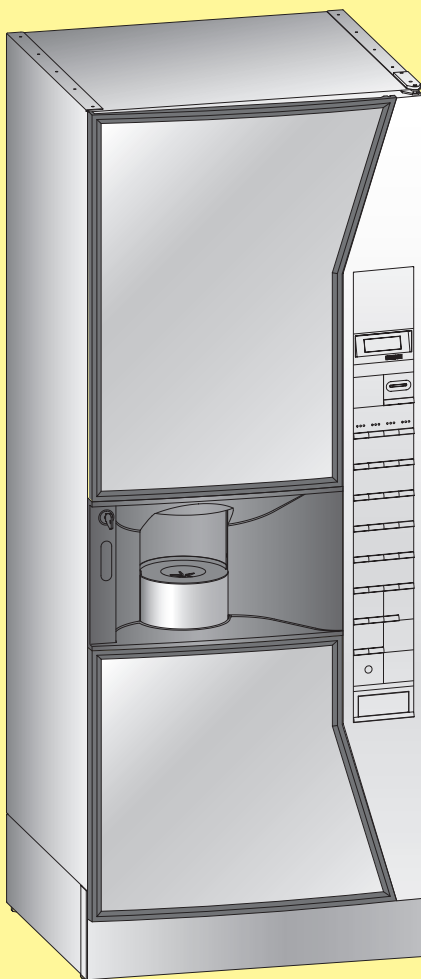
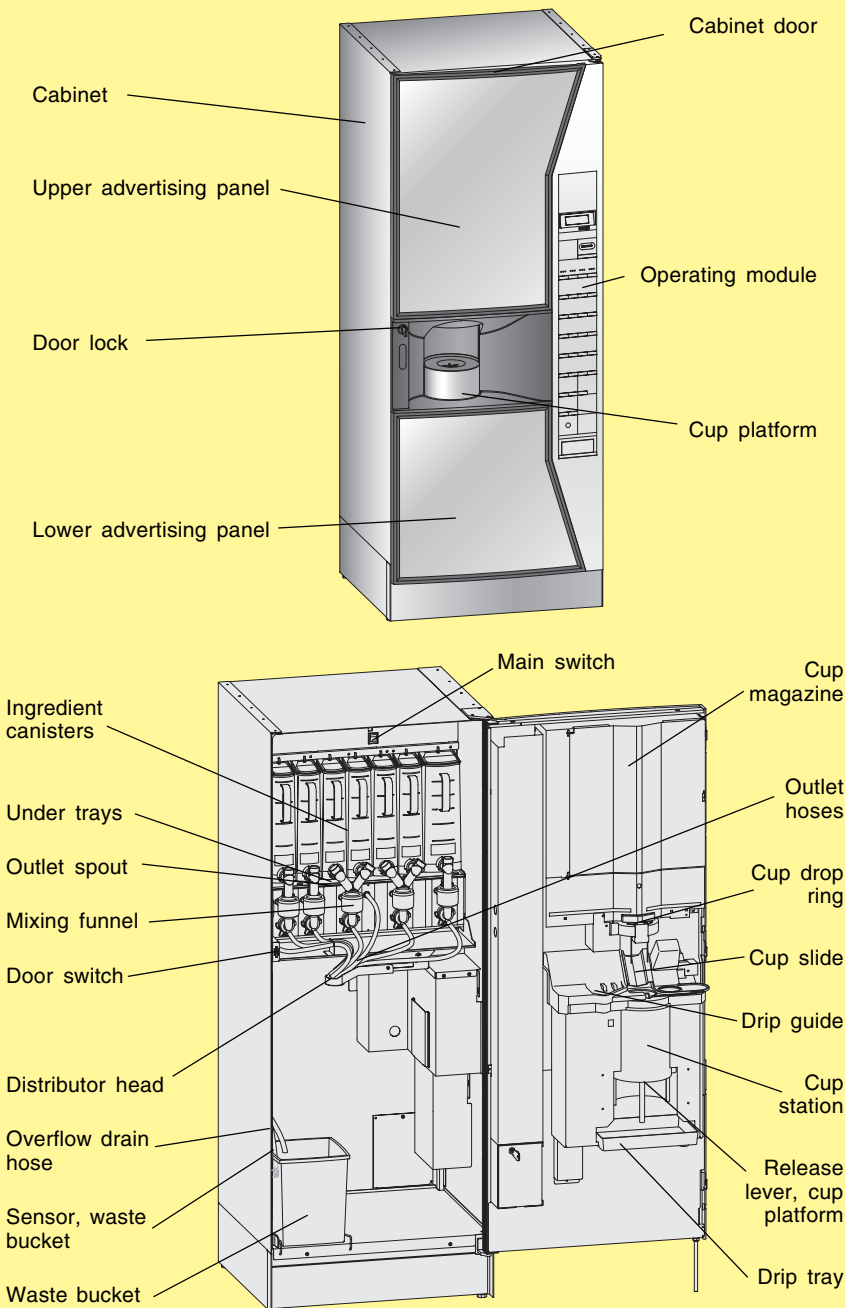


