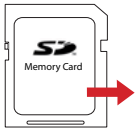
Service menu continued ...

Main item	Sub-item	Item	Description
2.8 read log			Last 20 error messages including time and date will be saved
2.9 Erase log	Are you sure?		Log will be erased
2.10 Load defaults # See Section 4 Models and recipes		Are you sure?	
	Model # OB2 OB3 OB2 variant OB2 variant OB3 variant OB3 variant OB3 variant OB3 variant OB3 variant OB3 variant	Type code 2B1A xx00 2B2A xx00 2B3A xx00 2B4A xx00 2B5A xx00 2B6A xx00 2B7A xx00 2B8A xx00 2B9A xx00 2BAA xx00	The defaults must be loaded when a new circuit board is installed. When loading the defaults, the OptiBean model stated on the type plate must be set. Only after confirming the question 'are you sure?' the right model settings will be loaded. **Note:** • When you confirm this setting, all factory settings are loaded into the control and all changed programmed values are lost. • After loading the defaults, the PIN code is 2-2-2-2-2 again and the language is set to English again. Change as necessary.
2.11 SD menu Before loading or saving data, place an empty SD memory card in the card reader. This is located behind the stainless steel panel on the inside of the door.	Load data 	Personal settings	With this menu item **Personal settings** can be loaded into the machine using an SD memory card (uploaded). This file contains the (changed) personal settings for the menus; **2.4 Settings / 2.6 Service boiler / 2.13 Additional settings**. The data file (2Bxxxx00.MDU) must be on the SD card.
		Language	With this menu item, a **non-standard language** set can be loaded into the machine. The data file (xxxxxx.TLF) must be on the SD card.
		Recipe	With this menu item **Personal recipes** can be loaded into the machine using an SD memory card (uploaded). This file contains the (changed) personal recipes for the menus; **2.1 Quick recipe / 2.2 Button settings / 2.3 Recipe settings**. The data file (2Bxxxx00.RCU) must be on the SD card.
		Counters	With this menu item **Recipe counters** can be loaded into the machine using an SD memory card (uploaded). There must be a data file (2Bxxxx00.CNT) on the SD card. This file contains all recipe counters from the **1.3 Recipe counters** Use this function only when, for example, a new control must be installed in the machine and the counters must be 'moved' from the old control to the new one. Do not misuse this function!
		Operating hours	With this menu item **Operating hours** can be loaded into the machine using an SD memory card (uploaded). There must be a data file (2Bxxxx00.TMR) on the SD card. This files contains all the operating hours from the menu **2.7 Hardware test / operating hours**. Use this function only when, for example, a new control must be installed in the machine and the counters must be 'moved' from the old control to the new one. Do not misuse this function!

OptiBean (XL)

Animo® Coffee Convenience

Service menu continued ...

Main item	Sub-item	Item	Description
2.11 SD menu (continued....)	Save data 	Personal settings	With this menu item **Personal settings** can be saved on an SD memory card and/or copied to another machine. All changed settings made in the menus; **2.4 Settings / 2.6 Service boiler / 2.13 Additional settings** are saved in a data file (2Bxxxx00.MDU) on the card.
		Recipes	With this menu item **Personal recipes** can be saved on an SD memory card and/or copied to another machine. All changed settings made in the menus; **2.1 Quick recipe pro / 2.2 Button settings) / 2.3 Recipe settings** are saved in a data file (2Bxxxx00.RCU) on the SD card.
		Counters	With this menu item **Recipe counters** (personal recipes) can be saved on an SD memory card. All counter readings from the menu; **1.3 Recipe counters** are saved in a data file (2Bxxxx00.CNT) on the SD card. **Note;** after the counters have been saved you will be asked if the counters in the machine must be reset. Press Esc. (X) for NO, press Enter (V) for YES.
		Log	With this menu item the **Log** (error messages overview) can be saved on an SD memory card. All error messages from the menu; **2.8 Read log** are saved in a data file (2Bxxxx00.LOG) on the SD card. **Note;** Depending on your settings, Windows can see this file as a TXT file.
		Operating hours	With this menu item the **Operating hours** can be saved on an SD memory card. All operating hours from the menu; **2.7 Hardware test / Operating hours** are saved in a data file (2Bxxxx00.TMR) on the SD card. **Note;** after the operating hours have been saved you will be asked if the counters in the machine must be reset. Press Esc. (X) for NO, press Enter (V) for YES.
2.12 Change PIN code	New PIN code	Repeat PIN code	With this menu item the PIN code can be changed. Use only the keys 1 to 4. The complete service menu is secured behind this PIN code. This PIN code prevents unintentional changes to the machine settings by untrained personnel. • The factory PIN code is **2-2-2-2-2** PIN code forgotten? In the PIN code input display (operator menu item 1.7) a number is displayed on the right. Enter the associated PIN code (see the list below) to access the service menu.
			

GB

Pin Code Table

No.	Pin code				
1	3	4	2	4	2
2	3	1	4	3	4
3	4	1	3	4	3
4	4	3	2	3	2
5	2	3	3	4	1
6	4	2	1	3	1
7	2	4	2	4	4

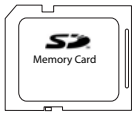
No.	Pin code				
8	2	3	2	4	1
9	2	4	3	2	3
10	3	1	3	3	2
11	1	3	3	3	2
12	1	2	4	1	3
13	4	3	1	2	1
14	1	1	1	4	2

No.	Pin code				
15	2	1	2	1	1
16	1	2	2	3	3
17	3	4	1	4	4
18	4	1	4	3	3
19	3	1	2	4	1
20	2	2	3	2	4

Service menu continued ...					
Main item	Sub-item	Item	Range	Set	Description
2.13 Additional settings	Waste bin management	Number of makings	0-1000	140	After reaching the set number of brewer movements, the vending is blocked and on the display the message is shown; **Out of order - Waste bin full**
		Hysteresis	0-100	20	After reaching the set number of brewer movements minus the hysteresis, on the display the message is shown; **waste bin almost full**
		Time-out reset	0-50 sec.	15 s	The time that the waste bin must have been removed from the machine (to empty it). When it is replaced, the (internal) waste bin counter is reset. Any display messages disappear.
		Waste bin signal	yes-no	yes	Deactivate waste bin sensor in software (bypass).
	Cycly counter	xxxxx	0-100.000		This cycle counter counts the number of brews the brewer has made. Tip; this counter can be reset after major maintenance when, for example, the brewer is checked.
	Reset cycly counter	Reset counter?			Reset cycle counter (Brewer)
	Service brewer		0-50.000	25.000	When the set number of brews (Brewer) is reached, the display shows the message 'Service brewer'.
	Reset service brewer	Reset counter?			Reset the Service brewer signal after maintenance has been carried out on the brewer.
2.14 Installation	Commissioning				When a new machine is switched on, the commissioning menu starts automatically. Follow the instructions on the display.
	Shut down				Start this shut down menu if the machine's boiler system has to be emptied for transport and/or maintenance. Follow the instructions on the display.
2.15 Descaling					Start the descaling menu when the boiler system has to be descaled. Follow the instructions on the display.
2.16 Cleaning management	Rinsing	rinse mandatory	yes - no	no	If rinsing mandatory is set to YES, the machine is locked if it is NOT rinsed after the set number of cups or days. **Out of order / rinse** After the rinse programme has been completed, the machine is released again.
		cups		0	
		days		1	
		Rinse via front	yes - no	no	When rinsing via the front is set to YES, the rinse programme can be activated using the stop key on the front of the machine. Press and hold the Stop key for 10 seconds and then follow the instructions.
	Cleaning	Cleaning mandatory	yes - no	no	If cleaning mandatory is set to YES, the machine is locked if it is NOT cleaned after the set number of cups or days. '**Out of order / clean** After the cleaning programme has been completed, the machine is released again.
		cups		0	
		days		7	

3. SOFTWARE

3.1 Memory card specs



Type: SD (Secure Digital card)
Size: 16 Mb or bigger

3.2 Machine setting management

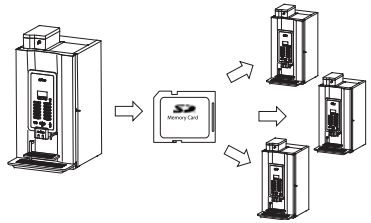
The following changed settings can be saved on an SD memory card and/or copied to another machine:

- Personal settings
- Recipes

The following data maintained by the machine can be saved on an SD memory card and reloaded (e.g. when fitting a new circuit board):

- Counters
- Log
- Operating hours

See Page. 49 & 50 menu item 2.11 SD menu of this service book for further explanation.



GB

```
Generated on 2011-01-05,
15:17:02
Button 1 (Coffee)
Total:    62
Free:     62
Payed:    0
Pot:      10

Button 2 (Coffee Milk)
Total:    0
Free:     0
Payed:    0
Pot:      0

Button 3 (Espresso)
Total:    0
Free:     0
Payed:    0
Pot:      0


Button 11 (>none<)
Total:    0
Free:     0
Payed:    0
Pot:      0

Button 12 (Hot Water)
Total:    6
Free:     6
Payed:    0
Pot:      0

Totals
Total:    84
Free:     84
Payed:    0
Pot:      10

Other counters
Rinse:    75
Clean:    19
Brewer filter: 1300
Brewer total: 1299
Service:       12211
```

Reading files on a computer

The following files can simply be opened on a computer.

Counter file	*.CNT
Log file	*.LOG
Operating hours file	*.TMR

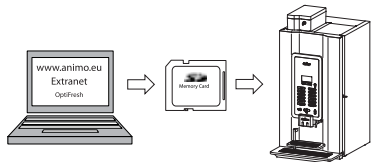
Place the SD card in your computer and open the required file with notepad or wordpad. See the example

Note: Depending on your settings, Windows can see the LOG file as a TXT file.

3.3 Software installation

New software can easily be installed on the machine. New software can be made available in the following ways:

- www.animo.eu / dealer login: Extranet
- by e-mail



When loading new software the following changed settings (data) are lost:

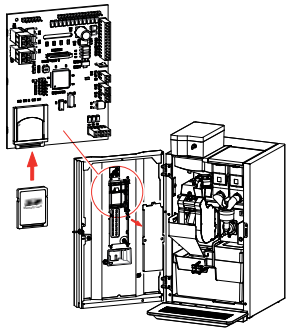
- Changed recipes
- Changed personal settings
- A non-standard language file will be overwritten by the standard language file NL/GB/DU/FR

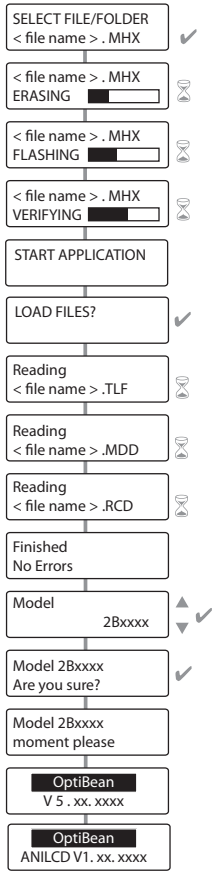
Counts, Log and operating hours will be preserved!

