

## Costa Rica 14

**User's Manual**

Certified Quality Tests:



Emissions

EN 55014-1  
EN 55014-2  
EN 61000-3-2  
EN 61000-3-3  
CISPR 14-1  
CISPR 14-2  
IEC 61000-3-2  
IEC 61000-3-3

Security

EN 60335-1  
EN 60335-2-15  
IEC 60335-1  
IEC 60335-2-15  
IEC 60335-2-75

Associations:



Vending Association  
Switzerland



German Vending  
Association



European Vending  
Association



Speciality Coffee  
Association  
of Europe

© AEQUATOR AG

Article No. WP 506-12  
Edition 12/08 V2

Technical changes are possible at any time without previous notice.

There is a copyright on these operating instructions. Reproductions and translations are only possible with written permission of the manufacturer, AEQUATOR AG.

# Contents

1	INTRODUCTION .....	4
1.1	Installation.....	4
1.2	Safety Instructions .....	4
1.3	Hygiene Regulations (in accordance with HACCP) .....	5
1.4	Projection of the Machine Costa Rica 14 .....	6
2	OPERATION .....	7
2.1	Switching Machine on/off.....	7
2.2	User Menu .....	7
2.2	User Menu .....	8
2.3	How to Fill the Ingredient Containers .....	9
2.4	How to Empty the Waste Bucket .....	9
2.5	Drink Selection.....	10
2.6	How to Read the Day Counters .....	10
2.7	How to Delete the Day Counters.....	11
2.8	How to Read the Drink Counters .....	11
2.9	Product Settings.....	12
2.10	How to Set Time and Date .....	12
3	CLEANING .....	13
3.1	Daily Cleaning .....	13
3.2	Weekly Cleaning (or whenever required by the machine) .....	13
3.3	How to Clean the Bean Container .....	14
4	ERROR MESSAGES.....	15
4.1	How to Solve Simple Errors.....	15
4.2	How to Solve the Displayed Messages / Errors .....	15
5	SPARE PARTS .....	16
6	WEARING PARTS.....	17
7	HYGIENE KIT .....	17
8	MAINTENANCE AND SERVICE .....	17
9	TECHNICAL DATA .....	17
10	DECLARATION OF CONFORMITY .....	18
11	YOUR SERVICE PARTNER.....	19



# 1 Introduction

Congratulations! You purchased a premium fully automatic Aequator coffee machine.

Please read the instructions carefully and get familiar with safety instructions before installing and operating the machine. Keep the manual at hand in the transparent envelope fixed inside the front door of your machine.

The instructions tell you how to operate and maintain your machine. We do not assume any liability for damages caused by non-observance of the instructions or by improper handling of the machine.

It is impossible to treat all possibilities in this short instruction manual. Your service partner is glad to help you with any problem you cannot solve yourself, and to give you additional information.



Generic warning



Hazard symbol High Voltage

## 1.1 Installation



The machine must be installed by an authorised service engineer, making sure that all safety regulations of your country are duly respected.

Refer servicing to qualified personnel.

## 1.2 Safety Instructions



For safety purposes, unplug the power connector for any operation inside the unit, e.g. cleaning!

To reduce to the risk of electric shock, do not remove or open cover. No user-serviceable parts inside.



The machine complies with IP20 and must be operated in dry rooms only!

This table top machine must not be operated on the floor!

The machine must be placed on a horizontal surface, not exceeding 2 degrees inclination. Adjust the position with the adjustable feet.

This machine is FOR PROFESSIONAL USE IN BUSINESS ESTABLISHMENTS ONLY, e.g. in restaurants, hotels, motels, cafeterias, shops, offices etc.

The machine is NOT FOR OPEN-AIR USE.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety.

The machine is constructed for safe operation, meeting advanced engineering standards.  
The machine is produced in accordance with the valid CE regulations and ISO 9001.

However, the use of the vending machine may be dangerous if

- you do not follow the present instruction manual carefully.
- unauthorised staff installs, maintains or repairs the machine.
- there is improper use of the machine, not according to the original purpose thereof.

The above may cause

- danger to correct, efficient and reliable working of the machine
- danger to the machine and to further assets of the operator and the user
- danger to life and limb

Concerning transport, installation, maintenance and repair please consult the latest edition of the following regulations and guidelines of your country:

- Regulations of the federation of electro-technology
- EU guidelines (in EU countries)
- Regulations concerning the prevention of accidents
- Guidelines of the professional union
- Trade regulations

The following points are to be considered:

- The prepared drinks are hot.
- Some parts of the machine are hot.
- Some parts of the machine are under high pressure. (Hot water)
- The water flowing out during the cleaning process is hot.
- Any change or modification of the machine is prohibited.  
AEQUATOR AG does not assume any liability in such a case.
- Store the machine in dry rooms and never in frosty environment.
- Transport it only in the original packing.

