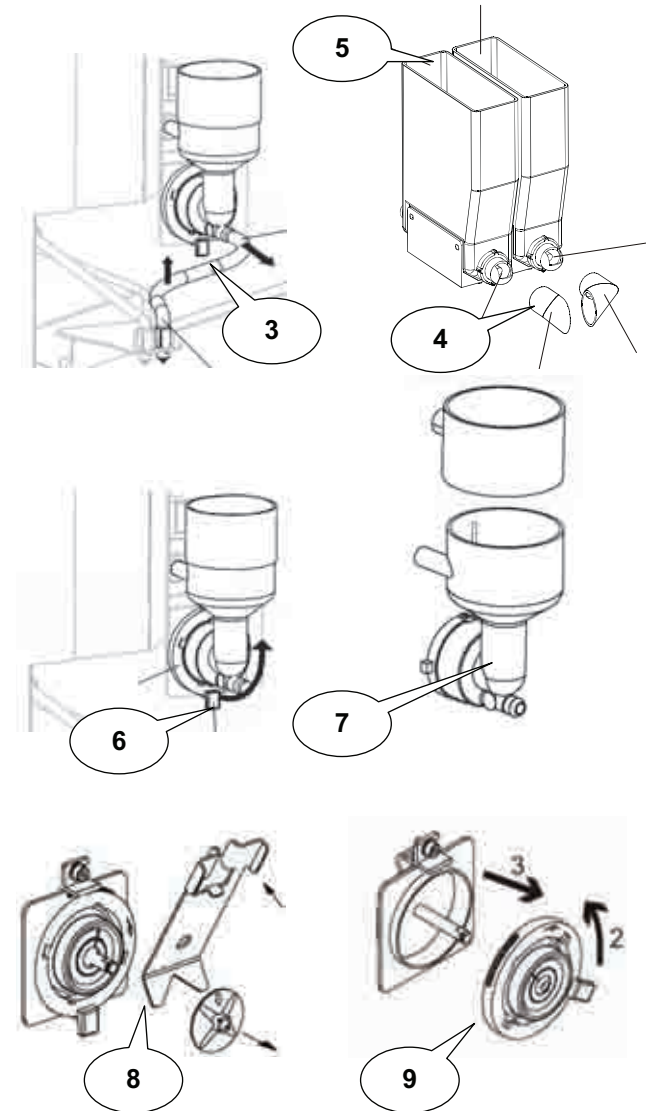
Daily cleaning is required when the instant system is used.

- ⚠ Switch off the machine as described under 6.2 and allow it to **cool down**.
- Open the machine door with the key.

a) Disassembling the mixer unit:

- (3) Pull off the **instant beverage hose**, from the mixer housing and the beverage spout.
- (4) Turn the **powder chutes** upwards and pull them off with the enclosed tool.
- (5) Remove the **instant containers** by lifting and pulling.
- (6) Then turn the **mixer flange** counter clockwise loose by the small lever.
- (7) Now you can pull the complete **mixer housing** forward and out.

- (8) Extract the **mixer impeller** off the axle using the supplied pulling tool.
- (9) Now you can also take off the previously loosened **mixer flange**

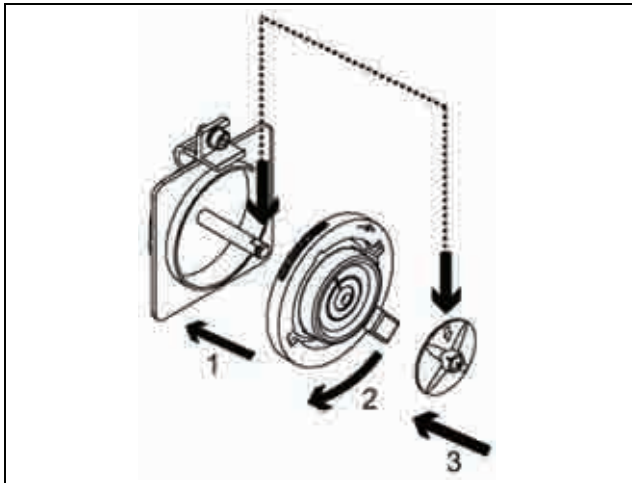


b) Cleaning the mixer unit:

- Thoroughly clean all parts with hot water and a **milk product compatible cleaning agent** – or in the dish washer. Subsequently rinse all parts with clear water.
- Comply dry all parts to avoid agglutination of instant powder.
- On the instant containers clean the open end of the conveyor screw with a dry dust brush. This is the point at which you had removed the powder chutes.

c) Assembling the mixer unit:

Now you can reassemble all parts in reverse order. Please take care:

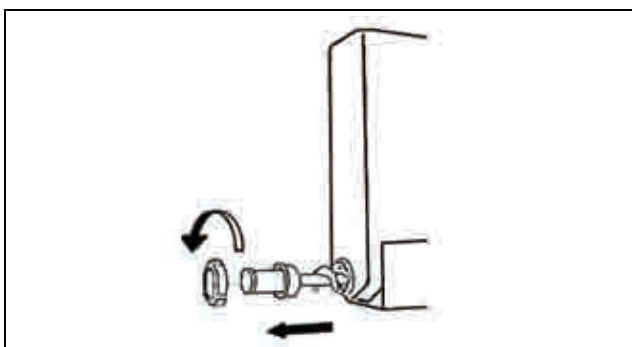


- Slide the **mixer impeller** over the axle that the **flat side** matches the **marking** (arrow).
- Place the **extraction tool as a stop** between mixer flange and impeller, to make sure that the impeller does not contact the mixer flange.
- Then pull the extraction tool back out.
- The **instant beverage hose** must be completely pushed onto the mixer unit and then connected to the beverage spout at the front. Press it **completely down**.

d) Cleaning the instant container:

This is required at least **1x per week**, in case of high utilization or visible contamination also in between.

- Completely empty the instant container.



- Remove the Conveyor screw, also the gear inside the of the instant container. For this purpose loosen the screw fitting at the back and pull out the parts.

- Thoroughly clean all parts with hot water and the **milk product compatible cleaning agent**. Subsequently rinse all parts with clear water.
- Completely dry all parts to avoid agglutination of instant powder.
- Reassemble all parts – in reverse order, as described above.
- Close the instant container and re-insert it so that its front pin on the bottom side engages in the bore in the floor of the Instant compartment. The container is now correctly positioned in its guide.
- Slew the powder chute down into the funnel.

9.7 External cleaning

This is required at least **1x per week**, in case of high utilization or visible contamination also in between.

- ⚠ Switch off the machine as described under 6.2 and allow it to cool down.

a) Cleaning the housing

Wipe plastic parts, painted surfaces and stainless steel parts regularly with a wet cloth. Do not use any abrasive agents or sharp objects.

b) Cleaning the dispensing area:

- Remove the **drip grill** as soon as soiling is visible.
 - For this purpose press on the back of the drip grill, so that it rises in the front and can be easily removed.
 - Then wipe out the **drip tray** with a damp cloth.



- Lift the **cup tray** up and out. The side guides are only plugged in, they can be removed for cleaning.
 - Clean this part in hot water with a regular washing up liquid or in the dish washer.

c) Filter change display

- Have the water filter (type Brita Purity) replaced by the customer service, ...
 - when the residual capacity indicated under 8.2a) is almost exhausted.
 - however, at the latest when a corresponding message appears in the **display**.

Programming of the filter performance and resetting the display can only be carried out by the customer service.

10. Preventive maintenance

- ⚠ Because of the associated dangers, repairs and preventive maintenance activities must only be performed by the customer service or professionals authorized by the manufacturer for this purpose.

10.1 Intervals

Always after 30,000 cups or 12 months of operation (whichever occurs first), a **major maintenance of the machine** must be carried out by the customer service (chargeable service).

- Take care to make such an appointment early on to avoid unnecessary wear.
- Monitor your upstream **water filters** for effectiveness, as described in their documents.
- Replace all water filters no later than every 12 months to prevent germ formation and water contamination.

