

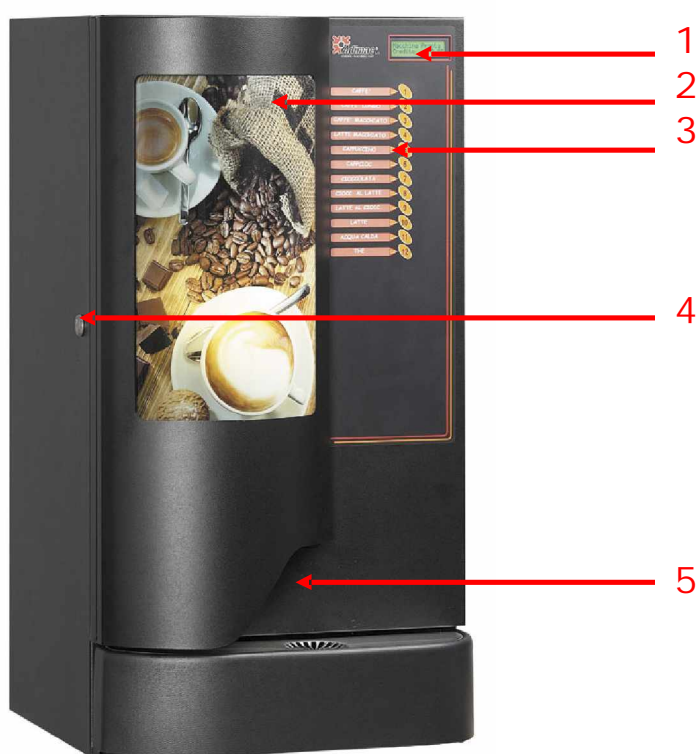
## CLASSIC BISTRO USER'S MANUAL 2002 (NZ AMENDMENT MAR 2005)

MP0315AA REV. 0.0 ESPRESSO - MPO190AB REV. 00 SOLUBILI  
User's manual Cod. 21007100000 European Gaia

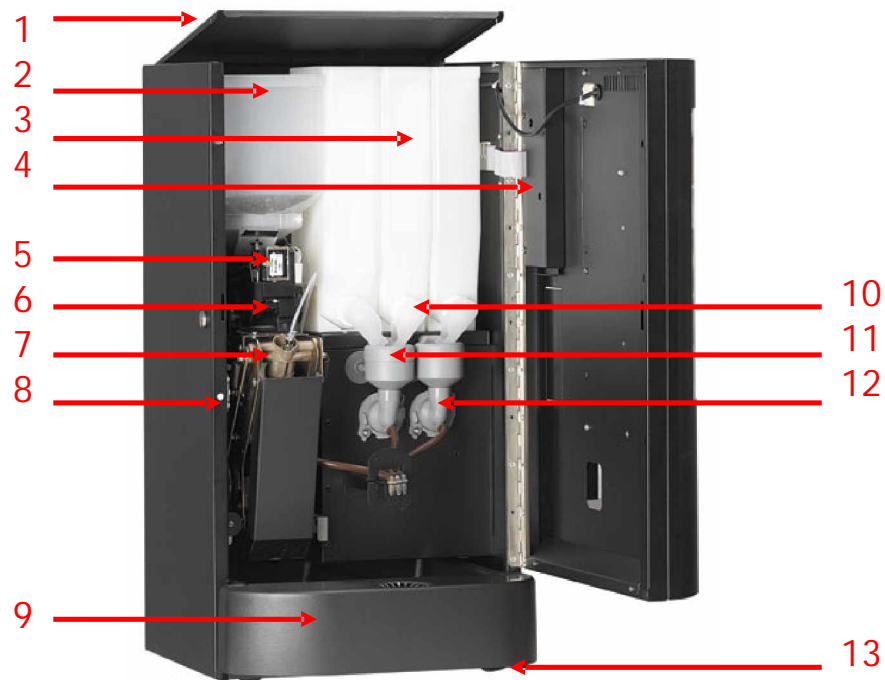
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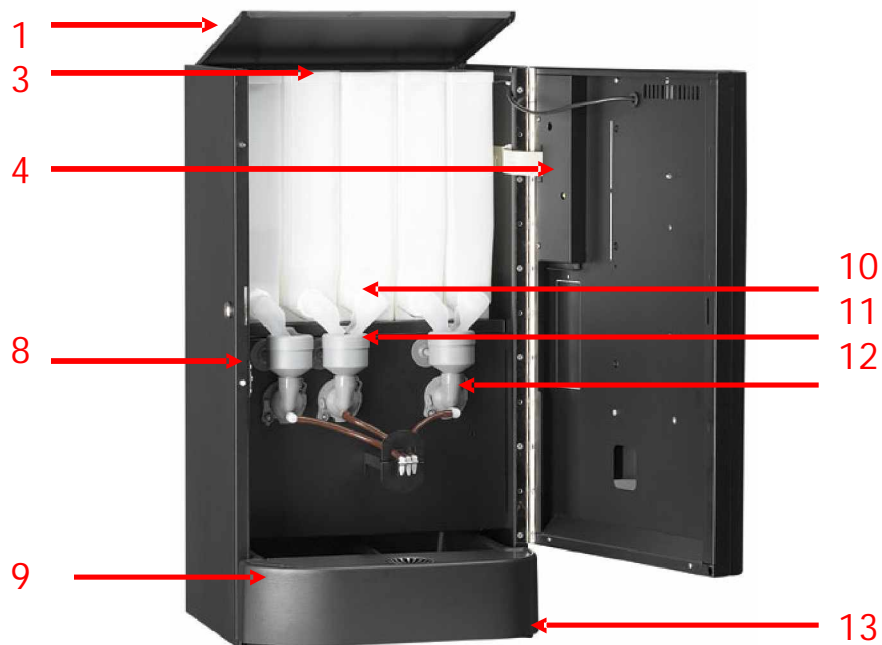
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## CLASSIC ESPRESSO &amp; 3 INSTANT



## CLASSIC INSTANT SOLUBLE 5



CAPTIONS TO THE GRAPHIC  
SYMBOLS ON PAGE 2

- 1- LCD2x16 display
- 2- Advertising panel
- 3- Keyboard for the selections
- 4- Lock
- 5- Area for the delivery of the beverage

CAPTIONS TO THE GRAPHIC  
SYMBOLS ON PAGE 3

- 1- Upper door panel
- 2- Coffee beans container
- 3- Soluble container
- 4- Setting key
- 5- Coffee dose
- 6- Grinder
- 7- Coffee group
- 8- Door micro switch
- 9- Water drip tray
- 10- Central pipe
- 11- Mixer tank
- 12- Mixer
- 13- Adjusting feet

## 1. GENERAL INFORMATION

1.1 The purpose of this manual is to inform the user about the machine's functions and method of operation, in order to get the best performance. Please read the entire manual very carefully before operating the machine. For legal reasons, this manual forms an integral part of the machine and must be kept inside the machine and readily available for reference.

1.2 The manufacturer, Adimac s.r.l, may change these instructions at any time without notice. Adimac s.r.l and General Vending NZ Limited may not be held liable for the consequences of any incorrect application of these instructions.

### HOT DRINKS VENDING MACHINE

## 2. TECHNICAL SPECIFICATIONS

### 2.1 DIMENSION AND WEIGHT (see picture 1 on page 2)

Height:	76.5 cm
Width:	40.5 cm
Depth:	43.6 cm
Net weight Classic Espresso:	38 kg
Net weight Classic Instant:	34 kg

### 2.2 TECHNICAL SPECIFICATIONS

• Power supply	110V 230V 240V / , 50- 60 Hz
• Maximum power consumption	1300 VA (Watts)
• Normal operating temperature	from +3°C up to +30°C
• Inlet water temperature	from +15°C up to + 30°C
• Noise level	less than 70 dB (A)
• Length of the power cable	2.50 – 3.00 m
• Price setting system	with independent prices or free mod
• Payment systems	predisposition for all existing kinds of 12V standard coin validator with front panel
• Machine painting	Epoxy powders
• Options	Payment system included
	Choice of colour
	Advertising graphics
	Stainless steel front panel
	Base cabinet
	Base cabinet with change giver facilities
	Independent tank kit

## 2.3 MAIN FEATURES

- Preheated coffee group.
- Espresso version with 2 -3 containers for soluble
- Instant version with 4-5 containers for soluble.
- 12 keys keyboard
- Parameters setting directly from the keyboard.

## 2.4 PRODUCTS CAPACITY

		Gaia E3	Gaia E2	Gaia S4	Gaia S5
Coffee beans	Kg.	1,7	1,7	-	-
Soluble coffee	Kg.	-	-	1,2	1,2
Coffee dec	Kg.	-	-	-	1,2
Granulated milk	Kg.	1,3	2,0	2,0	1,3
Lemon Tea	Kg.	2,9	-	2,9	2,9
Chocolate	Kg.	2,2	2,6	2,6	2,6

## 2.6 COIN VALIDATORS

This coffee machine accepts coin validator with front panel 12Vdc (It requires a special kit supplied as an optional from Adimac). Is it also possible to install a changegiver validator in a special cabinet (supplied as an optional from Adimac).

