

Tru-VEND® VENDING MACHINES

KafeMat®

INSTRUCTIONS FOR USE &
MAINTENANCE MANUAL

Version: 16.09

"SHE SELLS, YOU EARN!... ®"



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INTRODUCTION

Dear User,

Thank you for purchasing the KafeMat® 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 country. 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 it's innovative Vending Machine project, Elektral has been awarded as an "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 it's 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

Usage and Safety Warnings



Procedures & Safety Warnings before using the *KaféMat*®



Technical specifications of *KaféMat*®



Installation of the *KaféMat*®



Programming and related procedures *KaféMat*®



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.

KafeMat[®] Pre use, to do list and safety warnings



Do not wet the *KafeMat*[®] machine. Always unplug from the electricity power supply before proceeding and use only a damp cloth (not wet) to clean the dispenser.



This is an electrical machine and there is a risk of electricity shock. Only authorized, qualified and trained 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.



KafeMat[®] 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, people nearby and the environment.

1. GENERAL DESCRIPTION

The Vending Machine that you have purchased 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.
- 3 product containers, easy product filling.
- Touch-sensitive keypad.
- With 1 mixer and facilitating 4 different hot drinks option. (Factory default settings are: Coffee, Espresso, Cappuccino, Milk [may vary according to the Keypad]).
- Separate mixer settings for each product.
- Sophisticated calculation algorithm for faster and better product output.
- Sophisticated calculation algorithm for a cleaner mixer assembly. Requires less frequent cleaning.
- Despite the comprehensive adjustment feature it is simple to use and gives flawless product presentation.
- Thanks to the advanced software, alerts and redirecting to make the correct selection are available.
- Product settings availability to minimize the errors that occur through advanced software.
- Encrypted menu entry.
- LCD screen for programming, setting, and viewing statistics.
- LED-backlit space in front part.
- Long-lasting Components designed specifically to prevent calcification.
- Screw-less, spiked motors and a mixer that can be installed easily.
- Special radial fan with high flow rate against dust blockage.
- NSF Certified PP plastic parts and silicone hoses (Human Health Friendly).
- Waste water collection container.
- Boiler drain hose (without opening the lid)
- Insulated stainless steel boiler that can be installed easily
- Anti-lime scale, high power, long lasting resistance component.
- Safety thermostat on the boiler.
- Lime scale resistant, advanced water level measurement gauge
- Wide range of temperature detection by temperature probe.
- Aesthetic cup hole and output.
- Easily removable rear cover.
- Grounded 1.5m power plug protected with double entry fuses.
- Economic energy consumption (heating: ~ 800 W, standby: ~ 25W).
- Easy program installation with USB cloning, download option & log receiving.
- Ability to automatically turn off the dispenser at the selected day and hours with ECO Mode.



