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1 SAFETY INSTRUCTIONS

Basic safety precautions should always be taken when using electrical appliances. Read all instructions before using this brewing equipment.

Food-Contact Parts

- We recommend that you clean and sanitize all food-contact parts prior to installation and use. See the cleaning and sanitizing section for more details in the service manual.

Warnings

- To minimize the risks of fire or electrical shock, do not expose this equipment to rain or moisture.
- Do not immerse this equipment in water; it could lead to electric shock or other malfunctions.
- Do not use this equipment other than for its intended use.
- This equipment contains hot water; extreme caution must be used when moving it.
- This brewing equipment is intended for indoor installation only.

Power supply

- Always use a [grounded 120V AC 60Hz](#) socket outlet rated for 15Amps service.
- Each brewing equipment must have its own electrical outlet, on a dedicated circuit.
- Extension cords must not be used.
- This equipment is equipped with a polarized alternating current line plug (one blade wider than the other). Only use this plug with an outlet in which the prongs can be fully inserted.

Disconnect the equipment if:

- Damage is done to the power cord;
- The equipment doesn't work properly;
- The temperature of the power cord or plug increases dramatically during use;
- Unusual conditions occur.



FAILURE TO COMPLY CAN CAUSE EQUIPMENT DAMAGE, FIRE OR SEVERE BODILY INJURY.



2 WARRANTY

2.1 Warranty Policy

We hereby certify that the products manufactured by Cafection are, to the best of our knowledge, free from all defects and faulty workmanship. The following warranties and conditions are applicable:

All parts in contact with water (outlet valves, heating element, probe, inlet valve and tank float) are warranted against material and workmanship defects for a period of 90 days from the date of shipment.

All remaining parts of the brewer are warranted against material and workmanship defects for one year from date of shipment.

All warranty service and returns must have prior authorization from Cafection. Please contact Cafection customer service at 1-800-561-6162.

Conditions

Cafection assumes no responsibility for substitute replacement parts installed on the Avalon brewer that have not been purchased from Cafection.

The following circumstances will void the warranty policy:

- Improper installation or operation of the equipment.
- Abuse or neglect, including but not limited to, failure to follow the preventive maintenance schedule.
- Variation in equipment performance due to excessive mineral deposit or local water conditions.
- Equipment altered in any way and/or dates, codes or serial numbers removed or modified.
- Equipment damaged in shipping from the customer to Cafection due to improper packaging.

Please note that labor is not covered by the warranty and that the repair protocol is limited to replacing the defective part. Should any additional repairs need to be done, they will be charged to the customer.

Equipment or parts will not be accepted without a prior notification to Cafection.

Please return your warranty card to Cafection via mail or fax to validate your warranty and to register your unit for part upgrades.



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ENTERPRISES
Cafection Entreprises Inc.
2355, Dalton
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Canada

Tél.: 1-800-561-6162
Fax: 1-800-463-2739
E-Mail: order@cafection.com
www.cafection.com



2.2 Warranty Return Procedure

In order to always offer you better, faster service, we request your cooperation for the return of parts under warranty. We thank you in advance for taking the time to follow this procedure:

1. Please contact the Customer Service department to obtain an authorization.
2. It is important to fax a copy of the original invoice to Cafection at 1-800-463-2739 for approval.
3. Do not destroy any parts before receiving a written confirmation that this part will or will not be credited or exchanged.
4. Keep a copy of the original invoice for your records.
5. A copy of the original invoice **must be included** with your parts returned.

PLEASE MAKE SURE THE MERCHANDISE IS WELL PACKED!
Please use original packaging!



6. Once the merchandise is received, Cafection will check the parts and apply a credit to your account or exchange the merchandise if the warranty is applicable. Only guaranteed parts are authorized for return.
7. We suggest you keep replacement parts on hand.
8. The warranty covers **regular shipping** only. Overnight shipping charges will be applied to your order. Orders must be received before 12:00 pm Eastern Standard Time to be shipped the same day*.

* Some conditions may apply.

2.3 Transport Liabilities

YOU ARE RESPONSIBLE, SHIPMENT MUST BE INSPECTED!

You can refuse delivery if a shipment is damaged. Do not sign off the shipment without proper inspection. Should you choose to accept the delivery, it is mandatory that you record the following information on the delivery slip. Remember that you take responsibility of the merchandise once you have signed the delivery receipt.

You have 48 hours to report and file a claim for concealed damages to the transportation company.

***** Failure to comply to this procedure could lead to claim refusal by the carrier.**

FOR MORE INFORMATION, PLEASE CALL CUSTOMER SERVICE AT 1-800-561-6162



3 INITIAL SETUP

Before you install the brewer on location, we strongly suggest that it be unpacked, inspected and bench tested before it leaves your warehouse.

3.1 On-site installation requirements

Operating environment

For indoor use only

Power Supply

Make sure each unit has its own electrical circuit and is located within 6 feet of the dedicated electrical outlet. Use only a polarized grounded receptacle.

Domestic 115 VAC / 60 Hz - 15 Amp Circuit

Water Supply

Should be a plastic 1/4" or 3/8" O.D. dedicated line branched off a larger line. An easily accessible shut off valve up stream of the unit is highly recommended for ease of installation.

Water pressure should be at least 20 PSI and no more than 80 PSI

Tools Required

#2 Phillips screwdriver

Regular medium pliers

Adjustable wrench

Level indicator



Other tools may be required depending on the type of water supply tubing and location.

3.1.1 Clearances

	Unit	Clearances	Allowance for:
Height:	44"	50"	Opening the top of the machine.
Width :	18,5"	26"	Per side. Key access on one side and door swing on the other.
Depth :	25"	26"	In front when the door is open.
		6"	Clearance of water hookup, hoses, water filtration system and adequate air circulation.



3.2 Unpacking

For each brewing equipment kit you should have the following boxes: the brewer and the accessories.

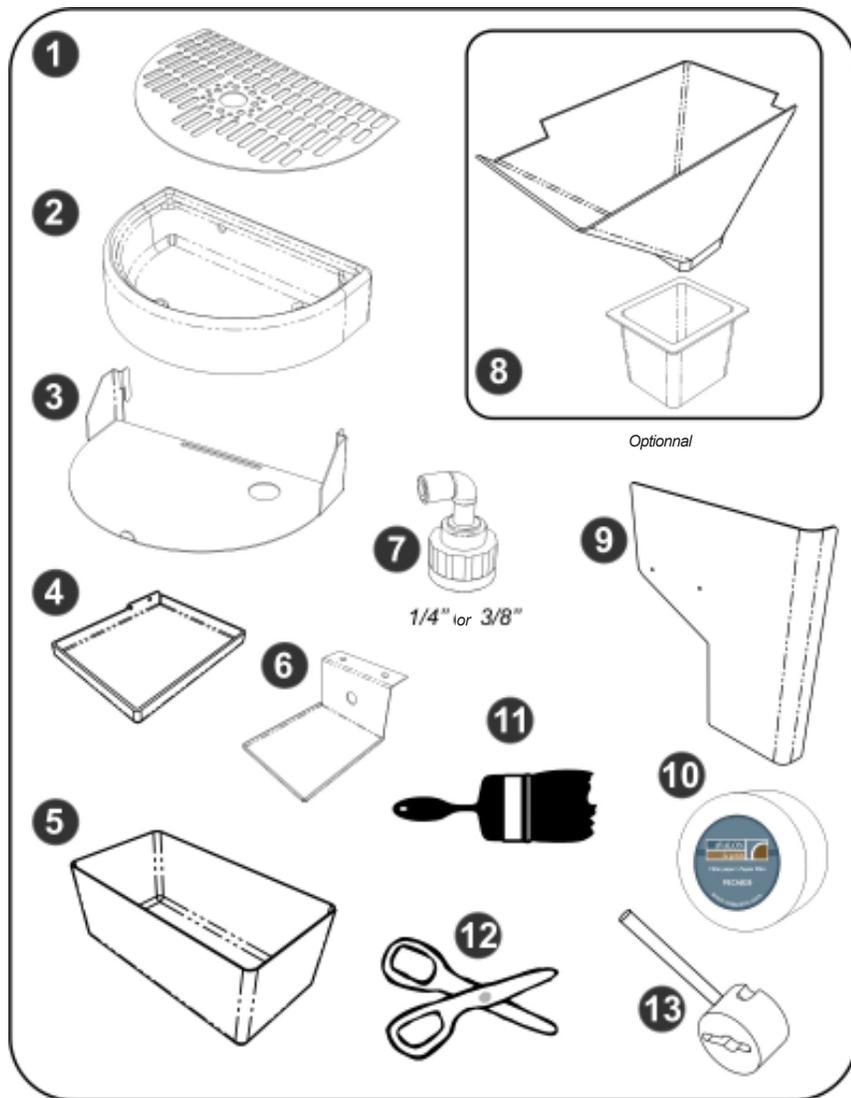
1 box for the brewer + 1 box for the canister and accessories

To remove the unit from the box, carefully cut the straps holding the box in place on the skid and then lift the box up. Inspect the unit to see if any damage has occurred in shipment.

NOTE: See transport liabilities in section 2.3 on page 6.

The parts and accessories that are shipped separately need to be installed on your equipment. In each box, you should find the following items:

1. Drip Tray Grill
2. Plastic Drip Tray
3. Plastic Drip Tray Support
4. Overflow Drip Tray
5. Waste Basket
6. Overflow Drip Tray Support
7. 1/4" or 3/8" Inlet Kit Fitting Part
8. Optional Plastic Chute Kit
9. Front Panel
10. Filter Paper
11. Brush
12. Scissors
13. Brewer Motor Tool



*** The 3 bean canister is individually packaged**

*The keys for the unit are attached to the power cord located in the back of the unit.



3.3 Levelling the Equipment

For optimal performance of the equipment, it is important to ensure that it is leveled. Avoiding to do so can create variations in product delivery.

1. Place a level on the top of the equipment;
2. Adjust the 4 threaded level glides or legs of the equipment to reach a leveled position.

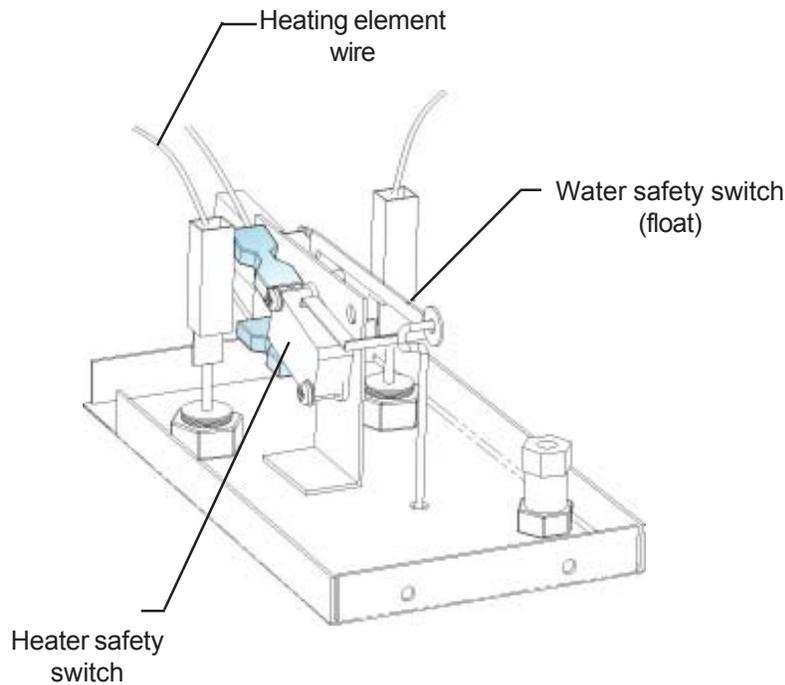
3.4 Hot Water Tank Preparation



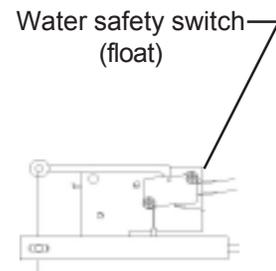
Make sure equipment is unplugged!

3.4.1 Tank Lid Preparation

1. Locate the water tank and remove the access panel securing the float of the water tank;
2. Remove the silicone tubing from the heating element;
3. Connect the white wire to the prong on the heating element;
4. Replace the access panel.



