



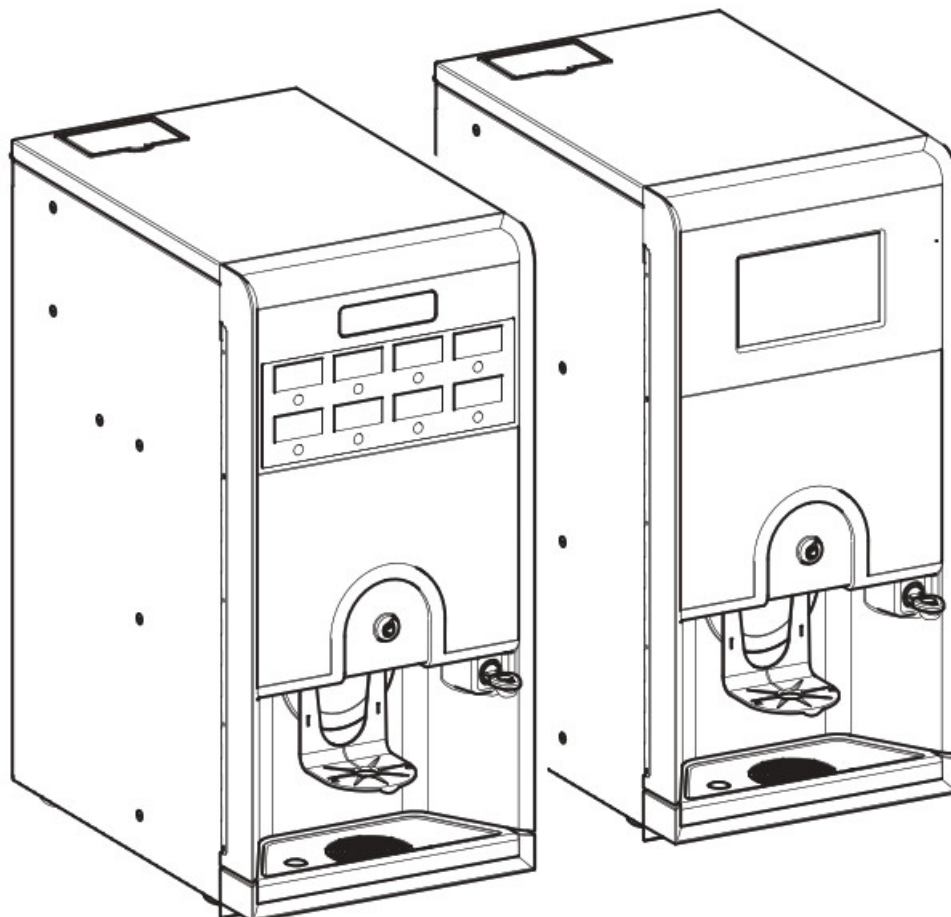
Bianchi Vending D93 Gaia Style Touch 7 Vending Coffee Machine User Manual

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Bianchi Vending

GAIA STYLE



MODEL / DESIGNATION: BE / D93xxxxxxxxxx
USE AND MAINTENANCE MANUAL
Translations of the original instructions

CERT. N° 9105 BNVD



UNI EN ISO 9001:2008

CERT. N° 9191.BVEN



UNI EN ISO 14001:2004

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Bianchi Vending D93 Gaia Style Touch 7 Vending Coffee Machine

Additional information can be downloaded from the new Bianchi Industry web shop at: <http://bianchiindustry.aftersaletools.com> To access the download area a USERNAME and PASSWORD are necessary, which can be requested directly on the site by clicking on “register”. The first installation and warranty spare parts forms can be downloaded at the corporate website <http://bianchiindustry.com/garanzia.php>

CLASSIFICATION

Mod. GAIA STYLE

Model							
Linea Bar/t	>>>	BE					
Denominación							
Range version	>>>	D93	GAIA STYLE				
Power supply characteristics	>>>	0	230V; 50Hz	OR 1 220-240V; 50/60Hz	OR 4 220V; 60Hz	OR 6 110-120V; 60Hz	
Boiler characteristics	>>>	S0	Instant	OR S1	Espresso single boiler	OR S2	Small double boiler
	>>>	V1	Espresso boiler variable chamber	OR V2	Espresso boiler variable chamber + Double small boiler (exp. variable + small boiler)		
Installed coffee grinder groups	>>>	G1	Nr. 1 Group 1 grupo	OR T1	1 grinder-doser units with timed doser (for variable chamber)		
				OR --	NULL (Solubile / Instant)		
Keyboard characteristics	>>>	KM	Membrane keyboard	OR T1	Touch Keyboard on monitor		
Water supply	>>>	R	Water mains	OR A	Self-feeding tank		
Monitor predisposition	>>>	MP	Monitor 7"	OR -	NULL		

DECLARATION OF CONFORMITY BIANCHI INDUSTRY S.p.A.

Corso Africa, 2/3/9 – 24040 Zingonia di VERDELLINO (BG) Italia hereby declares under its own responsibility that

the family of vending machines

Trademarks: BIANCHI INDUSTRY / BRASILIA

Manufacturer by : BIANCHI INDUSTRY S.p.A.

Mod.: BE

Des.: D93xyuvwz

x=0 or 1 or 4 or 6 >>> voltage category; y= S0 or S1 or S2 or V1 or V2 >>> Boiler Group typology; u= G1 or T1 or — >>> coffee grinder groups;

v=KK or KM >>> Keyboard version; w=R or A >>> Type of water supply; z=— or MP >>> monitor option

Trade name: GAIA STYLE Semiautomatic Hot Beverages Dispenser

Year of built: 2019

TECHNICAL FOLDER prepared and kept at the Technical Office of BIANCHI INDUSTRY S.p.A. headquarters complies with the Basic Requirements of the laws/directives/regulations set out below.

Directive 2014/35/EU (LVD)	On the harmonisation of the laws of Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits.
Directive 2006/42/EU (MD)	Basic safety and health requirements in machinery design and construction.
Directive 2014/30/EU (EMC)	On the harmonisation of the laws of Member States relating to electromagnetic compatibility.

SAFETY (LVD – MD)	EN 60335-1:2012 +A11:2014 >>> Safety of household electrical appliances and similar apparatus– General requirements A1:2005 +A11:2006 + A2:2008 +A12:2010 >>> Special requirements for commercial di and vending machines. EN 62233:2008 >>> Measurement methods for electromagnetic fields of household appliances and similar a human exposure. EN ISO 11201:2010 + EN ISO 3744:2010 >>> Determination of emission sound pressu
ELECTROMAGNETIC COMPATIBILITY (EMC):	EN 55014-1:2006 +A1:2009 +A2:2011 >>> Limits and methods of measurement of radio disturbance characteristics of electrical an household and similar purposes, power tools and similar electric apparatus. EN 55014-2:1997 +A1:2001 +A2:2008 >>> Requirements for household appliances, electric tools and similar apparatus. EN 61000-3-2:2014 >>> Limits for harmonic current emissions (equipment with input cu EN 61000-3-3:2013 >>> Limitation of voltage changes, voltage fluctuations and flicker i ply systems, for equipment with rated current < 16A per phase and not subject to conditional connection.

Suitability of the materials in contact with food.

EU Parliament and Council Regulation (EU) No. 1935/2004 of 27/10/2004	On materials and articles intended to come into contact with food, and following updates.
European Commission Regulation (EU) No. 10/2011 of 14/01/2011	on plastic materials and articles intended to come into contact with food on plastic materials and articles intended to come into contact with food, and following updates.
European Commission Regulation (EC) No. 1895/2005 of 18/11/2005	on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food, and following updates.
Ministerial Decree of 21/03/1973 as amended	Hygienic discipline of packaging, containers, and articles intended to come into contact with food or with substances for personal use.
Regulatory completion	European Directives: 82/711/CEE, 85/572/CEE, 93/8/CEE, 97/48/CE, 2004/13/CE, 2004/19/CE, 2005/79/CE.
NOTE	Use of the vending machines covered by this declaration and associated accessories according to the procedures described in the operating and maintenance manuals.

Zingonia di Verdellino (BG), January 2019

Bianchi Industry SpA
President & CEO
Massimo Trapletti



DECLARATION OF CONFIRMITY BIANCHI INDUSTRY S.p.A.

Corso Africa, 2-3-9 – 24040 Zingonia di VERDELLINO (BG) Italia declares under its own responsibility that the product families:

Automatic Hot & Cold Beverages Dispenser Vending Machines with Spirals for Cold Products Coffee Machines for professional use

Brands: BIANCHI INDUSTRY / BRASILIA Manufacture: BIANCHI INDUSTRY S.p.A.

Construction Year: 2019

Is in compliance with the Directive: RoHS 2

RoHS 2 – Directive 2011/65/UE of the European Parliament and of the Council of 8 June 2011, on the restriction of the use of certain hazardous substances in electrical and electronic equipment (EEE).

It also States that by January 3, 2013, any product BIANCHI INDUSTRY S.p.A. entered in the European Economic Area (UE+Iceland-Norway + Lichtenstein) is in compliance with RoHS directive 2, therefore does not contain substances with concentrations exceeding the limits listed below (*) :

- Lead [Pb] 0,1%
- Mercury [Hg] 0,1%
- Cadmium [Cd] 0,01%
- Hexavalent chromium [Cr(VI)] 0,1%
- Polybrominated biphenyls [PBB] 0,1%
- Polybrominated diphenyl ethers [PBDE] 0,1%

(*) ANNEX II – Restricted substances referred to in Article 4(1) and maximum concentration values tolerated by weight in homogeneous materials.

Bianchi Industry SpA
President & CEO
Massimo Trapletti



INFORMATION TO THE USERS

Under Legislative Decree 25 September 2007, no.185 and art. 13, Legislative Decree 25 July 2005, no.151 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, regarding the reduction of use of hazardous substances in electrical and electronic equipment as well as waste disposal".



■ The barred waste container symbol on the equipment means that the product, at the end of its service life, must be disposed of separately from the other types of waste. The user must therefore convey the equipment, at the end of its service life, to the appropriate separate collection centres for electronic/electrotechnical waste products or return it to the dealer when purchasing a new equivalent equipment. The appropriate separate collection and the following sending of the used equipment to recycling, treatment and eco-friendly disposal will help avoid negative effects on the environment as well as on health along with an easier recycling of the materials forming the equipment. Any unauthorized disposal of the product by the user will imply the enforcement of the administrative sanctions as set out in Legislative Decree no. 22/1997 (article 50 and following articles, Legislative Decree no. 22/1997).

BEFORE USING THE MACHINE, READ THIS MANUAL CAREFULLY FOR ITS CORRECT USE IN ACCORDANCE WITH THE CURRENT SAFETY STANDARDS.



ATTENTION: Important safety indications



READ the instruction manual machine carefully before using the machine



For any service or maintenance switch off the machine



ATTENTION: machine switched on



ATTENTION: hot parts in contact!



CAUTION! Parts in motion



PE Earthing indication



IMPORTANT NOTICES



MAINTENANCE TECHNICIEN (LOADER)

The maintenance technician is defined as being the person responsible for filling up the containers with soluble products, sugar, coffee, stirrers and cups. The maintenance technician is also responsible for cleaning the vending machine (see operations indicated in chapter 7.0). In the event of a fault the maintenance technician must call the installation technician.

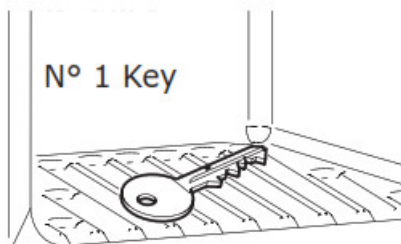


USER (FITTER)

the user / fitter is defined as the person responsible for the installation of the vending machine, the starting up

operations and the function settings. Each regulation operation is the exclusive responsibility of the installation technician who also holds the programming access password.

