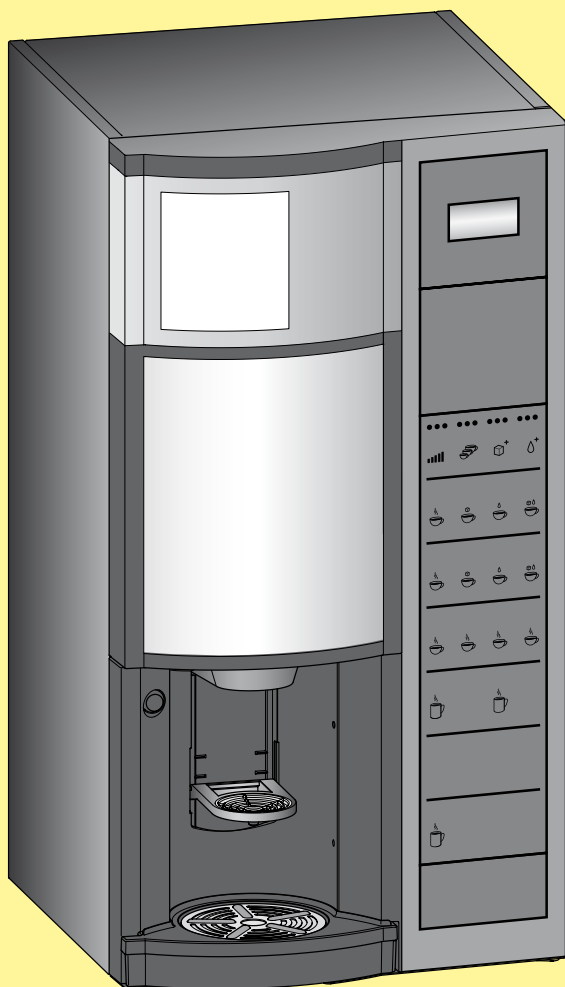
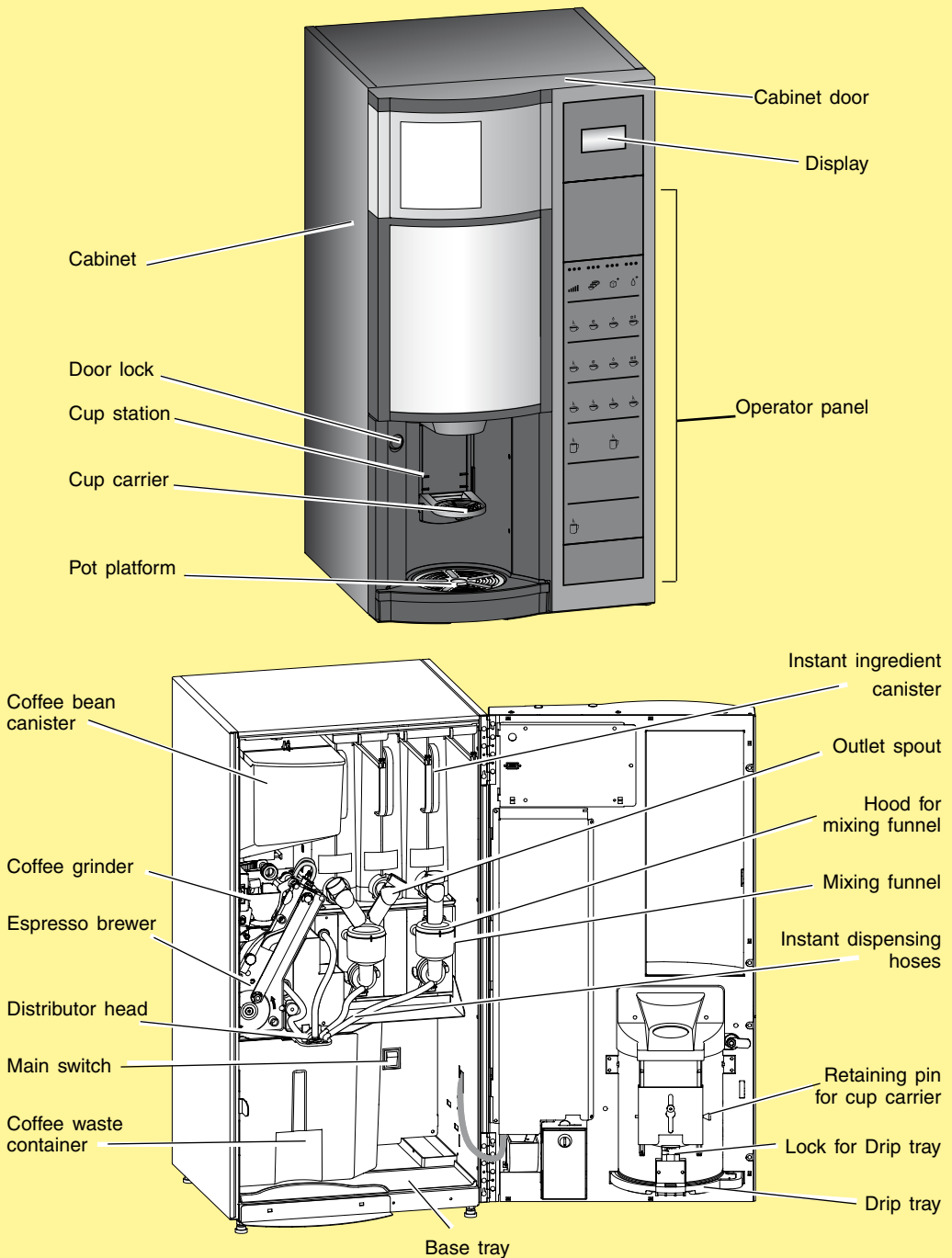


