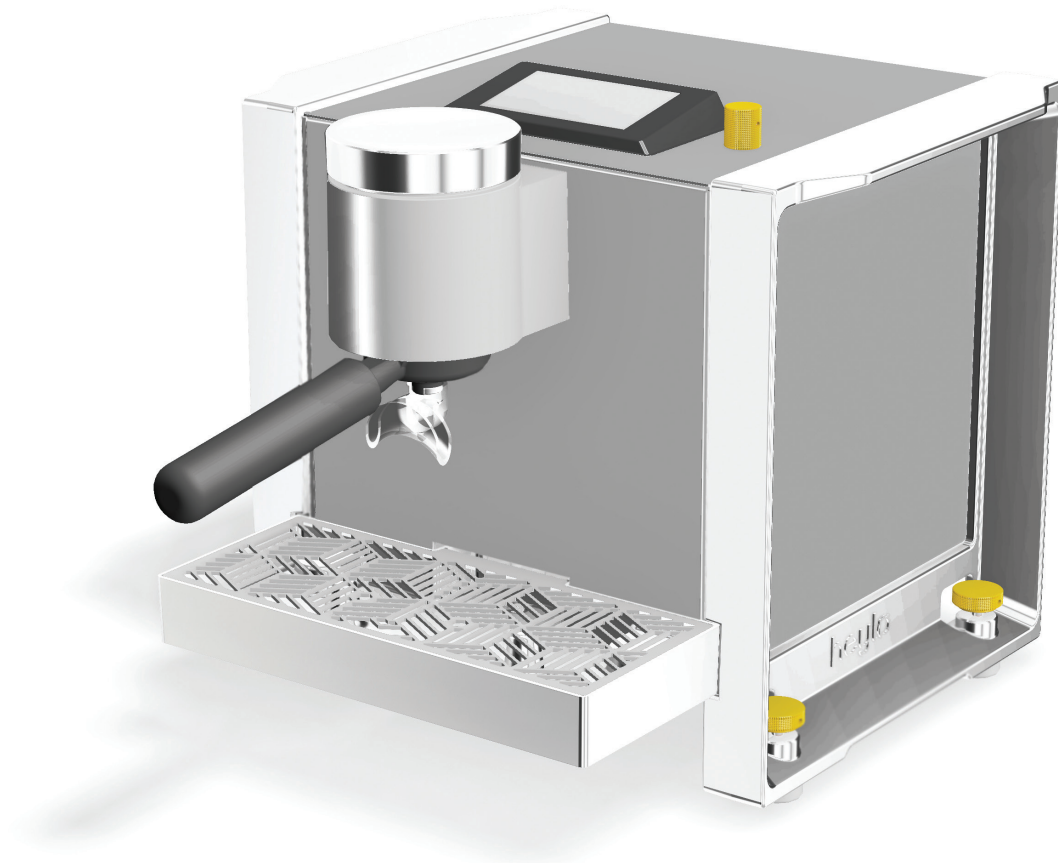


heylo

Heylo Coffee



EN

User's manual - Translation of original instructions

(read the installation manual first)



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GENERAL INFORMATION

MANUFACTURER IDENTIFICATION DATA

THE MANUFACTURER:

HEYLO S.r.L.

Via Alcide De Gasperi 17/19,
20020 Lainate (MI)

OPERATIONAL FACILITIES:

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AFTER SALES SERVICE:

service@carimali.com

DESTINATARI



USER: Person assigned to basic machine operation and cleaning.

This manual is an essential component for using the machine.

It is intended for the end user and contains instructions and information on how to use the machine safely.

However, reading this manual does not exempt the recipients from reading, carefully and in full, all the instructions provided with the machine and available on the manufacturer's official website, after registering in the customer area.



ATTENTION:

The user must read the installation manual first.

SYMBOLS



DANGER:

Indicates situations of serious hazard that may seriously put the health and safety of people at risk.



ATTENTION:

Indicates the need to adopt appropriate behaviours so as not to put people's health and safety at risk and not to cause damage to the machine or the environment.



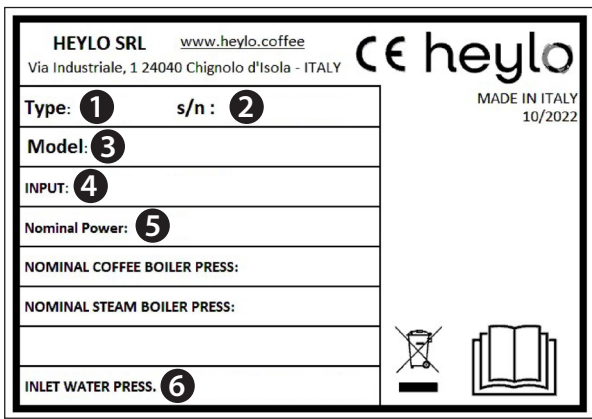
IMPORTANT:

Indicates technical information of particular importance which should not be neglected.

MACHINE IDENTIFICATION DATA AND NAMEPLATES

Each machine is identified by a CE plate placed under the base on which the reference data of the same are indelibly written. These reference data must always be provided when communicating with the manufacturer or service centres.

1	Type	2	Serial number
3	Model	4	Input
5	Nominal power	6	Inlet water press




IMPORTANT:

The nameplate must not be removed for any reason, under penalty of forfeiture of the guarantee and the unavailability of spare parts, which cannot be identified. The position of the nameplate on the Machine may vary, depending on the machine.

