

BARISSIMA

User Manual

V 1.00 / 02.2015 / English



VERON Austria



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1.1 Identification

User Manual

BARISSIMA
Language EN
Edition 2015
Revision 02/2015

Product

This manual refers to the milk foamer BARISSIMA.
The identification of the milk foamer can be found on the machines name plate.

You can find the exact description of the machine on the requirements, benefits and features in chapter "2 Product Description"

1.2 Modification of Products

- All built-in milk foamer parts are preset and may only be changed by an authorized service technician.
- There must be no modifications to the product carried out by the customer.
- In case of non-compliance the warranty by the customer service or the Manufacturer is not covered.

1.3 Important Information about the User Manual

- The User Manual must always be available near the milk foamer.
- All persons who work on the machine must read the User Manual or be taught by trained staff.
- The User Manual contain important information for safe operation.
- The User Manual makes it easier for you to learn and use all applications of this machine.
- Compliance with the User Manual will help you to avoid dangers and unnecessary repairs and downtime.
- The milk foamer will thank you for your care with increased reliability and durability.

1.4 Safety-related information

1.4.1 Symbols used in these User Manual



Warning!

Safety-related information

Texts with this symbol or signal word indicate a hazard with a medium-risk, which, if not avoided, can result in death or serious injuries.



Electric Shock



Caution!

Protection against personal injury

Texts with this symbol or signal word indicate a hazard with a low level of risk which, if not avoided, can result in minor or moderate injuries.



Hot Steam **Hot Surface**



Toxic or corrosive Substances



Crushing hazard



Important!

Notes on property damage

For the milk foamer
For the installation location
Always follow the user manual



Note!

Texts with this symbol or signal word contain additional important information on dealing with the milk foamer.

1.4.2 Safety



Note!

Read the instruction manual carefully.
Keep the User Manual always at hand.

- This manual must always be kept near the milk foamer.
- All persons who work on the machine must read the user manual or be taught by trained staff.
- The installation and initial operation of the machine must be performed by an authorized service technician.
- Use the machine only if it is in perfect condition.
- The milk foamer may only be opened, maintained and repaired by authorized service technicians. Otherwise, there is danger to life and equipment.
- All parts in the milk foamer are calibrated and may only be changed by an authorized service technician.
- The power supply and plug must be replaced by an authorized service technician only.
- No changes, alterations or attempts at repair, especially using tools may be carried out on or in the appliance.
- Use only replacement parts that are listed in the parts catalog.
- The integrated component-tested safety devices prevent unwanted pressure and temperature increase in the hot water boiler. If the safety valve opens, the machine must be switched off immediately at the main switch and the main shutoff valve to the drinking water supply must be closed. If there are troubles, switch off the machine and call an authorized service technician. Do not turn the machine on until the error is fixed.
- The hot water and steam boiler went through a water pressure test
- The operator is responsible for the regular overview of safety by an expert. Therefore, perform an inspection and maintenance once a year by an authorized service technician.
- The operator must ensure that the electrical systems and equipment are in a proper condition.
- For trouble-free operation of the machine a room temperature of +10°C to +40°C and a maximum relative humidity of 80% is required.
- This machine is not intended for use by persons (including Children) with reduced intellectual, sensory and physical abilities or lack of experience and knowledge, unless they are supervised by a person responsible for their safety.
- Prevent access for children or contact with domestic animals, plants or insects. This also applies to the packaging material, small parts and detergents.
- Keep in mind that after switching off the machine several outlet parts still may be hot.
- NEVER spray into the machine with a spray. CFC and HFC free Propellants are often highly flammable. EXPLOSION HAZARD!
- During unattended shutdowns the machine must be turned off and the tap must be turned off. For water and electricity damage due to not following this instruction, any liability is rejected.
- Use only original VERON cleaners and spare parts. For damages that are caused by the use of other cleaning products and spare parts any liability is rejected.
- For accidents or damage caused due to non-observance of these Safety regulations neither the supplier nor the manufacturer is liable.

1.4.3 Warning Notes

Despite all precautions, every machine contains a potential safety risk when handled improper. For this reason, we have - for your own safety - summarized the hazards for you. Note these hints when operating your milk foamer to avoid injury and health hazards.

The milk foamer is state of the art and constructed under recognized safety regulations, still hazards may arise.

Operate the machine only in perfect condition and in compliance with the User Manual.

Warning!

Risk of death by electric shock!

Water or other liquids reaching the electronics of your milk foamer can lead to life-threatening electrical shocks.



- Do not clean your milk foamer and the installation area with running water, steam cleaners or steam jet cleaners.
- Protect the milk foamer from dampness or the influence of weather (frost, sunlight) and do not use the milk foamer outdoors.
- Do not open the casing of your milk foamer.
- Do not reach into the inside of your milk foamer and do not use any tools on the machine.

Warning!

Risk of death by defects in the power cord!

Defects in the power cord can lead to life-threatening electrical shocks.



- Protect the power cord from damage.
- Do not rip, bend, clamp or squeeze the power cord.
- Never lift or pull the machine by the power cord.
- Never pull out the plug by pulling on the power cord.
- Never touch cables and plugs with wet hands.
- Protect the power cord from sharp edges, moisture, heat and oil.
- Do not connect the machine if the power cord is damaged.
- Do not attempt to repair a damaged power cable by yourself.
- A damaged power cord must only be replaced by an authorized service technician.

Caution!

Possible burn or scalding hazard from hot components, steam and hot liquids!

The outlet head, as well as the outlets are very hot during operation and can cause burns at contact. Hot beverages and escaping steam can scald you.



- Do not touch the outlet head, the outlets or directly adjacent Surfaces of your milk foamer.
 - Avoid contact with the hot steam and be careful with hot beverage.
 - Allow the machine to cool down before cleaning or removing or adding any accessories.
-



Caution!

Possible health hazard!

If the milk unit is not cleaned properly or other food or materials that the ones intended for the machine are used, you can affect your health.

- Clean the machine regularly according to the instructions in the chapter "7 Cleaning / Care".
 - Use only milk in the milk system of your milk foamer.
-



Caution!

Possible health hazard by detergents!

Detergents are irritating and can get very hot during the cleaning process.

Detergents can affect your health.

Detergents can damage plastic parts and other materials such as textiles.

- Avoid contact with cleaning agents.
 - Hold the detergents away from children.
 - Take in no detergents or mix them with other detergents, or other chemicals.
 - Wash your hands and face after cleaning your milk foamer, even if you interrupt the cleaning.
 - Do not eat or drink during the cleaning process.
 - Make sure you have proper ventilation during the cleaning process.
 - Use only recommended VERON detergents.
-



Important!

Possible damage to sensitive mounting surfaces!

Due to leakage of hot steam or water sensitive surfaces can be damaged.

- The installation and commissioning of the machine may only be carried out by an authorized service technician.
 - Place the milk foamer on an absolutely water-resistant and heat-resistant surface.
 - Make sure that the installation area is dry.
 - The installation surface must be level and able to bear the weight of the milk foamer.
-



Important!

Possible damage to property caused by damage to the water supply line!

Damage to the water supply may result in water damage to the entire working area.

- Always make sure that the shut-off valve at the water supply line is closed and the main power is switched off or the power cord is unplugged at the end of work.
 - The milk foamer must not be left unattended when operational.
-

1.4.4 Obligation of the operator

The milk foamer VERON BARISSIMA is only suitable for heating and frothing milk.
The milk foamer VERON BARISSIMA is designated for gastronomic use.