### 1.3 Hygiene Regulations (in accordance with HACCP)<sup>1</sup>

To comply with hygiene regulations, the maintenance work must be carried out carefully and regularly.

Filling the ingredient (= food) containers:

Wash your hands before filling the bean or the instant containers. Avoid any direct or indirect contact with the products. Indirect contact means e.g. sneezing or coughing into the ingredient or the container.

Do not use any ingredients off the expiration date.

Cleaning:

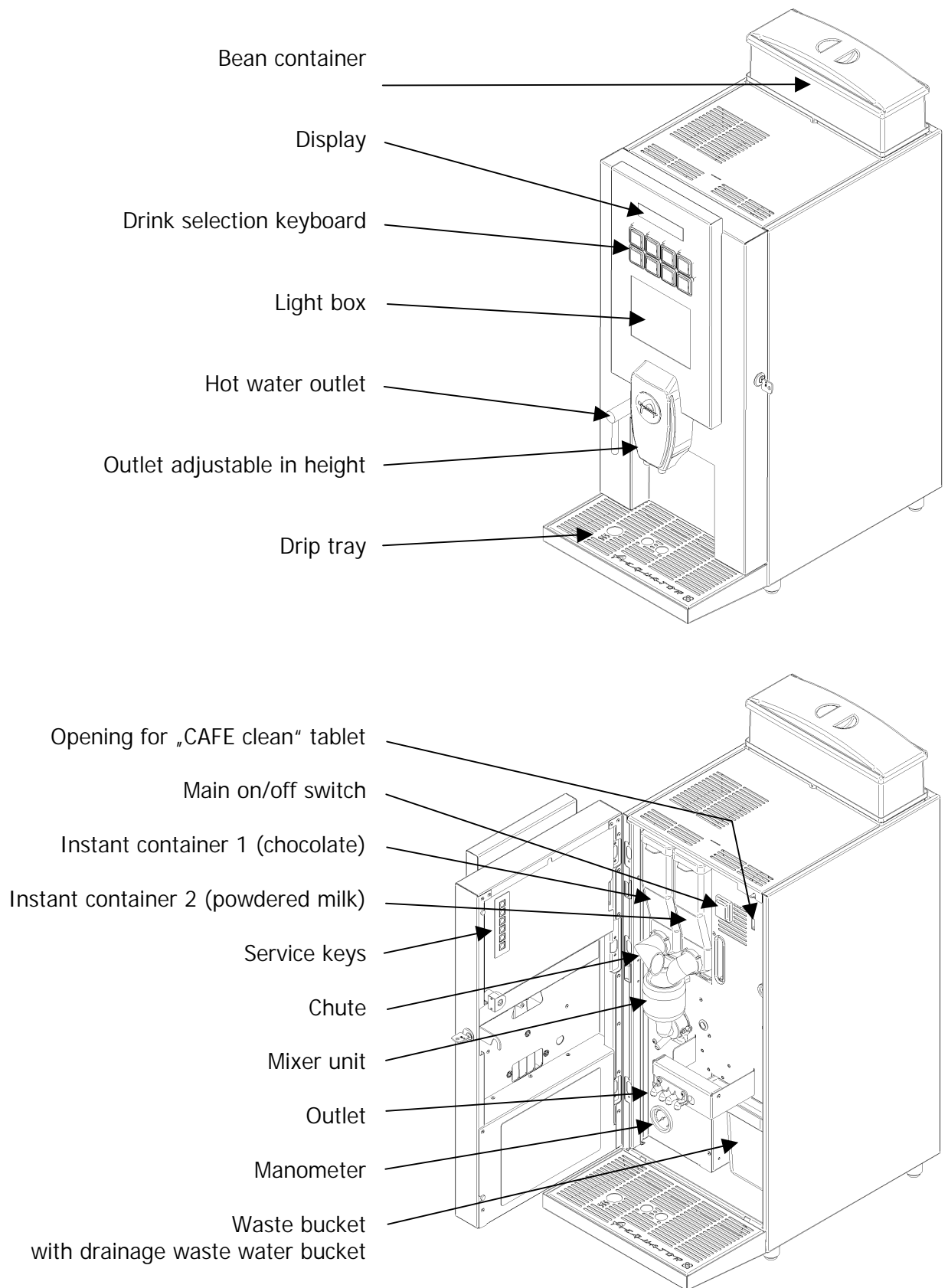
Clean the parts, described in chapter "cleaning", with hot water, adding a normal dish washing soap. Rinse thoroughly and dry with a clean towel. Make sure the containers, and particularly the instant containers, are very dry before using them again. We recommend to let them dry for 24 hours or longer, and to use the replacement containers.