1. INTENDED USE

The **Heylo Coffee** module is a coffee machine which use "induction technology" in order to heat brewing water. By using this technology water is heated only when the brewing is required. In addition this technology allows flexible temperature and brewing pressure profiling.

The MACHINE has been designed and built **only and exclusively** to dispense:

- Coffee

The machine is intended for professional use, such as:

- Refreshment areas in shops
- Refreshment areas in offices
- Refreshment areas in other environments
- Holiday farms
- Hotel / Motels
- Bed & Breakfast



ATTENTION:

The machine is not intended for outdoor use.



IMPORTANT:

Any liability that may arise from the incorrect use of the machine, or in any case from a use that is different from the instructions given in this manual, shall not be accepted, in particular if the instructions for use, maintenance and cleaning of the machine are not observed, which may lead to poor hygienic conditions.

The use of products/materials other than those specified by the manufacturer, which may result in damage to the machine and in situations of danger for the user and/or persons in the vicinity of the machine, shall be considered incorrect and improper.



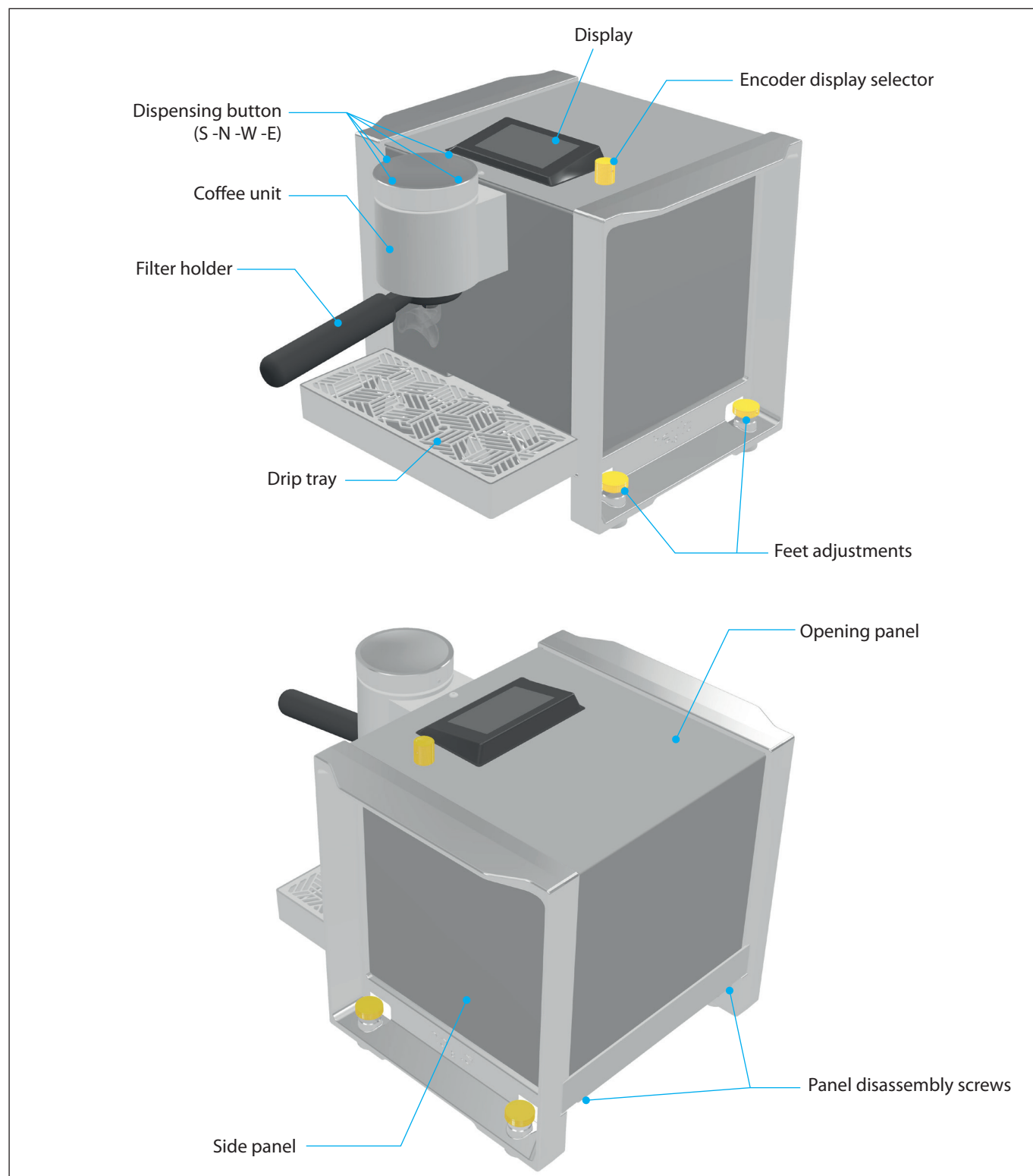
IMPORTANT:

Any improper use automatically invalidates the warranty and exempts the manufacturer from any liability for damage to persons, property or animals.

2. DESCRIPTION OF THE MACHINE

The machine can be set up (modular) and can have a varying number of optional items, according to the customer's needs. The main components are listed below.

2.1. Outer components



2.2. Display

The machine is equipped with a panel for activating the functions.
The view changes according to the different phases of operation of the machine.
The meanings of the messages that appear on the main screen is provided here below.



