

Reference Manual

Latte Art factory



NOTE: This manual contains important information, including safety & installation points of the appliance. Please keep it in a safe place so that it is easily available for future reference, for you or any person not familiar with the operation of the appliance.

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Translation of the original instructions

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1 Environmental note



CAUTION: Before discarding the appliance, disconnect it from the power supply. Remove the two power plug cables from both the Milk Foam Unit and the fridge. An authorized person should undertake this.

This appliance is marked according to the European directive 2012/19/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office or your household waste disposal service.

2 Important Information

Use the appliance only as instructed in this manual. This appliance is produced in accordance with professional standards and constructed using high-quality materials. Do not modify or repair this appliance without supervision of the manufacturer of this system, Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany.





This reference manual contains the necessary information for understanding how the appliance works and how to use it properly, namely: the technical description of the various operational units, equipment and safety systems, operations, how to use the instruments and the interpretation of any diagnostics reports, main procedures and information relating to routine maintenance. For correct use of the appliance, the working environment should comply with current health and safety standards.



CAUTION: To avoid any risk of personal injury, material damage or incorrect use of the appliance, be sure to observe the safety information in this manual. After reading these instructions, please keep them in a safe place for reference. Remember to hand them over to any subsequent owner.

2.1 Used symbols

At the appliance, the following symbols are used.

| | |
|---|--|
|  | <p>This is the safety-alert symbol. When you see, this symbol be alert to the potential for personal injury.</p> |
|  | <p>This is the high voltage-warning symbol. This symbol indicates the risk of electric shock.</p> |
|  | <p>Protective earth ground terminal.</p> |
|  | <p>This symbol indicates that this appliance may not be treated as household waste. (following WEEE directive)</p> |

2.2 Manufacturer's contact details and equipment with "Original instructions"

The modular machine concept Latte Art Factory is produced at:
Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany
The modular machine concept is completed and final tested following guidelines of Cup&Cino.

" Original instructions" will be provided when the translation of the original instructions has been provided by a person introducing the appliance on the market.

Instructions can be supplied on demand if missing languages. Please contact: info@cupcino.com

3 Safety information

The safety standards reported in this chapter are aimed at establishing a series of obligations to be observed when performing various activities, in order to create safe conditions for personnel, the equipment and the surrounding environment. The safety standards reported in this document are intended for trained, authorized personnel responsible for:

- Transport
- Installation
- Operations
- Maintenance
- Cleaning



CAUTION: This device can be used by children aged from 16 years and above, while under. This device is meant for B2B use, not for household use. Also a person with reduced physical, sensory or mental capabilities or lack of experience or knowledge may only use the appliance, once they have been instructed in the safe use of the machine and risks associated with it and they understand the hazards involved.

- Children may not use or even play with the device
- Cleaning and user maintenance shall not be performed by unauthorized people (independent on age)

3.1 Directives

The device fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), EMV (EMC) 2004/108/EG (EC) and RoHS 2011/65/EG (EC)

The manufacturer indicated above declares that this machine conforms to all applicable provisions of the directives listed. Any modifications to the machines that are not approved by us will cause this declaration to become invalid.

The original declaration of conformity is included with the machine.

The device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EG (EC)

3.2 Precaution

- This appliance must be properly installed and located.
- The system has been equipped with standard universal L+N+PE plugs. The system can only be connected to an appropriate earthed socket that is fused at minimal 16 amps and equipped with an Earth-leakage circuit breaker (ELCB) of 30 mA safety device to prevent shock.
- Never unplug the appliance by pulling on the power cords. Always grip plug firmly and pull straight out from the outlet.
- When moving your appliance away, be careful not to damage the power cord.
- Never damage, severely bend, pull out, or twist the power cords because power cord damage may cause a fire or electronic shock.
- Do not insert the power plug with wet hands. You may receive an electric shock.
- Do not modify or extend the power cord length, it may cause electric shock or fire.
- Do not directly spray water inside or outside the appliance.



