



Operation Manual



VKI Publication #202377-001



Carefully read this instruction manual before proceeding with the installation and operation of this equipment. Keep this manual in a safe place for future reference.

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SECTION 1

Safety Information & Equipment Specifications

Your safety is extremely important to us. To avoid personal injury or damage to the equipment and its surrounding areas, it is **imperative** that you read and understand the safety information outlined in this section before proceeding with the installation and operation of this equipment.

Safety Symbols

The following symbols are used throughout this publication:



Indicates an electrical shock hazard.



Indicates a potential safety risk, or a risk of damage to equipment and/or its surroundings.



Indicates important information that must be understood before proceeding.



Indicates an important note or useful tip.



Important Safeguards and Precautions

- This equipment is designed for indoor use **ONLY** and must *never* be installed outdoors.
- This equipment requires a 120-Volt 20-Amp wall outlet like the one shown below:



- The installation of this equipment <u>must</u> comply with <u>all</u> municipal, state/provincial, and federal electrical and plumbing codes.
- Installation and servicing of this equipment must <u>only be performed by qualified</u> <u>personnel</u>. Do not attempt to install or service this equipment if you are not qualified as it may result in personal injury. There are no user-serviceable parts inside the equipment.
- Do not use an electrical extension cord or power bar.
- This equipment must be installed in a location with an ambient temperature between 5°C-35°C (40°F-95°F).
- The main water supply pressure must be between a minimum of 20psi and a maximum of 100psi.
- This equipment must be positioned so that the wall plug and the main power switch are both easily accessible.
- Do not connect this equipment to a voltage supply other than the voltage indicated on the serial number decal.
- Do not immerse this equipment, or any part of this equipment, in liquid.
- Do not install the equipment in an area where water spray is present.
- This equipment must be installed securely on a level surface. If it does not appear to be a stable location, select another installation location.
- Leave a **minimum of 2" (5cm)** of space all around this equipment for proper ventilation.
- Keep hands clear of the dispensing area at the front of this equipment. Liquids being dispensed are extremely hot and can cause severe burns.
- Never disconnect this equipment from the wall outlet by pulling on the service cord, and never use this equipment if the service cord is damaged.



- If the service cord is damaged, it must be replaced with a new service cord that is available from your distributor or the manufacturer of this equipment.
- <u>Never</u> circumvent the safety features incorporated into the equipment. They are there for your protection and <u>should never be disabled or bypassed under any</u> <u>circumstances</u>.
- <u>Always</u> switch the power off and disconnect the service cord when cleaning the interior of this equipment. Components inside this equipment can cause electrical shock resulting in personal injury.
- Use caution when servicing the water tank or any of its components the water in the tank and the tank components may be extremely hot and can cause severe burns.
- Use caution when working inside this equipment as there may be sharp edges on some components that can cause cuts.
- To prevent electrical shock, remove all jewelry (rings, watches, etc.) when servicing this equipment.
- Use only original equipment manufacturer replacement parts. Unapproved replacement parts can result in personal injury, fire and/or further damage to the equipment.
- **Do not** allow children to access this equipment. They are not aware of the potential dangers that exist.
- <u>Never</u> use ammonia-based cleaners on the surfaces of this equipment as they will become discolored and/or damaged permanently. Use mild cleaning products, such as dish soap.
- **Do not** lean on, push or shake the equipment as there is a risk that it can tip or fall, or cause water to overflow and contact electrical components creating a shock hazard.
- **Do not** operate the equipment with the rear panel removed.



Unauthorized modifications made to this equipment can result in serious personal injury and/or damage to the equipment and its surroundings (including a risk of fire), and voids all warranties and safety certifications/listings.



Specifications

Voltage Rating	120 Volts AC @ 60hz (120 Volt Model) – 20 Amp Plug
Plug/Outlet	Nema 5 – 20P
Heater Wattage	1700 Watts
Total Wattage	1800 Watts
Weight	130 lbs (59 kg)
Cup Sizes	3 cup sizes (from 6-oz to 32-oz), plus Carafe Option (64-oz)
Temperature	Electronic Probe
Control	
Heating Time	30 minutes after power up
Brew Temperature	198°F (92°C)
Heater Protection	Yes
Overflow Protection	Yes
Backflow Prevention	Yes
Circuit Protection	Yes
Screen Size	18.5″
Certifications & Listings	C C LISTED US

Capacities

Coffee Hopper 1	6 lbs (2.72 kg)	Position 1: 1 lb (0.45 kg)	Position 2: 2 lbs (0.9 kg)
Coffee Hopper 3	3 lbs (1.36 kg)	Position 1: 0.5 lb (0.22 kg)	Position 2: 1 lb (0.45 kg)
Coffee Hopper 2	6 lbs (2.72 kg)	Position 1: 1 lb (0.45 kg)	Position 2: 2 lbs (0.9 kg)
Powder Hopper 1	4 lbs (1.8 kg)		
Powder Hopper 2	4 lbs (1.8 kg)		
Powder Hopper 3	3.5 lbs (1.6 kg)		
Water Tank	2 gallons (7.6 litre	es)	
Waste Bin	Approximately 50	cups (12-oz)	

Equipment Dimensions

Height:	35.0" (89 cm)
Width:	20.5" (52 cm) with door closed
	24.0" (61 cm) with door open
Depth:	27.0" (69 cm) with drip tray
	24.5" (62 cm) without drip tray

Installation Dimensions

Height:	42.0" (107 cm)
Width:	26.0" (66 cm)
Depth:	29.0" (74 cm)



TECHNOLOGIES

Any references made in this manual to coffee blends, powder products and beverages are for example purposes only. The actual products used in the equipment may differ from the examples used in this manual.

SECTION 2

Setting up the Equipment

Unpacking



Prior to signing for the delivery, check the shipping carton for damage. Indicate any damage on the delivery slip and have the delivery driver sign to acknowledge the damage. Damages during shipping must be claimed with the carrier, and not with VKI Technologies.



- 1. Cut the straps on the outside of the box (A).
- 2. Lift the top carton (B).
- 3. Remove the two side foam supports and remove the cup stand assembly secured between them (C).



4. Remove the front and rear foam supports (C).

Do not discard the front foam support as it must be installed over the machine's screen to protect it during transport.



5. With the **help of a colleague**, lift the coffee maker off the base of the packaging (D) and place it onto a workbench or cabinet. **Do not attempt to lift the machine by yourself.**



<u>DO NOT</u> lift the coffee maker by placing your hand underneath the front door. It is not designed to support the weight of the machine, and serious personal injury and/or damage to the unit may occur.

6. Remove the keys and the Telemetry Antenna from the cup stand. Install the telemetry antenna to the round connector at the top right corner on the rear of the machine.



7. Slide the residue chute into the slots at the bottom of the machine.



8. Remove the blue shipping tape and protective film from the outside of the machine and from the stainless steel drip tray grill.



Keep all packaging material in case the equipment must be transported or shipped. When transporting the unit for installation, leave it on the base of the packaging to reduce the risk of damage to the levelers.



Unlocking the Front Door and the Waste Bin

The Eccellenza Momentum uses a multi-position lock to lock the waste bin in place and to lock the front door.



To lock both the front door and the waste bin, insert the key and turn it to **position 1**. While in this position (with everything locked), the key can be removed from the lock.

To unlock the waste bin without unlocking the front door of the machine, insert the key and turn it to **position 2**, as shown. If the key is removed while in position 2, the waste bin will remain unlocked so that anyone can empty the waste bin. If the machine is installed in a public location, we recommend removing the key in position 1, to leave the waste bin locked.



2

To unlock both the front door and the waste bin, insert the key and turn it to **position 3**. When the key is in this position, it **cannot** be removed from the lock.

Cup Detection

The Eccellenza Momentum is equipped with a cup detection system, which is activated by default. If a cup is not detected on the cup stand, it is not possible to dispense a beverage. For more information about enabling or disabling the cup detection system, go to <u>page 40</u>.



Section

2



Equipment Overview – Exterior



Equipment Overview - Interior





Setting Up the Equipment



Installation Precautions



This equipment is designed for indoor use only and must <u>never</u> be installed outdoors.





Installation of this equipment must comply with all local, state/provincial and federal codes and regulations. It is the <u>sole responsibility of the installer</u> to research and to comply with these codes and regulations.







Water Connection

to research and to comply with these codes and regulations.



Accessibility to shut-off valve(s) must be provided and explained to customer in the event water supply to brewing equipment must be shut off.



For multi-unit locations whereby the main water conduit is supplying water to more than one unit (including water coolers), a separate in-line shut off valve must be installed onto each individual equipment unit.



The Eccellenza Momentum is factory-equipped with an integrated backflow prevention check valve. An additional external backflow prevention system is not necessary.



Water Filter

We recommend the use of a high quality water filter which eliminates most odors present in water, and reduces the amount of particles entering the water tank.

When installing a water filter, refer to the water filter manufacturer's installation instructions.



When the filter is installed or replaced, make sure to write the installation date in the provided area on the filter cartridge. Always follow the manufacturer's recommendations for filter replacement intervals.

Starting the Equipment

The main power switch for the Momentum is located at the rear of the machine, on the right side. To switch the power ON, toggle the power switch to the "I" position.



The Eccellenza Momentum now goes through a quick initialization process, after which, it is ready to be used.

Service Power Switch

The Eccellenza Momentum is also equipped with a secondary power switch (Service Switch) inside the machine, to the left of the coffee dispenser. This switch can be used to shut off the machine power should the main power switch be inaccessible.





The Touch Screen



0	Available beverage list
0	Hot Water option
€	Vending price and credit information (if applicable)
4	Language selection and ADA access
6	Notifications
6	Shows currently selected beverage
Ø	Coffee blend selections
8	Cup size and coffee strength selection area
Ø	Start button - begins beverage preparation cycle
Ø	Back to main sceen

Selecting and Dispensing a Beverage

- 1. Place your cup or mug on the cup stand at the bottom of the door and select the type of beverage desired.
- 2. Select the coffee type for the beverage that was initially selected.
- 3. Chose the cup size and the strength (if applicable) for the beverage that you selected.
- 4. Make your payment (if the Momentum is in vending mode).
- 5. Press the **'POUR'** button to begin the beverage preparation cycle.
- 6. Remove your cup or mug, and enjoy your delicious beverage!

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Filling the Coffee Bean Dispensers



The Momentum comes pre-configured as follows: *Coffee 1 – French Roast, Coffee 3 – Decaf, Coffee 2 – Colombian* Should you prefer a different configuration, you can reconfigure the coffee blend names it in the 'Setup' menu (<u>see page 67</u>).



Do NOT pack the coffee beans into the dispensers!



- 1. Unlock and lift the coffee lid
- 2. Fill the dispensers with the desired coffee beans.
- 3. Close and lock the coffee lid.



If the dispensers are completely empty, you need to make a few vends until the dispensers are properly primed.



Any ingredient references made in this manual are for example purposes only. The actual products used in the equipment may differ from the examples used in this manual.



Filling the Powder Dispensers

The Momentum comes pre-configured as follows:
Powder 1 – Hot Chocolate
Powder 2 – French Vanilla
Powder 3 – Milk*
-
Do NOT pack the powder into the dispensers!
*Do NOT use coffee whitener instead of milk as it may create blockages in the whipper system!

To fill the powder dispensers, unlock and lift the main powder lid, remove the individual lid and fill the respective dispenser with the desired powder product. Once filled, **re-install the individual lid back onto the dispenser** and proceed to the next dispenser, if required.



If the dispensers are completely empty, you'll need to make a few vends until the dispensers are properly primed. During this time, you may notice dispenser-related errors on the screen - these errors will clear automatically once the dispenser is primed.



Any ingredient references made in this manual are for example purposes only. The actual products used in the equipment may differ from the examples used in this manual.



Setting the Cup Stand Overflow Detection

By default, the overflow detection for the cup stand is set at approximately 8-oz. This means that when 8-oz of liquid have accumulated in the cup stand, the "Empty Cup Stand" message appears on the screen. By adjusting the position of one of the cup stand overflow sensors, you can increase the amount of liquid in the cup stand to 24-oz before the "Empty Cup Stand" message appears.



Installing a Cup Stand Drain

Alternatively, you can drill open the drain fitting at the rear of the cup stand to install a drain hose that can be routed either into a large waste bin under the cabinet (easily done if a waste chute system is used) or into an actual drain.





Checking Water Temperature

To check the current water temperature in the hot water tank, remove and re-install the waste bin. The machine will display the water temperature in the lower center of the screen during reinitialization.

Initial Adjustments

Change PINs for the Operator and Administrator

To prevent unauthorized access to the Momentum programming, we highly recommend that you change the default PIN (Personal Identification Numbers) for both the Operator and Administrator.

Both PIN numbers can be changed in the 'Security' menu (see page 86).

Setting the Date and Time

Enter the set up of the machine and <u>set the correct date and time</u>. This is necessary when using the beverage counters, setting the Energy Savings features, tracking data that the equipment has collected and when reports are sent to the operator of the equipment.

The date and time settings are found in the 'General Settings' menu (see page 40).

Water Levels

The Momentum is factory preset to dispense 12-oz, 16-oz, and 20-oz cups sizes. The water levels can be fine-tuned in the 'Setup' menu (see page 64).

Gram Throws

You will also need to calibrate the gram throws for the coffee blends and powder types you will be using in the equipment. Calibration ensures that the equipment delivers the best tasting beverage possible.

Product settings are adjusted in the 'Setup' menu (see page 64).

Beverages

The Momentum is preset with all of the beverages and beverage options (such as cup sizes and strengths) enabled.

Beverage options are set in the 'Setup' menu (see page 64).

Notifications

The Momentum can be configured to provide notifications about usage and consumption, counters, faults and messages, etc.

To configure the 'Notifications' feature, go to the 'Network' menu (see page 56).





The following symbol is used to identify a "touch" location on the machine's touch screen.

Clearing Error and Reminder Messages

Should an error or reminder message be triggered, the error or message is displayed at the lower left of the screen. In the example below, the message reads "**Please reinsert waste bin**". However, in our example, there are three messages present, as indicated by the number "**3**" in the upper right corner of the screen. Messages are stacked in the order in which they occur.



In this case, the waste bin has been removed and its presence is not detected. The waste bin must be replaced to clear this message.

In a case where multiple messages are present, after clearing the first message, any subsequent messages are displayed (one at a time) until they are all cleared.



If a "Call for Service" error is displayed, you need to go to the "System Status" menu to get more details about the error.



System Status Report Screen

The System Status Report screen provides a quick snapshot of the equipment's serial number and other important information. If contacting VKI for technical assistance, you may be asked to send a photo of the **System Status Report** screen as it may prove useful during equipment troubleshooting.

To access the System Status Report screen:

1. Touch and hold the upper left corner of the screen for five seconds.



2. A screen with a numeric keypad opens. At the top of the screen, tap on the "System Status Report" option.





You can also check the temperature of the water in the hot water tank at any time by accessing this screen.



- 3. The **"System Status Report**" screen opens to provide a quick snapshot of the machine's most important information. This includes:
 - the serial number and other unique identifiers
 - current temperature
 - some maintenance information
 - active errors and logs
 - software, firmware and OS information
 - product counters
 - resource usage



As previously stated, you may be asked to send a photo of the System Status Report screen to VKI Technical Support as it may prove useful during equipment troubleshooting.



SECTION 3

Configuring the Equipment



The following symbol is used to identify a *"touch"* location on the machine's touch screen.

Accessing the Configuration System

To access the equipment Configuration System:

1. Touch the small line at the top center of the screen, and swipe downwards.



2. A numeric keypad opens and you are required to enter your personal identification number (PIN).

The default PIN for the **Operator** is '**345678**'. The default PIN for the **Administrator** is '**234567**'. See the '**Security**' section (<u>page 86</u>) for more information.



3. If the correct PIN is entered, the **'System Status'** screen shown below opens. If an incorrect PIN is entered, it remains on the keypad screen.





If logging in as an Operator, all menus will be visible as you have full rights/access to the programming mode. If logging in as an Administrator, your rights/accesses may be limited and some menus may not be accessible.



Your PIN must remain confidential, therefore you should never disclose your PIN to anyone.



Section 3 - Programming

Programming Menu Structure

The Setup menu drop-list can be viewed at any time by touching the triple-bar icon on the upper left side of the screen. When the drop-list is open, simply touch the required setting on the list to open the corresponding configuration menu.



Menu Drop-List Overview



Dashboard - displays statistics on consumption, counters, and sales.

System Status - displays the status of the machine (including current faults) and provides logs of previous faults.