1	Water temperature
3	Recipe custom name
5	Machine status

2	Volume of water on the coffee pod
4	press: pump pressure with five adjustable levels

3. NAVIGATION MENU

- The machine user interface has the following elements:
- 4.3 inch 480 x 272 pixels color display (no animations are allowed)
- Rotary knob for selection/regulation with push function beside the display
- Brewing START/STOP button above the coffee group
- Acoustic emitter for feedback and signals

When the machine is switched (see paragraph "4.1. Power on" on page 12) on the following operation are executed and information shown in the display:

A logo "Heylo" is shown with the FW revision of the 3 components (HMI, PWR and DRV section).

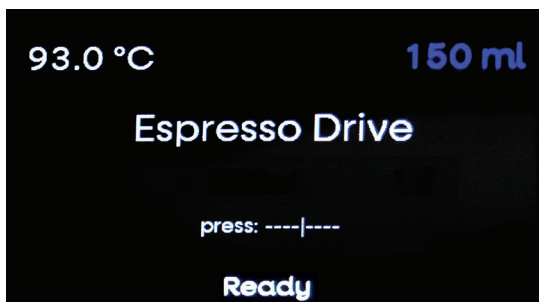


Initiates a procedure that starts with an electrical calibration and continues with heating the coffee unit glow plug for 5 minutes.

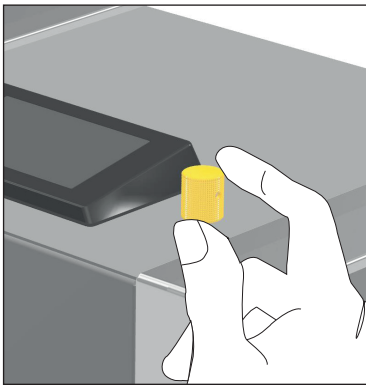
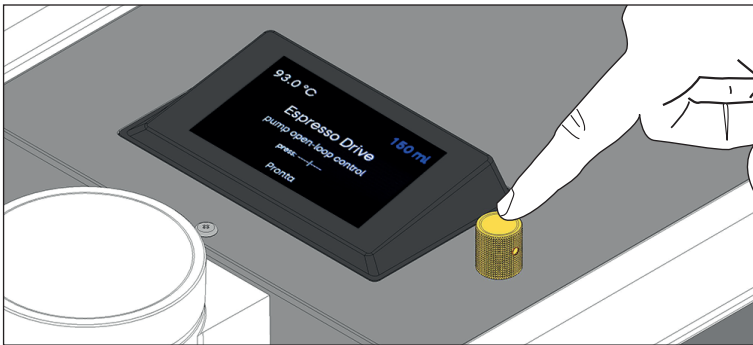


The machine is initialized:

- fill the air-break tank
- fill the hydraulic circuit
- sensors and actuators check
- inductor calibration and check



At the end of the calibration, the word "Ready" is displayed and the machine is ready for use and dispensing.

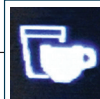
		Use the knob to select and change the settings in the main screen. The selected item is Blue, the others are White 1. Water temperature 2. Volume of water on the coffee pod 3. Recipe custom name 4. press: pump pressure with five adjustable levels 5. Machine status
	In "Ready" mode, enter the software menu by pressing the selector for two seconds.	

The following pages show a tree menu summarizing the screens that appear after pressing the knob. Use the selector to navigate

