

Tru-VEND® VENDING MACHINES

"SHE SELLS, YOU EARN!... ®"

Midi-Kafe®

INSTRUCTIONS FOR USE &
MAINTENANCE MANUAL

Version: 15.12



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INTRODUCTION

Dear User,

Thank you for purchasing the Midi-Cafe® vending machine, a product manufactured by ELEKTRAL. As a company developing integrated production, our quality certified production has continued since 1978 based on high technology. This integration can be broadly described as R&D, Electronics, Electromechanics, Production Lines, Mechanics Workshop, Moulding Workshop, Plastic Injection and Vacuum Forming Group. With T.R. State Planning Organization's various incentives, the factory has reached an approximately 20,000 m² production area with the capability of making many electronic machines and components for professional use. Most of our machines have been produced for the first time in our fatherland. Starting with Germany, our company is technologically cooperating in terms of production, representation and OEM production with the sector's leading companies from UAE, Bulgaria, India, Great Britain, Iran, Israel etc. We have direct or indirect exports to countries in Europe, Asia, America, Africa. Furthermore, to expand our direct sale markets in foreign countries our intensive works and exhibition activities continue uninterruptedly. As a result of our rapidly growing export potential, our company has been awarded with a first place prize in 2004, during "Rising stars of e-commerce in Turkey" competition. The same year we were awarded with the "25'th Anniversary Award of EBSO (Aegean Area Chamber of Industry), "The Chamber of Industry, Innovation, Employment" with continuous R&D projects being supported by TUBITAK (Turkish Scientific Research Council). In 2011 Istanbul Chamber of Industry has chosen our company as "INNOVATION FINALISTS". In the year 2012, with its innovative Vending Machine project, Elektral has been awarded as a "TET (Turkish Electro Technology) R&D Project Market Finalist" by the Ministry of Economy, Turkish Export Assembly and IMMIB (Istanbul Mining and Metal Exporters Union). Another award won by Elektral is "The year 2013 First Rank in Innovation" organised by IAOSB (Izmir Ataturk Industrial Zone)-Ege University. Believing that real growth target is to be achieved with a global industrial understanding and a global move, Elektral is motivating all its employees with this understanding and continues rapidly with an intensive R&D work to reach determined goals.

Tru-VEND® vending machines have been designed and produced to provide more spare time to its owners. They ease your life in various situations with multipurpose and practical use. Our products provide you profit and comfort for 24 hours continuously, loyal to the owner, with no employee costs. Please note that as for all industrial machines, its necessary to periodically check and maintain your machine. Please use the machine as recommended in this manual.

Elektral Products are produced in environmental friendly facilities, causing no harm to the nature and living creatures.



- Made in Turkey
- Alteration rights reserved
- No claims can be accepted by our firm regarding the applications of this instrument from the second or third parties.
- All rights Reserved

OPERATION AND SAFETY WARNINGS



Procedures & Safety Warnings before using the *Midi-Kafe*[®]



Technical specifications of *Midi-Kafe*[®]



Installation of the *Midi-Kafe*[®]



Programming and related procedures *Midi-Kafe*[®]



The arrow-end lightning symbol inside the equilateral triangle informs that there is high amount of 'un-insulated' dangerous voltage to cause an electric shock inside the product.



The exclamation mark inside the equilateral triangle informs the user that there are important instructions of usage and information inside the booklets given with the equipment.



***Midi-Kafe*[®] Pre use, to do list and safety warnings**



Do not wet the *Midi-Kafe*[®] machine. Always unplug from the electricity plug before proceeding and use only a damp cloth (not wet) to clean the vending Machine.



This is an electrical machine and there is a risk of electricity shock. Only authorized, qualified and well informed personnel may operate and service the machine.



Use the vending machine on Earthed Electrical Supply only.



Please carefully read the articles where you see this Warning Sign in the User's Manual.



***Midi-Kafe*[®] is designed to operate between given electrical voltage limitations only. 220 ($\pm 10\%$) VAC / 50 Hz**



WARNING: Please follow the instructions given in the User's Manual. Incorrect usage can cause damage to the Vending Machine and/or humans and the environment.

1. GENERAL DESCRIPTION

The Vending Machine that you have chosen has been produced by our factory using high technology systems in parallel with other developing technologies and modern aesthetic design providing versatile usage. Tru-VEND® Vending Machines can be used in all public areas such as hotels, factories, hospitals, restaurants, clinics, cinemas, bus terminals, gas stations, doctor & lawyer offices, malls, etc. Backwards traceability is also possible on the performed machine modifications by the serial number on each machine.

- International norms, in conformity with CE Norms and produced under ISO 9001: 2008 QMS.
- All components are made of ROHS compliant Human Health Friendly production materials.
- 10 Direct selection different hot drinks dispense ability
- 32-bit high performance ARM processor
- 6 levels sugar adjustment ability (No Sugar 0, Very Little 1, Little 2, Medium 3, High 4, Plenty 5)
- 6 ingredient canisters with mixers (Coffee, Milk Powder, Chocolate, Fruit Tea/Salep, Sugar, Tea)
- 4 mixers with special insertion mixer motors
- Practical design allowing easy maintenance
- LED illuminated polycarbonate sheet robust active advertisement space
- MDB, EVA DTS protocols compliant
- Optional MDB Coins Payment System and Cashless Payment System (Contactless Cards/Tokens)
- LED backlit touch-sensitive keypad
- Special frothy Turkish Coffee dispense feature
- Protected with two fuses and door open switch off high protection
- Special design 2 arms automatic cup dispenser mechanism with 230 cups capacity
- Long-lasting Components designed specifically to prevent calcification.
- Powerful pump used for water suction (from carboy),
- Insulated, thermostat protected, 4.5 L capacity boiler
- Special design resistance for 220 VAC ~ 1800W heating
- Metal trunk surface is done using galvanise surface covering method and painted to obtain a robust and long lasting physical design
- 900 x 520 x 520 mm dimensions, aesthetic design
- 55 kg approximate weight
- Stock shelves, 2 carboys and a rubbish bin capacity in the optional base stand
- 1 Year Warranty, 10 years parts supply & After Sales Services
- Easy program installation with USB cloning, download option & log receiving.