- Do not install the appliance in a damp place or where a water jet could be used, where it could be splashed with water. Incorrect insulation of the electrical parts may cause an electric shock or fire.
- Do not disassemble, repair, or alter the appliance. It may cause fire or abnormal operations, which may lead to injury.
- Always ensure that the location where you are installing the appliance is free of stored items such as papers and other flammable materials.
- If making a LAN internet connection with the system use a shielded STP cable. (CAT 5)



3.3 Caution

- If the wall socket is damaged or loose, do not insert the power plug. It may cause electric shock or fire.
- If the power cord or the plug is damaged, it must be replaced by the manufacturer or similarly qualified persons in order to avoid a hazard.
- Do not use a wet or damp cloth when cleaning the plug. Remove any foreign matter from the power plug pins. Otherwise, there is a risk of fire.
- After unplugging the appliance, wait for at least five minutes before plugging it again to the wall socket.
- Out of safety regulations never use an extension cord to power the appliance.
- If the appliance is not to be used for a long time, pull out the power plug.
- Access to the service options is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety is concerned.
- During operation the milk outlet might reach temperatures above 90°C
- Prevention of freezing and how to ensure safe operation if freezing occurs. To ensure a safe operation, freezing during use, during storage and during transport must be prevented, therefore the appliance require a minimal save storage temperature of +4°C.
- The LAF milk system is not a stationary appliance. Therefore, no need for an external equipotential bonding conductor.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Take notice, only new hoses, and tubes, supplied with the appliance have to be used during installation. Old or other hoses and tubes should not be (re)used.

3.4 Transport and directions before first use

- The appliance should only be transported under supervision of Barista Productions GmbH & Co. KG or a company assigned by them to do so.
- Check the appliance for any signs of transport damage. If you notice any damage, then you should not connect your appliance to your mains supply and should contact Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany
- The appliance shall be positioned in order, so that the power plug remains accessible.

3.5 Equipotential Connector



- In the event of an electric short circuit, grounding (earthing) reduces the risk of electric shock by providing an escape wire for the electric current. In order to prevent possible electric shock,

this appliance shall be grounded. Improper use of the grounding plug can result in an electric shock.

- Consult a qualified certified electrician or service person if the grounding instructions are not completely understood, or if you have doubts on whether the appliance is properly grounded. National rules need to be checked and to be applied in accordance. Any question please check before connection of the device to the mains with Barista Productions GmbH & Co. KG; Paderborner Str. 33; 33161 Hövelhof; Germany

4 Installation

- This chapter supplies the information necessary for a correct installation of the appliance.



CAUTION: The appliance shall only be installed in locations where its use and maintenance are restricted to trained personnel. No self-service!

4.1 Storage and unpacking

- The appliance, with or without the packaging, should be carefully stored inside warehouses or in areas away from the elements and direct sunlight, at a temperature between +4°C and +50°C.

4.2 Positioning

- Position the appliance away from heat sources (radiators, stoves of all types, etc.) and away from the effects of continuous currents of air (e.g., caused by fans, air conditioning vents, etc.).
- Also avoid exposure to direct sunlight; all of this causes the temperature inside the refrigerated compartment to rise with negative consequences on operation and energy consumption. Do not use the appliance outdoors and do not leave it exposed to rain.
- The device is meant for a standard installation at the supplied fridge or a comparable fridge for a table height 85 cm or more. Please ensure that no containers with liquids can be placed at the top surface of the machine.

4.3 Installation


- See the following chapters for details how to install the appliances in chapter 5



The LAF is placed on top of the counter. Connect the power supply cord, drain and water supply. The new installation of the system shall every time be done with new hose sets. Please don't reuse old hose sets, those might be incompliant with the new installation set up. Hose sets are not part of the machine set. If you use detachable hose sets, then hose-set shall comply with EN 60335-2-75. The machine serves a water inlet, which can be changed to multiple requirements with several adapters from the market, to fit to the found environment needs (configuration of hose types on site etc.) Standard IEC/EN 60335-1&IEC/EN 60335-2-75, required that "Appliances connected to the water mains constructed to prevent back siphonage of non-potable water."

Standard Hose set according to the requirements shipped with the machine:



 **DEFRA WRAS DWI70-2-168**
Clarification of regulatory requirements for POINT-OF-USE PROTECTION
against CONTAMINATION BY BACKFLOW 100%
MADE IN ITALY

DOUBLE CHECK VALVE: TWO IN SERIES

QUICK COUPLING CONNECTIONS IN: JG8 or JG10

Transparent body, verifiable according to standard requirement

QUICK COUPLING CONNECTIONS OUT: JG8 or JG10

CERTIFIED (DYNAMIC BACKFLOW PREVENTER).
DIN EN 61770-2010-05, EN 61770-2009, IEC 61770-2008

RPE offers a practical approach, simple and integrated, driven to the immediate solutions of Standards requirements: fluid applications, categories 2 and 3
- DEFRA WRAS DWI70-2-168 - EN1717 - EN 61770

Spare hose set etc. can be ordered at Barista Productions GmbH & CoKG under:

info@cupcino.com

The full set has the order number 81750356699 (can deviate in future).

5 Latte Art Factory

5.1 the general description of the appliance

The Latte Art factory is a milk and milk foam dispensing unit. It can be placed on the standard fridge, which is supplied from CUP&CINO or with a customized one after release from CUP&CINO.