Main menu



Language



Recipes



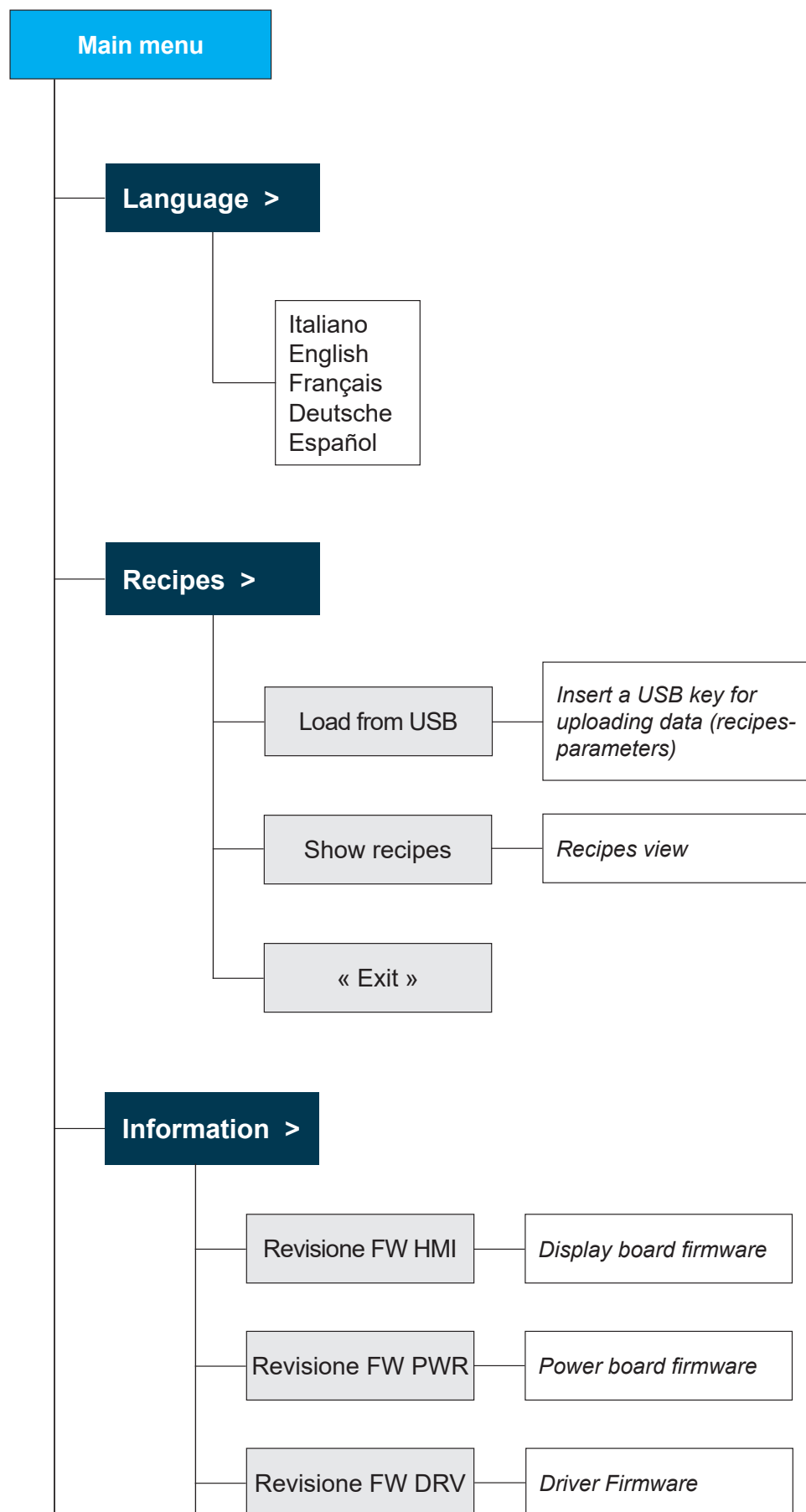
Information

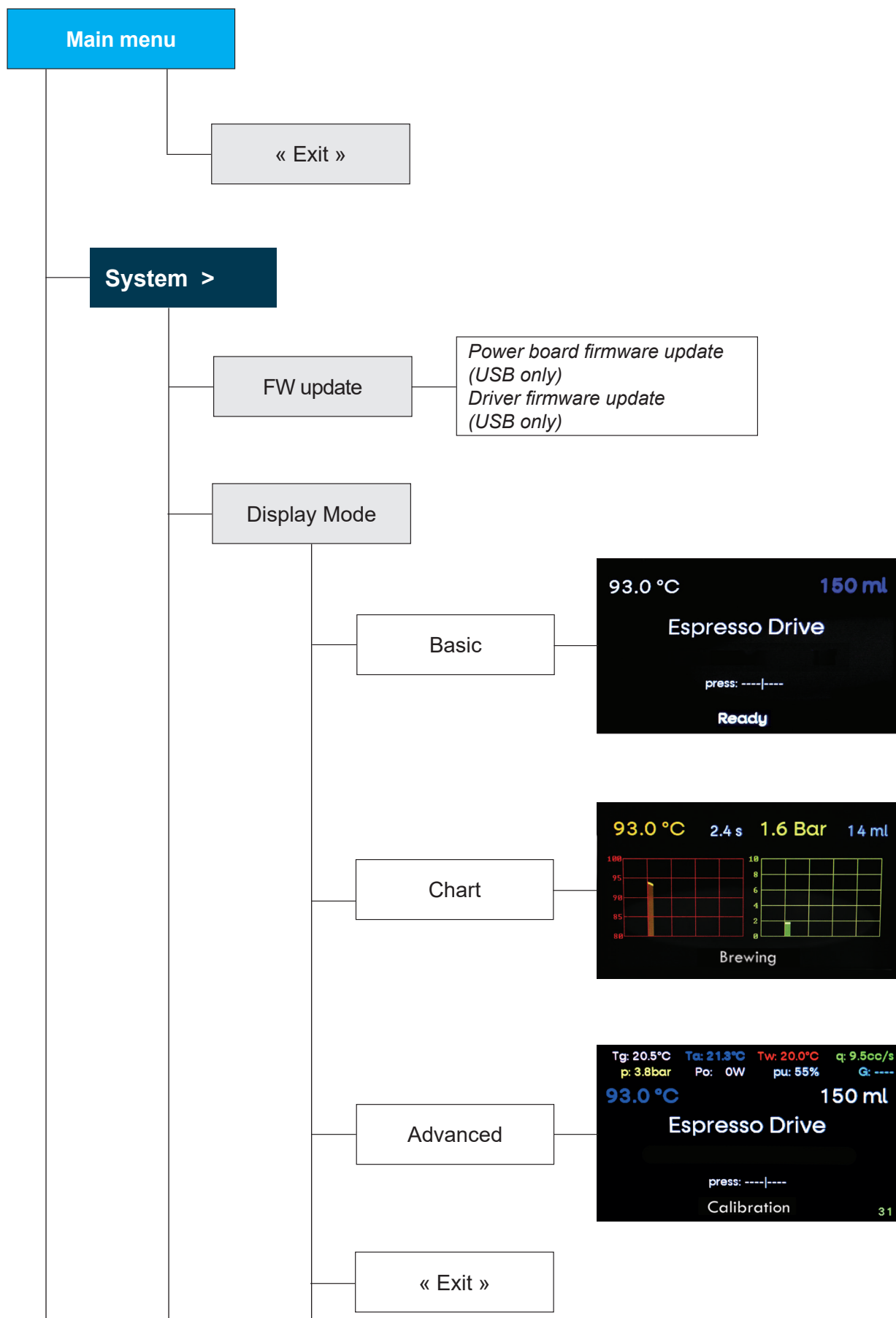


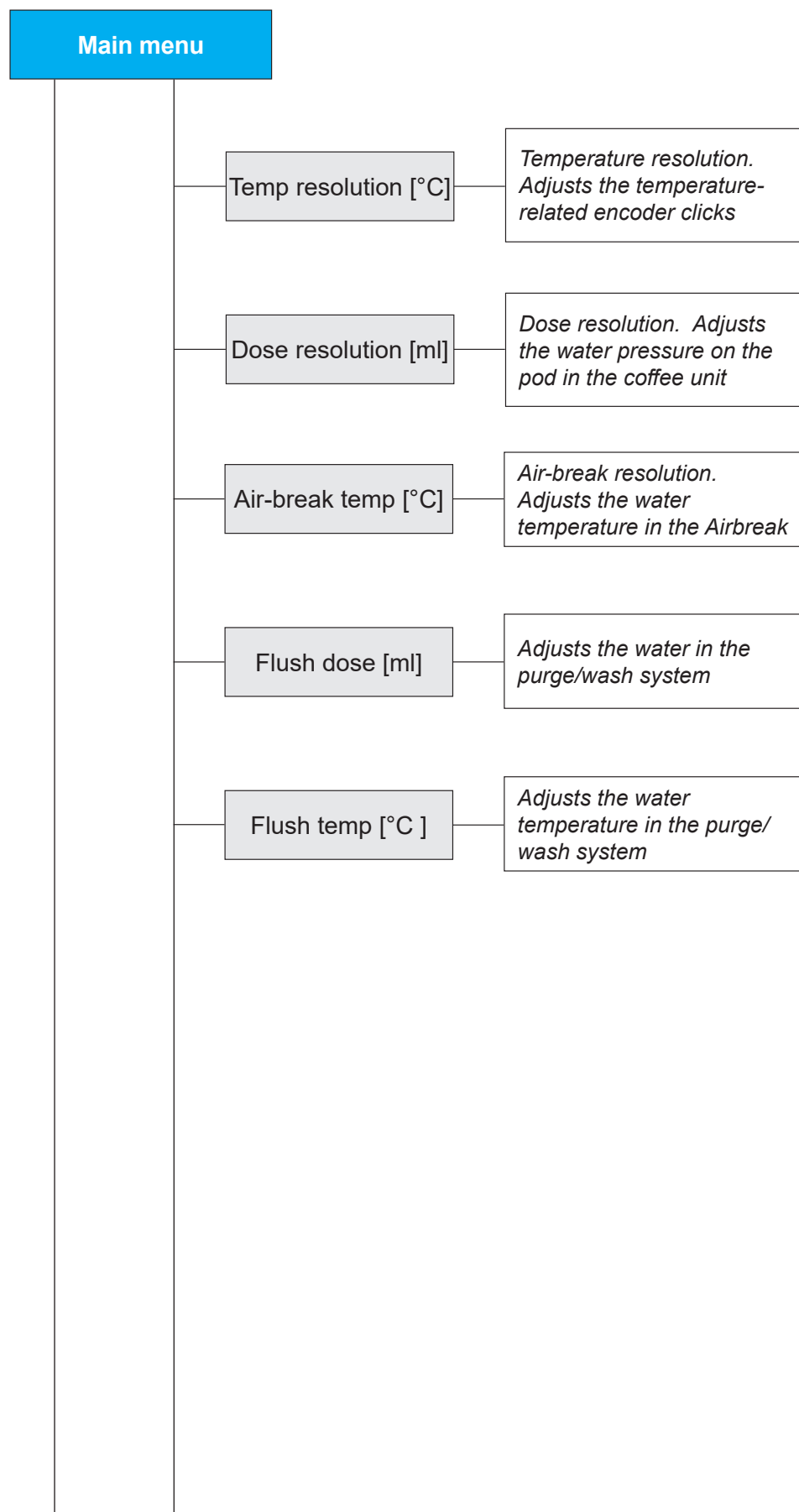
