

PREZZO

USER MANUAL



UM_EN
Part No.: 1764012_03



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Hazard intensity levels

There are three different levels of hazard intensity, identified by signal words DANGER, WARNING and IMPORTANT. The level of hazard is determined by the following definitions.

Observe the statements to ensure safety, performance, prevent injury and machine damage.



Important:

Alerts against unsafe practices. Observe to ensure drink quality, machine performance, food safety, to prevent minor personal injury or damage to the machine.



WARNING!

Indicates a potentially hazardous situation which, if not avoided, could result in scalding, serious injury and even death.



DANGER!

INDICATES A IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN SERIOUS INJURY AND EVEN DEATH.



Note:

Gives additional information which may be helpful during the cleaning procedure or operation of the machine.

Introduction

Thank you for choosing a PREZZO vending machine.
We hope you enjoy it !

- Read the user guide before using the machine.
- This guide contains important instructions for proper and safe use of the vending machine.
- Always keep this guide close at hand for future reference.

Warnings

- Never immerse the machine, plug or mains cable in water because there is a danger of electric shock.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure they do not play with the appliance.
- Do not use the machine if the mains cable, plug is damaged or the machine has fallen down.
- If the mains cable is damaged it must be replaced by the manufacturer, service agent or similarly qualified persons in order to avoid a hazard.
- Only plug the machine into a properly installed earthed safety socket whose line voltage matches the technical data for the machine.

Precautions

- Do not use the machine outdoors so it can be exposed to weather (rain, snow, frost). It will cause material damage to the machine.
- Do not try to open the machine or repair it in any way. To avoid danger only have the machine repaired in a technical workshop, Service Centre or by a qualified person.
- Remove the mains cable from the socket when the machine is not in use for longer periods. To do this, pull the plug not the cable.
- This appliance must be placed in a horizontal position which is resistant to any water that may leak.
- Place the machine out of the reach of children.
- Position the mains cable so that people cannot trip over it. Keep it away from sharp edges and heat sources.
- The new hose-sets supplied with this appliance are to be used, old hose-sets must not be re-used.
- This appliance is not suitable for installation in an area where a water jet could be used.
- This appliance must not be cleaned by a water jet.

Intended use

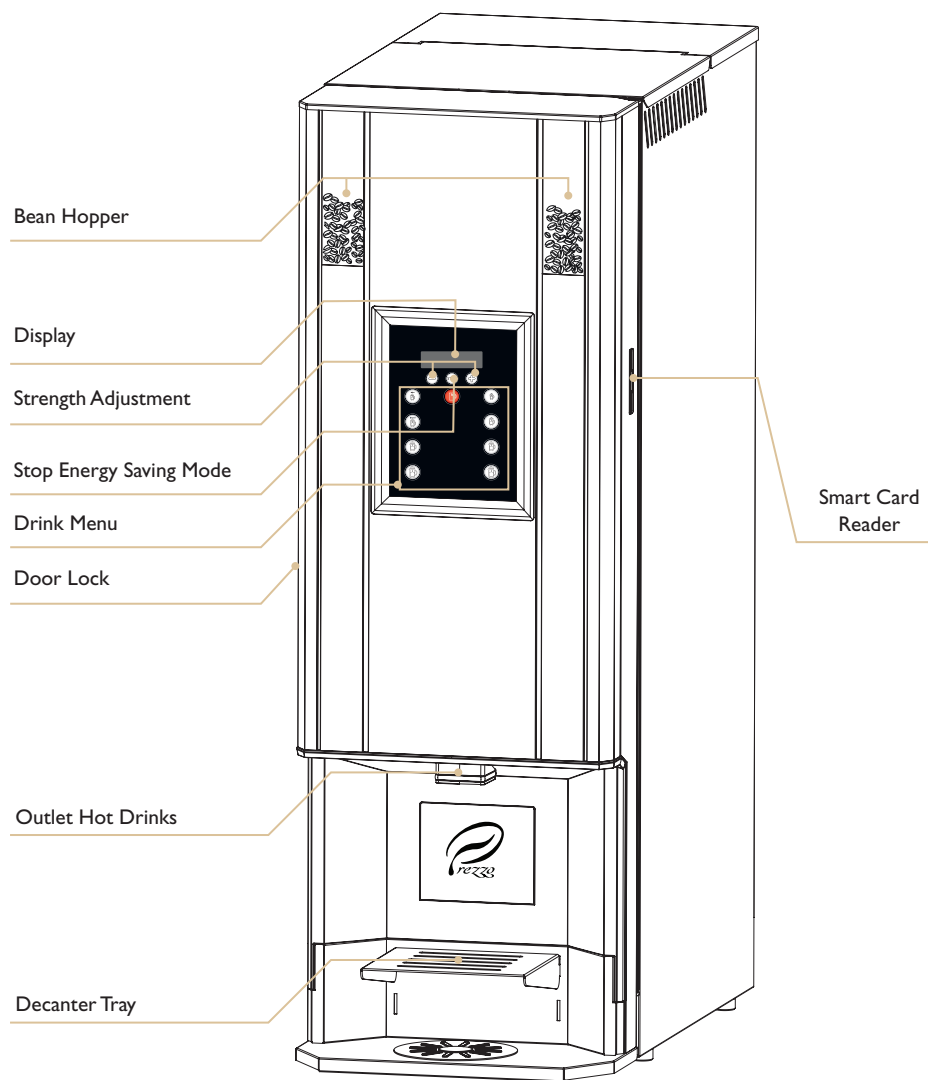
- This appliance is intended to be used in similar applications such as:
 - Staff kitchen areas in shops.
 - Offices and other commercial working environments.
 - On agricultural estates.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.
- For the optimal performance of the machine these parameters shall not be exceeded:
 - Maximum permissible inlet water pressure : 800KPa (8Bar)
 - Minimum permissible inlet water pressure: 200KPa (2Bar)
 - Maximum working temperature: 40 °C
 - Minimum working temperature: 10 °C