Note: Visual representation of the bought machine may vary

2. MAIN UNITS

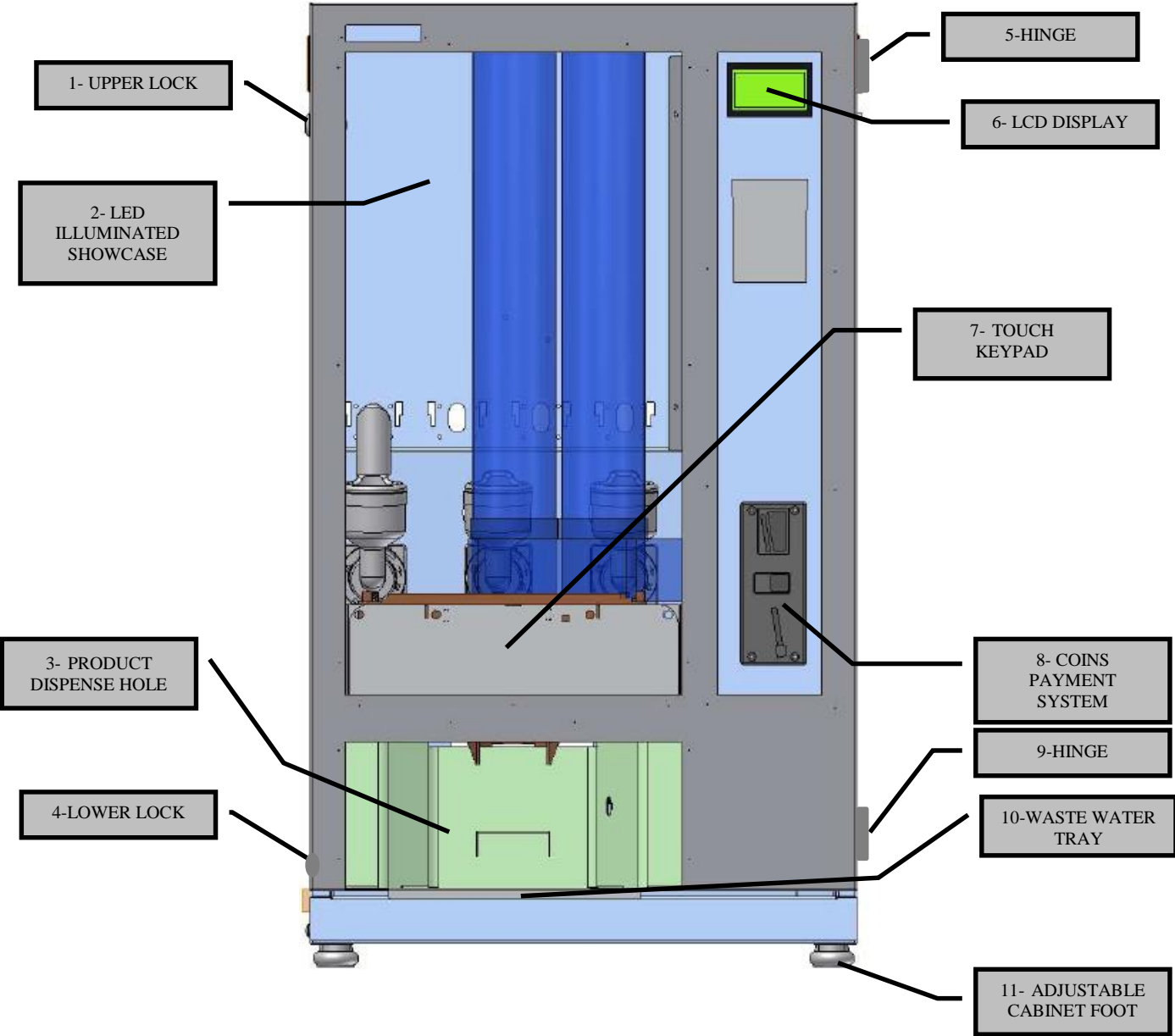


Figure 1: Front View

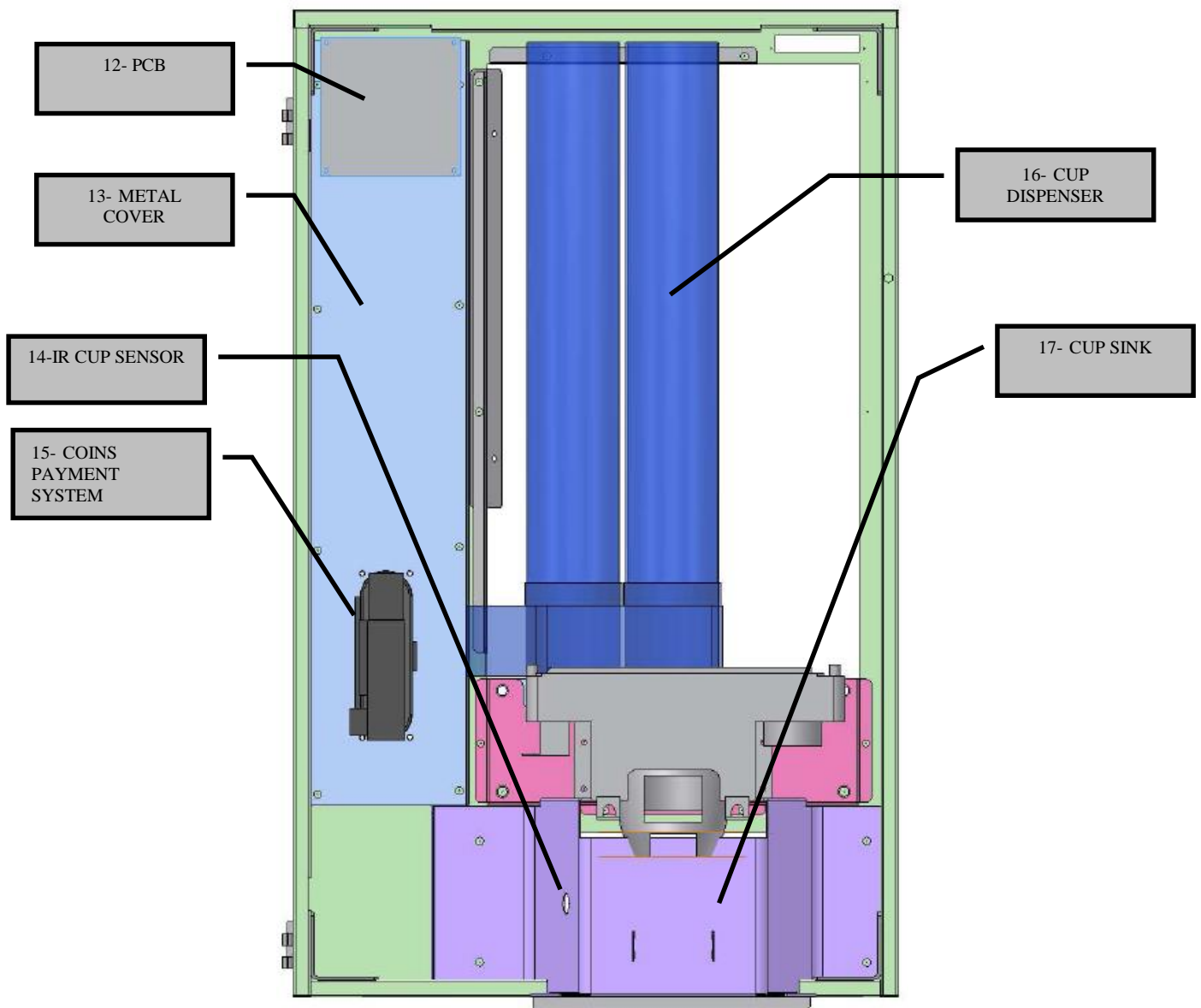


Figure 2: Rare view of the front door

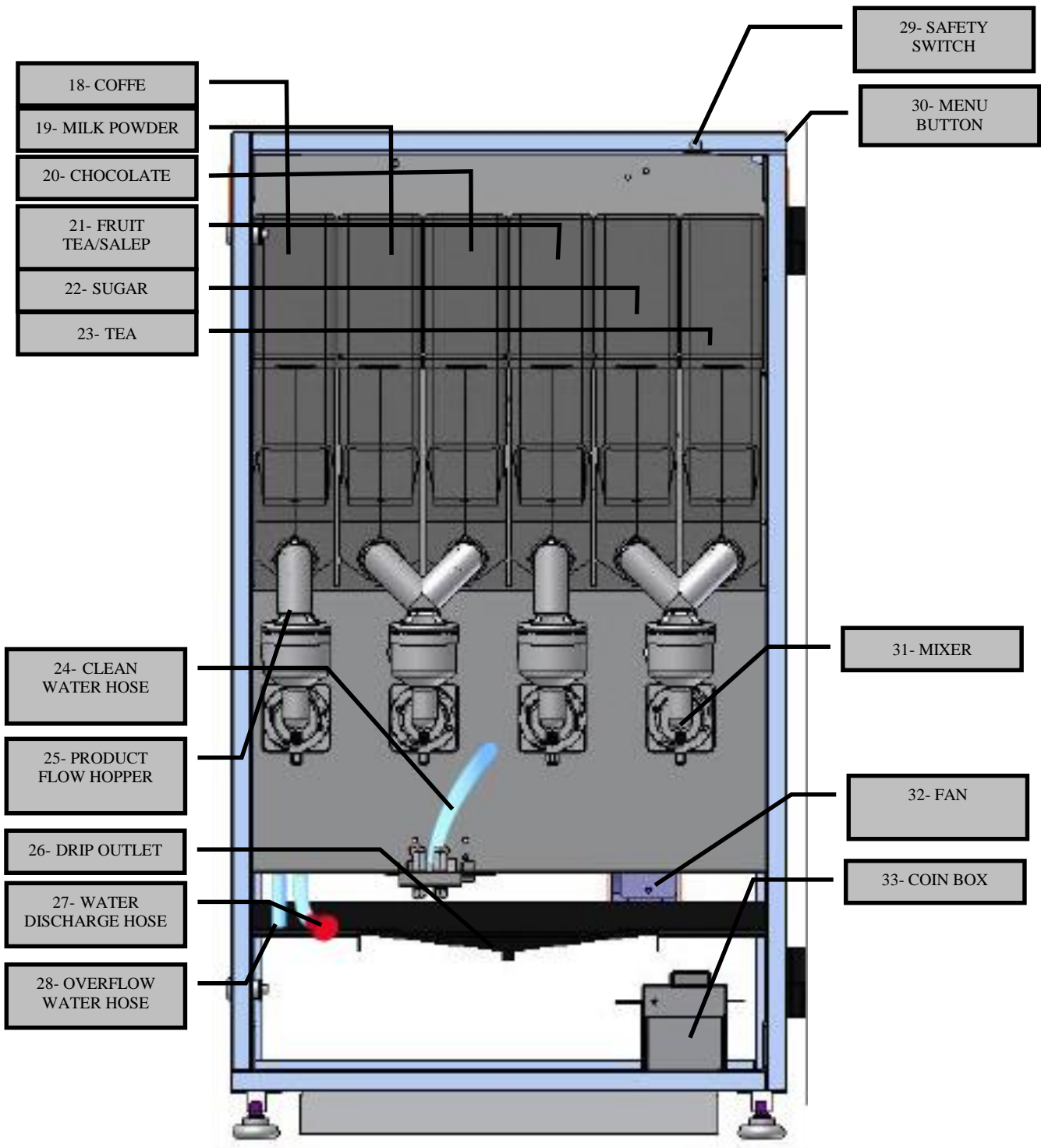


Figure 3: Product Canisters

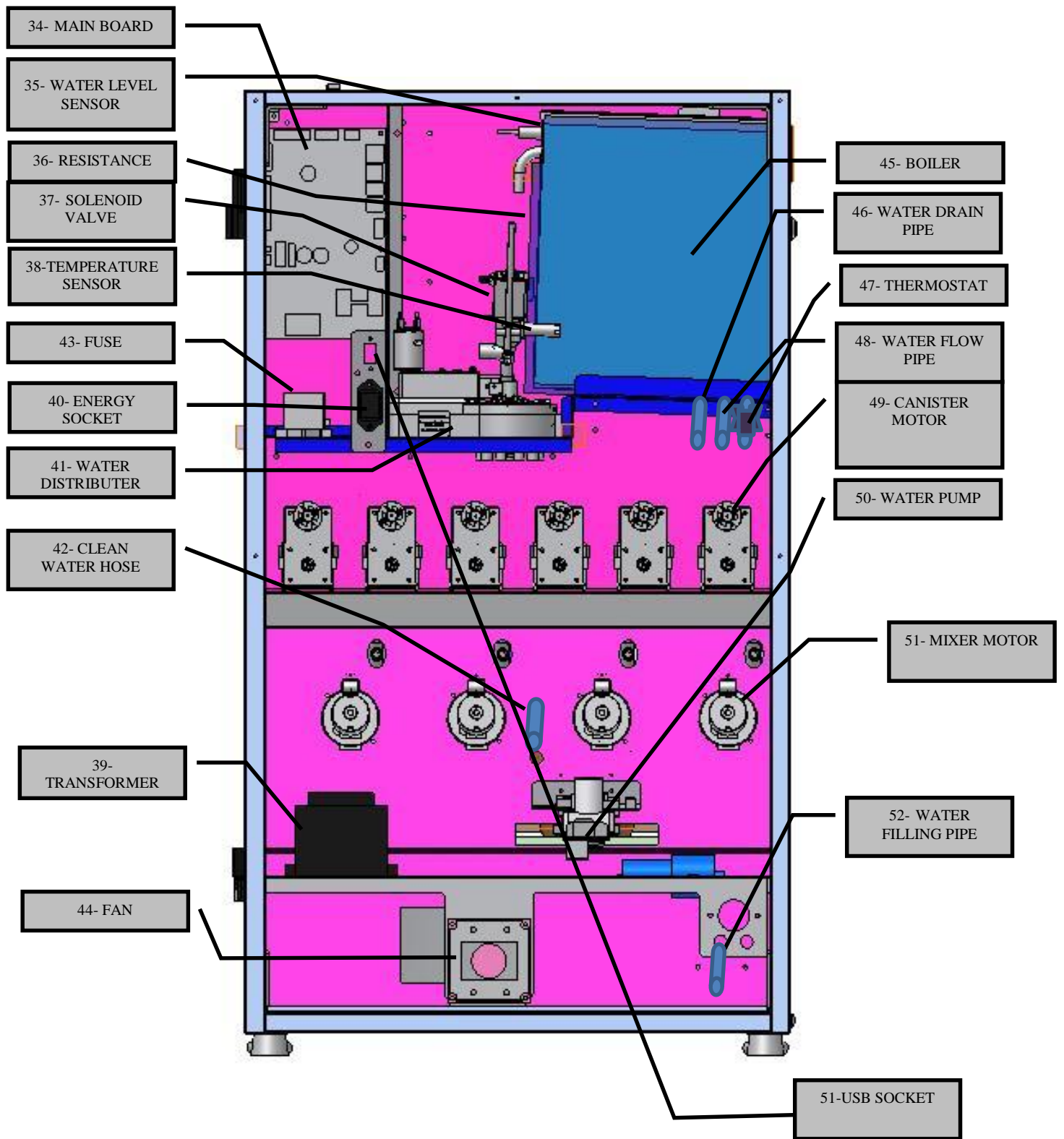


Figure 4: Rear view

2.1 Trunk

Main parts inside the trunk are explained hereunder.

Items supplied with the machine: 1 waste water sink, 4 cabinet feet, 1 power cable, 1 safety switch device (U shaped plastic piece), 1 user manual.

2.1.1 Boiler

The boiler tank capacity is 4,5 L and is equipped with an 1800 W Immersion Heater. The safety of the Boiler Tank (See Figure 4 - 45) is controlled by a Temperature Sensor and Level Probe. The tank is well fitted to the VM Trunk and it is well insulated. Energy usage has been minimised therefore operating cost has been reduced.



Do not touch the *Midi-Kafe*[®] Boiler Tank when it is hot.



When draining out the water in the boiler tank, the red cork inside the end of the water hose needs to be removed. Proceed with CAUTION as the hose contains VERY HOT water.

2.1.2 Ingredient Canisters and Motors

These storage containers are for powder form soluble drinks from where the soluble drinks are being distributed into mixers via the canister motors. There are 6 canisters in a standard Midi-Kafe coffee vending machine (See Figure 3 - 18, 19, 20, 21, 22, 23) and motors (See Figure 4 - 49).

Product Placement into Canisters is as follows:

18-Coffee 19-Milk Powder 20-Chocolate 21-Fruit Tea / Salep 22- Sugar 23- Tea



The positions of Canisters and Canister Motors are not interchangeable.

Motors with various speeds are used depending on each ingredient

2.1.3 Mixers and Mixer Motors

Powder form soluble hot drinks are being prepared ready to be presented in mixer bowls with hot water. There are 4 mixers and mixer motors in a standard Midi-Kafe coffee vending machine (See Figure 4 - 31, 51)