# Quick Reference Guide

## ES 7100 PLUS



# Description of the Machine Components



# Reference Card Error Types

## Display message

## Possible cause

## Possible action

**Waste bucket full**

Liquid waste container is full.

Empty liquid waste container and wipe dry sensor.

**Drip tray full**

The drip tray in door is full

Empty drip tray and wipe dry sensor.

**Temperature low**

The machine has been turned on recently.

Wait until the water is heated sufficiently (maximum 13 minutes).

**No Coffee Beans**

No beans in coffee bean canister.  
Shutter (bean stop) is closed.

Fill coffee beans in coffee bean canister.  
Open shutter (bean stop).

**Grinder blocked**

The grinder is blocked.

Call a service technician!!

**ES Brewer faulty**

The brewer has been installed incorrectly, or something is blocking the brewer.

Install the brewer correctly, or check and remove a possible blocking.

**ES temperature low**

The ES temperature is low.

Wait until the water is heated sufficiently.

**Energy sa-ving mode**

The energy save period is on.

Change energy save period.  
Make sure that the time set is correct.

## Reference Card Error Types (continued)

Error types	Possible cause	Possible action
No display or machine not operating	Sensor in drip tray or in liquid waste container is wet. No power.	Empty drip tray and liquid waste container and dry sensors. Check fuses/power cord.
No ingredient	Canister empty. Canister not correctly connected. Ingredient sticking to auger drive mechanism. Closed spout.	Refill canister. Reinsert canister correctly. Remove canister, clean auger drive mechanism and reinsert. Open spout.
Leak in mixing system or Mixing system overflows	Mixing funnels/hoses not correctly connected. Whipper seal leaking or not installed. Blockage in mixing funnels or dispensing tubes.	Reinstall and reconnect components. Replace whipper seal. Replace / clean blocked part/s.
Machine does not shut down when drip tray or liquid waste container is full	Foreign body is clogging sensor in either drip tray or in liquid waste container.	Clean sensors.
Poor flavour of drink	Wrong ingredients. Brewer unit or dispensing system dirty.	Use correct ingredients. Replace/clean components and rinse thoroughly.
Inadequate quantity of drink	Ingredient residues clogging dispensing outlet system. Kink in outlet hose.	Replace/clean clogged component/s. Install hose of correct length.
Machine dispenses free drinks	Price set to 0.00. Price set to free vend.	Set correct price. Switch off free vend.

If it was impossible to remedy the fault, please contact the service.

# Regular Cleaning \*)

## Opening

- Open the door (turn key clockwise) (1).

### Coffee waste containers

- Take out waste containers (2). If used, remove plastic bag from the solid waste container.
- Remove the liquid container, empty it and wipe it clean. Wipe dry sensors (3).
- Wipe clean solid waste container, relocate liquid waste container and, if used, insert a new plastic liner.
- Leave waste containers outside of machine.