Facts & weight

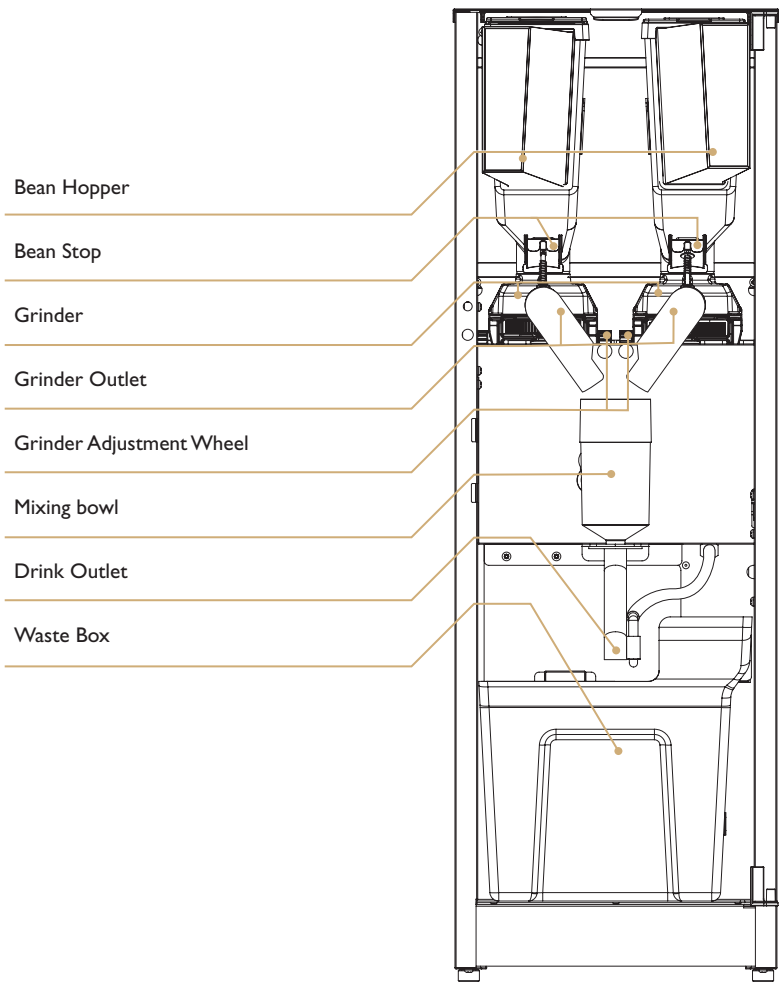
FACTS	PREZZO
Built-in grinder	Yes
Drink options	9
Ingredient canister	None
Bean hoppers	2
Brewing mechanism	None
Cleaning function by smart card	Yes
Electronic temperature control	Yes
Adjustable coffee strength	Yes
Illumination of cup during brewing	Yes
Base cabinet: large grounds container	None
Energy saving mode	Yes
Height, Width, Depth	865, 290, 532mm
Tank volume	5 Litres
Power supply	380VAC, 50/60Hz/6600W
Cold water connection	½" External thread
Water purification filter	Option

MODEL/NAME	WEIGHT
PREZZO	40kg

Front



Interior

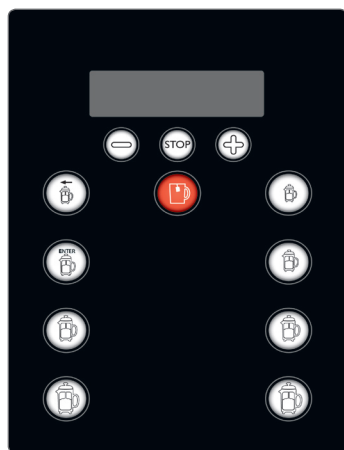


Ingredient canisters

DETAIL	INGREDIENTS	WIDTH	DEPTH	HEIGHT	CAPACITY	DECANTERS
Hopper	Beans	----	----	----	1.25kg	~20-65
Hopper	Beans	----	----	----	1.25kg	~20-65

Membrane switch navigation

Button functions



Press the BACK button if you want to leave the submenu and go back in the menu.



Press the ENTER button to select a menu function, confirm a set value or a setting.



Press the MINUS button if you want to decrease a value or go back in the menu.



Press the STOP button if you want to return to the start menu.

To activate energy saving mode press and hold the STOP button for 5 seconds. Display will show Energy Saving Mode.

You can abort decanter process by pressing STOP.

To return to normal mode press and hold the STOP button for 5 seconds while the machine is in energy saving mode.



Press the PLUS button if you want to increase a value or go forward in the menu.

ENERGY SAVING MODE

The machine switches off the front display and decreases the temperature in the water tank to 65°C.

User card

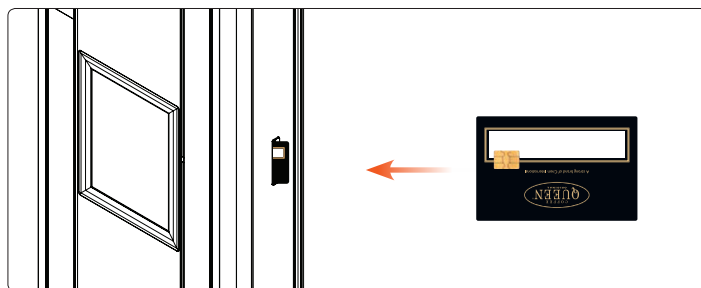


Front



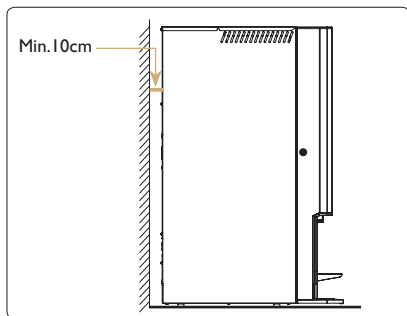
Back

- User card
Is used for cleaning of the machine. User card is supplied by your dealer.



- Insert the user card with the chip upwards as in the figure above. The display will show **Service Menu**
Clean Machine and you can now browse forwards through the menu.
- To use the machine again remove the user card and store it in a safe place.