1. Download the OptiFresh software from the Animo extranet site.
2. Unpack the ZIP file and copy all files to an SD card.
3. Remove the cover plate on the inside of the door.
4. Insert the SD card in the card holder.
   Tip: Save any changed settings first on an SD card. This can be the same SD card as the one containing the new software. Go to service menu item 2.10 SD menu / Save data and save the required settings.
5. Switch the machine off (0).
6. Switch the machine on again (I).
7. Press the Enter key (key 10). The new software will now be installed automatically. The following procedure takes about 5 minutes.
8 Choose the appropriate model and confirm your selection with Enter.
9. The display now shows ‘Make your choice’.
10. The new software has now been installed.
11. Now reload the Personal recipes and settings saved in step 4 into the machine. Go to service menu item 2.10 SD menu / Load data and reload the saved settings back into the machine.
12. Remove the SD card from the card holder.

After installation, check the display contrast in the **Operator menu / 1.9 Contrast**

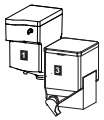
Attention: during the software installation the display can show some contrast fluctuations. This is a normal symptom because the contrast parameter is first active after the whole software is installed.





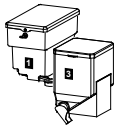
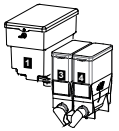
4. MODELS AND RECIPES

There are 11 different models in the standard and XL machine software. The **bold printed** OptiBean models are the standard models.

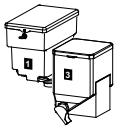
OptiBean (XL)		Model code		Canister configurations			
		Std.	XL	1		3	4
2		**2B 1A**	**2B 1L**	**Coffee beans**		**Topping**	
		2B 3A	2B 3L			Cocoa	
		2B 4A	2B 4L			Tea	
3		**2B 2A**	**2B 2L**	**Coffee beans**		**Topping**	**Cocoa**
		2B5A	2B5L			Topping	Sugar
		2B6A	2B6L			Topping	Tea
		2B7A	2B7L			Tea	Cocoa
		2B8A	2B8L			Tea	Sugar
		2B9A	2B9L			Topping	Coffee inst.
		2BAA	2BAL			Topping	Decaf inst.

GB

4.1 Recipes standard canister configuration

		OptiBean 2 (XL)	OptiBean 3 (XL)
		Modell 2B1A (2B1L)	**Modell 2B2A (2B2L)**
Canisters	1	**Coffee beans**	**Coffee beans**
	3	**Topping**	**Topping**
	4	**-**	**Cocoa**
	Button		
Standard recipes	1	# Coffee	# Coffee
	2	Coffee Milk	Coffee Milk
	3	Espresso	Espresso
	4	Cappuccino	Cappuccino
	5	Latte Macchiato	Latte Macchiato
	6	-	Coffee Choc
	7	-	Chocolate
	8	-	Wiener Melange
	9	-	-
	10	-	-
	11	-	-
	12	# Hot water	# Hot water
Optional recipes		*Cold water*	*Cold water*
		Decafe	*Decafe*
		Double Espresso	*Double Espresso*
		2x Coffee	*2x Coffee*
		2x Espresso	*2x Espresso*
		Jug Coffee	*Jug Coffee*
		Hot Milk	*Hot Milk*
		Coffee Latte	*Coffee Latte*
		Espresso Macchiato New!	*Espresso Choc*
			Chocolate Milk
		New!	*Espresso Macchiato*
		# = jug via key switch	

4.2 Recipes non-standard canister configuration

		OptiBean 2 (XL)		OptiBean 3 (XL)	
		Modell 2B3A (2B3L)	**Modell 2B4A (2B4L)**	**Modell 2B5A (2B5L)**	**Modell 2B6A (2B6L)**
Canisters	1	**Coffee beans**	**Coffee beans**	**Coffee beans**	**Coffee beans**
	3	**Cocoa**	**Tea**	**Topping**	**Topping**
	4	**-**	**-**	**Sugar**	**Tea**
	Button				
Standard recipes	1	# Coffee	# Coffee	# Coffee	# Coffee
	2	Espresso	Espresso	Coffee Milk	Coffee Milk
	3	Coffee Choc	-	Coffee Sugar	Espresso
	4	Chocolate	--	Coffee Sugar & Milk	Cappuccino
	5	-	-	Espresso	Latte Macchiato
	6	-	-	Cappuccino	-
	7	-	Tea	Latte Macchiato	Tea
	8	-	-	-	-
	9	-	-	-	-
	10	-	-	-	-
	11	-	-	-	-
	12	# Hot Water	# Hot Water	# Hot Water	# Hot Water
Optional recipes		*Cold water*	*Cold water*	*Cold water*	*Cold water*
		Decafe	*Decafe*	*Decafe*	*Decafe*
		Double Espresso	*Double Espresso*	*Double Espresso*	*Double Espresso*
		2x Coffee	*2x Coffee*	*2x Coffee*	*2x Coffee*
		2x Espresso	*2x Espresso*	*2x Espresso*	*2x Espresso*
		Jug Coffee	*Jug Coffee*	*Jug Coffee*	*Jug Coffee*
		Espresso Choc		*Hot Milk*	*Hot Milk*
				Coffee Latte	*Coffee Latte*
				Espresso Sugar	*Espresso Macchiato*
				Cappuccino Sugar	
				Espresso Macchiato	
		# = jug via key switch			

GB

		OptiBean 3 (XL)			
		Modell 2B7A (2B7L)	**Modell 2B8A (2B8L)**	**Modell 2B9A (2B9L)**	**Modell 2BAA (2BAL)**
Canisters	1	**Coffee beans**	**Coffee beans**	**Coffee beans**	**Coffee beans**
	3	**Tea**	**Tea**	**Topping**	**Topping**
	4	**Cocoa**	**Sugar**	**Coffee inst.**	**Decaf inst.**
	Button				
Standard recipes	1	# Coffee	# Coffee	# Coffee	# Coffee
	2	Espresso	Coffee Sugar	Coffee Milk	Coffee Milk
	3	Coffee Choc	Espresso	Espresso	Espresso
	4	Chocolate	-	Cappuccino	Cappuccino
	5	-	-	Latte Macchiato	Latte Macchiato
	6	-	-		
	7	Tea	Tea	Coffee inst. Black	Decaf inst.
	8	-	Tea Sugar	Coffee inst. Milk	Decaf inst. Milk
	9	-	-	Espresso inst.	Decaf Espresso inst.
	10	-	-	Cappuccino inst.	Decaf Cappuccino inst.
	11	-	-		
	12	# Hot Water	# Hot Water	# Hot Water	# Hot Water
Optional recipes		*Cold water*	*Cold water*	*Cold water*	*Cold water*
		Decafe	*Decafe*	*Decafe*	*Decafe*
		Double Espresso	*Double Espresso*	*Double Espresso*	*Double Espresso*
		2x Coffee	*2x Coffee*	*2x Coffee*	*2x Coffee*
		2x Espresso	*2x Espresso*	*2x Espresso*	*2x Espresso*
		Jug Coffee	*Jug Coffee*	*Jug Coffee*	*Jug Coffee*
		Espresso choc	*Espresso Suger*	*Hot Milk*	*Hot Milk*
				Coffee Latte	*Coffee Latte*
				Coffee inst. creme	*Decaf Latte inst*
				Espresso Macchiato	*Espresso Macchiato*
		# = jug via key switch			*Decaf Double Espresso inst.*
		inst. = Recipe made with instant coffee			

5. MAINTENANCE

5.1 Daily rinsing program

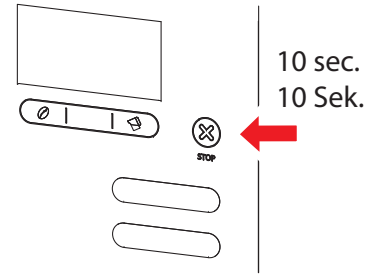
After 1 day the display shows RINSE.
This message will disappear again after the rinsing program is executed.

1. a) Activate the rinsing program [1a] and follow the instructions in the display.

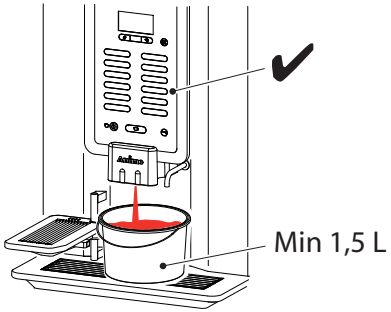
   b) The rinsing program can also be activated by pressing the STOP button for 10 sec. [1b].
2. Confirm with the V-key [2] to start the rinsing. The brewer and mixer unit are rinsed with clean water.

1a

1b



2



In the **Service menu / 2.16 Cleaning management / Rinsing mandatory** (yes / no), the user can even be obliged to carry out the rinsing program. If the rinsing program is not activated the machine blocks.

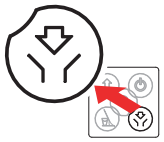
GB

5.2 Weekly cleaning program

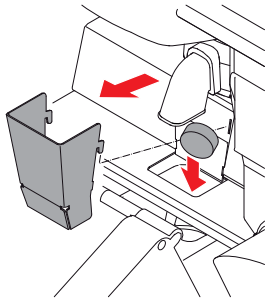
After 7 days appears the display shows CLEANING. This message will disappear again after the cleaning program is executed.

1. Activate the cleaning program [1] and follow the instructions in the display.
2. The cleaning program for the espresso brew unit is started. By adding the coffee cleaner tablet [2] the brew unit will be cleaned from coffee oils.
3. Confirm with the V-key [3] when the coffee cleaner tablet is added in the brewer chamber.
4. After the cleaning cycle the rinsing program start automatically and rinses the brewer (and mixers) with clean water.

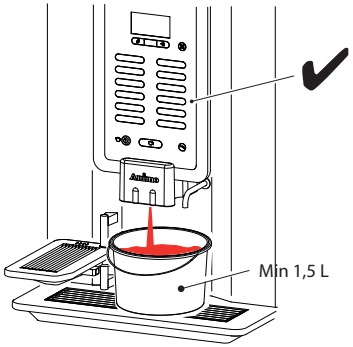
1



2



3



In the **Service menu / 2.16 Cleaning management / Cleaning mandatory** (yes / no), the user can even be obliged to carry out the cleaning program. If the cleaning program is not activated the machine blocks.

5.3 Periodic maintenance

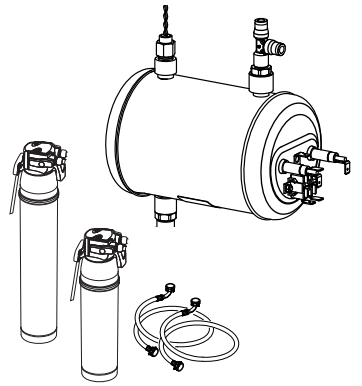
5.3.1 Service boiler

During installation of the machine the boilers service moment has been set. See service menu item **2.6 Service boiler / 2.6.1 Service moment**

During use, the drinks are counted. When the boiler service moment is reached the text [*Service Boiler*] will appear in the display.