Upon request, the manufacturer will offer a comprehensive maintenance contract which also ensures the observation of all inspection and service intervals.

The inspection – legally required for commercial operators – of the system every 4 years by an authorized electrician for proper condition must be performed and documented. This can be done and certified by the customer service (no additional inspection is required before the initial commissioning).

10.2 In case of defects:

- ⚠ First have malfunctions or damages inspected and, if necessary repaired, by the customer service before you continue using the machine.
- ⚠ **In all of these cases, pull the plug** out of the socket and turn off the water.

11. Disposal

The machine has been designed and manufactured to facilitate environmentally friendly disposal.

a) Waste disposal

The waste generated by brewing is purely organic and may therefore be disposed off with the regular domestic refuse.

b) Waste water disposal

The waste water generated by brewing and cleaning corresponds to the properties of general domestic waste water and may therefore be discharged through the normal sewer system.

c) Disposal of cleaning agents

The cleaning agents recommended in these instructions comply with the legal stipulations if used as instructed and may therefore be discharged with the waste water through the normal sewer system without additional measures.

d) Disposal of the machine








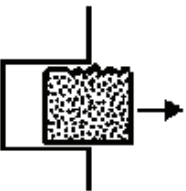
This coffee maker contains valuable raw materials which should be directed to **recycling**.

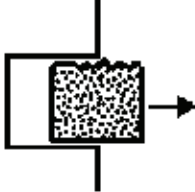
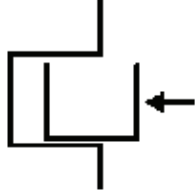





Do not dispose off the machine through the domestic waste!

Make sure to follow the applicable national and regional legislation and guidelines regarding disposal.

12. Display information

	<p>Water temperature too low!</p> <p>Wait until the machine has heated to the nominal temperature.</p>
	<p>Water pressure too low!</p> <p>Kontrollieren Sie, ob der Wasserhahn aufgedreht ist, oder ob der Filter im Frischwasserzulauf evtl. verschmutzt ist.</p>
	<p>Leakage!</p> <p>Switch off the machine and inform the customer service!</p>
	<p>Bean container empty!</p> <p>Refill the bean container as soon as possible and confirm new filling level (see 6).</p>
	<p>Instant container empty!</p> <p>Refill the instant container as soon as possible and confirm new filling level (see 6)</p>
	<p>Cleaning request</p> <p>Clean the machine – only a few products can still be dispensed (see 9.1 a).</p>
	<p>Dispenser lock</p> <p>No products can be dispensed before the machine has been completely cleaned (see 9.1 b)..</p>
	<p>Grounds drawer almost full</p> <p>Only a few products can still be dispensed. Empty the grounds drawer as soon as possible and confirm this (see 9.4 a).</p>

	<p>Grounds drawer is full</p> <p>Product can no longer be dispensed until it has been emptied. Empty the grounds drawer and confirm this (see 9.4 a).</p>
	<p>Check the grounds drawer!</p> <p>The grounds drawer has not been inserted at all or not fully, or the inserting slot is dirty (see 9.4. a).</p>
	<p>Machine door is open</p> <p>Close the machine door once all work is finished.</p>
	<p>Setting the clock</p> <p>The time or date have not been set correctly. Set the clock (see 8.7 b).</p>
	<p>Empty the grounds container!</p> <p>(only if grounds is discharged into container) Product dispensing no longer possible! First empty the grounds container, then confirm with "OK".</p>

SERVICE-Scheckheft
SERVICE Confirmations

Wartungsvertrag abgeschlossen
Service contract existing

ja / yes nein / no

Maschinen Nr. / *machine-no.:* _____

1. Inspektion / Wartung
1th Service / Maintenance

Datum der Erstinbetriebnahme / *date of first installation* _____

am: _____
Date

Unterschrift und Stempel Kundendienst
Signature and stamp Service Technician

INSPEKTION / WARTUNG
MAINTENANCE

Arbeiten durchgeführt bei:
SERVICE been effected

Nächste Inspektion / Wartung bei:
Next Service / Maintenance

- Arbeiten gemäß Checkliste ausgeführt*
works been carried out according to check list
- Wasserfilter ersetzt
Waterfilter been replaced
- Verschleißteile ersetzt
wearing parts been replaced
- Maschine eingestellt und Funktion überprüft
machine been adjusted and function been checked

