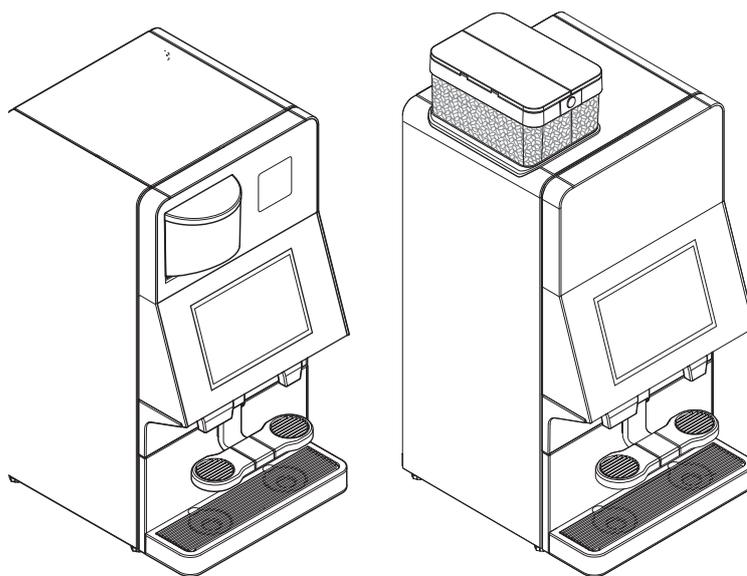


GS MASTERBREW

120V 60Hz



EN

English

original instructions



Doc. No. H1403EN01

DEFINITIONS

MANUFACTURER

A natural or legal person who manufactures radio equipment and/or electric material or has it engineered, manufactured or marketed by putting its own trademark or name on it.

IMPORTER

Any natural or legal person, who places on the market a product within the scope of application of the rules originating from a third country.

DISTRIBUTOR

Any natural or legal person in the supply chain, other than the manufacturer or the importer, who offers a product within the scope of application of the rules on the market.

TECHNICAL SUPPORT PERSON

Qualified personnel performing open door operations where there is a risk of access to live or moving parts.

The technical support personnel must be informed on the specific risks involved.

The technical support personnel are in possession of the Access Key and the Override Key.

MAINTENANCE PERSON:

Qualified personnel performing operations intended to fill canisters and clean the equipment.

The maintenance personnel must have been properly trained on the safety and hygiene requirements of the equipment.

The maintenance personnel have an Access Key to access the inside of the machine for maintenance operations.

The maintenance personnel are NOT in possession of the Override Key.

GENERAL WARNINGS

- ☞ **Before starting to install and operate the machine, it is necessary to carefully read and understand the content of the technical documentation of the equipment since it can supply important information on installation safety, operation rules and maintenance operations**
- ☞ An importer or distributor who places radio equipment or electric material on the market by putting its own name or trademark becomes the manufacturer.
- ☞ An importer or distributor who makes any change to radio equipment or electric material already placed on the market to such an extent that the said change may condition the compliance with the listed directives is held to be the manufacturer and it must therefore assume the relative obligations according to the said directives.
- ☞ **This document is an integral part of the equipment and it must therefore accompany the equipment whenever it is either moved or transferred to allow consultation at any time.**
- ☞ The technical documentation is intended for the technical personnel and it is made available in its electronic format.
It can be downloaded from the website at the following URL:

<https://store.evocagroup.com/it/downloads>

or by contacting us and filling in the form on the “Contacts” page.
The documentation is in the PDF (Portable Document Format) electronic format and it can be displayed by using any programme for reading PDF files or a compatible web browser. The technical documentation may be filed electronically and/or printed by a common A4 printer, according to one’s own needs.



1. Frame the optical code shown here to access the documentation page
2. Enter the machine code in the search field “MACHINE CODE”. The machine code is shown on the label in the declaration of conformity
3. You will be shown the documentation available for the machine code you have entered

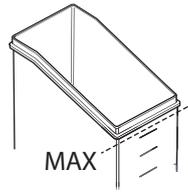


- ☞ The machine may be used by children of at least 8 years of age and by persons with reduced physical, sensory or mental capabilities, or lack of experience or the necessary knowledge, provided that they are supervised or have received instructions concerning the safe use of the machine and understanding of the dangers involved. Children must be supervised to ensure that they do not play with the machine. Cleaning and maintenance intended to be carried out by the user must not be done by unsupervised children.
- ☞ This machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been supervised or instructed in its use by a person responsible for their safety.

