

Vision Xtra

Operators Manual



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The following symbol is used throughout this Operator's Manual:



Safety First! Take care, risk of personal injury.

Introduction

This manual provides a guide to the installation, daily operation, basic cleaning and maintenance tasks and operator accessible programming functions of the **Vision Xtra** range of table-top beverage systems and indicates when the operator should call a qualified service engineer for assistance.

Important Safeguards

When using the machine, always have this manual available for quick and easy reference and always follow these basic safety precautions:

1. Read all instructions before using the machine and ensure that anyone who will be involved with the cleaning or refilling of the machine also reads the instructions.
2. The machine should be situated on a strong horizontal surface, at a convenient height and in a position where it is not likely to be knocked off.
3. The mains lead should never trail from the machine and should always be kept away from hot surfaces and sharp edges.
4. Do not operate the machine if any part is damaged, e.g. mains lead, until it has been checked by a qualified Service Technician.
5. Allow the machine to cool before handling or moving.
6. Never immerse the machine in water, or any other liquid and never clean it with a water jet.
7. If the machine should accidentally freeze up, call a Service Technician to check it before switching on.
8. Ensure that you are conversant with the 'Health and Safety at Work and Electricity at Work Regulations 1989'.



ALWAYS DISCONNECT THE MACHINE FROM THE MAINS ELECTRICITY SUPPLY BEFORE CLEANING AND SERVICING.

This machine is for indoor use only and because it is a food machine, should be sited in a clean, hygienic area.

It is recommended that this equipment is serviced by a trained Service Technician.

Features

Vision Xtra table-top beverage systems offer customers a complete range of high quality drinks including Coffee, Cappuccino, Caffe Mocha, Espresso, Chocolate and Tea. The two models available provide customers with a comprehensive drinks choice of either 9 or 11 selections.

Outstanding build quality and proven reliability are inherent in **Vision Xtra** beverage systems and when combined with quality ingredients, good service and filtered water, they provide high quality drinks and satisfied customers.

The choice of drinks available from the **Vision Xtra** is unlimited, even drinks containing sugar can be dispensed. Every selection button is configurable to any mix of the ingredient canisters, developing any drinks combination to suit customers' needs in a choice of cup, mug or jug size.

Optimised drinks presentation is achieved through control of the whipping time within the drink mixing cycle enhancing the drink quality even further.

The LCD display, which provides information regarding selection and pricing, enables the user to obtain a drink easily and quickly.

The Microprocessor Control System provides fault condition messages and a jug facility, ensuring complete reliability and flexibility.

Full cost control is maintained via the audit facility. This provides precise information on drink counts and ingredients used.

It is the policy of Crane Merchandising Systems to continue developing its range of beverage equipment. The information presented within this document is for information only and may be changed without prior notice.

Crane Merchandising Systems accepts no responsibility for damage caused to the equipment through misinterpretation or misuse of the information contained in this manual.

Specifications

	Vision 300	Vision 400
Height	680 mm	680 mm
Depth	487 mm	487 mm
Width	295 mm	380 mm
Weight	35 kg	50 kg
Boiler Capacity	5.5 Litres	7 Litres
Number of Canisters	3	4
Water Services (i) Pressure (ii) Stopcock	100 Kpa (1 Bar) - 800 Kpa (8 Bar) 15 mm BSP from rising main	

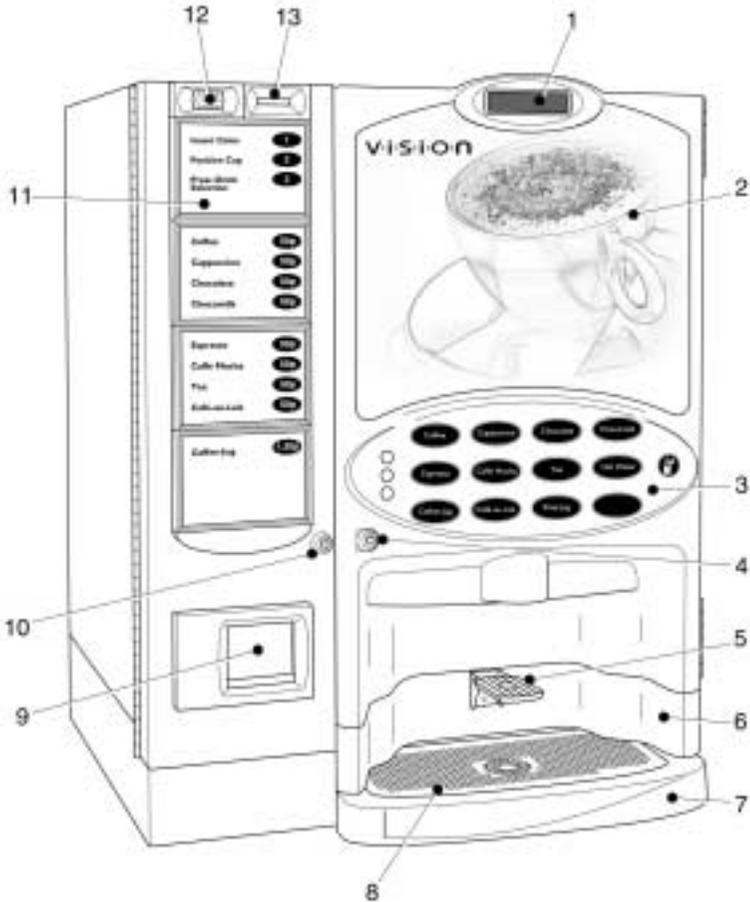
Electrical Services	Vision 300	Vision 400
Voltage	220 - 240 AC or 415 Volts 3 Phase	220 - 240 AC or 415 volts 3 Phase
Current (2.47kW Heater)	13 Amp Single Phase	13 Amp Single Phase
Current (4.85kW Heater)	30 Amp Single Phase	30 Amp Single Phase
Current (7.30kW Heater)	415 Volts 3 Phase	415 Volts 3 Phase
Frequency	50Hz	50Hz

