

COFFEA NOVA

OPERATING MANUAL

English




Tchibo
COFFEE
SERVICE

Our coffee solution for your business

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2. INTRODUCTION

2.1. WELCOME

With the Coffea fully automatic coffee machine you can enjoy perfect espresso, caffè crema and delicious coffee/milk specialities such as cappuccino and latte macchiato. No problem with the fully automatic coffee machine from the coffee expert: The machine is perfectly preset for our coffees.

We hope you enjoy your new fully automatic coffee machine.

We carefully inspect every machine and test it with coffee and water. Despite thorough cleaning, it is possible that there are still minimal residues of coffee or water in the machine. This is not a sign of poor quality - the machine is in perfect condition.

2.2. ABOUT THIS MANUAL

- This manual supplements the Quick Start Guide supplied with the machine.
- We reserve the right to make changes to this manual due to further technical development. Reprints, translations and reproductions in any form, including excerpts, require the written consent of the publisher. Copyright is held by the manufacturer.

2.3. DESCRIPTION

This coffee machine is used to prepare black coffee, latte, hot milk and milk foam. To meet the demand for a large daily amount of cups, the machine is used in restaurants, offices and other commercial areas.

Depending on the machine equipment, the following products can be dispensed:

- Coffee, powdered chocolate/topping and milk (cooled, pasteurized, homogenized, UHT).

The housing is made of high quality plastic. The design of this machine and all its accessories allows compliance with the following operator requirements:

- HACCP hygiene regulations.
- Accident prevention regulations for electrical safety in the commercial sector.
- The machine has a touch screen for operation.

2.4. MANUFACTURER INFORMATION

Tchibo Coffee Service GmbH
Überseering 18
22297 Hamburg
tchibo-coffeeservice.com



3. SAFETY



Incorrect use



• Disregarding the safety instructions can lead to serious injuries.

» Observe all safety instructions.

General Safety Tips



Dangers for the operator

Safety is one of the most crucial product features. The effectiveness of the safety devices is only ensured if the following is observed:

- » Read the operating instructions carefully before use.
- » Do not touch hot machine parts.
- » Do not use the coffee machine if it is not working properly or if it is damaged.
- » Only use the coffee machine when it is fully assembled.
- » Do not modify the built-in safety devices under any circumstances
- » Under constant supervision, this appliance can be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge after they have been given supervision concerning use of the appliance in a safe way and understand the hazards involved.
- » Children must not play with the device.
- » Cleaning and user maintenance must not be carried out by children

Despite safety features, every coffee machine remains fraught with potential danger if handled improperly. Please observe the following instructions when handling the coffee machine to avoid injuries and health hazards:

 **WARNING****Danger to life due to electric shock**

• There is a danger to life inside the coffee machine due to mains voltage!

- » Never open the housing.
 - » Never loosen any screws or remove any parts of the housing.
 - » Avoid damaging the power cord. Do not bend or squeeze it.
 - » Never use a damaged power supply cable. A damaged power supply cable must be replaced by the manufacturer or its service department in order to avoid a hazard.
 - » Never immerse the power plug in water or other liquids. Do not pour water or other liquids over the power plug. Always keep the power plug dry.
 - » Do not disconnect the appliance plug on the back of the coffee maker until the power cord has been disconnected from the mains.
 - » Before maintenance and repair, the coffee machine must be disconnected from the power supply. To do this, pull out the plug. The person carrying out the maintenance or repair must always be able to check that the power supply is disconnected by free visual contact.
-

 **CAUTION****RISK OF BURNS / SCALDING**

• During the dispensing of beverages and steam, hot liquid escapes from the outlets. This causes the adjacent surfaces and outlets to become hot.



» Do not reach under the spouts while dispensing beverages or steam.



» Do not touch the spouts immediately after dispensing.

» Always place a suitable container under the spout before dispensing beverages.

 **CAUTION****INJURY HAZARD**

• Long hair can get caught in the grinder and be pulled into the coffee machine.

» Always protect your hair with a hair net.





CRUSHING HAZARD / INJURY HAZARD



- Moving parts in the coffee machine can injure fingers or hands.



- » Always turn off the coffee maker and unplug the power cord before reaching into the coffee grinder or brewing unit opening.



HEALTH HAZARD



- » Only use products that are suitable for consumption and use with the coffee machine.

- » The powder container and the bean container may only be filled with materials for the intended use.



HEALTH HAZARD



- The milk system cleaner and the cleaning tablets are irritants

- » Follow the protective measures on the packaging of the cleaning agents.

- » Only insert the cleaning tablet after the message on the display.



HEALTH HAZARD/IRRITATION AND SCALDING HAZARD



- During cleaning, hot cleaning liquid and hot water flow from the outlets.



- The hot liquids can irritate the skin and there is a risk of scalding due to the heat.

- There may be hot liquids in the drip tray.

- » Never reach under the spouts during cleaning.

- » Make sure that no one drinks the cleaning liquid.

- » Move the drip tray carefully.



SLIPPING HAZARD



• Liquids can escape from the coffee machine in the event of improper use or faults. These liquids can lead to a slip hazard.



» Regularly check that the coffee machine connections are tight to ensure there are no water leaks.

Intended Use



INCORRECT USE



• If the machine is not used as intended, this could result in a risk of injury.

» The coffee machine may only be used as intended.

- The Tchibo NOVA is used to make various types of coffee drinks and milk drinks into cups.
- The products used (coffee beans, choc/ topping powder and milk) must be suitable for processing in fully automatic coffee machines. After the expiration date, the products must no longer be used.
- The device is suitable for commercial use in hotel, catering or similar establishments and is designed for self-service and requires no personal care. It can be operated by non-professional personnel or guests themselves.
- The device can also be used in train stations, gas stations, stores, or similar public places if the installation conditions are always met.
- The machine is not designed for outdoor installation or use.

LOCATION

- The device must be set up on a horizontal and stable, water-resistant and heat-resistant surface.
- The device must not be cleaned with a water jet.
- The device must be set up protected from splashing water.
- The device must not be set up on a surface that is sprayed or cleaned with a water hose, steam jet device, steam cleaner or similar.



WATER SUPPLY CONNECTION

- 3/8" hose connection with main valve and dirt filter, with a mesh size of 0.08 mm, on site. Minimum 0.1 MPa (1 bar) flow pressure at 2 l / min. Maximum 0.6 MPa (6 bar).
 - Maximum water inlet temperature 30 °C.
 - The water used must be clean and pollution-free, and the chlorine content per litre of water must not exceed 50 mg.
 - » Do not add reverse osmosis water or other corrosive water to the coffee machine.
 - If Carbonate hardness exceeds 5 °DKH (German carbonate hardness) or 8.9 -- 10.7°FKH (French carbonate hardness) a water filter must be fitted.
 - Minimum carbonate hardness is 5 °DKH or 8.9 °FKH.
 - » Use the new hose kit (water/waste hose) supplied with the machine.
 - The water source must be connected in accordance with the current regulations and the regulations of the country in which it is located. If the machine is connected to a newly installed water pipe, the water pipe and inlet hose must be thoroughly rinsed to prevent debris from entering the machine.
 - If the machine is directly connected to an external drinking water tank or waste water tank, corresponding level monitoring cannot be carried out.
-

AMBIENT TEMPERATURE

- Ambient temperature +5 °C to maximum +40 °C
-

USAGE

- The use of the device is subject to these operating instructions. Any other use or use that goes beyond this is considered improper. The manufacturer is not liable for any damage resulting from this.
 - **The Coffea Nova must not be used under any circumstances to heat or dispense liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurized, homogenized, UHT).**
-

HYGIENE

- The coffee machine must be set up by the operator in such a way that care and maintenance can be carried out without hindrance.
- In office/floor supply or similar self-service applications, personnel trained in the operation of the coffee machine should supervise the coffee machine. The trained personnel should ensure compliance with the care measures and be available for application questions.

Conditions of use and installation



FIRE HAZARD/ACCIDENT HAZARD



- » The operating and installation conditions specified in the Technical data chapter must be observed.
- » Before plugging in the device connector, make sure that the specifications on the type plate correspond to the mains voltage on the installation side.

The on-site preparatory work for the electrical connection, the water connection and the waste water connection must be commissioned by the machine operator. They must be carried out by licensed installers in compliance with the general, country-specific and local regulations. The TCST service is only allowed to connect the coffee machine to the prepared connections. He is neither authorized to carry out on-site installation work nor is he responsible for its execution.

Start Up

(For the first start up after factory delivery)



FOLLOW THE OPERATING MANUAL

- » Read the operating instructions before use.
- » Always follow the operating instructions carefully, especially the safety instructions and the chapter on safety.
- » Observe the warnings on the coffee machine.
- » Make the operating instructions available to the personnel and all users.



! WARNING

DANGER TO LIFE DUE TO ELECTRIC SHOCK

- There is a danger to life inside the coffee machine due to mains voltage!
 - » Never open the housing.
 - » Never loosen any screws or remove any parts of the housing.

Operating and installation conditions**OBSERVE THE OPERATING MANUAL.****IMPORTANT**

3.1. LOCATION

- The installation location must be dry and protected against splashing water.
- A coffee machine can always leak some condensation, water or steam.
- Do not use the coffee machine outdoors.
- Be sure to place the coffee machine on a water-resistant and heat-resistant surface to protect the installation surface from damage.

IMPORTANT

3.2. UNPACK

- The packing material in the box contains accessories. Do not throw away.
- The water tank and the grounds container contain accessories. Remove the accessories before start-up and rinse the grounds container and the water tank thoroughly.
- Check whether the coffee machine is intact. If in doubt, do not operate the coffee machine and notify TCST Service. Keep the original packaging for possible return.
 - » Unpack the Coffea Nova and place the coffee machine on a stable and horizontal surface.
 - » Observe the technical data.
 - » Plug the connection cable of the coffee machine into an appropriate socket.

3.3. START-UP PROGRAM

» Switch on the coffee machine with the On/Off switch.

The coffee machine switches on. The start-up program starts.

» Carry out and follow all instructions on the display. The start-up program guides you step-by-step through the further points of start-up via the display.

» Follow the display messages.

• The set values can be changed after start-up.

3.4. ASSEMBLY AND TESTING



The following steps must be performed by personnel authorized by the manufacturer.

3.4.1. Operating conditions

Installation site

Please observe the following points, otherwise the machine will be damaged:

- The installation site must be stable, level and water-resistant, otherwise the machine will become unusable.
- Keep it away from places with high temperatures and heat sources.
- The installation site should be checked by the personnel authorized by the manufacturer.
- The distance between power connection and machine should be less than 1 m.

Provide sufficient space for maintenance and operation:



- The back of the machine should be at least 5 cm from the wall. (Air circulation).
- Allow sufficient space for the coffee beans.

Environmental conditions

Please observe the following points, otherwise the machine will be damaged:

- The temperature should be between +5°C - +40°C (41F - 104 F).
- The maximum permissible humidity is 80% RH.



- Operation outside closed rooms is not allowed, otherwise the device may be damaged by bad weather (rain, snowfall, frost).

If the temperature is below -0°C, damage may occur due to frost:

- Contact customer service before installing in locations outside enclosed spaces.

RISK OF BURNS/HAZARD OF SCALDING



During the dispensing of beverages, hot liquid escapes from the spouts. This causes the adjacent surfaces and spouts to become hot.

- » Do not reach under the spouts during the dispensing of beverages.
- » Do not touch the spouts immediately after dispensing

Signs and symbols of the operating manual

SAFETY INSTRUCTIONS PERSONAL INJURY



If the safety instructions are not observed, this could result in minor or severe injuries in the event of incorrect operation.



Electric shock



Crushing hazard



Slipping hazard



Hot surfaces



Hot steam

IMPORTANT

NOTE

MATERIAL DAMAGE

- for the coffee machine
 - for the installation site
- »Always follow the operating instructions exactly.

NOTE/TIP

- Notes for the safe handling and tips for an easier operation.

NOTE

TIP

Glossary

TERM	DESCRIPTION
•	Enumerations, selection options
»	Individual steps
Step X:	Instruction for action, consisting of several work steps
<i>Italic Text</i>	Status description of the coffee machine and/or explanations of automatically performed steps.
Barista	Professional coffee maker
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Beverage distribution	Dispensing coffee, hot water or powdered beverages
Main valve	Water shutoff valve, angle valve
Hardness of water	Indication in dH°. Water hardness is a measure of the lime dissolved in drinking water
Coffee spout	Double outlet
Milk system	Double spout, milk frother, milk frother adapter, steam nozzle and milk hose
Mixer system	Total assembly
Pre-Infusion	The coffee is briefly brewed before brewing to release its aromatic substances more intensively
Pressing	Automatic pressing of the coffee grounds before brewing.
Range	For example: litre capacity of the water filter
Self-service	Customer self-service
Rinsing	Interim cleaning
Additions	Components of a recipe for a beverage, for example, coffee, milk, milk foam

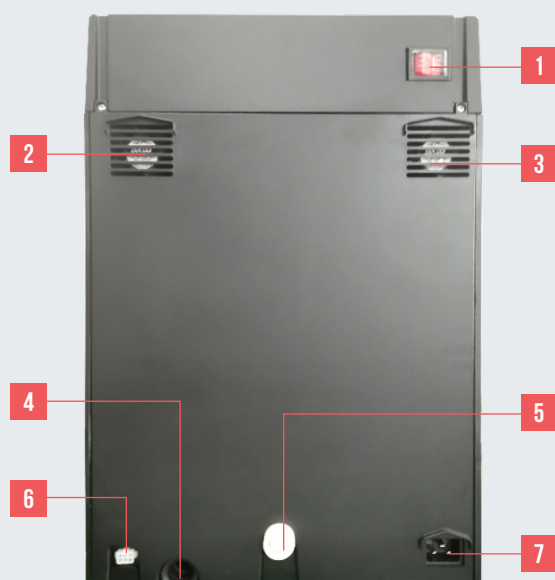


4. PRODUCT DESCRIPTION

4.1. PRODUCT DESCRIPTION



- 1 Bean containers x 2
- 2 Powder containers x 2
- 3 10 inch touch screen
- 4 Hot water outlet
- 5 Beverage outlet
- 6 Milk pipe
- 7 Cup holder
- 8 Internal water tank
- 9 Grounds bin
- 10 Drip tray



- 1 Power supply switch
- 2 Dehumidifying fan
- 3 Cooling fan
- 4 Drip tray outlet wastewater
- 5 Water inlet
- 6 Payment device port
- 7 Power supply wiring connector

4.2. TECHNICAL DATA




Hourly output according to DIN18873-2:

CAPACITY	COFFEA NOVA
Recommended daily output	80 cups
Daily water output	30 litre
Water tank capacity	4 litre
Beans container capacity	2x 550g
Powder container capacity	1x 550g Topping / 1x 650g Cocoa
Coffee grounds container capacity	approx. 40 pieces (based on 10g/shot)
Drip tray capacity	1 litre

Technical Data Sheet

TECHNICAL DATA SHEET	COFFEA NOVA
Rated voltage/frequency	230-240V ~ 50/60 Hz
Rated power	2700 W
Connection tubes	G3/4' G3/8' length 1.5 m metal tube
Water pressure	Max. 0,6 Mpa
Coffee machine W*D*H	350 x 545 x 535mm
Coffee machine Weight	See Nameplate


4.3. ACCESSORIES INCLUDED

NAME	IMAGE	AMOUNT
Cable		x1
Grinder adjusting knob		x2
Milk tube		x1



Set of keys		x2
Impeller of mixer		x1
O ring for mixer		x2
O ring for mixer hot water spout		x2
V ring		x2
Tool for connector		x1
Duckbill		x2
Rubber sleeve Milk Outlet		x1
screw for temperature adjustment		x1
Foaming chamber		x1
Beverage Outlet		x1
Brush set (including small and large)		x1
Connector for milk tube		x1
Metal milk pipe		x1

optional

NAME	IMAGE	DESCRIPTION
MC4 Cooler		Electronic fridge

5. INSTALLATION AND TESTING



THE FOLLOWING STEPS MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

5.1. INSTALLATION

» Open the carton, remove the machine and spare parts.

