

# CL & PSL50 SERIES

## OPERATION MANUAL



CL22



ES12B, ES13, FTB14

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# INTRODUCTION

Revision #:	Date:	Serial #:	Description:
1	May 2017	none	Issue to Technical Service Manager for review.
2	Nov. 20, 2017	none	Revise manual layout. Clarify user instructions.
3	Dec. 15, 2017	none	Remove all info not related to versions ESI2B, ESI3, FTBI4 and CL22.
4	Feb. 09, 2018	none	Modify base on technical review feedback.

## Introduction

- Please read the operating manual carefully before using the dispenser. To ensure the safe operation of the dispenser, regional regulations (e.g. accident prevention regulations) must be adhered to in addition to following the instructions in this manual. The operating company is responsible for providing the details of these additional regulations.
- This guide contains important instructions for proper and safe use of the appliance.
- Always keep this guide close at hand for future reference.

## Precautions

- Do not try to open the appliance or repair it in any way. Only have the appliance repaired in a technical workshop, service centre or by a qualified person.
- Remove the mains cable from the socket when the appliance is not in use for longer periods. To do this, pull the plug not the cable.
- This appliance must be placed in a horizontal surface resistant to any water that may leak.
- Place the appliance 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.
- Do not store explosive substances such as aerosol cans with a flammable propellant in the appliance or refrigerator.

## Hazard intensity levels

There are two different levels of notification intensity within this manual, as identified by the signal words **WARNING** and **Note**. Always observe these warnings to ensure safety and prevent potential injury or equipment damage.

The following symbols are used:



### **WARNING:**

Indicates a potentially hazardous situation which, if ignored, could result in serious injury or even death.



### **Note:**

Provides additional information which may be helpful during the operation, routine maintenance, and cleaning.



### **Important:**

Alerts against unsafe practices. Observe Important notifications to ensure food safety, prevent possible minor personal injury, or damage to the machine.

## Warnings

- This appliance dispenses fresh brewed coffee, coffee-based drinks, and filtered water. To keep the appliance and base cabinet clean and hygienic, and all beverages tasting fresh, follow all steps listed in the OPERATION and CLEANING AND CARE sections of this manual.
- Access to the service area (appliance and base cabinet interior areas) is restricted to persons having knowledge and practical experience of the appliance; in particular regarding safe handling and operation and performing cleaning tasks and maintaining adequate hygiene. Only persons who have been adequately trained should access the service area, if you require training contact your distributor for applicability or other options.
- To prevent dry ingredient spoilage, all dry ingredients (coffee beans, ground coffee, sugar, ingredient powders, etc.) should be used up and refilled within one month, or disposed of and replaced if older than one month.
- Never immerse the appliance, plug or mains cable in water. 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.
- 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 supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children shall not play with the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is only to be installed in locations where it can be overseen by trained personnel.
- Do not use the appliance if the mains cable, plug is damaged or the appliance has fallen over.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only plug the appliance into a properly installed earth-grounded safety socket with line voltage matching the technical data for the appliance.
- In case of emergency, (e.g., the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and turn off the water supply.
- If the machine is likely to be exposed to temperatures below 0°C during handling and transport, make sure that service personnel empties the boiler and water system. (The machine's boiler and water system is empty when delivered from the factory.)
- Do not install or use the appliance outdoors or anywhere it can be exposed to severe weather (rain, snow, frost). It will cause material damage to the appliance.
- Prevent the appliance from freezing. If the water in the hydraulic system does freeze, do not use the appliance. Unplug it and contact a technician to inspect it and perform necessary repairs.
- The A-weighted sound pressure level is below 70 dB.

## User groups

**User** – Customer/consumer/front line operator (FLO). Uses the dispenser to consume drinks in accordance with the conditions defined by the operating company. Does not have access to internal parts of the dispenser or its programming without adequate training as provided by the manufacturer, operating company or distributor.

**Service personnel** – Personnel trained by the manufacturer, operating company or distributor who know how to fill and clean the dispenser.

**Service technician** – Expert trained by the manufacturer, operating company or distributor who is aware of the hazards posed by the dispenser and is familiar with the dispenser's technical equipment. Service technicians are trained and capable of installing, maintaining and repairing the dispenser.

**Operating company** – Responsible for setting up and operating the dispenser correctly.

## Requirements of personnel



### WARNING:

No one is permitted to carry out service, maintenance or repair work on the dispenser unless they have been properly instructed by the operating company or the manufacturer.

## Intended use

- This appliance is intended to be used indoors only, in applications such as:
  - Staff kitchen areas in shops.
  - Offices and other commercial working environments, break rooms.
  - On agricultural estates.
  - By clients in hotels, motels and other residential type environments.
  - Bed and breakfast type environments.

## Possible types of misuse

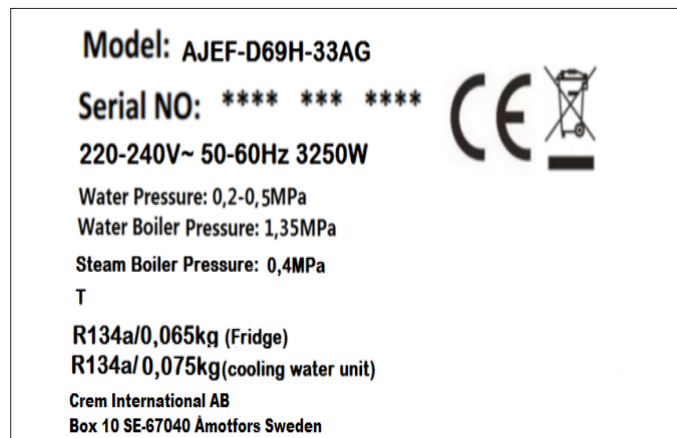
- Relying on personnel that have not been properly instructed and are not fully qualified.
- Using products that are out of date or are close to their best-before date.
- Using products that have not been approved by Spengler.
- Using spare parts that have not been approved by Spengler.
- Technical changes and modifications to the dispenser that have not been authorised by Spengler.
- Operating the dispenser outside of the specifications.

## Operation

- Read the operating manual carefully before using the dispenser.
- It is essential to disconnect the dispenser from the power supply before carrying out any repair work.
- The dispenser is designed exclusively for use with drinking water that has a hardness of 6-8 dH. If the hardness is higher, a suitable filter must be used.
- Please observe the maintenance advice and intervals.
- Any maintenance, cleaning and repair tasks that the end customer is not specifically authorised to perform may only be carried out by trained service personnel.
- For your own safety, and to ensure that your dispenser enjoys a long service life, you should only use original Spengler spare parts.
- The dispenser may only be used to prepare the products specified in the section on intended use.
- Never submerge the dispenser or the power cable in water.

## Identification markings on the drinks dispenser

The name plate (sample shown below) and the wiring diagram are located inside the dispenser on the right side of the door frame. Before connecting the dispenser to the mains power supply for the first time it is critical to confirm that the rated power on the name plate matches the mains power supply's rating for the service area.





## Installation and connection conditions

- When installing the appliance refer to the Spengler Quick Installation Guide which is included with the appliance for step-by-step instructions.
- When connecting the appliance and/or refrigerator unit to the mains power supply make sure that the ratings label (shown above) matches the supply voltage for the installation location.
- When installing the appliance required free (unobstructed) dimensions are:
  - Behind: 10cm (for hose and power connection and ventilation)
  - Above: 32cm (for access and ingredient refilling)
  - In front: 48cm (for door opening and interior access)
- For the optimal performance of the appliance these hydraulic (domestic water connection) parameters shall not be exceeded:
  - Maximum inlet water pressure : 500KPa (5Bar)
  - Minimum inlet water pressure: 200KPa (2Bar)
  - Maximum ambient working temperature: 40°C
  - Minimum ambient working temperature: 10°C

## Disassembly and disposal

- Dispose of the dispenser in accordance with regional disposal regulations.
- This dispenser is subject to the Waste Electrical and Electronic Equipment Directive (WEEE/EU directive) and must not be disposed of together with normal domestic waste.
- The packaging is made from various recyclable materials. After installing the dispenser, please contact the waste disposal department of your local authority to check what options are available for recycling the packaging material or disposing of it in an environmentally friendly way.