Optional Extras	Vision 300	Vision 400
Std. Jug Extension Height Weight	75 mm 3 kg	75 mm 5 kg
Tall Jug Extension Height Weight	140 mm 6 kg	140 mm 8 kg
Coin/Card Module Width Weight	190 mm 8 kg	190 mm 8 kg
Condiments Unit Height Width Depth	704 mm 316 mm 467 mm	704 mm 316 mm 467 mm

Base Cabinets	Height	Width	Depth
Standard	900 mm	457 mm	533 mm
With Side Shelf	900 mm	770 mm	533 mm
Vision 300 + Coin Module	900 mm	573 mm	650 mm
Vision 400 + Coin Module	900 mm	700 mm	650 mm
Vision 300/400 and Condiment Unit	900 mm	573 mm	650 mm

All weights and dimensions are approximate and are for guidance only.

External Features

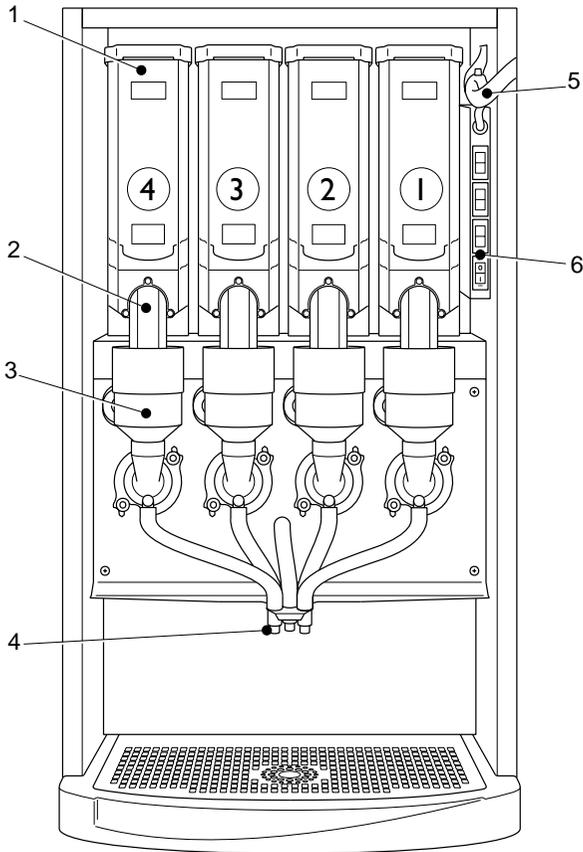


Note: Illustration shows Vision 400 with optional jug extension and coin pod.

Key:

- | | |
|-----------------------------|-----------------------------------|
| 1. LCD Display | 8. Drip Tray Grill |
| 2. Door | 9. Coin Return - Coin Pod |
| 3. Keypad | 10. Door Lock - Coin Pod |
| 4. Door Lock | 11. Selection Decals - Coin Pod |
| 5. Cup Stand - Optional | 12. Coin Reject Button - Coin Pod |
| 6. Jug Extension - Optional | 13. Coin Entry - Coin Pod |
| 7. Drip Tray | |

Internal Features



Note: Illustration shows Vision 400.

Key:

- | | |
|------------------------|----------------------|
| 1. Ingredient Canister | 4. Dispense Spout |
| 2. Canister Chute | 5. Main Loom |
| 3. Mixing Stations | 6. Function Switches |

Installation Procedure



Important!