### IMPORTANT:

The machine is supplied without payment system. Any damage to the machine itself or things and persons caused by a wrong installation of the payment system is therefore to be ascribed to those who have made the installation. For any further detail, please refer to user's manuals supplied by the manufacturer.

## 3. BASIC DESCRIPTION

### 3.1 USE

The machine delivers beverages automatically by mixing together food products and water. The Manufacturer must declare that these products, which are contained in hopper containers specific for food products, are "suitable for vending purposes". The delivered beverages must be consumed immediately. They must be never preserved and/or consumed later. Any other use is to be considered improper and therefore dangerous.

3.2 The electronic board has been designed with the purpose of controlling the different components of the machine in order to make it as much flexible as to obtain a complete setting of the value given to all products, the values of all acceptable coins, the set up of the temperature in the boiler, the set up of the powder and water for the beverages.

3.4 Here are all possible beverages with the direct selection 12 key-board:

1	Espresso / Instant coffee	7	Chocolate
2	Long Espresso	8	Chocolate + Milk
3	Flate White	9	Milk + Chocolate
4	Milk and Coffee	10	Milk
5	Cappuccino	11	Hot Water
6	Mochaccino	12	Tea or Soup

#### 4. TRANSPORT

The vending machine must be transported carefully and only by qualified staff, keeping it always upright. Normally four/eight machines are supplied on a strongly made wooden pallet, wrapped in protective nylon with an outer cardboard carton fixed to the pallet with plastic strapping.

#### 5. UNPACKING

Qualified technicians only, following this procedure, can carry out unpacking and installing the machine:

Check that the machine has arrived safely inside its original packing, undamaged and still retained by the plastic strapping.

Carefully remove the protective carton, taking care not to damage the external parts of the machine. We recommend that you keep the original packaging for any future removal or repositioning.

The packing materials (nylon, pallet, polystyrene, etc.) are dangerous to children and must be kept out of their reach. The disposal of these packing materials must be entrusted to a responsible organisation.

Any damage to the machine must be notified immediately to the organisation responsible for the machine's transport. Packaging material must be kept for the transport agent's examination.

#### 6. INSTALLATION

##### FIRST CONSIDERATIONS:

There are two distinct people who will be responsible for the machine:

- The Technician, who will be in charge of the machine's installation, maintenance and repair,
- The Operator, who will be in charge of loading the products and carry out the day to day cleaning.

Only a qualified technician may carry out the installation.

Once the technician has completed the installation, the machine keys can be handled to the Operator.

The manufacturer or supplier cannot be held responsible for faulty operation of the machine, because of errors in installation.

Do not install the machine outdoors. It must be installed in a dry environment with temperatures between +5°C and +32°C and humidity not exceeding 80%.

The machine must not be located near explosive or inflammable materials or where water jets are used (for instance big kitchens).

If the machine is located in a security exit, the space between the machine with the door open (in its widest position) and the nearest obstacle must be at least of 80 cm.

**IMPORTANT:**

In order for the machine to work correctly, it must be level. The maximum inclination acceptable is 1.5°. Please adjust the Vendor's feet to achieve a satisfactory level.

The machine must be positioned either on the respective base cabinet or on the supporting base (in both cases they must be fixed with screws). The machine must be placed on a support whose surface is wider than the base of the dispenser and able to hold a weight of 100 kg (recommended height of the support + base 800 mm).

## 7. ELECTRICAL CONNECTION

A suitably qualified technician only can undertake electrical connection. The electric cable is supplied with a standard plug that must be connected to a 240V-50-60Hz single-phase socket (depending on the model).

Before connecting the plug, please check that the supply voltage corresponds to that indicated on the machine's registration plate and that the power available is adequate for the machine's requirements. You must also check that:

- The power supply voltage does not vary more than 6% from the nominal value.
- The main switch must be accessible. It must be able both to provide the 1500W maximum demand and ensure a single pole disconnection within a 3 mm opening of the contacts.
- Connect the yellow/green supply cable to a safe, earthed power point. If you are unsure about any aspect of the power supply, you must get it checked by a qualified electrician.

The manufacturer or supplier accepts no responsibility if these vital safety instructions are not complied with. Furthermore, suitable qualified staff must check all these safety aspects once a year.

The use of adaptors, multiple sockets and/or extensions is strictly forbidden. Surge protectors/filters/overvoltage protection is strongly recommended to protect the electronic board from damage in voltage surge situations.



## 8. WATER CONNECTION

Connect the machine to a drinking water system. Verify that the water is really drinkable by letting it tested in a laboratory in charge of doing that.

- Check that the pressure must be between 0.5 and 10 bar.
- The use of a pump is required in case the value of the pressure is lower.

We suggest you to connect the water tube to a 3/4 -3/8 Gas fitting in a place easily reachable, in order to disconnect the machine in case of necessity.

### ATTENTION:

Let the water flow out from the water line as long as it is completely limpid and free of any trail of dirt.

Connect the tap to the pipe fitting (allocated into the support between the boiler and the pressure reducer) of the electrovalve for the water entry through a copper tube or plastic material approved for food use and resistant to a pressure not lower than 10 bar and the diameter of the external tube must be of 8 mm.

For a good and lasting operation of the machine, the water must have hardness lower than 20°Ff.

Using common filters can reduce the water hardness, reducing the formation of scale, and allowing all components in contact with water to last longer, involving less frequent servicing. All new machines supplied from General vending NZ Ltd from 2004 onwards have filters supplied and the cartridges must be replaced 6 or 12 monthly depending on usage levels.

In case the machine is supplied with an independent tank, you may need a kit supplied from Adimac that includes a tank for the deposited water, a pump and a relay. These elements must be properly connected.

### IMPORTANT:

Normally the pressure reducer has been set from the manufacturer; but if it is necessary to adjust the pressure, do as follows:

After taking out the back part of the machine and connecting it to the water net

1. While the machine is off, pull up the Knob of the pressure reducer.
2. Turn it anticlockwise in order to be sure that the reducer is completely closed.
3. Switch on the machine and with the front door open and the door microswitch pulled out make a rinsing pressing the programming key and key 6.
4. Open slowly the pressure reducer by turning the Knob clockwise. Make sure that, the water flows constantly and with a proper pressure. If necessary do it again to fill completely the boiler.
5. Push the Knob of the reducer downwards to lock it.

## 9. SAFETY SYSTEMS

It is forbidden to use the machine or carry out any work on it, unless you have previously read and understood the whole of this user's manual.

In particular, you must follow all the safety precautions detailed in this manual. You are strictly forbidden to use this machine in a different way or in different conditions from those specified in this manual.

Neither Adimac s.r.l. nor General Vending NZ Limited accepts any responsibility for damage, loss or accident caused by non-compliance with these restrictions.

### 9.1 ELECTRICAL SECURITY SYSTEMS

For safety, this machine is provided with a 24V electrical supply except for the Heating Element, which operates at 230- 240V.

As a legal requirement, the power supply to all moving parts is automatically disconnected by a safety Microswitch when the machine door is opened. (see point n. 8 in the picture on page 3 "Microswitch")

Before undertaking any work on the machine, you must ALWAYS disconnect the power supply by switching the machine off at the back of the machine and removing the plug from its socket.

On the input line there is a fuse of 6,3A for 230-240 V or 16A for 110V located near the power switch of the machine.

On the electronic board there is one protective fuse: F1 de 10AT as protection of the board and the electric components to 24Vcc. low-voltage.

All these operations should be done when the dispenser is open but operating. To make the machine operate while the door is open, pull the little pin of the door microswitch (see point 8 on page 3).

#### **WARNING:**

Only authorised and suitable trained Technicians and Operators may have any dealings with the machine's operation, maintenance or connection/disconnection to the power supply. Do not leave the machine unattended with the door open.

## 10. FIRST CLEANING OF THE FOOD ZONE

According to the rules in force, it is essential to do an accurate cleaning of some parts of the machine while installing it. This will guarantee a perfect hygiene of the delivered products.

Before cleaning all parts do as follows:

- Wash hands thoroughly.
- Prepare a disinfectant bactericidal and chlorine base solution that can be easily found in chemist's shops or chemical supply companies.
- Remove from the machine: the powder cups from the mixers, the water cups, the product sliding panels, the silicone tubes for the exit of the product, the product containers (included the container for coffee beans if the machine is suitable for ground coffee). Remember to separate the cover from the body of the coffee container, the dump boxes, the drip trays as well as the water tank (if available).
- Wash all parts by using hot water. Dip everything for about an hour into the solution which has been previously prepared.
- Clean the fans of the mixers and the not movable bases of the mixers by using a cloth soaked in the solution.
- Step to the automatic cleaning of the mixers, by adding to the cups some drops of detergent. To do that, press the setting mode's push button and the key 6 on the keyboard. This operation is useful to eliminate trails of dirt in the boiler.
- After the cleaning, rinse all the washed parts by using water in order to remove any residue of the solution.
- Wipe accurately all the containers for the deposit of the powders, the drip trays and the product containers and then re-assemble them.