Machine and all accessories may only be set up and stored in frost-free locations.

5.2. CONNECTION

5.2.1. External water supply

Step 1: Install the water pipe (1) onto the inlet connection (2) and tighten clockwise (3), making sure rubber seal has been inserted.



5.2.2. Connection of the drainage pipe

(This operation is required only if the waste water line is selected).



Step 1: Remove the drip tray metal grid as shown above (1), and remove the rubber stopper inside drip tray (2).

Step 2: Then connect the drainage pipe with drip tray outlet on the back of the machine.

Step 3: Ensure the pipe is kept flat on the table, install waste pipe into mains drainage tube. Use a connection elbow if required.

→  **The installation of the drainage pipe is completed.**



5.2.3. Connection Of Refrigerator

Step 1: Insert the milk tube into refrigerator and close the refrigerator door.

5.2.4. Connection Of The Refrigerator Power Supply

Step 1: Connect the refrigerator to the power socket and turn on the refrigerator power switch.

5.3. ELECTRICAL CONNECTION

The supply voltage must match the specifications on the type plate. When connecting via a mains plug, the socket must be easily accessible during operation so that the plug can be pulled out in the event of a fault.

Due to the high load, a separate socket is required for the machine and for each additional device.

5.3.1. Power connection of the coffee machine

Step 1: Remove the enclosed plug from the packaging and connect it to the back of the machine.

Step 2: Insert the plug into the socket.

Preparation: Measuring the water hardness and setting the aroma ring

5.4. INTERNAL WATER FILTER INSTALLATION

The aroma ring on the underside of the Filter is used to optimize the filter performance to the water conditions at the location where the coffee machine is installed.

Aroma Level	Colour scale	Use	Hardness Level
A	red to yellow	soft water	up to 8.5 dH°
B	yellow to yellow-green	medium water	8.5 - 13.5 dH°
C	dark green	hard water	over 13.5 dH°

Aroma Level	Capacity in litre	Amount of cups (35 ml)	Amount of cups (150 mL)
A	220	6,300	1,470
B	150	4,300	1,000
C	80	2,300	540

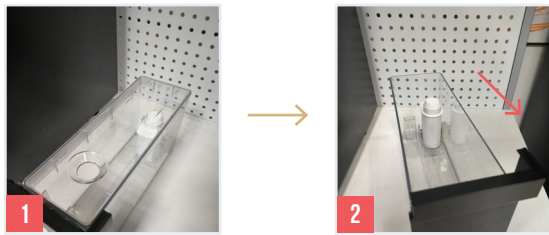
The specified colour scale can be used to determine the optimum setting of the aroma ring with a test stick:

Step 1: Immerse the reaction field of the test stick in a glass of tap water for 1 second. After 1 minute, compare the colour of the reaction field with the colour scale and read off the setting of the aroma ring. Make a note of the aroma ring setting determined in the aroma stage field (G) so that you can make the same setting the next time you change the filter.

5.4.1. Filter Manual Installation

Step 1: Prepare the water filter as per manufacturer's instructions.

Step 2: Pull and remove the water tank. Remove the lid and empty the tank.



Step 3: Insert water filter cartridge (AquaAroma Crema) vertically onto the cartridge seat (adapter) in the water tank. Make sure that you feel the water filter cartridge click into place. Note: Only a fully inserted cartridge offers full filter performance.

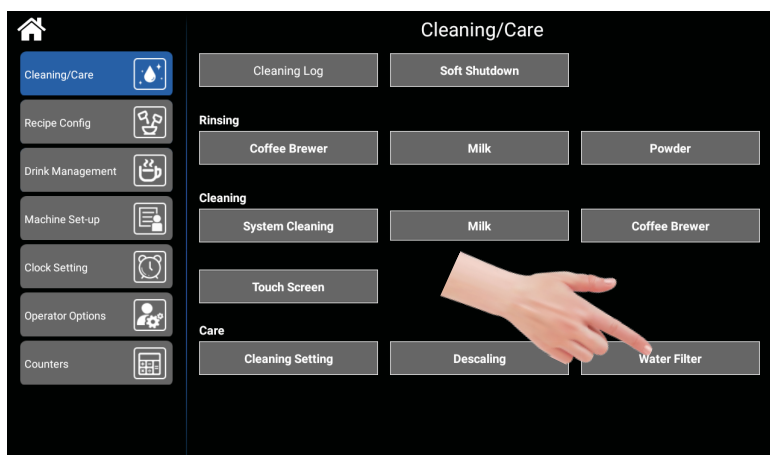


Step 4: Fill the tank with cold tap water up to the Max Level sign and put it back into the coffee machine.

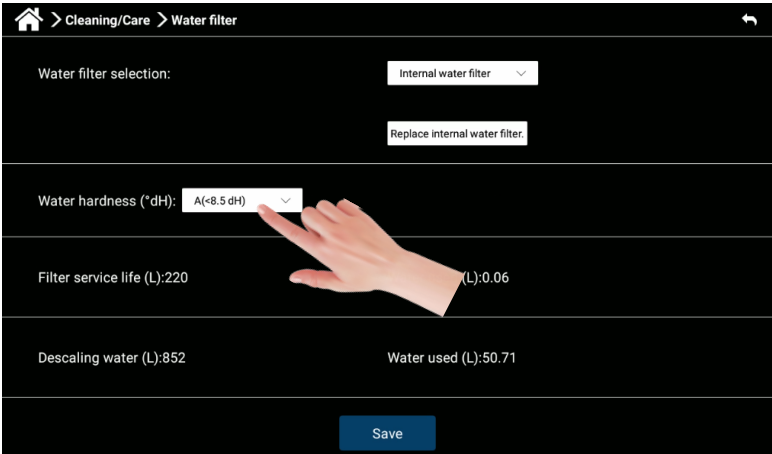


5.4.2. Water filter – Set-up

Step 1: Go to the Cleaning Care menu, Press and hold flag until password box appears, enter the password (JN9527). Select water filter.



Step 2: Enter water hardness level. Now Press on "Replace internal water filter" and follow the instructions on the user interface. These are explained in the next steps. To exit press save.



6. START-UP



THE FOLLOWING STEPS MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

6.1. COFFEE MACHINE

Step 1: Check the power connection of the machine and turn on the power switch (1-2).

The machine starts (3), the main interface is displayed and the heating starts (4). When the preset temperature is reached, the machine is ready (5).



6.2. REFILL

6.2.1. Refill beans container

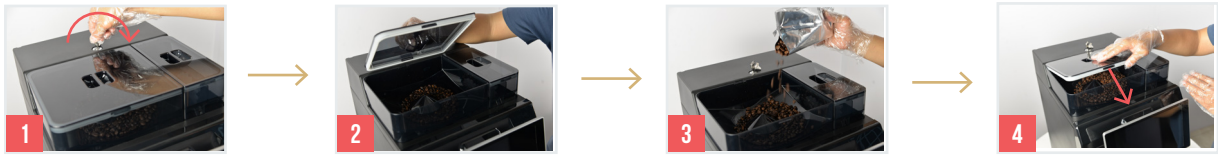
Step 1: Use the key to unlock the coffee bean container cover (1).

Step 2: Remove the cover of the container (2).

Step 3: Fill the coffee beans into the bean container (3), close the container again (4).

Step 4: Turn the key counterclockwise to re-lock the cover (5).





→  **The bean container filling is completed.**

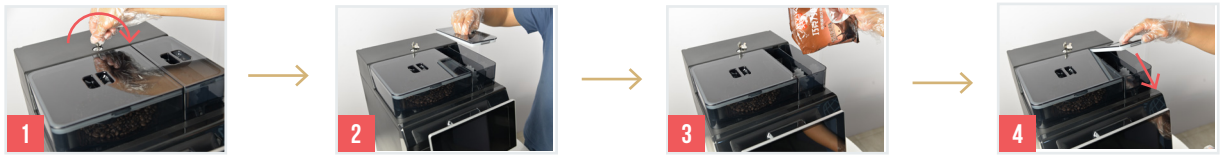
6.2.2. Refill powder container

Step 1: Use the key to unlock the powder container cover (1).

Step 2: Remove the cover of the container (2).

Step 3: Fill the powder into the powder container (3), close the container again (4).

Step 4: Turn the key counterclockwise to re-lock the cover (5).



→  **The powder container filling is completed.**

6.2.3. Refill water tank

Step 1: Pull out the water tank (1-2) and remove the water tank cover (3).



Step 2: Fill the water tank with clean water, install the water tank cover and put the water tank back



→  **The water tank filling is completed.**

6.2.4. Refilling Milk Container In The Refrigerator



Contaminated milk pipes may be hazardous to health. Cleaning must be carried out after installation, commissioning or re-operation. Before initial beverage output, clean according to the cleaning procedure guided by the display.

Step 1: Insert the refrigerator door key and turn it clockwise to open the refrigerator door.

Step 2: Pull out the milk container, fill the milk container with milk, then place the milk container in the refrigerator and close the refrigerator door.

Step 3: Make sure the thermostat is 3 degrees to 5 degrees and adjust the thermostat setting accordingly; if necessary, fill the milk carton with pre-cooled milk and finally close the refrigerator door.



Please ignore this step for equipment that does not come with fresh milk.



7. PRODUCT MAKING



THE FOLLOWING STEPS CAN BE PERFORMED BY END USERS.

- In Free Mode, the user can order drinks without paying. In Pay Mode, machines would show several payment methods like banknote, coin, card (Machine Set-up->Function Mode->Payment system).
- After payment, the machine will automatically dispense drinks.

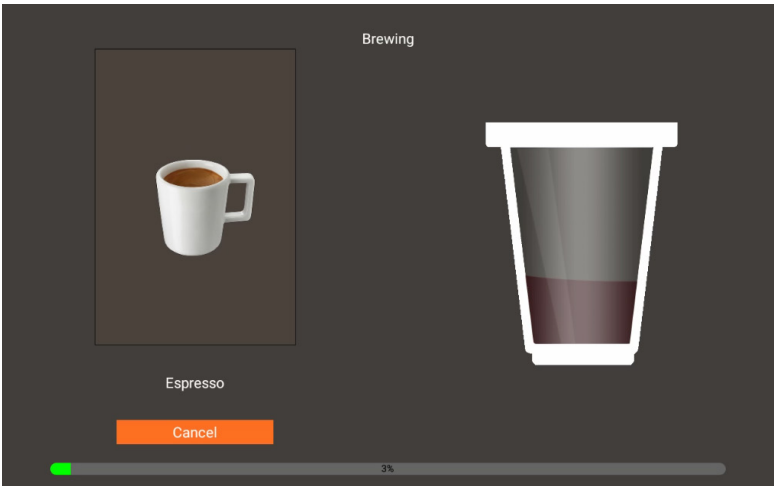
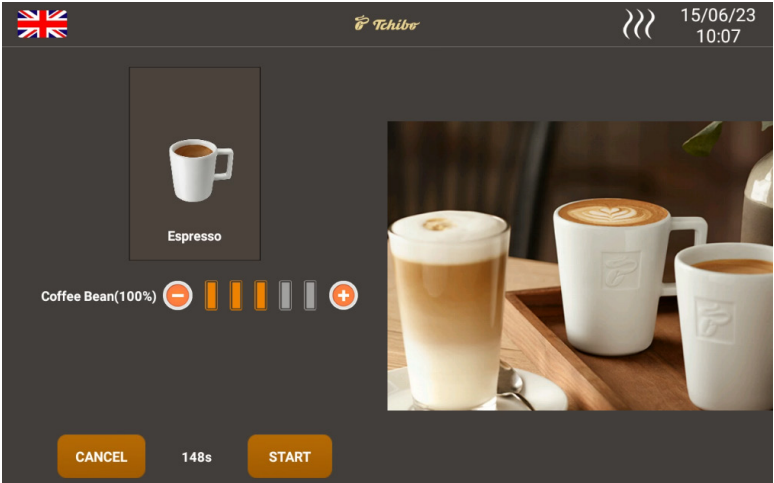
7.1. COFFEE DRINK

Example: Prepare a cup of "Espresso".

Step 1: Click on "Espresso".



Step 2: Adjust the Coffee Taste Level & Cup Volume before payment "pay" mode. Click on "-" or "+" to adjust the quantity. In "free" mode, adjust the Coffee Taste Level before clicking start.



Step 3: The drink is being prepared.