It is essential that personnel responsible for installing, commissioning and servicing the machine understand the following:

1. The installation and commissioning of the machine should only be carried out by trained and authorised service engineers.
2. All water and electrical services must be correctly and safely connected.
3. All covers should be replaced correctly and securely and the machine left in a safe condition.
4. The machine is suitable for indoor use only, sited in an area with a recommended ambient temperature not below 10° C and not exceeding 30° C.
5. Prior to moving the machine to its location, ensure that there is sufficient access space available via passageways, stairs, lifts, etc and that the table/counter where the machine is to be located is strong enough to safely support its weight. (Refer to Specifications Table).
6. The machine should be located near the appropriate water and electrical services as detailed in the specification table.
7. To ensure adequate ventilation, 100 - 150 mm (4 - 6 inches) clearance must be allowed between the back of the cabinet and the wall.
8. Open the cabinet door. Remove all transit packing and the installation kit from the machine. Check for visual signs of damage which may have occurred during transit.
9. If the machine is damaged or any parts are missing, you must contact the supplier immediately.
10. Ensure that the machine is levelled in both front to back and side to side planes using the adjustable levelling feet.

Connecting the Water Supply

1. The machine should be situated within 1 metre of a drinking water supply from a rising main, terminating with a W.R.C. approved 15mm compression stop-tap.
2. The water supply should comply with both the Statutory Instrument No.1147 - "Water, England and Wales" and The Water Supply (Water Quality) Regulations 1989. Water pressure at the stop-tap must be within the limits 1 - 8 Bar (100 Kpa - 800 Kpa).
3. Connect the flexi-hose supplied with the machine to the stopcock ensuring that the seal supplied is fitted correctly. Flush the system (several gallons) before connecting the machine.
4. Connect the hose to the inlet valve located on the rear of the machine. Ensure that the seal is correctly fitted. Ensure that all water supply fittings are tight. Turn on the stop-tap and check for leaks.

Connecting the Electricity Supply



Safety First! THE MACHINE MUST BE EARTHED. ON NO ACCOUNT SHOULD IT BE EARTHED TO THE WATER SUPPLY PIPE

13 Amp Single Phase - The machine is fitted with 1 x 2.4kW heating element and requires a 230V 50Hz, 13 amp fused switched socket outlet, installed to the latest edition of the IEE regulations, within 1 metre of the machine.

30 Amp Single Phase - The machine is fitted with 2 x 2.4kW heating elements, 4.8kW in total and requires a 230V 50Hz, 30 amp fused switched cord outlet spur box, installed to the latest edition of the IEE regulations, within 1 metre of the machine.

415 Volts, 3 Phase - The machine is fitted with 3 x 2.4kW heating elements, 7.2kW in total and requires a 415V 50Hz, 3 phase isolator fused at 15 amps per phase, installed to the latest edition of the IEE regulations, within 1 metre of the machine.

Note: If the mains lead becomes damaged in any way it must be replaced by a special lead available from the manufacturer.

Setting Up

The following procedure must be carried out by a trained installation engineer before the machine can be used for the first time.

1. Ensure that the electrical and water services to the machine are connected correctly and turned on. Ensure that the waste tray is fitted correctly to the machine.
2. Open the front door of the machine. Switch the machine **on** using the electronics on/off switch located in the switch panel to the right of the ingredient canisters.
3. Whilst the boiler in the machine is filling and heating the water, the display will show the message:

**SORRY NOT IN USE
WATER HEATING**

4. Ensure that no water overflows from the boiler tank overflow pipe into the waste tray. Check the system for leaks.



Safety First! Should the machine fail to fill correctly or leak, turn off the stopcock and contact the machine supplier for assistance.

5. Check the LCD display on the front of the machine to ensure that the water has heated to the correct temperature and that the machine is in standby mode. The display will show the message:

**PLEASE SELECT DRINK
TIME XX:XX**

Where XX:XX is the current time.

6. Remove the ingredient canisters - **DO NOT** place ingredient canisters on the floor.
7. Fill the ingredient canisters with the correct ingredients.

Note: Canister 3 must always be filled with coffee ingredient (refer to the illustration on page 6)

Re-fit the ingredient canisters into the machine.

8. Operate the machine through its complete range of vends to ensure that each vend is correctly dispensed. Place an empty cup under the dispense head for each selection. Close the cabinet door. Ensure that the machine is left in a clean and safe condition.

How To Vend A Drink

1. Place your cup/mug on the drip tray grille under the dispense head.



2. Press the selection button for the drink of your choice.

The drink will now be delivered into the cup/mug.



3. The display will tell you when your drink is ready.

Remove the cup/mug and add milk etc as required.



4. For jug vends, lift up the cup stand (if fitted) and place the jug on the grille under the dispense head.

Press the coffee-jug selection button. The drink will be delivered into the jug. Press the stop-jug button to stop the vend.