A. Descale Boiler
- Reaching the service boiler time is an indication that the boiler need descaled. Follow the instructions in section **5.5 Descaling.**
- Delete after descaling the boiler signal service in the service menu: **2.6 Service boiler / 2.6.2 Reset service counter.**

B. Replaced water filter
- If a water filter is used (advice), this is the signal to replace the filter.



5.3.2 Service brewer

The service moment brewer is factory set. See service menu item **2.13 Other Settings / 2.13.2 Service brewer**

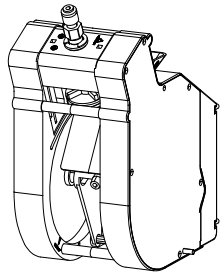
During use the brewer movements are counted. When the service brewer moment is reached the text [*Service brewer*] will appear in the display.

Achieving the service brewer moment indicates that the brewer needs servicing.

A. Espresso group
- After 25,000 cycles the filter and seals must be replaced. See chapter 5.6 Requirements; replacement kit 25K
- After 50,000 cycles a complete inspection of the espresso group is recommended and any worn parts must be replaced.

B. Drive unit
- Service life 2 years or 50,000 cycles
- After 25,000 cycles, check the operation of the drive unit and clean it.
- After 50,000 cycles, check the whole drive unit and replace as necessary.

After the brewer maintenance reset the service brewer signal in the service menu: **2.13 Other settings / 2.13.4 Reset service brewer**



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5.4 Service contracts

Preface

Preventive maintenance will extend the service life of the machine and reduce the chance of malfunctions. Read the (safety) instructions carefully in the user manual, service manual and on the cleaning agents to be used before carrying out maintenance.

The instructions for use, service manuals and software updates are available on the Extranet part of www.animo.eu. If you do not yet access to this, report this via our site for your personal login code.

Water filter

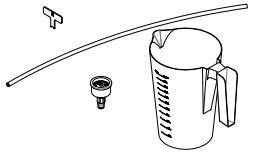
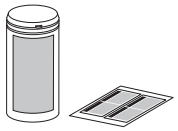
We strongly recommend using a water softener and/or a water filter if the mains water supply is too chlorinated or too hard. This increases the quality of the drink and prevents you having to descale the machine too often.

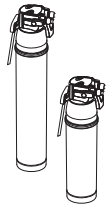
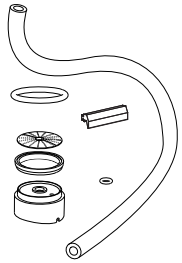
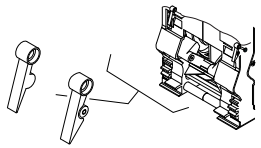
Brewer unit

In some cases, use is made of an exchange brewer during maintenance.
The exchanged brewer can then be reconditioned in the workshop and used again for later maintenance.

5.4.1 Servicing

With an estimated output of < 25,000 cups/year, maintenance once a year.
With an estimated output of > 25,000 cups/year, maintenance every 6 months.

Activities	Time	Consumables	Art.no.	OptiBean 2	OptiBean 3
Boiler 1-2	45 min.				
Descale - Descale the boiler system by starting the descaling program **2.15 Descale** - Reset the **2.6 Service boiler** signal in the service menu			1001365		
- Use the boiler service kit and Animo descaling agent.			00009 (can) / 49007 (sachet)		

Activities	Time	Consumables	Art.no.	OptiBean 2	OptiBean 3
Boiler 2-2	10 min.				
Change filter cartridge - In case a water filter is installed , replace the cartridge for a new one. - Reset the **2.6 Service boiler** signal in the service menu					
Grinder	10 min.				
Empty the grinder. Fill with two caps of cofee grinder cleaner, hold a drip try under the outlet and run the grinder until it is empty.			1000151		
Brewer	20 min.				
Clean the brewer Check for correct operation.					
Build in the replacement kit 25,000 cups Attention; the kit contents has been changed. The upper filter has been left out, in stead a new wiper and brewer outlet tube is added. Reset the service brewer signal in the service menu. **2.13 Additional settings / 2.13.4 Reset service brewer**			1001395	1x	1x
Replace the left and right brewer handles on the back of the brewer if they worn out.			1001967	1x	1x
			1001968	1x	1x
Carry out cleaning procedure using cleaning tablets.			1001397		

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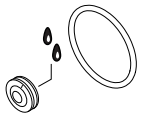
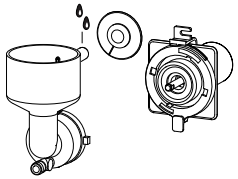
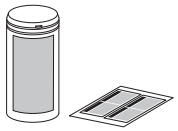
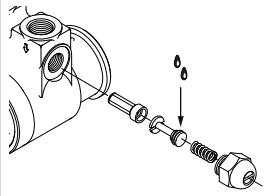
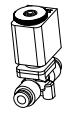
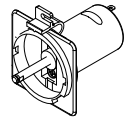
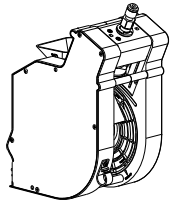
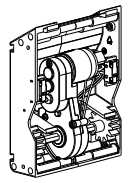
Activities	Time	Consumables	Art.no.	OptiBean	
				2	3
Mixer(s)	10 min.				
Check the motor shaft for dirt and wear. Replace mixer in case it runs heavy or raw.					
Replace mixer blade.			03254	1x	1x
Replace the shaft seal and O-ring in the green mixer mounting ring. Lubricate the inside shaft seal with food grade grease.			1000742	1x	1x
			1000741	1x	1x
Lubricate mixer house water inlet with food grade grease.					
Clean the mixer components with Animo cleaning agent			00008 (can) / 49009 (sachet)		
Espresso pump (Yearly)	5 min.				
Yearly lubricate O-ring with food grade grease.				1x	1x
Checking (general)					
Check the complete machine operation. Check parts for damage/wear and/or leaks.					
Cleaning (general)					
Clean the espresso group brewer and mixer unit for weekly cleaning. Complete machine, inside and out.					

Activities	Time	Consumables	Art.no.	OptiBean	
				2	3
Dispensing valves (2 Yearly)	20 min.				
Dispensing valves			1000699	4x	4x
Safety valves (2 Yearly)	10 min.				
Overpressure valves 3 and 12 bar			1000734	1x	1x
			1000735	1x	1x
Mixer (2 Yearly)	1 min.				
Mixer motor			03252	1x	1x
Brewer unit (2 Yearly)	5 min.				
Brewer unit			1001386	1x	1x
Drive unit (2 Yearly)	5 min.				
Drive unit			1001387	1x	1x

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⚠ WARNING

- During maintenance activities, remain with the machine.
- When de-scaling, always follow the instructions for the de-scaling agent used.
- It is advisable to wear safety glasses and protective gloves when de-scaling.
- After de-scaling, let the machine complete at least three cycles.
- Wash your hands thoroughly after de-scaling.
- The machine must never be immersed in or sprayed with water.

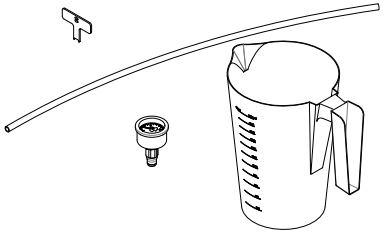
5.5 De-scaling instructions

Animo supplies a descaling agent in the following quantities:

- Descaling agent 48x 50 g sachets art. no. 49007
- Descaling agent 1 kg can art. no. 00009

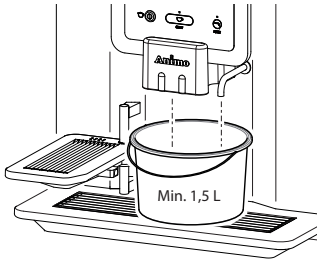
Time required, agents and tools:

- Time: approx. 45 min.
- Animo Descaling Agent
- Drip tray of approx. 1.5 L
- Crosshead screwdriver
- Service kit [art. no. 1001365] (measurement beaker, hose, manometer)



Descaling

1. Start the descaling programme. **Service menu / 2.15 Descale** and follow the instructions on the display.



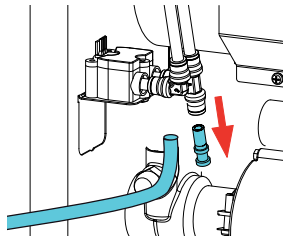
2. Close the door and place an empty bucket under both outlets.

Descaling	Descaling
Place empty container Press enter (v) Stop? Press x	Boiler depressurising moment please

3. Prepare 2 litre de-scaler solution. Read the warnings and instructions for the Animo de-scaling agent first.

4. Remove the back and connect the suction tube to the tee of the flow meter (remove plug).

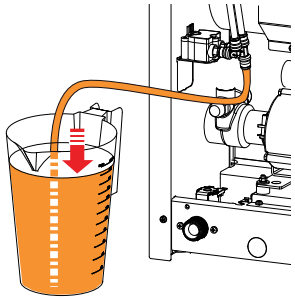
Descaling
Place suction tube in descaler solution Press enter (v)



5. The first acid solution (approx. 1 litre) is pumped into the boiler and heated. A soaking period of 300 sec. follows*.

Descaling	Descaling
Pumping solution through system Moment please	boiler temperature is increased (...°C)

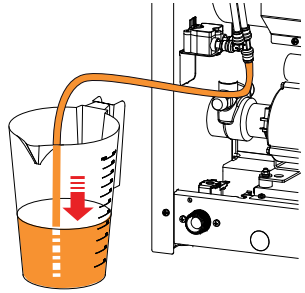
Descaling
Moment please Soaking: 300 sec.



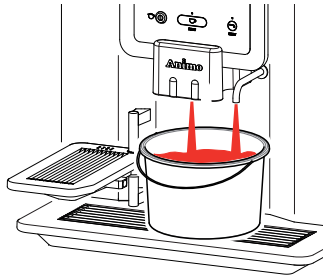
6. Then for 12 seconds the second acid solution (approx. 1 litre) is pumped through each of the dispensing valves. The fresh acid solution is now heated in the boiler again and a soaking period of 600 seconds follows*.

Descaling	Descaling
Pumping solution through system Moment please	boiler temperature is increased (...°C)

Descaling
Moment please Soaking: 600 sec.



** soaking periods can be skipped by pressing the x-button.*



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7. After the soaking interval, the suction hose must be removed and the plug refitted.