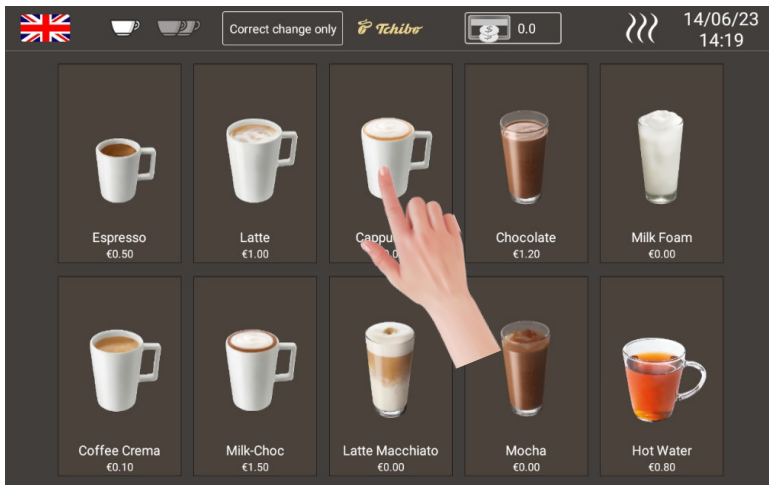


→  **Enjoy your Drink.**

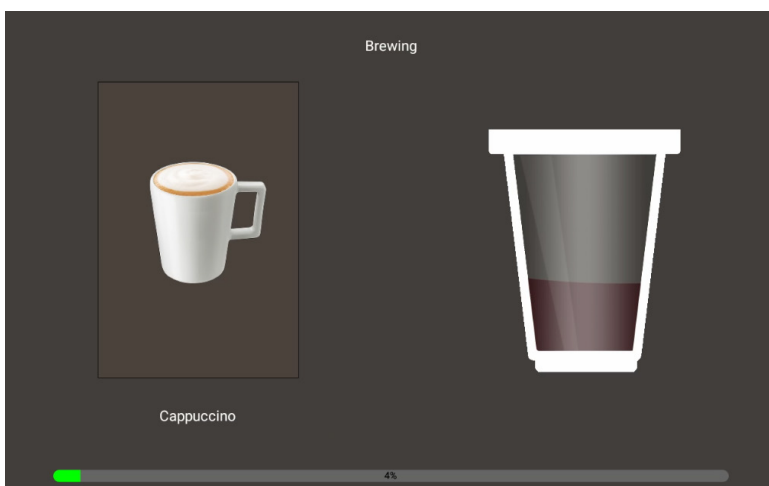
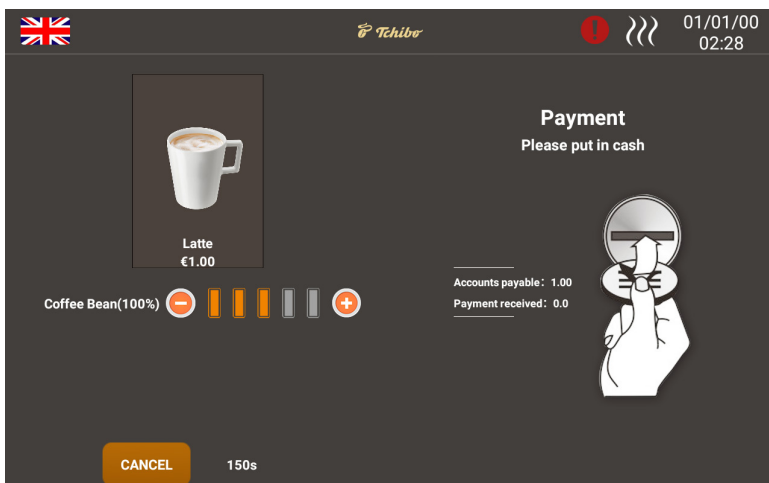
7.2. MILK DRINK

Example: Prepare a cup of "Cappuccino".

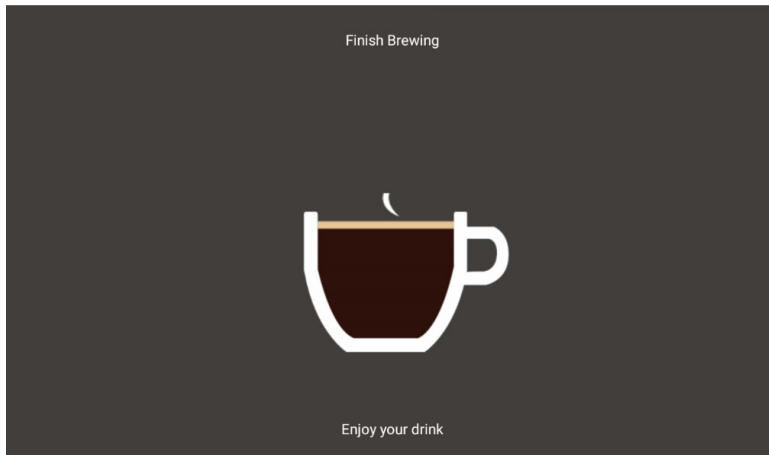
Step 1: Click on "Cappuccino".



Step 2: Adjust the Coffee Taste Level & Cup Volume before payment "pay" mode. Click on "-" or "+" to adjust the quantity. In "free" mode, adjust the Coffee Taste Level before clicking start.



Step 3: The drink is being prepared.

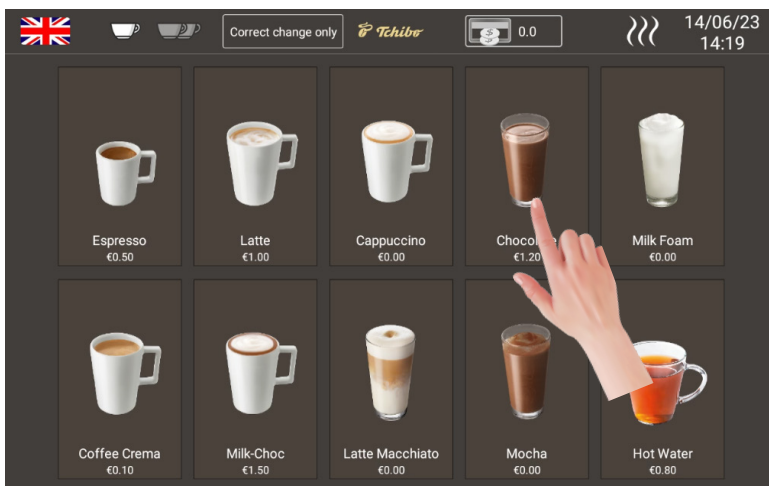


→  **Enjoy your Drink.**

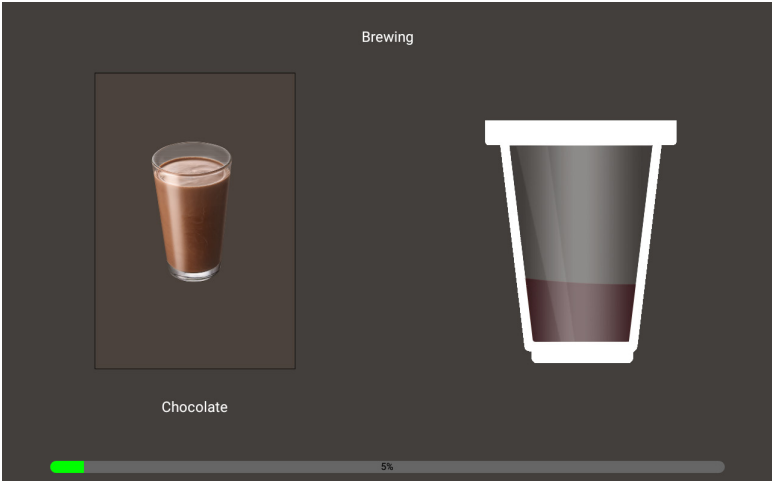
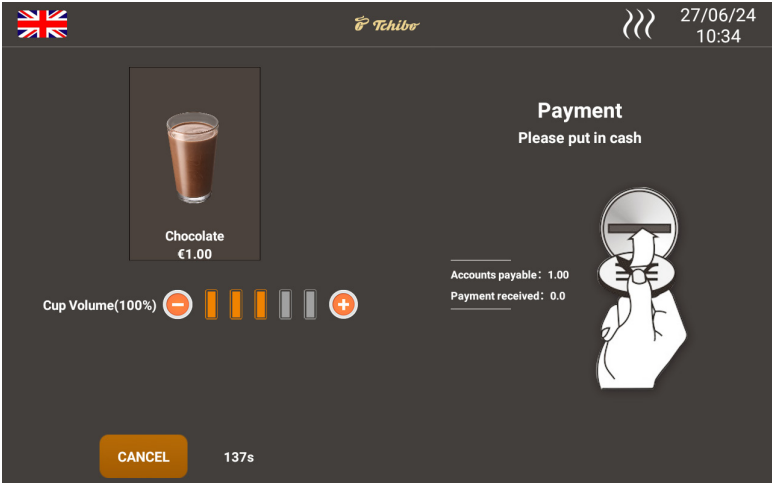
7.3. POWDER DRINK

Example: Prepare a cup of "Hot Chocolate".

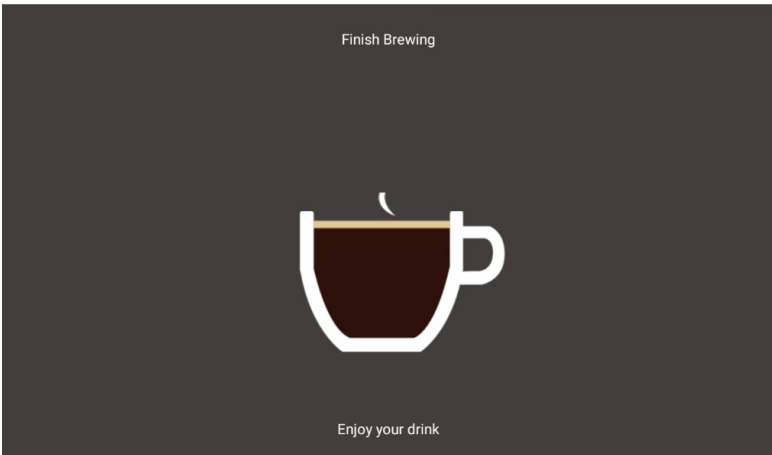
Step 1: Click on "Chocolate".



Step 2: Adjust the Cup Volume before payment "pay" mode. Click on "-" or "+" to adjust the quantity. In "free" mode, adjust the Coffee Taste Level before clicking start.



Step 3: The drink is being prepared.



→  **Enjoy your Drink.**

8. USER INTERFACE

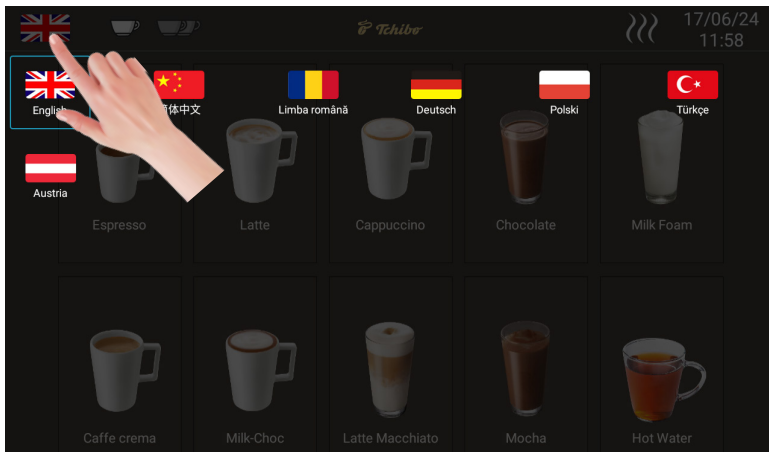
8.1. HOME-SCREEN

- Touch any image to start.
- Swipe on the touch panel to turn the page.
- Date & time in the upper right corner (setting available in menu).



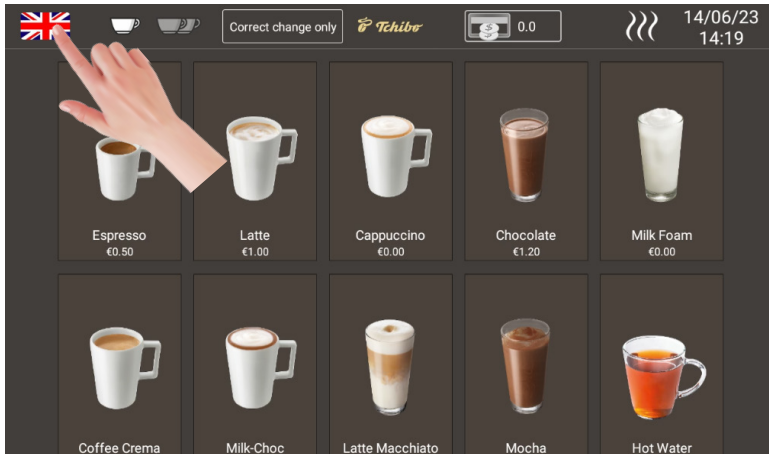
8.2. LANGUAGE SETTINGS

- » Touch the flag on top left corner of the screen and select the desired language.



8.3. MACHINE MANAGEMENT INTERFACE

» To access the machine management interface, press and hold the flag, until the password box appears.



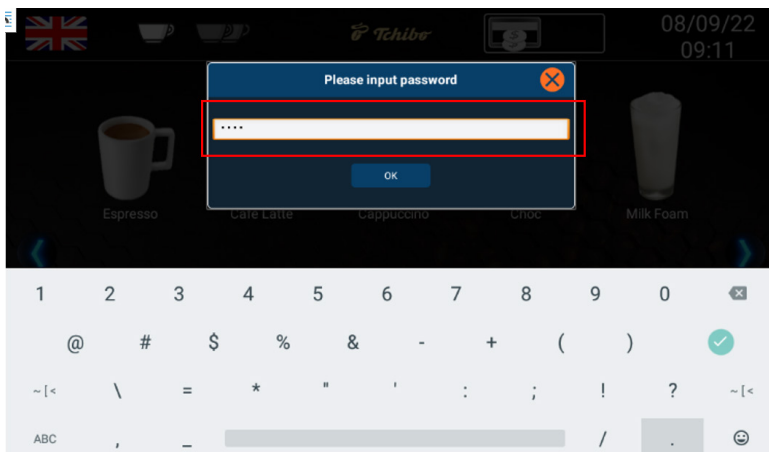
» In the pop-up dialog box, enter the password and click "OK".

Password Level:

Primary Password: The highest level, all access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, Eng. Setting)

Secondary Password: Manager level, limited access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, default password is jn9527)

Tertiary Password: Operator level, limited access to (Cleaning/care, counters) default password is 9527

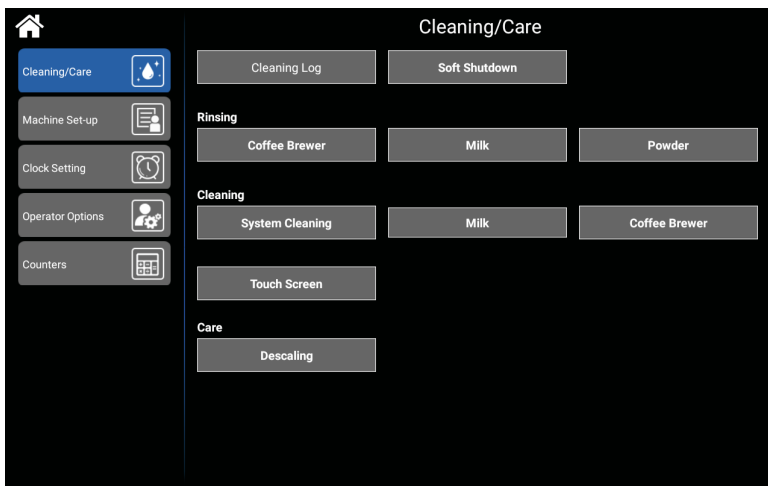


The machine management interface opens.