Remove jug and lower the cup stand to horizontal position.



Daily Cleaning and Re-filling

The quality of drinks produced by the **Vision Xtra** can only be maintained if it is cleaned regularly following the schedule outlined. Before carrying out the daily cleaning procedure described on the following pages, it is recommended that you have the following materials to hand:

- Bactericidal Cleaner
- De-Staining Agent
- Cleaning Cloths
- Paper Towels
- Small Brush
- Two Large Buckets
- Disposable Gloves

Bactericidal Cleaner

This can either be a liquid or powder agent which should be dissolved in clean water in accordance with the instructions on the product packaging. The solution should be used for cleaning machine components and wiping surfaces during the cleaning operation.

De-Staining Agent

This is a liquid or powder agent which should be dissolved in clean water in accordance with the instructions on the product packaging. The solution can be used on heavily soiled or stained components such as buckets and drip trays. Items or surfaces cleaned with this solution **must** be rinsed in clean water to remove traces of the cleaning agent.

It is necessary to carry out the cleaning and maintenance procedure outlined on the following pages on a regular basis, either at the end of the day or at the start of the day before the machine is in constant use.

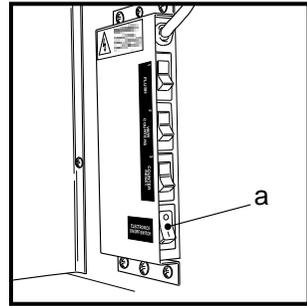
The following procedures must be carried out every day:

- Checking/re-filling product canisters
- Dismantling and cleaning the mixing system
- Emptying and cleaning the waste tray

1. On arrival at the machine, open the door and switch **off** the electronics on/off switch (a) located to the right of the ingredient canisters.

Remove the ingredient canisters. **DO NOT PLACE THEM ON THE FLOOR.**

Fill a cleaning bucket with hot water. With a damp sanitised cloth, remove any ingredient on the exterior of the canisters, including any product build-up around the canister outlets.

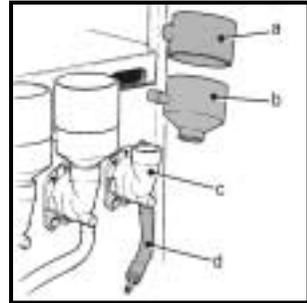


2. Remove steam hoods (a) and mixing bowls (b) from whipper bases (c).

Remove dispense pipes and spouts (d) from the dispense head and whipper bases (c).

Remove and clean the dispense head block.

Refit dispense head block to machine.

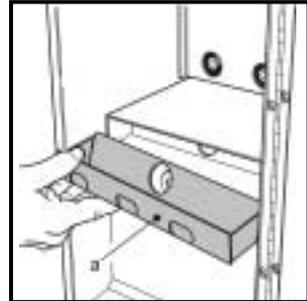


3. Remove the extract tray (a). Using a dry brush, clean the area under the extract tray.

Wipe the upper interior of the machine. Clean the extract tray and refit into machine.

Check ingredient canisters and refill if required. Refit into machine.

Weekly: Empty and wash the ingredient canisters. Dry thoroughly, refill and refit into machine.



4. Remove the complete whipper unit (a), including the whipper base as shown.

Split the whipper unit into separate parts - whipper base, mixing chamber and impeller.

Clean all of the mixing parts thoroughly in the diluted bactericidal cleaner solution.

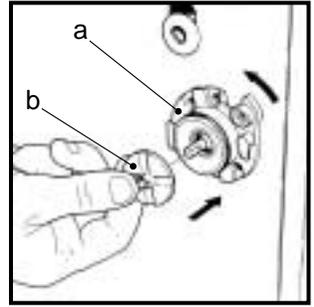
Rinse all components with clean water and dry thoroughly before refitting to machine.



5. Refit the whipper bases (a). Rotate the base anti-clockwise to lock into position as shown.

Refit the impeller's (b). Line up the dot on the impeller with the flat on the motor shaft.

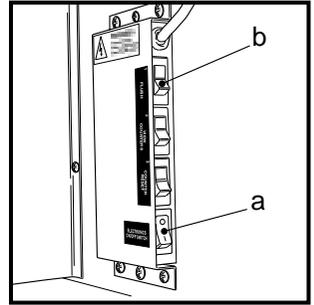
Refit mixing chambers, mixing bowls, steam hoods and dispense pipes.



6. Switch **on** the electronics on/off switch (a) located to the right of the ingredient canisters.

Ensure that the mixing system has been refitted correctly. Proceed as follows:-

- (i) With the machine in stand-by mode, press the flush switch (b).
- (ii) The machine will now flush the mixing system.