# TECHNICAL SPECIFICATIONS

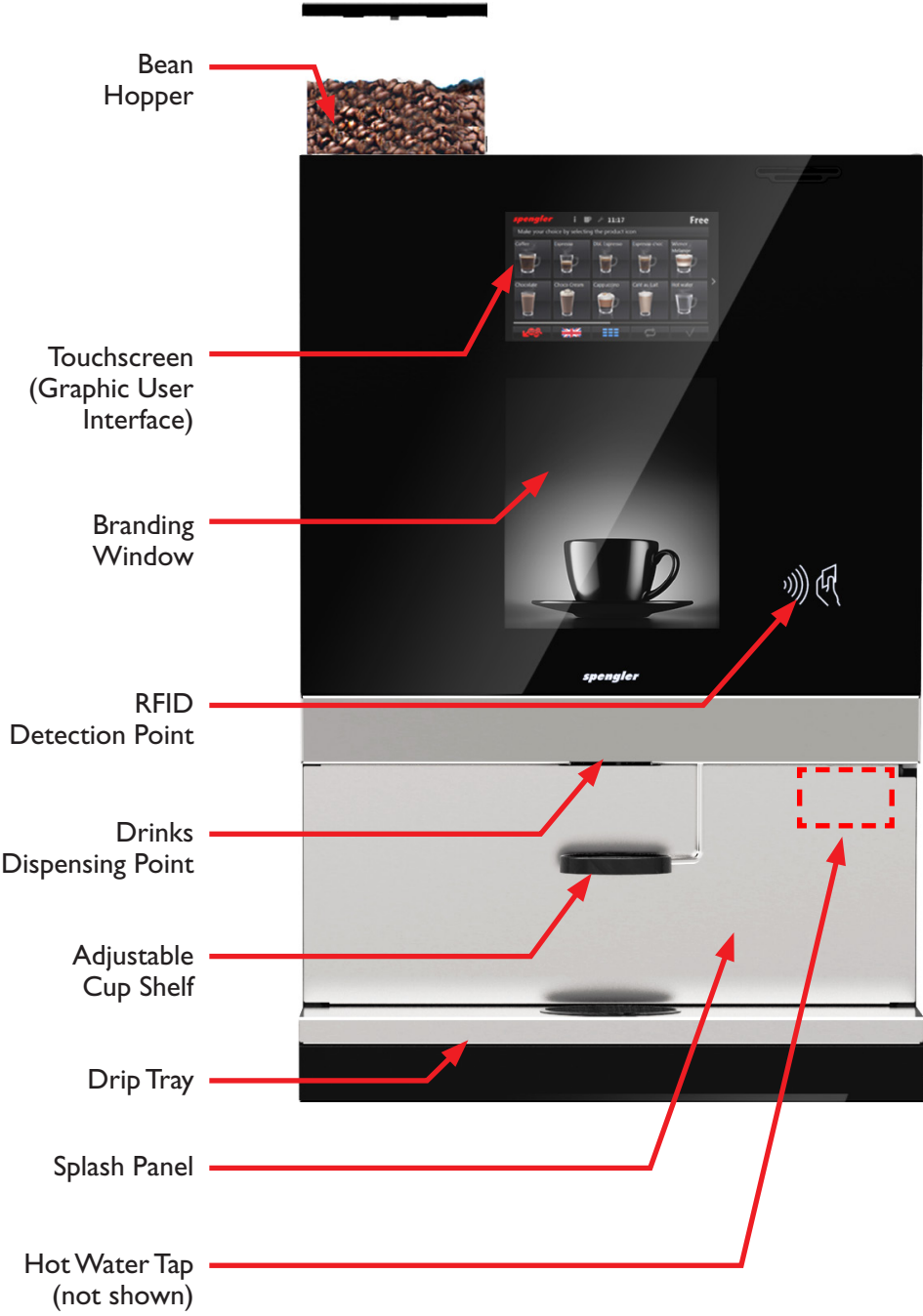
**spengler**

Table Top Series

SPECIFICATIONS	ES12B	ES13	FTB14	CL22
Bean hopper	1			2
Built-in grinder	1			2
Ingredient canisters	2	3	4	2
Drink menu	Up to 220			Up to 60
Recipe bank	Unlimited			
Adjustable taste settings	Yes			
Jug function	Yes			
Adjustable cup height	Yes			
Electronic temperature control	Yes			
Intelligent energy save mode	Yes			
Base cabinet	Optional			
Cup dispenser	No			
Condiment shelf	Option			
Built-in cold water unit	No			Optional, can be installed in base cabinet
Built-in water filter	No			Optional, can be installed in base cabinet
Power supply	220-230VAC, 50/60Hz, 3100W			
Cold water connection	G3/8 External thread			
Water tank volume	700ml			
Max. inlet water temp	5°C			
Min. inlet water temp	32°C			
Ambient noise rating	<70dB			
Dispenser weight	48kg			
Dispenser weight with base cabinet	70kg			