## Ingredient canisters

### Instant ingredient canisters

- Pull base tray (4) forward.
- Push the outlet tubes upwards to close the outlet spouts of the canisters (5).
- Take the canisters by the handles and pull them forward to the end stop in guiding rails (6). The lids are automatically triggered open.
- If required, the canisters can be removed by lifting canisters upwards and pulling forwards over the end stops in guiding rails
- Fill canisters with ingredients.
- Press lid slightly down and push back canisters.
- Push the outlet tubes downwards to open the outlet spouts of the canisters (7).
- Push base tray back in place.

### Coffee bean canister

- Open lid (8) and fill canister with coffee beans.
- Put lid back on.

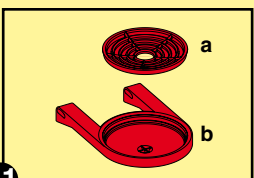
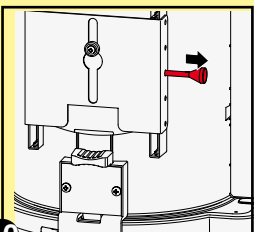
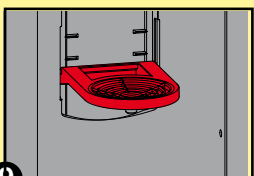
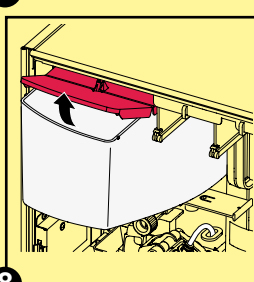
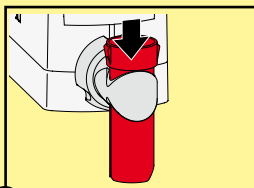
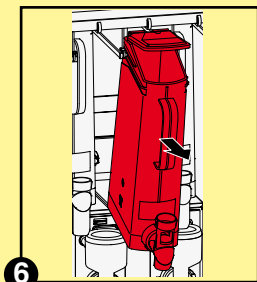
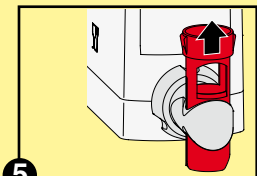
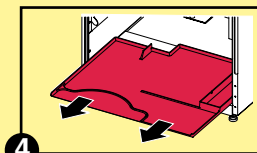
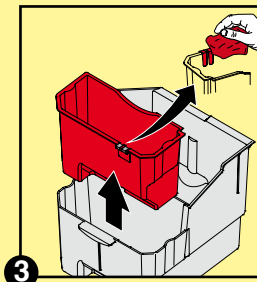
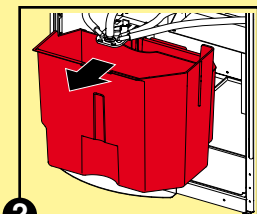
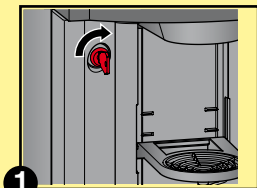
## Cleaning parts

### Cup carrier

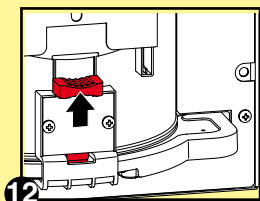
*It is recommended to have the cup carrier as an exchange kit (hygiene kit).*

- Remove cup carrier: Take hold of the cup carrier with your right hand (9) and remove the corresponding retaining pin (10), situated on the rear side of the cup station, with your left hand.
- Clean the drip grid (11a) and tray (11b) in hot water with cleaning agent and dry parts.

\*) All parts to be cleaned regularly are designed in a light blue colour. All parts of action are supplied in a green colour.



## Regular Cleaning (continued)

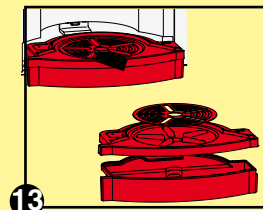


### Drip tray

- Pull upwards lock for drip tray (12).
- Take out drip tray (13). Remove lid and empty tray. Remove grid from lid and clean parts in hot water with cleaning agent, and wipe parts dry.



Wipe sensor in lid dry.



### Cleaning inside and outside

- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth.

### Mounting the cleaned parts

- Reinsert and reinstall all parts.