Left side view



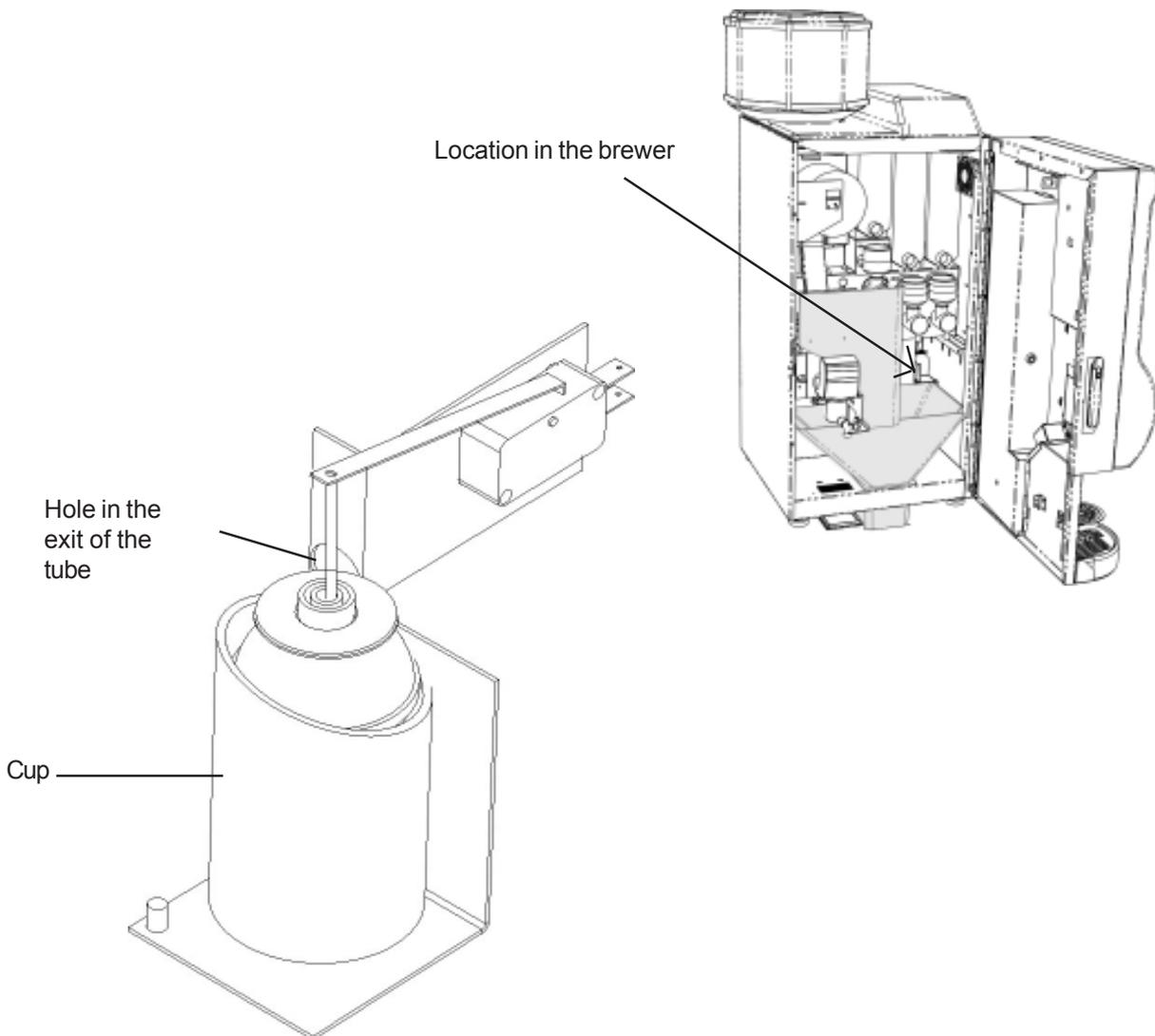
Right side view



3.4.2 Adjusting the Tank Overflow Float

It is important to verify that the float is positioned properly in the overflow cup because it can move around in transportation. If this float is not properly in place the switch will not be activated and the unit will automatically shut down sensing an overflow situation.

It is important to verify that the Overflow cup is in place with the highest side in front and secured well with the red tape. If you need to remove this cup, please make sure that you replace it with the highest section facing the front and the overflow tube in the cup. Fasten it in place with tape. This will ensure that the float will “float” and will activate the overflow switch if a problem occurs.



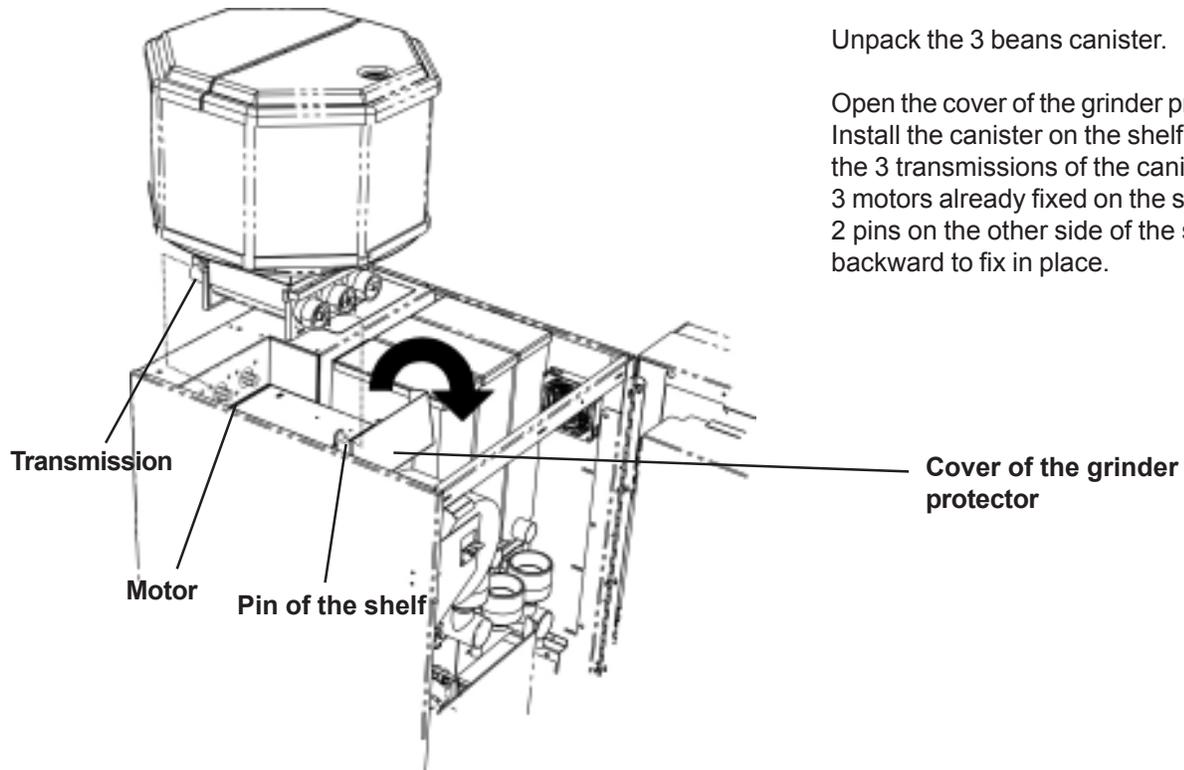


3.5 3 Beans Canister Installation

3.5.1 Install the 3 Beans Canister

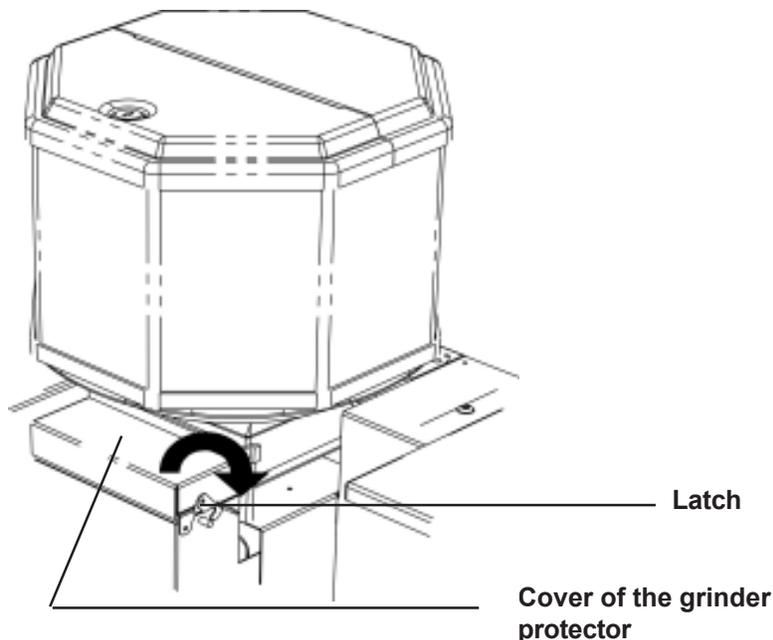
Unpack the 3 beans canister.

Open the cover of the grinder protector. Install the canister on the shelf by aligning the 3 transmissions of the canister with the 3 motors already fixed on the shelf and the 2 pins on the other side of the shelf. Push backward to fix in place.



3.5.2 Lock the cover of the grinder protector

Close the cover of the grinder protector and lock using the latch.





3.6 Water Line Connection



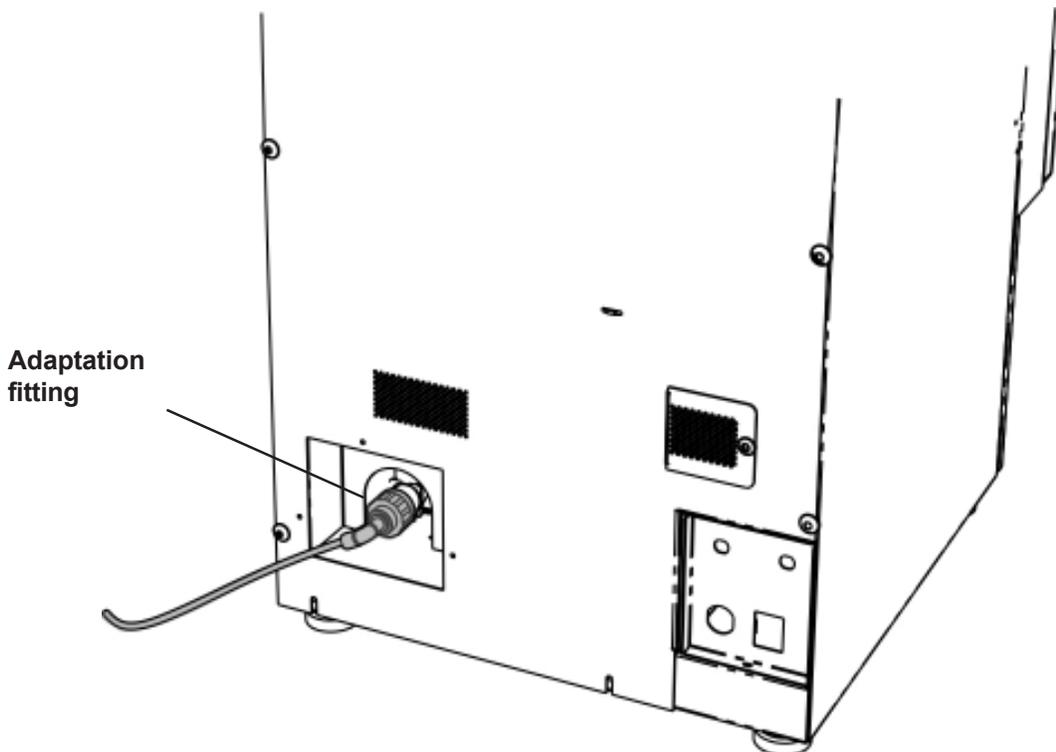
This equipment must be installed in compliance with applicable Federal, State, Provincial and/or Municipal plumbing codes having jurisdiction.

Make sure that the equipment is unplugged before proceeding with the water supply installation. Also verify that the incoming water pressure is greater than 20 psi and no more than 80 psi.

1. Prior to installing the equipment, flush out the water line by running approximately 1 gal. of water into a pail. This will ensure no sediment from a new installation can get in the equipment;
2. The incoming water supply should have a shut-off valve connected in-line. Water supply should be a plastic 1/4" or 3/8" O.D. dedicated line branched off a larger supply line;
3. Make sure your water source is turned off. Secure the inlet fitting firmly onto the inlet valve. Do not overtighten;
4. Make sure the equipment is unplugged. Connect the water line to the quick connect inlet fitting;
5. Turn the water valve on, sending water to the brewer. If there are any leaks, tighten connections to stop leakage.



This procedure does not take into consideration the installation of a water filtration system. Please refer to the water filter manufacturer installation instructions and incorporate them into the above procedures.





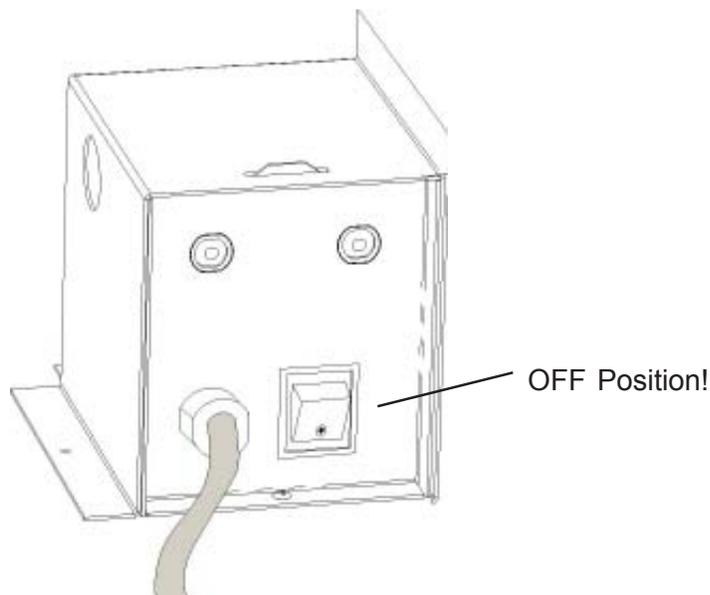
3.7 Electrical Connection



This equipment must be installed in compliance with applicable Federal, State, Provincial and/or Local electrical codes having jurisdiction.

- Make sure:**
- The equipment is OFF before plugging it in,
 - The equipment has its own electrical outlet and
 - NO extension cord is used.

1. Make sure that the power switch in the back of the unit is in the OFF position before plugging in the unit;
2. Locate the unit's 6 feet power cord and plug it into its own grounded electrical outlet;
3. Reach to the back of the brewer and toggle the power switch to the ON position. The front lights will turn on and water will automatically enter the brewer. The tank will fill for up to 2-3 minutes max.
4. Once the tank is full, it will take 10-15 minutes to heat the water to brewing temperature;
5. Once the brewing equipment is ready, the LCD will indicate "Hi! Make Your Choice".



The main power switch turns the equipment ON and OFF. This switch should be turned OFF when servicing any (AC line voltage) electrical components on the equipment.



3.8 Water Temperature

This equipment has a coffee brewing setpoint of 202 F* water temperature to offer a consistent beverage quality to the users. There is a +/- 2 degree F tolerance.