---

<sup>1</sup> Hazard Analysis Critical Control Point



## 1.4 Projection of the Machine Costa Rica 14



## Key Assignment

### Service keys

0	Entering programming level
1	Reset Instant 1
2	Reset Instant 2
3	Brewer rinsing (daily)
4	Brewer cleaning
5	Reset waste and beans

D1 + D2 = ENTER ←

### Drink selection buttons

D2	D4	D6	D8
D1	D3	D5	D7

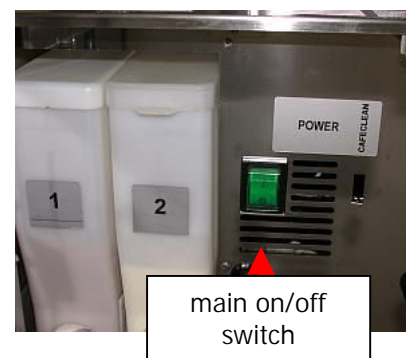
## 2 Operation

After closing the door, the machine claims 'RINSE MIXER'. Start the rinsing by pressing a drink selection key.

 Hot rinsing water is flowing out through the outlet!

### 2.1 Switching Machine on/off

The main switch with indicator light switches the power supply (machine on/off)



## 2.2 User Menu

### General Information

Keys	Function
Service key <b>0</b> .....	Program entry
Drink keys <D1> & <D2> simultaneously .....	enter / confirm
Drink keys <D1> & <D2> simultaneously .during 3 sec. ....	exit to user menu
Drink keys <D1> - <D8> .....	enter password
Drink key <D1> .....	- back / value -
Drink key <D2> .....	+ forward /value +

D2	D4	D6	D8
D1	D3	D5	D7

### Assembly

<div> <div>+ ↓ ↑ -</div> <div>EXIT RINSING MIXER</div> </div>	<div> <div>↵</div> <div>→ Exit user menu / rinsing mixer</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>RESET WASTE START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Reset message empty waste bucket</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>RESET NO BEANS START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Reset message no beans</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>RESET INSTANT2 START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Reset message fill Instant2</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>RESET INSTANT1 START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Reset message fill Instant1</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>CHANGE CARTRIDGE START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Reset message change cartridge</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>DRINK SETTINGS START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Drink settings</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>TIME &amp; DATE START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Set time and date</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>ENTER PASSWORD:</div> </div>	<div> <div>↵</div> <div>→ Enter password on the service keyboard to enter the service menu (for engineers)</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>DRINK COUNTERS START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Read drink counter</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>RESET DAY COUNT. START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Delete day counter</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>DAY COUNTERS START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Read day counter</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>CLEANING MACHINE START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Start brewer unit cleaning</div> </div>
<div> <div>+ ↓ ↑ -</div> <div>RINSING BREWER START &lt;ENTER&gt;</div> </div>	<div> <div>↵</div> <div>→ Start brewer rinsing</div> </div>






## 2.3 How to Fill the Ingredient Containers

The ingredients to prepare the drinks are in containers. All containers may be removed for easy filling.

How to fill the instant container in accordance with the hygiene regulations (HACCP):


1. Push the outlet to the upper position.
2. Open the machine door.
3. Turn chute upwards.
4. Lift the container from its positioning and pull it towards you.
5. Remove the cover of the container, fill it with the desired ingredient and close the cover.
6. Re-insert the container, make sure that the driving motor connects the conveyor shaft and the position shaft is placed in the appropriate hole.
7. Reverse the chute back to working position.
8. Reset the ingredient counter (<ENTER> ) .
9. Close the door.
10. Start the mixer rinsing by pressing a drink selection key.

1	RESET INSTANT1 START<ENTER>
2	RESET INSTANT2 START<ENTER>



Hot rinsing water is flowing out through the outlet!

How to fill the bean container in accordance with the hygiene regulations (HACCP):

1. Remove the cover of the bean container, fill it with coffee beans and put the cover back in place.  
Skip points 2 to 7 if you have a machine with direct drop disposal
2. Push the outlet to the upper position.
3. Open the machine door.
4. Empty the waste bucket.
5. Reset the waste counter (<ENTER> ) .
6. Close the door.
7. Start the mixer rinsing by pressing a drink selection key.