7. Carefully remove the waste tray from the machine.

Remove the waste tray grill and empty the contents of the tray. Wash the tray and grill thoroughly and where necessary, sanitise using the diluted bactericidal cleaner solution.

Dry both components using a clean, dry cloth. Reassemble the waste tray and grill and refit to the machine.

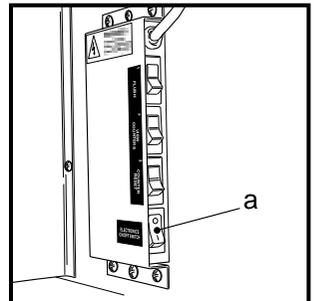


8. Switch **off** the electronics on/off switch (a). This will disable the keypad.

Wipe down the interior of the door. Clean the base, sides and rear of the machine.

With a dry cloth buff the exterior of the machine.

After cleaning, switch **on** the electronics on/off switch, close the door and test vend each drink selection using an empty cup for each vend.



Operator Functions

The machine features the following operator functions:

1. Flush system
2. View counters
3. Clear counters
4. Set current time and date, pricing, price periods
5. Electronics on/off

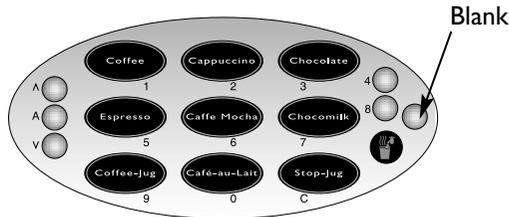
The **Flush system** function and the **View counters** function are accessible via function switches inside the machine. Other functions accessible by the operator are special functions that result in data being changed. To safeguard the stored data, the operator accesses a **Programming mode** which is protected with an **Operator's Access Code**.

Programming Mode

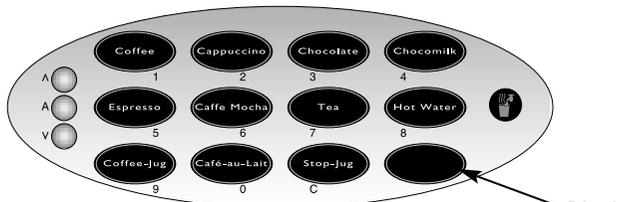
To access the Programming mode you need to enter a sequence of key strokes on the front panel. The time between each key stroke must be less than 5 seconds otherwise the machine will return to standby mode. Once in Programming mode, there is no time constraint.

Programming mode utilises the front panel keys, as defined in Figure 1, in order to enter values and commands.

Figure 1



9 Button Keypad - Vision 300



12 Button Keypad - Vision 400

During programming the keys are used as follows:

Buttons 0-9	Used for entering data
'C'	Used for correcting data
'Blank'	For moving to a higher programme level
▲	For indexing up in a programme, or incrementing data
▼	For indexing down in a programme, or entering data
'A'	For entering data in a programme, or moving to a lower programme

Accessing the Programming Mode

1. Press the blank key twice followed by the Operator's Access Code - selection button 1 followed by 7. Code entry errors may be erased using the cancel (C) key.
2. With the correct code entered the title of the first sub-program will be displayed. The LCD will display the message:

**OPERATIONS
SUB PROGRAM**

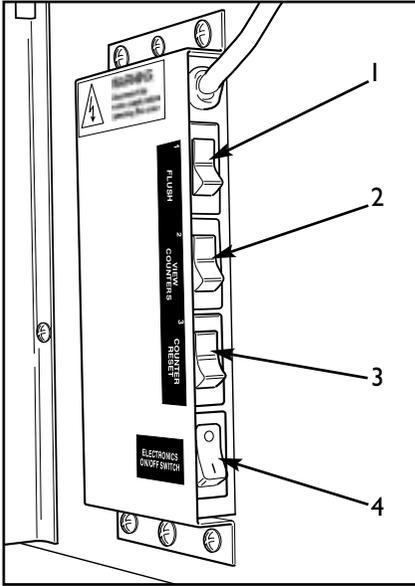
3. To step through the sub programs, press either the up (▲) or down (▼) keys.
4. To access a displayed sub program, press the access (A) key.
5. If any numerical data parameter is entered, it may be changed in one of two ways dependant upon machine type:
 - (a) Pressing the up (▲) or down (▼) keys increases or decreases the number on each key press.
 - (b) Keying in the actual digits of the number required. Using this method, the new number will be displayed in place of the current parameter.
6. Once the correct number has been entered, press the access (A) key to overwrite the old parameter with the new number. To retain the old parameter press either the 'blank' or cancel (C) key.

Note: It is not possible to vend a drink in Programming mode.

Function Switches

Vision Xtra machines are fitted with 4 switches, mounted in a panel located to the right of the ingredient canisters (figure 2).