2. MAIN UNITS

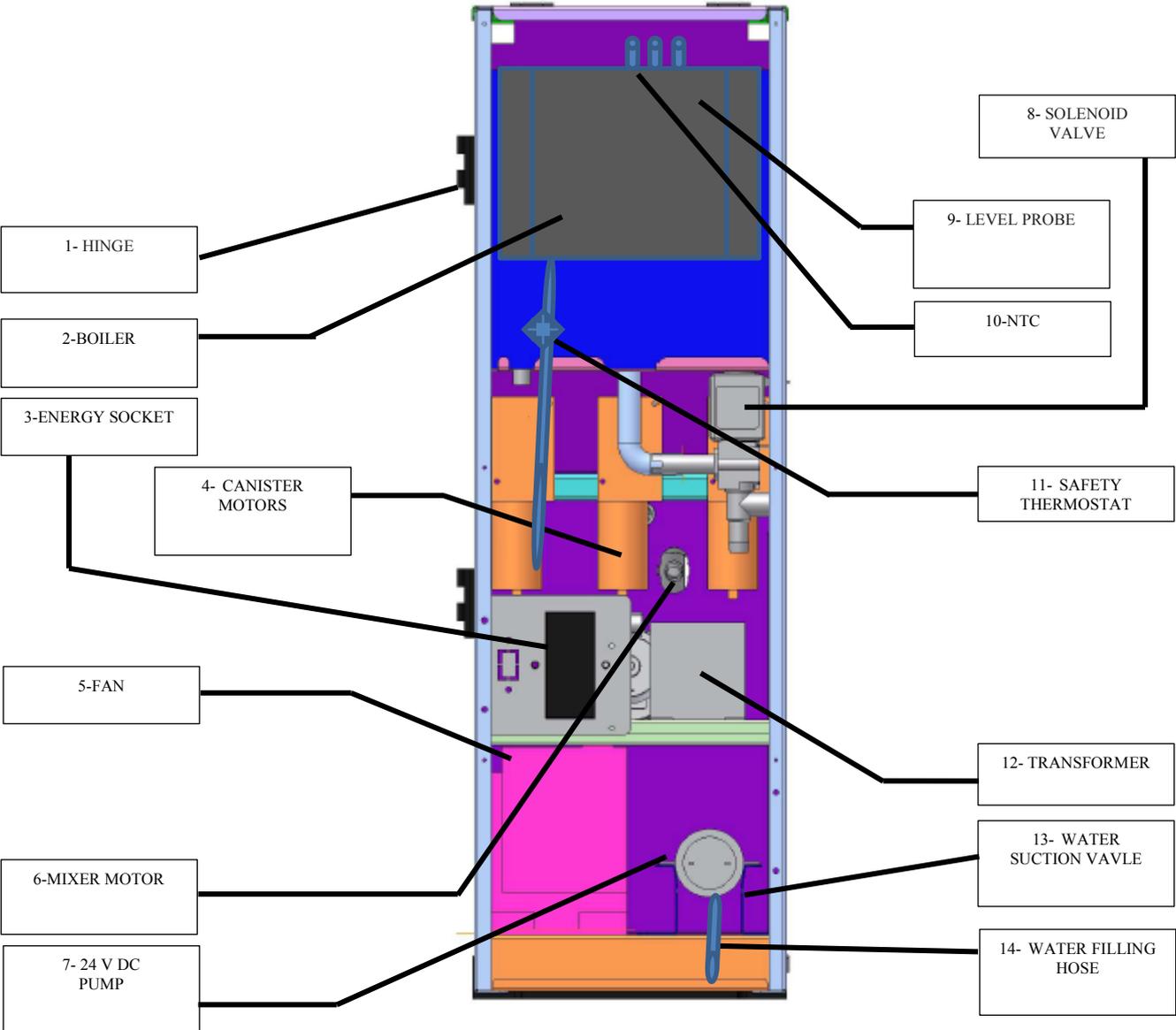


Figure 1: Rear View

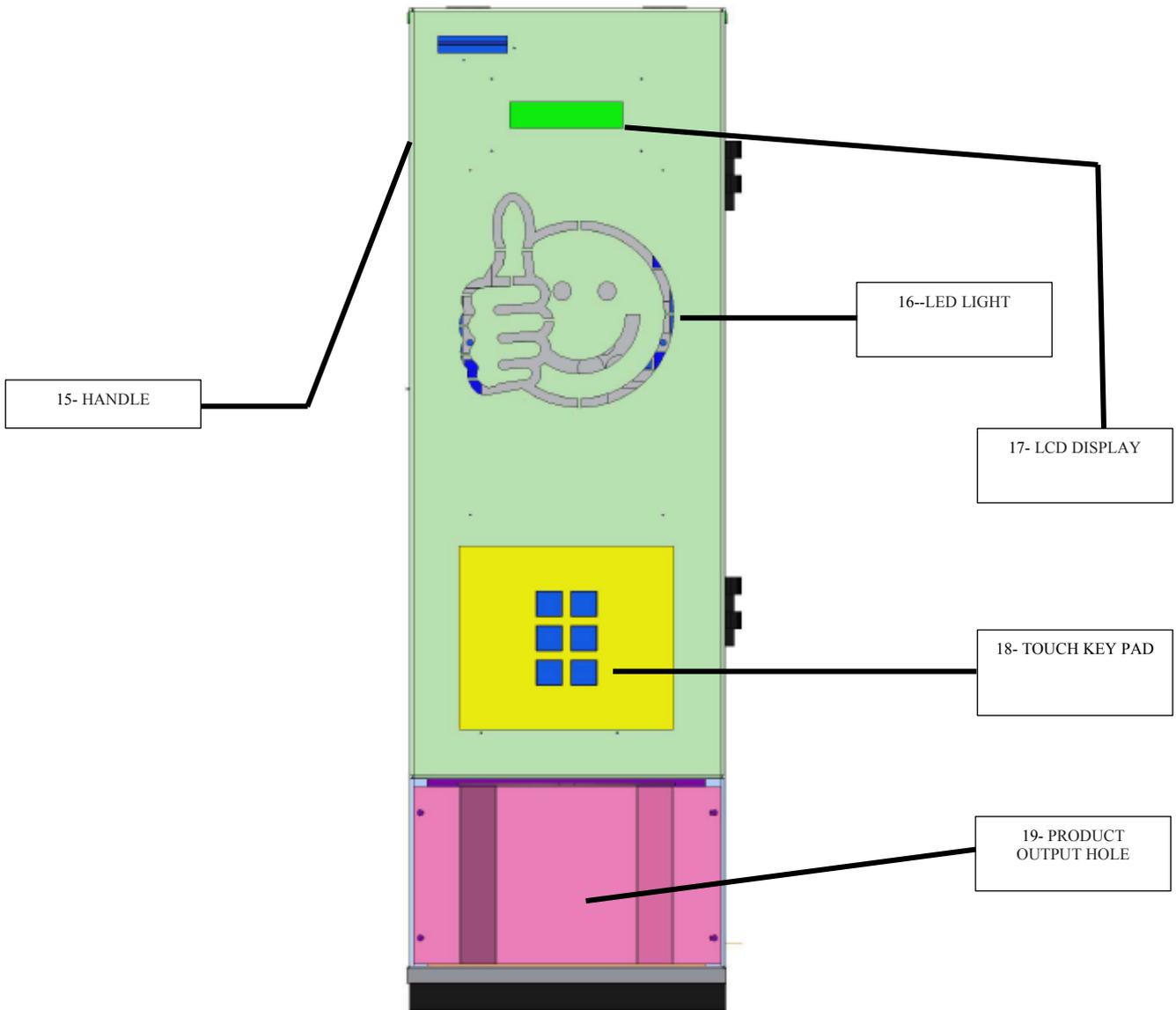


Figure 2: Front View

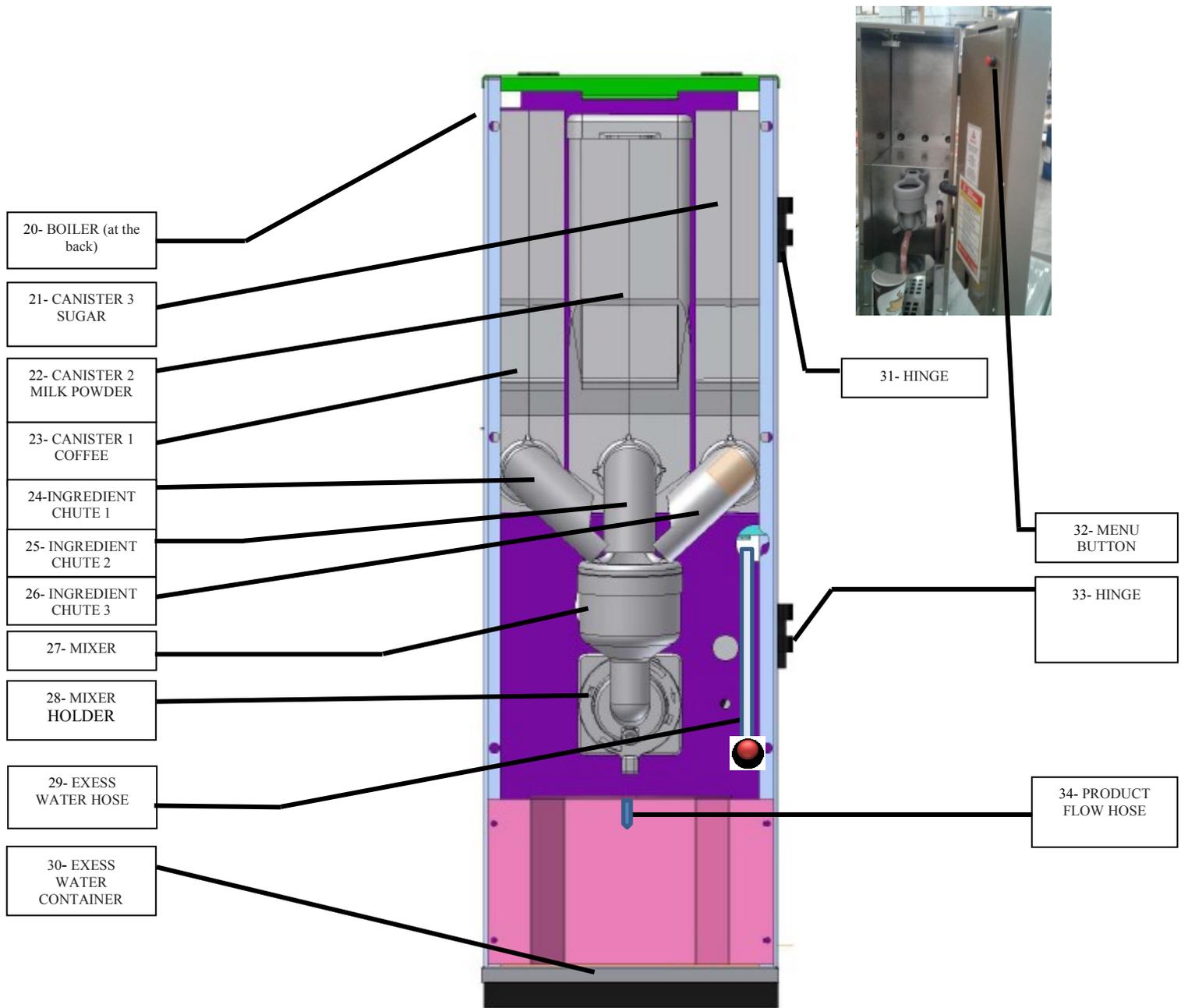


Figure 3: Product Canisters

NOTE: 1 mixer standard,

2.1 Trunk

Main parts inside the trunk are explained here under.

2.1.1 Boiler Tank

The boiler tank capacity is 1 L and is equipped with an 800 W Immersion Heater. The safety of the Boiler Tank is controlled by a Temperature Sensor and Water Level Probe. The Tank is well fitted into the dispenser trunk and is well insulated. This is where the water is heated (Figure 3 - 20). The water temperature is electronically measured. The tank has been insulated to minimise heat loss, energy usage has been minimised therefore operating cost has been reduced.



Do not touch when the *KafeMat*[®] boiler tank 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 Product Canisters and Canister Motors

Product canisters are the components containing the ingredients used for preparing the end product to be poured into the mixers with the help of the connected motion motors. There are 3 canisters (Figure 3 - 21, 22 and 23) with connected