5	RESET EMPTY WASTE START<ENTER>
---	-----------------------------------




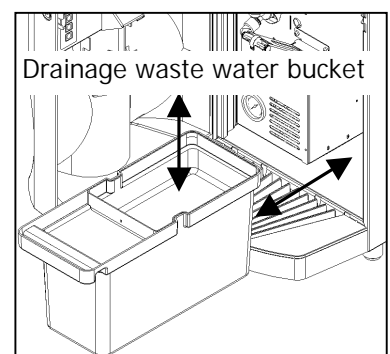
Hot rinsing water is flowing out through the outlet!

## 2.4 How to Empty the Waste Bucket

Skip this chapter if you have a direct drop disposal.

The waste bucket is for the coffee cakes.

1. Push the outlet to the upper position.
2. Open the machine door.
3. Remove the waste bucket.
4. Empty the waste water container.
5. Empty the waste bucket.
6. Re-insert the waste bucket, including the drainage waste water bucket.
7. Reset the waste counter (<ENTER> ) .
8. Close the door.
9. Start the mixer rinsing by pressing a drink selection key.



5	RESET EMPTY WASTE START<ENTER>
---	-----------------------------------



Hot rinsing water is flowing out through the outlet!



## 2.5 Drink Selection

Before selecting any drink, place a cup or glass under the outlet, then press the drink selection key of your choice.



The prepared drinks are hot!

Drink selection with payment system (registration in paid drink counter):

1. The drink price is displayed on the left side for 2 seconds.
2. Insert the necessary coins, or insert the credit carrier.
3. Your credit is displayed on the right side.
4. If sufficient credit is displayed press the drink selection key of your choice.
5. The desired drink is prepared.

If the product is not prepared and an error message is displayed, please see chapter 4.

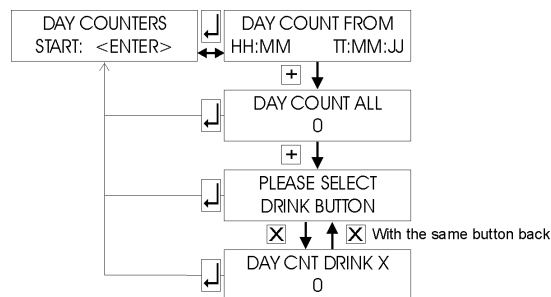
## 2.6 How to Read the Day Counters

1. Push the outlet to the upper position.
2. Open the machine door.
3. Select DAY COUNTER in the service menu. The start of the day count will appear. →
4. Press key <D2> (total day counts)
5. Press <D2>. The display: „SELECT DRINK KEY“ will appear.
6. Select key of the desired day count, e.g. <D1>.
7. Press same key again, e.g. <D1>. The display „SELECT DRINK KEY“ will appear.
8. Repeat for other drinks, or exit menu by pressing <D1> & <D2> simultaneously.
9. Exit user menu.
10. Start the mixer rinsing by pressing a drink selection key.

DAY COUNTERS  
START<ENTER>



Hot rinsing water is flowing out through the outlet!



## 2.7 How to Delete the Day Counters

1. Push the outlet to the upper position.
2. Open the machine door.
3. Select „RESET DAY COUNTER“ in the user menu.
4. Delete counter pressing <D1>&<D2> simultaneously. Display: RESET DAY COUNTER
5. Press <D1> or <D2> to go back to the user menu.
6. Exit user menu.
7. Start the mixer rinsing by pressing a drink selection key.

RESET DAY COUNTER  
START <ENTER>



Hot rinsing water is flowing out through the outlet!