# DISPENSER FRONT VIEW

**ESI2B, ESI3, FTB14**

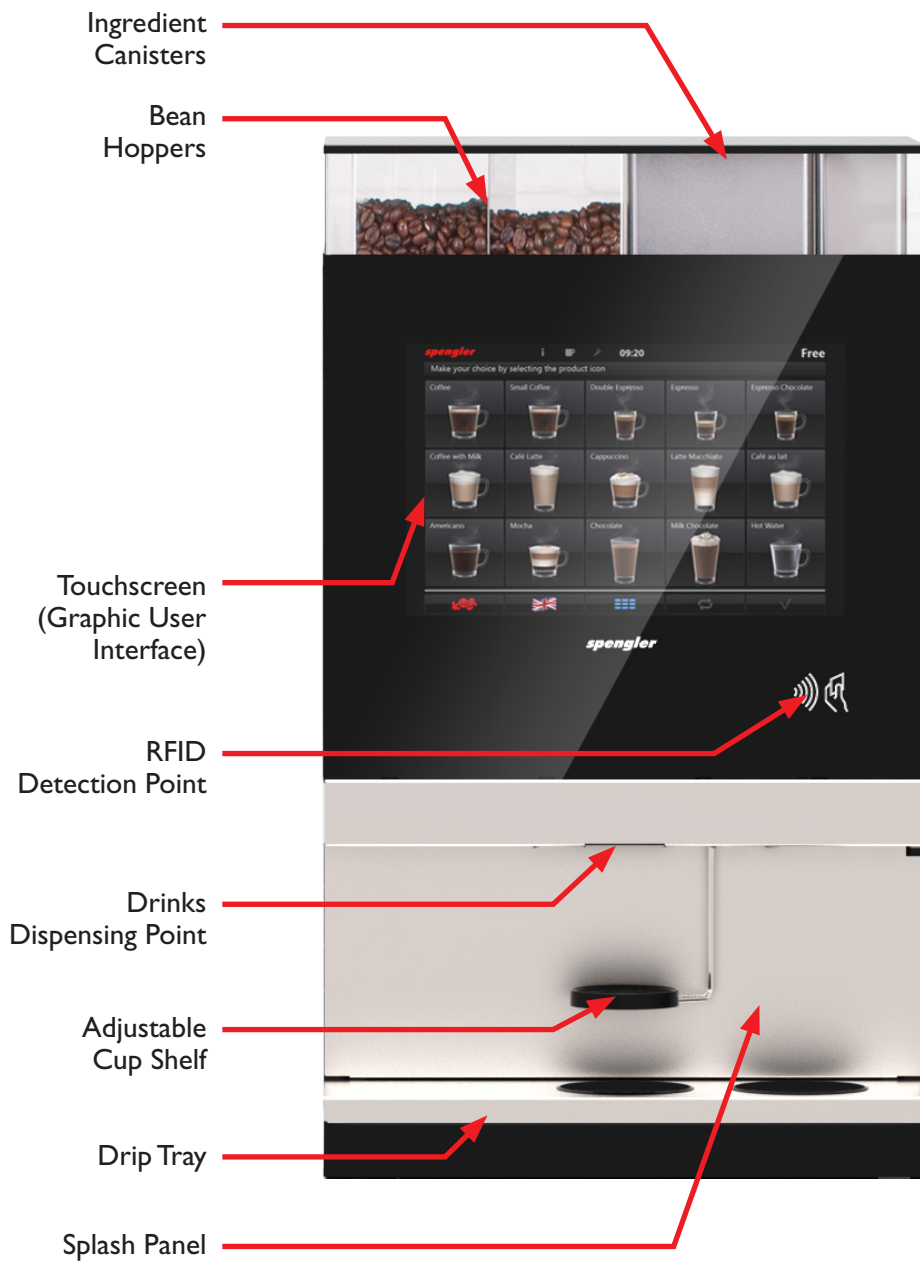


# DISPENSER FRONT VIEW

**spengler**

Table Top Series

CL22

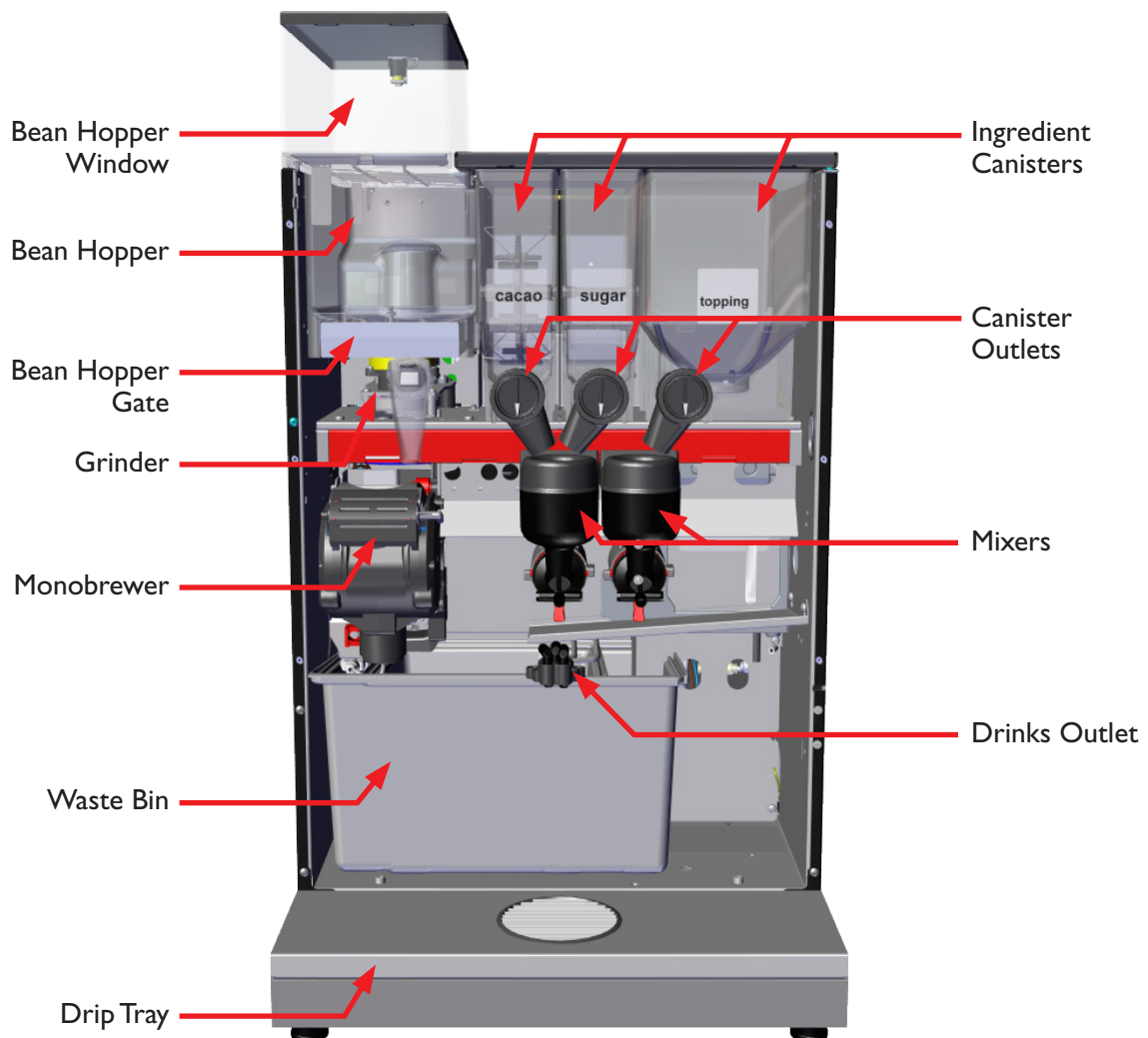


# DISPENSER INTERIOR VIEW

**spengler**

Table Top Series

ESI2B

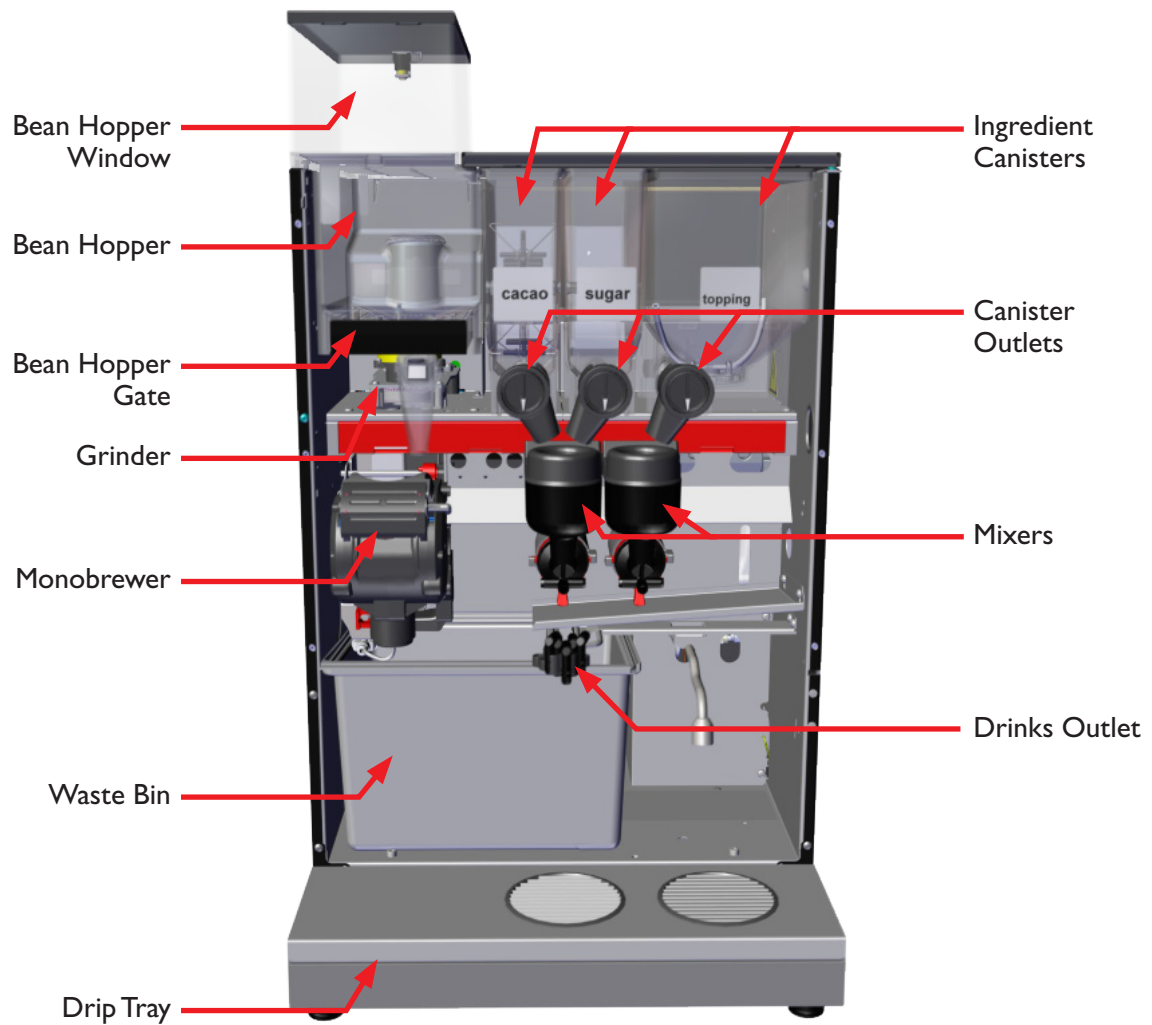


# DISPENSER INTERIOR VIEW

**spengler**

Table Top Series

ES13

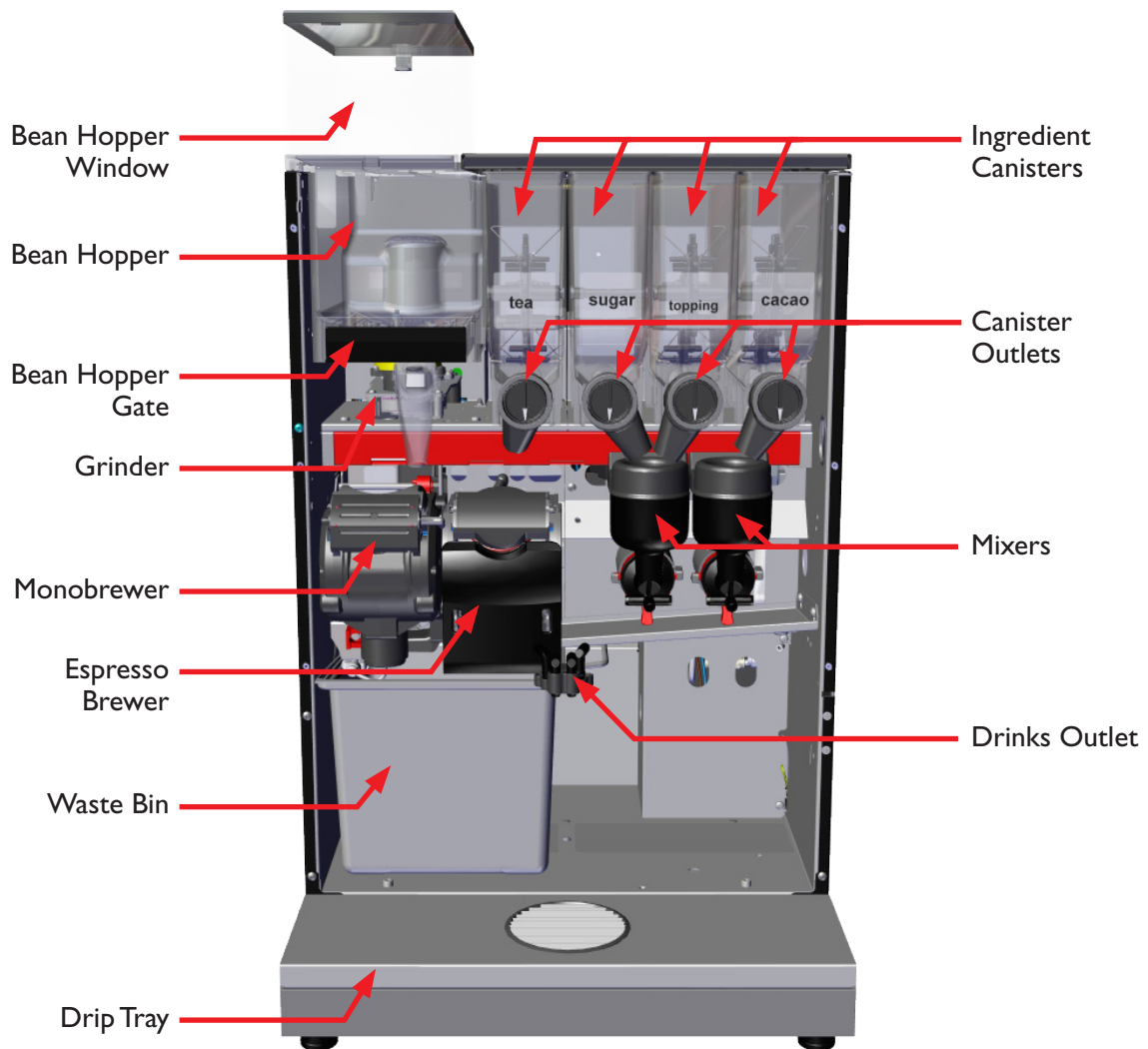