Quick Reference Guide **IN 7600**



Description of the Machine Components



Reference Card Error Types

Display message	Possible cause	Possible action
Branch pipe error	Cup blocking the movement of the branch pipe. Grease or dirt blocking the movement of the branch pipe.	Switch machine OFF and ON. Remove cup. Clean cup catcher and cup slide areas.
Cup elevator error	Cup on elevator when machine is switched on.	Remove cup.
Cup not delivered or Use own cup	No more cups. Dirt or grease blocking cup slide. No cups in cup magazine	Load cups in cup magazine. Clean cup slide. Use own cup / load cups in cup magazine.
Cup storage error	Cup pile blocked.	Remove blocking cup.
Cup transport error	Cup slide blocked.	Remove blocking cup.
Door open	Door not closed properly.	Close door properly.
Waste bucket full	Waste bucket full. Waste bucket sensor soiled.	Empty waste bucket and wipe dry sensor. Clean and wipe dry sensor.
Temperature low	The machine has been turned on recently.	Wait until the water is heated sufficiently (maximum 13 minutes).
Water tank overboil	Overboil thermostat has triggered.	Press reset button.

If it was impossible to remedy the fault, or other type of display message is shown, please contact the service.

Reference Card Error Types (continued)

Error types	Possible cause	Possible action
No display or machine not operating	Sensor in waste bucket is wet. No power.	Empty bucket and dry sensor. Check fuses/power cord.
No ingredient	Canister empty. Canister not correctly connected. Ingredient sticking to auger drive mechanism.	Refill canister. Reinsert canister correctly. Remove canister, clean auger drive mechanism and reinsert.
Leak in mixing system or Mixing system overflows	Mixing funnels/hoses not correctly connected. Whipper seal leaking or not installed. Blockage in mixing funnels or dispensing tubes.	Reinstall and reconnect components. Replace whipper seal. Replace/clean blocked part/s.
Bucket filled with water	Water dripping from hot water hoses. Liquid has been poured into machine.	Water tank and valves must be decalcified / replaced. Instruct customers not to pour liquids into machine.
Machine does not shut down when bucket is full	Foreign body clogging sensor for bucket. Sensor not in bucket.	Clean sensor. Reposition sensor correctly in bucket.
Poor flavour of drink	Wrong ingredients. Dispensing system dirty.	Use correct ingredients. Replace/clean components and rinse thoroughly.
Inadequate quantity of drink	Ingredient residues clogging dispensing outlet system. Kink in outlet hose.	Replace/clean clogged component/s. Install hose of correct length.
Coins sticking	Coin mechanism sticking Coin track dirty, greasy or blocked. Cup lock function activated.	Press coin return button. Clean coin track. cf. manual of supplier. Wait for 10 seconds.
Machine dispenses free drinks	Price set to 0.00. Price set to free vend.	Set correct price. Switch off free vend.

If it was impossible to remedy the fault, or other type of display message is shown, please contact the service.

Regular Cleaning *)

Opening and disconnecting

- Turn the door key clockwise in keyhole (1).
- Lift the triggered door handle (1).
The machine is automatically switched off.

Cup magazine and product canisters

Cup magazine

- Push aside the cup conveyors (2).
- Press down locking latch and open door of cup magazine (3).
- Place cups in the cup magazine, starting with the center column (4).
- Close door of cup magazine.

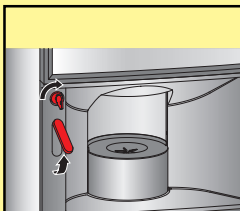
Instant ingredient canisters

- Close the outlet spouts (5) of the ingredient canisters by pushing the outlet tubes upwards.
- Take the canisters by the handles and pull them forward (6). The lids are automatically triggered open.
- Fill canisters with ingredients.
- Push back canisters.
- Open the outlet spouts (7) of the ingredient canisters by pushing the tubes downwards.