motors (Figure 1 - 4) in the machine. With the condition of using a suitable ingredient, the operator can fill in the canisters with any desired product preparation ingredient.

Factory Settings:

Product preparation ingredients
Coffee Milk Powder Sugar

Product canister motors
For Coffee 90 rpm / For milk powder 90 rpm

2.1.3 Mixer and Mixer Motor

This is the compartment where soluble powder ingredients are mixed and prepared to become the end products ready to be served. A setup consisting of 1 mixer and the motor can be seen on Figure 3 – 26, 27, 28.



There is a steam lid on the top of the mixer. 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 washer (O-ring) once a year.

2.1.4 Water Pump

It performs the task of pumping the water to the boiler. A special pump and insulation has been used to provide silent operation.



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

2.1.5 Electronic Modules

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

- a) Motherboard electronic module
- b) Touch keypad 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.

2.2 Control Panel

2.2.1 Screen

LCD (Liquid Crystal Displays-LCD) is the display where all operations can be followed (See Figure - 2, 17). It will be referred as "LCD" in the forthcoming sections.

2.2.2 Keypad

The keypad is used for programming and selecting a product. The use of the touch keypad module (See Figure - 2, 18) is described in details under programming menus section.

3. TECHNICAL SPECIFICATIONS



Operation: Electro-Mechanic Operating Principle

Power Supply: 220 VAC (\pm % 10) / 50 Hz.

Stand by Power: ~25W Resistance: ~ 800W

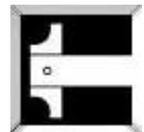
Operating Temperature: 5° C +50° C

Humidity: % 95 non-condensing

Protection Class: IP20

Dimensions: 40 (W) x 21 (H) x 60 (D) mm

Weight: ~ 15 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 (See chapter 8.1). The machine has a mixer cleaning function (See chapter 6.6 Manual Cleaning). As the machine is used for serving beverages for direct consumption it definitely has to be cleaned on regular frequent basis. Any cleaning solutions causing human health hazard cannot be used during the cleaning process.

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 mixers self-cleaning (automatic) process has to be as hot as when the machine is in operation.