Manager Level

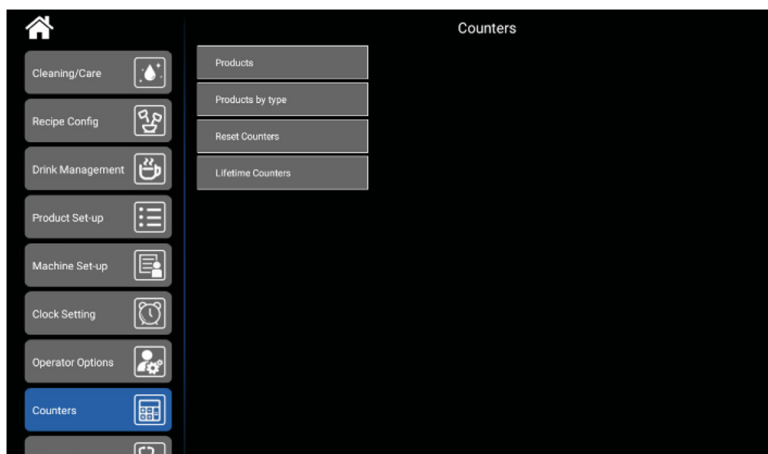


Operator Level (9527)



8.4. COUNTERS

Choose the "Counters" option, to learn the machine's brewing history. "Reset Counters" can clear all brewing history.



- **Products-Item:** Users can learn the details of the brewing history.
- **Products-Total:** Users can learn the total amount of cups & sales.

Home > Counts > Products > Item

Item	Drink	Drink ID	Price	Payment type	Count
Total	Hot Water	565	0.00	test	18

- **Products by type:** Same as “Products”, sorts the product by type, it is more clear for user to tell which kind of drinks are best selling products.

Home > Counters > Products by type > Coffee

Coffee	Drink	Drink ID	Price	Payment type	Counts
Coffee & Milk	Espresso	103	0.00	Free	1
Coffee & Milk & Powder	Espresso	103	0.50	MDB cashless	1
Coffee & Powder	Coffee Crema	188	1.20	MDB cashless	1
Coffee & Powder					
Powder & Milk					
Powder					
Milk					
Hot Water					
Total					

9. RINSING AND CARE



THE FOLLOWING STEPS MUST BE PERFORMED BY AUTHORIZED PERSONNEL.

9.1. CLEANING INTERVALS

TCHIBO NOVA CLEANING INTERVALS						
	Daily	Weekly	Screen Prompt	Before entering standby	As needed	
Cleaning/Rinsing Programs <small>(Guided by onscreen instructions & using chemicals for cleaning programs and water only for rinsing)</small>		✓	✓		✓	Full System Cleaning (Brewer clean, Milk clean, Powder clean)
					✓	Brewer Clean
	✓				✓	Milk Clean
			✓		✓	Descaling
Rinse Programs				✓	✓	Brewer Rinse
				✓	✓	Powder Rinse
			✓	✓	✓	Milk Rinse
Manual Cleaning	✓				✓	Empty and clean the grounds container
		✓			✓	Clean out drinking water tank
	✓				✓	Empty and clean the drip tray
					✓	Clean the bean & powder hopper
		✓			✓	Remove and clean Beverage Outlet
					✓	Remove and clean the brewer
		✓			✓	Remove and clean the mixer bowl
	✓				✓	Clean touch screen
✓				✓	Clean the outer surfaces of the coffee machine	



INTERPRETATION

Daily	Clean at least once a day, more often if necessary.
Weekly	Clean at least once a week, more often if necessary.
Screen Prompt	Cleaning message appears on screen to notify the operator. Time of cleaning can be programmed by Manager.
Before entering standby	Automatically rinses when the coffee machine enters standby/ sleep via the display programming.
As needed	If cleaning is obviously necessary.

9.2. HACCP CLEANING SCHEDULE

Always commence operation with a freshly cooled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new cooled milk pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

TIP

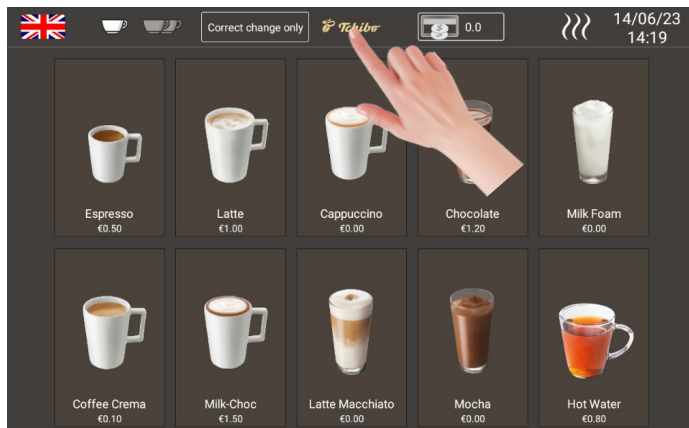
We recommend to only use UHT milk with a 1.5% fat content.

- Always have a new cooled milk pack handy. At commencement of operation, milk should be at approx. 6-8 °C.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- Depending on the setting, one litre of milk is sufficient for approx. 20 cappuccinos.
- If little milk is used, cooled milk must be placed in the refrigerator again during operation.

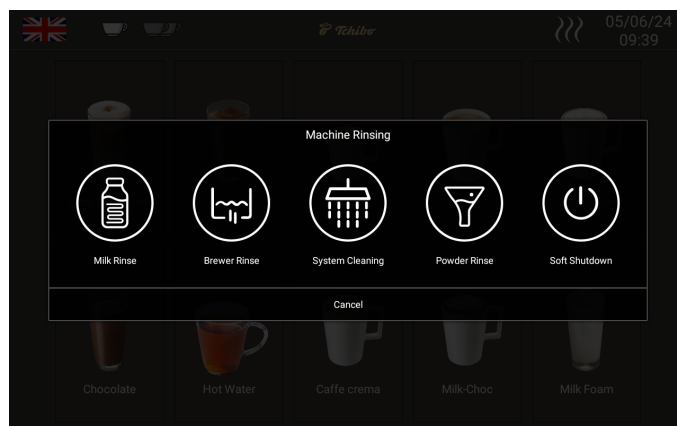


9.3. QUICK ACCESS CLEANING/RINSING

Step 1: Press and hold the quick access button for 5 seconds [1].



Step 2: Select required cleaning/rinsing to start the automatic cleaning process, then follow on-screen instructions [2].

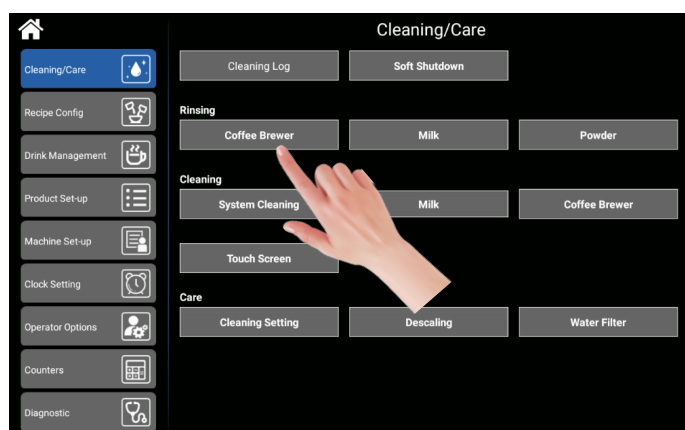


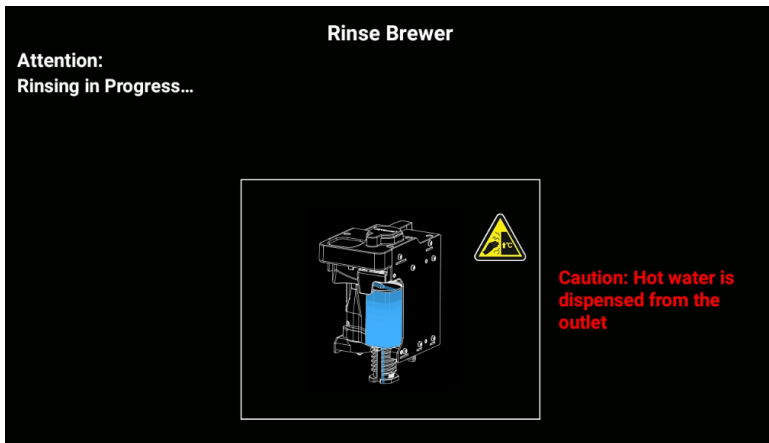
9.4. DAILY RINSING

• Daily rinsing should be performed regularly.

9.4.1. Brewer Rinsing

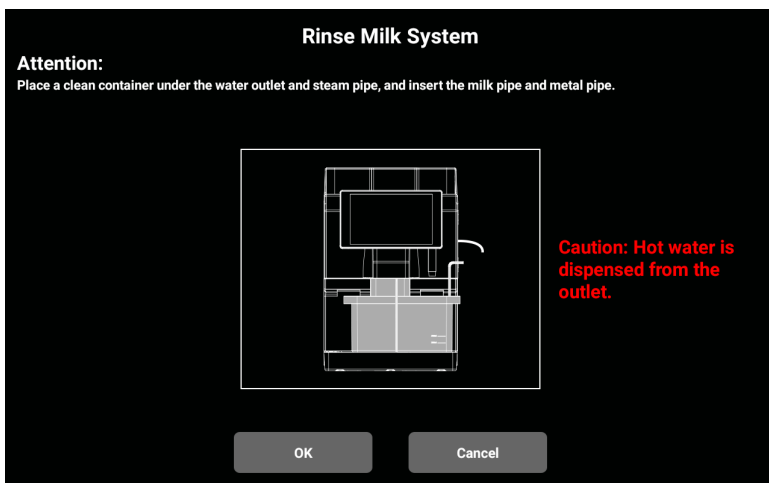
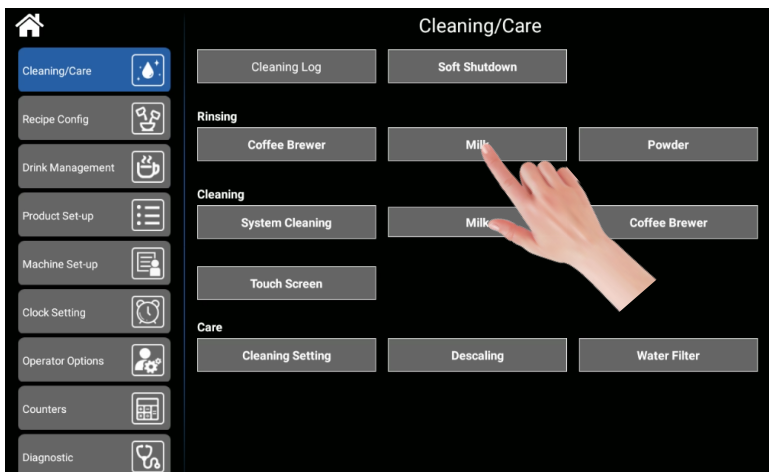
Step 1: In the machine management interface, click "Cleaning/Care". Under Rinsing, select "Coffee Brewer" and click "OK" on the pop-up menu. Wait until cleaning is completed.





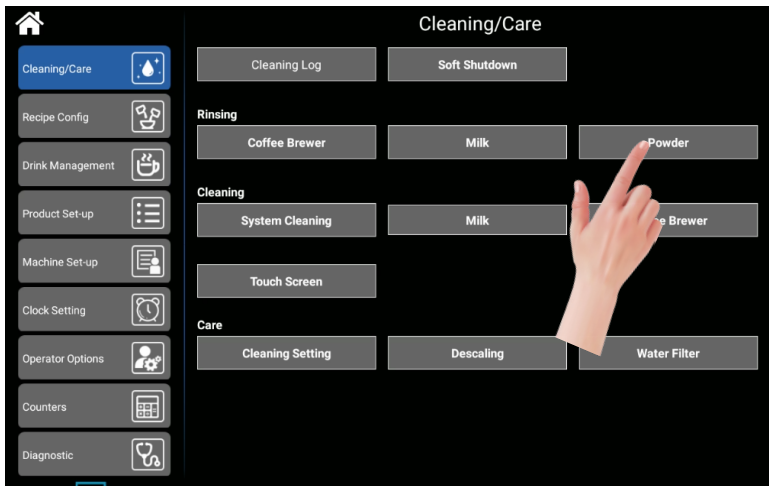
9.4.2. Milk System Rinsing

Step 1: In the machine management interface, click "Cleaning/Care". Under Rinsing, select "Milk" and click "OK" on the pop-up menu. Wait until cleaning is completed.



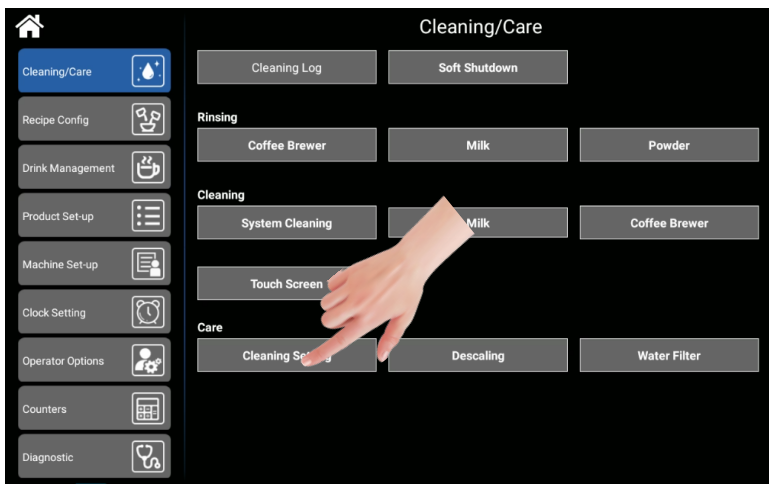
9.4.3. Mixer Rinsing

Step 1: In the machine management interface, click "Cleaning/Care". Under Rinsing, select "Powder" and click "OK" on the pop-up menu. Wait until cleaning is completed.



9.4.4. Automatic Cleaning Setting

Step 1: In the machine management interface, click "Cleaning/Care". Under "Care" click cleaning setting.



Step 2: Choose a day from Monday to Sunday and set the cleaning time for automatic cleaning.