Keys at the disposal of the MAINTENANCE and INSTALLATION technicians



Tools used in technical interventions on GAIA STYLE vending machine

SOCKET SPANNERS

n° 5,5 – n° 7 – n° 8 – n° 10 – n° 20 – n° 22

SPANNERS (fork type)

n° 7 – n° 8 – n° 10 – n° 12 – n° 14

SCREWDRIVERS

Small size

Medium size

Large size

Normal cross

Small cross

Medium cross

Large cross

Of Teflon, small size for Trimmer regulation

RATCHET SPANNER no.14

TESTER

ELECTRICIAN'S SCISSORS

PROGRAMMING KIT

Instructions for the user

1. 0 DESCRIPTION OF THE MACHINE'S TECHNICAL CHARACTERISTICS
2. 0 PREMISE
3. 0 MOVING OF THE VENDING MACHINE
4. 0 INSTALLATION
5. 0 DESCRIPTION OF OPERATION
Instructions for Maintenance
6. 0 SOFTWARE INSTRUCTIONS
7. 0 MAINTENANCE AND INACTIVITY
8. 0 DISMANTLEMENT

Instructions for the user

1.0 TECHNICAL CHARACTERISTICS (FIG. 1.1)

Height (A)	mm 635
Width (B)	mm 310
Depth (C)	mm 475
Weight	kg 25
Power frequency	220-230V; 50Hz
Power frequency *	220V; 60Hz
Power frequency *	110-120V; 60Hz
AVERAGE CONSUMPTIONS:	
Water supply connection	3/4" gas
Electrical supply connection	CEE 7/7 plug
Electrical supply connection *	NBR 14136:2001 plug
Electrical supply connection *	IRAM 2073 plug
Electrical supply connection *	NEMA 5-15P plug
WATER SUPPLY	
from mains supply with pressure range 0.05 to 0.65 MPa (0.5-6.5 bar)	
Noise level	LpA < 70 dB (A)
CONTAINER CAPACITY	
Coffee bean container	kg 1,35
Single instant powder container	1,5 lt.
Double Instant powder container	3,5 lt.

* Special versions for the domestic market



The electrical characteristics of the models are outlined on the rating plates inside the vending machines.

KNOWING THE DISTRIBUTOR

Machine description – Espresso version (Fig. 1.2)

1 Coffee group and grinder 2 Container units for soluble drinks 3 Coffee bean container 4 Self-feeding tank 5 Switching 6 Keyboard cards	7 Pre-heating boiler (for the double boiler version) 8 Dispensing chamber 9 Keyboard 10 Master board 11 Cup holder 12 Espresso boiler 13 Jug holder (accessory)
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Machine description – Instant version (Fig. 1.3)

1 Container units for soluble drinks	6 Dispensing chamber
2 Self-feeding tank	7 Keyboard
3 Switching	8 Master board
4 Keyboard cards	9 Cup holder
5 Instant boiler	10 Jug holder (accessory)

Foreseen use

The vending machine is exclusively for the dispensing of drinks, prepared mixing food substances with water (by infusion as far as concerns coffee).

For this purpose use products declared as suitable by the manufacturer for automatic distribution in open containers.

The plastic cups and the stirrers for sugar mixing will be placed at the disposal of the user as they are not automatically dispensed by the mod. Gaia


Distributor. The drinks must be consumed immediately and in no case are to be kept for subsequent consumption.



PREMISE

2.1 – Important notices for operator

This vending machine has been designed and constructed in full accordance with current safety regulations and is therefore safe for those who follow the ordinary filling and cleaning instructions as indicated in this manual.

 The user must not under any circumstances remove the guards that require a tool for removal.

Some maintenance operations (to be done solely by specialized technicians and indicated in this manual with a special symbol) require that specific safety protections of the machine must be switched off.

In accordance with the current safety regulations, certain operations are the exclusive responsibility of the installation technician, and the ordinary maintenance technician may have access to specific operations on with specific authorization.

The acquaintance and absolute respect, from a technical point of view, of the safety instructions and of the danger notices contained in this manual, are fundamental for the execution, in conditions of minimum risk, for the installation, use and maintenance of this machine.

2.2 General Instructions

Knowledge of the information and instructions contained in the present manual is essential for a correct use of the vending machine on the part of the user.

– Interventions by the user on the vending machine are allowed only if they are of his competence and if he has been duly trained.

The installation technician must be fully acquainted with all the mechanisms necessary for the correct operation of the machine.

– It is the buyer's responsibility to ascertain that the users have been trained and are informed and regulations indicated in the technical documentation supplied.

Despite the full observance of the safety regulations by the constructor, those who operate on the automatic dispensers must be fully aware of the potential risks involved in operations on the machine.

– This manual is an integral part of the equipment and as such must always remain inside of the same, so as to allow further consultations on the part of the various operators, until the dismantlement and/or scrapping of the machine.

– In case of loss or damage of the present manual it is possible to receive a new copy making application to the manufacturer, with prior indication of the data registered on machines' serial number.

– The functional reliability and optimization of machine's services are guaranteed only if original parts are used.

– Modifications to the machine not previously agreed on with the construction company and undertaken by the installation technician and/or manager, are considered to be under his entire responsibility.

All the operations necessary to maintain the machine's efficiency, before and during its use are at the users charge.

– Any manipulations or modifications made to the machine that are not previously authorized by the manufacturer, relieve the latter from any responsibility for damages deriving from, and will automatically result in the cancellation of the machine guarantee terms.

– This manual reflects the status at the moment of the emission of the vending machine on the market; possible modifications, upgrading, adaptments that are done the machine and that are subsequently commercialized do not oblige Bianchi Industry neither to intervene on the machine previously supplied, nor, neither to update the relative technical documentation supplied together with the machine.

– It is however Bianchi Industry faculty, when deemed opportune and for valid motives, to adjourn the manuals already present on the market, sending to their customers adjournment sheets that must be kept in the original manual.

Possible technical problems that could occur are easily resolvable consulting this manual; For further information, contact the vending machine from whom the machine has been purchased, or contact Bianchi Industry Technical Service at the following numbers:

When calling it is advisable to be able to give the following information:

- The data registered on the serial number label (Fig.2.1)
- version of program contained in the microprocessor (Adhesive label on the component installed on board) (Fig.2.2).

Bianchi Industry declines any responsibility for damages caused to people or belongings in consequence to:

Incorrect installation

Inappropriate electrical and/or water connection.

Inadequate cleaning and maintenance

Not authorized modifications

Improper use of the distributor

Not original spare parts

– Under no circumstances is Bianchi Industry obliged to compensate for eventual damage resulting from the forced suspension of drink deliveries as the result of faults.

– Installation and maintenance operations , must be done exclusively by qualified technical personnel with prior training for carrying out these duties.

– For refilling use only food products that are specific for vending machines. – The vending machine is not suitable for outdoor installation and use but it must be stored in a dry room with temperature ranging from +5°C, to +32°C and maximum RH < 65% or protected by a proper external body able to grant same conditions. Do not install the vending machine in areas cleaned with water jets (e.g. industrial, civilian and similar kitchens). Do not use water jets to clean the machine.

2.3 SAFETY NORMS



Before using the vending machine, read this manual carefully.

- The installation and maintenance operations must be performed exclusively by qualified technical personnel.
- The user must not in any circumstance be able accede to those parts of the vending machine that are protected and require a tool in order to be accessible.
- The knowledge and the absolute respect, from a technical point of view of the safety instructions and of the danger notices contained in this manual, constitute the basis for the operation , in conditions of minimum risk, of the installation, starting and maintenance of the machine.



Always disconnect the POWER CABLE before maintenance or cleaning interventions.



ABSOLUTELY DO NOT INTERVENE ON THE MACHINE AND DO NOT REMOVE ANY PROTECTION BEFORE THE COOLING OF THE HOT PARTS!

- The functional reliability and optimization of machine's services are guaranteed only if original parts are used.
- In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of +5°C and a maximum of +32°C end humidity of not over 65% or protected by a proper external body able to grant same conditions.
- In order to guarantee a regular operation, always maintain the vending machine in perfect cleaning conditions
- If at the moment of the installation, if conditions differing from those indicated in the present manual, or should the same undergo changes in time, the manufacturer must be immediately contacted before use of the machine.
- Also check that any other eventual norms or regulations as laid down by national or local legislation are taken into account and applied.

– The machine is equipped with a safety valve, nonadjustable (fig. 2.3)

The machine is equipped with maximum temperature Klixon thermostats, if these open due to excessive overheating, to rearm the Klixon and restore water heating, press the red handle at the center of the Klixon (fig.2.3)

If there is a recessed button instead of a handle, rearm the Klixon using the pin on the provided plastic key.

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. Cleaning and user maintenance shall not be made by children without supervision. Access to the service area is allowed only by personnel that have been specifically trained accordingly and that have acquired practical experience on the devices.



MOVING OF THE VENDING MACHINE

3.1 Moving and transport (Fig.3.1)

The vending machine must be shifted by 2 people (Fig.3.1).

Avoid :

- dragging the distributor
- upset or lay down the vending machine during transport
- give jolts to the distributor

Prevent the vending machine from:

- being knocked
- Stacking other objects on it
- Being exposed to the elements
- Positioned in damp places

The construction company is not liable for any damage which may be caused for the partial or complete non-observance of the warning notices indicated above.

3.2 Stocking

For eventual stocking, avoid laying several machines over each other, maintain it in vertical position, in dry places with temperatures not inferior to 1°C (Fig.3.2).

3.3 Packing The vending machine is supplied in a cardboard box protected by polystyrene packaging (Fig.3.2).

The vending machine will be delivered packed, assuring both a mechanical protection and protection against damages from the external environment.

On the package labels are applied indicating:

- maneuver with care
- don't turn upside-down
- protect from the rain
- don't superimpose
- protect from sources of heat
- not resistant against bumps
- type of vending machine and serial number.

3.4 Reception

Upon reception of the vending machine you need to check that the same has not suffered damages during the transport.

If damages of any nature are noticed place a claim with the forwarder immediately.



At the end of the transport the packing must result without damages which means it must not:


- present dents, signs of bumps, deformations or damages of the external packaging.
- present wet zones or signs that could lead to suppose that the packing has been exposed to rain, cold or heat.
- present signs of tampering.

3.5 Unpacking

Remove the vending machine from its packaging, lifting the polysterene panels and removing it from the box

(Fig.3.2) – remove the key from the drink dispensing chamber (Fig.3.3) – open the door of the vending machine and remove the adhesive tape from the components listed here below:

- coin mechanism cover / keyboard cards
- product containers

 The packing material must not be left accessible to others, as it is a potential environmental pollution sources.

For the disposal contact qualified companies authorized. The appliance can be used by children under the age of 8 and adults with reduced physical, sensorial or mental abilities only under strict surveillance and provided they have been properly instructed on how to use the appliance safely and have understood the inherent dangers. Children must not play with the appliance. Cleaning and maintenance operations that the user is required to carry out must not be performed by children without surveillance.

INSTALLATION




4.1 Positioning

– As already specified in paragraph “2.3 Safety regulations”, the vending machine is not suitable for external installation. The machine must be connect in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses(ex. big kitchens.).

It must be installed in places without danger of explosions or fires.

– If positioned near to a wall, there must be a minimum distance from the wall of at least 5 cm. (Fig.4.1) so as to allow a regular ventilation. In no case cover the vending machine with cloths or similar.

