

### THE WALL KIT INSTALLATION MANUAL



### **Dear Customer**

#### Please read the User Guide and Installation Manual carefully before operating this unit.

Please keep the User Guide and Installation safe and with the unit.

Examine the equipment immediately after supply for transport damage. Contact your equipment supplier and/or carrier if necessary. Damage, which arises by inappropriate treatment or operation, is not subject to guarantee \ warranty.

Equipment manufactured or supplied by Drinkotec complies with the current legislation and standards of the EU and represents the current standard of technology. Safety during operation may only be assured by following the instructions in this guide.

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Drinkotec typically designs for a **5–10-year** product lifetime dependent upon the type of equipment.

This document has been prepared with the greatest possible care. However, Drinkotec Sarl. assumes no responsibility for errors or omissions. The same applies to any damage resulting from the use of information contained in this manual.

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### WARNINGS

### 

Do not operate equipment that has been misused, neglected, damaged, or altered/modified from original manufactured specifications.

### C WARNING

All covers and access panels must be in place and properly secured, before operating this equipment.

### C WARNING

Do not store gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### C WARNING

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

### CAUTION

Do not clean with water jet. Unit is not suitable for installation in an area where a water jet could be used.

### C WARNING

When using electric appliances, basic precautions must always be followed, including:

a. Read all the instructions before using the appliance.

b. Close supervision is necessary when an appliance is used near children to reduce the risk of injury,

c. Only use attachments recommended or sold by the manufacturer.

d. Do not use outdoors.

e. For a cord-connected appliance, the following must be included:

• Do not unplug by pulling on cord. To unplug, grasp the plug, not the cord.

• Unplug from outlet when not in use and before servicing or cleaning.

• Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

g. Connect to a properly grounded outlet only.

### **GENERAL DESCRIPTION AND FUNCTION OF THE UNIT**

### C INTRODUCTION

The Wall is a self-service dispenser for postmix and/or premix beverages.

It can operate in a self-service mode, with an RFID system (employee card, loyalty card, etc.) or with payment by Credit Card.

- In RFID configuration, service and debit from the RFID badge is done by the milliliter, based on the price-per-liter set when creating the default portion of a product.
- In configurations without an authorization module (self-service) or with credit/debit card payment terminal, the servicing will be based on the portion sizes and prices configured.

Each Wall can manage up to 3 taps, and drinks can be dispensed in Push & pour or Portions with automatic or manual taps.

The Wall is installed with an end of keg detection system as well as turbines for accurate counting of dispensed volumes (premix and postmix).

The Wall adapts to your space and comes in 2 versions: The Wall Kit or The Wall Countertop.

**C** Presentation

User Side

Normal Screen



**RFID** Screen



### THE WALL INSTALLATION MANUAL - GENERAL DESCRIPTION AND FUNCTION OF THE UNIT- 7 -

1) Touchscreen 12'1"

2) RFID reader

Cellar Side



- 1) Power connection
- 2) Foam detector connections
- 3) Ethernet connection
- 4) Payement system connections
- 5) 4G antenna connection
- 6) Valves connections
- 7) Flowmeters connections

Type of taps



Manual Premix



Automatic premix



Manuel Postmix



Automatic Postmix

### CONTENT OF YOUR PACKAGE

SCREEN



or

Normal Screen module



### VALVES

Depending on your order & number of valves for each screen.







or



Manual Premix

- Automatic premix
- Manuel Postmix

Automatic Postmix

OTHER ELEMENTS









Drilling template







4G antenna



RFID cards for RFID version

C DIMENSIONS

NORMAL SCREEN



**RFID SCREEN** 



### INSTALLATION & COMMISSIONING OF THE UNIT

### **C** TECHNICAL REQUIREMENTS

GENERAL REQUIREMENTS

- 4G must be available. You can check this directly on your smartphone. If 4G is not available, the Wall must be connected via RJ45.
- The device must be fixed to a wall in a stable, vertical position.
- The device must be integrated into a wall accessible from both sides.
- The wall where the Wall is installed must have a maximum thickness of 2cm. If this is not the case, the screen module's default rods will have to be replaced by longer ones.
- Do not install or use the device outdoors.

To facilitate installation, two people are recommended.