The intended use contains:

- That you carefully read, understand and follow the User Manual.
- That you pay particular attention to the safety instructions.
- That you use the VERON BARISSIMA within the operating conditions that are described in this manual.
- That you are not using the milk foamer under any circumstances to heat up or put out any other liquids than milk.

Improper use is when you use the VERON BARISSIMA differently than described in this manual.



Note!

The manufacturer or the customer service is not liable for damages if there are signs for improper use.

1.4.5 Obligations of the operator

- The operator is responsible for the regular review of safety by an expert. Therefore, perform at least an inspection and maintenance once a year by an authorized service technician.
- The milk foamer must be installed so that the care and maintenance is easily possible.
- The operator must ensure that the electrical systems and equipment are in a proper condition.
- All persons who work on the machine must read the user manual or be taught by trained staff.
- Hygiene regulations must be followed.
- Use only original VERON cleaners and spare parts.
- The manufacturer's specifications regarding maintenance cycles and frequency of maintenance must be followed.

1.4.6 Warranty

- The buyer is entitled to the statutory warranty rights. First the vendor should always be given the opportunity to amend within a reasonable time.
- Any further claims, in particular claims for damages for consequential damages, are - as far as legally permissible - excluded.
- Defects must be reported in writing to the seller immediately.

1.4.7 No Warranty

The manufacturer accepts no liability in the cases listed below.

- On any parts subject to natural wear and tear (e.g. seals, valves, motors etc.).
- For defects caused by weathering, deposition of scale in the boiler, chemical, physical, electrochemical or electrical influences, provided these are not the faults of VERON.
- For faults resulting from not following the instructions on maintenance and cleaning according to the instruction manual.
- For defects from the failure to use original spare parts from VERON or faulty installation by the purchaser or third parties.
- For defects caused by faulty or negligent treatment.
- For defects occurring due to improper or incorrect use.
For results by improper use and without consent of VERON carried out modifications or repairs undertaken by the purchaser or third parties

1.4.8 Disclaimer

VERON Austria GmbH reserves the right to change technical data, colors, Materials, and similar things or cancel the production of a particular model without prior notice and without giving any reason

The spare parts shown and described reflect in terms of Appearance, scope of delivery and dimensions the state of the art at the time of printing. Interim innovations taking place due to new technical regulations, statutory provisions and amendments in the sense of technical progress are reserved by VERON Austria GmbH.

We accept no liability for printing errors.

1.4.9 Service and Address

You have questions on how to operate your milk foamer or you need an appointment for maintenance or repair with our VERON customer service?
VERON is constantly striving to provide good service!

VERON Customer Service

VERON Austria GmbH
E-Mail: technik@veron-austria.com

Name and Address of the Warrantor

VERON Austria GmbH
Untere Sparchen 25
6330 Kufstein, Austria

Tel.: +43 (0)5372 22496
Fax: +43 (0)5372 22496 -10
E-Mail: info@veron-austria.com

2 Product description

2.1 Important notes on the product

2.1.1 Overall view / Unit design



- 1 Touch screen
- 2 Product outlet
- 3 Drip tray

2.1.2 Intended use

- This milk foamer is manufactured for commercial use.
- This milk foamer is not suitable for home use.
- This milk foamer is not intended for use by persons (including Children) with reduced intellectual, sensory and physical abilities or lack of experience and knowledge, unless they are supervised by a person responsible for their safety

2.1.3 Precautions

Installation note

- For trouble-free operation of the machine a room temperature of +10°C to +40°C and a maximum relative humidity of 80% is required.
- The installation and initial operation of the machine must be performed by an authorized service technician.
- The installation surface must be level and able to bear the weight of the milk foamer.
- The milk foamer must be placed outside the direct movement of persons and overseen by trained personnel.
- The milk foamer must not be exposed to direct sunlight.
- The milk foamer must not stand in the open.
- When replacing the milk foamer the old hose sets may no longer be used.
- The manufacturer is not liable for damages caused by improper installation.



Note!

Please refer to the detailed description in chapter "3 Initial operation".

Protection of the electronics

- For maintenance or repair work a control plug under voltage must never be plugged in or out.
- The manufacturer is not liable for damages caused by improper reparation.
- All parts in the milk foamer are calibrated and may only be changed by an authorized service technician.
- The milk foamer must be volt-free before it is opened.
- The power supply and plug must be replaced by an authorized service technician only.

Warning!

Risk of death by defects in the power cord!

Defects in the power cord can lead to life-threatening electrical shocks.

- Protect the power cord from damage.
 - Do not rip, bend, clamp or squeeze the power cord.
 - Protect the power cord from sharp edges, moisture, heat or oil.
 - Do not connect the machine if the power cord is damaged.
 - Do not attempt to repair a damaged power cable by yourself.
 - A damaged power cord must only be replaced by an authorized service technician.
-



2.1.4 EC Declaration of Conformity

Der Hersteller VERON Austria GmbH
Untere Sparchen 25
6330 Kufstein, Austria
Tel.: +43 (0)5372 22496

erklärt hiermit, dass folgendes Produkt

Produktbezeichnung: BARISSIMA
Baujahr: 2015

allen einschlägigen Bestimmungen der **Richtlinie Maschinen (2006/42/EG)** entspricht.

Folgende harmonisierte Normen wurden angewandt:

EN ISO 12100-1 Sicherheit von Maschinen - Grundbegriffe, allgemeine Gestaltungsleitsätze, Teil 1: Grundsätzliche Terminologie, Methodik
EN ISO 12100-2 Sicherheit von Maschinen - Grundbegriffe, allgemeine Gestaltungsleitsätze, Teil 2: Technische Leitsätze und Spezifikationen

Die Maschine entspricht weiterhin allen Bestimmungen der Richtlinien **Elektrische Betriebsmittel (2006/95/EG)**, **Elektromagnetische Verträglichkeit (2004/108/EG)** und **Beschränkung gefährlicher Stoffe in Elektro- und Elektronikgeräten (2011/65/EU)**.

Folgende harmonisierte Normen wurden angewandt:

EN 60335-1 Sicherheit elektrischer Geräte für den Hausgebrauch und ähnliche Zwecke – Teil 1: Allgemeine Anforderungen
EN 60335-2-75 Sicherheit elektrischer Geräte für den Hausgebrauch und ähnliche Zwecke – Teil 2-75: Besondere Anforderungen für Ausgabegeräte und Warenautomaten für den gewerblichen Gebrauch
EN 55014-1 Elektromagnetische Verträglichkeit – Anforderungen an Haushaltgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte – Teil 1: Störaussendung
EN 55014-2 Elektromagnetische Verträglichkeit – Anforderungen an Haushaltgeräte, Elektrowerkzeuge und ähnliche Elektrogeräte – Teil 2: Störfestigkeit - Produktfamilienorm
EN 61000-3-2 Elektromagnetische Verträglichkeit (EMV) – Teil 3-2: Grenzwerte – Grenzwerte für Oberschwingungsströme (Geräte-Eingangsstrom ≤ 16 A je Leiter)
EN 61000-3-3 Elektromagnetische Verträglichkeit (EMV) – Teil 3-3: Grenzwerte – Begrenzung von Spannungsänderungen, Spannungsschwankungen und Klicker in öffentlichen Niederspannungs-Versorgungsnetzen für Geräte mit einem Bemessungsstrom ≤ 16 A je Leiter, die keiner Sonderanschlussbedingung unterliegen

Weitere angewandte Normen:

DIN 10531 Lebensmittelhygiene – Herstellung und Abgabe von Heißgetränken aus Heißgetränkebereitern – Hygieneanforderungen, Migrationsprüfung

Name des Dokumentationsbevollmächtigten: Leonhard Embacher
Adresse des Dokumentationsbevollmächtigten: siehe Adresse des Herstellers


Kufstein, am 04.02.2015



Leonhard Embacher
Geschäftsführer

2.1.5 Labeling of the product

On your milk foamer a nameplate is attached. Transfer the data from your nameplate in the field below, so you have the data always ready at hand.