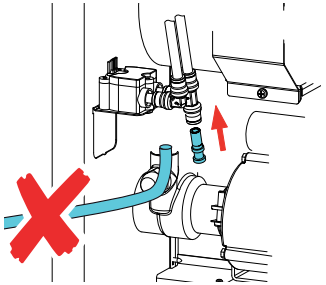
Descaling
Remove hose Place stop Place empty container Press enter (v)

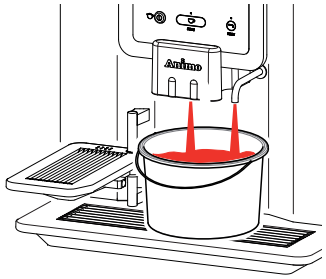
8. The boiler is flushed (6 times*) with fresh water. In between, empty and secure the drip tray.

Descaling
Flushing Moment please 6x

Descaling
boiler temperature is increased (...°C)

Descaling
Place empty container Press enter (v)





9. Reset the [Service boiler] signal. **SERVICE MENU / 2.6 Service boiler / Reset service counter.**
10. The machine is now ready for use again.

⚠ Always check if no de-scaler solution stayed behind in the heating system. Draw some hot water and mix some coffee milk through it. If the milk curdle, additional flushing of the heating system is required.

5.6 Maintenance espresso group

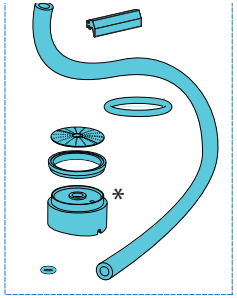
5.6.1 Brewer replacement kit 25K

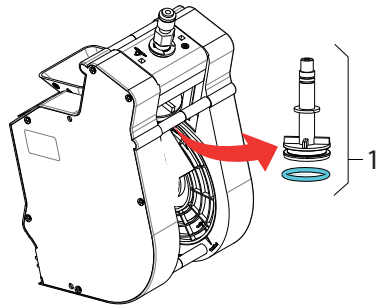
- After 25,000 cycles the filters and seals must be replaced. The display shows [*Service brewer*].

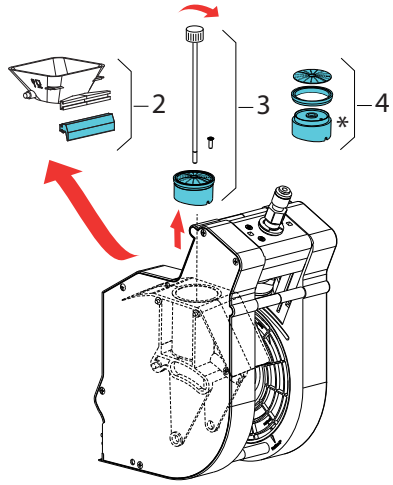
Place cup
Service brewer

- After 50,000 cycles a complete inspection of the espresso group is recommended and any worn parts must be replaced.

The replacement kit 25K contains:	
Art. No. 1001395	Art. No. 1002561
Brewer Ø37mm	Brewer Ø44mm
1x	O-ring upper piston
1x	Wiper
1x	Filter 150 µm
1x	Teflon ring
1x	Lower piston
1x	O-ring lower piston
1x	Dispensing hose (outlet) 370mm







1. Re-place the O-ring [1] onto the upper piston (leave the piston in place).
2. Remove the funnel [2] by pulling it backward from the housing, place a new wiper.
3. Unscrew the brewer filter with a small croshead screw driver. Use the brewer fixation pin (as a corkscrew) to pull out the lower piston.
4. Wait until point 8 before place a new lower piston, new Teflon ring and new Filter [4] .

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5. To place a new O-ring [8] first unscrew bold [5].
6. Pull out piston-rod [6].
7. Unscrew the two screws which hold the lower flange [7].
8. Place a new O-ring [8] and replace all parts in reversed order.
9. Place a new brewer outlet hose [9].

   ⚠ Always place the outlet hose according the drawing below

10. After the brewer maintenance reset the service brewer signal in the service menu:

```
2.13 Other settings
    └─ 2.13.04 Reset Service brewer
```

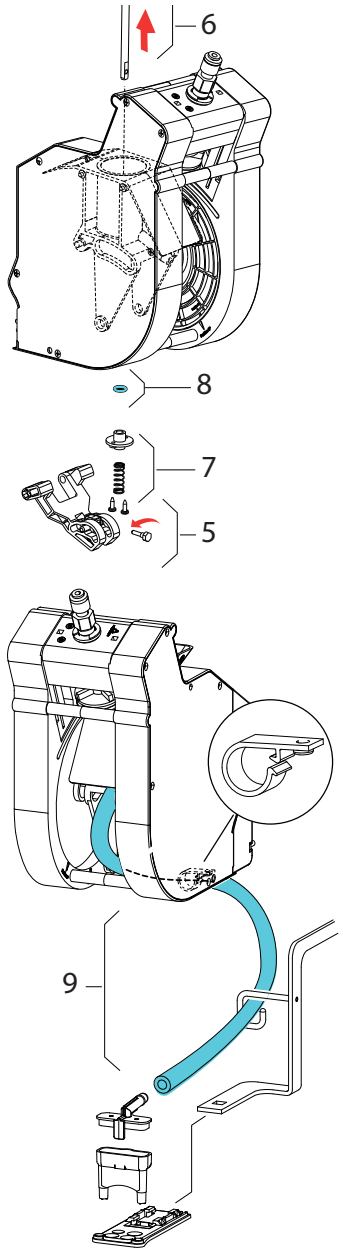
New brewer installed?

After a new brewer was installed reset the cycle counter in the service menu:

```
2.13 Other settings
    └─ 2.13.02 Reset Cycle counter)
```

5.6.2 Drive unit

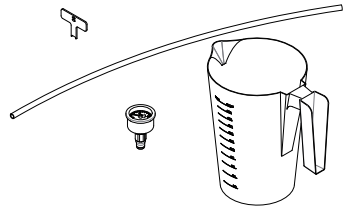
- Clean out potential coffee dust from the drive unit.
- Check the switch- and gear function



5.7 Check / set the pump pressure

Required equipment and tools:

- Crosshead screwdriver
- Service kit [1001365]
  (measuring cup, hose, manometer)



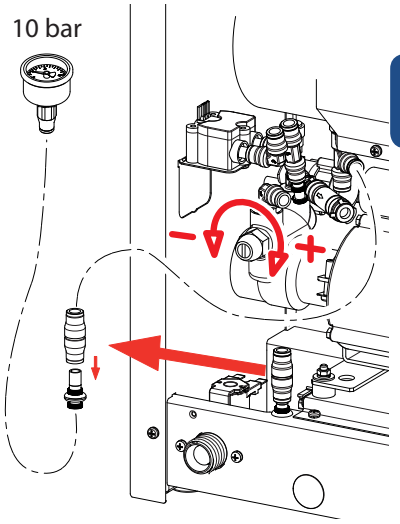
1. Activate the shut down menu in the service menu **2.14 Installation / Shut down** and following the instructions on the display.
2. For just releasing the pressure in the boiler it is not necessary to disconnect the supply hose. Press enter (v)

Shut down	Shut down
remove supply hose press enter (v) stop? press x	boiler depressurising moment please

Shut down
remove drain plug press enter (v) stop? press x

3. Stop the process, the boiler is now depressurised.
4. Remove the rear wall. Take the drain hose out of the holder and remove the plug (press the metal ring in to unlock the plug).
5. Connect the manometer to the boiler inlet using the 8 mm hose.
6. Activate the menu **2.7 Hardware test / Water system calibration / Pump**.
7. Start the pump by pressing the **Test button** (recipe key 11) on the front panel.
8. Set the correct espresso pressure (10 bar) with the adjustment screw on the pump housing. Anti-clockwise: less pressure / Clockwise: more pressure.

   To stop the measurement; press any button



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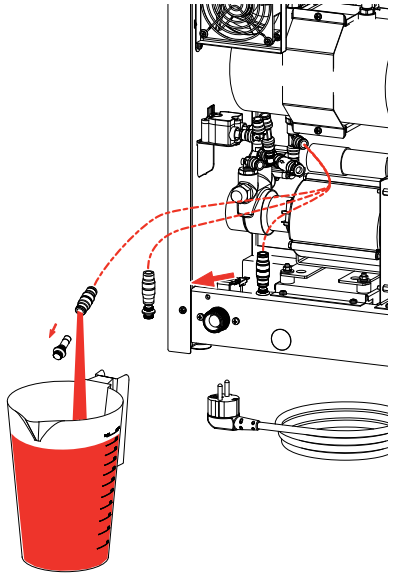
6. TRANSPORT / SHUT DOWN

Required equipment and tools:

- Crosshead screwdriver
- Tray of approx. 1.5 L



1. Activate the shut down menu in the service menu **2.14 Installation / Shut down** and following the instructions on the display.
2. Close the water supply tap and remove the water supply hose.

Shut down	Out of order
Remove supply hose Press enter (v) Stop? Press x	Boiler depressurising Moment please

3. There is now no pressure in the boiler. The shut down menu can be cancelled if necessary. Follow the menu to empty the complete water system.
4. Remove the rear wall, remove the drain hose from the rear plate and remove the drainage plug. Let the boiler drain into an empty tray (approx. 1.5 litres).

⚠ WARNING

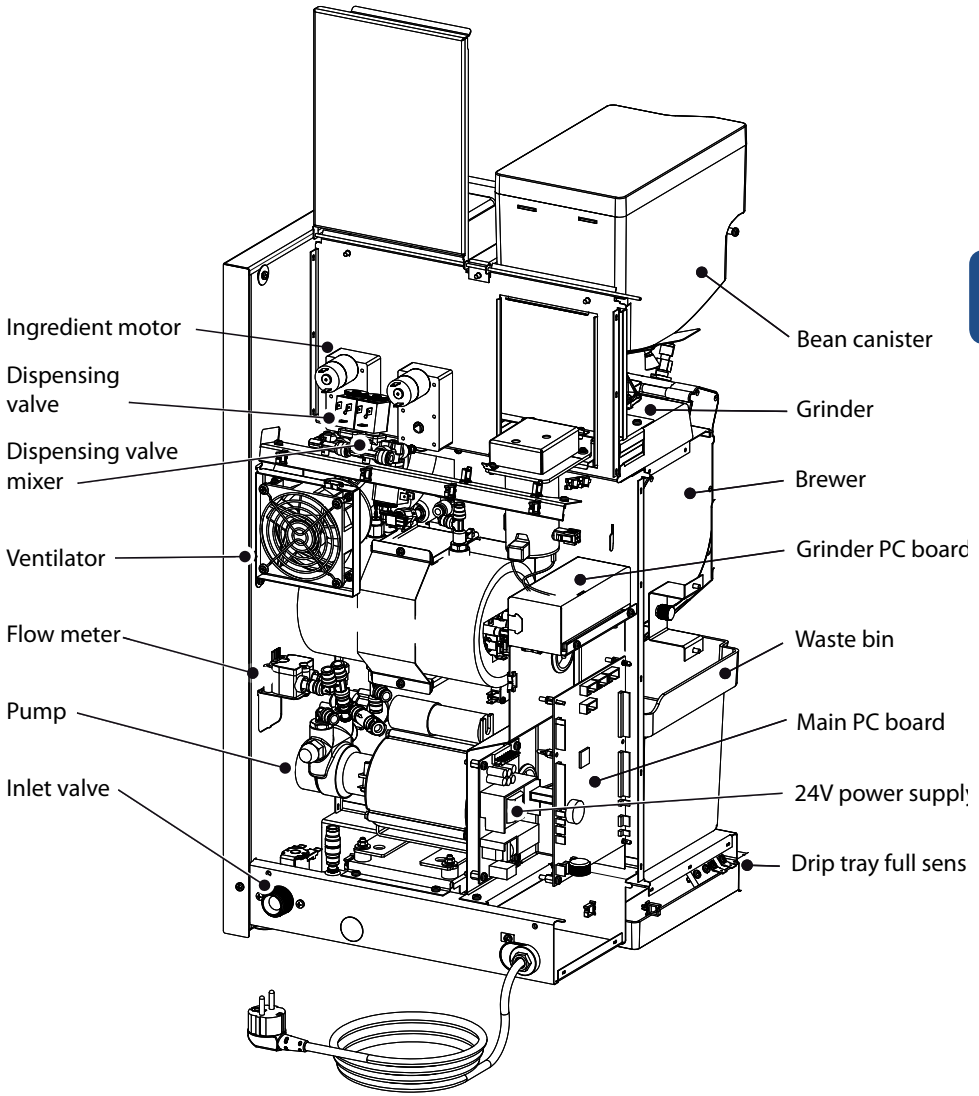
- The drain hose becomes HOT!!
- After the boiler has been emptied the pump starts to pump out water from the tubing!