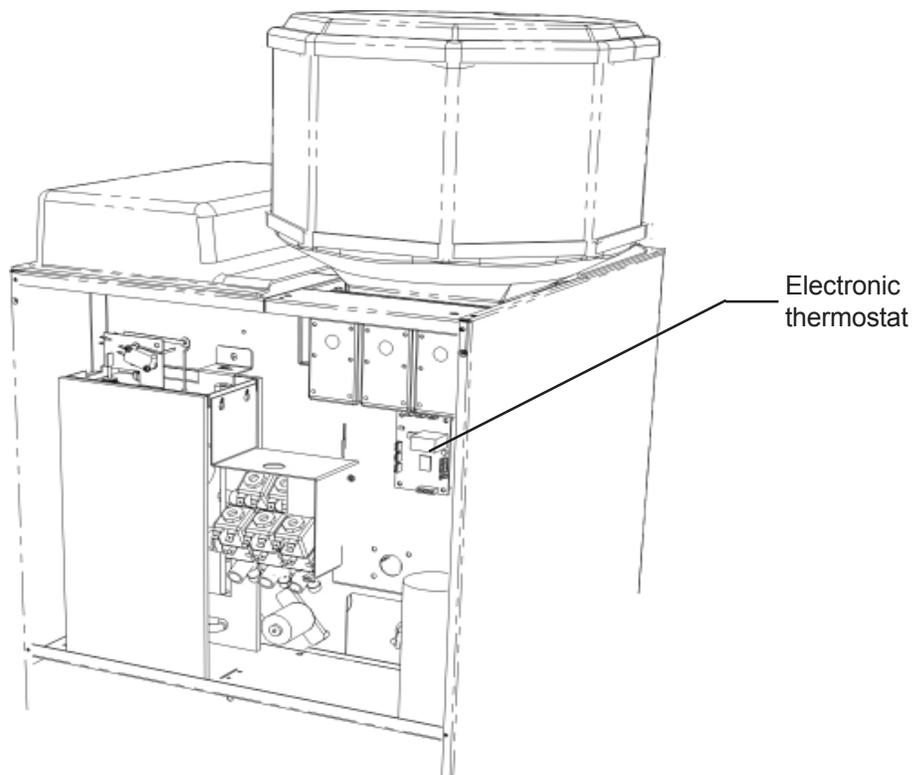
This is an average and is not what you would get from a manual temperature measure. The actual water temperature fluctuates because cold water is added to the tank after every beverage delivery and time is needed to heat the new incoming water up to setpoint.

You can also take the water's brewing temperature manually by ordering a cup of hot water and measuring its temperature with a thermometer. There may be a slight difference from the tank reading. This is normal.

If you are experiencing large temperature differences, verify that your tank is clean and not obstructed by mineral deposits and scale.

Unit safety measures

In the event of a temperature probe failure, the tank may start to boil. This will cause it to overflow into the "Overflow Cup" and will automatically shut it off.



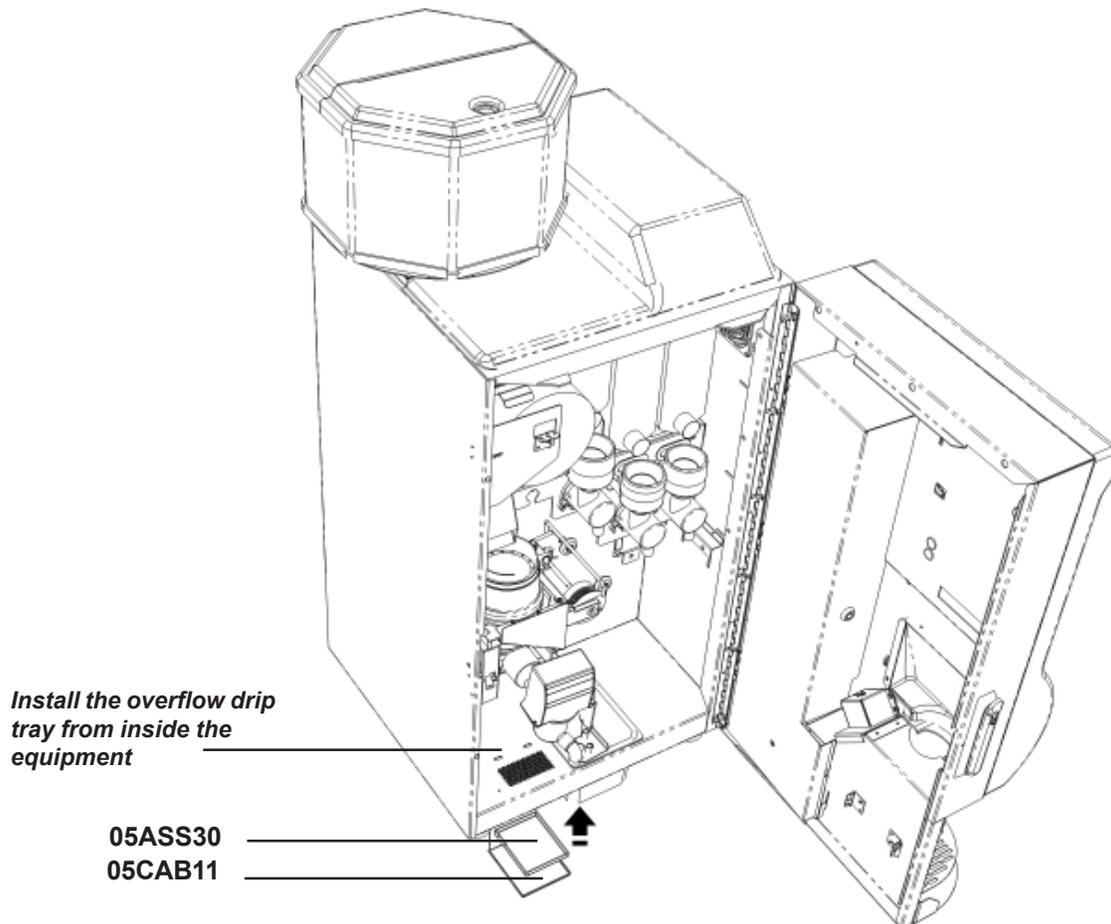
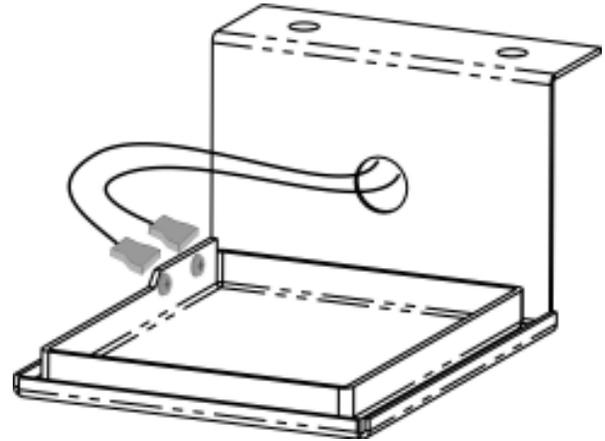
* Temperature can be set by user by accessing in the setup main menu.



3.9 Drip Tray and Overflow Installation

3.9.1 Drip Tray Installation

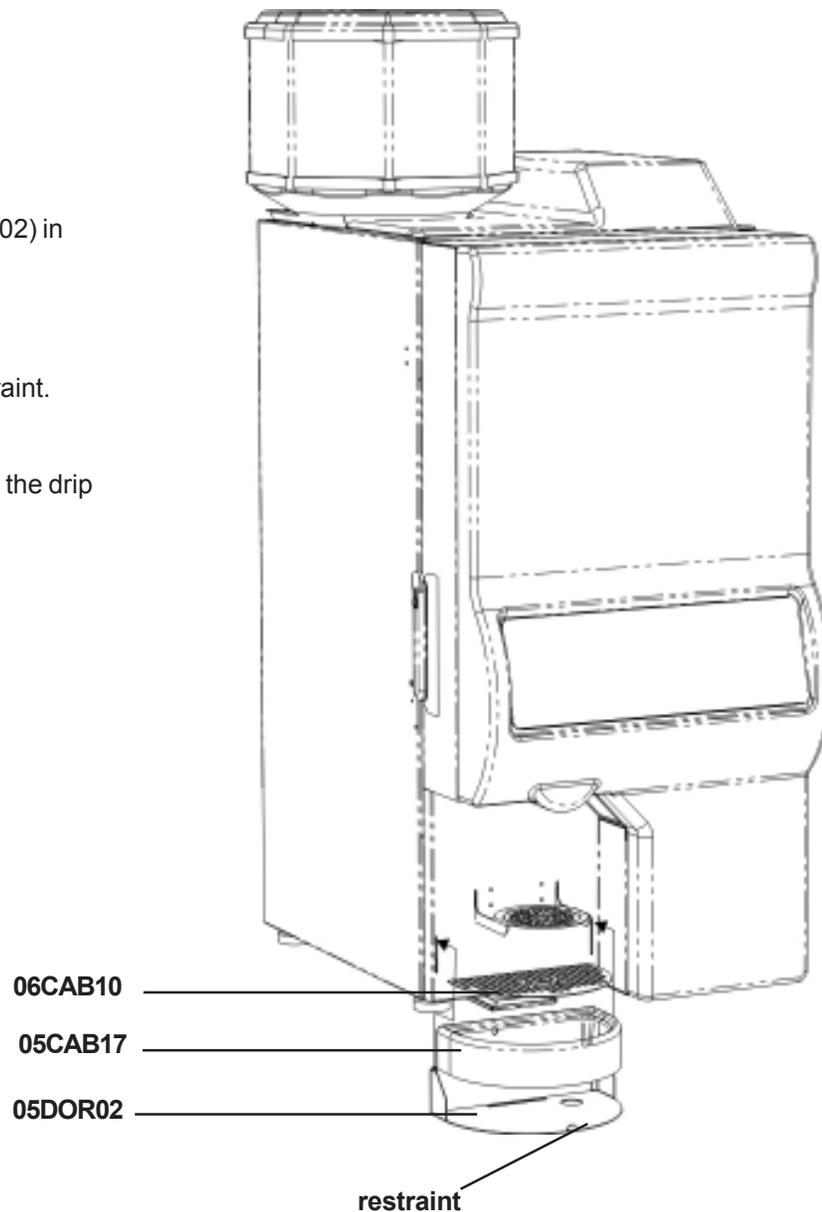
1. Screw the overflow drip tray support (05CAB11) under the base of the brewer using the 2 screws included.
2. Take out the 2 wires with connectors found inside the brewer using the chute hole and connect them to the 2 connectors of the overflow drip tray (05ASS30).
3. Put the connected overflow drip tray (05ASS30) on its support (05CAB11).





3.9.2 Drip Tray Installation

1. Insert the drip tray support (05DOR02) in the door.
2. Set the drip tray (05CAB17) on the support (05DOR02) inside the restraint.
3. Install the metal grill (05CAB10) on the drip tray (05CAB17).





3.10 Loading Products

1. Unlock the main door
2. Remove the plastic top cap
3. Remove the canister lid of which you wish to fill
4. **Do not overfill the canisters**

For the 3 beans canister:

Unlock the cover of the canister and open the plastic top cap.

Do not overfill the canister.

Using a step stool will help you see the hoppers that you are filling.

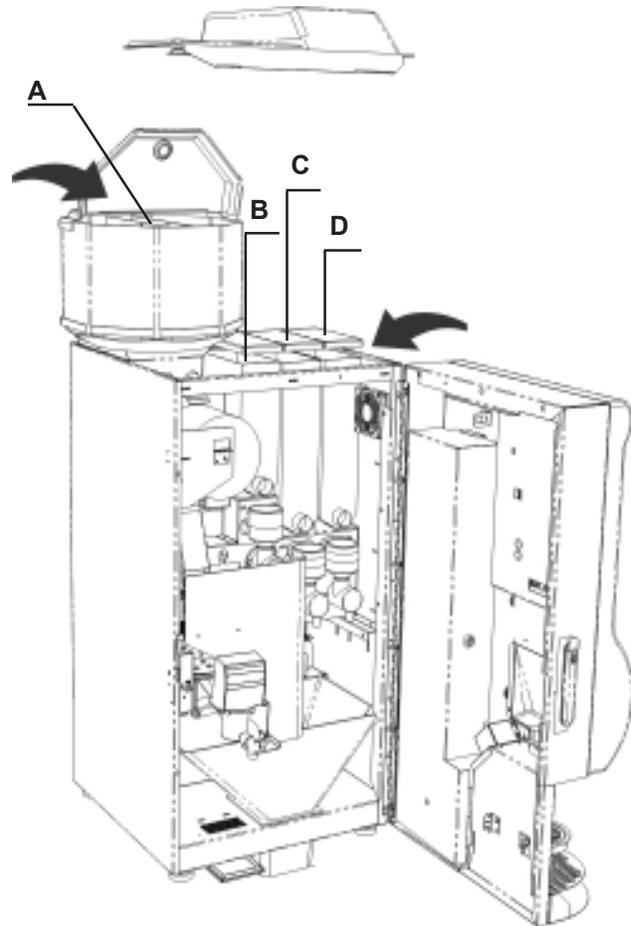
A - 3 Whole Bean Coffees

- Coffee 1
- Coffee 2
- Coffee 3

B - Soluble (Milk Powder)

C - Soluble (Hot Chocolate)