VERON Austria GmbH Untere Sparchen 25 6330 Kufstein, Austria Tel.: +43 (0)5372 22496		

Typ	Model	
BJ	Serial Nr.	

Volt	Hz	
Watt	Fuse	

2.2 Product data (technical data)

	BARISSIMA
Unit width	18 cm
Unit height	55 cm
Unit depth	50 cm
Net weight	25 kg
Boiler capacity	1,5 l
Boiler input	2,6 kW
Electrical connection	220 – 240 V AC 13 A 50/60 Hz
Electrical connection	400 V AC 3x16 A 50/60 Hz

2.2.1 Supply, Interfaces, Connections

The site preparatory work for the electrical connection, water connection and the sewer connection must be commissioned by the operator. All preparatory work must be carried out by authorized professionals in accordance with the general, national and local regulations.

The specifications for the electrical connection of the milk foamer apply for the states of the EU. It may be necessary to note additional country-specific regulations. Outside the EU countries acceptance of the standards quoted must be checked by the marketer.

Electrical connection

- The power supply for the milk foamer must always be accessible for repair and maintenance work.
- The milk foamer must always be connected pluggable.
- Defective or damaged power cables must be replaced by an authorized service technician to avoid hazards.
- The milk foamer must be fused separately.
- For the accessories additional outlets are needed.
- All built-in milk foamer parts are preset and may only be changed by an authorized service technician.
- The milk foamer must be volt-free before it is opened.
- The power supply and plug must be replaced only by an authorized service technician.



Important!

Interruptions in the neutral or PE conductor can destroy the controller!

2.2.2 Environment

Ambient temperature +10 ° C to +40 ° C

Humidity max. 80%

Use only indoors.

Operate only in frost-proof environment.

Protect the milk foamer from direct sunlight.

2.2.3 Emissions

The noise level is below 70dB

2.3 Features

VERON BARISSIMA:

Milk foam heater

OPTIONAL:

2 line milk foam heater

Accounting system,

Milk empty message,

SB mode etc.

2.3.1 Supplied standard accessories

- Milk cleaner
- Milk connection set
- Manual EN

2.3.2 Special accessories

Optional accessories may at any time be subsequently integrated into your milk foamer by an authorized service technician.

- Milk Cooler
- Milk empty message
- Billing System
- SB mode



Note!

Keep the packing material, including the rigid foam for transportation and eventual returns to avoid shipping damage.

3 Initial Operation

3.1 Safety notes for first-time Operation

- Always follow the exact instructions.
- Pay particular attention to the safety instructions and warnings.
- The user manual must always be available near the milk foamer.
- All persons who work on the milk foamer must read the user manual or be taught by trained staff.
- All built-in milk foamer parts are preset and may only be changed by an authorized service technician.
- For trouble-free operation of the milk foamer a room temperature of +10°C to +40°C and a maximum relative humidity of 80% is required.
- For accidents or damage caused due to non-observance of these Safety regulations neither the supplier nor the manufacturer is liable.



Important!

The installation and initial operation of the machine must be performed by an authorized service technician.

3.2 Positioning

3.2.1 Positioning, Operating place

- Maintain a distance of 10cm from the wall and other objects.
- Keep in mind that condensation, water or steam can always escape from the machine.
- The milk foamer must only be operated indoors.
- Do not use the milk foamer outdoors.
- Set up the milk foamer so it is protected against splashing water.
- The milk foamer must only be operated in a frost-proof environment
- Protect the milk foamer from direct sunlight



Important!

Possible damage to sensitive mounting surfaces!

Due to leakage of hot steam or water sensitive surfaces can be damaged.

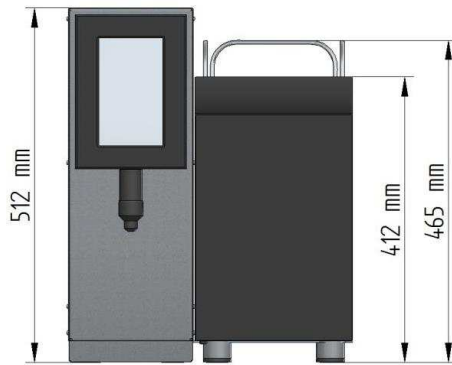
- The installation and commissioning of the machine may only be carried out by an authorized service technician.
 - Place the milk foamer on an absolutely water-resistant and heat-resistant surface.
 - Make sure that the installation area is dry.
 - The installation surface must be level and able to bear the weight of the milk foamer.
-

3.2.2 Unpacking

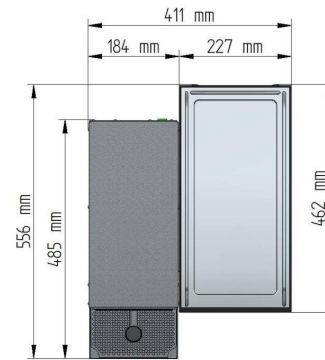
- The packing material inside the box contains accessories. Do not throw them away.
- Check whether the milk foamer is intact.
- Keep the packing material for transportation and eventual returns to avoid shipping damage.

3.3 Assembly / Installation

3.3.1 Installation schematic BARISSIMA



Front view



Top view

3.3.2 Drip tray

Insert the drip tray with inlaid drip grid.

3.3.3 Connect milk without milk cooler

Insert the milk hose with the suction nipple into the milk container.

3.3.4 Connect milk with milk cooler

The milk cooler is available as special accessory.

The milk cooler has an "empty signal" sensor. Connect the sensor cable of the milk cooler with the sensor cable of the milk foamer.

Remove the suction nipple from the milk hose.

The milk hose is inserted through an opening in the side panel of the milk cooler.

Connect the suction nipple to the milk hose.

Fill the container in the cooler with milk.



Note!

The milk hose and the milk system must be cleaned daily.
See chapter "7 Cleaning / Care"

3.3.5 Energy supply

The electrical connection must comply with the applicable regulations and the regulations of the respective country. The Voltage on the type plate must correspond to the line voltage at the installation site.

BARISSIMA 1 line

Plug the power cord into a grounded electrical outlet with a voltage of 230 V AC and a guaranteed minimum of 13 A.

BARISSIMA 2 line

Plug the power cord into a grounded electrical outlet with a voltage of 400 V AC and a guaranteed minimum of 3x16 A.

Warning!

Fire hazard and risk of death by defects in the power cord or wrong line voltage!

The wrong line voltage or defects in the power cord can lead to life-threatening electrical shocks.



- Protect the power cord from damage.
 - Do not rip, bend, clamp or squeeze the power cord.
 - Never lift or pull the machine by the power cord.
 - Never pull out the plug by pulling on the power cord.
 - Never touch cables and plugs with wet hands.
 - Protect the power cord from sharp edges, moisture, heat and oil.
 - Do not connect the machine if the power cord is damaged.
 - Do not attempt to repair a damaged power cable by yourself.
 - A damaged power cord must only be replaced by an authorized service technician.
-

3.3.6 Protection Devices

- The protection devices must not be manipulated.
- The integrated component-tested safety devices prevent unwanted pressure and temperature increase in the hot water boiler. If the safety valve opens, the machine must be switched off immediately at the main switch and the main shutoff valve to the drinking water supply must be closed. If there are troubles, switch off the machine and call an authorized service technician. Do not turn the machine on until the error is corrected.