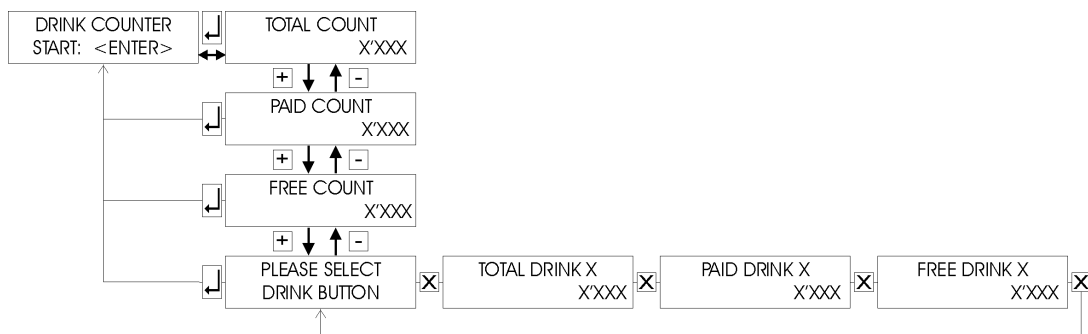
## 2.8 How to Read the Drink Counters

1. Push the outlet to the upper position.
2. Open the machine door.
3. Select „DRINK COUNTER“ in the user menu. (display: TOTAL COUNTER)
4. Press key <D2> (display: TOTAL PAID DRINKS)
5. Press key <D2> (display: TOTAL FREE DRINKS)
6. Press key <D2> (display: SELECT DRINK KEY)
7. Press key of desired drink (display: TOTAL PROD. X)
8. Press same drink key again (display: TOTAL PAID X)
9. Press same drink key again (display: TOTAL FREE X)
10. Press same drink key again (display: SELECT DRINK KEY)
11. Repeat same procedure for other drink counters, or exit pressing keys <D1>&<D2>.
12. Exit user menu.
13. Start mixer rinsing pressing a drink selection key.

DRINK COUNTER  
START <ENTER>



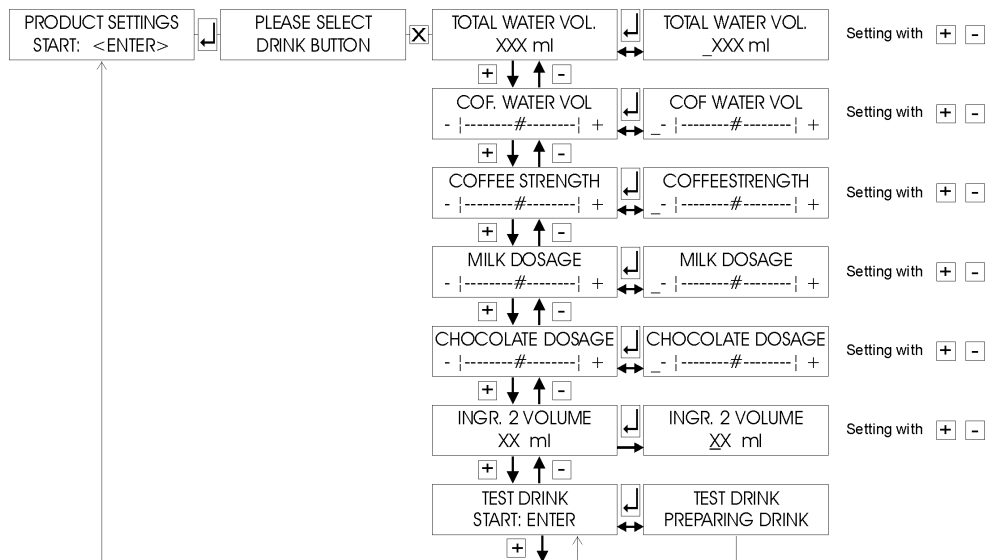
Hot rinsing water is flowing out through the outlet!



## 2.9 Product Settings

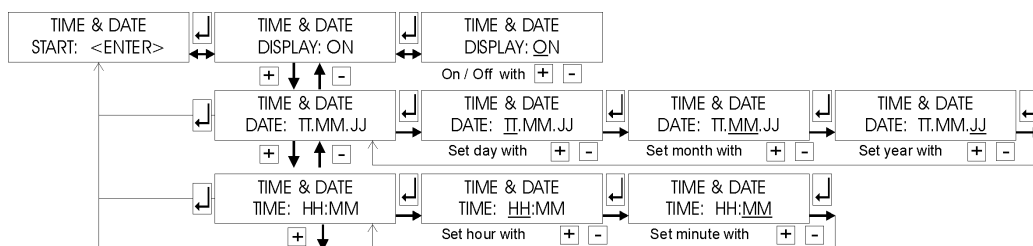
In „PRODUCT SETTINGS“ you can set up the amount of water and the coffee strength.

1. Push the outlet to the upper position.
2. Open the machine door.
3. Select „PRODUCT SETTINGS“ and confirm with **<ENTER>**.
4. Select the drink you want, pressing the corresponding drink key.
5. „TOTAL-WATER VOLUME“ → Change the water volume with **<+>**, **<->**
6. Confirm with **<ENTER>**.
7. „COFFEE STRENGTH“ → Change the strength of coffee with **<+>**, **<->**
8. Confirm with **<ENTER>**.
9. „MILK DOSAGE“ → Change the milk ingredient.
10. Confirm with **<ENTER>**.
11. „CHOCOLATE DOSAGE“ → Change the chocolate ingredient.
12. Confirm with **<ENTER>**.
13. „INGR.2 VOLUME“ → Change the water volume for instant product
14. Confirm with **<ENTER>**.
15. „TEST DRINK“ → Press **<ENTER>** to get a test drink  
Go back to drink selection keys with **<+>**
16. Repeat the procedure or exit user menu.