<u>General Settings</u> - set language, units and date/time, set speaker volume and screen brightness.

<u>Power Settings</u> - set energy saving features.

Vending / Pricing - enable vending and set pricing

<u>Network</u> - configure network connections, email notifications and telemetry.

<u>Setup</u> - enable and rename products and beverages, set recipes and timings, set temperature, fine-tune water settings, and product calibrations.

<u>Security</u> - assign/change PIN numbers, and grant or remove access to individual sections of the machine programming.

<u>Maintenance</u> – perform maintenance and test each component individually for functionality.

Multimedia – load custom images and video



All of the menus and tabs in this section will only be visible to anyone that logs in as an <u>Operator</u>. If you log in as an Administrator, you may <u>not</u> have access to all of these menus and tabs. See the "Security" section (<u>page 86</u>) for more information.



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Sub-Menu Tabs

Some of the settings in the drop-down list also contain sub-menus. If you want to view a submenu, select (tap) one of the sub-menu tabs at the top of the screen.



If multiple tabs are available, the currently active tab is identified by a green line directly beneath the sub-menu name, which also appears white instead of gray.



Exiting the Setup

To exit the Setup at any time, touch the three dots on the top right corner. This opens the "Log Off" tab that closes the Setup.

								Log off	
ES .			NGREDIENTS		LAGES		L B	NGREDIENTS	
			<i>4</i>	•				ø.	e
	14 1			ka	CES	Vande	\$		
	Vends	\$	INGREDIEN 15	ng	GES	Venus	~	INGREDIEN 15	kg
	Vends 7	\$0.00	French Roast	0.049	023	7	\$0.00	French Roast	kg 0.049
	7 3	\$0.00 \$0.00	French Roast Colombian	0.049 0.000	GES	7 3	\$0.00 \$0.00	French Roast Colombian	kg 0.049 0.000



Dashboard

The Momentum 'Dashboard' displays statistics on counters, consumption, and sales (vending).

Counters

The 'Counters' tab displays a view of the internal counters in the machine. The counters provide a snapshot of the machine's consumption and sales. *Please note that these counters are displayed based on the time period chosen and are non-resettable.*

соилт				BEVERAGES		INGR		
	Fron	n		Το				
Choose time period:	04/	/26/2016		05/26/2016				
Date from 04/26/2016 to (05/26/20	16				(B 📣	e
CVERALL SALES		Time p	eriod	POPULAR BEVERAGES	Vends	S A	INGREDIENT	s kg
	All	Vends	\$	Hot milk chocolate, Large	30	\$51.00	French Roast	1.630
Total	190	19	\$24.60	Coffee French Roast, Medium	45	\$42.55	Colombian	0.530
Specialty beverages	75	7	\$9.75	Hot chocolate, Large	20	\$25.00	Chocolate	2.490
Powder Only	40	5	\$7.60	Mochaccino French Roast, Large	15	\$21.55	Vanilla	0.540
Coffee Only	75	7	\$7.25	French vanilla coffee Colombian, Large	15	\$19.55	Milk	1.040
MAINTENANCE					C	CASHBO	x	
Remaining Powder Ve	ends Befo	ore Powder	Rinse 6	53 Date of Last Powder Rinse 05/20/2016		Credits -	Time period	\$202.55
Remaining Coffee Ver	nds Befo	re Brewer P	inse 4	86 Date of Last Brewer Rinse 05/20/2016	6	Credits -	Current	\$41.50
						Credits -	Last Reset	\$119.55
					L L	Last rese	t date	05/26/2010

- *Time Period:* allows you to select the time period for which to display the counters or statistics.
- **Overall Sales:** displays the overall beverage sales (in cups) for the selected time period. Also displays sales information for 'Popular Beverages'.
- **Save or Email Information:** allows you to save the information to a USB flash drive, or to send it by email (in Microsoft Excel format).
- **Ingredients:** displays the overall product sales (by weight) for the selected time period.
- **6** *Maintenance:* displays how many 'coffee' or 'powder' vends remain before an automated brewer rinse or powder rinse request is activated.
- **6** *Cashbox:* displays the 'Cashbox' information (if applicable) for the selected time period.



To specify the time period for which you want to view the data:

1. Tap on the "From" field and enter the desired month, date and year and tap "Done".



2. Tap on the "To" field and enter the desired month, date and year and tap "Done".

COUNTERS											
Choose time period:	From 04/	n '26/2016		то 01	5/.						
Date from 04/26/2016 to 0	5/26/20	16						1			
COVERALL SALES		Time p	eriod		March	22 23	2014	Vends	\$		s kg
	All	Vends			May	24	2015	30	\$51.00	French Roast	t 1.630
Total	190	19	\$24					45	\$42.55	Colombian	0.530
Specialty beverages	75	7	\$9.					20	\$25.00	Chocolate	2.490
Powder Only	40	5	\$7.					15	\$21.55	Vanilla	0.540
Coffee Only	75	7	\$7.			CAL	ICEL DONE	15	\$19.55	Milk	1.040
MAINTENANCE									CASH	IBOX	
Remaining Powder Vends Before Powder Rinse				63	Date of Last Po	wder Rinse 0	5/20/2016		Credi	ts - Time period	\$202.55
Remaining Coffee Ven	ds Befor	re Brewer R	linse	486	Date of Last Bre	ewer Rinse 0	5/20/2016		Credi	ts - Current	\$41.50
									Credi	ts - Last Reset	\$119.55
									Last	reset date	05/26/201



3. The screen now displays the statistics for the time period selected.



Beverages Tab

The 'Beverages' tab allows you to select and view the consumption (by cups) for a specific time period for each of the individual beverages the equipment dispenses. To specify the time period:

1. Tap on the "From" field and enter the desired month, date and year and tap "Done".





2. Tap on the "To" field and enter the desired month, date and year and tap "Done".



3. The number of cups brewed and the amount of money collected (if applicable) are displayed for the time period that was selected.

				BEV	ERAGES						
From Choose time period: 04/27/2016		6	To SI 05/27/2016 M			Show res None	Show result by average None				
Date from 04/27/2016 to 05	5/27/2016									di.	
		To	tal	Sit	all	Med	lium	La	rge	Car	afe
BEVERAGES		Vends	\$	Vends	s	Vends	s	Vends	\$	Vends	\$
✓ Coffee		6	\$6.25	0	\$0.00	5	\$5.25	1	\$1.00	0	\$0.0
Cappuccino		1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.0
Cafe Mocha		2	\$2.65	1	\$1.00	1	\$1.65	0	\$0.00	0	\$0.0
Espresso Style		1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.0
Mocaccino		2	\$3.15	0	\$0.00	1	\$1.00	1	\$2.15	0	\$0.0
 Hot chocolate 		2	\$2.50	0	\$0.00	0	\$0.00	2	\$2.50	0	\$0.0
 French vanilla coffee 		2	\$2.95	0	\$0.00	0	\$0.00	2	\$2.95	0	\$0.0
Hot milk chocolate		3	\$5.10	0	\$0.00	0	\$0.00	3	\$5.10	0	\$0.0

If you would prefer to view the results as a Daily, Weekly or Monthly average, you can change the parameter in the **'Show result by average'** field.



4. Tap on the green "**down**" arrow beside any of the beverages shown to expand the selections for a more thorough breakdown of the data shown.

For example, the "**Coffee**" field shows 6 cups. Tapping on the green "down" arrow beside 'Coffee' shows you that of the 6 cups brewed, 4 were French Roast, 1 was Colombian and 1 was House Blend. This procedure can be performed on any of the beverages listed.

Dashboard											:
				BE	/ERAGES						
Choose time period: 04/27/2016		To 05/27/2016			Show result by average None			e			
Date from 04/27/2016 to 0	5/27/2016										
BEVERAGES V4		To	Total Small			I Medium		Large		Carafe	
		Vends	\$	Vends	s	Vends	s	Vends	s	Vends	s
Coffee		6	\$6.25	0	\$0.00	5	\$5.25	1	\$1.00	0	\$0.00
French Roast	Regular	4	\$4.25	0	\$0.00	4	\$4.25	0	\$0.00	0	\$0.00
Colombian	Regular	1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.00
House Blend	Regular	1	\$1.00	0	\$0.00	1	\$1.00	0	\$0.00	0	\$0.00
V (appuccino		1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.00
V Gafe Mocha		2	\$2.65	1	\$1.00	1	\$1.65	0	\$0.00	0	\$0.00
V Bspresso Style		1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.00
V Nocaccino		2	\$3.15	0	\$0.00	1	\$1.00	1	\$2.15	0	\$0.00
V Not chocolate		2	\$2.50	0	\$0.00	0	\$0.00	2	\$2.50	0	\$0.00
V Brench vanilla coffee		2	\$2.95	0	\$0.00	0	\$0.00	2	\$2.95	0	\$0.00
V Fot milk chocolate		3	\$5.10	0	\$0.00	0	\$0.00	3	\$5.10	0	\$0.00

Here is an example with the 'French Vanilla Coffee' selection expanded.

Dashboard	I										:
COUNTERS				BE	/ERAGES						
Choose time period: 04/27/2016		To Show result by ave 05/27/2016 None				sult by aver	age				
Date from 04/27/2016	to 05/27/201	б								di.	
		To	tai	Sm	Ber	Med	tium	La	rge	Ca	afe
BEVERAGES		Vends	s	Vends	s	Vends	\$	Vends	\$	Vends	\$
V Coffee		6	\$6.25	0	\$0.00	5	\$5.25	1	\$1.00	0	\$0.00
V Cappuccino		1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.00
V Cafe Mocha		2	\$2.65	1	\$1.00	1	\$1.65	0	\$0.00	0	\$0.00
V Espresso Style		1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.00
V Mocaccino		2	\$3.15	0	\$0.00	1	\$1.00	1	\$2.15	0	\$0.00
V Hot chocolate		2	\$2.50	0	\$0.00	0	\$0.00	2	\$2.50	0	\$0.00
French vanilla coff	/ee	2	\$2.95	0	\$0.00	0	\$0.00	2	\$2.95	0	\$0.00
House Blend	Strong	1	\$1.00	0	\$0.00	0	\$0.00	1	\$1.00	0	\$0.00
Colombian	Strong	1	\$1.95	0	\$0.00	0	\$0.00	1	\$1.95	0	\$0.00
V Hot milk chocolate	2	3	\$5.10	0	\$0.00	0	\$0.00	3	\$5.10	0	\$0.00



Ingredients Tab

The 'Ingredients' tab displays the consumption (in weight) for each of the ingredients used (as well as the volume of water used) to prepare the beverages the equipment dispenses.

Dashboard			:
COUNTERS		BEVERAGES	INGREDIENTS
Choose time period:	From 09/05/2017	To 12/05/2018	Show result by average Weekly
Date from 09/05/2017 to 1	2/05/2018		
			kg
French Roast			1.630
Colombian			0.750
Decaf			0.220
Chocolate			2.490
Vanilla			0.680
Milk			1.640
			L
Water			24.655

Emailing Data or Saving it to a USB Flash Drive

All of the data available in the Momentum's Dashboard can either be saved to a USB flash drive, or sent to an email address as an attachment (if an email address has been set in the "Network" menu). Whether saved to a USB drive or sent by email, the attachment is in Microsoft Excel format.

To save the data to a USB drive, tap on the USB drive icon on the left. To send it by email, tap on the email icon (envelope) on the right, and follow the prompts on the screen.

\		1947	BEDIENTS	:	
/			SAEDIENTO		
ISB Drive	lcon			L 🖳 <	 Email Icor
/	Vends	S	INGREDIEN	TS kg	
	30	\$51.00	French Roa	st 1.630	
um.	45	\$42.55	Colombian	0.530	
	20	\$25.00	Chocolate	2.490	
rge	15	\$21.55	Vanilla	0.540	
bian, Large	15	\$19.55	Milk	1.040	
		CASHB	ох		
1/20/2016		Credits	- Time period	\$202.55	
/20/2016		Credits	- Current	\$41.50	
/		Credits	- Last Reset	\$119.55	
		Last re	set date	05/26/2016	



System Status

The **'System Status'** screen displays the status of the machine (including current faults) and provides logs of previous faults. The equipment system info (such as serial number, firmware version, IP address, etc.) and maintenance functions are also found here.

Current Status

The machine's current operating status is displayed with an easy-to-read graphic. If the system is functioning properly (with no faults detected), a green checkmark is displayed (see image below).





Fault Codes

Should a fault be present, it is identified in the "Current Status" tab, under the "**System Status**" menu, using one of the codes from the list below. The right section of the screen shows the component code (and pending component codes) and a brief description of the fault.



In the example above, a fault has been detected with "**G1**", which is the grinder. After correcting the error, tap the "**Clear All**" button. The screen then displays a green checkmark with the "System is running perfectly" message beneath it. In some cases, the error may re-appear when the machine is placed back in normal operation, at which point a more thorough troubleshooting is required.



Fault codes <u>must be manually cleared</u> (in this menu) after the fault has been corrected, otherwise the error message will continue to appear on the main screen.
Logs

The **'Logs'** tab shows the fault history of the equipment in list form (from newest to oldest). Codes marked in Red identify that servicing was required. Yellow-marked codes warn of potential faults. Codes in green identify that the fault was corrected, and when it was corrected.

	System Status			:
CUR	RENT STATUS	LOGS	SYSTEM INFO	EVENT DEACTIVATION
CODE	DATE		DESCRIPTION	
Z99	34 minutes ago	All errors cleared		
H	36 minutes ago	Heater's current is under m	inimum operation level.	
Z99	36 minutes ago	All errors cleared		
H	40 minutes ago	Heater's current is under m	inimum operation level.	
D3	21 days ago	The machine door is open.		
D3	21 days ago	The machine door is open.		
D3	21 days ago	The machine door is open.		
D3	21 days ago	The machine door is open.		
D3	21 days ago	The machine door is open.		

System Info

Information about the equipment, such as serial number, firmware versions, network and MAC address, vending devices, etc., can be found in this menu.

CURRENT STATUS		SYSTEM INFO	EVENT DEACTIVATIO
нмі	CONTROL BOARD	MACHINE	S VENDING DEVICES *
FRONT-END 1.5.4.0	FIRMWARE 1.5.0	MACHINE NAME	COIN CHANGER UNKNOWN
1.5.4.0 BACK-END	HARDWARE	SERIAL NUMBER	MODEL
1.5.4.0 OPERATING SYSTEM V1.18 SERIAL NUMBER	SERIAL NUMBER VKI-01020814-0928	EM0987654	CASHLESS PAYMENT UNKNOWN MODEL
N/A RECIPES		MAC ADDRESS WIFL 08-A5-4E-66-18-F5	UNKNOWN
23/01/2018 10:42:40 ORIGINAL		ETH: 00-05-2C-8C-AB-B1	
*NOTE: The "Vo	ding Davisas" antion	is only visible when "Ver	nding" is set to 'ON'

The "Machine Name" field can be edited. To do so, simply tap on the machine name and the keyboard appears, allowing you to rename the machine.



Event Deactivation

The Event Deactivation tab allows you to deactivate any of the error messages that can potentially appear should the system detect a fault.



Deactivating error messages allows the equipment to continue to operate with a defective component, as a fault notification is <u>not</u> displayed. This, in turn, may cause further damage to the equipment and/or its surroundings.

To deactivate a particular error message:

- 1. Select the required component from the list of components. The table below identifies the component code.
 - a. Once a component is selected, the list of related error messages for this component is displayed under the "**Event Name**" heading.

	System Status			:
	CURRENT STATUS	LOGS	SYSTEM INFO	EVENT DEACTIVATION
Selected Component	Components B1 D2 D3 D6 M7 M8 M9 M10 Settings for - B1 D1 D1 D1	G1 H1 K1 L4 L5 M11 S1 T1 Z99	5 L9 M1 M2 M3	M4 M5 M6
List of related error messages	EVENT NAME MachineFanBlowerOverCurrer MachineFanBlowerUnderCurrer	nt		TURNED OFF / ON

CODE	COMPONENT	CODE	COMPONENT
B1	Blower (Powders)	M3	Powder 3 Motor
D2	Waste Bin Detection	M4	Powder 1 Whipper Motor
D3	Door Open Detection	M5	Powder 3 Whipper Motor
D6	Cup Detection	M6	Coffee 1 Motor
G1	Grinder	M7	Coffee 2 Motor
H1	Heating Element	M8	Coffee 3 Motor
К1	Exhaust Fan	M9	Brewer Motor
L4	Normal Water Level Detection	M10	Brewer Wiper Motor
L5	Safety Water Level Detection	M11	Powder 2 Whipper Motor
L9	Waste Bin Full Detection	S1	Cup Lighting
MDB1	Vending Devices	T1	Temperature Probe
M1	Powder 1 Motor	Z99	Various Components
M2	Powder 2 Motor		



2. Under the "**Turned Off / On**" heading at the right, turn off the error to be deactivated using the slider (green slider = ON, gray slider = OFF).