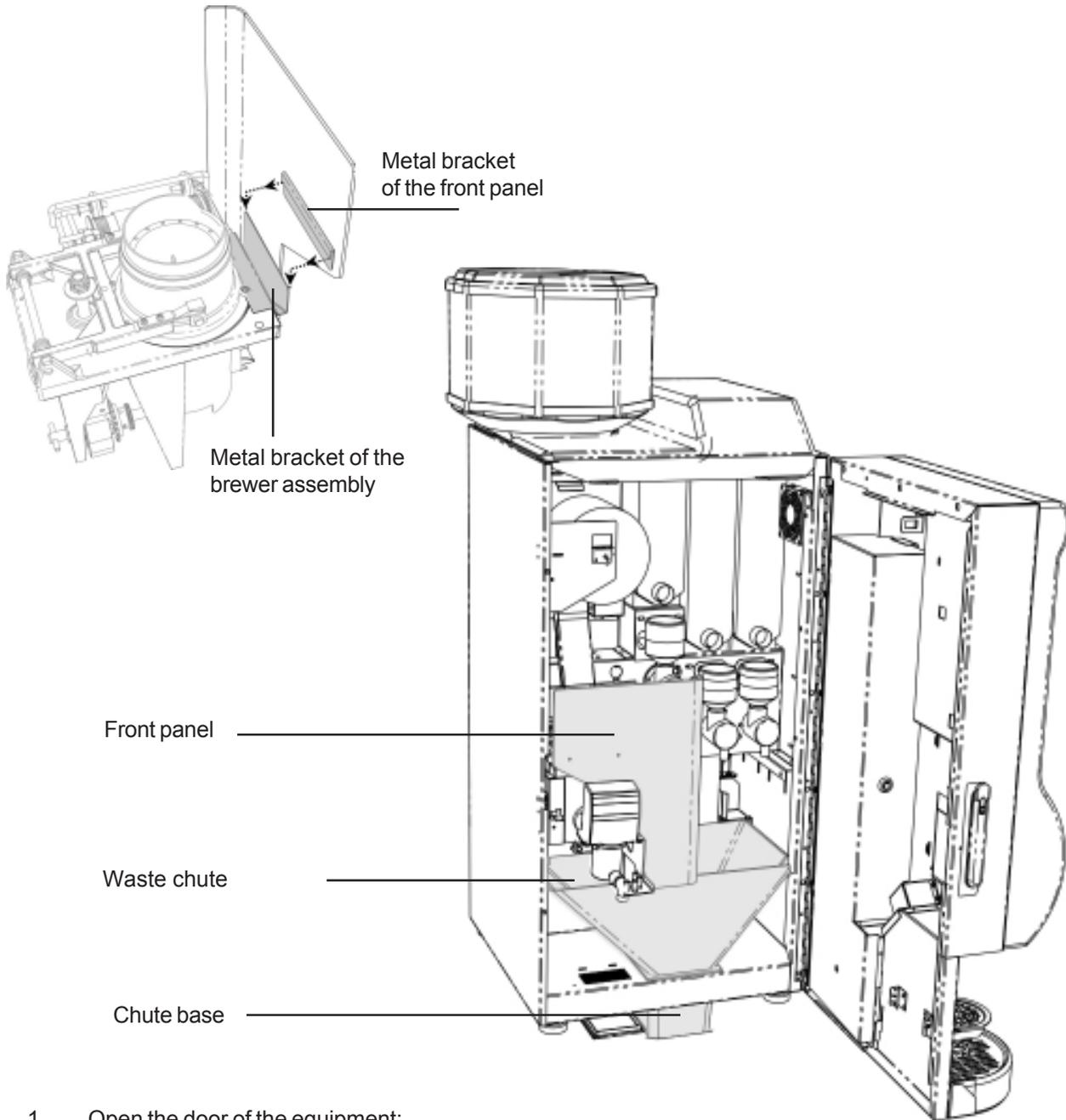
D - Soluble (French Vanilla)



By only removing 1 lid at a time, you will reduce the risk of cross contamination of products.



3.11 Chute System Installation



1. Open the door of the equipment;
2. Insert the chute base inside the chute hole of the cabinet;
3. Insert the large waste chute into the chute base;
4. Install the front panel by aligning the metal bracket behind the front panel with the metal bracket fixed on the brewer assembly.



Internal waste bin maximum coffee capacity: 100 cups

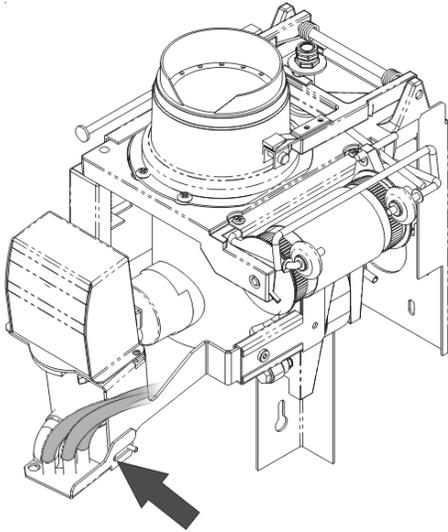


AVALON

Initial Setup

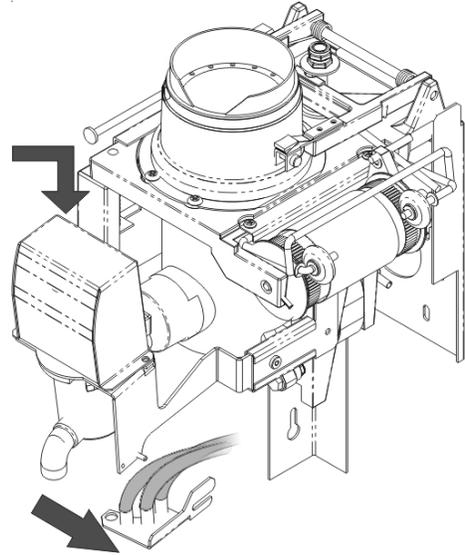
3.12 **Brewer and whipping system**

1



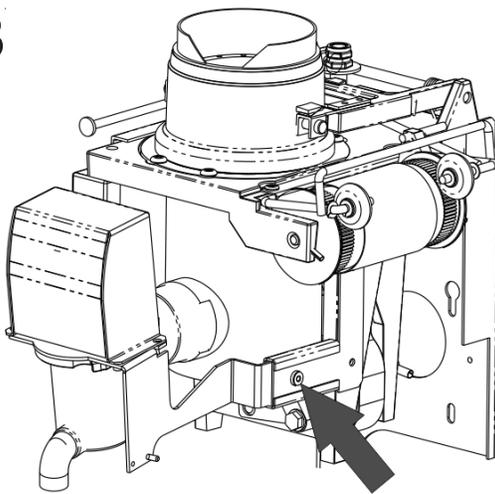
1. Untight the screw that holds the hoses support.

2



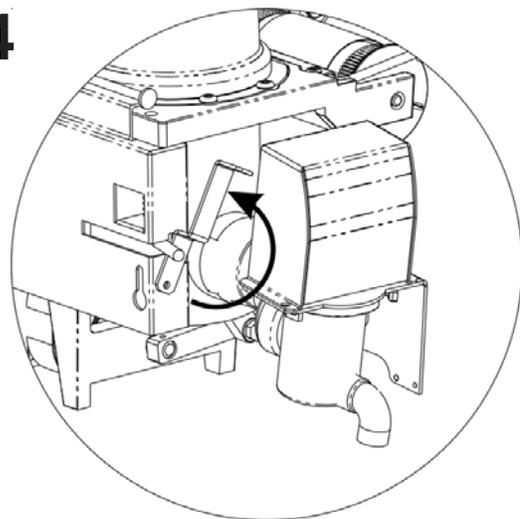
2. Remove the hoses support, (they will remain constant by the pipes). Disconnect the coffee whipper wire (in the back of the whipper protector).

3

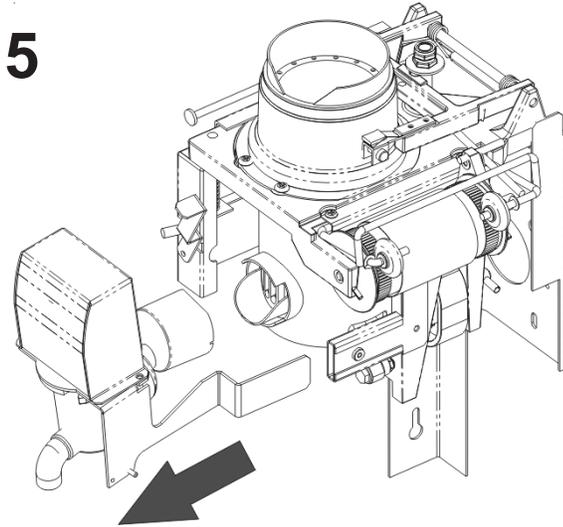


3. Untight the whipper support screw.

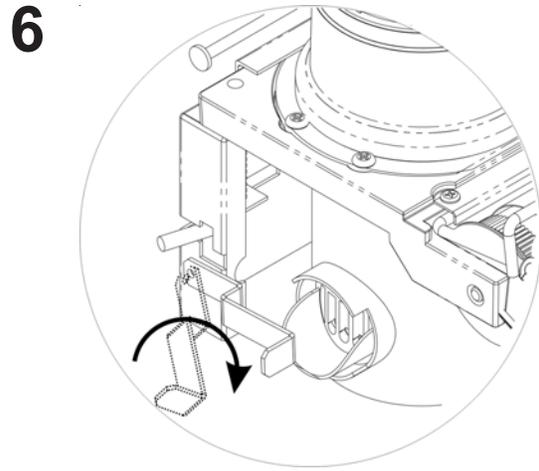
4



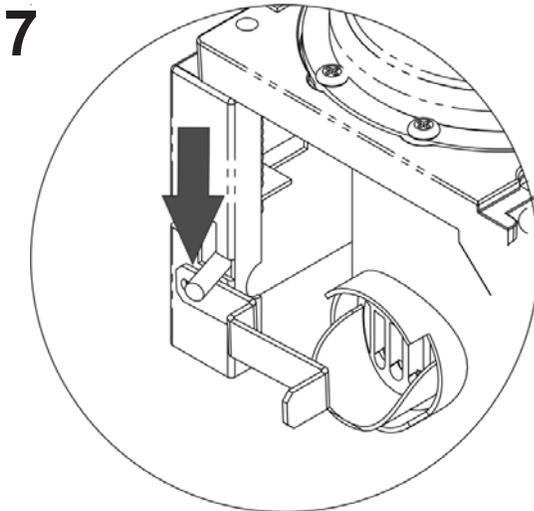
4. Lift the spout latch.



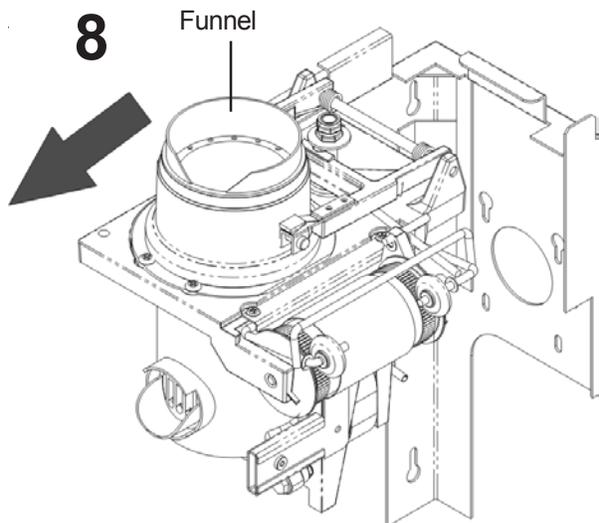
5. Remove the spout with the coffee whipper by simply pulling it towards you.



6. Turn the spout latch all the way down.



7. Cut the filter paper. Then lower the latch of the brewer to unlock it.

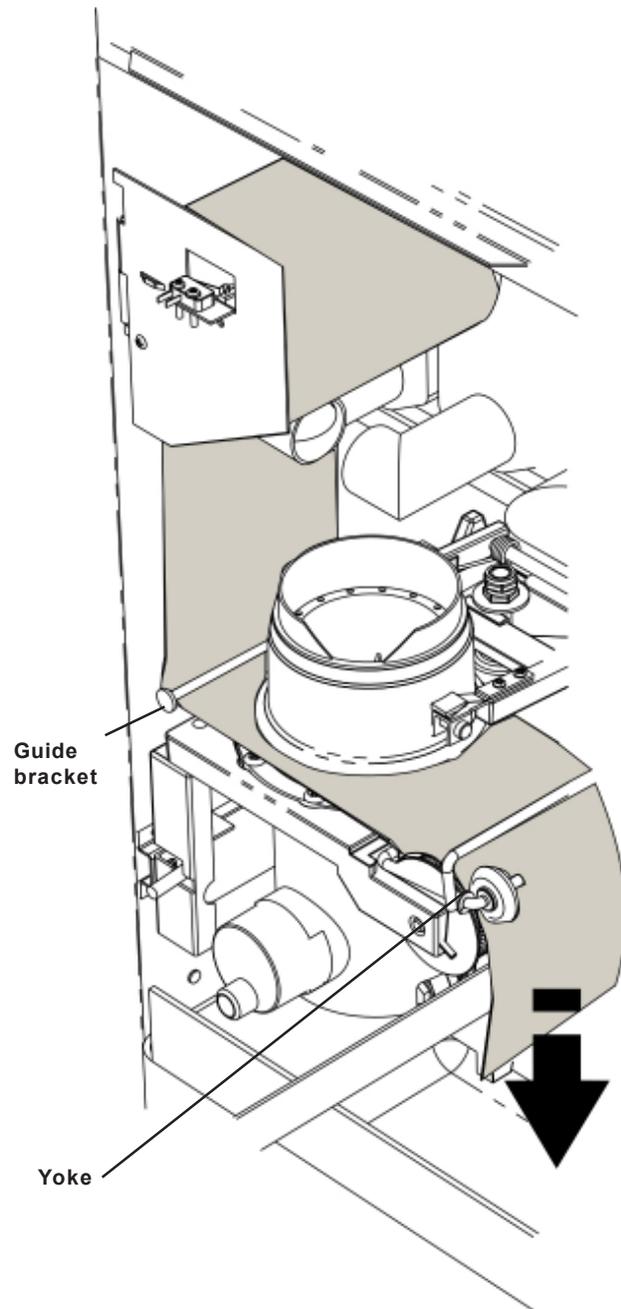


8. Withdraw the funnel and the pipe of silicon which is fixed above. Draw the brewer towards you to take it out the machine.



3.13 Filter Paper Installation

1. Make sure the power of the brewer is turned ON;
2. Place the filter paper roll on the support bracket so that it dispenses on the left hand side; (See the diagram inside the brewer)
3. Toggle the brewer paper switch ON (SW4 on the main board, see page 22), the brew chamber will lift up;
Note: the brew chamber will not lift up if the switch does not sense any filter paper
4. Pass it under the left guide bracket of the brew group, under the brew chamber and under the wheel guides by gently lifting them using the yoke;
5. Pull on the paper and carry it through the cabinet chute hole and into the waste bin;
6. Make sure that it is feeding straight. Verify that it stays within the first guide. Improper filter paper feeding will cause a vacuum leak and may cause grounds to spill inside the equipment.
7. Toggle the brewer paper switch back to OFF (SW4 on the main board);
8. The filter paper will advance while the brewer assembly cycles and the brew chamber will settle down on the paper, ready for the next cup.