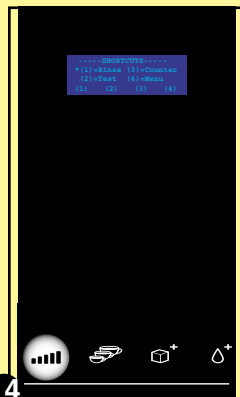
**There is the risk of being scalded by hot water.**

**Observe the safety precautions in the operator manual.**

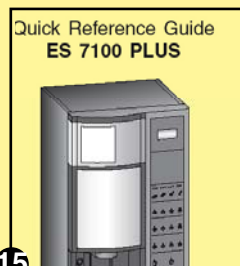
- Have an empty pot (min. 1.5 l) ready to place on the pot platform.
- Turn to the display and perform a machine rinse using the preselection buttons (14).
  - Press button '1' to enter [Rinse]-function.
  - Close door and place pot on pot platform (15).
  - Press 'Sel' to start the rinse function. Follow the information on display.
- Repeat the rinse procedure min. once more.
- Press the button 'Esc' until the machine leaves programming mode.
- Remove and empty the pot.

### Last check

- Clean the machine with a damp cloth on the outside. Clean also the pot platform.
- Perform a test dispensing with a drink with milk and sugar, or perform a test dispensing using the 'Dispensing Test' option in the operator menu (see operator manual).



14



15

# Deep Cleaning \*)

## Opening

- Open the door (turn key clockwise) **(1)**.
- Remove and empty the coffee waste containers **(2)**. (See *Regular cleaning*).

## Ingredient canisters

### Instant ingredient canisters

- Pull base tray **(3)** forward.
- Push the outlet tubes upwards to close the outlet spouts of the canisters **(4)**.
- Fill ingredient canisters with ingredients **(5)** and push canisters back in place (see *Regular Cleaning*).
- Leave the outlet spouts closed.

### Coffee bean canister

- Close shutter (bean stop) **(6)** before removing coffee bean canister.
- Lift canister out of the machine, and leave canister on a plain clean surface.

## Disconnecting machine

- Turn machine **off** with main switch **(7)**.

## Cleaning

*It is recommended to have an exchange kit (hygiene kit), cf. operator manual.*

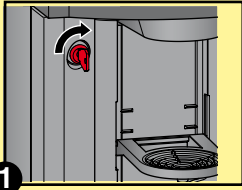
*Soak all parts, which will be disassembled, at least for 15 minutes in a bucket with hot water with cleaning agent\*.*

### Dispense head

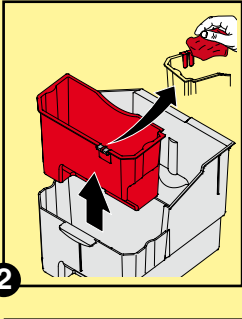
- Remove hoses from dispense head: turn each hose spout until its locking tab can be released through the notch of the corresponding hole in dispense head **(8)**.
- Remove the dispense head by pulling it forwards **(9)**.
- Lift off and wipe clean the ingredient waste tray with a moist cloth **(10)**

\*) All parts to be deep cleaned are designed in a light and dark blue colour. All parts of action are supplied in a green colour.

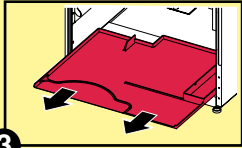
For \*\*) cleaning and \*\*\*)descaling: refer to the HACCP guidelines.



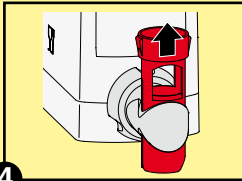
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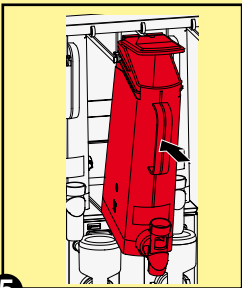
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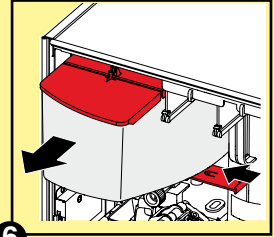
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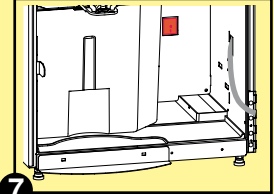
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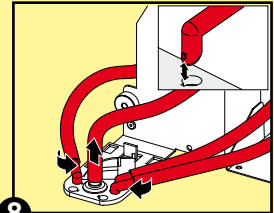
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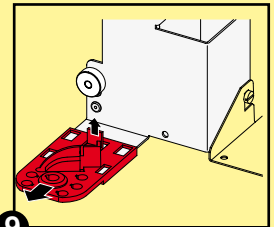
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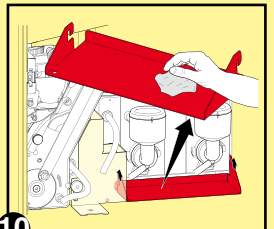
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9



10

## Deep Cleaning (continued)

- Remove the bracket for dispense head loosening the securing bolt (11).
- Clean the bracket and wipe it dry.