 **WARNING!** Do not position the device near inflammable objects, keep a minimum safety distance of 30 cm. Bianchi Industry declines all responsibility for inconveniences due to the non observance of the above mentioned installation norms.

If the installation is made in safety evacuation corridors make sure that with the distributor door open there is anyhow sufficient space to pass by (Fig.4.1). So as to avoid that the floor gets dirty, due to accidental spilling of the products, use, if necessary, under the distributor, a protection sufficiently wide to cover the distributors' operating space.

4.2 Self-feeding tank (standard supply)

The water tank that is provided to the rear of the dispenser must be filled directly by the operator in charge of maintenance.

The tank's maximum capacity amounts to 3.8 litres.

Fill up the self-feeding tank by lifting the tank cover positioned on the machine's top panel, as illustrated in figure 4.2.



4.3 Connection to the main water supply kit (optional)

Before proceeding with the connection of the vending machine to the water main supply verify the following water characteristics:

- that it is drinkable (eventually through an laboratory's analysis certification)
- Make sure that the network has a pressure between 0,05 and 0,65 MPa (0,5 e 6.5 bar) (if this should not be the case, use a pump or a water pressure, reducer according to the case). Adopt only and exclusively the supplied tube corresponding to the rules “IEC 61770”
- install, if not present, a tap in an accessible position to isolate the machine from the water mains should it be found to be necessary (Fig.4.3).
- before making water connections, make some water flow out of the tap so as to eliminate possible traces of impurities and dirt (Fig.4.4)
- connect the cock to the distributor, using a pipe in nylon material suitable for food products and suitable for the mains pressure. In the event of the use of a flexible pipe it is necessary to fit the reinforcement bush supplied inside (Fig. 4.5).
- the foreseen connection is a 3/4 gas (Fig.4.6).
- The new hose-sets supplied with the appliance are to be used, in case of replacement of the connection pipe to

the water mains, do not reuse the replaced tube.

Figure 4.7 illustrates the mains water supply connection diagram.

For the installation operations related to the mains water supply connection kit, please refer to the relative instruction sheet supplied together with the kit itself.

4.4 Main Power supply connection

The vending machine is predisposed to function with mono-phase 220-230V; 50Hz (220V; 60Hz – 110-120V; 60Hz)* tension of net and is protected with n.1 fuse 10A.

We suggest to check that:

- the tension of net doesn't have a difference of more than $\pm 6\%$
- The power supply output is able to bear the power load of the machine.
- use a system of diversified protection
- position the machine in such a way as to ensure that the plug remains accessible

The machine must be connected to earth in observance with the current safety norms.

For this reason, verify the plant's earth wire connection to ascertain that it is efficient and it answers national and European safety electric standards.

If necessary require the intervention qualified personnel for the verification of the plant.

- The vending machine is equipped with a power supply cable of H05VV-F 3×1 mm², with CEE 7/7 plug (NBR 14136:2001 plug – IRAM 2073 plug
- Nema 5_15P plug)* (Fig.4.8).
- The sockets that are not compatible with that of the machine must be replaced. (Fig.4.9).
- The use of extension, adapters and/ or multiple plugs is forbidden.

Bianchi Industry declines all responsibility for damages deriving for the complete or partial failure to observe these warnings.



The power supply cables are to be replaced by skilled personnel.

* Special versions for the domestic market



4.5 Starting up of the unit

The vending machine is provided with a connection cable for connection to the mains water supply (fig.4.10) and a switch which cuts off the power from all users each time that it is operated (fig.4.11).

Should it be necessary to operate inside the machine for any ordinary or special maintenance operates, it is necessary to isolate the user appliances by activating the switch (fig.4.11), bearing in mind that with the electrical connection engaged, the power terminals are live. Each time the machine is switched on a diagnosis cycle is performed in order to verify the position of the mobile parts and the presence of water and of some products.

4.6 Installation

4.6.1 Filling the water circuit

The appliance undertakes automatic filling of the water supply circuit.

The sequence:

- Machine starting up (Fig.4.11).
- First self installation mode.

At the first machine start up will be performed a self installation.

The aim of this procedure is to avoid the manual connections of wires on the boards after the filling of the Hydraulic circuit.

- filling will stop when the maximum level is reached.

At the end a date will be shown on the display.

- at the end of the water filling, effect a cleaning cycle of the mixer group (Fig.4.12) so as to fill all the circuits and remove eventual residues from the boiler. 16 / 02 / 2019

First self installation mode

For Espresso single boiler: When the vending machine is started up the airbreak is filled with water. When the floater is in the upper position the machine will start loading water automatically and this will go on until 300cc of water are counted by the fan (coffee will therefore be dispensed via the coffee electro valve). The procedure will be carried out with resistance off. At the end a date will be shown on the display.

For Instant boiler :

Upon switching on of the dispenser, the polysulfone boiler starts filling up until it reaches the probe's maximum level. The pump starts up for 5 sec, the system requests entry of the date, then the heat-up process begins.



Before connecting up the machine's power supply, check to ensure that you have connected the dispenser up to the water supply mains and that you have opened the water supply tap. If the machine version is a model on

which the double boiler system is factoryfitted in-series, a small bag containing a fuse is also provided on supply with the machine. Said fuse must be inserted into the relative fuse holder located to the rear of the vending machine (Fig. 4.13) but only after having run the first-time machine installation procedure (i.e. only after having completely filled up the water circuit). The fuse serves to activate the boiler resistance elements. If it is not inserted, the boiler resistance elements will remain inactive and the machine will not be able to heat the water up.



Please be careful not to insert the fuse before having filled up the boilers, otherwise the boiler resistance elements risk burning out.

4.6.2 Cleaning of the parts in contact with food substances

With vending machine switched on effect a cleaning of the mixers pressing the buttons according to what is described in the service functions so as to eliminate any dirt from the coffee boiler and the instant boiler.

- wash your hands carefully
- prepare an anti-bacterial cleaning solution with a chlorine base (products that can be purchased in pharmacies) following the concentrations given on the product instruction labels.



Before removing the container lower the flap in order to prevent the accidental escape of the soluble product inside the same (fig. 4.14).

- remove all the product containers from the machine (fig. 4.15).
- remove the lids from the product containers covers and product chutes (Fig.4.16). Dip all in the solution previously prepared.
- remove all the powder chutes, water funnels, mixing bowls and whippers and silicone tubes and dip these parts also in the prepared solution (Fig.4.17)
- with a cloth soaked with the solution clean the whipper assembly base (Fig.4.18)
- the parts must soak in the solution for the time indicated on the solutions' instruction label.
- Recover all the parts, rinse them abundantly, dry them perfectly and proceed with the re-assembly in the distributor.

After re-positioning the container undertake to raise the flap in order to reset the correct function (fig. 4.19).



For further safety after the assembly of the parts, effect some automatic cleaning cycles so as to eliminate any eventual residues.

4.7 Product container loading (with machine off)



4.7.1 Loading containers

Filling is possible keeping the containers inserted, and by raising the upper flap of the vending machine (Fig. 4.20) or by extracting each container. For granulated coffee in particular it is necessary to close the closure plat before extracting the container.(Fig.4.21).

- remove the covers of each container and load the product according to the product indicated on the label (Fig.4.22).

– pay attention that they there are no clots, avoid pressing the product and using an excessive quantity, so as to avoid its aging in relation to the consumption forseen in the time period between two loadings.

Check the container product capacity in the section TECHNICAL CHARACTERISTICS.

4.7.2 Payment system installation

The vending machine does not have a payment system; any possible damages to the distributor itself and/or objects and/or people deriving from its incorrect installation are responsibility of who installs the payment system. The switches are to be directly connected to the keyboard card, the executiveserial systems require the payment system kit supplied separately. Then go into programming for the correct settings. Consult chapter” 6.0 SOFTWARE INSTRUCTIONS ” so as to verify setting of the parameters, that must be coherent with the system used.

DESCRIPTION OF OPERATION

CUP AND SPOON COLLECTION

The mod. Gaia vending machine does not feature an automatic cup and spoon distributor. The user shall therefore independently see to obtaining them via the appropriate dispenser available in the vicinity of the vending machine and shall ensure that they are correctly positioned in the dispensing compartment (fig. 5.1 and 5.2). It is furthermore possible to request supply of a support element enabling the positioning of a jug (both available on request) inside the dispensing compartment, as illustrated in figures 5.3 and 5.4.

SUGAR DISPENSER

The vending machine version Gaia in its standard version, is not provided with a sugar dispensing option. The user himself will therefore have to see directly to sugaring the drinks personally.

INSTANT DRINKS

According to the type drink requested and to the vending machine model, several of the various processes described here below can be activated.

- The solenoid valve fixed to the espresso boiler is engaged in order to deliver the required quantity of water into the mixer (fig.5.5).
 - The pump that dispenses the quantity of programmed water is activated and is controlled by an appropriate electronic device (volumetric counter).
 - The instant product geared motor activates the helicoidal screw conveyor so as to dispense the quantity of product programmed into the mixer (in some versions more than one product can be conveyed into the same mixer) (Fig.5.6).
 - once the preset quantity of water and powder is dispensed, the whipper motor is switched off.
- Fig. 5.7
- Pre-heating boiler Fig. 5.8 – Instant powder boiler in polysulfone.

ESPRESSO COFFEE

This process only occurs for the versions provided with an express coffee group.

- the grinder is activated until it reaches the dose of ground coffee set by the doser (Fig.5.9)
- the doser electromagnet is activated , causing the opening of the door and consequent fall of the coffee into the brew chamber
- the rotation group geared motor brings it into the dispensing position and simultaneously compresses the ground coffee (Fig.5.10).
- the pump that dispenses the quantity of programmed water and that is controlled by a specific electronic device, (volume meter), withdrawing the water from the coffee boiler (Fig.5.11).
- the coffee group geared motor is activated again so as to bring again into standby position; during this movement the used coffee grounds are expelled (Fig.5.12).

The operational sequence (coffee grinding and release) may occur in an inverse order according to the type of programming involved.

ESPRESSO COFFEE WITH VARIABLE CHAMBER

This process takes place only in models fitted with a variable chamber espresso group and timed grinding (Fig. 5.13) (ground coffee dispensed into the group without mechanical dosing).

Grinding

- Select a beverage including espresso, the grinding starts for the time programmed by the operator in the specific doses (Fig. 5.14).
- The ground coffee falls directly into the infusion cup in the coffee group (already positioned under the coffee chute) (Fig. 5.15)

Dispensing group

- The group rotating gear motor activates to place the group in the dispensing position, inserting the piston (Fig. 5.16).

Pressing

- The coffee pump is activated and the solenoid valve that drives the upper piston opens, the hydraulic thrust (programmable through adjustment of thrust pressure) brings the piston into the infusion group, therefore applying the desired amount of pressure on the coffee dose (Fig. 5.17).

Once compression concludes the loading valve closes.

Pre-infusion (if programmed)

- Upon conclusion of the pressing phase the machine starts pre-infusion.

The coffee solenoid valve opens until the programmed quantity of water is dispensed, then the coffee solenoid valve closes.

Once pre-infusion is concluded, the machine checks the coffee pressing and possibly opens the solenoid valve again to correct it, opening water loading until the proper pressing is reached (See the “Pressing” phase).

Infusion

- Once the coffee compression phase is concluded, the coffee solenoid valve opens and dispenses the programmed quantity controlled by an electronic device (volumetric meter).

Final pressing

- Once dispensing is concluded the coffee solenoid valve is deactivated, the water loading valve activates (for a programmed time) to to lower the upper piston once more, pressing the coffee dose, drying it further.
- Any water produced during the final pressing phase is expelled through the 3rd passage (drain) of the coffee solenoid valve.

