

The Vending Corporation

USER MANUAL



cciniFB / cciniFD

THE VENDING CORPORATION
AVENUE ONE, STATION LANE,
WITNEY, OXON OX28 4BU

ccini HOT DRINKS MANUAL

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DESCRIPTION

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CCINI FB / CCINI FD

FB & FD Refers to FRESH BREW & FREEZE DRIED Coffee.

Other ingredients include Decaffeinated Coffee, Chocolate, Whitener, Sugar. 7oz Squat cups.

All information such as ready status, drink price, error messages, are displayed via a display screen at the top of the machine.

Own cup and Jug facility is available, also extra whitener & sugar.

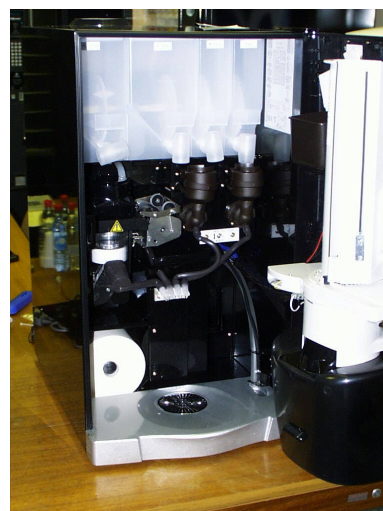
INTERNAL OVERVIEW

All ingredient canisters have a rotatable nozzle, to prevent spillage when they are removed from the machine.

All mixing bowls are equipped with steam extraction, and whippers.

Power is isolated on opening the door, a power switch override key is supplied, this should only be used by qualified personnel.

All Daily servicing can be carried out from the front of the machine, (with door open).



SERVICES REQUIRED

Mains water supply for the machine should be supplied from a rising main, and be controlled by a stop tap, or appliance tap rather than a gate valve.

We recommend that a water filter be used in the installation, this helps to control lime scale build up, and the removal of foreign bodies in the supply.

A 13amp switched socket for the electrical power is also required. These services should be within 2 metres of the machine, so that no extension cables are used.

INSTALLATION

Site the machine on a FLAT & STABLE surface, (flat even floor if using base cabinet).

Before connecting water hose to the machine, flush a good 5 litres of water through the hose into a suitable container, to ensure a clean supply.

Connect hose and filter to machine. Observe flow direction printed on filter. Turn on water supply and check for leaks.

Connect power to machine and turn on.

Display will read

FILLING BOILER

when boiler has filled, the display will change to;

WAIT HEATING

After about 10 mins, the water should be heated and the display will change to alert you that it has no cups or filter for Fresh Brew.

Open machine door, insert door switch override key to power machine.

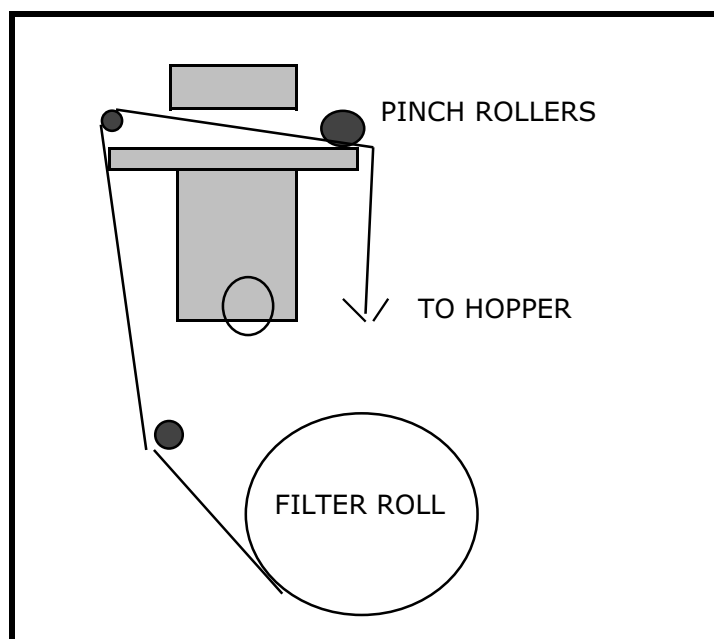
ONLY QUALIFIED OR TRAINED PERSONNEL SHOULD BYPASS THIS DOOR SWITCH.

If you have a **cciniFB** you need to fit the filter roll.

Press the Change filter button (located below the sugar bowl on the back panel) this will start the brewer.

When the brewer stops, fit the filter roll over the pin.

Threading the end of the paper round the first roller on the left, up to the brewer, over the roller, and under the brew chamber and then under the pinch rollers, thread about 18 inches of paper into the waste hopper.