The positions of Mixers and Mixer Motors are standard and not interchangeable.



There is a steam lid on the top of the mixers. It takes away the vapour forming on the mixer. This feature is important in terms of keeping the ingredients safe and dry correctly for a long time.



Replace mixer washers (O-ring) once a year.

2.1.4 Water Pump

It performs the task of pumping the water to the boiler (See Figure 4 - 50). During initial operation it has to pump 4.5 L of water. Then it pumps a cup amount of water after each cup dispensed.



Operating the machine without water for a long time causes damage to the pump and the pump needs to be replaced.

2.2 Front Door

The front door holds the electronic and electromechanic parts of the machine.

2.2.1 LCD Display

LCD (Liquid Crystal Display) is used for programming and throughout all payment and product selection procedures (See Figure 1 - 6) thereafter it will be referred as "LCD".

2.2.2 Payment System (Optional)

The cost of the desired product is defined and paid through a payment system (See Figure 1 - 8). These advanced payment systems only accept pre-defined coins and do not accept counterfeit coins.

When requested by the customer, the Midi-Kafe can be equipped with MDB Supporting Coin Selector, Tokens or Cashless Systems.

2.2.3 Touch Keypad

Used for programming and selecting products. Use of the keypad is described in details under the programming section.

2.2.4 Electronic Modules

The machine is fully micro-processor controlled; the electronic modules are listed below:

- a) Main Card Electronic Module: All functions of the machine are controlled here
- b) Touch keypad Electronic Module
- c) LCD Display Electronic Module

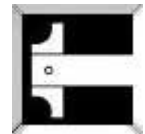