GENERAL SAFETY WARNINGS

- ☞ The installation and any subsequent maintenance and cleaning operation shall be carried out by the personnel skilled and trained on the utilisation of the machine according to the safety and hygiene rules in force.
- ☞ The machine is intended for use in domestic and similar applications such as: personal kitchens, shops, offices and other work environments, farms and hotels as well as other residential environments, home and breakfast environments, catering and similar non-retail applications.
- ☞ The machine is not suitable for installation outdoors.
- ☞ The machine cannot be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc...) and/or exposed to direct sun rays.
- ☞ The machine is to be installed in a dry room and far from any source of heat, at a temperature between 4°C (39.2°F) and 34°C (93.2°F).
- ☞ If the equipment is frozen, it must be conditioned to an ambient temperature of 20°C (68°F) for at least 6 hours.
- ☞ The power supply cable shall be neither damaged nor crushed by the equipment; if damaged, the cable must be replaced by the manufacturer or by its authorised technical assistance centre or by qualified personnel.
- ☞ The power supply cable must not be connected to a multiple socket.
- ☞ The equipment must be supplied with drinkable water according to the provisions in force in the country of installation of the equipment.
- ☞ Use only new gaskets and water connection hoses supplied with the machine, do not reuse old ones.
- ☞ The pressure values for machines connected to the water supply network must be between the values mentioned on the data label on the equipment.
- ☞ The sound pressure level is below 70 dB.
- ☞ **Only technical support personnel who have been trained on the safety and hygiene requirements of the equipment are allowed inside the equipment.**
- ☞ The machine may be used by children of at least 8 years of age and by persons with reduced physical, sensory or mental capabilities, or lack of experience or the necessary knowledge, provided that they are supervised or have received instructions concerning the safe use of the machine and understanding of the dangers involved. Children must be supervised to ensure that they do not play with the machine. Cleaning and maintenance intended to be carried out by the user must not be done by unsupervised children.
- ☞ This machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or instructed in its use by a person responsible for their safety.
- ☞ The vending machines of drinks in open canisters may be only used for selling and dispensing food drinks the manufacturer will declare to be “suitable for vending” in open canisters.
- ☞ Always refer to the pull date, storage specifications and holding temperature of the product. All products are to be consumed immediately. Under no circumstance shall they be preserved and/or packed for later consumption.

- ☞ When filling/loading products, ensure that powders and liquids do not exceed the maximum level. The maximum level on canisters is generally indicated with a reference notch or mark; in other cases, it coincides just below the point where the lid rests.



WARNINGS FOR INSTALLATION

- ☞ Before starting to install and operate the equipment, it is necessary to carefully read and understand the content of the documentation since the manual can supply important information on installation safety.
- ☞ **Installation and any subsequent maintenance operation for technical support must be carried out when the machine is live and, therefore, by the personnel skilled and trained on the use of the machine as well as aware of the specific risks such a condition may involve.**
- ☞ **Installation and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.**
- ☞ **The equipment shall only be installed in an environment where it can be supervised by qualified maintenance personnel.**
- ☞ The equipment must be placed on a flat and horizontal surface.
- ☞ The equipment can be installed near a wall; however, it must be min. 4 cm. far from the wall in order to provide for ventilation.
- ☞ The machine is equipped with automatic washing functions. If the machine is not used for some time (e.g. weekends, etc.), even for pauses longer than two days, it is recommended to enable automatic washing functions (e.g. before starting to use it).
- ☞ After installing the equipment, it is necessary to sanitise the water circuits and the parts in contact with foodstuffs in order to remove any bacteria that may have built up during the storage of the machine.
- ☞ The use of kits and/or accessories not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.
- ☞ The installer will be the sole person responsible for any damage improper installation may cause to the machine or to things and people.
- ☞ Some illustrations in this manual may show details that differ from those on the equipment, but do not change the essential information.
- ☞ The manufacturer declines all responsibility for the use of non type-approved components.
- ☞ Never cover the machine with cloths or similar items.