Figure 2



1. **Flush Switch**
2. **Counters Switch**
3. **Reset Counters Switch**
4. **Electronics On/Off Switch**

These switches are used for the following functions:

Electronics On/Off Switch

When switched to off (0), the Electronics on/off switch (4) completely disables the machine's electrical functions, allowing the operator to safely carry out machine cleaning and filling etc.

Flush Switch

1. The Flush sequence operates automatically and flushes the complete water system. Before the sequence begins, the system waits until the water is at the correct temperature determined by the thermostat. During the entire sequence, the LCD displays the message:

**SORRY NOT IN USE
SELF CLEANING**

2. In order to guarantee the highest standards of cleanliness, the boiler fill valve is disabled, ensuring that the water used in the sequence is delivered at the optimum temperature to kill any micro-organisms. Each hot water valve and the corresponding whipper is switched on in sequence for a pre-set flush time.
3. Once the flush cycle is complete, the boiler refills and when the water is at the correct temperature, the machine returns to standby mode, ready to vend.
4. To flush the machine:
Caution: Ensure that the waste tray is empty (and in place) and keep hands away from the dispensing area whilst the flushing cycle is in operation.
 - a. Open the front door of the machine.
 - b. Press and release the Flush switch (1).
 - c. Empty the waste tray when complete.

Counters Switch

1. Internal counters monitor the numbers of vends of each drink type, the number of jug vends, free vends and the weights of each of the ingredients used.
2. To view the counters:
 - a. Open the front door of the machine.
 - b. Press and release the Counters switch (2).
 - c. Step through the list using the ▲ and ▼ keys on the front panel.
 - d. When complete, press the 'Blank' or cancel (C) key to return to standby mode.

Reset Counters Switch

1. Once you have taken note of the values of the internal counters, you can reset all counters to zero.
2. To reset the counters:
 - a. Enter Programming mode (as described previously).
 - b. Open the machine door and press the 'Reset Counters' switch (3).
3. All counters are cleared at this point and the machine gives an intermittent beep and flashes the message (shown below) to warn the operator:

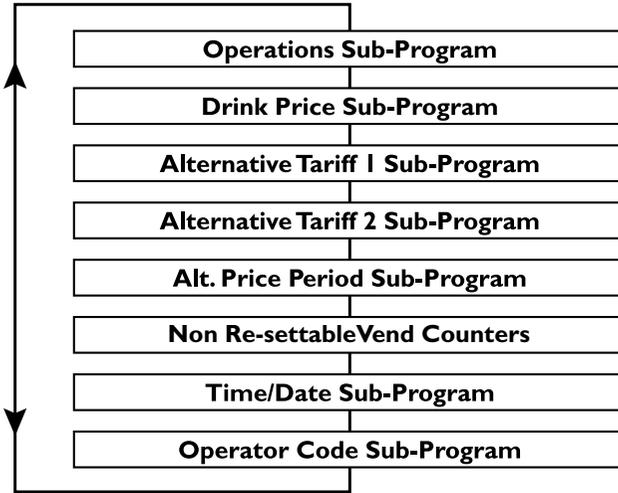
COUNTERS RESET

4. To clear the warning and return to standby mode, press cancel (C) key.

Sub Programs

The sub programs within the Operator's Program are as shown in the following diagram - figure 3.

Figure 3



To access a sub program within the Operator's Program, enter the programming mode as described previously. To step through the sub programs, press either the up (▲) or down (▼) keys. To access a displayed sub program, press the access (A) key.

Note: The Drink Price, Alternative Tariff 1, Alternative Tariff 2 and Alternative Price period sub programs are only applicable to **Vision Xtra** machines fitted with a coin pod and a coin/card system.

I. Operations Sub-Program

This sub-program allows the operator access to the following functions:

- (a) **Service:** When accessed, this function allows the operator to test vend each drink selection, for example after carrying out the cleaning procedure.
- (b) **Self Clean:** This function allows the operator to flush the entire mixing system.
- (c) **Counter Reset:** This function enables the operator to reset all vend/weight counters to zero.

Note: The 'self clean' and 'counter reset' functions duplicate the functions of the 'flush' and 'reset counters' switches described earlier.

Upon entry into the Operations sub program, pressing the access (A) key will display the 'Service' function. Pressing the access (A) key again will carry out the function. To move to the next function, press the up (▲) or down (▼) keys. To return to the main menu, press the cancel (C) key.

2. Drink Price Sub-Program (Default = 0)

1. The drink price sub-program allows the normal tariff prices to be individually set for each drink.
2. Upon entry into this sub-program, the name of the first drink (Drink 1) is displayed, followed by its price. The LCD will display the following message:



DRINK 1
PRICE = 0

3. To alter the drink price press the access key. The LCD will display the following message:



DRINK 1
PRICE > 0

4. The = symbol changes to a > symbol indicating that it is now possible for data to be changed. Key in the new price using the keypad and when correct press access to overwrite the previous data.
5. The prices for other drinks can now be set following the sequence described in the paragraph 'Accessing the Programming Mode'.