Home > Cleaning/Care > Cleaning Setting

Cleaning Time

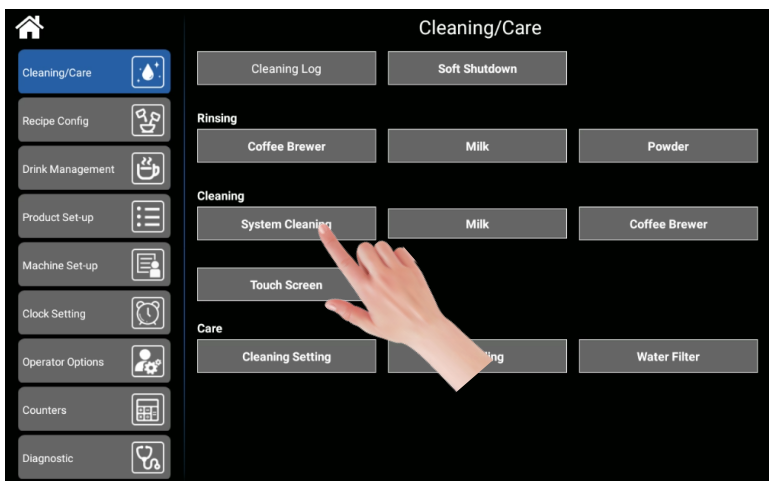
Day	System	Milk System Clean	Force	Timer
Monday	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	00:00
Tuesday	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	00:00
Wednesday	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	00:00
Thursday	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	00:00
Friday	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	00:00
Saturday	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	00:00
Sunday	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	00:00

9.5. DAILY CLEANING

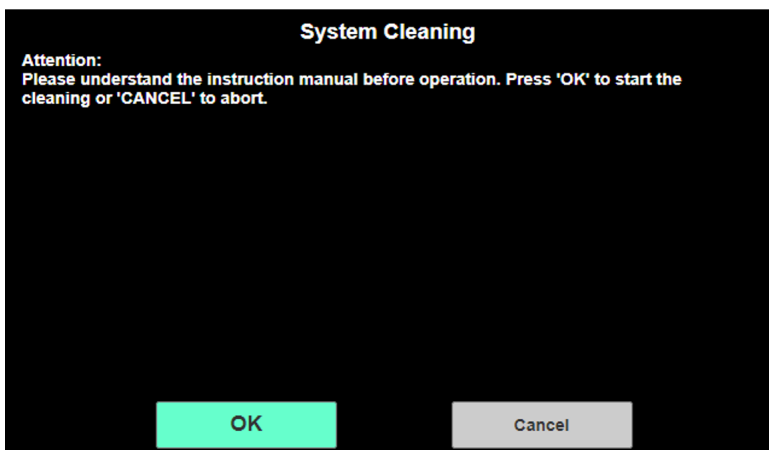
Start the cleaning program in the Maintenance menu. The touch screen will guide the user through all necessary operations.

9.5.1. System Cleaning

Step 1: In the machine management interface, click "Cleaning/Care". Under "Cleaning" click "System Cleaning".



Step 2: In the machine interface pop-up dialog box, Press 'OK' to start the cleaning or 'Cancel' to abort.



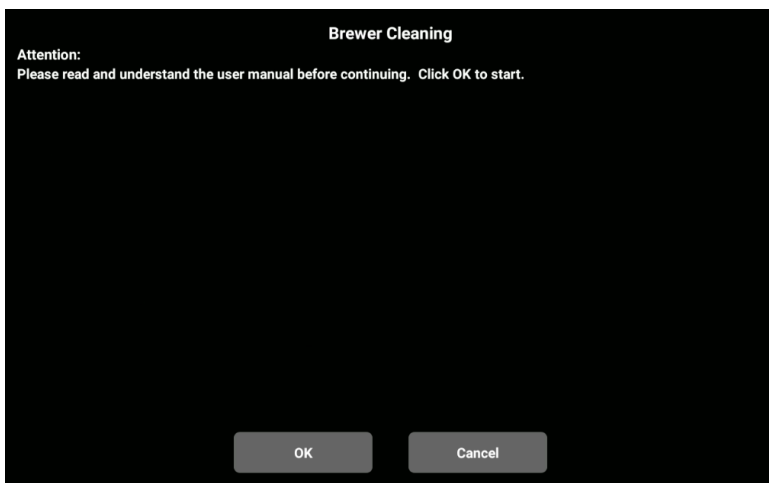
Step 3: Follow the on-screen instructions to perform the system cleaning.

9.5.2. Brewer Cleaning

Step 1: In the machine management interface, click "Cleaning/Care". Under "Cleaning" click "Coffee Brewer".



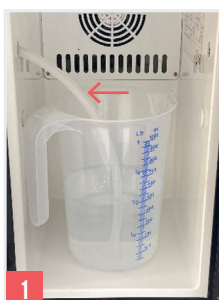
Step 2: In the machine interface pop-up dialog box, Press 'OK' to start the cleaning or 'Cancel' to abort.



Step 3: Follow the on-screen instructions to perform the brewer cleaning.

9.5.3. Milk System Cleaning

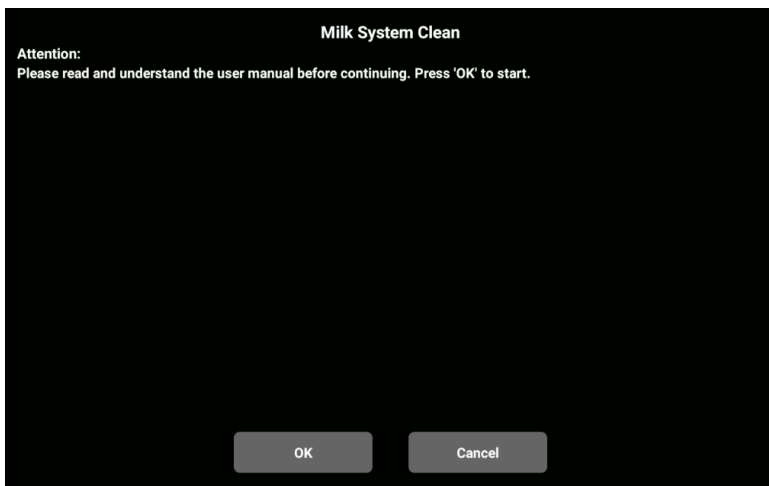
Step 1: Put fresh milk system cleaning agent into cleaning box and add water, according to the instruction of cleaning agent. Then open the refrigerator door, put the cleaning box into the refrigerator and put the milk pipe into the cleaning box (1). Close the refrigerator door again.



Step 2: In the machine management interface, click "Cleaning/Care". Under "Cleaning" click "Milk".



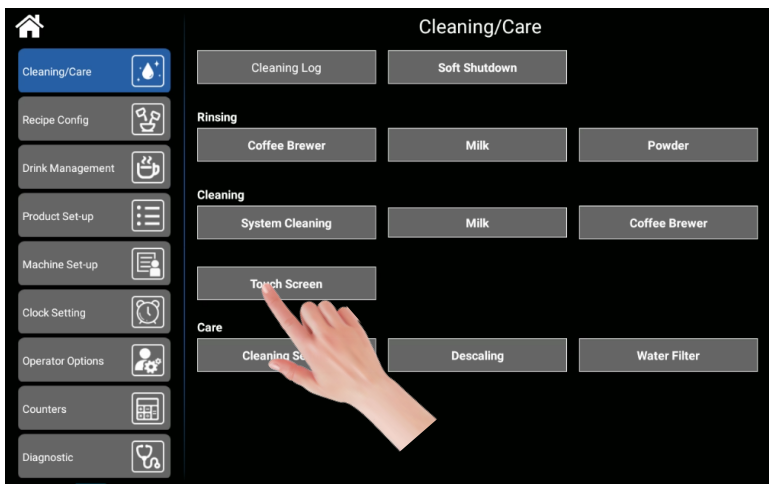
Step 3: In the machine interface pop-up dialog box, Press 'OK' to start the cleaning or 'Cancel' to abort.



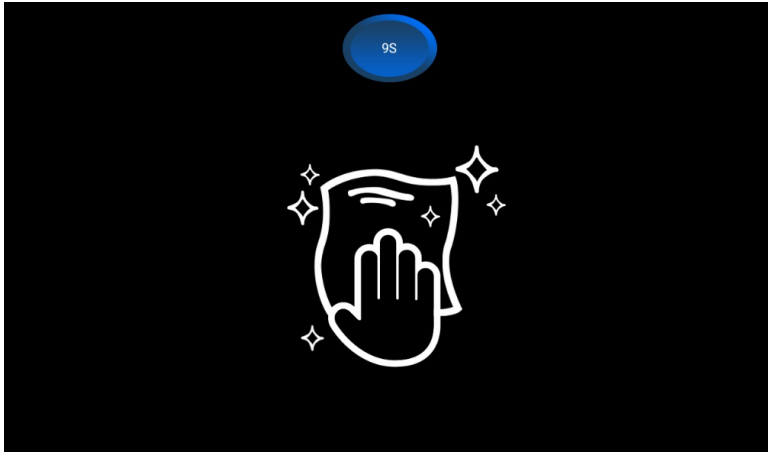
Step 4: Follow the on-screen instructions to perform the system cleaning.

9.5.4. Touchscreen Cleaning

Step 1: In the machine management interface, click "Cleaning/Care". Under "Cleaning" click "Touch screen".



Step 2: Clean screen during the 10 second countdown timer. Repeat if deeper clean is required.



9.5.5. Descaling

Step 1: In the machine management interface, click "Cleaning/Care". Under "Care" click "Descaling".



Step 2: Follow the on-screen instructions to perform the system descaling.

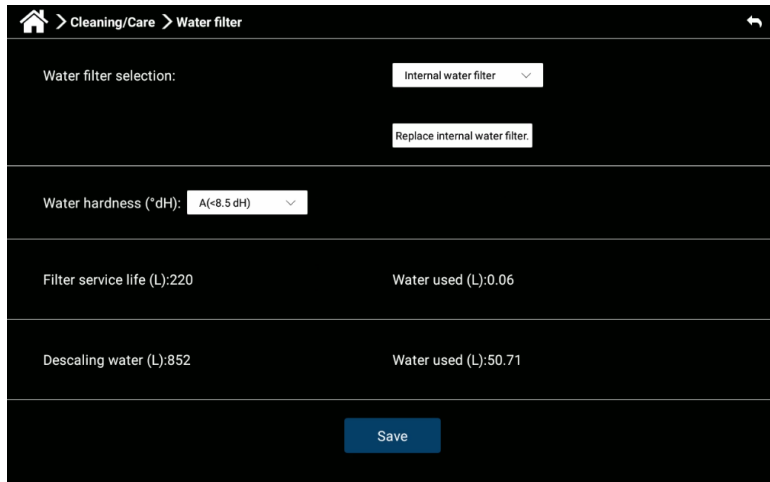
9.5.6. Water Filter

Step 1: In the machine management interface, click "Cleaning/Care". Under "Care" click "Water Filter".



Descaling Litre settings

The descaling frequency is linked to the machine configuration and the water hardness selected. The litre amount is a closed field and cannot be adjusted manually. The Descaling alarm is activated every 6-12 months or if the Litre amount is surpassed.



9.6. MANUAL CLEANING

9.6.1. Grounds Container Cleaning

Step 1: Pull the grounds container out of the machine and empty the coffee grounds.

Step 2: Clean the grounds container thoroughly with clean water and household cleaning agent. Rinse the grounds container with clean water and dry it with a clean towel.

Step 3: Reinstall the dried grounds container into the machine.



9.6.2. Drip Tray Cleaning

Step 1: Remove the drip tray out of the machine.

Step 2: Clean the drip tray deeply with clean water, household cleaning agent and brush. Rinse with clean water and dry with a towel.

Step 3: Reinstall the dry drip tray into the machine, and check to confirm the push to the end.



9.6.3. Cup Holder Cleaning

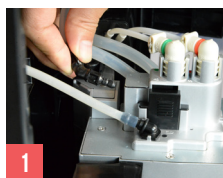
Step 1: Take out the grid and clean the grid thoroughly with water, detergent and brush. Rinse with clean water and dry with a towel.

Step 2: Wipe around the cup holder with a towel. Install the dry grid into the machine and check whether it is in place.



9.6.4. Beverage Outlet Cleaning

Step 1: Disconnect the milk tube from the Beverage Outlet [1] and remove the milk tube and metal pipe [2] & [3]. Then Press the buckles on both sides of the beverage outlet [4] and pull the outlet nozzle down to remove it [5]. Pull out the milk foamer. [6]



Step 2: Mix 5 ml of milk cleaner or a special cleaning tablet with 0.5 litres of warm clean water. Disassemble the Beverage outlet [7] and place all parts in the cleaning solution (6 parts). All parts must be completely immersed in the cleaning solution. [8]



Step 3: Soak overnight, then clean all parts thoroughly with brushes [9] Rinse all parts thoroughly with clean water.

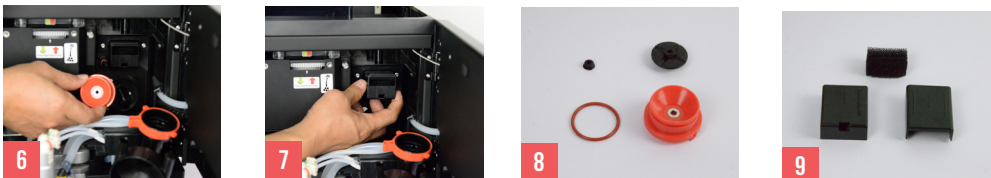
Step 4: The installation method is opposite to disassembling.

9.6.5. Mixer Deep Cleaning

Step 1: Open the door and pull up the top cover of the mixer (1). Rotate the mixer fixing ring clockwise to unlock it (2) and pull out the main body of the mixer (3). First pull out the impeller (4) then pull out the impeller v-ring seal using your fingers (5).



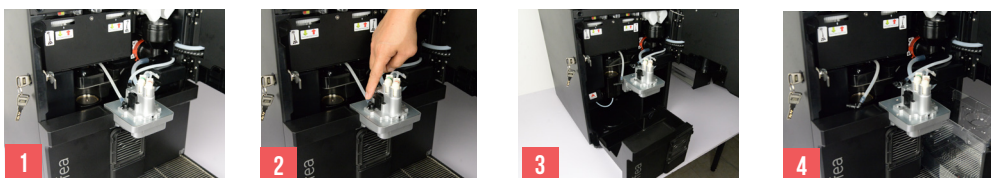
Step 2: First remove the V-ring seal (6), then rotate the mixer base clockwise and pull it out. Wipe the mixer holder with a damp cloth. Clean mixer, mixer base (7), V ring, O ring, mixing impeller, mixer water inlet (8), as well as upper and lower cover (9). Please regularly check whether the V-ring and the O ring is damaged. If damaged ,please replace. Ensure the parts are fully dry, then re-install the mixer. The installation method is opposite to disassembling.



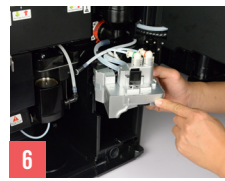
9.6.6. Brewer Removal and Cleaning

Regularly check the brewer and clean it, if necessary. Follow the steps below.

Step 1: Open the machine door with the key [1]. Unplug the brewer coffee outlet and remove the drip tray [2]. Pull out the grounds container [3]. Remove the water tank [4].