3.4 First Start-up



Important!

Fill the milk container only with cooled milk. Never fill freeze-dried or powdered milk in the milk container.

Make sure that no foreign bodies get into the milk pump.

Foreign bodies may damage the grinder. This damage is excluded from the warranty.

3.4.1 Fill the milk without milk cooler

Insert the milk hose with the suction nipple in a milk carton.

3.4.2 Fill the milk with milk cooler

- - Remove the milk container and fill it with pre-cooled milk.
 - - Put the milk container back into the milk cooler.
 - - Put the milk hose into the milk container.
 - - Close the milk cooler.
-



Important!

Please refer to chapter "7 Cleaning / Care" - "HACCP hygiene self-control"

3.4.3 Switching on the machine



Important!

Ensure that the milk suction line is connected!

- Connect the milk suction line.
- Switch on the main switch.
Machine heats up automatically.
- The display shows the released buttons and you can select products.

3.4.4 Settings

The authorized service technicians configures the milk foamer to your needs.
Please refer to the chapter "5 Setting".

3.5 Acceptance

3.5.1 Acceptance criteria

The milk foamer must be in perfect condition.

The products are configured for the needs of the customer.

The staff has been trained.

Acceptance protocol is completed and signed by the instructed persons.

Schooling protocol is completed and signed by the instructed persons

3.5.2 Implementation

An authorized service technician installs the milk foamer and checks all settings.

4.1 Safety - Operation

- Observe the applicable country specific hygiene rules for coffee-lactic and instant products.
- Use only refrigerated milk that is not warmer than +5 ° C
- Use only milk of the highest quality.
- Store milk in a cool place.
- Do not leave the milk in the open.
- Close milk container immediately after filling.
- Do not fill the milk container before longer breaks.
- Use the assistance of an authorized service technician to get an optimal result of the milk products.
- After longer breaks it is crucial to clean the milk foamer in order to maintain the milk foam quality.
- At the start of operation the milk foamer must be filled up.

Warning!

Risk of death by electric shock!

Water or other liquids reaching the electronics of your milk foamer can lead to life-threatening electrical shocks.



- Do not clean your milk foamer and the installation area with running water, steam cleaners or steam jet cleaners.
- Protect the milk foamer from dampness or the influence of weather (frost, sunlight) and do not use the milk foamer outdoors.
- Do not open the casing of your milk foamer.
- Do not reach into the inside of your milk foamer and do not use any tools on the machine.

Caution!

Possible burn or scalding hazard from hot components, steam and hot liquids!

The outlet head, as well as the outlets are very hot during operation and can cause burns at contact. Hot beverages and escaping steam can scald you.



- Do not touch the outlet head, the outlets or directly adjacent Surfaces of your milk foamer.
- Avoid contact with the hot steam and be careful with hot beverage.
- Allow the machine to cool down before cleaning or removing or adding any accessories.

Caution!

Possible health hazard!

If the milk unit is not cleaned properly or other food or materials that the ones intended for the machine are used, you can affect your health.



- Clean the machine regularly according to the instructions in the chapter "7 Cleaning / Care".
- Fill the milk container only with cooled mil.
- Use only milk in the milk system of your milk foamer.

4.1.1 Demand on the executive staff

- All persons who work on the machine must read the user manual or be taught by trained staff.
- This machine is not intended for use by persons (including Children) with reduced intellectual, sensory and physical abilities or lack of experience and knowledge, unless they are supervised by a person responsible for their safety.
- Prevent access for children or contact with domestic animals, plants or insects. This also applies to the packaging material, small parts and detergents

4.2 Setup / Settings

- Connect the milk suction line.
- Plug in the power cord.

4.3 Filling of the Container



Important!

Fill the milk container only with cooled milk. Never fill freeze-dried or powdered milk in the milk container.

Make sure that no foreign bodies get into the milk pump.

- Foreign bodies may damage the grinder. This damage is excluded from the warranty.
-

Fill the milk without milk cooler

Insert the milk hose with the suction nipple in a milk carton.

Fill the milk with milk cooler

- Open the milk cooler.
 - Remove the milk container and fill it with pre-cooled milk.
 - Put the milk container back into the milk cooler.
 - Put the milk hose into the milk container.
 - Close the milk cooler.
-



Important!

Please refer to chapter "7 Cleaning / Care" - "HACCP hygiene self-control"

4.4 Switching on the milk foamer

- Connect the milk suction line.
- Switch on the main switch.
- Machine heats up automatically.
- The display shows the released buttons and you can select products.



Caution!
Burning hazard!

Keep in mind that after switching off the machine several outlet parts still may be hot.

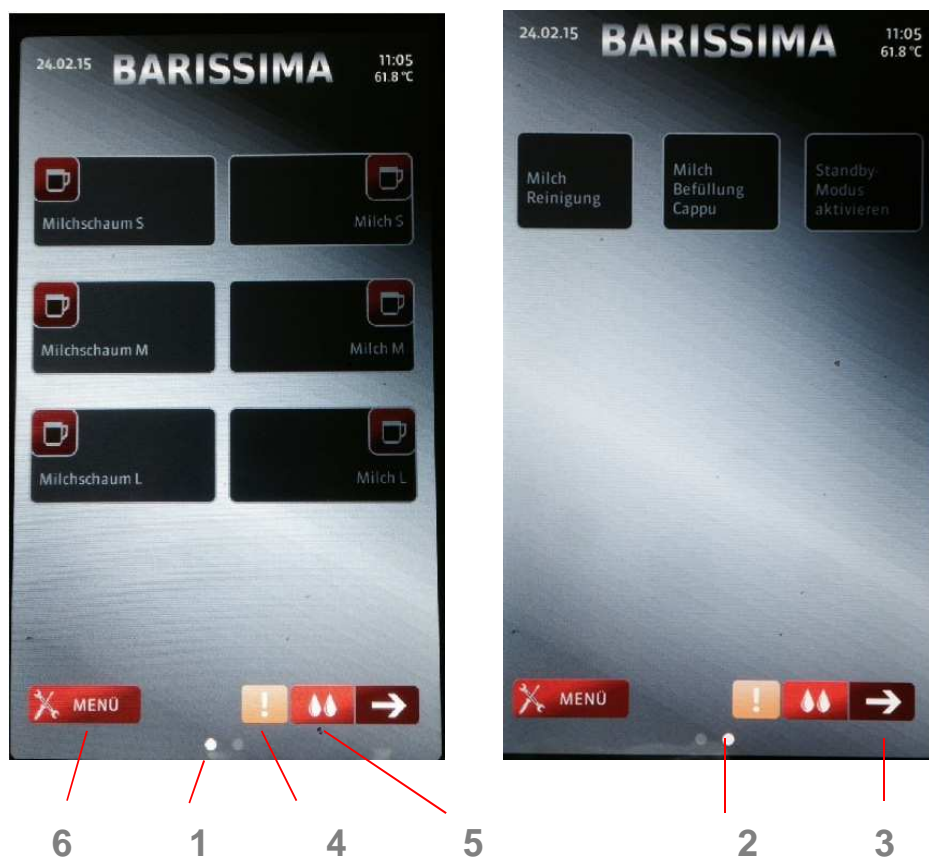


Caution!
Possible health hazard!

If the milk unit is not cleaned properly or other food or materials that the ones intended for the machine are used, you can affect your health.