Out of order	Out of order
Remove drain plug Press enter (v) Stop? Press x	Boiler draining Moment please

Out of order
Boiler is empty switch off machine

5. The software now knows the water system is empty. If the unit is reinstalled the commissioning menu will automatically be activated.

7. COMPONENT ACCESSIBILITY



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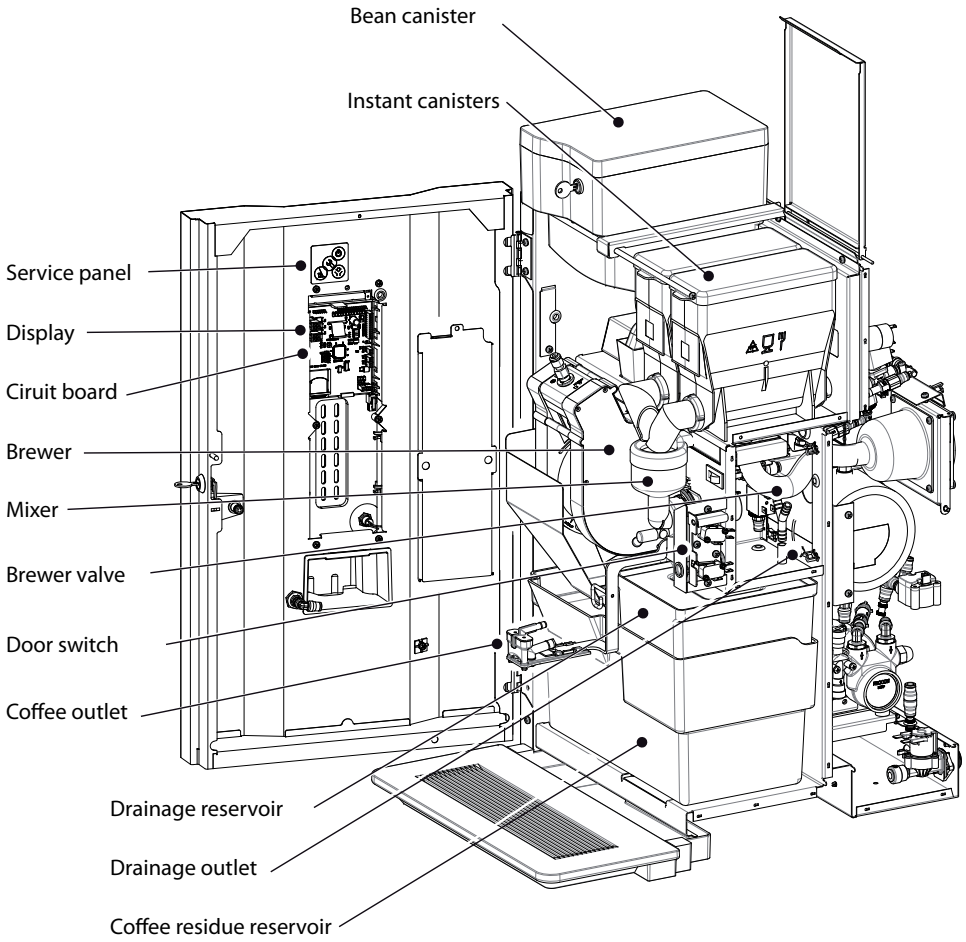


8. ELECTRONICS OVERVIEW

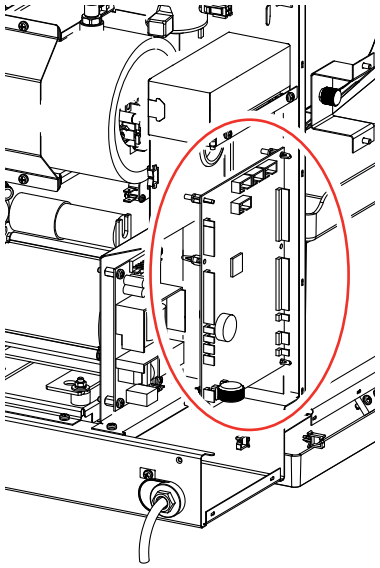
WARNING

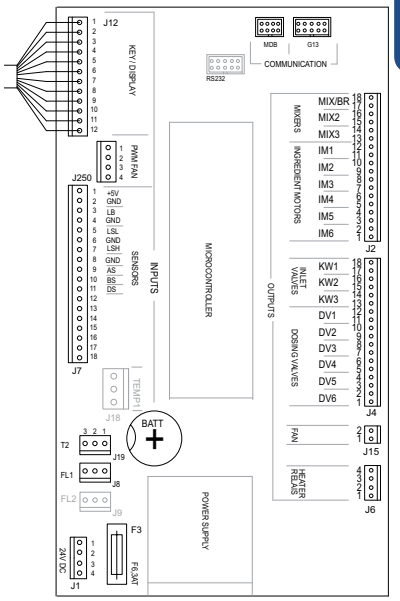
During repair and/or maintenance activities, avoid electrostatic discharges (ESD) to the control.

8.1 Main control

This control is the machine's main control. The control can be accessed by removing the left side panel.
On the control are the following major components;

- Fuse 6.3A S (art.no. 03391); to protect the control supply.
- Battery 3V Li CR2032 (art.no. 02816); to maintain the clock function when there is no supply to the machine.





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8.1.1 Main circuit board inputs

Connector J12
Connecting cable between the main circuit board and the door circuit board

Connector J250 (PWM fan)			
Pin	**Fan**	**Colour**	**Notes**
1	PWM signal	black	
2		-	
3	pos	red	
4	neg	blue	

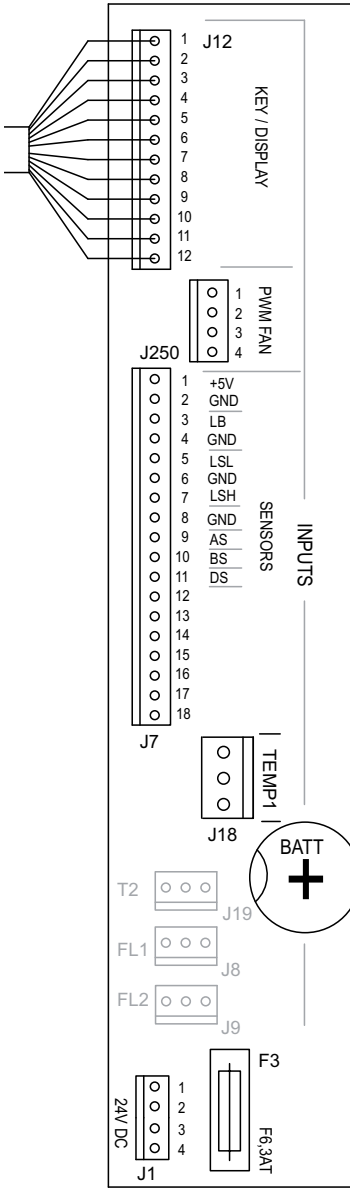
Connector J7 (Inputs)			
Pin	**Sensor**	**Colour**	**Notes**
1-2	-	-	
3	LB Drip tray	Yellow	
4	GND Drip tray	Black	
5-8	-	-	
9	AS waste bin	Pink	Waste bin in position; contact closed
10	-	-	
11	DS Door 1	Orange	Door closed; contact closed
12-13	-	-	
14	IN1 Brewer 1	Blue	Brewer in fill position; contact 'open'
15	IN2 Brewer 2	Grey	Brewer in fill position; contact 'open'
16	IN3 Door 2	Pink	Door lock locked; contact closed
17-18	-	-	

Connector J19 / T2 (NTC sensor)			
Pin	**Sensor**	**Colour**	**Notes**
1	NTC sensor	Violet	
2	-	-	
3	NTC sensor	Violet	

Connector J8 / FL1 (Flow meter)			
Pin	**Sensor**	**Colour**	**Notes**
1	Pulse	brown	
2	Ground	earth shield	
3	Pluse	white	

Battery B1	Lithium 3V Type CR2025	art.no. 02816

Fuse F3	6.3 A slow blow	art.no. 03391



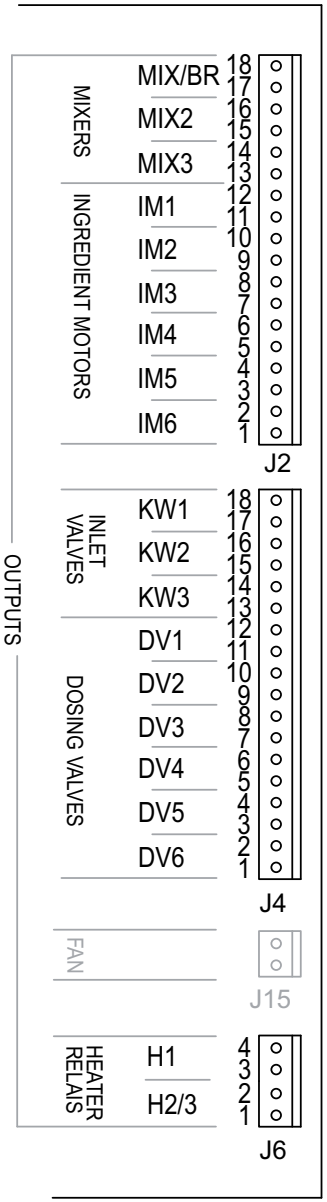
Connector J1 (Supply)			
Pin		**Colour**	**Notes**
1	Ground (GND)	black	
2	Ground (GND)	black	
3	+24 Vdc	red	
4	+24 Vdc	red	