#### DEVICE REQUIREMENTS

The electrical supply should support theses following settings:

- Voltage: 100-240 V
- Frequency: 50 Hz
- Power: 90 W
- AC current:
  - o 0.95A@115VAC
  - o 0.5A@230VAC
  - o 0.4A@277VAC
- Power supply input: 100-240V 0.95A
- Power supply output: 24V 3.75A

#### USEFUL TOOLS



### INSTALLATION KITS (OPTIONAL)



13.46.72: 10 meter 4G antenna extension



03.16.20: Set of 10 RFID cards



### COMMISSIONING INSTRUCTIONS

### FIXING

a. Use the template to choose a position for the screen on your wall.

Adjust the screen height based on:

- Eye level
- Tap handle size

b. Using a pencil, mark the holes to be drilled

the next steps (indicated in green).

(indicated in red) and the central notches for

• Drip tray location and glass size



c. Align the ruler with the notches previously marked, then measure 180 mm from the bottom of the template to mark a central point for drilling the tap locations. This point will be the reference for drilling in the case of a 1-tap configuration.







The above dimensions are for installation of an FC4 tap with standard handles. The distance between the center point & the bottom of the screen must be adapted to suit your own taps.

d. For 2 or 3 taps configurations, mark the center points for 2 or 3 mirrored taps using the set square as explained below.



e. Using the appropriate tools, drill the holes marked previously (highlighted in red in the drawing below).

The screen fixing holes have a diameter of 6 mm.



#### Commissioning

- a. Fix the tap(s) on the wall according to your configuration.
- b. Unscrew the 4 nuts on the screen module rods.





If your wall is more than 2 cm thick, you'll need to replace the screen module rods. Standard rods are M4 - 350 mm long.

c. Insert the screen module into the pre-drilled holes.



d. Screw the 4 nuts into the screen module rods on the other side of the wall, while another person holds the screen.



e. Connect by screwing the valve block stem to the tap.



f. Connect the two valve plugs to the rear of the unit.

The triple plug shown in purple to slot 1 for valve 1 & the double plug shown in blue to slot 1 for valve 1 flowmeter.



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g. Attach the 4G antenna to a magnetized surface or double-sided tape in an area with 4G coverage.

h. Screw the antenna connector to the display unit as shown below.



- i. Connect the power plug to the display unit as shown below.
- j. Then fix the power supply unit to the wall using 2 screws.





k. Connect the rest of your hydraulic system to the wall pipes, making sure they are properly insulated.

Place the rest of the elements, such as the drip tray.

**C** SET UP THE WALL ON LOOP<sup>360</sup> ANALYTICS

a. Plug the unit into the mains power supply, you will see the initializing screen.

Then you will see the main screen.

Place your send  to unlock the tape  Product  H1  Product  H2	
Select drink size	

b. Launch a web browser and enter <u>https://loop.drinkotec.net/</u> to access Loop<sup>360</sup> Analytics, enter your access information and sign in.

Welcome back!	
Email melmartin@drinkctee.ch	
Password (Sr)	
Sign in A ceguit your passurent?	*
English	

### CREATION OF THE HORECA



a. Access the "Configuration" menu.

#### b. Access the "Account" submenu.





c. Click on "Add an account" or "Create" to create the new establishment.

d. Fill in the information requested for each of the five creation steps, clicking on "Next" to move from one to the next. In the last step, click on "Create".

- Step 1: General info
- Name
- Address
- Timezone
- Account priority
- SLA
  - Step 2: Settings
- Currency
- Show volumes in fluid ounce (if necessary)
- Opening hour: A day used for data display depends on the HoReCa opening hour. Instead of the natural day for the selected timezone, we display data starting from the opening hour until the next day opening hour.
- Multi zone: To enable multiple zones in a horeca. Zones are used to group configurations and split data displayed for a HoReca.
- Revenue enabled: For revenue related information being displayed in the HoReCa dashboard.
- Loss calculations enabled: To display loss information in the HoReCa dashboard.
- Sustainability calculations enabled: To display sustainability cards in the HoReCa dashboard.

#### • Step 3: Template (optional)

This is optional but if you want to use an account template, here you can choose one. More details into Loop<sup>360</sup> Analytics User Guide.

#### • Step 4: Devices (optional)

Only if an account template is selected, in this stage you assign the Bev maker devices that are not belonging to any HoReCa to the related device templates for the account template you have picked.

#### • Step 5: Products

List of brands that are provided to the HoReCa by the Bev maker. For each brand we specify:

- a. Dispensing target
- b. Profitability target

### CREATION OF CATEGORIES



a. Access the new account you just created by clicking on it.