This unit serves milk on demand, hot and cold. It has in standard a fridge with one or two milk containers and one cleaning container.

The device is connected to the standard power mains (please see technical descriptions).

The device also needs a water mains connection (adapter given) and a wastewater outlet, which should be installed into the buildings connection to avoid overflow of any containers, because a water cleaning is executed after each dispense.

The standard milk dispense is about 20 sec but can be adjusted in the recipes. The full maximum of dispense time is 60 seconds.

The maximum heating capability for short term is 80 degrees Celsius for the fluids (milk) at the outlet.

The units serve also a circle clearing feature (use the included clearing adapter), which insure high hygienic standards.

The unit can't be used with any other liquids beside milk. (For any questions, please contact info@cupcino.com)

The machine is a unit for commercial use and meant for household use.

5.2 Latte Art components

- A foaming unit with a touchscreen and external modem
- A Cup holder with Reeling
- A fridge for milk storage capable of cooling the cabinet to at least 4 °C. The fridge contains a maximum of 2 sorts of milk
- Milk Containers for 1x 4L and 2x 1.7L milk volume
- Drain container with drip tray
- Cleaning container
- Cleaning adapter
- Cleaning tablets
- Water filter

The picture below shows the general built-up of the appliance.



Water Filtration system



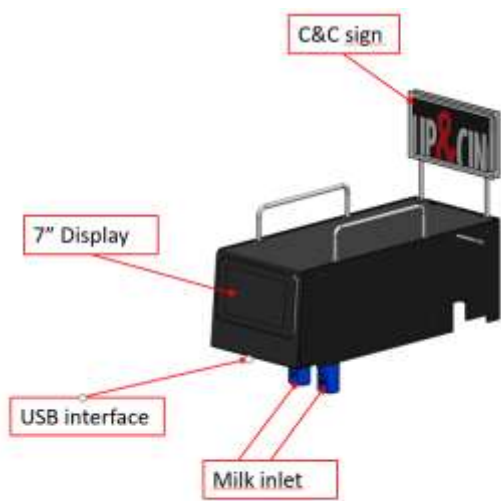
Cleaning Container



Milk Container

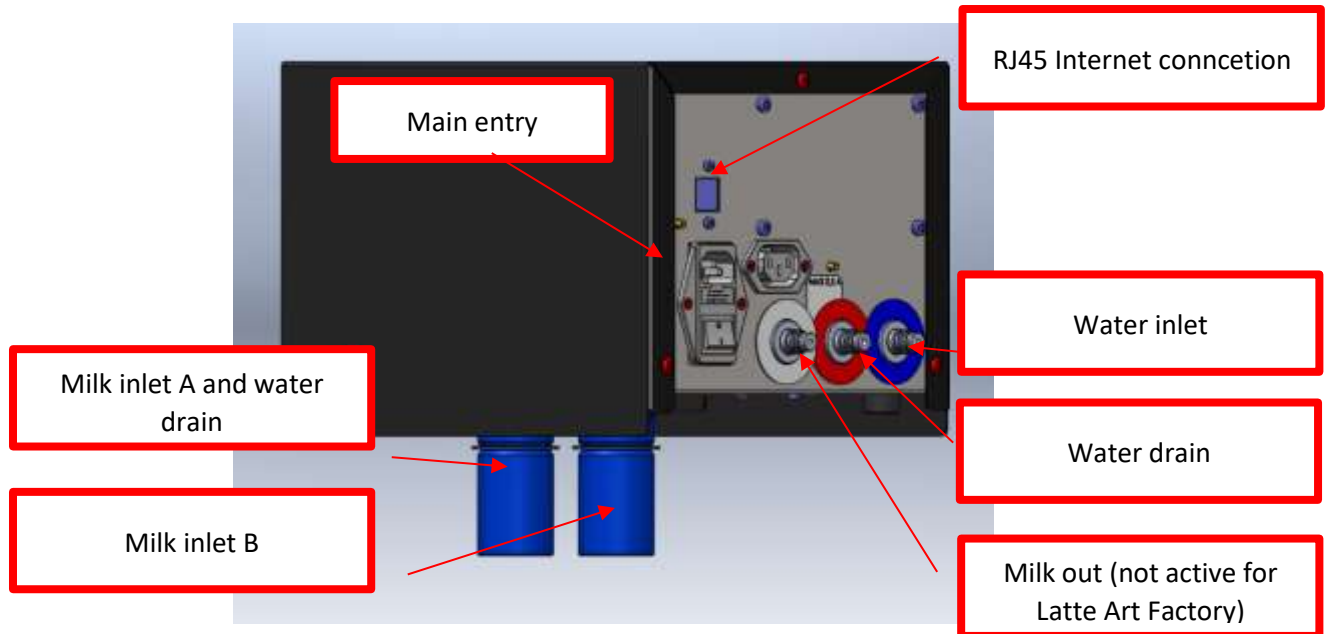


Cleaning Adapter



**Foaming Unit
disassembled from
fridge**

Back side and milk connections:



The Barista One Twin is placed on top of the counter. Connect the power supply cord, drain and water supply. The new installation of the system shall every time be done with new hose sets. Please don't reuse old hose sets, those might be incompliant with the new installation set up. Hose sets are not part of the machine set. If you use detachable hose sets, then hose-set shall comply with IEC 61770. The machine serves a water inlet underneath (see 27 in next pictures), which can be changed to multiple requirements with several adapters from the market, to fit to the found environment needs (configuration of hose types on site etc.)

5.3 Installation



CAUTION: There are several installation configurations possible :

1. Latte Art Factory as Table top (Installation height 85 cm or more)
2. Latte Art Factory **Twin** with 2nd Cup&Cino fridge (4L) as table top
3. Latte Art Factory **Twin Plus** with 2nd Cup&Cino fridge (10L) as table top
4. Latte Art Factory without touch screen and milk outled head (IMS) for under counter version LAF bar or Barista One Twin
5. Latte Art Factory in combination with coffee machine Barista Solo Automatic and Manual

Please follow the specific set up and instruction manuals



CAUTION: Do not extend the tubes supplied with the unit as this may lead to reduced foaming quality.

The Barista One Twin is placed on top of the counter. Connect the power supply cord, drain and water supply. The new installation of the system shall every time be done with new hose sets. Please don't reuse old hose sets, those might be incompliant with the new installation set up. Hose sets are not part of the machine set. If you use detachable hose sets, then hose-set shall comply with IEC 61770. The machine serves a water inlet underneath (see 27 in next pictures), which can be changed to multiple requirements with several adapters from the market, to fit to the found environment needs (configuration of hose types on site etc.)

5.4 Milk dispenses

When a cup has been placed under the outlet and a choice has been made for a foam or milk product, it dispenses the product in the cup after final confirmation.

The appliance has to be cleaned at least every 24 hours (for detailed cleaning instructions see paragraph 6.4).

The standard fridge of Latte Art Factory contains two sorts of milk (Defined with A and B). These products can be stored e.g. in milk containers (1x4L or 2x1.7L). Other milk packaging as plastic bottles, Tetra Pac can be used with a milk hose adapter.

5.5 Getting started

After insertion of both the power plugs the fridge starts cooling and the foaming unit is starting up. It takes approximately 1 minute to start.



CAUTION: After power-up or a software update and the first screen of the Foaming Unit comes up, always touch the display screen with two fingers first before starting to operate the appliance.

In case the power has been off for more than 24 hours, a cleaning procedure will need to be executed. Follow the cleaning instructions on the display and start the cleaning (for detailed cleaning instructions see paragraph 6.4).

The Barista One Twin is placed on top of the counter. Connect the power supply cord, drain and water supply. The new installation of the system shall every time be done with new hose sets. Please don't reuse old hose sets, those might be incompliant with the new installation set up. Hose sets are not part of the machine set. If you use detachable hose sets, then hose-set shall comply with IEC 61770. The machine serves a water inlet underneath (see 27 in next pictures), which can be changed to multiple requirements with several adapters from the market, to fit to the found environment needs (configuration of hose types on site etc.)



CAUTION: Before dispensing products, the milk must be cooled under the + 6 °C.

5.6 Operating modes

The foaming unit has several operating functions that can be selected by the operator with the touchscreen.

- **Normal Mode.** In this mode, milk recipes can be requested using the touch screen. The product will be dispensed immediately through the dispenser head. After start-up the unit will be started in this mode (if no cleaning is required at that moment)
- **Cleaning Mode.** Before starting and after the cleaning some manual actions has to be executed. After cleaning, the appliance will return to Normal Mode.
- **Chief Operator Mode.** This mode is activated by a unique PIN code. See paragraph 6.2.
- **Technician Mode.** This mode is activated by a unique PIN code. See paragraph 6.3.

The standard operating mode is 20 sec of dispense an idle time of 1 minute afterwards to serve the drink. If more extensive use is required, this may cause limitation in the dispense speed.