3. Repeat the procedure for any other components, if necessary.

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Programming



General Settings

The 'General' screen is where you can configure the waste chute system, the primary and secondary interface languages to be used, units of measure (Metric or U.S. Standard) and the date and time, as well as the display and sound settings. You can also change the frequency at which the brewer and powder rinse cycles are triggered in the "Task Schedule" tab.

Installation

Waste Management (Waste Chute)

If the machine will be equipped with the optional waste chute kit, you'll need to come to this tab and enable the **'Use Waste Chute'** option. Doing so will make the wiper move from right to left, guiding the spent coffee grounds into the waste chute instead of the waste bin.

General			:
INSTALLATION	REGIONAL	DISPLAY & SOUND	AUTO RINSING
WASTE MANAGEMENT			
USE WASTE CHUTE			
CUP DETECTION			
	\sim	\sim	

Cup Detection

The Eccellenza Momentum is equipped with a cup detection system. By default, this system is enabled. Touch the slider in this menu to disable the cup detection system.

Regional

Language

General			:
INSTALLATION	REGIONAL	DISPLAY & SOUND	AUTO RINSING
LANGUAGE			
Primary Language	Seco	ndary Language	
English	Fre	nch	
UNITS			
Liquid units	mL	OZ	

The Momentum comes pre-loaded with three different languages (English, French and Spanish), however **only two can be active at one time**. In this tab, you can define the Primary Language, which will be the default, and the Secondary Language, which will be selectable by the user.



To change the language settings, select either the Primary or Secondary setting, choose the required language from the list, and select **'Done'**. Note that you can also select **'None'** as the secondary language (*see example below*) should you want only one language available.

	General			:
		REGIONAL	DISPLAY & SOUND	
LANGUAGE				
UNITS	Primary Language English	Seconda Frenc	ny Language h None	
DATE AND T	Water temperature	•c	English French Spanish	
	Region America/New_York Date / Time Wednesday, November 07 20	18 8:58:42 AM rigger a reboot on next logoff	CANCEL	DONE

Units of Measure

The units of measure displayed by the Momentum can be set in this tab. Liquid units can be set to either milliliters (ml) or ounces (oz), and the temperature can be set to either °C or °F.

LANGUAGE					
	Primary Language	Sec	ondary Language		
	English	Fre	ench		
UNITS					
	Liquid units	mL		oz	
	Water temperature	°C		۴F	
DATE AND	TIME				
	Region				
	America/New_York				
	Wednesday, November (07 2018 8:58:42 AM			
	Changes on these setting	gs will trigger a reboot on next lo	goff		



Date and Time

To adjust the date, time and time zone setting, first, set the **'Region'** (Time Zone) in which you are located, and then select the **'Date and Time'** feature to open the scroll list.

	General					:
IN	STALLATION	REGIONAL	DIS	PLAY & SOUND	AUTO R	
LANGUAGE						
	Primary Language English		Secondary Language French			
UNITS						
	Liquid units	mL		0	Z	
	Water temperature	°C			F	
DATE AND	TIME					
	Region America/New_York					
	Date / Time Wednesday, November	r 07 2018 8:58:4) AM				
	Changes on these setting	ings will trigger a reboot on n	ext logoff			

Adjust each of the **'Date & Time'** fields by scrolling up or down to the required setting. Once all are set, press **'Done'** to save the new settings. The table in the image identifies what each of the fields of the scroll list represents.

	NSTALLATION	REGIC	NAL		DISPLAY &				
LANGUAG	ε								
	Primary Language			Secondary Langi	Jage				
	English			French					
UNITS	_								
		A Contombor	<u>B</u>	<u>C</u> 2016	<u>D</u>	<u>E</u>	E	Α	Month
	Liquid unit	October	5 6	2010	00	57		В	Date
	Water tem	November	7	2018	08	58	AM	С	Year
		December	8	2019	09	59	PM	D	Hour
DATE AND	TIME	v	9	2020	10			E	Minute
								F	AM/PM
	Region				CAI	NCEL NO	OW DONE		
	America/I				_				
	Date / Time								



Once the month, date and year are selected, the day of the week will be calculated and set automatically.

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Display and Sound

This screen is used to set the volume level (available **only** when speakers are used) and the brightness of the screen.

General			:
INSTALLATION	REGIONAL	DISPLAY & SOUND	AUTO RINSING
SPEAKER VOLUME			
•		•)	мите
BRIGHTNESS			
•		۲	
	\sim	\sim	

Auto Rinsing

Counter Trigger

This screen is used to set the frequency at which the notifications for **mandatory** Brewer Rinse and Powder Rinse cycles are triggered. By default, the Brewer Rinse is set to 500 cups, and the Powder Rinse is set to 75 cups.

General			:
INSTALLATION	REGIONAL	DISPLAY & SOUND	AUTO RINSING
COUNTER TRIGGER			
Brewer Ri Remaining bef Min: 250	nse ore rinse : 500 500 Max: 999 se operation will be required if the set	Powder Rinse Remaining before rinse: 75 Mir: 1 75	Max 150 maining count.
ENABLE	Start Rinse Time 07:00	Period 24 hours	



To change the frequency, tap on the desired option and input the new setting. Once you are finished, tap the **'Done'** button to save your new setting.



Periodic Trigger

A second option is also available for the auto-rinsing feature. It can now be triggered to activate at a pre-set time of day.

PERIODIC TRIGGER		
ENABLE		
	Start Rinse Time	Period
	07:00	24 hours

The following can be configured in this menu:

- **Enable** enable (green) or disable (gray) this feature.
- Start Time set the time of day that triggers the auto-rinsing.
- Period set the frequency at which the auto-rinse triggers (every 24 or 48 or 72 hours)





Section 3 - Programming

Power Settings

The 'Power Settings' screen is used to set the energy saving options available in the Momentum.

Power Settin	gs			:
AUTO DEM DELAY				
ENERGY SAVING				
		Wednesday		
		🗳 ENADLE E		
		Turn off all day Turn in Mechine 7:30 AM		
		5:30 PM		

Auto Dim Delay

If the 'Auto-Dim Delay' feature is activated, the screen will dim slightly after the preset amount of time to reduce energy consumption.

When activated, it will also trigger the screensaver videos to play when the machine is at idle.





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Energy Saving

To conserve energy, the Momentum can be set to go into an 'Energy Saving' mode during preset periods of time. While in Energy Saving mode, only the machine screen functions to advise users that the machine is in Energy Saving mode. All other components are disabled, including the heating element.

1. Tap the 'Energy Saving' slider to activate the Energy Saving mode.

Power Settings						:
AUTO DIM DELAY						
		5 Mins 1	5 Mins 30 Mins	60 Mins		
WATER TEMPERATURE C	ONTROL	0	Temperature F ¹			
WAKE UP ON TOUCH		0				
RETURN TO ENERGY SAV	ING MODE AFTE	R WAKE UP				
Monday	Tuesday ALWAYS ON	Wednesday ALWAYS ON	Thursday ALWAYS ON	Friday ALMAYS DN	Saturday ALWAYS CN	Sunday ALWAYS ON
		🗳 ENABLE EN	ERGY SAVING			

- a) Water Temperature Control if enabled, the temperature at which the water in the tank is maintained while the machine is in 'Energy Saving' mode can be set here.
- b) Wake Up on Touch the machine exits 'Energy Saving' mode when the screen is touched <u>only</u> if this option is activated.
- c) **Return to Energy Saving Mode After Wake Up** if activated and set, it tells the machine when to go back into 'Energy Saving' mode after a wake up.

Power Settin	gs					
AUTO DIM DELAY)					
ENERGY SAVING		5 Mins	5 Mins 30 Mins	60 Mins		
a WATER TEMPERATU	RE CONTROL	-	Temperature F	* 140		
b WAKE UP ON TOUCH		-				
C RETURN TO ENERGY	SAVING MODE AFT	ER WAKE UP	5 Mins 1	5 Mins 30 Mins	60 Mins	
		2.44				
			20	÷.	5	Š.
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Monday	Tuesday ALWAYS ON	Wednesday ALWAYS ON	Thursday ALWAYS ON	Friday ALWAYS ON	Saturday ALWAYS ON	Sunday always on
Monday	Tuesday ALWAYS ON	Wednesday ALWAYS ON	Thursday Adways on KERGY SAVING	Friday ALMAYS ON	Saturday ALWAYS DN	Sunday ALWAYS ON
Monday	Tuesday ALWAYS ON	Wednesday ALWAYS ON ENABLE EP Turn off all day	Thursday ALWAYS ON KERGY SAVING	Friday ALURAYS ON	Saturday ALWAYS ON	Sunday ALWAYI ON
Monday	Tuesday ALWAYS ON	Wednesday ALWAYS ON ENABLE EN Turn off all day Turn on Manhars 1 7:15 AM	Thursday Activity ON RERGY SAVING	Friday	Saturday Always on	Sunday ALWAYS ON
Monday	Tuesday ALWAYS ON	Wednesday ALWAYS ON ENABLE EN Turn of fall day Turn on Mannes 7.15 AM Turn of tallows 5.30 PM	Thursday Auskirs on KERGY SAVING	Friday Alwayedh	Saturday Always on	Sunday



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2. Select the '**Day**' for which you want to enable the Energy Saving mode (in this example, Monday is selected).





If using the Energy Saving mode, it must be activated and set individually for each day of the week.

3. Tap the 'Enable Energy Saving' slider to enable the Energy Saving mode.





4. To set the time that the machine turns ON (for Mondays in this example), tap on the **'Turn on machine time'** setting.

Power Settings					:	
AUTO DIM DELAY						
ENERGY SAVING	5 Mins	15 Mins 30 Mins	60 Mins			
WATER TEMPERATURE CONTROL	-	C Temperature F	* 140			
WAKE UP ON TOUCH	-	U				
RETURN TO ENERGY SAVING MODE	AFTER WAKE UP	5 Mins 1	5 Mins 30 Mins	60 Mins		
Monday Tuesday	Wednesday ALWAYS ON	Thursday Adways on	Friday	Saturday ALWAYS DN	Sunday ALWAYS ON	
	Turn off all day Turn off all day 7:15 AM Turn off weeking 5:30 PM	NERGY SAVING				

5. Adjust each of the fields by scrolling up or down to the required setting. Once all are set, press **'Done'** to save the time setting. The table in the image identifies what each of the fields of the scroll list represents.

Power Settings		:
AUTO DIM DELAY		
ENERGY SAVING	5 Mins 15 Mins 30 Mins 60 Mins	
WATER TEMPERATURE CONTROL	<u>A</u> <u>B</u> <u>C</u>	
WAKE UP ON TOUCH	05 05 A Hour	
RETURN TO ENERGY SAVING MODE AFTER	aw. 07 15 AM ^{ns} B Minute	
	08 20 PM C AM/PM	
÷	09 25	÷
Monday Tuesday	Saturday	Sunday
	CANCEL NOW DONE	
	🔮 ENABLE ENERGY SAVING	
	Turn off all day	
	Turn on Machine Time 7:15 AM	
	Turn off Machine Time	



6. Repeat this procedure for setting time that the machine turns OFF by tapping on the **'Turn off machine time'** setting, and adjusting the time.

Power Settings					:
AUTO DIM DELAY					
ENERGY SAVING	5 Mins 1	5 Mins 30 Mins	60 Mins		
WATER TEMPERATURE CONTROL	-	Temperature F	91		
WAKE UP ON TOUCH	-	0			
RETURN TO ENERGY SAVING MODE AFTE	R WAKE UP	5 Mins 15	i Mins 30 Mins	60 Mins	
*	*	2	*	*	t.
Monday Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
ALWAYS ON	ALWAYS ON	ALMAYS ON	ALVEATS ON	ALWAYS ON	ALWAYS ON
	SABLE EN	IERGY SAVING			
	Turn off all day				
	Turn on Machine T 7:30 AM	îme			
	Tim off Mechine T	lime			
	2.30 BIN				

- 7. Now that Monday is set, repeat the complete procedure to set the Energy Saving for every other day of the week.
- 8. Should you need to set the machine to be in Energy Saving mode for the full day (on Sunday, for example), select the day and then enable the '**Turn off all day**' option.

Power Settings					:
AUTO DIM DELAY					
	5 Mins	15 Mins 30 Mins	60 Mins		
WATER TEMPERATURE CONTROL	-	Temperature F	140		
WAKE UP ON TOUCH	-	0			
RETURN TO ENERGY SAVING MODE AFTE	R WAKE UP 🛛 🥌	5 Mins 1	5 Mins 30 Mins	60 Mins	
ٹ 🗳	4	\$	*	*	
Monday Tuesday	Wednesday ALWAYS ON	Thursday ALWAYS ON	Friday ALVIAYS ON	Saturday ALWAYS ON	Sunday
	*	_			
	Turn off all day	C C C C C C C C C C C C C C C C C C C			
	7:15 AM				
	0.001110				



Vending (Cashless Pay)



The Momentum is currently only compatible with a Coin Changer unit or a Cashless option (card reader). Consult the manufacturer documentation for configuring these devices.

General Tab

	GENERAL		PRICING
VENDING MODE	0		
	Force Vending		
	OFF: The force vend	feature is disabled and the unit always return	ns credits when escrow pushe
COIN CHANGER			
	4 Cashbox Full Notifica	ation 📃	
	Cashbox Full Value	Last date cashbox was emptied	
	5 \$220	6 Thursday, May 26 2016 4:40 AM	RESET CASHBOX
		-	

The **Vending Mode** slider **1** enables or disables the vending functions - vending is enabled when the slider is green.

You can also enable the '**Force Vending**' option **2**, which when enabled, prevents people from using the Momentum as a 'change maker'. This is usually done by inserting a \$1 or \$2 coin and then pressing the coin return button to have the machine dispense change in quarters. There are three possible configurations for this option:

- **OFF** the force vend feature is disabled and the unit will function normally.
- **SMART** the coin return feature of the changer is disabled when a \$1 or \$2 coin is inserted.
- **ON** the coin return feature of the changer is completely disabled.

The vending devices are also enabled and disabled in this menu. The **Coin Changer 3** and/or **Cashless**

(card reader)⁸ options and can be enabled in this menu.

The Cashbox options are configured in this menu. These include:

- **Cashbox Full Notification** 4 a "Call for Service" message appears on the screen advising that the cashbox is full and requires emptying.
- The 'Cashbox Full Value' **5** can be set here. This is the value used to determine when the Cashbox Full notification appears. By default, it is set to \$220. Tap on the value to change it, if required.
- The last date the cashbox was emptied (reset) can be verified here **6**.
- Tapping this button 7 resets the cashbox total counter.



Beverages Tab

The main page displayed in this tab shows a list of all of the available beverages and the pricing set for each. To change the price of a beverage, tap the "**Edit Pricing**" button and the screen will change to the pricing menu.