- Clean the machine regularly according to the instructions in the chapter "7 Cleaning / Care".

4.5 Operating Menu / Display



- 1 BARISSIMA: Page 1: beverage buttons
- 2 Last page: Cleaning- Filling programs- Standby mode
- 3 Arrow button: Switch between pages
- 4 Warning on error messages
- 5 Additional quantity of milk adjustment for each bottom
- 6 Menu button



Note!

The beverage buttons of the operating menu on page 1 will be configured for you by a service technician.

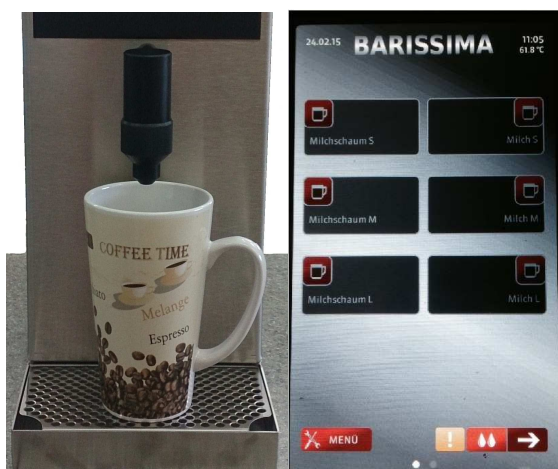
4.6 Filling the milk lines



The milk lines must be filled at the start of operation, in order for you to have milk products available.

- Scroll to the last display page.
- Press the "Milk filling" button on the display.

4.7 Obtaining milk or milk foam



- Place a cup or glass under the outlet head.
- Press the "Milk" or "Milk foam" button.
- Button flashes read: process can be stopped until the filling level is reached.

4.8 Turning of the milk foamer

- Before turning off the milk foamer, the daily cleaning must be carried out. Refer to chapter "7 Cleaning / Care".
- Switch off the main switch.

4.8.1 Cleaning by operating personnel

The cleaning during operation is the responsibility of the operating personnel. Note chapter "7 Cleaning / Care".

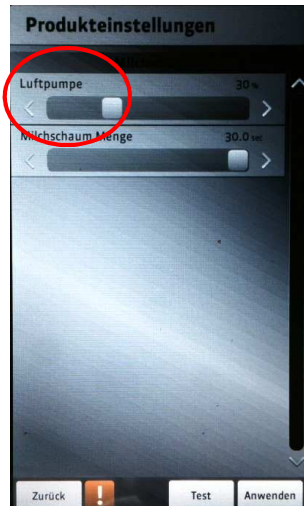
5 Adjustment

5.1 Manual Adjustment

5.1.1 Milk froth regulation

Menu Product settings:

Here, the foam quality of the fresh milk can be adjusted. The setting is valid for the respective milk beverage.

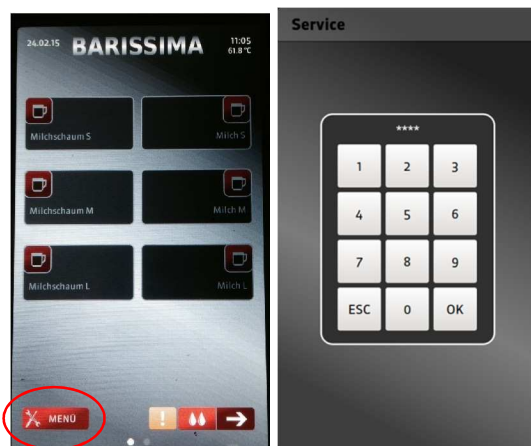


Denser foam: Increase the speed of the air pump

Lighter foam: Decrease the speed of the air pump

5.2 Customer menu settings

5.2.1 PIN-Clearance



The Customer menu is protected by a PIN (Personal Identification Number). For access to this PIN-protected level "1122" must be entered.

5.2.2 PIN-Clearance in SB mode



In SB mode, the bottom row of buttons is automatically hidden.

To make them visible again, the model emblem on the display has to be pressed for 5 seconds.

If the SB mode is enabled, the bottom row of buttons will disappear 15 seconds after the last input.

5.2.3 Cleaning



Menu ⇒ Cleaning

Scroll to the last display page.

Here the cleaning program can be started.

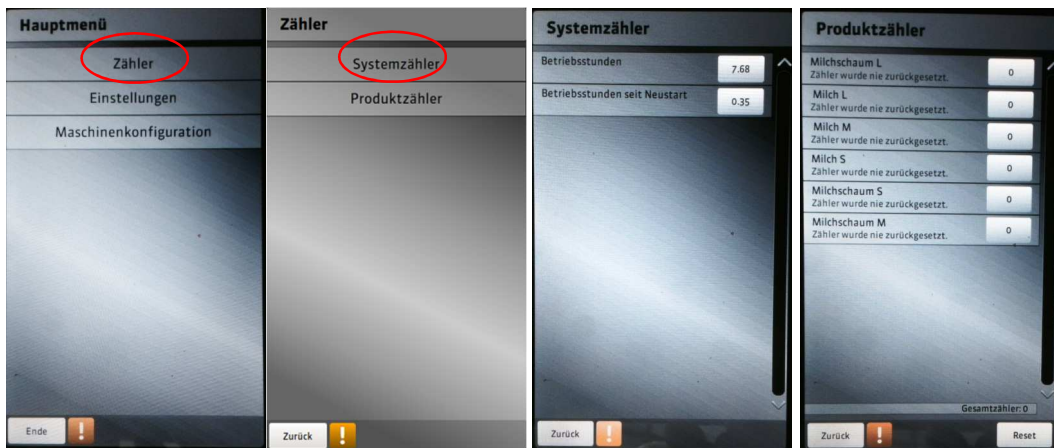


Note!

The milk lines must be filled at the start of operation, in order for you to have milk products available.

5.2.4 Counter

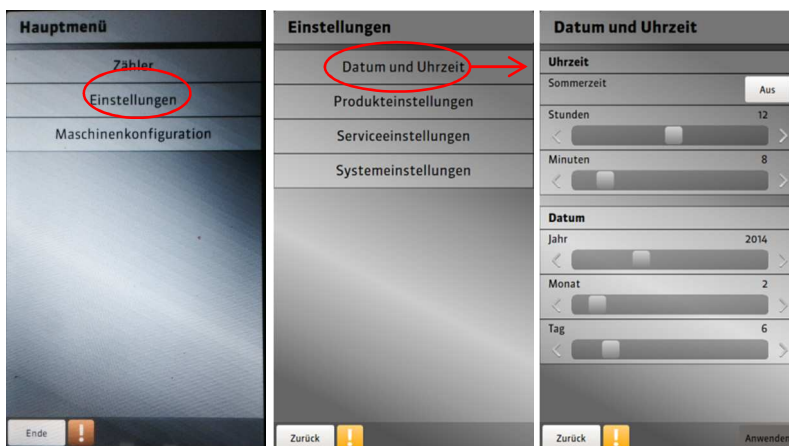
Menu ⇒ Counter ⇒ System counter
The operating hours are listed here.



Menu ⇒ Counter ⇒ Product counter

- The used amount per product is listed here.
- **Individual counter reset:** Press the respective product counter and confirm with "Yes".
- **Reset all counters:** Press the "Reset" button and confirm with "Yes".