- ☞ After unpacking, make sure that the equipment is intact; in case of doubt, never use the equipment.
- ☞ No packing material (plastic bags, foam polystyrene, nails, etc.) must be left within the reach of children since they are potential sources of danger.
- ☞ Packing materials shall be disposed of in respect of the environment, in authorised dump sites, and recyclable ones shall be collected by specialised companies.
- ☞ **Technical support personnel shall check the machine intactness and its compliance with the rules in force for relevant installations at least once a year.**

WARNINGS FOR HYGIENE AND CLEANING

- ☞ The manual shows the potential weak points and gives the instructions necessary to control any bacterial proliferation.
- ☞ The vending machines of drinks are to be used exclusively for selling and dispensing food drinks obtained by: brewing products, such as coffee and/or tea; reconstituting instant or freeze-dried packed products.
These products shall be declared as “suitable for vending” in open canisters by the manufacturer. Dispensed products shall be consumed just after the dispensing cycle. Under no circumstance shall they be preserved and/or packed for later consumption.
- ☞ Before cleaning and loading, wash your hands and wear disposable gloves: the use of gloves is not removing the need for hand hygiene.
- ☞ According to the health and safety rules in force, the operator of the vending machine shall apply the self-control procedures established in compliance with the provisions of the HACCP (Hazard Analysis Critical Control Point) directive and the national laws.
- ☞ Never forget to power off the machine before carrying out any maintenance operation requiring the disassembly of components.
- ☞ Whenever products are loaded or more frequently, according to the use of the machine, the inlet water quality and the products in use, sanitise the machine carefully to guarantee the hygiene of dispensed products.
- ☞ Sanitisation is carried out by using disinfection products while taking care to mechanically remove visible residues and films, by using the accessories provided (pipe cleaners and/or brushes if any) and by following the instructions in the manual section on cleaning.
- ☞ It is allowed to use cleaning products suitable for food contact; for dosage and application times refer to the instructions supplied by the product.
- ☞ It is good practice to also sanitise the surfaces not directly in contact with the foodstuffs inside the equipment.
- ☞ Never use solvents and/or detergents that are too much flavoured.
- ☞ Some parts of the machine can be damaged by aggressive detergents. The producer disclaims all responsibility for any damage caused by the non-observance of the above or by the use of aggressive or toxic chemical agents.
- ☞ Never use water jets for cleaning the equipment.

WARNINGS FOR THE ENVIRONMENT

- ☞ Some tricks will help you to protect the environment:
- ☞ Use biodegradable products to clean the machine;
- ☞ Properly dispose of all the packages of the products used to fill and clean the equipment;
- ☞ Power off the machine during inactivity for considerable energy saving.

WARNINGS FOR DISMANTLING AND DISPOSAL

When dismantling the machine, it is recommended to destroy its rating plate.



This symbol shows that the machine can not be disposed of as common waste, but it must be disposed of as it is established by the laws in force and by the relevant national laws in order to prevent any negative consequence for environment and human health.

The differentiated collection of the machine at the end of its life is organised and managed by the manufacturer.

The proper differentiated collection of the parts composing the machine promotes the re-utilisation and/or recycling of the materials building the equipment.

For the correct disposal of the machine contact the sales point where you have purchased the machine or our after-sales service.

The unlawful disposal of the machine by its owner has a negative impact on environmental and health conditions and it implies the enforcement of the administrative sanctions provided for by the rules in force.

WARNINGS FOR PRIVACY

Only for the machines having a video camera and/or webcam.

The video camera and/or webcam for factory settings is disabled; if enabled, it shoots soundless images without being able to store them.

The Customer acknowledges that he/she will become the Holder of the personal data acquired if the video camera and/or webcam built in the equipment is activated.

Starting from that time, the Holder will assume all the relative rights and duties according to the provisions in force on the matter.

WARNINGS FOR SPARE PARTS

- ☞ It is recommended to use original spare parts available on the manufacturer's e-commerce site.
- ☞ Use original spare parts only to guarantee maximum reliability and product quality. Original parts have been specifically designed and tested to operate with the equipment to reduce the risk of failures, malfunctions and incompatibility to a minimum.
- ☞ Original spare parts are designed to fulfil the safety standards established by the manufacturer. The use of non-original parts and/or not authorised by the manufacturer compromises the safety of the equipment, it may cause damage to persons, things and animals as well as harm the end user's health.
- ☞ Non-original spare parts might be not compatible with the equipment, thus causing malfunctions or making further changes necessary.
- ☞ The manufacturer disclaims all responsibility for the use of non-original components and/or not authorised by the manufacturer.