Step 2: Turn the outlet to the right, press the end face of the white quick connector using the green tool and make sure that the space has been compressed [5-6]. Unplug the pipe with force [7]. Pull the lock forward with fingers, tilt down, take out of the brewer at an upwards angle [8].



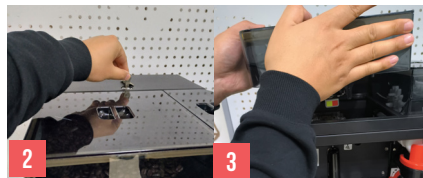
Step 3: Clean the brewer under running water or with a cloth

Step 4: Re-install the brewer after cleaning. The installation method is opposite to disassembling.

9.6.7. Bean hopper cleaning

Depending on the beans used, clean more frequently if required.

Step 1: Open the door on the left-hand side with the key. Push the green/red coloured metal handle inwards [1]. Make sure they are fully pushed in. Unlock the top cover [2] and lift the bean hopper upwards [3].



Step 2: Empty and clean the containers. Make sure to dry them completely. Check that no beans are stuck in crucial areas. Re-install the hopper and ensure the green/red coloured metal handle is fully pulled forward.

9.6.8. Powder canister cleaning

Depending on the powder used, clean more frequently.

Step 1: Open the door on the left-hand side with the key. Unlock the top cover [1] and lift up the canister [2].



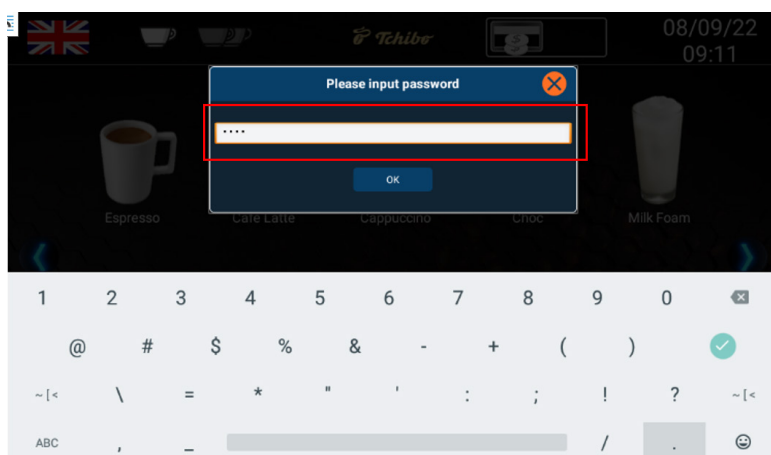
Step 2: Empty and clean the canister. Make sure to dry completely before re-installing.

10. MACHINE MANAGEMENT INTERFACE

» To access the machine management interface, press and hold the flag until the password box appears.



» In the pop-up dialog box, enter the password and click "OK".

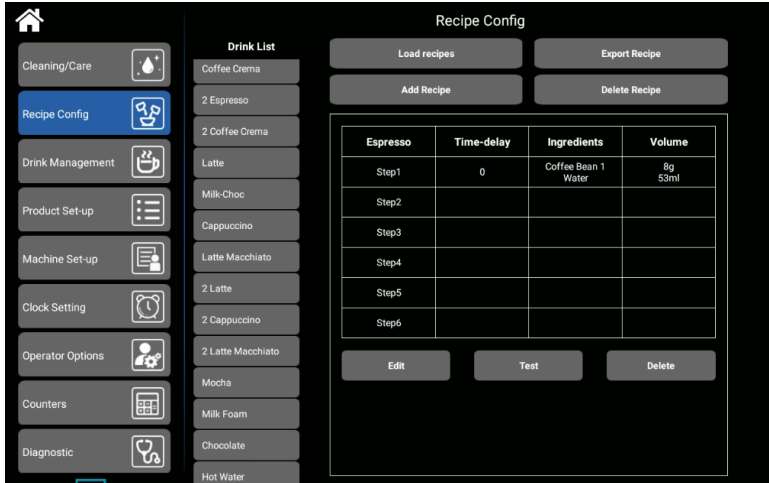


The machine management interface opens.

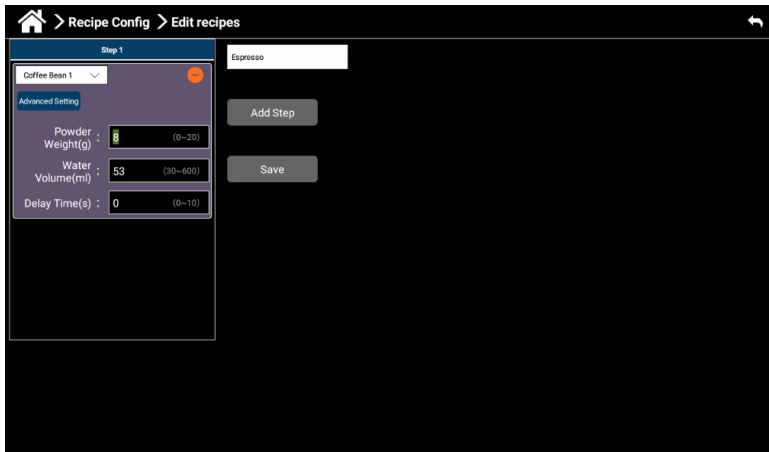


10.1. RECIPE CONFIGURATION

Step 1: In the machine management interface, click "Recipe Config". The menu shows a list of the standard recipes. In this menu, the user can, load a recipe, export a recipe, add a recipe and delete a recipe. Click on a recipe name to get the details of this recipe."Test" let's you try this drink and "Delete" will delete this recipe from the list. Click "Edit" to change the recipe.



Step 2: In the edit recipe screen you can adjust the water volume, ingredient volume, hot milk volume or milk foam volume. Don't forget to click save and then test the drink.



Step 3: By clicking "Advanced" the coffee part of the drink can be further adjusted (not recommended for customers).



10.2. DRINK MANAGEMENT

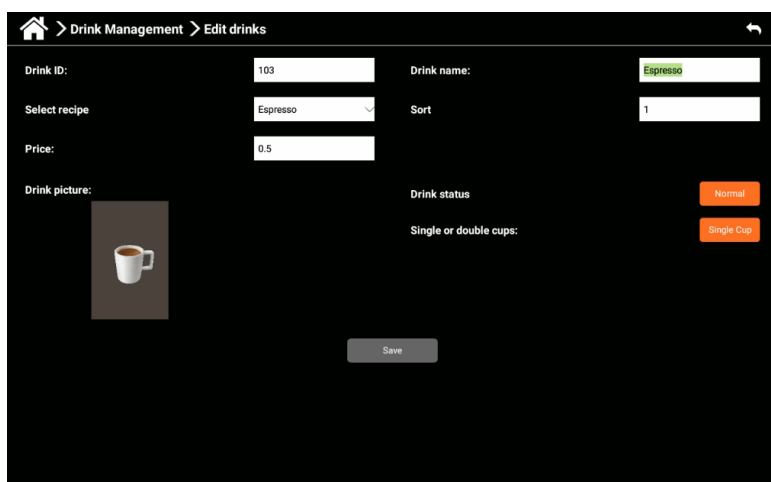
In the Drink Management menu, users can add, edit, import or export drinks. The cup icons on the bottom of the screen let you switch between single cup and double cup drinks.

» Click on the drink to be edited.



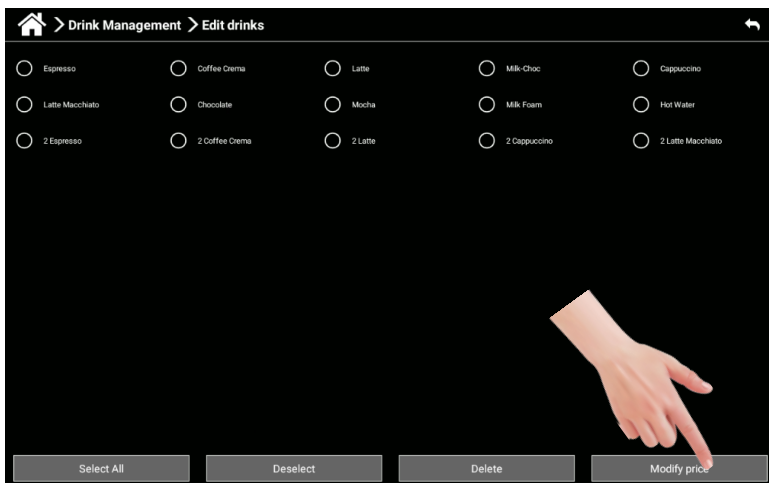
10.2.1. Edit drinks

- **Drink ID:** must be same as the drink id on the server
- **Drink name:** Select a name for the drink
- **Drink recipe:** Select a recipe for the drink
- **Price:** Set a price for the drink
- **Sort:** Set the position, the drink will be displayed in the menu
- **Drink status:** Set the drink status
- **Single or double cups:** Select if it is a single or a double cup drink.

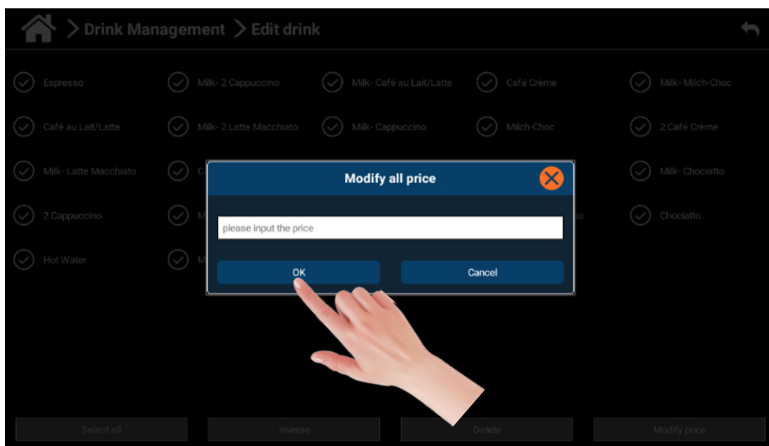


10.2.2. Edit all

Step 1: Click "modify price" to adjust the price for all drinks.



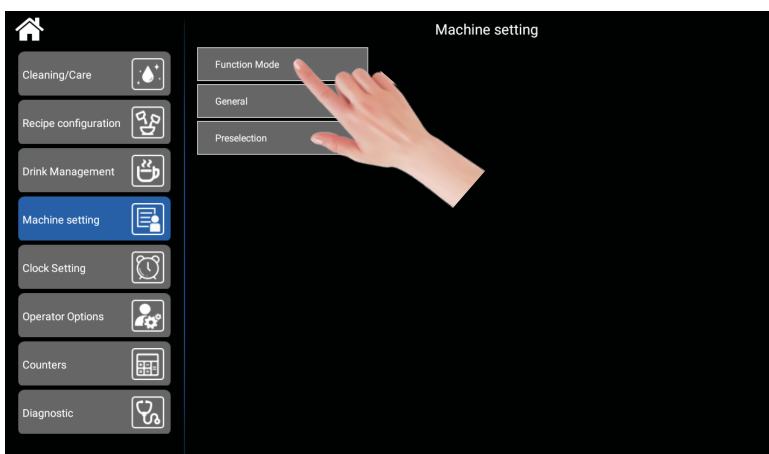
Step 2: Enter the new price and click "OK" to save the price. This will set the same price for all drinks.



10.3. MACHINE SETTINGS

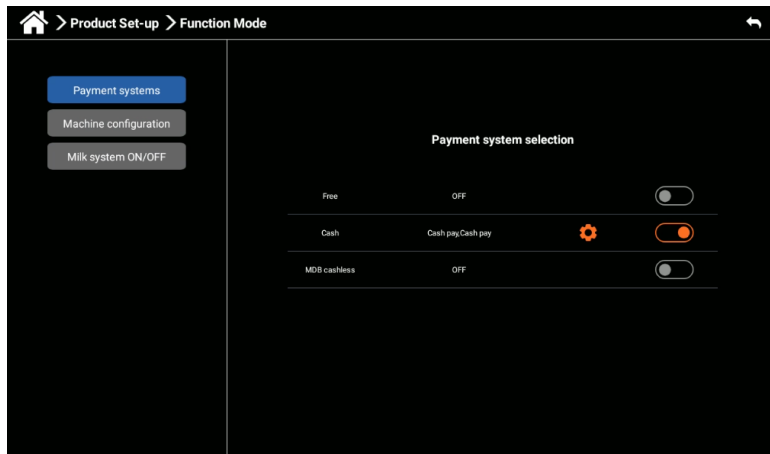
10.3.1. Function Mode

The "Function Mode" allows to adjust the Payment, Machine configuration and the Milk system options.



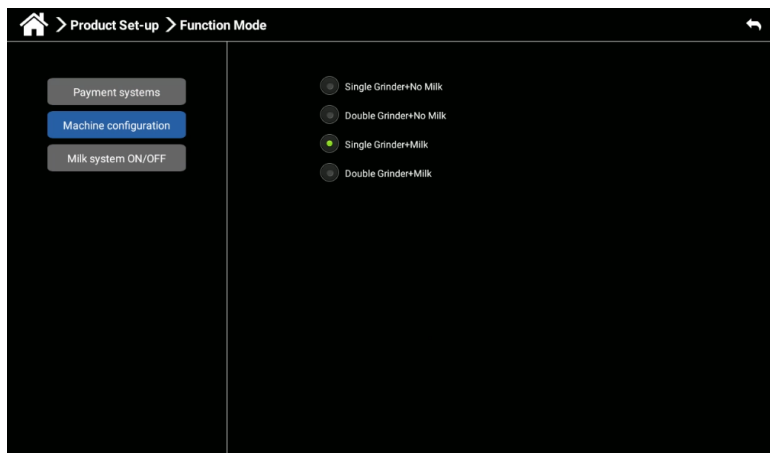
Payment system

Methods of payment can be turned On/Off. Free, Coins, Cashless or Coins & Cashless.



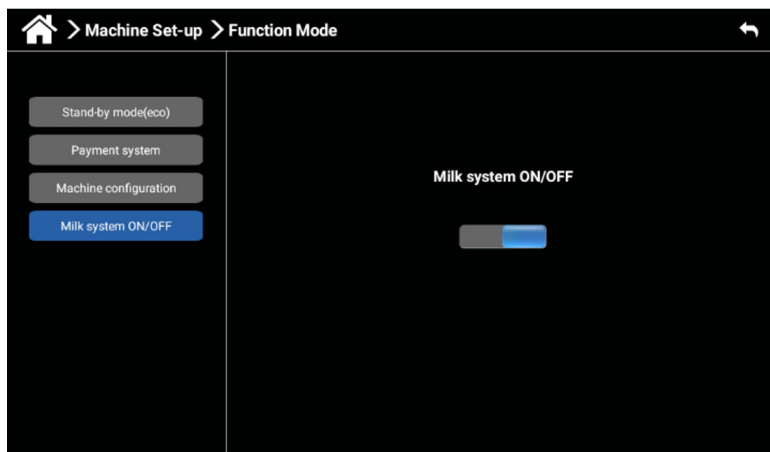
Machine configuration

The model(variant) can be selected if it differs.