3. Alternative Tariff 1 Sub-Program (Default = 10)

This sub-program works in exactly the same way as the drink price sub program and has the same appearance. The prices set in this program will be in force during tariff 1 periods.

4. Alternative Tariff 2 Sub-Program (Default = 20)

This is identical to the alternative tariff 1 sub-program except that the prices set here will be in force during tariff 2 periods.

5. Alternative Price Period Sub-Program

This sub-program enables the times to be specified when each of the above tariffs should be in force. There is a four level tariff structure available:

1. **Normal Tariff:**

This relates to prices set in the drink price sub-program and in force when no alternative price period is currently applicable.

2. **Tariff 1:**

Prices set in the tariff 1 price sub-program.

3. **Tariff 2:**

Prices set in the tariff 2 price sub-program.

4. **Tariff 0:**

Sets the machine into free vend.

The machine is factory set to the normal tariff, with no alternative prices available. To change the tariff period, proceed as follows:-

1. On entry into the sub-program the display will show the message:



P1 = 00:00 - 00:00
TARIFF - EVERY DAY

2. This is an empty price period. To enter a price period (e.g. 10:30 - 15:45, Tariff 2, Weekends), press access. The display will now read:



START > 00:00

Note: The arrow symbol (>) indicates that it is possible to update the display.

3. Enter the correct start time in hours and minutes using buttons 0 - 9 on the keypad.

Note: To correct any entry errors, press cancel to delete the last digit entered. Pressing cancel with no digits displayed will exit to the Operator's program.

4. With the start time entered press access. Enter the finish time as described above and press the access key. The display will now show:

**PERIOD 10:30 - 15:45
TARIFF > 0**

5. To set the tariff period, enter a number between 0 and 2 (or use the up (▲) or down (▼) keys) followed by access. The message will change to:

**PERIOD 10:30 - 15:45
TARIFF 2 > EVERYDAY**

6. Using the up (▲) and down (▼) keys, index the day setting between “Every day”, “Weekdays” and “Weekends”. When the required day setting is displayed, press the access key to complete the price period data entry. The message on the display will read:

**PERIOD 10:30 - 15:45
TARIFF 2 EVERYDAY**

7. There are a maximum of ten possible price periods available. To enter another price period, use the up (▲) or down (▼) keys to view the periods until an empty period is displayed. The new period is entered in the same way as described previously.
8. If the start time is entered as being a later time than the finish time, the period will not be accepted by the machine. If periods overlap, the first overlapping period in the list will be the one in force until it has finished.
9. To delete a period, continue as if that period were to be re-programmed, and when the display is requesting the start time to be entered, press cancel.

6. Non Re-Settable Vend Counters Sub-Program

1. When this sub-program is entered, the first drink counter is displayed:

**DRINK 1
0**

2. The up (▲) and down (▼) keys enable the counters for each drink to be viewed, but they cannot be altered using the keypad. These counters can only be reset by using the “Reset Counters” switch.

3. There is one vend counter for each drink, plus counters for jug vends, free vends, total vends and total sales value. The total sales data is displayed in units of 1 penny.

7. Time/Date Sub-Program

The machine maintains a record of the current time and date in 24-hour format. The date is programmed for leap-year roll-over and should not require adjustment.

To set the time and date, proceed as follows:

1. The Time/Date sub-program displays the time, date and day of the week. The up (▲) and down (▼) keys are used for viewing the three different messages.
2. To view the time, enter the time/date sub-program. The display will show the message:

TIME = XX:XX

where xx:xx is the current time.

3. To change the time shown, press the access key. The display will now show:

**TIME = XX:XX
SET TIME > 00:00**

4. Enter the correct time in hours and minutes using buttons 0 - 9 on the keypad. When correct, press access. The time is now set. To view the date, press the up or down key until the display reads:

DATE = XX:XX:XX

where xx:xx:xx is the current date.

5. To change the date, press the access key. The display will now show:

**DATE = XX:XX:XX
SET DATE > 00:00:00**

6. Enter the correct date using the sequence day, month, year using buttons 0 - 9 on the keypad.

7. When correct, press access. The date is now set. To view the day, press the up or down key until the display reads:

DAY = XXXXXXXXX

where xxxxxxxxx is the current day of the week.

8. To change the day, press the access key. The display will now show:

DAY = XXXXXXXXX
> XXXXXXXXX

9. Use the up or down arrow keys until the required day is displayed. Press the access key. The time, date and day are now programmed.