INCORPORATION OF RADIO MODULES

In compliance with Article 17 of Directive 2014/53/EU (RED), the manufacturer checks whether the radio equipment is in compliance with the essential requirements of article 3 of the Directive.

The procedure used to check compliance is at the manufacturer's discretion.

If a radio module is built in a "non-radio" equipment, the subject incorporating the module will become the manufacturer of the end product and it must therefore check the end product compliance with the essential requirements of the 2014/53/EU (RED) Directive.

As a matter of fact, the incorporation of radio modules in other products can influence the end product compliance with the essential requirements of the Directive.

Introduction

TRANSPORT AND STORAGE

TRANSPORT

It is recommended to consider the weight of the equipment for transport and handling.

The equipment must be handled by using lifting means suitable for the size and the weight of the equipment (e.g. lifting truck)

Lifting means may only be used by personnel fulfilling special requirements.

While handling, there is the danger of crushing one's hands and/or feet: always use proper work gloves and shoes. (PPE)

To avoid damage to the equipment and injury to the people, the equipment must be handled with great care and attention

Please avoid:

- overturning and/or tilting the equipment;
- dragging or lifting the equipment by means of ropes or alike;
- lifting the equipment by its sides;
- shaking or impacting the equipment and its package.

STORAGE

The storage area must be dry and at a temperature ranging from 32 to 104°F.

If the equipment freezes, it must be conditioned in an environment with a temperature between 32 and 104 °F.

Wait for the temperature of the equipment to adjust to the room temperature before powering it on.

IN CASE OF FAILURE

In most cases, any technical problem can be solved by carrying out minor operations. As a consequence, we suggest carefully reading this manual before contacting us. In case of failures or malfunctions that cannot be solved, please apply to:

Evoca S. p. A.
Via Roma 24
24030 Valbrembo (BG)
Italy - Tel. +39 035606111

IDENTIFICATION OF THE MACHINE AND ITS FEATURES

Every single machine is identified by a specific serial number that can be found on the nameplate.

The nameplate is the only one recognized by the manufacturer and it contains all the data that enable the manufacturer to supply technical information of any kind quickly and reliably and to facilitate the management of spare parts

▲ Forbidden to remove, misuse or modify the data supplied by it

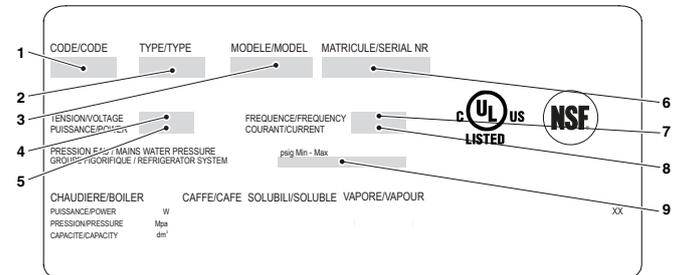
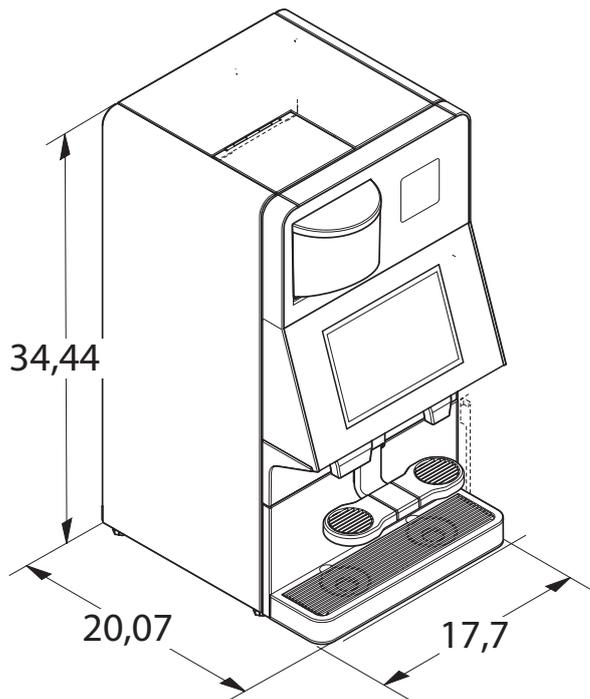


Fig. 1

1. Product code
2. Type
3. Model
4. Operating voltage
5. Absorbed power
6. Serial number
7. Operating voltage frequency
8. Current
9. Water mains features