### **ATTENTION:**

If the dispenser does not work for a period longer than the date of expire of the products, it is necessary to empty the product containers completely and step to the cleaning.

- The cleansing operations must be done after 1400-1500 selections at least.

## 11. FOOD PRODUCTS LOADING

The Operators only, equipped with the machine's front door keys, can carry out all products loading operations.

By opening the front door you have free access to load the machine. It is preferable to remove the powders containers (hoppers).

**IMPORTANT:** turn the pipe for product delivery upwards in order to avoid any powder spillage

- Take the cover of the powders containers off and fill with care by using quantity of products not exceeding the expected consumption until the next loading. This is to avoid the deterioration of the exceeding product.
- The loading of the coffee beans container is the same as the loading of the powders. Before proceeding, remember to close the pipe by using the proper tongue/slide. After having re-assembled the container, remember to re-open the pipe.

## 12. SELECTION AND DELIVERY

The display normally shows the messages: "MACHINE READY – CREDIT 0.00".

If the machine has just been switched on and the water in the boiler has not attended the temperature yet, the display will show "WAIT PLEASE - HEATING".

Place the cup or mug into the delivery area.

By inserting the coins, the display will show the already introduced amount. If this is sufficient, by pressing one of the selection push buttons, the delivery of the product will start and the product will be delivered.

If the inserted amount is lower than the selected product's price, the display will show the display "MACHINE READY – INSERT..." and the amount to be inserted for reaching the price of the wanted product.

## 13. MACHINE SETTING

Only Technicians or Operators are allowed to set-up or to change programmed parameters. This function enables you to set the system of payment, to adjust the doses of beverages, etc... to set the machine as you prefer.

To enter the setting mode, open the door of the machine, pull the door microswitch (see point 8 page 3) and press the programming key in the back side of the keyboard. (See point 4 page 3)

The display will show the message "INSERT PASSWORD" (Usually set to "0000")

Now you can:

Display the Boiler Temperature  
Make a Rinsing  
Insert password

### 13.1 Display the Boiler Temperature

If you select Key/Button 5 the display shows the water temperature inside the boiler. This could be useful to control the right functionality of the machine. In this condition you can always select a beverage. To come back to the normal condition, you have to press the program key.

### 13.2 Make a Rinsing

If you press the Key 6 the machine does a rinsing of all the cups of soluble. They will be washed one at a time with 90cc of hot water. At the end, the machine goes back to the normal condition.

We recommended making regular rinsing, to keep the machine cleaner and to have better hygienic conditions.

### 13.3 Insert password

To enter the program menu you must insert a password by using the keys 3 and 4 (Key 3 increases of one unit the number dialled and key 4 decreases of one unit).

You have to confirm, by pressing key 1, every number entered. At this point the display shows the symbol "\*", and if it is correct, you are allowed to enter the main menu.

By pressing the program key, you are able to come back to the normal condition of the machine.

The default password is: 1 1 1 1 (Later machines 2 2 2 2)

When the right password is selected you enter to the:

#### MAIN PROGRAMMING MENU

You can now select the following areas:

Sys of Payment  
Doses  
Counters  
Miscellaneous  
Selling Data  
Set Password

#### 13.3.1 Sys of Payment

This menu allows choosing the system of payment you want to use. The first message shown "SYS OF PAYMENT TOKEN/COINS" ask you to tell the machine if you want to use normal coins or tokens.

By using the following keys it is possible:

1. To enter and run the parameters of the menu
2. To go back to the previous voice of the menu
3. To increase the value of the parameter
4. To decrease the value of the parameter

PROGRAM KEY. To return to the main menu of the setting mode

- COINS

When you choose COINS, the display shows the message "BASE COIN"; here you must give a value to the basic coin, that's means to the minimum value that can have the inserted coins, value that is also used as increasing or decreasing step of prices.

The second message shown is the number of decimal figures that you want to enable "DECIMAL POINT". To set Euros or \$ for instance, you'll use two decimals figures.

At this point, you must give to any of the 6 available channels the value of the associated coin "COIN 1, 2, 3....6". For the setting in dollars, for example, you must use following values:

Channel	Coin Value
1	0.05 cents
2	0.10 cents
3	0.20 cents
4	0.50 cents
5	1.00 dollar
6	2.00 dollars

Now you can set a price for any of the 12 beverages in the menu "BEVERAGE 1, 2..12 PRICE ". The last menu is used to facilitate the different buttons "BUTTON 1, 2, 3, ..., 12 ON/OFF".

Hereafter we report the parameters that can be modified and their limit of programming.

Value of the basic coin	0	255	
Position of the decimal point	00000, 0000.0, 000.00, 00.000,		
Coin	1...6	1	255 n. x basic coin
Beverage	1...12	1	255 n. x basic coin
Button	1...12	On/Off	

#### • TOKEN

When you select this option, you will be shown the same menus of the Coins but they don't have any influence in the set-up of the machine, a part the menu "BEVERAGE 1, 2, 3, ..., 12". In this menu you have to introduce the value 0 if you want the beverages are given free. Otherwise, if you want people pay one token for a beverage, you must introduce any value between 1 and 255.

### 13.3.2 Area Doses

In this menu you can select the doses of coffee, water and soluble to obtain different beverages. When the machine is new this menu is set with standard values. By this menu you can adapt the beverages to your taste.

By using the following keys it is possible:

1. To enter and run the parameters of the menu
2. To go back to the previous voice of the menu
3. To increase the value of the parameter
4. To decrease the value of the parameter

PROGRAM KEY To return to the main menu of the setting mode

Listed below are all the parameters that can be changed for each beverage and all their limits of settings.

Display		Description		
Water quantity for Coffee	1	0	500	cc
Water quantity for Coffee	2	0	500	cc
Water quantity for Coffee	3	0	500	cc
Water quantity Water	3	0	500	cc
Powder time Milk	3	0	25	sec
Water quantity for Coffee	4	0	500	cc
Water quantity Water	4	0	500	cc
Powder time Milk	4	0	25	sec
Water quantity for Coffee	5	0	500	cc
Water quantity Water	5	0	500	cc
Powder time Milk	5	0	25	sec
Water quantity for Coffee	6	0	500	cc
Water quantity Water	6	0	500	cc
Powder time Milk	6	0	25	sec
Powder time Choco	6	0	25	sec
Water quantity for Coffee	7	0	500	cc
Water quantity Water	7	0	500	cc
Powder time Milk	7	0	25	sec
Powder time Choco	7	0	25	sec
Water quantity Water	8	0	500	cc
Powder time Milk	8	0	25	sec
Powder time Choco	8	0	25	sec
Water quantity Water	9	0	500	cc
Powder time Milk	9	0	25	sec
Powder time Choco	9	0	25	sec
Water quantity Water	10	0	500	cc
Powder time Milk	10	0	25	sec
Water quantity Water	11	0	500	cc
Water quantity for Coffee	12	0	500	cc
Water quantity Water	12	0	500	cc
Powder time The	12	0	25	sec

When you set the time of a Powder, keep in mind that this time must include the Powder Delay and the Water Queue (see point 13.3.4 Miscellaneous).

### 13.3.3 Area Counters

The Counters menu serves to allow the monitoring of the vending machine.

By using the following keys it is possible:

1. To enter and run the parameters of the menu
  2. To go back to the previous voice of the menu
  3. To increase the value of the parameter
  4. To decrease the value of the parameter
- PROGRAM KEY To return to the main menu of the setting mode.

This area is divided in the following sub-menus

Coffee counters  
Coffee numbers  
Nr Coffee Res  
Grounds number  
Free drink counter  
Display counter

"COFFEE COUNTERS" is used to enable the coffee inverse-counter. This function is used when you want to stop the machine working when a certain number of coffees is prepared or when you know how many coffees can be made after a refilling. You can use this option to know how many coffee you could prepare before the coffee finish.

"COFFEE NUMBERS" this option allows you to set the value of the coffee inverse-counter (from 1 to 9999). When this inverse-counter gets to 0 the display will show the message

"LACK OF COFFEE". At this point the machine stops working and you must set the COFFEE NUMBER again.

"NR COFFEE RES" is a function similar to the fuel reserve of a car. This function works only if the "Coffee counter" is enabled. You can set a number from 0 to 200. When the inverse-counter gets the number you introduced in this menu, the display will show "COFFEE RESERVE".

"GROUNDS NUMBER" is the number of grounds which can be contained in the dump box (coffee waste box). You can set it from 0 (that means not enabled) to 250. If you enter a number different from 0 when the inverse-counter gets to it, the display shows "ALARM EMPTY GROUNDS" and the machine stops working. Now you must empty the dump box (coffee waste box) and then press and hold key 1, while holding key 1, press key 2 until the display message reads "Ready Machine".