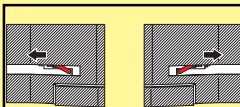
Cleaning parts

Cup platform

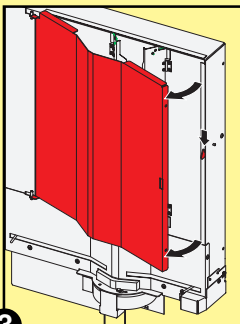
- Clean cup platform (8) with a damp cloth.



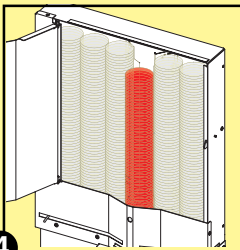
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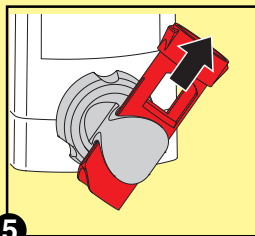
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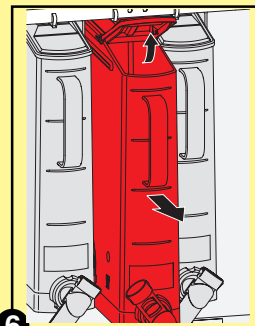
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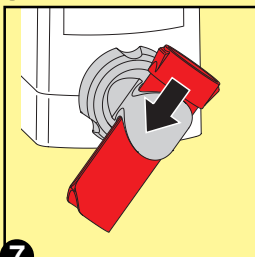
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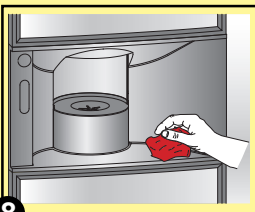
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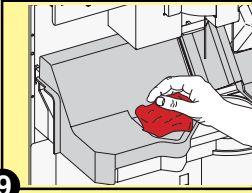


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*) All parts to be cleaned regular are designed in a light blue colour. All parts of action are supplied in a green colour.

(see overleaf)

Regular Cleaning (continued)



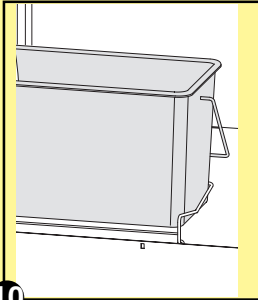
9

Dispensing area

- Clean drip guide and cup slide with shutter with a damp cloth (9)

Waste bucket

- Lift the waste bucket sensor and take the waste bucket out of machine (10). Empty and clean bucket.



10

Cleaning inside and outside

- Clean the sensor of the waste bucket with a damp cloth and wipe dry.
- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth.

Mounting the cleaned parts

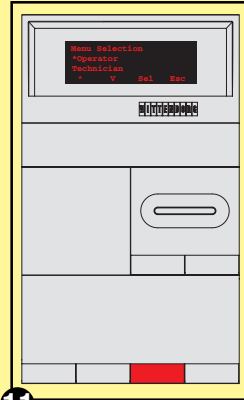
- Remount all parts.

Rinsing

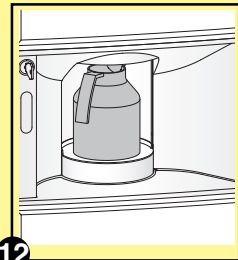
- Have an empty pot (min. 1.5 l) ready to place on the cup stand
- Turn to the display and perform a machine rinse using the preselection buttons (11).
 - Press button '1' to enter [Rinse]-function.
 - Close door and place pot on cup stand (12).
 - Press 'Sel' to start the rinse function. Follow the information on display.
- Repeat the rinse procedure min. once more.
- Press the button 'Esc' until the machine leaves programming mode.
- Remove and empty the pot.

Last check

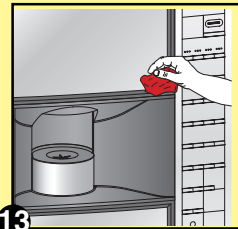
- Clean the machine with a damp cloth on the outside (13).
- Perform a test dispensing by pressing a selection button, eg. coffee with milk and sugar.



11



12



13

Deep Cleaning *)

Opening and disconnecting

- Turn the door key clockwise in keyhole **(1)**.
- Lift the triggered door handle **(1)**.
The machine is automatically switched off.