Threading filter paper through brewer

WARNING KEEP HANDS CLEAR OF MOVING BREWER PARTS

FILLING

INGREDIENTS

With nozzle rotated upwards, to prevent spillage, remove canisters one at a time and place on a CLEAN DRY surface. Fill with ingredient, replace in the machine and remove the next canister.

You may need to remove the agitator wheel in FREEZE DRIED (granulated) coffee as it may jam.

Fill cup unit with 7oz Squat cups.

Place a suitable container under the water spouts, and flush all bowls. To flush bowl 1 (or brewer) press CLEANING button once.

To flush bowl 2 press CLEANING button twice.

To flush bowl 3 press button three times.

Carry out this operation 2 - 3 times.

PROGRAMMING

OVERVIEW

To enter the programming mode you first power up (using override key) the machine then switch the internal MODE switch to MODE ON.

**PRESS MODE BUTT
AS DESIRED TIMES**

This refers to the EXTRA SUGAR button as the MODE button.

Other buttons used in setting & programming are, Whitener = **■**

Sugar = **+** Setting = back to start of menu, No Cup button = select.

SETTING RAW MATERIAL VOLUME (GRAMME THROWS)

Switch internal MODE switch to MODE ON.

Press MODE BUTTON (extra sugar) 1 time

**SET MATERIAL VOL
SELECT DRINK**

Press the drink selection you wish to adjust, e.g. cappuccino.

**COF: 2.0 WHIT:2.5
CHO: 2.5**

Press NO CUP button to move cursor to required ingredient (flashing)
 Press SUGAR to **increase** or WHITENER to **decrease**, when settings
 for that selection are complete press SETTINGS button to save.

Select next drink and continue as above pressing SETTINGS button to
 save after adjusting ingredients for each drink.

SETTING AMOUNT OF WATER

Press MODE (extra sugar) button 2 times.(once if moving from last
 function)

**SET WATER VOL
 SELECT DRINK**

Press drink selection you wish to adjust, e.g. cappuccino.

**COF: 2.5 WHIT: 2.5
 SUM: 5.0**

Press NO CUP button to select setting to adjust, press SUGAR or
 WHITENER to adjust up or down for desired cup levels.
 (SUM refers to the total water delivered to the cup.)
 Press SETTINGS button to save.

Select another drink to continue. Set all drinks as required, (press SET-
 TINGS to save after each drink is adjusted)

SETTING VEND PRICE

This need only be set if the machine is NOT to be set to FREE VEND.

Press MODE three times (once if moving from last function).

**SET VEND PRICE
 SELECT DRINK**

As for setting Gramme throw and water levels, 1st select drink, adjust
 price (in 20p steps) 2nd press SETTINGS to save 3rd move on to next
 drink.

SETTING JUG FUNCTION

Press mode four times.(once if moving from last function)

**JUG AVAILABLE
 UNAVAILABLE**

Press NO CUP to select option.(once if moving from last function)
Press SETTINGS to save.

SETTING CUP DISPENSING

Press MODE five times.(once if moving from last function)

**CUP DROP
AUTO / MANUAL**

Press NO CUP to select option.(once if moving from last function)
Press SETTINGS to save.

SETTING WATER TEMPERATURE

Press MODE six times.(once if moving from last function)

TEM 94oC

Adjust the water temperature using SUGAR (increase) or WHITENER (decrease).

Water temperature can be set from 70oC to 99oC. Reccomended setting is 95oC.

Press SETTING to save.

AUDIT FACILITY

Press MODE button seven times.(once if moving from last function)

**COUNT
SELECT DRINK**

Select the required drink and the display will show,

**COF FREE 000,000
 VEND 000,000**

NOTE,
Totals of Coffee and Chocolate only can be counted.

Pay vend totals only show if coin acceptor is activated.

Press SETTINGS button to exit.

SETTING WATER SUPPLY SYSTEM

On some machines a top mounted water bottle can be fitted, this allows selection between bottled and mains water supply.

Press MODE button eight times.(once if moving from last function)

**PLUMBING
WATER CONTAINER**

Select Plumbing for mains supply & water container for bottled water, using NO CUP button.

Press SETTINGS to save.

SETTING COIN SENSE DEVICE

Sets machine to pay or free vend.

Press MODE button nine times. (once if moving from last function)

**COIN SENSOR
ABLE / DISABLE**

Select as required using NO CUP button.

Press SETTINGS to exit.

SETTING EXTRA SUGAR & WHITENER VOLUME

Press MODE button ten times.(once if moving from last function)

SUG ADD 5.5
WHIT ADD 5.5

Select ingredient as required using NO CUP button.