"FREE DRINKS COUNTER". Here you allowed the machine to count the beverage sold with the price set to 0. If this option is enabled, the free drink are counted in the counter displayed when you turn on the machine. Otherwise the total counter counts a beverage only if it is sold with a price.

"DISPLAY COUNTER" Here you allowed the display to show the number of beverages prepared by the machine. This number is showed when you turn on the machine.



### 13.3.4 Miscellaneous

In this menu it is possible to modify the working parameters of the machine and enable or disconnect the optional functions. By using the following keys it is possible:

1. To enter and run the parameters of the menu
2. To go back to the previous voice of the menu
3. To increase the value of the parameter
4. To decrease the value of the parameter

PROGRAM KEY To return to the main menu of the setting mode

We report hereafter the parameters that can be modified and their limits of programming:

Language	Italian/English
Machine Type	1, 2, 3 Solubles
Set T of Boiler	85° - 105°
Water Refill	On/Off (Default OFF, should be turned ON)
Group Pause	0 s - 25 s
Powder Delay	0 s - 5 s
Water Queue	0 cc 10 cc
Flowmeter Pulses	1, 2, 3, 4

Set T of Boiler:	By this function you can set the temperature of the water inside the boiler.
Water Refill:	This enables the machine to refill water inside the boiler regularly to keep the boiler always full; the refill lasts 1 second and it is done after 10 minutes from the last beverage.
Group Pause:	It's the pause between two beverages can be prepared.
Powder Delay:	When you select a beverage prepared with a soluble, the powder is dispensed after a pause (powder delay) that allows a good mixing between powder and water and avoid the mixer bowl could be blocked.
Water Queue:	When you select a beverage prepared with a soluble, there is a queue of water after the falling of the powder; this is necessary because the mixer bowl must be washed after the use of a soluble.
Flowmeter Pulses:	This function is set from the manufacturer and it can't be changed.

### 13.3.5 Selling Data

The counter menu allows you to monitor the quantity and the amount sold for any selection, the total number and amount sold by the machine.

Counter beverage 1, 2, ..., 12: counts the beverage for any selection  
 Amount beverage 1, 2, ..., 12: counts the amount of money for any selection  
 Total Counter: counts the total of beverages prepared by the machine  
 Amount Total: counts the total amount sold by the machine

### 13.3.6 Set Password

If you want to change the password you must enter this menu by key 1, then digit your password using keys 3 and 4 (Key 3 increases of one unit the number dialled and key 4 decreases of one unit) and then, when the display shows the message "CHANGE PASSWORD - CONFIRM?", confirm by using key 1.

## 14. DIAGNOSIS OF FAULTS AND WARNING MESSAGES

This machine is equipped with mechanisms that constantly check many functions. If something irregular is detected, a warning message is displayed.

WARNING MESSAGE	FAULT
ALARM – COFFEE GROUP:	Is displayed if the group motor is not able to reach the position within 10 secs.
ALARM – TEMPERATURE:	Is displayed when the temperature sensor is interrupted or short-circuited (failed). While switching on the board, the alarm for the interrupted sensor is delayed for 30 secs.
ALARM - GRINDER:	Is displayed if the grinder is not able to grind the requested coffee dose in 25 secs.
ALARM – WATER PUMP:	Is displayed if water is missing.
ALARM – EMPTY GROUNDS:	Is displayed if the set coffee-grounds number has been achieved.
ALARM - LACK OF COFFEE:	Is displayed when the machine gets blocked because the coffee doses are to 0.
WAIT PLEASE - HEATING:	Is continuously displayed if the working temperature is not achieved within the right time.  If instead of an espresso, the coffee group delivers just hot water, the doser microswitch or the electromagnet requires attention

To reset the alarms, when they are corrected, switch off the power to board or press the programming key (located on the inside of the door behind the keypad).

To reset the alarm for ALARM – EMPTY GROUNDS (to prompt the operator to empty the spent coffee container) press selection button 1 and 2 together simultaneously on the keyboard beverages selection.

## REMARKS ABOUT SOME MACHINE FUNCTIONS

### Switching on the machine

After switching on the machine the motor group turns and moves to start setting (completes a reset cycle).

### Opening of the door

While opening the door all power is disconnected and all deliveries are blocked. It is just like disconnecting the machine power.

While closing the door the machine will do all operations that are enabled by switching on the machine.

### Automatic load of the boiler

The microswitch door must be closed.

It can be made a loading-operation of the boiler by:

1. Switching on the machine
2. Pulling the white door microswitch
3. Press the programming key
4. Press key 6

### Automatic washings

They will be operative only if set in the programming. If there is no credit, all set deliveries have been attended and 5 minutes have already passed from the last delivery, in this case the washing will start.

Should happen that within these 5 minutes another delivery gets made, this delay starts again from 0 to 5'. This is to avoid that when a delivery ends another washing starts before taking out the cup. While switching on the machine, the washing starts immediately without waiting for this delay. The display will show "Washing".

## 15. SETTING OF THE COFFEE GRINDER

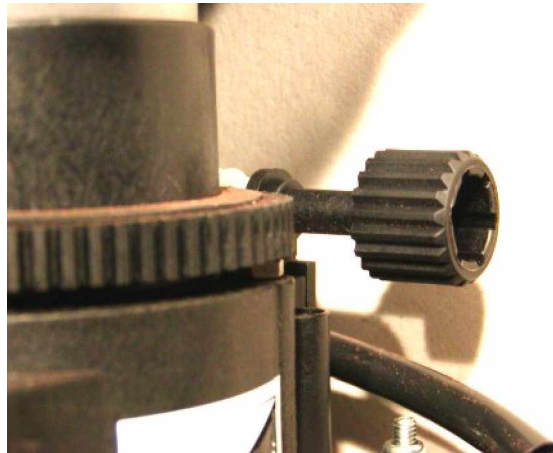
Technicians or Operators only should carry out all setting operations. The grinder is already set when it leaves the factory; only experienced technicians should adjust the grinding otherwise the coffee could taste poor (too weak or too strong).

**NOTE.** The grinder is equipped with conical grind-teeth

After having changed the calibration of the grinder, select the coffee or coffee/milk beverage at least three/four times in order to verify that the correct taste profile has been achieved.

Refer graphic below, by turning the adjusting wheel knob you rotate the grinder ring to adjust the grinding.

- Rotate clockwise in order to obtain a finer grind of coffee.
- Rotate anti-clockwise in order to obtain a coarser grind.



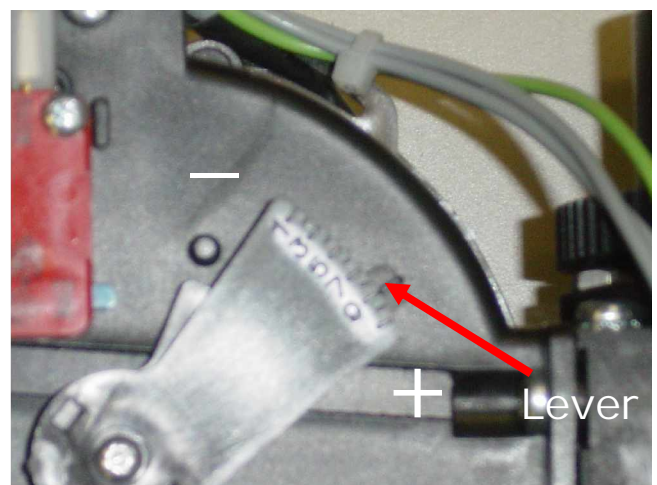
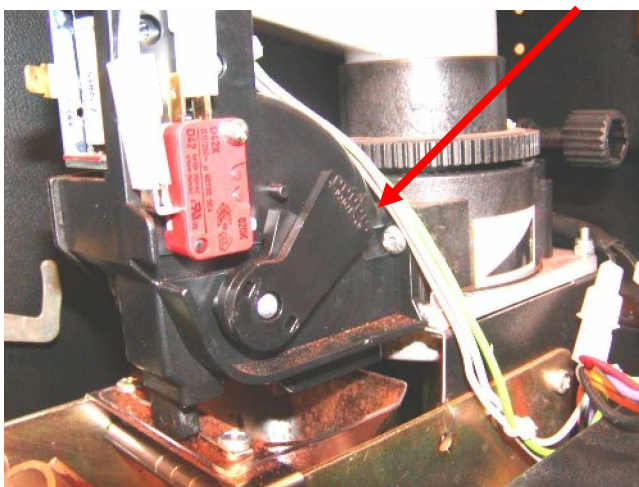
PLEASE NOTE that too fine a regulation of the grinder could block the coffee group filters and may also cause clogging between the grinder and doser.

#### 16. SETTING OF THE COFFEE'S GRAMS

Technicians or Operators only should carry out all the operations.

The setting of the grams can range from 5g (value=1) to 10g (value=10). Any position changes the quantity of the dose of, more or less, 0.5g.