TECHNICAL FEATURES

2-COFFEE VERSION



3-COFFEE VERSION

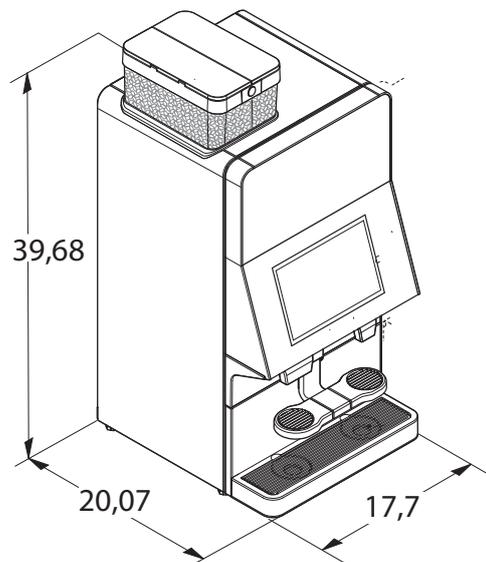


Fig. 2

NOISE LEVEL

The continuous equivalent weighted sound pressure level is below 70 dB.

POWER SUPPLY

For voltage, frequency and maximum power values refer to the rating plate inside the equipment.

WATER SUPPLY

Water supply from the mains with water pressure between 7.25 psi and 14.5 psi. The machine software can manage the water supply from an internal tank (optional kit).

APPROVALS

- Detection of glasses and/or cups
- Water presence
- Coffee canister presence
- Brew unit position
- Liquid tray empty
- Liquid waste tray presence
- Solid waste tray presence
- Operation temperature reached
- Upper flap opening sensor

SAFETY DEVICES

- main switch
- door opening sensor
- microswitch for disabling connectivity with open door
- microswitch for disabling grinders and brew unit movement in the absence of coffee canister
- microswitch for disabling grinders and brew unit movement in the absence of coffee waste tray
- manually resettable boiler safety thermostat
- air-break float jam
- water inlet solenoid valve with anti-flooding
- liquid waste level sensor
- boiler probe short-circuit / interruption control

TIME-BASED PROTECTION FOR:

- Pump
- Coffee unit ratio-motor
- Coffee dispensing

HEAT PROTECTION OF:

- Ingredient motors
- Coffee unit ratio-motor
- Coffee release electromagnet
- Pump
- Whipper motors

ACCESSORIES AND KITS

Accessories and kits can be mounted on the machine to vary performances thereof.

The accessories and kits that can be applied on the equipment are made available at the manufacturer's.

The accessories and kits are supplied with mounting and testing instructions that shall be strictly followed to preserve the machine safety.

The installer will be the sole person responsible for any damage improper installation may cause to the machine or to things and people.

Important !!!

The use of accessories and kits not type-approved by the manufacturer cannot guarantee the observance of safety standards, in particular for live parts.

The manufacturer declines all responsibility for the use of non type-approved components.

Assembly and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.

SWITCHES AND SAFETY DEVICES

MAIN SWITCH

The (manual) main switch powers off the equipment and is arranged at the bottom on the right side (below the mixer shelf).

It is not necessary to switch off the equipment to carry out the ordinary product loading and cleaning operations.

DOOR SENSOR

Whenever you open the door, a special sensor disables the moving components of the equipment to allow the user to carry out the loading and ordinary cleaning operations described here below in totally safe conditions.

▲ All the operations requiring the machine to be live when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

CONNECTIVITY SWITCH

On opening the door, a special switch will deactivate the connectivity components of the equipment.

When the door is open, the connectivity and the remote drives of the functional units are disabled.

▲ All the operations requiring the machine to be live and the connectivity functions to be active when the door is open must be ONLY carried out by the personnel qualified and informed on the specific risks involved.

COFFEE CANISTER PRESENCE SAFETY DEVICE

When the coffee canister is removed, the safety device disables the movement of the grinders and brew unit.

SOLID WASTE TRAY PRESENCE SAFETY

When the solid waste tray is removed, the safety device disables the movement of the grinders and brew unit.