Positioning



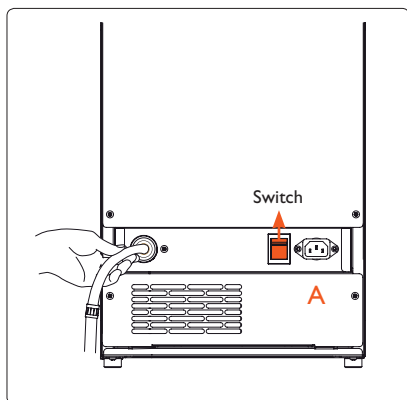
- Place the machine on a flat horizontal surface that will support the weight of the machine.




Note:

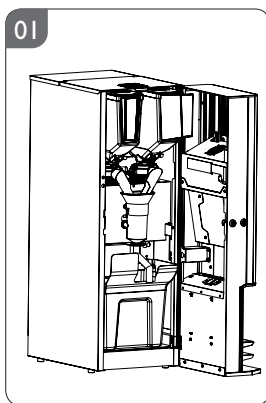
Make sure air is able to circulate behind the machine (minimum 10cm).

Machine startup procedure

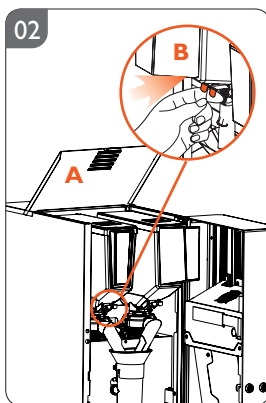


- Connect the water to the top cabinet on the machine.
- Connect the supplied water hose to the cold water connection using a 1/2" R-connection. When pushing the machine into position make sure there is no interference to the hose to ensure proper water flow.
- If the inlet hose is new, flush the system with water first to remove copper shavings. These can damage the inlet valve.
- The new tube set supplied with the appliance must be used. Old tubes may not be re-used. Connection to a closable valve is recommended.
- Min. water pressure: 2 bar (200kPa).
- Max. water pressure: 8 bar (800kPa).
- Open the water tap.
- Connect the mains cable to the machine (A) and insert the plug to a earthed wall socket.
- Switch on the power switch on the rear of the machine. See figure.
- The display indicates **Low Water Level** **Press Enter Key**. Press the  button.
- The water tank will now automatically fill with 5 litres of water. The element will not be powered on until the water reaches the level sensor.
- Set temperature is 90°C.
- Once the water heating is complete "Low temp" text will disappear from the display. (The display text will start to rotate between these two screens **PREZZO COFFEE** and **SELECT PRODUCT**).

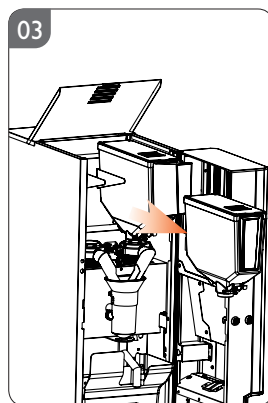
Fill bean hoppers



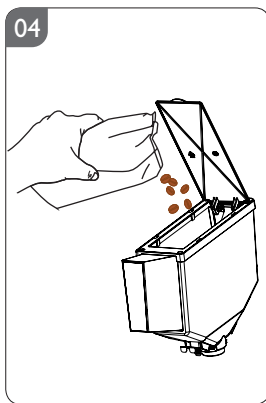
▲ Open the machine door.



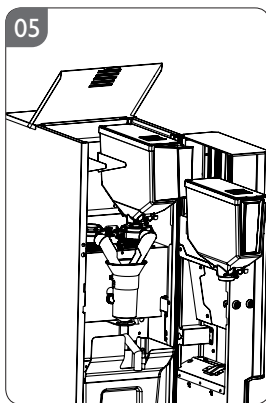
▲ Raise the machine lid (A). Push in the bean stops on the bean hoppers to prevent bean spillage (B).



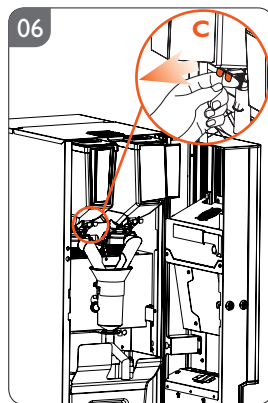
▲ Remove the bean hoppers from the machine.



▲ Refill the hoppers with fresh roasted coffee beans.



▲ Replace the hoppers back into the machine.



▲ Pull out the bean stops (C) on the bean hoppers to open to allow the beans to again flow into the grinders. Close the machine lid then close the door. The machine is now ready to use.

Brewing a decanter of coffee

Factory Settings

Small Decanter



=250ml

~19g beans

Medium Decanter



=500ml

~30g beans

Large Decanter



=750ml

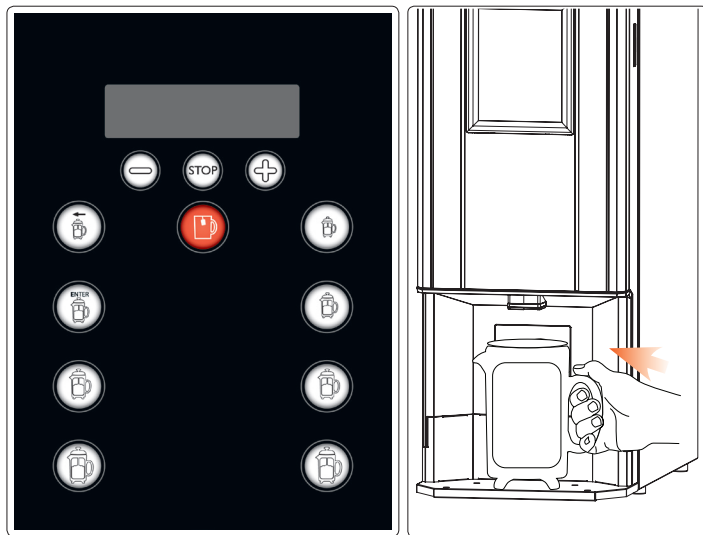
~45g beans


Grand Decanter



=1000ml

~60g beans



- Place a decanter under the outlet for hot drinks.
- Select desired size by pressing any of these different decanter buttons .
- The display shows: **Please wait...** The brewing starts and brew lamp is turned on.
- Wait until the brew lamp switches off and the text **Please wait...** has disappeared from the display before removing the decanter.