3.14 Testing Installation

It is important to have the equipment performing several cycles before completing the installation. It is important that you order at least 2 of each product selections to insure that the brewer is operating as per the specifications laid out in this manual. During this process, review the check list as a reminder.

You need to be sure that the brewer is clean, safe and functioning once you're ready to leave it on-site.

What to check

<input checked="" type="checkbox"/>	Inlet valve is free from leaks	Verify that it is secure and not overtighten
<input checked="" type="checkbox"/>	Brew chamber is empty of coffee	Verify that the unit is leveled
<input checked="" type="checkbox"/>	Filter paper feeds without resistance and goes straight into the waste bin	Verify that the chute is properly installed Repeat the installation procedure
<input checked="" type="checkbox"/>	Soluble mixing bowl is free of leaks	Verify that it is on straight and tube is secure
<input checked="" type="checkbox"/>	Water temperature is acceptable	See water temperature
<input checked="" type="checkbox"/>	Products are loaded	Refer to this manual
<input checked="" type="checkbox"/>	Brewer and area are clean and tidy	Please tidy up

3.15 Warranty Card

Fill out the warranty card and fax or send by mail to Cafecton to validate your warranty and to register your unit for part upgrades.

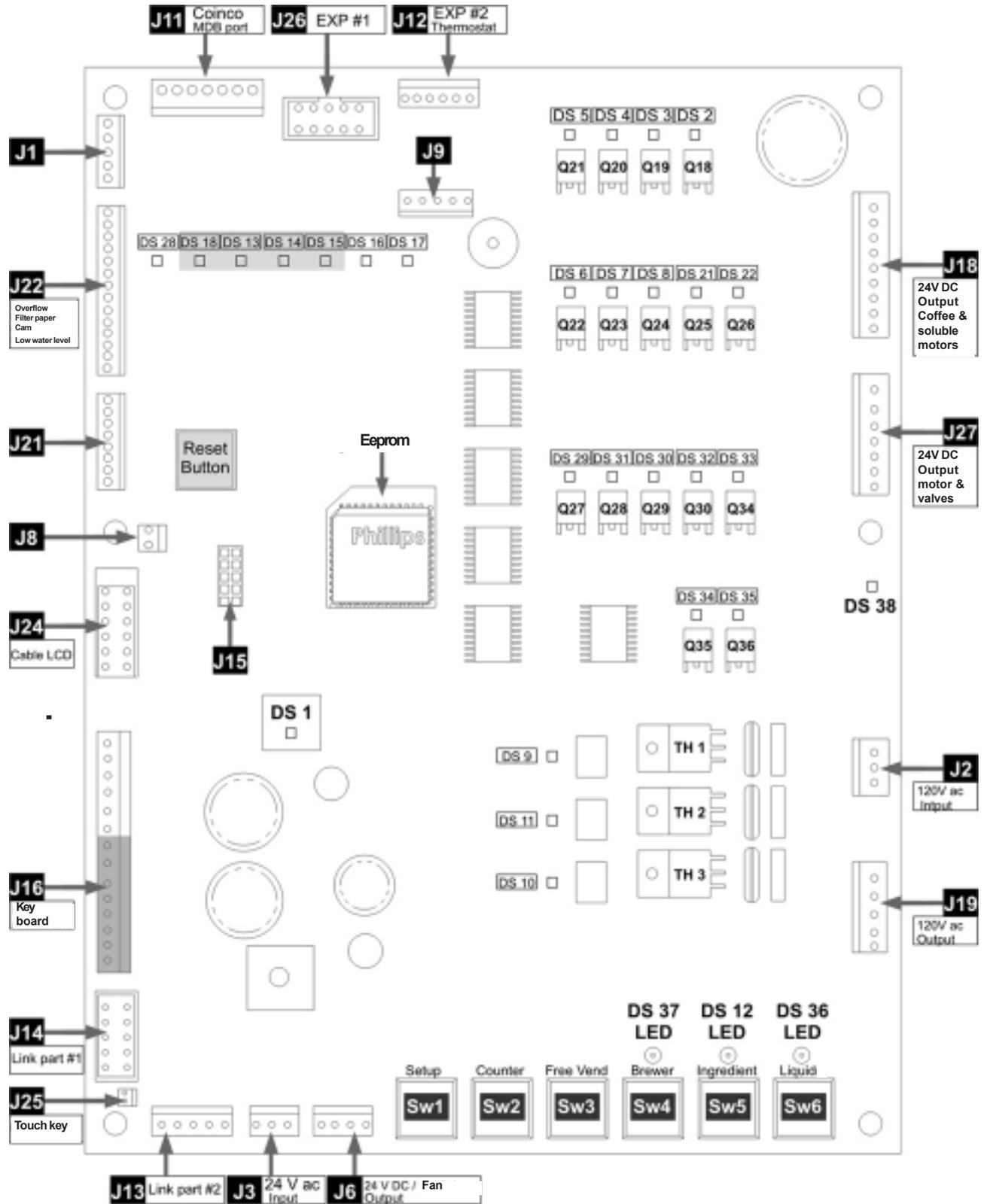
FAX: 1-800-463-2739

**FOR TECHNICAL ASSISTANCE, CALL 1-800-561-6162
Please have the model and serial number available.**

NOTE: It is preferable to be in front of the equipment!



3.16 Main Board



AVALON

Initial Setup



3.16.1 Main Board (PCB) Description

Interactive switches and buttons

1. **Reset Button (Red)**
Pressing this button initializes the 3 Bean Brewer (same as the on/off switch)
2. **Setup Button (SW1) Black**
Pressing this button gives you access to the product and brewer software parameters.
3. **Counter Button (SW2) White**
Pressing this button gives you access to the tally counter data.
4. **Free Vend Switch (SW3) Black**
OFF, this switch allows users to have free beverages.
5. **Brewer Switch (SW4) Black - DS37**
ON, the switch lifts the brewer head to allow filter paper replacement. The switch must be in the OFF position for default user mode. If activated, it will reset the bin counter.
6. **Ingredient Switch (SW5) Black - DS12**
Allows the neutralization of the ingredient dispensing motors. At ON, the motors will not dispense ingredients.
7. **Water Switch (SW6) Black - DS36**
Allow the neutralization of the 4 water dispensing valves. At ON, the valves will not dispense water.

Green LEDs

The green led will illuminate to indicate the following status.

- DS1** - Power 5Volts ok
- DS18** - Drip tray overflow
- DS13** - Brewer error
- DS14** - Filter paper ok
- DS15** - Low water level

Red LEDs

The red led will illuminate to indicate the part is in use.

- DS38** - Power 24Volts ok
- DS2** - Mixer motor coffee
- DS3** - Coffee #1 motor ingredients
- DS4** - Coffee #2 motor ingredients
- DS5** - Coffee #3 motor ingredients
- DS6** - Soluble #1 motor ingredients
- DS7** - Soluble #2 motor ingredients
- DS8** - Soluble # 3 motor ingredients
- DS9** - Brewer motor
- DS10** - Inlet valve
- DS11** - Grinder motor
- DS12** - Ingredient output are disable
- DS21** - Chute Solenoïde
- DS22** - Coffee hot water valve
- DS29** - Soluble #1 hot water valve
- DS30** - Soluble # 3 hot water valve
- DS31** - Soluble #2 hot water valve
- DS32** - Hot water valve
- DS33** - Mixer Motor Soluble #1
- DS34** - Mixer Motor Soluble #2
- DS35** - Mixer Motor Soluble # 3
- DS36** - 4 water dispensing valves disable



All units are shipped with the switches in the ON position.



Initial setup

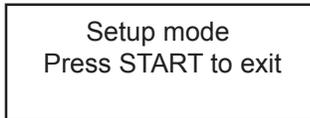
3.3.17 Programming Tips

Reminder

Please refer to the main board diagram and description on page 22-23 to better visualise the procedures.

To program the product values and prices follow these steps:

1. Unlock and open the door of the equipment
2. Press the SETUP button located on the lower section of the main board (#SW1)
The LCD will indicate:



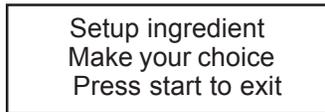
3. Keep this in mind for the following steps: (refer to overlay)



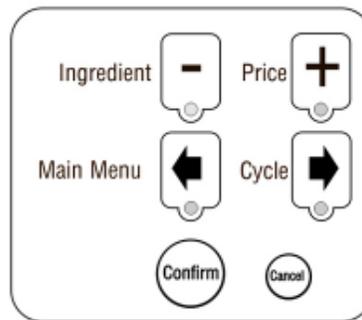
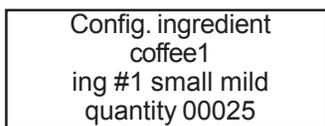
*If you wait more than 45 seconds without pressing on anything you will exit automatically the menu and you will have to start over.

4. Start with setting up the ingredients.

Press the ingredient key



Press on coffee 1



Use the + and - key to adjust quantity and the arrow to select the quantity to modify.

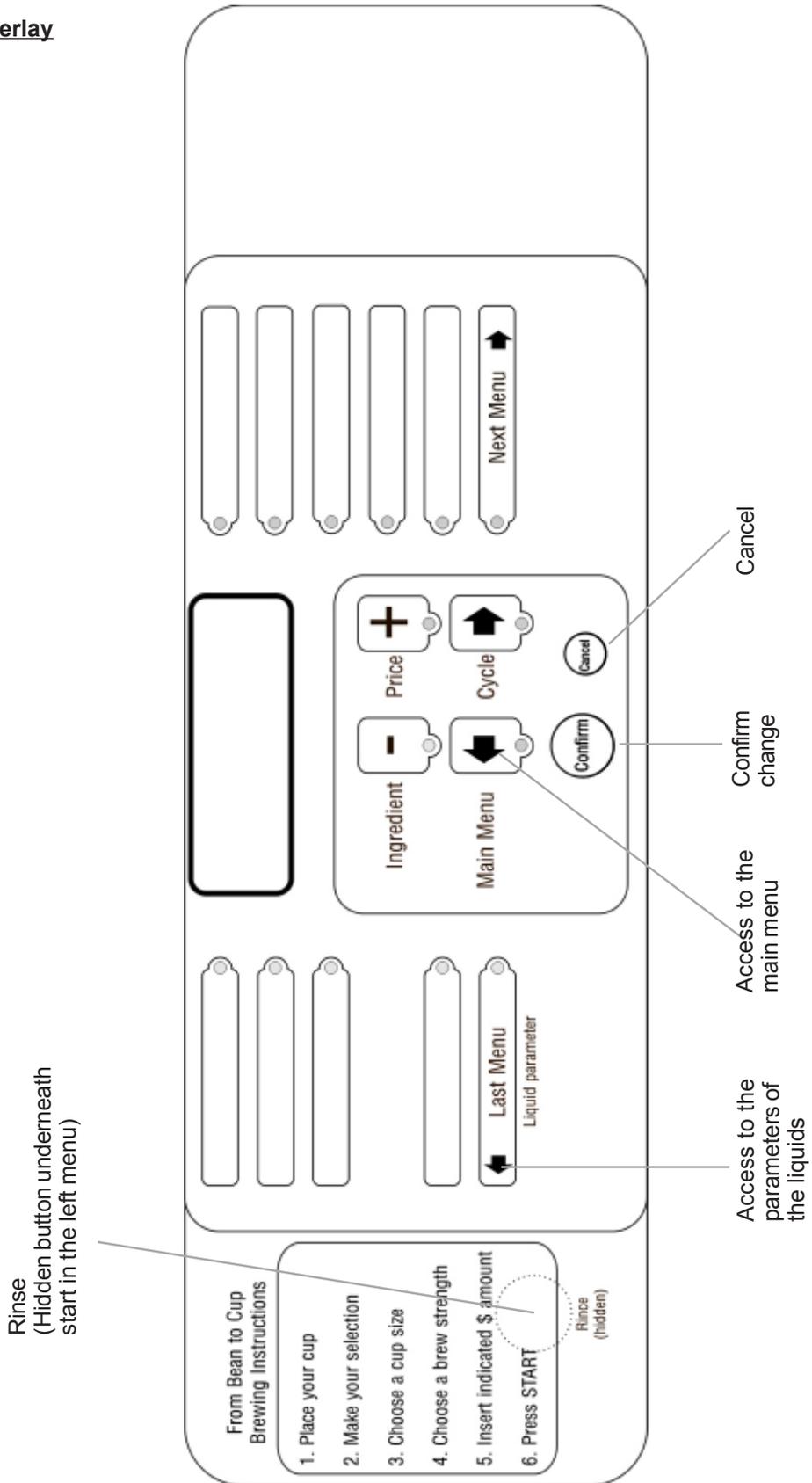
5. Do the step 4 again to adjust all the beverages.



Note: The cycle key is to adjust the brew cycle. If you modify this cycle without a reason, it might deteriorate the beverages quality.



3.18 Service Overlay





4 SERVICE SOFTWARE

4.1 Products values



Software value: Small, 8 oz et Tall, 10 oz.

The meaning of «value» is the time that the mechanism will take to distribute the ingredients.

Coffee1-2-3 : small reg. 25 tall reg. 35
 small strong 30 tall strong 40

50/50

Ing.1 Ing.2 : small reg. 14 tall reg. 17
 small strong 15 tall strong 23

French Vanilla

small reg. 35 tall reg. 45
 small strong 40 tall strong 50

Vanilla Coffee

Coffee small reg. 20 tall reg. 30
 small strong 30 tall strong 40
Vanilla small reg. 30 tall reg. 40
 small strong 40 tall strong 50

Vanilla Moka

Vanilla small reg. 15 tall reg. 20
 small strong 20 tall strong 25
Chocolate small reg. 15 tall reg. 20
 small strong 20 tall strong 25

Hot chocolate

small reg. 35 tall reg. 45
 small strong 40 tall strong 50

Mokaccino

Coffee small reg. 20 tall reg. 30
 small strong 30 tall strong 40
Chocolate small reg. 30 tall reg. 40
 small strong 40 tall strong 50

Vanilla Coffee Moka

ing.1 40
 ing.2 50



4.1.1 Solubles values



Software value: Small, 8 oz etTall, 10 oz.