Datum: _____
Date

Datum: _____
Date

Name: _____
Name

Sonstige Arbeiten: _____
other works

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SERVICE Confirmations

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Datum: _____
Date

Datum: _____
Date

Name: _____
Name

Sonstige Arbeiten: _____
other works

<p>Kundendienst Customer support</p>	<p>(A) MELITTA SystemService International GmbH Rottfeld 9A 5020 Salzburg Tel.: 0043-662 / 882888-0 Fax: 0043-662 / 882888-99</p>	<p>(AUS) National Coffee Solutions Pty.Ltd. P.O.Box 201 Fairy Meadow NSW 2519 Tel.: 0061-2 / 9571-4444 Fax: 0061-2 / 4284-6099</p>	<p>(CH) Cafina AG Römerstr.2 5502 Hunzenschwill Tel.: 0041-62 / 8894242 Fax: 0041-62 / 8894289</p>
<p>(D) MELITTA SystemService GmbH &Co.KG Zechenstr.60 32429 Minden-Dützen Tel.: 0049-571 / 5049-500 Fax: 0049-571 / 5049-580</p>	<p>(DK) aromateknik a/s Industrivej 44 4000 Roskilde Tel.: 0045-46 / 753366 Fax: 0045-46 / 753810</p>	<p>(E) Tecnimel Hosteleria,S.L. Avda.Esparteros,15 Pol.S.J.de Valderas Sanahuja 28918 Leganès (Madrid) Tel.: 0034-91 / 6448130 Fax: 0034-91 / 6448131</p>	<p>(F) MELITTA SystemService France SA 16 Rue Paul Henri Spaak 77462 Saint Thibault des Vignes Tel.: 0033-1 / 64303295 Fax: 0033-1 / 64303340</p>
<p>(FIN) Metos Oy AB Ahjonkaarre 04220 Kerava Tel.: 00358-204 / 3913 Fax: 00358-204 / 394433</p>	<p>(GB) M.S.S.(UK)Limited 21 Grove Park White Waltham Maidenhead Berkshire SL6 3LW Tel.: 0044-1628 / 829888 Fax: 0044-1628 / 825111</p>	<p>(J) MELITTA Japan Ltd. 6th fl.Tachibana Kameido Bldg. 2-26-10,Kameido,Koto-Ku Tokyo 136-0071 Japan Tel.: 0081-3 / 5836-2708 Fax: 0081-3 / 5836-2704</p>	<p>(NL) MELITTA SystemService Benelux BV Industriestraat 6 3371 XD Hardinxveld Giessendam Tel.: 0031-184 / 671660 Fax: 0031-184 / 610414</p>
<p>(RC) SIMS Trading Company Ltd. 10/F DCH Centre 20 Kai Cheung Road Kowloon Bay,Kowloon,HK China Tel.: 00852-2262-1533 Fax: 00852-2687-7199</p>	<p>(RUS) MELITTA Russland pl.Pobedy,2 Office 246 196143 St.Petersburg Tel.: 007-812 / 3737939 Fax: 007-812 / 3734785</p>	<p>(S) aromateknik a/s Radiovägen 2 Box 662 13526 Tyresö Tel.: 0046-8 / 7987788 Fax: 0046-8 / 7989018</p>	<p>(USA) Melitta SystemService USA,Inc. 665 Tollgate Rd,Suite B Elgin,IL 60123 Main Line: 847-717-8900 Fax: 847-717-8924 Hotline: 1-866-910-9105</p>
			<p>Internet: www.melitta.de/mss E-Mail: info@mss.melitta.de</p>