### Espresso brewer

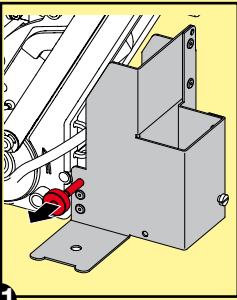
- Remove the inlet hose and the piston hose: press the green locking ring of each snap coupling at top of brewer (12).
- Loosen the securing bolt and remove brewer (12).
- Clean the brewer with a dry, clean brush to remove any powder residue from external parts of brewer, particularly from coffee funnel (13).

### Instant ingredient mixers

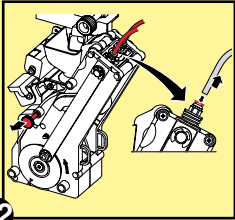
- Remove and clean the ingredient waste tray (14).
- Relocate ingredient waste tray.
- Remove the mixing hoods (15a).
- Remove mixing units: Loosen locking ring by pressing release lever (15b) anti-clockwise, and pull out mixing funnel leaving the hoses back on.
- Pull off the whipper wheels (16a).
- Remove and clean the powder traps (16b).
- Disassemble funnels mixing funnels, hoses, distributor head and coffee outlet before soaking the parts.

### Cup carrier

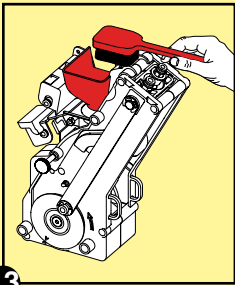
- Remove the cup carrier (17).
- Clean the complete cup carrier (18a,b) (see Regular Cleaning).



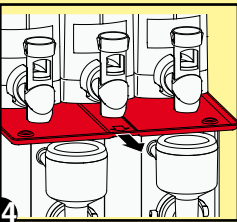
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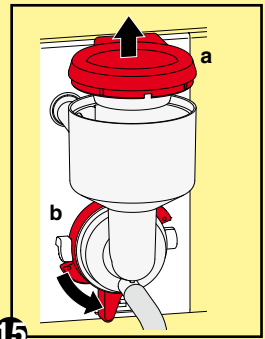
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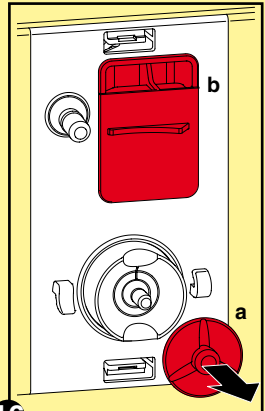
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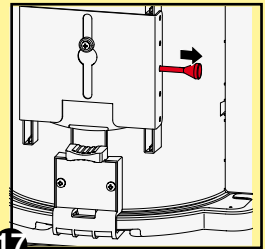
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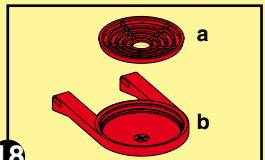
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16



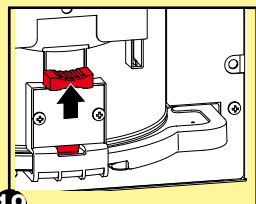
17



18



## Deep Cleaning (continued)



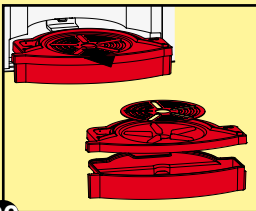
19

### Drip tray

- Release lock for drip tray **(19)** (see *Regular Cleaning*).
- Remove the drip tray **(20)** and empty it. clean and dry parts. (see *Regular Cleaning*).



Wipe sensor in lid dry.