The meaning of «value» is the time that the mecanism will take to distribute the ingredients.

Hot water

Small: 95
Tall: 125

Coffee1-2-3 : Small 95 Tall 125

50/50 Small 90 Tall 140

French Vanilla Small 90 Tall 140

Vanilla Coffee

Coffee Small 25 Tall 50
Vanilla Small 70 Tall 95

Vanilla Moka

Vanilla Small 55 Tall 85
Moka Small 55 Tall 85

Hot Chocolate Small 90 Tall 140

Mokaccino

Coffee Small 25 Tall 50
Chocolate Small 70 Tall 95

Vanilla Coffee Moka

Ing.1 Small 40
Ing.2 Small 40

4.1.2 Cycle 

Pause Time #1 200
Pause Time #2 100
Moving Time 118
Pause Time #3 150
Pause Time #5 100
Short Grinder Time 100
Tall Grinder Time 150



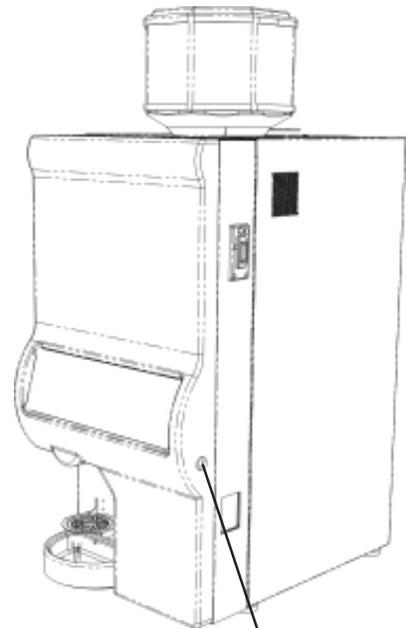
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Service Software

4.2 Free Mode Key

The electronic key gives a fast access to the user to the free mode.

The advantage of this mode is not having to open the principal door to activate switch SW3 to put the unit in free mode. The standard mode is temporarily stopped outside of the machine.



Free Mode Key Access

5 CLEANING AND SANITIZING

5.1 Automatic rinsing function

A new function is added to our apparatuses to make easier the rinsing of the interior components (brewer, whipper).

Instructions to follow:

1. Install a container from at least 20 OZ on the liquid vat.
2. Press on the key configuration (set-up) on the electronic chart inside the door.
3. Close again the door.
4. Press on the hidden key.
5. Support on Start.
6. Wait until the cycle is finished.
7. Start again if it is needed, or press again on start to leave the option.

**From Bean to Cup
Brewing Instructions**

1. Place your cup
2. Make your selection
3. Choose a cup size
4. Choose a brew strength
5. Insert indicated \$ amount
6. Press **START**

Rince
(hidden)

Hidden Button



5.2 Cleaning and Sanitizing Instructions

It is important to clean and sanitize this equipment on a regular basis in order to maintain the highest beverage quality and ensure the safety of the users. These regulations require that all parts in contact with food be cleaned and sanitized regularly and that hands be cleaned before handling these parts or other commodities such as cups and stirrers.

Cleaning and sanitizing should be done in separate steps as prescribed by health regulations and good industry practice.

Cleaning: Cleaning means “Making free of visible soil, stains or impurities”. This also means removing food soils, oil or mineral deposits that could alter the beverage taste or appearance, and therefore its quality.

Sanitizing: Sanitizing means application of measures designed to protect public health. This is done by reducing bacteria remaining on the surface after it has been cleaned.

There are two sanitation methods:

- 1) Chemically, the part can be treated with a bactericidal compound to remove bacteria;
- 2) With hot water of at least 170 F, the bacteria can be killed if the temperature of the part is raised high enough.

Always unplug the unit before using water on electrical parts of the machine.

For the sanitation process to work effectively, the part must be cleaned and free of all visible food soil, completely rinsed and preferably air dried. Wiping with towels or cloths can recontaminate sanitized food-contact surfaces. Therefore, we recommend to air dry sanitized food - contact surfaces and not wipe dry.

FREQUENCY:

There are two important variables that need to be considered when evaluating cleaning and sanitizing frequencies:

- Product consumption
- Water quality

Since the expected customer usage may vary for one location to another, the cleaning and maintenance is recommended upon the given time lines or cycle counts, whichever comes first. Note that these are intended as a guideline to ensure a part does not go without cleaning. We recommend you verify each part listed in this section upon each visit and that they be cleaned as needed.

5.3 Recommended Cleaning Tools

In order to perform the following cleaning procedure effectively, we recommend that you have at least the following tools:

- Sanitation pail or bucket
- Small tube and nozzle brush, suitable for food-contact surfaces and hot water
- Medium size long and flexible brush, suitable for food-contact surfaces
- Medium brush for coffee grounds, suitable for food-contact surfaces
- Disposable towels, wet-strength and lint-free
- Mild nonabrasive detergent for exterior cleaning
- Urn cleaner packets for coffee parts
- Spare parts if extensive cleaning is to be done at the shop
- Garbage bags for the waste bin



5.4 Cleaning and Sanitizing Schedule

The cleaning schedule and instructions outlined in this manual must be followed to honor the warranty and ensure consistent product quality and maintain health safety levels.



All parts should be visually inspected upon each visit and cleaned as needed.

Exterior	Daily	Weekly	Monthly	Quarterly	As needed
Waste bin	Inspect				Clean
Canisters		Inspect			Clean
Drip tray	Clean				
Unit + Stand	Clean				

Interior / Food contact parts	Daily	Weekly	Monthly	Quarterly	As needed
Brewer assembly		Sanitize	Clean	Treatment	
Brew chamber		Sanitize			Clean
Whipper		Sanitize			Clean
Fan	Inspect	Clean			
Soluble canister			Sanitize		

These recommendations are based on 1,000 cycles per month, medium blend coffee and superior water quality levels. The above recommendations will need to be adjusted if the beverage volume, coffee blends used and water quality differ.

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Cleaning and Sanitizing



5.5 Overall Cleaning

It is important to keep the brewer and its surroundings clean and tidy. Inspect your brewer both inside and out upon each visit and clean where needed. Please make sure that the unit is clean, safe and functioning before you leave.

5.6 Exterior Cleaning

Frequency: Daily

To minimize scratching and preserve appearance, we recommend using a clean damp sponge or soft cloth lightly treated with a nonabrasive detergent for cleaning the exterior of the unit and the base cabinet. After removing all food soils, thoroughly dry with a clean, soft cloth.



Non food-contact Parts to be verified and wiped clean



Plastic Top Cap



Stand (optional)



Metal Cabinet



Plastic Door



Exterior parts requiring additional cleaning instructions (see below)



Drip Tray



Waste Bin



Parts for this brewer are **NOT** dishwasher safe!

5.6.1 Cleaning the drip tray

Frequency: Daily or as needed

The drip tray is not hooked up to a drain therefore it should be inspected and emptied periodically.

WARNING, drip tray may be full.

Use caution and keep it level to avoid spilling. Remove the drip tray by simply lifting gently and pulling it out from underneath the door. Rinse both parts under water and dry thoroughly with a clean dry cloth or towel. Reinstall the drip tray onto the brewer and make sure that it is stable.



5.6.2 Emptying the waste bin

Frequency: Daily or every 200 cycles*

After each coffee cycle, the spent grounds and used filter paper are automatically discarded into the waste bin located in the stand. To prevent the bin from overflowing there is an automatic function which stops the brewer and shows the following message on the LCD screen:

Waste bin full!
Need Service!

The maximum setting = 399

The minimum setting = 0

Setting it to 0 will disable the automatic function and will cause an overflow problem if the bin is full.

The equipment will not dispense beverages until the bin is emptied and the counter is reset. To reset the counter the brewer switch (#SW4) needs to be activated by being turned on and off. This factory set counter can be adjusted to the waste bin size used. See the machine parameters for more instructions on changing the setting.

How to empty the stand waste bin:

1. Open the stand door located directly below the brewer;
2. Cut the filter paper 4 " below the drum with scissors or tear gently; **DO NOT YANK ON THE PAPER!**
3. Remove the filled plastic bag from the spent grounds bin and replace with a new one;
4. Activate the brewer switch (#SW4) by turning it on and off (right then left).

How to empty the brewer waste bin:

1. Open the brewer door;
2. Take the front panel off;
3. Activate the brewer switch (#SW4) by turning it off (to the left);
4. Cut the filter paper 4" below the drum with scissors or tear gently; **DO NOT YANK ON PAPER!**
5. Activate the brewer switch (#SW4) by turning it on (to the right);
6. Replace the front panel and close the door.



It is very important not to yank on the filter paper. Doing so may prevent the brewer from functioning properly.



5.7 Interior Parts Cleaning & Sanitizing

For sanitary reasons, do not use soap or detergent inside the brewer. Use hot water for on-site sanitation or suitable chemical products in the shop. Wiping with towels or cloths can recontaminate sanitized food-contact surfaces. Therefore, we recommend to air dry sanitized food-contact surfaces and not wipe dry. Allow sufficient time for the parts to dry thoroughly before closing the door.



Use a medium size brush dedicated for coffee grounds and a small dust pan to easily brush away coffee grounds and dust inside the brewer before cleaning with water.



Interior Parts to be cleaned

- Canisters
- Coffee brewer
- Coffee funnel
- Fan
- Stainless coffee chute
- 3 Beans hopper plastic chute

5.7.1 Coffee Canisters

Removing canisters for cleaning

Frequency: Monthly or every 1,000 cycles

To ensure a constant quality; it is recommended to remove and empty the containers every month. This will ensure that the products do not stick to the walls containers.

1. Unscrew and remove the plastic top fitting part behind the top cap;
2. Remove the top cap of the machine;
3. Unlock the 3 bean canister;
4. Remove the 3 bean canister;
5. Clean and sanitize under hot water and air dry completely;
6. Reinstall all parts in the reverse order.
7. Order a large beverage to confirm that all parts or switches have been replaced.



Caution! The rinse water is HOT. Be careful not to get any on you while proceeding with the following steps.



5.7.2 Soluble Canisters

Removing whipping assembly for cleaning

Frequency: Weekly or every 200 cycles

If there is residue, remove the assembly for manual cleaning under hot water:

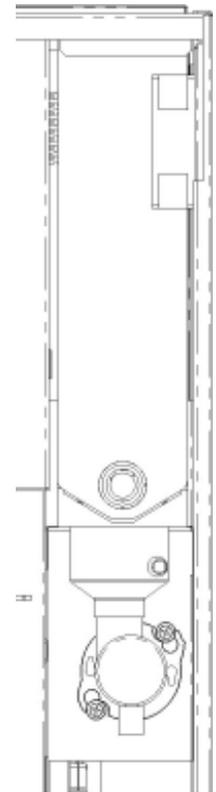
1. Remove the tube from the base;
2. Lift off the funnel and twist off the whipper base;
3. Rinse thoroughly under hot water and use tube brush if necessary for tubing area;
4. Air dry completely;
5. Reinstall all parts in the reverse order.
6. Order a large beverage to confirm that all parts or switches have been replaced.

Removing canisters for cleaning

Frequency: Monthly or every 1,000 cycles

To ensure a consistent product quality, we recommend removing and emptying the canisters on a monthly basis. This will ensure that the product does not adhere to the walls of the canister.

1. Unlock the door;
2. Remove the top cap of the machine;
3. Pull the canister through the top of the brewer to disengage it from the motor and transmission;
4. Clean and sanitize under hot water and air dry completely;
5. Reinstall all parts and reload products in the reverse order.
6. Order a large beverage to confirm that all parts or switches have been replaced.

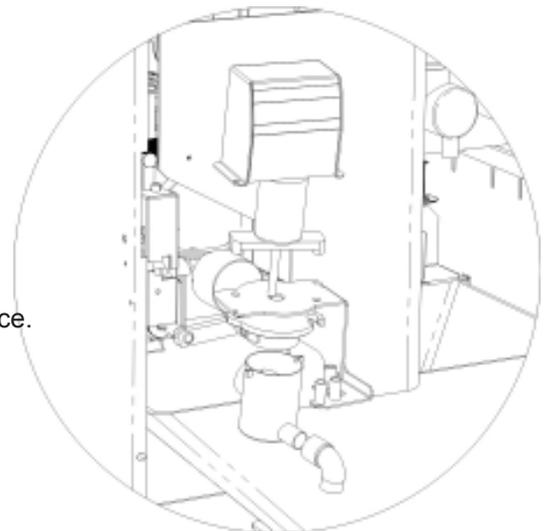


5.7.3 Whipper

To remove the assembly of the whipper for cleaning

Frequency: Weekly magazine or every 200 cycles

1. Refer to page 20-21
2. Remove the base of the whipper
3. Rinse under hot water
4. Let dry with the free air;
5. Reinstall all the parts in the opposite order;
6. Order a large beverage to confirm that all the parts are in place.





5.7.4 Coffee Brewer

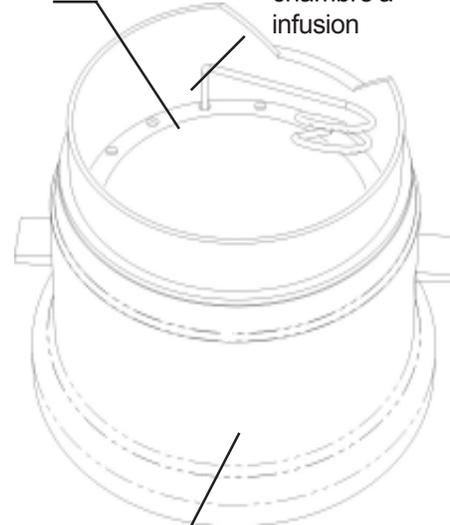
Sanitizing the Brew Chamber:

Frequency: Weekly or every 200 cycles

1. Place a large cup or other suitable container below the dispensing nozzle to catch the HOT rinse water;
2. Toggle the ingredient switch to Off (SW5 see main board);
3. Order several coffees for the hot water to flow through the system;
4. Toggle the ingredient switch back ON;
5. Remove the hose and remove the brew chamber's funnel to dislodge coffee residue trapped underneath it and rinse it out;
6. Replace it and align the opening with the brown water hose so that it is against the wall to form a circular water motion around the funnel;
7. Order a large coffee to confirm that all parts have been replaced correctly.