All models are being produced by Elektral. Spare parts and module replacements have to be done by authorized personnel only, otherwise irreversible damage can be caused to the machine and the guarantee becomes void

3. TECHNICAL SPECIFICATIONS



Operation: Electro-Mechanic Operating Principle
Power Supply: 220 VAC (\pm % 10) / 50 Hz.
Power: Stand By: ~ 25W - Resistance: ~ 1800W
Operating Temperature: -15° C +70° C
Humidity: % 95 non-condensing
Protection Class: IP20
Dimensions: 520 (W) x 900 (H) x 520 (D) mm
Weight: ~ 55 kg



4. INSTALLATION AND CLEANING

The vending machine has to be placed on a stable flat surface and operate in an upright position. It is recommended to use the machine with its specially designed base stand (optional). The equipment has a self-cleaning function (See chapter 6.9). It is necessary to clean the Midi-Kafe periodically with short intervals since it is serving drinks to people. During cleaning, do not use any cleaning materials and/or chemicals which are not safe for human health.



Ensuring safe and healthy usage of the machine can be achieved by strictly following below instructions. Apart from the periodic cleaning instructions below, visible marks on the machine must be wiped using a soft, hygienic and slightly damp cloth. Especially during frequent usage of the machine, the cleaning has to be done more often as described in below periodic cleaning instructions.



The water temperature during self-cleaning (automatic) process of the mixers has to be hot (as same as when the machine is in operation)



Chemical solutions must not be used during cleaning the machine by hand. Only warm water should be used.



Disconnect the machine from the electricity supply when the machine is cleaned by hand.



Do not connect and operate the machine if the power supply is not an earthed electricity supply

4.1. Daily Cleaning

Choose "AUTO CLEANING" from the menu to clean the mixers. Check if the product canisters are full. Take away the water from the excess water tray.