Chemical solvents 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

Select "AUTO CLEANING" from the menu to clean the mixers. To perform automatic mixer cleaning, the red button behind the front cover (used for entering programming mode) has to be pressed. Also 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 chutes as well. Clean the excess water tray with hot water. Clean the products 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 fan is 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



- Place the water hose from the pump behind the machine into the water supply tank before connecting to the main power supply.
- Connect the machine power supply cable to the mains (220V). The water suction process will start.
- When the pump is sucking water the LCD displays "PUMP ACTIVE" message.
- If the machine warns for lack of water, check if the pump is extracting water into the boiler and if the hose is blocked, crushed or damaged.
- Pour the powder based ingredients into the canisters while the water suction is in progress. For this purpose, open the front cover, slightly push the canisters upwards and pull out slowly. Then pour the predetermined suitable powder ingredients into each canister. It is recommended to keep at least 1/3 of the canister full. The product preparation ingredients defined in the machine are described below.

STARTING

PUMP ACTIVE

PRODUCT PREPARATION INGREDIENTS

Coffee, Milk Powder, Sugar

It is not recommended to put a non-standard, different product (Turkish Coffee etc.) into one of the canisters. If done, the machine will start dispensing different products. The canister motors need to be changed. Before proceeding with this, carefully pull out the motor wires by pressing on the socket spikes (mind the location of each cable during this process). Then push downwards the motor wires to free them from the socket. Put the new motor in its place and insert the wires in their locations on the socket.



During the replacement of the canister motors, the machine has to be unplugged from the electricity supply and the canisters have to be removed.



There is a red coloured "+" sign on one of the canister motor wires. When re-inserting the detached wires during the canister motor

replacement process, the single wires coming to the sockets are "+" and they need to be inserted into the sockets with red "+" signs on the motor. The double wires in the other hand are "-" and need to be inserted into the other socket.

Note: This connection can be made reversed only on 50 rpm motors. In that case the wire with the "-" sign is connected to the motor socket with

red "+" sign. The wire with the red "+" sign is connected to the other motor socket. These connections determine the direction of the motor rotation. When done correctly the rotation of the motor is clockwise.

- Put the full canisters back into their places and close the front cover.
- When there is sufficient amount of water in the boiler the heating process starts and the LCD displays "HEATER ACTIVE".
- When the heating process is completed the machine is ready to be used, the LCD displays "WELCOME! MAKE A SELECTION"
- Press the button of the desired beverage and take the cup with the beverage in it.

HEATER ACTIVE

HEATER
87 C

DEVICE READY

ELEKTRAL-TR
COFFEE DISPENSERS

WELCOME!
MAKE SELECTION

6. PROGRAMMING

Programming is done by entering the machine menu. There is a button behind the front cover of the machine for menu operations (See Figure - 3, 32). After entering the menu with this button, the touch keypad is used for menu operations.



Enter the four digit password. To navigate up or down in the menu, when entering the password, use buttons ESPRESSO / UP, SUGAR (-) / DOWN. Factory settings password is "0000".

On the touch keypad:

PASSWORD
[0***]

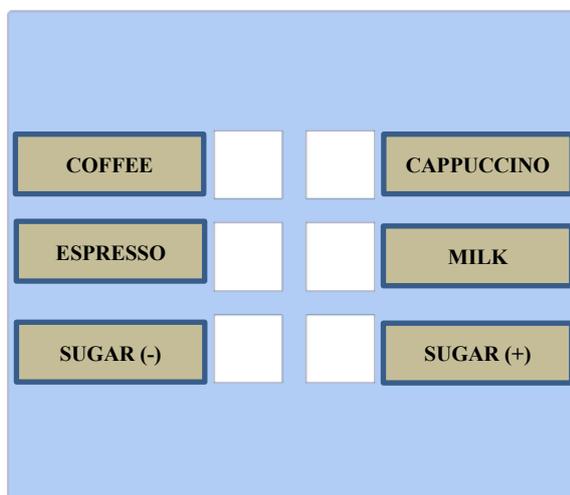
ESPRESSO / UP: To move UP in the menu

SUGAR (-) / DOWN: To move DOWN in the menu

MILK : Exit/No

SUGAR (+) : Select/Save/Yes

Note: The keypad may vary according to the machine.



6.1 Product Dosages

This option is for adjusting the dosages of water, coffee, milk powder etc... used in the machine. The operation time of the mixer can also be adjusted here.

The settings have to be done correctly in order to obtain the taste and consistency required. The factory settings have been listed in Section 10 Menu Tree. Table-1 below also shows details about doses and mixer operation time limits.