Entonnoir de
l'infuseur

Support à tuyau
chambre à
infusion



Chambre à
infusion

Brewer Funnel

Frequency: As needed or weekly

If there are coffee grounds accumulated, remove the assembly for manual cleaning under hot water:

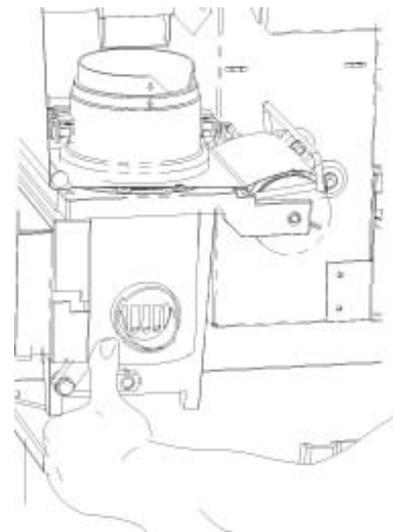
1. Remove the brown water hose;
2. Lift off the funnel and pull out of the brew chamber;
3. Rinse thoroughly under hot water;
4. Air dry completely;
5. Reinstall all parts in the reverse order.
6. Order a large coffee to confirm that all parts have been replaced correctly.

Brewer Assembly Cleaning

Frequency: Monthly or every 1,000 cycles

In order to maintain optimal performance of the brewer assembly, we recommend that it be removed from the unit and cleaned / rinsed with hot water. (see page 61 for instructions on removing the brewer)

1. Rinse thoroughly under hot water to remove visible soil;
2. Lift off the funnel and pull out of the brew chamber;
3. Rinse thoroughly under hot water;
4. Air dry completely;



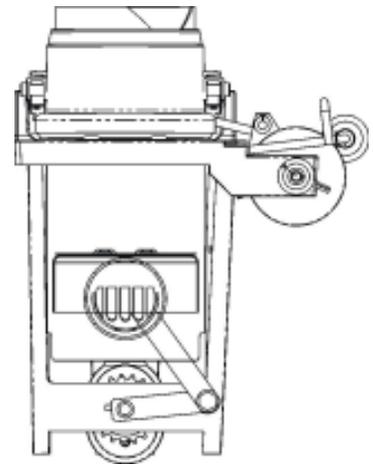


Brewer Assembly Sanitizing Treatment

Frequency: Quarterly or Every 3,000 Cycles

Regular sanitation treatments of the brewer assembly prevents residue from affecting the vacuum in the brewer mechanism and altering taste in the beverage delivered.

1. Place a large cup or other suitable container below the dispensing nozzle to catch the HOT sanitizing treatment;
2. Pour 1 portion of commercial urn cleaner (brand such as Urnex as directed by manufacturer) into the brew chamber;
3. Toggle the ingredient switch to Off (SW6 on the main board);
4. Select a small regular coffee on the membrane keypad and hit start;
5. Once the brew chamber is filled with water, turn the brewer OFF via the main switch at the back and wait for 5 minutes;
6. After 5 minutes, turn the brewer back ON to complete the brew cycle;
7. To rinse, make at least 5 brewing cycles of coffee with the ingredients set to "OFF";
8. Toggle the ingredients switch (SW6) back ON;
9. Make 2 more coffee selections to complete the rinsing cycle of the brewer.

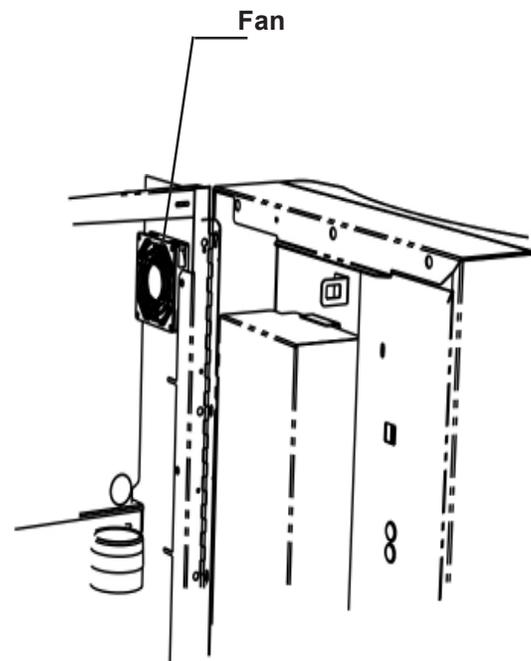


5.7.5 Fan

Frequency: Quarterly or as needed

Visually inspect the fan located directly to the right of the hot chocolate canister. If it requires cleaning:

1. Turn off the unit and unplug it to stop the fan;
2. Unplug the fan and remove the guard for access;
3. Wipe clean with a dry disposable towel;
4. Replace parts in the reverse order.





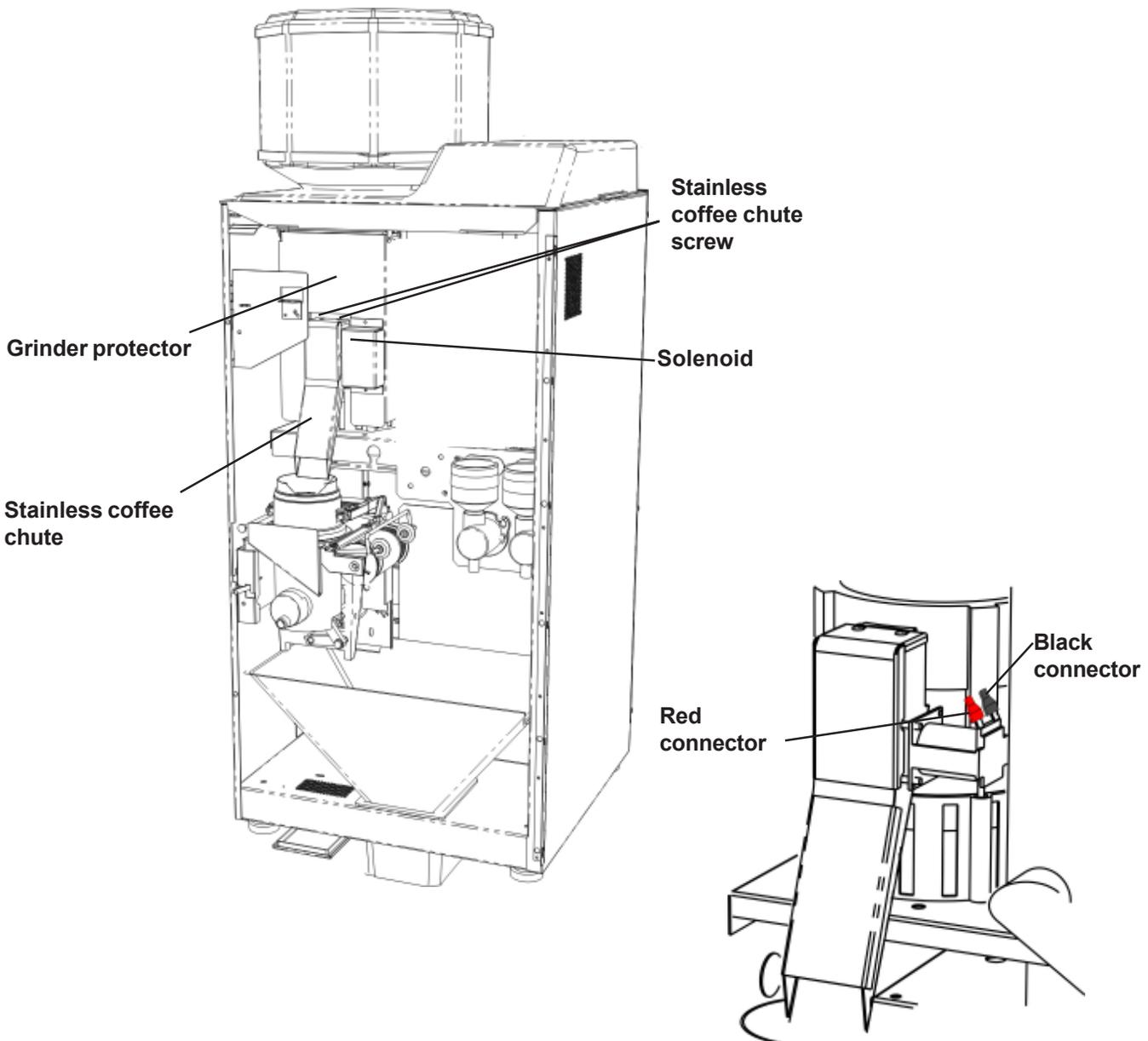
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5.7.6 Stainless Coffee Chute

Frequency: Monthly or every 1,000 cycles

1. Open the door of the machine;
2. Remove the filter paper;
3. Remove the grinder protector;
4. Unplug the 2 connectors from the solenoid;
5. Remove the stainless chute by unscrewing the 2 screws;
6. Clean the stainless chute by rinsing with hot water;
Make sure it is dry before reinstalling.

Repeat the steps in reverse order after cleaning for the reinstallation.



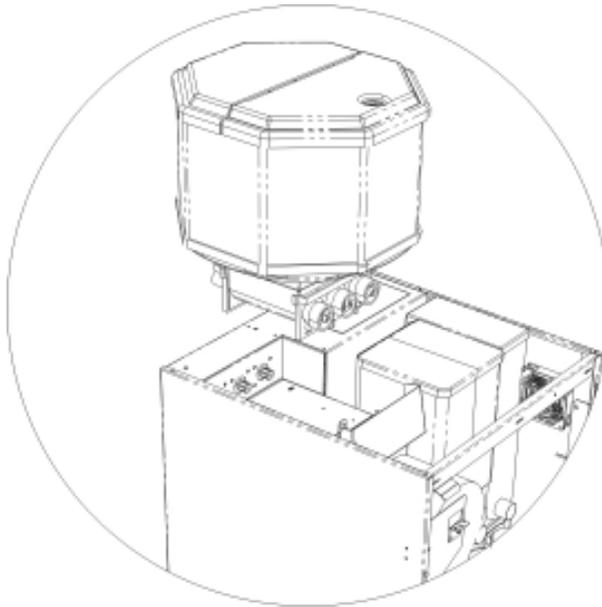


5.7.7 Plastic Chute of the 3 Bean Canister

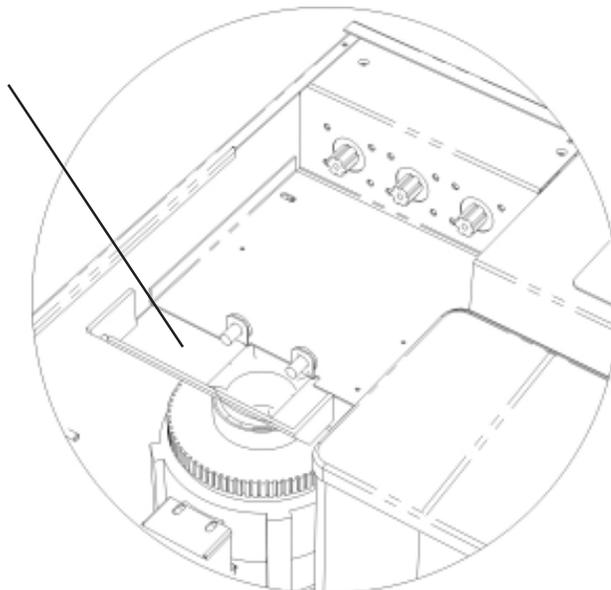
Frequency: Monthly or every 1,000 cycles

1. Open the door of the machine;
2. Remove the plastic top fitting part;
3. Remove the plastic top cap;
4. Unlock the 3 bean canister;
5. Remove the 3 bean canister;
6. Clean the interior of the plastic chute (accessible by the back) with the help of a wet clothes.

Repeat these steps in reverse order when the cleaning is done.



Plastic chute





6 PREVENTIVE MAINTENANCE

All major parts of this unit need to be maintained as per the schedule to honor the warranty and to prevent them from failing. With adequate maintenance you will extend the life of your unit and deliver a consistent high quality beverage.



The preventive maintenance schedule and instructions below must be followed to honor the warranty.

6.1 Preventive Maintenance Schedule

All parts should be visually inspected upon each visit and cleaned as needed.