## 2.10 How to Set Time and Date

1. Push the outlet to the upper position.
2. Open the machine door.
3. Select „TIME & DATE“, confirm with **<ENTER>**.
4. Display setting „DISPLAY:ON“ time and date are displayed  
„DISPLAY:OFF“ time and date are not displayed
5. Date: Set day, month, and year with **<+>**, **<->**.  
Confirm with **<ENTER>**.
6. Time: Set hours and minutes with **<+>**, **<->**.  
Confirm with **<ENTER>**.
7. Exit user menu.



## 3 Cleaning

The machine must be cleaned regularly to obtain best results.

The hygiene kit (see chapter 7) facilitates the cleaning.

### 3.1 Daily Cleaning

1. Push the outlet to the upper position.
2. Open machine door.
3. Operator menu shows „BREWER RINSING.“, confirm it (display: EMPTY WASTE) →
4. Skip point 4 if you have a direct drop disposal.
5. Empty the waste bucket and the drainage waste water bucket and re-insert it.
6. Confirm with **<D1>&<D2>**.
6. Close machine door and press a key to start the rinsing process.

3

RINSE BREWER  
START: <ENTER>



Hot rinsing water is flowing out through the outlet!

Skip points 6+7 if you have a direct drop disposal

7. „EMPTY WASTE“ will be displayed when the rinsing is over.
8. Empty the waste bucket and the drainage waste water bucket and put them back in place.
9. Open the door, unfasten the mounting bracket and remove the mixer unit.
10. Insert the mixer unit of the hygiene kit, check that it is correctly fitted, close the mounting bracket and then the door.
11. Close the door.
12. Exit user menu, selecting „EXIT“.



Hot rinsing water is flowing out through the outlet!

13. The machine is ready for use.
14. Clean the removed mixer unit and the outlet funnel. Make sure you remove all deposits. The parts are dishwasher-proof. Dry them thoroughly and store them in the hygiene kit.

### 3.2 Weekly Cleaning (or whenever required by the machine)

1. Push the outlet to the upper position.
2. Open machine door.
3. Operator menu shows „CLEAN MACHINE“, confirm it (display: EMPTY WASTE) →
4. Empty the waste bucket and the drainage waste water bucket. (only with waste bucket)
5. Confirm with **<D1>&<D2>**.
6. Close the door and press a drink selection key to start the rinsing process.

4

CLEAN MACHINE  
START <ENTER>



Hot rinsing water is flowing out through the outlet!

7. After about 2 minutes the machine demands the „**CAFE clean**“ tablet. Open the door, insert the tablet into the marked slot, close the door again and confirm pressing a drink selection key.  
The cleaning process takes about 10 minutes.



Hot rinsing water is flowing out through the outlet!


8. When the rinsing is over, open the door to clean the inside of the machine, the drainage waste water bucket or the direct drop disposal.
9. Turn the chute of the instant container upwards.
10. Remove the instant container.

**CAFE clean**  
tablet



11. Remove the cover of the fan tube.
  12. Clean the air vent and the fan with a dry cloth/brush or with a vacuum cleaner.
  13. Remove the hose of the mixer unit.
  14. Open the mounting bracket and remove the mixer unit.
  15. Take the mixer unit of the hygiene kit to replace the "old" one. Make sure it is properly fitted, then close the mounting bracket.
  16. Attach the hose to the mixer unit (see picture on last page).
  17. Cover the fan tube.
  18. Re-place the instant container.
  19. Turn the instant container chutes back to working position.
20. Re-place the waste bucket and the drainage waste water bucket.
  21. Close the door.



 Hot rinsing water is flowing out through the outlet!

22. Clean the drip tray when the mixer rinsing is over. The machine is ready for use again.
23. Clean the removed mixer unit und the outlet funnel. Make sure you remove all deposits. The parts are dishwasher-proof. Dry them thoroughly and store them in the hygiene kit.

### 3.3 How to Clean the Bean Container

1. Unhinge the mounting bracket.
2. Remove the bean container.
3. Clean the container with warm water and a detergent.
4. Dry thoroughly.
5. Re-insert the container, fixing it carefully with the mounting bracket.