6 User Interface

6.1 Normal Mode

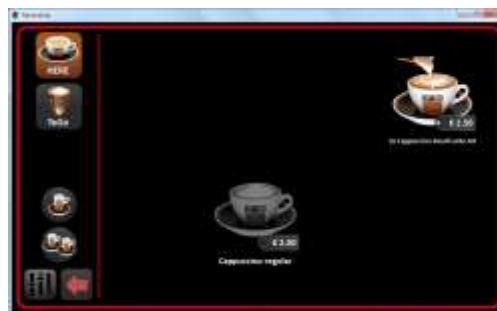
6.1.1 Dispensing a product


The screen enables each drink to be customized.

For each drink :

-select the type

-Here/To go



| | |
|--|---|
| <p>Menu</p>  | <p>Go to menu for cleaning, technician mode or chief operator mode.</p> |
| <p>Clean</p> | <p>Push to start the cleaning.</p> |

All products are dispensed in prescribed recipes and volumes. These recipes can be modified in the settings for the chief operator (see further paragraph 6.2.2).


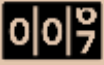







CAUTION: Check if enough milk is still available in the fridge. To guarantee good quality of the milk foam, in case of refilling milk the maximum temperature of the milk must be at least 4 °C before dispensing a product.

6.2 Chief Operator Mode

Select button "MENU", give the correct pin for chief operator and the following selections can be made:




| | |
|---|--|
|  | Changing drink recipes (volume and composition). |
|  | Counters will be displayed for each drink. |
|  | Set the system date and time. The system needs to reboot after modification of the date and time. |
|  | Show the serial number of the appliance and software version. |
|  | Change the cleaning schedule. |
|  | Change the foam thickness with the -1% and +1% buttons. |
|  | Return to the main screen. |

6.2.1 Daily cleaning schedule

For every day, a time is set. When this moment has passed a cleaning is forced and dispensing is blocked until the cleaning has completed. When the machine is not used after a successful cleaning the cleaning cycle is 3 days.



CAUTION: The display also shows the last and next planned cleaning. The next cleaning is planned after the last performed cleaning and will be based on the setting of the next day. For that reason, the planning of the next cleaning cannot be modified.



NOW Start a cleaning now. Regular (scheduled) cleaning will be executed according to the schedule. Follow the procedure as described in paragraph 6.4.

6.2.2 Drink recipes

Every milk and / or milk foam recipe is created using 3 phases. The corresponding selections at the screen are given for each recipe.













CAUTION: Base recipes can only be changed in Technician Mode.

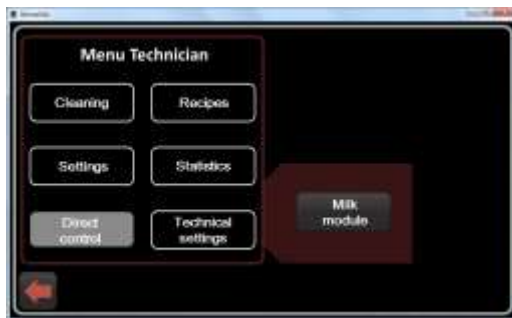
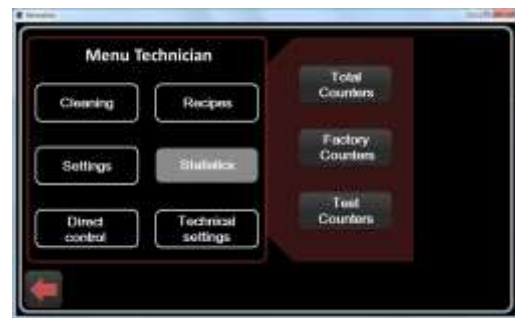


6.3 Technician Mode

Select button "MENU", give the correct pin for the technician mode and the following selections can be made:



| | |
|---|--|
|  | Changing drink recipes (volume and composition), base recipes |
|  | Counters will be displayed for each drink. |
|  | Set the system date and time. The system needs to reboot after modification of the date and time. |
|  | Show the serial number of the appliance and software version. |
|  | Change cleaning schedule. See paragraph 6.2.1. |
|  | Select this option to update the software with the help of a USB stick or via remote control. |
|  | Select this option to upload the log file on a USB stick for further analysis. |
|  | Calibrate the foaming unit temperature and foaming performance. See paragraph. |
|  | Direct control. In this menu, all outputs can be set. Be careful, no software protection protocols are in-place. |
|  | Return to the main screen. |



Recipes



Select several recipes in “Miracle Recipe”. Define milk container position A or B. Adjust the foam consistency with “Airflow%”





CAUTION: Parameter settings outside the operational capabilities are automatically changed for the default value.