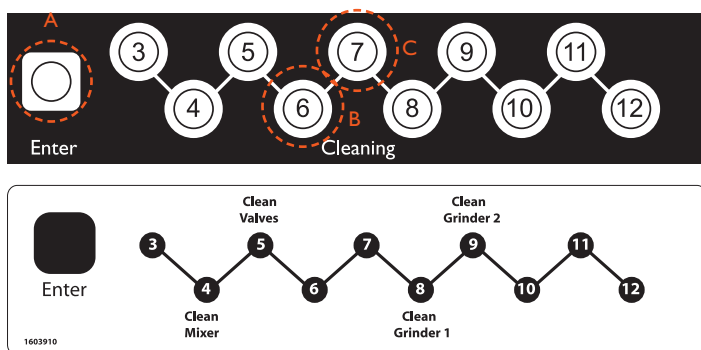
**Note:**

To abort a brewing you can press  button at any time.

**Note:**

The buttons to the left will use beans from left bean hopper.
The buttons to the right will use beans from right bean hopper.

Automatic cleaning



Cleaning panel

Automatic rinsing of the mixing bowl

- Open the door.
- Press ENTER on the cleaning panel inside the door: (See Fig.A)
- Cleaning Hot key appears on the display (cleaning panel is now active), the display shows:

Cleaning hot key

- Put a container that holds at least 0.5 litres under the outlet for hot drinks.
- Press button ④ (See Fig. B) on the cleaning panel.
- The machine will now clean the mixing bowl for 5 seconds.
- Close the door to exit cleaning mode and return to normal mode.

**Note:**

- Cleaning means rinsing the mixing bowl with water.
- Cleaning of the mixing bowl should be performed once per day.

Automatic cleaning of dispenser valves

- Open the door.
- Press ENTER on the cleaning panel inside the door: (See Fig.A)
- Cleaning Hot key appears on the display (Cleaning panel is now active). the display shows:

Cleaning hot key

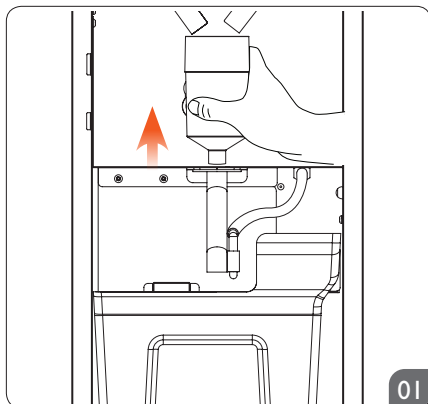
- Put a container that holds at least 0.5 litres under the outlet for hot drinks.
- Press button ⑤ (See Fig. C) on the cleaning panel.
- The machine will now clean the dispenser valves for 5 seconds.
- Close the door to exit cleaning mode and return to normal mode.

**Note:**

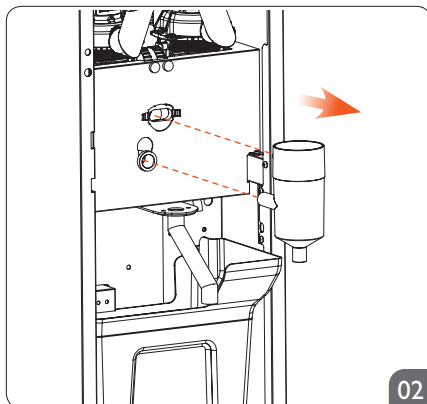
- Cleaning entails that the valves “knock” off any lime scale and other particles that may get stuck in the cylinders and flushing them with water.
- Repeat the cleaning procedures 2-3 times to get a better cleaning effect.

Weekly cleaning

Disassemble mixing system

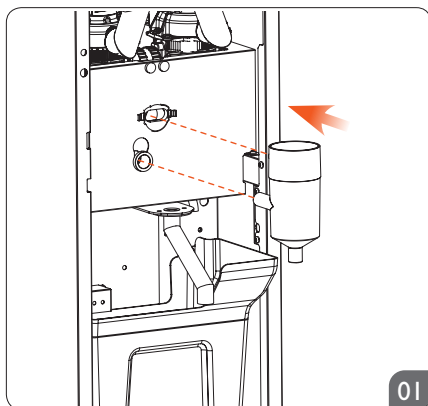


- ▲ Lift up the mixer bowl so it detaches from the outlet.

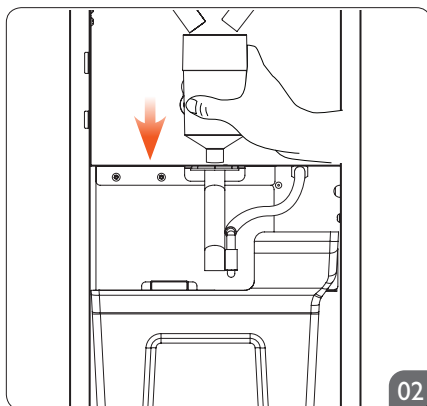


- ▲ Pull the mixer bowl straight out, then clean these parts.

Reassemble mixing system

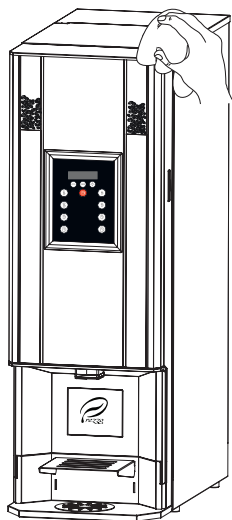


- ▲ Push-fit the mixing bowl by pushing it as far in as possible.



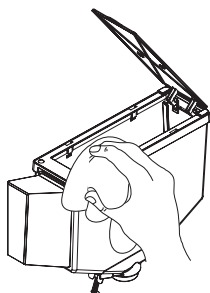
- ▲ Press down the mixer bowl as far as possible into the outlet.