## 4 Error Messages

### 4.1 How to Solve Simple Errors

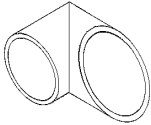
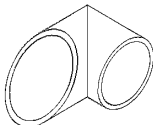
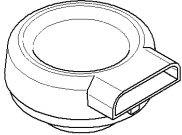
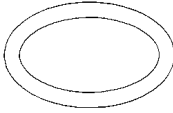
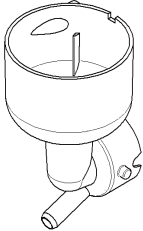
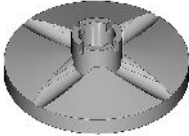
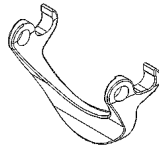
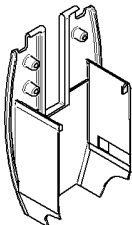
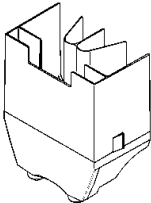
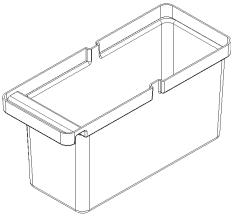
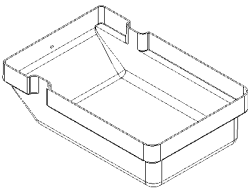
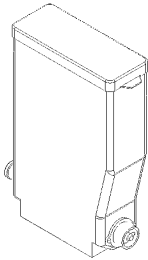
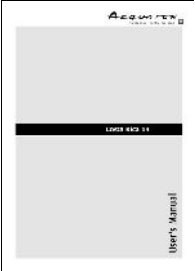
Error	Solution
No display No lighting	Switch on main switch (inside the machine) Connect power cord Check mains plug
Main switch lit, but display remains dark	Internal fuse defective Replacement by authorized service engineer only: Call your service partner.
Machine is working, but no drink is dispensed	Open water tap Check water connection If you have a canister, check water level
Instant drink is too watery or instead of instant drink, only water is dispensed	Re-fill instant container, see chapter 2.3 Accomplish daily cleaning, see chapter 3 Check product settings, see chapter 2.9
Waste bucket was emptied but message „EMPTY WASTE“ still shows up	Reset the message with pushing the service key <b>5</b> .

### 4.2 How to Solve the Displayed Messages / Errors

Message	Solution
DOOR OPEN	Close the door.
FILL BEAN CONTAINER	Self-service: Fill the bean container. Empty the waste bucket. Reset the error message (chapter 2.3) With service: Fill the bean container. Reset the error message with the selection of a coffee drink (chapter 2.3). If the message appears again, check whether the slide of the bean container opens. If you cannot solve the problem call your service partner.
SELECT DRINK EMPTY WASTE	Preliminary warning: Preparation of drinks is still possible. Empty the waste container and confirm (see chapter 2.3)
EMPTY WASTE REQD.	Preparation of drinks is not possible any longer. Empty the waste container immediately and confirm (see chapter 2.3)
CLEANING NEEDED	Preparation of drinks is still possible. Accomplish the cleaning occasionally (chapter 3).
NO CHANGE	Preparation of drinks is still possible. There is no return of change. Fill the changer mechanism with the necessary coins.
NO CASH RELEASE	The cash does not give a release: - Waiter key is missing - Cash is occupied
SERVICE NEEDED	Preparation of drinks is still possible. Call your service partner occasionally.
SERVICE REQUIRED	Preparation of drinks is still possible. Call your service partner.
FILL MACHINE	Preparation of drinks is not possible. Call your service partner.
NO WATERFLOW	
HEATER 1 FAILURE	
HEATER 2 FAILURE	
SENSOR 1 FAILURE	
SENSOR 2 FAILURE	
ERROR BOILER TOO HOT	



## 5 Spare Parts

<p>Left chute Art. no. IB 013-2</p> 	<p>Right chute Art. no. IB 013-3</p> 
<p>Mixer steam trap Art. no. IM 041</p> 	<p>Mixer holder O-ring Art. no. IM 013</p> 
<p>Mixer body, black Art. no. IM 021</p> 	<p>Impellor Mixer blade d=32mm Art. no. IM 026</p> 
<p>Mixer mounting bracket Art. no. IM 022</p> 	
<p>Outlet cover Gastro Art. no. AA 220</p> 	<p>Outlet funnel Gastro Art. no. AA 221-0</p> 
<p>Waste bucket Art. no. CM 206</p> 	<p>Drainage waste water bucket Art. no. CM 206-0</p> 
<p>Ingredient container, incl. cover Art. no. IB 004</p> 	<p>User Manual Costa Rica 14 Art.-no. WP 506-12</p> 





## 6 Wearing Parts

"**CAFE clean**" tablets  
Art. no. SA 060



## 7 Hygiene Kit

A hygiene kit comes with every machine to make care and cleaning real easy for you.  
You can order it at your service partner: Part No. VM 270-74.