Cup magazine and product canisters

- Load cups **(2)** (see regular cleaning).
- Close the outlet spouts **(3)** of the ingredient canisters by pushing the outlet tubes upwards.
- Fill ingredient canisters with ingredients **(4)** (see regular cleaning).
- Leave the outlet spouts closed.

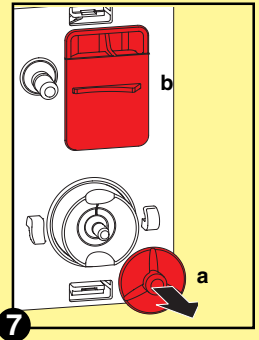
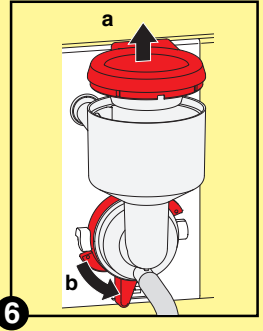
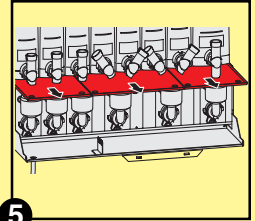
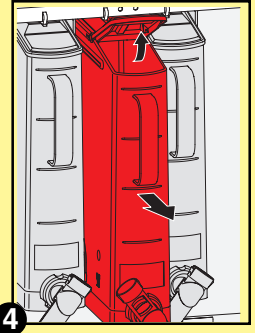
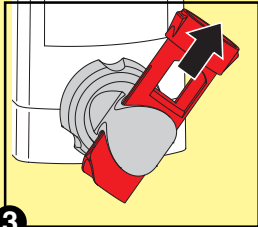
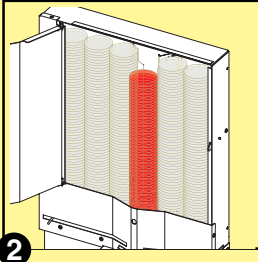
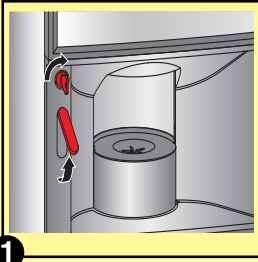
Cleaning parts

It is recommended to have mixing funnel hoods, mixing units with whipper wheels and sealing rings, powder traps distributor head with outlet tubes and hoses as an exchange kit (hygiene kit).

Soak all parts, which will be disassembled, at least for 15 minutes in a bucket with hot water with cleaning agent.*

Instant ingredient mixers

- Remove and clean under trays under ingredient canisters **(5)**.
- Relocate under trays.
- Remove the mixing hoods **(6a)**.
- Remove mixing units: Loosen locking ring by pressing release lever **(6b)** anti-clockwise, and pull out mixing funnel leaving the hoses back on.
- Pull off the whipper wheels **(7a)**.
- Remove and clean the powder traps **(7b)**.

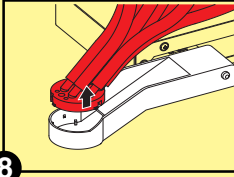


*) All parts to be deep cleaned are designed in a light and dark blue colour. All parts of action are supplied in a green colour.

For **) cleaning and ***)decalcifying: refer to the HACCP guidelines.

(see overleaf)

Deep Cleaning (continued)



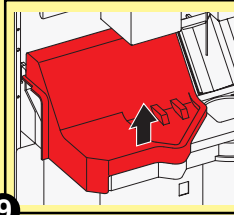
8

Distributor head

- Unclip the distributor head by pressing upwards from below **(8)**.
- Disassemble the distributor head, hoses and mixing funnels. Soak components in hot water with cleaning agent.

Cleaning the dispensing area

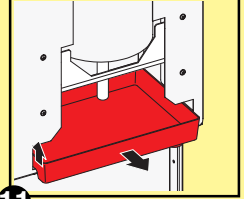
- Remove drip guide **(9)** by pulling it up and out.
- Unclip cup catcher unit with one hand and remove it with the other using the hole in the guiding plate for cup catcher **(10a)**.
- Unclip and remove cup slide with shutter **(10b)**.