KNOWLEDGE OF THE EQUIPMENT

2-COFFEE VERSION

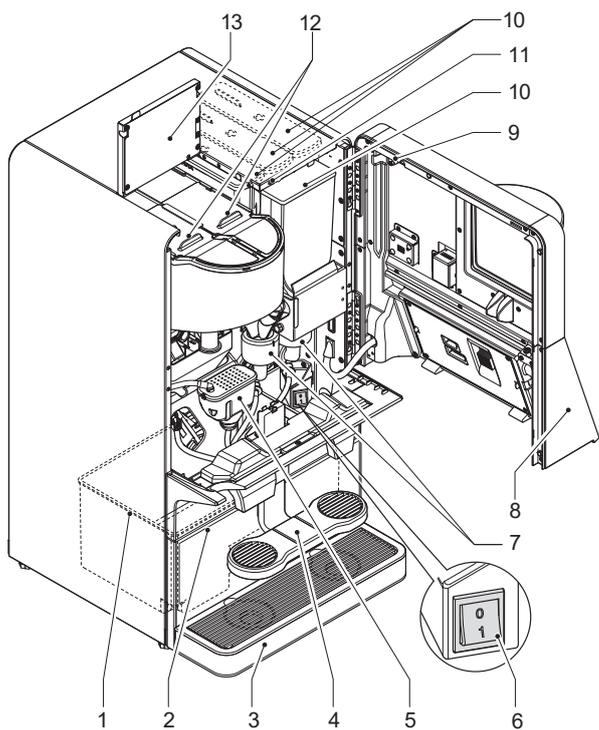


Fig. 3

1. Solid waste tray
2. Lower flap
3. Liquid waste tray
4. Cups support
5. Brewer
6. main switch
7. Mixer
8. Door
9. Connectivity switch
10. Instant product canisters
11. Door sensor
12. Coffee beans canisters
13. Upper flap

3-COFFEE VERSION

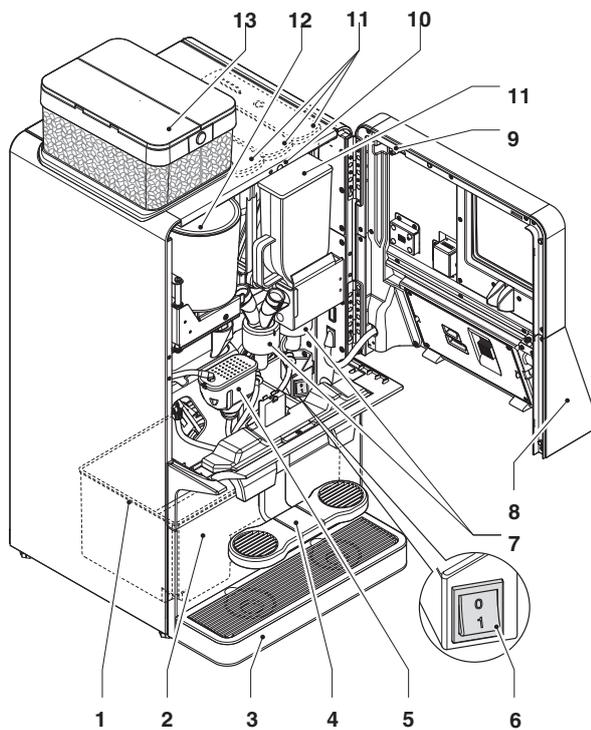


Fig. 4

1. Solid waste tray
2. Lower flap
3. Liquid waste tray
4. Cups support
5. Brewer
6. main switch
7. Mixer
8. Door
9. Connectivity switch
10. Door sensor
11. Instant product canisters
12. Pre-ground coffee canister
13. Coffee beans canisters

Installation

Installation and any subsequent maintenance operation must be carried out when the **machine is live** and, therefore, by the personnel skilled and trained on the use of the machine as well as aware of the specific risks such a condition may involve.

UNPACKING THE MACHINE

After having unpacked the machine, make sure that the equipment is intact.

In case of doubt never use the equipment.

No packing material (plastic bags, foam polystyrene, nails, etc.) must be left within the reach of children since they are potential sources of danger.

Packing materials shall be disposed of in authorized landfills and recyclable ones collected by specialized waste facilities

POSITIONING THE VENDING MACHINE

The machine is not suitable for installation outdoors. It must be installed in a dry room and **far from any source of heat** at a temperature ranging from 41° to 93°F. It can not be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc.) and/or exposed to direct sunlight.

The machine must be installed near a wall, but in such a way that the back is min. 1.57 inches. far from the wall in order to provide for regular ventilation; in no case, it shall be covered with any piece of cloth or alike.