The hygiene kit includes:

- 1 mixer steam trap
- 1 mixer body, black
- 1 mixer-mounting bracket
- 1 silicone rubber tube

## 8 Maintenance and Service

We recommend an annual service to ensure safe operation without failures and a long life span of your machine.

## 9 Technical Data

Dimensions:

Width	320 mm
Depth	550 mm
Height	810 mm

Weight:

Total weight	50 kg
--------------	-------

Water connection:

Fresh water connection	3/4" Gas thread
Water pressure	0.1–0.8 MPa (1-8 bar)

Electricity:

Operating voltage	230 V 50 Hz
Power connection	3000 W (13A)

Conditions:

Working temperature	5-40° C
---------------------	---------

Never expose you machine to temperatures below freezing.



## 10 Declaration of Conformity

**EU-Konformitätserklärung**  
**EU Declaration of Conformity**  
**Déclaration de conformité UE**

Hiermit erklären wir, dass die Kaffeemaschine  
We herewith declare that the coffee machine  
Nous déclarons que la machine à café

**Linea Gastro 14**

auf die sich diese Erklärung bezieht, mit folgenden Normen übereinstimmt:  
to which this declaration relates is in conformity with the following standards:  
à laquelle se réfère cette déclaration, est conforme aux normes suivantes:

**Sicherheit / Security / Sécurité**

EN 60335-1, 2004; IEC 60335-1, 2001  
EN 55014-2, 2002; CISPR 14-2

DIN EN 60335-2-15, 2003; IEC 60335-2-15, 2002

DIN EN 60335-2-75, 2003; IEC 60335-2-75, 2002

**Emissionen / Emissions**

EN 55014-1, 2003; CISPR 14-1

DIN EN 61000-3-2, 2001; IEC 61000-3-2  
DIN EN 61000-3-3, 2002, IEC 61000-3-3

gemäss den Bestimmungen folgender Richtlinien:  
following the provisions of the following directives:  
conformément aux dispositions des directives suivantes:

EMV / electromagnetic compatibility / compatibilité électromagnétique	2004/108/EG
Niederspannungsrichtlinie / low voltage / basse tension	73/23/EG
Maschinenrichtlinie / machinery / machines	2006/42/EG
Druckgeräte richtlinie / pressure equipment / équipement sous pression	97/23/EG

"RoHS" Restriction of the use of certain hazardous substances in electrical and electronic equipment	2002/95/EG
--	------------

"WEEE" Waste Electrical and Electronic Equipment	2002/96/EG
--	------------

Arbon, May 2009

Aequator AG  
St. Gallerstrasse 229  
CH-9320 Arbon

  
Manfred Meyer  
Geschäftsführer  
CEO / directeur général



# 11 Your Service Partner



## Cleaning (details see chapter 3)



**ATTENTION:** Hot water is flowing out!

### Service keyboard

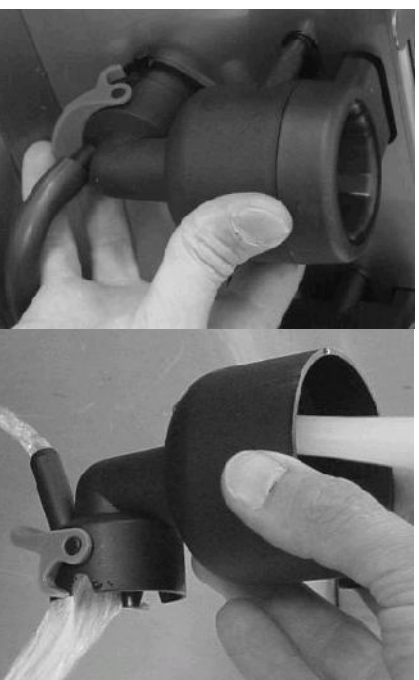
- 0** entering programming level
- 1** Reset instant 1
- 2** Reset instant 2
- 3** Brewer rinsing (daily)
- 4** Brewer cleaning
- 5** Reset waste and beans

1. Rinse the brewer (daily) **3**
2. Remove instant container
3. Empty waste bucket
4. Remove mixer and clean it, insert mixer of hygiene kit
5. Clean milk system (with Milk-clean)
6. Clean inside and outlets with a damp cloth
7. Mount mixer and hoses again
8. Re-insert instant containers
9. Close door and start mixer rinsing



Coffee outlet

Mixer outlet



Remove mixer unit

Clean mixer unit