6.3.1 System settings

Conductivity level

The foaming unit detects different medium as water, milk and cleaning agent as well air in the milk lines using a conductivity threshold level.

Parameters settings

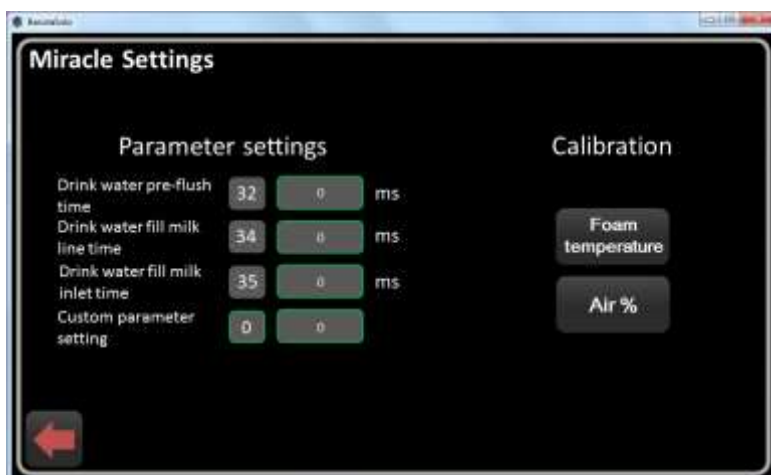
After each drink the system will be flashed with water towards the foam outlet and fridge. The main parameters to set the water flash and milk filling parameters are as follow:

- Drink water pre-flush time (32) - ...
- Drink water fill milk line time (34) - ...
- Drink water fill milk inlet time (35) - ...

Further parameter settings are factory settings and cannot be changed

Calibration

With the calibration software, different types of milk are adjusted for liquid and solid milk foam depending on the pumps and air valve tolerances.



CAUTION: Do not terminate the procedure.

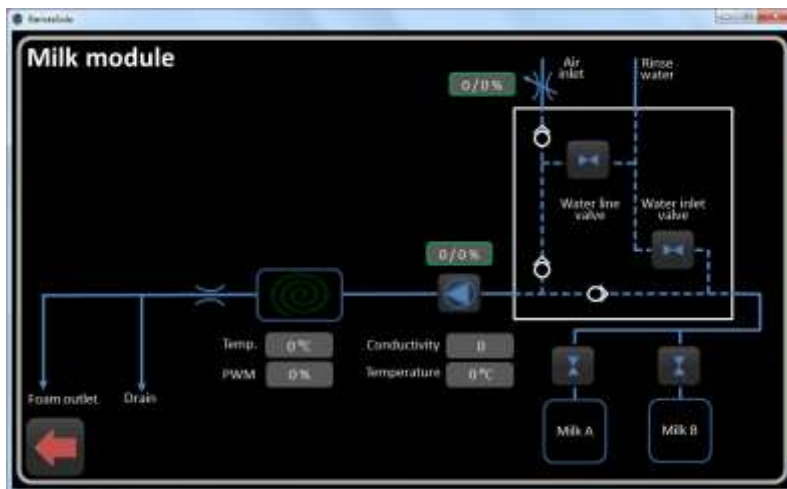
CAUTION: Do not let the procedure run without enough milk, it will permanently damage the heater.

Direct Control

All the function can be tested via direct control



CAUTION: Do not heat up the heater without activating a minimal pump speed and liquid!
CAUTION: Overheating will damage the heater



System information

Serial number and Software version can be checked



6.4 Cleaning Mode

Every 24 hours the appliance shall be cleaned. In the settings (see paragraph 6.3) for every day in the week a time is set. When such time set points has passed, the appliance must be cleaned first before a new product can be dispensed. A message is displayed on the screen.



1. Press the maintenance bottom

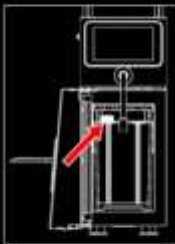


2. Press the Clean bottom
And follow the instructions

Follow the instructions on the screen:



Prepare Cleaning Container

- Remove the milk from the fridge
- Exchange 1 or 2 lids from milk to cleaning container
- Place cleaning tablet in pill area
- Place cleaning container in fridge
- Leave the fridge door open



Push the OK button to continue.

Install cleaning tube

1. Pull cleaning tube 2. Connect cleaning cap to milk outlet

Push the OK button to start the cleaning.



Caution: The appliance is not waterproof. So please notice that it shall not be cleaned by a water jet.