Exterior cleaning



Exterior cleaning when necessary

- To clean the exterior of the machine, use a soft cloth and liquid cleaning agent that is non-abrasive.
- If using a machine equipped with touch display do not spray cleaning liquid directly on the display. Use only LCD screen cleaner designed for touch display cleaning.



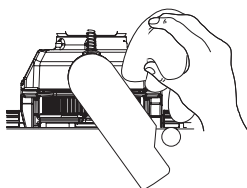
Clean the bean hopper

- Close the bean stop.
- Lift the bean hopper up to remove it. Use a soft cloth and liquid cleaning agent that is non-abrasive.



Note:

Ensure that the bean hopper is completely dry before refitting.

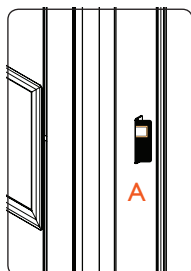


Clean the grinder

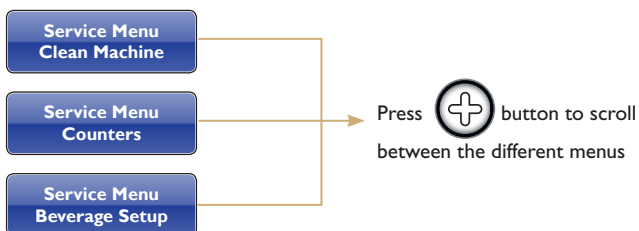
- Cleaning of the grinder shall be performed once per month in conjunction with technical maintenance.

Message On Display	Indication
Energy Saving Mode	The machine is in energy saving mode.
Not Available	Drink can not be selected as decanter.
Heating Water Please Wait...	Low temperature in the water tank, the machine is heating up (blocked).
Low Water Level Press Enter Key	Low water level in water tank. Press enter key to start filling up the water tank.
Filling Water Please Wait...	The machine is filling water.
Warning Low Temperature	Temperature is low, It is still possible to dispense drink.
Low temperature Blocked	Temperature is low, the machine is blocked.
Low Water Level Blocked	The water level in the water tank is low, it is not possible to dispense drink.
Check Water Supply	The water has not reached the correct level in the water tank, check the water inlet hose, restart the machine.
Bev. Disabled	The drink has been disabled.
Door Open	The door is open.
Change Water Filter	The water filter needs replacing, press the button E to reset the counter.

Activate programming with user card



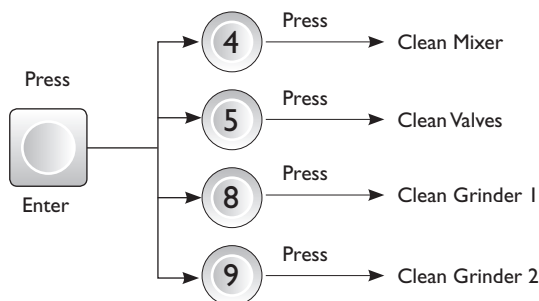
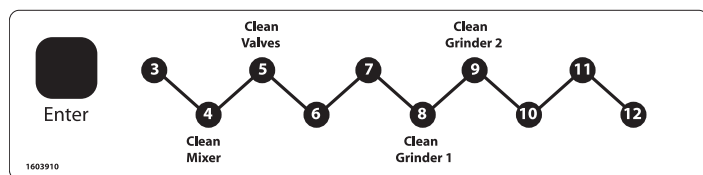
- Insert user card in the card reader (See Fig.A)
- The display shows:



Clean machine

Open the door. Press ENTER on the cleaning panel inside the door. Choose button X for each cleaning.

Cleaning hot key



Note:

See the pages for cleaning programs in order to perform cleaning.

See the counter of each drink or total counters for all drinks.
It's also possible to reset the drink counters.

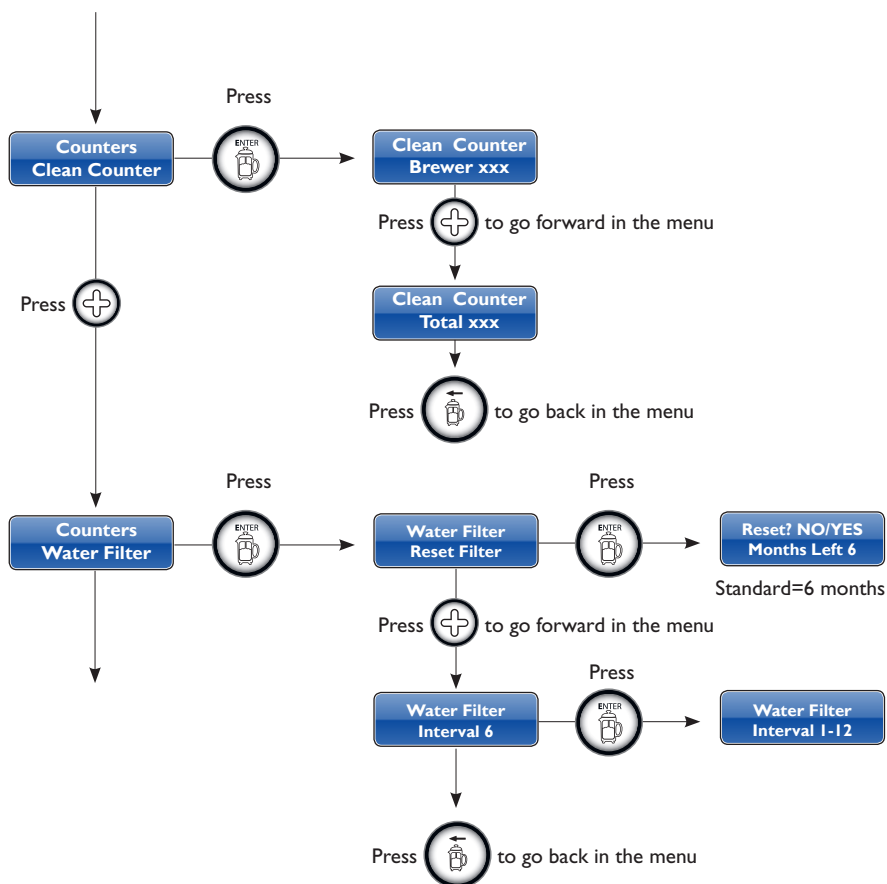
```

graph TD
    A[Service Menu Counters] -- "Press [ENTER]" --> B[Counters Beverages]
    B -- "Press [+]" --> C[Drink 1 served xxx]
    B -- "Press [ENTER]" --> D[Beverage Counters Per Beverage]
    D -- "Press [+]" --> E[Drink 2 served xxx]
    D -- "Press [ENTER]" --> F[Beverage Counter Total Served]
    F -- "Press [+]" --> G[Beverage Counter Master Total]
    G -- "Press [+]" --> H[Beverage Counter Clear Counters]
    H -- "Press [ENTER]" --> I[Hold Enter to Clear Counters]
    I -- "Hold ENTER key for 3 seconds" --> J[Counters Cleared Press Back]
    J -- "Press [Back]" --> K[Press [ENTER] to go back in the menu]
    K -- "Press [ENTER]" --> A
  