PRODUCT DOSES [1]
COFFEE [1/1]
COFFEE DOSE [1/1/1]
COFFEE DOSE 4,3 s
COFFEE MIXER [1/1/2]
COFFEE MIXER 5,5 s
WATER DOSE [1/1/3]
COFFEE DOSE 3,2 s

	Instant Ingredient			Units (in seconds)						
	Ingredient1	Ingredient2	Ingredient3	Ingredient1	Ingredient2	Ingredient3	Mixer	Mixer	Mixer	Water
Coffee	Coffee	Empty	Empty	4,3	0	0	5,5	0	0	3,2
Cappuccino	Milk	Coffee	Empty	2,8	4,5	0	5,5	5,5	0	3,2
Espresso	Coffee	Empty	Empty	4,5	0	0	5,5	0	0	1,6
Milk	Milk	Empty	Empty	4,0	0	0	5,5	0	0	3,0
Coffee+Sugar	Coffee	Sugar	Empty	4,3	1,0	0	5,5	2,5	0	3,2
Cappuccino+Sugar	Coffee	Milk	Sugar	2,8	4,5	1,0	5,5	5,5	2,5	3,2
Espresso+Sugar	Coffee	Sugar	Empty	4,5	1,0	0	5,5	2,5	0	1,6
Milk+Sugar	Milk	Sugar	Empty	4,0	1,0	0	5,5	2,5	0	3,0

Units in Seconds

Table-1



Place a large empty cup in the product output hole before proceeding with cleaning

6.7 Factory Settings

All machine settings except counters data can be returned to factory settings. The command inside <the parenthesis> is the selected one.

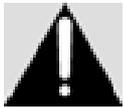
FACTORY SETUP
[7]

FACTORY SETUP
yes <NO>

6.8 Functioning Test

This feature is used to test the machine. When the button **SUGAR (+)** is pressed all canister and mixer motors turn one by one in order and water comes from the silicon hoses.

TEST FUNCTIONALITY
[8]



Take out the canisters and place a large empty cup in the product output hole before proceeding with the function test.

The Function Test menu consists of the following submenus:

- 2sn HOT WATER [8 / 1]
- 10sn COFFEE [8 / 2]
- 10sn MILK [8 / 3]
- 10sn SEKER [8 / 4]
- 5sn MIXER [8 / 5]
- 5sn FAN [8 / 6]
- FULL TEST [8 / 7]

6.9 Change Password

This menu is used to change the user password. Enter your current password first. Then enter the new password twice to complete the password change.

CHANGE PASSWORD
[9]

PASSWORD CHANGED
[9]

6.10 Machine Information

In this menu, the vending machine serial number, Firmware version etc. details can be seen.

MACHINE TAG
[10]

NAME of PRODUCT
CAFE MAT v1.01

The Function Test menu consists of the following submenus:

- NAME of PRODUCT [10 / 1]
- PCB VERSION [10 / 2]
- FW VERSION [10 / 3]
- BUILD DATE [10 / 4]
- UID [10 / 5]

6.11 USB Menu

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

Save Setup: Exports logs from the machine to a USB disk.

Load Setup: Loads the logs to the machine (not to the USB disk)

Save Statistics: Exports all statistics information held in the machine memory into a USB disk.

USB MENU
[11]

SAVE SETUP
[11/1]

SAVE SETUP
yes <NO>

LOAD SETUP
[11/2]

LOAD SETUP
yes <NO>

SAVE STATISTICS
[11/1]

SAVE STATISTICS
yes <NO>

6.12 Date and Time Configuration

This menu is for date and time settings.

DATE - TIME SET
[12]

DATE - TIME SET
2016-05-09 12:00

6.13 Waste Box Configuration

This menu is used to determine if product is to be dispensed or not during waste water detection.

Waste Box <ACTIVE>: Keypad is disabled when full waste water level is detected. The LCD displays that the waste box is full. Dispensing of product stops at this time. Meanwhile if the waste box is emptied, the machine returns to its normal operational status and the LCD displays "WELCOME! MAKE A SELECTION" message.

WASTEBOX SENSOR
[13]

Waste Box <PASSIVE>:: The LCD only displays that the waste box is full when full waste water level is detected. The keypad is not disabled. Dispensing process of products continues. If the user presses a button the LCD displays the name of the product given and the dispensing process of the product starts. Once the process is completed the LCD again displays that the waste box is full. Meanwhile if the waste box is emptied, the machine returns to its normal operational status and the LCD displays "WELCOME! MAKE A SELECTION" message.