This is possible by adjusting the small plastic lever (see picture here below). To increase the dose, you must push the lever away from the safety block and then move it along the graduated scale to a higher value or if you want to decrease the dose, move it to a lower value (+ or -)

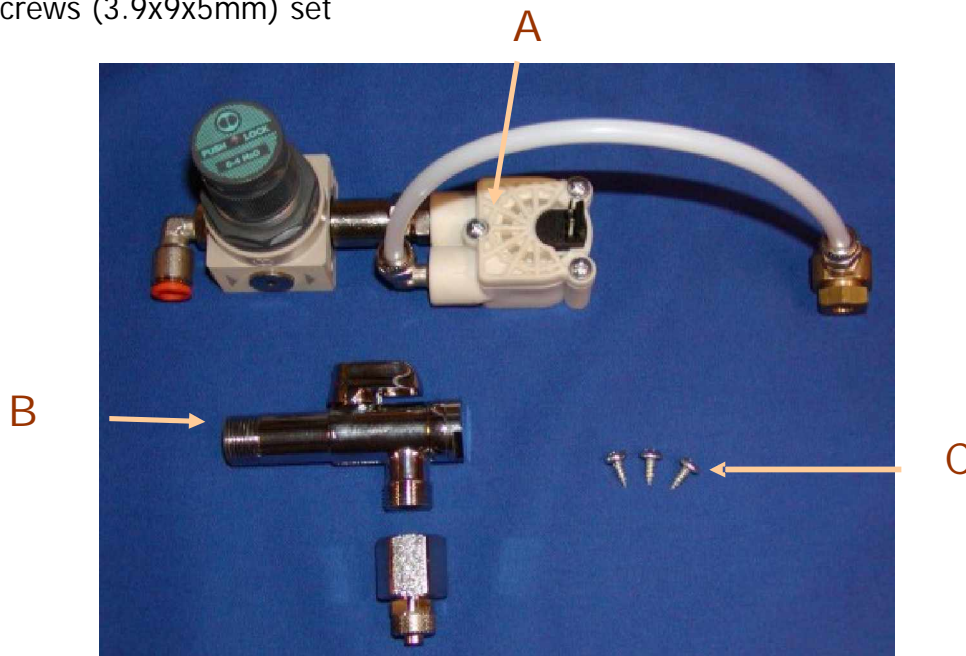


## 17. CHANGING FROM WATER MAIN CONNECTION TO TANK AND VICE-VERSA

### 17.1 CHANGING FROM WATER MAIN CONNECTION TO TANK

Water main connection kit is composed by:

- flow meter + water regulator
- fast on connection tap with filter
- screws (3.9x9x5mm) set



#### Instructions:

1. Turn off the machine and disconnect the power supply plug.
2. Take out the back side panel
3. Take out the bracket in the left hand corner on the button of the machine by unscrewing the two screws.
4. Disconnect the Flow Meter connector.
5. Disconnect the hose and the connector from the input side of the pump.
6. Disconnect the hose that goes from the Flow Meter to the base of the machine into the tank and, then, remove the tank and the hose from the cabinet.
7. Levering up with a screwdriver, disconnect the Flow meter and take it out; it is fixed by using silicon.
8. Disconnect the silicon hoses that go from the soluble electrovalves to the Mixers; take care because a small quantity of water can come out.
9. Loosen the two screws which fix the boiler support; lift the boiler from the back side and take it out for 5-7 centimetres to be able to operate on the back.
10. Fix the BAR connector to the input side of the pump (pay attention to the right position of the O-Ring) attention to unscrew the nut before introducing it inside the pins.
11. Fix (with two 3.9x9.5 screws) the support that close the pressure reducer hole to the pressure reducer
12. Fix the support that close the pressure reducer to the boiler support
13. Position the boiler support in its housing paying attention to position before the two back side-appendages in their housing
14. Connect the Volumetric Counter with the tubes of soluble electrovalves

15. Now, install the connection tap (with filter) included in the kit, to the main water . It is important to install the connection tap closer the machine. You can't avoid to install this tap because the machine works properly only if this filter is installed
16. Connect the machine with the tap-filter by using the Teflon 6/8 tube and turn on the tap
17. Connect the power supply, turn on the machine, open the door and pull the door Micro switch (so the machine starts working).
18. Make 3 or 4 rinsing and turning clockwise and anti-clockwise the pressure regulator ensuring that the water is going not higher that the exit water hole in the mixing bowl
19. Check if everything is ok and put back the back side panel

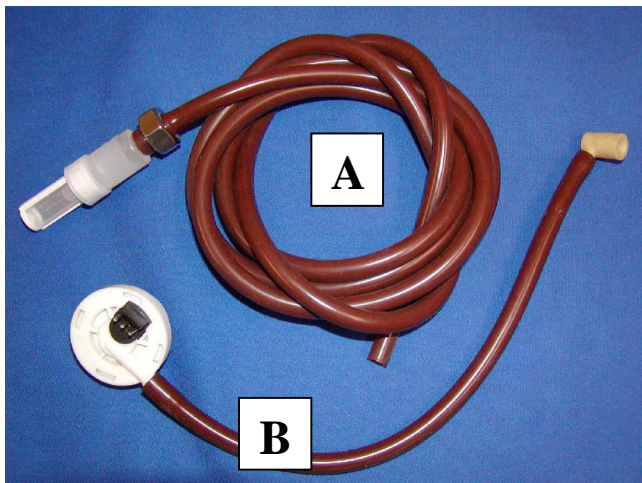
On the right you can see the kit install in the right way.



## 17.2 CHANGING FROM TANK TO WATER MAIN CONNECTION

Tank connection kit is composed of:

- silicon tube with filter and one way valve
- volumetric counter (flowmeter) with exit tube and connection for pump
- 20 or 25 litre tank



1. Turn off the main water
2. Make a selection in order to reduce the pressure in the hydraulic circuit
3. Turn off the machine and disconnect the power supply
4. Remove the back side panel
5. Take off the Volumetric Counter connector
6. Take off the water tube from Pressure Reducer the fast connector
7. Take off the silicon tubes that connect the soluble electrovalves to the mixer bowls (pay attention, a little quantity of hot water could exit)



8. Take out the boiler support for 5-7 centimetres by unscrewing the two screws and lift it from the back side
9. Take out the screws from the pressure reducer hole-closer support and the screw that keeps the volumetric counter to the boiler support
10. Loosen the Bar connection on the input side of the pump
11. Take out the pressure reducer and volumetric counter
12. Take out the pressure reducer hole-closer support, turn it upside down (so the square hole stays on the lower side) and fix it to the boiler support
13. By using silicon or hot glue, fix the new Volumetric Counter (part of the kit) in the place of the old one; pay attention the two holes must go towards the back side of the machine
14. Connect the exit rubber connection of the Volumetric Counter with the input side of the pump
15. Re-position the boiler support in its housing, positioning first the two back side appendages in their housings and fixing it by two screws
16. Connect the Volumetric Counter connector to the Volumetric Counter
17. Position the tank (full of water) in the base of the machine; connect it to the Volumetric Counter by the silicon tube (it must pass from the apposite hole)
18. Connect the power supply, turn on the machine, open the door and pull the door microswitch
19. Make 3 or 4 rinsing and turning clockwise and anti-clockwise the pressure regulator make the water going not higher that the exit water hole in the mixing bowl
20. Check if everything is ok and put back the back side panel

## 18. CHANGING CANISTER CONFIGURATION

### 18.1 CHANGING CANISTER FROM VERSION S4 TO S5

1. Disconnect the power supply
2. Open the door and take out the third canister from the left (Big type), normally used for milk
3. Install the new canister (Medium type), holding it on the left, and position the pipe on mixing bowl (the second)
4. Take the back-side panel out and install the soluble 90rpm motor-reducer in the only free space of the soluble motor support
5. Connect the motor-reducer with the red wire nr. 14 and the black wire nr. 18, already predisposed; take care to connect them, not inverting the polarisation (red must be negative and black positive - the motor-reducer has the positive pole signed with a red spot with a + inside); if you have connected them in the wrong way, as soon as you prepare the first beverage, the powder doesn't exit because the motor goes in the wrong direction.
6. Now, insert the canister (Small Type) and install the pipe so that the powder goes in the third mixing bowl
7. Reassemble the back side panel and turn on the machine
8. Enter MISCELLANEOUS menu and set-up the machine as it works with 5 solubles; keep in mind you have to modify the doses menu
9. Test the right function of the machine

## 18.2 CHANGING CANISTER FROM VERSION S5 TO S4

1. Disconnect the power supply
2. Open the door and take out the third and fourth canisters from the left (Medium and Small type) and install the new canister (Big type)
3. Take the back-side panel out
4. You can leave the motor-reducer but you MUST disconnect the electric wires
5. Reassemble the back side panel and turn on the machine
6. Enter MISCELLANEOUS menu and set-up the machine as it works with 4 solubles; keep in mind you have to modify the doses menu
7. Test the right function of the machine