❗ The machine must be arranged in such a way that the maximum inclination will not exceed 2 degrees.

HYGIENE AND CLEANING

At the time of the installation, it is necessary to completely sanitize the water circuits and the parts in contact with foodstuffs in order to remove any bacteria that may have built up during storage.

Carry out the cleaning operations described by the previous chapter.

The machine is equipped with an automatic washing system for the mixers with the relative hydraulic circuit and the brew unit.

If the machine is not used for a long time (week ends etc.), even for less than two days, it is recommended to enable automatic washing functions (e.g. before starting to use it).

WATER CONNECTION

The vending machine must be supplied with drinking water according to the provisions in force in the place of installation of the equipment.

The machine must be connected with the drinking water mains at a pressure between 7.25 and 14.5 psi.

Let water come out of the water mains until it is clear and free of any trace of dirt.

Connect the water supply to the water inlet solenoid valve connection using a tube with an internal diameter of at least 2.36 inches (also available as a kit) that is suitable for withstanding mains pressure and is food grade.

It is recommended to install a tap on the water mains outside the machine in an accessible position.

▲ To connect the machine to the water mains, use new gasket and tube sets only.

▲ Never re-use the existing material.

Connect the water mains to the $\frac{3}{4}$ " GAS union of the water inlet solenoid valve by means of a tube that can support the mains pressure and of a type suitable for food use (min. inner diameter 2.36 inches).

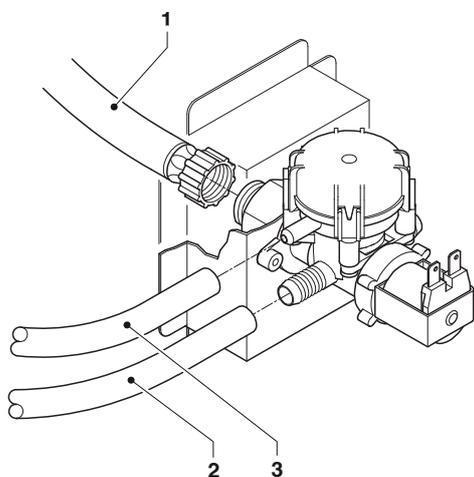


Fig. 5

1. Water inlet tube
2. supply tube
3. Overflow tube

OVERFLOW DEVICE

The water inlet solenoid valve is complete with an overflow device that can mechanically lock the water inlet as a result of a malfunction of the solenoid valve or the water level control gear.

To restore the normal operation, act as follows:

1. discharge water in the overflow tube;
2. Close the water mains tap outside the machine;
3. Loosen the union that fastens the solenoid valve supply tube in order to release the residual mains pressure, and tighten it again.
4. open the tap and power on the machine.

FROM THE TANK

Models with tank only.

Use the self-supply kit specific for the device; the kit is supplied with mounting and testing instructions that shall be strictly followed to preserve the machine safety.

Important!!

The use of kits not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.

The manufacturer declines all responsibility for the use of non type-approved components.

Assembly and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and hygiene standards.

ELECTRIC CONNECTION

The machine is arranged for electrical operation at a 120 V~ single-phase voltage.

For connection make sure that the rating will comply with the mains data, in particular that the supply voltage value shall lie within the limits recommended for the connection points;

COMPULSORY: Use a main switch complying with the installation rules in force and placed in an accessible position. It must be also suitable to support the maximum load required and to ensure the complete disconnection from the mains on the conditions of over-voltage category III, thus protecting the circuits against earth faults, overloads and short-circuits

The switch, the power socket and the corresponding plug shall be located in an accessible position.

The electrical safety of the machine is only ensured when the machine is correctly and efficiently grounded according to the safety standards in force.

It is necessary to check this fundamental safety requirement and, in case of doubt, it is recommended to require professionally qualified personnel to check the installation carefully.

The supply cable is of a flexible type with a fixed plug.

If necessary, the connection cable shall be replaced by qualified personnel only, by using only flexible cables of the SJTW 14AWG x 3C type with a NEMA 5-15P and GFCI G20CAR5-15P certified plug

FORBIDDEN to use adapters, multiple sockets and/or extensions.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the precautions mentioned above.