4.2. Weekly Cleaning

Take the mixers off and wash with hot water. Wash the product flow routers. Clean the excess water tray with hot water. Clean the product powder fallen inside the machine.

4.3. Monthly Cleaning

Take off the product canisters and do functioning test. Wash and dry the canisters. Test and check if the extractor fans are functioning. Open the back cover and clean around the electronic board with the help of a small vacuum cleaner. Do not neglect monthly graph checks.

4.4. Annual Cleaning

Check the boiler, the solenoid, the water distributors etc... in the machine for lime scale. Clean if needed. Change the parts listed for periodic replacement in the user manual. Check the usage labels and the physical state of the machine.

5. PRODUCT LOADING AND INITIAL OPERATION

Before connecting your Midi-Kafe coffee vending machine to the electricity power supply, proceed with the following:



- Open the front door of the machine. There is a water intake hose at the lower section of the Midi-Kafe. Insert the water intake hose into a carboy full of water.
- Load powder form soluble ingredients into canisters. The ingredients have to be suitable for vending machines. (See chapter 2.1.2 Product Placement into Canisters)

- Load suitable size carton or plastic cups one within another, into the four columns on the top of the Cup Dispenser Mechanism



The cups have to be slick, not wet and not crushed. Do not mix plastic and carton cups

- Plug the machine to an earthed electricity power supply.
- When the front door is closed the machine automatically starts working.
 - Note:** If you need the machine to operate while the front door is open, the safety key lid has to be placed on the key.
- The boiler operates only when the water inside is above a certain level. The status is displayed on the LCD once operation starts. If there is not enough water in the boiler, the pump starts pumping in water. If the Boiler Tank does not fill up within 6 Minutes then "No Water" message will appear on the LCD. To fill up the boiler tank, switch off the machine from the mains and switch it on again. Initial heating may take some time. Once completed ready to operate message appears on LCD.
- When there is sufficient amount of water in the boiler the heating process starts and the LCD displays "HEATING IN PROGRESS".
- When the heating process is completed the device is ready to use the LCD displays "INSERT COIN"
- Select the sugar level of your choice and enter the product code to take a product. For Midi-Kafe equipped with a Payment System, money has to be inserted first.
- Press the button of the desired beverage and take the cup with the beverage in it.

STARTING

PUMP IN PROGRESS

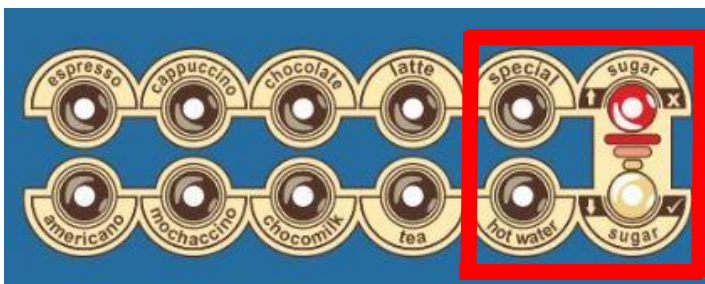
HEATING IN PROGRESS

6. PROGRAMMING

All Programming and Operation controls of Midi-Kafe® can be done using the Touch Keypad. There is a button behind the front door of the device for menu operations. After entering the menu with this button, the touch keypad is used for menu operations.



To navigate up or down in the menu use buttons PRODUCT9/ SPECIAL / UP, PRODUCT10/ HOT WATER / DOWN, PRODUCT11 / SUGAR (+) / EXIT / NO, PRODUCT12 / SUGAR (-) / SELECT/SAVE/YES.



INSERT COIN
SUGAR: ***

SUGAR(+) button **EXIT/NO**,
SUGAR(-) button **SELECT/SAVE/YES**,
SPECIAL button is used to scroll **UP** in the menu,
HOT WATER button is used to scroll **DOWN** in the menu

Open the machine door in order to enter the menu. Put the safety key apparatus on the safety key and press the red button in the top right corner of the machine.

6.1 Product Pricing

This menu is to set up the prices of sold products. Each product can be priced differently.

- 1-To enter the menu press SUGAR(-) (SELECT) button
- 2- Using buttons UP(SPECIAL) and DOWN(HOT WATER) choose the product to amend its price and press button SUGAR (-) (SELECT)
- 3- Enter the new price using buttons UP(SPECIAL) and DOWN(HOT WATER)
- 4- Press button SUGAR(-) (SELECT) to save, press button SUGAR(+)(EXIT) to exit the menu without saving

PRICES [1]

AMERICANO [1/1]

AMERICANO
000000.50 EUR

6.2 Product Dosage

This menu allows adjusting the amount of water, coffee, chocolate, etc. ingredients (in terms of seconds) mixer rotation settings (in terms of %) used in the machine. The settings have to be done correctly in order to obtain the taste and consistency required.

- 1- To enter the menu press SUGAR(-) (SELECT) button
- 2- Using buttons UP(SPECIAL) and DOWN(HOT WATER) choose the menu to make alterations and press button SUGAR(-) (SELECT)
- 3- Enter the new settings using buttons UP(SPECIAL) and DOWN(HOT WATER)
- 4- Press button SUGAR(-) (SELECT) to save, press button SUGAR(+)(EXIT) to exit the menu without saving

DOSES [2]

AMERICANO [2/1]

COFFEE DOSE [2/1/1]

COFFEE DOSE
0.8s

6.3 Statistics Menu

6.3.1 Counters

Each product sold is counted individually and as a total. Sale counts can be seen in this menu. Counters menu contains the number of drinks dispensed; Global Counter, Total Counter, Cash Vend, Cashless Vend and individual number for each product dispensed. The Global Counter cannot be reset. Product counters can be reset.

STATISTICS [3]

COUNTERS [3/1]

GLOBAL COUNTER
46 Pcs.

- 1-To enter the menu press SUGAR(-) (SELECT) button
- 2- Using buttons UP(SPECIAL) and DOWN(HOT WATER) choose the menu to make alterations and press button SUGAR(-) (SELECT)
- 3- Press button SUGAR(-) (SELECT) in the menu showing total counters to reset, press button SUGAR(+)(EXIT) to exit the menu without resetting

AMERICANO 9 pcs.

AMERICANO RESET?

Global Counter: Shows the number of drinks dispensed from the time the machine has started operating. This value cannot be reset.

Total Counter: Shows the number of drinks after the last reset.

Cash Vend: The count of drinks dispensed that were paid in cash.

Cashless Vend: The count of drinks paid by cashless card.

Other Counters are the number of drinks dispensed after the last reset as Americano, Espresso, Cappuccino, Mochaccino, Chocolate, Chocomilk, Latte, Tea and Hot Water, for each drink individually.

6.3.2 Audits

This menu shows Vends Total, Vends Partial, Coin Box Partial, Coin Vend, Cashless Vend, Card Recharge and an option to reset audits.