Gaia S4



Gaia S5



### 18.3 CHANGING CANISTER FROM VERSION E2 TO E3

1. Disconnect the power supply
2. Open the door and take out the third canister from the left (Big type), normally used for milk
3. Install the new canister (Medium type), holding it on the left, and position the pipe on mixing bowl (the first)
4. Take the back-side panel out and install the soluble 90rpm motor-reducer in the only free space of the soluble motor support
5. Connect the motor-reducer with the light blue wire nr. 22 and the black wire nr. 18, already predisposed; pay attention to connect them inverting the polarisation (red wire must be negative and black positive - the motor-reducer has the positive pole signed with a red spot with a + inside); if you have connected them in the wrong way, as soon as you prepare the first beverage, the powder doesn't exit because the motor goes in the wrong direction
6. Now, insert the canister (Small Type) and install the pipe so that the powder goes in the second mixing bowl
7. Reassemble the back-side panel and turn the machine on
8. Enter MISCELLANEOUS menu and set-up the machine as it works with 3 solubles; keep in mind you have to modify the doses menu
9. Test the right function of the machine

### 18.4 CHANGING CANISTER FROM VERSION E3 TO E2

1. Disconnect the power supply
2. Open the door and take out the third and fourth canisters from the left (Medium and Small type) and install the new canister (Big type)
3. Take the back-side panel out
4. You can leave or not the motor-reducer but you MUST disconnect the electric wires
5. Reassemble the back side panel and turn on the machine
6. Enter MISCELLANEOUS menu and set-up the machine as it works with 2 solubles; keep in mind you have to modify the doses menu
7. Test the right function of the machine



**CLASSIC E2**

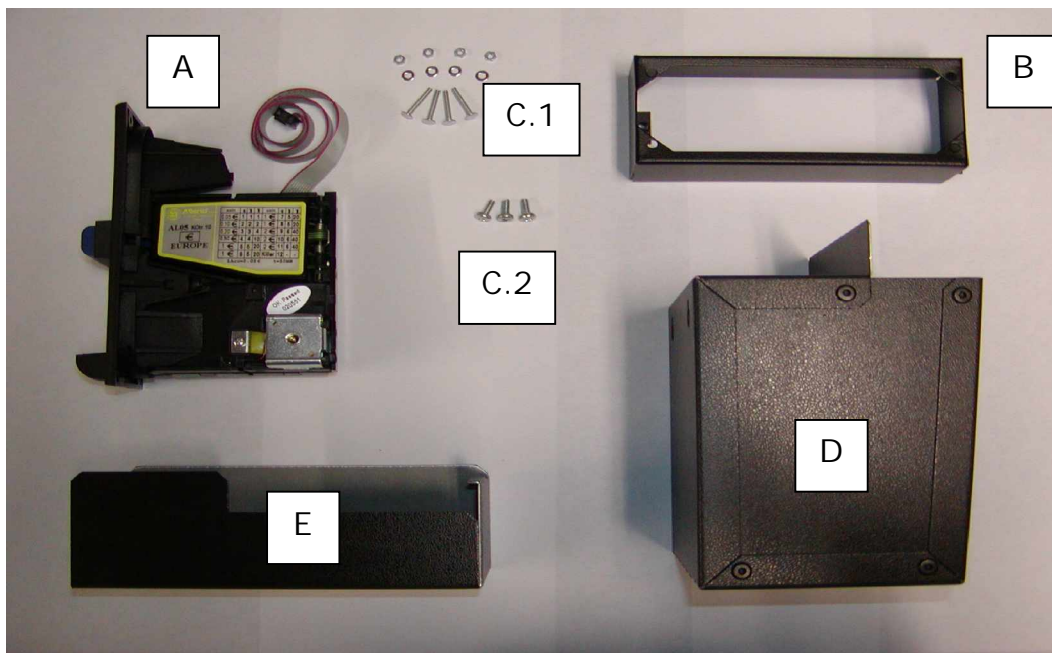


**CLASSIC E3**

## 19. INSTALLING OF 12V FRONT PANEL COIN VALIDATOR

Coin Validator kit is composed by:

- a) 12Vdc Front Panel with flat 10ways wire (This is an optional equipment of the machine)
- b) Coin mech box
- c) 4 screws to fix coin validator box (C.1) and 3 screws to fix cash box (C.2)
- d) Cash box
- e) Back cover for coin mech



1. Disconnect the power supply
2. Open the door
3. Take the keyboard cover out
4. Cut the micro-junctions and take the flat metallic plate
5. Cut the sticker following the shape of the flat metallic plate hole and, in the upper part, prepare a 4mm hole in the same position of the one prepared in the box
6. Insert the coin validator in its box and fasten it with its 4 screws
7. Fix the coin validator box to the door
8. Connect the 10ways flat plug with the CN2 keyboard connector
9. Install the keyboard cover and then fix it with the coin validator cover
10. Install the cash box by using the last two screws
11. Turn on the machine and pull the micro-switch door
12. Enter the program menu and set-up the decimal point, the base coin value, the respective coin channel and all the different prices.
13. Check the right function of the system

For any other information refer to the coin validator user's manual

## 20. PERIODICAL SERVICING AND CLEANING

As to guarantee the correct functioning of the dispenser for a long time, servicing and cleaning must be done scrupulously. It is clear that external things like the dampness, the temperature of the environment, the water hardness, the products used and so on, can influence the frequency of interventions on the machine. These operations are necessary to respect the rules of health actually in force.

All servicing operations must be executed by skilled/trained Technicians or Operators only. Before making any intervention inside the machine, make sure that the switch collocated at the back of the machine is in OFF position.

NOTE: Wash your hands carefully before making any intervention.

### 20.1 DAILY CLEANING

This operation aims at preventing the origin of bacteria where food is collocated. Keeping the stainless steel or painted surfaces cleaned with neutral detergents can prevent oxidization or chemical aggressions. Use of solvents or water jets directly to the machine may cause damage and is absolutely forbidden.

Use a cloth damped with drinkable water for cleaning the parts of the delivery area. Dismantle and rinse carefully by using drinkable water the here below mentioned parts:

- Soluble pipe. See picture 1
- The mixer cups and the mixer supports. See picture 2-3
- Mixer Fans. See pictures 4 & 5.



Picture 1



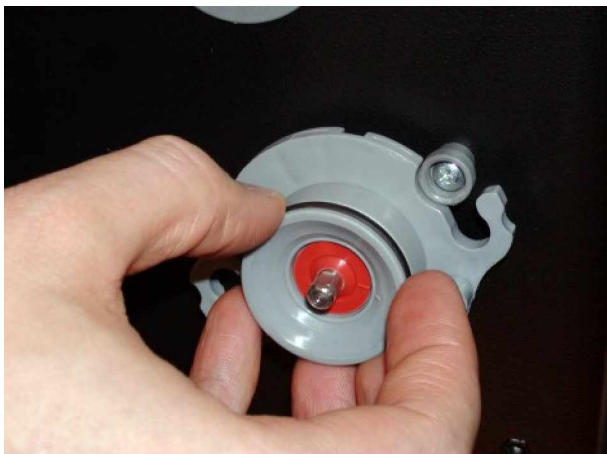
Picture 2



Picture 3



Picture 4



Picture 5



Picture 6

- Silicone tubes for the exit of the product. See picture 6.

Once washed the parts, dry them carefully by using a dry cloth and then assemble them again by doing the opposite done before the assembly.

### 20.3 WEEKLY CLEANING

- After having taken out and cleaned the drip and powder trays, clean with a cloth damped into drinkable water the whole surface where there are the containers for the products as well as the bottom of the machine.
- Clean the external side of the machine by paying particular attention to the finishing parts. Once a month it is necessary to do the disinfecting of all parts in contact with food. See chapter 10.

NOTE. You are strictly forbidden from using steel wool, steel brushes or abrasive sponges. Only after having done the cleaning operations, you can proceed with the loading of the products.