		GEN	IERAL								PRI	CING				
		Sma	11			Mediu	m			Larg	e			Carat	fe	
Recipe	French Roast	Colombian	House Blend	Decaf	French Roast	Colombian	House Blend	Decaf	French Roast	Colombian	House Blend	Decaf	French Roast	Colombian	House Blend	Dec
Coffee	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Espresso	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Cappuccino	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Latte	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Mocaccino	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Mocha Coffee	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Vanilla Coffee	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.
Hot Chocolate		\$1.00				\$1.00				\$1.00				\$1.00		
lot Milk Chocolate		\$1.00				\$1.00				\$1.00				\$1.00		
Vanilla		\$1.00				\$1.00				\$1.00				\$1.00		
	DIT PRIC	CING			Price ta	g in blue co			e except	tions		RESET	T TO DE	EFAULT V	ALUE	S
	DIT PRIC	CING			Price ta	g in blue co			e except	tions		RESE	T TO DE	EFAULT V	ALUE	6
	DIT PRIC	GEN	NERAL		Price ta	g in blue co			e except	tions	PRI	CING		FAULT V	ALUE	S
	DIT PRIC	GEN GEN PRICI	NERAL	LE	Price ta			cing rul	e except	tions	PRI	RESET	T TO DE	FAULT V	ALUE:	6
	ending Bevera	GEN GEN PRICI age Type	NERAL NG RUI	LE	Price ta			cing rul	e except	tions	PRI E EXCE Pric	RESET CING PTION	r to de	FAULT V	ALUE:	6
	OIT PRIC rending Bevera	GEN GEN PRICI age Type	NERAL NG RUI	LE	Price ta			ffee	e except	RULI	PRI E EXCE Pric	RESET CING PTION e	IS	FAULT V	SET	6
	OIT PRIC 'ending Bevera Co	GEN GEN PRICI age Type offee	NERAL NG RUI	LE	Price ta	g in blue co	Cof	ffee	e except	RULI	PRI E EXCE Pric	RESET CING PTION e 31.00	r to de Is	FAULT V	SET	8
	DIT PRIC 'ending Bevera Co	GEN GEN PRICI nge Type offee	NERAL	LE >	Price ta	g in blue co	Cof	ffee	e except	RULI	PRI E EXCE Pric	RESET CING PTION e \$1.00	T TO DE	RE	SET	8
	olt PRIC 'ending Bevera Co \$1	GEN GEN PRICI age Type offee 1.00	NERAL	LE > +	Price ta	g in blue co	Cof	ffee	e except	RULI	PRI E EXCE Pric	CING PTION e 31.00	T TO DE	RE	SET	8
	ending Bevera Co \$1	GEN GEN PRICI age Type offee 1.00	NG RU	LE > +	Ba	ase price	Cof	ffee	e except	RULI	PRI E EXCE Pric	RESET CING PTION e S1.00	T TO DE	RE	SET	6
	DIT PRIC (ending Bevera Co S S S S	GEN GEN PRICI age Type offee 1.00 ize mall	NG RUI	LE > + + >	=	ase price \$1.00	Cof	ffee	e except	RULI	PRI E EXCE Pric	RESET CING PTION e 31.00	T TO DE	RE	SET	6
 <	DIT PRIC fending Bevera cc cc st ss ss ss ss st	GEN GEN PRICI age Type offee 1.00 izze mall 0.00	NERAL NG RUI	LE + + >	=	ase price \$1.00	Cof	ffee	le except	RULI	PRI E EXCE Pric	CING PTION e S1.00	T TO DE	RE	SET	6
<	DIT PRIC ending Bevera Cc S1 S S Cc Cc Cc Cc Cc Cc Cc Cc Cc Cc	GEN GEN PRICI age Type offee 1.00 ize mall 0.00	NG RUI	LE + + + + +	=	ise price \$1.00	Cof	ffee	e except	RULI	PRI E EXCE Pric	CING PTION e 51.00	T TO DE	RE	SET	6
	DIT PRIC fending Bevera Co \$1 \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	CING GEN PRICI age Type offee 1.00 cize mall 0.00 ce Type h Roast	NERAL NG RUI	LE + + + +	=	ase price \$1.00	Cof	ffee	e except	RULI	PRI Price - \$	CING PTION e 51.00	T TO DE	RE	SET	5

The pricing menu screen consists of 2 sections:

Base Price Section (Left Side): This section is where the beverage type, cup size and coffee type is selected and priced.

Exceptions (Right Side): This section allows you to create an exception and price a specific ingredient higher or lower than the base price.

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Setting the Base Price



- 1. Select the "Beverage Type" using the left/right arrows.
- 2. Set the "**Beverage Type**" price using the '+' or '-' buttons. The default price setting is \$1 for all selections. The base price of the product selected is shown in the "**Base Price**" box.

≡	Vending						:
		GENERAL			PRICI	NG	
	Beverage Type				Price	·	
<	Coffee	>		Coffee	- \$1.	.20 +	RESET
-	\$1.20 Size	+	\frown	Espresso	- \$1.	20 +	RESET
<	Small	>	Base price				
-	\$0.00	+					
	Coffee Type	+					
<	French Roast	>					
-	\$0.00	+					
	BACK]	Price tag in blue color	pricing rule exceptions		RESET TO DE	FAULT VALUES

Please note that the options displayed may vary depending on the beverage type selected, but the method of pricing remains the same.

- 3. Select the **cup size** using the left/right arrows.
- 4. Increase the **cup size** price using **'+'** or **'-'** buttons. The price displayed here is added to the beverage type pricing. The **total** price of the product and cup size selected is shown in the **"Base Price**" box.



- 5. Should you want to set a different price for a specific coffee, select the **"Coffee Type"** using the left/right arrows.
- 6. Increase the **"Coffee Type"** price using **'+'** or **'-'** buttons. The price displayed here is added to the beverage type and cup size pricing. The **total** price of the product, cup size and coffee type selected is shown in the **"Base Price"** box.

≡	Vending			:
	GENERAL		PRICING	
	Beverage Type		Price	
<	Coffee	Coffee	- \$1.60 +	RESET
-	\$1.20 +	Espresso	- \$1.60 +	RESET
<	Large > \$0.30 +			
	Coffee Type +			
<	S0.10 +			
	BACK Price tag in blue color -	pricing rule exceptions	RESET TO DEFAU	JLT VALUES



Adjusting the Price for Exceptions

This section allows you to create an exception and price a specific ingredient higher or lower than the base price. The images below show the available "Exception" pricing options, based on the type of beverage that is selected in the left section.



Using the "**Coffee**" selection as an example, if you want to make a pricing exception for the 'Espresso' and sell it for 15 cents more than the regular coffee, you can increase **only the Espresso price** by using '+' button beside it. Note that pricing exceptions are identified in blue.

	Vending							:
		GENER				PRICI	١G	
	Beverage Type					Price		
<	Coffee	>			Coffee	- \$1.	60 +	RESET
-	\$1.20	+			Espresso	- \$1.	75	RESET
	Size	+		Base price	Lapicooo			
<	Large	>	=	\$1.60				
-	\$0.30	+						
	Coffee Type	+						
<	Colombian	>						
-	\$0.10	+						
	BACK]		Price tag in blue color	- pricing rule exceptions		RESET TO DEF	AULT VALUES



If you go back to the main screen of the Beverages tab, you can see the pricing changes that were made. The prices in blue indicate pricing exceptions.

	endina														:	
	citality														•	
	GENERA						_				PRI	CING				
															,	
Paging		Smal	1			Mediu	Im			Larg	e			Cara	te	
кестре	French Roast	Colombian	House Blend	Decaf	French Roast	Colombian	House Blend	Decaf	French Roast	Colombian	House Blend	Decaf	French Roast	Colombian	House Blend	Decaf
Coffee	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.60	\$1.60	\$1.60	\$1.60	\$1.00	\$1.00	\$1.00	\$1.00
Espresso	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.75	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00
Cappuccino	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00
Latte	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00
Mocaccino	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00
Mocha Coffee	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00
Vanilla Coffee	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00	\$1.00
Hot Chocolate		\$1.00				\$1.00			\$1.00				\$1.00			
lot Milk Chocolate		\$1.00				\$1.00			\$1.00					\$1.00)	
Vanilla		\$1.00				\$1.00			\$1.00					\$1.00)	
EDIT PRICING					Price ta	g in blue co	lor - pri	cing rul	le excep	tions		RESE	T TO DI	EFAULT V	ALUE	S

To change the pricing for other beverages that are listed, tap the "**Edit Pricing**" option. To reset the "Exception" pricing (in blue) to its default value, tap the "**Reset to Default Values**" option.

Pricing Hot Water

If you would like to add a price for "Hot Water", **you need to disable the "Press&Hold" setting for Hot Water**. This is done in the "Recipes" tab of the Setup menu (<u>page 77</u>).



Network

The Network screen is used to configure the network connection and SMTP settings, as well as notification settings that allow the Momentum to send email notifications concerning consumption, sales and faults/messages.

WIFI

Should you want to establish remote communication with the Momentum, you'll first need to enable the WiFi feature by tapping on the **'WiFi Connexion'** slider.

1. Once WiFi is enabled, the Momentum begins scanning for any wireless networks in its vicinity.



2. When scanning is complete, all of the detected networks are listed on the screen.

Ne Ne	twork			:
	WIFI	SMTP	NOTIFICATIONS	TELEMETRY
WIFI CONNEXION	N			
Network 1				▼ ▼
Network 2				
Network 3				▼ ▼
Network 4				
Network 5				V 4
				REFRESH WIFI NETWORKS LIST



You will be required to work with the customer's IT administrator to obtain their WiFi login credentials (Network Name/SSID and Network Password), as well as any required network permissions. Without these credentials, it is not possible to connect to a network to use the machine's WiFi capabilities.

3. Select the network to which you want the Momentum to connect, and then tap on the **'Connect'** button.



4. The keyboard appears and you must now type in the required password to connect to the selected network. Once done, tap the **'Accept Change'** button.

Netwo	ork														:
w	IFI		_		SMTP				NOTIF	ICATION				TELEMET	
WIFI CONNEXION):													
Network 1															▼ .
Network 2															₩.
Network 3															V A 💎
Network 4															
							Wifi Pa	assword							
	•	1	2	3	4	5	6	7	8	9	0	-	=	Bksp	
	Tab	q	w	е	r	t	у	u	i	o	р	ſ	1	۸.	
		а	s	d	f	g	h	j	k	I	;		Enter		
	Shif	t/Sym	z	x	с	v	b	n	m	,		/	Shift/	Sym	
			ACCE	PT CHAN	IGE					CA	NCEL CH	iange			



5. The Momentum now communicates with the network server and if the correct credentials were used, network access is granted.

i ≡ 1	Network					:
	WIFI	SMTP	NOTIFICATIONS	TELEMETRY	(
WIFI CONNEX						
Network 1						₹.
Network 2						•
Network 3				•••	VA	$\overline{\mathbf{v}}$
Network 4						•
Network 5						₩.

6. Once connected to the network, a green indicator appears to the right of the network name/SSID.

	Network			:
	WIFI	SMTP	NOTIFICATIONS	TELEMETRY
	WIFI CONNEXION			
	Network 1			▼4 ▼
	Network 2			▼a ▼
1	Network 3			₹4 👻
	Network 4			₹4 👻
	Network 5			₹. 👻
			REFRESH WIFI NETWORKS LIST	DISCONNECT FORGET





SMTP



To use the SMTP capabilities of the Momentum, you need to have <u>both</u> a network connection <u>and</u> a dedicated SMTP server. Contact your company's IT Department for more information about setting up an SMTP server.

Only after obtaining network access, the Momentum can then be configured to upload notifications concerning consumption, sales and faults/messages directly to your SMTP server.

1. Tap on the 'Requires Authentication' slider to activate the SMTP feature.

	Network		:
	WIFI	SMTP	TELEMETRY
SMTP CO	NFIGURATION		
		SMTP Server smtp.example.com Use SSL Requires Authentication SMTP Username Username	
		SMTP Password Password TEST COMFIGURATION	

2. Enter the required information in the SMTP Server field, as well as your SMTP username and password.

Network			:
WIFI	SMTP	NOTIFICATIONS	TELEMETRY
SMTP CONFIGURATION			
	SMTP Server smtp.example.com		
	Use SSL		
	Requires Authentication		
	SMTP Username Username		
	SMTP Password Password	\supset	



3. Tap the **'Test Configuration'** button to validate that your configuration is functioning properly.

Network			:
WIFI	SMTP	NOTIFICATIONS	TELEMETRY
SMTP CONFIGURATION			
	SMTP Server smtp.example.com Use SSL Requires Authentication SMTP Username User1234 SMTP Password 		

Notifications

The **'Notifications'** screen is used to configure the Momentum to send notifications concerning ingredient consumption, beverage sales, counters and faults/messages directly into your email's Inbox. Fault and message notifications are sent immediately after they occur so that they can be addressed as soon as possible to minimize downtime. Consumption, sales and counter notifications can be set to be sent on a daily (**at midnight**), weekly or monthly basis.



An SMTP server must first be configured to be able to use the 'Notifications' feature (<u>see page 59</u>).

1. Tap on the 'Email Notifications' slider to activate this feature.





2. Tap on the 'New Tab' setting to create an email profile for the notifications.



3. Tap on the **'Enter Email Address'** field to bring up the keyboard.

Network			:
WIFI	SMTP	NOTIFICATIONS	TELEMETRY
EMAIL NOTIFICATIONS			
urnamed 🙁 New tab			
	Your email address		
PERIODIC REPORTS	Enter Changed cas.		
	Sales 12:00 AM		
	Ingredients 12:00 AM		
	Configuration 12:00 AM		
	Status Sent when ma	chine state changes () recommon	

4. Type the email address to which the notifications will be sent, and press 'Accept Change'.

Network												:	
WIFI	WIFI SMTP								NOTIFICATIONS				
EMAIL NOTIFICATIONS													
unnamed 🗙 New tab	0												
EVENT NOTIFICATIONS	You En	re-mail ad	_{dress} ail add	ress:	_		_						
				addi	ress@yo	ouremai	l.com						
· 1	2	3	4	5	6	7	8	9	0	-	=	Bksp	
Tab q	w	e	r	t	у	u	i	о	р	ſ	1	Λ	
а	s	d	f	g	h	j	k	T	;	,	Enter		
Shift/Sym	z	x	с	v	b	n	m	,		/	Shift/s	Sym	
					CA	NCEL CH	IANGE						



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5. Set the time at which each type of notification is to be sent by tapping the respective time field and adjusting it accordingly.

Network					:
WIFI	SMTP	NOTIFICA	TIONS	TELEMETRY	
EMAIL NOTIFICATIONS	New tab				
	Your e-mail address address@yourem	ail.com			
PERIODIC REPORTS	Sales 12:	00 AM daily			
	Ingredients 12: Configuration 12:	00 AM daily 00 AM daily			
	Status Sent	when machine state changes	1 per minute		



Network						:
WIFI		SMTP	NOTIFICAT	TIONS	TELEMETRY	
EMAIL NOTIFICATIONS	New tab)				
PERIODIC REPORTS	Your e-mail addre address@ye	ss ouremail.com				
	Sales Ingredients	9:45 AM 9:45 AM	faily faily			
	Configuration	9:45 AM	faily			
	Status	Sent when mac	nine state changes	1 per minute		





Telemetry

The **'Telemetry'** option (if activated) provides an essential link between your machine and the online Eccellenza Connected Telemetry Management System via cellular network. It allows you to monitor real-time sales and consumption for your VKI equipment using your computer Browser, without having to be on-site.

Please note that the Telemetry feature on the Eccellenza Momentum only works if you have subscribed to VKI's Telemetry Management System. Please contact VKI Customer Service for pricing and details.

To configure the Telemetry feature, go to the "**Network**" section of the programming, select the "Telemetry" tab, and enable the "Telemetry" option.



Please note that once telemetry is enabled, it may take a few minutes for communication to be established with the cellular network.

Just like the email notifications, you can also set the times of day at which the three types of data are transmitted to your Eccellenza Connected dashboard.



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Setup

The Setup screen is used to configure and rename products and beverages, set recipes and timings, set temperature, and perform product calibrations.

Hoppers

The Hoppers tab allows you to disable/enable (with a simple touch) any of the three coffee been dispensers if that particular blend is not used. If a coffee blend is disabled, the hopper color changes from green to red (decaf, in the example below), and that coffee type no longer appears on any of the beverages on the main selection screen.



Beverages

Cup Size and Strength

The Beverages tab allows you to set the availability of cups sizes and coffee strengths **①**, and allows you to enable the feature that shows the cup size value (in ounces or milliliters) **②** on the main screen. In the example below, all three cups sizes and strengths are enabled (green).





If, for example, you want to offer only a medium cup size and only medium strength, simply tap on the small and large cups, and then on the mild and strong strengths to disable them – they will change color from green to gray.



Disabling Beverages

While in the **'Beverages'** tab, you can also disable one or multiple beverages, if required. To disable a beverages, simply touch the image of the beverage on the screen, and the image background changes to **red**, indicating that the beverage is disabled. To re-enable the beverage, touch it once more – the background changes to green.

In the example below, the **Hot Chocolate** beverage is red, indicating that is has been disabled.



The disabled product will no longer be offered on the main screen.



Setting the Default Coffee Blend

While in the **'Beverages'** tab, you can set the default coffee type to be used for each beverage that uses coffee. By default, they are all set to "French Roast", as you can see in the image below.

The default coffee **must be set for each of the beverages independently**, as there is no global setting for this option. To change the default coffee blend, tap the blend shown beneath the beverage to cycle it to the next blend. Repeat the process until the required blend is displayed.



Repeat this procedure for any of the other beverage, if necessary.

Configuring the Carafe

While in the **'Beverages'** tab, you can also configure the carafe option. Simply tap on the carafe icon to change its state.