# DISPENSER INTERIOR VIEW

**spengler**

Table Top Series

**FTBI4**

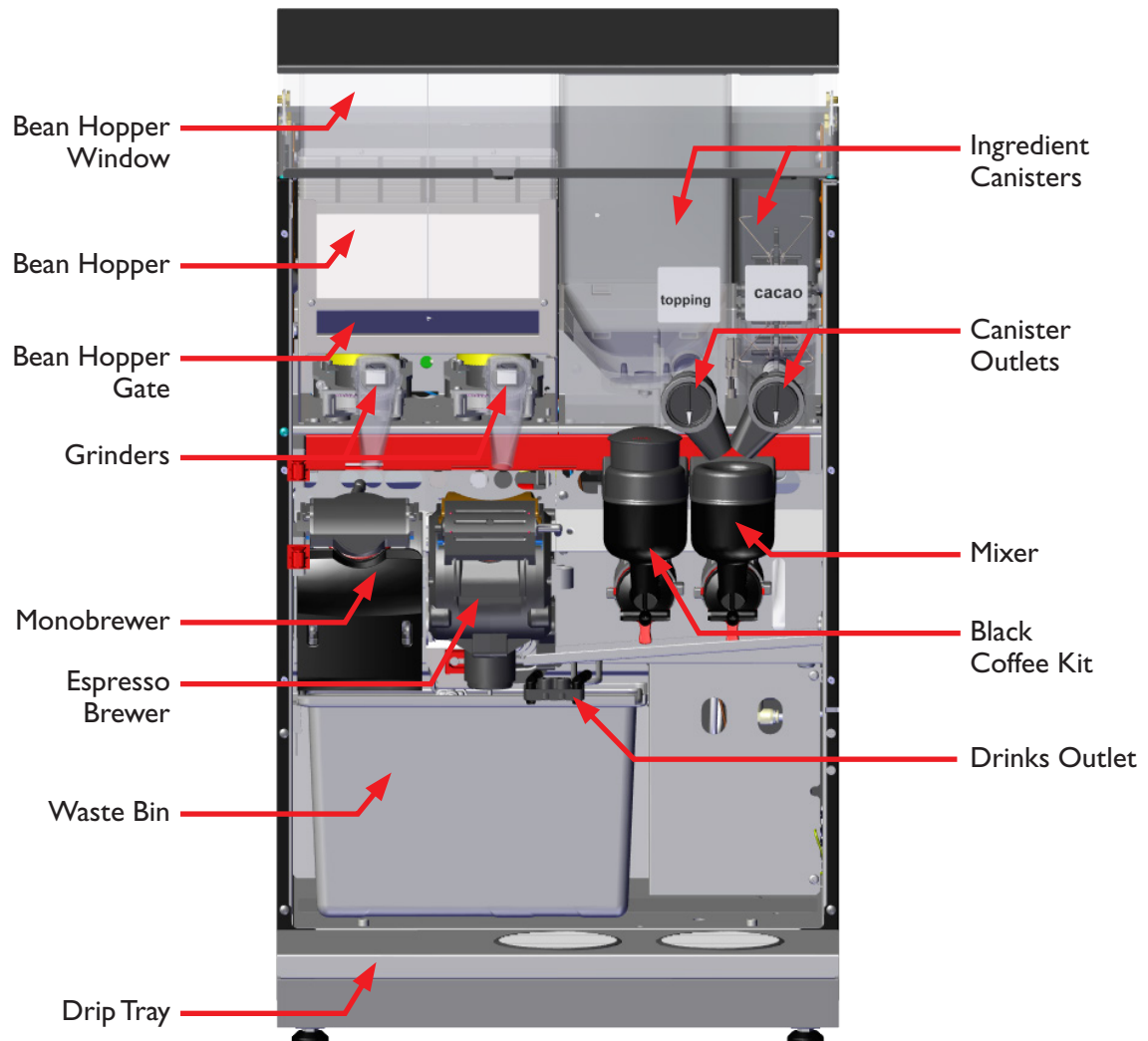


# DISPENSER INTERIOR VIEW

**spengler**

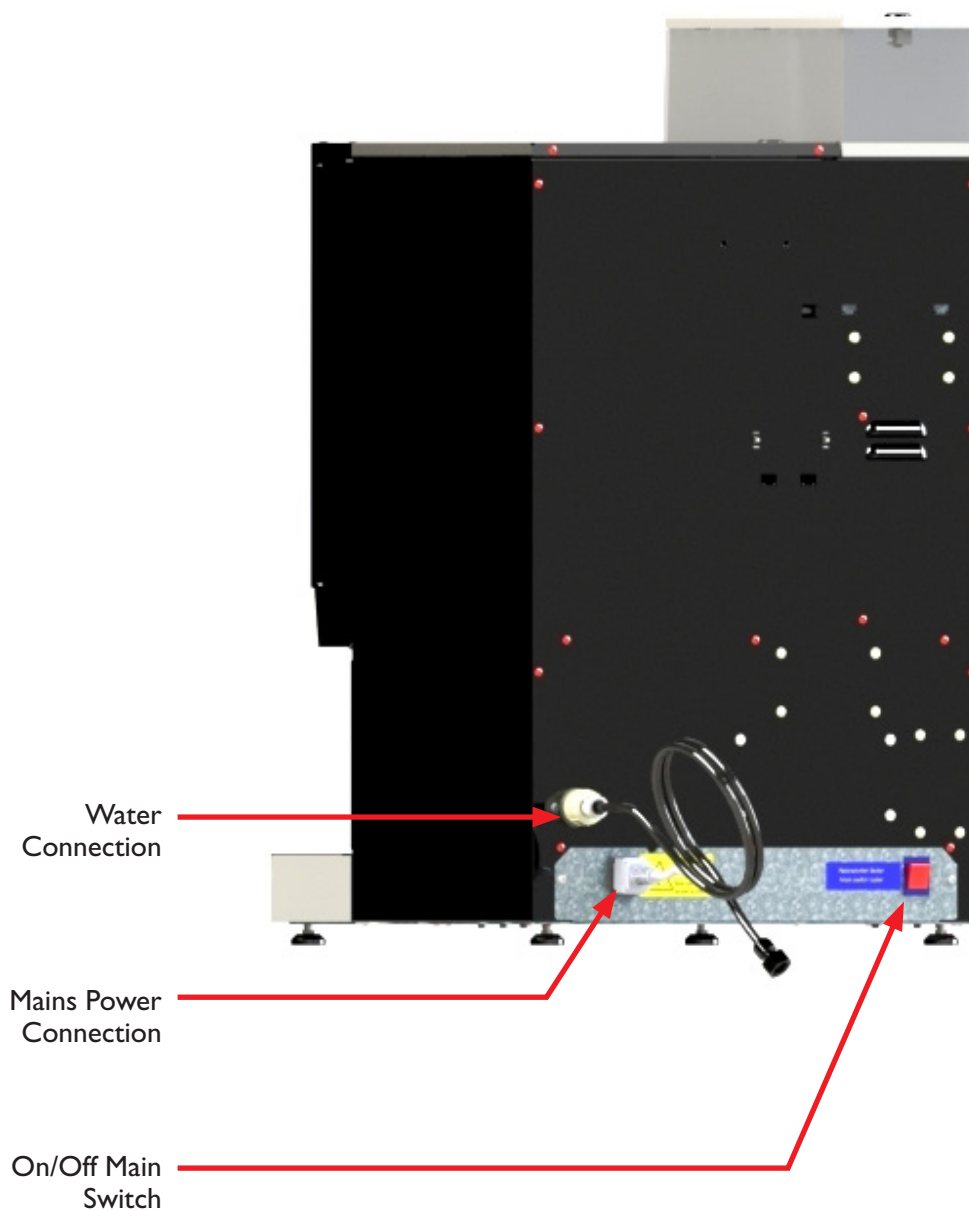
Table Top Series

CL22

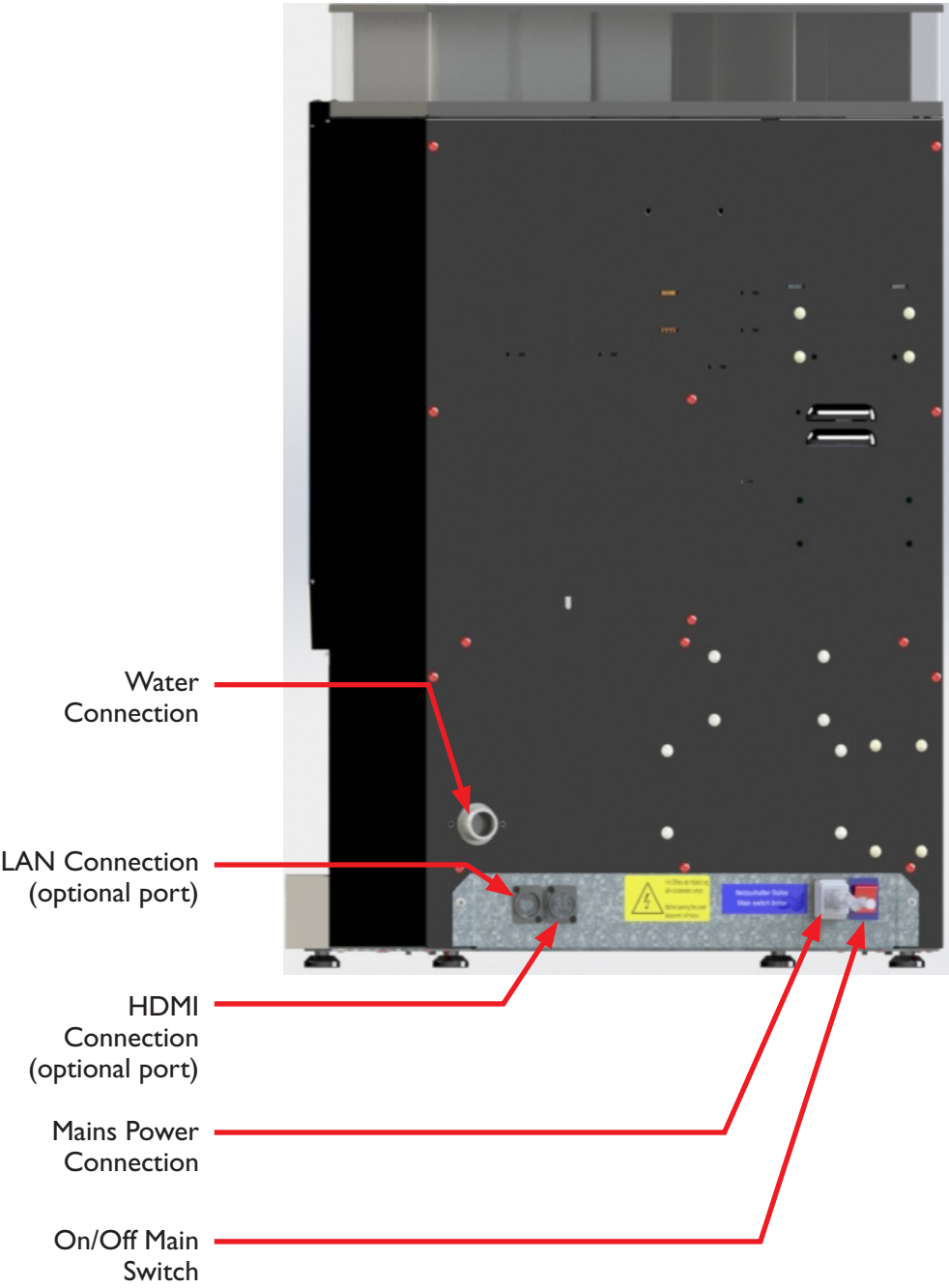




## ESI2B, ESI3, FTB14



**CL22**

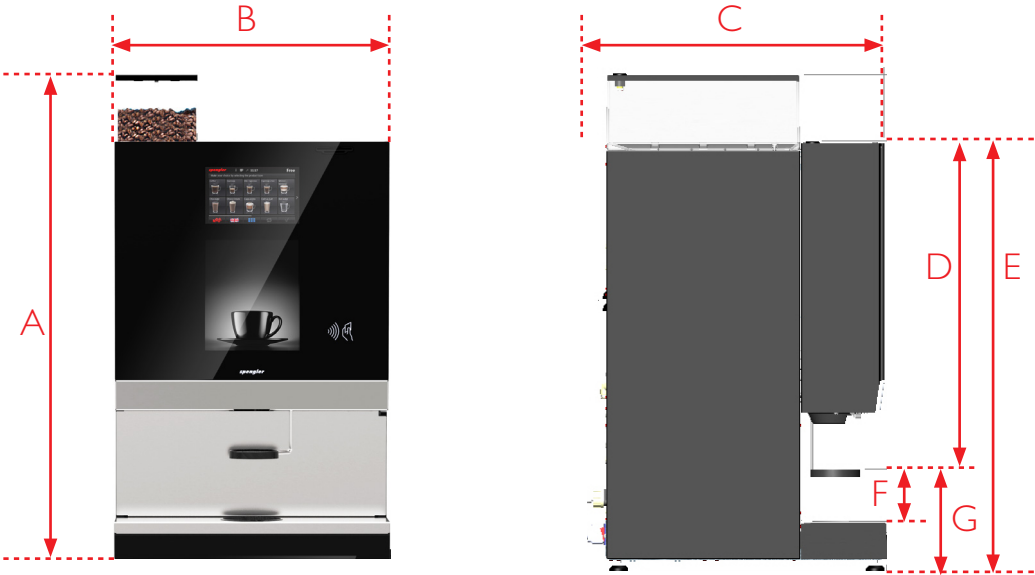


# DISPENSER DIMENSIONS

**ES12B, ES13, FTB14**

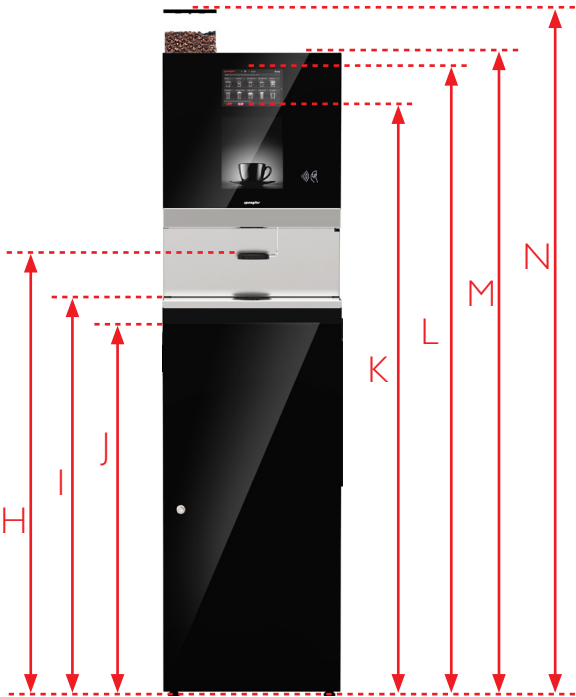