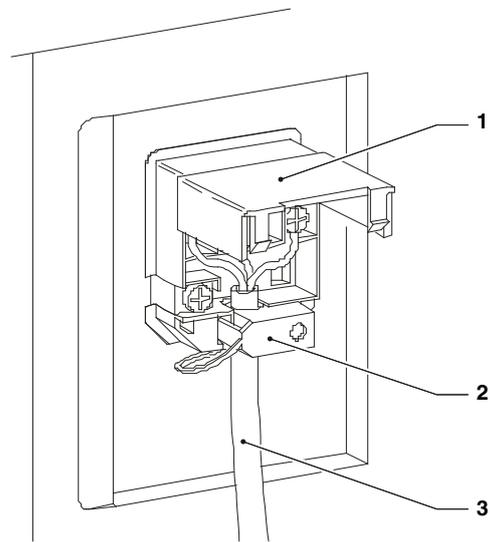


Fig. 6

1. Lift-up lid
2. Cable clamp
3. Supply cable

⚠ the electric cable shall be not damaged and/or crashed by the equipment.

⚠ the electric cable shall not be in the proximity of liquids and/or immersed

⚠ the electric cable shall not be in the proximity of heat sources.

The cable must be replaced by the manufacturer or by an authorized technical assistance center.

FIRST POWER-ON

When the machine is switched on for the first time, the guided sequence for the preliminary settings is displayed (model, language, machine name, ...)

The hydraulic circuit is then filled (installation cycle).

The installation procedure varies according to whether the water supply of the machine is from the tank or from the network.

WATER SUPPLY FROM THE NETWORK

- When the machine is turned on, the mains solenoid valve opens until the air-break is filled.

- A solenoid valve in the boiler opens to release the air in the circuit

ⓘ If there is no water during the installation cycle, the machine will stop and wait for water.

ⓘ If there is a considerable lack of water in the hydraulic circuit, fill in the hydraulic circuit by using the "manual installation" special function

After filling the hydraulic circuit, the brew unit moves to the operating position.

The following will appear in sequence on the display:

- the software release of the equipment.

- the heating cycle status.

After the heating cycle, the drinks are ready.

WATER SUPPLY FROM THE TANK

- When turned on, the self-feeding pump operates for 10 seconds.

The display shows "no water".

- Use the "boiler filling / emptying function" in the "System" menu.

- After filling the hydraulic circuit, reset the "no water" fault.

SANITIZING FOR THE FIRST TIME

After installing the equipment, carefully sanitizes the mixers, the conduits intended to dispense instant drinks and the tank (if any) in order to guarantee the hygiene of dispensed products.

⚠ Avoid using water jets for cleaning.

Sanitize using sanitizing products.

Start washing the mixers and add a few drops of sanitizing solution.

Rinse the mixers thoroughly to remove any possible residue of the solution used.

ⓘ The machine is equipped with functions for the automatic washing of the mixers with the relative hydraulic circuit and the brew unit.

If the machine is not used for periods of less than two days (e.g. at weekends, etc.), it is advisable to enable the automatic washing function (e.g. before starting to use the machine)

ROUTINE OPERATIONS

According to the health and safety rules in force, the operator of the vending machine shall apply the self-control procedures established in compliance with the standards of the HACCP (Hazard Analysis Critical Control Point) directive.

Cleaning products suitable for contact with food can be used; for dosage and application times refer to the instructions on the product.

It is recommended to use sanitizing products also to clean the surfaces, even if not directly in contact with foodstuffs. The manufacturer declines all responsibility for any damage caused by the non-observance of the above or the use of aggressive or toxic chemical agents.

Never forget to power off the machine before carrying out any maintenance operation requiring the disassembly of components.

It is absolutely forbidden to direct water jets against the machine for cleaning.

Each time the machine is loaded and/or weekly or more frequently depending on how often the machine is used, the quality of water and the products used, it is necessary to sanitize

- Mixer.
- Dispensing nozzles and brewer.
- Liquid waste tray.
- Solid waste tray.
- Water tank (if any).
- Brew unit (use the wash cycles).

The Manufacturer reserves the right to modify the features of the equipment described in this publication without giving any prior notice. Moreover, it disclaims all responsibility for any inaccuracy contained in this publication that can be ascribed to printing and/or transcription errors.

Subsequent improvements and adjustments made to the equipment do not obligate the Manufacturer to make changes to previously supplied equipment, nor to update the relative technical documentation supplied with it.

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CODE **H1403EN01**