8. Operator Code Sub-Program (Default 17)

Entry into the Operator code sub-program enables the operator code to be changed. This code may be of any length up to seven digits. Enter a new code at the prompt and when correct press the access button.

Problem Solving

In the unlikely event of the machine developing a problem, details are given in the table below (figure 4) on how to deal with common faults that can be easily remedied by the operator.



Safety First! Should the remedy given below not cure the problem, or the fault is not listed, **DO NOT ATTEMPT TO CURE THE FAULT YOURSELF.** Contact your machine supplier for assistance.

Figure 4

Fault	Possible Cause	Remedy
Waste tray overflowing	Level sensor springs under machine incorrectly located or jamming	Ensure that sensor springs are placed correctly in the tray
Incorrect drinks dispensed	Ingredient canisters located incorrectly	Refit canisters into their correct positions
Leaking from dispense area	Mixing bowls/chambers fitted incorrectly	Refit correctly and ensure that all mixing stations are water tight
Low water showing on LCD display	Water supply turned off	Ensure water supply is turned on at stop-tap
Blank LCD display	Electricity supply turned off	Ensure electricity supply is turned on at the mains and that the electronics on/off switch is switched on
No change given from change-giver (where fitted)	(i) Coin tubes jamming (ii) Coin tubes empty or below pre-set level	Clear coin tubes and check for blockage Check and refill coin tubes where necessary

Machine Leaking

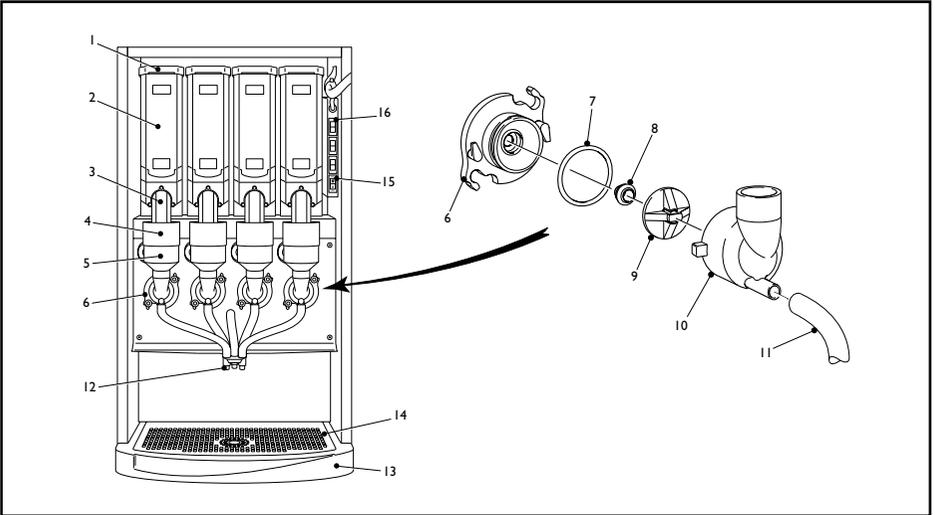
Should the machine develop a leak, switch off the mains water supply at the stop-tap and if safe to do so, switch off the mains electricity supply. Contact your machine supplier for further assistance.



Safety First! Do not attempt to repair the machine yourself.

Recommended Spares List

The spares items listed below are available from your machine supplier.



Ref. No.	Part No.	Item Description
1	PL04407000	Canister Lid
2	PL02266000	Canister
3	PL01128000	Ingredient Chute
4	PL01966000	Steam Trap - Grey
5	PL01967000	Mixing Bowl - Grey
6	PL01971000	Whipper Base - Grey
7	SI01295000	'O' Ring Seal
8	SI01986000	Seal
9	PL01970000	Impeller
10	PL02275000	Mixing Chamber - Grey
11	SI01171960	Silicon Pipe
12	ME00042000	Dispense Spout
13	(i) PL06819000	Drip Tray - Vision 300
	(ii) PL06820000	Drip Tray - Vision 400
14	(i) MT07702000	Drip Tray Grill - Vision 300
	(ii) MT07706000	Drip Tray Grill - Vision 400
15	EL07692000	ON/OFF Switch
16	EL01147000	Switch

De-Commissioning the Machine

Should the machine need to be shut down for short periods, for example over a long weekend, no special treatment is required. The machine should be thoroughly cleaned before the site is closed down and on return it is advisable to vend each drink type to ensure correct operation and to “freshen up” the machine.

If the machine is to be moved or transported, remove all ingredients and thoroughly clean the machine. If a coin module is fitted, remove any cash from the coin tubes and cash box. Disconnect all electricity and water supplies. The machine should be transported upright at all times. Contact the supplier of the machine for assistance.

Notes

Notes



V · I · S · I · O · N

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