		Å
수 Technical 사가 Sales 뷰뷰 Configuration	Image: State to accounts         Image: Account Demo         Image: Centeral Info         Devices         Categories         Products         Team         Opening hour: SAM         Multi zone: No         Revenue enabled: Yes	P       P
	Contract Bronzes 24+ hours	Eat

c. Click on "Add a category" or "Create" to create a new category.

		Å
<ul> <li>더 Marketing</li> <li>사 Technical</li> <li>사 Sales</li> <li>+☆ Configuration</li> </ul>	Back to accounts	1). Backtill 🧷 Edit
	Categories + Add a category	+ Groato

d. Choose your category from the drop-down menu (green box here) or create your own (blue box here).

Click on "Create" to validate.

		Create ×
(1) Marketing		Category
Ar Technical	← Back to accounts	Select a category
∽7 Sales		Select a category 🗸
11 Configuration	Account Demo	Define a new category
	Categories	Beer
		Wine
	Categories	Spinta
	+	Coffee
	Add a nategory	Cocktall
	nud a category	

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e. If you want to create others categories, repeat the same process.

#### CREATION OF INVENTORY

a. Access the "Inventory" tab from the drop-down menu in the red box.

		Å
⊲) Marketing		
Ar Technical	← Back to accounts	
≫ <sup>#</sup> Sales	Account Demo	73, BackW
	Categories	
	General info	
	C Devices	+ Creste
	Categories	
	Inventory	
	Products	
	Team	

b. Click on "Add an inventory item" or "Create" to create a new inventory item.

		Å
Marketing		
∧ Technical	Each to accounts	
∽ <sup>31</sup> Salea	Account Demo	?), Backfill 🦉 Edit
남! Configuration		
	Inventory	
	Inventory	+ Create
	+	
	Create an inventory item	
	Contrological control of storyoff.	

c. Fill in all the information needed & click on "Create".

Create Inventory item	×	Size (L)	
Name		10	L
Name		Price (CHF)	
Туре		Ο	CHF
Beer	~	Quantity	
Ratio		0	
1: 0		Remaining inventory items in stock, excluding th by the devices.	e ones already being used
Water mix type		Create	
No mix	~	Cancel	

e. Create the other inventory items if needed.

### Products

a. Access the "Product" tab from the drop-down menu in the red box.

			ĉ
⊲) Marketing			
Technical	← Back to accounts		
∽7 Sales ↓†1 Configuration	Account Demo		Ϋ3 Backfill
	Inventory		
	General info		
	In Devices		+ Create
	Categories		
	Inventory 🗸		
	Products		
	10 dett	1997	
	No mix	20L	

b. Choose the category of product you want to create from the drop-down menu (green box here) and click on "Add a product" or "Create" to create a new Product.

		ŝ
Ar Technical	← Back to accounts	
$\sim^{\pi}$ Sales $\frac{1+1}{1+1}$ Configuration	Account Demo Q Products U	12 Badrill 🧷 Edit
	Products	+ Crostle Beer
	+ Add a product	

#### Create × Product Step 1: Name the product General info Name Product 1 Cancel Step 2: Create portions Create Product If you just have one single portion, choose the size of Product 1 your standard glass. You can create up to 3 portions. Portions If your unit is setup for RFID dispensing, create a single PLU portion size 81L for example). The price charged in real-100 time during dispensing will be proportional to the price Volume (ml) set to the default portion size. 200 ml Price (CHF) 5 CHF PLU has to be different for each product. If you don't have PLU system, you can start with 100 and so on. For Add example: Next Product 1 with 3 portions: PLU 100, PLU 110, PLU 130 Back Product 2 with 3 portions: PLU 200, PLU 210, PLU 230 Create × Step 3 : Create the recipe Product 1 Recipe Select from the droplist the previously created Step #1 Ô inventory item associated to the product. Item

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#### c. Fill up all the information on each step.

Product Keg 1 Still water Fizzy water Product Keg 1

> Add item Add step

> > Next

Back

Create ×	
Image	Step 4 : Add the logo
Upload Common logos	You can upload a new logo or choose an available logo from our "Common logos" library.
Next	Image has to be 250x250 pixels size. We recommend using a circular logo for design
Back	purposes.
Product	
Beer 1	
PRODUCT 1	<b>Step 5</b> : Finalize the creation by clicking on "Create"
Portions	
• #100/ 0.2L/ 5CHF	
* #1 • Beer Keg 1 - 100%	
Create	
Back	

d. Repeat for all products and recipes you wish to dispense.