VENDS TOTAL 0.00 EUR

Vends Total: The net revenue amount collected from the time the machine had started operating. Vends Total value cannot be reset.

RESET AUDITS APPLY?

Vends Partial: The revenue amount collected after the last reset. This value can be reset.

Coin Box Partial: This value is the total amount of money collected in the cash box. This value can be reset.

Coin Vend: Monetary value of sales in coins. This value can be reset.

Cashless Vend: Monetary value of cashless sales. This value can be reset.

Card Recharge: Cashless card loadings total done in the machine. This value can be reset.

6.4 Settings Menu

6.4.1 Validator Settings

The Validator menu consists of Free Vend, Maximum Credit, Accepted Coins, Validator Config, Decimal Point and Currency.

- 1-To enter the menu press SUGAR(-) (SELECT) button
- 2- Using buttons UP(SPECIAL) and DOWN(HOT WATER) choose the menu to make alterations and press button SUGAR(-) (SELECT)

SETTINGS [4]

VALIDATOR [4/1]

FREE VEND [4/1/1]

3- Enter the new settings using buttons UP(SPECIAL) and DOWN(HOT WATER)
 4- Press button SUGAR(-) (SELECT) to save, press button SUGAR(+)(EXIT) to exit the menu without saving

MAXIMUM CREDIT
[4/1/2]

Free Vend: Enabling or Disabling Free Vend is done here.

ACCEPTED COINS
[4/1/3]

Maximum Credit: The maximum amount of money to be accepted by the machine can be adjusted in this menu.

VALIDATOR CONFIG
[4/1/4]

Accepted Coins: Coins to be accepted by the vending machine can be selected in this menu.

DECIMAL POINT
[4/1/5]

Validator Config: Validator configuration for Automatic or Manual use.

Decimal Point: Decimal point location can be determined here.

CURRENCY
[4/1/6]

Currency: Currency to be used is selected in this menu.

6.4.2 Language Selection

This menu is used for choosing the language to be used in the machine. Turkish or English can be selected.

LANGUAGE
[4/2]

1-To enter the menu press SUGAR(-) (SELECT) button
 2- Using buttons UP(SPECIAL) and DOWN(HOT WATER) choose the new language
 3- Press button SUGAR(-) (SELECT) to save, press button SUGAR(+)(EXIT) to exit the menu without saving

LANGUAGE
ENGLISH

6.4.3 Temperature Setting

These settings are used to adjust the temperature of the water used in the machine.

TEMPERATURE
[4/3]

The temperature value shown on the bottom left part of the LCD is the water temperature in the boiler at that time. The value shown on the bottom right part of the LCD is the adjusted (required) water temperature value in the boiler. The temperature can be adjusted between 60 - 90 °C.

TEMPERATURE
78 °C 80°C

Recommended maximum Temperature
 During summer **80 °C** During winter **85°C**

1-To enter the menu press SUGAR(-) (SELECT) button
 2- Using buttons UP(SPECIAL) and DOWN(HOT WATER) choose the menu to make alterations and press button SUGAR(-) (SELECT)
 3- Enter the new settings using buttons UP(SPECIAL) and DOWN(HOT WATER)
 4- Press button SUGAR(-) (SELECT) to save, press button SUGAR(+)(EXIT) to exit the menu without saving

6.4.4 Limit Temperature

Using this feature dispensing of drinks is allowed only within certain temperature limits. When the water temperature drops to the specified minimum limit figure, dispensing of drinks stops and when the temperature reaches above the minimum limit, dispensing of drinks starts again.

LIMIT
[4/4]

LIMIT
80 °C 85°C

6.4.5 Cup Sensor

This menu is used to make the cup sensor active or passive. Another drink is not allowed to be dispensed when the cup sensor is active.

CUP SENSOR
[4/5]

CUP SENSOR
ENABLED

6.4.6 Change Password

This menu allows changing the password. The old (current) password is entered first, then the new one.

CHANGE PASSWORD
[4/6]

OLD PASSWORD
0***

6.4.7 Power Save Mode

This menu allows enabling or disabling the Power Save Mode.

Once Power Save Mode is enabled, the start time and the stop time can be determined.

POWER SAVE MODE
[4/7]

POWER SAVE
[4/7/1]

POWER SAVE START
[4/7/2]

POWER SAVE STOP
[4/7/3]

6.4.8 RS 232 Protocol

This menu allows selecting EVA-DTS protocol or EXTERNAL SALE.

Telemetry feature can be used with EVA-DTS.

Using an external device (such as a computer) is enabled with EXTERNAL SALE option.

RS 232 PROTOCOL
[4/8]

RS 232 PROTOCOL
EVA-DTS

RS 232 PROTOCOL
EXTERNAL SALE

6.4.9 Date & Time Settings

This menu is for date and time adjustments. It is important to adjust the correct time and date to allow correct error recordings.

CLOCK CONFIG
[4/9]

CLOCK CONFIG
01.04.2015

6.4.10 Factory Reset

This menu allows a factory reset which resets all settings to factory default except the Global Counter and Vends Total.

DAFAULT SETTINGS
[4/10]

DAFAULT
SETTINGS APPLY?

6.5 Testing and Cleaning

6.5.1 Manual Cleaning

Manual cleaning mixers are used for performing manual cleaning procedure. After pressing the SUGAR(-) (SELECT) button choose the required mixer displayed on the screen then press the SUGAR(-) (SELECT) button again to complete the procedure.

TEST & CLEANING
[5]

MANUEL CLEANING
[5/1]

CLEAN MIXER 1

6.5.2 Self Cleaning

In the Automatic Cleaning Menu press the SUGAR(-) (SELECT) button for the machine to start cleaning its mixers using the water in the boiler.



Place a 200 – 300 ml sized empty cup under the drinks dispenser when performing SELF cleaning procedure.

SELF CLEANING
[5/2]

SELF CLEANING
APPLY?

6.5.3 Function Test

During the function test the canister motors and the mixer motors rotate in turns. Motors test is done this way. To prevent powder products spillage on the mixers, Ingredient Canisters should be empty when performing Function Test.

FUNCTION TEST
[5/3]

6.5.4 Cup Dispenser Test

Cup Dispenser Test is used to test if the Cup Dispenser is operating normally

CUP DISPENSER
[5/4]

6.5.5 Trial Mode

The Trial Mode allows dispensing drinks without any payment.

TRIAL MODE
[5/5]

6.6 USB Menu

This menu allows software upgrade via a USB disk and also allows the statistical data to be transferred to a computer.

USB MENU
[6]

Export Logs: Exports logs from the machine to a USB disk.