8.1.2 Main circuit board outputs

Connector J2			
Pin	**Motor**	**Colour**	**Notes**
17-18	Brewer	Black	**Pay attention to the right direction!** Common +24 Vdc (red wire) to red point on Brewer, Mixer and Ingredient motor.
15-16	Mixer 2	Violet	
13-14	-	-	
11-12	Grinder signal 1	Brown	
9-10	-	-	
7-8	Ingredient Motor 3	White	
5-6	Ingredient Motor 4	Yellow	
3-4	-	-	
1-2	-	-	

Connector J4			
Pin	**Valve**	**Colour**	**Notes**
17-18	KW 1 (inlet valve)	Violet	Red wire is common +24 Vdc connection
15-16	KW 2 (pump via solid state)	Rose	
13-14	KW 3 (optional)	Blue	
11-12	DV 1 (brewer valve)	Brown	
9-10	DV 2 (mixer 2 valve)	White	
7-8	-	-	
5-6	DV 4 (hot water drain)	Green	
3-4	DV 5	Grey	
1-2	DV 6 (NO valve)	Orange	

Connector J6			
Pin	**Relay**	**Colour**	**Notes**
4	-	-	
3		-	
2	H2 /H3 Element via solid state relay	Red	
1		White	



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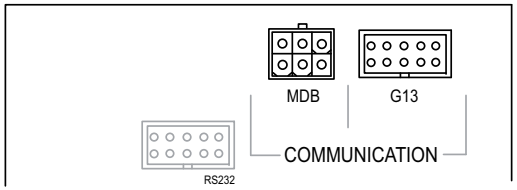
8.1.3 Main circuit board communication



Communicatie			
Conn			**Notes**
G13	Coin test NRI G13		
MDB	Coin changer NRI C^2		
RS232			not used

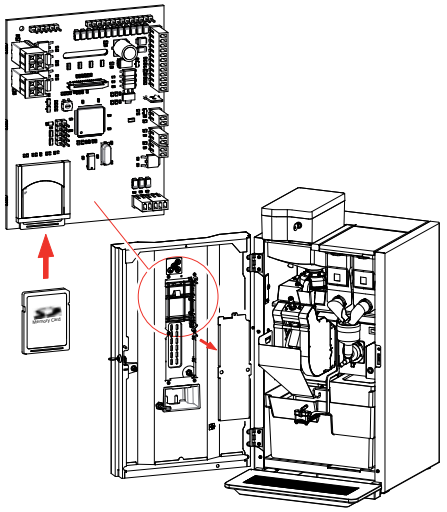
GB

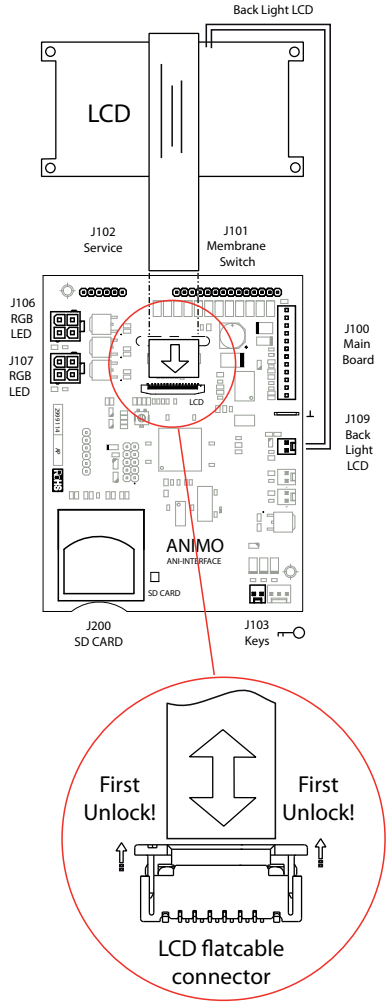
8.2 Interface / Display

The interface connects all the components located in and on the door and is connected by a cable to the main control.

8.2.1 Connections

Interface & Display		
Conn		**Notes**
J100	Main control	
J101	Front membrane panel	
J102	Service membrane panel	
J103	Key switch	
J104	-	not used
J105	Display connection	See dismantling instructions
J106	RGB LED	
J107	RGB LED	
J108	-	not used
J109	Backlight display	
J110	-	not used
J111	Ground (PE)	
J200	SD card holder	

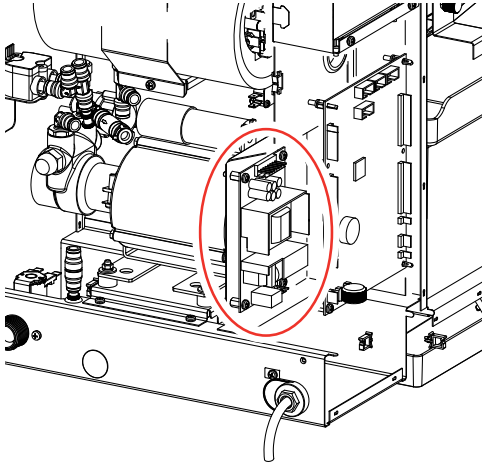




8.3 Power supply

The 24 Vdc supply consists of a 24 Vdc – 65 W switched power supply and can be accessed by removing the rear wall.

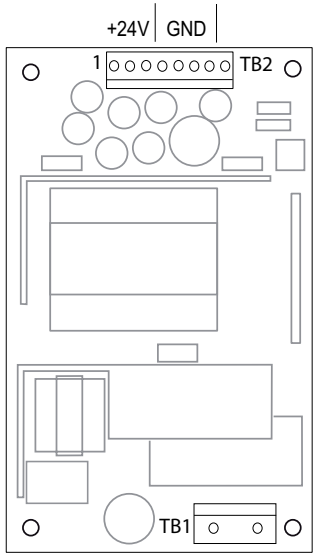
- On an overload, the power supply switches itself off automatically. Reset the power supply by turning the main switch off and on again.



8.3.1 Connections

Connector TB2 24Vdc			
Pin		**Colour**	**Opmerkingen**
1-3	24 Vdc +	red	
4-7	24 Vdc -	black	
8	-	-	

Connector TB1 100-240Vac			
Pin		**Colour**	**Opmerkingen**
1	230 Vac Nul	blue	
3	230 Vac Phase	yellow	



100-240 Vac

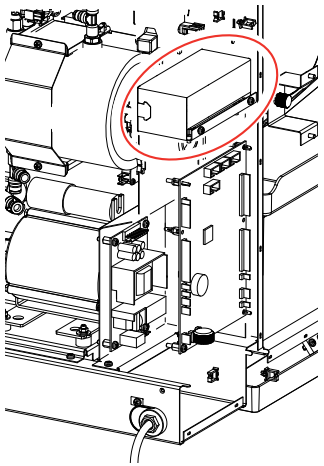
8.4 Grinder circuit board 230 Vac / 230 Vdc

This grinder circuit board converts 230 Vac (alternating current) into 230 Vdc (direct current) with a rectifier to drive the grinder motor.

The IM1 signal (24 Vdc) from the main control is connected to connection J5-J6 (the red LED lights). This signal controls the grinder motor with a triac.

This control can be accessed by removing the rear wall.

- Fuse 3.15 A S art.no. 02580; to protect the grinder motor.



8.4.1 Connections

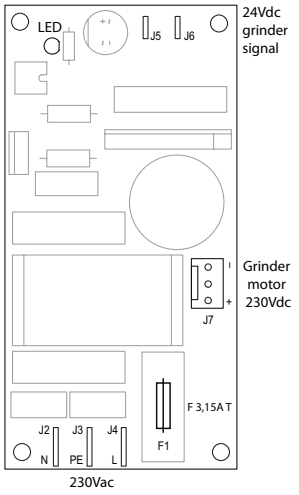
24 Vdc ingredient 1 signal			
Pin		**Colour**	**Notes**
J5	24Vdc +	red	polarity not important
J6	24Vdc -	brown	

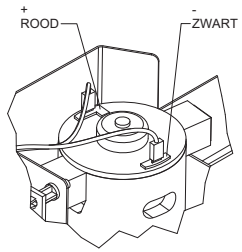
230Vdc			
Pin		**Colour**	**Notes**
1	230Vdc +	red	polarity is important!
3	230Vdc -	black	

230Vac			
Pin		**Colour**	**Notes**
J2	230 Vac Zero	blue	
J3	PE (ground)	y/gr/	
J4	230 Vac Phase	brown	

Fuse F1	
3.15 A slow blow	**art.no. 02580**

Grinder motor 230Vdc			
Pin		**Colour**	**Notes**
	230 Vdc +	red	**Note the right direction!** +24 Vdc (red wire) according to drawing
	230 Vdc -	black	





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9. FAULT RECTIFICATION

⚠ WARNING

- When there are defects and for (cleaning) activities on the machine, the plug must be removed from the wall socket before the machine is opened.

Introduction

Check, before troubleshooting whether all the components are still in the right location. To do this, remove the rear wall of the machine and check that all circuit boards, connectors, wiring looms and hoses are still properly mounted.

After a general inspection of the components, use the fault analysis table below to check what the possible cause of the problem is.

#) If the 'solution' column advises replacing the component concerned, there is always the possibility that the defect is caused by another problem. Therefore, test the machine thoroughly for operation to check whether the defect occurs again.

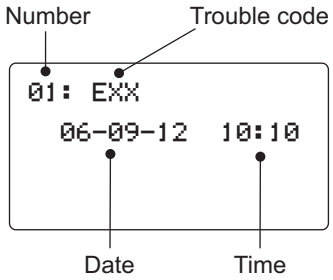
9.1 Read log

During use, the last 20 error messages displayed

are registered and saved.

To read these error messages, activate the menu item Read log (menu 2.8) in the service menu. The first error displayed is the most recent error message.

- In the 1st line the same error codes are displayed as used in the fault analysis table (see Section 9.3).
- In the 2nd line are the date and time at which the error code occurred.



9.2 Erase log

Use the Clear log function (service menu 2.9) to clear the log.

9.3 Display messages during use

Display	Possible cause	Action
Make your choice Rinsing	Rinse program not activated in time.	Run the rinse program and follow the instructions in the display. See chapter **5. Maintenance / 5.1 daily rinsing program**
Make your choice Cleaning	Cleaning program is not activated in time.	Run the cleaning program and follow the instructions in the display. See chapter **5. Maintenance / 5.2 Weekly rinsing program**
Make your choice Service boiler	Boiler needs maintenance.	See chapter **5.4 Periodic maintenance / 5.4.1 Service boiler.**
Make your choice Service brewer	Brewer needs maintenance.	See chapter **5.4 Periodic maintenance / 5.4.2 Service brewer and 5.4.4 Servicing**
Out of order Boilers filling	When used for the first time: boiler is still empty and is being filled.	No action needed. Follow the instructions on the display. When the boiler is filled, 'Boiler heating' follows.
Out of order Boiler heating	The boiler temperature is (temporarily) too low because too much water has been used.	Once the temperature is restored, the message automatically disappears and the drink selection buttons are reactivated.
	If this text remains in view for 6 minutes, an E21 boiler time out follows.	See E21 boiler timeout.
Out of order Drip tray full	Drip tray full.	Once the drip tray is emptied, the message automatically disappears and the drink selection buttons are reactivated.
Out of order Waste bin full	The maximum number of coffee cups that the waste bin can hold has been reached.	Empty waste bin. The cup counter is automatically reset when the waste bin is replaced.
Out of order Waste bin missing	Waste bin is not detected.	Check the waste bin.