When the icon is green, the carafe is disabled.When the icon is green, the carafe is enabled.When the icon is green with an image of a lock in the
center, the carafe is active, but requires a PIN to be able
to use it. The PIN can be set in the "Security" menu.



Ingredients

Should you need to change the name of any of the coffee ingredients, it can be easily done in **'Ingredients'** tab. When this tab is selected, a list of the coffee and powder names is displayed. **Please note that only the coffee names can be changed, if required.**

Setup					
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWIN
COFFEE					
	Coffee 1 Frenc	_{Name} h Roast			
	Coffee 2	Name			
	Colon	nbian			
	Coffee 1	+2 Name e Blend			
	Coffee 3	name			
	Decaf	f			
POWDER	Dowder	1 Name			
	Choce	olate			
	Powder	2 Name			
	Vanill	а			
	Powder	3 Name			

1. If, for example, you will be using a Mocha Java coffee blend instead of Colombian, you'll need to modify the 'Coffee 2 Name' on the list. Tap 'Colombian' on the screen (the current blend name for Coffee 2) to bring up the keyboard.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
COFFEE					
	Coffee 1 N	ame			
	French	Roast			
	Coffee 2 N	ame			
	Colom	bian			
	Coffee 1+2	? Name			
	House	Blend			
	Coffee 3 n	ame			
	Decaf				
POWDER					
	Powder 1 1	Name			
	Chocol	late			
	Powder 2 1	Name			
	Vanilla				
	Powder 3 I	Name			
1	Milk				
1					



2. With the cursor at the end of the Colombian text, press the **'backspace'** button until all of the text is deleted.



3. When the text is deleted, 'Coffee 2 Name' is displayed in this field instead of an actual blend name. Using the keyboard, type in the new name for Coffee 2 - which in this case changes to 'Mocha Java'.

≡	Setup															:
HOPP	ERS	BEVE	RAGES		ING	REDIENT	s	1	RECIPES			WATER	8	3	BREWING	13
COFFEE																
				Coffee Fren Coffee Colo	1 Name ach Roa 2 Name ombian 1 + 2 Nam	st	Coffee	2 Name								
		1	2	3	4	5	6	7	8	9	0		=	Bksp		
	Tab	q	w	e	r	t	у	u	i	0	р	I	1	×.		
		а	s	d	f	g	h	i	k	Т	4	•	Enter			
	Shif	t/Sym	z	x	с	v	b	n	m	•	•	7	Shift/	Sym		
5			ACCE	PT CHAN	IGE					CA	NCEL CH	IANGE				



4. Tap the **'Accept Change'** button to save your changes.



5. Coffee 2 has now been renamed from Colombian to Mocha Java on the list of ingredients.

Setup				:
HOPPERS		INGREDIENTS	RECIPES	
COFFEE				
	Co	ffee 1 Name		
	Fr	ench Roast		
	Co	ffee 2 Name		
	м	ocha Java		
	Cel	ffee 1 + 2 Name		
	н	ouse Blend		
	Col	fiee 3 Name		
	De	ecaf		
POWDER				
	Po	vder 1 Name		
	Ci	nocolate		
	Po	wder 2 Name		
	Va	anilla		
	Po	wder 3 Name		
	M	ilk		

6. 'Mocha Java' is now displayed everywhere 'Colombian' was previously displayed.



Recipes

The <u>product</u> settings for every available beverage can be adjusted in the **'Recipes'** tab of the setup.



Please disregard any references to the Carafe feature and settings as the "Carafe" option is not currently available.

Setting Coffees

1. Tap on the 'Selected Beverage' location beside Line 1.

	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
/ERAGE AND SIZE SELE	CTION				
	Selected	beverage			
	1			Gourmet r	node
				(+20% cof	fee)
	2 Small	Medium Large			
	3 TEST R	ECIPE			
REDIENTS QUANTITIES	5				
Note: The quantities belo	ow do not take into account ti	he internal limit of 11 grams of	coffee per ounce of water		
Note: The quantities belo	ow do not take into account th COFFEE 2 (g)	ne internal limit of 11 grams of	Coffee per ounce of water		
Note: The quantities belo COFFEE 1 (g) French Roast	ow do not take into account ti coffee 2 (g) Colombian	correction of 11 grams of CORRECTION	roffee per ounce of water POWDER 1 (g)		
Note: The quantities belo COFFEE 1 (g) French Roast	ow do not take into account th COFFEE 2 (g) Colombian	ne internal limit of 11 grams of corffee s (g) Activated	rounce of water POWDER 1 (g)		

2. A scroll list of all the available beverages appears.

Setup							:
HOPPERS			DIENTS	RECIPES			
BEVERAGE AND SIZE SE	ELECTION						
	S	elected beverage					
	1					Gourmet mode	•
INGREDIENTS QUANTIT	2 3 IES				_	(12010 001100)	
Note: The quantities l	below do not tal	Cafe Moch	a Colombiar	ı			
COFFEE 1 (g)	COF	Cafe Moch	a Decaf				
French Roast	Colo						
_				CANCEL D	ONE		
- +	-	+ -	+ -	+	-	+	- +
			RESTORE DEF	AULTS			



3. Swipe up or down to scroll through the list of beverages and then select the one that requires adjusting by tapping **'Done'**. In this example, **'Coffee French Roast'** is selected.

Setup					:
HOPPERS			RECIPES		
BEVERAGE AND SIZE SELECT	ION				
	Selected	beverage			
	•			Gourmet mode (+20% coffee)	
	2 A C	offee Colombian			
	3 C	offee Decaf			
INGREDIENTS QUANTITIES	c	offee French Roast			
Note: The quantities below	do not tal	offee House Blend			
COFFEE 1 (g)		spresso Style Colon	nbian	POWDER 2 (g)	POWDER 3 (g)
French Roast	Colo			Vanilla	Milk
			CANCEL DONE		
- +	- +	- +	- +	- +	- +
		RESTORE D	EFAULTS		

4. On Line 2, select the cup size that needs to be adjusted. In this example, the **'Medium'** cup size is selected.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELECTION	4				
	Selected beve	erage			
	1 Coffee F	rench Roast		Gourmet mode	_
				(+20% coffee)	
	2 Small	Medium Large	Carafe		
	2	ne Intensity Cust			
	3 TEST REC	PE Intensity Cust			
INGREDIENTS QUANTITIES					
Note: The quantities below do	not take into account the ii	iternal limit of 11 grams of	cottee per ounce of wate	27.	
COFFEE 1 (g)					INTENSITY (%)
French Roast		Activated	on step 2		Strong
- +	- +	-	+	- +	- +



Notice that the French Roast setting is now active (not grayed out) in the 'Ingredients **Quantities'** section of the screen. This indicates that this setting can now be adjusted. Also note the 'Intensity Customization' setting on Line 3. This is used to adjust the 'Mild' and 'Strong' strength coffee settings. Tap on the slider to activate it.

HOPPERS	BEVERAGES	INGREDIENTS REC	IPES WATER	BREWING
VERAGE AND SIZE SELF	CTION			
	Selected	beverage		
	1 Coffee	e French Roast	Gourmet mo	de
	—		(+20% coffe	e)
	2 Small	Medium Large Carafe		
	I			
	3 TEST R	ECIPE Intensity Customization		
	3 TEST R	ECIPE Intensity Customization		
GREDIENTS QUANTITIES	3 TEST F	Intensity Customization		
GREDIENTS QUANTITIES	3 TEST F	ECIPE Intensity Customization	unce of water.	
GREDIENTS QUANTITIES Note: The quantities belo COFFEE 1 (g)	TEST F	HECIPE Intensity Customization	unce of water.	
SREDIENTS QUANTITIES Note: The quantities belo coffee 1 (g) French Roast	3 TEST F www.do.not.take.into.account.tt coffEE 2 (g) Colombian	HECIPE Intensity Customization he internal limit of 11 grams of coffee per o COFFEE 3 (g) Decaf	unce of water. INTENSITY (%) Mild	
SREDIENTS QUANTITIES Note: The quantities belo COFFEE 1 (g) French Roast	3 TEST F w do not take into account th COFFEE 2 (g) Colombian	HECIPE Intensity Customization the internal limit of 11 grams of coffee per o COFFEE 3 (g) Decaf	unce of water. INTENSITY (%) Mild	
SREDIENTS QUANTITIES Note: The quantities belo coffee 1 (g) French Roast - 18 +	3 TEST F w do not take into account th COFFEE 2 (g) Colombian	HECIPE Intensity Customization the internal limit of 11 grams of coffee per o COFFEE 3 (g) Decaf + - 0 +	unce of water. INTENSITY (%) Mild	Strong

5. The 'Mild' and 'Strong' settings are now also active (not grayed out) in the 'Ingredients Quantities' section of the screen.

HOFFENS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELECT	10N				
	Selected be	everage			
	1 Coffee	French Roast		Gourmet mod	e
	T —			(+20% coffee)	
	2 Small	Medium Large Car	afe		
	I				
	3 TEST RE	CIPE Intensity Customizati	on		
INGREDIENTS OU ANTITICO					
INGREDIENTS QUANTITIES					
INGREDIENTS QUANTITIES	do not take into account the	internal limit of 11 grams of coffee	per ounce of wate	ч.	
INGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (9)	do not take into account the COFFEE 2 (g)	e internal limit of 11 grams of coffee j	per ounce of water	r. Intensity (%)	INTENSITY
INGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g) French Roast	do not take into account the COFFEE 2 (g) Colombian	e internal limit of 11 grams of coffee COFFEE 3 (g) Decaf	per ounce of water	r. Intensity (%) Mild	INTENSITY
NGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g) French Roast	do not take into account the COFFEE 2 (g) Colombian	e internal limit of 11 grams of coffee p COFFEE 3 (g) Decaf	per ounce of water	r. Intensity (%) Mild	INTENSITY Strong
NGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g) French Roast - 18 +	do not take into account the COFFEE 2 (g) Colombian – 0 H	e internal limit of 11 grams of coffee j COFFEE 3 (g) Decaf	per ounce of water	r. INTENSITY (%) Mild	INTENSITY Strong
NGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g) French Roast - 18 +	do not take into account the COFFEE 2 (g) Colombian – 0 4	e internal limit of 11 grams of coffee j corree 3 (a) Decaf	per ounce of water	r. INTENSITY (%) Mild	INTENSITY Strong - 20

Coffee settings are measured in grams, whereas the 'Intensity' settings are measured as a percentage of the coffee setting - 'Mild' is a percentage decrease, whereas 'Strong' is a percentage increase.


6. In our example, we will increase the French Roast coffee setting for a medium cup size to 20 grams.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELECTIO	N				
	Selected bever	rage			
	Coffee Fr	ench Roast		Gourmet mode (+20% coffee)	
	2 Small	Medium Large	Carafe	(,	
INGREDIENTS QUANTITIES	3 TEST RECI	PE Intensity Cust	omization		
Note: The quantities below do	not take into account the ini	ternal limit of 11 grams of	coffee per ounce of wate	r.	
COFFEE 1 (g)	COFFEE 2 (g)	COFFE	E 3 (g)	INTENSITY (%)	INTENSITY (%)
French Roast	Colombian	Dec	af	Mild	Strong
- 20 (+)	- 0 +	- 0	+	20 +	- 20 +
		RESTORE	DEFAULTS		

 We also want to adjust the 'Mild' strength setting so that it is -15% milder instead of -20% milder by increasing (+) the 'Mild' setting. The 'Strong' setting percentage can also be increased or decreased.

HOPPERS	BEVERAGES	INGREDIENTS RECIP	ES WATER	BREWING
BEVERAGE AND SIZE SELEC	TION			
	Selected bever	age		
	1 Coffee Fre	ench Roast	Gourmet mode	
			(+20% coffee)	
	2 Small	Medium Large Carafe		
	3 TEST RECIP	PE Intensity Customization		
INGREDIENTS QUANTITIES				
INGREDIENTS QUANTITIES		-		
INGREDIENTS QUANTITIES Note: The quantities below	v do not take into account the int	ernal limit of 11 grams of coffee per ound	e of water.	
INGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g)	v do not take into account the int COFFEE 2 (g)	ernal limit of 11 grams of coffee per ounc COFFEE 3 (g)	e of water. INTENSITY (%)	INTENSITY (*
INGREDIENTS QUANTITIES Note: The quantities belov COFFEE 1 (g) French Roast	v do not take into account the int COFFEE 2 (g) Colombian	ernal limit of 11 grams of coffee per ound COFFEE 3 (g) Decaf	e of water. INTENSITY (%) Mild	INTENSITY (* Strong
INGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g) French Roast	v do not take into account the int COFFEE 2 (g) Colombian	ernal limit of 11 grams of coffee per ounc COFFEE 3 (g) Decaf	e of water. INTENSITY (%) Mild	INTENSITY (* Strong
INGREDIENTS QUANTITIES Note: The quantities below COFFEE 1 (g) French Roast - 20 +	v do not take into account the int COFFEE 2 (g) COlombian - 0 +	ernal limit of 11 grams of coffee per ounc coffee 3 (g) Decaf – 0 +	e of water. INTENSITY (%) Mild	INTENSITY (* Strong
INGREDIENTS QUANTITIES Note: The quantities below coffee 1 (g) French Roast - 20 +	v do not take into account the int coffee 2 (g) Colombian - 0 +	ernal limit of 11 grams of coffee per ounc coffee 3 (g) Decaf - 0 +	ee of water. INTENSITY (%) Mild 15 (+)	Strong

Mild strength settings are shown as a negative (-) number as the actual coffee setting is <u>decreased</u> by the percentage shown.

8. To brew a test beverage using the new settings, place a cup on the cup stand and tap on the blue **'Test Recipe'** button on line 3. The Momentum will now dispense the beverage so that you or your customer can perform a taste test. If further adjustments are required, make the changes and test the beverage again until you get the desired results.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELECTION	N				
	Selected bev	erage			
	Coffee F	rench Roast		Gourmet mod	e
	2 Small	Medium Large	Carafe	(+20% conee)	
	3 TEST REC	IPE Intensity Custom	ization		
INGREDIENTS QUANTITIES Note: The quantities below do	not take into account the i	nternal limit of 11 grams of co	ffee per ounce of water.		
COFFEE 1 (g)	COFFEE 2 (g)	COFFEE 3	(g)	INTENSITY (%)	INTENSITY (%)
French Roast	Colombian	Decaf		Mild	Strong
- 20 +	- 0 +	- 0	+	15 +	- 20 +
		RESTORE DEP	AULTS		

Gourmet Mode

When enabled, the "Gourmet mode" option adds **20% more coffee** into <u>all coffee-based</u> <u>beverage recipes</u>, giving these beverages an even bolder coffee taste.

To enable/disable this mode, tap the "Gourmet Mode" slider.





Setting Specialty Beverages

1. Tap on the 'Selected Beverage' location beside Line 1.



2. A scroll list of all the available beverages appears.

Setup						:
HOPPERS		INGREDIENTS	RECIPE	s	WATER	
BEVERAGE AND SIZE SELEC	TION					
	Selected	beverage				
	1				Gourmet mode	
					(+20% coffee)	
	2					
	3					
INGREDIENTS QUANTITIES						
	c	afe Mocha Colombi	an			
Note: The quantities below	do not tai	afe Mocha Decaf				
	COF	are mound Decar				
	Colo					
			CANCEL	DONE		
- +	- +	- +	-	+ -	+	- +

3. Swipe up or down to scroll through the list of beverages, select the one that requires adjusting and then by tap **'Done'**. In this example, **'Mochaccino French Roast'** is selected.