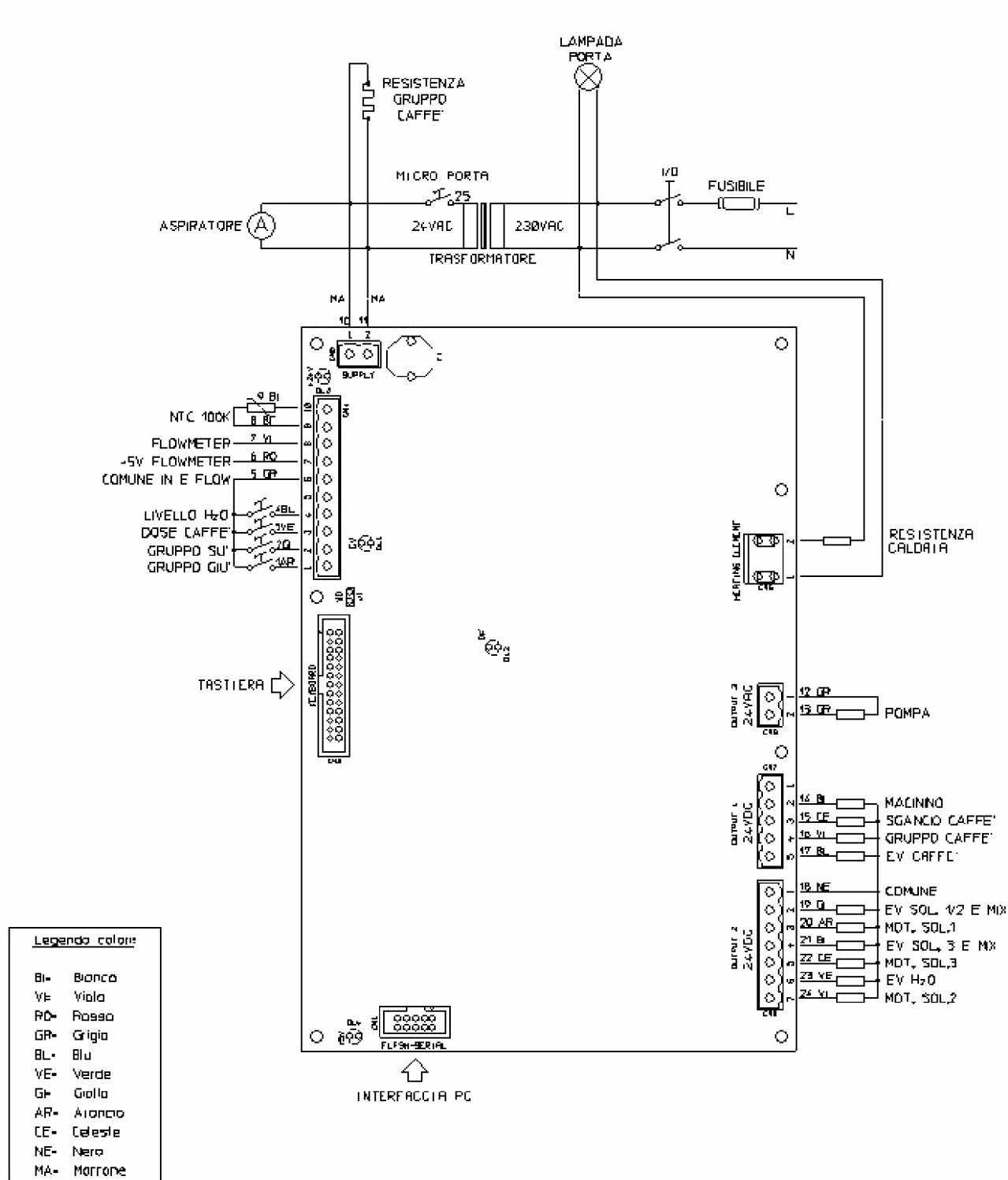
### 20.4 BOILER CLEANING

Qualified Technicians only must carry out all these operations. This operation is very important and must be executed more often in case the water is quite hard. Please proceed as follows:

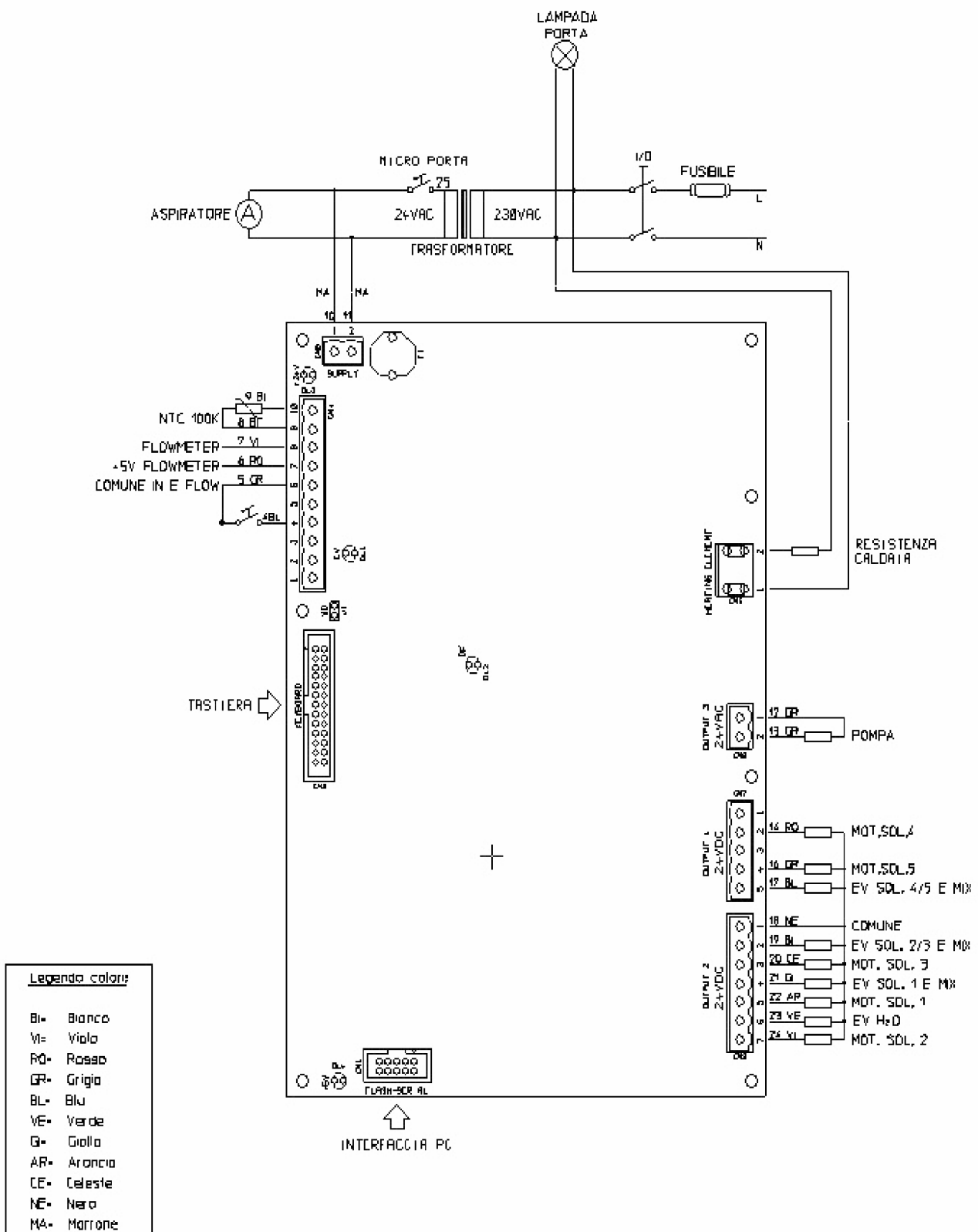
1. Unscrew the fastening screw on the backside of the machine to have access to the boiler.
2. Dismantle the machine boiler and separate the cover with the resistance from the body itself.
3. Prepare a solution made of a decalcification product (attention: the solution must be in accordance with the food laws) and use it to clean the boiler body and lower part of the resistance.
4. Soak the parts for no more than 20 mins (this however depends on the limestone hardness and thickness).
5. Rinse everything with running water and dry properly.
6. Before re-assembling, make sure the resistance is still operating and replace the O-ring.