5.2.5 Date and Time

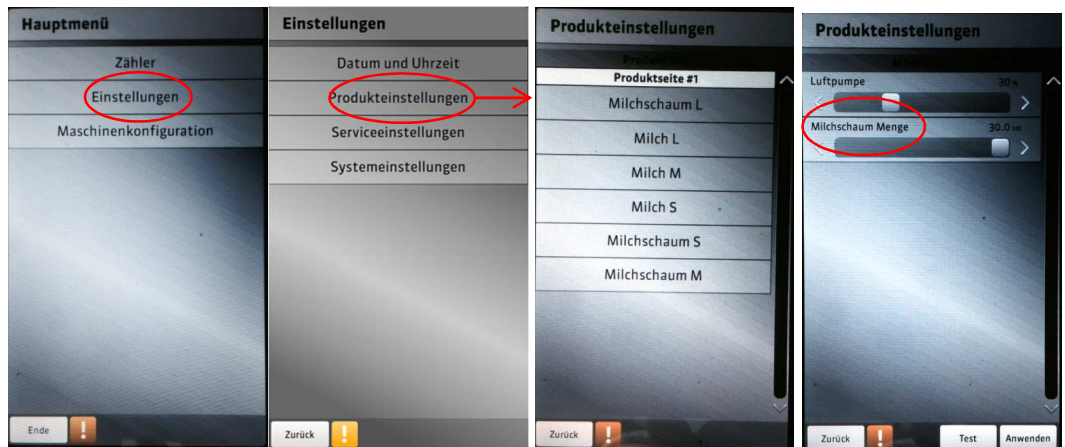


Menu ⇒ Settings ⇒ Date and Time

5.2.6 Language

The language is preset by the service technician.

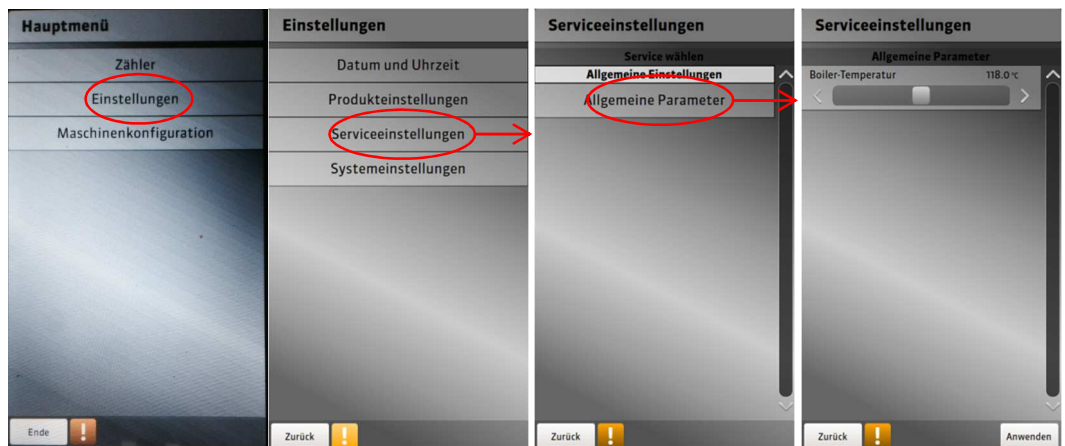
5.2.7 Product amount (Filling quantity)



Menu ⇒ Settings ⇒ Product Settings

- Select the product you want to adjust.
- Specify the product amount in ml.
- Enter the desired amount of product with the arrow buttons.
- Place a cup under the outlet for the product.
- Test the product with the "Test" button.
- Confirm the setting with "Apply".
- If you want to exit without confirmation, press the button "Back".

5.2.8 Boiler Temperature



Menu ⇒ Settings ⇒ Service Settings ⇒ General Parameters

- Recommended Boiler temperature 62°C to 70°C
- Enter the desired temperature using the arrow buttons.
- Confirm the setting with "Apply".
- If you want to exit without confirmation, press the button "Back".

5.2.9 Change display mode OPTIONAL



To activate the self-service mode, go to the third page of the operating menu. Press the button "Self-Service Mode" and then enter your PIN 1122.

Now the machine is in the self-service mode.



To activate the waiter mode, go to the last page of the operating menu. Press the button "Waiter Mode" and then enter your PIN 1122.

Now the machine is in waiter mode.

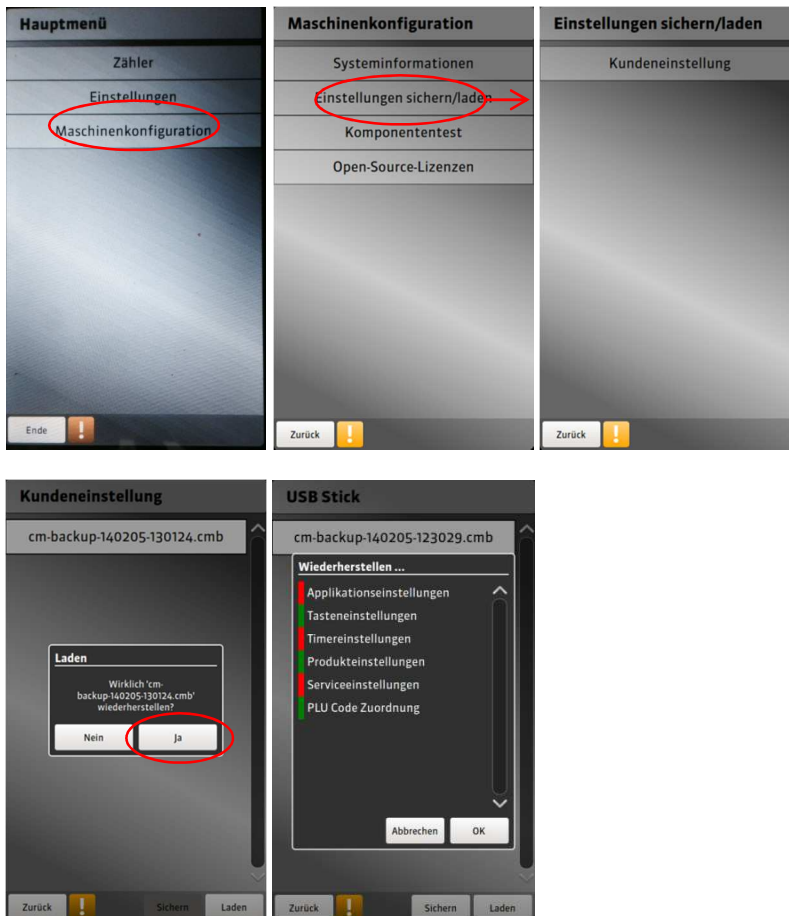
5.2.10 System Information



Menu ⇒ Machine Configuration ⇒ System Information

- 1 Serial number machine
- 2 Serial number boards
- 3 Software version
- 4 Machine options

5.2.11 Reset to customer settings



Menu ⇒ Machine Configuration ⇒ Save/Load Settings ⇒ Customer Settings

- The service technician configures the milk foamer to your needs.
- The customer setting is saved here and can be restored at any time.
- The green marked fields will be loaded onto the machine.
- Fields marked in red will not be loaded onto the machine.
- Each database can be selected and deselected individually. Only the green entries will be loaded.

5.2.12 Activate Standby-Mode manually



Menu ⇒ Standby-Mode

6 Troubles, Messages and Notes

6.1 Troubleshooting

If the milk foamer is turned on but you cannot get any products, check the following points:

- Check if a warning or error message is shown on the display
- Check if the milk container is filled.
- Check if the outlet head is properly connected.
- Check if the filter membrane is dirty
- If you still have not found a solution for the problem, contact your service partner for assistance.

6.2 System Messages

6.2.1 General

System messages appear on the display.
They inform about the current state of the milk foamer.
Read the messages and perform the necessary steps.