7 CARE & safety guidelines

Regular cleaning is essential in order to ensure problem-free operation of the coffee and milk machine to ensure optimum coffee quality

7.1 Care safety instructions



CAUTION: Health hazard / hygiene. Milk is very sensitive. Germs that can pose a health hazard can build up in the milk system

- Clean all parts that come into contact with milk without delay
- Follow all hygiene instructions
- Follow the HACCP cleaning schedule



CAUTION: Health hazard / hygiene. Germs can multiply in a milk machine that is not use.

- Prior to and after every instance that the machine is shut off for several days, perform all cleanings.



CAUTION: Health hazard / hygiene

- All cleaning agents are perfectly tuned to the cleaning programs.
- Use only Cup&Cino cleaning and descaling media.

7.2 Cleaning intervals overview

| Care | | | | | |
|---------------------------|--------|-----------|-----------|-----------|---|
| Daily | Weekly | Regularly | Automatic | If needed | |
| Automatic cleaning | | | | | |
| X | | | X | | Milk systems IMS/MMF cleaning |
| Manual cleaning | | | | | |
| X | | | | | Clean the housing outside the foam unit |
| X | | | | | Bottom of the spout |
| X | | | | | Milk droplets on the front sheet |
| X | | | | | remove the milk that is left over at the end of the day |
| X | | | | | empty and clean the drip tray |
| X | | | | | remove and clean the drip tray insert |
| X | | | | | Clean the touch screen (Clean Lock) |
| | X | | | | Fridge inside |
| | X | X | | | Inside of the refrigerator door |
| | X | | | X | Rubber seals of the refrigerator door or change |

8 HACCP cleaning schedule

You are required by law to ensure that your customers are not subject to any health hazards as consequence of the consumption of the food items you serve.

A HACCP cleaning schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented. With correct installations, care, maintenance, and cleaning, Cup&Cino coffee and milk machines meet the requirements described above. If care and cleaning of the coffee and milk machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.

Follow the prescribed cleaning intervals according to the operating manual, the cleaning instructions, and the cleaning concept.

Food Hygienic Ordinance from 05.08.1997

Use our HACCP cleaning schedule for monitoring of regular cleaning

HACCP cleaning schedule (according to User Manual)

Month _____ Year _____



For beverages, use only products that have not exceeded their expiration date!
Only use UHT milk, to prevent health risks due to bacteria

| Dg Mo | Cleaning steps | | Signature |
|----------|-----------------|--------------|-----------|
| | Automatic Clean | Manual Clean | |
| 1. | | | |
| 2. | | | |
| 3. | | | |
| 4. | | | |
| 5. | | | |
| 6. | | | |
| 7. | | | |
| 8. | | | |
| 9. | | | |
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| 16. | | | |

| Dg Mo | Cleaning steps | | Signature |
|----------|-----------------|--------------|-----------|
| | Automatic Clean | Manual Clean | |
| 17. | | | |
| 18. | | | |
| 19. | | | |
| 20. | | | |
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HACCP cleaning schedule Version 1.0

9 Maintenance for modular machine concept and Cloud Services

Please observe that this is a professional industrial milk machine, which needs regular maintenance and descaling.

The maintenance date base on the degree of use of milk machine and is shown and checked by telemetry in the **Cup&Cino Azure Cloud Portal**.

A first level support partner will be in direct contact with your responsible Chief operator for the Latte Art Factory. The modular machine concept allows swapping module and sending them back to a central service station or sending a local service partner to do the maintenance on site

The modular concept of the machine offers unique advantages. Consumption and maintenance data from every POS is submitted and allows performance improvement measures.

The maintenance concept allows

- Preventive service
- Remote support
- Monitoring maintenance data

The Latte Art Factory consists of one exchangeable modules:

- 1 Milk unit
- 1 Fridge with milk and clean containers (not exchangeable by parcel service concept)



CAUTION: Only authorized and trained people are allowed to open the machine and swap modules! The modules will be send by courier with a specific package for each module. Use all with the specific Barista Productions package to send back the modules

9.1 Misuse and troubleshooting;

Any kind of unnormal operation of the machine please call the included helpdesk number or reach out to info@cupcino.com

| Malfunction | Possible cause | Remedy |
|---|--------------------------------------|--|
| Machine not heating the milk | Heater does not operate correctly | Call the helpdesk |
| Machine not heating the milk | Check the recipe | Self service or Call the helpdesk |
| Cleaning mode does not operate "message; no water detected) | No water in machine | Check water supply connection |
| Cleaning mode does not operate "message; no cleaning tablet detected) | No or incorrect cleaner | Use Rinza cleaner as mentioned in the manual |
| No milk is dispensed | check position of the milk container | Self service |
| No milk is dispensed | Machine defect | Call the helpdesk |

| | | |
|---------------------------------------|--|-------------------|
| Screen is not turning on; stays black | Check power connection and switch on off at the backsite | Check |
| Screen is not turning on; stays black | After checking power connection still black | Call the helpdesk |
| Screen is broken | Don't touch it; danger of injury | Call the helpdesk |