As installed on a table/countertop:

Dimension	Length
A	810mm
B	450mm
C	455mm
D	515mm
E	710mm
F	105mm
G	180mm



As installed on a base cabinet (optional):

Dimension	Length
H	1135mm (raised) 1065mm (lowed)
I	1030mm
J	950mm
K	1515mm
L	1605mm
M	1650mm
N	1755mm

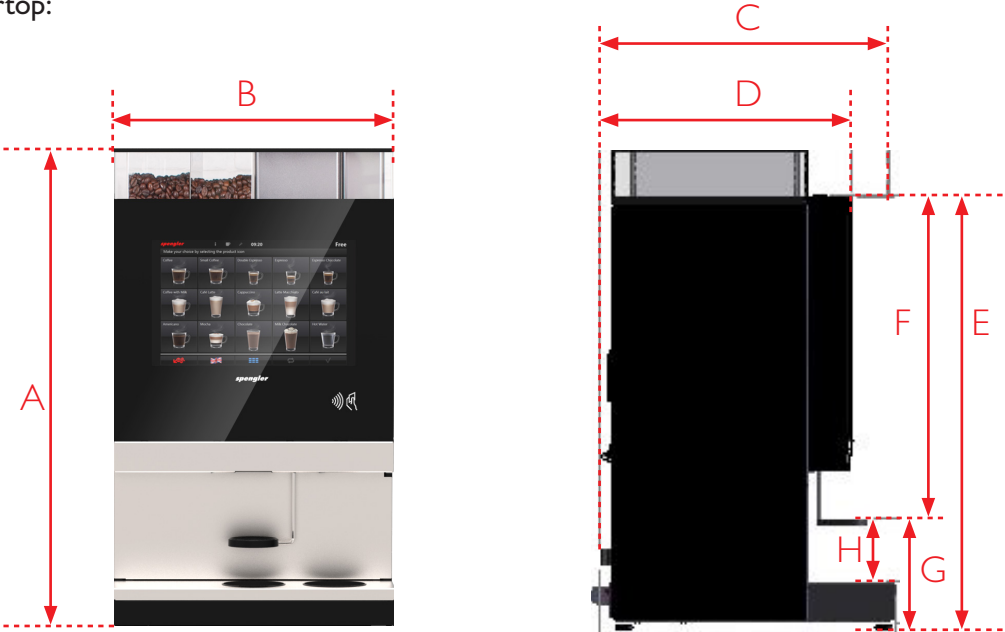


# DISPENSER DIMENSIONS

**CL22**

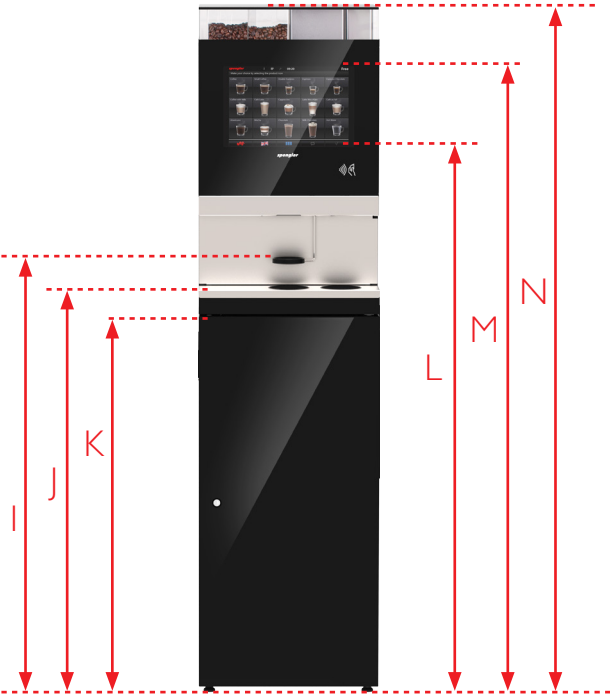
As installed on a table/countertop:

Dimension	Length
A	785mm
B	450mm
C	455mm
D	390mm
E	710mm
F	500mm
G	180mm
H	120mm



As installed on a base cabinet (optional):

Dimension	Length
I	1135mm (raised) 1065mm (lowed)
J	1110mm
K	950mm
L	1370mm
M	1570mm
N	1715mm

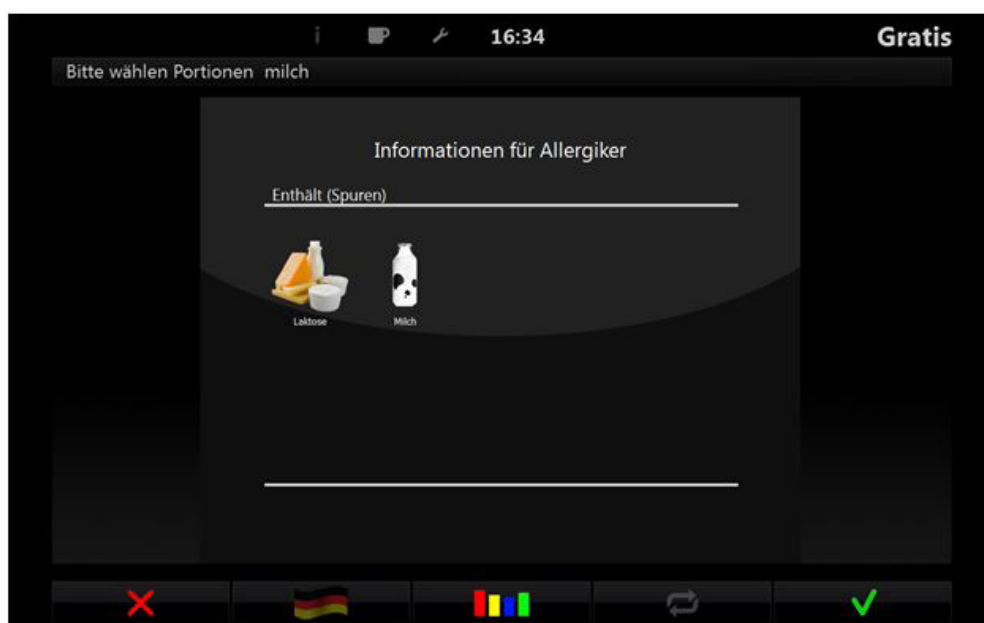


## Interactive touchscreen

The dispenser is operated via the intuitive touchscreen. The screen allows you to select and customize hot drinks, carry out maintenance work and make dispenser settings. To select the relevant option you simply touch the icon.



Following selection of the required hot drink, the user is informed about any possible allergens before the product is dispensed.



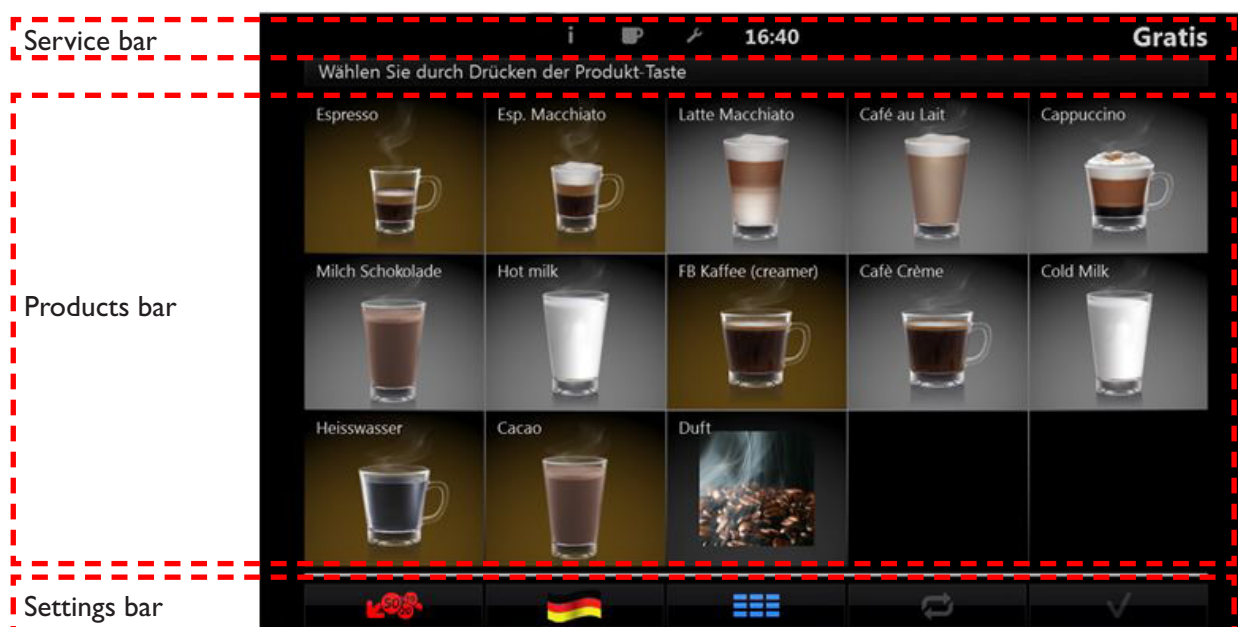
## PSL 50 and 200

The user menu contains various options relating to service, maintenance and cleaning.



## PSL Custom Line Milk (CLM)

The user menu contains various options relating to service, maintenance and cleaning.



## Functions

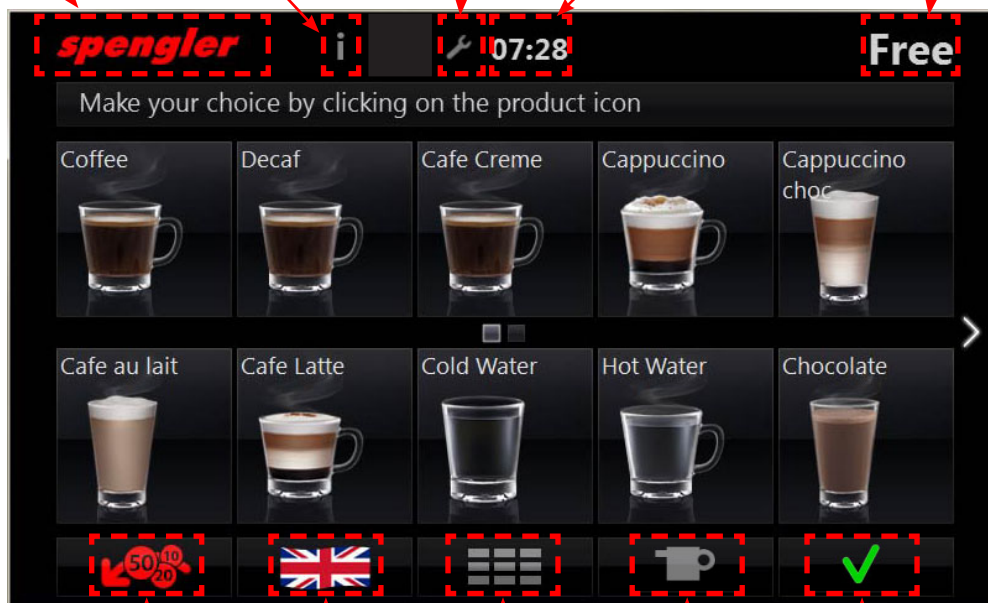
Customer specific logo

Operating company information and contact details (temporary display)

Opens the operator menu (when the door is open)

Displays the current time

Displays the price or amount of remaining credit



Cash return

Language selector

Short code selector (for selecting drinks directly by number)

Product start key

Jug dispensing (if activated). If you place a jug under the dispenser unit, the button lights up blue and the dispenser's internal cup dispenser is deactivated. If you position your jug at the wrong point, an arrow on the user interface (UI) indicates that you need to move it.

## Navigating the drinks menu

To view all available drinks, follow the steps below:



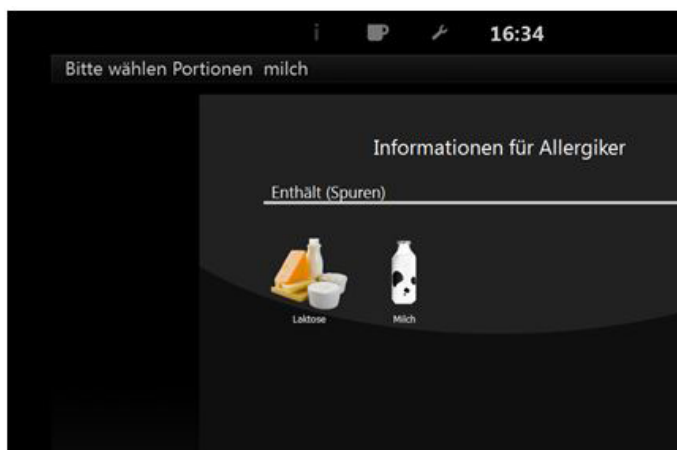
- ◀ To scroll to the second screen of drinks options press the arrow keys to access the second screen (A).
- ◀ As an alternative to the arrows keys, you can swipe left and right to change screens (B).

## Selecting and making a drink

To make a drink, follow the steps below:



- ▲ Touch the icon of the desired drink.



- ▲ Confirm the allergy alerts prior to drink production.