6.2.2 Milk level too low (only with milk cooler with sensor)

Milk empty in the reservoir.

- Fill the container with pre-cooled milk. See Chapter 4 "Operation".

6.2.3 Outlet head removed

Outlet head is removed or not inserted correctly.

- Insert the outlet head.

6.2.4 Cleaning process not finished

Cleaning was started and not finished (refill fresh water).

- Restart the cleaning program.

6.3 Error Messages

6.3.1 Boiler Temperature to high

Heating sensor defective or the cable is broken.

- Call a service technician.



Important!

The integrated component-tested safety devices prevent unwanted pressure and temperature increase in the hot water boiler. If the safety valve opens, the machine must be switched off immediately at the main switch and the main shutoff valve to the drinking water supply must be closed. If there are troubles, switch off the machine and call an authorized service technician. Do not turn the machine on until the error is fixed.

7.1 Safety - Cleaning / Care

- The milk foamer must be cleaned daily at the end of shift.
- External surfaces are cleaned with a damp cloth. Do not use a water hose or aggressive cleaning agents.
- Milk container is emptied and washed daily at the end of shift.
- The cleaning process of the milk foamer cannot be interrupted. If during the cleaning the electric power supply is cut off, a new cleaning cycle will be enforced at the next startup of the machine.
- A cleaning cycle will also be enforced after 24 hours if the machine is not cleaned daily.
- During the cleaning process, no products can be made for security reasons.
- Hold the detergents away from children.
- Detergents must be kept under lock and may only be used by authorized personnel.
- Read instructions on the packaging carefully.
- Use only original manufacturer-approved detergents.
- The manufacturer is not responsible for misuse.
- For accidents or damage caused due to non-observance of these Safety regulations neither the supplier nor the manufacturer is liable.



Caution!

Possible health hazard!

If the milk unit is not cleaned properly or other food or materials that the ones intended for the machine are used, you can affect your health.

- Clean the machine regularly.
- Pay attention to the HACCP hygiene control.

7.2 Detergents

- Read instructions on the packaging carefully.
- Use only original manufacturer-approved detergents.
- The manufacturer is not responsible for misuse.



Caution!

Possible health hazard by detergents!

Detergents are irritating and can get very hot during the cleaning process.

Detergents can affect your health.

Detergents can damage plastic parts and other materials such as textiles.

- Avoid contact with cleaning agents.
- Hold the detergents away from children.
- Take in no detergents or mix them with other detergents, or other chemicals.
- Wash your hands and face after cleaning your milk foamer, even if you interrupt the cleaning.
- Do not eat or drink during the cleaning process.
- Make sure you have proper ventilation during the cleaning process.
- Use only recommended VERON detergents.

7.3 Overview Cleaning Intervals

7.3.1 Daily cleaning

Milk system with milk cleaner
Milk cooler (optional)
Outlet head
Machine housing and control panel
Drip tray and grid

7.3.2 Weekly cleaning

Complete disassembly and thorough cleaning of the outlet head.

7.4 Care and Cleaning Work

Daily cleaning and care of the milk foamer is very important.
It guarantees you a longer life of the milk foamer and consistent taste of all products.



Important!

There is a risk that during the cleaning scratches form.

- Do not use scouring powders or sharp objects to clean.
- Do not use harsh cleaners.
- Use only a soft cloth for cleaning.

7.4.1 Whole cleaning program



The milk cleaning program is started using the corresponding button in the menu.
A wizard will guide you step by step through the various sub-programs.

The milk cleaning program consists of the following:

Cleaning the milk system with milk cleaner

- Take the milk hose out of the milk container.
- Mix detergent and fresh water in a container (instructions on the packaging must be strictly observed).
- Put the milk hose into the container with the detergent and the water.
- Start program
- Wash out and fill the cleaning container with fresh water
- Continue program
- The Program is completed

**Note!**

At low milk flow rate and / or using unrefrigerated milk after 4 hours of operating time, cleaning is essential!

The milk hose, and the milk container must be cleaned daily.

7.4.2 Cleaning the milk cooler (optional)

- Switch off the machine after cleaning the milk system.
- Remove the milk container from the milk cooler.
- Mix detergent and fresh water in a container (instructions on the packaging must be strictly observed).
- Clean the milk container with the cleaning solution.
- Rinse with clean water and dry with a clean cloth.
- Wipe the refrigerator interior with the cleaning solution and dry it with a clean cloth.
- Put the milk container back into the milk cooler.
- Wipe the housing with a soft, damp cloth.

7.4.3 Cleaning the outlet head

- Switch off the machine.
- Clean the outlet head with clear, warm water and a soft cloth.

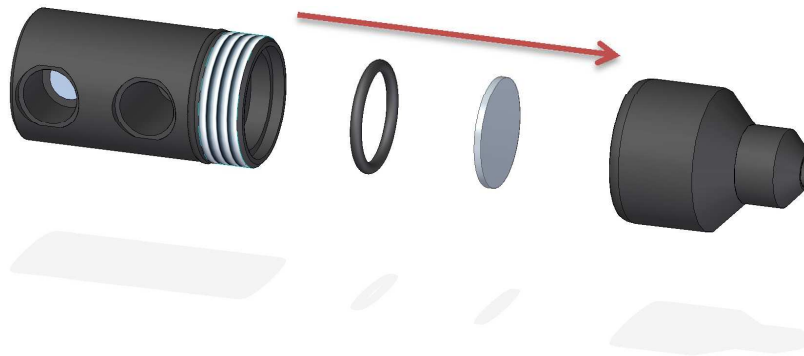
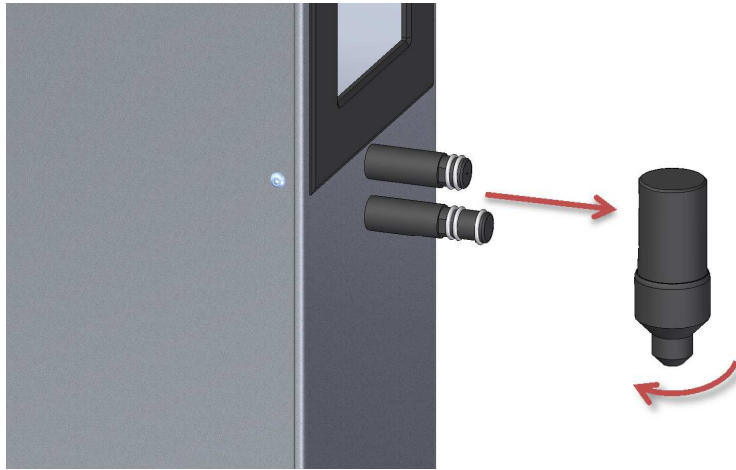
7.4.4 Cleaning the machine housing and control panel

- Switch off the machine.
- Wipe the cabinet with a soft, damp cloth.
- Clean the control panel with a soft, damp cloth.

7.4.5 Cleaning the drip tray and grid

- Switch off the machine.
- Loosen the drip tray with the knurled screw.
- Remove and empty the drip tray.
- Rinse the drip tray and grid thoroughly with warm water.
- Clean with a damp cloth.
- Clean collection container with a damp cloth.
- Place back the drip tray and tighten the knurled screw.

7.4.6 Weekly cleaning of the outlet head



- Switch off the machine
- Pull out the outlet head
- Disassemble the outlet head
- Rinse under warm clear water.
- Clean all parts of the outlet head with a soft, damp cloth.
- Reassemble the outlet head
- Insert the outlet head back into the system.