CAUTION: This mentioned port is not for Internet connection. It is for technical diagnosis only



10 Technical information

10.1 Foaming Unit

GENERAL SPECIFICATIONS

| | |
|--|---|
| Temperature range: | Operation: +10... +40°C - Storage: +4 ... +50°C |
| Humidity: | Max. 90% NC |
| Environmental: | In-door |
| Protection against ingress of water: | IP20 |
| Operating condition: | Continuous |
| Equipment mobility: | non- Stationary |
| Mass of appliance: | approx.7.5 kg |
| Dimensions of appliance incl. Fridge (WxHxD) | 22 cm x 65 cm x 60 cm |



Pic.: Sample of type labels

Technical SPECIFICATIONS

| | |
|---|------------------------------------|
| Phases: | L+N+PE |
| Supply connection: | Power connector |
| Rating voltage: | 220 V - 230 V ~ |
| Rating frequency: | 50/60 Hz |
| Rating power: | Max. 2000 W / 8,5 A |
| Value accessible fuse: | NA (automatic internal) |
| Protection against electric shock, class: | I |
| Over voltage category: | II |
| Max. altitude or min. air pressure: | 500 meters above sea level assumed |
| Water supply pressure: | > 0,6 MPa; max. 1 MPa |

Maximum tilt level (both width and depth) Angle of < 1.5 °

Continuous sound pressure level < 70 dB (A)*

*: A evaluated sound pressure level L_{pa} (slow) and L_{pa} (impulse) at operating personnel workplace is under 70 dB(A) in any working mode

10.2 Barista Production standard fridge (if in use)

GENERAL SPECIFICATIONS

| | |
|----------------------|------------------------------|
| External dimensions: | 50,5 x 22 x 45cm (H x B x D) |
| Internal dimensions: | 28 x 16 x 19cm (H x B x D) |
| Climate Class: | N |
| Weight: | approx.11kg |
| Capacity: | 4L |
| Door: | Metal with door interlock |
| Coolant: | R600a (FCKW & FKW free) |
| Noise: | < 45 dB |

ELECTRICAL SPECIFICATIONS

| | |
|---------------------|-----------------|
| Phases: | L+N+PE |
| Energy consumption: | 0,8kWhr/24hr |
| Rating voltage: | 220 V - 230 V ~ |
| Rating frequency: | 50/ 60 Hz |
| Rating power: | Max. 90 W |

We reserve the right to make technical modifications.

11 Appendix A - RINZA Milk frother cleaning tablets



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Product Details

Instructions

SDS

For use with: *ESPRESSO, DAIRY*

Overview

- Tablet dissolves in water to easily remove milk residue and buildup in steam wands, valves and tubes
- Contains cationic surfactant for additional cleaning confidence
- Safe, easy, and efficient transport benefits
- Tablets are available in 2 sizes: 120 count and 40 count
- Use Rinza® with Cafiza® Espresso Machine Cleaning Powder, Cafiza® Espresso Machine Cleaning Tablets and Dezcal™ Activated Scale Remover (powder)
- *Rinza® is also available in Alkaline and Acid liquid form*

Visit our tablet information page or contact us for information about our 40 Count Rinza® Milk Cleaning tablet



Case

Code: 12-M61-UX120-12
Contents: 120 tablet jar (4.0 g x 20 mm)
Per Case: 12 jars
Weight: 14.6 lbs (6.9 kg)
Dimensions: 11.25 in. x 8.50 in. x 8.50 in.
(28.6 cm x 21.6 x 21.6 cm)

Code: 12-M90-UX040-12
Contents: 40 tablet jar (10.0 g x 28.8 mm)
Per Case: 12 jars
Weight: 12.5 lbs (5.67 kg)
Dimensions: 11.25 in. x 8.50 in. x 8.50 in.
(28.6 cm x 21.6 x 21.6 cm)

Pallet

Per Pallet: 102 cases (6 layers of 17 cases)
Weight: 1,522 lbs (691 kg)
Height: 57 in. (1.45 m)

Per Pallet: 102 cases (6 layers of 17 cases)
Weight: 1,522 lbs (691 kg)
Height: 57 in. (1.45 m)

**Order the cleaning tablets directly with your CUP & CINO order.
By telephone or by e-mail with the article number: 2507.**

13 Appendix C - Hydraulic System