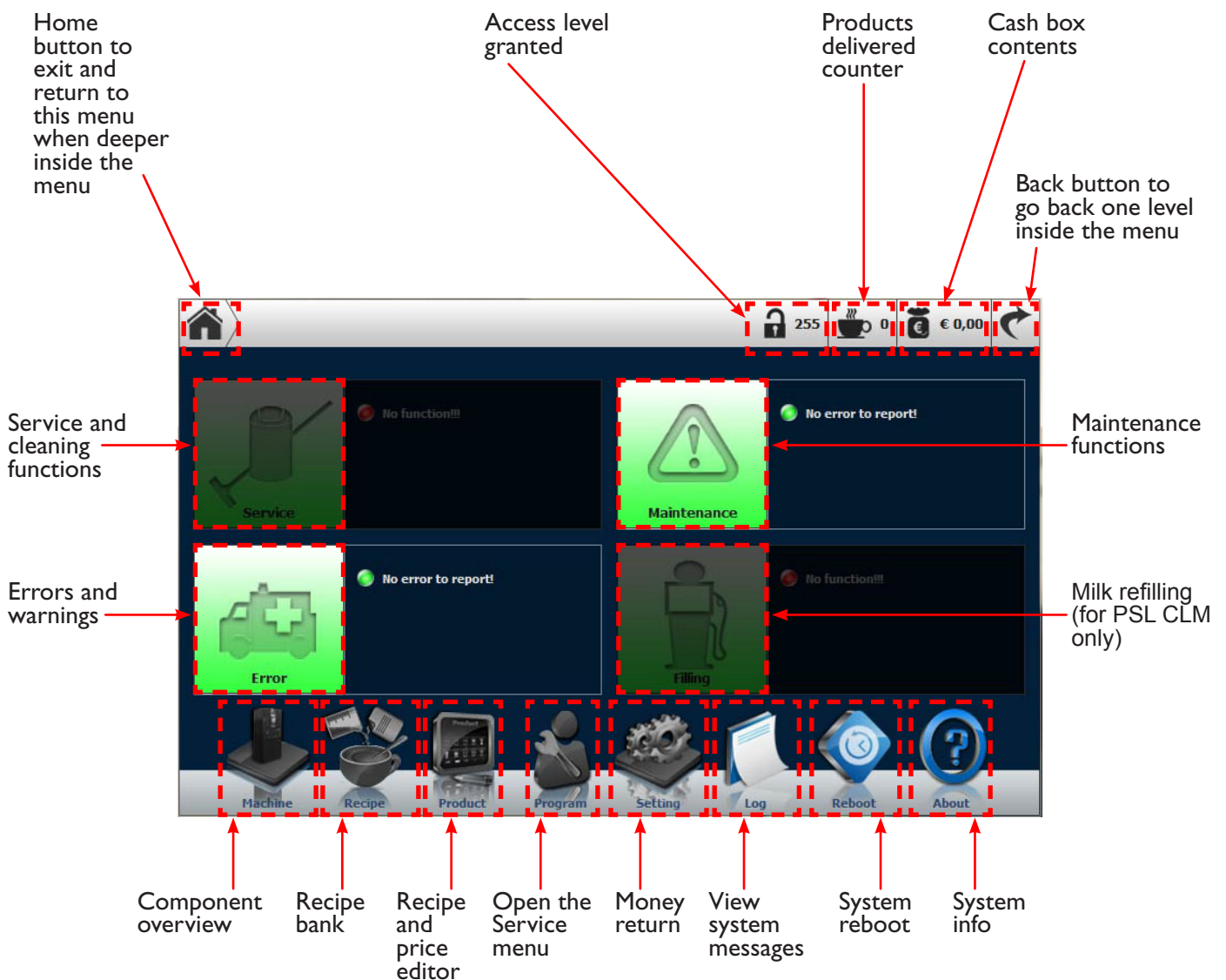


## Function

The dispenser has a very in-depth operator menu which can be used for controlling settings, checking diagnostics, setting and calibrating operating parameters and more, as shown below. The access level for some features may be off limits to prevent unintended changes which could result in damage or personal injury. The specific level of access offered to users and operators is determined by the manufacturer, operating company or distributor.

Accessing the Operator Menu's base level functions is a task that is explained and demonstrated during the initial dispenser set up and training session provided by the installing technician.

If you have any questions as to the level of access permitted on your dispenser, contact your operating company or distributor for clarification or increased access options.



## Hygiene reminders

The only way to ensure that the hot drinks dispensed by the dispenser meet strict hygiene requirements and that the dispenser functions perfectly is to be meticulous about cleaning and maintenance. This means adhering to Spengler's prescribed intervals and methods precisely to ensure that the dispenser is kept clean and remains fully functional. (For thorough cleaning instructions - based on a weekly cycle - see the Spengler Table Top Range Cleaning & Care Manual.)

- Any cleaning and maintenance tasks may only be carried out by those who have been trained to handle the dispenser by the installer or operating company as a First Line Operator. All other persons who have not been trained as such should not perform the Daily Cleaning tasks outlined in the following pages
- Inadequate cleaning and maintenance may result in premature wear or cause dispenser defects as well as pose hygiene-related health risks. Always follow the cleaning tasks exactly as they are prescribed.



### **WARNING:**

Never touch live cables and components with wet hands, ignoring this warning could result in electrocution.



### **Important:**

Daily cleaning procedures shall only be performed by the First Line Operator while following all required safety practices as outlined during the training session(s). Do not perform daily cleaning procedures without prior training.

## Daily cleaning tasks

The cleaning tasks listed below are to be done on a daily basis to guarantee great tasting drinks and good dispenser hygiene. Step-by-step instructions are provided on the following pages.

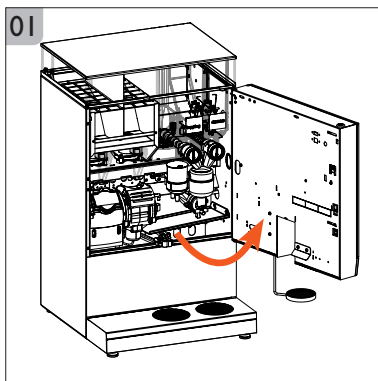
1. Run the Daily Rinse function
2. Empty the drip tray
3. Empty the waste bin and clean the splash panel

# DAILY CLEANING PROCEDURE

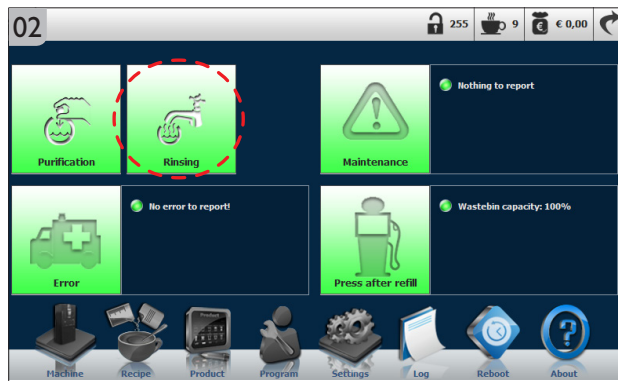
**spengler**

Table Top Series

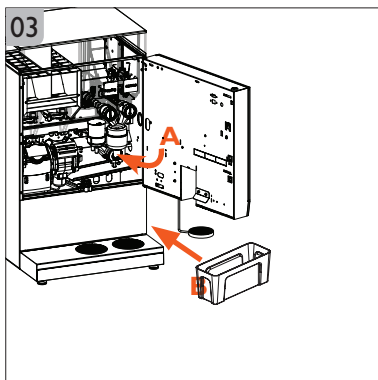
## Step 1: Run the Daily Rinse function



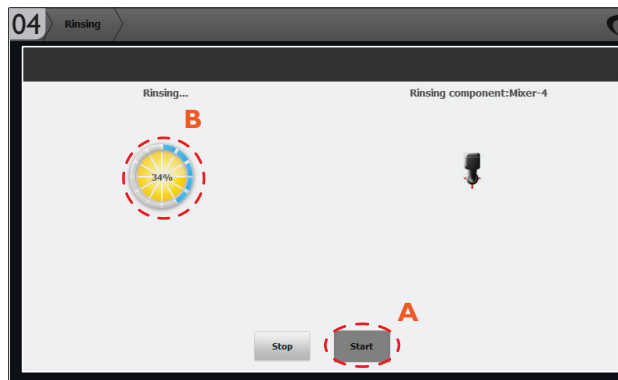
- ▲ Unlock and open the dispenser's door.



- ▲ The service menu will appear when the door is open. Press the Rinsing icon to enter the rinsing function.



- ▲ Close and lock the dispenser's door (A). Place a 2L container (B) under the outlets to capture the cleaning water.



- ▲ Press Start (A) to begin rinsing. Wait for the rinsing procedure to finish as indicated by the timer (B).



### **WARNING:**

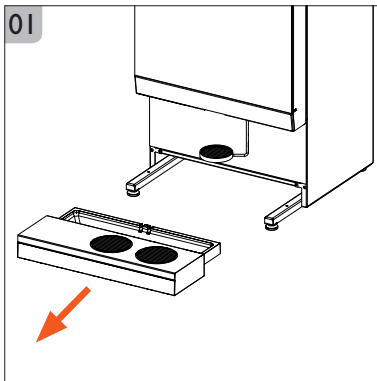
Cleaning water is very hot!