EXPORT LOGS
[6/1]

Delete Logs: Deletes the logs saved inside the machine (not inside the USB disk)

DELETE LOGS
[6/2]

Export Settings: Exports all settings of the machine in to a USB disk.

EXPORT SETTINGS
[6/3]

Export Audit: Allows exporting the statistical data in the machine memory to a USB disk.

EXPORT AUDIT
[6/4]

Import Setting: Imports all settings of a USB disk in to the machine.

IMPORT SETTINGS
[6/5]

Upgrade Software: Allows upgrading the software of the machine from a USB flash disk containing the upgrade software.

UPGRADE SOFTWARE
[6/6]

6.7 Machine Information

Machine factory records, program number and hardware numbers can be seen in this menu.

DEVICE INFO
[7]

DEVICE INFO
S/N: 37679189

DEVICE INFO
F/W: OKH272A1203

DEVICE INFO
H/W: POM1305

7. OPTIONAL PARTS

7.1 Base

Stock shelf, 2 carboys and/or a rubbish bin capacity, lock, electrostatic powder painted metal cupboard are the optional base stand features.

Dimensions: 530 (W) x 530 (D) x 780 (H) mm

Weight: ~ 28 kg

8. MAINTENANCE & REPAIR

As the machine is used for serving food and drink products to people, it definitely has to be cleaned in short periodic time intervals. The machine has been designed to serve products 7/24 considering that recommended proper periodic cleaning and re-fill of ingredients as per the descriptions in this user manual is done.

Metal surface cleaning is recommended to be done by using a soft damp cloth. Electricity power supply definitely has to be disconnected during cleaning.



9. MENU TREE

1. PRODCUT PRICES

1.1. PRODCUT1 PRICE (AMERICANO)

- 1.1.1. PRODCUT1 PRICE(AMERICANO)
000000.50 EUR
(8 --- 000000.05 EUR LOWER,
0 --- 000000.05 EUR HIGHER)

- ...
- ...
- ...
- 1.9. PRODCUT 9 PRICE (HOT WATER)
- 1.10. PRODCUT 10 PRICE (SPECIAL)

2. PRODCUT DOSAGES

2.1 PRODCUT1 DOSAGES (AMERICANO)

2.1.1. COFFEE AMOUNT

- 2.1.1.1. COFFEE AMOUNT 2,0 s

2.1.2 COFFEE MIXER

- 2.1.2.1 COFFEE MIXER 3,5 s

2.1.3. WATER AMOUNT

- 2.1.3.1. WATER AMOUNT 4,5 s

2.2 PRODCUT 2 DOSAGES (ESPRESSO)

2.2.1 COFFEE AMOUNT

- 2.2.1.1 COFFEE AMOUNT 3,0 s

2.2.2 COFFEE MIXER

- 2.2.2.1 COFFEE MIXER 3,5 s

2.2.3. WATER AMOUNT

- 2.2.3.1 WATER AMOUNT 2,5 s

2.3 PRODCUT 3 DOSAGES (MOCHACCINO)

2.3.1 COFFEE AMOUNT

- 2.3.1.1 COFFEE AMOUNT 1,5 s

2.3.2 COFFEE MIXER

- 2.3.2.1 COFFEE MIXER 3,0 s

2.3.3 MILK AMOUNT

- 2.3.3.1 MILK AMOUNT 1,7 s

2.3.4. MILK MIXER

- 2.3.4.1 MILK MIXER 3,2 s

2.3.5. CHOCOLATE AMOUNT

- 2.3.5.1 CHOCOLATE AMOUNT 1,7 s

2.3.6. CHOCOLATE MIXER

- 2.3.6.1 CHOCOLATE MIXER 3,2 s

2.3.7 WATER AMOUNT

- 2.3.7.1 WATER AMOUNT 4,6 s

2.4 PRODCUT 4 DOSAGES (CAPPUCCINO)

2.4.1 COFFEE AMOUNT

- 2.4.1.1 COFFEE AMOUNT 1,5 s

2.4.2 COFFEE MIXER

- 2.4.2.1 COFFEE MIXER 3,0 s

2.4.3 MILK AMOUNT

- 2.4.3.1 MILK AMOUNT 2,5 s

2.4.4 MILK MIXER

- 2.4.4.1 MILK MIXER 4,0 S

2.4.5 WATER AMOUNT

- 2.4.5.1. WATER AMOUNT 4,5 s

2.5 PRODUCT 5 DOSAGES (CHOCO MILK)

2.5.1 CHOCOLATE AMOUNT

- 2.5.1.1 CHOCOLATE AMOUNT 3,0 s

2.5.2 CHOCOLATE MIXER

- 2.5.2.1 CHOCOLATE MIXER 5,5 s

2.5.3 MILK AMOUNT

- 2.5.3.1 MILK AMOUNT 3,0 s

2.5.4 MILK MIXER

- 2.5.4.1 MILK MIXER 3,0 s

2.5.5 WATER AMOUNT

- 2.5.5.1 WATER AMOUNT 4,5 s

2.6 PRODCUT 6 DOSAGES (CHOCOLATE)

2.6.1 CHOCOLATE AMOUNT

- 2.6.1.1 CHOCOLATE AMOUNT 5,5 s

2.6.2 CHOCOLATE MIXER

- 2.6.2.1 CHOCOLATE MIXER 5,5 s

2.6.3 WATER AMOUNT

- 2.6.3.1 WATER AMOUNT 4,5 s

2.7 PRODUCT 7 DOSAGES (TEA)

2.7.1 TEA AMOUNT

- 2.7.1.1 TEA AMOUNT 2,0 s

2.7.2 TEA MIXER

- 2.7.2.1 TEA MIXER 0,0 s

2.7.3 WATER AMOUNT

- 2.7.3.1 WATER AMOUNT 4,5 s

2.8 PRODUCT 8 DOSAGES (LATTE)

2.8.1 MILK AMOUNT

- 2.8.1.1 MILK AMOUNT 2,0 s

2.8.2 MILK MIXER

- 2.8.2.1 MILK MIXER 3,5 s

2.8.3 WATER AMOUNT

- 2.8.3.1 WATER AMOUNT 4,5 s

2.9 PRODUCT 9 DOSAGES (HOT WATER)

- 2.9.1.1 WATER AMOUNT 4,5 s

2.10 PRODUCT 10 DOSAGES (SPECIAL)

2.10.1 SPECIAL AMOUNT

- 2.10.1.1 SPECIAL AMOUNT 5,5 s

2.10.2 SPECIAL MIXER

- 2.10.2.1 SPECIAL MIXER 5,5 s

2.10.3 WATER AMOUNT

- 2.10.3.1 WATER AMOUNT 4,5 s

2.11 SUGAR

- 2.11.1 SUGAR AMOUNT

- 2.11.1.1 SUGAR AMOUNT

3. STATISTICS

3.1 COUNTERS

- 3.1.1 GLOBAL COUNTER

- 3.1.2 TOTAL COUNTER

- 3.1.3 CASH VEND

- 3.1.4 CASHLESS VEND

- 3.1.5 AMERICANO

... ..