Drain

– Once final pressing is concluded the pressure present in the upper piston is discharged (the loading solenoid valve closes, and the drainage solenoid valve opens), to make the piston retract completely.

Return

– Once the piston has retracted (Fig. 5.18-pos 1) the coffee group gear motor activates once again to place the group in the standby position, ready for a new cycle to begin.

– During the movement the used coffee dose is also expelled (Fig. 5.18-pos 2).

Instructions for Maintenance

SOFTWARE INSTRUCTIONS

STANDARD MODE

PUSHBUTTON PANEL

The pushbuttons provided are meant for:

Key 1 SHORT COFFEE

Key 2 LONG COFFEE

Key 3 WHITE COFFEE

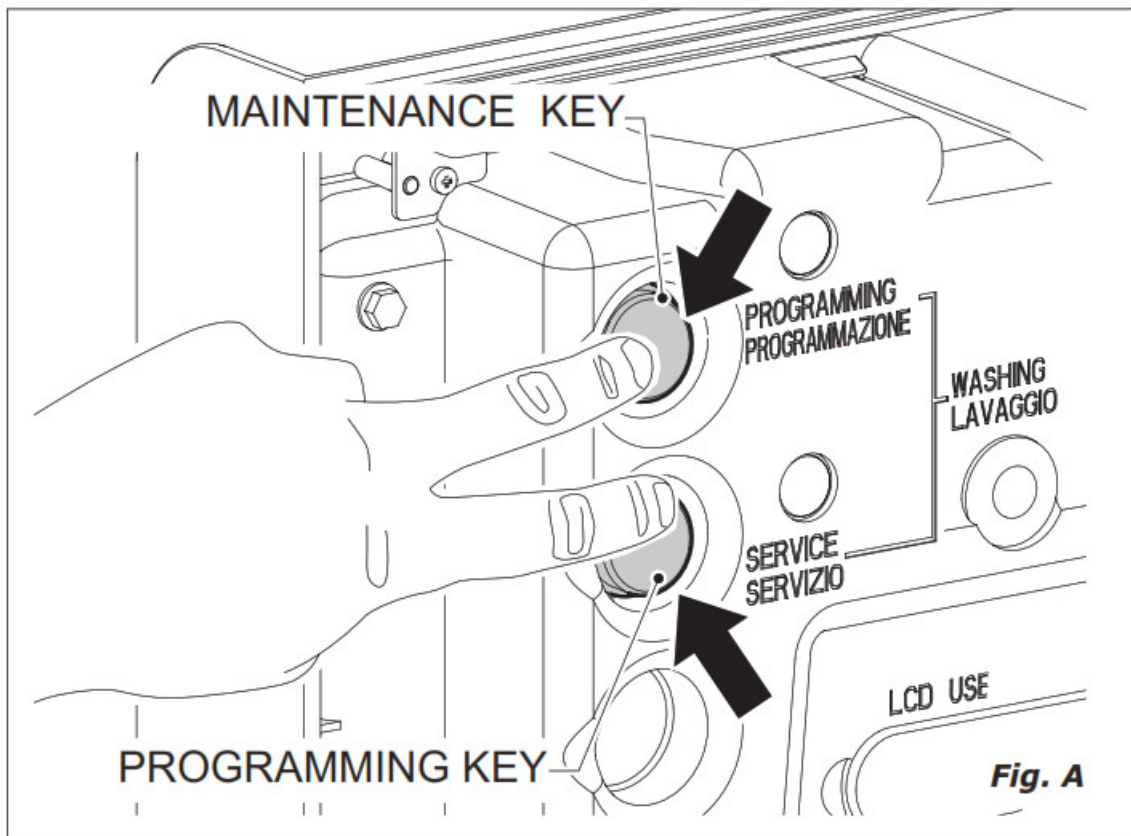
Key 4 CAPPUCCINO

Key 5 CHOCOLATE

Key 6 MILK AND COFFEE

Key 7 MOCACCINO

Key 8 HOT WATER



Access to Programming

Press the button at back of the control panel for at least 2 seconds to access the Programming menu.

In the programming mode the keys have the following meaning:

Key 1 increase value

Key 2 move cursor

Key 3 escape

Key 5 decrease value

Key 6 enter / scroll options

On machines with a touch screen, proceed as usual to access to the programming menu, from where you can access a graphical interface (see dedicated section at the end of the user manual).

Access the maintenance (Style version with mechanical pushbutton)

Press the button at back of the control panel for at least 2 seconds to access the Programming menu.
Keep the service button pressed for 5 seconds to reset the “coffee ground error” alarm.

The pushbuttons provided are meant for:

Key 1 ALARMS SCROLL-DOWN – second level maintenance menu (if held down for more than 4 seconds)

Key 2 ALARM RESET – (including second level)

Key 3 COMPLETE TEST RUN – ALARM LOG (SECOND LEVEL)

Key 4 ONLY WATER TEST – INPUT TEST (SECOND LEVEL)

Key 5 MIXER TEST –GRINDER-DOSER TEST (SECOND LEVEL)

Key 6 GROUP MOVEMENT – REFILL (SECOND LEVEL)

Key 7 VIEW TOTAL SELECTIONS – MDB TUBE FILLING (SECOND LEVEL)

Key 8 MDB TUBE WASHING – EMPTYING (SECOND LEVEL)


On machines with a touch screen, proceed as usual to access to the programming menu, from where you can access a graphical interface (see dedicated section at the end of the user manual).

Press the two buttons in quick succession (about 1 second interval) and keep them pressed for 5 seconds to start a wash cycle (see Fig. A).

MAINTENANCE AND INACTIVITY

7.1 Cleaning and Loading



So as to guarantee the correct functioning of the vending machine during time it is necessary to effect some operations periodically, some of which are indispensable for  the observance of the health standard norms. These operations must be done with the vending machine open and switched off. The cleaning operations must be effected before the loading of the products. In order to guarantee normal operation, the vending machine must be installed in areas that the environmental temperature is between a minimum of +5°C and a maximum of +32°C and humidity of not over 65% or protected by a proper external body able to grant same conditions. Must not be installed in places where cleaning is done with water hoses (e.g. industrial, civilian and similar kitchens). Do not use water jets to clean the machine.

TYPE OF INTERVENTION	TIME / No. of COUN	
	EVERY DAY	EVERY WEEK
Remove and wash all the visible parts in the delivery area with a sanitizer* (see paragraph 4.6.2)	●	
Clean the dispensing area with sanitizing liquid*	●	
Empty the coffee grounds-collecting tank and wash it with a sanitizer*	●	
Remove all the containers and clean with a wet cloth all the container resting surfaces, as well as the bottom and the outside of the dispenser, especially in the delivery area, then clean with a sanitizer* (see paragraph 7.3.1).		●
Clean the touch selection screens and SAW push button panels with a wet cloth	●	

*Use detergents suitable for specific use in the food industry, in accordance with HACCP standards (as adopted by the company).

7.1.1 Periodic cleaning by the loader


First step: disposal of the waste inside the waste bins (used cups, stirrers, paper, tissues etc). Once the waste has been disposed of it is possible to clean the surrounding area.

– elimination of the coarse dirt

- disinfecting of the flooring and walls of the area surrounding the vending machine up to a radius of 1 metre around the machine
- once this is complete proceed with opening the machine.

7.1.2 Daily cleaning recommended

The objective is that to avoid the creation of bacteria in the food zone areas.

 For all cleaning operations follow the instructions indicated in paragraph 7.1.1. Operate as follows:

- clean all the visible parts in the dispensing area. (Fig. 7.1-7.2)
- funnels and powder chutes (Fig. 7.3-pos.1)
- water funnel (2), mixing bowls (3), whipper assembly (4).
- silicone water dispensing tubes.
- dispensing chamber (Fig. 7.4 – Fig. 7.5)
- coffee funnel and chute (Fig. 7.6)

Before effecting the re-assembly operations clean all the elements carefully.

- remove all coffee powder residue; the unit can be removed from its housing to make the task easier (Fig. 7.7)
- empty the waste liquids bin clean it and/or substitute it (Fig. 7.8 – 7.9).
- substitute the coffee spent grounds container (coffee in beans versions) (Fig. 7.10). Last step: coin collection.

7.1.3 Weekly cleaning

Remove all the containers and clean with a wet cloth all the container support parts, as well as the bottom of the machine and the outside of the machine, in particular the dispensing area. (Fig. 7.1-7.2).

7.1.4 Product loading

When necessary provide for the loading of the products and/or consumption materials of the machine. For these operations please refer to the operations described under chapter 4.6.

7.1.5 Cleaning of the coffee grounds container and the liquid tray The vending machine is equipped with a coffee grounds decounter. Upon reaching the set-up value, the vending machine display signals “coffee grounds”.

In case this message appears, it is necessary to empty the coffee grounds container and restore the decounter as follows:

- Open the vending machine door
- Extract the coffee grounds container (fig.7.10) and empty it
- Clean the coffee grounds container with a sanitizing liquid
- Keep the service button pressed for 5 seconds to reset the “coffee ground error” alarm.

The vending machine is equipped with a liquid tray.

When the liquid tray is full, proceed as follows:

- Open the vending machine door.
- Extract the liquid tray and empty it (fig.7.8 – Fig.7.9)
- Clean the liquid tray with a sanitizing liquid.

7.2 Recommended maintenance

Bianchi Industry guarantees the proper operation of its vending machine over time only with a preventive maintenance carried out in compliance with the provisions listed below:

TYPE OF INTERVENTION	No.of COUN					
	500	10.000	20.000	30/40.000	50.000	70/80.000
Overall inspection and replacement of component parts (where necessary) – (boiler-solenoid valves-3- way solenoid valve – coffee assembly gaskets and piston assembly – coffee assemblies and piston assembly)		●				
Lubrication of assembly moving parts (if necessary)		●				
Replacing grinders and grinder bearings					●	
Checking and replacing mixer gaskets (if necessary)					●	
Descaling soluble boilers and boilers with heat exchanger						●

NB.: A sanitizing kit is available for preventive cleaning and maintenance of the vending machine. The kit can be used to replace all the parts subject to inspection and maintenance, so as to allow cleaning and servicing operations and reducing machine downtimes.

7.2.1 Ordinary and Extraordinary Maintenance



The operations described in this section are purely indicative as they are tied to variable factors such as the water hardness, humidity, products used and workload, etc. For all operations that require the disassembly of the machines' components, make sure that the latter is switched off. Entrust the operations mentioned here below to qualified personnel. If the operations require that the vending machine be switched on, entrust them to specially trained personnel. For more complicated interventions, such as removing the lime build-up in the boilers a good knowledge of the equipment is necessary. Monthly effect the debacterisation of all the parts in contact with food substances using detergents appropriate for the specific use in the food industry, in accordance with HACCP standards following the operations already described under chapter 4.6.2.

7.2.2 Maintenance of the coffee group and piston

Monthly extraction of the unit and thorough rinsing in hot water is recommended.

The necessary requirement for this operation is that the coffee unit is in idle position.

If the vending machine is equipped with a variable dispensing chamber remove the pipe shown in Fig. 7.11, then, for both the standard model and that with a variable dispensing chamber, unscrew the knob 1, rotate the lever 2 (Fig. 7.12) and pull out the entire coffee group.

– To pull out the standard piston, remove the pipe shown in Fig.7.13, extract the piston stop pin (Fig.7.14 – pos. 3) and remove the piston from the boiler.

– If the vending machine is equipped with a variable chamber, remove the pipe shown in Fig. 7.12, unscrew the

stop nut (Fig. 7.15-pos. 4) on the piston rod and remove the piston from the boiler.