					:
HOPPERS		INGREDIENTS	RECIPES	WATER	
BEVERAGE AND SIZE SELECT	FION				
	Selecte	d beverage			
	•			Gourmet mode	
	2	Mochaccino Colomb Mochaccino Decaf	ian		
INGREDIENTS QUANTITIES		Mochaccino French	Roast		
Note: The quantities below	do not tal	Mochaccino House E	3lend		
OOFFEE 1 (g)	COR			POWDER 2 (g)	
French Roast	Colo			Vanilla	
			CANCEL DONE		



4. On Line 2, select the cup size that needs to be adjusted. In this example, the **'Small'** cup size is selected.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELE	ECTION				
	Selected b	everage			
	1 Mocha	ccino French Roas	t	Gourmet mod (+20% coffee)	e 💦
	2 Small	Medium Large		(,	
	3 TEST R	ECIPE			
INGREDIENTS QUANTITIES	3				
Note: The quantities belo	ow do not take into account th	e internal limit of 11 grams of	coffee per ounce of water.		
COFFEE 1 (g)					POWDER 3 (g)
French Roast		Activated	on stêp 2		Milk
- +	- +	- +	- +	- +	- +
		RESTORE	DEFAULTS		

5. Notice that all of the ingredients required to make a Mochaccino French Roast are now active (not grayed out) in the **'Ingredients Quantities'** section of the screen. This indicates that each of these ingredients can now be individually adjusted.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELEC	CTION				
	Selected b	everage			
	1 Mocha	iccino French Roa	st	Gourmet mode	
	2 Small	Medium Large		(+20% coffee)	
INGREDIENTS QUANTITIES	3 TEST R	ECIPE			
Note: The quantities below	w do not take into account th	e internal limit of 11 grams (of coffee per ounce of wate	r.	
COFFEE 1 (g)			POWDER 1 (g)		POWDER 3 (g)
French Roast			Chocolate		Milk
- 12 +	- +	- +	- 15 +	- +	- 12 +
		RESTORE	DEFAULTS		



6. In our example, we will slightly increase the French Roast coffee to 15 grams, but we will decrease the chocolate to 10 grams, while leaving the milk untouched.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELE	CTION				
	Selected b	everage			
	1 Mocha	ccino French Roas	t	Gourmet mode	
	2 Small	Medium Large		(+20% coffee)	0
	3 TEST R	ECIPE			
INGREDIENTS QUANTITIES	;				
Note: The quantities belo	ow do not take into account th	e internal limit of 11 grams o	f coffee per ounce of wate	er.	
COFFEE 1 (g)			POWDER 1 (g)		POWDER 3 (g)
French Roast			Chocolate		Milk
- 15 +	- +	- +	- 10 +	- +	- 12 +
		RESTORE	DEFAULTS		

7. To brew a test beverage using the new settings, place a cup on the cup stand and tap on the blue **'Test Recipe'** button on line 3. The Momentum will now dispense a Mochaccino French Roast that you or your customer can taste test. If further adjustments are required, make the changes and the test the beverage again until you get the required results.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELECT	TION				
	Selected	beverage			
	Mocha	accino French Roas	t	Gourmet mode	
	2 Small	Medium Large		(+20% coffee)	
INGREDIENTS QUANTITIES	3 TEST R	RCIPE			
NGREDIENTS QUANTITIES Note: The quantities below	3 TEST F	RECIPE	f coffee per ounce of water.		
INGREDIENTS QUANTITIES Note: The quantities below (COFFEE 1 (g)	3 TEST F do not take into account th COFFEE 2 (g)	he internal limit of 11 grams of	f coffee per ounce of water. POWDER 1 (g)		POWDER 3 (g)

Disabling "Press & Hold" Hot Water

If you would like to dispense hot water by the cup and/or to add a price for "Hot Water", you'll need to disable the "Press & Hold" setting. Select "Hot Water" as the beverage in Line 1, then set the "Press & Hold" slider to the Off position.



Restore Defaults

Should you need to restore the default settings of a certain beverage, select that beverage in the **'Recipes'** tab, as well as a cup size, and then tap the **'Restore'Defaults'** button.

Setup					:
HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELEC	TION				
	Selected b	everage			
	1 Mocha	ccino French Roas	t	Gourmet mode (+20% coffee)	
	2 Small	Medium Large		(,	
	3 TEST R	ECIPE			
INGREDIENTS QUANTITIES					
Note: The quantities below	do not take into account th	e internal limit of 11 grams o	f coffee per ounce of water		
COFFEE 1 (g)		COFFEE 3 (g)	POWDER 1 (g)		POWDER 3 (g)
French Roast		Decaf	Chocolate		Milk
15 ±					
- 10 -	- T	- T	- 10 +	- +	- 12 +
		RESTORE	DEFAULTS		

The Factory Settings for <u>only</u> that particular selection will be restored.

	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
BEVERAGE AND SIZE SELE	ECTION				
	Selected	beverage			
1	1 Moch	accino French Roa	st	Gourmet mode	9
1	I			(+20% coffee)	
1	2 Small	Medium Large			
		_			
1	TEST I	RECIPE			
INGREDIENTS QUANTITIES	5				
Note: The quantities belo	'ow do not take into account t	he internal limit of 11 grams	of coffee per ounce of water	r.	
COFFEE 1 (g)	COFFEE 2 (g)	COFFEE 3 (g)	POWDER 1 (g)	POWDER 2 (g)	POWDER 3 (g)
French Roast	Colombian	Decaf	Chocolate	Vanilla	Milk
		_			
		- +	- 15 +	- +	- 12 +
- 12 +	- +				
- 12 +	- +				

When the factory settings are restored for a selection, any changes that were made to your previous settings will be overwritten.



Water

The water settings for every available beverage can be adjusted in the 'Water' tab of the setup.



The momentum is factory preset to dispense 12-oz, 16-oz, and 20-oz cups sizes. These settings can be changed in this menu.

 After selecting the 'Water' tab, the following options appear - Coffees, Specialty Coffees, and Powder Beverages. Select the type of beverage for which you want to adjust the water. In this example, 'Specialty Coffees' is selected.



2. Select the **specific beverage** for which you want to adjust the water. In this example, **'Mochaccino'** is selected.





3. All three cup sizes are now displayed. To increase or decrease the quantity of water for a specific cup size, press the '-' or '+' buttons in the corresponding box.

In this example, the **'Medium'** cup size will be increased to 12.25-oz. Press the '+' button in the **'Medium'** box until **12.25** is displayed.

Setup				:
HOPPERS BEVERAG	GES INGREDIENTS	RECIPES	WATER	BREWING
Beverage Types > Specialty Coff	ees > Mochaccino			
Small 9.25oz default	Medium 11.50oz default		Large 14.25oz default	
- 9.25	H - 11	.50 👩	- 14.25	5 <u>+</u>
TEST RECIPE	→ TEST RECIPE	÷	TEST RECIPE	÷
RESET DEFAULT	→ RESET DEFAULT	÷	RESET DEFAULT	÷
	BACK TO SPE	CIALTY COFFEES		
Small 9.25oz default	Medium 11.50oz default		Large 14.25oz default	
- 9.25	+ - 12	2.25 +	- 14.25	5 +
TEST RECIPE	→ TEST RECIPE	÷	TEST RECIPE	÷
RESET DEFAULT	→ RESET DEFAULT	÷	RESET DEFAULT	÷

4. Place a cup on the cup stand and tap on the **'Test Recipe'** button to make a test vend with the new water settings. Make any adjustments, if necessary.

	Setup					:
	HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
Bev	erage Types > Sp	ecialty Coffees > Mo	chaccino			
				_		
	Small 9 25oz default		Medium		Large 14.25oz default	
	_ q	25 📕	- 122	5 🕂	14 25	+
	J.	20			11.20	
	TEST RECIPE	<i>→</i>	TESTRECIPE	→	TEST RECIPE	→
	RESET DEFAULT	<i>→</i>	RESET DEFAULT	÷	RESET DEFAULT	\rightarrow



5. To reset a specific setting back to its default, press the '**Reset Default**' setting for the corresponding cup size. *The original default setting is shown beneath each cup size*.

E Setup				:
HOPPERS BEVERA	GES INGREDIENT	S RECIPES	WATER	BREWING
Beverage Types > Specialty Coff	ees > Mochaccino			
Small 9.25oz default	Medium 11.50oz defau		Large 14.25oz default	
- 9.25	+	2.25 +	- 14.25	+
TEST RECIPE	→ TEST RECIPE		TEST RECIPE	÷
RESET DEFAULT		jlt →	RESET DEFAULT	÷
	BACK TO	SPECIALTY COFFEES		
Small 9.25oz default	Medium 11.50oz defau	lt	Large 14.25oz default	
- 9.25		1.50 +	- 14.25	+
TEST RECIPE			TEST RECIPE	÷
RESET DEFAULT	→ RESET DEFAI	JLT →	RESET DEFAULT	<i>→</i>

6. To return to the 'Specialty Coffees' screen, tap the 'Back to Specialty Coffees' button.

	Setup					:			
	OPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING			
Beve	Beverage Types > Specialty Coffees > Mochaccino								
	Small 9.25oz default		Medium 11.50oz default		Large 14.25oz default				
	- 9	.25 +	- 11.5	i0 <mark>+</mark>	- 14.25	+			
	TEST RECIPE	÷	TEST RECIPE	÷	TEST RECIPE	÷			
	RESET DEFAULT	·	RESET DEFAULT	÷	RESET DEFAULT	<i>→</i>			
			BACK TO SPECIAL	Y COFFEES					





7. From this screen, either select another specialty beverage to adjust, or tap the 'Back to Beverage Types' button to return to the main screen.



8. Make another selection and repeat the water adjustment process, if required.





9. The following screen appears if 'Coffees' is selected from the main screen:



10. The following screen appears if **'Powder Beverages'** is selected from the main screen:





11. Should you need to reset all of the water settings back to their default settings at the same time, you can do so from the main 'Water' screen simply by tapping on the 'Reset all Defaults' button.



Brewing

All water temperature related settings are set in this tab.

	Setup					:
	HOPPERS	BEVERAGES	INGREDIENTS	RECIPES	WATER	BREWING
WATE	R TEMPERATURE					
	VEND ENABLE					
		Vend ena 85 °C	ble			
	SET POINT					
		Set point 95 °C				
		lf milk is higher t	s used in the machine, s han 95 °C / 204 °F	set the Set Point to a	value no	



Water Temperature

Vend Enable

By activating and setting the **'Vend Enable'** feature, you are setting the minimum temperature at which the machine will brew a beverage. Should the temperature drop below this setting, you will not be able to brew a beverage and the screen will display a 'Tank is Heating' message.

Set Point

The **'Set Point'** is the temperature at which the heating system maintains the water in the tank.

To change either the **'Vend Enable'** or **'Set Point' temperatures**, tap on the temperature setting and use the scroll list to change the setting and press **'Done'** to save it.

Setup					:
HOPPERS			RECIPES		BREWING
WATER TEMPERATURE					
VEND ENABLE					
	Vend enable				
	85 °C				
SET POINT		85 °C			
		2° 86			
		87 °C		/alue no	
		88 °C			
		89 °C			
			CANCEL DONE		



Security

The Security screen is used to assign or change PIN numbers, and grant/remove access to individual sections of the machine programming.

There are two tabs on this screen - Administrator and Operator. The **Operator** is generally the owner of the equipment, and the **Administrator** is the person responsible for the equipment at the account. The Operator has complete access to the programming menus and sets the rights for the Administrator, who has limited access.

In the example below, you'll notice that the Administrator has only two accessible menus, while the Operator has access to all of the menus. It is the Operator who decides what access is granted to the Administrator, and in this case, the Administrator only has access to the Dashboard and General menus.

ſ	×		×	
	Op(Logge	은『습칩〇『 I on Thursday, December 13th 2018, 11:26 am	Adı Logge	ministrator d on Thursday, December 13th 2018, 11:24 am
ſ		Dashboard		Dashboard
	*	System Status	¢	General
	¢	General	٢	Power Settings
	٩	Power Settings	0	Vending
		Vending	ø	Network
		Network	۹	Security
	٩	Setup	se.	Maintenance
	٩	Security		
	*	Maintenance		
		Multimedia		
l				



The information in the Operator section applies only to someone logged in as an Operator. If logged in as an Administrator, the Operator tab is not accessible to you.



Administrator

The Administrator can set or change their own PIN number in this tab.



The default pin for the Administrator is '234567'. We recommend that you change this pin on the machine's initial set-up. *Store the new PIN information somewhere where it can easily be found (in your customer's file, for example)!*

1. Tap on 'New Pin' (or change PIN, if changing it) to open the numeric keypad.

Security			:
ADMINISTRAT	ror	OPERATOR	
PIN MODIFICATION			
	New PIN		
CARAFE PIN			
	New PIN *****		

2. Using the keypad, enter a 4-6 digit PIN and tap on 'Accept Change'.

Security		:
ADMINISTRATOR	OPERATOR	
PIN MODIFICATION		
New PIN 2*****		

	1 2 3	
	4 5 6	
	7 8 9	
	0 Backspace	
	ACCEPT CHANGE CANCEL CHANGE	



3. Tap on 'Confirm PIN', and re-enter the same PIN on the keypad, and then tap on 'Accept Change'.

ADMINISTRATOR	OPERATOR				
IN MODIFICATION			1	2	3
Confirm PIN			4	5	6
ARAFE PIN New PIN			7	8	9
*****			0	Back	space
		ACCEP	T CHAN	GE C/	ANCEL (

4. If the PINs matches, you will see a checkmark beside both entries to inform you that the new PIN has been accepted.

Security		:
ADMINISTRATOR	OPERATOR	
PIN MODIFICATION		
New PIN		
Confirm PIN		
	CHANGE PIL	4

After entering their PIN on the main screen, the Administrator will have access to the menus for which the Operator gave them the necessary permissions. In most cases, this access will be limited and some options will not be available.

Setting the Carafe PIN

To set or change the PIN for the carafe, tap the "New PIN" field beside "Carafe PIN", and follow the same procedure used to change the 'Administrator' PIN.

Note that the carafe PIN can only be 4 digits long.

CARAFE PIN	
New PIN	
	2



Operator

The Operator can set or change their own PIN number in this tab, and can grant the necessary privileges (rights and access) to the Administrator.



The default pin for the Operator is '345678'. We recommend that you change this pin on the machine's initial set-up. *Store the new PIN information somewhere where it can easily be found (in your customer's file, for example)!*

1. Tap on **'Current Pin'** to open the numeric keypad.

	Security					:
	ADMINISTRATOR	OPERATOR				
PIN MODIF	ICATIONS					
	Current PIN					
ADMINIS	TRATOR PRIVILEGES					
Dashl	board General Power Se	ttings Vending/Pricing	Network	Security	Maintenance	

2. Using the keypad, enter your <u>current</u> PIN and then tap on 'Accept Change'.

Security							:
		•••••					
				i			
	1	2	3				
		-	6				
	4		Ľ.				
	7	8	9				
	0	Back	space				
10050							
ACCEP	I CHAN		ANCEL C	HANGE			
ADMINISTRATOR PRIVILEGES							
		1 10					
Dashboard General Power Settings	Ver	iding/Pri	cing	Network	Security	Maintenanc	•
		/	_				



3. Enter the new PIN you want to use **two times** - a checkmark appears beside the PINs if they were entered correctly. Once done, tap the "Change Pin" button to complete the change.

AD	MINISTRA	TOR	OPERATOR		
PIN MODIFICATIO	DNS				
	\bigcirc	Current PIN			
	\bigcirc	New PIN			
	\bigcirc	Confirm PIN		CHANGE PIN	
ADMINISTRATO	R PRIVILEGE	s			

Administrator Priviliges

4. The lower portion of the screen shows the **'Administrator Privileges'**. By default, the Administrator is given access to all of the options (colored green).

\sim			CHANGE PIR
ADMINISTRATOR PRIVILE	GES		
Dashboard Go	eneral Power Settings	Vending/Pricing Network	Security Maintenance

5. To change these options, tap on the options that you want to make available to the Administrator (they will change color to green). To remove the availability of any options, tap them so that they are grayed out.

				HANGE PIN	
ADMINISTRATOR PRIVILEG	ES				
Dashboard Ger	neral Power Settings	Vending/Pricing	Network	Security	Maintenance

In the screenshot above, in the 'Administrator Privileges' section you'll now notice that the 'Dashboard', 'General', 'Power Settings' and 'Maintenance' options are green. These are the updated options available to the Administrator. The grayed-out options will not be visible to the Administrator.



Maintenance

Operations Menu

This tab provides access to maintenance-related options.



Powder Rinse

The Momentum runs an automatic powder rinse cycle request every 75 cups. This cycle cleans all three of the powder whipper systems by sending hot water through each of the whipper units, while at the same time activating each of the whipper motors.

To manually run a powder rinse cycle, tap the 'Powder Rinse' option while in the 'Maintenance' tab.



Place a cup on the cup stand prior to running this cycle as up to 12-oz of water will be dispensed once the cycle is activated.

Brewer Rinse

The Momentum runs an automatic brewer rinse cycle request every 500 cups. The brewer rinse cycle dispenses water into the brewer as the piston repeatedly rises and lowers, creating agitation above and below the screen. This cycle is fully automated and does not require the use of any cleaning agents.

To manually run a brewer rinse cycle, tap the 'Brewer Rinse' option while in the 'Maintenance' tab.



Place a cup on the cup stand prior to running this cycle as up to 12-oz of water will be dispensed once the cycle is activated.