### Assignation of the Device

a. Access the "Device" tab from the drop-down menu in the red box.

CO LOOP ANALYTICS			م
Arketing			
N Technical	← Back to accounts		
~ <sup>カ</sup> Sales	Account Demo	የኔ Backfill	2 Edit
针 Configuration	Products		
	General Info		
	P Devices	+ Creato Bear	
	Inventory Research		
	Products		
	Team		
	200mi 5 CHR #760		
	1. Product Keg 1 100%		



b. Click on "Assign a device" or "Assign" to assign your device you have just installed.

			۸
⊲) Marketing			
-∿- Technical	E Back to accounts		
→ <sup>3</sup> Sales	Account Demo		Du Bashill
$\frac{1+1}{7+7}$ Configuration			
	Devices		
	Devices		+ Aasign
	+		
	Assign a device		
	Healthiness ratio	Uptime ratio	Avg. incident resolution
	Diagnostics		
	Beverage quality	Cooling baths	Circulation pump / Agitators
	0	0	٥
	Cooler off	Cellar conditions	CO2 or N
	0		0

c. Select the device from the drop-down list.

The nomenclature for each device is as follows: "Device type #XXX".

"#XXX" corresponds to the unique ID of your device. This id is visible in the main menu of your device's screen settings, as well as on the document you received with your device.

	Assign Device	×	$\bigcirc$	This drop-down list contains all the devices that belong to you		
Device		Q	Ę	but have not yet been assigned.		
-	]	~				
wan #295	Cancel					



#### SET UP THE DEVICE

CO LOOP ANALYTICS 2 () Marketing -N- Technical ← Back to accounts ∧<sup>3</sup> Sales Account Demo Q Yà Backfill 🧷 Edit  $\frac{1}{7}$   $\frac{1}{17}$  Configuration Devices Devices + Assign Wall #295 The Wall 03 15:04 Firmware, v0.0.3 I I E C Active Onfiguration Healthiness ratio Uptime ratio Avg. incident resolution 0.5 Diagnostics Beverage quality Cooling baths Circulation pump / Agitators Ø 0 0

a. Access device settings by clicking on "Configuration".

b. Update device by clicking on "Start edit mode".

			č
Cesack to accounts     Account Demo     Devices     V		Pà, Backill         Ø Edit	0
Devices Wall #295 The Wall 0.15.04 Formation Configuration Wall #295 The Wall		Start edit mode Edit info Close Unassign Configuration v	
Settings POS connected: No Parrote settions	Health check active:	Ne	
	Well #295   Well #295   Well #210.1504   Well #210.1504	Weil #295   Twice:     Weil #295   Configuration     Weil #295   The You!     Metable Active     Metable Active     Weil #295   The You!     Metable Active     Metable Active	Setting   Well #295   The Well   Configuration     Settings   Settings   Methodek setive:   No   Methodek setive:   No

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c. Make the update needed as described below.

#### **Remote settings**

Update the settings shown in the following image.

Remote se	ettings		
PIN: 000	10	Firmware: v0.	.0.3 ~
Control mode:	Fast mode (Comparison	Dispensing authorization:	Disabled V
Dispensing type:	Dose 🗸		

Pin: Pin code to access settings menu from the screen of the device.

Dispensing authorization: Self-service, credit card or RFID card, depending on your configuration once you've finished commissioning the device.

In RFID configuration, service and debit from the RFID badge is done by the milliliter, based on the price-per-liter set when creating the default portion of a product.

In configurations without an authorization module (self-service) or with credit/debit card payment terminal, the servicing will be based on the portion sizes and prices configured.

#### Hydraulic lines configuration

This refers to valves and kegs. This is where you decide which keg the valve is connected to, and the inventory item used in that keg.

Update the lines with the previously created inventory item by choosing from the drop-down list. If necessary, you can update the volume alert notification.

-		
Connected to		
Keg/BIB #1		$\sim$
Inventory item		
~		
Notify when below		
1		L
Maintenance		
Last cleaning	Next cleaning	
01/01/70	29/01/70	
Calibration volume	Calibration time	
500 ml	10.0 sec.	

### **Product configuration**

Products to be dispensed assigned to device.