Every 10.000 vents and anyhow monthly, it is advisable to lubricate all the mobile parts of the group, using silicone grease for alimentary use (Fig. 7.16):

- lower filter piston (5)
- connecting bar (6)
- piston guide (7)

It is advisable to check and replace, if necessary, the sealing gaskets and filters every 10.000 vents:

- gaskets
- Loosen the screw (Fig. 7.17), wash the filter and replace if necessary.
- re-assemble everything in the inverse order.

COFFEE MACHINE TIMING CHECK PROCEDURE

Ensure that during the idle state, the rotating index is aligned with the stage index (see fig. 7.18)

Access to internal parts

In order to access to the dispenser internal parts (pumps, coffee boiler, electromagnetic valves, electrical connections, etc.):

- disconnect the vending machine from power and water supply.
- loosen the fixing screws on the vending machine back (fig.7.19), slip off the back upwards and remove it (fig.7.20).

7.3 Maintenance procedures

Recommended equipment: For those responsible for filling up and maintenance of the machine the recommended equipment is as follows:

- Tool carrier case
- Clean uniform
- Disposable gloves
- Clamp to close the pipes
- Roll of kitchen paper
- Wood or plastic stick
- Bottle of detergent
- Bottle of disinfectant
- “Vending machine out of action” sign
- Small table for resting items (optional)

Never use:

- Sponges, scourers, cloths
- Screwdrivers or metallic objects.

7.3.1 Sanitization



IMPORTANT ADVICE

– Vending operators and technicians who usually get in contact with food shall pay particular attention to their personal cleaning and the cleaning of their clothes.

In particular before starting any operation on the vending machine, make sure to:

- wear protection shoes or at least suitable shoes
- carefully wash your hands
- keep your hand nails short, clean and with no varnish
- keep your hair short and clean
- avoid scratching yourselves during maintenance operations
- avoid smoking and eating during work
- avoid touching hair, mouth, nose during work
- avoid wearing rings, bracelets, watches
- cover wounds (if any)
- avoid any personal strong perfume

The major food contamination passes through hands; remember to wash your hands when:

- you start working on the vending machine
- after being to the toilet
- after touching your hair, blowing your nose, eating
- after touching chemical cleaning products
- after shaking hands with other people

If you use protection glove, remember to change them whenever they get in contact with polluting objects.

To ensure hygiene:

- Use disinfectants

The purpose of the disinfectants is to destroy any surface bacteria which may be present.

For cleaning:

– Use detergents and/or deterative products

The detergents act to eliminate the dirt.

Products exist on the market which are both detergents/disinfectants and are usually sold at the chemist's (chlorine-based).

For anything not mentioned in this section, refer to the HACCP regulation and in particular pay attention to the following:

- Cleaning of the premises
- Product transportation
- Machinery maintenance
- Waste disposal
- Drinking water procurement
- Personnel hygiene
- Food product characteristics
- Personnel training
- (Directive 93/43 CEE)

Important advice (ref. Directive 93/43)

- The premises where the machines are installed must be such as to prevent any accumulation of dirt, any contact with toxic materials, and the formation of condensate or mould on the surfaces of the machine.
- It is also important that the premises where the machine is installed can guarantee a correct hygienic procedure, also preventing any cross contamination, during the operations, between food, equipment, materials, water, air recirculation or personnel interventions and excluding any external contamination agent such as insects or other harmful animals.
- Make sure that the water system complies with EEC Directive 80/778 regarding the quality of water for human consumption.
- Ensure a correct mechanical or natural aeration, avoiding any mechanical air flow from a contaminated area to a cleaned area.

The cleaning operations may be undertaken at the site of installation of the machine.

Example of a recommended cleaning procedure of a hot drink vending machine:

The person responsible for machine hygiene, before opening the vending machine must check the cleanliness of the surrounding environment and put up a sign to tell any potential consumers that:

- the machine is “out of use as maintenance is in progress”
- it is important that the person responsible for cleaning never has to interrupt his work in order to operate the machine.
- For internal cleaning use clean cloths, better if disposable.
- It is indispensable to avoid any contact between the products used for the generic cleaning of the vending machine and the products to clean the parts in contact with food.
- During cleaning operations, pay attention not to transfer germs from dirty areas to already cleaned areas.

A) Use clean gloves.

B) Use hot water not taken from toilets.

C) Pay special care to clean the parts in contact with food

– Carefully remove any residual dirt before proceeding to use disinfectants.

– Carefully avoid any contact of food with dirty surfaces.

– During the cleaning operations carefully follow the instructions on the packages of chemical detergents.

Absolutely avoid any contact of food with detergents.

– Make sure that your cleaning equipment is perfectly efficient.

D) At the end of the cleaning operations, place the water collecting bags in appropriate areas far from the machine areas.

7.4 Regulations

7.4.1 Dosage and grinding regulations

- Optimal temperature for the coffee in the glass 70-80°C
- Optimal temperature for soluble products in the glass 70-80°C
- Grammage of coffee powder between 6 and 8 grams.
- grams of instant powder products according to what is indicated on the specific tables.

In order to obtain the best results with the product used we advise to check:

- Ground coffee gram weighting.

Vary the quantity using the knob positioned on the measuring device (Fig.7.21).

Each notch of the regulation knob corresponds to a value of 0.05 grams.

By turning in a clockwise sense the amount decreases.

By turning in an anti-clockwise sense the amount increases.

The variation in the product can be controlled by means of the reference notches on the body of the measuring unit (see figure 7.21)

Coffee pellets must have a compact consistency and be slightly damp.

- Adjustment of the grade of manual grinding.

Turn the screw (fig.7.22) to obtain the desired results.

Turn clockwise for fine grinding, turn anti-clockwise for coarser grinding.

After regulation, three product regulations must be carried out in order to assess the efficiency of the regulation, the finer the granules the greater the time required for product delivery.

Dosage and grinding regulations (timed grinding)

- Grammage of coffee powder 8 grams (timed grinding).

In order to obtain the best results with the product used we advise to check:

- Ground coffee gram weighting:

Change the quantity through machine programming, varying the time setting for the grinder.

7.4.2 Regulation of soluble electromagnetic valves water flow

(version with soluble boiler only)

It is possible to regulate the quantity of water and the dose of powder electronically, by modifying standard parameters through the machine programming software.

Scale formation may affect the water flow of electromagnetic valves.

7.5 Inactivity

If the vending machine remains inactive for a long time it is necessary to perform some prevention operations:

- disconnect the machine electrically and hydraulically.
- Completely empty the boiler by opening the drainage tap on the bottom of the boiler with exchanger (Fig.7.23).
- Empty the floating bin (Air Break) by removing the top on the tube running along the drainage chute. Replace the top once completely drained
- Clean all of the parts in contact with foods in accordance as described.
- Remove any milk containers, and completely clean the milk circuit as indicated in the disinfecting section.
- empty the liquid waste bin carefully
- eliminate the spent grounds bag
- clean with a cloth all the internal and external surfaces of the machine.
- protect the outside of the machine with a plastic film wrapping or bag (fig. 7.24)
- Immagazzinare in locali asciutti, riparati e con temperature comprese tra 2 e 40°C, ed umidità relativa non superiore al 65%

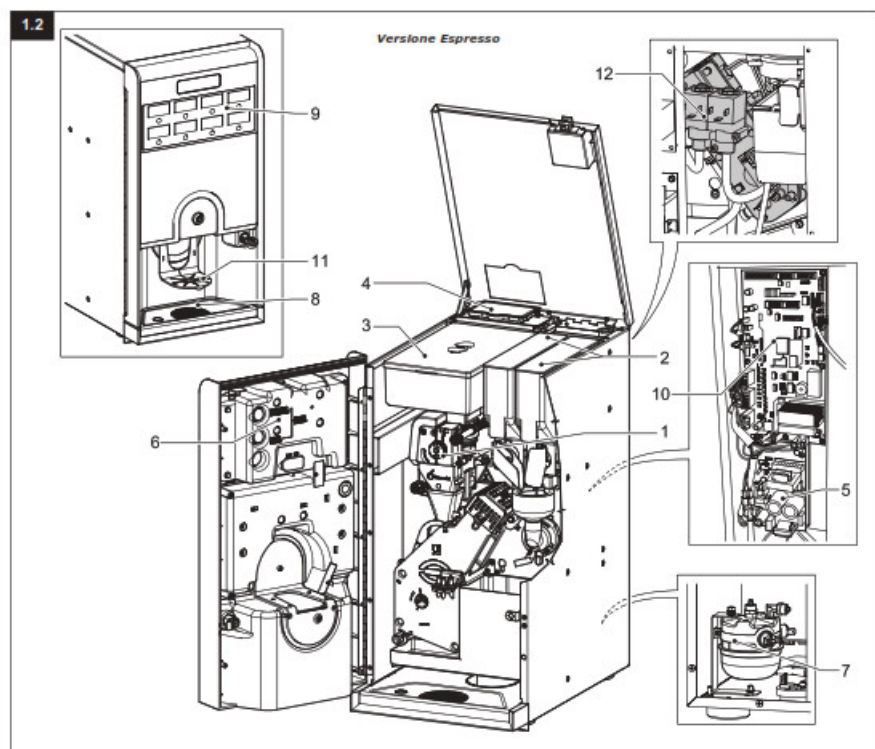
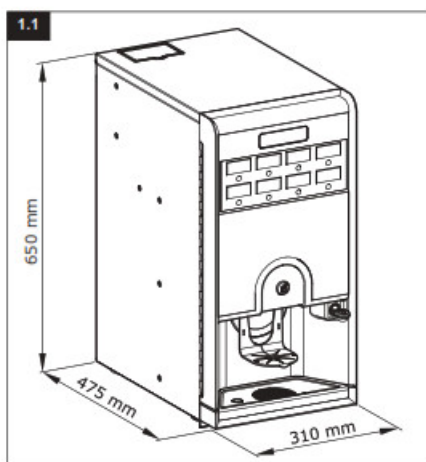


After a long period of inactivity repeat the initial installation process.

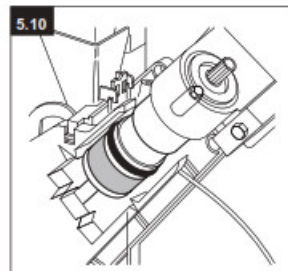
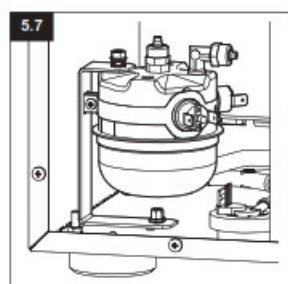
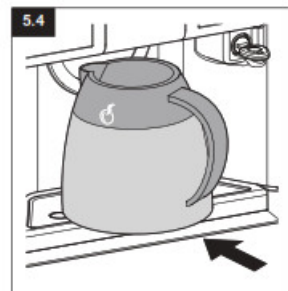
DISMANTLEMENT