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Display	Possible cause	Action	
Out of order  Door open	For safety reasons, the machine automatically switches off if the door is opened.	The machine can be operated with the door open by using the door pin.	
Out of order  Stand-by	The machine is on standby.	This function can be set manually or automatically.	
 Close door	Door lock not closed properly. Hot water dispensing not possible.	Close door lock.	
Out of order  Rinsing	Rinse program not activated in time. The machine locks up.		Run the rinse program and follow the instructions in the display. See chapter **5. Maintenance / 5.1 daily rinsing program**
Out of order  Cleaning	Cleaning program is not activated in time. The machine locks up.		Run the cleaning program and follow the instructions in the display. **5. Maintenance / 5.2 Weekly rinsing program**

9.4 Troubleshooting

Display	Possible cause	Action
Out of service  E3 Fill error	Boiler is filling too slowly. During commissioning the inlet valve KW1 must have filled the boiler within 180 seconds.	Check the water pressure, fully open the water supply tap, check the connecting hose for kinks. Switch the machine off and on again.
E5 Brewer error	Brewer does not run to BREW position (closed) during brewing proces. Detected by brewer switch 1 (right).	Check whether the brewer is properly positioned in the motor unit. Check brewer switch 1 & brewer lever right for correct operation in the service menu **2.7 Hardware test**
E6 Boiler temperature	Temperatuur sensor measures a temperature over 99°C	Check the water supply for air.
		Check the temperature sensor operation in the service menu **2.7 Hardware test**
		Check whether the boil-dry protection was activated. Reset as necessary.
E7 Brewer motor error	Brewer motor has stalled. Brewer motor output overloaded (current too high). The control has disabled the output.	Clean the brewer with the brush. Switch the machine off and on again.
		Check the ground coffee volume (grams). Switch the machine off and on again.
E8 Mixer 2 error	Mixer 2 motor stalled. Mixer 2 motor output(s) overloaded (current too high). The control has disabled the output.	Check whether mixer 2 is contaminated or incorrectly mounted. Clean and/or check whether the rotor turns freely. Switch the machine off and on again.
E10 Valve error	Valve output(s) overloaded (current too high). The control has disabled the output.	Check the valves and wiring for short circuits. Switch the machine off and on again.
E11 Ingredient motor error	Ingredient motor(s) stalled. Ingredient motor output(s) overloaded (current too high). The control has disabled the output.	Check the operation of the drive motors in the service menu **2.7 Hardware test**. Empty the canister(s) and clean thoroughly. See Section **8.9 Canister cleaning**. Switch the machine off and on again.
E13 Mixer error	Brewer and Mixer output group overloaded (current too high). The control has disabled the output.	Carry out the checks as specified for E7 and E8. Switch the machine off and on again.

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Display	Possible cause	Action
Out of service  E14 Output group error	Ingredient motor output group overloaded (current too high). The control has disabled the output.	Carry out the checks as specified for E11. Switch the machine off and on again.
	Valve output group overloaded (current too high). The control has disabled the outputs.	Carry out the checks as specified for E10. Switch the machine off and on again.
E17 MDB error	There is no communication between the machine and the MDB payment system.	Check the connection between the machine and the MDB payment system.
E18 Mixer group FET error	Brewer or mixer motor output remains activated.	Brewer or mixer motor output (FET) defective. Replace control.
E19 output FET error	Ingredient motor / valve / fan output remains activated	Ingredient motor / valve / fan output (FET) defective. Replace control.
E20 Software error	Software error	Reset the machine. Load the defaults. Install new software.
E21 boiler timeout	Heating element active for 6 minutes. If the boiler has still not come up to temperature, this error results.	Check the water supply for air.
		Check the boil-dry protection on the boiler.
		Check the log menu. If E6 boiler temperature, the boiler has boiled dry. Check the NTC sensor and wiring/ connection and check SSR.
		Check the heating element.
E22 recipe timeout	Maximum preparation time exceeded (120 sec). The time for preparing a recipe has been exceeded.	Switch the machine off and on again. Run the rinse programme.
		Switch the machine off and on again. Run the cleaning programme.
		Switch the machine off and on again. Check the pump pressure (10 bar).
		Switch the machine off and on again. Check that the coffee grind is not too fine.
		Replace the brewer filters.
E23 inlet valve error	Flow meter registers water flow while the inlet valve is electrically closed..	Switch the machine off and on again. Check the operation of the inlet valve.

Display	Possible cause	Action
Out of service  E24 brewer error	Brewer switches does not run to LOAD (home) position after the preparation process. Detected by brewer switch 2 (left)	Check whether the brewer is properly positioned in the motor unit. Check brewer switch 2 & brewer lever left for correct operation in the service menu **2.7 Hardware test**
E25 flow meter error	Inlet valve is electrically open but the flow meter does not register a water flow.	Check the water pressure, fully open the water supply tap, check the connecting hose for kinks. Check the operation of the inlet valve and flow meter. Switch the machine off and on again.
	The water pressure is low or the water tank (stand alone set) is empty.	Check after which recipe the error occurs and check if dispensing valve functions which belongs to the recipe. DV1 brewer, DV2 mixer, DV4 hot water recipe. Replace if necessary. Switch the machine off and on again.
E26 Low temperature	Temperatuur sensor measures a boiler temperature below 0°C	Boiler and/or NTC sensor is below -0°C. Let the machine warm up to room temperature.
E27 NTC short circuit	Temperatuur sensor measure a temperature higher than 125°C or has a short circuit	Boiler over heated, first let the boiler cool down. Check if dry-boil protection was triggered. Check the NTC sensor and wiring / connection.
E28 NTC not detected	Temperatuur sensor is not detected.	Check the NTC sensor and wiring / connection.

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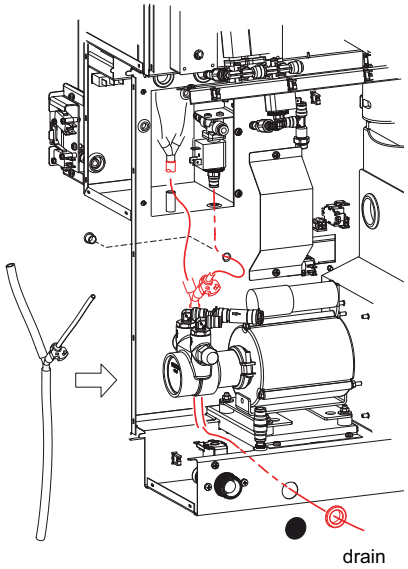
10. SPECIAL OPTIONS

10.1 Installation drain set

Required equipment and tools:

- Crosshead screwdriver
- Drain hose kit [1001347]

1. Remove the plastic plug under the brewer valve and next to the inlet valve.
2. Remove the drain hoses from the Y-piece and brewer valve.
3. Connect the short silicone hose to the Y-piece.
4. Connect the 6 mm Teflon hose to the flush side of the brewer valve.
5. Position the plastic sleeve in the hole leading to the inlet valve
6. Feed the long silicone hose behind the boiler and past the pump to the sleeve.
7. Connect the drain hose to a drain or jerry can.
8. Remove the drainage reservoir from the machine.
9. Check whether the installed drain set drains the residual water properly to the drain by making a number of test drinks.

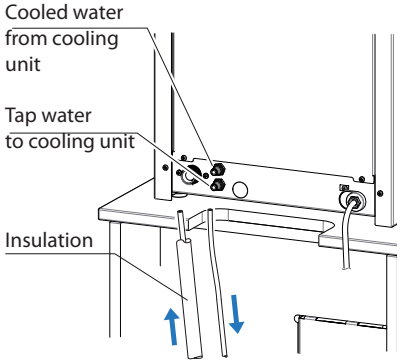


10.2 Installation OptiBean Hot&Cold

Required equipment:

- OptiBean H&C
- Base cabinet with cooling unit [1001569].

1. Build the cooling unit in the cabinet according the instructions supplied.
2. Connect the OptiBean to the water (incl. water filter) and electricity. Connect the cooling system to the electricity.
3. Connect the tube which come from the cooling unit to the push fit connectors at the back of the Optibean.
4. Program the cold water recipe onto one of the empty buttons.
5. Flush and venting the cold water system by dispensing a number of litres of water.



10.3 Installation OptiBean with waste to litter bin.

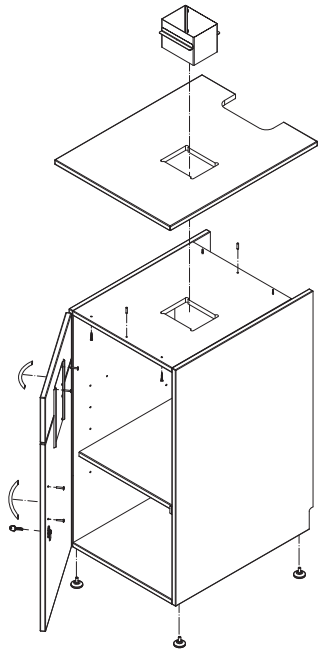
Required equipment:

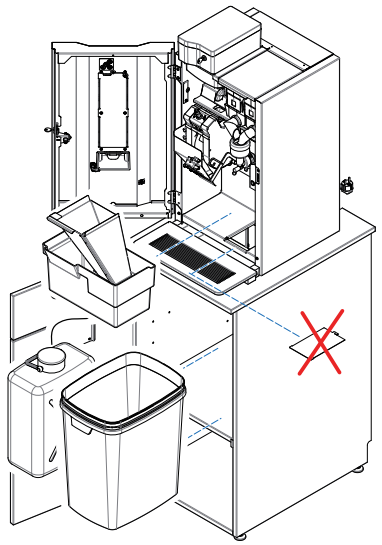
- OptiBean
- Base cabinet with access to litter bin [1001559]
- Top board with access to litter bin, [65031] small or [65032] large.

1. Build up the cabinet according the instructions supplied.
2. Install the drain set which is supplied with the cabinet, see chapter 10.1
3. Remove the stainless steel hatch in the bottom of the OptiBean, and centre the machine over the transit case.
4. Replace the standard coffee waste bin for the special waste bin with stainless steel funnel and place it into the OptiBean.
5. Connect the OptiBean to the water (incl. water filter) and electricity.
6. Connect the drain water into the jerrycan supplied or to a drainpipe (when available).
7. Change the cup amount counter: **Service menu / 2.13 Other settings / Waste bin management / cup amount** between 300 to 500 cups.

```
2.13 Other settings
        |
        └── 2.13.0 Waste bin management
                  |
                  └── 2.13.00 Cup amount
```

   We don't recommend to switch off the waste bin signal. By taking out the waste bin & funnel regularly when cleaning it the counter will be reset automatically.
8. Place the big litter bin directly under de transit case.