Wiper Home Position

This option reinitializes the brewer wiper to its home position (same procedure that occurs when the waste bin is removed and re-inserted).

Remove Filter

This option causes the brewer piston to cycle all the way to the bottom of the cylinder, which will "pop" (unclip) the filter screen from the piston. The piston then moves to the top of the cylinder so that the filter screen can be easily retrieved.

Calibrate Powder Level

This option automatically calibrates the powder motors and dispensers. Note that the machine comes pre-calibrated from the factory, therefore running this cycle is not necessary. Should you replace one of the powder motors or one of the powder dispensers, we recommend that you execute this calibration cycle.



This cycle must be executed with <u>empty powder dispenser(s)</u>. Do not run this cycle if there is product in the powder dispenser(s) as the calibration will not be accurate and the whipper bowls will fill with powder.

After the cycle is finished, it takes several vends for the dispenser(s) to properly complete their calibration. The machine can be used normally throughout this brief period.



Manual Activation

The Manual Activation screen allows you to test individual components to ensure they are functioning properly. The main screen outlines all of the systems within the Momentum. Once the main system is selected, any of the components within this system can then be selected.





When testing components in this menu, note that only one component will activate at any given time. This is extremely important to remember when testing coffee or powder dispenser motors, as well as outlet valves.

Coffee System

In the following example, the component to be tested is the **bean grinder**. First, select the main system, which in this case is the "Coffee System".





A new screen now appears showing all of the components that are part of the Coffee System. Each component is identified by a unique component code.



Select the component to be tested by tapping on it on the screen (in this example, the component is the grinder - G1).



The testing options now appear on the right section of the screen. In this example, the only option available is to activate the grinder for 3 seconds.



Tap the "Activate" button and the grinder (only) will energize for 3 seconds.



It is extremely important to note that when testing the coffee motors (M6, M7 or M8), <u>ONLY</u> the coffee motor will activate. Coffee beans will be dispensed into the grinder but the grinder, or any other component, will <u>NOT</u> activate.



When testing the Waste Bin Presence (D2) or Waste Bin Full (L9) sensors, a voltage level and the bin's status (present or absent) are displayed on the screen.



Powder System

If the Powder System is selected from the main Engineering screen, the following component options appear for testing:





It is extremely important to note that when testing the powder motors (M1, M2 or M3), <u>ONLY</u> the powder motor will activate. Powder will be dispensed into the whipper but the whipper motor and powder valve, will <u>NOT</u> activate.



Water System

If the Water System is selected from the main Engineering screen, the following component options appear for testing:





CAUTION: Extremely hot water will be dispensed when testing any of the outlet valves! Please note that the coffee valve (V1) will dispense water directly into the brewer, but the brewer will not activate.



Miscellaneous Components

If Miscellaneous is selected from the main Engineering screen, the following component options appear for testing:





Multimedia

The Multimedia screen is used to configure the videos that are played while the Momentum is at idle, or during beverage preparation.

Beverages

In the "Beverages" tab, you can select a video to play when a specific beverage is being prepared. Each beverage can be configured independently, if you so choose.

1. Select the desired beverage.

Multimedia				:	
1	BEVERAGES		SLEEP SCRE	EEN	
Tap on beverage to change multimedia assignment					
Coffee	Espresso Style	Cafe Mocha	Mochaccino	Hot chocolate	
French vanilla	French vanilla coffee	Latte	Cappuccino	Hot milk chocolate	

2. Select the video you wish to play during the preparation of the selected beverage.

Multimedia			:
BEVERAGES		SLEEP SCREEN	
BEVERAGES > Mochaccino			
Beverage: Mochaccino	Select files to play while brewing		
brew time: ~75 seconds	 idle-video.mov (139 sec.) vend-video.mov (70 sec.) 		
Diew line: ~/3 Seconds			
Return to beverages			



Sleep Screen

The "Sleep Screen" tab allows you to set the video that appears on the screen when the machine goes into "Power Saving" mode. Simply select the video to be played from the list of videos.

Multimedia		:
BEVERAGES	SLEEP SCREEN	
	Select files to play when machine is idle	
idle-video.mov (139 sec.)		
O vend-video.mov (70 sec.)		



VKI Publication #202377-001

SECTION 4

Care and Maintenance

To keep the Eccellenza Momentum running efficiently and at peak performance, the following maintenance procedures must be performed at their specified intervals. It is recommended that equipment maintenance be scheduled at a time that would be the least disruptive to your customers. Whenever possible, replace the components requiring maintenance with new or refurbished ones, and then refurbish the older components at your shop.



Failure to perform the required care and maintenance will result in poor beverage quality and will lead to equipment malfunctions. It may also void any remaining warranty on the equipment and its components.

Daily Care

- **Empty the Cup Stand** empty the contents of the cup stand and rinse the stand and grill under clean running water.
- **Empty the Waste Bin** *empty the contents of the waste bin.*
- Refill the Coffee Dispensers and Powder Dispensers top off the coffee and powder dispensers. Do not pack the products into the dispensers!
- ► Wipe Exterior and Countertop using a clean towel, wipe any coffee grounds and spills from the exterior of the machine, and from the countertop on which it sits.

Every 1-2 Weeks

- Clean the whipper components for detailed information about disassembling and cleaning the whipper components, consult the Momentum Service Manual (VKI Publication #202378-001).
- Inspect Water Hoses and Tubing inspect all plumbing connections, water hoses, tubing, clamps, fittings and water related components (valves, water tank, etc.) for signs of wear or damage. Replace them, if required.

Every 15,000 Cycles or 12 Months

- Inspect Electrical Wiring and Components inspect all of the equipment wiring, terminals, connectors and electrical components (valves, motors, relays, element, etc.) for signs of wear, damage or overheating at connection points. Replace them, if required.
- Clean the whipper hoses remove all three whipper outlet hoses and thoroughly clean the exterior and the interior of each of the hoses. A plastic bristled brush (VKI P/N 202477-001) must be used to clean the interior of the hoses.





Replace Brewer Seals and Gaskets - there are several seals and gaskets located throughout the brewer assembly that need to be replaced every 12 months or 15,000 cycles. The brewer 'Yearly Maintenance Kit' (p/n - 202341-003) contains everything required.



- Clean the remaining brewer components with warm water and dish soap.
- **Replace whipper seals** replace the rubber seals on all three whipper bases.

Every 3 Years

Replace the following: heater element, thermal cut-off switch, all seals and gaskets and o-rings.

Miscellaneous

- Run the Brewer Rinse and/or Powder Rinse Cycles when prompted by the machine (a message appears on the touch screen).
- Verify Water Tank Components dependant on the local water conditions, inspect, clean or replace components, as required.
- Clean the Side Exhaust Fan over time, dust will accumulate on the exhaust fan on the right side wall and it must be cleaned to maintain the fan's performance.
- Cleaning the Coffee Dispenser empty, remove, and clean the coffee dispenser with warm water and dish soap. Thoroughly dry the dispenser before re-installing it. For detailed information about removing the coffee dispenser, consult the Momentum Service Manual (VKI Publication #202378-001).
- Cleaning the Powder Dispensers empty, remove, and clean the powder dispensers with warm water and dish soap. Thoroughly dry the dispensers before re-installing them. For detailed information about removing the powder dispensers, consult the Momentum Service Manual (VKI Publication #202378-001).
- Inspect the grinder to prevent the grinder from jamming, re-adjust the grinder heads if the coffee grounds are too fine, and keep the grinder chute clean.



Failure to perform the required care and maintenance will result in poor beverage quality and will lead to equipment malfunctions. It may also void any remaining warranty on the equipment and its components.



SECTION 5

Error and Reminder Messages

Main Screen

Message Displayed	Condition	Action(s) Required
Backend Services Unreachable.		Will reconnect automatically. If not.
Trying to reconnect	The connection was lost.	reboot the machine.
System Starting		
Maiting for initialization		
Waiting for initialization		
System initialization		
System update		
Warming up	These are all regular operation	These messages will clear themselves
 Machine warming up 	messages.	automatically.
System Ready		
• Brewing in progress		
Water filling		
Brower reinitialization		
Power Saving Mode	The machine is currently in Power	The machine will exit Power Saving
	Saving mode.	Refill the powder container(s)
Powder #1 (#2 #3) low level Fill	The nowder level for the indentified	Note: the message may continue to
powder container #1 (#2, #3)	container (#1. #2 or #3) is low.	appear for a few vends after refilling -
(···, ···,		this is normal and it will clear.
Frank, weath kin and any stand	The wests his is full	Empty the contents of both the waste
Empty waste bin and cup stand	The waste bin is full.	bin and the cup stand.
Automatic brewer (or powder system)	The automatic rinse cycle for the	Place an empty, leak proof container
rinse. Insert an empty container	brewer or for the powder system has	under the pour spouts area, and then
under spout and press <start>.</start>	been triggered.	press <start> to begin the rinse cycle.</start>
Overflow detected. Remove and	An overflow has been detected.	Remove the cup stand and floor tray
empty cup stand and hoor tray.		and empty their contents.
Verify water connection and feed	The water tank is taking too long to fill	the hoses going to the machine inlet
verify water connection and recu		valve for leaks or blockages.
		Install the waste bin. If message
Please reinsert waste hin	The waste hin is not installed	persists, check the waste bin sensor.
Flease leniselt waste bill	The waste birns not installed.	*If message persists, clean the
		proximity sensor and the brewer wiper.
Water Safety Level. Water level has	The water tank has overfilled.	Drain some water from the tank. If this
reached the level safety probes.		persists, clean the level probes.
		prace a cup under the pour spouts and
Interrupted vend. Insert an empty	The yend was interrunted and the	in the system will drain into the cun
container under spout and press	cycle did not finish.	NOTE: If Step 2 of 2 cannot be
Start.	,	activated, go to "System Status" menu
		and clear any errors that are present.
Call for Service (in VENDING MODE)	The Cashbox is full	Empty the cashbox and reset the
	THE COSTIDUX IS TUIL.	cashbox counter.



System Status Screen

Code	Message Displayed	Condition	Action(s) Required
	Electronic Board Communication Lost Please Call for Service or Press Acknowledge to Retry	Communication between the control board and HMI is lost.	 Press "Acknowledge" to reset Reboot the machine. If message persists, check the HMI, Control Board and wiring.
B1	Blower & Fan current is over safety level	Blower & Fan current is above the recommended safety level. Fan may be drawing too much power.	 Check the wiring and connections for the powder system blower. Clean any accumulation from the blower. If message persists, replace the powder system blower.
	Blower & Fan current is under minimum operation level	Blower & Fan current is below the minimum operating level. Fan may not be drawing enough power.	 Check wiring and connections for the powder system blower. If message persists, replace the powder system blower.
D2	LED in Waste Bin detector has a fault	The IR LED of the waste bin sensor voltage is over the configured maximum operation level.	 Clear the message. Reboot the machine. If message persists, replace the waste bin presence sensor.
D3	Machine's door is open.	The front door of the machine is open.	 Close the front door. If message persists, check or replace the front door sensor.
D6	Cup is present in dispensing area.	A cup has been detected in the dispensing area.	If no cup is present, clean the cup detection LEDs.
	Coffee Grinder Over Current Standby	The grinder current was over the stand by operation level.	1 - Clear the message. 2 - Reboot the machine.
	Grinder Fuse Fault	Grinder fuse has triggered a fault.	 Grinder may be jammed – clear grinder jam. Check the fuse on the control board.
	Grinder Sensor Error	Grinder Current Sensor is out of range.	 Clear the message. Reboot the machine.
	Grinder's current is close to critical level	Grinder current is close to maximum operating level. Grinder may be drawing too much power.	 Check to see if the grinder is jammed (possibly a foreign object in the grinder heads). Check the condition of the grinder belt. Reboot the machine. If message persists, replace the grinder.
G1	Grinder's current is close to minimum operation level	Grinder current is close to minimum operating level. Grinder may not be drawing enough power.	 1 - Reboot the machine. 2 - If message persists, replace the grinder.
	Grinder's current is over safety level	Grinder current has exceeded the maximum operating level.	 Check to see if the grinder is jammed (possibly a foreign object in the grinder heads). Check the condition of the grinder belt. Reboot the machine. If message persists, replace the grinder.
	Grinder's current is under minimum operation level	Grinder current is below the minimum operating level.	 Check the condition of the grinder belt. Check the wiring and connections to the grinder. The grinder may need to be replaced.





Code	Message Displayed	Condition	Action(s) Required
			1 - Inspect wiring and connections
		Heater current is close to maximum	to heater relay and heater element.
	Heater's current is close to critical	operating level. Heater may be	2 - Heater element may be drawing
	level	drawing too much power.	too much power. If message
			persists, replace the heater element.
		Heater current is close to minimum	1 - Reboot the machine.
	Heater's current is close to minimum	operating level. Heater may not be	2 - If message persists, replace the
	operation level	drawing enough power.	heater element.
	Hostoric current is over sofety level	Heater current has exceeded the	 1 - Inspect wiring and connections to heater relay and heater element. 2 - Heater element may need to be
	neater's current is over safety level	maximum operating level.	replaced. 3 - Heater relay may need to be replaced.
H1	Heater's current is under minimum operation level	Heater current is below the minimum operating level.	 Check wiring and connections to the heater relay. Check wiring and connections to the heater element.
			3 - Replace heater element.
	Water Tank Default Critical Min Temp	Water temperature went below the configured minimum critical temperature (Default 0 C).	1 - Clear the message. 2 - Reboot the machine.
		Inlet valve and heater were both	
	Water Tank Default Fill Heating Time	activated for a period of time longer	1 - Clear the message.
		than the configured timeout.	2 - Reboot the machine.
		Reaching the water set point	1 - Clear the message.
	Water Tank Heating Timeout	(Default 95°C) took longer than the	2 - Reboot the machine.
		maximum configured heating	3 - If message persists, replace the
		timeout (Default: 30 min.)	heater element.
	Water Tank Heating Probe	Heater bad connection count has	1 - Clear the message.
	Error	exceeded the configured limit.	2 - Reboot the machine.
			1- Heater relay may need to be
	Water temperature is over the maximum level	Water temperature has exceeded	replaced.
		configured temperature setting.	2 - Control board may need to be
			replaced.
			1 - Check fan wiring and connection
			to the control board.
1/1	Fan is not present or has abnormal	Fan is not present or operating	2 - Clean any accumulation from fan.
KI	operation	abnormally.	3 - If message persists, replace the
			exildust idii.
			4 - If message persists, replace the
			1 Chack wiring and connections to
14	Water Tank Level Frror	Safety level probe is detected while	the level probes
		the normal level probe is not.	2 - Clean level probes
			1 - If this occurs during initial
			heating it may be due to water
			expansion. Empty some water from
	The water level is reaching the	The water tank has overfilled and	tank.
L5	safety level probes	the water level is reaching the safety	2 - The machine may have been
	<i>,</i> ,	level probe.	moved causing tank to overfill.
			Empty some water from tank.
			3 - Level probes require cleaning.
L9	Waste Bin Level Sensor	Sensor is open or shorted.	Replace sensor.
		The cash box in the changer housing	1 – Empty the cash box.
MDD4	Cash Box Full	is full.	2 – Reset the Cash Box counter.
NDBI	Coin Changer (various messages)	Miscellaneous Coin Changer-related	Consult the coin changer
	Com Changer(various messages)	issues.	manufacturer's documentation.