```

The flowchart illustrates the sequence of button presses for the Service Menu Counters. It starts with the 'Service Menu Counters' screen. Pressing the ENTER key leads to the 'Counters Beverages' screen. From there, pressing the + key leads to the 'Drink 1 served xxx' screen, and pressing the ENTER key leads to the 'Beverage Counters Per Beverage' screen. Pressing the + key from 'Beverage Counters Per Beverage' leads to the 'Drink 2 served xxx' screen, and pressing the ENTER key leads to the 'Beverage Counter Total Served' screen. Pressing the + key from 'Beverage Counter Total Served' leads to the 'Beverage Counter Master Total' screen, and pressing the ENTER key leads to the 'Beverage Counter Clear Counters' screen. Pressing the + key from 'Beverage Counter Clear Counters' leads to the 'Hold Enter to Clear Counters' screen. Pressing the ENTER key for 3 seconds leads to the 'Counters Cleared Press Back' screen. Pressing the Back key from 'Counters Cleared Press Back' leads to the 'Press ENTER to go back in the menu' screen, which then leads back to the 'Service Menu Counters' screen.

See the number of times cleaning has been performed or reset the water filter counter.

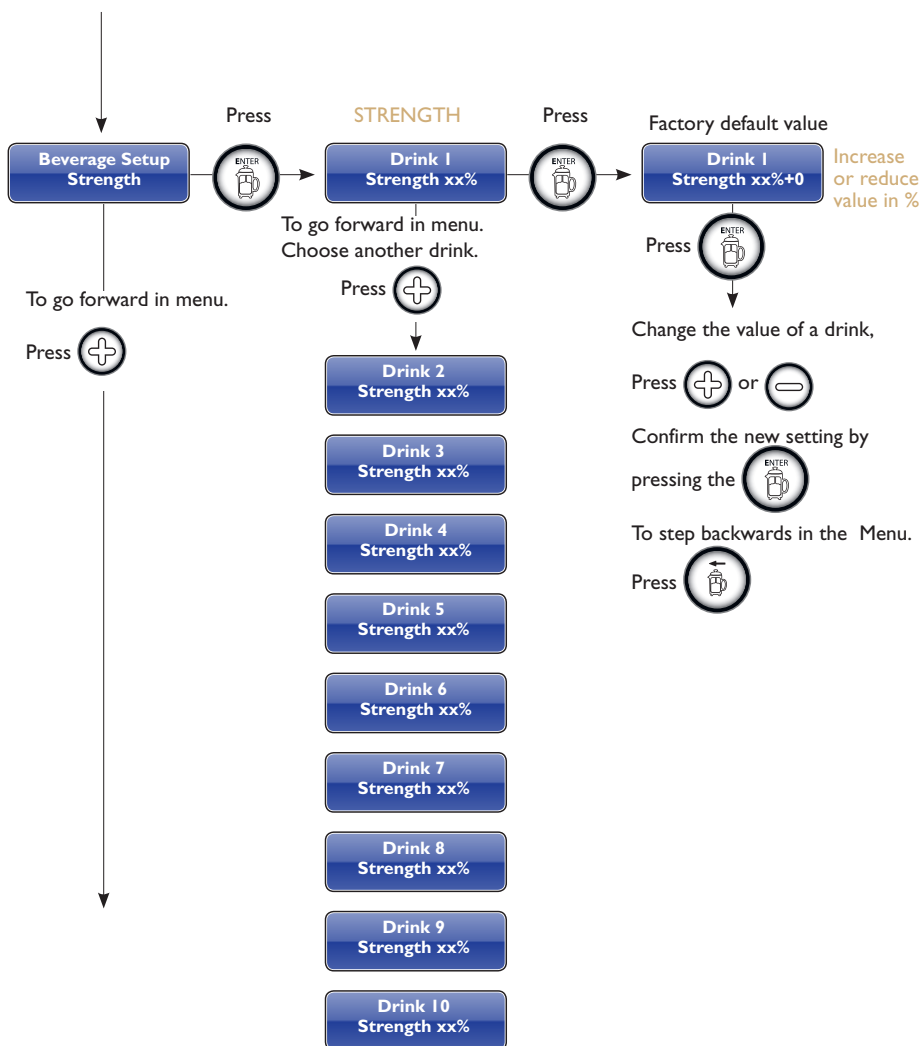
Service Menu Counters



Beverage setup, Strength

Change strength of the different drinks. If you are using a recipe with both grinders, Strength will only change the grinding time for the left grinder.