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11. PAYMENT SYSTEMS

11.1 Coin mechanism (optional)

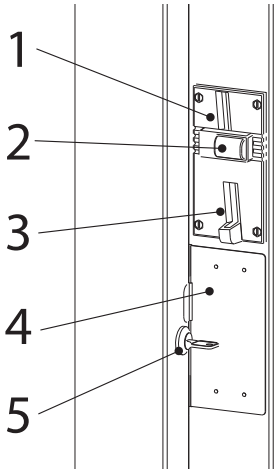
The OptiBean is available with an optional coin mechanism suitable for euros (€ 0.05 to 2.00). Other currencies are available on request.

The coin mechanism can also be easily programmed for a token (coffee coin).

Retroactively fitting a machine with a coin mechanism is also possible.

The right side wall is replace with a wide side wall into which the coin mechanism and money drawer is built.

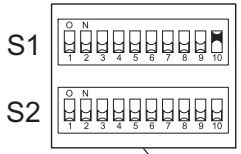
1. Coin slot
2. Return button
3. Return groove
4. Money drawer
5. Door lock (locks the money drawer at the same time)



11.1.1 Standard configuration

The figure shows the standard configuration of the DIL switches, S1-10 ON

The coin mechanism is connected to the machine by a connector.



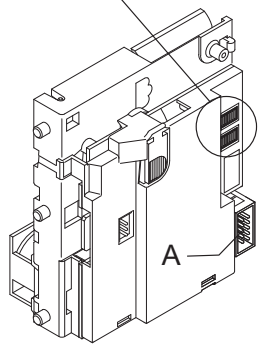
11.1.2 Blocking coins

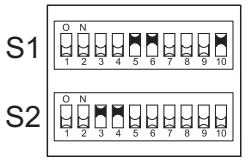
If required, certain euro coins can be blocked using DIL switch block S1 + S2

Coin	DIL +	DIL
€ 0.05	S1-1	S1-7
€ 0.10	S1-2	S1-8
€ 0.20	S1-3	S2-1
€ 0.50	S1-4	S2-2
€ 1.00	S1-5	S2-3
€ 2.00	S1-6	S2-4
Token 607	-	S2-5
Token Eagle	-	S2-6
Token new	-	S2-7
Token new	-	S2-8
ON = locked / OFF = free		

For example, to block € 1.00 and € 2.00 coins

- S1-5, S2-3 -> ON (€ 1.00 blocked)
- S1-6, S2-4 -> ON (€ 2.00 blocked)





11.1.3 Activate existing token

The token shown opposite is already programmed as standard in the coin mechanism.

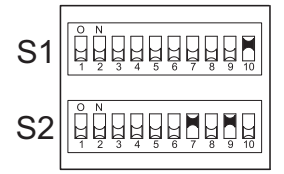
Set the service menu as described in the following section from step 4.

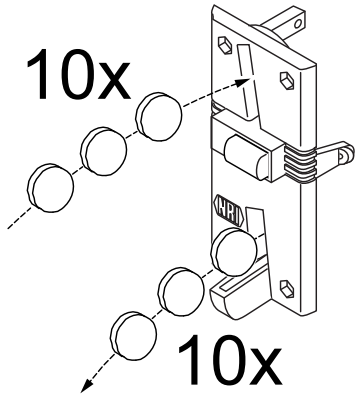
Art. No. token 03344

11.1.4 Programming a new token

- Required; 10 coffee coins
- Note; remember the DIL switch positions for any blocked coins. Leave S1.10 set to ON

1. Set the following DIL switches on switch block S2 upwards to ON.
   a) first set S2-9 Teach-mode (learn) to ON
   b) then set S2-7 coin channel 6 (TM) to ON
2. Insert at least 10 tokens (not the same one 10 times). After inserting 10 coins, the blocking coil (internal) activates once.
3. Complete the programming by setting DIL switch S2-9 downwards to OFF. If the storage was successful, the blocking coil activates once again. The set S2-7 back to OFF. (To interrupt programming, first set S2-7 and then S2-9 to OFF).
4. Service menu; change coin channel 6 (menu item 2.5 Payment system from €2.00 to TOKEN.
5. The token will now be accepted by the coin mechanism as payment.





11.1.5 Accepting euros & tokens

Carry out Section 11.1.3 and 11.1.4 first.

- Open the service menu
- Set a price in menu 2.2 Button settings / Button 1-12) / Price (e.g. € 0.50)
- The recipe keys are released when sufficient euros or a token is inserted!

11.1.6 Other currencies (no euros)

Are foreign currencies used, your coin system is adapted. In the software the coin channels need sometimes special attention! If a new software is loaded the coin channel settings are euro's. See **Service menu / coin systems / G13 / Coin channel 1-6** .

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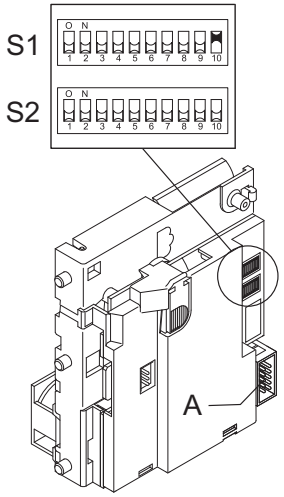
11.1.7 Accept only tokens (no euros)

Carry out Section 11.1.3 and 11.1.4 first.

1. Open the service menu
2. Set TOKEN in menu 2.2 Button settings / Button 1-12 / Price.
3. Block the € 0.05 to 2.00 coins using the DIL switches on the coin mechanism using the table below
4. The recipe keys will only be released now if a token is inserted!

Coin	DIL +	DIL
€ 0.05	S1-1	S1-7
€ 0.10	S1-2	S1-8
€ 0.20	S1-3	S2-1
€ 0.50	S1-4	S2-2
€ 1.00	S1-5	S2-3
€ 2.00	S1-6	S2-4
ON = locked / OFF = free		



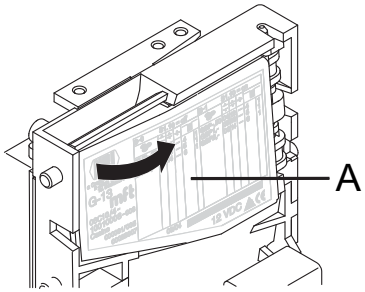
11.1.8 Cleaning the coin channel

The coin mechanism must be cleaned from time to time with a damp cloth (lukewarm water with a mild cleaning agent). No further additional maintenance is needed.

⚠ CAUTION

- The cloth must not be so wet that liquid enters the system or the circuit board could be damaged.
- Do not use any solvents and/or abrasive cleaning agents that could attack the plastic.
- We advice to use a water free Surface cleaner (e.g. Surface 95) to remove the coin channel from grease, and dirt.

1. Switch off the machine.
2. Remove the coin mechanism from the side wall.
3. Carefully open the coin channel flap and hold it open.
4. Clean the coin channel [A] with a cloth and close the flap again.
5. Switch the machine back on.



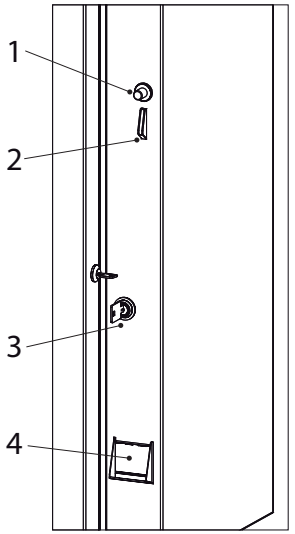
11.2 Coin changer (optional)

The OptiBean is available with an optional coin changer suitable for euros (€ 0.05 to 2.00).

Other currencies are available on request.

The changer has 6 change tubes (€ 0.05 / 2x 0.10 / 0.20 / 0.50 / 1.00).

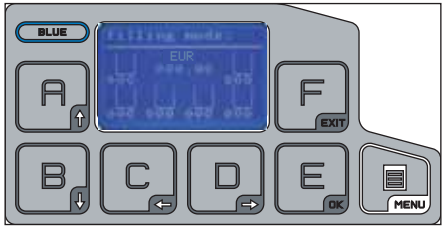
1. Return button
2. Coin slot
3. Door lock
4. Change
5. Return lever
6. Coin insert funnel
7. Display
8. Key panel
9. Cassette removal Lever
10. Tube cassette



11.2.1 Tube filling

We advice to fill the coin tubes by inserting coins via the coin insert /slot.

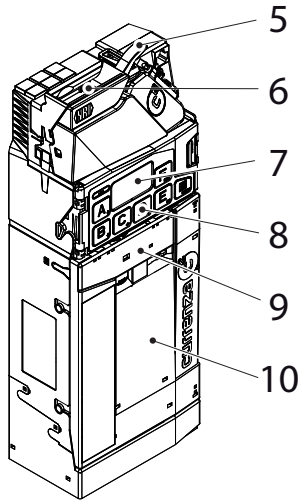
1. Activate filling mode:
   `Main menu > F = Filling mode`



2. Insert coins individually in opening [2] or [6].
3. The tubes are full if the machines displays [*insert* money]. If display shows [*insert exact money*] the coin tubes does not contain enough coins (change).
4. Go back to operator mode by pressing MENU key 2x

11.2.2 Tube emptying

Remove the complete tube cassette [10] by pulling it out by the cassette removal lever [9].



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11.2.3 Programming a new token

The token shown opposite is already programmed in the coin changer [Token A].

For programming a new token {[B] see detailed token teach instructions in the NRI technical documentation.

Attention; switch the machine OFF/ON twice after a new token has been programmed.

11.2.4 Cleaning

Only the changer's coin path, flight deck and sorter cover must be cleaned from time to time.

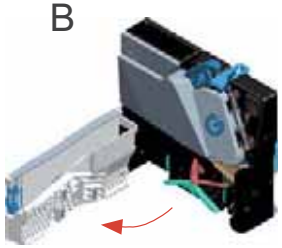
⚠ CAUTION

- The cloth must not be so wet that liquid enters the system or the circuit board could be damaged.
- Do not use any solvents and/or abrasive cleaning agents that could attack the plastic.
- We advice to use a water free Surface cleaner (e.g. Surface 95) to remove the coin channel from grease, and dirt.

1. Turn power OFF.
2. Unlatch sorter cover (blue latch on the right of the display) and swing it open [A & B].
3. Open flight deck at the insert funnel and hold it open [C].
4. Remove any debris. Dust off any accumulation with a small brush or compressed air.
5. Clean the complete coin path, front and back, with a slightly wet cloth.
6. Allow to dry.
7. Close flight deck and latch sorter cover.
8. Turn power ON.

A

B



C

11.2.5 Fault analysis

For a detailed diagnosis of the fault, see the NRI technical documentation.

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