20

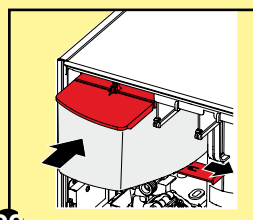
### Cleaning inside and outside

- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth.
- Flush all parts, which have been soaking, thoroughly with clean and warm water.

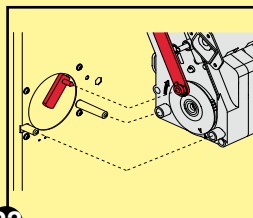


Check that no dirt or cleaning agent remains on the parts.

- Dry all parts with a dry cloth.



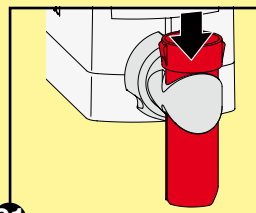
22



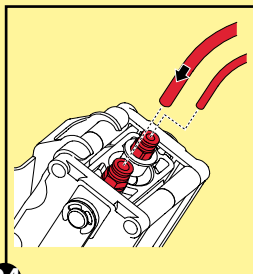
23

### Mounting the cleaned parts

- Push the outlet tubes downwards to open the outlet spouts of the canisters **(21)**.
- Fill coffee bean canister and re-insert in machine **(22)**.
- Pull out shutter (bean stop) to open position **(22)**.
- Reinstall espresso brewer taking care that the crank arm of the coffee motor engages correctly into the drive shaft of the brewer **(23)**.
- Re-insert hoses at top of the brewer **(24)**.
- Remount all remaining parts in reverse order.
- Turn the main switch of machine **on**.



21



24

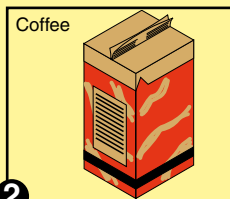
### Rinsing and last check



**There is the risk of being scalded by hot water. Observe the safety precautions in the operating instructions.**

- Rinse machine twice (see *Regular Cleaning*).
- Clean exterior of the machine (damp cloth).
- Perform a test dispensing by pressing a selection button e.g. coffee with milk and sugar, or perform a test dispensing using the 'Dispensing Test' option in the operator manu (see operator manual).

# HACCP Guidelines



## Directives

- For correct operation of the machine, at least the mentioned guidelines must be taken into consideration. The operator is held responsible for the correct operation.

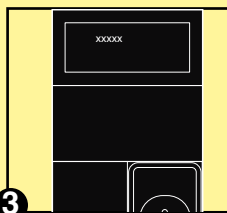
## HACCP guidelines

### Handling of coffee and ingredients

- Ensure hygienic handling:
  - wash hands or use hygienic gloves **(1)**
  - after cleaning, do not touch surfaces of parts that may come into contact with food
  - always use a clean cloth when cleaning
  - keep the working area tidy.
- Check the package for integrity and damage **(2)**.
- Store the coffee and ingredients dry, cool and dark.
- Use the packages within the recommended time period (see the "best before"-date on the package).
- Always use packages according to the "first-in-first-out"-principle.
- Thoroughly close an opened package to keep the quality and to prevent contamination.
- Coffee and ingredients should be stored separated from cleaning products.
- The ingredient container should be cleaned occasionally (see operating instructions).
- Do not fill more coffee or ingredients than needed until the next cleaning.

### Cleaning the machine

- Observe the cleaning instructions.
- Clean the machine preferably at the end of the day
- After cleaning, dispense and check a drink (see "Last check").
- Fill in the cleaning record card.
- When the display indicates an error message **(3)**, observe the display messages on the reference card.
- Only use the recommended cleaning agents that have been approved for the food industry (slightly disinfecting, preferably liquids, tabs, eventually grains. Avoid powders).



(see overleaf)

## HACCP Guidelines (continued)



### Filing

- After opening, write the date of opening on the package
- File the "best before"-date of the package used to fill the machine.
- File completed cleaning record cards **(4)**.
- File service and maintenance reports.

### Training

- Train staff on HACCP guidelines **(5)**.
- Keep this reference card with the machine.
- Implement the activities in the work schedules.
- For further questions please contact your service representative.

## Cleaning Record Card

**Declaration:** This machine has been cleaned in compliance with the cleaning instructions.

[illegible]

Monthly management check	
Date	
Signature	
Comment	

**KEEP THIS CARD WITH THE ES 7100 PLUS MACHINE**  
(and file when completed)