Code	Message Displayed	Condition	Action(s) Required
couc	Message Displayed	Condition	1 - The powder product in the
			dispenser may be packed or
		Powder Dispenser current is close to	compressed. Empty the dispenser.
	Powder Dispensers current is close to	maximum operating level. Powder	2 - The dispenser may be jammed.
	critical level	motor may be drawing too much	3 - The dispenser motor may be
		power.	seized. Try to unseize the motor.
			4 - If message persists, replace the
			powder dispenser motor.
			1 - Check the wiring and
			connections to the powder
			dispenser motor.
	Deveder Discourse average is also to	Powder Dispenser current is close to	2 - The powder dispenser may not
	Powder Dispensers current is close to	minimum operating level. Powder	be engaged property with the
M1		nower	3 - The nowder dispenser motor
M2.		power.	coupling may need to be replaced
M3			4 - If message persists, replace the
			powder dispenser motor.
			1 - The powder in the dispenser may
			be packed or compressed. Empty
	Powder Dispensers current is over safety level	Powder Dispenser current has exceeded the maximum operating level.	the powder dispenser.
			2 - Powder dispenser may be jammed.
			3 - The powder dispenser motor may
			be seized. Try to free the motor.
			4 - If message persists, replace the
			1 - Check the wiring and
	Powder Dispensers current is under minimum operation level	Powder Dispenser current is below the minimum operating level.	connections to the powder
			dispenser motor.
			2 - If message persists, replace the
			powder dispenser motor.
	Whippers current is close to critical	Powder Whipper current is close to	1 - If message persists, replace the
	level	maximum operating level.	faulty whipper motor.
	Whippers current is close to minimum	Powder Whipper current is close to	1 - If message persists, replace the
мл	operation level	Powder Whipper current has	Taulty whipper motor.
M5.	Whinners current is over safety level	exceeded the maximum operating	1 - If message persists, replace the
M11		level.	faulty whipper motor.
			1 - Check the wiring and
	Whippers current is under minimum	Powder Whipper current is below	connections to the whipper motor.
	operation level	the minimum operating level.	2 - If message persists, replace the
			faulty whipper motor.
			1 - The dispenser may be jammed.
	Coffee Dispensers current is close to	Coffee Dispenser current is close to	2 - The coffee dispenser motor may
	critical level	maximum operating level.	De seized.
			3 - II message persists, replace the
			1 - Check the wiring and
			connections to the dispenser motor.
			2 - The coffee dispenser may not be
IVI6,	Coffee Dispensers current is close to	Coffee Dispenser current is close to	engaged with the dispenser motor.
ΝΙ <i>Γ</i> , ΜΩ	minimum operation level	minimum operating level.	3 - The coffee dispenser motor
IVIO			coupling may need to be replaced.
			4 - If message persists, replace the
			corree dispenser motor.
		Coffee dispensor motor current has	1 - CHECK TO SEE IT THE COTTEE
	Coffee Dispensers current is over	exceeded the maximum operating	2 - Reboot the machine
	safety level	level.	3 - If message persists, replace the
			coffee dispenser motor.



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Code	Message Displayed	Condition	Action(s) Required
M6, M7, M8	Coffee Dispensers current is under minimum operation level	Coffee dispenser motor current is below the minimum operating level.	 Check wiring and connections to the coffee dispenser motor. The coffee dispenser may not be engaged with the dispenser motor. The coffee dispenser motor coupling may need to be replaced. If message persists, replace the coffee dispenser motor.
	Brewer current is over safety level	Brewer current has exceeded the maximum operating level.	 The brewer may be seized/jammed. The brewer motor may need to be replaced.
	Brewer current is under minimum operation level	Brewer current is below the minimum operating level.	 Check the wiring and connections to the brewer motor. The brewer motor may need to be replaced.
	Brewer Inversion	Brewer is going in the wrong direction. <u>Or</u> Wiper is going in the wrong direction (detected by the activation of the wrong switch).	 Check the wiring and connections to the brewer motor. Check wiring and connections to the wiper motor switches. One, or both, of the wiper motor switches needs to be replaced.
М9	Brewer Not Counting	The brewer quadrature encoder is not returning any count.	 Clear the message. Reboot the machine. If message persists, replace the brewer motor.
	Brewer Not Initialized	A brewer sequence was started while the brewer was not initialized.	1 - Reboot the machine to initialize the brewer.
	Brewer Over Current Standby	The brewer current was over the configured stand by operation level.	 Clear the message. Reboot the machine.
	Brewer Safety Fault	The IC of the brewer driver is in fault.	 1 - Clear the message. 2 - Reboot the machine. 3 - If message persists, replace the brewer motor.
	Brewer Timeout	Brewer motion is timed out: brewer is moving too slow, and unable to reach required position in the allotted period of time.	 Check the wiring and connections to the brewer motor. The brewer motor may need to be replaced.
	Brewer Unexpected Item Received	A brewer sequence step was received while a wiper sequence was already in progress.	 Clear the message. Reboot the machine. If message persists, replace the brewer motor.
	Wiper current is over safety level	The wiper motor current was over the configured maximum operation level.	 The wiper may be jammed or binding. The wiper motor may need to be replaced.
	Wiper current is under minimum operation level	The wiper motor current was under the configured minimum operation level.	 The wiper may be missing or improperly installed. Check wiper motor connections. The motor may need to be replaced
M10	Wiper Inversion	The wiper limit switches are inverted.	1 - Reverse the wiring connections to the wiper switches.
	Wiper Not Initialized	A wiper sequence was started while the wiper was not initialized (homed).	 Clear the message. Reboot the machine. If message persists, check wiper motor switches and connections. If message persists, a wiper motor switch needs to be replaced.
	Wiper Over Current Standby	The wiper current was over the configured stand by operation level.	 Clear the message. Reboot the machine.



Code	Message Displayed	Condition	Action(s) Required
			1 - Reboot the machine.
M10	Wiper Safety Fault	The IC of the wiper driver is in fault	2 - If message persists, the control
		mode.	board may need to be replaced.
	Wiper Timeout	Wiper motion is timed out: brewer	1 - The wiper may be jammed/binding.
		is moving too slow (or stopped),	2 - Check wiper motor connections.
		unable to reach required position in	3 - The wiper motor may need to be
		the allotted period of time.	replaced.
	Wiper Unexpected Item	A wiper sequence step was received	1 - Clear the message.
		while a wiper was already in progress.	
S1, S2	Machine No Cup Light 1 Short / Machine No Cup Light 2 Short	Cup Light LED #1 or #2 is shorted.	1 - Replace LED/harness.
T1			
	impossible temperature (greater than	Invalid temperature being reported.	1 - Inaccurate temperature reading -
	Water Tank Temperature Probe Short	Temperature probe is shorted	1 - Check the wiring and connection
			to the temperature probe.
			2 - Replace the temperature probe.
	Water Tank Temperature Probe Not Present	Temp probe is open.	1 - Check the wiring and connection
			to the temperature probe.
			2 - Replace the temperature probe.
	Water temperature is not rising	Water temperature is not increasing while in heating mode.	1 - Check wiring and connections to
			heater relay, heater element and
			2 - Heater relay may need to be
			replaced
			3 - Element may need to be replaced.
			4 - Control board may need to be
			replaced.
V1-V6	Valves & Relay current is under minimum operation level	Valves & Relay current is below the minimum operating level.	1 - Clear the message.
			2 - Check wiring and connections to
			inlet and outlet valves.
			3 - If message persists, the inlet
			may need to be replaced.
	Valves & Relay current is over safety level.	Valves & Relay current has exceeded the maximum operating level.	1 - Clear the message.
			2 - If message persists, the inlet
			valve or one of the outlet valves
			may need to be replaced.
Z99	Coffee Dispensers Over Current Standby	The coffee dispensers current sum 1 - Clear the	1 - Clear the message.
		was over the configured stand by	2 - Reboot the machine.
		The fan or blower current sum was	
	Machine Fan Blower Over Current Standby	over the configured stand by	1 - Clear the message.
		operation level	2 - Reboot the machine.
	Powder Dispensers Over Current StandBy	The powder dispensers current sum	1 - Clear the message. 2 - Reboot the machine.
		was over the configured stand by	
		operation level.	
	Powder Whippers Over Current StandBy	Powder whippers current sum was	1 - Clear the message.
		operation level	2 - Reboot the machine.
	Water Tank Coil Valves	Valve(s) current has exceeded the	1 - Clears automatically. If not,
	Over Current StandBy	configured stand by operation level.	reboot the machine.
		Fault signal triggered due to a failure	1 - Clear the message.
	Water Tank Detectors Power Failure	of the level probes and overflow detector power supply.	2 - Reboot the machine.
			3 - If message persists, replace the
	Watas Task Hastar		control board.
	over Current StandBy	configured stand by operation level	reboot the machine
	ore: current standby	osimbarea stana sy operation level.	




SECTION 6

Updating Firmware



<u>Never</u> attempt to install an older version of software than the version currently installed in your equipment as <u>it is not backwards compatible</u>! This may result in a failure of the HMI (touch screen) and void its warranty.

Firmware updates may be released periodically for the Eccellenza Momentum. These updates may consist of fixes, new options and features, customizations, etc. This section guides you through the simple process of updating your equipment to the latest firmware.



After replacing the control board, the firmware must be loaded when the machine is first powered up. <u>Do not power up the machine</u> until the USB Flash drive with the proper firmware is connected to the machine.

- 1. Load the latest firmware files onto an **<u>empty</u>** USB flash drive (minimum **8GB**).
- 2. Open the front door.
- 3. Remove the plug from the USB connector and insert your USB flash drive into it. *Make sure to push the USB flash drive into the USB connector as far as it can go.*







- 4. Reboot the machine using the main power switch (switch the power off for 5 seconds and then on again).
- 5. The updating process is automated and requires no user input. The screen reverts to command-style prompts that provide progress information on the update.



6. Once the update is complete (it may take up to 30 minutes), you are prompted to remove the USB flash drive to reboot the machine.

Remove the flash drive and the Eccellenza Momentum will reboot itself twice. While it is rebooting, re-install the plug onto the USB connector and re-install the waste bin.



If the screen remains black with a "log-in" prompt, allow the machine sit undisturbed for 15 minutes or so as the upgrade may still be in progress in the background.

7. It is possible that an error may be displayed on the screen after the reboot. If this is the case, simply clear the error.



If the update process was interrupted prior to completion, you must connect the USB flash drive to a computer, and delete the "<u>Backup</u>" folder that was created, otherwise further updates will not be possible with this flash drive.



Updating the Eccellenza Momentum firmware will <u>not</u> overwrite or change any existing settings or customizations you may have made in the programming. These settings will be maintained.



SECTION 7

Installing the Card Reader Option

The Eccellenza Momentum is compatible with the most popular card reader options available – the Coinco[®] Iris, Nayax[®] VPOS or USA Technologies[®] G9 card readers.

Please note that VKI Technologies does not provide the card reader hardware, or the service – they must be purchased from one of the suppliers listed above.

Depending on the type of card reader to be used, you'll need to purchased the compatible door cover from VKI Technologies. See step #5 for more details.

1. With the front door open, remove the two screws securing the small panel to the inside of the door, and then remove the panel and set it aside.



Remove the screw at the top center of the opening, and then remove the original full 2. cover from the outside of the door.







- 4. Pass the card reader wiring to the rear of the door (through the card reader opening), and then slide the bottom of the card reader onto the two partially inserted screws. Once done, secure the top of the card reader with two screws, and then tighten the two lower screws to secure the bottom of the card reader.



5. Install the appropriate cover (for card reader being used) onto the front of the door, and secure it in place with a screw from the inside of the door (at top center of card reader opening).





3. <u>Partially</u> insert the two lower screws at the card reader opening on the front of the door. Do not tighten these screws at this point.

6. Remove the inner access panel at the top of the door (4 screws). This exposes several wire-tie anchor points, onto which the card reader control module will be installed.



7. Secure the card reader module using wire-ties to <u>at least two</u> of the anchor point in the door. The installation location may vary depending on the model of card reader used.



8. Connect the 6-pin male MDB connector from the card reader, to the 6-pin female MDB connector on the door wiring, and then install the magnetic antenna onto the metal plate to the left of the control module.





9. Before proceeding, ensure that the USB cable and the door wiring harness are still connected to the locations shown.



10. Pass the wiring cable with the small black connector through the channel at the top of the door, to the bottom of the door where the card reader is located, and then connect it to the cable on the card reader.





11. Bundle and stow any excess wiring inside the opening for the card reader (at the bottom of the door) and reinstall the cover using two screws.



12. Bundle and stow any excess wiring inside the opening at the top of the door, and reinstall the cover using four screws .





- 13. Enable the "Card Reader" option in the Momentum programming.
 - a) Enter the "**Programming**" Mode (see page 23).
 - b) Select the "Vending" Menu (see page 47).
 - c) In the "General" tab, enable 'Vending Mode' and enable 'Cashless' (the sliders for both must be green).

The card reader will now be functional, assuming you have subscribed to, and activated the service with the card reader provider.

Please note that VKI Technologies does not offer the card reader hardware, nor do we provide the card reader service. You will need to contact one of the approved card reader suppliers (Coinco, Nayax, USA Technologies, SEM) for more details.



SECTION 8

Product Warranty Information

Important note: The serial number of the machine must be reported at the time a warranty claim is submitted on a machine or any of the components contained therein. Any removal of or tampering with the serial number or date code of a component will void warranty.

1 - General

VKI provides a one (1) year parts warranty on equipment produced at its factory. This coverage is limited to defects in material and workmanship under normal use and service for a period of one (1) year commencing from the date of purchase, unless otherwise stated herein. This warranty applies only to the original owner of the equipment.

VKI's sole responsibility under this warranty shall be, at VKI's option, to repair, replace or credit the defective part. VKI shall only be responsible for its own costs or materials and its own labor in connection with warranty claims. VKI reserves the right in the performance of this warranty, in the event of shortages of materials, to substitute other materials of similar or better suitability.

This warranty covers original products at time of purchase only. VKI assumes no responsibility for substitute replacement parts installed on VKI equipment that have not been purchased from VKI or installed and use in accordance with VKI's instructions.

All warranty service must have prior authorization from VKI by contacting VKI Customer Service. No equipment or parts will be treated or returned if they are not accompanied by a completed Return Authorization (RA) Form, or whose information is inaccurate (e.g. - wrong serial number). The Return Authorization number must appear on shipping labels and cartons.

2 - Service parts and accessories

VKI provides a one (1) year parts warranty on all service parts and accessories produced at its factory or by a sub-contractor or distributed by the company. This coverage is limited to defects in material and workmanship under normal use and service, for a period of one (1) year commencing from the date of purchase, unless otherwise stated herein.

3 - Brewer assembly

VKI provides a one (1) year parts warranty on the brewer assembly - factory installed in new equipment or purchased separately. This coverage is limited to defects in material and workmanship under normal use and service, commencing from the date of purchase, unless otherwise stated herein.

VKI provides a three (3) month parts warranty on brewers repaired, reconditioned or upgraded but no longer covered under warranty. On brewers with warranty coverage remaining, the balance of warranty coverage or three (3) month limited warranty may be applied, whichever period is longer.

Please note that non-compliance with preventive maintenance could result in damage to the brewer and brewer-related components, and may void the warranty.



4 - Electronic board assemblies

VKI provides a one (1) year warranty on all electronic boards (including the touch screen) used in VKI coffee machines.

This coverage is limited to defects in material and workmanship under normal use and service, commencing from the date of shipment from VKI's factory, unless otherwise stated herein.

VKI provides a three (3) month warranty on all reconditioned, repaired or upgraded electronic boards, factory installed in rebuilt equipment or purchased/serviced separately, commencing from the date of shipment, unless otherwise stated herein.

Note: An administrative charge of \$50.00 will be invoiced for any board returned with no fault found (NFF).

Any tampering with these electronic assemblies is strictly prohibited and will void the warranty. Warranty on software is limited to the correction of software code.

5 - Freight charges

VKI will absorb all **standard** freight charges on merchandise returned under warranty. Merchandise must be returned in accordance with VKI's Return Procedure. The customer will absorb freight charges on all merchandise returned for repair that is no longer covered under warranty. The customer will absorb freight charges on all merchandise returned to VKI for restocking.

6 - Exclusions and conditions

Warranty shall become void on all machines, accessories, kits or service parts having been subject to misuse, alteration, neglect or as a result of poor installation, poor maintenance or damage due to electrical fluctuations as the result of extreme conditions, fire and flooding.

Warranty does not include wear parts such as valve seats, gaskets or o-rings which are required during normal upkeep of product on an annual basis.

Subsequent to an internal inspection of all parts deemed defective under normal use, VKI reserves the right to credit, replace or repair these parts.

Serial numbers and/or date stamp codes will be used to determine and validate the applicable warranty coverage period on all machines, accessories, kits and service parts.

Warranty does not apply on parts subject to factory recall and/or upgrade programs. Terms and conditions are applied according to the published program announcement.

Changes or improvements to our products may be made at any time by VKI, but VKI shall be under no obligation to incorporate same in or substitute the same for any products previously purchased by any customer.

Warranty is void on Products damaged in transit from customer to VKI due to improper packaging. Wherever possible, coffee systems, and/or accessories should be shipped in their original shipping carton or in packaging that will prevent damaged in transit and should also be shipped on a pallet.

VKI will endeavor to provide parts and service for a period of seven (7) years from the date of termination of production of the equipment. During this period, VKI's ability to provide parts and service will be governed by the availability of components and technology from its suppliers.

This warranty is in lieu of and excludes all other warranties, guarantees or representations, expressed or implied. VKI reserves the right to change this policy without prior notice.

For more information, please contact VKI Customer Service:

Phone: 1-800-567-2951 Email: <u>customer.service@vkiteh.com</u>







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