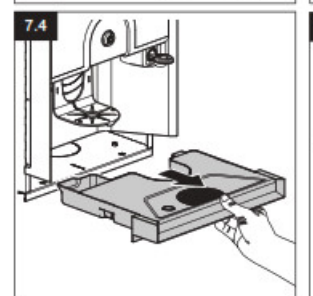
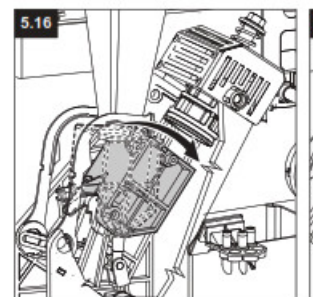
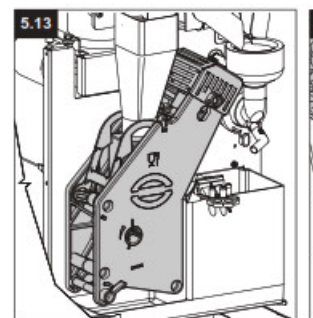
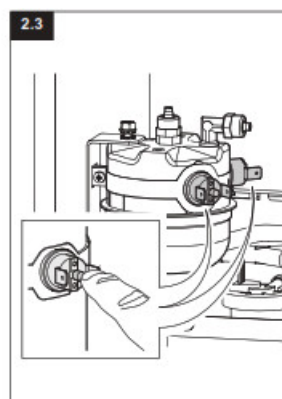
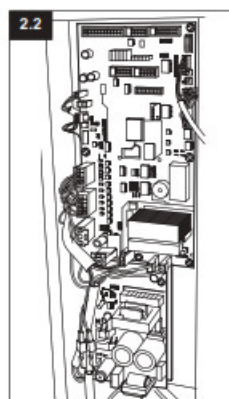
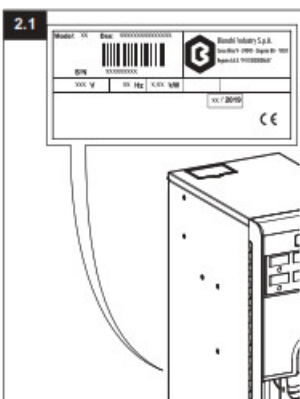
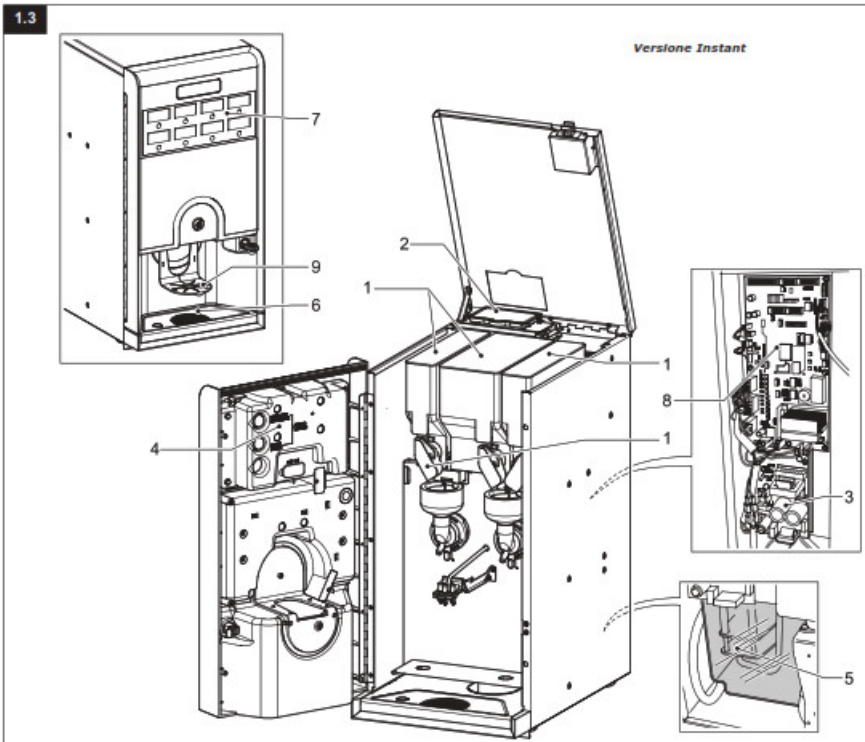
Proceed with the emptying of the products and of the water as described in the previous paragraph.

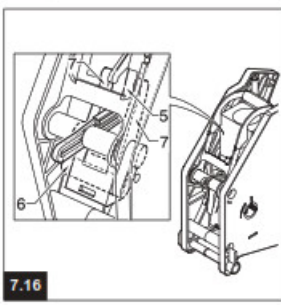
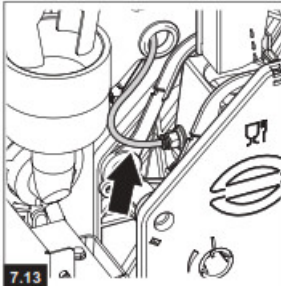
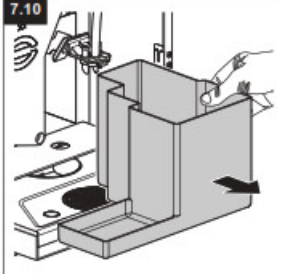
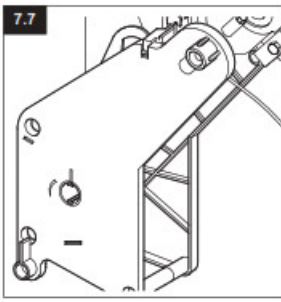
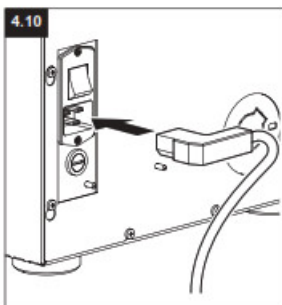
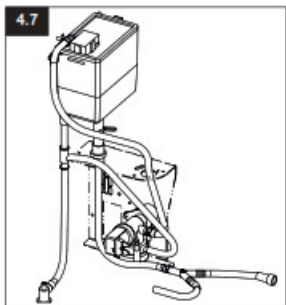
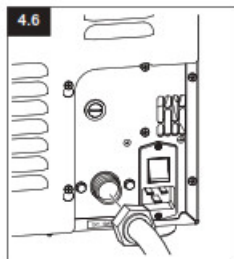
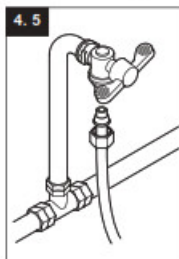
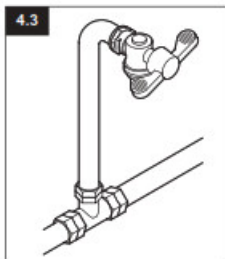
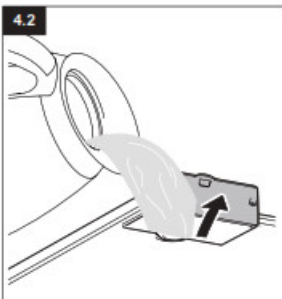
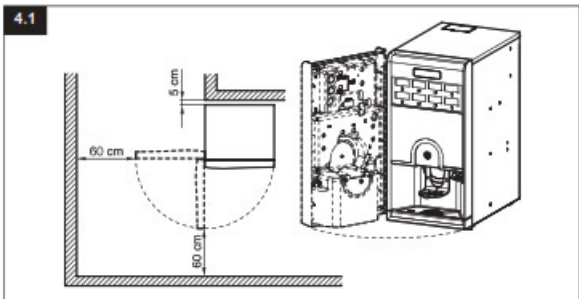
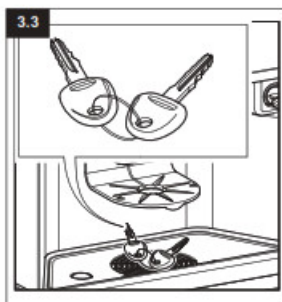
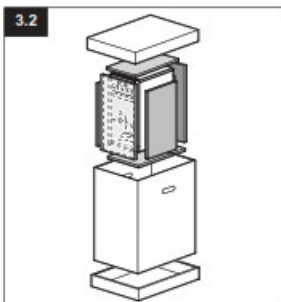
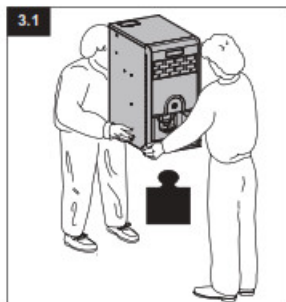
For the dismantlement we advise to disassemble the machine dividing the parts according to their composition (plastic, metal etc.). Subsequently entrust to specialised companies the parts divided in this manner. Attention! Check that the machine disposal is performed with respect of environmental rules and according to the regulations in force.

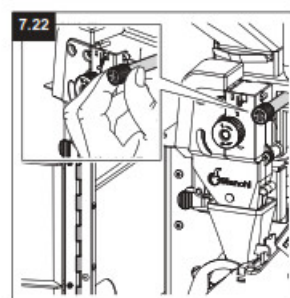
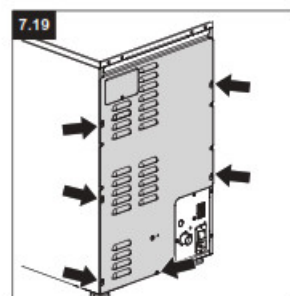
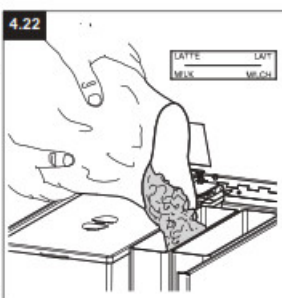
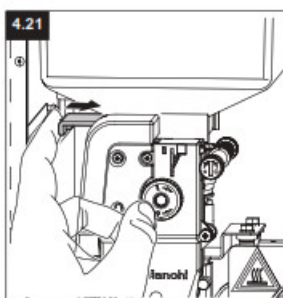
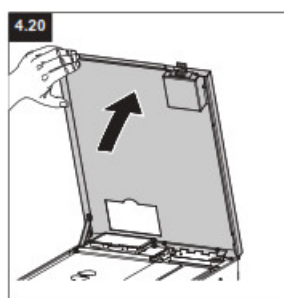
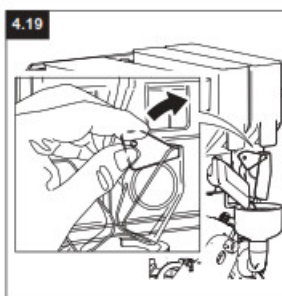
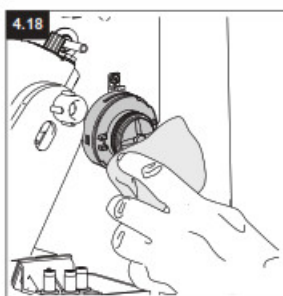
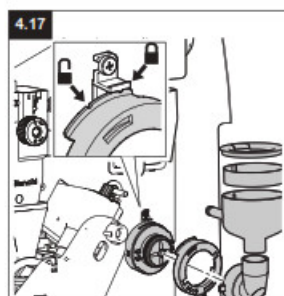
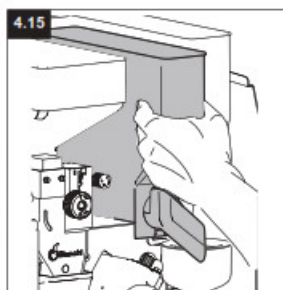
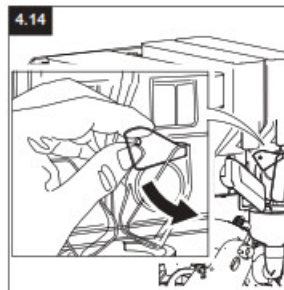
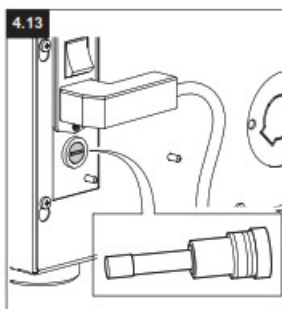
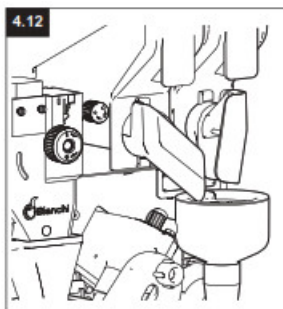
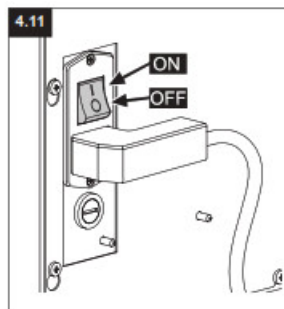