WASTEBOX SENSOR
active <PASSIVE>

6.14 ECO Mode

The Eco Mode allows you to select the days and hours when the dispenser needs to be turned off. These days and hours can be adjusted and the dispenser can operate by turning itself ON and OFF without unplugging from the mains electricity supply.

The menu consists of the following submenus:

ECO MODE SET [14]

EKO MODE ACTIVE [14 / 1]

ECO MODE ACTIVE active <PASSIVE>

- ECO MODE ACTIVE [14 / 1]

This menu allows the user to make the Eco Mode active or passive.

- ECO MODE DAYS [14 / 2]

Eco Mode days are presented here in letters. The one that has a + sign next to it is the selected one

M T W T F S +S

- ECO MODE AKT. HOUR1 [14 / 3]

Here the user can select the hours when the Eco Mode is active

- ECO MODE PSF. HOUR1 [14 / 4]

In this submenu the user can select the hours when the Eco Mode is passive

7. ERRORS

The errors detected by the machine during operation are displayed in form of codes. The error codes are listed below:

ERRORS	
L_HEATERTIMEOUTERROR	Heater Time Out Error
L_HEATINGCHECKERROR,	Heating Check Error
L_HEATERSAFETYERROR,	Heater Safety Error
L_NTCUNPLUGGEDERROR,	Ntc Unplugged Error
L_WASTEBOXFULLERROR,	Waste Box Full Error
L_OVERCURRENTERROR,	Over Current Error
L_EEPROMMEMORYFAULTERROR,	Eeprom Memory Fault Error
L_PUMPTIMEOUT	Pump Time-Out

8. OPTIONAL COMPONENTS

8.1 Base Stand

The optional Base Cabinet is made of metal with available space for a carboys and/or a waste bin and a stock tray. It is electrostatic powder painted and has a mechanical lock.

Dimensions: (w) 400 x 420 (d) x 700 (h) mm

Weight: ~ 31 kg

9. MAINTENANCE and 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 24/7 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.