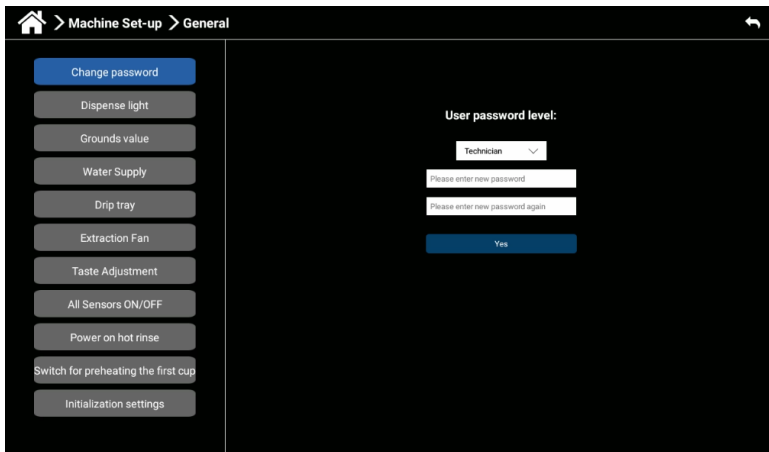
Milk system ON/OFF

This can be turned On/Off if not required. When Off, all milk rinsing and cleaning options are not shown in Cleaning/Care menu.



10.3.2. General

In the menu "General", passwords, dispense light and taste adjustment can be adjusted.



Change Password

The Password can be changed for different levels of access. Manager, Operator or Technician.

Dispense light

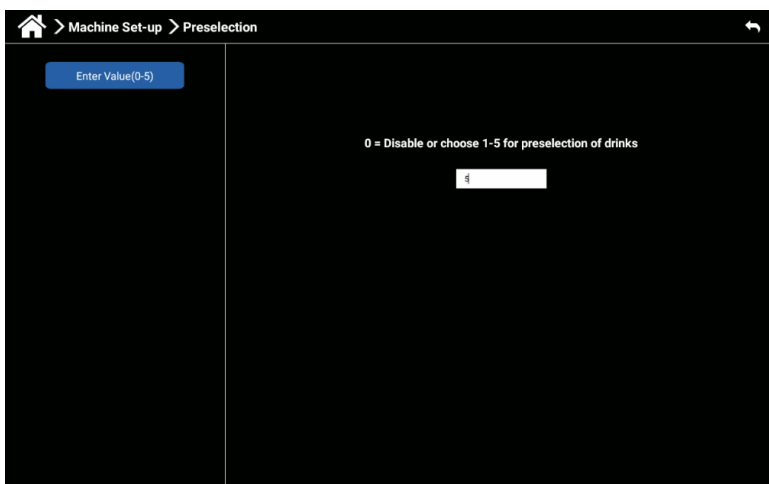
When drinks are being dispensed from the outlet, lights can be switched on or off.

Taste Adjustment

Activate/deactivate the coffee adjustment and the cup volume adjustment.

10.3.3. Preselection

Allows user to pre order multiple drinks from the order screen (Not available when payment method is selected).



10.4. CLOCK SETTING

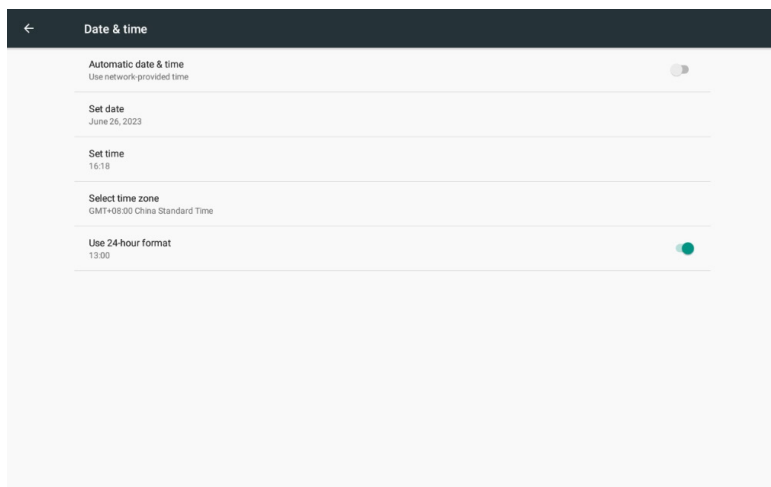
In the "Clock Setting" menu, the user can set the date and time for the machine.

» Click on "Clock Setting"



10.4.1. Date and Time

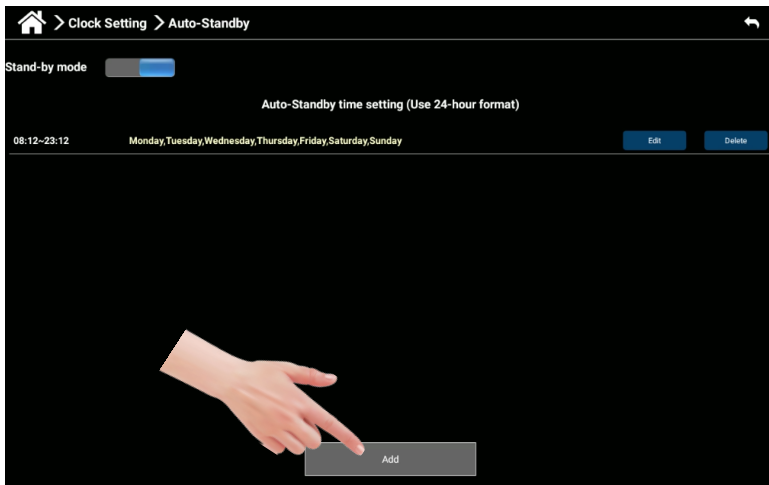
The user can set automatic date and time or set the date and time manually. The user can also set the time zone and the time format.



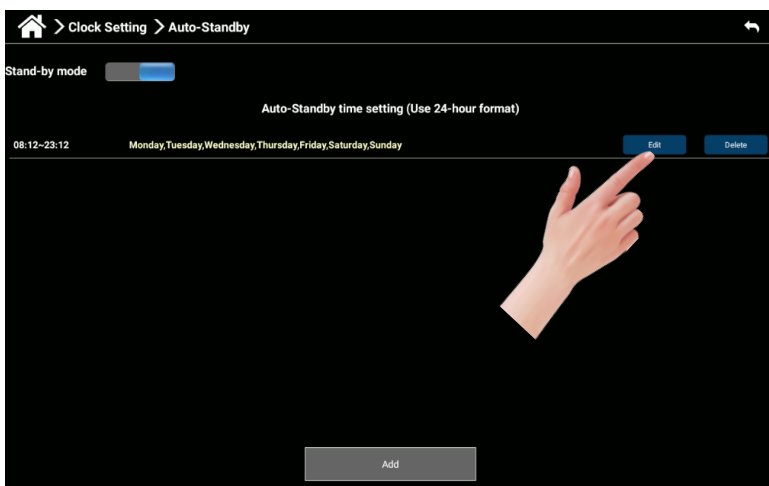
10.4.2. Auto-Standby on/off

Step 1: Click the “Add” button to create a new automatic stand-by rule.

The machine creates an Auto-Standby rule with preselected Details.




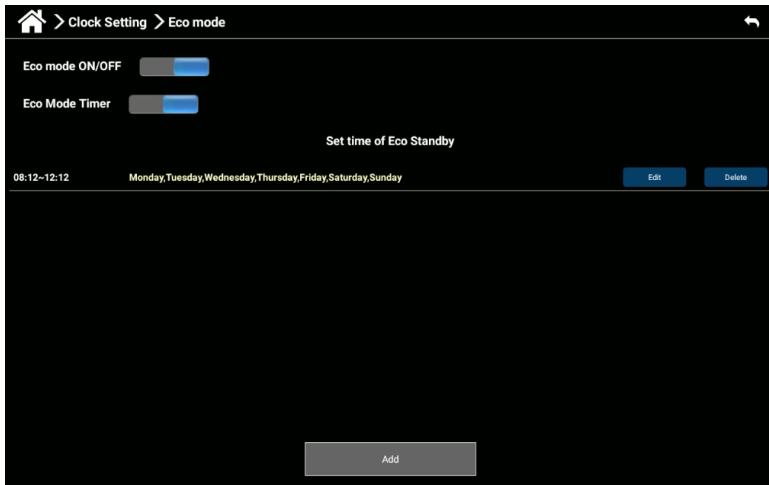
Step 2: Click "Edit" to change the Details.



Step 3: Select the time and day, when the machine should go into an automatic stand-by.

10.4.3. Eco Mode

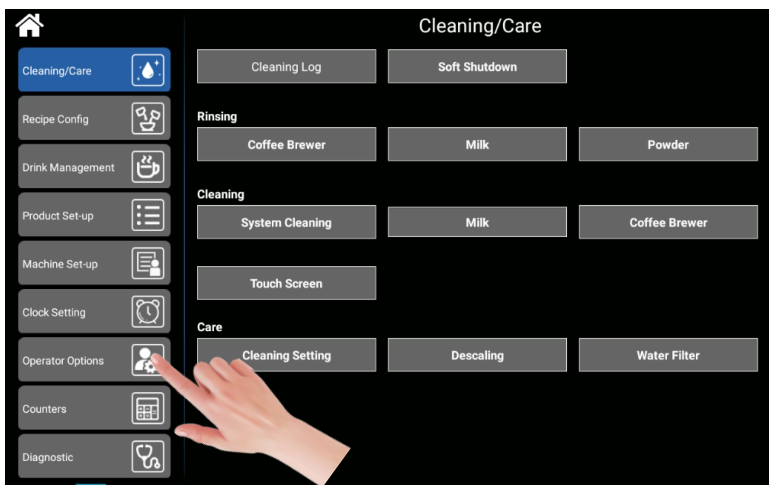
The user can turn the "Eco Mode" on or off using the  button. When active, the Eco Mode reduces the boiler temperature to 60°C after 5 minutes of inactivity. The Boiler reheats after screen is touched.




10.5. OPERATOR OPTIONS

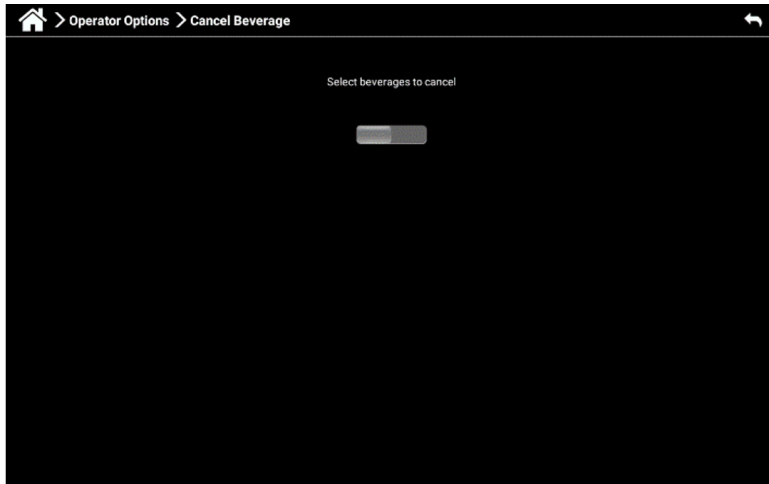
In the "Operator Options" menu, the user can set the language, beverage cancelling options, screen saver options and advertising options here.

» Click on "Operator Options"



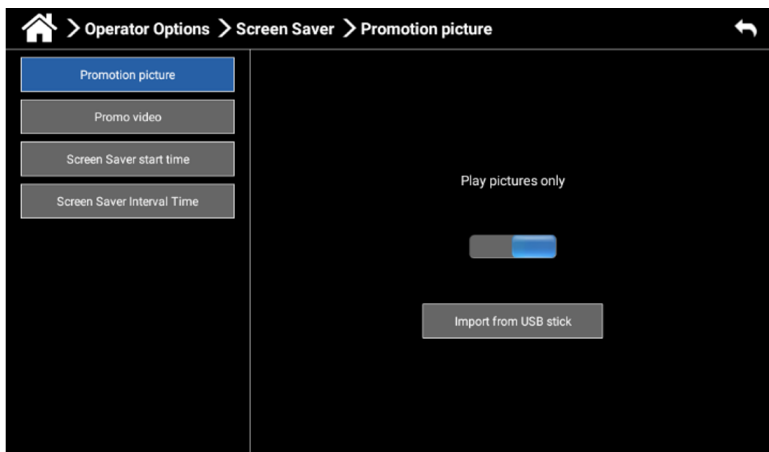
10.5.1. Cancel Beverage

When activated, the user is able to stop drinks early if a smaller amount is needed. Activate this function by clicking the  button.



10.5.2. Screen Saver

The user can set screen saver related function here.



Promotion Picture

The user can set the option to play pictures only and import pictures from USB.

Promotion Video

The user can set the option to play videos only and import videos from USB.


Screen Saver Start Time

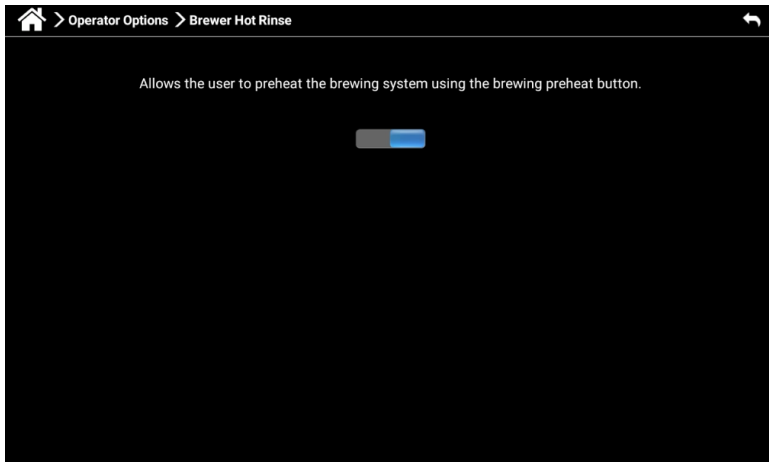
The User can set a screen saver related start time between 1 and 30 minutes. When "0" is entered, the start time is disabled.