Bianchi Vending

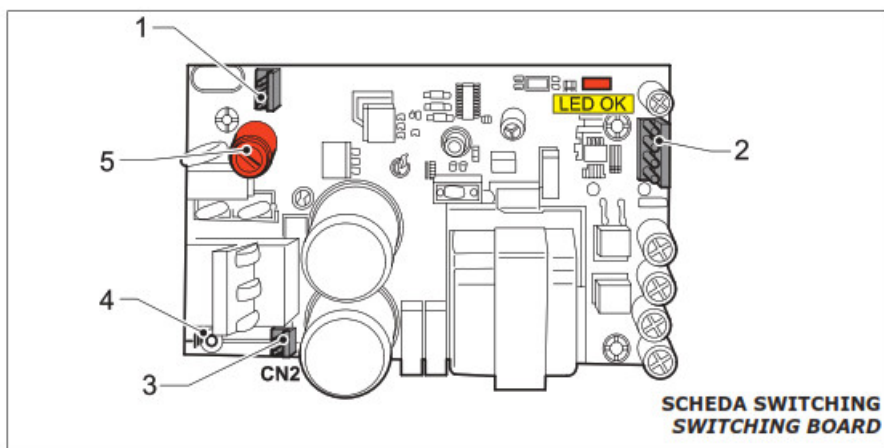






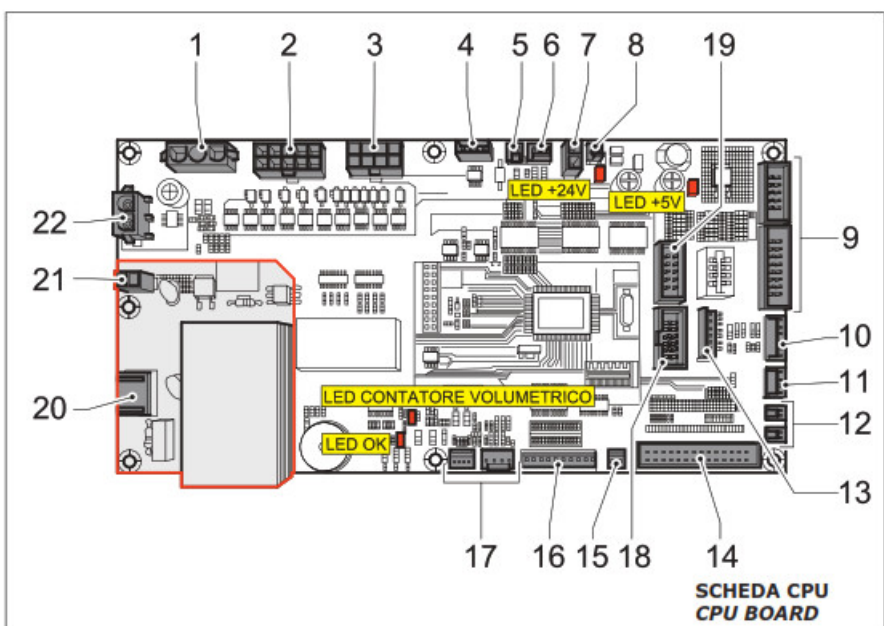


SCHEDE ELETTRONICHE ELECTRONIC BOARD



SWITCHING SF(CS) 0495xx

1. [CN1] LINE INPUT
2. [CN2] OUTPUT 24Vdc
3. Ponticello selezione tensione/ Voltage selection JUMPER
4. Connessione di terra/EARTH
5. FUSE T3,15A



Scheda CPU SF(CS) 0506XX

1) Supply	12) (MASTER) Interface
2) (OUTPUT 2) Elettrovalvole + mixer Polveri	13) (KEY) Settings Key
3) (OUTPUT 3) Elettrovalvole + mixer polveri	14) Expansion boards communication
4) (SLAVE) Communication	15) NTC temperature probe
5) (MASTER) Interface	16) (INPUT 2) A Auxiliaries and flow meter
6) (KEY) display Interface for keyboard and display connection	17) (INPUT 1) auxiliary
7) Not managed	18) (IRDA/SERIAL)
8) Exit + 24Vdc	19) (FLASH/SERIAL)
9) (VALIDATOR)	20) (OUTPUT 1) Heating element control
10) (COIN)	21) (OUTPUT 4) pump control
11) (MDB)	22) (OUTPUT 5) Grinder command

LAYOUT DISTRIBUTORE AUTOMATICO

VENDING MACHINE LAYOUT

LAYOUT GAIA Style – Espresso

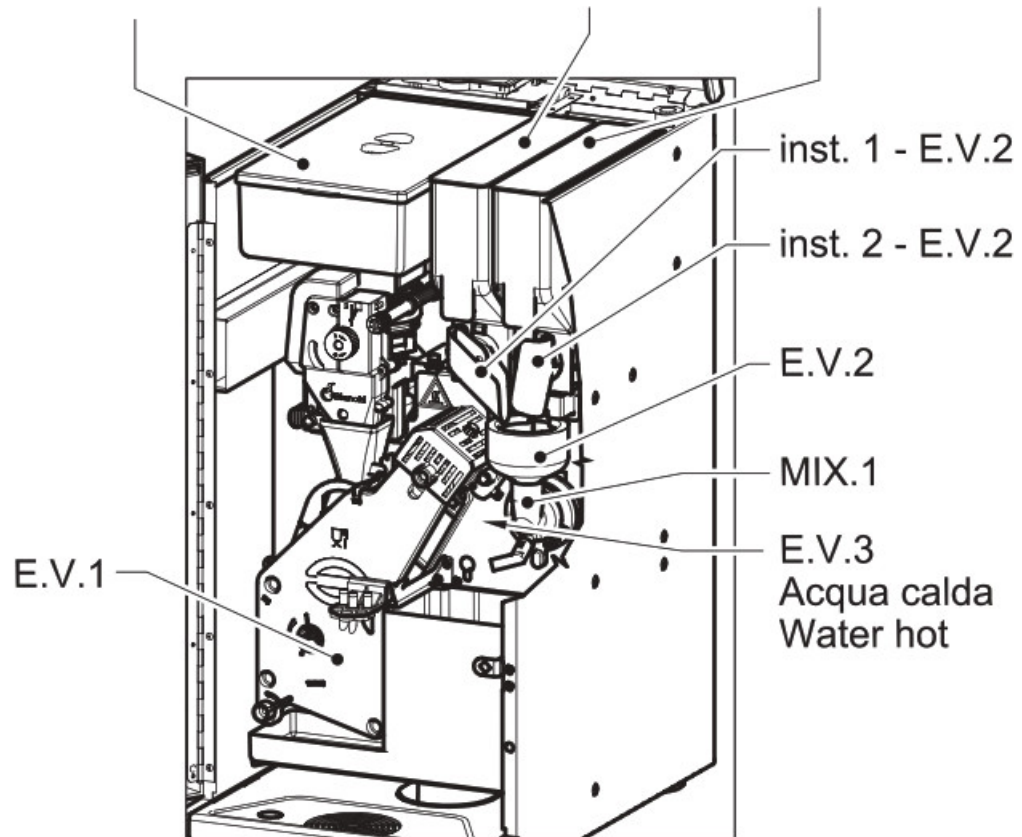
[illegible]