System



« Exit »







4. INSTRUCTIONS FOR USE



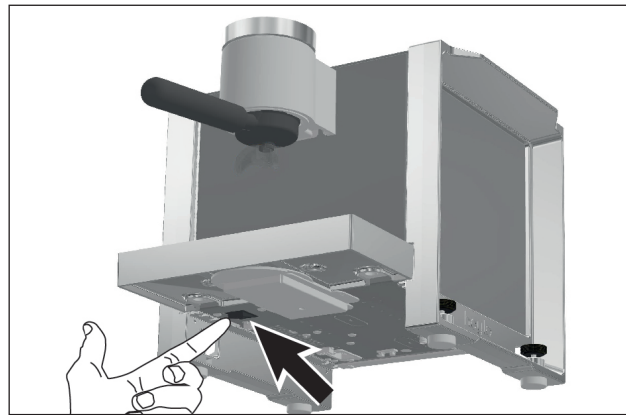
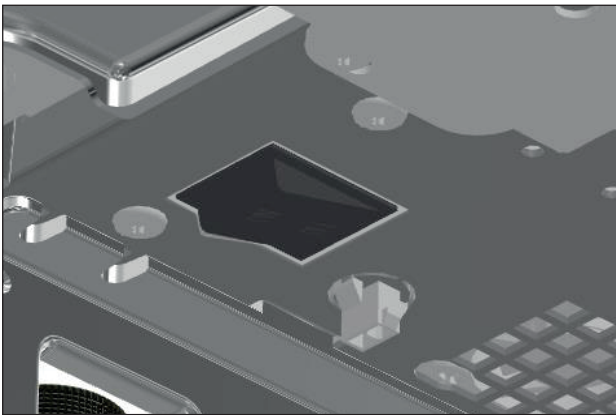
ATTENTION:

- Make sure that the machine has been installed by qualified technical personnel;
- Make sure that the power supply cable is connected;
- In case of hydraulic connection to the MAINS WATER, make sure that the hose is connected and the water tap is open;

4.1. Power on

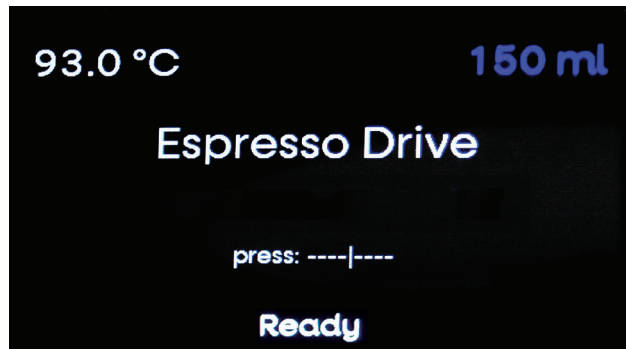
1. Set the power button under the machine to "ON" (fig. 01 a)
2. Wait for the firmware to upload until the " Ready" message is displayed (fig. 01 b), see also Chapter "3. NAVIGATION MENU" on page 7;
3. The machine is ready for dispensing

a



01

b



4.2. Beverages dispensing

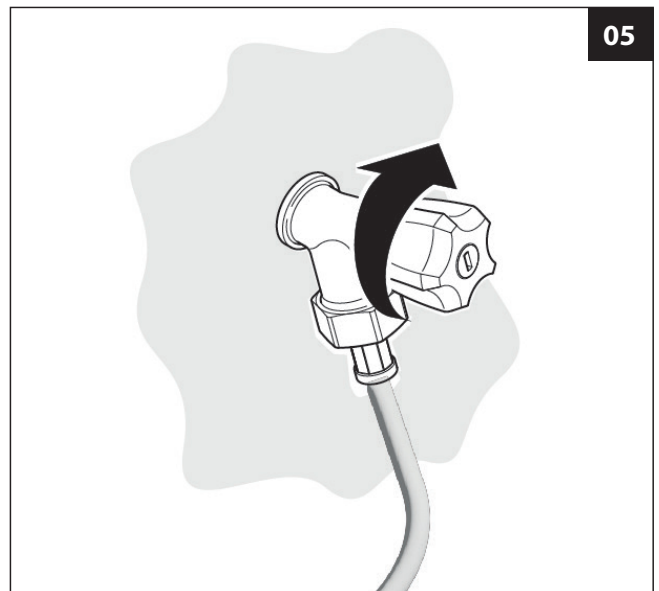
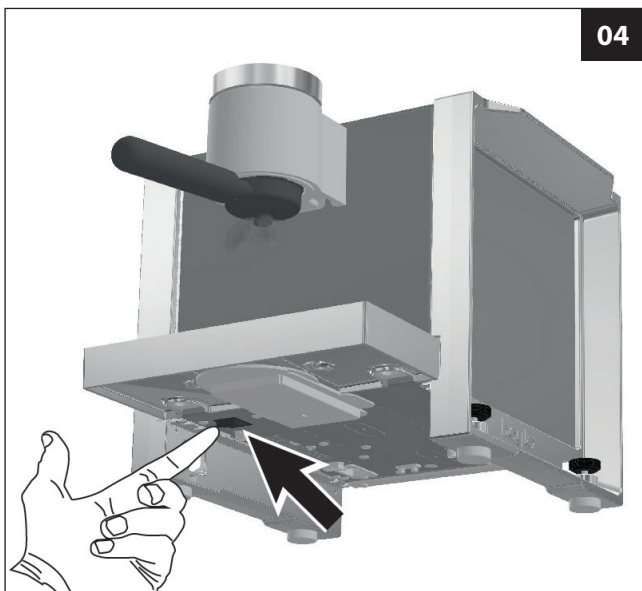
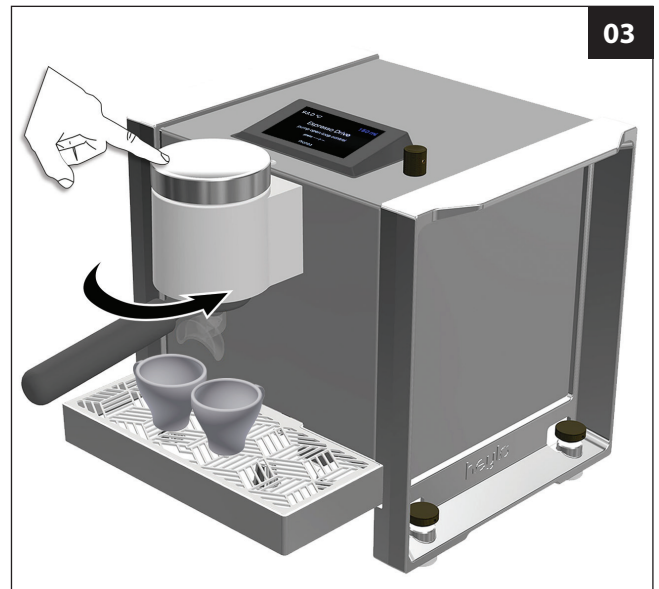
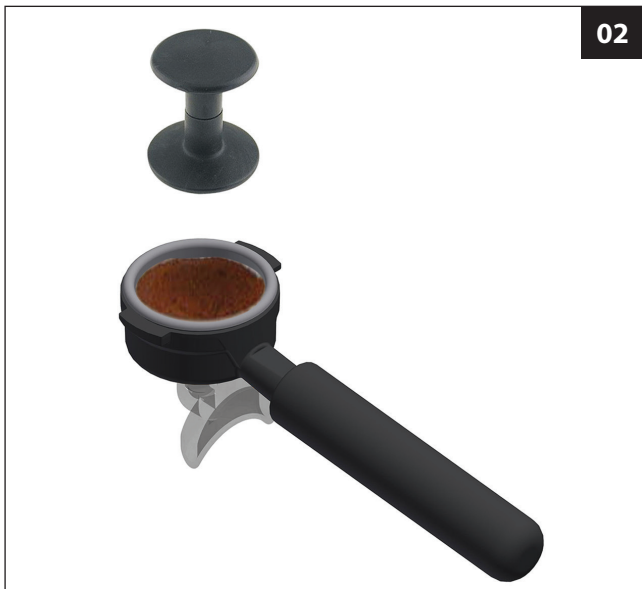
Once the temperature has been reached, it is possible to dispense the beverages.