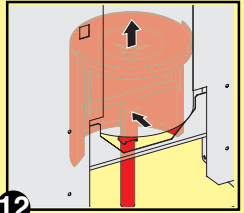
9

Cup platform and drip tray

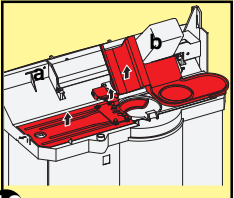
- Pull up and take out drip tray **(11)**.
- Press release lever of cup platform with your left hand and pull up the cup platform with your right hand **(12)**.
- Clean the area around the cup station on front side of door.



11



12



10

Waste bucket

- Remove, empty and clean waste bucket **(13)**.

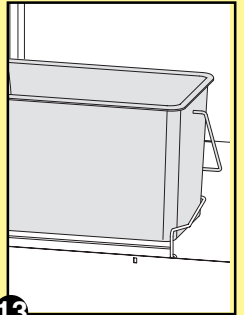
Cleaning inside and outside

- Clean the sensor of the waste bucket with a clean, damp cloth and wipe dry.
- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth.
- Flush all parts, which have been soaking, thoroughly with clean and warm water.



Check that no dirt or cleaning agent remains on the parts.

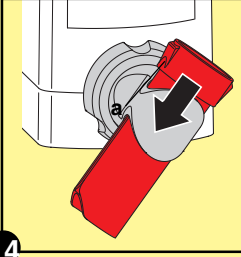
- Dry all parts with a dry cloth.




13

(see overleaf)

Deep Cleaning (continued)



Mounting the cleaned parts

- Remount all parts and relocate canisters.
 - Open the outlet spouts **(14)** of the instant ingredient canisters by pushing the tubes downwards.
-  Check that the waste bucket with sensor is well positioned.

Rinsing and last check

- Close door and place a pot, min. 1.5 l on cup platform.
- Rinse machine twice (see regular cleaning).
- Clean outside of machine (damp cloth).
- Perform a test dispensing by pressing a selection button eg. coffee with milk and sugar.

HACCP Guidelines

Directives

- For correct operation of the machine, at least the mentioned guidelines must be taken into consideration. The operator is held responsible for the correct operation.

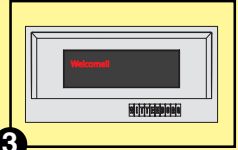
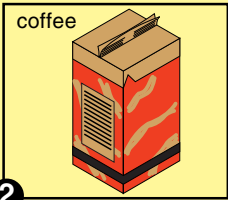
HACCP guidelines

Handling of coffee and ingredients

- Ensure hygienic handling:
 - wash hands, preferably with a disinfectant **(1)**
 - use hygienic gloves
 - after cleaning, do not touch surfaces of parts that may come into contact with food
 - always use a clean cloth when cleaning
 - keep the working area tidy.
- Check the package for integrity and damage **(2)**.
- Store the coffee and ingredients dry, cool and dark.
- Use the packages within the recommended time period (see the "best before"-date on the package).
- Always use packages according to the "first-in-first-out"-principle.
- Thoroughly close an opened package to keep the quality and preventing contamination.
- Coffee and ingredients should be stored separated from cleaning products.
- The ingredient canister should be cleaned occasionally (see operating instructions).
- Do not fill more coffee or ingredients than needed until the next cleaning.

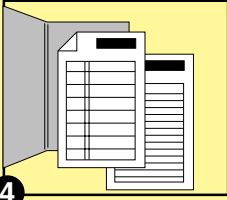
Cleaning the machine

- Observe the cleaning instructions.
- Clean the machine preferably at the end of the day
- After cleaning, dispense and check a drink (see "Last check").
- Fill in the cleaning record card.
- When the display indicates an error message **(3)**, observe the reference card.
- Only use the recommended cleaning agents that have been approved for the food industry (slightly disinfecting, preferably liquids, tabs, possibly grains. Avoid powders).



(see overleaf)

HACCP Guidelines (continued)



Decalcifying

- Depending on the hardness of water, the metal parts of the filter plate holder must be cleaned after approx. 1000 drinks.

Filing

- After opening, write the date of opening on the package
- File the "best before"-date of the package used to fill the machine.
- File completed cleaning record cards (4).
- File service and maintenance reports.

Training

- Train staff on HACCP guidelines (5).
- Keep the reference cards with the machine.
- Implement the activities in the work schedules.
- For further questions please contact your service representative.



Cleaning Record Card

Declaration: This machine has been cleaned in compliance with the cleaning instructions.

[illegible]

Monthly management check	
Date	
Signature	
Comment	

KEEP THIS CARD WITH THE IN 7600 MACHINE
(and file when completed)