Set gramme throw using SUGAR (increase) & WHITENER (decrease) buttons.

Press SETTINGS to save.

When all programming is completed, switch the INTERNAL MODE switch to MODE LOCK this will prevent inadvertent changes to your settings, then remove override key.

MAINTENANCE

WARNING

WHEN USING THE DOOR SWITCH OVERRIDE KEY DURING SERVICING. TAKE CARE WHEN FLUSHING BOWLS WATER IS VERY HOT. KEEP HANDS AWAY FROM MOVING PARTS WHEN BREWER IS OPERATING.

DAILY MAINTENANCE

WITH POWER OFF

- 1) Top up ingredient canisters / Cups.
- 2) Clean machine inside & out using a soft damp cloth.

WITH POWER ON (use override key)

- 3) Flush mixing bowls
- 4) Flush brewer, tear off filter paper, press change filter button. When brewer stops Empty brewer waste hopper / empty drip tray.
- 5) Refit waste hopper, pull off 18" of paper to lead into hopper , press change filter button.

Remove override key and close door.
Test drinks.

WEEKLY MAINTENANCE

As for Daily PLUS

- 1) Remove all canisters and clean shelf.
- 2) Clean canister nozzles with a dry brush.

MONTHLY MAINTENANCE

Carry out all tasks for Daily and Weekly PLUS

- 1) Remove, empty, and sanitise all canisters.
- 2) Dry canisters completely before refilling.
- 3) Sanitise all contact surface parts. (bowls, hoses, whippers)
- 4) Deep clean cabinet.
- 5) Refit all parts, flush and test.

To flush mixing bowls;

Place a suitable container under the water spouts, and flush all bowls.

To flush bowl 1 (or brewer) press CLEANING button once.

To flush bowl 2 press CLEANING button twice.

To flush bowl 3 press button three times.

Carry out this operation 2 - 3 times.

To empty brewer waste hopper;

Disconnect the Hot water hose.

Tear off filter paper.

Lift up drip tray sensor and remove drip tray, and empty.

Remove waste hopper, and empty.

Refit waste hopper, drip tray (relocate sensor)

Reconnect Hot water hose.

POWER machine using door switch override key.

Press Filter Change button.

When brewer has stopped.

Pull off 18" of filter paper to lead into waste hopper.

Press Filter Change button to reset brewer.

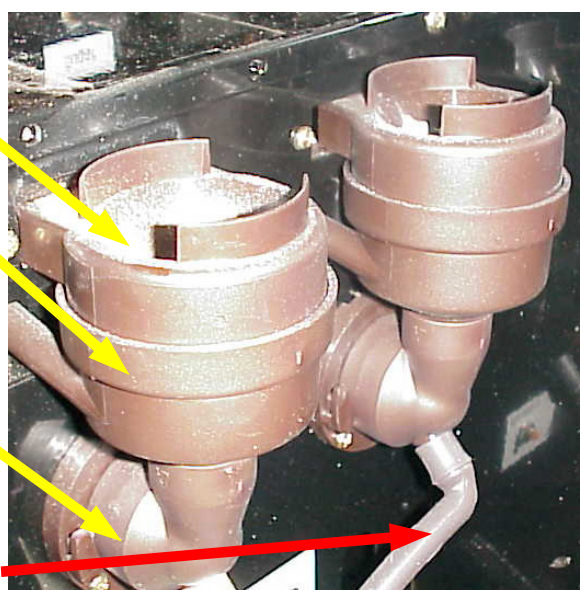
To remove mixing bowl.

Tilt up and pull forward to remove extract duct.

Lift up and pull forward to remove mixing bowl.

Rotate 1/4 turn anticlockwise then pull forward to remove whipper chamber.

To reassemble, reverse the above order.
Do not forget to connect the delivery hose to whipper outlet.



ERROR MESSAGES

WAIT HEATING

BOILER HEATING, TAKES ABOUT 10 MINS

NO PAPER CUP

OUT OF CUPS

NO FILTER

NO FRESH BREW FILTER PAPER.

FILLING BOILER

NORMALLY ONLY SHOWS WHEN FIRST INSTALLED, BOILER IS FILLING.

DRIP TRAY

DRIP TRAY FULL.

TECHNICAL SPECIFICATIONS

DIMENSIONS

Height - 760mm Width - 430mm Depth - 625mm

WEIGHT

Net - 42Kg (92lbs)

Gross - 44Kg (97lbs)

ELECTRICAL

Supply - 230v 50Hz

Consumption - 1700 w/hr

WATER

Pressure max 0.6MPa

THIS IS AN INDOOR MACHINE ONLY, FOR USE IN AN AMBIENT TEMP RANGE OF 5oC TO 40oC.