10. MENU TREE

1. PRODUCT DOSAGES
 - 1.1. COFFEE
 - 1.1.1. COFFEE DOSAGE(4,3 s)
 - 1.1.2. COFFEE MIXER (5,5 s)
 - 1.1.3. WATER DOSAGE (3,2 s)
 - 1.2. CAPP. SETTINGS
 - 1.2.1. MILK AMOUNT (2,8 s)
 - 1.2.2. MILK MIXER (5,5 s)
 - 1.2.3. COFFEE DOSAGE (4,5 s)
 - 1.2.4. COFFEE MIXER 5,5 s)
 - 1.2.5. WATER DOSAGE (3,2 s)
 - 1.3. ESPRESSO SETTINGS
 - 1.3.1. COFFEE DOSAGE (4,5 s)
 - 1.3.2. COFFEE MIXER (5,5 s)
 - 1.3.3. WATER DOSAGE (1,6 s)
 - 1.4. MILK SETTINGS
 - 1.4.1. MILK DOSAGE (4,0 s)
 - 1.4.2. MILK MIXER (5,5 s)
 - 1.4.3. WATER DOSAGE (3,0 s)
 - 1.5. COFFEE WITH SUGAR
 - 1.5.1. COFFEE DOSAGE (2,0 s)
 - 1.5.2. COFFEE MIXER (3,5 s)
 - 1.5.3. SUGAR DOSAGE (1,0 s)
 - 1.5.4. SUGAR MIXER (2,5 s)
 - 1.5.5. WATER DOSAGE (3,2 s)
 - 1.6. CAPPUCCINO WITH SUGAR
 - 1.6.1. COFFEE DOSAGE (4,5 s)
 - 1.6.2. MILK DOSAGE (5,5 s)
 - 1.6.3. MILK DOSAGE (2,8 s)
 - 1.6.4. MILK MIXER (5,5 s)
 - 1.6.5. SUGAR DOSAGE (1,0 s)
 - 1.6.6. SUGAR DOSAGE (2,5 s)
 - 1.6.7. WATER DOSAGE (3,2 s)
 - 1.7. ESPRESSO WITH SUGAR
 - 1.19.1. COFFEE DOSAGE (4,5 s)
 - 1.19.2. COFFEE MIXER (5,5 s)
 - 1.19.3. SUGAR DOSAGE (1,0 s)
 - 1.19.4. SUGAR MIXER (2,5 s)
 - 1.19.5. WATER DOSAGE (1,6 s)
 - 1.8. MILK WITH SUGAR
 - 1.19.6. MILK DOSAGE (4,0 s)
 - 1.19.7. MILK MIXER (5,5 s)
 - 1.19.8. SUGAR DOSAGE (1,0 s)
 - 1.19.9. SUGAR MIXER İ (2,5 s)
 - 1.19.10. WATER DOSAGE (3,0 s)
2. TEMPERATURE SETTINGS
 - 2.1. TEMPERATURE SETTINGS (90 °C)
3. MEASURED TEMPERATURE
 - 3.1. MEASURED TEMPERATURE (90 °C)
4. LANGUAGE SELECTION
 - 4.1. TURKCE 0 1
 - 4.2. ENGLISH 0 1
5. COUNTERS
 - 5.1. COFFEE COUNTER
 - 5.1.1. COFFEE COUNTER 00000
 - 5.2. CAPP. COUNTER
 - 5.2.1. CAPP. COUNTER 00000
 - 5.3. ESPRESSO COUNTER
 - 5.3.1. ESPRESSO COUNTER 00000
 - 5.4. MILK COUNTER
 - 5.4.1. MILK COUNTER 00000
 - 5.5. COFFEE ERR. CNT.
 - 5.5.1. COFFEE ERR. CNT. 00000
 - 5.6. CAPP. ERR. CNT.
 - 5.6.1. CAPP. ERR. CNT. 00000
 - 5.7. ESPRESSO COUNTER
 - 5.7.1. ESPRESSO COUNTER 00000
 - 5.8. MILK COUNTER
 - 5.8.1. MILK COUNTER 00000
 - 5.9. TOTAL COUNTER
 - 5.9.1. TOTAL COUNTER 00000
 - 5.10. RESET COUNTERS
6. MANUEL WASHING
 - 6.1. MANUEL WASHING IN PROGRESS...
7. FACTORY SETUP
 - 7.1. FACTORY SETUP yes /<NO>
8. TEST FUNCTIONALITY
 - 8.1. 2sn HOT WATER
 - 8.2. 10sn COFFEE
 - 8.3. 10sn MILK
 - 8.4. 10sn SUGAR
 - 8.5. 5sn MIXER
 - 8.6. 5 sn FAN
 - 8.7. FULL TEST
9. CHANGE PASSWORD
 - 9.1. CHANGE PASSWORD 0000
10. MACHINE TAG
 - 10.1 NAME OF PRODUCT
 - 10.1.1. NAME OF PRODUCT PCB: V...KAFFE MAT v1.01
 - 10.2. PCB VERSION
 - 10.2.1. PCB VERSION: P00 1511
 - 10.3. FW VERSION
 - 10.3.1. FW VERSION OKH282A1608
 - 10.4. BUILD DATE
 - 10.4.1. BUILD DATE 2016_08_08_14_00
 - 10.5. UID:
 - 10.5.1. UID: 05DAFF39 3037564743163262
 12. USB MENU
 - 11.1. SAVE SETUP
 - 11.1.1. SAVE SETUP <YES> / no
 - 11.2. LOAD SETUP
 - 11.2.1. LOAD SETUP <YES> / no
 - 11.3. SAVE STATISTICS
 - 11.3.1. SAVE STATISTICS <YES> / no
 - 11.4. DATE-TIME SET
 - 11.4.1. DATE-TIME SET 2016-05-09 7:02
 14. WASTEBOX SENSOR
 - 13.1.1. WASTEBOX SENSOR <ACTIVE>/pasive
 14. ECO MODE SET
 - 14.1. ECO MODE ACTIVE
 - 14.1.1. ECO MODE ACTIVE <ACTIVE>/pasive
 - 14.2. ECO MODE DAYS
 - 14.2.1. ECO MODE DAYS M T W T F S +S
 - 14.3. ECO ACT HOUR1
 - 14.3.1. ECO ACT SAAT1 18:30
 - 14.4. ECO DEC . HOUR1
 - 14.4.1. ECO DEC. HOUR1 07:30
 15. PREFERENCES
 - 15.1. MILK=> HOT WATER
 - 15.1.1. MILK=> HOT WATER <ACTIVE>/pasive
 - 15.2. AUTO WASH COUNT.
 - 15.2.1. AUTO WASH COUNT. 150

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

11. SERVICE CENTRE AND CERTIFICATE OF WARRANTY

SERVICE STATION:
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: elektrik@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