Update each product you want to dispense by choosing into the drop-down list created from "Product" tab. You can add drinks by clicking on "+".





Save the changes by clicking on "Update".

CO ANALYTICS						۹
Marketing						
Ar Technical	← Back to accounta					
$\sim^3$ Sales	Account Demo	D			1 Backfill	/ Edit
111 Configuration	Devices					
	Devices					+ Assign
	Wall #295 The Wall 23.15.04 Prower: 40.3 ᢙ Active ⓒ Configuration					
	Wall #295 The Wall			Update	Cancel Edit into	Unassign
	Settings					
	POS connected:	No	Health check active:	No		



### Video update

a. Select the "Video" menu from the drop-down list in the red box.

Aarketing				
√ Technical	€ Back to accounts			
パ Sales	Account Demo			12 Backill 🖉 Edit
111 Configuration	Devices			
	Devices			+-:Assign
	Wall #295 The Wall 03.15.84 Remeans v0.0.3 Active			
	Wall #295		Start edit mode	Edit info Close Unxeeign
	100 MAR -			Configuration
	Settings			Configuration
	POS connected: No	Health check active:	No	Incident logs
				Video

b. Click on "Change video".

		ዳ
Aarketing		
A Technical	← Back to accounts	
$\sim^{\pi}$ Sales	Account Dame	3): Baidell
$\frac{1}{\tau}\frac{1}{1}\frac{1}{\tau}$ Configuration		
	Devices	
	Devices	+ Assign
	Wall #295 The Wall 03 15.04 Primeer v0.9 Active	
	(i) Configuration	
	Wall #295	Change video
	Thu Wall	Video 🗠



c. Add your video by dragging the file or select it from your computer by clicking on "Drag file(s) here".

Wall #295 Change video	X If you get an error message, check these different recommendations:
Drag file(s) here	- The video resolution should not exceed 1920x1080pixels. The ideal resolution is 1280x720 pixels.
Update	- The video should not exceed 25MB. - It must be in mp4 format.
Cancel	If everything is correct, try again to download the video. If the error
Remove video	persists, please contact the
	Drinkotec Platform team.

d. Once the video is uploaded, click on "Update".

<b>W</b> Cha	all #295 ×
<u>،</u>	00:25 📢) 👝
Drag	g file(s) here
2023-Presentation-The	Wall-EN-V3.mp4
	Update
	Cancel
Re	move video

e. The new video will be visible in less than few minutes on the screen.

**C** FIRST COMMISSIONING

ACCESS TO SETTING MENU

a. Access the setting mode by swiping to the left starting from the right of the screen.



b. Enter the default password "0000".



#### HYDRAULIC ACTIVATION

### a. Access the setting menu. Please refer to "Installation & Commissioning of the unit -First Commissioning - Access to Setting menu" p.32.

b. Access the "Cleaning" menu (red box here).



c. For each product, press the logo once until you see it flow. Press again to end purging and re-lock it.





### CALIBRATION

Calibration is required for all service modes. The absence of calibration, or incorrect calibration, in non-portioned mode (RFID debit), will have a negative impact on the accuracy of the amount debited from consumers' cards for an actual volume dispensed. Similarly, in portioned mode (debit/credit card), this will result in an inaccuracy of the actual volume dispensed for a paid portion size.

a. Access the setting menu. Please refer to "Installation & Commissioning of the unit -First Commissioning - Access to Setting menu" p.32.

2 ¥	12/04/2024; 10:17	Products Calibration Cleaning Payment Containers	Flowmeter sensors detected, calibration will be pulses-based.     Areas again when the measured volume seaches the reference volume.     Ref. pulses : 258     Ref. volume : 500ml.     Ref. pulses : 1778     Ref. volume : 500ml.     Product
<b>⊕</b> -			

b. Access the "Calibration" menu. To start, you will need a 500 ml graduated container.

c. Press the product 1 logo once to unlock the valve and start the calibration process. Pour exactly 500mL, then press the logo again to close the valve and save the calibration

2/04/2024, 10	T. Products Calibration Payment Containers	formation will be pulses-based.         Area a line to start the calibration will be pulses-based.         Area a line to start the calibration duration of the desired product.         Area calibration when the measured volume.         Area calibration whe



In case of mistakes, this operation can be repeated as many times as needed.

- d. Repeat the same process for the other products and waters.
- e. Once all products are calibrated, you can click on "Save & Exit".