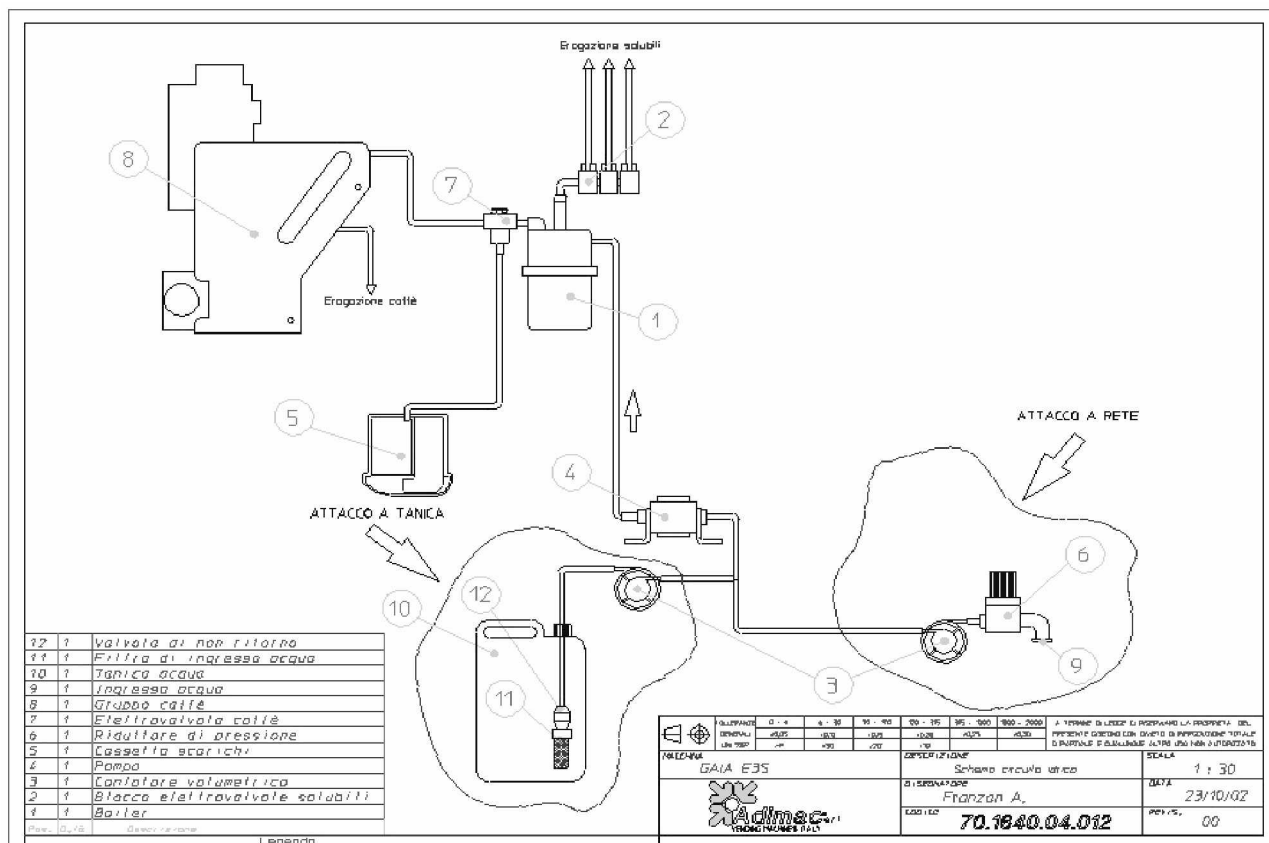
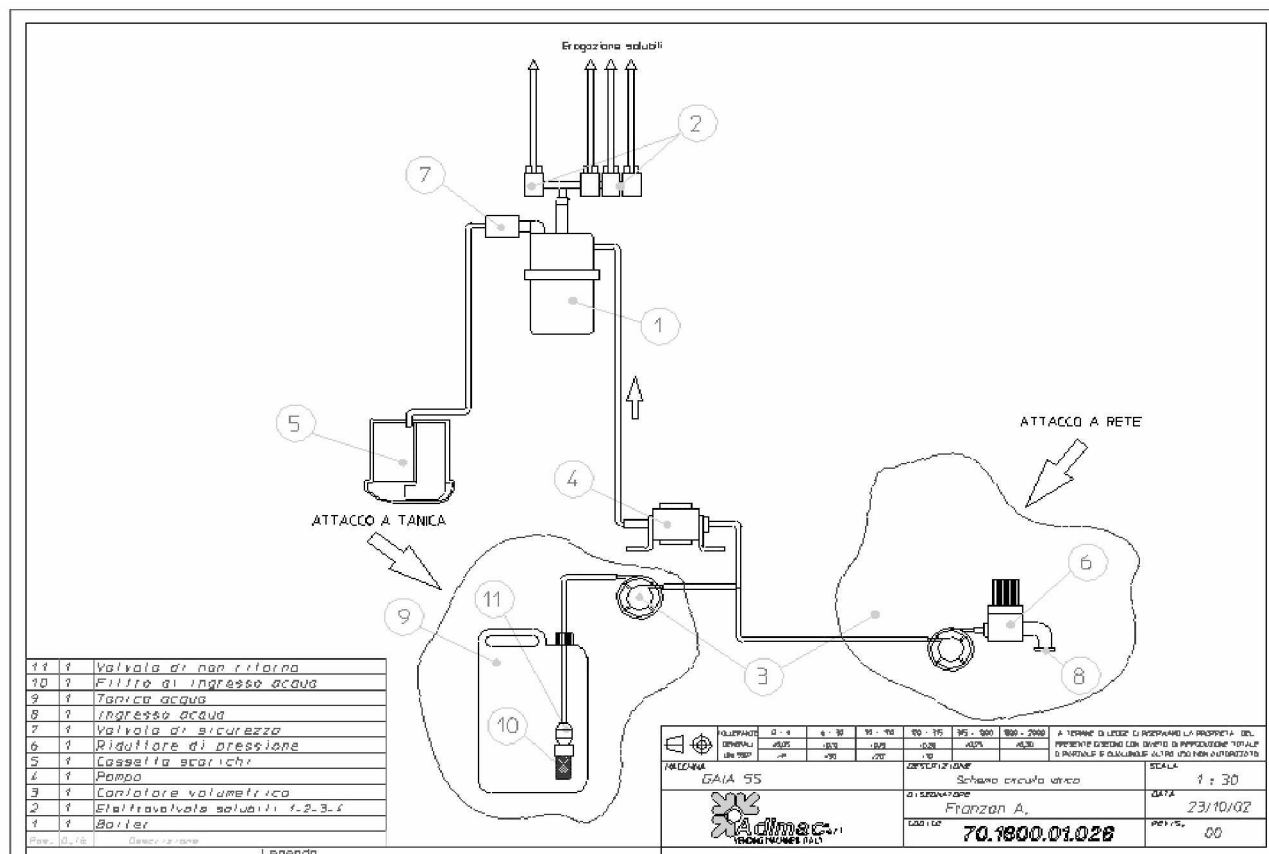
## 21. WIRING DIAGRAM

### CLASSIC E3



## CLASSIC S5



**22. WATER DIAGRAM****Gaia E3****Gaia S5**



## 23. GENERAL RULES OF WARRANTY

The manufacturer declines all responsibilities for the use of non original parts.

### WARRANTY

- Mechanical parts 12 months since the date of delivery
- Electrical parts 6 months since the date of delivery

23.1 ADIMAC S.r.L. grants its product which is identified throughout the plate placed on the right side of the machine reporting the CE marking and the registration number.

### 24.2 WARRANTY LIMITS

1. Because of reason independent from the manufacturer's will, that is to say for inefficiency, lack of care or improper use of the machine that means a complete inobservance of the user's manual.
2. Because of a wrong installation executed by non-qualified staff.
3. Because of lack or wrong servicing and cleansing by the staff in charge of doing that.
4. Because of modifications or a wrong machine use.
5. Because of repairs made by non-qualified staff.
6. Because of transport, wrong power supply, use of aggressive soaps that cause a deterioration of the materials and anything else which cannot be ascribed to the manufacturer such as other people servicing, fire, external agents (earthquake, thunderbolt, flooding etc.)
7. This warranty covers exclusively the spare parts and not the labour costs.
8. The warranty expires in case of delay or even partial insolvency of the fixed payments.

## 24. PRESERVATION OF THE USER'S MANUAL

The user's manual can be preserved inside the machine. If this is lost, you must contact General Vending New Zealand Tel +64 3 3662220 Fax +64 3 3662220 Email [info@generalvending.co.nz](mailto:info@generalvending.co.nz)

This user's manual is updated to the current technical knowledge of the machine and the manufacturer reserves itself the right to modify models and characteristics without any notice



## 25. TEMPORARY INOPERATION OF THE MACHINE

Should the machine not be operative for a long time, follow these instructions:

- Disconnect the power supply cable.
- Turn the tap of the water connection off and disconnect the tube from the machine.
- Empty all containers.
- Disassemble and clean deeply all parts in contact to the food by using hot water.
- Follow the instructions as described in chapter 10 on page 12

## 26. DISMANTLING OF THE MACHINE

This machine is made of recyclable steel and plastic materials. You must proceed with its disassembly by dividing all the parts according to the material they are made of (metal, stainless steel, iron, plastic etc ;).

You must refer to the local recycling companies for the disposal of all parts of the machine.

**28. EC DECLARATION OF CONFORMITY**

We, manufacturer ADIMAC SRL, with residence in VIA DEI PINI, No. 42 ZIP CODE 36016 THIENE (VI) ITALY

**declare under our own responsibility, that the product**

**MODEL:** ☐ **GAIA E3**  
☐ **GAIA E2**

☐ **GAIA S4**  
☐ **GAIA S5**

**REGISTRATION NUMBER.....**

**MANUFACTURING YEAR.....**

**is in conformity with the legislative dispositions which transpose the following directives:**

- **Direction 89/336 CEE (directive EMC) and next amendments.**
- **Direction 73/23 CEE (directive of the low tension) and next amendments.**
- **Direction 98/37 CEE (machine direction).**

**and is in compliance with the here under rules and/or technical specifications:**

EN 55014-1 (1993)  
EN 55014-2 (1997)

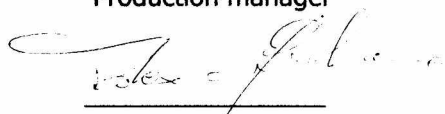
IEC 335-2-75 (1995)  
EN 292-1 (1991)  
EN 292-2 (1991)

The beginning year of the CE marking on the Gaia is represented by the figures 02 (CE02).

Place: Thiene

Authorised Signature

TEDESCO GIULIANO  
Production manager

**ATTENTION:**

This user's manual is an integral part of the machine. It must be read and thoroughly understood in order to make safe and proper use of the machine.

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