Parts	Monthly	Quarterly	10,000	20,000	60,000	100,000
Brewer	Inspect				PM	
Outlet valves		Inspect		PM		
Water tank		Inspect			PM	



6.2 Brewer Assembly

PM: Yearly or every 20,000 coffee cycles

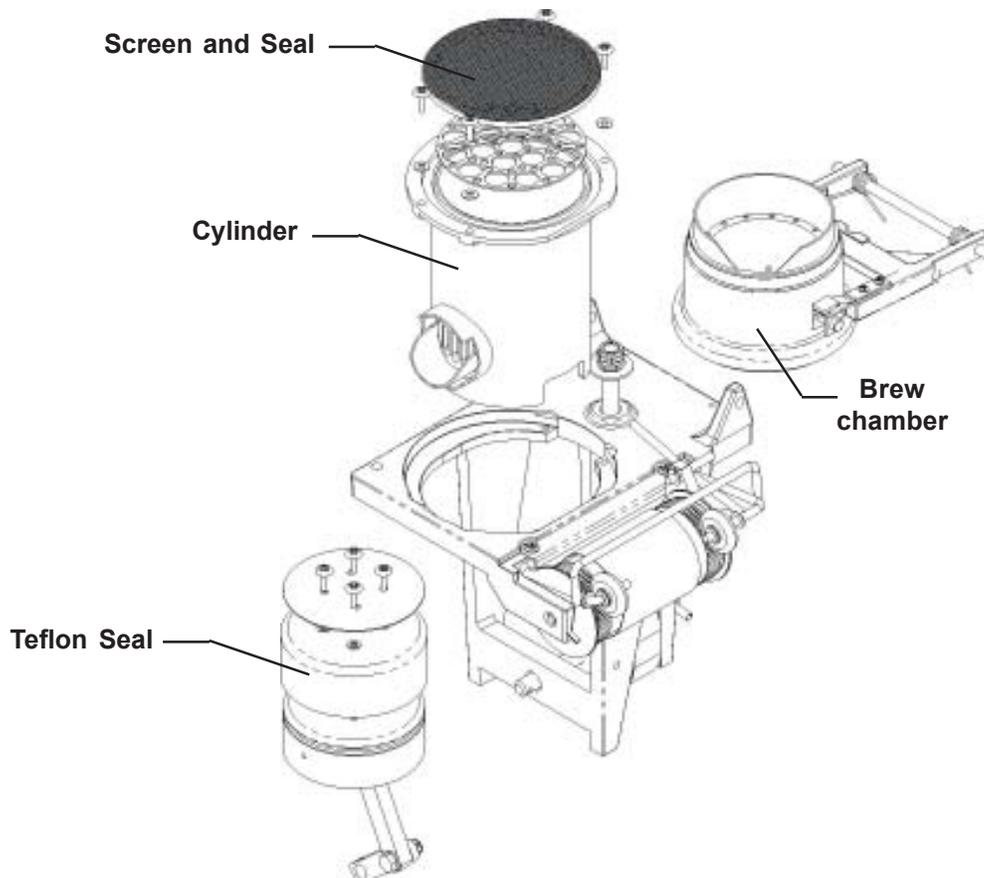
The brewer is the heart of the equipment and is responsible for the taste in the cup. It needs to be serviced regularly to maintain the quality of the beverages served. We recommend having your brewer assembly swapped with a new one that you have on hand and returned to CafectioN for Preventive Maintenance every 20,000 coffee cycles. For a minimum charge, CAFECTIO N will completely clean and replace all parts necessary such as the cylinder, the teflon seal, and the screen and seal which are all responsible for the vacuum extraction and coffee taste in the cup. It will then be returned with a 1 year warranty against defective parts.

Contact the manufacturer for parts and additional instructions.

Inspection

The following are signs that the extraction is not being performed adequately and that your brewer may be due for preventive maintenance:

- if the seal is damaged;
- if air gets into the cylinder and creates bubbles in the coffee;
- if there are coffee grounds in the delivered product;
- if the spent coffee grounds remain wet.





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6.3 Water Outlet Valves

Quarterly or every 3,000 cycles

To avoid any problems related to mineral deposits over time, we recommend having the 3 valves swapped, and rebuilt in your shop with the kits included in the spare parts briefcase. Refer to the manufacturer's instructions included with the valve kits.

Leaking valve

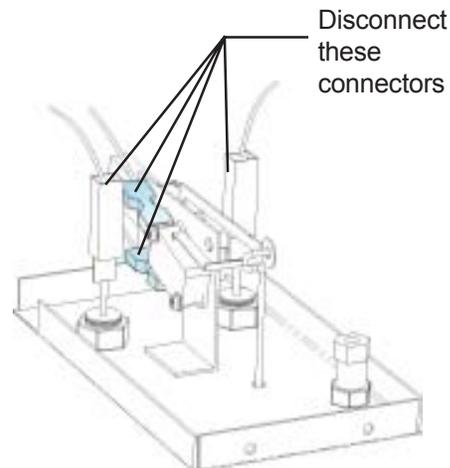
- a) Identify the leaking valve, change it and rebuild it
- b) If the leak comes from under the body of the valve or from the tank exit, try simply changing the conical mounting seal.
- c) If the coffee valve leaks via the tubing, water will accumulate in the brew chamber. If it drips all night, the first coffee of the morning may cause the chamber to flood since it contained too much water.

Removing and installing the valves

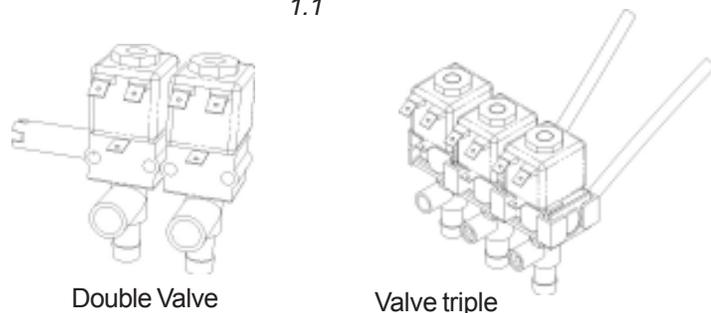
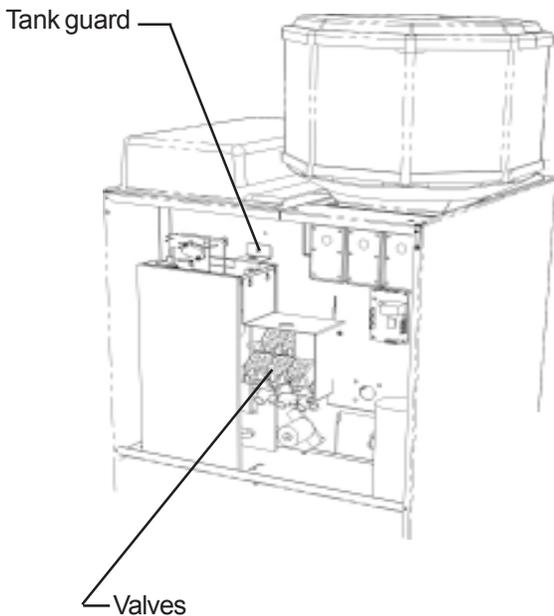
1. Turn off the machine;
2. Unplug the lid (fig.1.1) and the valves (fig. 1.2);
3. Drain the water from the water tank completely (see p.56);
4. Remove the tubes;
5. Unscrew the tank guard to remove the tank;
6. Tilt the tank towards you to have access to the valves;
7. Remove the valve;
8. Reinstall by repeating in the reverse order



Caution! Water is hot



Tank lid Fig. 1.1



Valves Fig. 1.2



If you choose to install a water filtration system, it is recommended that the filter be checked on a monthly basis.

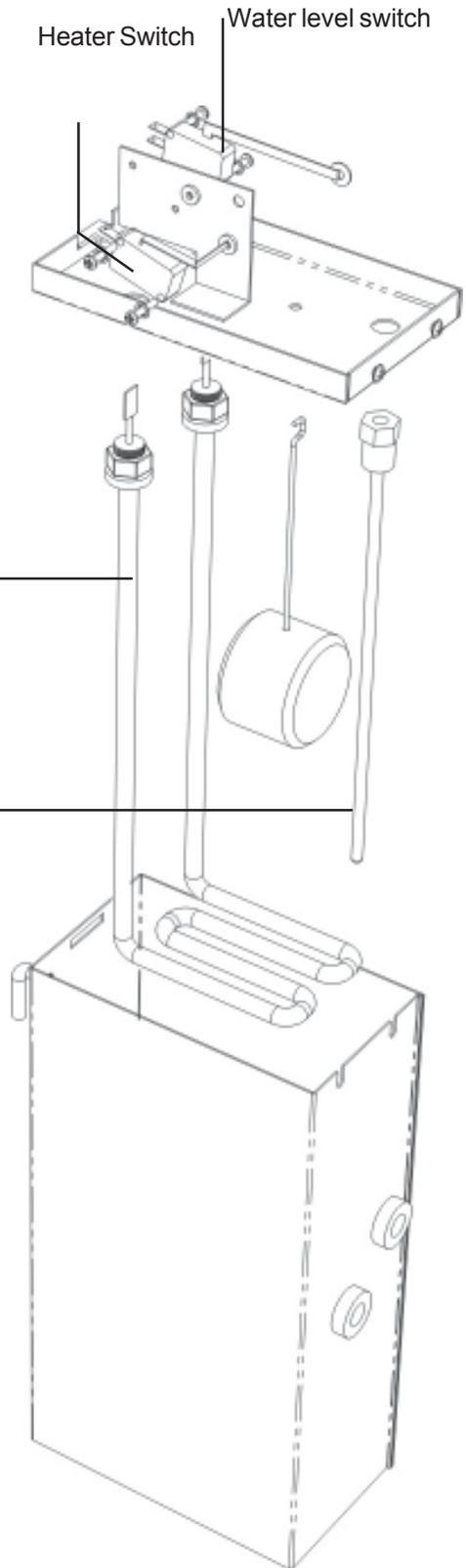


6.4 Hot Water Tank

PM: every 60,000 Cycles, quarterly inspection

To avoid any problems related with mineral deposits over time, we recommend having the water tank assembly delimed to remove all scale in the unit. Upon visual inspection, you may wish to replace the element, probe and the water level and heater safety switch. Use a scale remover product. Such as Scale Kleen by Everpure.

See the manufacturer instructions for more details.





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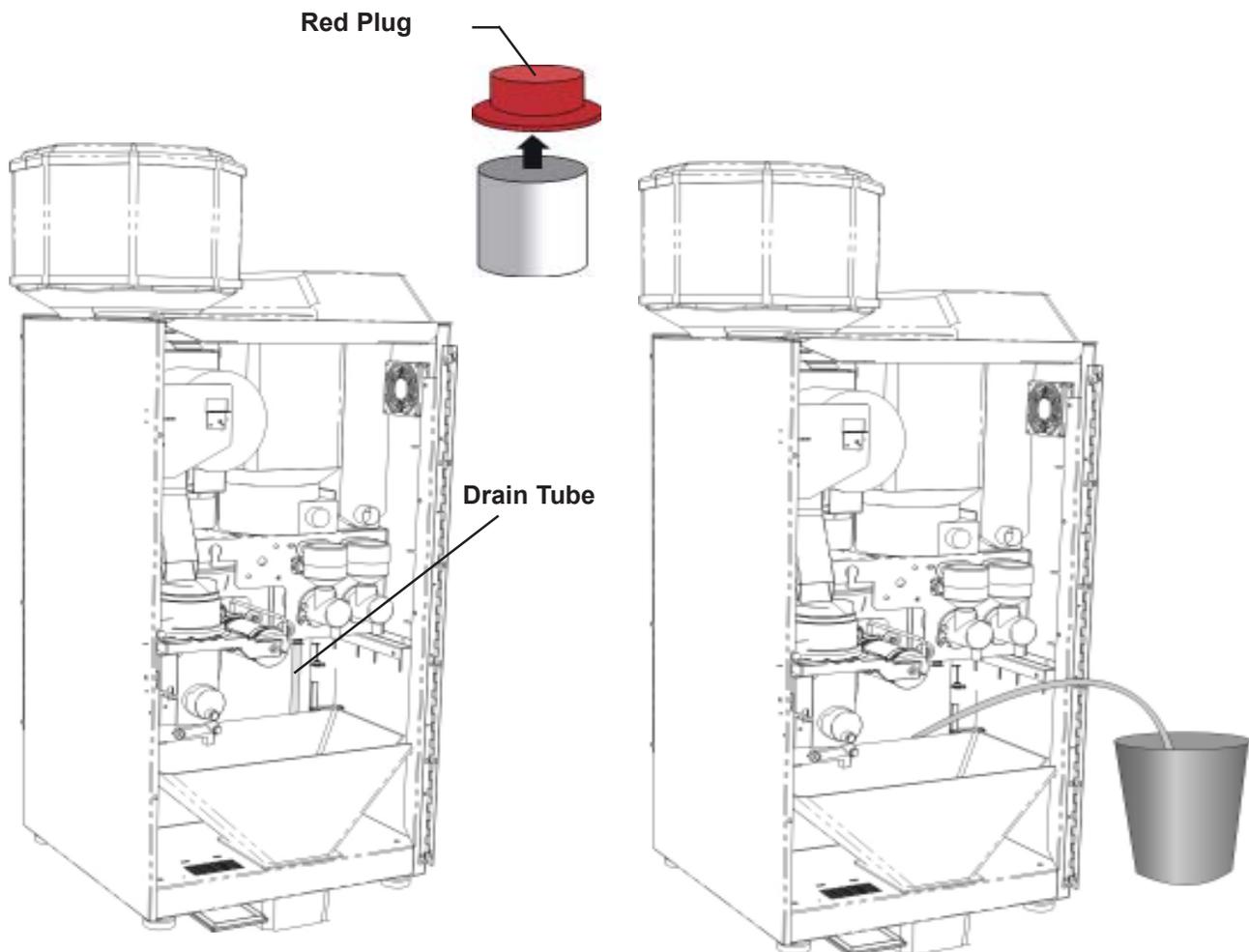
7 SERVICING PARTS

This section is intended to assist you in servicing various parts of the unit.

7.1 Draining the Hot Water Tank

We recommend allowing 3 hours for the hot water to cool prior to emptying the tank. Make sure you have a 0.8 gallon container suitable for holding hot water.

1. Turn off and unplug the brewer;
2. Turn off the main water supply to the machine;
3. Remove the back panel;
4. Locate the drain tube with a red plug;
5. Direct the tube into the pail and remove the red plug. **Warning, water may be hot!;**
6. Drain the water from the water tank completely.





7.2 Shutdown / Storage

Should you need to store this brewing equipment for an extended period of time, follow this procedure to avoid any risk of injury or damage to the equipment.

1. Turn the unit off and unplug from the power outlet;
2. Drain the hot water tank (see instructions);
3. Empty the soluble canisters and the 3 beans canister;
4. Clean all parts of the unit before storing (see cleaning instructions)
5. Disconnect the white double wire from the heating element (see installation diagram)
6. Tie down the water level switch's arm with a "tie-wrap" to keep the float from pulling down on the switch during transportation. **"Do not overtighten"**, this may damage the switch; this is simply to keep the float from bouncing up and down on the switch.

7.2.1 Storing the Platinum Brewer

The brewer is the heart of equipment and is responsible for the taste of the cup of coffee. It is therefore important that you store it properly when it is not in the brewer. Always disengage your brewer clutch by using a pair of pliers and turning the pin located on the back clockwise until the brew chamber lifts up. This will release the pressure on the screen and seal. Your brewer must be on its back or its left side while on a table top. Do not sit the brewer on its right side (wheels and yoke) or straight up as these positions are not sturdy and could cause it to fall.