### **C** RFID VERSION

VALIDATE PAYMENT METHOD

a. Access the setting menu. Please refer to "Installation & Commissioning of the unit - First Commissioning - Access to Setting menu" p.32.

b. Access the "Payment" menu.

12/04/2024, 10:17		
		Payment type :
		None
Nodel: Sett-Setvice Wall S/N: 2 Version: 0.0.3		Switch to :
		FREE DISPENSING
ΩΩ		
<b>F</b>	Payment	PREPAID QR-CODE
		PAYMENT TERMINAL: Onyx
		DAVMENT TERMINAL MARCON
		FAIMENT TEMPINAL PYPOS
		PREPAID CARD (RFID)

c. Click on "Prepaid Card (RFID)".

<u>2/04/2024, 10:17</u>		
		Payment type :
Model: Self-Service Was Sink 2 Weston: 0.0.3		None Switch to :
		FREE DISPENSING
Å Å	Payment	PREPAID QR-CODE
		PAYMENT TERMINAL: Onyx
		PAYMENT TERMINAL: MyPos
<u> 4</u> 월 -		PREPAID CARD (RFID)

d. Check that the symbol on the screen confirms that the RFID reader is correctly connected.



e. If it is not the case, check the connection of the DB-9 cable in one of the two slots at the rear of the display unit, and the general condition of the cable.



#### CREATE MANAGER CARDS

a. Access the setting menu. Please refer to "Installation & Commissioning of the unit -First Commissioning - Access to Setting menu" p.32.

b. Place an RFID card in the reader.



c. Click on "Set as manager card".

12/04/2024 13:52				
	0	ONSUMER CAR	D	
Missie Saff-	Cred	lit Left: (	0.00	SYNC FROM PLATFORM
sensor	( @ f	RESET CA	RD )	ANUALLY EDIT PRODUCTS
P C	SET AS	MANAGE	R CARD 30 +40	NUALLY CONFIGURE PRICES
	1	2	3	
	4	5	6	
	7	8	9	
	CLEAR	0	ОК	
10		SAV	E & EXIT >	

CREATE CUSTOMER CARDS WITH CREDIT By accessing settings menu

a. Access the setting menu. Please refer to "Installation & Commissioning of the unit -First Commissioning - Access to Setting menu" p.32.

b. Place an RFID card in the reader.



c. Choose a default credit amount (blue box here) or enter a personalize credit amount (green box here).

d. Click on "OK" (red box here).

@ %	12/04/2024, 13:52		
	Model: Salt-	CONSUMER CARD	× SYNC FROM PLATFORM
	Nersion	@ RESET CARD	ANUALLY EDIT PRODUCTS
	P C	SET AS MANAGER CARD           +10         +20         +30         +40	NUALLY CONFIGURE PRICES
	Communities	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	
		CLEAR 0 0K	
ALP -		SAVE 8 EXIT >	



### With the manager card

a. Place a manager card into the reader.



b. Once you've accessed this menu, replace the manager card with a customer card in the reader.



c. Choose a default credit amount (blue box here) or enter a personalize credit amount (green box here).

d. Click on "OK" (red box here).

@ % <sup>12/04/2024,13.5</sup>	2	
Misdet: Saff-s	CONSUMER CARD	SYNC FROM PLATFORM
similar	@ RESET CARD	ANUALLY EDIT PRODUCTS
Ş	SET AS MANAGER CARD           +10         +20         +30         +40	
	$ \begin{array}{c c} 1 & 2 & 3 \\ 4 & 5 & 6 \\ \hline 7 & 2 & 2 \\ \hline 7 & 2 & $	
	CLEAR 0 0K	
<b>.</b>		

**C** FINAL CHECK

The installation is now complete.

Test the dispensing of each drink, one at a time, to make sure everything's operating properly.

### **MAINTENANCE AND CLEANING**

### C LINES CLEANING

a. Access the setting menu. Please refer to "Installation & Commissioning of the unit -First Commissioning - Access to Setting menu" p.32.

b. Make sure to connect your sanitizer to the lines.

c. To enable the sanitizer to flow, press once to unlock the valve. If your unit is equipped with manual taps, maintain them physically opened during this step. Continue this process as long as required by your sanitizer instructions.



d. Replace your sanitizing solution with clear water on the line. Rinse by repeating the operation: press the logo product until the line is completely rinsed.

e. Reconnect your product.

f. Repeat the above steps for all product lines.