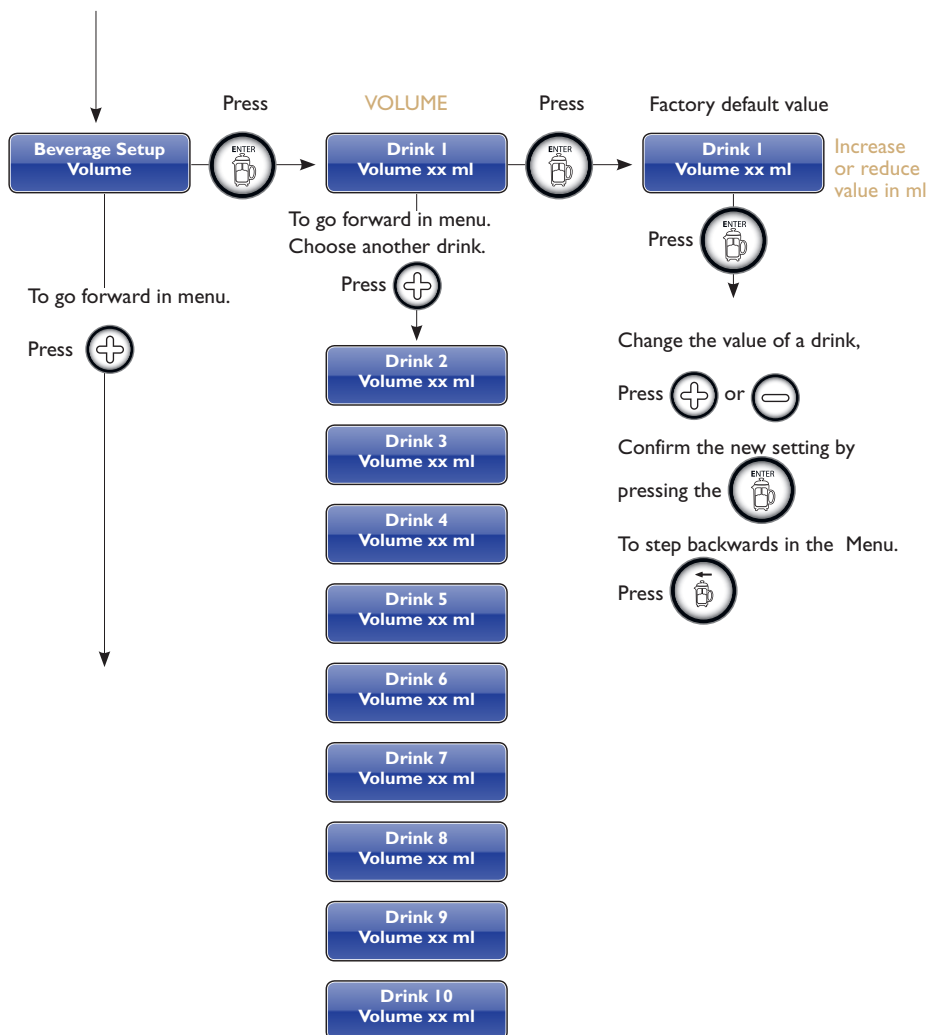
Service Menu
Beverage Setup

**Note:**

To see the standard settings, please go to page 24.

Beverage setup, Volume

Change volume of the different drinks.

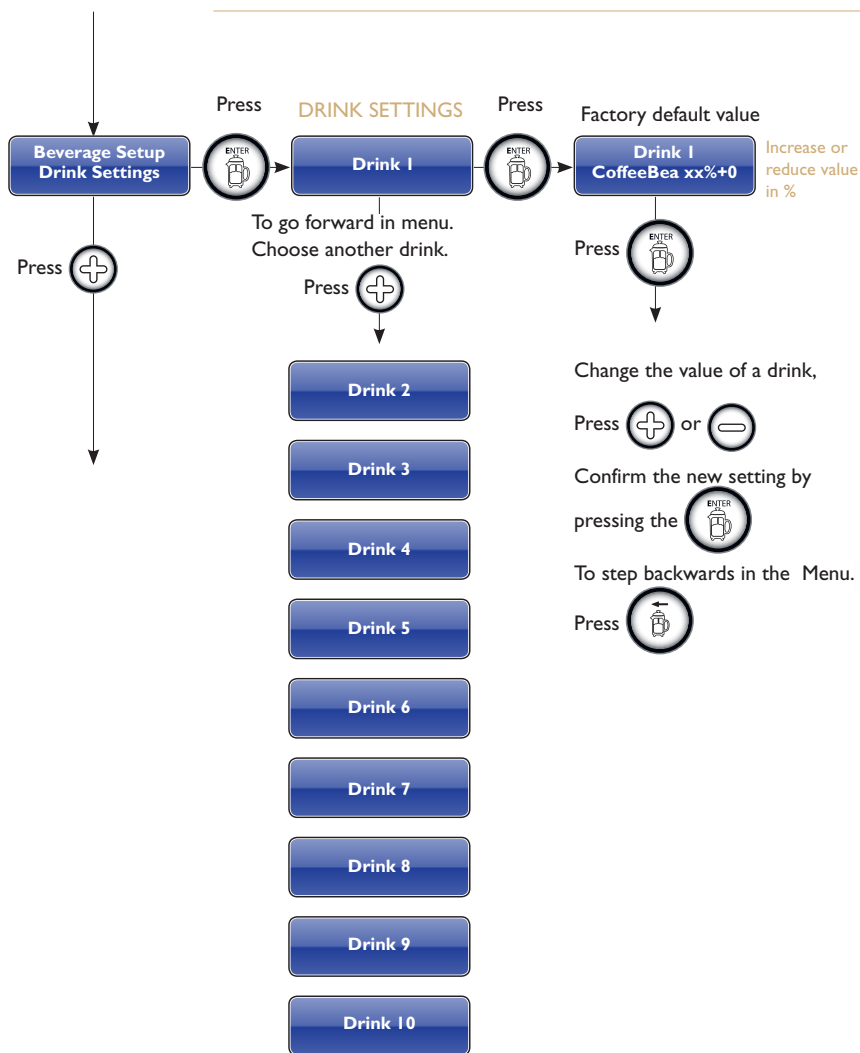
Service Menu
Beverage Setup**Note:**

To see the standard settings, please go to page 24.

Beverage setup, Drink Settings

Change grinding time for right grinder if you are using a recipe with both grinders.