7.4.7 Cleaning the milk container

- Switch off the machine.
- Remove and empty milk container.
- Wash out milk container well.
- Rinse with clean water and dry with a clean cloth.
- Insert and fill up the milk container.

7.5 HACCP Cleaning Concept

You are legally obligated to make sure that your guests are not exposed to health hazards by consuming your food.

A HACCP concept for risk identification and assessment is demanded. You should carry out a risk analysis on your premises. The aim is to recognize danger points for food hygiene and eliminate them. Therefore monitoring and test procedures must be established and enforced.

With proper installation, maintenance, care and cleaning of the milk foamer, it meets the requirements mentioned above. If the care and cleaning of the milk foamer is not performed correctly, the output of dairy beverages can be a danger point in terms of food hygiene.

Therefore note of the following points:

Daily sterilize the milk system

Never top up milk. Always remove milk residues. Clean the milk container before filling it with fresh milk.

Observe the cleaning instructions "Daily Cleaning" for the milk system in this manual. This ensures that the system contains a minimum of bacteria at the beginning of operation.

Always use a freshly opened, refrigerated milk pack at the start of operation

Original packaged milk is usually free of harmful germs. Only use pasteurized or UHT milk. Do not use raw milk! The milk must be homogenized! Due to dirty hands or tools, germs may reach the milk when opening it. Pay attention on absolute cleanliness, when you open the milk pack.

Keep the milk always cool!

Always keep a refrigerated milk pack ready. If not cooled during operation, the milk must be consumed very quickly (within 3 hours). With lower milk consumption, the milk must continually be cooled during operation. For this purpose, an auxiliary cooler is recommended.

7.6 Cleaning Plan



Important!

Only original and manufacturer-approved cleaning detergent may be used. Refer to chapter 7.2" Detergents".

- Copy HACCP schedule and keep it close to the machine!
- Confirm every cleaning with time and signature.

Month: Year: 20.....

Date	Cleaning carried out (Time and Signature)				
	Daily Cleaning			Weekly Cleaning	Signature
	Machine	Milk System	Milk Cooler	Outlet Head	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
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30					
31					

8.1 Introduction

This milk foamer is a professional industrial milk foamer, which needs regular maintenance by an authorized service technician. We recommend you make a service contract with an authorized service company to ensure proper maintenance. Regular maintenance extends the life of the milk foamer. Our service professionals will check the milk foamer every time to ensure quality and function.

The maintenance schedule is based on the utilization of the machine and is reported on the display.

Contact our customer service.

8.2 Safety directions for Maintenance / Service

- When requested, perform the maintenance as soon as possible, to ensure the reliability and avoid consequential damage to the milk foamer.
- The machine may only be opened, maintained and repaired by an authorized service technician. Otherwise, there is danger to life and equipment.
- All built-in coffee maker parts are preset and may only be changed by an authorized service technician.
- There must be no tampering with the product.
- Only replacement parts may be used that are listed in the parts catalog.
- The integrated component-tested safety devices prevent unwanted pressure and temperature increase in the hot water boiler. If the safety valve opens, the machine must be switched off immediately at the main switch and the main shutoff valve to the drinking water supply must be closed. If there are troubles, switch off the machine and call an authorized service technician. Do not turn the machine on until the error is fixed.
- The operator is responsible for the regular review of safety by an expert. Therefore, perform at least an inspection and maintenance once a year by an authorized service technician.

For accidents or damage caused due to non-observance of the Safety regulations or service intervals, neither the supplier nor the manufacturer is liable.

8.3 Maintenance Intervals

8.3.1 Service level 1

Prompted by the display message!

8.3.2 Service level 2

Prompted by the display message!

8.3.3 Service level 3

Prompted by the display message!

9 Detergents and Spare parts

9.1 Detergent

No.	Description	Order Number
1	Milk Cleaner	98200
2		

9.2 Spare parts catalog

All the spare parts are listed in the supplied service book.

9.3 Order Form

Copy the order form.
Fill it out and fax it to:

Fax: +43 (0)5372 22496 -10
E-Mail: info@veron-austria.com

Your billing address

Your shipping address

.....
.....
.....
.....
.....

Description	Order Number	Order quantity
Milk Cleaner	98200	

Date

Signature

10.1 Safety directions for Decommissioning / Storage

- The disassembly of the machine must be carried out by an authorized service technician.
- Never disassemble the machine by yourself.
- The machine may only be opened, maintained and repaired by an authorized service technician. Otherwise, there is danger to life and equipment.
- External surfaces are cleaned with a damp cloth. Do not use a water hose or aggressive cleaning agents.
- Hold the detergents away from children.
- Detergents must be kept under lock and may only be used by authorized personnel.
- Read instructions on the packaging carefully.
- Use only original manufacturer-approved detergents.
- To avoid frost damage or danger of freezing, the unit must be drained by an authorized service technician.
- Store the machine frost proof in the original packaging.
- For accidents or damage caused due to non-observance of these Safety regulations neither the supplier nor the manufacturer is liable.



Caution!

Burning hazard!

Keep in mind that after switching off the machine several outlet parts may still be hot.

10.2 Storage Conditions

10.2.1 Storage Criteria

- Store the machine in the original packaging.
- Never store the machine outdoors.
- The storage area must be free of moisture and humidity.
- The storage location must be frost proof.

10.3 Decommissioning

10.3.1 Cleaning

- Perform the main cleaning. Please refer to chapter "7 Cleaning /Care".
- Switch off the milk foamer and disconnect the power cord.
- Empty and clean the drip tray, the grounds container, bean container and chocolate container before transporting.

To avoid frost damage or danger of freezing, the boiler must be emptied by an authorized service technician.

10.3.2 Packing

Use only the original packaging.

For bearing damage due to non-observance neither the supplier nor the manufacturer is liable.

10.3.3 Marking

Protect from moisture, frost and direct sunlight.

10.4 Maintenance during storage

There is no maintenance necessary during the storage.

10.5 Commissioning after storage



Important!

The installation and connection after the storage of the machine may only be carried out by an authorized service technician!

After a long pause in operation, we recommend that before recommissioning the machine, perform the full cleaning cycle at least twice.



Note!

Please refer to chapter "3 Initial operation".
Please refer to chapter "7 Cleaning / Care".

VERON Austria GmbH agrees to take back the old devices. These are recycled and returned to the materials cycle.

11.1 Safety information - Disposal

- The disassembly of the machine must be carried out by an authorized service technician.
- Never disassemble the machine by yourself.
- Before decommissioning of the machine a main cleaning must be done and the grounds container must be emptied. To avoid frost damage or danger of freezing, the boiler must be emptied by an authorized service technician.
- For accidents or damage caused due to non-observance of these Safety regulations neither the supplier nor the manufacturer is liable.

11.2 Packaging

Ship or transport the machine always in the original packaging, including the rigid foam.

11.3 Disassembly



Important!

The disassembly of the machine must be carried out by an authorized service technician!

- Perform the main cleaning. Please refer to chapter "7 Cleaning /Care".
- Switch off the milk foamer and disconnect the power cord.
- Empty and clean the drip tray and milk container before transporting.

To avoid frost damage or danger of freezing, the milk system must be emptied by an authorized service technician.

11.4 Return to Manufacturer

Name and address of the manufacturer

VERON Austria GmbH
Untere Sparchen 25
6330 Kufstein, Austria

Tel.: +43 (0)5372 22496
Fax: +43 (0)5372 22496 -10
E-Mail: info@veron-austria.com

12 Change Index

Version	Valid from	Changes
V1.00	2/2015	