1. Add the ground coffee to the portafilter and insert it in the coffee dispensing unit (fig. 02): the quantity of coffee depends on the size of the filter.
2. Place one or two cups under the coffee unit and press the dispensing button. Press for one second to dispense. Dispensing starts and stops automatically, according to the pre-set recipe.
3. To stop dispensing, press again for another second (fig. 03).

4.3. Switching off

To turn off the machine, set the power button located under the machine to "OFF" (fig. 04).

Close the water tap (fig. 05)



5. CLEANING OPERATIONS



IMPORTANT:

Read and scrupulously comply with the safety instructions before carrying any type of intervention on the machine.



ATTENTION:

Do not use solvents, chlorine-based products or abrasive agents to carry cleaning operations. Do not clean the machine with direct water jets and never immerse the machine in water or other liquids.

5.1. Cleaning the coffee machine



ATTENTION:

Only suitable products should be used to clean and sanitize the various circuits.

To ensure the perfect preservation of the hygiene requirements envisaged by the manufacturer, carry out all the cleaning and sanitation operations set forth in the following plan by referring to the procedures indicated.

5.1.1 Cleaning frequency table

Operation	Type of operation	Frequency	Paragraph
DISPLAY CLEANING	Manual	Daily	Cleaning operations
CLEANING OF MACHINE SURFACES	Manual	Daily	Cleaning operations
EMPTYING AND CLEANING THE LIQUID GROUNDS CONTAINER	Manual	Daily or before if necessary	Cleaning operations
COFFEE UNIT CLEANING	Semiautomatica	Daily	Cleaning operations
	Manual	Daily	
OUTER SOFTENER FILTER CLEANING (IF PRESENT)	See the related Manufacturer's instructions.		

5.2. External cleaning

5.2.1 Display cleaning

Clean the display with a soft damp cloth and dry (fig. 06).



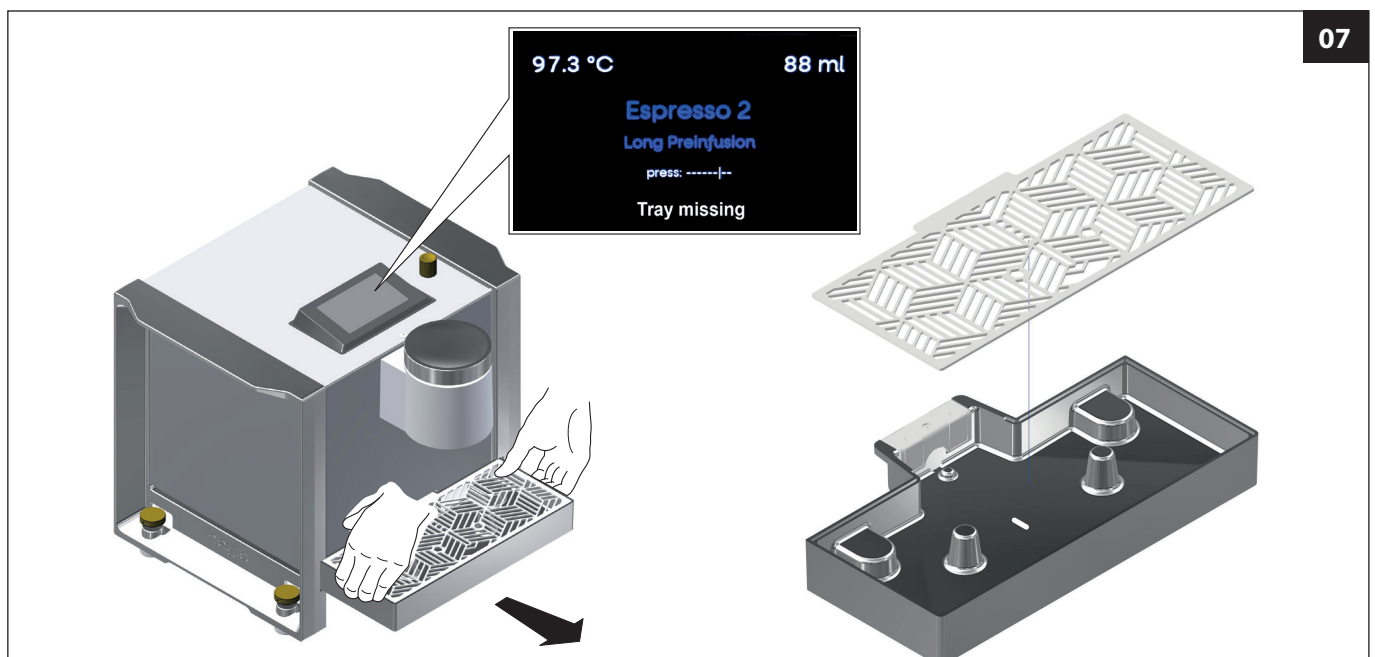
5.3. Cleaning of liquid coffee containers