Screen Saver Interval Time

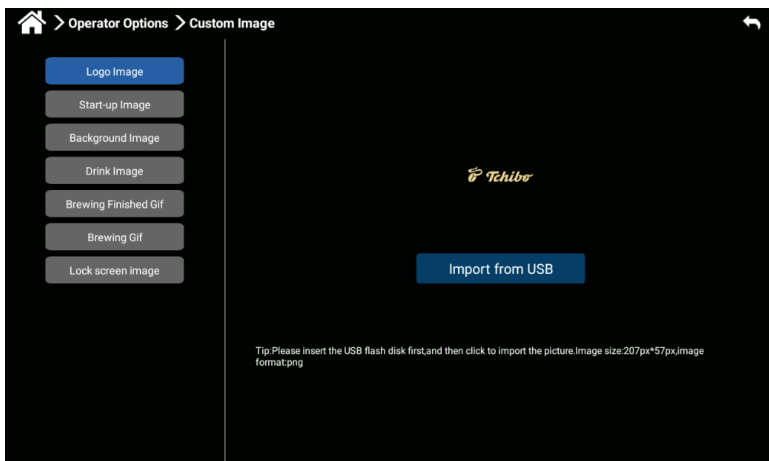
The User can set a screen saver related interval time between 5 and 30 seconds. This sets the time the screen saver is repeating to play the selected media.

10.5.3. Brewer Hot Rinse

When activated, the user is able to preheat the brewing system using the brewing preheat button. Activate this function by clicking the  button.



10.5.4. Custom Image



The user can import images and GIFs for the following screens:

- Logo (image)
- Start-up screen (image)
- Background (image)
- Brewing finished (GIF)
- Brewing (GIF)
- Lock screen (image)

The user can select pre-installed images for the following:

- Drinks

11. ERRORS

11.1. MACHINE ERRORS

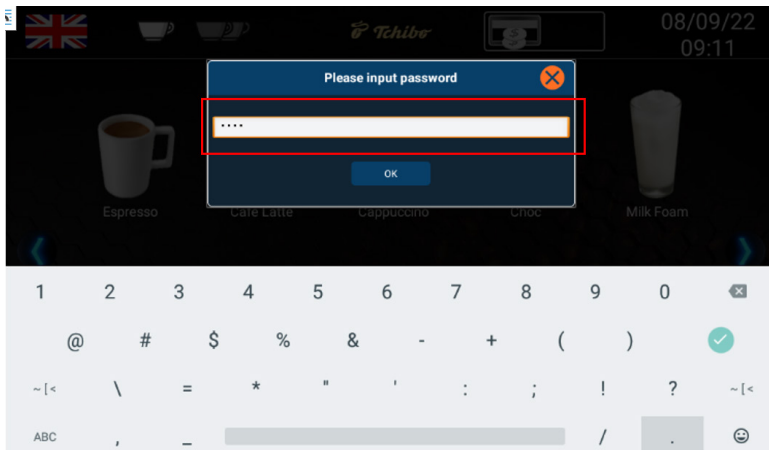
In this menu, the user can find all the error information and perform a machine reset.

Step 1: Navigate to the "Errors" menu by accessing the machine management interface. Press and hold the flag until the password box appears.



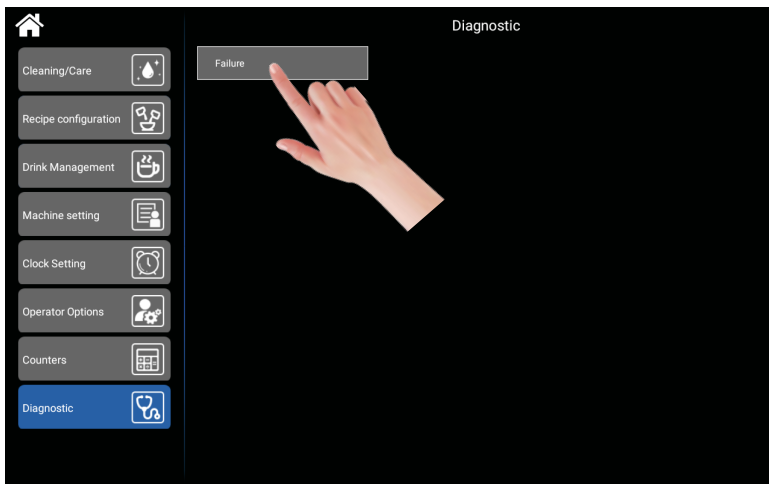
Step 2: In the pop-up dialog box, enter the password and click "OK".

The machine management interface opens.



Step 3: In the machine management interface, click on "Diagnostics" and then click on "Failure".

The "Failure" menu opens.



The "Failure" menu displays a list of the last errors and a list of the total errors. The user can also reset these lists or reset the machine here.

A screenshot of the 'Total errors list' screen. The screen has a dark background with a white table. The table has four columns: 'Date/Time', 'Error code', and 'Error'. There are 17 rows of error data. On the left side of the screen, there are several buttons: 'Last errors list', 'Reset last errors list', 'Total errors list' (highlighted in blue), 'Reset total errors list', and 'Reset machine'.

	Date/Time	Error code	Error
Last errors list	2023-06-16 10:27:16	5700	Bean container empty. Please refill.
Reset last errors list	2023-06-16 10:16:16	5700	Bean container empty. Please refill.
Total errors list	2023-06-16 10:09:33	Z0005	Door Open
Reset total errors list	2023-06-16 10:08:49	5700	Bean container empty. Please refill.
Reset machine	2023-06-16 10:06:09	5700	Bean container empty. Please refill.
	2023-06-16 10:05:43	5700	Bean container empty. Please refill.
	2023-06-16 10:03:15	5700	Bean container empty. Please refill.
	2023-06-16 10:00:51	5700	Bean container empty. Please refill.
	2023-06-16 09:59:10	5700	Bean container empty. Please refill.
	2023-06-16 09:58:45	5700	Bean container empty. Please refill.
	2023-06-16 09:58:31	5700	Bean container empty. Please refill.
	2023-06-16 09:57:53	5700	Bean container empty. Please refill.
	2023-06-16 09:56:38	5700	Bean container empty. Please refill.
	2023-06-16 09:56:29	5700	Bean container empty. Please refill.
	2023-06-16 09:55:12	5700	Bean container empty. Please refill.
	2023-06-16 09:54:51	5700	Bean container empty. Please refill.
	2023-06-16 09:54:11	5700	Bean container empty. Please refill.
	2023-06-16 09:53:02	5700	Bean container empty. Please refill.

Last errors list

This list displays the errors that occurred since the last reset of this list.

Total errors list

This list displays all of the errors that occurred.

Reset machine

This function resets the machine in the event of an unresolvable fault, such as a water shortage.

12. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Flow of coffee outlet too slow	<ul style="list-style-type: none"> a) The coffee powder is too fine after grinding b) The dosage is much larger than expected c) Filter is blocked d) Leaking after cleaning the brewer e) Leaking from sealing ring 	<ul style="list-style-type: none"> • Adjust grinder • Re-calibrate grinder • Clean brewer • Check and reinstall • Change new sealing ring
Heavy pollution on the drip tray	<ul style="list-style-type: none"> a) Drip tray not regularly cleaned b) Incorrect nozzle position after washing 	<ul style="list-style-type: none"> • Clean drip tray • Check and maintain
Flow of coffee outlet too fast	<ul style="list-style-type: none"> a) The coffee powder is too coarse after grinding b) The dosage is less than expected 	<ul style="list-style-type: none"> • Adjust grinder • Calibrate or check recipe settings
Heavy pollution on the mixer	<ul style="list-style-type: none"> a) Incorrect setting of fan speed b) Mixer not regularly cleaned c) Incorrect position of the canister outlet 	<ul style="list-style-type: none"> • Update the setting • Take out the mixer cover and clean • Adjust the outlet to correct position
Coffee or other related products are unavailable	<ul style="list-style-type: none"> a) Coffee bean container closed after cleaning b) No coffee beans(tested by system) c) Related electrical component is faulty 	<ul style="list-style-type: none"> • Check and open • Add coffee bean • Check background error message and contact TCST after sales.
Boiler filling failure	<ul style="list-style-type: none"> a) Power off for a long time (the water valve doesn't open) b) First use and there is air in the waterway system 	<ul style="list-style-type: none"> • Open the water valve and restart the machine • Restart again to expel air
No drinks data on portal	<ul style="list-style-type: none"> a) Bad internet b) 4G card out of data 	<ul style="list-style-type: none"> • Check if the machine is online on the management system, enhance environmental signals • Contact operators



13. RESPONSIBILITY AND WARRANTY

13.1. OBLIGATIONS OF THE OPERATOR

The operator of such equipment must ensure regular maintenance by authorized persons and inspection of the safety devices. Access to the service area is only permitted to persons who have the knowledge and practical experience with the equipment, especially with regard to safety and hygiene. The coffee machine is to be positioned by the operator in such a way that care and maintenance can be carried out without hindrance. In office/floor supply or similar self-service applications, personnel trained in the operation of the coffee machine should supervise the coffee machine. Trained personnel should ensure compliance with care procedures and be available to answer questions about use. The operator must ensure that the electrical systems and equipment are in proper condition (e.g. according to DGUV regulation 3). To ensure the operational safety of your coffee machine, regular checks of the safety valves and the pressure vessels are required, among other things. These measures are carried out as part of the maintenance by authorized service personnel. The machine may only be cleaned with the cleaning agents intended by TCS for the coffee machine and for the milk system. Machine descaling may only be performed with the descaling agent provided by TCS. The manufacturer's instructions for maintenance must be observed.

13.2. WARRANTY CLAIMS



OBSERVE THE OPERATING MANUAL

- In the event of non-observance, no warranty will be accepted in the event of damage.
 - » Observe the conditions of use and installation.
-

Whether the purchaser is entitled to warranty claims and the form of the warranty claims to which the purchaser may be entitled are determined by the agreement concluded between the purchaser and the seller. In the event of non-observance of the specifications in these operating instructions, warranty claims may become null and void.

No warranty is given:

- For all parts that are subject to natural wear. These include seals, mixer and brewing unit.
- For defects due to weathering, boiler scale build-up, chemical, physical, electrochemical or electrical influences.
- If a water filter is not used, although the water hardness on site requires the use of a water filter and defects occur as a result.
- For defects caused by non-observance of the regulations on handling, maintenance and care of the device (e.g. operating manual and maintenance instructions).

- For defects caused by the non-use of original spare parts or faulty assembly by the purchaser or third parties or by faulty or negligent handling.
- For consequences of improper modifications or repair work carried out by the purchaser or third parties without our consent.
- For defects caused by unsuitable or improper use.

14. IMPORTANT NOTES

- Beware of burns. Do not touch the outlet when the beverage is being prepared.
- Do not open the door, remove the bottom container, drip tray, water tank and other spare parts when the machine is working.
- Do not use the machine when the tap water is stopped. (In the case that a supply is provided by tap water).
- Water and powder must remain below the MAX line level when filling.
- Do not fill water into the bean hopper and powder hopper.
- Water tank only for cold and clean water, hot water and ice water not allowed.
- Half roasted beans and beans with less oil are recommended. Oily or burnt beans are not recommended.
- Adjust the outlet height with the cups.
- To ensure good quality, we recommend cleaning the water tank and changing the water daily.
- Brush cleaners are not allowed. In case of machine damage, please clean the machine with a soft cloth.
- Please clean the beans container, grounds container, water tank and drip tray..
- Do not switch off the machine when the machine is preparing beverages, testing itself and cleaning automatically.
- Switch off in correct order: Please tap "Switch off", the machine will rinse automatically. The rinsing process is completed and the display light is off. Turn off the power switch. Please disconnect the power cord



15. EC DECLARATION OF CONFORMITY

Hiermit erklären wir, dass der nachfolgend bezeichnete Artikel den einschlägigen EG-Richtlinien / -Verordnungen (insbesondere den unten benannten) entspricht und die Serie entsprechend gefertigt wird.

We herewith confirm, that the article as detailed below complies with the governing EU-Directives / -Regulations (in particular with those mentioned below) and mass-production will be manufactured accordingly.



Artikelbezeichnung: <i>article description:</i>	Commercial Coffee Machine
Artikelnummer: <i>article number:</i>	522248
Typ: <i>type:</i>	Coffea Nova
Relevante technische Daten: <i>relevant technical data:</i>	220-240V / 50-60Hz, 2900W

Einschlägige EG-Richtlinien / -Verordnungen:

Governing EU-Directives / Regulations:

<input checked="" type="checkbox"/> Richtlinie über die Bereitstellung von Funkanlagen auf dem Markt. <i>Directive relating to RED</i> 2014/53/EU	<input checked="" type="checkbox"/> Richtlinie für elektrische Betriebsmittel zur Verwendung innerhalb bestimmter Spannungsgrenzen. <i>Directive for electrical equipment for use within certain voltage limits.</i> (LVD)2014/35/EU
<input checked="" type="checkbox"/> Richtlinie zur Beschränkung der Verwendung bestimmter gefährlicher Stoffe in Elektro- und Elektronikgeräten. <i>Directive on the restriction of the use of certain hazardous substances in electrical and electronic equipment (RoHS.)</i> 2011/65/EU and its amendment (EU) 2015/863	<input checked="" type="checkbox"/> Maschinenrichtlinie <i>Machinery Directive</i> 2006/42/EC
<input checked="" type="checkbox"/> Verordnung über Materialien und Gegenstände, die dazu bestimmt sind, mit Lebensmitteln in Berührung zu kommen. <i>Regulation on materials and articles intended to come into contact with food (LFGB).</i> 1935/2004/EC	<input checked="" type="checkbox"/> Richtlinie über Elektro- und Elektronikaltgeräte. <i>Directive on waste electrical and electronic equipment (WEEE)</i> 2012/19/EU

Harmonisierte Normen / Harmonised Standards

Der Artikel entspricht folgenden, zur Erlangung des CE-Zeichens, erforderlichen Normen:

The article complies with the standards, as mentioned below, which are necessary to obtain the CE-symbol:

Safety: EN 60335-1: 2012+A11+A13+A1+A14+A2+A15 EN 60335-2-75: 2004+A1+A11+A2+A12 EN 62233:2008	CE-RED: EN 301908-1 V13.1.1:2019 EN 301908-13 V13.1.1:2019 EN IEC 62311:2020
CE-EMC: EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-2:2019+A1 EN IEC 61000-3-11:2019 EN 301489-1 V2.2.3:2019 EN 301489-52 V1.2.1:2021	(LFGB) 1935/2004/EC: German §31 LFGB (Lebensmittel-, Bedarfsgegenstände und Futtermittelgesetzbuch) Regulation (EC) No 1935/2004



Diese Konformitätserklärung wurde, nach Prüfung des Artikels durch eine akkreditierte Stelle, ausgestellt.

This declaration of conformity was issued after testing the product at an accredited institute.

Hersteller / manufacturer	Tchibo Coffee Service GmbH, Überseering 18 22297 Hamburg- Germany
Ausstellungsdatum / Date of issue	15.02.2022
Jahr des CE-Konformitätsbewertungsverfahrens Year in which the CE-Mark was affixed	2022





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Stand: 02.06.2023