- 3.1.24 SPECIAL

- 3.1.25 RESET COUNTERS

3.2 AUDITS

- 3.2.1 VENDS TOTAL

3.2.2 VENDS PARTIAL

3.2.3 COINBOX PARTIAL

... ..

3.2.7 RESET AUDITS

4. SETTINGS

4.1 VALIDATOR

4.1.1 FREE VEND

- 4.1.1.1 ENABLED

- 4.1.1.2 DISABLED

... ..

4.1.6 CURRENCY

- 4.1.6.1 EUR

- 4.1.6.2 USD

... ..

4.2 LANGUAGE SELECTION

- 4.2.1 ENGLISH

- 4.2.1 TURKCE

4.3 TEMPERATURE

- 4.3.1 TEMPERATURE (VALUES)

4.4 LIMIT

- 4.4.1 LIMIT (VALUES)

4.5 CUP SENSOR

- 4.5.1 ENABLED

- 4.5.2 DISABLED

4.6 CHANGE PASSWORD

- 4.6.1 OLD PASSWORD

- 4.6.2 NEW PASSWORD

4.7 POWER SAVE MODE

- 4.7.1 POWER SAVE

- 4.7.1.1 POWER SAVE ENABLE

... ..

- 4.7.3 POWER SAVE STOP

- 4.7.3.1 POWER SAVE STOP (TIME)

4.8 RS232 PROTOCOL

- 4.8.1 RS232 RPOTOCOL EVA-DTS

- 4.8.2 RS232 RPOTOCOL EXTERNAL SALE

4.9 CLOCK CONFIG

- 4.9.1 CLOCK CONFIG (DATE&TIME)

4.10 DEFAULT SETTINGS

- 4.10.1 DEFAULT SETTING APPLY?

5 TEST & CLEANING

5.1 MANUEL CLEANING

- 5.1.1 CLEAN MIXER 1

- 5.1.2 CLEAN MIXER 2

- 5.1.3 CLEAN MIXER 3

- 5.1.4 CLEAN MIXER 4

5.2 SELF CLEANING

- 5.2.1 SELF CLEANING APPLY?

5.3 FUNCTION TEST

- 5.3.1 FUNCTION TEST APPLY?

- 5.4 CUP DISPENCSEER APPLY?

- 5.4.1 CUP DISPENCSEER APPLY?

5.5 TRIAL MODE

- 5.5.1 TRIAL MODE APPLY?

IMPORTANT NOTE: THE VALUES STATED ARE DEFAULT FACTORY SETTINGS. THEY DO NOT REPRESENT A REFERENCE. THEY MAY VARY ACCORDING TO THE INGREDIENTS USED.

- 6 USB MENU
 - 6.1 EXPORT LOGS
 - 6.2 DELETE LOGS
 - 6.3 EXPORT SETTINGS
 - 6.4 EXPORT AUDIT
 - 6.5 IMPORT SETTINGS
 - 6.6 UPGRADE SOFTWARE
- 7 DEVICE INFO
 - 7.1 DEVICE INFO S/N
 - 7.2 DEVICE INFO F/W
 - 7.3 DEVICE INFO H/W

IMPORTANT NOTE: THE VALUES STATED ARE DEFAULT FACTORY SETTINGS. THEY DO NOT REPRESENT A REFERENCE. THEY MAY VARY ACCORDING TO THE INGREDIENTS USED.

10. SERVICE STATION AND GARANTEE CERTIFICATE

SERVICE STATION:

10 - SERVICE CENTRE AND CERTIFICATE OF WARRANTY

ELEKTRAL ELEKTROMEKANIK SAN. VE. TIC. A.S.
IZMIR ATATURK INDUSTRIAL ZONE, M.K. ATATURK BLV. 23 CIGLI
35620, IZMIR/TURKEY
Tel: +90 (232) 376 7300 Fax: +90 (232) 376 7030
email: elektral@elektral.com.tr

FULL WARRANTY CERTIFICATE

Your Unit, Model :.....

Serial/Model No :.....

Which you purchased on __/__/20__ is hereby warranted against defect in workmanship and material for a period as follows: **1 YEAR**

1. Within the Warranty period, ELEKTRAL will repair or replace, without charge, any part or parts that prove to be defective. The defective instruments should be returned, accompanied by the attached SERVICE OR REPAIR CARD to ELEKTRAL Izmir Ataturk Industrial Zone M.K. Ataturk Blv. 23 Cigli 35620 Izmir-Turkey where the overhaul is performed also.
2. Upon expiration of the Warranty, ELEKTRAL A.S. further guarantees to repair this merchandise at a cost of the current listed ELEKTRAL price.
3. This warranty is void if
 - the instrument has been damaged or broken down through misuse
 - instrument has been altered or tampered with in any way
 - instrument has been damaged through accident, misuse or negligence
 - the seal, ties or stickers on the instrument has been broken
 - damage or defects occur because of through lightning and fire
 - replacement or repair is necessitated be loss or damage resulting from any cause beyond the control of ELEKTRAL
 - the instrument has been used against the instructions stated in the user's manual
 - your warranty has not been among our files by your request with "Warranty Information Card"
 - only ELEKTRAL A.S. is authorized to confirm above mentioned particulars.
 - all price and costs are EXW Izmir-TR. All the transport or travel costs to be borne by the buyer.
4. ELEKTRAL is not to be labelled for loss of other damage allegedly resulting from defects in its products.
5. This Warranty gives you specific legal rights. Please Include Model Number and purchase date in correspondence regarding this instrument.

All Warranty Services are at our Factory. All transportation risks and costs to and pro our Factory belongs to Customer.

Thank you for selecting a product manufactured by ELEKTRAL A.S. Before using your new item please take a minute to read and fill out the forms on the reverse side of this card.

The Warranty Information Card helps us learn more about you and what you purchase. From this information come improvements and new products for you, our valued customers. Please return this card within 10 days of purchase.

The full Warranty Certificate tells you that we stand behind our products and will repair this item as long as you own the product, per the terms of the warranty certificate.

The Service or repair card is your way of communicating with our Customer Service Department should a problem occur. It helps us to quickly service your product and return it as soon as possible. Please complete and include this card whenever you return a product again.

Thank you once again for selecting our product. We hope this will be one of the many ELEKTRAL products you will own.

Date/Place Purchased :.....
 Invoice Date, No :.....
 Dealer Company's Title :.....
 Address :.....
 Telephone-Fax :.....
 E-mail :.....
 DEALER COMPANY :.....



Seal & Signature