- Slide out the drip tray. Press the two tabs at the base to remove it (fig. 07). A sensor indicates that the drip tray is missing.
- Empty and wash thoroughly using water and dishwashing detergent. If necessary, remove the residues with a brush;



IMPORTANT:

Rinse under warm running water and dry carefully to prevent the proliferation of bacteria.



5.4. Coffee unit washing



IMPORTANT:

Carry out washing every day at the end of the work shift.



ATTENZIONE:

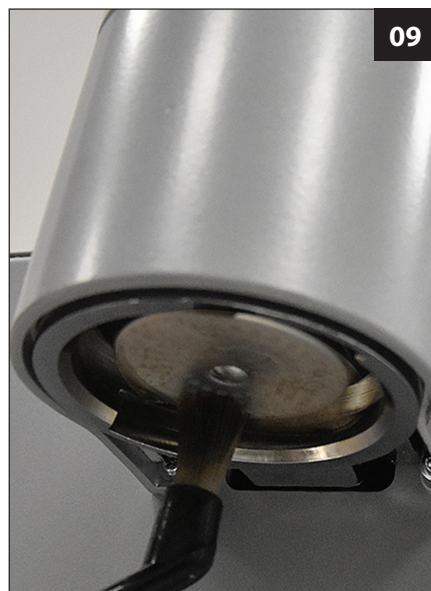
Do not wash the parts and the filter holder in the dishwasher.

5.4.1 Operations of manual washing

To remove coffee residues, use a brush to clean the portafilter and the shower of the coffee unit (fig. 08 09).

5.4.2 Washing the dispensing button (Purge/Washing)

Remove the portafilter from the coffee unit and then press the dispensing button for 2 seconds to dispense a quantity of hot water necessary for quickly washing the unit (fig. 10).

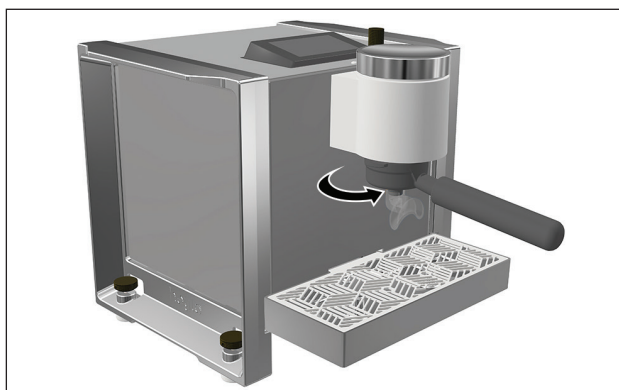


5.4.3 Automatic washing of the coffee unit and portafilter

Operation carried out by the program. Follow these steps:

- Insert the blind filter into the filter holder and a detergent pad (fig. **11**).
- For washing operations, use the Carimali detergent pads (06.00133).
- Insert the filter holder into the coffee group.
- Remove the filter holder, wash it under running water and remove any coffee residues with a soft cloth.
- Dry the filter holder thoroughly before inserting it into the group.

11



6. ERROR LIST

DESCRIPTION	TYPE OF ERROR	SOLUTION
Water loading	Airbreak tank loading when the machine is turned on. The inlet valve is kept open until the complete tank filling.	
Hydraulic filling	Pump activation in order to fill the internal hydraulic circuit. The process lasts 10 seconds and a sensors check is done.	
Calibration	Induction heater check and calibration. It is done at switching on only if the airbreak tank temperature is below the AirbreakMin	
Heating	The infusion group is heating to the temperature required by the selected recipe.	
Cooling	The infusion group is cooling to the temperature required by the selected recipe.	
Ready	The infusion group is at the temperature required by the selected recipe.	
Brewing	The machine is brewing a coffee.	
Flushing	The machine is dispensing hot water for flushing.	
Calibration Error	The inductor heating calibration gave an error	- Voltage too low, - Water missing, - Inductor fail - Pump fail, - Valve fail - Board fail
Water missing	The airbreak was not filled within 1 minute.	- Water missing, - Inlet valve overflow protection activated - Inlet valve fail
Temp sensors error	The temperature sensors does not measure properly.	- Sensors damaged or not connected
Communication error PWR	The display board cannot communicate with the mainboard (power boards).	- USB stick plugged into the machine - Communication cable disconnected - Mainboard damaged
Communication error DRV	The mainboard (PWR) cannot communicate with the induction driver section.	- Inductor heating safety sensor (clixon) activated - On board fuses blown - Mainboard damaged

DESCRIPTION	TYPE OF ERROR	SOLUTION
Flow rate error	The measured water flow rate is out of the expected limit.	- Water missing - Pump fail, - Valve fail - Flowrate fail - Hydraulic circuit clogged or leaking
Water leakage error	The airbreak tank is refilling too often without any brewing.	- Water leakage in the hydraulic circuit



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