Service Menu
Beverage Setup

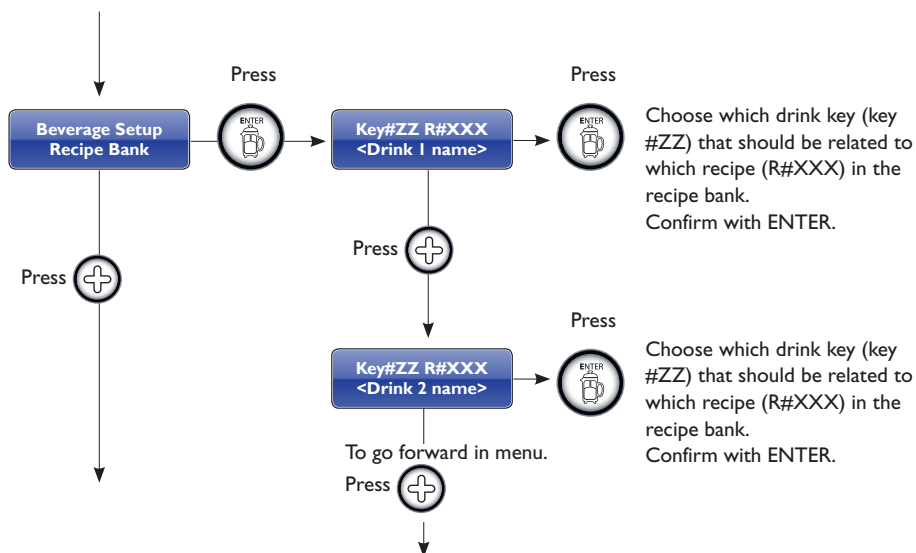
**Note:**

To see the standard settings, please go to page 24.

Beverage setup, Recipe Bank

Change recipe on different buttons. You can find all recipes and drink codes on page 24.

Service Menu
Beverage Setup



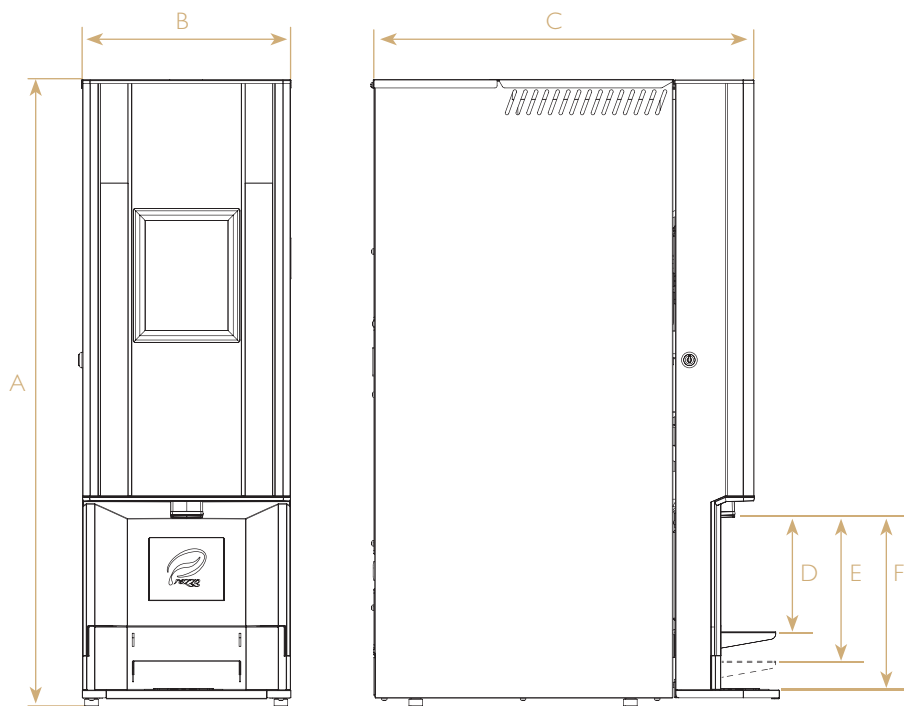
Enable or disable different drinks and buttons.

[illegible]

Drink setup

Button	RB Code	DRINKS	Grinder	VOLUME			BEANS			% in machine
				Min	Max	Normal	Min	Max	Normal	
1	#R009	Small jug left	Left	150ml	800ml	250ml	0g	60g	18.5g	31%
2	#R011	Medium jug left	Left	150ml	1000ml	500ml	0g	70g	30g	43%
3	#R013	Large jug left	Left	150ml	1500ml	750ml	0g	90g	45g	50%
4	#R015	Grand jug left	Left	500ml	2000ml	1000ml	0g	120g	60g	50%
5	#R007	Hot water continuous								
6										
7										
8										
9	#R010	Small jug right	Right	150ml	800ml	250ml	0g	60g	18.5g	31%
10	#R012	Medium jug right	Right	150ml	1000ml	500ml	0g	70g	30g	43%
11	#R014	Large jug right	Right	150ml	1500ml	750ml	0g	90g	45g	50%
12	#R016	Grand jug right	Right	500ml	2000ml	1000ml	0g	120g	60g	50%
RB	#R003	Dual small jug	Dual	150ml	800ml	250ml	0g	35+35g	9+9g	26%+26%
RB	#R004	Dual medium Jug	Dual	150ml	1000ml	500ml	0g	40+40g	15+15g	37%+37%
RB	#R005	Dual large jug	Dual	150ml	1500ml	750ml	0g	50+50g	22.5+22.5g	45%+45%
RB	#R006	Dual grand jug	Dual	500ml	2000ml	1000ml	0g	60+60g	30+30g	50%+50%
RB	#R008	Hot water Dosed		50ml	200ml	150ml				

PREZZO



Model	A	B	C	D	E	F
PREZZO	865mm	290mm	532mm	160mm	200mm	240mm

For the warranty to be valid the conditions for maintenance must have been followed according to our instructions, proper precaution has been made and warranty claim been issued without delay.

The affected equipment may not be used during awaiting service if there is any risk that the damage or defect would worsen.

The warranty will not cover consumption supplies such as glassware, normal maintenance such as cleaning of filters, contaminations in water, lime, incorrect voltages, pressure or adjustment of water amounts.

The warranty will not cover damages of defects caused by incorrect handling and operation of the appliance.

FOR SERVICE

Please contact your dealer

Your Dealer

crem[®]
INTERNATIONAL

www.creminternational.com