LAYOUT GAIA Style - Espresso

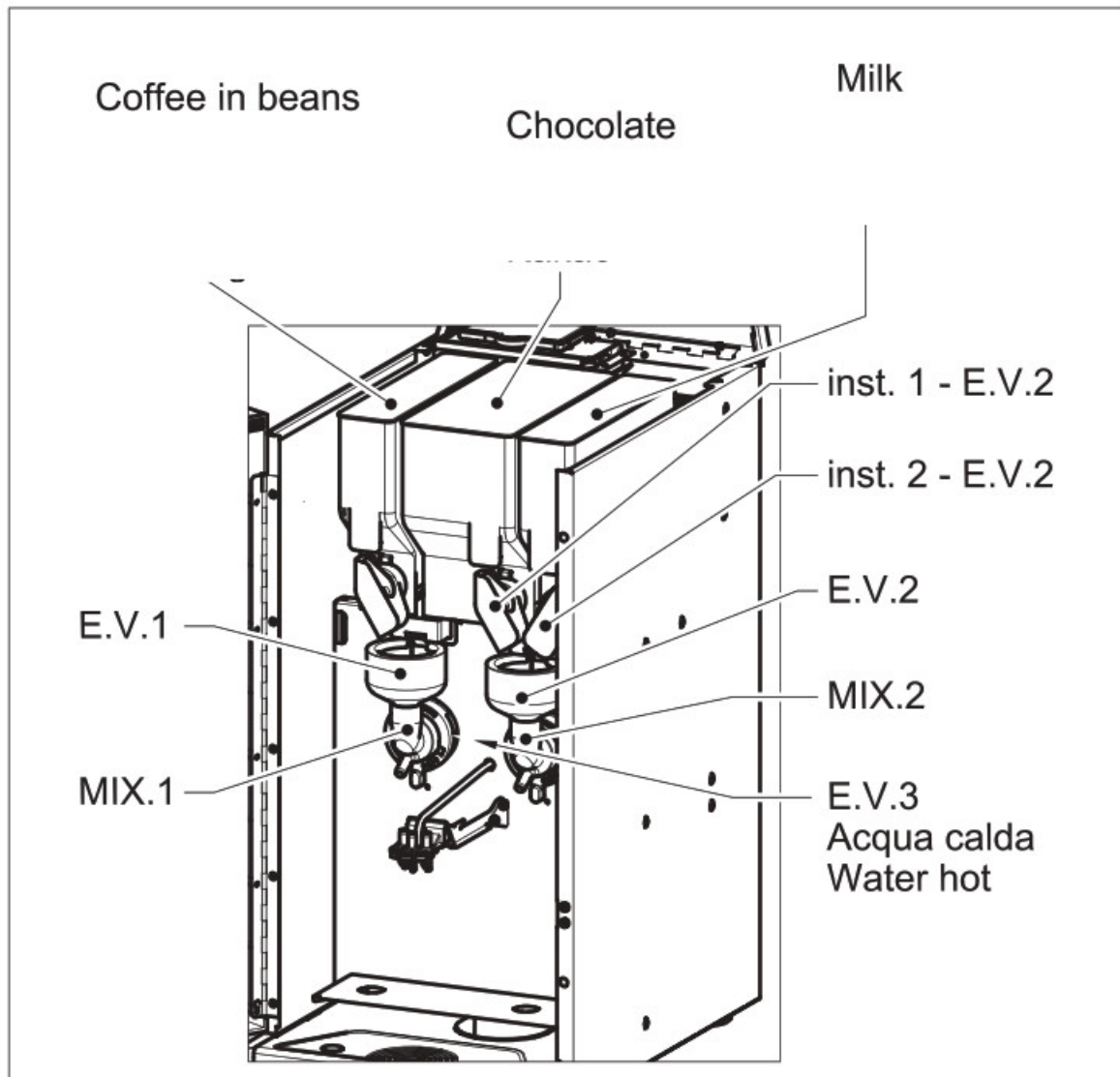
Coffee in beans

Chocolate

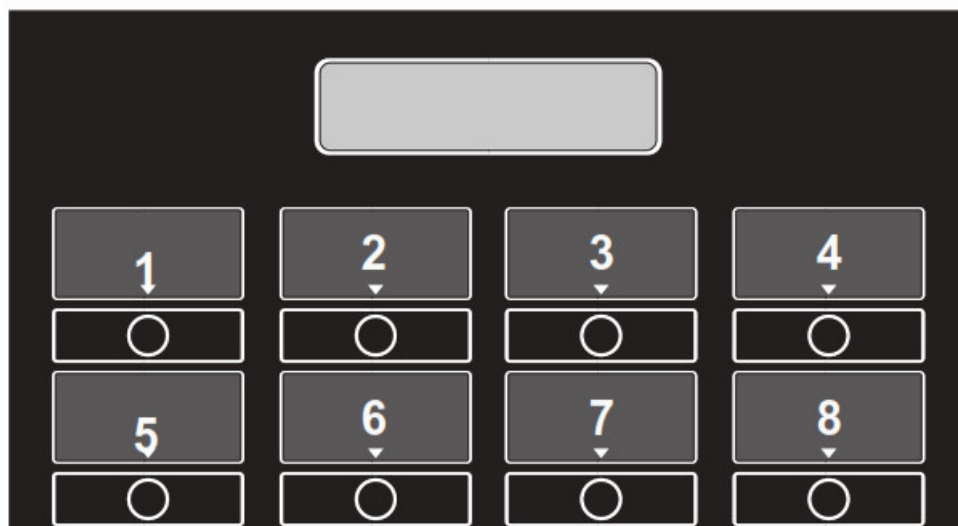
Milk



LAYOUT GAIA Style - Instant



PULSANTIERA GAIA Style – Espresso – Instant



Selections keypad

P1 SHORT COFFEE

P2 LONG COFFEE

P3 WHITE COFFEE

P4 CAPPUCCINO

P5 CHOCOLATE

P6 MILK AND COFFEE

P7 MOCACCINO

P8 HOT WATER

MAINTENANCE KEYPAD

P1 ALARMS SCROLL-DOWN – second level maintenance menu (if held down for more than 4 seconds)

P2 ALARM RESET – (including second level)

P3 COMPLETE TEST RUN – ALARM LOG (SECOND LEVEL)

P4 ONLY WATER TEST – INPUT TEST (SECOND LEVEL)

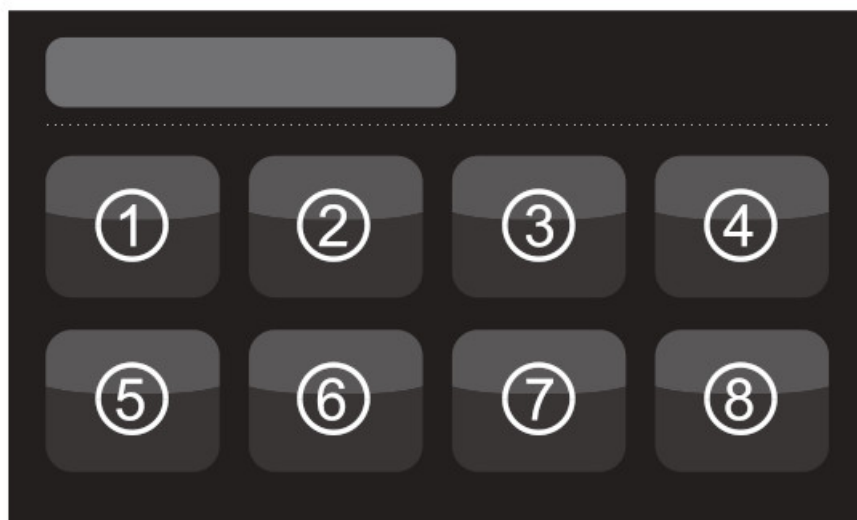
P5 MIXER TEST –GRINDER-DOSER TEST (SECOND LEVEL)

P6 GROUP MOVEMENT – REFILL (SECOND LEVEL)

P7 VIEW TOTAL SELECTIONS – MDB TUBE FILLING (SECOND LEVEL)

P8 MDB TUBE WASHING – EMPTYING (SECOND LEVEL)

PULSANTIERA GAIA STYLE (con schermo Touch) -Espresso – Instant



Selections keypad

P1 SHORT COFFEE

P2 LONG COFFEE

P3 WHITE COFFEE

P4 CAPPUCCINO

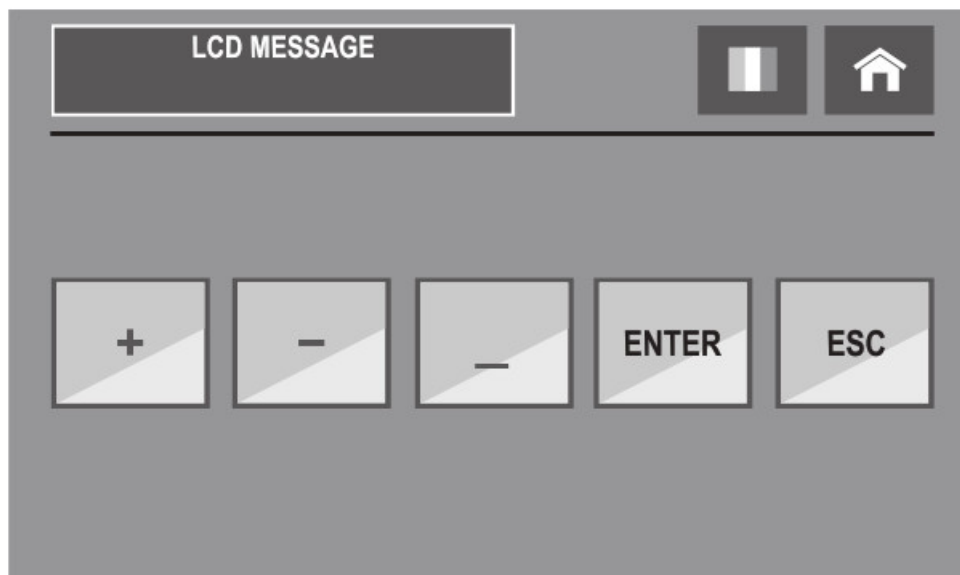
P5 CHOCOLATE

P6 MILK AND COFFEE






P7 MOCACCINO

P8 HOT WATER

PULSANTIERA GAIA STYLE (con schermo Touch) – Programmazione








Programming keypad

	increase value
	decrease value
	move cursor
	enter / scroll options
	escape

PULSANTIERA GAIA STYLE (con schermo Touch) – Manutenzione Rapida

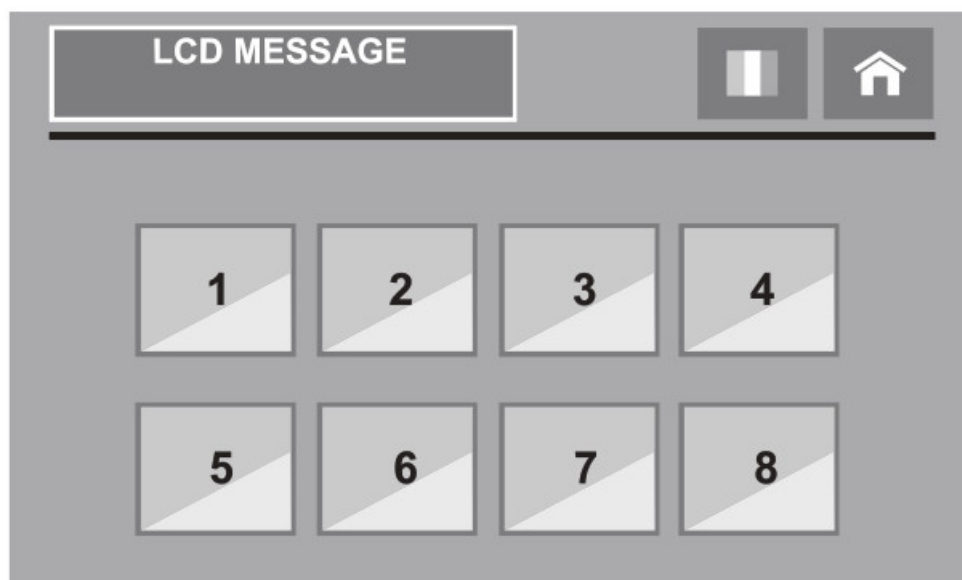


Maintenance Keypad Rapid

	Reset faults
	Washing
	Reset decoupler
	Total selections
	Maintenance completa

NOTE: Keep the service button pressed for 5 seconds to reset the “coffee ground error” alarm.

PULSANTIERA GAIA STYLE (con schermo Touch) – Manutenzione Completa



Functions performed by code (2 digits)

Code 11: Alarms scroll-down

Code 12: Alarm reset

Code 13: Test run complete

Code 14: Only water test

Code 15: Mixer test

Code 16: Group movements

Code 17: View total selections

Code 18: Cleaning

Code 21: Input test

Code 22: Grinder-doser test

Code 23: Decounter recharge

Code 24: MDB tube emptying

Code 25: MDB tube filling

Code 31: Alarm history

Modulo MO8.2 _02 EN	MODULO OPERATIVO	
Rev.1 del 18/1 2/2015		
Pag 1/1		
WARRANTY CLAIM		

Dear Customer, the hereby form is a formal warranty claim to be sent e-mail as specified below. Please, to describe the matter occurred in the dedicated box. Beware, the Bianchi Industry S.p.A. could ask to return the faulty component back for quality inspection purposes. On top of that, to verify the right claiming.

It is recommended to do not remove the label with serial numbers to avoid to lose the warranty on the spare part .

Warranty policy available in the Use & Maintenance manual sent with machines and on the: www.bianchiindustry.com

To be sent to e-mail: customercare@bianchiindustry.com

Model		Serial number	
Sender: (company title)		Sender telephone nr. (eventual call back by the BVI)	
Intervention date		Sender E-mail/ Fax nr. (to confirm the warranty being activated)	

PROBLEMS DURING THE FIRST INSTALLATION?
IF YES, WRITE HERE A DESCRIPTION

YES	NO
-----	----

MATTER DURING FIRST INSTALLATION, SPECIFY SPARE PARTS REQUIRED

	Code	Quantity
Missing parts		

Wiring/cable		
Electronics boards		
Power supply		
Keypad		
Hydraulic circuit		
Pump		
Electrovalve		
Motor/electromagnet		
Microswitch		
Coffee Group		
Grinder / doser		
Cup dispenser		
Stirrer Dispenser		
Refrigerator group		
Water filter		
Other		

SATISFACTION NOTE

Write eventual notes about product and/or service provided by the Bianchi Industry S.p.A.

This to improve and better satisfy Your needs in the future

Cod. 11136911- Ed. 04/2019 – Rev.5

Bianchi Industry Spa

– bianchiindustry.com

– infotabianchiindustry.com Sede Legate Corso Africa 2/3/9 – 24040 Loc.

Zingonia Verdelino, BG, Italia

T: +39 035 450 2111
F: +39 035 883 304 – Part. Iva/Cod. Fiscale 04002310169 I
T – N° iscrizione REA BG 426942 Registro
A.E.E. IT14110000008657
– Capitale Sociale Euro 4.000.000, i.v.

Documents / Resources

	<p>GAIA STYLE Bianchi Vending D93 Gaia Style Touch 7 Vending Coffee Machine [pdf] User Manual</p> <p>Bianchi Vending D93 Gaia Style Touch 7 Vending Coffee Machine, Bianchi Vending, D93 Gaia Style Touch 7 Vending Coffee Machine, D93 Gaia Style Touch, 7 Vending Coffee Machine, 7 Vending, Coffee Machine</p>
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References

- bianchiindustryaftersaletools.com
- [Distributori automatici e macchine professionali da caffè - Bianchi Industry - Bianchi Industry](#)

Manuals+.