# DAILY CLEANING PROCEDURE

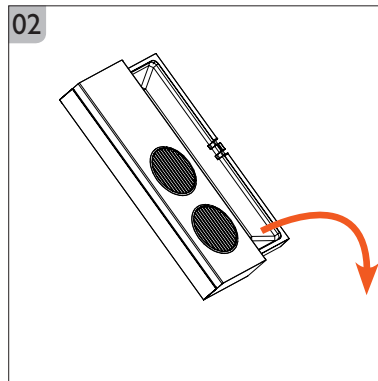
**spengler**

Table Top Series

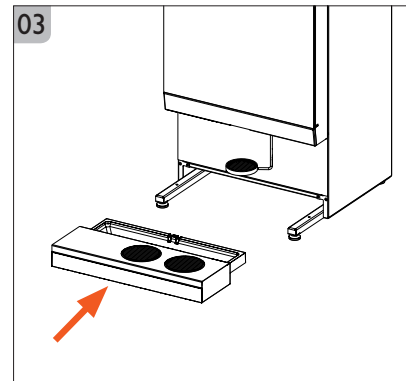
## Step 2: Empty the drip tray



- ▲ Grip the drip tray on both sides and pull it forward slowly to remove it from the dispenser.



- ▲ Empty the waste water into a sink or drain. Clean up any spills/splashes with a damp cloth/sponge.



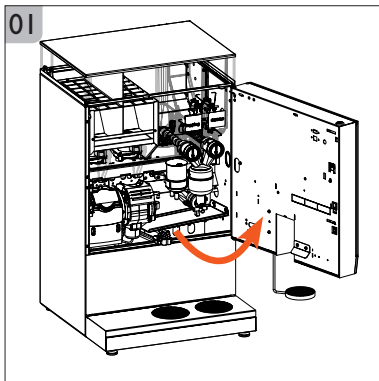
- ▲ Reinstall the drip tray by sliding it straight in.

# DAILY CLEANING PROCEDURE

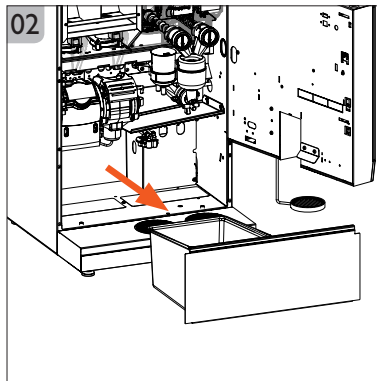
**spengler**

Table Top Series

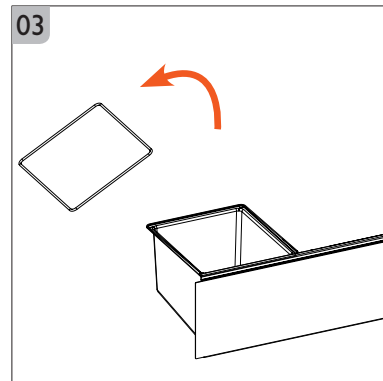
## Step 3: Empty the waste bin and clean the splash panel



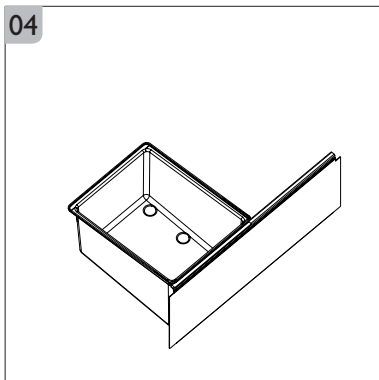
- ▲ Unlock and open the dispenser's door.



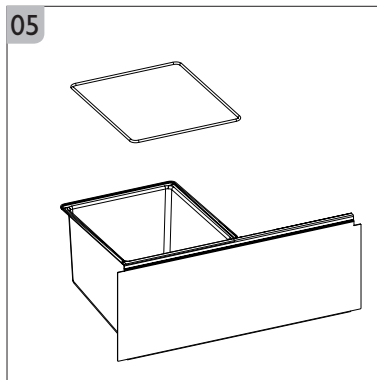
- ▲ Grip the front splash panel on both sides of the outlet spout(s) and lift up approx. 1 cm then pull it forward to remove it from the dispenser.



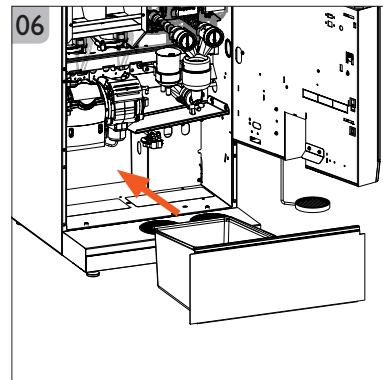
- ▲ Remove the bin liner and dispose of the waste in a bin designated for food rubbish.



- ▲ If any waste has soiled the inside of the bin or splash panel wash them under running water and scrub with a brush if necessary. Clean the splash panel with a damp cloth to remove any splashes/spilled coffee. Dry all parts after washing.



- ▲ Place a new bin liner in the waste bin and secure it with the retaining ring.



- ▲ Replace the waste bin in the dispenser in reverse order of disassembly.

## Filling the product containers



### Note:

If you are filling the containers for the first time or are refilling them after they have been completely emptied (e.g. for cleaning purposes), you must perform several test dispensing runs so that the dispenser coils inside the containers get filled completely.



### WARNING:

Consuming products that have expired or spoiled may cause illness or food poisoning. The products used are perishable foodstuffs. Please follow the advice below:

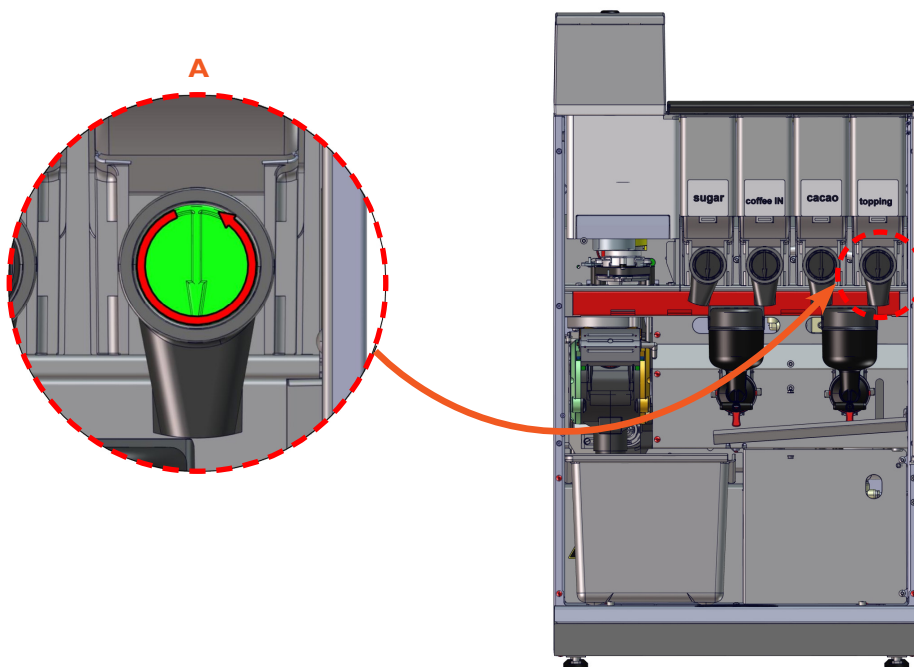
- Take note of the use-by date on the product packaging.
- Do not use products that are close to or past their use-by date.
- Only use products that are suitable for use in drinks dispensers and that have been approved by the manufacturer.



### WARNING:

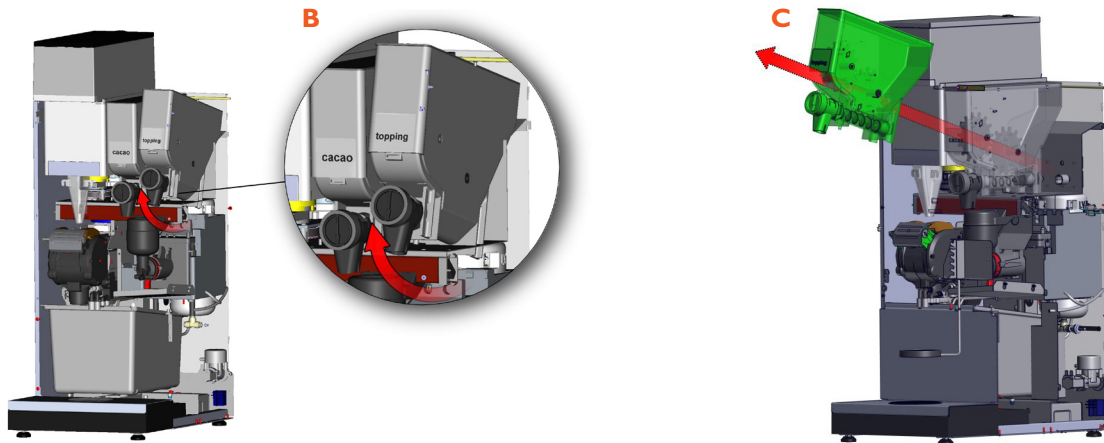
These general hygiene regulations must always be observed:

- Wash your hands before filling the ingredients.
- Avoid direct contact with the ingredients.
- Do not sneeze or cough into the ingredient containers.
- Do not touch the inside of the container once it has been cleaned.



1. Open the machine door.
2. Lock the product dispensing unit by rotating the outlet so that the arrow points straight up (A).

## Filling the product containers (continued)



3. Remove the product container.  
Lift the product container up slightly at the front (B) and remove it from the dispenser (C).
4. Remove the lid and fill the product container.
5. Products must not be packed tightly. Avoid any form of compression.
6. After filling the product container, reinsert it and make sure it locks into place on the container holder.
7. Reopen the product dispensing unit by rotating the outlet so that the arrow points straight down.

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